

EVENTS

EAT | DRINK | CELEBRATE



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hotelst-thomas.com

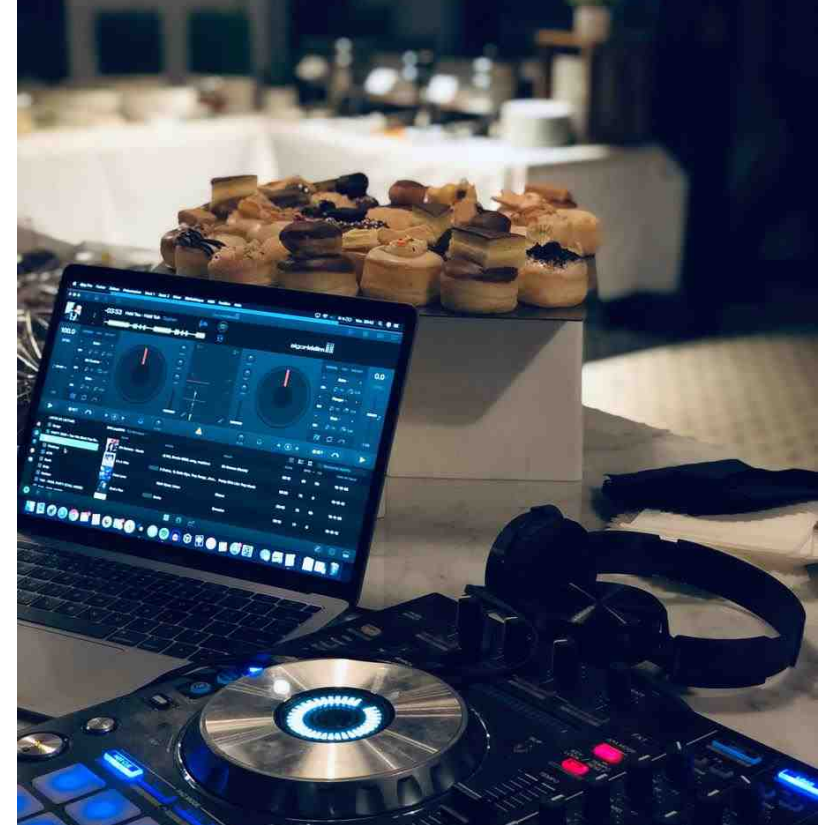
TURN-KEY



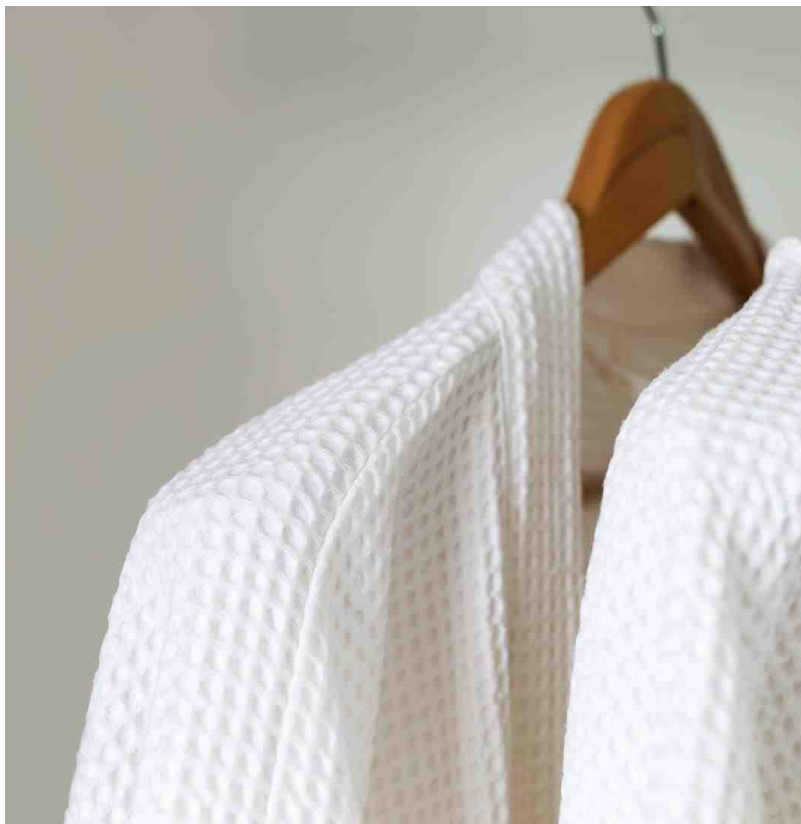
CATERING AND BAR SERVICE WITH STAFF INCLUDED



