

EVENT KIT

2023-2024



GRUPE **TOP** GROUP
RESTO



CECILIA MENU

\$55/pers.

APPETIZER OPTIONS**soup**

of the day

chef's

salad

MAIN COURSE OPTIONS**cittara
spaghetti**

Confit onions, green asparagus, and beet pesto.

**milanese
veal scallop**

lightly tomatoed, gratinéed, linguini in pink sauce

**birra & basta
pizza**

tomato sauce, pepperoni, sausage, pancetta and 3 B&B meatballs

**gremolata
salmon**

garlic sauce, parsley, lemon zest, served with vegetable caponata

DESSERT

cannoli

ALBERTO MENU

\$60/pers.

APPETIZER OPTIONS**soup**

of the day

caesar

salad

MAIN COURSE OPTIONS**forest
mafalda**

creamy mushroom and truffle sauce, arugula sprouts, parmesan shavings

**chicken
involtini**

stuffed chicken with ricotta and parmesan, spinach, garlic, herbs, and chorizo, heirloom tomatoes, baby potatoes, reduced cooking juices and roasted seasonal vegetables

**birra & basta
pizza**

tomato sauce, pepperoni, sausage meat, pancetta and 3 B&B meatballs

**gremolata
salmon**

garlic sauce, parsley, lemon zest, served with vegetable caponata

DESSERT

mascarpone cake

FERNANDO MENU

\$70/pers.

APPETIZER OPTIONS**soup**

of the day

tomato puff

heirloom tomatoes, puff pastry, sun-dried tomato pesto

MAIN COURSE OPTIONS**gnocchi**

sun-dried tomato pesto, tomato fillets, raisins, roasted almonds, cream, and crispy escarole

**pasta
medallion**

stuffed with ricotta, lightly truffled tartufata, fresh stracciatella

veal chop

Maitre d'hôtel butter, roasted nantes carrots, baby potatoes

sea casserole

salmon, scallops, prawns flambéed with prosecco, cream and leek gratin, tarragon breadcrumbs, salmon roe

DESSERT

assorted handcrafted italian pastries

COCKTAIL RECEPTION

mini meatball	\$45/dozen
mini bruschetta with tomato fillets	\$35/dozen
arancini mushrooms and mascarpone	\$40/dozen
mozzarella fritti	\$40/dozen
tomato bocconcini skewer	\$35/dozen
prosciutto and melon skewer	\$35/dozen
involtini prosciutto, ricotta, almonds, and basil	\$60/dozen
fried polenta arrabiatta sauce	\$45/dozen

CUSTOMIZED STATIONS
AND BARS

antipasto bar

assortment of cold cuts,
cheese varieties

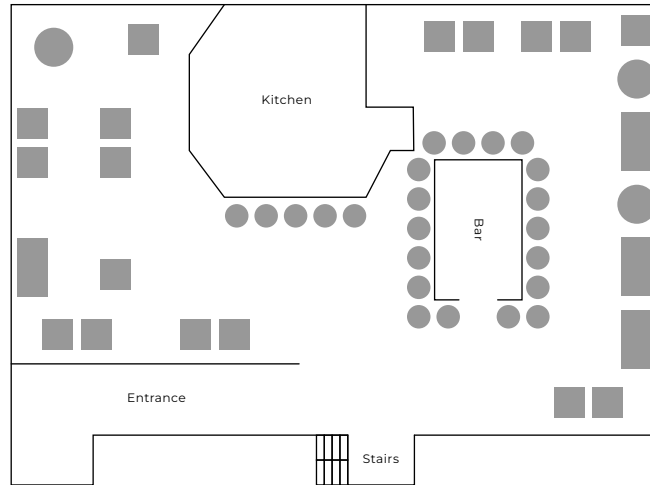
**parmesan wheel
pasta station**

dessert bar

assortment of pastries,
chocolate fountain

**Here is an overview of
the available stations.
Other options are available
upon request.**

ground floor



capacity

SEATING CAPACITY: 100 people (including the bar)

STANDING: 130 people

available equipment

- Full Bar 360
- Full Sound System
- Coat Check Available Upon Request
- Fixed Booths, Movable Tables

rental fees

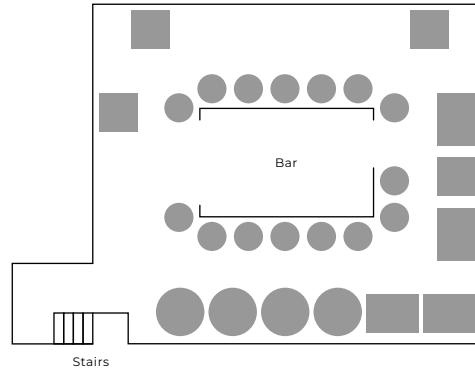
EVENT WITHOUT FOOD: Minimum amount to be determined with the responsible person based on the reservation date and usual and/or previous attendance.

EVENT WITH FOOD: No room rental fees*

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



mezzanine



capacity

SEATING CAPACITY: 100 people
STANDING: 130 people

available equipment

- Full Bar 360
- Full Sound System
- Wireless Microphone Available, DJs Available Upon Request
- Coat Check Available Upon Request

frais de location de salle

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

SEAT MENU FORMULA: To ensure the smooth running of your event, groups of 20 people or more must communicate their choices and quantities a minimum of 7 days before the event date.

termes & conditions

BIRRA & BASTA
802 RUE ST-JOSEPH EST, QUEBEC CITY, QUÉBEC, G1K 3C9

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.

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.

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.

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

If 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

group reservation request

first name, last name

company name optional

phone number

email address

reservation date

reservation time

number of guests

food restrictions

None

preferred location

Ground floor

Mezzanine

menu selection

CECILIA Menu (55\$)

ALBERTO Menu (60\$)

FERNANDO Menu (70\$)

Tasting menu

Mini meatball QUANTITY ____ DZ (45\$)

Mini bruschetta QUANTITY ____ DZ (35\$)

Arancini QUANTITY ____ DZ (40\$)

Mozzarella fritti QUANTITY ____ DZ (35\$)

Tomato-bocconcini skewers QUANTITY ____ DZ (35\$)

Prosciutto-melon skewers QUANTITY ____ DZ (35\$)

Involtni QUANTITY ____ DZ (60\$)

Fried polenta QUANTITY ____ DZ (45\$)

Customized stations and bars

drink selection

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 r.tremblay@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.

