

SOFITEL

LUXURY HOTELS

EVENT MENU GUIDE



BREAKFAST BUFFET

Good Morning Special *

\$ 21

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 *

\$ 24

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 **

\$ 26

Scrambled eggs
Breakfast sausages
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

* The supplement of 75\$ for meals of less than 15 persons will not be charged for the Good Morning Special and the Rise and Shine

** Plated breakfast available

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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 Canadian

\$ 32

Scrambled eggs



Pancake station with maple syrup



Breakfast sausages

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

\$ 35

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	\$3.50 each
Cappuccino and espresso (pods)	\$4.50 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)	\$4.50 each
Perrier, Evian (large bottle)	\$7.00 each
Perrier, Evian (small bottle)	\$4.50 each
Glass of juice	4\$.50 each

SOFITEL'S BREAKS

The Cezanne break

\$14

Assorted juices
Coffee, tea and infusion
Espresso machine – Pods charged on consumption at 4,50\$ per unit
☪
Assorted cakes and macaroons
Fresh pineapple platter



Standard breaks

Each break includes coffee, tea, orange and grapefruit juices

17\$

MONDAY

In the morning

Ham and cheese feuilleté
Caramelized tomato brochette with
sesame seeds
Crudités and dips
Yogurt with fruits
Assorted clafoutis

In the afternoon

Assorted chocolates
Banana cake
Poached pear, cinnamon cream
Avocado salad, mimosa style
Croque-monsieur

TUESDAY

In the morning

Quiche Lorraine
Goat cheese and pistachio brochettes
Yukon potato salad
Chocolate-raspberry cream
Candied fruit cake

In the afternoon

Pannettone
Chocolate madeleine
Pineapple
Smoked salmon pumpernickel bread
Pissaladière

WEDNESDAY

In the morning

Grilled vegetable panini
Oka cheese and fig brochette
Bretzels
Marbled pound cake
Red berries salad

In the afternoon

Assorted cookies
Chocolate mousse
Apple strudel
Tomato gazpacho
Walnut bread with Parma ham

THURSDAY

In the morning

Croque-monsieur
Pineapple salad with celery and
grilled almonds
Brownies
Fruit brochette
Tomato and bocconcini brochette

In the afternoon

Lemon and vanilla madeleine
Green tea pannacotta, maracujà coulis
Apple and hazelnut financier
Stuffed baby vegetables
Beef carpaccio with truffle oil

FRIDAY

In the morning

Cheese and calabresa bread
Maple Genoa bread
Grapefruit and orange supreme
Grape and goat cheese bonbon
Spiced crackers, sour cream

In the afternoon

Salted toffee tartlet
Assorted macaroons
Fruit brochette
Sweet potato chips with guacamole
Salmon tartar served in a bowl

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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
~
Naopléon confit of vegetables, basil oil
~
Beef carpaccio, hazelnut oil, yuzu juice and arugula salad
~
Soup of the day
~
Green vegetable soup, fried Wonton
~
Carrot cream with ginger
~
Pastoral salad with truffle
~
Caesar salad new style
~
Mesclun, grapes with Porto and goat cheese shavings

Main Courses

Roasted filet mignon of beef with sea salt, artichokes, oyster mushrooms and black fig sauce **\$50**
Lamb gigotin Berlin style, potatoes with chopped parsley and traditional mustard sauce **\$45**
Pork filet with green olives, mashed potatoes, baby vegetables and thyme sauce **\$44**
Striped bass alla plancha, vegetable tian and virgin sauce **\$42**
Salmon filet in olive crust, braised leeks and fennel, piquillo sauce **\$39**
Chicken breast Oriental style, mashed sweet potatoes and star anise sauce **\$37**
Goat cheese and spinach rotolo, sautéed root vegetables **\$36**

Desserts

Lemon and vanilla panna cotta, sautéed red berries*
~
Chocolate and praline crousti-fondant
~
Liégeois coffee "Chantilly cream, chocolate, lemon and grilled coffee cream"
~
Tonic "Ivory mousse, grapefruit marmalade"

* Served in a bowl



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



Cucumber salad, yogurt and dill sauce



Tomato carpaccio, bocconcini salad



Matane shrimp salad

Choice of two main Courses

44\$

Vegetable lasagne with goat cheese



Roasted bass, pilaf rice and diced seasonal vegetables, saffron sauce



Salmon filet, sautéed fennel and virgin sauce



Pork filet, seasonal vegetables and Roquefort sauce



Maghreb style navarin lamb and spiced couscous



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

52\$

Beef filet, sautéed artichokes and mushrooms, green pepper 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



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
Wrap of arugula salad, red onion confit and cream cheese with sumac

Wednesday : The Bazille

Endive and arugula salad with blue cheese and walnuts
Jicama, green apple, radicchio and mesclun salad
Crunchy squid salad
Wrap of white tuna "Ocean Wise" certified, potato and tobiko
Panini of lamb shank kebab, garlic mayonnaise and cabbage salad with Maghreb spices
Open sandwich with vegetables and sautéed tofu

