

# BANQUET MENU



SOFITEL  
HOTELS & RESORTS

MONTREAL GOLDEN MILE

# SUMMARY



## BREAKFAST

BUFFETS - P.03  
PLATED BREAKFASTS - P.04  
BREAKFAST BOXES - P.04  
LITTLE EXTRAS - P.05-06

## COFFEE BREAKS - P.06

LITTLE EXTRAS - P.07

## LUNCH

BUFFETS - P.08-09  
PLATED LUNCHS - P.10  
SANDWICHES - P.11

CANAPÉS - P.12  
STATIONS - P.13-14

## DINNER

BUFFETS - P.15-16  
PLATED DINNERS - P.17

## WINES AND ALCOHOLS - P.18-21

## OUR CHEFS - P.22

## GENERAL INFORMATION - P.23



# BREAKFAST

## BUFFET

Buffets are available for groups of 25 or more, with the exception of the Continental buffet, available for all group size.

All breakfasts are served with coffee, tea and herbal tea



### THE CONTINENTAL 28

**Assorted pastries:**  
chocolate croissants, croissants,  
cranberry twists

**Seasonal fruit salad**

**Greek yogourts (0%)**

**Spreads:**  
butter, honey, jam,  
peanut butter

**Orange and grapefruit juice**

### THE CANADIAN 34

**Assorted pastries:**  
chocolate croissants, croissants,  
maple pecan danishes,  
fresh breads

**Blueberry pancakes**  
Butter, maple syrup, jams,  
maple butter, honey

**Plain scrambled eggs, fresh herbs on the side**

**Roasted Quebec-grown baby potatoes**

**Marievillle sausages (pork and chicken),  
bacon**

**Nova Scotia smoked salmon,  
cream cheese, Fairmont bagels, fixings**

**Sliced seasonal fruit**

**Orange and grapefruit juice**

### THE NATURAL

Maximum 100 guests  
**38**

**Parfait and Oatmeal Station:**  
Greek yogourt (0%), oatmeal, granola,  
dried fruit, almonds, green apples,  
red berries, chia seeds, flax seeds,  
sunflower seeds, maple syrup, honey,  
brown sugar

**Healthy green bowl:**  
spinach, avocado, cucumber, mint,  
organic peanut butter, Greek  
yogourt (0%), banana nut mix

**Nova Scotia smoked salmon,  
cream cheese, Fairmont bagels, fixings**

**Poached eggs and slow-roasted root  
vegetables, cottage cheese**

**Sliced seasonal fruit**

**Youth and energy juices**

### THE SWEAT & SALTY 38

**Assorted pastries:**  
chocolate croissants, croissants,  
maple pecan danishes, fresh breads

**Renoir waffle:**  
maple syrup, hazelnut spread, vanilla  
custard, caramel sauce

**Plain scrambled eggs, fresh herbs on the side**

**Roasted Quebec-grown baby potatoes**

**Marievillle sausages (pork and chicken) and  
bacon**

**Assorted cheeses**  
Dried fruit, almonds, honey,  
butter, jams, peanut butter

**Seasonal fruit and vanilla verrines**

**Orange and grapefruit juice**

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 on any food and/or beverage service of 25 people or less.

# BREAKFAST

## PLATED BREAKFAST



### THE WELL-BEING

34

**Greek yogourt (0%) parfait**,  
granola, red berries, chia seeds and maple syrup  
**Healthy smoked salmon wrap**,  
cream cheese, tomatoes, capers, onion, lettuce  
**Orange and grapefruit juice**  
Coffee, tea and herbal tea

### THE PROTEIN PACKED

33

**Poached eggs, spinach, roasted tomatoes and mushrooms**  
**Marieville sausages (pork and chicken)**  
**Pastries:**  
croissant, chocolate croissant, toast  
Butter, jams, peanut butter  
**Orange and grapefruit juice**  
Coffee, tea and herbal tea

*"Breakfast is the most important meal of the day. That is why at Sofitel Montreal, we pride ourselves on using only the freshest, highest quality ingredients we can find. Enjoy and have a great day!"*  
Olivier Perret

