



S O F I T E L
HOTELS & RESORTS

MONTREAL GOLDEN MILE

HOLIDAYS PACKAGE





Happy Holidays

Celebrate at Sofitel Montreal Golden Mile...

Welcome to the Sofitel Montreal Golden Mile. In these festive times, our dedicated team will meet your expectations and make your experience unforgettable.

Our chefs Olivier Perret (Executive Chef, Maître Cuisinier de France) and Paul Peyrat (Pastry Chef) invite you to discover the Sofitel universe and the French Art de vivre through dishes with local flavors.



Paloma & Pablo Picasso Ballroom

CAPACITY DINNER & DANCE:

UP TO 250 GUESTS

VENUE:

PRIVATE FOYER

AVAILABLE UNTIL 1 AM

COLOURED LIGHTING AVAILABLE



Monet & Chagall Hall

CAPACITY:

UP TO 150 GUESTS

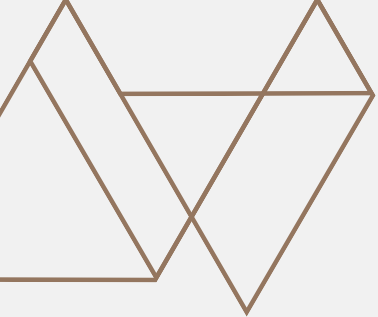
UP TO 100 SEATED GUESTS FOR DINNER

VENUE:

PRIVATE FOYER

COLOURED LIGHTING AVAILABLE





Unique benefits

PREFERRED RATES FOR YOUR GUESTS' ROOMS;

ALL THE FOLLOWING EQUIPMENT: TABLES, CHAIRS, DANCE
FLOOR, STAGE, LOUNGE AREA, BARS;

DECORATIVE ITEMS: CROCKERY, GLASSWARE, CUTLERY, WHITE
TABLECLOTHS AND NAPKINS,
VOTIVE CANDLES, PERSONALIZED PRINTED MENUS, ELEGANT
FRAMES FOR YOUR TABLE NUMBERS,
YOUR TABLE NUMBERS;

CHRISTMAS TREE



Our chefs



Executive Chef

**OLIVIER
PERRET**

Olivier Perret was born and raised in Burgundy, France. He spent much of his youth working at farmers' markets, where his affinity for seasonal local produce developed.

Executive Chef of Renoir at the Sofitel Montréal Le Carré Doré, Olivier Perret creates colorful, flavorful dishes in this bright, modern restaurant that rival the brilliance of the paintings of the French master of Impressionism himself.

The Renoir restaurant received 2 "toques" and an overall score of 14 out of 20 in the first Montreal edition of the French Gault & Millau 2016 guide. In 2018 Olivier Perret was awarded the prestigious title of Maître Cuisinier de France. He also makes the signature dishes for Air France's Business class on departures from Canada.



Pastry Chef

**PAUL
PEYRAT**

Paul Peyrat was born in Paris and acquired a solid background in the restaurant business, working, among others, in prestigious hotels in Evian and Megève.

Paul's passion is pastry-making, which he approaches with a focus on naturalness and the use of local products.

Through his talent and commitment to eco-friendly cuisine, Paul Peyrat is recognized for his expertise and creativity. He continues to explore new flavors and techniques while striving to promote sustainable gastronomy.

The canapés

4 CANAPÉS PER PERSON INCLUDED IN YOUR PACKAGE

- ◇ Homemade falafel, spicy bell pepper coulis
- ◇ Oysters: Plain | Lemon | Mignonette
- ◇ Wild shrimp cocktail style
- ◇ Mimosa egg, caviar
- ◇ Grilled octopus, humus, candied cherry tomatoes
- ◇ Asian-style tuna tartar, sesame, ginger, tobiko
- ◇ Croustilles of bocconcini with truffles
- ◇ Duck 2 ways: confit and smoked, mushroom duxelles
- ◇ Warm Malakoff-style tartine with Gruyère cheese
- ◇ Beef satay tataki style, lemongrass, soy
- ◇ Flame-cooked salmon, wasabi mayonnaise
- ◇ Toast of foie gras with fig chutney and fleur de sel



Three courses menu

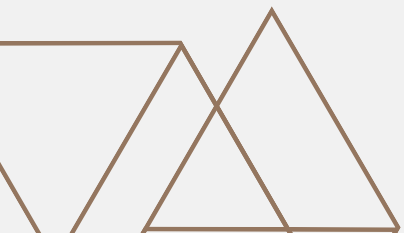
The 3-course menu includes a starter, main course and dessert, plus coffee and tea.
- Menu at \$90 per person -

STARTER

1 CHOICE

- ◇ Cream of parsnip with orange (Vegan)
- ◇ Jerusalem artichoke velouté with foie gras, chestnut shavings
 - ◇ Maple salmon gravelax, blinis, moujol caviar, sour cream
 - ◇ Scallops, creamy cauliflower, hazelnut and truffle oil (+\$9)
- ◇ Foie gras torchon, maple nugget, apple cider gel, homemade brioche (+\$10)
- ◇ Velouté of porcini mushrooms, 63° perfect egg, focaccia toast, chestnut shavings (+\$8)

