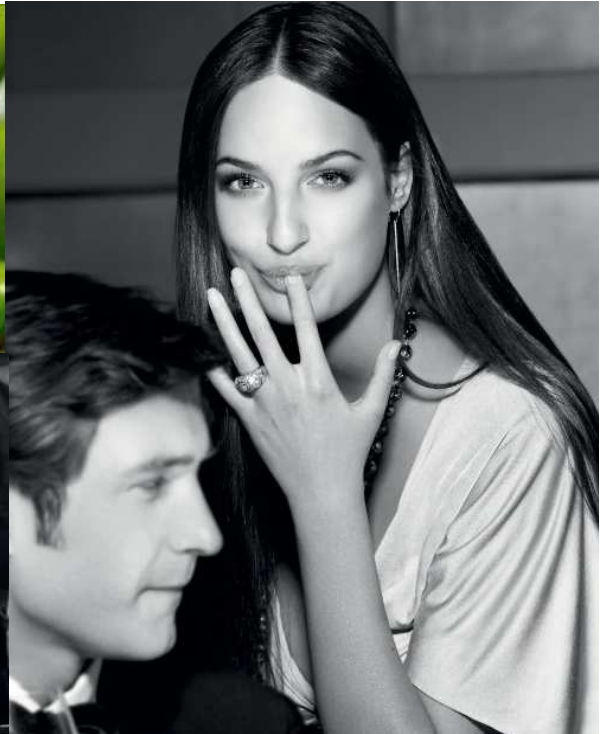


SOFITEL
LUXURY HOTELS

2012 menus



BREAKFAST BUFFET

Good Morning Special *

\$ 24

Assorted croissants, chocolate croissants, raisin bread
Assorted fresh fruits
Cereals
Butter and jams
Orange and grapefruit juices
Coffee, tea and herbal teas

Rise and Shine *

\$ 26

Assorted croissants, chocolate croissants, raisin bread
Muffins, bagels and apple chaussons
Cereals: Corn Flakes, Special K and Raisin Bran, muesli
Milk and skim milk
Low fat yogurts
Assorted fresh fruits
Cereal bars
Butter, jams and cream cheese
Fresh squeezed orange and grapefruit juices
Coffee, tea and herbal teas

The American **

\$ 28

Scrambled eggs
Breakfast sausages and bacon
Sautéed potatoes
Assorted croissants, chocolate croissants, raisin bread
Toast and bagels
Assorted fresh fruits
Butter, jams and cream cheese
Orange and grapefruit juices
Coffee, tea and herbal teas

** Plated breakfast available



The Canadian

\$ 36

Scrambled eggs



Pancake station with maple syrup



Breakfast sausages and bacon

Sautéed potatoes

Assorted fresh fruits

Toast and bagels

Assorted croissants, chocolate croissants, raisin bread

Cereals

Butter, jams and cream cheese



Orange and grapefruit juices

Coffee, tea and herbal teas

The European

\$ 38

Scrambled eggs



Assorted croissants, chocolate croissants and raisin breads
served with honey, jams and chocolate spread



Assorted *clafoutis*



Waffles

or

French toast



Assorted breakfast meats

Assorted cheeses (Gouda, Emmental, Comté, Swiss)

Smoked salmon platter, blinis and cream

Assorted fresh fruits

Yogurts



Orange and grapefruit juices

Coffee, tea and herbal teas



LITTLE EXTRAS

Prices are per person

Omelette prepared "à la minute"	\$10
<i>A chef is required for every 30 attendees at 45 \$/h</i>	
Smoothie and fresh juice station (50 persons maximum)	\$ 15
Sliced oranges and grapefruits	\$ 6
Assorted cheeses from Quebec	\$ 14
French toast with maple syrup	\$ 10
Assorted clafoutis	\$ 10

The little extras must be combined with one of our breakfast menus and cannot be ordered separately.
Chef in banquet room: \$45/h for a minimum of 3 hours