## Breakfast Boxes

- Available to-go only -

### THE CONTINENTALE

25

**Pastries**  
**Healthy red berry muffin**  
**Greek yogourt (0%)**  
**Whole fruit**  
**Orange juice**  
Coffee, tea and herbal tea

### THE WHOLE PACKAGE

27

**Pastries**  
**Single-serving Greek yogourt (0%)**  
**Scrambled egg wrap, chicken sausage, sautéed**  
onions and peppers, grated cheddar cheese, spicy  
mayonnaise  
**Whole fruit**  
**Orange juice**  
Coffee, tea and herbal tea



# LITTLE EXTRAS

Little extras can be added to any of our breakfast menus.



◆ <b>Greek yogourt (0%)</b>	5 / each
◆ <b>Exotic fruit salad</b> mango, passion fruit, pineapple	5 / person
◆ <b>Healthy smoothies: coconut milk, red berries and banana</b>	10/ person
◆ <b>Scrambled egg wrap</b> chicken sausage, sautéed onions and peppers, grated cheddar cheese, spicy mayonnaise	11 / person
◆ <b>Healthy smoked salmon wrap</b> cream cheese, tomatoes, capers, onion, lettuce	12 / person
◆ <b>Truffle scrambled eggs</b>	13 / person
◆ <b>Pastries</b> chocolate croissants, croissants, cranberry twists, maple pecan danishes	48 / dozen

## LIVEN UP YOUR STATION WITH A CHEF \$125 for 1 hour

Omelette station, with toppings (\$13 per person)  
and/or  
Crepe station, with toppings (\$15 per person)



## DRINKS À LA CARTE

◆ Coffee, decaf coffee, tea and herbal tea - Min 12 pers.	5 / person
◆ Cappuccino and espresso	7/ cup
◆ Nespresso® Machine - \$25 rental fee	5 / capsule
◆ Homemade ice coffee	7 / person
◆ Homemade flavoured water / ice tea	50 / gallon
◆ Sodas	5 / can
◆ Perrier®, Eska® (small bottles)	5 / bottle
◆ Perrier®, Eska® (large bottles)	8 / bottle
◆ Bottled fruit juice	6 / bottle

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# COFFEE BREAKS

Served with Lavazza® coffee and Metz® tea.

## THE FOCUSED

Choice for 15 people or less

18

Assorted muffins

Apple turnover

Fresh fruit salad

with passion fruit

Fruit juice

Coffee, tea and herbal tea



## THE SPREAD IT OUT

26

Prosciutto tartine,  
Parmesan, arugula, olive oil

Smoked salmon tartine,  
capers, lemon butter

Roasted vegetable and hummus  
tartine

Exotic sliced fruits

Coffee, tea and herbal tea

## THE SWEET TOOTH

Choice for 15 people or less

19

Assorted homemade cookies

Marble cake

Macarons

Seasonal fruit salad verrine  
vanilla sirup

Fruit juice

Coffee, tea and herbal tea

## THE LYONNAISE

23

Praline brioche

Praline tart

Lyonnais-style Bugnes doughnuts  
with citrus zest

Homemade lemonade

Coffee, tea and herbal tea

## THE CHOCOLATE LOVER

23

Brownies

Dark chocolate cake

Milk chocolate tartlets

Milk chocolate rochers

Hot chocolate

Coffee, tea and herbal tea



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# COFFEE BREAKS

Served with Lavazza® coffee and Metz® tea.

## THE SUGAR SHACK

23

Maple cake

Maple sugar marshmallows

Sucre à la crème

Maple meringues

Apple cinnamon infusion

Apples and grapes

Coffee, tea and herbal tea

## THE GASTRONOMIST

25

Assorted cheese:

sheep, goat, cow, blue, bloomy rind

Blueberry compote

Dried fruit and grapes

Onion and red wine chutney

Baguette and fresh breads

Coffee, tea and herbal tea

## THE FROZEN – EN SAISON

Minimum 20 people

21

Homemade ice creams and sorbets:

3 flavours, churned in-house

Toppings:

almonds, whipped cream  
Chocolate sauce, caramel sauce  
and fruit coulis

Milk chocolate rochers

Coffee, tea and herbal tea

## LITTLE EXTRAS

Little extras can be added to any of our coffee breaks.



