

# events by Marriott



breakfast



breaks



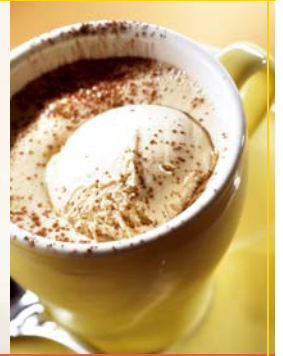
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dinner



beverage



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## crafted for you

**Montréal Marriott Château Champlain**

1, Place du Canada | Montréal | QC H3B 4C9

Tel 514-878-9000 Fax 514-878-6777

[www.marriott.com/yulcc](http://www.marriott.com/yulcc)

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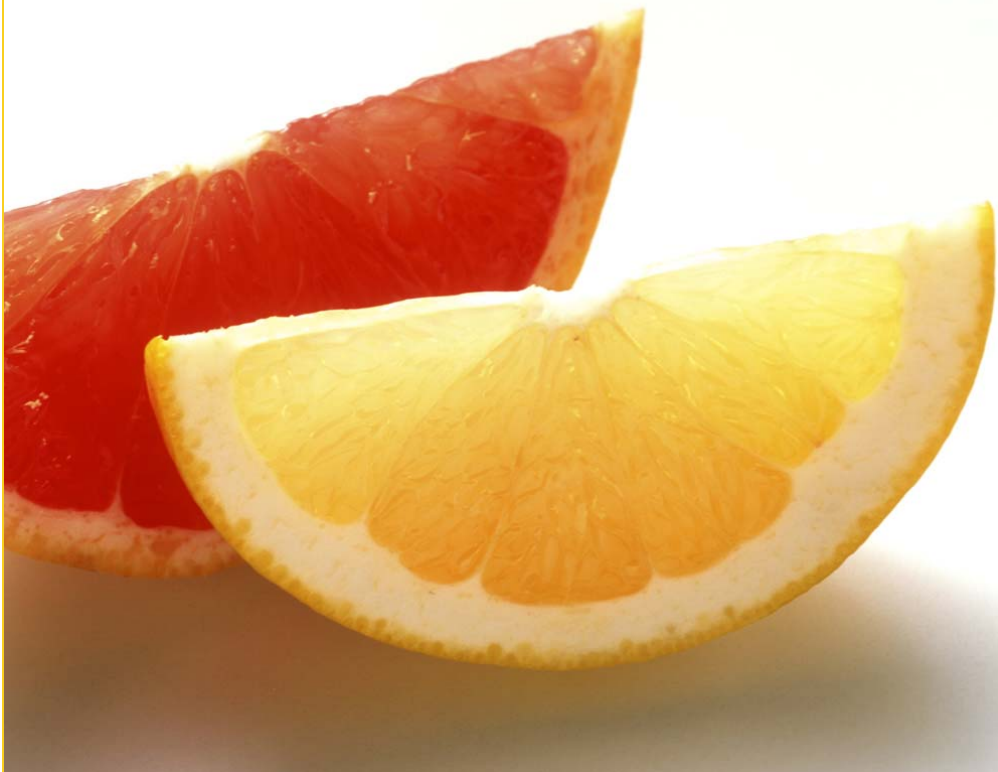
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### Continental breakfast buffet | \$14.00

Chilled orange juice

Croissants and breakfast pastries

Marmalade, jam, honey and butter

Coffee, tea or herbal tea

### Deluxe continental breakfast buffet | \$18.00

Chilled orange juice

Sliced fresh fruits with seasonal berries

Cold assorted cereals and Muesli

Croissants and breakfast pastries

Marmalade, jam, honey and butter

Coffee, tea or herbal tea

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### The Montrealer buffet | \$19.50

(minimum 50 people)

(plated minimum 20 people)

Chilled orange juice

Fresh scrambled eggs with chives

Crisp bacon and sausage links

Breakfast potatoes

Croissants and breakfast pastries

Marmalade, jam, honey and butter

Coffee, tea or herbal tea

Buffet, add pancakes or french toast:  
\$2.00 extra per person

### Morning delight buffet | \$24.00

(minimum 50 people)

