

HOTEL OMNI MONT-ROYAL
EVENT MENUS





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Prices are subject to a 19% service charge and a federal tax of 5% plus a provincial tax of 9.975%. All menus and prices are subject to change without notice.



BREAKFAST BUFFET

All breakfasts include coffee, tea, fresh orange juice, butter and preserves.

Minimum of 15 people. If less, an extra charge of 100 will apply.

THE MONT-ROYAL

Toast and assorted breakfast pastries

Sliced fresh fruits

29 per person

THE OUTREMONT

Scrambled eggs

Bacon, sausages and breakfast potatoes

Toast and assorted breakfast pastries

37 per person

THE VILLE-MARIE

Scrambled eggs

Bacon, sausages and maple ham

Breakfast potatoes

Toast and assorted breakfast pastries

Sliced fresh fruits

ACCOMPANIMENTS | CHOICE OF ONE

Whole wheat breakfast burrito, salsa, black beans and cheese

Egg sandwich on an English muffin with spiced mayo, bacon and cheese

42 per person

THE HAMPSTEAD

Scrambled eggs

Bacon, sausages and breakfast potatoes

Selection of cold cereal with milk

Sliced fresh fruits

Assorted cheeses and cold cuts

Toast and assorted breakfast pastries

42 per person

THE HEALTHY WESTMOUNT

House made smoothies

Grilled antipasto vegetables

Egg white omelet

Yogurt parfait | Make your own

Greek yogurt

Sliced fresh fruits

High-fiber cereal with milk

Healthy bread

Healthy muffins

45 per person



BREAKFAST - À LA CARTE

For in-room attendant with a server or Chef, an extra charge of 200 for two hours per server

À LA CARTE

Assorted fruit juices | 25 per liter

Smoothies O de V | 29 per liter

Assorted yogurts | 7 per person

Yogurt parfait | 9 per person

Bagel with cream cheese | 7 per person

Assorted cereals with milk | 7 per person

Croissants, Danish pastries and muffins | 48 per dozen

Scrambled eggs | 7 per person

Eggs Benedict traditional or Florentine | 18 per person

Omelet | 16 per person

Oatmeal | 7 per person

French toast | 8 per person

Belgian waffles | 8 per person

Pancakes with Quebec maple syrup | 12 per person

Breakfast meats | Sausage, bacon or ham | 9 per person

Breakfast potatoes | 6 per person

Smoked salmon with garnishes | 14 per person

Freshly sliced fruit platter | 12 per person

Coffee | 115 per gallon



BREAKS

All breaks include coffee and tea.

THE METCALFE

Kashi cereal bars and sliced fresh fruits

16 per person

THE MONTRÉALAISE

House style breads | Banana, lemon poppy and berries with sliced fresh fruits and jam

16 per person

THE SAINT-LAURENT

Cookies | Chocolate chip, white chocolate and macadamia nut, oatmeal

16 per person

THE ATWATER

Crunchy Müslix with yogurt and fresh fruit, chocolate torsade and paprika twist

17 per person

SWEET TABLE

Chef's assortment of candies

20 per person

THE SAINT-DENIS

Assortment of macaroons, chocolate truffles and sliced fresh fruits

20 per person

THE CHOCOLATE PASSION

Chocolate, pecan and caramel brownies, chocolate cookies and chocolate covered strawberries

Seasonal | 23 per person

THE MONTREAL

Dried fruit assortment trail mix and whole fruit

23 per person

THE GARDEN

Fruit and vegetable juices, crudités with yogurt dip and an assortment of local cheeses, crackers and fresh breads