À LA CARTE

Coffee, decaffeinated coffee, tea, herbal tea	\$5 each
Cappuccino and espresso	\$6 each
Cappuccino machine and its operator -75 guests	\$75
Cappuccino machine and its operator +75 guests	\$150
Orange and grapefruit juices	\$25 / liter
Vegetable juices (carrot and tomato)	\$25 / liter
Coke, Diet Coke, Sprite, Ginger Ale (Canada Dry)	\$5 each
Perrier, Evian (large bottle)	\$5 each
Perrier, Evian (small bottle)	\$8 each
Glass of juice	\$5 each



Sofitel Coffee Breaks

Watercolour (subtile) \$14

Lemon cake
Marble cake

Fruit salad
Juices
Coffee and tea

Sketch (light) \$14

Assorted dried fruits
Praline-flavored goat cheese
Juices
Coffee and tea

Charcoal (healthy) \$14

Granola
Yogurt with red fruits coulis
Yogurt with passion fruit coulis
Juices
Coffee and tea

Pastel (contrasted) \$16

Fresh fruits
Marinated cheese cubes
Juices
Coffee and tea

Little Prince (youthful) \$16

Cream puffs
French financier
Macaroons
Juices
Coffee and tea

SOchocolate (greedy) \$16

Chocolate French Madeleines
Chocolate lollipops
Chocolate macaroons
Gianduja cake (chocolate & hazelnut)
Juices
Coffee and tea

The *Goûter* (substantial) \$18

Homemade waffles
Traditional hot chocolate
Juices
Coffee and tea



THE LUNCH

*The lunch includes three courses:
an appetizer or a soup or a salad, a main course, a dessert and coffee and tea*

Appetizers, soups and salads

Shrimp cocktail
~
Napoléon confit of vegetables, basil oil
~
Beef carpaccio, hazelnut oil, yuzu juice and arugula salad
~
Soup of the day
~
Brunoised vegetable soup
~
Carrot cream with ginger
~
Tomato carpaccio, green salad with fine herbs
~
New style Caesar salad

Main Courses

Roasted filet mignon of beef with sea salt, artichokes, oyster mushrooms and black fig sauce **\$51**
Braised lamb gigotin, potatoes with chopped parsley and traditional mustard sauce **\$46**
Pork filet with green olives, mashed potatoes, baby vegetables and thyme sauce **\$45**
Striped bass alla plancha, vegetable tian and virgin sauce **\$43**
Salmon filet in olive crust, braised leeks and fennel, piquillo sauce **\$40**
Chicken breast Oriental style, mashed sweet potatoes and star anise sauce **\$38**
Inca risotto with small vegetables **\$38**

Desserts

Lemon and vanilla panna cotta, sautéed red berries*
~
Passionata: chocolate-milk mousse, passion fruit cremeux, hazelnut Streusel*
~
Tahitian vanilla flavoured rice pudding, pineapple marmalade
~
Paris-Brest (choux pastry with light praline-flavored cream)

* Served in a martini glass



LUNCH BUFFET

*This buffet includes one soup, two salads, two main courses, one dessert, one fruit salad, coffee and tea.
The selection of two main courses with a different price will be charged at 48\$.*

The Cassatt

Soup of the day

Choice of two salads

"Green" salad: assorted lettuces, French, cocktail and Italian dressings

Salad with antipasti

Greek salad: feta, cucumbers, tomatoes and olives

Cobb Bar: Iceberg lettuce, tomato concassé, avocado, minced egg, blue cheese, chopped bacon

Yukon Gold potato salad, fine herbs, 0% soft white cheese

Tomato carpaccio, bocconcini salad

Matane shrimp salad

Choice of two main Courses

46\$

Vegetable lasagna with goat cheese

Roasted bass, barley and diced seasonal vegetables, saffron sauce

Salmon filet, sautéed fennel and virgin sauce

Pork filet, seasonal vegetables and green pepper sauce

Maghreb style navarin lamb and spiced couscous

Roasted chicken breast, baby vegetables à la provençale, thyme juice

54\$

Beef filet, sautéed artichokes and asparagus, black trumpet sauce

Halibut filet, green vegetables, saffron sauce

Rack of lamb, sautéed potatoes, rosemary juice

Pastry's chef selection

Fruit salad

Coffee, tea and herbal teas

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Prices are per person and do not include 11.5% service, 3.5% administration fee and all applicable taxes.
Prices and taxes are subject to change without prior notice.
A supplement of \$75 will be charged for each meal of 15 people or less



