



MARRIOTT
MONTREAL
CHATEAU CHAMPLAIN



EVENT MENUS - 2017



Marriott Montreal Château Champlain
1 Place du Canada, Montréal, QC, Canada H3B 4C9
Tel : 514-878-9000 Fax : 514-878-6777
Marriott.com/yulcc – info@chateauchamplain.com

BREAKFAST

Continental breakfast buffet | \$24/person

Chilled orange juice
Sliced fresh fruit platter
Mini croissants and breakfast pastries
Marmalade, jam, honey and butter
Freshly brewed Starbucks® coffee and an assortment of Tazo® herbal teas

Deluxe continental breakfast buffet | \$29/person

Chilled orange juice
Sliced fresh fruit platter
Assortment of sliced cheese
Mini croissants and breakfast pastries
Assorted cold cereal
Marmalade, jam, honey and butter
Freshly brewed Starbucks® coffee and an assortment of Tazo® herbal teas

Morning delight buffet | \$34/person

Minimum 30 people

Assortment of chilled fruit juices
Assorted cold cereal and muesli
Plain and fruit yogurts
Seasonal sliced fresh fruits
Fresh scrambled eggs: your choice of plain, cheese or chive garnish
Bacon, sausages or ham
Breakfast potatoes
Your choice of French toast or pancakes with maple syrup
Mini croissants and breakfast pastries
Marmalade, jam, honey and butter
Freshly brewed Starbucks® coffee and an assortment of Tazo® herbal teas

Healthy buffet breakfast | \$27/person

Chilled orange juice
Yogurt parfait: yogurt, seasonal fruits, honey, granola topping
Mini croissants and breakfast pastries
Marmalade, jam, honey and butter
Freshly brewed Starbucks® coffee and an assortment of Tazo® herbal teas

The Montrealer | \$30/person

*plated or buffet**

Chilled orange juice
Fresh scrambled eggs: your choice of plain, cheese or chive garnish
Bacon, sausages or ham
Breakfast potatoes
Mini croissants and breakfast pastries
Fresh fruit cup (sliced fresh fruit platter for buffet)
Marmalade, jam, honey and butter
Freshly brewed Starbucks® coffee and an assortment of Tazo® herbal teas

*The Montrealer breakfast can be ordered as buffet style for a minimum of 30 people.

Service & administration fee of 17%, GST 5% and PST 9.975% taxes apply on all food and beverage.

An extra labor/service charge of \$100.00 plus taxes is applicable for each meal below 25 persons.

Prices are subject to change.



BREAKFAST ENHANCEMENTS

Scrambled eggs*	\$5.50/person
Plain omelet*	\$5.50/person
Cheese omelet*	\$5.50/person
Western omelet*	\$5.50/person
Burrito with egg, cheese, black beans and salsa	\$6.50/each
Breakfast spanakopita (egg, spinach and feta cheese)	\$6.50/each
Canadian back bacon	\$4.50/person
Breakfast cheese (cheddar, Swiss, Havarti)	\$6.50/person
Individual plain or fruit yogurt	\$50/dozen
Individual Greek plain or fruit yogurt	\$73/dozen
Traditional baked beans	\$4.25/person
Bagel with cream cheese	\$6/each
Yogurt parfait with fruits and honey	\$61/dozen
Sliced fresh fruit platter (25 persons)	\$170/platter
Assorted whole fresh fruits (10 persons)	\$31/basket
Fruit smoothies	\$68/dozen
Homemade loaf bread slices (banana, cranberry, carrot, blueberry)	\$34/dozen
Assortment of individual boxed cold cereal with milk	\$40/dozen
Individual fruit salad	\$57/dozen

* Omelets and scrambled eggs are prepared in the kitchen and served in chaffing dishes. If you would like a station in the room, the services of a chef are required: \$70/hour, per chef, plus taxes, minimum 4 hours.

Service and administration fee of 17%, GST 5% and PST 9.975% taxes apply on all food & beverage. Only GST and PST apply on equipment and labor.

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COFFEE BREAKS

Coffee break | \$13.50/person

Your choice of homemade cookies, sweet loaf bread or square of the day
Assorted soft drinks and mineral water
Freshly brewed Starbucks® coffee and an assortment of Tazo® herbal teas

Traditional | \$18.75/person

Homemade cookies
Sliced fresh fruits
Assorted soft drinks and mineral water
Freshly brewed Starbucks® coffee and an assortment of Tazo® herbal teas

Healthy break | \$22/person

Minimum 25 persons

Fruit smoothies
Granola bars and trail mix
Iced green tea and mineral water
Freshly brewed Starbucks® coffee and an assortment of Tazo® herbal teas

Chocolate Riviera \$23/person

Minimum 25 persons

Chocolate fudge brownies
Double chocolate cookies
Cold chocolate milk
Assorted soft drinks and mineral water
Freshly brewed Starbucks® coffee and an assortment of Tazo® herbal teas