Chilled fruit juices

Cold assorted cereal and muesli

Selection of plain and fruit yogurts

Seasonal fresh fruits and berries

Scrambled eggs with chives

Crisp bacon strips, sausage links and old fashioned ham

Breakfast potatoes

Pancakes with apples & cinnamon

Croissants and breakfast pastries

Marmalade, jam, honey and butter

Coffee, tea or herbal tea

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## Breaks

### Traditional | \$10.75

Freshly brewed coffee

Regular and herbal tea selection

Assortment of soft drinks, mineral and spring water (1 per person)

Seasonal sliced fresh fruits

Homemade cookies

### Healthy break | \$11.75

Freshly brewed coffee

Regular and herbal tea selection

Assortment of soft drinks, juices, mineral and spring water (1 per person)

Granola bars

Assortment of yogurts

### Trick-or-treat | \$13.00

(minimum 25 people)

Freshly brewed coffee

Regular and herbal tea selection

Assortment of soft drinks, mineral and spring water (1 per person)

Bags of chips or pretzels

Candies and other sweets



## Breaks

### The English | \$15.00

(minimum 25 people)

Freshly brewed coffee

Selection of teas

Assortment of soft drinks, mineral and spring water (1 per person)

Scones

English fruit cake

### The Parisian | \$16.25

(minimum 25 people)

Freshly brewed coffee, café au lait

Hot chocolate

Assortment of soft drinks, mineral and spring water (1 per person)

Palmier cookies, éclairs

Sweet loaf bread

### The Italian | \$16.25

(minimum 25 people)

Freshly brewed coffee

Café Latte

Regular and herbal tea selection

Assortment of soft drinks, mineral and spring water (1 per person)

Biscotti, Amaretti

Italian sweets



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## Coffee breaks

Croissant, muffin or danish	\$3.25
Coffee, decaf or tea (per gallon = 20 cups)	\$57.00
Fruit juices or ice tea (per pitcher = 8 glasses)	\$19.00
Soft drink, fruit juice, mineral or spring water	\$3.50
Perrier      330 ml - \$4.50      750 ml -	\$10.00
Bagel with cream cheese	\$5.50
Bagel with cream cheese and smoked salmon	\$14.00



## By the dozen

Selection of mignardises	\$25.00
Miniature pastries	\$26.00
Assorted squares	\$24.00
Petit four cookies	\$13.50
Sweet and fruit loaf breads (slices)	\$24.00
Scones	\$30.00
Homemade cookies	\$24.00
Yogurts	\$34.00
Whole fresh fruits	\$27.00
Ice cream bars Nestle®	\$50.00
Yogurt parfaits	\$50.00

## Savory snacks (per basket = 10 people)

Chips, pretzels or nachos	\$10.50
Mixed nuts	\$19.75
Chips & dip	\$18.00
Nachos & salsa	\$18.00

## The platters

12 sandwiches cut in 2 (3 choices)	\$100.00
Seasonal sliced fresh fruits (25 people)	\$105.00
Sliced cheddar cheese (30 people)	\$125.00
Cheese cubes (30 people)	\$137.00
Crisp fresh vegetables and dip (25 people)	\$60.00

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## Lunch buffet "the prestige" | \$31.50

(minimum 50 people)

Chilled tomato or vegetable juice  
or Château's soup of the day

Assortment of 4 garden salads and mixed greens

Deli platter with cold cuts

Vegetable chips, pickles and assorted condiments

Assorted local cheese

Rolls and butter

Assorted sweets

Seasonal fresh fruit salad

Coffee, tea or herbal tea

### add one or several of the hot suggestions below

Trio of fusillis, tasty tomato sauce 1 choice \$38.25

Minute of roasted salmon with ginger 2 choices \$41.00

Chicken with cajun spices 3 choices \$44.00

Slivers of pork with sweet curry

Seafood casserole with spinach

All hot dishes, except pasta, are served with seasoned  
vegetables



## Lunch buffet "the express" | \$33.50

Includes one hot selection in each of the following categories

(minimum 50 people)

