THE VARIOUS PACKAGES OF AQUARIUM DU QUÉBEC

APRIL 1st, 2019 THROUGH MARCH 31st, 2020
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Please note that all prices are before taxes and subject to change without notice.
WELCOME

L’ALIZÉ AND ITS SUNNY TERRACE

The fully-windowed Alizé offers you a breathtaking view the Québec and Pierre-Laporte bridges as well as of the St. Lawrence River. Located in a unique setting, it enables people to get together for a business meeting, a Christmas party, or for any other occasion. During the summer, take in the holiday atmosphere and enjoy privileged access to our magnificent sunny terrace surrounded by a vast array of flowers!

Capacity: 176 people seated at round tables; 132 people seated in a half-moon configuration; 200 people seated at rectangular tables; 225 people for a reception; and 150 people in theatre-style seating.*

LE MISTRAL

Le Mistral is a modern hall with large windows and unique lighting, also offering a breathtaking view of the St. Lawrence River. It is ideal for completely private receptions.

Capacity: 16 people in a U configuration; 18 people seated in a half-moon configuration; 20 people seated in a square configuration; 24 people seated at round tables; 36 people seated in a rectangular configuration; and 30 people in theatre-style seating.*

LE NORDET

With its high ceilings, Le Nordet is the perfect place for business meetings, family gatherings, or Christmas parties.

Capacity: 40 people in a U configuration; 48 people in a half-moon configuration; 112 people seated at round tables; and 150 people seated at rectangular tables.*

Only buffet meals are served.

During events at the Aquarium, the cloakroom and parking are offered free of charge.

We are also a member of TZ Capitale Nationale (drive-you-home service) and guests can leave their cars in the parking lot until the next morning if they decide to leave by taxi at the end of the evening (free of charge and without risk of being towed).
LA PERGOLA
A true work of art (distinction received as part of the Les Mérites d’architecture (architectural distinctions) competition of Québec City, public and institutional buildings category), this building with wooden beams provides a warm and friendly atmosphere for your events (reception, BBQ, etc.). It is located at the heart of the Aquarium gardens and will receive you with open arms during the spring, summer, or fall.
Capacity: 125 people.* 100 people seated at picnic tables; 70 people in theatre-style seating

LE PAVILLON DES PROFONDEURS
Hundreds of jellyfish (in a cozy and mysterious setting that recreates the seabed), seahorses, and a contact zone with rays await you at the Pavillon des profondeurs! The location is ideal for a charming and original reception!
Capacity: 125 people for a reception (no sit-down meal).* Accessible only during the evening.
Entry fee: $350 / the whole group**

L’ATRIUM
A magnificent multi-levelled hall, l’Atrium immerses you in a marine world where you’ll discover thousands of specimens of fish and invertebrates. L’Atrium offers a number of events and activities so as to ensure that your guests’ visit is a memorable one. Enter the Awesome Ocean, a huge tunnel with 350,000 litres of salt water, and discover this spectacular habitat with our diver.
Capacity: Up to 650 people for a reception (no sit-down meal).* Accessible only during the evening.
Entry fee: $350 / the whole group**
Supplement of $150 / the whole group to dive in the Awesome Ocean tunnel.

THE COASTAL ZONE
With its contact zone and tropical fish aquariums, the Coastal Zone is the perfect place for an extraordinary cocktail reception. While enjoying a drink, you can touch a starfish, a sea cucumber, a sea urchin, and other sea creatures! During the summer, you’ll enjoy sitting on the terrace overlooking the river and bridges.
Capacity: 70 people for a reception (no sit-down meal).* Accessible only during the evening.
Entry fee: $200 / the whole group**

* The number of places can vary according to the established set up.
** For an evening cocktail, a minimum of $1500 of expenses (food and beverage) is requested.
VARIOUS ORGANIZED ACTIVITIES

Combine business with pleasure! Enhance your meeting by offering your guests an activity that will surely leave them with a lasting memory to talk about for a long time to come...

HARBOUR SEAL SHOWCASE
See our harbour seals in action and discover all their talents! The event lasts 20 minutes and is followed by a question and answer period.

$175 / the whole group

Showcase events until 7 p.m. only

ANIMAL AMBASSADOR
This exceptional visit enables you to learn more about an animal ambassador from the Aquarium and to see it from close up! Our animal guide will tell you about this creature (30-minute meeting) and will be happy to answer all your questions.