32 per person





BREAKS

À LA CARTE

Coffee and tea | *6 per person* | *115 per gallon*

Sliced fresh fruit or fruit salad | *10 per person*

Whole fruit | *4 per piece*

Granola bars | *6 per piece*

Individual bags of chips or mini pretzels | *6 per bag*

Banana bread | *34 per dozen*

Brownies | *46 per dozen*

Miniature date squares | *39 per dozen*

Apple crumble | *39 per dozen*

Cookies | Chocolate chip, white chocolate, macadamia nut or oatmeal
28 per dozen

Miniature French pastries | *44 per dozen*

Scones | *48 per dozen*

Bagels and cream cheese | *48 per dozen*

Macaroons | *50 per dozen*

Chocolate or Emmental cheese torsades | *44 per dozen*

Soft drinks (355 ml), Eska sparkling and Eska (330 ml) | *7 per bottle*

Eska sparkling (750 ml) and Eska (1 liter) | *9 per bottle*

Lemonade or iced tea | *23 per liter*



LUNCH BOX

THE CLASSIC LUNCH BOX

SALAD

Greek salad with cucumbers, cherry tomatoes and feta

Romaine salad with croutons and Caesar dressing

New potato salad, celery, green onions and mustard sauce

Arugula salad, crispy chickpeas, marinated red onions and tahini dressing

Spinach shoot salad, mushrooms, crispy fried onions and red wine sauce

SANDWICH

Black Forest Ham, Brie cheese and honey mustard on baguette

Tuna salad tortilla Sicilian style, olive tapenade and tomatoes on ciabatta bread

Hummus, roasted eggplant, zucchini, baby greens, candied red onions on ciabatta bread

Roasted turkey and red bell pepper mayonnaise on brioche bread

OTHERS

Chips

Whole fruit of the Chef's selection

Dessert of the Chef's selection

Coffee, tea, bottle of water

The boxed lunch includes a salad, a sandwich and all the items in the category OTHERS. One choice per person, maximum two salad choices and two sandwich choices per group

| 33 per person

THE DELUXE LUNCH BOX

SALAD

Greek salad with cucumbers, cherry tomatoes and feta

Romaine salad with croutons and Caesar dressing

New potato salad, celery, green onions and mustard sauce

Arugula salad, crispy chickpeas, marinated red onions and tahini dressing

Spinach shoot salad, mushrooms, crispy fried onions and red wine sauce

SANDWICH

Roast beef with aged white cheddar, arugula, horseradish aioli, Pommery mustard, tomatoes on baguette

Roasted chicken and red bell pepper mayonnaise on brioche bread

Baguette with brie, prociutto and sweet onion compote

Smoked salmon on bagel, cream cheese and dill

Grilled vegetable tortilla, goat cheese and hummus

OTHERS

Chips

Whole fruit of the Chef's selection

Dessert of the Chef's selection

Coffee, tea, bottle of water

The boxed lunch includes a salad, a sandwich and all the items in the category OTHERS. One choice per person, maximum two salad choices and two sandwich choices per group

| 44 per person



PLATED LUNCH

All plated lunches are served with seasonal vegetables, a starch, coffee and tea.

Three course lunch includes choice of soup or appetizer, main course and dessert. The following prices are set for a three course meal.

A four course lunch includes soup, appetizer, main course and dessert for an additional 7 per person.

For choice of two main courses, please add 7 per person.

Minimum of 20 people. If less, an extra charge of 100 will apply.

COLD APPETIZERS

Spinach and endive salad with artichoke hearts, Kalamata olives, golden beets and sun-dried tomato vinaigrette

Moroccan spice marinated chickpea salad with baby arugula, cherry tomatoes and cilantro yogurt

Tomato and feta salad with microgreens and balsamic vinaigrette

Roasted fennel salad with shrimp marinated in yuzu
Mediterranean caprese with hoisin sauce

SOUPS

Roasted apple butternut squash soup with toasted pecans

Tomato velouté soup with pesto oil

Chicken and corn soup with roasted pumpkin seeds

Traditional minestrone soup with orzo

Corn chowder soup with roasted chorizo

HOT APPETIZERS

Butternut squash ravioli with sweet bell peppers, basil, sprouts and hazelnut butter

Crabmeat and braised leeks on a brioche crouton with crushed potatoes

Asparagus risotto with marinated oyster mushrooms and roasted pine nuts

DESSERTS

Paris-Brest cake | Choux pastry, praline mousseline and slivered almonds

Saint-Honoré cake | Caramel choux pastry, custard layer, fruit jam and whipped cream

Caramelo | Gianduja chocolate mousse with caramelized hazelnuts on dacquoise

Rum baba with whipped cream and seasonal fruits

Black forest cake

Cheesecake

Plate of miniature desserts



PLATED LUNCH

MAIN COURSE

CHICKEN

Chicken breast stuffed with wild mushrooms and brie
53 per person

Grilled boneless chicken thigh marinated in piri-piri, Portuguese style | *53 per person*