Chilled tomato or vegetable juice  
or Château's soup of the day

Assortment of 4 garden salads and mixed greens

Rolls and butter

Assorted sweets

Seasonal fresh fruit salad

Coffee, tea or herbal tea

### category 1 (1 choice)

Fresh garden vegetables on egg noodles

Penne pasta with pine nuts and basil

Mediterranean fagotini pasta with arugula and olive oil

### category 2 (1 choice)

Salmon ballotine with nori

Chicken with black beans and sprouts

Glazed roast pork Korean style

Served with seasoned vegetables

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## Working lunch buffet | \$29.00

(minimum 20 people)

Crisp vegetables and dip

Chilled tomato juice or Château's soup of the day

Assortment of fresh garden salads and mixed greens

Assortment of sandwiches

Sweets and fresh fruit salad

Coffee, tea, herbal tea

## Seasonal buffet | \$35.00

Winter, Spring, Summer and Fall are our Chef's inspiration for hot and cold buffet creations!

(minimum 50 people)

Seasonal soup

Assortment of 4 fresh garden salads and mixed greens

2 hot dishes served with garnishes of the season

Assorted sweets

Fresh fruit salad

Coffee, tea, herbal tea

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## Lunch - plated

### appetizers (1 choice)

- Château's soup of the day
- Garden greens, fresh herb dressing
- Oriental salad
- Celeriac salad
- Bocconcini and tomatoes with fresh basil
- Hearts of palm and artichoke salad
- Boursiere of seafood with sweet curry (extra \$1.75/person)

### Main dishes (1 choice)

- |  |         |
|--|---------|
| Penne pasta with sun dried tomatoes and goat cheese        | \$25.50 |
| Mediterranean fagotini pasta with arugula and olive oil    | \$29.00 |
| Fillet of chicken thai with lemongrass                     | \$29.00 |
| Chicken with black beans and sprouts                       | \$29.50 |
| Emincé of beef "South Western"                             | \$30.50 |
| Ballotine of salmon with nori                              | \$31.00 |
| Glazed rack of pork Korean style                           | \$32.00 |
| Roasted loin of veal with spinach and portobello mushrooms | \$33.00 |
| Seafood casserole with cherry tomatoes and mangos          | \$35.00 |
| Strip loin of beef with five peppercorns                   | \$38.00 |



### Desserts (1 choice)

- Fresh fruit tartlet
- Apple pie
- Delicate crepe with fruits and ice cream
- Cheese cake
- Seasonal fruit soup
- Crème brûlée with blueberries (extra \$2.50/person)
- Rolls and butter
- Coffee, tea or herbal tea

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### Lunch of the day | \$32.00

Maximum 100 people

We offer your guests the flexibility of choosing their menu the morning of your meeting.

Select this option and let our Maitre D' present you and your guests with the Table D'Hôte of the day.

Soup or salad

One of the three main courses of the day (pasta, fish or meat)

Pastry of the day or fresh fruit salad

Rolls and butter

Coffee, tea or herbal tea

### vegetarian menu for lunch | \$31.00

#### Appetizers or soups (1 choice)

Bocconcini cheese and tomatoes with basil

Salad of hearts of palms and artichokes

Carrot velouté with candied apples

Salmon with mascarpone cheese and dill (extra \$2.00/pers.)

#### Main courses (1 choice)

Penne pasta with sun dried tomatoes and goat cheese

Mediterranean fagotini pasta with arugula and olive oil

Sauteed baby vegetables with cashew nuts and soya

Catch of the day with sesame seeds

#### Desserts (1 choice)

Delicate crepes with fruits and ice cream

Pastry (chef's surprise of the day)

Sliced seasonal fruits

### Take-out lunch box | \$21.50

Seasonal vegetables and yogurt dip

Garden salad

Fresh-of-the-day sandwich, bag of assorted nuts and dried fruits

Granola bar and whole fresh fruit

Fruit juice or spring water or soft drink

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## ESSENCE

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foie gras

sushi

bruschetta

contre-filet

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These canapés can also be ordered by the dozen at \$34.00 / dozen (minimum 5 dozen per selection)

(chips, bruschetta, olives and pretzels are not included when ordering by the dozen)

Buffet select hors d'oeuvre | \$30.00  
10 units per person

(minimum 50 people)