THE BUSINESS LUNCHES

\$ 38

The business lunches include the soup of the day, the chef's pastry selection, coffee and tea

Monday: The Van Gogh

Mediterranean orzo salad
Green salad with two dressings
Beef carpaccio, arugula salad and parmesan
☞
Smoked salmon on walnut bread and chlorophyll mayonnaise
Duck tataki, ginger, papaya and mango wrap with mirin cream
Grilled vegetable panini

Tuesday: The Sisley

Fennel salad, olives and tomatoes
Taboulé with pepper-mint
Vitello tonato
☞
Seasonal vegetable and crab meat ciabata
Tartine of Parma ham, Comté cheese shavings and olive fresh cream
Vegetable quiche

Wednesday: The Bazille

Cobb Bar: Iceberg lettuce, tomato concassé, avocado, minced egg, blue cheese, chopped bacon
Jicama, green apple, radicchio and mesclun salad
Crunchy whelk salad
☞
Wrap of white tuna "Ocean Wise" certified, wakame seeds and radicchio
Panini of lamb shank kebab, cucumber, soft white cheese and Maghreb spices
Open sandwich with tofu tataki and tomatoes

Thursday: The Modigliani

Asparagus and grapefruit salad, citrus fruit vinaigrette
Greek salad: feta, cucumbers, tomatoes, olives
Quinoa, coriander and poultry salpicon salad
☞
Crunchy salad and shrimp wrap
Leg of lamb, cranberry and spinach mayonnaise panini
Nut bread, Brie cheese, truffle butter

Friday: The Pissarro

Spinach, mushroom and fig salad
Barigoule artichoke salad
Crab and crudité salad with roasted coriander
☞
Salmon tartar panini, mimosa style
Beef, Meaux mustard and diced pickle wrap
Mediterranean tartine of eggplant, ratatouille and goat cheese

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THE RENOIR EXPRESS MENU

\$ 44

4-course service on one plate served in the meeting room (40 pp max.)

Soup of the day



Appetizer at the Chef's choice



Main course from the Renoir restaurant



Dessert of the day



Coffee and tea



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HORS D'ŒUVRES

Prices are per dozen

Cold

Brochette « Caprese » (cherry-tomatoes, bocconcini and fresh basil)	\$ 42
Watermelon soup with mint	\$ 42
Grilled mahi-mahi brochette and watermelon	\$ 42
Tomato concassé with olives and Parmesan cheese	\$ 54
Scallop, cucumber caviar and vodka	\$ 54
Lobster salpicon in aspic, cauliflower cream and caviar	\$ 54
Foie gras on brioche with kumquat chutney	\$ 54
Swordfish tataki with mango salsa	\$ 54
Veal gravlax stuffed with fig chutney and citrus caramel	\$ 54
Brochette of smoked duck and roasted pineapple	\$ 54

Hot

Breaded artichoke with parmesan	\$ 42
Mushroom tartelette	\$ 42
Spring roll with chicken and cashew nuts	\$ 42
Semi-cooked salmon satay with yuzu	\$ 42
Lamb tagine croquette	\$ 42
Risotto cromesquis, scallop and saffron	\$ 54
Beef Wellington	\$ 54
Provençal shrimp, tomato chutney	\$ 54
Scallop cassolette with chorizo	\$ 54
Duo of sweetbread and olive brochette	\$ 54

STATIONS

Prices are per person

From Quebec: Traditional smoked meat, breads and assorted mustards	\$ 54
From Japan: Assorted sushi, californian rolls and makis	\$ 15 / 3 units
From Nice: Shrimp cocktail, bass ceviche, squid salad à la provençale and grilled octopus with Wakame salad	\$ 19
Cheeses from Quebec: selection of cheeses from Quebec and assorted breads	\$ 16
From Spain: Black olives, chorizo, dates with bacon, shrimps with olive oil	\$ 16
From California: Cobb bar salad and crab meat	\$ 16

STATIONS FOR THEMED EVENING

The Chef invites you to suggest your own theme (country, colour, epoch...) from which he will create a personalized station.



