



Montreal Marriott Chateau Champlain



Breakfast | Continental breakfast

Continental breakfast buffet | \$ 16/person
Chilled orange juice
Croissants and breakfast pastries
Marmalade, jam, honey and butter
Coffee, tea, herbal tea

Deluxe continental breakfast buffet | \$ 19.95/person
Chilled orange juice
Fresh fruit cup
Croissants and breakfast pastries
Assorted cold cereal
Marmalade, jam, honey and butter
Coffee, tea, herbal tea
Healthy buffet breakfast | \$ 21/person
Chilled orange juice
Yogurt Parfait: yogurt, seasonal fruits, honey and granola topping
Croissant and breakfast pastries
Marmalade, jam, honey and butter
Coffee, tea, herbal tea

Service & administration fee of 15%, GST 5% and PST 9.5% taxes apply on all Food and beverage. GST & PST only apply on equipment and labor. An extra labor/service charge of \$75.00 plus taxes is applicable for each meal below 20 persons. Prices are subject to change.

Breakfast | Breakfast buffet

Morning delight buffet | \$ 27/person minimum 50 people
Assorted chilled fruit juices
Assorted cold cereal and muesli
Plain and fruit yogurts
Assortment of sliced and cubed fresh fruits
Fresh scrambled eggs: your choice of plain, cheese or chive garnish
Bacon, sausages, ham
Sauteed potatoes with bell pepper
Your choice of french toast or pancakes with maple syrup
Croissants and breakfast pastries
Marmalade, jam, honey and butter
Coffee, tea, herbal tea

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Breakfast | Plated breakfast

The Montrealer – plated | \$ 23.50/person
minimum 40 people for buffet
Chilled orange juice
Fresh scrambled eggs plain or choice of cheese or chive garnish
Bacon, sausages, ham
Sauteed potatoes with bell peppers
Croissants and breakfast pastries
Fresh fruit cup (sliced fresh fruit platter for buffet)
Marmalade, jam, honey and butter
Coffee, tea, herbal tea

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Breakfast | Breakfast enhancements

Plain omelet* | \$ 3.25/person
Cheese omelet* | \$ 3.25/person
Western omelet* | \$ 3.25/person
Egg and cheese quesadilla | \$ 4.25/person
Canadian back bacon | \$ 3/person
Breakfast cheeses | \$ 4.50/person
Individual plain or fruit yogurts | \$ 36/dozen
Traditional baked beans | \$ 3/person
Montreal's bagel with cream cheese | \$ 4.00/each
Yogurt parfait with fruits and honey | \$ 48/dozen
Sliced and cubed fresh fruit platter (25 persons) | \$ 125/platter
Assorted whole fresh fruits | \$ 28/dozen
Apple turnover pastries | \$ 42/dozen
Sliced homemade cake bread (banana, cranberry, carrot) | \$ 27/dozen
Assorted individual boxed cold cereal (and milk) | \$ 36/dozen
Fruit shooters | \$ 36/dozen

* Chef labor fee for omelet station | \$ 65/hour, per chef, minimum 4 hours

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Breaks | Break Delights

Traditional | \$ 14/person
Homemade cookies
Fresh fruits cups
Assorted soft drinks and mineral water
Coffee, tea, herbal tea

Lounge Snack | \$ 15.50/person
Sesame sticks and flax seed chips
BBQ lounge mix
Asian snack
Soft drinks and mineral water
Coffee, tea, herbal tea

The Organic (granola) | \$ 16/person
Almonds and dried fruit mix
Soft drinks, V8 vegetable juice and mineral water
Coffee, tea, herbal tea

Chocolate Riviera | \$ 17.50/person
Chocolate fudge brownies
Chocolate panacotta
Chocolate mousse
Cold chocolate milk
Assorted soft drinks and mineral water
Coffee, tea, herbal tea

Sweet and salted snacks | \$ 19/person
Vegetable chips
White chocolate covered pretzels
Layered chocolate snack with sea salt
Assorted soft drinks and mineral water
Coffee, tea, herbal tea

Extra: Fair-trade coffee – add \$ 2.00/person

Prices are subject to change. All our break packages must be ordered for a minimum of 25 persons except the traditional. Service & administration fee of 15%, GST 5% and PST 9.5% taxes apply on all Food and beverage.

