

© WEDDING MENU GUIDE ©



**Dear bride and groom to be,**

First and foremost, we would like to offer our most sincere wishes of happiness for your upcoming wedding and we thank you very much for your interest in the Sofitel Montreal.

Whether you want a small, intimate gathering or a grand occasion for hundreds, Sofitel can bring elegance and beauty to your wedding day. More than a dramatic atmosphere, Sofitel offers you a personalised service and an impeccable attention to detail.

Meet one-on-one with our world-class chef Olivier Perret from Le Renoir Restaurant; recognized with the 2009 best restaurant award delivered by Guide Debeur (\*\*\*\*Debeur), also in charge of our Wedding Menu; to create the perfect one for you. Our personal wedding specialist will guide you from start to finish, so your wedding day will be a delight to the senses and is truly an occasion to remember.

Following your request, it is my pleasure to send you some photos and some information regarding our property. Please find attached the wedding packages, the wine list and the open bar packages.

Please note that we would be happy to adapt our packages and it will be a pleasure to customize one specifically for your celebration to create the ideal reception.

**Sofitel Montreal is pleased to offer you the following added value for your wedding:**

- A complimentary Suite the night of your wedding with a late check-out at 4pm guaranteed
- Champagne and chocolate covered strawberries in the suite
- Breakfast for two and valet parking for the newlyweds
- 2 complimentary dressing rooms for your bridesmaids and groomsmen as a day use (from 8am to 8pm)
- A complimentary tasting of the menu for two, one month prior to the wedding at Le Renoir restaurant
- Special guest room rates available for your wedding guests
- Preferential valet parking rates for your wedding guests
- Complimentary night in a Luxury room on your first wedding anniversary
- International reservation service for your honeymoon at one of the Sofitel Worldwide exotic destinations

**Do not hesitate to request our great Bridal Showers or  
Engagement Party's Menus and Packages...**



In regards to our banquet halls, please note that the rental fee will be waived for the main event room. A minimum food and beverage revenue before service and taxes is required.

- The **Monet-Chagall** room (2 048 sq. ft) can accommodate comfortably 96 people in round tables of 8 people or up to 120 people in round tables of 10 people, both with a dance floor and stage.
- The **Picasso** ballroom (3 780 sq. ft) can accommodate comfortably 200 people in round tables of 8 people or up to 250 people in round tables of 10 people, both with dance floor and stage.

You will benefit from the natural light, which is present in all our banquet halls and in all our foyer areas (spaces you can use for your cocktail) and based on the set up, we can create a "lounge style" atmosphere inside or outside all our banquet halls.

**Regarding the decoration of your hall, we have the pleasure to offer you the following items, included in our Wedding Packages:**

- **Votive candles lighting our banquet halls and foyer areas during the evening.**
- **White or Beige napkins and tablecloths and top tablecloths in silver Organza.**
- **Charger plates and quality crockery and cutlery.**
- **Elegant framed table numbers available for you.**
- **Individually printed Menus in the language of your choice.**
- **Chair Covers in the main room, different options available.**

\*Exclusive contact with different vendors, such as audio-visual, decorators, musicians, florist, photographs and wedding consultants.

\*Elegant restaurant style-service and alternative menu choices in order to accommodate any guest's special needs.

\*Possible rehearsal dinners and farewell brunch at the Renoir Restaurant, Terrace or in our banquet halls for you and your guests and the Sofitel offers you 10% discount for these additional functions.

\*Availability to host your wedding ceremony in one of our halls or terrace (a room rental fee is applicable to the terrace).

Please do not hesitate to contact me if you need further information or would like to make a reservation or schedule an appointment to visit our banquet halls or to discuss our packages.

I really look forward to welcoming you and making your precious day memorable.

Warmest regards,

Julie Pairault  
Wedding Specialist



**OUR 2012 WEDDING PACKAGES INCLUDE**

The room rental for your cocktail and reception dinner,  
tables, chairs, dance floor and stage.

Crockery, cutlery, glassware, white napkins and tablecloths,  
and silver Organza top tablecloths.

Menus printed individually, charger plates and chair covers.

Candles on each table during dinner and in cocktail area,  
elegant framed table numbers.

