

A photograph of three women from behind, wearing formal dresses, standing in a grand, dimly lit hall. The woman on the left is wearing a blue strapless dress. The woman in the middle is wearing a peach-colored strapless dress. The woman on the right is wearing a dark purple strapless dress with a ruffled skirt. A large chandelier is visible in the background.

GRADUATION PACKAGE

S O F I T E L
MONTREAL GOLDEN MILE



Bonjour,

Welcome at the Sofitel Montreal Golden Mile. Our dedicated team will transform your event into an unforgettable night!

Dive into Sofitel's world and discover our genuine know-how: blending French *art-de-vivre* and local flavors. Our Chefs, Olivier Perret (Executive Chef, *Maître Cuisinier de France*) and Clément Tilly (Pastry Chef), along with their team, have elaborated your menu.

OUR RECEPTION ROOMS

The Picasso Balroom (3780 sqf.)

Can accommodate up to 250 guests in round tables of 10 people, with dance floor and platform.



The Monet-Chagall room (2048 sqf.)

Can accommodate up to 110 guests in round tables of 10 people with dance floor and platform or 200 guests for your ceremony.

OUR PACKAGE - P.03

TAILOR-MADE - P.04
BEFORE YOUR MEAL
AFTER YOUR MEAL

OUR CHEFS - P.05



SOFITEL
HOTELS & RESORTS

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+1 (514) 285-9000
WWW.SOFITELMONTREAL.COM

1155 SHERBROOKE ST. WEST (QC.)
H3A 2N3, CANADA

THE SOFITEL MONTREAL GOLDEN MILE IS PLEASED TO OFFER YOU:

Complimentary room rental for your cocktail and reception;



Equipments, such as: chairs, tables, dancefloor, stage, lounge areas, mobile bars, etc.;



Decorative items, such as: crockery, glassware, cutlery, white tablecloths and napkins, votive candles, personalized printed menus, elegant frames for your table numbers;



LED light bars, in the color of your choice.

Prices do not include 12.75% service, 3.5% administration fee, 1.75% miscellaneous fee and all applicable taxes.

Prices are subject to change without prior notice.

A supplement of \$75 will be charged for each banquet function of 15 persons or less.



OUR PACKAGE

The package includes two (2) passed around hors-d'oeuvres, one glass of non-alcoholic signature cocktail, a 3-course meal, coffee, tea and herbal tea.
The final plate count for each main dish must be communicated no later than 10 business days before the event.

- \$68 -

STARTERS

1 CHOICE PER GROUP

- ◇ Carrot velouté, garnishes
- ◇ Tomato mille-feuille, fior di latte, basil, aged balsamic vinegar, homemade focaccia
- ◇ New potato salad, smoked salmon, old-style mustard, spinach greens, chives, potato chips
- ◇ Mushroom and spinach puff pastry, parmesan cream sauce

ADD A SERVICE TO YOUR DINNER (+11)

1 CHOICE PER GROUP

- ◇ Seasonal tomato Gazpacho, croutons, basil (in season)
- ◇ Spinach salad, yellow beets, caramelized pecans, goat cheese crumbs, fresh figs, balsamic reduction
- ◇ Mesclun lettuce, fresh crunchy vegetables, cherry tomatoes, beets, cucumber, radishes, green beans, shaved deviled eggs, maple and citrus dressing

MAIN DISH

A MAXIMUM OF 2 CHOICES + 1 VEGETARIAN OPTION PER GROUP

- ◇ Gemelli, homemade pesto, cherry tomatoes, olives, grilled peppers, zucchini, parmesan cheese shavings
- ◇ Free-range chicken breast, lemon marinade, gratin Dauphinois, roasted broccoli, thyme juice
- ◇ Grilled salmon, creamy polenta, bi-colored cauliflower, arugula, grilled almonds
- ◇ Braised beef Wellington, stuffed with cheddar cheese and mushrooms, mustard and chives smashed potatoes, Quebec grilled asparagus (+5)

DESSERT

- ◇ Seasonal Clement Tilly, Pastry Chef Creation
- ◇ Coffee, tea & herbal tea



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TAILOR-MADE

Before your meal...

2 CANAPÉS PER PERSON, INCLUDED IN YOUR PACKAGE

- ◇ Smoked salmon, flatbread, Icelandic yogourt, mullet caviar
 - ◇ Oka cheese balls, prosciutto, eggplants, basil
- ◇ Crispy vegetable Nem rolls, cilantro, Boston lettuce, sweet and sour sauce
 - ◇ Homemade falafel, spicy red pepper coulis
 - ◇ Truffle bocconcini croustis
 - ◇ Tataki beef satay, lemongrass, soy
 - ◇ Cod fritter, lime sour cream
 - ◇ Miniature leek quiche

...After your meal

THE SWEET STATION

Selection of 4 choices for your table.

- \$18 per person -

- ◇ Macaron
- ◇ Miniature cream puff: chocolate, pistachio, vanilla caramel
 - ◇ Miniature Blueberry cheesecake
 - ◇ Market fruit mini tartlet
 - ◇ Miniature Paris brest
- ◇ Miniature lemon meringue tartlet
 - ◇ Chocolate rochers (2)
 - ◇ Hazelnut-chocolate cassolette

MIDNIGHT TABLE

- 17\$ per station, per person -

- ◇ **Pizza station:** pepperoni and cheese or vegetarian
- ◇ **Deluxe Grilled cheese station** with french fries
- ◇ **Poutine station:** french fries, homemade poutine sauce, cheese curds, garnishes

SOFT DRINK

- \$5 per unit -

Soda, juice, mineral water

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OUR CHEF

Olivier Perret, Executive Chef



Born and raised in France's Burgundy region, Olivier Perret spent much of his youth working at farmers markets, where his affinity for fresh, locally grown fruits and vegetables was born.