Breaks | International breaks

The Mediterranean | \$ 17/person Hummus and sea salt pita chips
Bruschetta and crostini
Fresh vegetables with sour cream and fine herb dip
Assorted soft drinks and mineral water
Coffee, tea, herbal tea

Italian | \$ 18.50/person Assorted biscotti and amaretti
Ricotta and mascarpone cannolis
Assorted melon balls
Assorted San Pellegrino mineral water (plain, aranciata and limonata)
Coffee, tea, herbal tea

The Parisian | \$ 19/person Mini pastries and French Macarons
Mini crème brûlée
Mini fruit tart
Assorted soft drinks and mineral water
Coffee, tea, herbal tea

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Breaks | Coffee break complements

Coffee, decaf or tea (per gallon = 20 cups) | \$ 63
Fair-trade coffee (per gallon = 20 cups) | \$ 80
Homemade ice tea (1.8 liters = 8 glasses) | \$ 24/pitcher
Soft drink, spring or mineral water | \$ 3.95
Bottled fruit juice | \$ 3.95
Perrier or San Pellegrino | \$ 4.95
Croissant, muffin or danish | \$ 3.75
Sliced and cubed fresh fruit platter (25 persons) | \$ 125

By the dozen Assorted granola bars | \$ 48
Mini croissants, muffins or danish | \$ 30
Chocolate covered strawberries | \$ 28
Miniature pastries | \$ 30
Homemade Rice Krispies® squares | \$ 25
Chocolate fudge brownies or date squares | \$ 26
Assorted Homemade cookies | \$ 26
Assorted French Macarons | \$ 32
Amaretti or biscotti | \$ 27
Assorted yogurts | \$ 36
Whole fresh fruits | \$ 28
Sliced loaf bread (banana, cranberry, carrot) | \$ 27
Assorted cold cereal (with milk) | \$ 36
Smoothies (yogurt, fruits and honey) | \$ 52
Fruit shooters | \$ 36
Nestlé® ice cream bars | \$ 50

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reception packages | Working lunch buffet

Picnic | \$ 31.50/person
Soup of the day
Assortment of daily fresh salads (3)
Crispy vegetables with sour cream and fine herb dip
Assorted sandwiches and mixed grilled vegetable wraps
Pastry Chef's delight and fresh fruit salad
Coffee, tea, herbal tea

Make your own sandwich | \$ 35/person
Soup of the day
Assortment of daily fresh salads (4)
Crispy vegetables with sour cream and fine herb dip
Assortment of deli meats
Mixed grilled vegetables
Assorted breads and tortillas
Condiments and garnishes
Hummus and bruschetta, grilled croutons
Cheeses
Pastry delights and fresh fruit salad
Coffee, tea, herbal tea

Hot dish enhancements Minimum 40 persons
Le Château pizza | \$ 7
Penne with arugula and feta cheese | \$ 7
Blackened salmon, cajun style | \$ 12
Veal scallop with capers, diced tomatoes and croutons | \$ 12
Beef bavette with shallots, Bordelaise sauce | \$ 15
Pork loin with mustard sauce and gherkins | \$ 13
Chicken à la Provençale (onions, tomatoes and garlic) | \$ 10

Except for pasta and pizza, hot dishes are served with potatoes or rice and vegetables.

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reception packages | Exotic Asia

Exotic Asia | \$ 36/person minimum 50 persons

Wonton soup

Noodle and mushroom salad

Bean sprout salad with soy dressing

Vegetable medley with thai herbs

Your choice of 2 hot dishes :

Pangasius fish filet with ginger and shallots

Sliced sauteed chicken with vegetables and teriyaki sauce

Sauteed of pork marinated with lemongrass, sweet & sour sauce

Beef émincé with vegetables, coconut milk and curry sauce

Hot dishes are served with steamed rice, bok choy and Chef's selection of vegetables

Fortune cookies, almond cookies

Tapioca pudding

Fresh fruit salad with lychees

Coffee, tea, herbal tea

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reception packages | Meet me in Italy

Meet me in Italy | \$ 38/person minimum 50 persons

Minestrone soup or stracciatella

Grilled vegetables, olive, onion and mozzarella salad

Pasta salad with spicy capicollo and pesto

Cesar salad

Bruschetta and Parmesan croutons

Your choice of 2 hot dishes :

