

The background of the entire page is a repeating floral pattern in a light sage green color. It features delicate, thin stems with small, five-petaled flowers and clusters of tiny buds. The pattern is dense and covers the entire surface.

CAFÉ LUNETTE

902.334.4294 · events@freehandhospitality.com
freehandhospitality.com



Buffet

priced per person

BREAKFAST 40

PAIN AU CHOCOLAT

CROISSANT

AMANDINE

QUICHE DU JOUR

VANILLA YOGHURT & GRANOLA

FRESH FRUIT

CRISPY BACON

HOME FRIES

CRÊPES

BRUNCH 55

FLORENTINE BENEDICT

PAIN AU CHOCOLAT

CROISSANT

AMANDINE

VANILLA YOGHURT & GRANOLA

FRESH FRUIT

CRISPY PORK BELLY

HOME FRIES

SCRAMBLED EGGS

CRÊPES

menus and pricing are subject to change based on availability · prices exclude tax and gratuity

Canapés

priced per piece · canapés will be served plated, please order 3-6 pieces per person

VIANDE

- FOIE GRAS TERRINE** croissant, fruit chutney 6
- CHICKEN LIVER PARFAIT** crostini, pear chutney 4.5
- STEAK TARTARE** crostini, cornichon 5
- CROQUETTE AU BOEUF** house mustard 5

POISSON

- OYSTER** mignonette 3.5
- SHRIMP COCKTAIL** fresh herbs, cocktail sauce 4
- TUNA TARTARE** crostini, dijon dressing 6
- SALMON VOL AU VENT** puff pastry, watercress 5

LÉGUME

- CERVELLE DE CANUT EN TARTE** fromage blanc 4
- PANISSE** chickpea fry, parm, aioli 3
- GRUYÈRE GOUGÈRE** fruit chutney 4.5
- TAPENADE** crostini, sauce vierge 3

PLATS

priced per person

- HARVEST TABLE CHARCUTERIE** house mustard & chutney, selection of meats & cheeses, pickles 18
- GRAND AÏOLI TOWER** fresh local vegetables, aioli 14

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Hot Beverages

Hot

Chai Latte

Golden Chai

Dirty Chai

Green Tea Latte

- organic

- Earl Grey

- Breakfast

- Green Tea

- Citrus

- Jasmine

- Mint

Hot

12.00

16.00



LUNCH

priced per person

MENU 1 54

MUSHROOM SOUP vegan
oyster mushrooms, chives

or

BISTRO SALAD
greens, shaved radish, herbs, pecans, house vinaigrette

~

FRENCH ONION BURGER
caramelized onions, mornay sauce, gruyère, arugula,
beef fat frites