Italian | \$23/person

Minimum 25 persons

Assorted biscotti and amaretti
Cannoli
Fresh fruit salad
San Pellegrino mineral waters (plain, aranciata and limonata)
Freshly brewed Starbucks® coffee and an assortment of Tazo® herbal teas

Mediterranean | \$22/person

Minimum 25 persons

Hummus, baba ganoush and sea salt pita chips
Bruschetta and garlic croutons
Fresh vegetables with dip
Assorted soft drinks and mineral water
Freshly brewed Starbucks® coffee and an assortment of Tazo® herbal teas

Upgrade any break to fair trade coffee for an additional \$3/person.

Service & administration fee of 17%, GST 5% and PST 9.975% taxes apply on all food and beverage.

Additional food charges will apply should your attendance be under the minimum required.

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COFFEE BREAK COMPLEMENTS

À la carte items

Freshly brewed Starbucks® coffee and an assortment of Tazo® herbal teas (gallon = 20 cups)	\$83/gallon
Fair trade coffee (gallon = 20 cups)	\$95/gallon
Juices and homemade ice tea (1.8 liters = 8 glasses)	\$29/pitcher
Soft drink, bottled juice, spring or mineral water	\$4.75/each
Perrier or San Pellegrino	\$5.75/each
Croissant, muffin or danish	\$4.25/each
Sliced fresh fruit platter (25 persons)	\$170/platter

Sweet items - by the dozen

Mini croissants and breakfast pastries	\$39
Miniature Italian pastries	\$38
Chocolate brownies or date squares or nanaimo bars	\$34
Assorted homemade cookies	\$34
Loaf bread slices (banana, cranberry, Carrot or blueberry)	\$34
Nestlé ice creams	\$57
Scones	\$38.50
Homemade donut holes with chocolate and caramel sauces	\$27
Heavenly biscotti with almonds and pistachios	\$42

Salty items

Warm puff pastry cheese twists served with pomodoro dipping sauce	\$29/dz.
Hummus with pita chips (10 persons)	\$15
Popcorn with warm butter (10 persons)	\$12
Nachos with salsa (10 persons)	\$22
Chips (10 persons)	\$15
Mixed nuts (10 persons)	\$45

Healthy items

Crispy vegetables and dip (10 persons)	\$43/basket
Individual fruit salad	\$57/dozen
Fruit smoothies	\$68/dozen
Assortment of plain and fruit yogurt	\$50/dozen
Individual Greek plain or fruit yogurt	\$73/dozen
Assortment of granola bars	\$54/dozen
Whole fresh fruit (10 persons)	\$31/basket

Gluten Free items

Almond cookies	\$32/dozen
Biscotti	\$46/dozen
Brownies	\$7.25/person
Carrot cake	\$7.25/person
Red Velvet cake with cream cheese icing	\$8.50/person
Lemon cake with raspberry frosting	\$8.50/person

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Prices are subject to change.

WORKING LUNCH BUFFET

Picnic | \$40.50/person

Soup of the day
Assortment of daily fresh salads (3)
Crispy vegetables with dip
Assorted sandwiches and grilled vegetable wraps (3)
Basket of chips
Pastry Chef's delight and fresh fruit salad
Freshly brewed Starbucks® coffee and
an assortment of Tazo® herbal teas

Make your own sandwich | \$46/person

Soup of the day
Assortment of daily fresh salads (3)
Crispy vegetables with dip
Assortment of deli meats
Mixed grilled vegetables
Assorted breads and tortillas
Condiments and garnishes
Hummus and pita bread
Cheeses
Basket of chips
Pastry chef's delights and fresh fruit salad
Freshly brewed Starbucks® coffee and
an assortment of Tazo® herbal teas

An extra labor/service charge of \$100.00 plus taxes is applicable for each meal below 25 persons.

Hot dish enhancements

Minimum 30 persons

Penne with arugula, portobello mushrooms and pine nuts	\$10/person
Cajun chicken	\$14/person
Pan-seared salmon, Cayman salsa	\$14/person
Parmesan veal scallop	\$14/person
Marinated pork loin, sweet and sour sauce	\$15/person
Beef bavette with shallots, bordelaise sauce	\$18/person

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

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Additional food charges will apply should your attendance be under the minimum required.

Prices are subject to change.