$150 / the whole group

The activity is only offered during the day, until 4 p.m.
Scrambled eggs
Hash browns, the Chef’s selection of spices
Thick slices of bacon from the smokehouse, butcher’s sausages
The baker’s selection consisting of homemade bread, butter croissants, chocolatines
Jams, butter, and cream cheese
Apple, cinnamon, and brown sugar crepes
Variety of fresh fruit
Small yogurt smoothie, fruit, and granola
Coffee, tea, herbal tea, and orange juice

WHY NOT TREAT YOURSELF...
Eggs benedict (English muffin, poached egg, ham, hollandaise sauce) (extra charge of $2.75 / person (service charge not included))
Old-fashioned slowly cooked ham (extra charge of $2.00/person (service charge not included))
Baked beans from the sugar shack (extra charge of $1.50/person (service charge not included))

BREAKFAST (BUSINESS RATE)
Adult: $25

BREAKFAST AND ENTRY TO THE SITE FOR THE DAY
0 - 2 years old: Free
3 - 12 years old: $17.68
13 and over: $31.36

* Service charge included
Alizé and Nordet reception room: minimum 50 peoples
Mistral reception room: minimum 25 peoples
Fresh fruit from the market
Cheddar cheese
Black forest ham
Banana bread
Mini croissant and chocolatine
Sliced bread, sesame bagel
Jam, butter, and cream cheese
Yogurt smoothie, fruit, and granola
Coffee, tea, herbal tea, and orange juice

**BREAKFAST (BUSINESS RATE)**
Adult: **$19.50**

* Service charge included. Entry fee to the site not included. Offered from 7 a.m. to 9 a.m.

**Minimum 50 people**
Soup of the moment

Choice of:

Chicken supreme, B.B.Q. sauce with West Indian rum and coconut milk

Mushroom Rotolo, cream sauce with garlic flower and coriander, parmesan cheese shavings

Du Breton pork Osso Bucco with port and cranberries

Roasted Gaspesian char nestled in its skin, fried onion crumble and chives, reduced maple cream and curry +$3

Candied duck leg, Bordelaise with honey, rosemary and sea buckthorn +$5

Choice of:

Apple, strawberry and cranberry crisp

Red Velvet with exotic fruits

Crunchy chocolate, hazelnut praline, and salted caramel crunch

Coffee, tea, herbal tea

0 - 2 years old: **free of charge**

3 - 12 years old: **$17.25**

13 and over: **$31.50**

**ON THE SIDE!**

Canapés (3/person, chef’s choice of warm and cold nibbles)

$8/person

Glass of wine (white or red)

$8/person

* Only one choice for the entire group.

Possibility of two choices of main courses: supplement of $3.50 per person (gratuities not included).

We must first know the quantity of each of the selected dishes.

Price includes gratuities and day access to the site.

**Minimum 50 people**
Soup tureen of the day
Hot rolls and butter

Salad of young greens and vinaigrettes
Crunchy vegetables and dip
Mixed salad duo
Selection of local pâtés, terrines, and cold cuts
Marinades and condiments

2 choices among the following:
Quebec pork filet mignon marinated in two mustards, honey, and thyme sauce
Poultry supreme with apples, maple, and balsamic
Mexican-style white fish fillet with basil cream
Manicotti gratin with ricotta, spinach, and Mediterranean sauce
Chef’s inspiration of the day

Roasted potatoes with herbs
Rice Pilaf with flavours of the Orient
Seasonal garden vegetables

Sweet nibble assortment
Fresh fruit salad

Coffee, tea, herbal tea

**ON THE SIDE!**
Soup the moment
$4 / person

Canapés (3/person, chef’s choice of warm and cold nibbles)
$8 / person

Glass of wine
(white or red)
$8 / person

0 - 2 years old : **free of charge**
3 - 12 years old : **$24.15**
13 and more : **$41**

* Price includes gratuities and day access to the site.
**Minimum 50 people**
MEETING PACKAGE

The Meeting package of Aquarium enables you to hold a meeting in an exotic location and get your work done with peace of mind. Our three halls, L’Alizé, Le Mistral, and Le Nordet, can be set up according to your needs.