Pizza: vegetarian or all-dressed

Chef's pasta of the day

Veal scallop with creamy Parmesan sauce

Chicken supreme drenched in eggs, caper virgin sauce

Filet of sole stuffed with fennel

Grilled salmon and balsamic reduction

Hot dishes are served with Chef's choice of rice or potatoes and vegetables, except for pizza and pasta

Sweet italian delights

Fresh fruit salad

Coffee, tea, herbal tea

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reception packages | Strolling around Paris

Strolling around Paris | \$ 39/person minimum 50 persons

Carrot and apple soup
Red-skin potato salad with rustic mustard and chives
Young spinach, mandarine and almond salad, red wine vinaigrette
Salad of endive, watercress and arugula, raspberry dressing

Your choice of 2 hot dishes :

Beef bavette with shallots, red wine sauce
Grilled chicken breast with citrus and caper garnish
Pan-seared salmon filet, lime beurre blanc
Mahi-mahi, mustard seeds sauce
Hot dishes are served with Chef's selection of potatoes or rice and vegetables

Sweet parisian delights

Fresh fruit salad
Coffee, tea, herbal tea

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reception packages | Mediterranean escape

Mediterranean escape | \$ 39/person minimum 50 persons

Roasted garlic lentil soup
Taboulé
Pissaladière (onion tart)
Mixed greens with mandarine and pine nuts, sun-dried tomato dressing
Cucumbers, green apples, bell peppers, Kalamata olive salad, lime vinaigrette

Your choice of 2 hot dishes:
Pink trout filet with black olive crust
Filet of pork with mustard sauce
Lamb osso buco garnished with gremolata
Chicken breast with olives
Hot dishes are served with Chef's selection of potatoes or rice and vegetables

Pastry Chef's surprise of the day
Fresh fruit salad
Coffee, tea, herbal tea

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reception packages | Plated lunch menu

Prices are per person and include one choice of each category : appetizer, main course and dessert. Should you prefer to offer your guests various choices for the main course (maximum 3), the highest priced menu will be charged for all the meals served with an additional fee of \$ 3 per person. Exact guarantees will be required at least 72 hours prior to the event.

Appetizers
Market's soup of the day
Bocconcini and tomatoes with basil
Greek salad on mixed greens with virgin olive oil
Rice noodle and Matane shrimp salad, soy dressing
Garden salad with sun dried tomato vinaigrette
Baby spinach and almond salad
Mushroom feuilleté
Gnocchi au gratin, with sun dried tomatoes, sweet onion confit and prosciutto
Eggplant parmesan and provolone with tomato sauce

Main dishes
Penne, fresh and sun dried tomato sauce with fresh goat cheese | \$ 29
Rigatoni with fresh tomato, black olives, arugula and sun dried tomatoes pesto | \$ 29
Salmon and nori ballotine, lime beurre blanc | \$ 34.50
Mahi-mahi filet, Mexican style | \$ 34.50
Beef émincé, mediterranean style | \$ 35.50
Bavette of beef with shallots, red wine sauce | \$ 35.50
Boneless chicken breast with red curry | \$ 36
Chicken filet teriyaki with bean sprouts and green onion | \$ 37
Veal scallop garnished with capers, diced tomatoes and croutons | \$ 38

Desserts
Chocolate and lavender cake
Fruit soup with mint sabayon
Individual trifle
Royal crunch diamond
Red berry and Chantilly cream mille-feuille
Personalized Chef's creation (various prices)

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reception packages | Organic

Organic | \$ 50/person Choice of 1 appetizer :

Cream of carrot and ginger

Mixed vegetable salad

Crispy vegetables with dip

Mixed green salad with house dressing

Choice of 1 main course :

Grilled chicken, red wine sauce

Salmon poached in white wine

Main courses served with Chef's selection of rice or potatoes and vegetables

Dessert:

Chef's pastry delight or fresh fruit plate

Coffee, tea, herbal tea

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reception packages | Menu 'À la carte'

« À la carte » lunch menu | \$ 35/person At breakfast time, our Banquet Maitre D' will present you with the choices of the day inspired by our menu from our Samuel de Champlain restaurant. Your guests indicate their preferences during the morning coffee break and we will serve you at lunch.

Choice of soup or salad

Daily main course: option of pasta, fish or meat

Dessert of the day or fresh fruit salad

Coffee, tea, herbal tea

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reception packages | Lunch box

Take-out lunch box | \$ 24/person
Crispy vegetables and dip
Salad of the day
Sandwich on baguette bread
Loaf bread of the day or homemade cookie
Whole fruit
Soft drink, juice or spring water

Box lunches are meant to be taken out of the hotel. An extra charge will apply should you choose to eat in your meeting room.