BUFFET LUNCHES

Montreal Experience buffet lunch | \$44/person

Minimum 40 persons

Appetizers

French Canadian pea soup
Creamy macaroni salad
Coleslaw
Green salad and garden vegetables with raspberry dressing

Hot dishes

Montréal smoked meat*
Rye bread and garnishes
"Make-your-own poutine" station

Desserts

Apple pie
Blueberry pie
Montreal cheesecake
Fresh fruit salad
Freshly brewed Starbucks® coffee and an assortment of Tazo® herbal teas

**Pre-sliced smoked meat is served in a chaffing dish; for a live station with chef, there will be a charge of \$ 70/hour, plus taxes, minimum 4 hours, per chef.*

An extra labor charge of \$100.00 plus taxes is applicable for each meal below 25 persons.

Exotic Asia buffet lunch | \$48/person

Minimum 40 people

Appetizers

Wonton soup
Rice noodle salad with Nordic shrimp
Bean sprout salad with soy dressing
Baby spinach, mandarin and radish salad with Asian dressing

Your choice of 2 hot dishes:

General Tao chicken
Beef and mushroom stir fry
Lemongrass marinated pork loin with sweet and sour sauce
Basa with Asian orange marmalade
Hot dishes are served with basmati rice and sautéed vegetables.

Desserts

Fortune cookies
Almond cookies
Fresh fruit salad with lychees
Tapioca pudding
Freshly brewed Starbucks® coffee and an assortment of Tazo® herbal teas

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BUFFET LUNCHES

Meet me in Italy buffet lunch | \$50/person

Minimum 40 persons

Appetizers

Minestrone soup
Tomato bocconcini and basil
Pasta salad with spicy capicollo and pesto
Caesar salad
Bruschetta and parmesan croutons

Your choice of 2 hot dishes:

Cannelloni (cheese or meat), tomato sauce au gratin
Veal scallop with a creamy parmesan sauce
Chicken cacciatore
Filet of sole with fennel and orange slaw
Grilled salmon alla Puttanesca

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

Desserts

Sweet Italian delights
Fresh fruit salad
Freshly brewed Starbucks® coffee and an assortment of Tazo® herbal teas

An extra labor charge of \$100.00 plus taxes is applicable for each meal below 25 persons.

Southern Hospitality buffet lunch | \$49/person

Minimum 40 persons

Salad bar

Salad bar with a variety of greens
Fresh garden vegetables and garnishes
Assortment of dressings

Hot dishes

Bourbon braised pork short ribs
Fried boneless chicken
Pecan trout with apple & Riesling sauce
Corn and green bean succotash
Mash potatoes and home style gravy

Desserts

Chocolate cake
Assorted pies
Sliced fresh fruit platter
Freshly brewed Starbucks® coffee and an assortment of Tazo® herbal teas

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BUFFET LUNCHES

Strolling around Paris buffet lunch | \$51/person

Minimum 40 persons

Appetizers

Parisian soup (potatoes and leeks)
Red-skin potato salad with rustic mustard and chives
Mesclun salad with garden vegetables and 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 sauce forestière
Pan-seared salmon filet with beurre blanc, lime and cajun spices
Mahi-mahi with a tomato and coriander salsa

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

Desserts

Sweet Parisian delights
Fresh fruit salad
Freshly brewed Starbucks® coffee and an assortment of Tazo® herbal teas

An extra labor charge of \$100.00 plus taxes is applicable for each meal below 25 persons.

Healthy buffet lunch | \$49/person

Minimum 40 persons

Appetizers

Quinoa salad with Mediterranean accents
Crispy vegetables platter and dip
Carrot and raisin salad
Baby spinach salad with a choice of 3 low calorie dressings

Your choice of 2 hot dishes:

Poached salmon with capers and olive gremolata
Whole wheat pasta with grilled vegetables
Grilled chicken breast with fruit and ginger glaze
Brown rice
Fresh market vegetables

Desserts

Fruit salad
Apple pie
Date squares
Freshly brewed Starbucks® coffee and an assortment of Tazo® herbal teas

Service & administration fee of 17%, GST 5% and PST 9.975% taxes apply on all food and beverage.

Additional food charges will apply should your attendance be under the minimum required.

Prices are subject to change.

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 \$ 4 per person.

Exact guarantees will be required at least 72 hours prior to the event.

Appetizers

Soup of the day

Tomato bocconcini with balsamic & fresh basil

Mesclun salad with cherry tomato, endive and raspberry dressing

Caesar salad

Baby spinach, almond & cranberry salad with a sundried tomato vinaigrette

Arugula, parmesan shavings, pine nuts & watermelon salad with white balsamic vinaigrette

Main dish choices

Pasta: Medaglioni with prosciutto & mushroom duxelle, marinara sauce, arugula garnish & a drizzle of truffle oil \$38.50

Squash spaghetti "pasta", portobello mushroom, pine nuts & cherry tomatoes (gluten free) \$40.50

Trilogy of tomatoes stuffed with quinoa, feta and ratatouille with bell pepper coulis & herb oil (gluten free) \$41.50

Chicken breast, mushroom sauce, thyme infused Yukon gold potato galette, seasonal vegetables \$44