Chicken supreme stuffed with caramelized apples, pancetta and sage | *53 per person*

Chicken tagine, dried fruits confit with cinnamon, pomegranate couscous and roasted bell peppers
53 per person

Chicken supreme, marinated in red curry and coconut milk with sautéed bok choy and cardamom rice | *53 per person*

BEEF

Bavette steak with green peppercorn sauce
60 per person

Braised beef, cipollini confit and portobello mushrooms | *55 per person*

New York style Black Angus sirloin steak, black peppercorn and pinot noir sauce | *60 per person*

Shepherd's pie with braised beef, grilled corn and maple syrup glazed onions | *58 per person*

PORK, VEAL, LAMB AND DUCK

Grilled pork ribs with salted herbs from Gaspésie and Wine sauce | *51 per person*

Roasted veal loin with wild mushroom stew
60 per person

Braised lamb shoulder with thyme, garlic confit and lemon zest | *53 per person*

Duck confit and sarladaise potatoes
52 per person

FISH

Grilled sea bass with sauce vierge and fried capers | *53 per person*

Pan-fried bream fillet with mango chutney and coriander | *53 per person*

Roasted cod with citrus fennel salsa | *53 per person*

Grilled salmon with choice of one sauce | Sesame and mild chili, grapefruit and coriander, sauce vierge, Meaux mustard and chutney
53 per person

PASTA

Portobello stuffed rotolo with creamy stir-fried mushrooms and tomato confit | *51 per person*

Tomato ravioli stuffed with four cheeses and truffle oil rapini | *51 per person*

Gnocchi with ricotta cheese, asparagus, pesto and seasonal vegetables
51 per person

VEGETARIAN

Israeli couscous with chickpeas, dried fruits and seasonal roasted vegetables | *48 per person*

Barley and wild mushroom risotto with asparagus and Parmesan cheese
48 per person

Grilled vegetables, Mediterranean tian, tempeh and smoked pepper sauce | *48 per person*



COLD LUNCH BUFFET

All cold lunch buffets include soup of the day, dessert (Chef's selection), coffee and tea. Minimum of 15 people. If less, an extra charge of 100 will apply

SAINTE-CATHERINE

SALADS | CHOICE OF TWO

Greek salad with cucumbers, cherry tomatoes and feta

Romaine lettuce with croutons and Caesar dressing

Frisée salad with peppers, tomatoes and zucchini

Fennel salad with grilled pecan nuts and cranberries

SANDWICHES | CHOICE OF THREE

Smoked salmon on a bagel with cream cheese and dill

Prosciutto and Asiago cheese on olive focaccia

Roasted chicken, grilled bell peppers, arugula on a brioche bread

Grilled zucchini and eggplant on a wrap with spicy hummus spread

47 per person

JEAN-DRAPEAU

SALADS | CHOICE OF THREE

Arugula salad with crispy chickpeas, pickled red onions and tahini vinaigrette

Baby spinach salad with mushrooms, crispy fried onions and red wine dressing

Tender greens salad with fennel and champagne vinaigrette

New potatoes with celery, scallions and mustard dressing

SANDWICHES | CHOICE OF THREE

Black Forest ham with brie cheese and honey mustard on country baguette

Sicilian tuna wrap with olive tapenade and tomatoes

Roast beef, herb ciabatta with aged white cheddar, arugula, horseradish aioli, Pommery mustard and tomatoes

Hummus, roasted eggplant, zucchini, baby greens, confit red onions on olive focaccia

51 per person

RENÉ-LÉVESQUE

SALADS | CHOICE OF THREE

Mixed greens and vegetable julienne with white balsamic vinaigrette

Rice vermicelli salad and vegetable julienne with soy and ginger vinaigrette

Marinated vegetable salad with white balsamic vinaigrette

SANDWICHES | CHOICE OF THREE

Montreal smoked beef brisket on sliced bread

Grilled vegetables, goat cheese and hummus in a tortilla wrap

Roasted chicken with red pepper mayo on brioche bread

Baguette with brie, prosciutto and sweet onion compote

53 per person



HOT BUFFET

All hot buffets include soup of the day, dessert (Chef's selection), sliced fresh fruits, coffee and tea. Minimum of 20 people. If less, an extra charge of 100 will apply