### Cold canapés

Blinis with smoked salmon

Spicy tomato gaspacho

Seafood with coconut milk

Prosciutto and bocconcini pearls

Shrimp with spicy mango chutney

### Hot canapes

Italian sausage with parmesan cheese

Timbale of salmon with Pernod

Oriental lamb raviole

Curried chicken canapé

Vegetarian amuse-bouche

This menu is served with bruschetta and croutons, assorted olives, vegetable chips and pretzels

## Hot and cold canapés fantasy

(min. 5 dozen per choice, prices per dozen)



### Cold:

Cube of feta cheese with oregano	\$24.75
Salmon perfumed with anise	\$25.75
Cherry tomatoes with bocconcini pearls	\$28.00
Tuna sashimi with sesame	\$32.00
Gulf shrimp on spoon	\$35.75
Ceviche of scallop with cilantro	\$36.00
Assorted sushi	\$40.00

### Hot:

Buffalo chicken wings	\$22.00
Mexican quesadilla	\$23.50
Snails with tomatoes	\$24.50
Chorizo brochette	\$23.50
Chicken fingers "New Orleans"	\$26.75
Seafood spring rolls	\$29.50
Chicken satay with peanut sauce	\$37.00
Sautéed shrimp with coriander	\$40.00

## Surf and turf (whole pieces)

Sliced smoked salmon (30 pers.)	\$190.00
Turkey with dried fruits* (20 pers.)	\$190.00
Maple whole ham* (40 pers.)	\$235.00
Western beef strip loin* (25 pers.)	\$250.00
Gulf shrimp pyramid (100 units)	\$390.00
Roasted side of beef* (100 pers.)	\$660.00
Cheese and crackers platter (25 pers.)	\$240.00
Cold cut platter (25 pers.)	\$160.00

\*Chef at \$60.00/hour. Minimum 4 hours

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## Gourmet stations\*

(minimum 50 people per station)

### The Italian \$14.50

Assortment of 3 italian pastas served with a selection of homemade sauces:

Tomato, cream and rosée sauces, with a variety of garnishes

Crisp Caesar salad and mixed greens

Bruschetta and croûtons

### The Montrealer \$13.50

Montreal's famous smoked meat

Coleslaw and pickles

Rye bread and condiments

### The Oriental \$18.50

Rice vermicelli and mango salad

Spinach and mandarine salad

Wok station with various garnishes

\*Chef at \$60.00/hour  
Minimum 4 hours



### The Happy Hour \$18.50

Crisp vegetables and cubed cheese

Assorted pizza slices

Chicken wings and onion rings

Cajun style curly fries

Spicy meatballs

### The Scandinavian \$25.50

Baby potatoes and marinated herring salad

Garnished gravlax

Sauteed shrimp and scallops with garlic butter or tomato with basil

### The French \$13.00

French crêpes Suzette with Grand Marnier, whipped Chantilly cream (2 per pers.)

Clafoutis

### Sweet table \$18.00

(minimum 75 people)

Assorted decorated and sliced melons

Tiramisu and panacotta

Assorted pies

Assorted mini pastries

Chocolate fountain with fresh fruits

Coffee, tea and herbal tea

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### Potato martini bar\* | 16.00 \$

(minimum 50 people)

Mashed red, sweet and blue potatoes

Assorted garnishes:

Grated Cheddar

Parmesan

Blue cheese nuggets

Sour cream

Green onion

Pancetta

Bacon bits

Sun dried tomatoes

\*Chef at \$60.00/hour  
Minimum 4 hours

### Tapas bar \* | \$24.00

(minimum 50 people)

Tapas Frias:

Marinated olives, spanish tortilla

Gaspacho, octopus salad

Marinated and grilled vegetables

Ceviche of white fish and dill

Tapas Calientes:

Garlic rapini, stuffed potatoes

Fried calamari

Sautéed cherry tomatoes with pesto

Garlic shrimp and scallops with lardons

Red wine chorizo

Mushrooms with Xeres

Cubed chicken with bell peppers

Grilled lamb chops



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## Reception packages

minimum 50 people

### Package 1\* | \$15.00

#### One-hour open bar

Assorted regular brand liquors, red, white and sparkling house wines, draft beers (Coors Light® or Rickard's Red®), soft drinks and mineral water