Pan seared pork filet with a honey ginger reduction, green tea infused basmati rice, bok choy & sweet bell pepper \$44

Veal scallopini piccata, lemon infused demi-glace, creamy pesto penne & grilled vegetable tower \$45

Supreme of chicken stuffed with creamy spinach, bordelaise sauce, baby potatoes, carrot fan, asparagus & cherry tomatoes \$46

Salmon filet, mango chutney, jasmine rice & ratatouille \$46

White fish of the day, Cayman island salsa, basmati rice & seasonal vegetables \$47

Grilled beef bavette, Port sauce, grilled vegetable tower, baby potatoes \$49

Desserts

Fig, mascarpone and honey feuilleté

Semifreddo a la gianduia

Bacio

Strawberry mousse

Wild berries cake

Cheesecake

Tiramisu (gluten free)

Chocolate mousse (gluten free)

Freshly brewed Starbucks® coffee and an assortment of Tazo® herbal teas

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An extra labor charge of \$100.00 plus taxes is applicable for each meal below 25 persons.

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TAKE-OUT LUNCH BOX

Take-out lunch box | \$31/person

Crispy vegetables and dip
Salad of the day
Choice of sandwich served on baguette bread
Homemade cookie or sweet loaf bread of the day
Miss Vickie's plain chips
Whole fruit
Soft drink, juice or spring water

Boxed lunches are meant to be consumed outside of the hotel. An extra charge of \$8.00/box will apply should you choose to eat in your meeting room.

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DINNER BUFFET

Quebec buffet dinner | \$75/person

Minimum 50 persons

French Canadian pea soup

Salads

Carrot and cranberry
Mesclun with Chef's vinaigrette
Beet and apple
Matane shrimp and fennel
Asparagus, strawberry and almond

Smoked salmon with Montreal bagel chips

Selection of Quebec cheeses with garnishes

The "casse croute" section

Smoked meat station
Poutine station

Main courses

Charlevoix leg of lamb with rosemary jus
Quebec "tourtiere" (meat pie), homemade ketchup
Rainbow trout, tarragon beurre blanc
Maple glazed grilled chicken breast
Side of ham marinated in Quebec beer and dijon mustard
Roasted new potatoes with fine herbs
Seasonal mix of finest fresh vegetables

Desserts

Pudding "chômeur" (regional dessert)
Montreal cheesecake
Blueberry and sugar pies
Chocolate cake
Sliced fresh fruit platter
Freshly brewed Starbucks® coffee and
an assortment of Tazo® herbal teas

Service & administration fee of 17%, GST 5% and PST 9.975% taxes apply on all food and beverage.

Additional food charges will apply should your attendance be less than 50 people.

Prices are subject to change.

DINNER BUFFET

Coast to Coast buffet dinner | \$79/person

Minimum 50 persons

Pacific

Asian vegetable and rice noodle salad with sesame vinaigrette
British Columbia smoked salmon, red onion, crème fraiche, capers
Pacific seafood salad
Crab crusted halibut filets, butter sauce

The Prairies

Quinoa salad with dried fruits, citrus vinaigrette
Carved Alberta beef striploin au jus infused with thyme and peppercorn, herb roasted fingerling potatoes
Display of freshly baked breads and rolls with butter

Central Canada

Assortment of Quebec and Ontario cheeses served with strawberries and grapes
Maple and molasses glazed chicken breast supreme, tarragon jus
Quebec "tourtière" (meat pie)
Quebec pork loin with maple and Dijon sauce
Seasonal vegetable medley

Maritimes

Mixed greens with shaved fennel, candied pecans and raspberry vinaigrette
PEI potato salad with grainy mustard and bacon
Alexander Keith's steamed mussels, roma tomatoes, garden parsley, french fries

Desserts

Canadian sugar tarts
Nanaimo bars
Montreal cheesecake
Quebec blueberry pie
Rocher chocolate cake
Maple mousse
Wild berry strudel
Chai crème brûlée
Sliced fresh fruit platter

Freshly brewed Starbucks® coffee and an assortment of Tazo® herbal teas

Service & administration fee of 17%, GST 5% and PST 9.975% taxes apply on all food and beverage.

Additional food charges will apply should your attendance be less than 50 people.

Prices are subject to change.



DINNER MENU PLATED

Minimum 4 courses

These prices are per person and include a soup or salad, an appetizer, a main dish and a dessert.

These prices are based on the same menu for every person.

For multiple menu selections (main dishes only), the highest priced meal will be charged plus an additional supplement per person:

- Supplement per person 72 hours prior to event: \$5 for 2 choices or \$7 for 3 choices
- Supplement per person for orders taken at the table: \$7 for 2 choices or \$9 for 3 choices

It would be our pleasure to advise you which orders may and may not be placed at the table.