PEEL

Celery and green lentil salad with cherry tomatoes, pine nuts and sweet herbs

Green beans with fennel and cherry tomatoes, frisée lettuce and basil vinaigrette

Roasted chicken with olives, capers and orange supreme

Maple mustard glazed salmon and citrus beurre blanc

Herb roasted new potatoes

Medley of seasonal vegetables

Primavera lasagna

58 per person

DE LA MONTAGNE

Grilled vegetables and marinated artichokes, yogurt and green chili oil

White bean salad with tuna, capers and arugula with salad lemon dressing

Romaine lettuce with tomatoes, basil, red onions, olives, bell peppers, cucumbers and sumac vinaigrette

Mix of greens with two dressings

Pork tenderloin with dried prunes and roasted pistachio dust

Arctic char filet, spinach and gremolata

Ricotta and spinach cannoli

Vegetable ratatouille

58 per person

CHAMPLAIN

Chopped salad, bacon and soy bean, cumin yogurt dressing

Couscous salad with oranges, toasted almonds and honey

Classic Caesar salad

Cider-glazed chicken breast with roasted onions

Roasted trout topped with grapes and olives and citrus dressing

Roasted sweet potatoes

Medley of roasted vegetables

Macaroni and cheese

58 per person

JACQUES-CARTIER

Quinoa and roasted corn salad with red onions, tomatoes, bell peppers and tarragon vinaigrette

Baby potato salad, gherkins, capers and green onions, dill mustard vinaigrette

Mixed Quebec greens with roasted pecans, dried cranberries and house made vinaigrette

Roasted cod filet with fresh herb virgin olive oil sauce

Slow roasted beef shoulder with dried tomatoes and mushrooms

Rotolo campagnola stuffed with mild Italian sausages and broccolini, roasted red pepper sauce with pine nuts

Potatoes

Medley of seasonal vegetables

58 per person



STATIONS

In-room attendant recommended for Pasta Station and required for Roasted Meat and Beef stations. For in-room attendant, an extra charge of 200 for two hours per server or chef will apply. Minimum of 25 people. If less, an extra charge of 100 will apply.

POTATO

Sweet potato mash

Baked potatoes, sour cream, green onions, bacon and cheese

French fries

18 per person

PASTA

Potato and ricotta gnocchi

Cheese tortellini

Farfalle

Garnishes | Pesto, sun dried tomatoes, spinach, arugula, pine nuts, mushrooms, asparagus, pancetta, Kalamata olives, Romano cheese shavings and Parmesan cheese

28 per person

ROASTED MEAT

Roasted rack of Quebec pork in Dijon mustard and thyme with a port wine reduction

Rosemary infused leg of lamb with shallot sauce

Roasted chicken

37 per person

BEEF

New York strip loin with sea salt and black pepper

Slow roasted prime rib in Montreal steak spice rub

Braised beef shoulder in Merlot wine and confit onions

58 per person

SEAFOOD

Seared Atlantic salmon infused with cedar chip wood, maple mustard glazed

Traditional smoked salmon with mini bagels and classic garnishes

Fennel and seafood salad with grapes and arugula

Fried calamari with chipotle and lime aioli

Matane shrimp roll

46 per person

VEGETARIAN

Vegetarian lasagna

Butternut squash and truffle oil risotto

Roasted vegetables with stir fried portobello mushrooms

Quinoa salad with cilantro and roasted red peppers, cumin and cranberry vinaigrette

28 per person

ASIAN

Assorted sushi and maki rolls | Wasabi, soy sauce, pickled ginger and sambal mayo
Three pieces per person

Imperial rolls | Pork, vegetable and fried rice

Chicken pad thai

Hunan dumplings with peanut butter sauce

46 per person



RECEPTION

Minimum two dozen per choice.