or

SAUMON POËLÉ AVEC FRITES
seared salmon, beef fat fries, dijonnaise

~

SELECTION OF COFFEE & TEA

MENU 2 72

FRENCH ONION SOUP
gruyère, croûtons, veal broth

or

CAESAR SALAD
brown butter croûtons, lardons, parmesan

~

SEARED TROUT AMANDINE
lemon, new potatoes, haricot vert, almonds

or

PROVENÇAL RATATOUILLE
tomato, zucchini, eggplant, fromage blanc

or

POULET AVEC FRITES
red wine braised chicken, beef fat frites, dijonnaise

~

CRÈME BRÛLÉE
langues de chat

~

SELECTION OF COFFEE & TEA

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LUNCH

priced per person

MENU 3 77

SALADE LANDAISE

tomato, lardons, soft-boiled egg, croutons, dijon dressing

or

STEAK TARTARE

cornichon, grilled baguette

or

FRENCH ONION SOUP

gruyère, croûtons, veal broth

~

SAUMON POÊLÉ

seared salmon, cauliflower grenobloise

or

ROAST BEEF SANDWICH

horseradish cream, arugula, croissant

or

STEAK FRITES

sirloin steak, beef fat fries, dijonnaise

~

SPECULOOS MOUSSE CAKE

dark chocolate, pear and ginger gelée, cinnamon

or

CRÈME BRÛLÉE

langues de chat

~

SELECTION OF COFFEE & TEA

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DINNER

priced per person

MENU 1 76

FRENCH ONION SOUP

gruyère, croûtons, veal broth

or

BISTRO SALAD

greens, shaved radish, herbs, pecans, house vinaigrette

~

POULET AVEC FRITES

red wine braised chicken, beef fat frites, dijonnaise

or

STEAK FRITES

sirloin steak, beef fat fries, dijonnaise

~

CRÈME BRÛLÉE

langues de chat

~

SELECTION OF COFFEE & TEA

MENU 2 81

FRENCH ONION SOUP

gruyère, croûtons, veal broth

or

NIÇOISE

olive, caper, anchovy, egg, haricot vert, greens

or

STEAK TARTARE

cornichon, grilled baguette

~

BOEUF BOURGUIGNON

braised cheek, mashed potatoes

or

SAUMON POËLÉ

seared salmon, cauliflower grenobloise

or

PROVENÇAL RATATOUILLE

tomato, zucchini, eggplant, fromage blanc

~

CRÈME BRÛLÉE

langues de chat

~

SELECTION OF COFFEE & TEA

menus and pricing are subject to change based on availability · prices exclude tax and gratuity

DINNER

priced per person

MENU 3 105

FRENCH ONION SOUP

gruyère, croûtons, veal broth

or

BISTRO SALAD

greens, shaved radish, herbs, pecans, house vinaigrette

or

FOIE GRAS

truffle potato, maitake mushroom

~

STEAK FRITES

sirloin steak, beef fat fries, dijonnaise

or

COQ AU VIN

chicken, pommes aligot, mushrooms, lardon, onion

or

COQUILLES SAINT-JACQUES

seared scallops, mashed potato, mushroom duxelles, gruyère

~

SPECULOOS MOUSSE CAKE

dark chocolate, pear and ginger gelée, cinnamon

or

CRÈME BRÛLÉE

langues de chat

~

SELECTION OF COFFEE & TEA

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COCKTAILS

priced per person

CLASSICS

OLD FASHIONED 2oz 14

alberta premium whiskey, angostura bitters, orange twist

HUGO SPIRTZ 3.5oz 16

saint-germain, blanc de blanc, mint, soda

SIDECAR 2.75oz 14

brandy, triple sec, lemon

FRENCH 75 4oz 17

sparkling brut, gin, lemon

LUNETTE FAVOURITES

DILLON'S HALF FIZZ 1.5oz 15

dillon's rose gin, grapefruit, lemon, lavender, tonic

COUP DE FOU DRE 2oz 15

elbow's up whisky, campari, disaronno, orange, lemon, egg white

CARTE BLANCHE 2oz 15

aperol, suze, compass gin royal, jasmine, tonic

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WINE LIST

priced per bottle

SPARKLING

N.V. Grandial, Blanc de Blancs Brut, Languedoc, FR	46
N.V. Lightfoot & Wolfville, Bubbly White, Annapolis Valley, NS	68

ROSÉ & ORANGE

N.V. Sainte-Famille, Lost Bell, Rosé, Avon River Valley, NS	46
2020 Gérard Bertrand, Genora, Vin Orange, Languedoc-Roussillon, FR	70

WHITE

2020 Domaine Moulin Camus, Sauvignon Blanc, Loire Valley, FR	54
2022 Sainte-Famille, Tidal Bay, Avon River Valley, NS	62
2020 Calmel & Joseph, Villa Blanche, Chardonnay, Languedoc-Roussillon, FR	68
2022 Jean-Marc Brocard, Domaine Sainte Claire, Chablis, Burgundy, FR	82

RED

2022 Haut Marin, N°4 Triton, Cabernet Sauvignon-Merlot, Côtes de Gascogne, FR	60
2021 Maison Albert, Signature Pinot Noir, Pays d'Oc, FR	62
2019 Château Gros Moulin, Côtes de Bourg, Bordeaux, FR	68
2022 Fontenelles, Elysée Corbières, Red Blend, Mourvedres, Languedoc-Roussillon, FR	89

Not sure what to select? Forward your menu selection and wine price range to your event specialist.
Our sommelier is happy to assist with selecting wines for your event!

