

SOFITEL
LUXURY HOTELS

Your wedding at
Sofitel Montreal Golden Mile



2014-2015 PACKAGES



Dear bride and groom to be,

First and foremost, we would like to offer our most sincere wishes of happiness for your upcoming wedding and we thank you very much for your interest in the Sofitel Montreal Golden Mile.

Whether you want a small, intimate gathering or a grand occasion for hundreds, Sofitel can bring elegance and the French style Art of Living to your wedding day. More than an amazing atmosphere, Sofitel also offers you a personalized service and an impeccable attention to detail. Meet one-on-one with our chef Olivier Perret from the Renoir Restaurant, creator of our wedding menus, to create the perfect reception for you. Our wedding specialist will guide you throughout the organization and event, so that your wedding day be a delight, a unique and unforgettable moment.

Following your request, it is our pleasure to attach the wedding packages, the wine list and the open bar packages.

So as to match your event's desires, we would be happy to adapt our packages according to your needs.

Sofitel Montreal Golden Mile is pleased to offer you:

- ∞ A complimentary Suite for the night of your wedding with a late check-out at 4:00pm guaranteed
- ∞ Champagne and chocolate covered strawberries in the suite
- ∞ Breakfast for two and valet parking for your vehicle
- ∞ 2 complimentary dressing rooms for your bridesmaids and groomsmen during the day of your event (from 8am to 8pm)
- ∞ A complimentary tasting of the menu for two, one month prior to the wedding at the Renoir Restaurant
- ∞ Special guest room rates available for your wedding guests
- ∞ Preferential valet parking rates for your wedding guests (upon availabilities)
- ∞ Complimentary night in a Deluxe room on your first wedding anniversary
- ∞ Space furnished in a lounge-style inside or outside of all our rooms.

Our Banquet hall

- ∞ The **Monet-Chagall** room (2 048 sq. ft) can accommodate comfortably 96 people in round tables of 8 people. The maximum capacity is 110 people in round tables for 10 people, with a dance floor and stage.
- ∞ The **Picasso ballroom** (3 780 sq. ft) can accommodate comfortably 200 people in round tables of 8 people. The maximum capacity is 250 people in round tables for 10 people, with a dance floor and stage.

You will benefit from the natural light, which is present in all our banquet halls and in all our foyer areas (spaces used for cocktails) and based on the set up, we can create a "lounge style" atmosphere inside or outside all our banquet halls.

Our Packages begin at **140\$** per person and includes:

- ∞ The room rental for your cocktail and reception dinner, tables, chairs, chair covers, dance floor and stage.
- ∞ Crockery, cutlery, glassware, white or beige napkins and tablecloths, and silver Organza top tablecloths.
- ∞ Menus printed (1 per guest), silver charger plates.
- ∞ Candles on each table during dinner and in cocktail area, elegant framed table numbers
- ∞ **Cocktail:** 4 hot and cold hors-d'oeuvres per person, 1 hour of open bar (Silver selection)
- ∞ **Dinner reception:** 1 cup of sparkling wine for the toast, ½ bottle of wine per person during dinner, 4 course menu, coffee, tea or herbal tea
- ∞ One hour of open bar (Silver Selection) **after dinner.**

Please do not hesitate to contact me if you need further information or would like to schedule an appointment to visit our banquet halls, to discuss our packages or to make a reservation for your event.

Jeremie DESPORT

Wedding Specialist

The Cocktail

Selection of four hors-d'oeuvres per person according to the choices below.

Selection of Cold Canapés

Duck foie gras on brioche bread and kumquat chutney
Tomato, mozzarella and basil skewer
Lobster medallion, grapefruit and tarragon (in a spoon)
Chicken and cashew nut spring roll
Vegetarian imperial roll, sweet and sour fruit sauce
Proscuitto, asparagus and feta cheese (in a spoon)
Spicy tomato gazpacho, parmesan shavings with extra virgin olive oil
Salmon satay, wasabi cream (Japanese spicy condiment)
Salmon gravlax on blinis