- ◇ Healthy granola bars 5 / person
- ◇ Homemade ice cream or sorbet 5 / person
- ◇ Nuts 5 / person
- ◇ Mignardise 5 / person
- ◇ Popcorn 5 / person
- ◇ Homemade muffins or cookies 6 / person
- ◇ Homemade cajun chips 5 / person
- ◇ Marinated olives 5 / person
- ◇ Crudités, healthy dips 6 / person

## FEEL REFRESHED ANY TIME OF DAY:

Soda, juice, mineral water, coffee, tea, herbal tea

\$20 per person per day



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## BUFFET

Buffets available for groups of 25 or more.

### THE QUEBECER 53

- French market soup**
- Creamy carrot and cabbage coleslaw**
- Root vegetables, bacon, spinach,**  
caramelized onions
- Canadian cheddar grilled**  
cheese sandwich
- Quebec pork loin,**  
caramelized apples and cranberries
- Bobine Farm trout with salt-preserved**  
herbs
- Maple turnip mousseline**
- Cheese curd and potato hash, chives**
- Apple tart tatin, maple chantilly**
- Blueberry crisp**
- Coffee, tea and herbal tea

 Des choix vegan  
sont disponibles

### THE PROVENÇAL 61

- French market soup**
- Grilled vegetable tian,**  
Parmesan shavings, tomato-basil sauce
- Nice-style salad:**  
albacore tuna, green beans, tomatoes,  
olives, fingerling potatoes, eggs,  
anchovies, curled endive, mustard  
vinaigrette
- Pan bagnat-style tuna sandwich,**  
egg, arugula, tomatoes, olives,  
AOC olive oil
- Provence-style herb crusted**  
Navarin of lamb
- Sea bream grilled à la plancha,**  
grilled lemon, saffron-infused broth
- Eggplant gratin, tomatoes, Parmesan**
- Provence-style tomatoes**
- Provence-style flan**
- Lemon meringue tart**
- Coffee, tea and herbal tea

### L'ÉQUILIBRE (SANS ALLERGÈNE) 53

- Vegan French market soup** 
- Quinoa salad,**   
citrus fruits, broccoli, cherry tomatoes
- Chickpea salad,**   
grilled peppers, roasted artichokes, cumin,  
spinach sprouts, pumpkin seeds
- Icelandic cod roasted in fennel seeds, beets,**  
carrots, Pomegranates
- Grilled Voltigeurs Farm chicken, chicken**  
broth with ginger
- Slow-cooked fennel and bok choy**
- Chia verrine, pear,**  
caramelized oat tile
- Fruit sorbet (vegan)** 
- Coffee, tea and herbal tea





## BUFFET

Buffets available for groups of 25 or more.

### THE LYONNAISE 63

#### French market soup

#### Lyonnaise-style salad:

bacon bits, croutons, soft-boiled egg, curled endive, mustard vinaigrette

#### Lyonnaise-style charcuterie:

rosette, dry sausage, cooked ham

#### Fixings:

gherkins, pearl onions, mustard

**French-style cream cheese cervelle de canut spread, fresh bread**

#### Salmon fillet with sorrel

**Sliced chicken in a white wine and tarragon sauce**

#### Gratin dauphinois

**Oyster mushrooms and leeks fondue**

#### Praline tartlet

**Lyonnaise-style Bugnes doughnuts with citrus zest**

Coffee, tea and herbal tea



### THE ITALIAN 52

**Soup Romano beans minestrone**

#### Caprese salad

fior di latte, balsamic vinegar of Modena

#### Antipasto

grilled vegetables, marinated olives

#### Panini

prosciutto, provolone, portobello, pesto

**Chicken Piccata,**  
capers, lemon, pinot grigio sauce

**Branzino,**  
**braised Tuscany cabbage, roasted garlic**  
grilled red peppers, AOC olive oil

**Rigatoni Pomodoro,**  
**Grana Padano, basil**

#### Tiramisu




**Hazelnut Piémontaise tartlet**

Coffee, tea and herbal tea





## THE PLATED LUNCH

The plated lunch has three courses: a starter, a main and a dessert, plus coffee and tea/herbal tea.