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Reception | Oriental buffet

Oriental buffet | \$ 56/person minimum 75 persons

Miso soup with shiitake mushroom and sea weeds

Sushi and nigiri

Rice noodle salad and pink shrimp

Spinach, bean sprout and cashew nut salad with soya dressing

Green papaya with thai herb salad

Vegetable spring rolls

Main courses

Lacquered pork belly with mashed butternut squash

Chicken breast with spicy peanut topping

Tilapia with ginger and green onions

Vegetable stir-fry including bok choy

Steamed jasmine rice flavored with tea

Desserts

Japanese pearls 'Tapioca' with bananas and coconut milk

Caramel flan

Fortune and almond cookies

Longan, lychee and fruit salad

Coffee, tea, herbal tea

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Reception | Italian buffet

Italian buffet | \$ 58/person minimum 75 persons
Stracciatella soup (chicken broth, spinach, egg and parmesan cheese)
Prosciutto and melon duo
Tomato and bocconcini salad with fresh basil
Bell pepper, red onion and provolone cheese salad
Pasta penne with pesto and arugula, sun dried tomato oil dressing
Ceasar salad
Platter of Italian cold meats

Main courses
Farfalle pasta with Roma tomatoes and green olives
Mushroom stuffed veal loin, red wine sauce
Red snapper filet garnished with capers, olive oil and crouton
Potatoes "confit" and seasonal vegetables

Desserts
Cappuccino cake
Tiramisu
Italian snacks
Tutti-frutti salad
Coffee, tea, herbal tea

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Reception | Gourmet dinner buffet

Gourmet dinner buffet | \$ 63/person
Onion cream soup with Port wine

Assorted cold cuts and charcuterie platter

Smoked salmon and gravlax

Roast beef glazed with Porto

Baby potatoes and tuna salad

Couscous with shrimp and mint

Jasmine rice with flaky salmon

Artichoke, hearts of palm and grilled vegetable salad

Assorted cheeses, crackers and baguette

Hot dishes

Lasagna with sun dried tomatoes, arugula and feta cheese

Plus your choice of 2 of the following hot dishes :

Veal loin stuffed with wild mushrooms

Baked redfish filet with tomatoes, olives and lemon confit

Blackened salmon, cajun style

Boneless chicken breast with a crust of dried tomato pesto

Pork filet with goat cheese and pine nuts

Hot dishes are served with our Chef's selection of potatoes or rice and vegetables

Desserts

Mini pastries and French macarons

Assorted pies

Pastry Chef's delights

Mini crème brûlées

Fresh fruit salad

Coffee, tea, herbal tea

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Reception | Dinner menus 'plated'

Dinner menus "plated" minimum of 4 courses. The prices quoted on a per person basis, are based on the same menu being served to all your guests. Menus including multiple main course choices are subject to an extra fee – the highest priced menu will be charged for all guests:

Extra fee per person with exact guarantee of each choice confirmed 72 hours prior to the event:

\$ 4 for 2 choices or \$ 6 for 3 choices

Extra fee per person for orders taken at the table:

\$ 6 for 2 choices or \$ 8 for 3 choices

Some dishes require longer preparation time and are not recommended for table order service. Should you opt for this type of service, we will be pleased to guide you accordingly.

Cold appetizers

Fresh spinach leaves topped with duck confit | \$ 11

Beef filet carpaccio with parmesan shavings and baby sprouts | \$ 11.50

Homemade smoked salmon rillettes, arugula salad with olive oil | \$ 12

Layered grilled vegetables and goat cheese | \$ 12

Trilogy of salmon | \$ 12.50

Hot appetizers

Ricotta and chives "boursière" | \$ 9

Crispy duck roll on a bed of vegetables | \$ 10.75

Polenta with sun dried tomatoes, prosciutto and sweet onion confit au gratin | \$ 11

Seafood roll "nem style" with sweet and sour sauce | \$ 12

Small filet of salmon with risotto | \$ 16

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Reception | Dinner menu plated...

