



MARRIOTT
MONTREAL
CHATEAU CHAMPLAIN



EVENT MENUS - 2018



Marriott Montreal Château Champlain
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BREAKFAST

Continental breakfast buffet | \$27/person

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

Morning delight buffet | \$36.50/person

Minimum 30 persons

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, French crepes or pancakes with Quebec maple syrup
Mini croissants, breakfast pastries and artisanal breads
Marmalade, jam, honey and butter
Freshly brewed Starbucks® coffee and an assortment of Tazo® herbal teas

The Montreal Bagel Bar | \$33/person

Chilled orange juice
Seasonal sliced fresh fruits
Assorted individual yogurts
Assorted cold cereal and muesli
Selection of assorted bagels, with garnishes :
assorted cream cheeses
fruit preserves, butter, margarine, peanut butter, mayonnaise
sliced black forest ham
sliced havarti cheese
crispy bacon
lettuce & tomato
Freshly brewed Starbucks® coffee and an assortment of Tazo® herbal teas

Gluten-Free and Vegetarian breakfast | \$39/person

Chilled orange juice
Breakfast Salad: spinach, kale, fresh berries, banana, chia seed covered apple slices, oven roasted walnuts, orange poppy seed vinaigrette
Vegetarian Frittata (mushrooms, peppers and asparagus)
Fresh, never frozen breakfast potatoes
Green Smoothie: green apple, kiwi and cucumber
Sliced fresh fruit platter
Multigrain bagel, whole wheat English muffins served with low fat cream cheese.
Freshly brewed Starbucks® coffee and an assortment of Tazo® herbal teas

The plated breakfast | \$32.50/person

Chilled orange juice
Fresh scrambled eggs: your choice of plain, cheese or chive garnish
Bacon, sausages or ham
Breakfast potatoes
Mini croissants, breakfast pastries and toasts
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

Also served as a buffet | 34.50\$/person

Minimum 30 persons

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.

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*	\$6/person
Plain omelet*	\$6/person
Cheese omelet*	\$6/person
Western omelet*	\$6/person
Burrito with egg, cheese, black beans and salsa	\$7.50/person
Breakfast cheese (cheddar, Swiss, Havarti)	\$8/person
Individual plain or fruit yogurt	\$4 each
Individual Greek plain or fruit yogurt	\$5 each
Bagel with cream cheese	\$6 each
Yogurt parfait with fruits and honey	\$8 each
Sliced fresh fruit	\$8/person
Whole fresh fruit	\$3.50 each
Fruit smoothie	\$7 each
Individual boxed cold cereal with milk	\$5 each
Individual fruit salad	\$5 each
Gluten free cereal	\$7 each
Gluten free bread	\$7/person
Gluten free muffin	\$5 each
Almond or Soy milk	\$20/litre

* 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.

Prices are subject to change.

COFFEE BREAKS

Coffee break | \$15/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 | \$20/person

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

At the Movies | \$22/person

Bad Monkey popcorn
Licorice
Chocolate disks topped with dried fruits
Assorted soft drinks and mineral water
Freshly brewed Starbucks® coffee and an assortment of Tazo® herbal teas

Italian Break | \$23/person

Minimum 25 persons

Mini cannoli
Gluten free biscotti
Gluten free almond cookies
Freshly brewed Starbucks® coffee and an assortment of Tazo® herbal teas

Waffle Station | \$25/person

Belgian waffle
Garnishes:
Nutella, custard
Raspberry coulis
Maple syrup, banana, strawberry
Whipped cream
Freshly brewed Starbucks® coffee and an assortment of Tazo® herbal teas
Assorted soft drinks and mineral water

Mediterranean | \$23/person

Minimum 25 persons

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

Parfait Yogurt Bar | \$22/person

Greek yogurt
Granola
Dried fruits
Seasonal berries
Chia and sunflower seeds
Assorted soft drinks and mineral water
Freshly brewed Starbucks® coffee and an assortment of Tazo® herbal teas

The all day break | \$37/person

AM:

Cookies, Donut holes
Assorted soft drinks and mineral water
Freshly brewed Starbucks® coffee and an assortment of Tazo® herbal teas

PM:

Sliced fresh fruits, warm puff pastry cheese twists with tomato sauce
Assorted soft drinks and mineral water
Freshly brewed Starbucks® coffee and an assortment of Tazo® herbal teas

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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)	\$86/gallon
Juices and homemade ice tea (1.8 liters = 8 glasses)	\$30/pitcher
Soft drink, bottled juice, spring or mineral water	\$4.75/each
Perrier or San Pellegrino	\$5.75/each
Soy or Almond milk	\$20/litre