ADD A 2ND STARTER TO YOUR MENU (+\$25)



Three courses menu



MAIN COURSES

A MAXIMUM OF 2 CHOICES + 1 VEGETARIAN OPTION FOR THE WHOLE GROUP

- ◇ Squash risotto with truffle, parmesan shavings arugula
- ◇ Back of cod, shellfish beurre blanc with verbena, moujol caviar, fennel confit
- ◇ Ballotine of tarragon-crusted poultry, full-bodied hazelnut jus, Nantua sauce, mushroom and kale fricassee
- ◇ Beef tenderloin, rosemary jus, truffled puree (+\$10)
- ◇ Rack of lamb roasted with thyme flower, root vegetables, maple squash gratin, full bodied juice (+\$10)
- ◇ Gilt-head seabream, artichokes, oyster mushrooms, grenoble

PERSONALIZE YOUR MEAL

- ◇ Trou Normand with ice cider (+ \$9)
- ◇ Quebec cheese platter (+ \$19)

DESSERT

- ◇ Interpretation of the Yule log, by Paul Peyrat



After meal station

TABLE OF SWEETS

SÉLECTION OF 4 SWEETS

- 18 \$ PER PERSON -

- ◇ MACARON
- ◇ MINI CHOU: CHOCOLATE, PISTACHIO,
CARMELIZED VANILLA
- ◇ MINI BLUEBERRY CHEESECAKE
- ◇ MINI MARKET FRUIT TARTLET
- ◇ MINI PARIS-BREST
- ◇ MINI LEMON TARTLET
- ◇ CHOCOLATE ROCHERS (2)
- ◇ CHOCOLATE-HAZELNUT TARTLET



General information

Prices do not include 12.75% service charge, 3.5% administration charge, 1.75% miscellaneous charge and taxes. Prices are subject to change without notice. A \$75 surcharge will be applied to reservations of 15 people or less.

MENUS

Sofitel Montreal Le Carré Doré is pleased to offer you personalized service. All our dishes have been by our Executive Chef, Olivier Perret (Maître Cuisinier de France) and are accompanied by freshly baked bread, butter and coffee/tea service. Please advise us of any allergies, dietary restrictions or special dietary requirements at the time of booking and we will cater to your needs.

PRICES

Unless otherwise indicated, prices are per person and are subject to a 12.75% service charge, a 3.50%, miscellaneous 1.75%, as well as 5% federal tax and 9.975% provincial tax. Taxes and subject to change without notice.

FOOD AND DRINKS

Sofitel Montreal does not allow guests to bring in outside food and beverages, with the exception of kosher events. With the exception of kosher events where food is provided by our approved caterers. A minimum banquet fee for food and beverages (before taxes & service charges), determined by the number of number of participants and room requirements, will be requested in order to confirm the reservation. If you wish to a choice of main course, this is limited to two options + one vegetarian option. For each main course option, the final number of each course must be communicated ten working days before the event.

AUDIO-VISUAL

Your banquet manager will coordinate your audiovisual needs with our supplier PSAV. If you wish to use an external supplier other than PSAV, please note that there is a charge for of \$75 per trip will be charged at the end of your event.

GUARANTEE

The number of people guaranteed for the function is requested three working days before the date of the date of the event. If we do not have your guaranteed number of people within this timeframe, we will bill you for the last or most recent
the last or most recent guarantee communicated, even if it is higher than the actual number. For all food and beverage orders, the number ordered must reflect the guaranteed number of participants. This guarantee must be the number of people physically present at the event. Sofitel Montreal will not serve more than 5% of the guaranteed number of people. For any food and/or beverage service of 15 people or less, an additional charge of \$75 will be billed to the master account per function.

CHECKROOM AND PARKING

The price of the checkroom is \$4.00 per coat. This service is mandatory for groups of 50 or more. This amount can be paid directly by the guest or put on the main event invoice:

- ◊ Up to 50 people, the minimum charge is \$200.
- ◊ 51 to 115 people, the minimum income requested is \$350
- ◊ 116 people and more, minimum income required is \$500

Parking is \$25.00 per car during the day or evening only. This amount can be paid directly by the guest or put on the main event bill.

DECORATION, MUSIC AND PHOTOS

Your banquet manager will be happy to suggest suppliers.

SOCAN AND RE-SONNE | ADDITIONAL AMPERAGE | PIANO TUNING

SOCAN fees: royalties to authors/composers for music played.

In Gauguin, Matisse, Chagall and Renoir, fee without dance = \$22.06, fee with dance = \$44.13

In Monet, Monet-Chagall, Renoir, Picasso or Foyers, fee without dance = \$31.72, fee with dance = \$63.49

RÉ:SONNE fees: royalties to performers for music played.

In Gauguin, Matisse, Chagall and Renoir, fee without dance = \$9.25, fee with dance = \$18.51

In Monet, Monet-Chagall, Renoir, Picasso or Foyers, non-dancing fee = \$13.30, dancing fee = \$26.63

Charges for additional electricity are \$180 for 60 A, \$300 for 100 A and \$600 for 200 A (+ taxes).

Use of the hotel grand piano requires prior agreement. This service is offered at \$250 + tax.



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BOOK A VISIT

MIKAËL FORTIN

Banquet Manager

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