Soups and salads (select one)

Asparagus and basil soup

Beer and onion soup, cheddar garnish

Three mushroom soup with chive whipped cream garnish

Baby spinach, goat cheese, blackberries, pecan and balsamic vinaigrette

Mesclun salad, smoked duck confit, almond and pomegranate vinaigrette

Lamb's lettuce with figs and prosciutto, white wine vinegar and truffle dressing

Baby arugula salad, watermelon, pine nuts and parmesan shavings, honey lemon vinaigrette

Hot and cold appetizers (select one)

Duck confit, caramelized onion, goat cheese with blueberry gastric in a filo baluchon

Wild mushroom feuilleté, chive cream sauce

Coulibiac of salmon (en croute), dill beurre blanc

Salmon duo: smoked salmon with salmon mousse, pickled beets, citrus vinaigrette

Braised pork belly, pumpkin and Granny Smith apple puree

Duo of beef tartar: classic and Asian



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Main courses (select one)

Grilled chicken breast, mushroom sauce, gratin dauphinois, almond green beans, bell pepper	\$68
Panko crusted chicken stuffed with prosciutto and provolone, tomato coulis, herb roasted new potatoes, asparagus, carrot fan and cherry tomatoes	\$69
Tuscan three-bean ragout on crispy polenta (gluten free)	\$69
Duck confit, blueberry sauce, sweet potato puree, grilled vegetable tower	\$72
Rack of pork, truffle mash potatoes, roasted root vegetables, maple Dijon sauce	\$70
Pan seared red snapper, red beat soffritto, maple syrup glazed baby carrots, pan fried Yukon gold potatoes	\$71
Miso glazed salmon, basmati rice, mixed sautéed vegetables	\$71
Sesame crusted tuna on lentil confetti, with ginger and lemongrass braised carrot (gluten free)	\$73
Veal loin with a black olive and sun dried tomato crust, bordelaise sauce, creamy goat cheese polenta	\$82
Filet mignon with peppercorn sauce, potato rösti galette, vegetable stack	\$84

Desserts (select one)

Lime yogurt mousse cake
Wild berries mousse cake (gluten free)
Ferrero Rocher chocolate dome
Cornucopia
Trio of verrines (extra \$3 per person)
Tiramisu dome
Tiramisu (gluten free)
Chocolate mousse (gluten free)
Freshly brewed Starbucks® coffee and an assortment of Tazo® herbal teas

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Prices are subject to change.



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RECEPTION BUFFET HORS-D'OEUVRES

Hors-d'oeuvres buffet | \$42.50/person

Minimum 40 persons

Crispy vegetables and dip

Chips, pretzels and peanuts

Cold canapés

Tomato bruschetta on crouton

Scallop ceviche with coriander and lime

Duck rillettes on nut and fruit bread

Goat cheese covered grape rolled
in crushed pistachio

Hot canapés

Chicken satay with peanut sauce

Vegetable imperial roll

Fried chicken dumpling with sweet chili sauce

Shrimp tempura

This menu includes 10 assorted canapes per person.

For groups under 40 persons, please order by the dozen; see price list on the next page.

Service & administration fee of 17%, GST 5% and PST 9.975% taxes apply on all food and beverage.

Prices are subject to change.

CANAPÉS FANTASY

Hot and cold canapés fantasy

Minimum of 3 dozens per choice* - price per dozen

Cold

Tomato bruschetta on crouton	\$38.50
Gazpacho and matane shrimp shooter	\$38.50
Nordic shrimp salad on cucumber	\$38.50
Cherry tomato and bocconcini pearl brochette	\$38.50
Prosciutto melon	\$39.50
Duck rillettes on nut and fruit bread	\$39.50
Goat cheese covered grape rolled in crushed pistachio	\$39.50
Scallop ceviche with coriander and lime	\$42
Seared beef and onion maple compote on blue cheese crostini	\$42
Tuna tataki on fried wonton with wasabi mayonnaise	\$42
Smoked salmon on blinis with dill aioli	\$42

Hot

Vegetable imperial roll	\$34.50
Spanakopita	\$35.50
Fried chicken dumpling with sweet chili sauce	\$37.50
Mini mushroom strudel	\$39.50
Chicken satay with peanut sauce	\$39.50
Brie and cranberry in filo	\$39.50
Mini wellington of chicken or beef	\$42
Apple brie grilled cheese	\$42
Shrimp tempura	\$46
Lamb chop with mint and rosemary chimichurri	\$49

Mini sliders

Thai marinated chicken with sweet chili and green onions	\$38.50
Pulled pork and Havarti cheese	\$39.50
Panko fried shrimp with spicy cajun/lime aioli	\$39.50
Lamb with mint tzatziki sauce	\$41
Classic Angus beef with caramelized maple onions and aged cheddar	\$41

*Orders below the minimum of 3 dozens per choice are subject to a surcharge of 10% per dozen.