Selection of Hot Canapés

Shrimp tempura, tomatoes purée and Espelette pepper
Wellington beef and rosemary sauce
Chicken skewer with sesame
Artichoke heart croquette breaded with parmesan cheese
Arrancini with parmesan risotto and mozzarella Di Buffala
Goat cheese emulsion with cumin, caramelized beets
Mini crab cake, garlic sauce



The Reception Dinner

*The menu includes four courses: a choice of starter, a soup or a salad, one main course,
a dessert and coffee, decaffeinated, tea or herbal tea.*

Choice of one Soup

Potage Parmentier and fried leeks
Beef consommé, wild mushroom and truffle ravioli, black truffle shavings
Vegetable soup and croutons with goat cheese from Saint Alexis des Monts and herbs
Maine creamy lobster bisque, Summer Savory espuma
Cream of butternut squash, toasted colza oil
Cream of truffle mushroom with coffee
Tomatoes Gaspacho (*available only from May to September*)

- Or -

Choice of one Salad

Arugula salad and candied pear with parmesan
Spinach salad with preserved red beets, goat cheese from Saint Alexis des Monts and caramelized pine nuts, vino cotto vinaigrette
Renoir's revisited "Lyonnaise" salad
Romaine heart salad, honey spice vinaigrette, candied fruits and croutons with Oka cheese fondue
Salad with crunchy vegetables, mixed salad leaves, AOC olive oil and aged balsamic vinegar, herbs from the garden
Market salad, crunchy fennel, salmon gravlax, ice cider vinaigrette

Choice of one Starter

Fresh salmon marinated with spices, crunchy Asian salad
Carpaccio of vine tomatoes, Mozzarella di Buffala, basil oil
Grilled vegetables' tartlet, parmesan, balsamic vinegar reduction and AOC olive oil
Mushroom risotto with truffle
Seared Maine scallops, wild mushrooms, herbs' chlorophyll
Chesapeake Bay crab cake, spicy mayonnaise
Beef Carpaccio, devilish salad, truffle oil and parmesan cheese shavings
Half lobster, grilled asparagus, apricot and almond salad, lemon butter and balsamic vinegar reduction (surcharge of \$12)
Foie gras cooked in a cloth, apple from the Verger du Clocher, toasted brioche
Market salad and warm goat cheese salad with candied fruits

Choice of one Main Course

The price of your package per person will be based on the choice of the main course

Package at \$140/pers.

Marinated free-range chicken breast, sweet potato fine mousse and vegetable bouquet, thyme juice

Package at \$145/pers.

Sesame salmon fillet, vegetables from the garden, Orzo flat cake, lime emulsion

Package at \$155/pers.

Braised short ribs, carrots mousseline and glazed carrots, Pinot wine juice

Package at \$160/pers.

Poultry Wellington with mushrooms and brie cheese, "bougère" potatoes (cooked in oven with broth and onions) and truffle juice

Package at \$165/pers.

Truffled beef fillet, green beans, mashed potatoes, bordelaise sauce
Roasted duck magret (breast), caramelized carrots with spices, foie gras juice

Package at \$170/pers.

Roasted rack of lamb with herbs, potato Dauphinois gratin (oven-baked) and lamb juice

Package at \$190/pers.

Sea scallops from Atlantic Ocean, cauliflower purée, seasonal mushrooms and truffle juice

Package at \$200/pers.

Half lobster from our Canadian cost, black rice, squash and foie gras juice.

Choice of one dessert

Paris-Brest (*puff pastry served with a light praline cream*)

The Golden Square (*chocolate, passion fruit and caramel, lightly flavoured with Tonka seeds*)

Lemon Tart by Naomi

Chocolate and coconut verrine (stylish glass)

Cheese cake, mango marmalade

Tiramisu (*coffee, chocolate and mascarpone*)

Coffee, decaffeinated, tea and herbal teas

For children 12 years old and less, we offer 3 course meals at 50\$ per child.

For your suppliers, we offer an Express Platter at 50\$ per person.

Your Wedding Cake

Your wedding cake Sofitel Sur-mesure

Please ask your wedding specialist for more precisions

Homemade pyramid of French macaroons (250)

Choice of three flavours of your choice

500\$/ pyramid

Please note if you decide to bring your own wedding cake, Sofitel will charge you a flat fee of 2\$ per guest.