CANAPÉS

COLD

- Smoked salmon, horseradish and lime
- Shrimp and cocktail sauce
- Beef tartare and taro chips
- Pesto bocconcini
- Smoked salmon and capers
- Beet and goat cheese with bagel chips

HOT

- Mini shepherd's pie
 - Onion and Oka cheese mini-quiche
 - Samosa
 - Chicken quesadilla
 - Duck fat arancinii
 - Assortment of grilled cheeses
 - Spanakopita
 - Mini vegetarian spring rolls
 - Moroccan beef in filo pastry
- 48 per dozen*

VIP CANAPÉS

COLD

- Tuna tataki
- Goat cheese lollipop coated with roasted pecans
- Scallop ceviche
- Tuna tartare
- Prosciutto, parmesan with apricot
- Beef tataki

HOT

- Manchego and chorizo croquette
 - Small cheese bites in pecan crust
 - Mini cheeseburger
 - Brie and cranberry baluchon
 - Mini beef Wellington
 - Mini smoked meat spring roll
 - Wild mushroom arancini
 - Mini vegetarian burger
 - Gyoza vegetarian dumpling
 - Gyoza chicken dumpling
- 53 per dozen*



RECEPTION

Black Angus Tenderloin, and Roasted Prime Rib of Beef require in-room attendant. For in-room attendant, an extra charge of 180 for two hours per server or chef will apply.

À LA CARTE

Assorted crudités with dip | *9 per person*

Nachos, salsa, sour cream and guacamole
8 per person

Chips | *6 per basket*

Mixed nuts | *9 per person | 28 per basket*

Cocktail sandwiches | *16 per person*

Assortment of cold cuts | *20 per person*

Canadian and imported cheese with fruits, crackers
and French bread | *20 per person*

Schwartz's Montreal smoked meat sandwich with
coleslaw and fries | *35 per person*

Roasted prime rib of beef | *32 per person*

Smoked salmon or gravlax and garnishes (60g)
16 per person

Jumbo shrimp and cocktail sauce | *60 per dozen*

Sushi and maki | *3 pieces, 18 per person*

Grilled Mediterranean vegetables | *10 per person*

Salted pretzels | *9 per person*

Yellow, red, blue corn chips served with fresh tomato
salsa and sour cream | *10 per person*

Assortment of Italian inspired antipasti
21 per person

Black Angus tenderloin with morels | *38 per person*

Oysters and lobster upon request
market price | Seasonal

Pita, vegetables and humus | *9 per person*



DINNER BUFFETS

All dinner buffets include coffee and tea. Minimum of 20 people. If less, an extra charge of 100 will apply.

DE MAISONNEUVE

STARTERS

Soup of the day

Baby greens salad with cured beef, Asiago shavings and rosemary infused Dijon vinaigrette

Traditional Caesar salad station with applewood bacon, croutons and Parmesan cheese

Quinoa salad with cilantro and roasted red peppers with cumin and maple vinaigrette

Beet salad, pancetta chips, goat cheese with white balsamic and parsley vinaigrette

ENTRÉES

Mini crab cakes with spicy arugula mayo
Three pieces per person

Duet of grilled trout and cod with Pernod cream and arugula

Short beef ribs braised with Louisiana spices

ACCOMPANIMENTS

Selection of seasonal market vegetables

Farmer's market potatoes

Cheese platter with a baker's basket

DESSERTS

Chef's dessert selection

80 per person

GOLDEN SQUARE MILE

STARTERS

Wild mushroom velouté with truffle oil

Lime and sweet chili tiger shrimp

Waldorf salad with Granny Smith apples and toasted walnuts

Seasonal greens with vanilla and honey vinaigrette

Duck rillettes, pork terrine and foie gras pâté

ENTRÉES

Grilled chorizo with grape and onion compote

Lamb curry with coconut reduction and roasted peppers

Poached salmon with lemon and candied apple

Beef filet with onion confit and garlic rapini

Cornish chicken marinated in beer and Dijon mustard

Smoked pork belly, savoy cabbage with marjoram

ACCOMPANIMENTS

Cheese platter with a baker's basket

Seasonal vegetables and pilaf rice

DESSERTS

Chef's dessert selection

87 per person



PLATED DINNER

All plated dinners are served with seasonal vegetables, a starch, coffee and tea.

Three course lunch includes choice of soup or appetizer, main course and dessert. The following prices are set for a three course meal.