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Prices are subject to change

GOURMET FOOD STATIONS

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

Minimum 40 persons per station

Montréal ** | \$20/person

Montréal's famous smoked meat

Rye bread and dill pickles

Coleslaw

Condiments

Italy ** | \$21/person

Choice of 2 pasta

Creamy parmesan, tomato and rosé sauces

Caesar salad

Happy hour | \$27/person

Crispy vegetables and dip

Cubed cheese

Spicy chicken wings and fried onion rings

Curly fries with Cajun spices

Mini burger sliders

****These stations require the services of a chef (or more based on the number of guests) :
\$70/hour, plus taxes, minimum 4 hours, per chef.**

Additional food charges will apply for a group between 20 to 40 people.

Service & administration fee of 17%, GST 5% and PST 9.975% taxes apply on all food and beverage.

Prices are subject to change.

SWEET TABLE

Minimum 40 persons

Sweet table | \$ 28/person

Mini Italian pastries
Seasonal pies
Strawberry shortcake
Royal chocolate cake
Cannoli, eclairs
Red velvet cake
Sliced fresh fruits
Coffee, tea, herbal tea

Additional food charges will apply should your attendance be less than 40 people and selection may vary.

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Prices are subject to change.

ENHANCEMENTS

Cold pizza squares	\$39.50/dozen
Chocolate fondue with fresh fruits and orange cake	\$13/person
Chicken wings	\$39.50/dozen
Basket of nachos with salsa or guacamole (serves 10 persons)	\$22/basket
Assorted cheese and cracker platter (serves 25 persons)	\$285/platter
Finger sandwiches	\$45/dozen
Crispy vegetables and dip platter (serves 10 persons)	\$43/platter

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Prices are subject to change.

RECEPTION PACKAGES

Minimum 50 persons

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

Option 1 | \$21/person

One-hour open bar

Option 2 | \$29/person

Open bar for 2 consecutive hours

Option 3 | \$42/person

One-hour open bar and 5 canapés per person (Canapés from Reception buffet hors-d'œuvres menu)

Option 4 | \$62/person

One-hour open bar and 10 canapés per person (Canapés from Reception buffet hors-d'œuvres menu)

Service & administration fee of 17%, GST 5% and PST 9.975% taxes apply on all food and beverage.

Prices are subject to change

CASH BAR

Cash bar (per drink)

Apéritif – Standard brands (Vermouth, Sherry, Port)	\$ 10.00
Hard Liquor – Standard brands (rye, gin, vodka, scotch, rhum)	\$ 10.00
Red & white house wine	\$ 11.00
Mimosa	\$ 11.00
Domestic beer	\$ 9.50
Imported beer or micro-brewery	\$ 11.00
Kir	\$ 11.00
Sparkling wine (Henkell Trocken)	\$ 12.00
Digestive standard brands (Cointreau, Amaretto, Grand Marnier, Baileys, Cognac VS, Tia Maria)	\$ 12.00
Digestive premium brands (Cognac VSOP, Chivas Regal, Crown Royal)	\$ 15.00
Soft drink, juice or St-Justin mineral water	\$ 6.50
Perrier	\$ 7.50

For each bar (up to 100 persons), if net beverage sales are met or exceed \$500, the service of a barman and cashier are free. If sales are lower, a barman and cashier fee of \$260 plus taxes is applicable, maximum 3 hours. Each additional hour thereafter will be charged at \$90 plus taxes.

Cash bar prices include taxes.

Gratuities are at your discretion.

GST and PST only apply on labor.

Prices are subject to change.

OPEN BAR

	Per drink
Apéritif (Vermouth, Dubonnet, St-Raphaël, Sherry, Port)	\$8
Hard liquor standard brands (rye, gin, vodka, scotch)	\$8
Domestic Beer	\$7.50
Imported beer or Micro-brewery beer	\$9
Red & white house wine	\$9
Sparkling wine (Henkell Trocken)	\$10
Regular digestive (Cointreau, Amaretto, Grand Marnier, Baileys, Cognac VS, Tia Maria)	\$9.75
Premium digestive (Cognac VSOP, Chivas Regal, Crown Royal)	\$12.50
Soft drinks, juice & St Justin mineral water	\$5.50
Perrier	\$6.25
Punch	Per gallon (= 30 glasses)
Rhum punch	\$210
Non-alcoholic punch	\$110

For each bar (up to 100 persons), if net beverage sales are met or exceed \$400, the service of a barman is free. If sales are lower, a barman fee of \$140 plus taxes is applicable, maximum 3 hours. Each additional hour thereafter will be charged at \$50 plus taxes.

Service & administration fee of 17%, GST 5% and PST 9.975% taxes apply on all food and beverage.