Soups | \$ 7.25
Squash and apple velouté
Jerusalem artichoke parmentier, melon and Porto
Minestrone à la Domenico
Crab and asparagus velouté
Tomato and basil cream soup
Velouté of green peas with grilled chorizo

Main courses
Breast of chicken stuffed with wild mushrooms, Porto sauce | \$ 29.50
Salmon filet with fresh bread crumb and fine herb crust | \$ 31
Pork filet with red pesto, grilled rosemary sauce | \$ 31
Red snapper fillet, olive tapenade and new vegetables | \$ 33
Filet of beef and rack of lamb duo, pepper sauce | \$ 42
New York style beef sirloin with brie fondant | \$ 42
Surf & Turf of beef filet and 3 tiger shrimp | \$ 44
Beef filet with wild mushroom ragout, red wine sauce | \$ 44
Quebec veal rack with oyster mushrooms and grilled rosemary demi-glace sauce | \$ 46

Salads and cheeses
Salad of arugula, spinach, pecans, and blue cheese, balsamic vinegar emulsion and mustard seeds | \$ 9
Julienne of crispy salami and yellow tomato on a bed of baby greens, virgin olive oil and grape must dressing | \$ 10
Individual plate of cheese with baguette and port glazed fig | \$ 14

Desserts
Mango and coconut passionella | \$ 9
Traditional tarte Tatin | \$ 9
Chocolate crisp with Guérande salt | \$ 9.50
Orange and chocolate crème brûlée | \$ 10
Verrine of panacotta and blueberries, balsamic reduction | \$ 10
Chocolate cup with pistachio nut mousse | \$ 11.50
Personalized creation to your taste (various prices)

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Reception | Vegetarian meal options

Appetizers
Minestrone soup | \$ 7.25
Cream of mushroom soup | \$ 7.25
Squash and apple velouté | \$ 7.25
Spinach salad with raspberry vinaigrette | \$ 7.50
Mixed green salad with balsamic dressing | \$ 7.50
Eggplant parmesan with tomato sauce | \$ 8.50
Medley of crispy vegetables | \$ 8.50
Layered grilled vegetables and goat cheese | \$ 12

Main courses
Crispy risotto cakes with grilled vegetables and mozzarella di buffala au gratin | \$ 29
Meli-melo of sauteed vegetables and tofu with teriyaki sauce, served on a bed of crispy noodles | \$ 29
Penne pasta with arugula, édamame and parmesan | \$ 26
Vegetable curry with fried tofu, served on jasmine rice cooked in coconut milk | \$ 31
Creamy polenta with grilled vegetables and anise, tomato sauce | \$ 33

Prices are per person.

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Reception | Hors-d'oeuvre

Select buffet | \$ 34/person Minimum 50 persons, 10 canapés/person

Cold canapés

Ratatouille with coriander oil in verrine
Sambal Oelek spicy shrimp rillettes
Prosciutto and bocconcini pearls
Blinis with smoked salmon tartar
Smoked duck with mango salsa

Hot canapés

Grilled shrimp with teriyaki and sesame
Grilled lamb kefta
Scallop with lime butter on a spoon
Chicken filet with green curry sauce
Vegetable spring roll

These canapés can also be ordered by the dozen. See prices list on the next page.

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Reception | Canapés fantasy

Hot and cold canapés fantasy Minimum 5 dozens per choice, prices per dozen

Cold

Cherry tomato and bocconcini pearl brochette | \$ 29

Ratatouille with coriander oil in verrine | \$ 30

Salmon tartar with green apple | \$ 30

Chicken and pistachio ballotine | \$ 33

Prosciutto and bocconcini pearls or melon | \$ 33

Beef filet carpaccio | \$ 34

Smoked duck with mango salsa | \$ 34

Sambal Oelek spicy shrimp rilletes | \$ 35

Blinis with smoked salmon tartar | \$ 35

Sushi et nigiri | \$ 48

Hot

Mexican quesadilla | \$ 27

Vegetable spring rolls | \$ 27

Chicken satay, peanut sauce | \$ 31

Chicken filet with green, curry sauce | \$ 31

Chicken and chive dumpling | \$ 31

Grilled lamb kefta | \$ 32

Seafood balluchon | \$ 34

Roasted lamb chop with rosemary | \$ 36

Shrimp tempura, spicy sauce | \$ 38

Scallop with coriander oil on a spoon | \$ 38

Grilled shrimp with teriyaki and sesame | \$ 38

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Reception | Tapas and gourmet stations

TAPAS 6 pieces per person, minimum 40 persons per station Food stations consist of hors d'oeuvre or appetizer size portions

