

Event Menus

A photograph of a long wooden table set for an outdoor event. The table is covered with white linens and set with glassware, plates, and folded napkins. Several colorful floral centerpieces in wooden planters are placed along the table. The background is a blurred outdoor setting with greenery and more tables.

OMNI MONT-ROYAL HOTEL
EVENT MENUS



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prices are subject to 19% service charge and federal tax of 5% plus provincial tax of 9.975%. all menus and prices are subject to change without notice.



BREAKFAST BUFFET

breakfast buffets require a minimum of 25 people. a 200 fee will apply for groups of fewer than 25.

all breakfasts include coffee, variety of tea and herbal tea, 100% fresh orange and grapefruit juices, butter and jam.

MONT-ROYAL

assorted breakfast pastries | muffins, chokolatines, croissants and pastries

assorted white & brown bread

assorted yogurts

seasonal sliced fresh fruits

28 per person

OUTREMONT

assorted breakfast pastries | muffins, chokolatines, croissants and pastries

assorted white & brown bread

sliced fresh fruits

crispy breakfast potatoes

pancakes, maple syrup

assorted yogurts

SELECT A SIDE

scrambled eggs

bacon

38 per person

HEALTHY WESTMOUNT

house-made smoothies

yogurt bar | high fiber cereals, granola, nuts, dry fruits, fruit coulis

whole wheat and sprouted grains breads from première moisson bakery mc

quebec roasted potatoes seasoned with fines herbes

scrambled eggs with chickpeas, tomatoes and peppers

seasonal sliced fresh fruits

39 per person



BREAKFAST - À LA CARTE

for in-room attendant with a server or chef, an extra charge of 200 for two hours per server will apply.

COLD CHOICES

- assorted breakfast pastries & muffins | 44 per dozen
- 100% fresh orange and grapefruit juice | 21 per liter
- house-made smoothie | 26 per liter
- assorted yogurts | 6 per piece
- yogurt parfaits | 9 per person
- bagel from fairmont bagel mc bakery served with cream cheese | 6 per person
- fresh whole fruit | 4 per piece
- seasonal sliced fresh fruits | 12 per person
- hard-boiled eggs | 24 per dozen
- cheddar and swiss cheese platter | 12 per person 56g per person
- cold cuts platter | 12 per person | 28g per person
- smoked salmon with toppings | 12 per person 56g per person

HOT CHOICES

- oatmeal | maple syrup, nuts, dried fruits | 6 per person
- choice of sausage, bacon, or ham | 8 per person 80g per person
- choice of crêpes, waffles or french toast | maple syrup, mixed berries, whipped cream | 12 per person
- english muffin sandwich | egg, bacon and cheese | 14 per person
- coffee, selection of tea and herbal tea | 99 per gallon



SWEET BREAKS

sweet breaks require a minimum of 25 guests. a 200 fee will apply for groups of fewer than 25.

all breaks include coffee, selection of tea and herbal tea.

GOURMET

assorted macaroons

caramel & chocolate popcorn

pecans & caramel brownies

20 per person

TEATIME

house-made brioche

blueberry scones

mascarpone cream

22 per person

ITALIAN

nutella & ricotta cheese cannoli

biscotti

tiramisu

22 per person

MONTREAL

donuts bar with garnish

cinnamon sugar mini donuts

honey-glazed donuts

20 per person

ICE CREAM BAR

vanilla ice cream

chocolate ice cream

toppings

21 per person

ENERGIZING

grandma emily granola bars

seasonal sliced fresh fruits

18 per person

POPCORN BAR

popcorn machine

caramel popcorn

16 per person



SALTY BREAKS

salty breaks require a minimum of 25 guests. a 200 fee will apply for groups of fewer than 25.

all breaks include coffee, selection of tea and herbal tea.

