

EVENT KIT

2023-2024



GRUPE **TOP** GROUP
RESTO



FESTIVE MENU 3 COURSES

\$50

APPETIZER OPTIONS

FRENCH ONION SOUP

FRIED DUMPLING

Sweet chili sauce

MAIN COURSE OPTIONS

STEAK-FRITES

8 oz, peppercorn sauce, served
with fries and chef's salad

PARVIS SMASH BURGER

[2] beef patties, american cheese, pickles,
bacon, smash sauce, lettuce, tomato, onion

FISH TACOS

[3] deep fried cod fillet, cheesem, pico de
gallo, pickled jalapeños, guacamole,
cilantro, sour cream, served with fries

DESSERT

SUPREME CHOCOLATE CHIP COOKIE

KEY POINTS

For groups of **20 people or more**,
you must inform us of your choices and quantities
at least 7 days in advance to ensure
the smooth execution of your event.

COCKTAIL RECEPTION

FRIED PICKLES \$28/DOZEN

Tartar Sauce

FRIED CALAMARI \$28/DOZEN

Marinara Sauce

CHICKEN WINGS \$38/DOZEN

Tartar Sauce

BONELESS CHICKEN WINGS \$23/DOZEN

Buffalo or Ranch Sauce

BREADED CHEESE CURDS \$23/DOZEN

Spicy Mayo

JALAPEÑO SHRIMPS \$23/DOZEN

Spicy Mayo

MAC'N'CHEESE CROQUETTES \$28/DOZEN

**IMPOSSIBLE
CHICKEN NUGGETS** \$23/DOZEN

SALMON TARTARE \$40/DOZEN

With Fresh Herbs

BEEF TARTARE \$40/DOZEN

Spicy Mayo

MINI BURGERS \$50/DOZEN

MINI POUTINE \$35/DOZEN

S'MORES \$25/DOZEN

BROWNIES \$25/DOZEN

MINI SUNDAE \$45/DOZEN

Chocolate Sauce

BUFFET

KEY POINTS

Service Time: **2-hour** window
Minimum of **25 people** to qualify for this package
Fixed service table: main course served by chef
At your tables: condiments, toppings, and sides
Package available as a cocktail reception or seated service
Addition of \$5 per guest to finish with a dessert

POUTINE BAR

\$45/PERS.

REGULAR POUTINE

BUFFALO CHICKEN POUTINE

PEPPER GRAVY POUTINE

INCLUSION (PER PERSON)

[1] Pint of Pabst
[5] Buffalo Wingettes
Coleslaw
Crinkle Cut Pickles

NACHOS BAR

\$50/PERS.

CORN CHIPS

TOPPINGS

Spicy cheddar cheese sauce,
pickled jalapeños, black olives,
green onions, salsa, sour cream,
pico de gallo

TOPPINGS (LIMITED)

Guacamole, popcorn chicken,
jalapeño poppers, spicy cheddar
potato bites

INCLUSION (PER PERSON)

[1] Pint of Pabst

BUFFET

KEY POINTS

Service Time: **2-hour** window
Minimum of **25 people** to qualify for this package
Fixed service table: main course served by chef
At your tables: condiments, toppings, and sides
Package available as a cocktail reception or seated service
Addition of \$5 per guest to finish with a dessert

BURGER BAR

\$55/PERS.

PARVIS SMASH BURGER

CONDIMENTS

Mayo, ketchup, relish,
mustard, smash sauce

TOPPINGS

Lettuce, tomato, onions

SIDES

Fries, fried onion ring

EXTRA

Pickled jalapeños +\$1

DESSERT BAR

\$40/PERS.

VANILLA ICE CREAM

RUM BROWNIES

PUDDING CHÔMEUR

With maple syrup

GOOEY COOKIE DOUGH

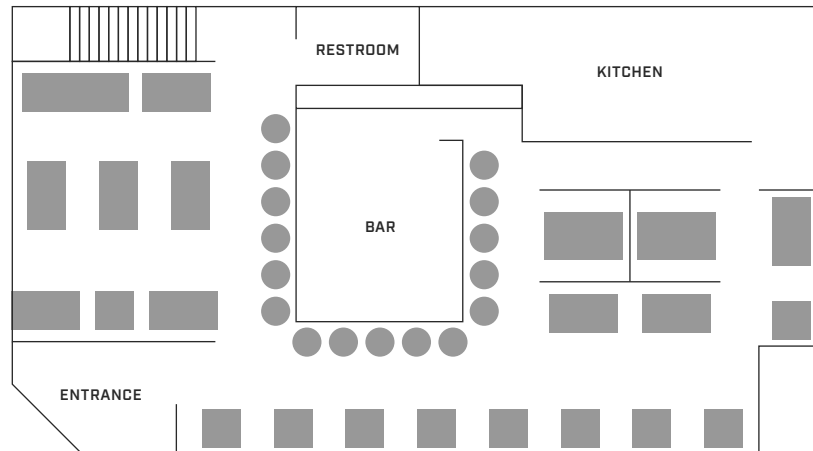
CHOCOLATE SAUCE

WHIPPED CREAM

INCLUSION (PER PERSON)

[1] Pint of Pabst
[3] Spicy Cheddar Potato Bites
Coleslaw
Crinkle Cut Pickles

FLOOR PLAN



CAPACITY

SEATING CAPACITY: 100 people

STANDING: 130 people

AVAILABLE EQUIPMENT

- Tablet with Spotify for your music
- 7 televisions with HDMI connection
- Band/microphone connection possible (no stage)
- Full central bar
- Fixed banquettes, Movable tables
- Coat check area

LOCATION FEES

EVENT WITHOUT FOOD: Minimum amount to be determined with the responsible person based on the reservation date and usual and/or previous attendance.