The package includes:
• Two coffee breaks (coffee, tea, herbal tea, and juice) served at your convenience (possibility to enhance them with our thematic and à la carte coffee breaks)
• A three-course lunch (menu: lunch package table service or lunch buffet (package for $47.95, minimum 25 people, except at Le Nordet where the buffet is free of charge)
• Audio-visual material: a screen, a microphone, an easel, and a flip chart as well wireless internet access
• Parking, cloakroom and meeting room at no additional coast

$41.95* /personne
* The rate includes the service charge and entry to the site for the day.

Minimum required per hall:
Mistral: 12 people  |  Nordet: 17 people  |  Alizé: 40 people

TERRACE
Access to terraces featuring a patio set. A set-up fee of $350 applies to modify the set arrangement.

HALF-DAY HALL RENTAL
Mistral: $200
+ various purchases of $200 (service charge not included)
Nordet: $275
+ various purchases of $500 (service charge not included)
Alizé: $375
+ various purchases of $600 (service charge not included)

DURING THE EVENING
Various food and alcohol purchases (minimum of $1,500 on the main bill, service charge not included) + hall rental fee if applicable (Pavillon des profondeurs, Coastal Zone, and Atrium).

SPECIAL HAPPY HOUR PROMOTION
5 canapés / person (chef’s selection of hot and cold hors d’œuvre) and an alcoholic beverage
$20 / person
Service charge not included
THEMATIC COFFEE BREAKS

RISE AND SHINE
Pastries (2/person)
Sliced seasonal fruit platter
Cubed cheese
$7/person

VITALITY
Energizing smoothie shot, made with carrots, mangoes, ginger, and yogurt
Date squares with orange
Seasonal fruit platter
$7/person

CHOCOHOLICS ANONYMOUS
Homemade moist brownies
White chocolate and macadamia cookies
Crunchy macaroons with dark chocolate ganache
$7/person

LITTLE EXTRAS!
Selection of non-alcoholic drinks (mineral water, various juices, soft drinks, iced tea, etc.)
$3.25 / drinks

Coffee, tea, herbal tea and juice
$3.25 / person

Service charge not included
À LA CARTE COFFEE BREAKS

Variety of pound cakes (marble, banana, carrot) ........................................ $22.95 / dozen
Freshly baked cookies ................................................................. $15.50 / dozen
The chef’s selection of pastries ............................................................... $18.50 / dozen
(butter croissants, chocolatines, fruit feuilletes)
Sliced fresh fruit ........................................................................ $2.75 / person
Whole fresh fruit ........................................................................ $12.75 / dozen
Fresh fruit salad ........................................................................ $2.50 / person
Selection of individual yogurts ......................................................... $2 / unit
Cheddar cheese cubes and fruit platter (20 people) ......................... $40 / plat
Selection of fine cheeses, raisins, dried fruit ......................................... $75 / plat
Bowl of corn nachos with salsa, sour cream, and guacamole .................. $25 / 10 people
Bowl of chips .............................................................................. $12 / 10 people
Bowl of pretzels ............................................................................ $12 / 10 people
Coffee, tea, herbal tea .................................................................... $3.25 / unit
Orange juice ................................................................................ $3.25 / unit
Non-alcoholic drinks (mineral water, iced tea, soft drinks) ...................... $3.25 / unit
Thermos of coffee (35 cups) ............................................................ $55 / unit
Coffee, tea, herbal tea, and juice ...................................................... $3.25 / person

Service charge not included
EVENING MEAL PACKAGES

GOING ALL OUT

• One drink (draft beer or glass of wine)
• Chip and pretzel bowls
• Menu: table service (4 courses), buffet, barbecue, or cocktail reception

$55* /person

THE REFINED GOURMET

• Two drinks (draft beer or glass of wine)
• Tortilla and hummus bowls
• Menu: table service (4 courses), buffet, barbecue, or cocktail reception

$62* /person

CHILDREN’S MENU (3-12 years old)
Soup, main course, dessert, beverage, and surprise!

$21 /child

Table service meal available at the Alizé and the Mistral.
At the Nordet, only cocktail reception, buffet, and barbecue meals are offered.