GST and PST only apply on labor.

Prices are subject to change.

WHITE AND ROSÉ WINE

House suggestion – white wine

*Sauvignon, Château Pech-Céleyran, vin de Pays d'Oc, France \$ 43

White wine selection

Chardonnay / Pinot Grigio, Trevini Primo, Delle Venezie, Italy \$ 44

Chardonnay, Baron Philippe de Rothschild, vin de Pays d'Oc, France \$ 44

*Trebiano, Rubicone, Barzoli, IGP, Italy \$ 45

Jaleo, Ciura, Spain \$ 45

Gros manseng, Domaine du Tariquet, Sud Ouest, France \$ 45

Sauvignon blanc, Les Janelles, vin de Pays d'oc, France \$ 47

Pinot Grigio, Ruffino, Delle Venezie, Italy \$ 50

Sauvignon blanc, Kim Crawford, Marlborough, New Zealand \$ 60

* Private import

Rosé wine selection

Jackson Triggs Proprietors' selection, v.d.t., Niagara, Canada \$ 45

White Zinfandel, Gallo Family, v.d.t., California, USA \$ 45

Service & administration fee of 17%, GST 5% and PST 9.975% taxes apply on all food & beverage.

Prices are subject to change.

RED WINES

House suggestion – red wine

*Merlot / Cabernet Sauvignon, Château Pech-Celeyran, vin de Pays D'Oc, France \$43

Red wine selection

Cabernet Sauvignon, Baron Philippe de Rothschild, vin de pays d'Oc, France	\$44
*Jaleo Monastrell, Spain	\$45
Syrah, Les Jamelles, vin de Pays d'Oc, France	\$45
*Montepulciano d'Abruzzo, Barzoli, D.O.C., Italy	\$45
Cabernet Sauvignon, Perez Cruz, Reserva, Chili	\$46
*Cabernet Sauvignon, Carmenere, Shiraz, Epica, Chili	\$46
Pinot noir, Réserve, Trappiche, Argentina	\$47
Merlot, Woodbridge Robert Mondavi, California, USA	\$48
Chianti, Ruffino, Toscane, Italy	\$50
Pinot Noir, Blackstone, California, USA	\$60

* Private import

Service & administration fee of 17%, GST 5% and PST 9.975% taxes apply on all Food and beverage.

Prices are subject to change.

SPARKLING & CHAMPAGNE

Sparkling

Henkell Trocken, Cuvée sec, Germany	\$ 49
Prosecco Ruffino, Delle Venezie, Italy	\$ 51

Champagne

Champagne Ayala Brut Majeur, France	\$ 95
Champagne Ayala Rosé Majeur, France	\$ 99
Mumm Cordon Rouge, brut, France	\$ 140
Duval-Leroy, cuvee design Paris, brut, France	\$ 190

Service & administration fee of 17%, GST 5% and PST 9.975% taxes apply on all Food and beverage.

Prices are subject to change.

Keep your Attendees Energized With these Performance Foods

"Fit for you" buffet | \$31

*Minimum of 30 persons for buffet
Available plated at \$33*

Chilled orange juice & grapefruit juice
Freshly cut seasonal fruit & berries
Scrambled egg whites with peppers, spinach and goat cheese
Turkey sausage
Freshly brewed Starbucks® coffee and an assortment of Tazo® herbal teas

Steak & eggs plated breakfast | \$39.50

Chilled orange juice
Grilled New York striploin
Sautéed spinach
Two poached eggs (carb conscious)
Freshly brewed Starbucks® coffee and an assortment of Tazo® herbal teas

Breaks

À la carte

Diet soft drinks | \$4.75
Bottled water | \$4.75 still & sparkling
Granola & power bars | \$5

Trailblazer | \$14.50

Individual trail mix with "Produit du verger" sparkling apple or berry juice
Bottled water
(low cholesterol)

European break | \$26

Cheese platter : creamy brie, gorgonzola, oka, wine gelée, almonds, pepperoni sticks
Freshly brewed Starbucks® coffee and an assortment of Tazo® herbal teas

Service & administration fee of 17%, GST 5% and PST 9.975% taxes apply on all food and beverage.

An extra labor charge of \$100.00 plus taxes is applicable for each meal below 25 persons.

Prices are subject to change.