TABLEWARE AND FURNISHING



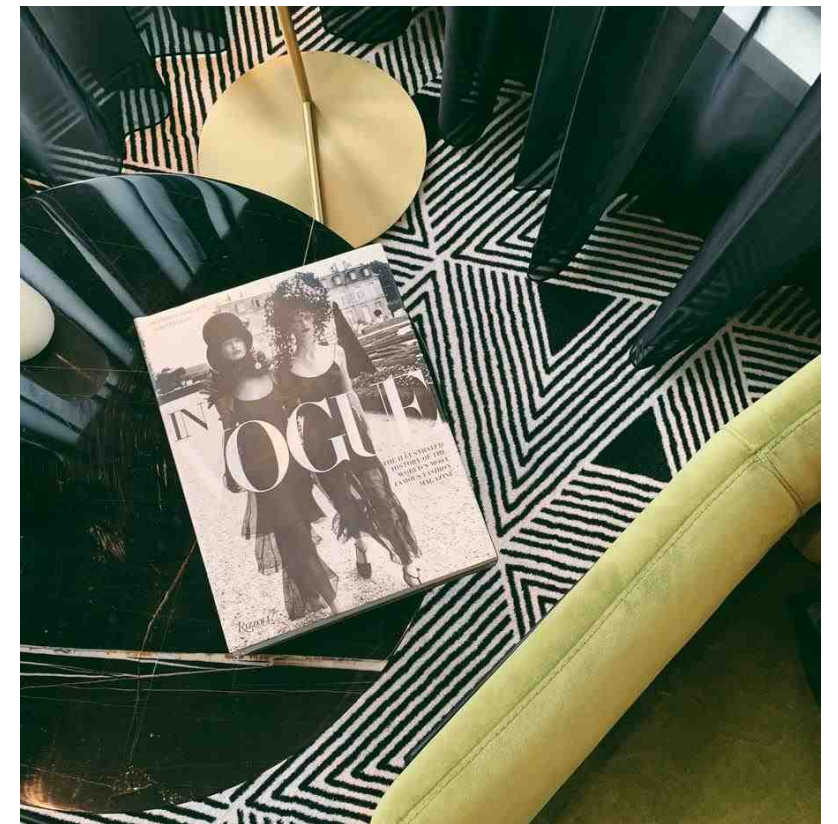
AUDIO-VISUAL EQUIPMENT



COAT CHECK AND VIP PARKING



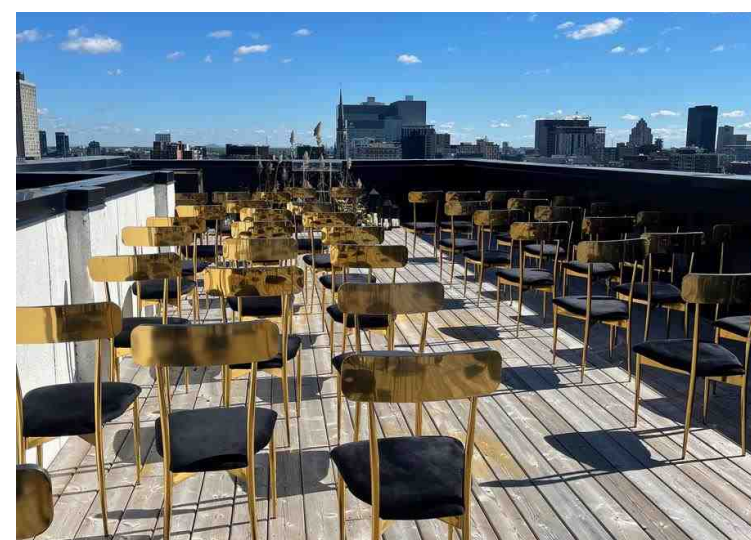
COORDINATION, SUPERVISION AND CLEAN-UP SERVICE



STAY - 20% GROUP DISCOUNT AND 24/7 HOTEL RECEPTION

LET'S KEEP IT SIMPLE. EVERYTHING IS INCLUDED. JUST PICK A DATE.

