

LE WESTIN

TREMBLANT



Events Menu

Discover Le Westin Tremblant

Nestled at the base of Mont-Tremblant, in the heart of the vibrant pedestrian village, Le Westin Tremblant offers a seamless blend of luxury, comfort, and natural beauty. Just steps from world-class skiing, boutique shopping, and exceptional dining, our hotel provides an idyllic setting for both relaxation and adventure. Whether embracing the thrill of the slopes in winter or exploring scenic hiking trails in summer, there are endless opportunities to connect with nature. With elegant accommodations, exceptional service, and versatile event spaces, Le Westin Tremblant is the ultimate destination for an unforgettable escape in the heart of the Laurentians.

Host your event in nearly 4,000 square feet of versatile event space at our Mont-Tremblant hotel. With six adaptable meeting and banquet rooms, our professional event staff is ready to provide expert guidance for conferences, executive retreats, and brainstorming sessions. Le Westin also sets the stage for stylish weddings, live performances, gala fundraisers, and more.





Léo

boire + manger

Drawing inspiration from Québécois roots while paying homage to global flavours, our warm and inviting brasserie embraces a blend of casual elegance and sophistication. Featuring an ever evolving menu of fresh seafood and hearty steaks, Léo highlights the finest local ingredients while spotlighting seasonality.

Léo is available for full buy-outs, or smaller group bookings.

Margaux

Margaux is more than a lobby bar—it's a warm and inviting gathering place. With its refined yet versatile design, it's ideal for social and corporate events, pre-dinner receptions, or a relaxed drink before heading out for the evening.





Breakfast & Brunch

Breakfast

Priced per person | Minimum 15 people

Traditional Continental Buffet

Freshly Baked Croissants
Seasonal Selection of Breakfast Muffins & Loaves
Assorted Yoghurts
Market Fresh Fruit Salad
Butter & Housemade Fruit Preserves
Morning Fruit Juices
Freshly Brewed Coffee & Selection of Teas
22.

Nansen Buffet

Scrambled Eggs with Fine Herbs
Maple-cured Bacon & Sausage
Breakfast Potatoes
Mini Pancakes
Freshly Baked Croissants & Danishes
Assorted Breads
Cheese & Charcuterie Boards
Housemade Fruit Preserves & Compotes
Butter & Maple Syrup
Market Fresh Fruit Salad
Granola & Chia Yoghurt
Morning Fruit Juices
Freshly Brewed Coffee & Selection of Teas
32.

On-the-Go Hot Breakfast

Breakfast Sandwich
English Muffin, Bacon, Egg, Cheese
Assorted Individual Yoghurts
Whole Fruits
Individual Fruit Juices
Freshly Brewed Coffee & Selection of Teas
22.

Minimum order of 10

Add-ons

Oatmeal Station	3.
French Toast	3.
Pancake Station	3.
Sliced Fruit Platter	5.
Breakfast Sandwich	5.
Assorted Pastry Platter Scone, Muffin, Apple Croissant	5.
Smoked Salmon Station	9.
Charcuterie & Cheese Platter	9.
Eggs Benedict	9.

Plated Breakfast

Includes one drip coffee or orange juice

The Canadian
Scrambled Eggs, Bacon, Sausage, Duck Fat Potatoes, Toast
or
Avocado Toast
Sourdough Bread, Tomato Jam, Scrambled Eggs,
Red Onion, Crisp Quinoa
or
Parfait
Greek Yoghurt, Berries, Chia Seeds, Granola, Maple Syrup
28.
Additional item +5. per person

Plated Brunch

Only available Saturdays & Sundays from 10am-2pm | Priced per person | Minimum 15 people

Includes choice of drip coffee or orange juice

Parfait

Greek Yoghurt, Berries, Chia Seeds, Granola, Maple Syrup

or

Pain Perdu

Mixed Viennoiseries, Custard, Berries

or

Léon Salad

Boston Bibb Lettuce, Grana Padano, Bacon,
Dehydrated Egg Yolk, Anchovy

—

Avocado Toast

Sourdough Bread, Tomato Jam, Scrambled Eggs,
Red Onion, Crispy Quinoa

or

Smoked Salmon Benedict

Smoked Salmon, Citrus Dressing, Crispy Spinach,
Lemon Hollandaise

or

Brunch Poutine

Griddled Potatoes, Smoked Meat, Smoked Cheese
Curds, Caramelized Onions, Mushrooms, Mornay Sauce,
Poached Egg

55.



