



Group Packages 2024

Christmas at the Farm: A Delicious and Authentic Experience!

Info and reservation: Annik
groupe@espaceoldmill.com
450-350-1700
espaceoldmill.com

Space Old Mill Restaurant Farm Inn



FOR GROUPS WHO LIKE TO ADD MEANING TO THEIR CELEBRATIONS!

Celebrate differently this year by offering your teams or clients a culinary journey in the enchanting setting of Space Old Mill. A gourmet escape where local and seasonal agriculture takes center stage!

Our unique farm-to-table dining experience features fresh vegetables from the greenhouse and root vegetables from the cellar, even in winter!

The restaurant, farm, and inn make up a project driven by a talented and passionate team.

In its very first year, our table earned a spot in EnRoute/Air Canada's Top 10 Best New Restaurants in Canada and made it into Canada's 100!





Our Packages

7-COURSE MENU

- A 7-course gourmet meal (fixed menu)
- Welcome reception and greenhouse tour

Perfect for groups of 20 to 40 people

Price per person: \$130 +taxes +service

4-COURSE MENU

- A 4-course gourmet meal (fixed menu)
- Welcome reception and greenhouse tour

Perfect for groups of 30 to 50 people

Price per person: \$80 +taxes +service

- > Wine pairings or wine selection can be added
- > Vegetarian menu or other options available
- > See à la carte supplements



Sample menu

ANTIPASTO

POIVRONS GRILLÉS ET CONDIMENTS
PLUME, SAVAGNIN, CLOS DE L'ORME BLANC, 2022

DAÏKON ET SAUCE MATSUTAKE
PAIN DE FESSE
GAMMA-RAYS, GAMAY GAMARET CAB FRANC, DOM. L'ESPIÈGLE, 2022

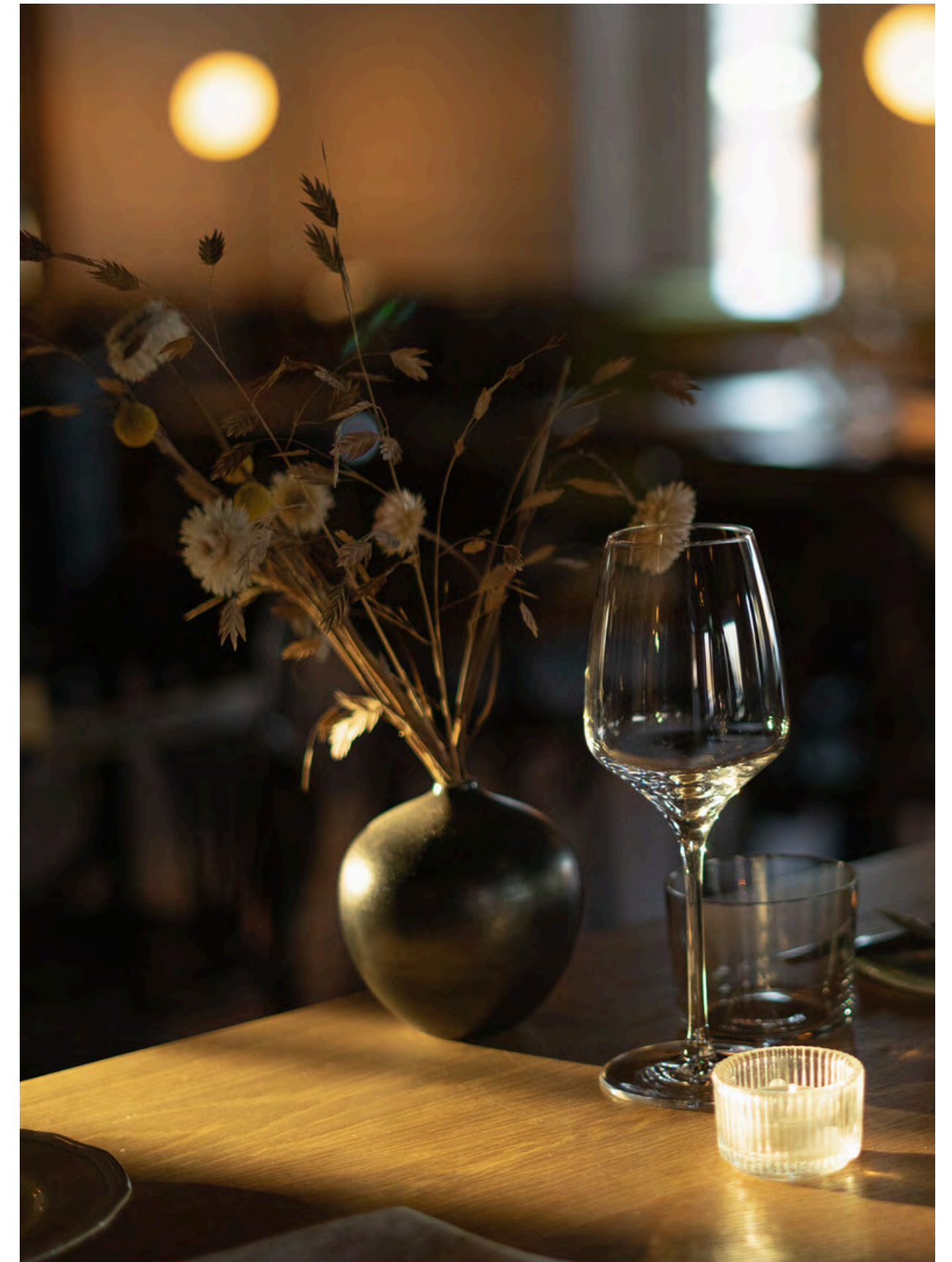
BALLOTINE DE VOLAILLE, ÉPINARDS ET CHOU-RAVE BRÛLÉ
*ADONIS, LA GRAPPERIE, PINOT D'AUNIS, CÔTEAUX DU LOIR, FRANCE,
2021*