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To Go
 COFFEE & PASTRY CUP
 MUFFIN/ROLL/COFFEE CUP
 SANDWICH/ROLL/COFFEE CUP
 SALAD/ROLL/COFFEE CUP
 SOUP & BREAD
 SOUP & BREAD
 SOUP & BREAD

Flavors
 TUNA SALAD
 CHICKEN SALAD
 LEMON BACON SALAD
 HAM & CHEESE
 PEPPERONI
 MARGHERITA
 MEXICAN
 MEDITERRANEAN

Pastry
 PAIN DE MOUTON
 PAIN DE MOUTON

Classic Sandwiches
 HAM & CHEESE
 TUNA SALAD
 CHICKEN SALAD
 LEMON BACON SALAD
 MEXICAN
 MEDITERRANEAN
 PEPPERONI
 MARGHERITA

ADD TO YOUR SALAD OR SANDWICH
 HAM & CHEESE
 TUNA SALAD
 CHICKEN SALAD
 LEMON BACON SALAD
 MEXICAN
 MEDITERRANEAN
 PEPPERONI
 MARGHERITA



Prosciutto
Cheese \$9

Prosciutto
Cheese \$9

Prosciutto
Cheese \$9

Prosciutto
Egg & Cheese \$8

Roast Beef \$12

Croque
Monsieur \$10

Chicken
Fried \$8

Yogurt
Milk \$12

Yogurt
Milk \$13

Yogurt
Milk \$13

Prosciutto
Cheese \$7

Macc...

Frequently Asked Questions

AVAILABILITY

Café Lunette is available Monday to Friday for breakfast events starting at 7:00 am and concluding at 10:00 am and lunch events starting at 12:00 pm and concluding at 3:00 pm. Evening functions are available Sunday to Monday starting at 5:00 pm and concluding at 1:00 am. For weekday buyouts, please check with your event specialist for availability. Vendors are welcome to arrive for setup two hours prior to guest arrival time.

COMPLIMENTARY SERVICES

- Service staff
- Existing tables and chairs
- Standard flatware and glassware
- Candles

THE FOOD & BEVERAGE EXPERIENCE

Working with your event specialist, you will be invited to select beverages of your choice from our current offerings to serve to your guests. Beverages, both alcoholic and non-alcoholic, are charged based on consumption, per drink, plus tax and gratuity. Your menu selection will be made from our current seasonal menu package, and we welcome you to customize the menu by interchanging items between each menu. Your event specialist can assist you with tailoring your selections for the best guest experience.

ENTERTAINMENT & AUDIOVISUAL

We welcome you to secure entertainment for your event with us at Café Lunette. The restaurant is not equipped with a DJ sound system, so all required sound systems will need to be brought in by your DJ. Alternatively, we would be happy to assist with arranging your AV equipment through our preferred audio visual supplier. Please note that adding AV can alter the capacity of the space.

ADDITIONAL EXPENSES FOR CONSIDERATION

Please consider below items as common costs. For a formal cost estimate, please contact an event specialist.

- SOCAN legislated music fee (government-mandated) – **22.06 to 44.13**
- RE:SOUND legislated music fee (government-mandated) – **9.25 to 18.51**
- Audio visual equipment
- Place cards or escort cards to designate guest seating
- Additional furniture such as cruiser tables, if desired
- Table linen should you wish to enhance the table settings for your event
- Cake cutting or plating fee
- Early access, if you wish to arrive prior to two hours before guest arrival time

YOUR PLANNING TEAM

Throughout the duration of your planning, your event specialist will be the main point of contact and will ensure all details are covered in preparation for your event. When you and your vendors arrive, you will be welcomed by our on-site team of experts that will be the main point of contact during the event.

PAYMENT AND CANCELLATION

A signed contract and initial deposit of 2,000 is required to secure the date and space. Your contract will outline your own individual payment schedule, which traditionally includes three payments/deposits. The final (largest) deposit is based upon your final guest count, incidental fees, food selections and an estimate on beverage consumption, less the deposits paid to date. Your contract may be terminated with formal written notice. If notice of cancellation is received, all deposits received are non-refundable.