EVENT WITH FOOD: No room rental fees*

*Exceptions may apply. IF APPLICABLE, we will establish a minimum spending amount.



KEY POINTS

FORMULE TABLE D'HÔTE: Afin d'assurer le bon déroulement de votre événement, les groupes de 20 personnes et plus doivent communiquer leur choix et quantité un minimum de 7 jours avant la date de l'événement.

TERMS & CONDITIONS

PUB DU PARVIS
481 RUE ST-JOSEPH EST, QUEBEC CITY, QUEBEC, G1K 3B6

RESERVATION CONFIRMATION: The group reservation request on the following page does not constitute a confirmation of your event at our establishment. The signed submission serves as confirmation of your event, and it must be signed at least 30 days before the event date.

GUEST COUNT MODIFICATION: Any change in the number of guests must be communicated to the merchant at least 7 days before the event. Please note that a reduction in the number of guests cannot exceed 10% of the initial number after the contract is signed, otherwise, fees will be applied.

DEPOSIT: A deposit is required for certain groups upon signing the submission. If we do not request a deposit, we will ask for a credit card number to keep on file. No charges will be made or retained on your card except in case of cancellation or modification of the number of guests.

CANCELLATION: Event cancellation must be communicated to the merchant in writing.

If a cancellation occurs within...	We will charge on the credit card...
15 days of the event	25% of the food and entertainment amount
7 days of the event	50% of the food and entertainment amount
48h of the event	75% of the food and entertainment amount

DRINK VOUCHERS: Drink vouchers are final sales

RESPONSABILITY: The client is responsible for any damages to the merchant's property during the event.

EMERGENCY: If the merchant cannot provide the requested services due to unforeseen circumstances, the client will receive a full refund of their deposit. If the cost of raw materials undergoes an increase equal to or greater than 10%, the merchant reserves the right to adjust the invoice amount upwards.

FORM

FIRST NAME, LAST NAME

COMPANY NAME OPTIONAL

PHONE NUMBER

EMAIL ADDRESS

RESERVATION DATE

RESERVATION TIME

NUMBER OF GUESTS

FOOD RESTRICTIONS

None

PREFERRED LOCATION

Front Section

Back Section

Full Restaurant

MENU SELECTION

Festive 3-Course Menu [50\$]

Cocktail reception Menu

- Fried pickles QUANTITY _____ DZ [28\$]
- Fried calamari QUANTITY _____ DZ [28\$]
- Chicken wings QUANTITY _____ DZ [38\$]
- Boneless chicken wings QUANTITY _____ DZ [23\$]
- Breaded cheese curds QUANTITY _____ DZ [23\$]
- Jalapeños shrimp QUANTITY _____ DZ [23\$]
- Mac'n'cheese croquettes QUANTITY _____ DZ [28\$]
- Impossible chicken nuggets QUANTITY _____ DZ [23\$]
- Salmon tartare QUANTITY _____ DZ [40\$]
- Beef tartare QUANTITY _____ DZ [40\$]
- Mini burgers QUANTITY _____ DZ [50\$]
- Mini poutine QUANTITY _____ DZ [35\$]
- S'mores QUANTITY _____ DZ [25\$]
- Brownies QUANTITY _____ DZ [25\$]
- Mini sunday QUANTITY _____ DZ [45\$]

Buffet Menu

- Poutine Bar Number of Guests _____
- Nachos Bar Number of Guests _____
- Burger Bar Number of Guests _____
- Dessert Bar Number of Guests _____

Additional Information:

DRINK SELECTIONS

Classic vouchers [10\$] QUANTITY _____

Beer on tap, house wine and sparkling wine, long drink (gin, vodka & rum), bloody caesar

Premium vouchers [13\$] QUANTITY _____

Beer on tap, selected wine and sparkling wine, long drink (gin, vodka & rum), bloody caesar, aperol spritz, margarita, negroni, amaretto sour

Signature vouchers [16\$] QUANTITY _____

Beer on tap, selected wine and sparkling wine, long drink (gin, vodka & rum), bloody caesar, aperol spritz, margarita, negroni, amaretto sour, 2 of our signature cocktails

None

Please send your form to the email address emilie.bonesso@toprestogroup.com
We will be happy to send you a quote to sign and confirm your reservation

Looking forward to welcoming you!

*This form does not constitute a confirmation of your event at our establishment.

