

# Holiday Reception Packages

[Home](#)

[Informations](#)

[Mrs. Claus's Christmas](#)

[White Christmas](#)

[Let it Snow](#)

[Enhance your Package](#)



## Holiday Reception Packages

---

[Mrs. Claus's Christmas](#)

---

[White Christmas](#)

---

[Let it Snow](#)

---



## 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**

AWV 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](http://www.avwtelav.com)

Office Phone: 514-285-2037

Facsimile: 514-285-9085

Email: [smccool@avwtelav.com](mailto: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



*Minimum 50 participants. Rental fees will apply for groups below 50 participants.  
Prices before service and taxes*

*Also included:*

*Room rental. Negotiated rate of \$99 per night for a Delta guestroom on the night of the event. White tablecloths, napkins and candles. Decorative Christmas trees.*

### Cocktail

Crudité baskets with seasonal dipping sauce  
2 drinks per person (beer, wine, house brand alcohol, non-alcoholic beverages)

### 4 courses meal

Duck liver mousse with red onion confit and kumquat compote  
Antipasti platter of grilled vegetables, prosciutto and provolone cheese  
Duo of salmon mousse and smoked tuna, cream of horseradish vinaigrette

### Soups

Lobster bisque  
Creamy yam and bacon soup  
Cream of leeks with three cheeses  
Velvety mushroom cappuccino  
Cream of grilled red peppers with caramelized onions

### Main Courses

Crepe garnished with ratatouille and oyster mushrooms, basil-flavored tomato coulis  
\$79.00 per person  
Supreme of chicken, quince compote, icewine sauce  
\$79.00 per person  
Turkey roll with cranberries, chestnut sauce  
\$79.00 per person  
Pacific salmon steak, crayfish meat, vermouth sauce  
\$83.00 per person  
Veal medallion with oyster mushrooms, Madeira wine sauce  
\$85.00 per person  
6 oz Beef steak with liver mousse, V.S.O.P. sauce  
\$87.00 per person

*All our main courses are served with the Chef's selection of vegetables  
½ bottle of wine per person*

### Desserts

Christmas mini log  
Lime and Strawberry mini log  
Bailey's cone  
Cappuccino cake  
Coffee, tea, herbal tea



Minimum 50 participants. Rental fees will apply for groups below 50 participants.  
Prices before service and taxes  
Also included:  
Room rental. Negotiated rate of \$99 per night for a Delta guestroom on the night of the event. White tablecloths, napkins and candles. Decorative Christmas trees.

### Cocktail & Hors-d'œuvres

One-hour open bar (beer, wine, house brand alcohol, non-alcoholic beverages)  
4 pieces of hors-d'œuvres per person (classic selection)

### 4 courses meal

Antipasti platter of grilled vegetables, prosciutto and provolone cheese  
Duo of salmon mousse and smoked tuna, cream of horseradish vinaigrette  
Duck liver mousse with red onion confit and kumquat compote

### Soups

Lobster bisque  
Creamy yam and bacon soup  
Cream of leeks with three cheeses  
Velvety mushroom cappuccino  
Cream of grilled red peppers with caramelized onions

### Main Courses

Crepe garnished with ratatouille and oyster mushrooms, basil-flavored tomato coulis  
\$92.00 per person  
Supreme of chicken, quince compote, icewine sauce  
\$92.00 per person  
Pacific salmon steak, crayfish meat, vermouth sauce  
\$96.00 per person

Turkey roll with cranberries, chestnut sauce  
\$96.00 per person  
Veal medallion with oyster mushrooms, Madeira wine sauce  
\$98.00 per person  
6 oz Beef steak with liver mousse, V.S.O.P. sauce  
\$100.00 per person  
*All our main courses are served with the Chef's selection of vegetables  
½ bottle of wine per person*

### Desserts

Christmas mini log  
Lime and Strawberry mini log  
Bailey's cone  
Cappuccino cake  
Coffee, tea, herbal tea  
  
One special coffee in the evening  
Brazilian, Irish, Spanish  
or Italian Coffee



*Minimum 50 participants. Rental fees will apply for groups below 50 participants.*

*Prices before service and taxes*

*Also included:*

*Room rental. Negotiated rate of \$99 per night for a Delta guestroom on the night of the event. White tablecloths, napkins and candles. Decorative Christmas trees.*

### Cocktail & Hors-d'œuvres

One-hour open bar during the cocktail  
+ 3-hour open bar in the evening (beer,  
wine, house brand alcohol,  
non-alcoholic beverages)  
4 pieces of hors-d'œuvres per person  
(classic selection)

### 4 courses meal

Antipasti platter of grilled vegetables,  
prosciutto and provolone cheese  
Duo of salmon mousse and smoked tuna,  
cream of horseradish vinaigrette  
Duck liver mousse with red onion confit  
and kumquat compote

### Soups

Lobster bisque  
Creamy yam and bacon soup  
Cream of leeks with three cheeses  
Velvety mushroom cappuccino  
Cream of grilled red peppers with  
caramelized onions

### Ice Sherbet

Champagne and pink grapefruit granite  
with lime zest

### Main Courses

Crepe garnished with ratatouille and  
oyster mushrooms, basil-flavored  
tomato coulis  
\$123.00 per person  
Supreme of chicken, quince compote,  
icewine sauce  
\$123.00 per person  
Pacific salmon steak, crayfish meat,  
vermouth sauce  
\$127.00 per person  
Turkey roll with cranberries,  
chestnut sauce  
\$127.00 per person  
Veal medallion with oyster mushrooms,  
Madeira wine sauce  
\$129.00 per person  
6 oz Beef steak with liver mousse,  
V.S.O.P. sauce  
\$131.00 per person  
*All our main courses are served with  
the Chef's selection of vegetables  
½ bottle of wine per person*

### Desserts

Christmas mini log  
Lime and Strawberry mini log  
Bailey's cone  
Cappuccino cake  
Coffee, tea, herbal tea

One special coffee in the evening  
Brazilian, Irish, Spanish or Italian Coffee



## 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