Smalls extras to **C**ustomize & **E**nhance your package

Food **S**tations

Smoked Meat Bar \$17/pers.

Traditional smoked meat, breads and assorted mustards

Cheese Bar \$16/pers.

Assorted Quebec cheeses, breads and fig chutney

Sushi Bar \$15/pers.

Assorted sushis, Californian rolls and Makis

Salad Bar \$13/pers.

Lamb's lettuce, romaine heart, curly lettuce, endives and radicchio

Choice of dressings: Caesar, French, balsamic vinegar

Choice of toppings: Focaccia croutons, Caprese (tomato, mozzarella & basil), bacon, roasted pine nuts and parmesan cheese

Tapas Bar \$15/pers.

Seasonal roasted vegetables, octopus salad, tomato gazpacho with lime, potato salad, cipolinis onions with balsamic and olives marinated with herbs

Cold Cuts Bar \$20/pers.

Assorted home-made cold cuts, pickles and condiments

Pasta Bar \$22/pers.

Portobello ravioli, mushrooms and chicken broth, Italian parsley. Cheese tortellini with gorgonzola sauce. Penne, asparagus tips, diced tomatoes and black olives

Sauces: Pesto, Virgin olive oil and Arrabiatta

Sides: Parmesan, basil, dried pancetta, roasted garlic and asparagus

Seafood Bar \$38/pers.

Oyster (Malbec and Raspberry), Salmon tartar with wasabi cream (Japanese spicy condiment), scallop ceviche (raw, marinated) and sautéed Gambas

Mini sandwiches Bar \$19/pers.

Assorted home-made mini sandwiches

**A minimum of 30 people is required per bar*

Granita during your meal 5\$/pers.

Cranberry & litchi granita

Champagne and basil granita

Sweet Table

All Chocolate 15\$/pers.

Chocolate strawberries, brownie, macaroon, chocolate biscotti, assortment, assortment pastry
Coffee, decaffeinated, tea and herbal teas

Signature Renoir 16\$/pers.

Desserts from Renoir Restaurant
Coffee, decaffeinated, tea and herbal teas

Chocolate Fountain 16\$/pers.

Fresh fruit skewers, marshmallows, assorted cakes and meringue skewers
Coffee, decaffeinated, tea and herbal teas

Espresso Station 150\$/hour

Self-service Espresso machine to make regular espresso or latte and cappuccinos

Bilboquet's Ice Cream Station 15\$/pers.

Assortment of different flavours of ice cream (extra topping \$ 2 / person.)
Coffee, decaffeinated, tea and herbal teas

Sweet station, choice of 4 canapés 16\$/pers.

Macaroons
Mini Paris-Brest
Cheesecake passion fruit in a stylish glass
Panacotta with red fruits
Madeleines
Financiers
Framboisier
Coffee, decaffeinated, tea and herbal teas

For a Dinner Concept "Flying Dinner style"

We can accommodate up to 400 people
Our special menus are available upon request

For your Farewell Brunch

Our morning menus are available upon request

For a **S**nack in the **B**ridal **S**uite or in the **B**ridesmaids or **G**roomsmen rooms in the afternoon while you get ready:

28\$/dozen

Assorted cold canapés from the bar menu of Renoir
Chocolate truffles and almond macaroons
Muffins
Assorted cookies

11\$/basket

Platter of sandwiches & wraps
Platter of sliced fresh fruits, honey and yogurt dip

8\$/pers.

Mixed nuts and homemade potato chips
Salted butter Popcorn
Platter of vegetables and dips



The wine list

CHAMPAGNES & SPARKLING WINES

CHAMPAGNES

Taittinger Cuvée Prestige Brut rosé (Pinot noir / chardonnay)	190 \$
Taittinger Brut Réserve (Pinot noir / chardonnay)	160 \$
Laurent-Perrier Brut (Pinot meunier/ chardonnay)	130 \$

SPARKLING WINES

United States, Mumm Cuvée Napa (Pinot noir, Pinot Meunier, Chardonnay)	80 \$
France, Sieur d'Arques, Blanquette de Limoux (Mauzac, Chardonnay, Chenin)	75 \$
Italy, Prosecco-Di-Valdobbiadene, Santi Nello (Prosecco)	60 \$