### Package 3\* | \$29.50

#### One-hour open bar and 5 canapés

Assorted regular brand liquors, red, white and sparkling house wines, draft beers (Coors Light® or Rickard's Red®), soft drinks and mineral water

Canapés from hors d'œuvre buffet select menu

### Package 2\* | \$22.00

#### Two-hour open bar (consecutive)

Assorted regular brand liquors, red, white and sparkling house wines, draft beers (Coors Light® or Rickard's Red®), soft drinks and mineral water

### Package 4\* | \$44.00

#### One-hour open bar and 10 canapés

Assorted regular brand liquors, red, white and sparkling house wines, domestic beers (Coors Light® or Rickard's Red®), soft drinks and mineral water

Canapés from hors d'œuvre buffet select menu



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**Oriental buffet** | \$48.00  
(minimum 75 people)

### Appetizers

Spinach and mandarine salad  
Rice vermicelli with mango salad  
Sautéed mushrooms with green onion and ginger  
Miniature imperial rolls

### Soup

Miso soup with lemongrass

### Main courses (choice of 3)

Spicy szechuan beef  
Seafood stew with cashew nuts  
Sautéed crispy pork  
Make your own wok dish with assorted broths  
and garnishes\*

Hot dishes are served with steamed rice



### Desserts

Exotic lychee and fruit salad  
Almond and fortune cookies  
Rice and sesame balls  
Grilled almond flan  
  
Selection of oriental teas

\*Chef at \$60.00/hour  
Minimum 4 hours

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## Italian buffet | \$50.50

(minimum 75 people)

### Antipasti

Parma ham and melon duo

Platter of italian cold deli meats

Orzo salad with grilled zucchini

Tuna and potato salad with olive oil

Tomato and bocconcini cheese salad with fresh basil

Hearts of palms and artichokes with green beans

Fresh crisp Caesar salad

### Soup

Minestrone

### Hot dishes

Mediterranean fagotini with olive oil and arugula

Loin of veal with spinach and pine nuts

Filet of red snapper venetian style

Hot dishes are accompanied with vegetables and sun dried tomato rice

### Desserts

Cappucino cake

Balsamic panacotta

Italian mini sweets

Tiramisu

Individual coffee mousse cups

Tutti-frutti salad

Biscotti and amaretti

Coffee, tea or herbal tea



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## Gourmet dinner buffet

(minimum 75 people)

Bouquet of crisp vegetables and dip

Garden green leaves, fresh herb dressing

Hearts of palms and artichokes

Salmon and herb rice duo

Baby potatoes and tuna salad

Orzo pasta and portobello salad

Smoked salmon and gravlax

Assorted smoked and marinated fish

Sliced cold cut platter

Array of poultry and chorizo sausage

Assortment of condiments

Selection of gourmet cheeses

French baguette bread, crackers, rolls and butter

## Hot plate selection

Farfalle with sun dried tomatoes, arugula and goat cheese

Thinly sliced beef with pineapple

Ballotine of salmon and shrimp

Glazed rack of pork Korean style

Loin of veal with spinach and portobello mushroom

Seafood casserole with cherry tomatoes and lemon confit

Rice or potatoes and vegetables

1 choice .....\$53.50

2 choices ..... \$58.00

3 choices.....\$63.00

## Desserts

Miniature french pastries

Assorted pies

Chef's selection of cakes

Seasonal fresh fruit salad

Coffee, tea or herbal tea

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## Dinner menus "plated" (minimum of 4 courses)

### Cold appetizers

Thinly sliced duck confit on baby spinach leaves	\$ 9.75
Tian of salmon with dill	\$9.50
Mixed grilled vegetables with goat cheese	\$10.75
Terrine of poultry with asparagus	\$11.00
Sashimi of tuna teriyaki	\$15.00

### Hot appetizers

Mushroom mille-feuille	\$12.50
Seafood aumonière	\$13.50
Snails in cassolette	\$13.95
Minute of salmon with risotto	\$15.00
New Orleans crab cake	\$15.50