A four course lunch includes soup, appetizer, main course and dessert for an additional 7 per person.

For choice of two main courses, please add 7 per person.

Minimum of 20 people. If less, an extra charge of 100 will apply.

COLD APPETIZERS

Marinated shrimp, scallop ceviche, crab salad and microgreens salad

Fresh salmon tartare, arugula, cream and toasted brioche

Buffalo mozzarella and sweet tomatoes with olive crouton and balsamic reduction

Grilled vegetables with goat cheese, watercress salad and tomato vinaigrette

Potato salad with cured duck breast and greens tossed in mustard vinaigrette

Prosciutto ham on sweet cantaloupe melon and rustic artisan bread, olive oil and white balsamic

HOT APPETIZERS

Sweet pea risotto and braised beef shoulder with confied pearl onions

Lobster ravioli with olive oil poached cherry tomatoes and flying fish caviar

SOUPS

Roasted chicken velouté with roasted artichoke hearts

Lentils with cumin and coriander

Wild mushroom velouté with truffle oil

Grilled bell pepper soup with scallions and pesto oil (cold or hot)

SALADS

Mesclun salad with dried cranberries and toasted pine nuts

Greens with cherry tomatoes and goat cheese croutons

Asparagus salad with arugula and blue cheese crumbles

Baby greens salad and roasted ciabatta with olive tapenade and Parmesan cheese shavings

DESSERTS

Caramelo | Duo of chocolate and caramel mousse with a chocolate and hazelnut dacquoise

Maple and pear | Maple mousse, pears and chocolate cookie

Tarte tatin and dulce de leche caramel

Cheesecake | Seasonal fruits compote



PLATED DINNER

All plated dinners are served with seasonal vegetables, a starch, coffee and tea.

Three course dinner includes choice of soup or appetizer, main course and dessert. Pricing below is based on a three course dinner.

A four course dinner includes soup, appetizer, main course and dessert. For choice of two main courses please add 7 per person. Minimum of 20 people. If less, an extra charge of 100 will apply.

MAIN COURSE

POULTRY

Chicken breast stuffed with goat cheese, pine nuts and cabernet sauvignon reduction | 67 per person

Chicken breast stuffed with dried fig compote and a moscatel reduction | 67 per person

Turkey ballotine with chestnuts and maple with creamy port wine sauce | 67 per person

BEEF AND GAME

Roasted beef filet 8 oz. with truffled butter and cognac | 94 per person

Grilled beef rib steak, Madagascar green pepper sauce | 78 per person

Bison loin with gooseberry compote, pearl onions and morel sauce | 78 per person

Pheasant breast stuffed with oyster mushrooms and sage, bourgogne wine reduction whisked with foie gras | 74 per person

Guinea fowl legs stuffed with forest mushrooms and natural tarragon juice | 74 per person

Pan seared duck breast with vanilla sauce | 71 per person

Duo of New York strip steak and giant sea scallop lime and pecan butter | 80 per person

VEAL AND LAMB

Sauvignon blanc braised veal cheeks, pistachio and espelette peppers | 67 per person

Roasted veal filet with Migneron cheese and veal juice with foie gras | 78 per person

Veal loin rubbed with Moroccan spices with natural juice with rosemary | 67 per person

Lamb shank braised 72 hours | 74 per person

FISH

Striped bass marinated in saké and maple syrup and yuzu white butter | 67 per person

Salmon filet with salted apple caramel and roasted fennel | 65 per person

Lightly seared cod filet with olive oil, corn salsa and grilled chorizo | 74 per person

VEGETARIAN

Israeli couscous with dried fruits and roasted seasonal vegetables | 62 per person

Mediterranean tian with smoked pepper sauce | 62 per person

Rotolo duxelles, confit tomato and mushroom soya sauce | 62 per person

Gnocchi with ricotta cheese, grilled asparagus, Parmesan cheese shavings and arugula pesto | 74 per person