WHITE WINES

FRANCE

Pays d'Oc

Les Javelles (<i>Syrah</i>)	42 \$
Domaine Laroche De La Chevalière 3 Grappes Blanches (Chardonnay, Terret, Sauvignon)	42 \$

Bourgogne/Burgundy

Georges Duboeuf, Saint-Véran (Chardonnay)	70 \$
Joseph Drouhin, Chablis (Chardonnay)	75 \$
La Chablisienne, La Sereine (Chardonnay)	65 \$

Alsace

Léon Beyer (<i>Riesling</i>)	60 \$
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Côtes-du-Rhône

Guigal (<i>Viognier, Roussanne, Marsanne</i>)	60 \$
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ITALY

Venetian

Folonari Delle Venezie, i.g.t. (Pinot Grigio)	45 \$
Gabbiano, i.g.t. (Pinot Grigio)	55 \$

UNITED STATES

California

Ménage à Trois, Folie à Deux (<i>Chardonnay, Chenin blanc, Moscato</i>)	65 \$
Sterling Vintner's Collection (<i>Chardonnay</i>)	60 \$

ARGENTINA

Mendoza

Trapiche fût de Chêne (<i>Chardonnay</i>)	45 \$
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NEW-ZEALAND

Malborough

Oyster Bay (<i>Sauvignon blanc</i>)	60 \$
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CANADA

Vallée de l'Okanagan

Mission Hill (<i>Pinot blanc</i>)	55 \$
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CHILE

Errazuriz, Casablanca (<i>Fumé blanc</i>)	60 \$
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ISRAEL

Samson, Ella Valley (<i>Chardonnay</i>)	75 \$
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ROSÉ WINE

Choice of the sommelier 50 \$

RED WINES

FRANCE

Pays d'Oc

Domaine Laroche De La Chevalière 3 Grappes Rouges (Syrah, Cabernet Sauvignon, Merlot) 42\$

