

# Holiday Reception Packages

Delta Hotels by Marriott Montreal<sup>MD</sup>

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[Marriott.com/YULDB](http://Marriott.com/YULDB)



# Our package includes:

## Reception Hall

### **Complimentary**

There are no room rental fees when you reserve your Holiday reception at our hotel. Less fees, more fun.

## Room & Parking

### **Included for the event planner.**

It's the least we can do, especially on the night of the event.

## Non-Alcoholic Beverages

### **Free for the designated drivers.**

We believe that a responsible hotel must contribute to the safety of its clientele. Delta Hotels Montreal has you covered.

## Preferential Rate

### **On our guest rooms.**

For those who don't want to make the trek home, we can help make the most of their Holiday reception.

## Parking Rate

### **Reduced.**

A reduced parking rate is offered on the night of the event.

## Maître D's and Event Planner

### **From the beginning until the end.**

We'll be assisting you throughout the organization of your reception to ensure that it will be a genuine success.

## Customizable Package

### **100% to your liking.**

There's nothing better than a customizable package to best meet your needs and expectations.

## Cocktail Dinner or Buffet Formulas

### **Available upon request.**

Please do not hesitate to share your ideas and preferences with us.

# Menus

## Reception

### One hour (1) open bar included

Beer, wine, house-brand alcohol,  
non-alcoholic beverages

## Canapés 4 canapés /pers.

### Cold Canapés (douz.)

Smoked duck magret cones with cranberries

Smoked salmon rosettes on blinis

Lollipops of Camembert with nuts and grapes

### Hot Canapés (douz.)

Mushroom and cheese arancini

Salmon pockets in bechamel sauce

Mini pulled pork burgers

## Starters 1 choice

### Tian of tomatoes with fine herbs

Goat cheese and spicy barley

### Antipasto to share

Prosciutto, chorizo, soppressata,  
grilled vegetables, assorted olives,  
Parmesan shavings

### Salmon tartar

Apple, flavoured olive oil, lime, balsamic  
coulis

### Beet carpaccio & goat cheese

Sliced almonds, raspberries, honey dressing

### Spinach and chicory salad

Roasted pecans, orange, sundried cherries,  
citrus vinaigrette

## Soups 1 choice

### Velvety apple and squash soup

Cilantro

### Onion cream soup with Jack Daniel's

Smoked bacon

### Sweat potato cream soup

Pancetta

### Celeriac and pear soup

### Carrot and turnip cream soup

Maple syrup

### Velvety tomato soup

Red pepper, fresh basil

## Wines

1/2 bottle per person included during the meal.

**Red:** Jaleo Monastrell, Spain

**White:** Jaleo Viura, Spain

## Main course

1 choice

### Provencal ratatouille 101

Spelt pilaf

### Roasted chicken supreme with wild mushrooms 101

Riopol de l'Isle sauce

### Roast turkey with chestnut stuffing 102

Wild berry and hydromel sauce

### Grilled pork Medallions 102

Caramelized apple, Marsala sauce

### Roasted salmon pavé warm asparagus salad 104

bean sprouts, Bourbon pink pepper sauce

### Pinot Noir braised short ribs 105

Celeriac purée

### Osso bucco alla Milanaise 109

### Roasted halibut steak 111

Garlic cream sauce, white balsamic

## Desserts 1 choice

### Cheesecake on brownies

### Chocolate bavarois

### Mini Christmas log

### Tatin tart with custard

# Spirits

## Bars ouverts\*

### Local beers, draft, soft drink and house wine station

Price per person, per hour

1 hour: **16**    2 hours: **24**    3 hours: **32**    4 hours: **39**

### Open bar, regular brands

Price per person, per hour

1 hour: **19**    2 hours: **29**    3 hours: **38**    4 hours: **43**

### Full open bar, premium brands

Price per person, per hour

1 hour: **22**    2 hours: **32**    3 hours: **40**    4 hours: **46**

### Open bar per consumption

Regular selection (rum, vodka, gin, rye, scotch, red and white martini) **7**

Premium selection ( Jack Daniel's, Bombay, Jameson, Canadian Shield, Tequila) **10.25**

Regular digestive ( Brandy Chemineau, Bailey's, Frangelico, Crème de menthe) **8**

Deluxe digestives ( Grand Marnier, Grappa Di Bassano Poli, Coureur des bois maple cream) **10.25**

Domestic draft beer (10<sup>oz</sup>) **7**    imported **9**

Local beer **6.25**

Imported beer **8.75**

House wine **8.5**

Soft drink **4.75**

Mineral or sparkling water **4.75**

### Cash bar (taxes and service included)

Regular selection (rum, vodka, gin, rye, scotch, red and white martini) **9.5**

Premium selection ( Jack Daniel's, Bombay, Jameson, Canadian Shield, Tequila) **13.25**