DINNER BUFFET

The Libermann

\$ 67

Choice of one soup

Soup of the day



Cauliflower soup

Choice of three salads

Pastoral salad and truffle vinaigrette



White tuna carpaccio and vegetable spaghetti with sesame oil



Yukon potato salad, 0% soft white cheese and fine herbs



Crunchy whelk salad, wakame seeds and radicchio



New style Caesar salad



Red beet salad



Melon salad and maple flake marinated Arctic char



Crab and green bean salad

Choice of three main courses

Salmon filet with celery and potatoes, traditional mustard sauce



Bourguignon style veal cheek and baby vegetables



Striped bass alla plancha, peas, bacon, pearly onions, rosemary juice



Grain-fed veal filet in walnut crust and root vegetable risotto



Unilateral scallop, liquorice juice, goji and creamy polenta



Roasted eggplant stuffed with ratatouille and roasted goat cheese



Beef filet served on a bed of beet and spinach, rosemary sauce



Roasted chicken tandoori style with sautéed vegetables and curry sauce

Choice of one starch

Penne with sage butter



Barley



Gratin dauphinois



Pastry's chef selection



Coffee, tea and herbal teas

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THE DINNER

*The dinner includes four courses:
one soup or salad, one appetizer, one main course, one dessert and coffee and tea*

Choice of one soup or one salad

- Wild rice capuccino with white truffle oil
~
Cream of corn with herbes salées du Bas du Fleuve and chorizo salpicon
~
Duck consommé and truffle squash ravioli
~
Vine tomato soup, fried basil leaves
~
Vine tomato confit with Buffalo mozzarella, arugula and parmesan shavings
~
Spinach salad, red beets and goat cheese, vino cotto vinaigrette
~
Pastoral salad and truffle vinaigrette
~
Smoked salmon, asparagus and frisée lettuce salad, egg cooked at 65°C, nut and olive oil

Choice of one appetizer

- ½ lobster, *escabèche* vegetables and crunchy pepper chips (*additional \$10*)
~
Sautéed scallops, wild mushrooms with soya and ginger sauce
~
Carotene risotto and foie gras shavings
~
Grape salad with Porto, slivers of goat cheese
~
Foie gras terrine with apricot chutney and mesclun
~
Rabbit rillettes in green olive crust, cardamom jelly and rabbit juice

Choice of one main course

- Salmon filet in a crunchy skin, bok choy, baby carrots and aloe vera sauce **\$ 66**
Patagonian toothfish, rainbow vegetables, foie gras sauce **\$ 87**
Roasted halibut, risotto flat cake and sautéed baby vegetables, beurre blanc with sumac **\$ 69**
Free-range chicken breast, ratte potatoes and vegetables **\$ 63**
Poultry Wellington, mushroom duxelles, Meaux Brie cheese,
mashed boulangere potato and demi glace **\$ 71**
Rack of lamb with herbs, squash muslin and coffee sauce **\$ 79**
Beef filet with sautéed green vegetables and mashed potato, dried tomato juice **\$ 76**
Veal medallion, sautéed asparagus and wild mushrooms, truffle juice **\$ 81**

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Choice of one dessert

Paris-Brest (puff pastry served with a light praline cream)

Framboisier home style "vanilla, raspberry and pistachio" *

Tahitian vanilla flavoured rice pudding, pineapple marmelade

Passionata: chocolate-milk mousse, passion fruit cremeux, hazelnut Streusel *

Mango cheese cake with a French twist

Coffee, tea and herbal teas

* Served in a bowl





A journey through low-calorie gastronomy
Sofitel Luxury Hotel and Thalassa Sea & Spa are pleased
to offer you a low-calorie menu that combines pleasure and well-being

*The menu includes:
an appetizer, a salad, an entrée, dessert, coffee, tea and herbal tea*

Appetizer

Crab ravioli, lobster sauce **(89 kcal)**

Salad

Artichoke salad **(92 kcal)**

Entrée

Sea salt braised pave of wild bass, fennel confit, pesto sabayon **(135 kcal)**
68 \$