SALON THOMAS



UNDER THE STARS

Located on the Ground Floor, welcome your guests at our main restaurant-bar which is featured under a unique atrium with natural light, custom furnishing, a private rooftop terrace and an exquisite luxurious decor showcasing a full bar in marble and chevron flooring.

2000 square feet

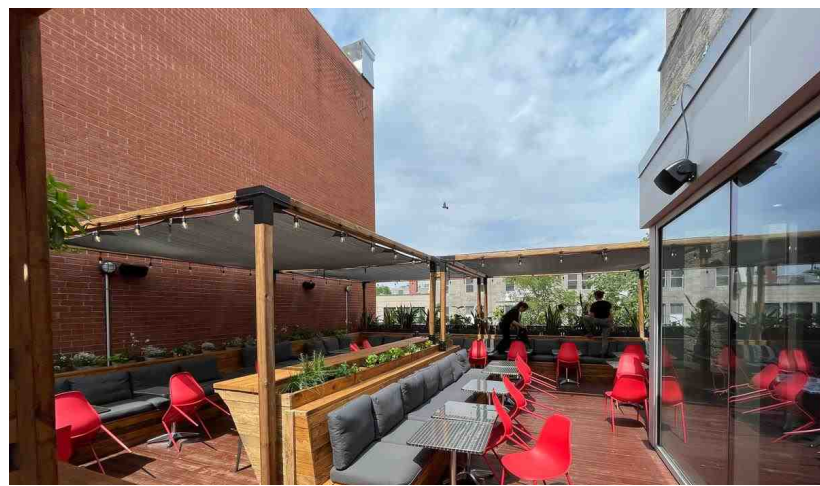
Maximum for sit-down meal: 65 guests

Maximum for cocktail, buffet or stations: 150 guests

To reserve the entire restaurant: minimum food and beverage consumption of \$7500*. If minimum is not reached, the difference will be charged. *The minimum may vary during the Holidays and High Season. Please note that the Salon Thomas also includes our rooftop terrace. This outdoor space is at your disposal for cocktails or even a ceremony.

Salon Thomas is also available for rental without consumption. Please contact the Sales team for other inquiries.

PÉCHÉ



FOR YOUR SINS

Located near the hotel, Péché is St-Thomas's little brother and located in a converted church just a few minutes walk away. Boasting chevron flooring, custom artwork, private rooftop terrace and a full bar and kitchen, celebrate your event in your own private restaurant! We are sin friendly.

1800 square feet

Maximum for sit-down meal: 75 guests

Maximum for cocktail, buffet or stations: 130 guests

To reserve the entire restaurant: minimum food and beverage consumption of \$5000*. If minimum is not reached, the difference will be charged. *The minimum may vary during the Holidays and High Season.

Please contact the Sales Team for other inquiries.

FOOD & BEVERAGES

Montreal is known for its culinary experience. This is why we work with local partners to offer menus made exclusively from regional and seasonal ingredients. Treat your guest to a Farm to Table experience. We love to support small and local businesses just like us. Small but bold, that's how we roll. Our menus change seasonal to offer you the freshest ingredients.



The logo for St. Thomas Hotel is centered on a circular floor mat. It features a stylized triangle symbol above the text "ST. THOMAS" and "HOTEL." which is separated by a horizontal line. The floor mat is set on a tiled floor with a diamond pattern.

ST. THOMAS
HOTEL.