QUEBECOISE

assorted quebec fine cheeses (42.5 g/person)

hazelnuts & cranberry crackers

baguette bread

23 per person

COMFORTING

prosciutto & candied tomato focaccia

tomato & smoked paprika soup

house-made parmesan & truffle oil crackers

23 per person

HEALTHY

raw fresh vegetables

hummus

pita bread

house-made chips

20 per person



BREAKS À LA CARTE

SELECTION OF DRINKS

assorted fruit juices (355 ml) | 7 per bottle

assorted soda drinks or eska sparkling water
(355 ml) | 7 per bottle

eska sparkling water (1l) | 9 per bottle

coffee, selection of tea and herbal
tea | 99 per gallon

lemonade or iced tea | 23 per liter

SELECTION OF SNACKS

assorted yogurts | 6 per piece

seasonal sliced fresh fruits | 12 per person

whole fresh fruit | 4 per piece

grandma emily granola bars | 7.5 per piece

individual bags of chips or mini pretzels | 6 per piece

pound cake | 38 per dozen

assorted cookies | 28 per dozen

assorted breakfast pastries | 44 per dozen

blueberry scones | 44 per dozen

assorted dessert bites | 45 per dozen

cajun house-made chips | 7 per person
56g per person



LUNCH BOX

if lunch boxes are consumed on-site, a fee of 450 will apply.

all lunch boxes include a bottle of mineral water.

MEAL SALAD

quinoa salad with cherry tomatoes and feta cheese

raw fresh vegetables with hummus and crackers

CHOICE OF

grilled salmon steak | 44 per person

grilled chicken breast | 42 per person

grilled tofu | 40 per person

DESSERT

cheesecake with pistachios and mixed berries

SANDWICHES

potato salad with scallions, bacon, mayonnaise and old-fashioned mustard

CHOICE OF

grilled italian sausage on baguette bread with marinated eggplant, parmesan and romesco sauce

rosemary grilled vegetables focaccia, candied tomatoes, arugula, parmesan and mayonnaise

chips

whole fresh fruit

DESSERT

chocolate & raspberry cream puffs

42 per person



BUFFET

requires groups between 10 to 25 people for bookings made less than 15 days before the event.

all buffets are served with coffee, a variety of teas and herbal teas, bread and butter.

supplement of 14 per person for buffet dinner.

METCALFE COLD

soup of the day

green salad with dressing

mixed chef salad

chef's choice of sandwiches | meat option & vegetarian option

selection of dessert bites

48 per person

METCALFE HOT

soup of the day

green salad with dressing

mixed chef salad

chef's choice of hot meal | meat option & vegetarian option

chef's selection of starch and vegetables

selection of dessert bites

58 per person

JEAN DRAPEAU

SALAD BAR

romaine lettuce, mesclun, arugula, barley, quinoa

assorted dressings

GARNISH

blue cheese, tomatoes, cucumbers, bell peppers, chickpeas, hard-boiled eggs, crumbled feta, shredded cheddar, avocado, radish, edamame

PROTEINS

pulled chicken

roasted salmon

falafel

DESSERT

selection of dessert bites

55 per person



COLD BUFFET

buffets require a minimum of 25 people. if fewer, an extra charge of 200 will be applied.

all buffets are served with coffee and tea, mini bread rolls with butter and chef's dessert selection.

adjustment of 14 per person for dinner service.

SAINT-CATHERINE

SOUP OF THE DAY

GREEN SALAD | CHOOSE ONE

romaine salad, applewood-smoked bacon, croutons, ceasar dressing

green vegetable salad with balsamic vinegar dressing

SALADS | CHOOSE TWO

quinoa salad, cherry tomatoes, feta cheese

caprese salad, tomatoes, fior di latte cheese, basil and balsamic reduction

greek salad, cherry tomatoes, cucumber, feta cheese

potato salad, pickles, celery, crispy onions, mayonnaise, old fashioned mustard dressing

beet salad, goat cheese, white balsamic vinegar dressing

cilantro & cumin seasoned chickpea salad

SANDWICH OPTIONS

black forest ham on baquette bread with romaine lettuce, swiss cheese, dijon mustard mayonnaise dressing

chicken mini bun with arugula, cheddar cheese, chipotle mayonnaise

grilled vegetables, hummus, mixed greens in a wrap

48 per person

roast beef, caramelized onions, old cheddar, arugula, horseradish on a baguette

smoked salmon, cream cheese, on a fairmount bagel

tofu, cilantro, cucumber on a bao bun

50 per person

ENHANCEMENT

quebec fine cheese served with crackers, nuts, dried fruit, baguettes

5 additional per person

DESSERTS

selection of chef's dessert bites



HOT BUFFET

buffets require a minimum of 25 people. if fewer, an extra charge of 200 will be applied.

all buffets are served with coffee and tea, mini bread rolls with butter and chef's dessert selection.