Roasted beef filet, sea salt crust **(272 kcal)**
75 \$

Free range chicken breast, mustard crust, mushroom fricassée and tarragon jus **(92 kcal)**
62 \$

Dessert

Tapioca-coco cremeux, fruit jelly of the season **(100 kcal)**



WINE LIST

CHAMPAGNES & SPARKLING WINES

Champagnes

Lanson, Rosé Brut (<i>Pinot noir, Chardonnay</i>)	\$150
Paul Goerg Brut, Premier Cru 2004 (<i>Pinot noir, Chardonnay</i>)	\$140
Mumm, Cordon Rouge Brut (<i>Pinot noir, Pinot Meunier, Chardonnay</i>)	\$130

Sparkling Wines

United States, Mumm Cuvée Napa (<i>Pinot noir, Pinot Meunier, Chardonnay</i>)	\$80
France, Sieur d'Arques, Blanquette de Limoux (<i>Mauzac, Chardonnay, Chenin</i>)	\$75
Italia, Prosecco-Di-Valdobbiadene, Santi Nello (<i>Prosecco</i>)	\$60

WHITE WINES

FRANCE

Pays d'Oc

Hob Nob, Pays d'Oc (<i>Chardonnay</i>)	\$42
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Bourgogne

Georges Duboeuf, Saint-Véran (<i>Chardonnay</i>)	\$70
Joseph Drouhin, Chablis (<i>Chardonnay</i>)	\$75
La Chablisienne, La Sereine (<i>Chardonnay</i>)	\$65

Alsace

Léon Beyer (<i>Riesling</i>)	\$60
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Côtes-du-Rhône

Guigal (<i>Viognier, Roussanne, Marsanne</i>)	\$60
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ITALIA

Venetia

Folonari Delle Venezie, i.g.t. (<i>Pinot Grigio</i>)	\$45
Gabbiano, i.g.t. (<i>Pinot Grigio</i>)	\$55

UNITED STATES

California

Ménage à Trois, Folie à Deux (<i>Chardonnay, Chenin Blanc, Moscato</i>)	\$65
Sterling Vintner's Collection (<i>Chardonnay</i>)	\$60

ARGENTINA

Mendoza

Trapiche fût de Chêne (<i>Chardonnay</i>)	\$45
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NEW-ZELAND

Malborough

Oyster Bay (<i>Sauvignon Blanc</i>)	\$60
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CANADA

Okanagan Valley

Mission Hill (<i>Pinot Blanc</i>)	\$55
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CHILE

Errazuriz, Casablanca (<i>Fumé Blanc</i>)	\$60
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S O F I T E L
LUXURY HOTELS

ISRAEL

Samson, Ella Valley (*Chardonnay*) **\$75**

PINK WINES

Sommelier's choice **\$50**

RED WINES

FRANCE

Pays d'Oc

Hob Nob, Pays d'Oc (*Merlot*) **\$42**

Cahors

Les Comtes de Cahors (*Malbec, Merlot, Cabernet Sauvignon*) **\$50**

Côtes-du-Rhône

Paul Jaboulet Aîné (*Mourvèdre, Grenache*) **\$60**

Bordeaux

Château L'Escart 'Julien' (*Cabernet Franc, Merlot*) **\$60**

Château Greysac Cru Bourgeois (*Médoc*) **\$80**

Languedoc-Roussillon

Hob Nob (*Pinot Noir*) **\$65**

ITALIA

Toscana

Chianti Classico, Fonterutoli (*Sangiovese*) **\$70**

UNITED-STATES

California

Ménage à Trois, Folie à Deux (*Zinfandel, Cabernet Sauvignon, Merlot*) **\$65**

Sterling Vintner's Collection (*Cabernet Sauvignon*) **\$60**

CHILE

Errazuriz, Max Reserva, Aconcagua (*Sangiovese*) **\$60**

AUSTRALIA

Southern Autralia

Rosemount (*Shiraz*) **\$60**

SPAIN

Valencia

Hoya de Cadenas (*Tempranillo*) **\$60**

ARGENTINA

Mendoza

Alamos (*Malbec*) **\$60**

Trapiche fût de chêne (*Malbec*) **\$45**

CANADA

Okanagan Valley

Prospect Winery (*Merlot*) **\$55**

ISRAEL

Shomron, Tishbi (*Cabernet Sauvignon*) **\$65**

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A supplement of \$75 will be charged for each meal of 15 people or less