### Crackling hot from the kettle \$6.75

Sweet onion velouté
Cream of mushroom
Crécy soup
Beef consommé
Turnip and pear velouté
Minestrone
Cream of leek
Cream of tomato with basil



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### Dinner menus "la suite" :

#### Main courses

Grilled chicken with peppered mango	\$26.50
Grilled fillet of piglet with rosemary	\$27.50
Wellington of poultry with brie cheese	\$28.75
Roasted fillet of Atlantic salmon with olive oil and arugula	\$30.25
Loin of veal stuffed with oyster mushroom	\$35.00
Rack of lamb with mustard and parsley crust	\$38.00
Filet of beef with onion compote and balsamic sauce	\$39.00
Roast prime rib of beef	\$41.00

Plated local and international cheese \$12.00

#### Salads

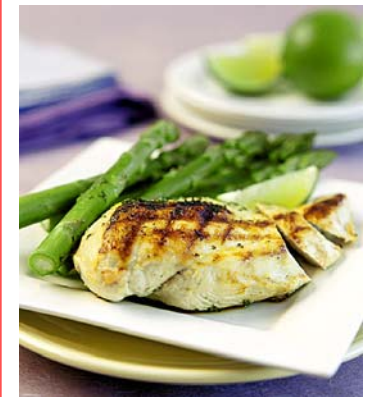
House mixed greens with olive oil	\$5.25
Baby spinach and raspberries	\$6.50
Arugula, parmesan and pecans	\$7.25

#### Desserts

Exotic fruits and cheese cake	\$7.00
Profiteroles with ice cream	
White chocolate surprise	
Milk chocolate variation	
Iced sabayon with fresh fruits	
Crème brûlée (extra \$1.50/person)	
Choco-cappucino cup (extra \$1.75/person)	
Create your dessert with our Chef (price to be determined)	

Rolls and butter

Coffee, tea or herbal tea



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## Cash bar

Apéritif	\$7.75
Mixed drink	\$7.75
Draft beer	\$6.75
(Coors Light® or Rickard's Red®)	
Domestic beer	\$7.25
Imported beer	\$9.00
Kir	\$8.50
House wine or sparkling	\$8.75
Domestic liqueur	\$9.00
Bloody Mary or Caesar	\$7.75
Mimosa	\$8.50
Grand Marnier, Cognac VS	\$9.50
Martini cocktail	\$10.75
Soft drink, juice	\$4.75
Perrier	\$5.25

Taxes are included in the above beverage prices

The services of a barman and cashier are free if net sales meet or exceed \$350.00 net.

If sales are lower, operational fees will apply as follows:

Cash bar: \$240.00 for 3 hours and \$60.00 for each additional hour.

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The services of a barman are free if net sales meet or exceed \$350.00 net.

If sales are lower, operational fees will apply as follows:

Open bar: \$130.00 for 3 hours and \$35.00 for each additional hour.

## Open bar

Prices include all mixers.

All juices and soft drinks consumed "à la carte" will be charged per consumption.

A minimum of 75 persons is required for bar to be charged on a bottle basis. Bottles partially used will be charged by the "1/10".

	per drink	26 oz.	40 oz.
Hard liquor (rye, gin, vodka, scotch)	\$6.25		\$184.00
Red & white house wine	\$7.50	\$38.00	
Sparkling wine	\$7.50	\$38.00	
Apéritifs (Vermouth, Dubonnet, St-Raphaël, Sherry, Porto)	\$6.25	\$105.00	
Regular digestifs (Cointreau, Amaretto, Grand Marnier, Bailey's, Cognac VS, Tia Maria)	\$7.75	\$145.00	
Premium (Cognac VSOP, Chivas Regal, Rémy Martin VSOP, Crown Royal)	\$10.25	\$200.00	
Draft beer (Coors Light® or Rickard's Red®)	\$5.50		
Domestic beer	\$6.00		
Imported beer	\$7.75		
Soft drink, juice	\$4.00		
Perrier	\$4.50		
Punch (per gallon = 30 glasses) with rum		\$150.00	
Fruit punch - no alcohol		\$70.00	