Breaks

Breaks

Priced per person | Minimum 10 people

Sunrise Bites

French Pastries & Scones

Sliced Fruit

Freshly Brewed Coffee & Selection of Teas
17.

Sweet Tooth

Assorted Cookies

Brownies

Beignets

Freshly Brewed Coffee & Selection of Teas
18.

Cheese board

Canadian & International Cheeses

Seasonal Compotes

Grapes, Dried Fruit & Nuts

Artisanal Breads

Freshly Brewed Coffee & Selection of Teas
26.

Crudités & Dip

Assortment of Sun Dried Fruits & Nuts

Raw Vegetable Crudités

Roasted Garlic Hummus

Freshly Brewed Coffee & Selection of Teas
19.



Lunch

Lunch

Priced per person | Minimum order of 10

Express

Léo Salad

Boston Bibb Lettuce, Grana Padano, Bacon,
Dehydrated Egg Yolk, Anchovy

or

Cream of Mushroom Soup

Crème Fraîche, Thyme Oil

—

Club Sandwich

Sourdough Bread, Chicken Breast, Bacon, Lettuce, Tomato,
Mayonnaise, Fries

or

The Léo Burger

Bacon, Green Onion Mayonnaise, Cheddar, Fries

or

Roasted Cauliflower

Tossed Avocado & Quinoa, Cashew Purée,
Caramelized Onion, Chickpeas, Sesame

or

Léo Salad

Choice of Cod Cake or Chicken, Boston Bibb Lettuce, Grana
Padano, Bacon, Dehydrated Egg Yolk, Anchovy
38.

Takeout Box

Select sandwich or pizza (+3.) for each of your individual guests

Sandwiches

The Parisian

Baguette, Ham, Cheese, Dijon Mustard

The Chicken Caesar Wrap

Romaine, Bacon

The Mediterranean

Olive Ciabatta, Tuna, Capers, Sun-dried Tomatoes

The Vegetarian

Cauliflower Wrap, Chickpeas, Avocado, Quinoa

Pizzas

Cheese

Tomato Sauce, Mozzarella, Grana Padano,
Olive Oil, Oregano

Chorizo

Tomato Sauce, Mozzarella, Grana Padano, Olive Oil,
Oregano, Chorizo

Vegetarian

Tomato Sauce, Mozzarella, Grana Padano, Olive Oil,
Oregano, Red Onion, Mushrooms, Bell Peppers

Salads

Select one for your guests

Couscous

Cucumber, Mint, Feta, Lemon

Pasta

Olives, Arugula, Sun dried Tomatoes, Grana Padano

Potato

Grilled Broccoli, Bacon, Cheddar, Herb Mayonnaise
38.



Buffet

Buffet

Priced per person | Minimum 20 people

Choice of one soup, two starters, one main, one side and one dessert **55**.

Add one starter **+5**. | Add one main & one side **+8**. | Add one dessert **+3**.

Includes artisanal bread & butter and coffee or tea

Soups

Forest Mushroom Velouté

Creamy Cauliflower · White Pepper

Coconut & Black Bean · Smoked Bacon

Roasted Tomato & Basil

Maple Butternut Squash Velouté

Creamy Pea · Mint

Starters

Niçoise Salad · Tuna, Hard-boiled Eggs, Crunchy Green Beans, Juicy Tomatoes, Black Olives, Creamy Tuna Confit Vinaigrette

Caesar Salad · Romaine Lettuce, Parmigiano-Reggiano, Bacon, Dehydrated Egg Yolk, Anchovies