Sweet items - by the dozen

Miniature Italian pastries	\$42
Chocolate brownies or date squares or Nanaimo bars	\$36
Assorted homemade cookies	\$36
Loaf bread slices (banana, cranberry, carrot or blueberry)	\$36
Nestlé ice creams	\$57
Scones	\$39
Homemade donut filled with berry coulis, caramel or Nutella	\$32
Heavenly biscotti with almonds and pistachios	\$42

Salty items

Warm puff pastry cheese twists served with pomodoro dipping sauce	\$5/person
Hummus with pita chips	\$5/person
Bad Monkey gourmet popcorn	\$5/person
Nachos, salsa or guacamole	\$4/person
Chips	\$4/person
Mixed nuts	\$7/person

Healthy items

Crispy vegetables and dip	\$5/person
Individual fruit salad	\$5 each
Fruit smoothie	\$7 each
Assortment of Kashi granola bars	\$5.50 each
Whole fresh fruit	\$3.50 each
Sliced fresh fruit platter	\$8/person

Gluten Free items

Almond cookies	\$38/dozen
Biscotti	\$46/dozen
Brownies	\$7.25 each
Carrot cake	\$7.25 each
Red Velvet cake with cream cheese icing	\$8.50 each
Lemon cake with raspberry frosting	\$8.50 each

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Prices are subject to change.

WORKING LUNCH BUFFET

Picnic | \$42.50/person

Soup of the day
Assortment of daily fresh salads (3)
Assorted sandwiches (including vegetarian)
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 | \$48/person

Soup of the day
Assortment of daily fresh salads (3)
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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BUFFET LUNCHES

Montreal Experience buffet lunch | \$49/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

Chef's dessert of the day
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 | \$54/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

Hot dishes

Beef and mushroom stir fry
Tilapia with Asian orange marmalade
Rice and Asian inspired stir fried 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 | \$54/person

Minimum 40 persons

Appetizers

Minestrone soup
Tomato, bocconcini and basil
Pasta salad with spicy capicollo and pesto
Caesar salad
Panzanella bread salad

Hot dishes

3 cheese ravioli with rosée sauce
Chicken cacciatore
Filet of sole with fennel and orange slaw
Creamy polenta and market vegetables

Desserts

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

Southern Hospitality buffet lunch | \$55/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
Blackened Basa filet with lime sauce
Corn and green bean succotash
Mash potatoes and home style gravy

Desserts

Chef's dessert of the day
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 under the minimum required.

Prices are subject to change.

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



BUFFET LUNCHES

Tex Mex buffet lunch | \$52/person

Minimum 40 persons

Appetizers

Mexican vegetable soup
Shrimp, corn and black bean salad with chipotle dressing
Tex-Mex pasta salad
Mixed greens with dressing

Hot dishes

Chicken enchiladas
Chili con carne
Oven baked cod with jícama salsa
Refried beans
Tex-Mex rice

Tortillas and tacos
Nachos with queso (cheese)
Sour cream, guacamole and salsa

Desserts

Churros with Ibarra chocolate sauce
Grilled pineapple with bourbon caramel sauce
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.

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.



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BUFFET LUNCHES

Buffet lunch at the Château | \$48/person

Minimum 40 persons

Appetizers

Soup of the day
1 green salad
Platter of tomato bocconcini

Hot dishes

Beef Stroganoff
Oven roasted tilapia
Basmati rice
Market vegetables

Desserts

Chef's daily dessert
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.***

Gluten free vegetarian buffet lunch | \$53/person

Minimum 40 persons

Appetizers

Quinoa salad with Mediterranean accents
Crispy vegetables platter and homemade spinach dip
Carrot and raisin salad
Baby spinach salad with ginger dressing

Hot dishes

Gluten free pasta with grilled vegetables, tomato sauce
with Kalamata olives
Moroccan style couscous with grilled tofu and chickpeas
Poached salmon with capers and olive gremolata
Oven baked salmon on spaghetti squash topped with
Cayman island salsa

Desserts

Fruit salad
Assorted healthy bars
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 powder & fresh basil

Mesclun salad with dried cranberries and walnuts

Classic Caesar salad with fresh parmesan and baguette crouton

Strawberry spinach salad with goat cheese crumble and pecans

Homemade duck rilette with gastric cherries, grilled bread with cherry hazelnut purée

Main dish choices

Vegetable ratatouille stuffed rotolo pasta topped with San Marzano crushed tomato, EVOO and fresh basil	\$42
Grilled chicken breast with mushroom sauce, sautéed market vegetables and roasted potatoes	\$46
Grilled salmon with artichokes, leek gnocchi, grainy mustard beurre blanc and crispy fennel	\$49
12-hour braised beef shoulder with butternut squash purée, mushrooms and pan seared Brussel sprouts	\$49
Roasted cod with lemon beurre blanc and root vegetable ratatouille	\$48
Grilled beef bavette with red wine sauce, roasted potatoes and grilled asparagus and young corn	\$52
Grilled pork tenderloin with green curry, bok choy, red pepper, basmati rice and cumin spiced pumpkin seeds	\$47
Lamb shank Milanese with goat cheese polenta and young squash	\$49

Desserts

Dôme Rocher chocolate cake

Wild berry cake

Lime yogurt cake

Cheesecake

Tiramisu (gluten free)

Chocolate mousse (gluten free)

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.