### STARTER - 1 CHOICE PER GROUP

- ◇ Truffle cream of mushroom soup
  - ◇ Parmentier soup
- ◇ Creamy zucchini and tarragon soup 
- ◇ Quebec-grown leek, mustard vinaigrette, devilled egg
  - ◇ Salmon gravlax, sour cream, curled endive, toast
- ◇ Seasonal tomatoes, roasted eggplants, grilled Halloumi cheese, avocado vinaigrette, kale chips
-  ◇ Poached egg en meurette, lardons, croutons, mushrooms, red wine sauce
-  ◇ Nova Scotia smoked salmon salad, celery root remoulade, crispy endives, bagel chips
- ◇ Quinoa salad, finely chopped vegetables, toasted almonds, smoked duck breast

### MAIN - 1 CHOICE PER GROUP

- ◇ Ricotta gnocchi, artichokes, olives, tomato-basil sauce, sheep milk cheese shavings - **47**
- ◇ Venere black rice risotto, coconut milk, roasted parsnip and celery root, sweet potato chips - **47** 
- ◇ Voltigeurs Farm chicken breast, Brussels sprouts, Oyster mushrooms, thyme sauce - **52**
-  ◇ Alberta beef short ribs, carrot purée, glazed Nantes carrots, red wine sauce - **52**
- ◇ Bobine Farm trout, carrot mousseline with cumin, roasted carrots, lemon juice - **54**
- ◇ Icelandic cod, tomatoes, fennel, lemongrass and ginger broth - **56**
-  ◇ Sea bass grilled à la plancha, ratatouille, candied cherry tomatoes, herb-infused oil - **56**
-  ◇ Braised Quebec lamb shank, olive polenta and preserved lemon, broccoli, rosemary sauce - **56**

### DESSERT - 1 CHOICE PER GROUP

- ◇ Tatin tart, Madagascar vanilla cream
- ◇ Black forest cake, chocolate cookie, Morello cherries, cream
-  ◇ Crunchy chocolate finger, puffed rice, milk chocolate, Fleur de sel
  - ◇ Lemon entremet and french meringue
  - ◇ Pavlova with seasonal fruits

 Des choix vegan sont disponibles

 Nos Coups de coeur

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## SANDWICHES

Served with Chips, pastoral salad and Breton palets on the plate or in a meal box.  
A maximum of 2 choices + 1 vegetarian option for the whole group

<b>Philly cheese steak sandwich:</b> onions, peppers, cheddar cheese	25 / person
<b>Panini</b> prosciutto, provolone, portobello, pesto	25 / person
<b>Cooked ham baguette:</b> Canadian cheddar cheese, pickled vegetables	25 / person
<b>Healthy smoked salmon wrap, cream cheese,</b> tomatoes, capers, onion, lettuce	26 / person
<b>Poké-style sandwich:</b> salmon tataki, avocado, cucumber, radish, sesame mayonnaise	26 / person
<b>Brioche bread and salmon gravlax:</b> sweet and sour vegetables, sour cream, lime, dill	26 / person
<b>Pan bagnat-style tuna sandwich,</b> egg, arugula, tomatoes, olives, AOC olive oil	26 / person