* Only one choice for the entire group.
Possibility of two choices of main courses: supplement of $3.50 per person (gratuities not included).
We must first know the quantity of each of the selected dishes.
Prices do not include gratuities.
Minimum 50 people

SIDE DISHES!

Canapés (3/personne, the chef’s selection of hot and cold hors d’œuvre)
$8 /person

Glass of wine (white or red)
$8 /person

Flute of sparkling wine
$7.50 /person
TABLE SERVICE MENU

LET YOURSELF BE INSPIRED BY THESE ENTICING CHOICES!

Openers  1 choice for the entire group
Brazed bite-sized Gravlax bonbons of Baie des Chaleurs Arctic char, wakame, pomegranate, musk strawberry, and mascarpone with citrus fruits and dill
Truffled rabbit liver parfait, red onion jam with sherry, marshmallow with carrot, thinly sliced walnut bread, and a small salad of young shoots
Yellow beetroot leaves with ice cider, chèvre des neiges goat cheese, flaked pistachio, arugula, and bacon jam
Smoked salmon carpaccio, fried nasturtium, garlic, red onion ceviche, marinated salicornia, pink pepper and coriander pesto  +$3/person
Smoked duck breast salad with candied gizzards, orange supreme, Chioggia beetroot, fine greens, and shallot vinaigrette  +$3/person

Soup of the moment

Main courses  1 choice for the entire group
Farm chicken supreme stuffed with four game meats, cream of wild mushrooms with a hint of balsam fir
Roasted New Brunswick salmon nestled in its skin, cranberry, rosemary, and sunflower crumble, smoked Dijon with lavender and chives
Bas-Saint-Laurent pork tenderloin, vacuum cooked with caramelized red wine spice, dried shallots, and reduced juice with dune peppers
Angus beef shoulder fillet, «Yukon Gold» purée with garlic flower and parmesan cheese, Bordelaise with cedar jelly
Reverse cooked Quebec duck breast, sweet potato cream, gingerbread, honey, and dried blueberry sweet and sour sauce  +$5/person
Rabbit leg stuffed with foie gras and prunes, gnocchi with herbs, and Cumberland sauce  +$7/person
Oven baked bison medallion, gratin dauphinois, and Périgourdine sauce  +$10/personne

Desserts  1 choice for the entire group
Caramelized pears with fleur de sel and pecans
Green tea flavoured creamy onctueux au chocolat
Sumptuous maple and almond delight
Cheese and wild berry decadence
Sublime Moka Java with raspberry

Coffee, tea, herbal tea

All main courses are served with market vegetables and rice or potatoes, according to the Chef’s inspiration.

Minimum 50 people
BUFFET MENU

Cold dishes
- Salad of young greens and various vinaigrettes
- Crunchy vegetables and dip
- Mixed salad duo
- Tray of local cheeses, fruits, and crackers
- Selection of pâtés, terrines, and local cold cuts
- Marinades and condiments
- Hot rolls and butter

Soup tureen of the day

Warm dishes
2 choices among the following:
- Quebec pork tenderloin grenadins with apple, beer, and maple syrup
- Marinated and roasted chicken supreme, creamy mushroom, tarragon, and chive sauce
- Small cod steaks roasted in white wine, iced carrot mastignons and a velvety sauce with leeks and fresh coriander
- Eco-responsible catch of the day
- Chef's inspiration of the day
- Tournedos of Quebec grain-fed veal, Dijon mint sauce, and sun-dried tomatoes
  +$3 /person
- Dining-room-carved CAB rib of beef, cooking juices, and five pepper sauce
  + $8 /person

Side dishes
- Roasted baby potatoes with fresh herbs
- Rice Pilaf with flavours of the Orient
- Seasonal garden vegetables

Desserts
- Sweet nibble assortment
- Fresh fruit salad

Coffee, tea, herbal tea

Minimum 50 people
MENU BARBECUE

Cold dishes
Selection of fresh raw vegetables with dips
Platter of terrines, pâtés, and cold cuts, seasonal chutney
Potato salad, carrot and cranberry salad
Fine seasonal lettuce salad with homemade vinaigrette
Cube cheese, crackers, and fruit
Various pickles with condiments
Fresh baked bread rolls and butter