**THE COCKTAIL**

Four hot or cold hors-d'oeuvres per person

\*

One hour of open bar during cocktail, selection of silver brand alcohols

**THE DINNER RECEPTION**

1 flûte of sparkling wine per person

\*

½ bottle of Hob Nob, Pays d'Oc, Chardonnay or Merlot  
per person, during dinner

\*

Four course menu  
(the package price is based on your choice of main course)

\*

Coffee and tea

\*

One hour of open bar after dinner, selection of silver brand alcohols

**Prices are per person and do not include service charge of 11.5%,  
administration fees of 3.5% and taxes.**



**THE COCKTAIL**

Four classic hors-d'oeuvres per person, chosen from the selection below:

Watermelon soup with mint  
Cod fish cakes with remoulade sauce  
Salmon tataki, wasabi cream  
Foie gras on brioche with kumquat chutney  
Green peas cream with savory  
Chicken and cashew nut spring roll  
Chicken brochette with spices  
Brochette of smoked duck and roasted pineapple  
Tomato, mozzarella and basil brochette  
Artichoke heart and parmesan croquette  
Vegetarian imperial roll, sweet and sour fruit sauce  
Wellington beef wrapped in puff pastry, rosemary sauce  
Gambas shrimp and eggplant tempura, diced tomatoes, grapefruit emulsion  
Mini lamb cutlets in herb crust (additional \$5 per person)

**THE DINNER RECEPTION**

The Menu includes four courses: a choice of appetizers, soup or salad, main course, dessert and coffee, decaffeinated, tea or herbal tea.

**APPETIZERS**

Marinated fresh salmon with spices, crunchy Asian salad  
œ  
Grilled vegetables and parmesan tartlet, balsamic vinegar reduction and olive oil  
œ  
Saffron shrimp risotto  
œ  
Half open ravioli, sautéed scallop and julienne vegetables with saffron sauce  
œ  
Beef Carpaccio, diabolic salad, truffle oil and parmesan cheese  
œ  
Roasted gambas, squash purée, winter squash oil and its roasted seeds  
œ  
White tuna tataki, exotic remoulade  
œ  
Rabbit rilette in olive crust  
œ  
Roasted red snapper, mini-ratatouille, red pepper and tomatoes emulsion  
œ  
Half lobster, grilled asparagus, sautéed prunes, apricots and almonds, lemon butter and red wine sauce (additional \$12)  
œ  
Foie gras club sandwich and red beets cream with grilled nuts



## SOUPS

Cauliflower cream, white truffle oil

œ

Beef consommé, wild mushroom and truffle raviolis

œ

Vegetable soup and goat cheese croutons with herbs

œ

Creamy lobster bisque, cracker with spices

œ

Cream of squash, espelette pepper emulsion

œ

Clams Chowder

œ

Garden peas and savory cappuccino

Or

## SALADS

Vegetable compoté, roquette salad with parmesan and sesame crackers

œ

Spinach salad with red beet, goat cheese and caramelised pine nuts,  
vino cotto vinaigrette

œ

Waldorf salad

œ

Green salad and lettuce, olive oil vinaigrette and old balsamic vinegar

œ

Romaine hearts, honey spice vinaigrette, candied fruits and  
crouton with Oka cheese fondue

œ

Raw vegetable salad, honey vinaigrette, lemon zest and fresh ginger



**MAIN COURSES**

Marinated free-range chicken breast, darphin potatoes and vegetable bouquet,  
indian pepper juice: **\$135**

œ

Pork fillet wrapped with lard, vegetables, and sage juice: **\$135**

œ

Roast duck magret, celery and sweet potatoes purée, foie gras juice: **\$150**

œ

Deer stew and declinaison of gourd butternut: **\$150**

œ

Sesame salmon, vegetables and beurre blanc sauce with Sumac: **\$150**

œ

Black cod, sautéed spinach and mango, fennel chips, sauce cut with foie gras: **\$160**

œ

Lamb's caul with morels, sautéed cabbage, potatoes and bacon: **\$160**

œ

Beef filet with truffles, carrot sticks, green asparagus and parmesan risotto,  
bordelaise sauce: **\$160**

œ

Roast halibut, eggplants confit with honey and coriander, sprouts, olives  
and tomatoes confit: **\$160**

œ

Lamb chops roasted with herbs & braised lamb shoulder, ratatouille  
and artichoke mousseline: **\$180**

œ

Chicken Wellington with mushrooms and brie cheese, boulangere  
potatoes and truffle juice: **\$180**

œ

Veal fillet mignon, pan seared salsify and artichokes, liquorice juice: **\$180**

œ

Beef filet Rossini style, storied with sautéed foie gras and truffle mashed potatoes: **\$190**



**DESSERTS**

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

Framboisier home style "vanilla, raspberry and pistachio" \*

Tahitian vanilla flavoured rice pudding, pineapple marmelade

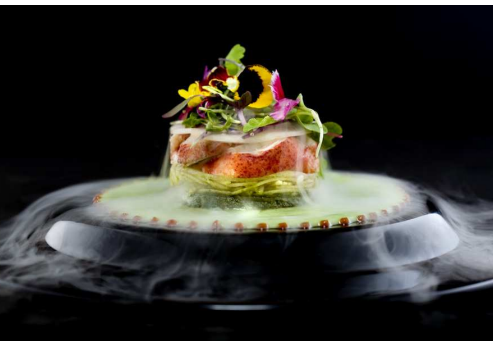
Passionata: chocolate-milk mousse, passion fruit cremeux, hazelnut Streusel \*

Mango cheese cake with a French twist

\*Served in a martini glass.