adjustment of 14 per person for dinner service

PEEL

SOUP OF THE DAY

GREEN SALAD | CHOOSE ONE

romaine salad, applewood-smoked bacon, croutons, caesar dressing

green vegetable salad, balsamic vinegar dressing

MIXED SALAD | CHOOSE TWO

quinoa salad, cherry tomatoes, feta cheese

caprese salad, tomatoes, fior di latte cheese, basil and balsamic reduction

greed salad, cherry tomatoes, cucumber, feta cheese

potato salad, pickles, celery, crispy onions, mayonnaise, old fashioned mustard dressing

beet salad, goat cheese, white balsamic vinegar dressing

cilantro & cumin-seasoned chickpea salad

creamy orzo, basil, bell pepper, tomatoes

tomatoes & bocconcini cheese salad

ENTRÉES

grilled salmon, fennel, lemon beurre blanc

cod fillet, chorizo, red bell pepper coulis

chicken breast, olives, capers, orange supremes

maple-flavored pork tenderloin, mustard sauce

beef ravioli, applewood-smoked bacon, creamy mushroom & parmesan sauce

braised beef, oyster mushrooms, applewood-smoked bacon | 5 additional per person

gnocchi primavera & parmesan cheese sauce *gf vg*

tofu & beans sauté, curry & coconut milk sauce *gf vg*

ACCOMPANIMENTS

starch and seasonal vegetables

ENHANCEMENT

quebec fine cheeses, crackers, nuts, dried fruits, baguette bread

5 additional per person

DESSERT

selection of dessert bites

2 entrée selections, 58 per person

3 entrée selections, 63 per person



PLATED MEAL

lunch | 3-course meal price includes soup or salad, main course and dessert.

dinner | 3-course meal at an additional 14 per person includes appetizer, main course and dessert.

dinner | 4-course meal at an additional 22 per person includes soup or salad, appetizer, main course and dessert.

lunch and dinner | additional protein choice at 8 per person.

SOUPS OR SALADS

butternut squash soup, coconut milk, coriander oil

wild mushroom cream, truffle oil

green salad, moroccan-style chickpeas, tomatoes, coriander yogurt

arugula, goat cheese croutons, balsamic vinegar reduction, olive oil

APPETIZERS

(evenings only)

beets, microgreens, grilled goat cheese croutons

ancestral tomato, burratini, basil pesto, olive crostini

asparagus risotto, mascarpone, mushrooms

braised beef parmentier, leek, cheddar potatoes

lobster ravioli, cherry tomato confit, truffle oil cream sauce | 5 additional per person

tuna tataki, sesame, soy sauce gel, cucumber, rice chip | 5 additional per person

MAIN COURSE

chicken supreme with asparagus, fallen leek, fingerling potatoes | 48 per person

salmon, edamame, grilled corn, cauliflower purée, beurre blanc, soy sauce | 50 per person

roasted pork chop, cheddar potatoes | 51 per person

beef ravioli, creamy mushroom sauce, bacon, parmesan | 48 per person

beef filet mignon (200g), potato gratin, green pepper sauce | 85 per person

braised lamb shank, rosemary juice, polenta | 56 per person

braised beef, parsnip purée, oyster mushrooms, red wine sauce | 52 per person

veal tenderloin, oka cheese, celery root, porto sauce | 72 per person

black cod, cauliflower, caviar, beurre blanc | 58 per person

butternut squash risotto, sunflower seeds | 48 per person

roasted celeriac with cashew nuts, pumpkin seeds and seasonal vegetables | 48 per person

DESSERTS

dulce de leche cheesecake, seasonal fruit

chocolate, hazelnut, gianduja and raspberry shortbread

lemon tartlets



RECEPTION

two-dozen minimum per choice.

COLD CANAPES

smoked salmon on blinis | 52 per dozen
beef tartare in sesame seed cones | 58 per dozen
red tuna tataki with sesame seeds | 52 per dozen
beet & goat cheese | 48 per dozen
smoked duck breast with melon | 50 per dozen
basil & tomato bruschetta on olive bread
croutons | 48 per dozen

HOT CANAPES

spanakopita | 48 per dozen
shrimp tempura, spicy mayo | 52 per dozen
halloumi cheese & chorizo | 48 per dozen
teriyaki beef skewer | 50 per dozen
sweet & sour chicken bites | 48 per dozen
spring rolls | 48 per dozen



À LA CARTE

raw fresh vegetables platter with dip | 9 per person
mixed nuts with montreal steak spices | 9 per person
56g per person
basket of house-made truffle oil-seasoned chips with
parmesan | 16 for 10 people
basket of tortilla with salsa, sour cream, and
guacamole | 16 for 10 people
quebec fine cheeses served with crackers, nuts, dried
fruits and baguette bread | 20 per person
56g per person



STATIONS

all stations are sold in addition to a meal or cocktail reception. chef attendant required for meat and seafood stations at 280 per 50 guests.