WINE LIST

WHITE

KungFu Girl | riesling | Washington, United States
63 *per bottle*

Ruffino, Lumina | pinot grigio | Venice, Italy
55 *per bottle*

Jackson-Triggs | pinot grigio | Niagara, Canada
55 *per bottle*

Bolla Retro Valdadige | pinot grigio | Venice, Italy
62 *per bottle*

Joseph Drouhin | chablis | Burgundy, France
88 *per bottle*

Kim Crawford | sauvignon blanc | New Zealand
72 *per bottle*

Robert Mondavi, private selection | chardonnay
California, United States
65 *per bottle*

Errazuriz | fumé blanc aconcagua | Chili
68 *per bottle*

Muga Rioja 2020 | rioja | Spain
66 *per bottle*

Sommelier choice
57 *per bottle*

RED

Ruffino | chianti | Tuscany, Italy
62 *per bottle*

Robert Mondavi, Private Selection | cabernet
sauvignon | California, United States
70 *per bottle*

Jackson-Triggs | cabernet sauvignon | Niagara, Canada
55 *per bottle*

Fontanafredda | barolo | Piedmont, Italy
98 *per bottle*

Secret Cellars | cabernet sauvignon | California, USA
78 *per bottle*

Vidal Fleury | côtes du rhônes | France
60 *per bottle*

Domaine Lafarge, Cuvée Nicolas 2019 | grenache |
Languedoc-Roussillon, France
57 *per bottle*

Quinta de Carvalhas 2018 | tinta roriz douro | Portugal
54 *per bottle*

Albino Armani | ripasso valpolicella 2018 | Veneto,
Italy
70 *per bottle*

Sommelier choice
57 *per bottle*



BAR

A 300 cash bar fee will be charged if sales do not reach a minimum of 500 for the first three hours.

Cash bar prices include soft drinks and juices served with alcohol. Shooters are not included.

CASH

HOUSE COCKTAIL

12 per glass

PREMIUM COCKTAIL

16 per glass

APERITIF | 3 OZ

12 per glass

PERNOD AND CAMPARI | 1 OZ

12 per glass

PORTO AND SHERRY | 2 OZ

12 per glass

LIQUOR | 1 OZ

12 per glass

COGNAC AND EAUX DE VIE | 1 OZ

16 per glass

SPIRIT | 1 ¼ OZ

12 per glass

SPIRIT, LUXURY BRAND | 1¼OZ

16 per glass

LOCAL BEER | 341 ML

Molson Dry, 5% | 11 per bottle

Molson Export, 5% | 11 per bottle

Coors Light, 5% | 11 per bottle

IMPORTED BEER | 330 ML

Heineken nonalcoholic, 0.0% | 13

Sol Especial | 13

Heineken | 13

WINE | 6 OZ

White house wine | 12 per glass

Red house wine | 12 per glass

NONALCOHOLIC | 355 ML

Mineral water | 6

Soft drinks | 6



OPEN BAR

MONT-ROYAL

Vodka | Iceberg
Gin | Beefeater
Rhum | Bacardi gold, Barcardi blanc
Whiskey | Jack Daniel's, Canadian club
Scotch | Johnnie Walker red label
Martini rosso, martini blanco
Campari
St-Raphaël doré
Beer | Local and imported
Sommelier choice | red or white
Assorted non alcoholic beverages
29 | *per person* | 1 hour
39 | *per person* | 2 hours
10 | *per hour for each additional hour*

PREMIUM

Vodka | Grey Goose
Gin | Bombay
Rhum | Mount Gay
Whiskey | Crown Royal
Scotch | Chivas Regal 12 years, Johnnie Walker black label
Martini rosso, Martini blanco
Campari
St-Raphaël Doré

LIQUEUR

Tia Maria
Bailey's Irish Cream
Grand Marnier
Amaretto

COGNAC

Gautier V.S.
Remy Martin V.S.O.P.
Beer | Local and imported
Sommelier choice | red or white
Assorted non alcoholic beverages
46 | *per person* | 1 hour
56 | *per person* | 2 hours
12 | *per hour for each additional hour*



DETAILS

At Hotel Omni Mont-Royal, we choose high quality products for you. In the kitchen, new ideas are constantly tested so that we can be a step ahead of your needs. This menu offers a wide range of choices suited to a multitude of desires, but rest assured that it is not limited and that personalized solutions can be created.