Prices are per bottle, unless otherwise indicated. A 15% taxable service charge and applicable taxes will be added to prices

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## White wine selection

Bordeaux La Grande Chapelle, Antoine Moueix, France	\$37.00
Pinot Grigio Santepietre, Lamberti, Venezia, Italy	\$38.50
Masi, Italia	\$38.00
Chardonnay Gallo Vineyard California	\$39.00
Bourgogne Aligoté, France	\$39.00
Riesling, Alsace, France	\$39.50
Picpoul, Ormarine Carte Noire, France	\$39.50
Chardonnay Penfold, Australia	\$45.00
Bourgogne Chablis, France	\$47.00
Sauvignon blanc Kim Crawford, New Zealand	\$48.00
Sancerre, Alsace, France	\$48.00
Bourgogne Pouilly-Fuissé, France	\$55.00
Muscat de Rivesalte, Domaine Cazes, France (dessert wine)	\$60.00

## Rosé wine selection

White Zinfandel, EJ Gallo, California	\$35.00
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## Red wine selection

Côtes du Rhône L'Héritage, Ogier Cave des Papes, France	\$38.00
Shiraz Lindemans Bin 50, Shiraz, Australia	\$38.50
Merlot Turning Leaf, Gallo, California	\$39.00
Les Palombière Côte de Gascogne, France	\$39.50
Bordeaux La Grande Chapelle, Antoine Moueix, France	\$40.00
Carmenere Casillero Diablo, Chili	\$42.00
Cahors Clos la Coutale, France	\$44.00
Torres, Grand Coronas, Spain	\$50.00
Syrah EXP, California	\$52.00
Coteaux du Languedoc Devois des Agneaux, France	\$56.00
Syrah Santagostino, Nero d'Avola, Italia	\$64.00
Nibaum Coppola Black Label, Cabernet-sauvignon, California	\$68.00
Côtes du Rhône Châteauneuf-du-Pape, France	\$75.00



## Champagne and sparkling

JP Chenet Blanc de Blanc, sparkling, France	\$38,00
Henkel Trocken, sparkling, Germany	\$43,00
Mumm Cuvée Napa, sparkling, California	\$75,00
De Saint Gall Champagne, Blanc de blanc, France	\$120,00
Moët & Chandon, Champagne Impérial, France	\$140,00

Ask for our complete wine list for additional wine selections

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## SMART

- granola
- yogurt
- nuts
- salad
- fruit
- salmon
- vegetables



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## Healthy choices



### Appetizers (breakfast, lunch, dinner)

Cheddar cheese and sausage tortilla (carb conscious)	\$14.00
Braised halibut with creamed mushrooms (carb conscious)	\$34.50
Prosciutto wrapped pork tenderloin with Kalamata olive coulis (carb conscious)	\$28.50
Miso glazed salmon with lemongrass broth (low cholesterol)	\$26.00
Grilled shrimp salad Niçoise style with mustard vinaigrette (low fat)	\$23.50

### Reception

Asparagus tips with ham (carb conscious)	\$29.00/dozen
Mini kebabs with grilled vegetables (low fat)	\$43.00/dozen
Goat cheese croutons with fine herbs (low cholesterol)	\$29.00/dozen

### Stations

Vegetable platter with hummus and tzatziki (carb conscious)	\$56.00/20 pers.
Vegetable stir fry with ginger and roasted garlic (low fat)	\$21.00/pers.
Whole wheat pasta with tomato and basil sauce (low cholesterol)	\$19.25/pers.

### Breaks

Nature Valley apple crisp bar (low fat)	\$3.00/each
Wild berries Vector protein bar (carb conscious)	\$3.00/each
Basket of assorted nuts	\$19.75/10 persons

### Low or no-calorie beverages (carb conscious)

Natural mineral water	\$4.25/each
Diet soft drink	\$3.50/each

We encourage you to use Fit for You for your specific dietary or lifestyle needs. We would be happy to answer any questions you may have.



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## CONNECTED

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TECHNOLOGY info

### Internet

Every meeting room is equipped with a complimentary single wired high speed Internet connection,

Multiple connections or network installations may be arranged upon request at a fee.

Wireless high speed internet is available in all bedrooms and public areas.