Mediterranean tapas | \$ 20/person Grilled lamb chop
Chicken with olives
Fried calamari

Spanish tapas | \$ 17/person Tuna with tomatoes
Breaded shrimp
Grilled chorizo

Oriental tapas | \$ 20/person Sushi et nigiri
Chicken and chive dumpling
Shrimp tempura

Montréal ** | \$ 14,50/person Montreal's famous smoked meat
Cole slaw
Rye bread and dill pickles

Italy ** | \$ 17/person Choice of 2 pasta with various sauces : creamy parmesan, tomato and rosee
Bell peppers and provolone cheese salad
Ceasar salad
Bruschetta and parmesan croutons

** these stations require the services of a chef (or more based on the number of guests): \$ 65/hour, plus taxes, minimum 4 hours, per chef.

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Reception | Gourmet stations

Minimum 40 persons per station

Food stations consist of hors d'oeuvre or appetizer size portions

Happy hour | \$ 19.50/person Crispy vegetables and dip

Cubed cheese

Spicy chicken wings and fried onion rings

Assorted pizza wedges

Curly fries with cajun spices

Orient ** | \$ 22/person Dim sum station

Assorted sushi and nigiri

Bean sprout salad

Pad Thai

From the sea ** | \$ 28/person Shrimp and scallop stir-fry with mushrooms, Pernod sauce

Gravlax

Mediterranean salad

Rice with sea weeds

** these stations require the services of a chef (or more based on the number of guests): \$ 65/hour plus taxes, minimum 4 hours, per chef.

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Reception | More gourmet stations

Gourmet stations** minimum 40 persons per station Food stations consist of hors d'oeuvre or appetizer size portions

Potato Martini bar** | \$ 18/person Mashed potatoes (Yukon gold and sweet potato) served in martini glasses with garnishes on the side

Risotto Martini Bar** | \$ 20/person Risotto served in martini glasses and garnishes on the side

Garnishes:

Cheddar and parmesan grated cheeses

Crumbled blue cheese

Sour cream

Green onions

Pancetta and bacon bits

Sun dried tomatoes

** these stations require the services of a chef (or more based on the number of guests): \$ 65/hour plus taxes, per chef, minimum 4 hours.

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Reception | Sweet table

Sweet table | \$ 22/person minimum 75 persons
Chocolate crisp with Guérande salt
Orange and chocolate crème brûlée
Assorted pies
Individual trifles
Mini pastries and French macarons
Mille-feuille and cream eclairs
Chocolate fountain with fresh fruits and orange cake

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Reception | Enhancements

Crêpes Suzette with Grand Marnier butter** | \$ 14/person
Chocolate fountain with fresh fruits and orange cake (minimum 25 pers.) | \$ 8.50/person
Pizza wedges | \$ 36/dozen
Chicken wings | \$ 24/dozen
Basket of nachos and salsa (serves 10 persons) | \$ 15
Assorted cheese and cracker platter (serves 25 persons) | \$ 250
Finger sandwiches | \$ 40/dozen
Crispy vegetables and dip platter (serves 25 persons) | \$ 65
Sliced smoked salmon platter (serves 30 persons) | \$ 190
Turkey breast with dried fruits** (serves 25 persons) | \$ 190
Maple glazed ham** (serves 40 persons) | \$ 235
Beef sirloin ** (serves 25 persons) | \$ 250
Hip of beef** (serves 100 persons) | \$ 660
Assortment of terrines and pâté of game (serves 25 persons) | \$ 250/platter
Plate of three sliced cold meats -chicken, pork and beef- (serves 25 persons) | \$ 175

** these stations require the services of a chef (or more based on the number of guests): \$ 65/hour plus taxes, per chef, minimum 4 hours.

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Reception | Reception packages

Reception packages minimum 50 persons.

Bars include standard brand liquors, red and white house wine, domestic beers, soft drinks and mineral water.