TAKE-OUT LUNCH BOX

Take-out lunch box | \$34/person

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

Boxed lunches are meant to be consumed outside of the hotel. An extra charge of \$8/box will apply should you choose to eat in your meeting room.

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

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

Prices are subject to change.

RECEPTION BUFFET HORS-D'OEUVRES

Hors d'œuvre buffet | 49\$/person

Minimum 40 persons

Crisp vegetables and dip

Chips and pretzels

Cold canapés

Mini smoked salmon bagel with wasabi cream cheese

Mini shrimp sandwich with fennel and mandarin orange

Chicken liver parfait stuffed profiterole

Tomato bruschetta on a balsamic garlic crostini

Hot canapés

Grilled tandoori chicken satay

Asian vegetable spring roll with plum dipping sauce

Panko fried crab cake with spicy avocado sauce

Truffle infused mac & cheese arancini

This menu includes 10 assorted canapés per person

For groups under 40 people, canapés must be ordered by the dozen (see listing on 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

Minimum 3 dozens per choice – price per dozen*

Cold ideas « Deluxe » | 45\$/dozen

Smoked salmon on a mini bagel, with wasabi cream
 Chicken liver parfait stuffed profiterole
 Tomato and bocconcini salad in verrine
 Tomato bruschetta on a balsamic garlic crostini
 Peruvian style white fish ceviche with tiger's milk in mini verrine
 Feta, cherry tomatoes and olives salad in beetroot basket
 Baby baked potato with chive sour cream and lumpfish caviar

Cold ideas « Prestige » | 50\$/dozen

Mini shrimp sandwich with fennel and mandarin orange
 Seared beef and onion maple compote on blue cheese crostini
 70% bitter chocolate dipped foie gras mousse lollipop
 Vegetarian spring roll with Vietnamese dipping sauce
 Hawaiian salmon poke in sesame crusted shell
 Sesame crusted ahi tuna and vegetable taco
 Goat cheese covered grape rolled in crushed pistachio

Hot ideas « Deluxe » | 45\$/dozen

Steamed vegetable dumplings with sweet chili dipping sauce
 Truffle infused mac & cheese arancini
 Asian vegetable spring roll with plum dipping sauce
 Grilled tandoori chicken satay
 Mini chicken and waffle topped with chipotle maple syrup
 Slow roasted pork belly bites with orange marmalade glaze
 Traditional Greek spanakopita

Hot ideas « Prestige » | 50\$/dozen

Grilled New Zealand lamb chop with cilantro and mint chimichurri
 Vietnamese lemongrass shrimp skewer
 Grilled Asian sweet and spicy beef satay
 Panko fried crab cakes with spicy avocado sauce
 Grilled oyster with kimchi compound butter
 Hoisin shredded duck and vegetables in fried egg roll taco

Minimum 3 dozens per choice – price per dozen*

Mini sliders | 45\$/dozen

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

* an additional fee of 10% will apply to each order under 3 dozens

RECEPTION - ENHANCEMENTS

Cold pizza squares	39,50\$/dozen
Chocolate fondue with fresh fruits and orange cake	15\$/person
Chicken wings	39,50\$/dozen
Nachos with salsa or guacamole	4\$/person
Assorted cheese and cracker	12\$/person
Finger sandwiches	45\$/dozen
Crispy vegetables and dip	5\$/person

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

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 * | \$23/person

Montréal's famous smoked meat

Rye bread and dill pickles

Fries

Coleslaw

Condiments

Italy * | \$22/person

Choice of 2 pasta

Creamy parmesan, tomato and rosé sauces

Caesar salad

Happy hour | \$30/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

Sweet table | \$30/person

Minimum 40 persons

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.

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

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 | \$46/person

One-hour open bar and 5 canapés per person

(Canapés from Reception buffet hors-d'œuvres menu)

Option 4 | \$70/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

DINNER BUFFET

Québec buffet dinner | \$75/person

Minimum 50 persons

Soup

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-croûte" section

Smoked meat station
Poutine station

Main courses

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

Desserts

Pudding "chômeur" (regional dessert)
Assorted cakes and pies
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 | \$81/person

Minimum 70 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

Central Canada

Assortment of Quebec and Ontario cheeses served with strawberries and grapes
Display of freshly baked breads and rolls with butter
Maple and molasses glazed chicken breast supreme, tarragon jus
Quebec "tourtière" (meat pie)
Quebec pork loin with maple and mustard 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

Chef's sweet table
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 70 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 if guaranteed 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 (select one)