Plats chauds
Choose from among the following
Jamaican-style grilled farm chicken breast, B.B.Q. sauce with Chic-Chocs rum, coriander, and coconut milk
Section of Quebec pork tenderloin marinated in apples, sage, and garlic flower, Caligo sauce from the Michel Jodoin cider house
Mixed grill of pork, chicken, and fine sausages, smoked honey, mustard, and caramelized onion sauce
Duo of gourmet sausages and pork ribs with whiskey B.B.Q. sauce, apple sauerkraut, and smoked bacon, mixed mustard varieties
Grilled 6oz CAB beef filet mignon, creamy port and homemade bacon sauce

Desserts
Fresh fruit salad
Our pastry chef’s sweet nibble assortment

Coffee, tea, herbal tea

Minimum 50 people.
Maximum 136 people.
COCKTAIL RECEPTION MENU

**Delicate appetizers**

Wild mushroom cappuccino with rosemary whipped cream

Gourmet spoonful of Gravlax salmon, small seaweed salad, soy caramel, and candied zest

Miniature basket garnished with beets and snow goat cheese, basil, and orange mousse

Trout rillettes with dill, craft bacon, and white wine on puff pastry

Mexican-style mini pastry, cranberry salsa, chorizo, and guacamole

Open-face-style mini smoked turkey on pumpernickel bread

Flaky corolla with figs, melted goat cheese, and apricots

Nordic shrimp cake with aioli nestled on a small mango and tomato salad with coriander

B.B.Q. pulled pork mini-moricette with whiskey and smoked gouda

General Tao chicken on jasmine rice

**Sweet-tooth stop**

Assortment of sweets

Sweet array

Minimum 50 people
PERGOLA BARBECUE

Array of crunchy vegetables with dip
Potato salad, creamy cabbage salad
Green salad with homemade vinaigrette
Cubed cheese, crackers, and fruit
Various pickles with condiments

Alberta Beef Burger (1) and Hot Dog (2)

Time for a little extra treat!
European sausage on grill  +$3/person
Chicken skewer marinated in lemon and herbs  +$3.50/person
Pork tenderloin skewer with garlic flower  +$3.50/person

Roasted baby potatoes, sour cream, and green shallots

Fresh fruit salad
Variety of sweet nibbles from our pastry chef

Coffee, tea, herbal tea
Juice jugs for the kids

Minimum 50 people (3 years old and over)
Maximum 100 people.

DAY
0-2 years old: free of charge
3-5 years old: $21.78
6-12 years old: $23.78
13-17 years old: $38.30
Adults : $44.55

Guests can visit the Aquarium between 9 A.M. and 5 P.M.**

EVENING
0-2 ans : free of charge
3-12 ans : $19.53
13 ans et plus : $35.05

Guests may access the Aquarium between 4 and 5 P.M.*
and the Pergola and the playground area until 11 P.M.

* Hours may vary depending on the schedule in force.
Prices include gratuities.
CANAPÉS AND HORS-D’ŒUVRE
Selection of hors d’œuvre according to the chef’s inspiration

COLD CANAPÉS
.................................................................................. $32/dozen

HOT CANAPÉS
.................................................................................. $32/dozen

HORS D’ŒUVRE

Fresh vegetables with dip.................................................... $20/plate*
Local and imported cheeses ................................................ $40/plate*
Selection of fine cheeses, raisins, dried fruit ................................ $75/plate*
Game terrine platter with chutney or seasonal confit. .......... $75/plate*
Mini bagels of smoked trout, cream cheese........................ $60/plate*
Bowl of chips............................................................... $12/10 people
Bowl of pretzels........................................................... $12/10 people
Bowl of corn nachos, salsa, sour cream, guacamole ......... $25/10 people
Sushi (chef’s selection).................................................. $3.50/each
Seasonal little sweets................................................... $30/dozen
The baker’s selection of macaroons................................ $30/dozen

Thermos of coffee during the evening (35 cups)...................... $55

* Platter for 20 people
  Service charge not included
OPTION 1 AT L’ALIZÉ
(Saturdays only, minimum 50 paying people, maximum capacity of 135 people per service)

9:00 a.m. Arrival of guests (a list with the names and ages of the guests is required).
9:15 a.m. to 10:15 a.m. Breakfast buffet
10:15 a.m. to 11:00 a.m. Christmas party (each group must provide its own gifts and Santa Claus) and visit from our mascot and an animal ambassador
10:00 a.m. to 1:00 p.m. Free visit by the guests Possibility of renting an inflatable game ($250 supplement) from 11 a.m. to 4 p.m. The inflatable game will however be accessible to all visitors.