Option 1 | \$ 16/person One-hour open bar

Option 2 | \$ 24/person Open bar for 2 consecutive hours

Option 3 | \$ 33/person One-hour open bar and 5 canapés
Canapés from hors d'œuvre select buffet menu

Option 4 | \$ 48/person One-hour open bar and 10 canapés
Canapés from hors d'œuvre select buffet menu

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Beverage | Cash bar

Cash bar (per drink) Apéritif – Standard brands (Vermouth, Sherry, Porto...) | \$ 7.75
Hard Liquor – Standard brands (rye, gin, vodka, scotch, rhum) | \$ 7.75
Domestic beer | \$ 7
House wine | \$ 8.75
Mimosa | \$ 8.75
Imported beer or micro-brewery | \$ 9
Kir | \$ 9
Digestif standard brands (Cointreau, Amaretto, Grand Marnier, Baileys, Cognac, Tia Maria) | \$ 9.25
Sparkling wine | \$ 10
Digestif premium brands (Cognac VSOP, Chivas Regal, Crown Royal) | \$ 12
Soft drink, juice or St-Justin mineral water | \$ 5
Perrier | \$ 5.75

Cash bar prices include taxes.
Gratuities are at your discretion.

The services of a barman and a cashier are free if net sales meet or exceed \$450. If sales are lower, a barman/cashier fee of \$250 plus taxes for a maximum of 3 hours and \$80 plus taxes for each additional hour will apply. GST and PST only apply on labor and equipment. Prices are subject to change.

Beverage | Open bar

Open bar Prices include all mixers. All juices and soft drinks consumed « à la carte » will be charged per consumption. A minimum of 75 guests is required for a « bottle basis » bar. Bottles partially used will be charged by the "1/10th".

Hard liquor standard brands (rye, gin, vodka, scotch) | \$ 6.50/drink or \$195/bottle (40 oz.)
Apéritif (Vermouth, Dubonnet, St-Raphaël, Sherry, Porto) | \$ 6.50/drink or \$125/bottle (26 oz.)
Red & white house wine | \$ 7.75/glass or \$39/bottle (26 oz.)
Regular digestif (Cointreau, Amaretto, Grand Marnier, Bailey's, Cognac VS, Tia Maria) | \$ 8/glass or \$150/bottle (26 oz.)
Sparkling wine | \$ 8/glass or \$48/bottle (26 oz.)
Premium digestif (Cognac VSOP, Chivas Regal, Rémy Martin VSOP, Crown Royal) | \$ 10.50/glass or \$200/bottle (26 oz.)
Domestic beer | \$ 6.25
Imported beer or Micro-brewery beer | \$ 7.75
Soft drink, juice, St Justin mineral water | \$ 4.25
Perrier | \$ 4.95
Punch with rum (per gallon = 30 glasses) | \$ 170
Fruit punch no alcohol (per gallon = 30 glasses) | \$ 80

The services of a barman are free provided the net sales meet or exceed \$ 350. If sales are lower, a barman fee of \$ 135 /hour plus taxes, for a maximum of 3 hours and \$ 45 plus taxes for each additional hour will apply.

Service & administration fee of 15%, GST 5% and PST 9.5% taxes apply on all F&B. GST and PST only apply on labor and equipment. Prices are subject to change.

Beverage | White and Rosé wine

House suggestion Chardonnay, Baron Philippe de Rothschild, vin de pays d'Oc, France | \$ 39

White wine selection Sémillon-Chardonnay, Jacobs Creek, Australia | \$ 38

Pinot Grigio, Woodbridge, Robert Mondavi, USA | \$ 42

Bordeaux, Mouton Cadet, France | \$ 44

Chardonnay, EXP, R.H Phillips, USA | \$ 49

Sauvignon blanc, New Zealand | \$ 59

Rosé wine selection White Zinfandel, Gallo Family, USA | \$ 36

Service & administration fee of 15%, GST 5% and PST 9.5% taxes apply on all Food & Beverage.. Prices are subject to change.

Beverage | Red wines

House suggestion Cabernet Sauvignon, Baron Philippe de Rothschild, vin de pays d'Oc, France | \$39

Red wine selection Negroamaro, Mezzo Mondo, Salente, Italy | \$ 34

Cabernet Sauvignon, Jacobs Creek, Australia | \$ 42

Mouton Cadet, Bordeaux, France | \$ 44

Merlot, Woodbridge, Robert Mondavi, USA | \$ 45

Shiraz, E Minor, Barossa Valley, Australia | \$ 48

Pinot Noir, "Blackstone", USA | \$ 55

Cabernet Sauvignon, Gran Coronas Reserva, Miguel Torres, Spain | \$ 55

Syrah, EXP, R.H Phillips, USA | \$ 58

Service & administration fee of 15%, GST 5% and PST 9.5% taxes apply on all Food and beverage. Prices are subject to change.