## Vegetarian option

**Canadian cheddar grilled  
cheese sandwich**


22 / person



# CANAPÉS


All canapes are served individually

## COLD CANAPÉS

- ◇ Vitello tonnato, anchovies, capers, tuna mousse - **5**
- ◇ Oka cheese balls, prosciutto, eggplants, basil - **5**
- ◇ Tomato gazpacho, Buffalo mozzarella, basil (seasonal) - **5**
- ◇ Crispy vegetable Nem rolls, cilantro, Boston lettuce, sweet and sour sauce - **5** 
- ◇ Sesame Angus beef tataki, brioche, soy mayonnaise, fresh radish - **6**
- ◇ Ratatouille tartlet, albacore tuna, olives - **6**
- ◇ Angus beef tartar, truffle mayonnaise, Parmesan chips - **6**
- ◇ Grilled octopus, fresh mozzarella, eggplant caviar, fresh mint - **6**
- ◇ Salmon gravlax, flatbread, Icelandic yogourt, mullet caviar - **6**
- ◇ Torchon-style foie gras, brioche, apple and cranberry compote, caramelized pecans - **7**



## WARM CANAPÉS

- ◇ Gyoza, soy sauce, satay - **5**
- ◇ Homemade arancini, spicy tomato sauce - **5** 
- ◇ Spinach and feta spanakopita - **5**
- ◇ Miniature leek quiche - **5**
- ◇ Truffle bocconcini croques - **6**
- ◇ Goat cheese tartine, fig, pecans - **6**
- ◇ Cod fritter, lime sour cream - **6**
- ◇ Snail, crouton, basil pistou - **6**
- ◇ Crab cake, saffron mayonnaise - **6**
- ◇ Argentinian shrimp tempura, spicy mayonnaise - **7**



## SWEET CANAPÉS

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



# STATIONS

Available for groups of 25 or more.

## THE TASTE OF MONTREAL 27

Sliced smoked meat, rye bread  
Dill pickles, hot mustard,  
homemade coleslaw  
Homemade French fries and  
condiments



## THE TAPAS AND MEZES 25

**Dips:**  
hummus, eggplant caviar,  
tzatziki, tapenade  
**Pita and naan bread**  
**Grilled vegetable platter**  
**Marinated olives**  
**Raw vegetables**  
**Grilled Halloumi cheese**  
**Tomato bruschetta, toasted garlic  
bread**

## THE POUTINE 23

Homemade French fries  
Cheese curds  
Poutine gravy  
Sautéed onions and mushrooms  
Bacon and smoked meat

## THE HAPPY HOUR 38

**Quebec cheese platter**  
(3 varieties, based on availability)  
**French charcuterie:**  
raw ham, Basque salami,  
duck rillettes  
**Onion and red wine chutney**  
Dried fruit and nuts  
**Condiments:**  
Dijon mustard, gherkins and pearl  
onions  
Assorted breads



# STATIONS

Available for groups of 25 or more.

## THE POKÉ BAR 27

### Vegetables:

carrot, avocado, mango, cucumber, radish, edamame, kale, red cabbage

### Selection of 3 proteins:

salmon or tuna tataki, grilled marinated tofu, argentina shrimps, grilled chicken

### Base:

brown rice, vermicelli noodles

### Sauces:

ginger-soy sauce, spicy mayo

### Garnishes:

sesame seeds, fried noodles, green onions



## THE LITTLE ITALY 26

Cavatelli pasta, mushrooms, arugula, Parmesan

Orecchiette pasta, roasted peppers, kale, garlic

Macaroni and cheese gratin

Tomato bruschetta and garlic toast

### Condiments:

olive oil, pesto, fresh herbs, olives

## THE COOL TREAT - SEASONAL - 21

Homemade ice creams and sorbets

### Toppings:

slivered roasted almonds, whipped cream, chocolate sauce, caramel sauce, red berry coulis

### Meringues

Langues de chat biscuits

Milk chocolate rochers

## LIVEN UP YOUR STATION WITH A CHEF - \$125 FOR 1 HOUR

- ◇ Risotto station (25 \$ per person)
- ◇ Oysters and garnishes station (48 \$ per dozen)
- ◇ Carving station: beef sirloin or rack of lamb (P.M.)  
sauces: chimichurri, horseradish, ref wine
- ◇ Sweet crepe station, with toppings (15 \$ per person)



# DINNER

## BUFFET

Buffets available for groups of 25 or more.