Executive Chef Olivier Perret creates colourful, impeccably flavourful dishes at the modern, luminous Renoir Restaurant at Sofitel Montreal Golden Mile that rival the paintings of the French impressionist master himself in their brilliance.

Due to his talent, Renoir restaurant received 2 "Toques" and a global score of 14 out of 20 in the first Montreal edition of the prestigious French guide Gault & Millau in 2016. In 2018, Olivier Perret obtained the prestigious title of Master Chef of France.

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Clément Tilly, Pastry Chef

Originally from Nantes, France, Clément Tilly has been passionate about pastry from a very young age and has demonstrated his talent within major Parisian institutions. He began his career in the French capital by working in pastry shops of renowned hotels such as Lutetia and Shangri-La. In 2015, he joined the pastry brigade of the famous Paris Ritz Hotel in Place Vendôme, an iconic address for which he quickly became sous-chef. His passion for making sweets led him to attend a training in Sugar Art at a prestigious Parisian school.

In 2019, Clément Tilly headed to Montreal, Canada to further his career as Pastry Chef for the Sofitel Montréal Golden Mile hotel and its Renoir restaurant. Still pursuing his sweet passion, he brings his refined and colourful touch to this prominent Montreal address. His favourite pastry? Lemon pie.



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GENERAL INFORMATION

Prices do not include the 12.75% service fee, the 3.5% administration fee, the 1.75% miscellaneous fee and all applicable taxes. Prices are subject to change without notice. An extra \$75 will be added to reservations of 15 people or less.

MENUS

Sofitel Montreal Golden Mile is pleased to offer personalized service to all our guests. All of our dishes have been prepared by our Executive Chef, Olivier Perret (Maître Cuisinier de France) and are served with fresh bread, butter and coffee/tea. Please advise us of any allergy, food restriction or special dietary requirement and we will accommodate your requests.

PRICE

Unless otherwise stated, prices are per person and are subject to a 12.75% gratuity charge, a 3.50% administration fee, a 1.75% miscellaneous fee, the 5% federal goods and service tax and the 9.975% Quebec sales tax. Taxes and prices are subject to change without notice.

FOOD AND BEVERAGES

The Sofitel Montreal does not allow any outside food or beverages, with the exception of kosher events where food is provided by our carefully selected kosher caterers.

A minimum revenue in food and beverage sales (before taxes and service fees), based on the number of guests and banquet space required, will need to be confirmed in order to make the reservation. If you wish to offer your guests a choice of main, they will have the choice of a maximum of 2 main dishes + 1 vegetarian option. The final plate count for each main dish must be communicated no later than 10 business days before the event.

AUDIOVISUAL

Your catering specialist will coordinate your audiovisual requirements in collaboration with our in-house audiovisual partner, PSAV. If you wish to use an external provider other than PSAV, please note that a \$75 surcharge per delivery each way will be added to your bill at the end of your event.

GUARANTEE

The final guest list must be communicated no later 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. For all food and beverage orders, the number ordered must reflect the guaranteed number of guests. This guarantee must reflect the number of guests present at the event. Sofitel Montreal cannot serve more than 5% of the guaranteed guest list.

For any food and/or drink service for 15 people or less, an additional fee of \$75 will be added to your master bill, per function.

COAT CHECK AND PARKING

Coat check costs \$4 per person. This service is mandatory for groups of 50 or more. This amount can be paid directly by each guest or added to the master account for the event:

- ◇ Up to 50 people, the minimum amount required is \$200
- ◇ 51 à 115 people, the minimum amount required is \$350
- ◇ 116 people and up, the minimum amount required is \$500

Parking costs \$25 per car (daytime and evening parking only). This amount can be paid directly by each guest or added to the master bill of the event.

DECORATION, MUSIC, PICTURES

Your catering specialist would be happy to suggest vendors.

SOCAN AND RE:SOUND | ADDITIONAL ELECTRICITY | PIANO TUNING

SOCAN Fee: royalties must be paid to writers and composers for music played.

In the Gauguin, Matisse, Chagall and Renoir event rooms, the fee is \$22.06 without dancing and \$44.13 with dancing.

In the Monet, Monet-Chagall, Renoir, Picasso and Foyers event rooms, the fee is \$31.72 without dancing and \$63.49 with dancing.

RE:SOUND Fee: royalties must be paid to writers and composers for music played.

In the Gauguin, Matisse, Chagall and Renoir event rooms, the fee is \$9.25 without dancing and \$18.51 with dancing.

In the Monet, Monet-Chagall, Renoir, Picasso and Foyers event rooms, the fee is \$13.30 without dancing and \$26.63 with dancing.

Additional electricity fees - if required - are as follows: \$180 for 60A, \$300 for 100A and \$600 for 200A (plus taxes).

If you wish to use the hotel's baby grand piano, it must be tuned in advance. This service is available for \$250 plus tax.

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