CONFIRMATION OF EVENT DETAIL AND DIETARY RESTRICTIONS

Please note that to ensure the best quality of service and to meet your expectations as well as respect Omni standards, it is essential that you provide us with all details necessary for the organization of your event at the latest five business days before the event.

In the event that these details are not provided within the required timeframe, the hotel reserves itself the right to assign the standard banquet menu by default. All related internal documents will also be completed based solely on the information you've provided thus far.

FOOD SERVICE AND LABOUR

Labour charge of 6 per person may apply in the event a meal function exceeds three hours.

FOOD STATIONS | CHEF IN ROOM

Each station serves up to 50 people. In-room attendant recommended for Pasta station. Roasted Meat and Beef stations require an in-room attendant. In-room attendant per station, 200 for two hours per server or chef.

FINAL GUARANTEE

The final guarantee for the number of guests must be communicated to the Catering or Convention Services Office at least 72 hours (three business days – Monday through Friday, excluding holidays) prior to the function. In the event that

the number of guests served is lower than expected, you will be charged based on the number of confirmed guests. If the number of guests served is higher, you will be charged based on the number of guests served. The hotel will prepare for up to 3% allowance over the guaranteed numbers, for a maximum of 10 additional covers. Payment is made on the basis of the guaranteed number or the number of attendants served, whichever is greater. In the event that no guarantee was provided, the number of persons for which the event was originally booked will be considered as the final guarantee given. If number of attendees surpassed final guarantee, a surcharge of 17.25 per additional person will apply.

DELIVERY OF MATERIAL

The following information must be indicated on each box sent to the hotel, in order to prevent any loss or confusion:

- Name of event
- Name of company
- Date of event
- Name of the banquet room booked
- Name of on-site organizer
- Name of your catering or convention services manager

Due to limited space in our storage room, the delivery of material will be accepted only 48 hours prior to your event. Please contact your Banquet and Catering team for more information.

BAR FEES

For set-up of a bar, a fee of 300 is applicable if the sales do not reach 500 per bar plus taxes and service (Based on three hours).

CLOAKROOM

Available upon request at 4 per coat. A minimum revenue of 170 must be reached, if not, the difference will be charged to the master account. The hotel does not assume responsibility for loss or theft.



DETAILS

SOCAN AND RÉSONNE

For events with music, fees vary between 20.56 and 123.38 for SOCAN and between 9.25 and 55.52 for Résonne. All musicians performing at the hotel must be members of the *Guilde des Musiciens*. For additional information, please call one of our representatives.

PIANO

A piano is available on a complimentary basis. A fee of 200 will apply should the instrument need tuning.

ELECTRICITY

For a 100 amp panel, a fee of 450 will be added.

SECURITY

To add security agents, please allow 55 per hour, per agent, for a minimum of four hours.

COMMUNICATION

High-speed and wireless internet access is available upon request and fees will apply. A complimentary phone line is also available for local calls and 1-800 numbers.

PARKING

The hotel offers valet service at rates starting from 17.40.

TAXES AND SERVICE

Service charge of 19% and federal tax of 5% and provincial tax of 9.975% will be added on to the prices indicated in this document.

BANQUET AND MEETING ROOMS

Banquet rooms are reserved at the specific times indicated on the proposal and/or contract. Set-up and tear down times should be confirmed during the reservation process. Labour charges may apply should the set-up of a room be modified during an event.

DISPLAY

All promotional and directional posters must be approved by the hotel. Posters cannot be pinned on walls, columns, doors or other furniture belonging to the hotel. The hotel reserves the right to charge for any damages.

AUDIOVISUAL

We proudly assign our audiovisual needs to our Partner. If you wish to use their professional services, please contact us to obtain their coordinates.

FOOD AND BEVERAGE

Hotel is the sole provider of food and beverage and does not accept other caterers.

Occasionally, the hotel accepts that the customer provides alcoholic beverages depending on the event e.g.: wine tasting. A fixed corkage fee of \$35/bottle + service charge and taxes will be applied for Wines/Strong Liquors/Beers (case of 24). All alcohol coming into the hotel must be stamped with our permit number (168264), unless they are gifts to the rooms, in which case they must be stored in a room directly.

PRICES

Please note that all prices in this document are subject to change without notice.



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