OPEN BAR PACKAGES

Customize or extend your open bar package

Our selection of Silver brand alcohols

\$ 17 per person for the first hour
\$ 9 per person for each additional hour

Our selection of Golden brand alcohols

\$ 21 per person for the first hour
\$ 11 per person for each additional hour

Our selection of Platinum brand alcohols

\$ 26 per person for the first hour
\$ 13 per person for each additional hour

BAR UPON CONSUMPTION

Price upon consumption	Silver Brand Alcohols	Gold Brand Alcohols	Platinum Brand Alcohols
Aperitifs Drinks	\$10	\$10	\$10
Hard Liquors	\$10	\$12	\$16
Digestive Liquors	\$10	\$10	\$10
Drambuie and Grand Marnier	\$11	\$12	\$12
Grappa	\$10	\$12	\$12
Tequila	\$10	\$12	\$16
Cognac	\$10	\$12	\$16
Sherry	\$10	\$10	\$10
Porto	\$10	\$12	\$16
Canadian beers	\$7,5	\$7,5	\$7,5
Imported beers	\$9	\$9	\$9
Glass of wine	\$8,50	\$10,50	\$10,50
Alcoholic punch (gallon)	\$150	\$150	\$150
Non alcoholic punch (gallon)	\$75	\$75	\$75
Sangria (gallon)	\$150	\$150	\$150
Energy drinks	\$8	\$8	\$8
Juices	\$5	\$5	\$5
Soft drinks	\$5	\$5	\$5
Mineral water (small)	\$5	\$5	\$5
Mineral water (large)	\$8	\$8	\$8

Less than 75 persons: **A minimum of \$375** per hour is required or a bartender fee of \$80 per hour will be charged to the client.

75 persons or more: **A minimum of \$5** of sales per person, per hour is required otherwise the difference will be charged to the client.



OUR BAR SELECTION

Silver Brand Selection	Gold Brand Selection	Platinum Brand Selection
Sodas, Juices, Mineral water	Sodas, Juices, Mineral water	Sodas, Juices, Mineral water, Red Bull
Vodka :	Vodka :	Vodka :
Wyborowa	Absolut	Wyborowa Escquisite
Gin :	Gin :	Gin :
Beefeater	Bombay Sapphire	Beefeater 24
Rye :	Rye :	Rye :
Wisers	Crown Royal	Crown Royal
Scotch :	Scotch :	Scotch :
Ballantine's	Chivas	Chivas et Glenlivet
Bourbon :	Bourbon :	Bourbon :
Jim Beam	Jack Daniels	Jack Daniels
Rhum :	Rhum :	Rhum :
White Havana Club	Amber Havana Club	Amber Havana Club 7 years
Tequila :	Tequila :	Tequila :
Blanco Olmeca	Gold Olmeca	Blanco & Gold Tezon
Beers :	Beers :	Beers :
Blue Labatt, Blue Dry	Blue Labatt, Blue Dry	Blue Labatt, Blue Dry
Budweiser, Bud light	Budweiser, Bud light	Budweiser, Bud light
Beck's without alcohol	Beck's without alcohol	Beck's without alcohol
Stella Artois, Alexander Keith Red and Bud Lime	Stella Artois, Alexander Keith Red and Bud Lime	Stella Artois, Alexander Keith Red and Bud Lime
Aperitifs :	Aperitifs :	Aperitifs :
White and Red Vermouth	White and Red Vermouth	White and Red Vermouth
Graham's White	Graham's white	Graham's white
Campari Blackcurrant cream	Campari Blackcurrant cream	Campari Blackcurrant cream
Grappa	Grappa	Grappa
Monovitigno di Proseco De Nigri	Monovitigno di Proseco De Nigri	Alexander AQVA
Porto :	Porto :	Porto :
Graham's L.B.V	Graham's, 10 years	Graham's 20 years
Sherry :	Sherry :	Sherry :
Dry Sack	Dry Sack	Dry Sack
Cognac :	Cognac :	Cognac :
Gaston de Lagrange, VS	Gaston de Lagrange, VS	Martell Médaille Cognac V.S.O.P
Liquors & Digestives :	Liquors & Digestives :	Liquors & Digestives :
Baileys	Baileys	Baileys
White and green mint cream	White and green mint cream	White and green mint cream
Amaretto di Saronno	Amaretto di Saronno	Amaretto di Saronno
Peach schnapps	Peach schnapps	Peach schnapps
Sambucca	Sambucca	Sambucca
Tia Maria, Triple Sec	Tia Maria, Triple Sec	Tia Maria, Triple Sec
	Drambuie, Grand Marnier	Drambuie, Grand Marnier
Wines :	Wines :	Wines :
Hob Nob, Pays d'Oc (France), Chardonnay (white) & Merlot (red)	Côtes-du-Rhône, Guigal (white) et Côtes-du-Rhône Paul Jaboulet Aîné Parallèle 45 (red)	Côtes-du-Rhône, Guigal (white) et Côtes-du-Rhône Paul Jaboulet Aîné Parallèle 45 (red)
		Sparkling Wine :
		Prosecco Di Valdobbiadene, Santi Nello