Cahors

Les Comtes de Cahors (*Malbec, Merlot, Cabernet Sauvignon*) 50 \$

Côtes-du-Rhône

Paul Jaboulet Aîné (*Mourvèdre, Grenache*) 60 \$

Bordeaux

Château L'Escart 'Julien' (*Cabernet Franc, Merlot*) 60 \$

Château Greysac Cru Bourgeois (*Médoc*) 80 \$

Languedoc-Roussillon

Hob Nob (*Pinot Noir*) 65 \$

ITALY

Toscane

Chianti Classico, Fonterutoli (*Sangiovese*) 70 \$

UNITED STATES

California

Ménage à Trois, Folie à Deux (*Zinfandel, Cabernet Sauvignon, Merlot*) 65 \$

Sterling Vintner's Collection (*Cabernet Sauv.*) 65 \$

CHILE

Errazuriz, Max Reserva, Aconcagua (*Sangiovese*) 60 \$

AUSTRALIA

Southern Australia

Rosemount (*Shiraz*) 60 \$

SPAIN

Valence

Hoya de Cadenas (*Tempranillo*) 60 \$

ARGENTINA

Mendoza

Alamos (*Malbec*) 60 \$

Trapiche fût de chêne (*Malbec*) 45 \$

CANADA

Vallée de l'Okanagan

Prospect Winery (*Merlot*) 55 \$

ISRAEL

Shomron, Tishbi (*Cabernet Sauvignon*) 65 \$

OPEN BAR PACKAGES

Customize or extend your open bar package

Our selection of Silver brand alcohols

2 hours included in your package

\$9 per person per additional hour

Our selection of Gold brand alcohols

Supplement of \$9 per person for the first 2 hours

\$11 per person per additional hour

Our selection of Platinum brand alcohols

Supplement of \$19 per person for the first 2 hours

\$15 per person per additional hour

BAR UPON CONSUMPTION PACKAGES

Price upon consumption	Silver Brand Alcohols	Gold Brand Alcohols	Platinum Brand Alcohols
Aperitifs Drinks	10 \$	10 \$	10 \$
Spirits	10 \$	12 \$	16 \$
Digestives	10 \$	10 \$	10 \$
Drambuie and Grand Marnier	11 \$	12 \$	12 \$
Grappa	10 \$	12 \$	12 \$
Tequila	10 \$	12 \$	16 \$
Cognac	10 \$	12 \$	16 \$
Sherry	10 \$	10 \$	10 \$
Port	10 \$	12 \$	16 \$
Canadian beers	7,5 \$	7,5 \$	7,5 \$
Imported beers	9 \$	9 \$	9 \$
Glass of wine	8,50 \$	10,50 \$	10,50 \$
Planters punch (gallon)	150 \$	150 \$	150 \$
Non alcoholic punch (gallon)	75 \$	75 \$	75 \$
Sangria (gallon)	150 \$	150 \$	150 \$
Energy drinks	8 \$	8 \$	8 \$
Juices	5 \$	5 \$	5 \$
Soft drinks	5 \$	5 \$	5 \$
Mineral water (small)	5 \$	5 \$	5 \$
Mineral water (large)	8 \$	8 \$	8 \$

Less than 75 people: A **minimum of \$375** of sales per hour is required. Otherwise a bartender fee of **\$80** per hour will be charged to the client.

75 people or more: A **minimum of \$5** of sales per person, per hour is required, otherwise the difference will be charged to the client.

OUR BAR SELECTIONS

Silver Brand Selection	Gold Brand Selection	Platinum Brand Selection
Sodas, Juices, Mineral water	Sodas, Juices, Mineral water	Sodas, Juices, Mineral water, Red Bull
Vodka :	Vodka :	Vodka :
Smirnoff Red	Ketel One	Grey Goose
Gin :	Gin :	Gin :
Gordon London Dry	Tanqueray	Bombay Sapphire
Rye :	Rye :	Rye :
Seagram's	Crown Royal	Crown Royal
Scotch :	Scotch :	Scotch :
Johnny Walker Red Label	Johnny Walker Black	Chivas and Glenlivet
Bourbon :	Bourbon :	Bourbon :
Bushmill	Jack Daniels	Jack Daniels
Rum :	Rum :	Rum :
Captain Morgan White	Captain Morgan Black	Havana Club 7 years Amber
Tequila :	Tequila :	Tequila :
Jose Cuervo Silver	Jose Cuervo Gold	Patron Silver
Beers :	Beers :	Beers :
Labatt Blue, Blue Dry	Labatt Blue, Blue Dry	Labatt Blue, Blue Dry
	Budweiser, Bud light	Budweiser, Bud light
Budweiser, Bud light	Beck's sans alcool	Beck's sans alcool
Beck's sans alcool	Stella Artois, Alexander Keith Red and Bud Lime	Stella Artois, Alexander Keith Red and Bud Lime
Apéritif :	Apéritif :	Apéritif :
Martini White and Red	Martini White and Red	Martini White and Red
Graham's White	Graham's white	Graham's white
Campari, Blackcurrant cream	Campari, Blackcurrant cream	Campari, Blackcurrant cream
Grappa	Grappa	Grappa
Monovitigno di Proseco De Nigri	Monovitigno di Proseco De Nigri	Alexander AQVA
Porto :	Porto :	Porto :
Graham's L.B.V	Graham's, 10 years	Graham's 20 years
Sherry :	Sherry :	Sherry :
Dry Sack	Dry Sack	Dry Sack
Cognac :	Cognac :	Cognac :
Remy Martin Petite champagne, VS	Remy Martin Fine Champagne, VSOP	Remy Martin Cœur de Cognac
Liquors & Digestives :	Liquors & Digestives :	Liquors & Digestives :
Baileys	Baileys	Baileys
White and green mint cream	White and green mint cream	White and green mint cream
Amaretto di Saronno	Amaretto di Saronno	Amaretto di Saronno
Peach schnapps	Peach schnapps	Peach schnapps
Sambucca	Sambucca	Sambucca
Tia Maria, Triple Sec	Tia Maria, Triple Sec	Tia Maria, Triple Sec
	Drambuie, Grand Marnier	Drambuie, Grand Marnier
Wines :	Wines :	Wines :
Hob Nob, Pays d'Oc (France), Chardonnay (white) & Merlot (red)	Côtes-du-Rhône, Guigal (white) et Côtes-du-Rhône Paul Jaboulet Aîné Parallèle 45 (red)	Côtes-du-Rhône, Guigal (white) et Côtes-du-Rhône Paul Jaboulet Aîné Parallèle 45 (red)
		Sparkling Wine :
		Prosecco Di Valdobbiadene, Santi Nello

The alcohol list is subject to change according to availability. Please note that an additional fee will be charged for the "shooters".