During the day Rally (free activity)

MENU
The baker’s basket of goodies, granola bars, potatoes, eggs, bacon, sausages, crepes, fruit salad, beverages, and Christmas log.
Supplementary charges (service charge not included):
Eggs Benedict with ham $2.25/person, baked beans $1.50/person, old-fashioned ham $2/person

RATES
0-2 years old: free of charge
3-5 years old: $14.75
6-12 years old: $27.75
13-17 years old: $32.64
Adults: $35.90

Service charge included in the packages.
OPTION 2 AT NORDET
(Saturdays and Sundays, minimum 50 paying people, maximum 100 people)

9:00 a.m.  Arrival of guests (a list with the names and ages of the guests is required)
9:15 a.m. to 10:15 a.m.  Sunday breakfast buffet
10:15 a.m. to 11:00 a.m.  Christmas party (each group must provide its own gifts and Santa Claus)
and visit from our mascot and an animal ambassador
11:00 a.m. to 1:00 p.m.  Free visit by the guests
Possibility of renting an inflatable game ($250 supplement) from 11 a.m. to 4 p.m.
The inflatable game will however be accessible to all visitors.
During the day  Rally (free activity)

MENU
The baker’s basket of goodies, selection of cereals, potatoes, eggs, bacon, sausages, crepes, fruit salad,
beverages, and Christmas log.
Supplementary charges (service charge not included):
Eggs Benedict with ham $2.25 / person, baked beans $1.50/person, and old-fashioned ham $2/person.

RATES
0-2 years old: **free of charge**
3-5 years old: **$14.75**
6-12 years old: **$27.75**
13-17 years old: **$32.64**
Adults: **$35.90**

Service charge included in the packages
CHRISTMAS PARTY PACKAGE

OPTION 3 AT LE MISTRAL
(Sundays only, minimum 20 paying people, maximum 36 people)

9:30 a.m. Arrival
10:00 a.m. to 11:00 a.m. Sunday buffet breakfast
11:00 a.m. to 11:45 a.m. Christmas party (each group must provide its own gifts and Santa Claus)
and visit from our mascot and an animal ambassador
11:45 a.m. to 1:00 p.m. Free visit by the guests
During the day Rally (free activity)

MENU
Assortment of pastries, croissants, chocolatines, Danishes, the baker’s basket with homemade jams (raspberry, marmalades, chocolate and hazelnut spread, peanut butter) and cretons, whole and sliced fresh fruit (watermelons, honeydew melons, cantaloupes, pineapples, oranges, grapefruits, grapes), cheddar cheese cubes, cottage cheese, and yogurt, assortment of cereals, crepes, scrambled eggs, hash browns, bacon, sausages, baked beans, charcuterie and pâté assortment platter, dish of the day, omelet of your creation concocted by the chef (choice of toppings: shallots, zucchinis, peppers, and diced tomatoes, grated carrots, mushrooms, onions, mozzarella, etc.), salads of the day, desserts, and beverages.

RATES
0-2 years old: free of charge
3-5 years old: $14.75
6-12 years old: $27
Adult and 13-17 years old: $39.50

Service charge included in the packages
Screen 2.5 m (8 feet) wide /1.85 m (6 feet) high ........................................ $50

Projector ........................................................................ $50

Podium 1.22 m (4 feet) deep /2.5 m (8 feet) wide, 0.5 m (1.5 feet) high/with a banner ................................................ $50

Wired microphone (2), wireless microphone (2), or headset (1)  ....................... $50 / unit

Flip charts (three available) ........................................................................... $25 / unit

Easel (three available) ................................................................................... $10 / unit

Lectern ........................................................................ $25

Number displays (table identification). .............................................................. free of charge

Table football ............................................................................................... $75

Chair cover ................................................................................................. $5 / unit

Black curtain structure (20 feet) ................................................................. $50

* Please note that there is no technician available on site for the audio-visual equipment.
HERE'S HOW TO CONTACT US FOR ADDITIONAL INFORMATION OR FOR A MEETING:

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