Coffee, decaffeinated, tea and herbal teas

For children under 12 years old, we offer 3 course meals at 50\$ per person.  
For your vendors, we offer meals at 50\$ per person.



**CUSTOMISE & ENHANCE YOUR PACKAGE:**

**FOOD STATIONS**

to enhance your cocktail or midnight table  
(available as well for a flying dinner concept)

**Smoked Meat Bar\***

Traditional smoked meat, breads and assorted mustards: **\$12**

**Mashed Potatoes Bar**

Yukon and Sweet Mashed potatoes with toppings: **\$12**

**Cheese Bar**

Assorted Cheeses from Quebec, breads and fig chutney: **\$16**

**Sushi Bar**

Assorted Sushis, Californians rolls and Makis: **\$15**

**Salad Bar**

Lamb's lettuce, romaine hearts, curly lettuce, endives and radicchio salads  
Choice of dressings: Cesar, French, balsamic vinegar  
Choice of toppings: Focaccia croutons, Caprese (Tomato, mozzarella & basil),  
bacon, roasted pine nuts and parmesan cheese: **\$15**

**Tapas Bar**

Seasonal roasted vegetables, octopus salad, tomato gazpacho with lime, potato salad,  
cipolinis onions with balsamic and olives marinated with herbs: **\$18**

**Cold Cut Bar**

Assorted Lyonnais cold cut delicatessen with marinated pickles and onions: **\$20**

**Pasta Bar**

Portobello ravioli, mushrooms and chicken broth, Italian parsley. Cheese tortellini with  
gorgonzola sauce. Penne with asparagus, diced tomatoes and black olives.

Sauces: Pesto, Virgin olive oil and Arrabiatta.

Sides : Parmesan, basil, dried pancetta, roasted garlic and asparagus: **\$22**

**Seafood Bar\***

Oyster (Malbec and Raspberry), Salmon tartare with wasabi cream,  
scallops ceviche and sautéed King Prawn shrimps: **\$40**

A minimum of 50 people is required per bar

\*Presence of a Chef - Prices are per person



**HORS-D'OEUVRES SERVED AT TABLE BEFORE YOUR MEAL OR  
ADDITIONAL CANAPÉS DURING COCKTAIL**  
(\$4.50 per item)

**SORBET OR GRANITE DURING YOUR MEAL**  
(\$5 per person)

Sorbet "Roland Del Monte" "Canadian Aurora" (cranberry & litchi)  
or  
Champagne and Basilic granite  
or  
many other selections to choose from..

**SWEET TABLE**

**Molecular**

(\$15 per person)

Cold fondue of raspberry with chocolate spilled nitrogen  
Coffee, decaffeinated, tea and herbal teas

**Everything in Chocolate**

(\$15 per person)

Truffles, pralines, amarettis, biscottis, brownies, macaroons, rochers  
Coffee, decaffeinated, tea and herbal teas

**Signature Renoir**

(\$14 per person)

Deserts from the Renoir Restaurant  
Coffee, decaffeinated, tea and herbal teas

**Chocolate Fountain**

(\$12 per person)

Fresh fruits brochettes, marshmallows, assorted cakes and meringues brochettes  
Coffee, decaffeinated, tea and herbal teas



**FOR A DINNER CONCEPT "FLYING DINNER STYLE"**

We can accommodate up to 400 people

Our special menus are available upon request

**FOR OUR FAREWELL BRUNCH:**

Our morning and brunch menus are available upon request

**FOR A SNACK IN THE BRIDAL SUITE OR IN THE BRIDESMAIDS OR GROOMSMEN ROOMS  
IN THE AFTERNOON WHILE YOU GET READY:**

Platter of vegetables with dips	<b>\$6 / pp</b>
Mixed nuts and homemade potato chips	<b>\$5 / pp</b>
Smoked paprika Popcorn	<b>\$11 / basket</b>
Salted butter Popcorn	<b>\$11 / basket</b>
Assorted fresh fruit shooters	<b>\$30 / dz</b>
Platter of sliced fresh fruits, honey and yogurt dip	<b>\$6 / pp</b>
Grapefruit and orange salad in a shooter	<b>\$32 / dz</b>
Assorted cookies	<b>\$28 / dz</b>
Muffins	<b>\$33 / dz</b>
Chocolate truffles and almond macaroons	<b>\$29 / dz</b>