### THE SOUTHWEST

85

Cod fritters, lime sour cream  
Crab cake bite, saffron mayonnaise  
French market soup  
Grilled vegetable platter  
Tomato salad, cucumber, feta,  
fresh corn, oregano and lemon vinaigrette, AOC olive oil  
Red bean sandwich, avocado, lime, chipotle mayonnaise, green onion  
Quebec pork spare ribs, barbecue sauce  
Roasted beef strip loin with Montreal steak spice  
Grilled farm chicken with peppers and onions  
Grilled Cajun shrimp  
Oyster mushroom mac and cheese  
Baked flan  
Seasonal fruit cheesecake  
Brownies  
Coffee, tea and herbal tea



### THE FARMER'S MARKET

80

Vitello tonnato, anchovies, capers, tuna mousse  
Atlantic salmon gravlax canapé,  
flatbread, Icelandic yogourt, mullet caviar  
French market soup  
Beet salad,  
Quebec tomme goat cheese, buckwheat honey, pressed pears, crunchy buckwheat  
Baby potato salad, bacon bits, pearl onions, sour cream  
Homemade leek quiche, squash, aged cheddar cheese  
Grain-fed veal from Quebec braised Osso buco-style, Gremolata  
Yellow perch grilled à la plancha, glasswort, Labrador tea broth  
Oka cheese and sweet potato gratin  
Seasonal vegetable casserole  
Quebec cheese platter  
Maple cream puffs  
Tatin tart, maple chantilly  
Quebec-grown blueberry crisp  
Coffee, tea and herbal tea

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## BUFFET

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### THE TRIP AROUND THE WORLD

99

Variety of sushi, maki and osomaki  
Torchon-style foie gras canapé on brioche,  
apple and cranberry compote, caramelized pecans  
French market soup  
Celery remoulade, truffle mayonnaise, celery  
Grilled octopus salad, cherry tomatoes, avocado verrine  
Bellevue salmon, verbena infused jelly, cucumber medallions  
Basque-style charcuterie and matured cheeses  
Fixings: sweet and sour vegetables, onion and red wine chutney  
Naan, roasted broccoli, dried tomatoes, cheddar cheese, lemon zest, spicy mayonnaise  
Alberta Angus beef tenderloin with Malabar black pepper  
Herbes de Provence crusted rack of lamb  
Sea bass grilled à la plancha, caper and lemon sauce vierge  
Butternut squash gnocchi, spinach, shaved Manchego cheese  
Roasted duck fat fingerling potatoes  
Fennel compote, onions, fresh thyme  
Black forest cake  
Lemon meringue tartlet  
Crunchy chocolate finger  
Coffee, tea and herbal tea



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# DINNER

## THE PLATED DINNER

The plated dinner has 4 courses: a soup or salad, a starter, a main and a dessert, 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.**

### SOUP OR SALAD - 1 CHOICE PER GROUP

- ◇ Parmentier soup
- ◇ Creamy Dubarry cauliflower soup, kale chips
- ◇ Quinoa salad, roasted broccoli, toasted almonds, feta crumble, fresh mint
- ♡ ◇ Napa cabbage coleslaw, wakame, radicchio, sesame, fried rice vermicelli, sweet and sour Asian dressing ♡
- ◇ Baby spinach salad, new potatoes, smoked duck breast, Dijon vinaigrette, fried onions

### STARTER - 1 CHOICE PER GROUP

- ◇ Porcini mushroom and artichoke risotto, root vegetable chips
- ♡ ◇ 630C poached egg, creamy Jerusalem artichoke soup, buttered croutons, chive oil
  - ◇ Duck Shepherd's pie, potatoes, truffled celery root
  - ◇ AAA beef carpaccio, arugula, Grana Padano cheese, AOC olive oil (+7)
- ♡ ◇ Scallops grilled à la plancha, smoked creamed corn, cold Cipollini onions, with truffles (+10)

