

The background of the entire page is a repeating floral pattern in a light sage green color. It features delicate, thin-stemmed plants with small, five-petaled flowers and clusters of buds, interspersed with small dots.

# CAFÉ LUNETTE

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[freehandhospitality.com](http://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
- 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

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### 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. Lightfoot & Wolfville, Bubbly White, Annapolis Valley, NS 66

## Rosé

2024 AIX Rosé, Grenache-Syrah-Cinsault, Provence, FR 76

## Red

2024 Maison Albert 'Signature', Pinot Noir, Pays d'Oc, FR 68

2022 Domaine Moulin Camus, Cabernet Franc, Loire Valley, FR 62

2024 Chateau de Saint-Cosme 'Micro-Cosme', Grenache-Pinot Noir, Languedoc, FR 72

2024 Abbotts & Delauney 'Fruits Sauvages', Cabernet Sauvignon, Languedoc, FR 70

## White

2024 Grand Pré, Tidal Bay, NS 68

2023 Domaine Moulin Camus, Sauvignon Blanc, Loire Valley, FR 62

2022 Les Janelles, Viognier, Languedoc-Roussillon, FR 54

2023 Calmel & Joseph 'Villa Blanche', Chardonnay, Languedoc-Roussillon, FR 70

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!

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



**To Go**  
COFFEE & PASTRY CUP  
MILKSHAKE (VANILLA SAUCE)  
MILKSHAKE (CHOCOLATE SAUCE)  
MILKSHAKE (FRUIT SAUCE)  
MILKSHAKE (MILK)  
MILKSHAKE (SWEETENED)  
MILKSHAKE (SWEETENED & FLAVORED)  
MILKSHAKE (SWEETENED & FLAVORED & SWEETENED)  
MILKSHAKE (SWEETENED & FLAVORED & SWEETENED & FLAVORED)  
MILKSHAKE (SWEETENED & FLAVORED & SWEETENED & FLAVORED & SWEETENED & FLAVORED)

**Smoothies**  
TROPICAL BLEND  
MILKSHAKE (VANILLA SAUCE)  
MILKSHAKE (CHOCOLATE SAUCE)  
MILKSHAKE (FRUIT SAUCE)  
MILKSHAKE (MILK)  
MILKSHAKE (SWEETENED)  
MILKSHAKE (SWEETENED & FLAVORED)  
MILKSHAKE (SWEETENED & FLAVORED & SWEETENED)  
MILKSHAKE (SWEETENED & FLAVORED & SWEETENED & FLAVORED)

**Pastry**  
PAIN DE MORT  
PAIN DE MORT (SWEETENED)  
PAIN DE MORT (SWEETENED & FLAVORED)  
PAIN DE MORT (SWEETENED & FLAVORED & SWEETENED)  
PAIN DE MORT (SWEETENED & FLAVORED & SWEETENED & FLAVORED)

**Salads & Sandwiches**  
MILKSHAKE (VANILLA SAUCE)  
MILKSHAKE (CHOCOLATE SAUCE)  
MILKSHAKE (FRUIT SAUCE)  
MILKSHAKE (MILK)  
MILKSHAKE (SWEETENED)  
MILKSHAKE (SWEETENED & FLAVORED)  
MILKSHAKE (SWEETENED & FLAVORED & SWEETENED)  
MILKSHAKE (SWEETENED & FLAVORED & SWEETENED & FLAVORED)



Cafe



# 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.