SIT-DOWN MENU



3- service menu at \$ 65: 1 starter plate, 1 main plate and dessert
4-service menu at \$ 75 : 2 starter plates, 1 main plate and dessert

Starter – 1st course

Mesclun salad, marinated shallots, “Green Goddess” vinaigrette, croutons
Vegetable terrine, brioche bread, honey
Salmon gravlax, blinis, chicory and seasonal fruits
Roasted celeriac, feta cream, olive and almond crumble
· Classic beef tartare
Halibut tartare, coco, kaffir lime, coriander
Leeks vinaigrette
Smoked herring mousse, orange gel, pumpernickle

Starter – 2nd course

Seasonal soup
Cold almond soup, melon
Chicken soup, pearl barley, Swiss chard
Corn mousse, mussel
Gazpacho of the moment
Parmentier soup, straw leeks
Borscht, beef, sour cream, chive

Main courses - 3rd course

Halibut, meunière butter, sweet peas, duchess potatoes
Chicken ballotine, morel, smoked cheddar risotto
Mushroom cannelloni, parsnip cream, tarragon
Pork osso bucco, Gremolata, white bean purée
Duck breast, chicory, Anna potato
Vegetable tian, puff pastry, goat cheese
Cauliflower steak, roasted vegetable, wild rice
Parsnip and endive confit, sunflower cream, caramelized walnuts

Desserts – 4th course

Basque cheesecake, peach coulis, praline
Molten chocolate cake, fresh cream, mint
· Dacquoise, Poached pear, frangipane, almond caramel
Rice with coconut milk, mango, sweet nuts
Panna cotta, passion fruit, buckwheat, white chocolate
Pavlova, berry

Tea, coffee, water and sparkling water included

* Children and supplier menu available at \$40 for a 3-course meal

** 2 choices are allowed per course; dessert must be the same for all guests

** Provincial and federal taxes as well as an 18% service charge and a 5% administrative fee must be added.

BUFFET

\$60/pers

Choice of 7 stations: 2 meat or seafood stations, 1 vegetarian station
and 4 stations of sides, sandwiches, salads and/or desserts

*Extra station: price upon request

Meat

· Brisket roast with cider
Lamb with boreal spices
Porchetta with tarragon
Chicken cardamom
Whole duck glazed with honey

Fish and seafood

Cod with almonds
Trout with sorrel Smoked
Salmon in a spice crust
St. Lawrence Chowder
Spanish paella

Vegetarian

Caponata Risotto
Foccacia, cheese, mushrooms, walnuts
Thin tart from the vegetable garden
Vegetable lasagna
Spanakopita
Vegetarian Meatball Stew

Vegan

Vegetarian Meatball Stew
Braised mixed mushrooms in miso
Lentil parmentier
Stuffed eggplant
Curry of cauliflower, chickpeas. and tempeh

Sides

Rice with Quebec seaweed
Quinoa walnuts and raisins
Tunisian couscous
Glazed carrots
Potato gratin
Roasted root vegetables
Grilled vegetable salad
Candied leeks

*Provincial and federal taxes as well as an 18% service charge and a 5% administrative fee must be added.

BUFFET



Sandwich

Naan bread, bacon, lettuce and tomato
Rye bread, beef, coslaw and cheese
Shrimp roll
Muffaletta
Ciabatta with grilled vegetable and arugula
Gravlax with cucumber and marinated fenil
Pita with confite tuna and olives
Tamago with fine herbe
Deluxe grilled cheese

Salads

Green salad with shallots and croutons
Raisin and nuts quinoa
Boulghour, grilled broccoli, orange and mint
Israeli couscous with tomatoes and corn
Niçoise aragula
Fregola and garden vegetables
Caesar Kale salad
Thai crunchy salad
Creamy potato salad
Beats, niçoise, olives and goat cheese
Sweet potato, yogourt and dukkah
Soba, daikon, cucumbe and sesame
Coslaw

Dessert

Cheesecake with fruit coulis
Homemade Brownie, fresh cream, mint
Poached pear, custard, chocolate coulis
Rice pudding with coconut milk, peaches, caramelized walnuts
Crêpe hollandaise, garnish of the moment

*Provincial and federal taxes as well as an 18% service charge and a 5% administrative fee must be added.