### MAIN - A MAXIMUM OF 2 CHOICES + 1 VEGETARIAN OPTION PER GROUP

- ◇ Homemade grilled seasonal vegetable lasagna, tomato sauce, baby arugula - **71**
  - ◇ Orecchiette pasta, roasted peppers, kale, roasted garlic, shaved Tomme d'Elles cheese - **71**
- ◇ Lemon marinated Voltigeurs Farm chicken breast, leeks cooked sous vide, creamed potatoes, fresh thyme sauce - **78**
  - ◇ Atlantic salmon with sorrel, Tuscan cabbage, roasted butternut squash - **81**
- ◇ Roasted Alberta Angus beef tenderloin with Malabar black pepper, scalloped potatoes, glazed Nantes carrots, red wine sauce - **84**
- Signature dish ♡ ◇ Sea bream grilled Grenoble-style à la plancha, Barigoule artichokes, smashed potatoes and artichokes - **84**
- ◇ Herb roasted rack of lamb, creamy pearl barley, smoked onion, broccoli, Brussels sprouts - **90**

### CHEESE

- ◇ Quebec cheese platter : goat, sheep and cow (+23)

### DESSERT - 1 CHOICE PER GROUP

- ◇ Tatin tart, Madagascar vanilla cream
- ◇ Black forest cake, chocolate cookie, Morello cherries, cream
- ♡ ◇ Crunchy chocolate finger, puffed rice, milk chocolate, Fleur de sel
  - ◇ Pavlova with seasonal fruits



Vegan options are available



Our Favorites

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# WINES AND ALCOHOLS

## OUR WINE SELECTION

### SPARKLING

◇ Prosecco Di Valdobbiadene, Santi Nello, Italy	60
◇ United-States, California, Chandon Brut	85
◇ United-States, California, Chandon rosé	85

### CHAMPAGNE

◇ Champagne, Brut, Veuve Clicquot	190
◇ Champagne, rosé, Veuve Clicquot	220
◇ Champagne, Veuve Clicquot Extra Brut Extra Old	260

### WHITE WINE

◇ France, Côte du Rhône Villages, Cuvée Exclusive (chardonnay, Viognier)	51
◇ Italy, Veneto, Geografico 2020 (Pinot grigio)	60
◇ France, Montour Blanc, Coteaux du Giennois 2019 (sauvignon blanc)	60
◇ France, Chablis, Domaine Raoul Gautherin Fils	95
◇ United-States, Chalk Hill, Sonoma, Fidley Family wines (chardonnay)	90

### RED WINE

◇ France, Côte du Rhône Villages, Cuvée Exclusive (Grenache, Syrah, Carignan)	51
◇ Italy, Tuscany, Chianti Riserva, Capofosso (Sangiovese)	65
◇ France, Bordeaux, Château Roquefort (Merlot, Cabernet Sauvignon)	75
◇ United-States, California, Foley Family Wines, Sebastiani (Cabernet Sauvignon)	75
◇ France, Bourgogne, Maison Roche de Bellene, Vieilles Vignes (Pinot Noir)	79
◇ Italy, Piemont, Batasiolo, Barolo (Nebbiolo)	110

### VIN ROSÉ

◇ France. Provence, Oratoire Saint Andrieu	75
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### OPEN BAR

#### Our classics alcohols selection

\$24 per guest for the first hour  
\$14 per guest for every additional hour

#### Our Premium alcohols selection

\$31per guest for the first hour  
\$19 per guest for every additional hour

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 on any food and/or beverage service of 25 people or less.

# WINES AND ALCOHOLS

## HOST BAR

Billed directly to the host based on consumption.



ALCOHOLS	CLASSIC	PREMIUM
VODKA	12	15
GIN	12	19
RHUM	12	14
BOURBON	13	15
SCOTCH	12	18
TEQUILA	12	16
APERITIFS	12	12
PORTO	15	15
COGNAC	21	21
DIGESTIFS	14	14
LOCALES BEERS	10	10
CRAFT BEERS	13	13
IMPORTED BEERS	13	13
GLASS OF WHITE WINE	14	22
GLASS OF RED WINE	14	23
SODAS   MINERAL WATER   JUICE	5	5
<b>UPON REQUEST</b>		
ALCOHOLIC PUNCH	160	160
NON-ALCOHOLIC PUNCH	75	75
SANGRIA	160	160
ENERGY DRINK	8	8

### BAR FEES

A minimum of \$500 in sales per hour is required. If this amount is not reached, a bar fee of \$100 per hour, per bar will be added to the master account.