AGNEAU DE PÂTURAGE, TIAN, PÂTE FARCIE
LA LUCE, GRENACHE, LE BOUT DU MONDE, ROUSSILLON, 2019

DESSERT AU CÉLERI-RAVE
POIRÉ PLAT, DOMAINE LES SALAMANDRE

FOIN D'ODEUR

THE MENU CHANGES BASED ON THE HARVEST AND AVAILABLE
PRODUCTS





À la carte

Add-ons to packages:

4-course wine pairing: \$60 / person

7-course wine pairing: \$80 / person

Prestige pairing with a glass of champagne: +\$15

Bottle of wine: \$55 to \$90 per bottle

Menu selection (1 course): \$5 / person

Welcome Drinks/Cocktail Reception

Canapés: \$50 per dozen

Oyster service: \$12 / 4

Glass of sparkling wine as an aperitif: \$15 / person

Drink coupon (wine, beer, cider): \$15

Other Fees

Private venue rental: starting at \$750

(mandatory for groups of 40 people and more)

Private rental including the inn: \$1,015 (taxes included)

Transportation service, additional accommodations: upon request

Special requests or customized packages: we will do our best to accommodate you





Accommodation options

4 double occupancy rooms (queen bed),
1 suite (1 queen bed + 1 sofa bed))

\$1,015 +taxes for the entire
inn for one night (HT
included)

We encourage you to book the hotel
rooms to extend your evening past 11 PM.

For individual room rentals, please
contact us.





Important Information

Groups reservations can be made for Thursday, Friday, and Sunday only.

A 20% deposit will be required to confirm your booking.

48 hours before the event, the final number of participants for your evening must be confirmed.

It is important to provide any allergies for members of your group no later than 2 weeks before the event.

Prices do not include taxes, service fees, and gratuities.

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