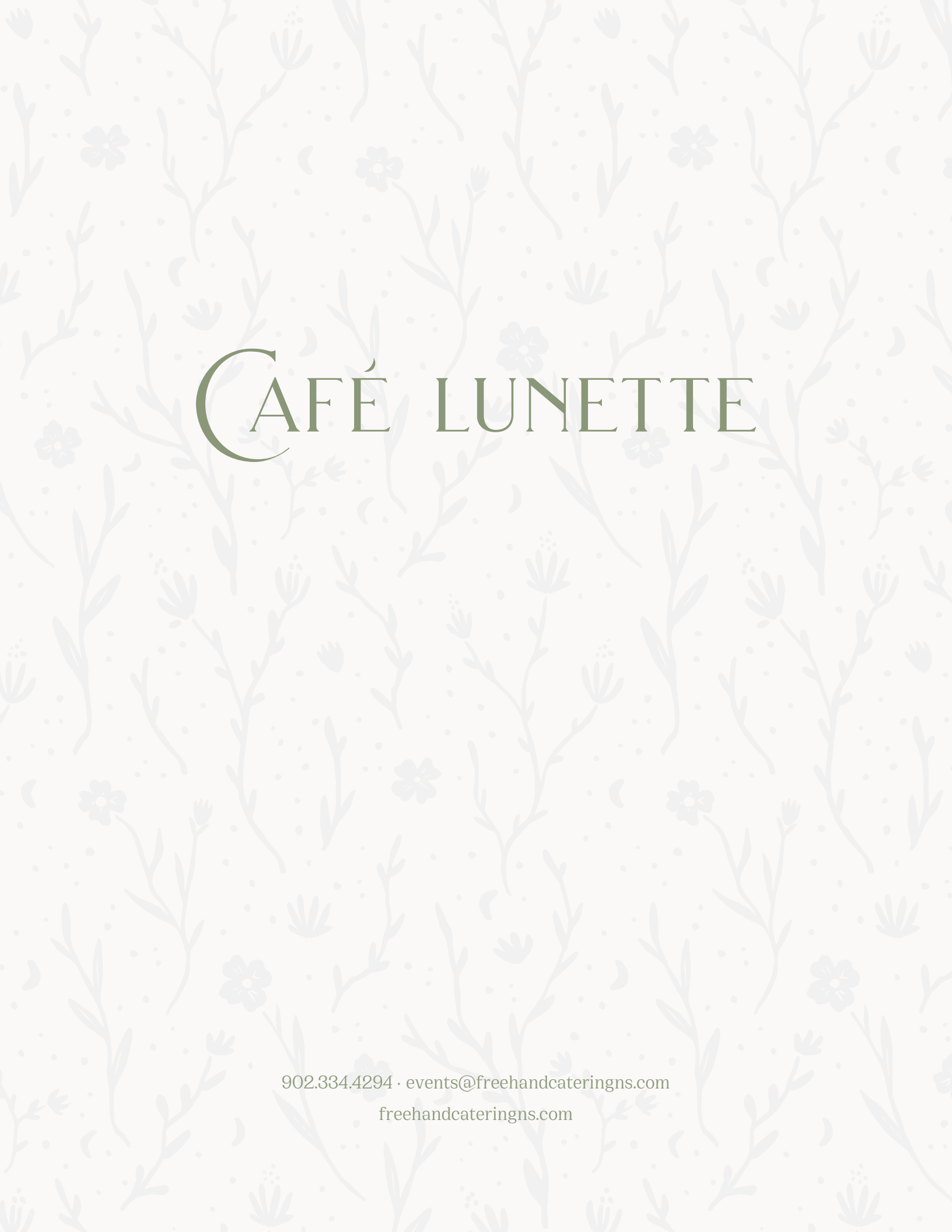


The background of the entire page is a repeating floral pattern in a light sage green color. It features delicate, thin-stemmed plants with small, five-petaled flowers and clusters of tiny buds. The pattern is dense and covers the entire surface.

Café Lunette

902.334.4294 · events@freehandcateringns.com
freehandcateringns.com



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

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



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 POÊLÉ

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

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



COCKTAILS

priced per person

CLASSICS

BOULEVARDIER 3oz 16

rye whiskey, campari, sweet vermouth

KIR ROYALE 5oz 14

crème de cassis, sparkling brut

FRENCH 75 4oz 15

gin, lemon, sparkling brut

HUGO SPRITZ 3.5oz 15

saint-germain, sparkling brut, mint

PAPER PLANE 2.25oz 14

whiskey, amaro nonino, aperol, lemon

FRENCH MARTINI 2.5oz 14

vodka, chambord, lemon, pineapple

LUNETTE FAVOURITES

DILLON'S HALF FIZZ 1.5oz 15

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

LOVE LETTER 2oz 15

rye whiskey, campari, disaronno, orange, lemon, egg white

OPERA HOUSE 2.25oz 16

lot 40 rye whiskey, brandy, licor 43, coffee liqueur

LETTER OF MARQUE 2oz 16

white rum, pastis, pineapple, mint, lime

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WINE LIST

priced per bottle

Sparkling

Lightfoot & Wolfville, Bubbly White, Nova Scotia 52

Rosé/Orange

Estandon Brise Marine Rosé, **Cinsault/Grenache/Syrah**, Provence, FR 50

Domaine Montrose, Solis Lumen Orange, Grenache Gris-Muscat, Languedoc, FR 62

White

Lightfoot & Wolfville, Flora, Wolfville, Nova Scotia 44

Moulin De Gassac, **Sauvignon Blanc**, Languedoc-Roussillon, FR 60

Abbotts & Delaunay 'Fruits Sauvages', **Chardonnay**, Languedoc, FR 54

Jean-Marc Brocard, Sainte-Claire, **Chardonnay**, Chablis, Burgundy, FR 78

Red

Lightfoot & Wolfville, Fauna, Wolfville, Nova Scotia 44

2024 Abbotts & Delaunay 'Fruits Sauvages', **Cabernet Sauvignon**, Languedoc, FR 56

2024 Chateau de Saint-Cosme 'Micro-Cosme', **Grenache-Pinot Noir**, Rhone, FR 60

Château le Puy, Émilien, **Merlot**, Bordeaux, FR 76

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



Frequently Asked Questions

Availability

Café Lunette is available seven days a week for evening functions only, starting at 5:00 pm and concluding at 1:00 am. Please check with your event specialist for availability. Vendors are welcome to arrive for setup two hours prior to guest arrival time. Some seasonal exceptions to availability may arise depending on scheduled core events.

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.