Asparagus and basil soup

Beer and onion soup thickened with aged white cheddar

Three mushroom soup with chive whipped cream garnish

Indian Mulligatawny soup

Broccoli soup with cumin and yogurt garnish

Classic cold gazpacho soup with spicy lime Nordic shrimp garnish

Cold and hot appetizers (select one)

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

Quinoa timbale, guacamole, shrimp and lime

Beet carpaccio, chorizo, goat cheese, apple gel and orange zest

Beef Tataki with yuzu dressing, fried garlic and shitake mushrooms

Shredded duck confit with goat cheese, maple caramelized onions on puff pastry and pomegranate sauce

Braised pork belly, pumpkin puree and Granny Smith apple matchsticks

Main courses (select one)

Tex-Mex grilled chicken breast with mango and jícama salsa, southwestern rice and grilled zucchini	\$71
Rack of pork with maple whisky sauce, braised red cabbage, cider vinegar apples and creamy mash potatoes	\$74
Duck confit, blueberry sauce, ginger carrot puree and gratin Dauphinois	\$75
Parmesan horseradish crusted salmon filet, garlic parsnip puree, rapini and confit cherry tomatoes	\$75
Veal medallions with creamy morel mushroom sauce, old fashioned mustard spaetzli, grilled asparagus and sweet green pea puree	\$76
Grilled mahi-mahi, sautéed kale, lemon saffron quinoa and pineapple salsa	\$77
Beef bavette truffle mash potatoes, mushroom and butter sautéed Kenyan green beans	\$78
Lamb rack with mint pea and mushroom risotto, rainbow swiss chard, roasted garlic sauce	\$84
Filet mignon with Pont-neuf potatoes, young squash, maple sautéed carrot, wild mushrooms and spinach	\$88

Desserts (select one)

Mascarpone and orange cake
White chocolate and raspberries cake
Semifreddo a la gianduia
Piña colada cake
Wild berries mousse cake (gluten free)
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.

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 Prosecco	\$ 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

Open bar (per drink)

Apéritif (vermouth, Dubonnet, St-Raphaël, sherry, port)	\$8.00
Hard liquor standard brands (rye, gin, vodka, scotch)	\$8.00
Domestic Beer	\$7.50
Imported beer or Micro-brewery beer	\$9.00
Red & white house wine	\$9.00
Sparkling wine Prosecco	\$10.00
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

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

Jaleo, Ciura, Spain \$ 45

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

Heranos Lurton, Rueda, Verdejo, Espagne \$ 46

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

Chardonnay, Robert Mondavi, Private selection, California, USA \$ 48

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

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

* Private import

Rosé wine selection

Cliff 79, Australia \$ 44

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

Marques de marialva, Barraida, Portugal \$44

*Jaleo Monastrell, Spain \$45

Syrah, Les Jamelles, vin de Pays d'Oc, France \$45

*Montepulciano d'Abruzzo, Barzoli, D.O.C., Italy \$45

Merlot, Syrah, Cabernet Sauvignon, Yellow Tail, Big bold red, Australia \$45

*Cabernet Sauvignon, Carmenere, Shiraz, Epica, Chili \$46

Merlot, Woodbridge Robert Mondavi, California, USA \$48

Chianti, Ruffino, Toscane, Italy \$50

Private Selection Robert Mondavi, Pinot Noir, California, USA \$59

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

Prosecco Ruffino, Delle Venezie, Italy	\$ 51
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Champagne

Champagne Ayala Brut Majeur, France	\$ 95
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Champagne Ayala Rosé Majeur, France	\$ 99
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Mumm Cordon Rouge, brut, France	\$ 135
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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" breakfast buffet | \$34

*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 | \$43

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 | \$6

Trailblazer | \$16

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

European break | \$29

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 | \$44

*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 | \$48

Grilled zucchini, tomato caper relish

Grilled halibut | \$54

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 | \$40

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.**

* 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.

*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 | \$45 per dozen

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

Cold hors d'oeuvres

*Minimum 3 dozen per choice**

Prosciutto & melon | \$45 per dozen

Fruit kebabs, honey yogurt dip | \$8 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	\$33/day
Hands-free telephone	\$135/day

Labor fee for electrician or operator (minimum 4 hours)

Monday to Friday / 8:00 – 16:00	\$85/hour
Evening or weekend	\$115/hour

Security

Security agent (minimum 4 hours)	\$46/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.

Contact: Pascal Lachapelle

Tel : (514) 809-4108

Email : pascal.lachapelle@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 & 17% 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 period of 8 consecutive hours, or the difference will be charged to your master account. Extended periods will be billed at \$14 plus taxes per additional hour.

Music:

Royalties/license fees for music during an event:

SOCAN (Society Composers, Authors and Music Publishers of Canada) fees range from \$22.06 to \$187.55 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.