COCKTAIL



Minimum 25 guests

\$ 30/ person: 6 bites per person. Choice of up to 6 different bites

\$ 55/ person: 15 bites per person. Choice of up to 10 different bites

Vegetarian option

Spinach and feta arancini
Goat cheese ball, pistachio, zaatar, honey
Dauphine potato, Romesco sauce
Leeks croquetas
Rolled pizza
Classic Devil egg
Mini quiche
Confit squash, ricotta, dukkah

Vegan option

Pissaladiere
Beetroot, apple, pistachio salad
Fried polenta, olive tapenade, roasted tomatoes
Sweet potato beignet with gojujang sauce, sesame
BBQ Brussel sprouts
Mushroom tartare
Zucchini pakora
"Popcorn" cauliflower
Vegetable spring roll
Eggplant "satay"

Meat option

Classic beef tartar
Veal polpette
Mini burger
Braised lamb puff pastry
Beef kefta, yogourt sauce
Veal, proscuito, sage bite
Lamb skewer with rosemary
Chicken Satay
Blini, gravlax, crème fraiche
Scallop ceviche, grannysmith, verbena, black sesame
Tuna tataki
Salmon tartar, strawberry, black garlic, mint
Cod fishcake, green mojo
Smoked herring mousse, orange gel, rye bread
Liver mousse, raspberry gel
Shrimp, chili, lime
Shrimp roll
Oyster mignonette
Cooked miso oyster

Charcuterie and cheese bar:

\$ 25 / person: 3 choices of cold cuts, 3 cheeses of the moment, chip pita, sourdough bread, butter, olives

Choice of cold cuts:

Prosciutto, Coppa, Salami, Sopressata, Calabrese, ham, pork rillette, duck rillette

Seafood platter:

From \$ 60 / person

Dessert table:

\$ 15 / person: 3 choices of dessert in single serving

Cream puff, lemon tart, strawberry mille feuille, Brownies, St-Honoré, Sticky Toffee Pudding, cheesecake bite, lime meringue, honey financier, carrot cake

Midnight table:

\$20 / person: mini burgers, pogos, fries and/or poutine OR Pasta bar (3 choices) OR
Pizza bar (3 choices)

*Provincial and federal taxes as well as an 18% service charge and a 5% administrative fee must be added.

Open Bar package



Basic package

4 hours : \$70/pers

1hr extra : \$20/pers

SELECTION

Basic spirits: Gin, Whiskey, Rhum, Vodka, Tequila

Others: Cointreau, Crème de Menthe, Vermouths

Wine: One choice of red and one choice of white (private imports)

Beer: All taps

Soft drinks, clamato, cranberry juice, soda, tonic, water and sparkling water

Premium package

4 hours : \$80/pers

1hr extra : \$20/pers

SELECTION

Spirits: Gin, Whiskey, Rhum, Vodka, Tequila, Cognac, Scotch

Others: All crèmes, liqueurs, amaros and vermouths

Wine : Two choices of red, two choices of white and one choice sparkling (private imports)

Beer : All taps and bottles

Soft drinks, clamato, cranberry juice, soda, tonic, water and sparkling water

- Open Bar only includes basic cocktails with 2 ingredients (e.g. gin and tonic, vodka soda, etc.).
- Any order not part of the selected package will be charged at regular price.

Other alcohol options



- We can offer a personalized cocktail for your event (from \$10).
- Full bottles of red and white wine or cava/prosecco available (\$50/bottle)
- Drink coupons are available at \$10/coupon. A coupon can be exchanged for any item on our basic Open Bar menu. Coupons are non-refundable and has no monetary value.

*Provincial and federal taxes as well as an 18% service charge and a 5% administrative fee must be added.

TERMS AND CONDITIONS



Food and Beverages:

The number of participants as well as the selection of food and drinks must be confirmed at least 7 working days before the event. Customers will be billed for the confirmed number or the number of participants, whichever is greater. The place is ready to serve 5% more than the number of confirmed participants as long as the capacity of the room is respected. Unless stated otherwise, all prices quoted are per person. Food and beverages are subject to provincial (9.975%) and federal (5%) taxes as well as an 18% service charge. In addition, a 5% administrative fee is applicable for the coordination of the event. Food and drinks must come from the hotel and / or our partners. In the unlikely event that our catering service is unable to meet your specific dietary needs, outside catering suppliers may be authorized and only by prior arrangement, under the terms in effect.