Beetroot Salad · Roasted Beets, Citrus, Grapes, Cashews, Sherry

Egg Salad · Farm Fresh Eggs, Homemade Mayonnaise

Celery Rémoulade · Shredded Celery, Mustard & Mayonnaise Sauce, Lemon

Cobb Salad · Crisp Lettuce, Bacon, Eggs, Avocado, Tomatoes, Blue Cheese, Classic Dressing

Crudités & Dip · Assortment of Seasonal Raw Vegetables served with a Selection of Dips

Mains

Braised Beef Chuck · Slow-cooked Beef Chuck, Braised Jus

Dijon Roast Chicken · Roast Chicken, Creamy Dijon Mustard Sauce

Sliced Roast Beef · Brown Butter

Maple Pork Shoulder · Maple Gastrique Jus

Duck Confit Leg · Rosemary & Current Sauce

Salmon Steak · Chive-infused Beurre Blanc

Cod Steak · Kaffir-infused Beurre Blanc

Sides

Mashed Potatoes

Roasted Baby Potatoes · Fleur de Sel, Garlic, Fresh Herbs

Green Beans Amandine · Sautéed Green Beans, Slivered Almonds, Lemon

Variety of Root Vegetables · Roasted Carrots, Parsnips, Sweet Potatoes, Seasonal Herbs

Gratin Dauphinois · Potato Slices, Thyme-infused Cream, Aged Cheddar Cheese

Thyme & Garlic Roasted Tomatoes · Slow-roasted Tomatoes, Garlic, Thyme, Olive Oil

Polenta · Creamy Polenta, Sage, Caramelized Tomato Confit

Orecchiette Pasta · Butter, Herbs

Grilled Cauliflower Steak · Steak Spices

Grilled Broccoli · Buttermilk Sauce, Nori

Desserts

Tropical Passion Entremet · Coconut Dacquoise, Passion Fruit Mousse, Mango Jelly, Vanilla Ganache

Almond & Hazelnut Praline Entremet · Hazelnut Sponge, Praline Crunch, Chocolate Mousse, Chocolate Ganache

Pear & Almond Tartlet · Almond Cream, Caramelized Pear

Chocolate Baileys Tartlet · Baileys-infused Chocolate, White Chocolate Ganache

Lemon Meringue Tartlet · Lemon Filling, Toasted Meringue



Plated Dinner

Plated Dinner

Priced per person | Minimum 10 people

Beauchemin

Léo Salad

Boston Bibb Lettuce, Grana Padano, Bacon,
Dehydrated Egg Yolk, Anchovy

or

Cream of Mushroom Soup

Crème Fraîche, Thyme Oil, Pickled Mushrooms

—

Atlantic Salmon

Green Peas, Asparagus, Green Beans, Smoked
Crème Fraîche, Citrus Beurre Blanc, Salmon Roe

or

Léo Steak

Beef Strip Loin, Root Vegetables, Confit Fingerling Potatoes,
Green Peppercorn Sauce

—

Île Flottante

Whipped Egg Whites, Candied Almonds,
Vanilla Custard, Caramel Opaline
80.

Kandahar

Beet Salad

Cashew Purée, Grapes, Pickled Shallots

or

Beef Tartare

Green Peppercorn Mayonnaise, Smoked Egg Yolk,
Shimeji Mushrooms, Buckwheat Cracker

—

Tuna

Green Beans, Cherry Tomatoes, Olives, Confit Grelot
Potatoes, Smoked Egg Yolk, Tonnato Sauce

or

Pork Steak

Gaspor Pork Collar, Crispy Morcilla, Beet, Bacon Jam, Jus,
Potato Foam

—

Almond & Hazelnut Praline

Hazelnut Joconde, Praline Crunch, Chocolate Mousse,
Chocolate Ganache

or

Tropical Passion

Dacquoise Coconut, Passion Fruit Mousse,
Mango Jelly, Vanilla Ganache
85.

