



Meeting Packages

[The Orchestra](#)

[The Stage](#)

[The Balcony](#)

[The Loggia](#)



Menus

Our menu selection offers you a variety of culinary options. Our Executive Chef and our Banquet team are at your service to create personalized menus. It is strictly forbidden to consume in banquet rooms any food or beverage not provided by the hotel without prior written authorization from a representative of the Delta Montréal.

Prices

Food and beverage prices are subject to a 15% service charge, the goods and services tax (GST) of 5% as well as the provincial sales tax (PST) of 8.5%. Please note that banquet menu pricing and content are subject to change. Final food and beverage prices will be confirmed 6 months prior to your scheduled function.

Guaranteed Number of Guests

The guaranteed number of people/guests attending a function is required 3 working days (72 hours) prior to the event. This count will be the minimum number invoiced. We will be able to serve an additional number of 10 % of guests above the provided guarantee. (Maximum 20 additional guests).

Labour Charges

Delta Montréal reserves the right to apply a labour charge for all last minute room set-up changes, done on-site, and all extraordinary specifications requiring a specific set-up. A labour charge of \$100.00 will apply for and meal function with less than sixteen (16) people. An hourly charge of \$50.00, for a minimum of three hours, will apply when a chef is required for carving or cooking in a banquet room. For a function that requires bar service and that generates under \$500.00, a labour charge of \$195.00 will apply for each installation.

Deposit-Payment

A deposit is required in order to confirm all banquet reservations. Unless a credit agreement is confirmed with the Hotel, the total amount of the estimated invoice will be payable in full thirty (30) days prior to the function.

Security

Some special events will require hotel security agents. The fee is \$32.50 per hour, per agent, for a minimum of four (4) hours.

Electrical, telephone and Internet connection requirements

Any electrical requirements, above those available in banquet rooms, may incur extra charges.

Coat check

Coat check is mandatory for a minimum of 50% of the group, for any event between November 1 and April 30. You may equally benefit from a coat rack in your meeting room for a \$75.00 rental charge.

Audiovisual materials

AWW Telav is a leading supplier of audiovisual services for meetings, conventions and special events. This company operates an office on the Hotel premises. Click here to find out more. www.avwtelav.com

Office Phone: 514-285-2037

Facsimile: 514-285-9085

Email: smccool@avwtelav.com

Music

Musicians who perform at banquet functions must be members of the "Musicians Guild of Greater Montreal". Please take note that an additional charge for the SOCAN (licence allowing the execution of music) will be applied to all functions with music.

Shipping of material

It is very important to advise us if you will be shipping any boxes to the hotel for your upcoming event.

All boxes must be addressed as follows:

Delta Montréal

475 President-Kennedy Avenue

Montreal, Quebec H3A 1J7

Attention: Catering Manager

Name of event

Name of meeting room

Date of meeting



**Included in the package: The meeting room, (1) Screen, (1) Flipchart,
(1) Wired High-Speed Internet Line.**

Welcome Coffee break

Juice, coffee, decaf, tea and herbal tea

Morning Coffee Break

Juice, coffee, decaf, tea and herbal tea

Luncheon

Individual cold plate (one gourmet sandwich with Chef's garnishes)

Mixed salad with Chef's selection of condiments

One soft drink or bottled juice

Chef's selection of desserts

Coffee, decaf, tea and herbal tea

Afternoon Coffee Break

Soft drinks, coffee, decaf, tea and herbal tea

\$59.00 per person

Plus service and taxes

*Minimum 16, maximum 30 participants. Rental fees will apply for groups below
16 participants.*



Included in the package: The meeting room, (1) Screen, (1) Flipchart, (1) Wired High-Speed Internet Line.

Light Breakfast

(Served in the meeting room)

Croissants, Danish pastries, muffins, sliced fresh fruit

Butter and preserves

Juice, coffee, decaf, tea and herbal tea

Morning Coffee Break

Juice, coffee, decaf, tea and herbal tea

Fresh fruit basket

Luncheon

(3-course meal served at Restaurant ArOmA or Le Cordial Bar)

Soup of the day

Choice of one of the following dishes:

Chef's daily main course with market vegetables and rice or potatoes

Pasta of the day

Desserts

Coffee, decaf, tea and herbal tea

Afternoon Coffee Break

Chef's sweet delights

Soft drinks, coffee, decaf, tea and herbal tea

\$69.00 per person

Plus service and taxes

Minimum 16, maximum 30 participants. Rental fees will apply for groups below 16 participants.



Included in the package: The meeting room, (1) Screen, (1) Flipchart, (1) Wired High-Speed Internet Line.

Light Breakfast

(Served in the meeting room)

Croissants, Danish pastries, muffins, sliced fresh fruit
Butter and preserves
Juice, coffee, decaf, tea and herbal tea

Morning Coffee Break

Juice, coffee, decaf, tea and herbal tea
Fresh Fruits basket

Working Lunch

(Served in the meeting room)

Soup of the day
Vegetables and dip
Selection of three salads
Assortment of Canadian cheeses

Choice of one of the following dishes:

Assorted gourmet sandwiches (3 per person)
Chef's choice of hot daily main course and accompaniments
Pasta of the day

Fresh fruit salad
Platter of desserts
Coffee, Tea and Herbal Tea

Afternoon Coffee Break

Chef's sweet delights
Soft drinks, coffee, decaf, tea and herbal tea
\$72.00 per person
Plus service and taxes

Minimum 16, maximum 30 participants. Rental fees will apply for groups below 16 participants.



Included in the package: The meeting room, (1) Screen, (1) Flipchart, (1) Wired High-Speed Internet Line.

Light Breakfast

(Served in the meeting room)

Croissants, Danish pastries, muffins, sliced fresh fruit
Butter and preserves
Juice, coffee, decaf, tea and herbal tea

Morning Coffee Break

Juices, coffee, decaf, tea and herbal tea
Fresh Fruits baskets

Working Lunch

(3-course meal served in a private room)

Soup of the day

Choice of one of the following dishes:

Penne Primavera
Meat ravioli, cream sauce with cubed bacon
Pork loin flavoured with berry fruit sauce
Chicken breast garnished with apples and cranberries, maple sauce
Filet of tilapia, creamy curry sauce
Hot daily meat course
Hot daily fish course

Chef's dessert, coffee, decaf, tea and herbal tea

Afternoon Coffee Break

Chef's sweet delights
Soft drinks, coffee, decaf, tea and herbal tea
\$80.00 per person
Plus service and taxes

Minimum 16, maximum 30 participants. Rental fees will apply for groups below 16 participants.



Hors-d'œuvres

Change your hors-d'œuvres from the classic to the deluxe selection
Additional charge of \$2.50 for 4 pieces per person
Additional charge of \$3.75 for 6 pieces per person

Toast

1 glass of sparkling wine Blanc de Blancs, Veuve Duvernay Brut
\$7.50 per person
1 glass of champagne Pommery Brut Royal
\$19.00 per person
1 glass of Veuve Clicquot Ponsardin Brut
\$21.00 per person

Surprise box

Surprise chocolate box filled with little delights (10 persons)
\$41.00 each

Cheese and Porto

International Selection of cheese and Porto
\$16.00 per person

Miscellaneous

Basket of munchies (chips, pretzels)
\$9.00 (for approximately 8 persons)
Basket of nachos, salsa, hummus with dried tomatoes
\$11.00 (for approximately 8 persons)
Seasonal sliced fresh fruit
\$5.75 per person
Petits fours
\$18.00 per dozen

Sweet table

Classique
\$13.50 per person
Deluxe
\$19.50 per person