### Telephone lines

A house phone is available in every meeting room. Internal calls are free.

### Accessories

Flipchart and markers	\$23.00/day
Hands-free telephone	\$135.00/day
Internet hub (4 ports)	\$45.00/day
Wireless router (4 ports)	\$75.00/day

### Electricity

100 amp 3-phase (Salle de Bal, Cartier or Caf' Conc')	\$225.00/day
40 amp panel	\$70.00/day
Electrical extension cords	\$7.00/day
Power bar	\$7.00/day
Electrical lift rental	\$175.00/day
Labor fee for electrician or operator (minimum 4 hours)	
Monday to Friday – 8:00 – 16:00	\$65.00/hour
Evening or weekend	\$95.00/hour

### Security

Agent (minimum 4 hours)	\$40.00/hour
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## Audio-visual equipment

AVW-TELAV Audio Visual Solutions – official supplier for the Marriott Château Champlain.

Our Commitment to Your Success

At AVW-TELAV, we provide presentation technology solutions that allow for powerful, effective communication at your events. In a wide variety of presentation venues we consistently provide award-winning technical expertise, responsive staff, and state-of-the-art equipment.

Above all, we deliver *service second to none*.

### Solutions

We offer the most extensive array of audio visual and presentation technology solutions for special events and trade shows. For more than 40 years, we have set the standard for excellence and innovation, partnering with our clients to establish the best combination of equipment and services for their needs.

On-site Technical Services Manager

Tel : 514-866-7804

Steve Gouchie

email: [gouchie@avwtelav.com](mailto:gouchie@avwtelav.com)



## Summary price list

### Projection

LCD projectors:	from \$350.00
Overhead projector:	\$50.00
Tripod and « fast fold » screens:	from \$50.00

### Video

VHS, DVD and CD players:	from \$70.00
Monitors:	from \$90.00
LCD flat screens and Plasma:	from \$140.00

### Audio

Assorted microphones:	from \$40.00
Complete High Fidelity sound system upon request	



## Conference accessories

Wireless mouse button: from \$30.00

Laser pointer: from \$30.00

Simultaneous interpretation

Bilingual translation kit from \$250.00

Sennheiser receiver (min. 50) \$3.00/each

Translator services available upon request

Multimedia production services

Hourly rate (min. 4 hours) \$96.00/hour

Project rate \$580.00/day

Special project rate to be determined

Labour rates

Technical Personnel \$55.00/hour

Audio Visual Specialist \$62.00/hour

Daily rates and package prices available

Prices are subject to change without notice

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INFO

In the heart of downtown Montreal, we offer personalized service and attention to details!

These menus were designed to meet each and everyone of your needs. For any special requirements or theme events, our Chef will be delighted to propose a menu specifically tailored to whatever you have in mind for the occasion.

We look forward to serving you. Whether it be for a convention, meeting, banquet, wedding or any other important event, please contact us!

Telephone: 514-878-9000

Fax: 514-878-6777

[info@chateauchamplain.com](mailto:info@chateauchamplain.com)

All [prices are guaranteed for 60 days](#) from date of proposal.

A [guarantee](#) of the number of guests is due 72 hours in advance.

An [extra labor/service charge](#) of \$75.00 plus taxes is applicable for each meal below 20 persons.

Prices are subject to change without prior notice.

With [25 function rooms totaling 29,000 square feet](#), we have just the right salon to suit your needs.

All our function rooms, guest rooms and public spaces are [non-smoking](#).

All prices quoted are subject to change without notice.

A [coat check](#) service is offered at the cost of \$3.00 per coat, taxes included, which may be settled by your guests individually or charged to your master account. The coat check will be open with a minimum revenue of \$150.00 or the difference will be charged to your master account.

The [SOCAN](#) (Society Composers, Authors and Music Publishers of Canada) license fees range from \$20.56 to \$174.79 and apply to each event where music will be played, with or without dance. These fees will be added to your master account.

Indoor [self-parking](#) is available at a fee. Entrances are located on Peel and Cathedral Streets. Should you wish to offer parking to your guests, pre-paid coupons may be purchased with an advance notice of 48 hours. Please contact us for more details.