



CAFÉ LUNETTE

Buyout

902.334.4294 · events@freehandhospitality.com

freehandhospitality.com

Buffet
priced per person

Breakfast

PAIN AU CHOCOLAT

CROISSANT

AMANDINE

QUICHE DU JOUR

VANILLA YOGHURT & GRANOLA

FRESH FRUIT

CRISPY BACON

HOME FRIES

CRÊPES

40

Brunch

FLORENTINE BENEDICT

PAIN AU CHOCOLAT

CROISSANT

AMANDINE

VANILLA YOGHURT & GRANOLA

FRESH FRUIT

CRISPY PORK BELLY

HOME FRIES

SCRAMBLED EGGS

CRÊPES

55

menus and pricing are subject to change based on seasonal 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 POËLÉ *honey pain perdu* 6
CHICKEN LIVER PARFAIT *crostini, pear chutney* 4.5
STEAK TARTARE *crostini, cornichon* 5
CROQUETTE AU BOEUF *house mustard* 5

Poisson

- OYSTER *lemon & herb vinaigrette* 3
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
TAPANDE *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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Lunch

priced per person

Menu 1

MUSHROOM SOUP
vegan, oyster mushrooms, chives

or

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

—

HAMBOURGEOIS
*tomato confit & garlic ketchup,
brothers bacon, cheddar, arugula*

or

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

—

SELECTION OF COFFEE & TEA

48

Menu 2

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

CUISSE DE POULET AVEC FRITES
confit chicken leg, beef fat fries, dijonnaise

—

CRÈME BRÛLÉE
langues de chat

—

SELECTION OF COFFEE & TEA

69

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Lunch

priced per person

Menu 3

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

—

HAZELNUT DACQUOISE

milk chocolate, citrus

or

CRÈME BRÛLÉE

langues de chat

—

SELECTION OF COFFEE & TEA

72

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Dinner

priced per person

Menu 1

FRENCH ONION SOUP
gruyère, croûtons, veal broth

or

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

—

CUISSE DE POULET AVEC FRITES
confit chicken leg, beef fat fries, dijonnaise

or

STEAK FRITES
sirloin steak, beef fat fries, dijonnaise

—

CRÈME BRÛLÉE
langues de chat

—

SELECTION OF COFFEE & TEA

71

Menu 2

FRENCH ONION SOUP
gruyère, croûtons, veal broth

or

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

or

STEAK TARTARE
cornichon, grilled baguette

—

BŒUF 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

81

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Dinner

priced per person

Menu 3

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

PÂTES CARBONARA

spaghetti, egg, lardon, crème fraîche, parmigiano-reggiano

or

COQUILLES SAINT-JACQUES

seared scallops, mashed potato, mushroom duxelles, gruyère

—

HAZELNUT DACQUOISE

milk chocolate, citrus

or

CRÈME BRÛLÉE

langues de chat

—

SELECTION OF COFFEE & TEA

105

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Cocktails

priced per person

Classics

OLD FASHIONED 2oz

jim beam bourbon, angostura bitters, orange twist

CANADIAN CLUB MANHATTAN 2oz

canadian club whisky, cinzano rosso, angostura bitters, drunken cherry

FRENCH 75 4oz

grandial blanc de blancs brut, tanqueray gin, lemon

14

Lunette Favourites

LA VIE EN ROSE 3oz

lillet blanc, lillet rose, psychaud's bitters, lemon twist

SPRITZ À LUNETTE 3.5oz

st-germain, annapolis cider, thyme, rosemary, lemon, soda, olive

BULLES & ROSE 3oz

dillon's rose gin, grandial blanc de blancs sparkling, strawberry syrup, lime

15

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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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THE FOG COMPANY CATERING MENU

ICE CREAM SANDWICHES*

choice of ice cream/sorbet flavour
sandwiched with two chocolate cookies

9. per person

select one

Vanilla Bean
Pecan Butter Tart Ripple
Chocolate Fudge Brownie
Cotton Candy
Mint Chocolate
Raspberry Lemon Sorbet
Toasted Coconut Sorbet

FOG STATION chef-led

freshly spun sticks of cotton candy

30. per employee, per hour · minimum three hours

7. per person

INDIVIDUAL ICE CREAM MINI PINTS*

choice of two ice cream/sorbet flavours

8. per person

select one

Vanilla Bean
Pecan Butter Tart Ripple
Chocolate Fudge Brownie
Cotton Candy
Mint Chocolate
Raspberry Lemon Sorbet
Toasted Coconut Sorbet

* ice cream & sorbet flavours are subject
to change based on seasonal availability

CONTACT

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Frequently Asked Questions

AVAILABILITY

Café Lunette is available Monday to Friday for breakfast events starting at 7:00am and concluding at 10:00am and lunch events starting at 12:00pm and concluding at 3:00pm. Evening functions are available Sunday to Monday starting at 5:00pm and concluding at 1:00am. 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 AND 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 AND 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.

FOR ALL BOOKING INQUIRIES, PLEASE CONTACT

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