Alpine

Beef Tartare

Green Peppercorn Mayonnaise, Smoked Egg Yolk,
Shimeji Mushrooms, Buckwheat Cracker

or

Cream of Mushroom Soup

Crème Fraîche, Thyme Oil, Pickled Mushrooms

or

Burrata

Pea Purée, Pea Falafel, Mint Oil, Spelt Bread

—

Mushroom Gnocchi

Ricotta Gnocchi, Shimeji & Oyster Mushrooms,
Fresh Herbs, Grana Padano

or

Atlantic Salmon

Green Peas, Asparagus, Green Beans, Smoked Crème
Fraîche Citrus Beurre Blanc, Salmon Roe

or

Beef Wellington

Prosciutto, Mushroom Purée, Oyster & Maitake Mushrooms,
Cipollini Onions, Sea Buckthorn Gel, Bordelaise Sauce

—

Tropical Passion

Dacquoise Coconut, Passion Fruit Mousse,
Mango Jelly, Vanilla Ganache

or

Almond & Hazelnut Praline

Hazelnut Joconde, Praline Crunch, Chocolate Mousse,
Chocolate Ganache

or

Cheese Plate

Québec Cheeses, Butter, Berries, Honey
125.



Canapés & Stations

Canapés

Priced per piece | Minimum order of one dozen

Land

Beef Tartare · Dehydrated egg yolk, Parmigiano-Reggiano	5.
Chicken Skewer · Curry Marinade	5.
Beef Skewer · Lime, Miso, Chili	6.5
Mini Burger · Brioche, Cheddar	7.
Lamb Lollipop · Chimichurri	9.
Foie Gras Torchon · Brioche, Fig, Sea Buckthorn	12.

Sea

Salmon Crudo · Tonnato, Citrus, Cilantro	5.5
Oysters · Mignonette, Nasty Sauce	6.
Tuna Ceviche · Albacore Tuna, Leche de Tigre, Pickled Chili, Citrus, Puffed Quinoa	6.
Smoked Salmon Blini · Cream Cheese, Dill, Lemon	6.
Shrimp Cocktail · Marie Rose Sauce	7.

Garden

Beet · Roasted Beets, Herbed Cream Cheese	3.5
Cauliflower · Roasted Cauliflower, Chickpeas, Caramelized Onions, Quinoa	3.5
Cucumber Cup · Cashew Butter, Puffed Quinoa	4.
Crispy Brussels Sprouts · Miso Mayonnaise	4.5
Mushroom Tart · Pickled Shimeji	6.
Truffled Fries · Grana Padano, Truffle Mayonnaise	6.5

Chef's Choice

Can't decide? Let our chef select an assortment of four carefully chosen canapés for you, combining fresh, indulgent, and refined flavours.

19. per person

**does not include platters*

Platters

Priced per person | Minimum order of 10 per item

Charcuterie & Cheese · Local Cured Meats, Regional & International Cheeses, Housemade Preserves, Artisanal Bread	12.5
Crudités & Dip · Seasonal Vegetables, Roasted Garlic Hummus	7.
Smoked Salmon · Blinis, Cream Cheese, Red Onion, Capers, Dill, Lemon	8.5
Mini Sweets · Chef's Selection	9.

Food Stations

Priced per person | Minimum 20 guests per station

Chef labour charges are not applied

Seafood & Crudo Bar · Choice of Oysters, Beef Tartare, Fish Crudo or Ceviche, Served with Sauces & Accompaniments	5.
Carving Station · Choice of Beef Wellington, Gaspor Pork or Chicken, Served with Choice of Sauces <i>advance notice required</i>	8.
Raclette · Québec Cheeses, Two Charcuterie Selections, Confit Potatoes, Pickles, Condiments	6.5
Pasta · Housemade Pasta, Choice of Mushroom, Puttanesca or Rosé Sauce	4.
Poutine · Choice of Confit Fingerling Potatoes or Fries, Gravy, Mornay Sauce, Classic Cheese Curds	9.

Brunch & Breakfast Stations

Priced per person | Minimum 15 guests per station

Omelette · Made to Order, Served with Accompaniments	17.
Crêpe · Housemade Mini Crêpes, Served with an Assortment of Jams, Butter, Whipped Cream, Maple Syrup & Chocolate Sauce	7.