The alcohol list is subject to change. Please note that an additional fee will be charged for the "shooters".



BANQUET SERVICE GUIDELINES

MENUS

The Sofitel Montreal welcomes proposing alternative menus in order to provide you with a personalized event. Our entrées include Chef's selection of seasonal vegetables, French bread & sweet butter and coffee service.

PRICING

Otherwise stated, prices are per person and menus are subject to 11.5 % gratuity and 3.5% administration fees, Federal goods and service tax of 5% and Quebec sales tax of 9.5% are applicable. Prices and taxes are current and subject to change without notice.

FOOD & BEVERAGE

Sofitel Montreal does not permit any food or beverage to be brought into the hotel, with the exception of Kosher events, which food is provided by our preferred Kosher caterers. A minimum revenue in food and beverage before service and taxes will be required to reserve our banquet halls.

If you would like to offer your guests a choice for the main course, they will have two (2) options to choose from. Supplementary fees will apply and the final number for each main course must be advised ten (10) working days prior to the event.

For the bar service, a minimum of \$375.00 in sales per hour is requested for a group of less than 75 peoples otherwise an \$80.00 bartender fee will apply. For groups of 75 peoples or more, a minimum of \$5.00 of sales per person per hour is required otherwise the difference will be charged.

AUDIO VISUAL

Your Catering Specialist in conjunction with our audio visual provider will coordinate audio visual equipment for your conference.

GUEST ATTENDANCE

Guaranteed guest attendance is required three business days prior to your event. If a guarantee is not received within the above time frame, you will be charged for the most recent estimated attendance or actual attendance, whichever is greater. Sofitel Montreal Golden Mile will be prepared to serve no more than 5% over the guaranteed attendance.

For all food and beverage orders, the number requested of meals or beverage must reflect the guaranteed number of attendees. This guarantee must reflect the number of attendees physically present at the event.

A charge of \$75 will be applied for all reservation of 15 persons or less.

COAT CHECK AND VALET PARKING

A coat check attendant may be arranged at \$3.00 per coat, minimum of \$150.00 per attendant. Valet parking is available at \$22.00 per car for non-overnight. This fee can be individually paid by your guests or applied to your master account.

DECORATORS, MUSICIANS AND PHOTOGRAPHERS

Your Catering Specialist will be happy to provide suggestions and recommendations.

SOCAN & EXTRA POWER

SOCAN (right for the music): 100 people without dancing = \$20.56, 100 people with dancing = \$41.13, between 100 to 300 people without dancing = \$29.56, between 100 to 300 people with dancing = \$59.17. Extra power might be needed: 50 amp = 120\$, 200 amp = \$400

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Prices are per person and do not include 11.5% service, 3.5% administration fee and all applicable taxes.

Prices and taxes are subject to change without prior notice.

A supplement of \$75 will be charged for each meal of 15 people or less