# WINES AND ALCOHOLS

## CASH BAR

Each guest will be billed for their drinks individually. Cash only.  
Taxes and service charges included in price.

ALCOHOLS	CLASSIC	PREMIUM
VODKA	16	21
GIN	16	26
RHUM	16	19
BOURBON	21	25
SCOTCH	16	25
TEQUILA	16	22
APERITIFS	16	16
PORTO	18	18
COGNAC	29	29
DIGESTIFS	19	19
LOCALES BEERS	14	14
CRAFT BEERS	18	18
IMPORTED BEERS	18	18
GLASS OF WINE	19	30
SODAS   MINERAL WATER   JUICE	7	7
<b>UPON REQUEST</b>		
ALCOHOLIC PUNCH	160	160
NON-ALCOHOLIC PUNCH	75	75
SANGRIA	160	160
ENERGY DRINK	8	8

### BAR FEES

A minimum of \$500 in sales per hour is required. If this amount is not reached, a bar fee of \$100 per hour, per bar will be added to the master account.



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 on any food and/or beverage service of 25 people or less.

# WINES AND ALCOHOLS

## OUR SELECTION

	CLASSIC	PREMIUM
<b>ALCOHOLS</b>		
VODKA	Finlandia	Ketel One
GIN	Beefeater	Hendrick's
RHUM	Bacardi	Bacardi 8
BOURBON	Maker's Mark	Knob creek
SCOTCH	The Famous Grouse	Chivas 12 ans
TEQUILA	Hornitos Reposado	Cazadores Reposado
<b>APERITIFS</b>		
Martini blanc / Martini Rosso / Campari / crème de cassis		
PORTO	Porto Ramos Pinto LBV	
COGNAC	Hennessy VS	Hennessy VSOP
<b>DIGESTIFS</b>		
Baileys / Amaretto Disaronno / Peach Schnapps / Triple sec / Sambucca / Cointreau / Drambuie		
<b>BEERS</b>		
LOCALES BEERS	Budweiser / Bud light / Corona Sunbrew sans alcool	
CRAFT BEERS	Sentinelle /Moralité IPA	
IMPORTED BEERS	Corona / Stella Artois	
<b>WINES</b>		
GLASS OF WHITE WINE	Côte du Rhône Village	Chablis
GLASS OF RED WINE	Côte du Rhône Village	Barolo Batasiolo



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 on any food and/or beverage service of 25 people or less.

# OUR CHEFS

## 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.

In 2018, Chef Olivier Perret became a member of the prestigious "Maître Cuisinier de France" organization as well as "Ambassador of the Maple Tree" and since 2021, he must also be part of the famous "Culinary Academy of France".

## CLÉMENT TILLY. PASTRY CHEF

Originally from Nantes, France, Clément Tilly fell in love with sugar at an early age and demonstrated his talent by working in some of Paris' top institutions. He began his career in Paris working in renowned hotels such as Lutetia and Shangri-La.

In 2015, he joined the pastry brigade at the famous Ritz Hotel in Place Vendôme, an iconic Parisian address for which he quickly became Sous-Chef.

"While I was still in school, I would pass by the facade of this hotel during the vacations and think to myself: one day I will work here...", Clément recalls.

In 2019, Clément Tilly headed to Montreal to take his career to the next level as Pastry Chef for Sofitel Montreal La Carré Doré and Le Renoir restaurant, to which he brings his light, low-sugar, seasonally conscious pastry.



# GENERAL INFORMATION

## 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 food or beverages brought from outside, 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, ENCORE. If you wish to use an external provider other than ENCORE, 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 25 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.