Regular digestives ( Brandy Chemineau, Bailey's, Frangelico, Crème de menthe) **10.75**

Deluxe digestives ( Grand Marnier, Grappa Di Bassano Poli, Coureur des bois maple cream) **13.75**

Domestic draft beer (10<sup>oz</sup>) **9.5**    imported **12.25**

Local beer **8.25**

Imported beer **11.75**

House wine **11.25**

Soft drinks **6.25**

Mineral or sparkling water **6.25**

Non-alcoholic fruit punch (4L - 25 cups) **115**

Rum and exotic fruit punch (4L - 25 cups) **175**

Vodka and cranberry juice (4L - 25 cups) **175**

\*If the sale revenue is below \$500/bar, an extra \$195/bar plus taxes and service will be added to your account. Prices are subject to change without notice. Taxes and service not included.



# Choose your preferred wine

\*Price per 750 ml bottle.

## Red Wine

Merlot, Baron Philippe de Rothschild, France **44**  
Woodbridge, Cabernet Sauvignon, California **44**  
Chianti Ruffino, Italy **49**  
Cab. Sauvignon, Private Selection, Robert Modavie, California **59**  
Pinot Noir, Dreaming Tree, California **59**

## White Wine

Chardonnay, Baron Philippe de Rothschild, France **41**  
Ruffino, Pinot Grigio, Italy **44**  
Jackson-Triggs, Sauvignon blanc, Canada **46**  
Chardonnay, Ravenswood Vintners Blend, California **56**  
Sauvignon Blanc, Kim Crawford, New Zealand **60**

## Sparkling Wine and Champagne

Prosecco Ruffino, Italy **49**  
Paul Goerg, Blanc de Blancs, France **115**

Prices are subject to change without notice. Taxes and service not included.





## DJ's Red Tent Group

Group of four well-known Montreal nightclub DJ's with more than 20 years of experience in corporate events

[Website](#)

[Email](#)

## Rentals

### Location Tenue de Soirée

Dress up your event ! Tenue de soirée is the reference in high-end unique accessory rental like tablecloths, chair covers, napkins, centrepieces, etc.

[Website](#)

[Email](#)

## Audiovisual

### Audiovisual Freeman

One of Canada's leader in AV solutions, including audio visual equipment rental, services, lighting, event production and more.

**Available within Delta Hotels Montréal.**

[Email](#)



For those who want to make the most of their holiday reception.

# General information

## Menus

It is our pleasure to propose to you a selection of menus with a choice of different culinary options. Furthermore, our Executive Chef and the banquet team remain at your disposal for putting together a personalized menu. All food and beverages consumed in our meeting/banquet space must be supplied by the hotel.\* Please advise us of any food restrictions.

## Allergies

If you have special requests regarding food allergies or intolerances, please reach out to our Banquet/Convention Service Manager.

## Prices

All charges are subject to a service and administration fee of 17%, the goods and services tax (GST) of 5% as well as the provincial sales tax (PST) of 9.975%. Please note that banquet menu pricing and contents are subject to change. Final food and beverage prices will be confirmed 6 months prior to your scheduled function

## Guaranteed Number of Guests

The guaranteed number of people/guests attending a function is required 3 working days (72 hours) prior to the event. This count will be the minimum number invoiced. We will be able to serve an additional number of 5 % of guests above the provided guarantee. (Maximum 10 additional guests).

## Electrical, Telephone & the internet

Any electrical, telephone or internet requirements above those available in banquet rooms, may incur extra charges.

## Coat Check

Coat check is mandatory for a minimum revenue of \$125 for any event between November 1 and April 30. You may equally benefit from a coat rack in your meeting room for a \$75 rental charge.

## Labour charges

Delta Hotels Montreal reserves the right to apply a labour charge for all room set-up changes or all extraordinary specifications.

A labour charge of \$35 per waiter per hour will be applied for the service of a meal lasting longer than the maximum time allotted whether it be because of the delay in the agenda or with the client:

Dinner : maximum 3 hours

Reception : maximum 2 hours

An hourly charge of \$50, for a minimum of three (3) hours, will apply when a chef is required in a banquet room for carving or cooking. For a function that requires bar service and that generates under \$500, a labour charge of \$195 will apply for each installation.

## Security

Some special events will require hotel security agents. The fee is \$35 per hour, per agent, for a minimum of four (4) hours.

## Shipping of material

It is very important to advise us if you will be shipping any boxes to the hotel for your upcoming event. All boxes must be addressed as follows:

Delta Hotels by Marriott Montreal  
475 President-Kennedy Avenue, Montreal (Quebec) H3A 1J7  
Attention : Your name or your contact in charge of your booking at the hotel  
Name and date of event  
Name of meeting room

## Music

Musicians who perform at banquet functions must be members of the "Musicians Guild of Greater Montreal". Please take note that additional charges for the SOCAN and Ré-sonne will be applied to all functions with music.