Dietary restrictions and food allergies

Special requests must be made at least 10 working days before the event. If one or more of your guests have a food allergy, you must let us know, indicating the full name (s) and the nature (s) of the allergy so that the necessary dietary precautions are applied.

Minimum consumption

In order to privatize Salon Thomas, no rental fees will be applied in the event that the consumption of food and / or drink reaches the sum of \$ 7500 (excluding taxes and service). If the required amount is not met, a rental charge equivalent to the difference will be added to the total. The minimum amount relating to consumption may vary depending on the season and / or public holidays. If the privatization of Salon Thomas is not required, no minimum consumption will be required. For any rental request requiring no consumption, please contact our sales team at sales@hotelst-thomas.com.

Force Majeure

In the event of force majeure and / or measures instituted by government authorities and / or natural disaster and / or other emergencies beyond the control of a party and preventing that party from performing its obligations under this contract, this party may terminate said contract in writing and with notice deemed reasonable.

TERMS AND CONDITIONS



Deposit, payment & cancellation

Non-refundable deposit

A non-refundable deposit is due upon signing the contract. The percentage of the deposit is determined by the number of days between the date the contract is signed and the event.

- 91 calendar days and more before the date of the event: 35% of the total amount
- From 90 calendar days to 31 calendar days before the date of the event: 50% of the total amount
- From 30 calendar days to 11 calendar days before the date of the event: 75% of the total amount
- 10 calendar days or less before the date of the event: 90% of the total amount.

Non-refundable progressive payments

Depending on the number of days preceding the event, the client must pay the percentage of the total amount as applicable when making a deposit until 90% of the total amount is reached 10 days before the event . For example, a customer who signed the contract 120 days before the event will have to pay 3 invoices in addition to the initial deposit - before the date of the event:

The first payment: 90 calendar days before the event and representing 15% of the total amount
The second payment: 30 calendar days before the event and representing 25% of the total amount
The third payment: 10 calendar days before the event and representing 15% of the total amount

Final payment

The sum representing the balance of the total amount included in the contract must be paid on the day of the event, before it takes place. All costs and charges arising from services, food, alcohol and / or other not forming part of the initial contract will be payable by the signatory of the contract before his departure.

Cancellation

The cancellation fee is the amount of the deposit (s) / progressive payment. No exception, for whatever reason, will be made to this clause other than those stipulated herein.

TERMS AND CONDITIONS



Suppliers and deliveries

Special arrangements must be made to receive any equipment, merchandise, display and / or other material sent, delivered or brought to the hotel. Administrative fees may apply for each delivery to the hotel. A list of suppliers, their detailed contact details and expected items should be provided to our sales team for approval at least 5 working days before the event. Unless otherwise agreed in writing, we are not responsible for the assembly / disassembly of items delivered to the customer.

Music

For events featuring a “disc jockey” or live performance, SOCAN copyright charges will be applied in accordance with the law.

Electricity

Standard 110V / 15AMP wall outlets are available.

Restrictions

Any object producing a flame (s), smoke machines and confetti are strictly prohibited. Nails, thumbtacks, adhesive tape and any other object that could damage the premises and / or furnishings are strictly prohibited. Any breakage of equipment and / or furniture and / or any damage caused to the building and its components will be billed to the customer.

Safety and conduct during the event

The hotel does not provide security in the meeting and reception space, nor can it be held responsible for any breakage / loss / theft of personal property left during the meeting. Use of the space is at the customer's own risk. You agree to advise your participants and guests that they are responsible for the safekeeping of their personal belongings and that the hotel cannot be held responsible for any loss / disappearance of such effects. Any security personnel retained by you or required by the hotel will be at your expense. The company selected to ensure security must meet the minimum standards established by the hotel and by law. The hotel reserves the right to inspect and control the premises occupied by the event throughout the event.



CONTACT US TODAY!



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