**WINE LIST**

**CHAMPAGNES & SPARKLING WINES**

**Champagnes**

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

**Sparkling Wines**

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

**WHITE WINES**

**FRANCE**

**Pays d'Oc**

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

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

**Alsace**

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

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

**Venetia**

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

**UNITED STATES**

**California**

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

**ARGENTINA**

**Mendoza**

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

**Malborough**

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

**Okanagan Valley**

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

Errazuriz, Casablanca ( <i>Fumé Blanc</i> )	<b>\$60</b>
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**ISRAEL**

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

**PINK WINES**

Sommelier 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 Australia**

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

**SPAIN**

**Valencia**

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

**ARGENTINA**

**Mendoza**

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

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

**CANADA**

**Okanagan Valley**

Jackson Triggs (*Merlot*) **\$55**

**ISRAEL**

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



**OPEN BAR PACKAGES**

**Customize or extend your open bar package**

**Our selection of Silver brand alcohols**

2 hours included in your package  
\$7 per person for each additional hour

**Our selection of Gold brand alcohols**

Supplement of \$7 per person for the first 2 hours  
\$9 per person for each additional hour

**Our selection of Platinum brand alcohols**

Supplement of \$17 per person for the first 2 hours  
\$13 per person for each additional hour

**BAR UPON CONSUMPTION**

<b>Price upon consumption</b>	<b>Silver Brand Alcohols</b>	<b>Gold Brand Alcohols</b>	<b>Platinum Brand Alcohols</b>
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
Glass of wine	\$8,40	\$10,40	\$10,40
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**

<b>Silver Brand Selection</b>	<b>Gold Brand Selection</b>	<b>Platinum Brand Selection</b>
Sodas, Juices, Mineral water	Sodas, Juices, Mineral water	Sodas, Juices, Mineral water, Red Bull
<b>Vodka :</b>	<b>Vodka :</b>	<b>Vodka :</b>
Wyborowa	Absolut	Wyborowa Escquisite
<b>Gin :</b>	<b>Gin :</b>	<b>Gin :</b>
Beefeater	Bombay Sapphire	Beefeater 24
<b>Rye :</b>	<b>Rye :</b>	<b>Rye :</b>
Wisers	Crown Royal	Crown Royal
<b>Scotch :</b>	<b>Scotch :</b>	<b>Scotch :</b>
Ballantine's	Chivas	Chivas et Glenlivet
<b>Bourbon :</b>	<b>Bourbon :</b>	<b>Bourbon :</b>
Jim Beam	Jack Daniels	Jack Daniels
<b>Rhum :</b>	<b>Rhum :</b>	<b>Rhum :</b>
White Havana Club	Amber Havana Club	Amber Havana Club 7 years
<b>Tequila :</b>	<b>Tequila :</b>	<b>Tequila :</b>
Blanco Olmeca	Gold Olmeca	Blanco & Gold Tezon
<b>Beers :</b>	<b>Beers :</b>	<b>Beers :</b>
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
<b>Aperitifs :</b>	<b>Aperitifs :</b>	<b>Aperitifs :</b>
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
<b>Grappa</b>	<b>Grappa</b>	<b>Grappa</b>
Monovitigno di Proseco De Nigri	Monovitigno di Proseco De Nigri	Alexander AQVA
<b>Porto :</b>	<b>Porto :</b>	<b>Porto :</b>
Graham's L.B.V	Graham's, 10 years	Graham's 20 years
<b>Sherry :</b>	<b>Sherry :</b>	<b>Sherry :</b>
Dry Sack	Dry Sack	Dry Sack
<b>Cognac :</b>	<b>Cognac :</b>	<b>Cognac :</b>
Gaston de Lagrange, VS	Gaston de Lagrange, VS	Martell Médaille Cognac V.S.O.P
<b>Liquors &amp; Digestives :</b>	<b>Liquors &amp; Digestives :</b>	<b>Liquors &amp; Digestives :</b>
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
<b>Wines :</b>	<b>Wines :</b>	<b>Wines :</b>
Hob Nob, Pays d'Oc (France), Chardonnay (white) & Merlot (red)	Côtes-du-Rhône, Guigual (white) et Côtes-du-Rhône Paul Jaboulet Aîné Parallèle 45 (red)	Côtes-du-Rhône, Guigual (white) et Côtes-du-Rhône Paul Jaboulet Aîné Parallèle 45 (red)
		<b>Sparkling Wine :</b>
		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. 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.

In case you bring your own wedding cake a cutting fee of \$2 per person will apply.

### **AUDIO VISUAL**

Your Wedding Specialist in conjunction with our audio visual provider will coordinate audio visual equipment for your event.

### **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 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 \$19.00 (taxes included) per car if charged individually to the guest or \$15 (taxes included) per car if charged to the master account.

### **DECORATORS, MUSICIANS AND PHOTOGRAPHERS**

Your Wedding 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\$.