Keep your Attendees Energized With these Performance Foods

Plated lunch

Choose one starter :

Soup of the day

or

Spinach salad with sliced almond, chopped egg, warm
bacon vinaigrette (add \$2)

Choose one main course :

Atlantic salmon salad | \$42

*Crisp garden greens, cherry tomatoes, avocado,
cucumbers, pea sprouts, wasabi cucumber vinaigrette*

Veal osso buco | \$58

Gremolata, rich tomato veal sauce, grilled zucchini

Herb grilled breast of chicken | \$47

Grilled zucchini, tomato caper relish

Grilled halibut | \$52

Steamed potato, ratatouille, parsley jus

Choose one desserts:

Figs, mascarpone and honey feuilleté

Strawberry mousse cake

Cheesecake

Wild berry cake

Tiramisu (gluten-free)

Chocolate mousse (gluten-free)

Freshly cut fruit plate (add \$2)

Mango or berry sorbet with biscotti (add \$3)

Freshly brewed Starbucks® coffee and
an assortment of Tazo® herbal teas

Take-out Boxed lunch | \$38.50

Whole seasonal fruit (apple, orange or banana)
Chopped salad with iceberg, cucumber, tomato
and balsamic vinaigrette

Guest choice of :

Grilled Atlantic salmon

or

Herb marinated chicken breast

Garden fresh vegetable crudités with herb dip

Low fat yogurt

Bottled still water

**Boxed lunch is meant to be consumed outside of the
hotel. An extra charge of \$8.00/box will apply should you
choose to eat in your meeting room.**

*Service & administration fee of 17%, GST 5% and PST
9.975% taxes apply on all food and beverage.*

***An extra labor charge of \$100.00 plus taxes is applicable
for each meal below 25 persons.***

Prices are subject to change.

Keep your Attendees Energized With these Performance Foods

Hot hors d'oeuvres

*Minimum 3 dozen per choice**

Thai beef satay with lime | \$42 per dozen

Lemon & rosemary grilled chicken satay, preserved
lemon yogurt | \$45 per dozen

Cold hors d'oeuvres

*Minimum 3 dozen per choice**

Prosciutto & melon | \$38.50 per dozen

Fruit kebobs, honey yogurt dip | \$7.50 each

****Orders below the minimum of 3 dozens per choice are
subject to a 10% surcharge per dozen.***

*Service & administration fee of 17%, GST 5% and PST
9.975% taxes apply on all food and beverage.*

Prices are subject to change.

TECHNOLOGY

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 with an analog line is available in every meeting room.

Internal calls are free.

Electricity

100 amp 3-phase (Salle de Bal, Cartier or Caf'Conc')	\$350/day
40 amp panel	\$99/day
Electrical extension cords	\$9/day
Power bar	\$9/day
Electrical lift rental	\$300/day

Accessories

Flipchart and markers	\$31/day
Hands-free telephone	\$135/day

Labor fee for electrician or operator (minimum 4 hours)

Monday to Friday / 8:00 – 16:00	\$83/hour
Evening or weekend	\$109/hour

Security

Security agent (minimum 4 hours)	\$44/hour
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GST 5% and PST 9.975% taxes apply.

Prices are subject to change.

AUDIO VISUAL

FREEMAN AUDIO VISUAL CANADA

Official supplier for the Marriott Château Champlain.

“Our Commitment to Your Success”

At Freeman Audio Visual Canada, 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

Shayne McCool

Tel : 514-866-7804

Email: shayne.mccool@freemanco.com

FREEMAN AUDIO-VISUAL

Summary price list per day

Projection

LCD projectors	from \$360
Tripod screens and « fast fold »	from \$60
Video VHS, DVD and CD players	from \$80
Monitors	from \$100
LCD flat screens and Plasma	from \$125

Audio

Assorted microphones	from \$40
Complete High Fidelity sound system upon request	

Conference accessories

Wireless mouse button	from \$40
Laser pointer	from \$40

Simultaneous Interpretation

Bilingual translation kit	from \$300
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	to be determined

Labour rates

Technical Personnel (4 hours minimum)	\$66/hour
Audio Visual Specialist (4 hours minimum)	\$70/hour

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

Installation, cables & 15% service, GST 5% and PST 9.975% taxes apply on Freeman fees

Prices are subject to change without notice



GENERAL 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 themed 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

Meeting and banquet rooms:

- 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 \$100.00 plus taxes is applicable for each meal below 25 persons.
- Should your group be under the minimum required for certain menus, we will be pleased to suggest alternative options or an extra charge will apply.

Checkroom:

A coat check service is offered at the cost of \$3.50 per coat, taxes included. The coat check will be open with a minimum revenue of \$175.00 per attendant, for a day-time or evening period, or the difference will be charged to your master account. Extra charge may apply depending on duration of the event.

Music:

Royalties/license fees for music during an event:

SOCAN (Society Composers, Authors and Music Publishers of Canada) fees range from \$20.56 to \$174.79 plus taxes

RE:SOUND (Music licensing company for artists and record companies) fees range from \$9.25 to \$78.66 plus taxes.

These fees apply to each event where music will be played, with or without dance and will be added to your master account.

Parking:

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.

Valet service available for guests lodging in the hotel, at a fee.

All prices are subject to change without prior notice.



Marriott Montreal Château Champlain

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