POUTINE

fries, quebec cheese curds with sauce

16 per person

pulled beef | 5 additional per person

montreal smoked meat | 5 additional per person

PASTA

tortellini with applewood-smoked bacon, mushrooms, sour cream and veal stock

classic mac & cheese

22 per person

SMOKED MEAT

montreal smoked meat (170g) with rye bread, mustard, cabbage salad and fries

24 per person

MEAT

chef attendant at 280 per 50 people

mustard roasted pork rack with rosemary served with bread | 26 per person

entrecôte of beef with red wine and horseradish sauce, served on a bun | 36 per person

rack of lamb roasted with fine herbs and drizzled with rosemary jus (half a rack per person) | 42 per person

SEAFOOD

shrimp cocktail in lemon and cognac sauce

seasoned oyster, lemon and tabasco

mussels in white wine cause, pepper, butter and parsley

50 per person

SUSHIS

minimum of 200 pieces

assorted sushi with soy sauce, marinated ginger and wasabi

30 per 5 pieces of sushi



WINE LIST

SPARKLING WINES & CHAMPAGNE

prosecco | santa margherita | italy | 66 per bottle

champagne | drappier brut nature | france | 139 per bottle

champagne | veuve clicquot ponsardin brut | france | 179 per bottle

WHITE

l  on beyer | riesling | alsace, france | 69 per bottle

santa margherita | pinot grigio | valdadige, italy | 66 per bottle

le cerf blanc | sauvignon blanc | vall  e de la loire, touraine, france | 55 per bottle

les all  es du vignoble | chablis | bourgogne, france | 82 per bottle

joel gott | sauvignon blanc | california, usa | 65 per bottle

chateau ste. michelle | chardonnay | washington state, usa | 65 per bottle

celeste | verdejo | rueda, vall  e du duero, spain | 67 per bottle

domaine lafage cuv  e centenaire | grenache | france | 59 per bottle

RED

croix saint-martin | cabernet sauvignon, cabernet franc, merlot | france | 56 per bottle

dos cabezas | cabernet sauvignon | valle central, chile | 55 per bottle

la linda | malbec | mendoza, argentina | 56 per bottle

donovan-parke | cabernet sauvignon | california, usa | 68 per bottle

vidal fleury | c  tes du rh  ne | france | 56 per bottle

domaine lafage cuv  e nicolas | grenache | languedoc-roussillon, france | 61 per bottle

albino armani | ripasso valpolicella | veneto, italy | 69 per bottle

lamole di lamole | chianti classico | italy | 68 per bottle

erath | pinot noir | oregon, usa | 72 per bottle



BAR

COCKTAILS

house cocktail | 12 per glass

premium cocktail | 16 per glass

LOCAL BEER | 341 ML

coors light, 5% | 11 per bottle

molson dry, 5% | 11 per bottle

molson export, 5% | 11 per bottle

IMPORTED BEER | 330 ML

sol | 12 per bottle

heineken | 12 per bottle

heineken non-alcoholic, 0.0% | 12 per bottle

WINE | 6 OZ

house white wine | 12 per glass

house red wine | 12 per glass

sparkling wine | 13 per glass

NON-ALCOHOLIC BEVERAGES 355 ML

mineral water | 7 per bottle

soft drinks | 7 per bottle



OPEN BAR

MONT-ROYAL

vodka | iceberg
gin | tanqueray
rum | bacardi
whiskey | jack daniel's, canadian club
scotch | johnnie walker red label
vermouth | martini & rossi bianco
aperitif | campari
aperitif | st-raphaël doré
beer | local and imported
sommelier choice wine | red or white
assorted non-alcoholic beverages

each additional hour | 10 per person

PREMIUM

vodka | grey goose
gin | bombay
rum | mount gay
whiskey | crown royal
scotch | chivas regal 12 years, johnnie walker black label
vermouth | martini & rossi bianco
aperitif | campari
aperitif | st-raphaël doré
beer | local and imported
sommelier choice wine | red or white
assorted non-alcoholic beverages

LIQUEURS

tia maria
baileys irish cream
grand marnier
amaretto

COGNAC

gautier v.s
rémy martin v.s.o.p

each additional hour | 12 per person



DETAILS

at hotel omni mont-royal, we choose high-quality products for you. in the kitchen, new ideas are constantly tested so that we can be a step ahead of your needs. this menu offers a wide range of choices suited to a multitude of desires, but rest assured that it is not limited and that personalized solutions can be created.