Beverages

Beverages

Non-alcoholic

Bottled Juice

Apple, Cranberry, Orange, Grapefruit

Soft Drink

Coke, Diet Coke, Sprite, Ginger Ale

Freshly Brewed Coffee & Selection of Teas

5. Sparkling & Still Mineral Water

9.

Fin Soda

12.

5. Camerise, Aperitivo, Lemon & Lime Verbena, Rhubarb

Cold-pressed Fruit & Vegetable Juice

14.

5.5 Seasonal Selection

Beer

On Tap

Peroni

Non-alcoholic

9. Peroni Libera 0%

10.

Bottle/Canned

Sweep, English Style Red Ale

13.

Des Cantons Histoire de Pêche, IPA

13.

Baldwin Lueur, Organic Pilsner

13.

Asahi

14.

S.I.R. Popov, Imperial Stout

17.

Bar Rail

Premium (10z)

11. each

Ketel One Vodka, Tanqueray Gin, Captain Morgan White

Rum, Crown Royal Whisky, Hornitos Blanco Tequila

Ultra Premium (10z)

14. each

Ketel One Vodka, Lot No. 40 Rye, Bacardí 8 Year Superior

Rum, Johnnie Walker Red Label Scotch, Bombay Sapphire

Gin, Olmeca Altos Tequila

Wines

Browse our [full wine list](#) to discover a curated selection of wines to complement your event menu.

Premium Bar Package

Priced per person | Minimum 75 persons

Open bar for one hour reception before dinner and for 3 hours after dinner

Bar

Ketel One Vodka, Tanqueray Gin, Captain Morgan White Rum,

Crown Royal Whisky, Hornitos Blanco Tequila

House Wines

Beer & Cider

Standard & Premium

Non-alcoholic

Soft Drinks, Juices & Mocktails

70.



Frequently Asked Questions

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Banquet Staffing

Buffet

- one server per 35 guests
- one buffet attendant (person who refills the station) per station

When the service period is extended and guest arrival is staggered fewer servers can be on the floor.

Plated Service

- two servers per 25 guests

Bar

- one bartender per 50 guests
- one bartender per bar (if there are multiple bars)

Cocktail Reception

- two servers per 75 guests
- one bartender per 50 guests

For events taking place on the second floor a dedicated event server will be assigned.

Specifications by Group Size

Group of over 60

- one buffet where guests can serve themselves from both sides
- one bar
- two coffee breaks (one at each end of the room)

Group of over 100

- one double-sided buffet
- two bars or one large bar with two attendants behind the bar
- two coffee break tables

Capacities

The Westin	Square Footage	Ceiling	Banquet	Banquet & Dance Floor	Half rounds of six	Theatre	Classroom	U-Shape	Boardroom	Cocktail
Équinoxe I-II-III	2,605	10 ft.	150	120	72	175	60	40	-	180
Équinoxe I & II	1,762	10 ft.	88	64	66	140	60	36	42	120
Équinoxe II & III	1,735	10 ft.	72	56	54	110	42	30	33	90
Équinoxe I	880	10 ft.	48	N/A	N/A	70	24	15	18	60
Équinoxe II	908	10 ft.	48	N/A	N/A	70	24	15	18	60
Équinoxe III	843	10 ft.	32	N/A	N/A	40	18	15	18	40
Aube	503	8 ft.	N/A	N/A	N/A	30	14	12	15	-
Céleste	353	8 ft.	-	N/A	N/A	-	-	-	10	-
Zénith	629	8 ft.	N/A	N/A	N/A	40	20	20	24	-

Léo	Existing Set Up	Cocktail
Upper Floor large area	38	50
Upper Terrace	40	60
Lower Floor / DJ	24	40
Lower Floor / Bar	30	60
Lower Floor / Bar + DJ	59	100
Lower Floor / Fire Place	12	-

Margaux	Existing Set Up	Cocktail
Section 1	15	25
Section 2	20	40
Section 3	6	15
Section 4	6	15
Margaux Bar	9	-
Margaux Full Buy Out	60	100