Beverage | Sparkling and Champagne

Sparkling & Champagne

Henkel Trocken, Cuvée sec, Germany | \$ 46

Château Moncontour Cuvée Prédilection, France | \$ 65

Drappier "Carte d'Or" Brut, France | \$ 130

Service & administration fee of 15%, GST 5% and PST 9.5% taxes apply on all Food and beverage. Prices are subject to change.

Healthy | Healthy choices

For breakfast, lunch or dinner
Small grilled steak and eggs, no bread (carb conscious) | \$ 25/person
Grilled salmon and mixed vegetables (carb conscious) | \$ 30/person
Grilled chicken breast with red bell pepper coulis (carb conscious) | \$ 30/person
Braised cod filet, mediterranean style (low cholesterol) | \$ 31/person
Spinach salad with mandarines, virgin olive oil dressing (low fat) | \$ 10/person

For reception
Green asparagus tips with prosciutto ham (carb conscious) | \$ 28/dozen
Grilled chicken filet with coriander (low fat) | \$ 28/dozen
Verrine of spicy gaspacho (low cholesterol) | \$ 25/dozen

Station (appetizer size portions)
Crisp vegetables, bruschetta and hummus (carb conscious) | \$ 5/person
Pad Thai (low fat) (extra charge applies for cook in room) | \$ 10/person
Sautéed mixed vegetables with teriyaki sauce (low cholesterol) | \$ 7/person

Breaks
Individual bags of roasted soy beans (low fat) | \$ 4.50/each
Vector granola bar (carb conscious) | \$ 4.50/each
Mixed nuts individual bags (low cholesterol) | \$ 5/each

Low or no-calorie beverages (carb conscious)
Natural mineral water | \$ 5.50/each
Diet soft drink | \$ 3.95/each

Service & administration fee of 15%, GST 5% and PST 9.5% taxes apply on all Food and beverage. An extra labor charge of \$75.00 plus taxes is applicable for each meal below 20 persons. Prices are subject to change.

Technology | Internet, electricity

Internet Wireless high speed internet is available in all guestrooms, meeting rooms and public areas. Password is required.
Prices vary according to your needs.
Please ask your convention services / banquet representative.

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

Accessories Flipchart and markers | \$ 28/day
Hands-free telephone | \$ 135/day

Electricity 100 amp 3-phase (Salle de Bal, Cartier or Caf'Conc') | \$ 275/day
40 amp panel | \$ 80/day
Electrical extension cords | \$ 9/day
Power bar | \$ 9/day
Electrical lift rental | \$ 200/day

Labor fee for electrician or operator (minimum 4 hours)
Monday to Friday – 8:00 – 16:00 | \$ 70/hour
Evening or weekend security agent | \$ 95/hour

Security agent (minimum 4 hours) | \$ 40/hour

GST 5% and PST 9.5% taxes apply. Prices are subject to change.

Technology | 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

Technology | Conference accessories

Summary price list per day

Projection
LCD projectors from \$ 325
Tripod and « fast fold » screens from \$ 50
Video VHS, DVD and CD players from \$ 70
Monitors from \$ 90
LCD flat screens and Plasma from \$ 125

Audio

Assorted microphones from \$ 30
Complete High Fidelity sound system upon request

Wireless mouse button from \$ 30

Laser pointer from \$ 30

Simultaneous interpretation

Bilingual translation kit from \$ 250
Sennheiser receiver (min. 50) | \$ 3/each
Translator services available upon request

Multimedia production services

Hourly rate (min. 4 hours) | \$ 96/hour
Project rate | \$ 680/day
Special project rate to be determined

Labour rates

Technical Personnel | \$ 60/hour
Audio Visual Specialist | \$ 65/hour

Unless otherwise indicated, prices are on a daily basis. Multiple day packages are available on request.

GST 5% and PST 9.5% taxes apply. Prices are subject to change without notice

General Information | Information

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

These menus were designed to meet each and every one 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

All our function rooms, guestrooms and public spaces are non-smoking.

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

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.

Should your group be under the minimum required for certain menus, we will be pleased to suggest alternative options.

A coat check service is offered at the cost of \$ 3.00 per coat, taxes included. 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.

All prices are subject to change without prior notice. Service and administration fee of 15% and GST 5% and PST 9.5% taxes apply on all Food and beverage. GST and PST only apply on equipment & labor.