

*Reserve your reception hall and come celebrate your  
Holiday Festivities at the Marriott Chateau Champlain!*



*Appetizers (1 choice)*

*Tian of salmon with mascarpone cheese and dill  
Italian tomato and bocconcini pearls, balsamic emulsion  
Wild mushroom mille-feuille with chives cream*



*Soups or salad (1 choice)*

*Yellow turnip and apple velouté flavored with maple  
Double consommé of poultry with curry spätzle  
Guinea fowl confit on a bed of arugula and spinach, exotic vinaigrette*



*Main courses (1 choice)*

*Roasted filet of salmon on root vegetables, with a light cream sauce \$50  
Ballotine of turkey stuffed with chestnuts and cranberries, hazelnut emulsion \$53  
Wellington of poultry with brie cheese, perfumed with grilled rosemary \$55  
Five-peppercorn beef fillet with Chambord flavored onion marmalade and Modena balsamic gastrique \$60*



*Desserts (1 choice)*

*Traditional Christmas log (individual)  
Cheese and red fruit mousse with candied red sweet pepper and raspberry coulis  
Our Chef delightful chocolate creation (extra \$2.50)*

*Prices are on a per person basis. Taxes and gratuities are extra.*

**Marriott Montréal Château Champlain**

1 Place du Canada, Montréal QC H3B 4C9 [www.montrealmarriottchateauchamplain.com](http://www.montrealmarriottchateauchamplain.com)

Contact : Xavier Gret, Manager, Event Sales & Planning Tel. 514-878-6758 [xgret@chateauchamplain.com](mailto:xgret@chateauchamplain.com)