Our PERSONNALIZED SERVICES

Her & Him Sur-Mesure Packages

Relaxing Package (price upon demand)

In-room massages and a Gastronomic dinner at the Renoir or with room service

For Her – 500 \$

Day before the wedding

Facial care, manicure, pedicure spa, test of make-up and hairstyle

Day of the wedding

Elegant and chic hairstyling, make-up of the bride

For Him – 150\$

Day of the wedding

Haircut, bare back of the neck and manicure

For bridesmaids – 150 \$

Day of the wedding

Make-up, hair styling

Our Services to Your Disposal

(Additional cost to your wedding package)

Lighting and sound system equipments

Art de la table (chair covers, show plates, table clothes)

Flowers arrangements and center pieces

Modern and design furnitures

Wedding dress and tuxedos sur mesure à la française

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For more details and information, please contact your wedding specialist.

BANQUET SERVICE GUIDELINES

MENUS

Sofitel Montréal Le Carré Doré has the pleasure to offer you a personalized service. Our dishes are served with fresh seasonal vegetables chosen by our Executive Chef, fresh breads, butter and service of coffee.

PRICES

Otherwise stated, prices are per person and menus are subject to 11.5 % gratuity and 6.5% administration fees, Federal goods and service tax of 5% and Quebec sales tax of 9.975% are applicable. Prices and taxes are current and subject to change without notice.

FOOD AND BEVERAGES

Sofitel Montréal does not authorize its clients to bring food or beverages inside the hotel except for kosher events if the food is provided by referred caterers.

A minimum revenue in food and drinks before service and taxes will be requested to book our rooms.

If you wish to offer your participants the possibility for a choice of main course, this is limited to two (2) options. Extra fees will apply.

For the bar service, a minimum of \$375.00 of sales per hour is requested for the groups of 75 people and less, otherwise a fee of \$80.00 will be charged. For groups of 75 people and more, a minimum of \$5.00 of sales per person per hour is requested otherwise the difference will be invoiced.

In the case where you bring a wedding cake, a fee of \$2 will be charged per person for its slicing.

AUDIO-VISUAL

Your banquet manager will coordinate your audio-visual needs with the collaboration of the hotel's supplier.

GUARANTEE

The number of people guaranteed for the event is asked three (3) business days prior to the date of the event.

If we do not have your number of guests guaranteed within that time lapse, we will charge the last or the most recent communicated guaranteed number, even if it is superior to the real number.

For all orders of food and beverages, the number ordered must reflect the number guaranteed of guests. This guarantee must reflect the number of people physically present during the event. Sofitel Montréal will be able to serve more than 5% of the guaranteed number.

Extra charges of \$75.00 will be applied to all meals of 15 people and less except if indicated differently in the menus.

CLOAKROOM AND PARKING

The price for cloakroom is of \$3.00 per coat and a minimum of \$150.00 per event is asked. The parking is of \$19.00 (all taxes included) per car if paid individually by the guest or \$15 (all taxes included) per car if the fees are to be charged on the master account. Parking is optional, Sofitel don't guarantee any availability and don't do any space booking in advance. Priority will be given to in-house guests.

DECORATION, MUSIC AND PHOTOS

Your banquet manager will be happy to suggest suppliers.

SOCAN & EXTRA ELECTRICITY

SOCAN fees (copyright for the music): 100 people without dancing = \$26.50, 100 people with dancing = \$41.13, between 100 and 300 people without dancing = \$29.56, between 100 and 300 people with dancing = \$59.17. RE-SOUND fees (artist rights for the music): 26.63\$. The fees for extra electricity (if necessary) are of \$120 for 50 amp and \$400 for 200 amp.