CONFIRMATION OF EVENT DETAIL AND DIETARY RESTRICTIONS

please note that to ensure the best quality of service and to meet your expectations as well as respect omni standards, it is essential that you provide us with all details necessary for the organization of your event five business days before the event at the latest. in the event that these details are not provided within the required timeframe, the hotel reserves itself the right to assign the standard banquet menu by default. all related internal documents will also be completed based solely on the information you've provided thus far.

FOOD SERVICE AND LABOUR

a service charge of 30 per server per hour applies for any function that exceeds the allotted time :

breakfast: maximum 2 hours

breaks: maximum 30 minutes

lunch: maximum 2.5 hours

dinner: maximum 3 hours

reception: maximum 2 hours

FOOD STATIONS CHEF IN-ROOM

in-room attendant required for meat and seafood stations. each in-room attendant is subject to a 280 fee for two hours.

FINAL GUARANTEE

the final guarantee for the number of attendants must be communicated to the catering or convention services office at least 72 hours (three business days – monday through friday, excluding holidays) prior to the function. in the event that the number of attendants served is lower than expected, you will be charged based on the number of confirmed guests. if the number of attendants served is higher, you will be charged based on the number of guests served. the hotel will prepare for up to 5% allowance over the guaranteed numbers, for a maximum of 10 additional covers. payment is made on the basis of the guaranteed number or the number of attendants served, whichever is greater. in the event that no guarantee was provided, the number of persons for which the event was originally booked will be considered as the final guarantee given. if number of attendees surpassed final guarantee, a surcharge of 17 per additional person will apply.

DELIVERY OF MATERIAL

the following information must be indicated on each box sent to the hotel, in order to prevent any loss or confusion:

name of event

name of company

date of event

name of the banquet room booked

name of on-site organizer

name of your catering or convention
services manager

due to limited space in our storage room, the delivery of material will be accepted only 48 hours prior to your event. please contact your banquet and catering team for more information.



DETAILS

BAR FEES

sales must reach 500 per bar plus taxes and service (based on three hours). the balance will be charged if not met.

CLOAKROOM

available upon request at 4 per coat (taxes inc.). a minimum revenue of 170 must be reached; if not, the difference will be charged to the master account. the hotel does not assume responsibility for loss or theft.

SOCAN AND RÉSONNE

for events with music, fees vary between 22.06 and 132.39 for socan and between 9.25 and 55.52 for résonne. all musicians performing at the hotel must be members of the guilde des musiciens. for additional information, please call one of our representatives.

PIANO

piano is available on a complimentary basis. a fee of 200 will apply should the instrument need tuning.

ELECTRICITY

for a 100 amp panel, a fee of 450 will be added.

SECURITY

to add security agents, please allow 55 per hour, per agent, for a minimum of four hours.

COMMUNICATION

high-speed and wireless internet access is available upon request and fees will apply. a complimentary phone line is also available for local calls and 1-800 numbers.

PARKING

the hotel offers valet service.

TAXES AND SERVICE

service charge of 19% and federal tax of 5% and provincial tax of 9.975% will be added on to the prices indicated in this document.

BANQUET AND MEETING ROOMS

banquet rooms are reserved at the specific times indicated on the proposal and/or contract. set-up and tear down times should be confirmed during the reservation process. labour charges may apply should the set-up of a room be modified during an event.

DISPLAY

all promotional and directional posters must be approved by the hotel. posters cannot be pinned on walls, columns, doors or other furniture belonging to the hotel. the hotel reserves the right to charge for any damages.

AUDIOVISUAL

we proudly assign our audiovisual needs to our partner. if you wish to use their professional services, please contact us to obtain their coordinates.



DETAILS

FOOD AND BEVERAGE

hotel is the sole provider of food and beverage and does not accept other caterers.

PRICES

please note that all prices in this document are subject to change without notice.





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MONT-ROYAL

CONTACT INFORMATION