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
Preserved lemon, red beet and olive bread

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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HORS D'ŒUVRES

Prices are per dozen

Cold

Brochette « Caprese »	42 \$
Watermelon soup with mint	42 \$
Parma ham and grissinis	42 \$
Wasabi marshmallow	42 \$
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

Crusted andouille sausage	42 \$
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 \$
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	12 \$
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	14 \$
From Spain : Black olives, chorizo, dates with bacon, shrimps with olive oil	16 \$

STATIONS FOR THEME 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

\$ 65

Choice of one soup

Soup of the day



Fennel soup and paprika coustillant

Choice of three salads

Pastoral salad and truffle vinaigrette



Tomato carpaccio and vegetable spaghettis with herbs



Seasoned potato salad and pancetta chips



Crunchy squid salad



Caesar salad new style



Red beet salad with asparagus cream



Chilean halibut céviche



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 and red onion ragout, rosemary juice



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



Open scallop ravioli, julienned zucchinis, ginger, sundried tomatoes and saffron sauce



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



Pilaf rice



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
~
Garden vegetable soup with goat cheese crouton
~
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
~
Asparagus and frisée lettuce salad, egg cooked at 65°C, nut and olive oil

Choice of one appetizer

- ½ lobster, grilled vegetables and crunchy pepper chips
~
Sautéed scallops, wasabi marshmallow with soya and ginger sauce
~
Carotene risotto and foie gras shavings
~
Aumoniere of vegetables a la provençale with red pepper coulis
~
Foie gras terrine with apricot chutney and mesclun
~
Rabbit rillettes in green olive crust, cardamome jelly and rabbit juice

Choice of one main course

- Salmon filet in a crunchy skin, bok choy, baby carrots and hibiscus sauce **65 \$**
Cod with Kalamata olive crust, saffron vegetable nage **76 \$**
Roasted halibut, risotto flat cake and sautéed baby vegetables, beurre blanc with sumac **68 \$**
Free-range chicken breast, potato risotto with thyme and baby vegetables **62 \$**
Poultry Wellington, mushroom duxelles, brie de Meaux, mashed boulangere potatoes and demi glace **70 \$**
Rack of lamb with herbs, squash muslin and coffee sauce **78 \$**
Beef filet with sautéed green vegetables and Parisian potatoes, rosemary juice **75 \$**
Veal medaillon, sautéed asparagus and wild mushrooms, truffle juice **80 \$**

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Choice of one dessert

Chocolate and praline crousti-fondant



Framboisier home style "vanilla, raspberry and pistachio"*



Liegeois coffee « Chantilly cream, chocolate, grilled coffee and lemon cream » *



Tonic « Ivory mousse, grapefruit marmelade »



Green apple chutney with passion fruit, traditional clafouti and pecan nut crumble *



Coffee, tea and herbal teas

* Served in a bowl



WINE LIST

Champagne & Sparkling Wines

Champagnes

Lanson, Rosé Brut	150 \$
Paul Goerg Brut, Premier Cru 2004	140 \$
Mumm, Cordon Rouge Brut	130 \$

Sparkling wines

Italie, Prosecco-Di-Valdobbiadene, Santi Nello	55 \$
États-Unis, Mumm Cuvée Napa	80 \$

Rose wines

Rosé du sommelier	52 \$
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White wines

House wine :

Baron Philippe de Rothschild, Chardonnay	41 \$
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France :

Bordeaux, Château des Matards, 1ères Côtes-de-Blaye	52 \$
Pays d'Oc, Chardonnay, De La Chevalière, Domaine Laroche	50 \$

Argentina :

Chardonnay, Rio de Plata Etchart Mendoza, 2006	42 \$
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Australia

Chardonnay, Wyndham Estate, Bin 222	48 \$
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New-Zealand:

Malborough, Sauvignon Blanc, Kim Crawford	65 \$
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United-States :

Pinot Grigio, Woodbridge, Robert Mondavi	52 \$
Sauvignon Blanc, Woodbridge, Robert Mondavi	50 \$

Canada :

Okanagan Valley, Pinot Blanc, Mission Hill	55 \$
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Israel :

Samson, Chardonnay, Ella Valley	75 \$
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Red wines

House wine :

Baron Philippe de Rothschild, Cabernet Sauvignon **41 \$**

France :

Bordeaux, Château des Matards, 1ères Côtes-de-Blaye **52 \$**

Bordeaux, Lalande de Pomerol, Château Garraud **92 \$**

Vin de Pays d’Oc, Coteaux d’Enseune, Enseduna Prestige **62 \$**

Argentina:

Merlot, Rio de Plata Etchart Mendoza **42 \$**

Italia:

Valpolicella Superiore, Ripassa, Zenato **75 \$**

Néro d’Avola, Primula, Casa Vinicola Firriato **42 \$**

Australia:

Shiraz, Wyndham Estate, Bin 444 **52 \$**

Cabernet Sauvignon, Wyndham Estate, Bin 444 **50 \$**

Cabernet/Merlot, Hardys Stamp **48 \$**

United-States :

Californie, Zinfandel, Woodbridge, Robert Mondavi **52 \$**

Californie, Merlot, Woodbridge, Robert Mondavi **52 \$**

Californie, Syrah, EXP Toasted Head **60 \$**

Israël :

Shomron, Cabernet Sauvignon – Petite Syrah, Tishbi **68 \$**

Canada :

Okanagan Valley, Cabernet-Merlot, Jackson Triggs **55 \$**

New-Zealand :

Malborough, Pinot Noir, Kim Crawford **68 \$**



OPEN BAR PACKAGES

Customize or extend your open bar package

Our selection of Silver brand alcohols

\$15 per person for the first hour
\$7 per person for each additional hour

Our selection of Gold brand alcohols

\$20 per person for the first hour
\$9 per person for each additional hour

Our selection of Platinum brand alcohols

\$25 per person for the first hour
\$13 per person for each additional hour

BAR UPON CONSUMPTION:

Prix à la consommation:	Silver brand alcohols	Gold brand alcohols	Platinum brand alcohols
Aperitifs Drinks	9 \$	9 \$	9 \$
Hard Liquors	9 \$	11 \$	15 \$
Digestive Liquors	9 \$	9 \$	9 \$
Drambuie and Grand Marnier	11 \$	11 \$	11 \$
Grappa	9 \$	11 \$	11 \$
Tequila	9 \$	11 \$	15 \$
Cognac	9 \$	11 \$	15 \$
Sherry	9 \$	9 \$	9 \$
Porto	9 \$	11 \$	15 \$
Canadian beers	7 \$	7 \$	7 \$
Imported beers	9 \$	9 \$	9 \$
A glass of wine	8,2 \$	10,4 \$	10,4 \$
Alcoholic punch (gallon)	150 \$	150 \$	150 \$
Non-Alcoholic punch (gallon)	75 \$	75 \$	75 \$
Sangria (gallon)	150 \$	150 \$	150 \$
Energetic drinks	7 \$	7 \$	7 \$
Juices	4,5 \$	4,5 \$	4,5 \$
Soft drinks	4,5 \$	4,5 \$	4,5 \$
Mineral water (small)	4,5 \$	4,5 \$	4,5 \$
Mineral water (large)	7 \$	7 \$	7 \$

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 SELECTIONS

Silver Brand Selection	Gold Brand Selection	Platinum Brand Selection
Sodas, fruit Juice, mineral water	Sodas, fruit Juice, mineral water	Sodas, fruit Juice, mineral water, Red Bull
Vodka :	Vodka :	Vodka :
Wyborowa	Absolut	Wyborowa Escquisite
Gin :	Gin :	Gin :
Beefeater	Tanqueray	Beefeater 24
Rye :	Rye :	Rye :
Seagram VO	Crown Royal	Crown Royal
Scotch :	Scotch :	Scotch :
Ballantine's	Chivas	Chivas et Glenlivet
Bourbon :	Bourbon :	Bourbon :
Jack Daniels	Jack Daniels	Jim Beam
Rum :	Rum :	Rum :
Havana Club Blanc	Havana Club Ambré	Havana Club 7 ans Ambré
Tequila :	Tequila :	Tequila :
Olmeca Blanco	Olmeca Gold	Tezon Blanco & Gold
Beer :	Beer :	Beer :
Labatt Bleue, Bleue Dry	Labatt Bleue, Bleue Dry	Labatt Bleue, Bleue Dry
	Budweiser, Bud light	Budweiser, Bud light
Budweiser, Bud light	Alcohol-free Beck's	Alcohol-free Beck's
Alcohol-free Beck's	Stella Artois, Alexander Keith Red et Bud Lime	Stella Artois, Alexander Keith Red et Bud Lime
Aperitif :	Aperitif :	Aperitif :
White and red Vermouth	White and red Vermouth	White and red Vermouth
Red Dubonnet	Red Dubonnet	Red Dubonnet
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	Calem Tawny, 10 years	Calem Tawny, 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 :	Liquors :	Liquors :
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
White and black Sambucca	White and black Sambucca	White and black Sambucca
Tia Maria	Tia Maria	Tia Maria
Triple sec	Triple sec	Triple sec
	Drambuie, Grand Marnier	Drambuie, Grand Marnier
Wine :	Wine :	Wine :
Baron Philippe de Rothschild Chardonnay et Cabernet Sauvignon	Bordeaux, Château des Matards white and red	Bordeaux, Château des Matards white and red
		Sparkling wines :
		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 7.5% 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 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 \$125.00 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

