

# BRUNCH MENU

SOFITEL  
MONTREAL GOLDEN MILE

# OUR FORMULE

Your menu include coffee, tea, herbal tea and fruit juices (orange and grapefruit)

*\$45 per person*

- ◇ Scrambled eggs: plain or fresh herbs
- ◇ Roasted Quebec-grown baby potatoes
- ◇ Bacon, smoked ham, Marievalle sausages (pork and chicken)
  - ◇ Assorted pastries and fresh breads
- ◇ Butter, peanut butter, jam, honey, maple syrup
- ◇ Fairmount Montreal bagels, cream cheese
- ◇ Assorted muffins and homemade cakes
  - ◇ Cereals, granola
- ◇ Fresh sliced fruits (cantaloupe, honeydew melon, watermelon, pineapple)
  - ◇ Whole fruits (apples, bananas, oranges)
- ◇ Red seasonal berries (blueberries, strawberries, raspberries, blackberries)
  - ◇ Yogourt
- ◇ Assorted Quebec cheeses and charcuteries - selection of 3 of each



*+ Choose one of the below items:*

- ◇ Maple Brioche french toast
- ◇ Pancake: plain or blueberry or banana
- ◇ French crêpes: plain or red fruits
- ◇ Rénior Waffles with garnishes  
(homemade hazelnut-chocolate spread, salty caramel, chantilly)

# PERSONNALIZE YOUR BRUNCH

Prices below are per person

## Les petits extras

- ◇ Eggs benedict : smoked salmon or ham 5 \$
- ◇ Vegetarian quiche 5 \$
- ◇ Smoked salmon and garnishes (herb yogurt, capers, lemon, red onions) 8 \$
- ◇ Assorted sushis 9 \$
- ◇ Assorted canapés 6 \$
- ◇ Homemade seasonal mini tartines 6 \$
- ◇ Seasonal salads 6 \$
- ◇ French market soup 3 \$
- ◇ Grilled vegetables platter and marinated olives 5 \$
- ◇ Crudités and dips 5 \$
- ◇ Homade smoothies or detox juice 5 \$
- ◇ Assorted mignardise (choice of 2 per group): cannelés or madeleines or financiers or macarons or mini tartelets or chouquettes 5 \$
- ◇ Homemade sorbets and ice cream 8 \$
- ◇ French pastries 9 \$
- ◇ Chocolate fountain, homemade marshmallow, fresh fruits 12 \$



### Bubbly Brunch?

Veuve Clicquot Mimosa | \$28

Prosecco Mimosa | \$10



### Liven up your station with a chef - \$125 for 1 hour

Omelette station, with toppings (\$12 per person)

Oyster station, with toppings (45 \$ per dozen)

Carving station: beef sirloin or rack of lamb (M.P.)  
sauces: chimichurri, horseradish, red wine

Sweet crepe station, with toppings (14 \$ per person)

Prices do not include the 12.75% service fee, the 3.5% administration fee, the 1.75% miscellaneous fee and all applicable taxes.

Prices are subject to change without notice.

An extra \$75 will be added to reservations of 15 people or less.

# OUR CHEFS

Our chefs are also the chefs of our restaurant Renoir

## *Olivier Perret, Executive Chef*



Born and raised in France's Burgundy region, Olivier Perret spent much of his youth working at farmers markets, where his affinity for fresh, locally grown fruits and vegetables was born.

Executive Chef Olivier Perret creates colourful, impeccably flavourful dishes at the modern, luminous Renoir Restaurant at Sofitel Montreal Golden Mile that rival the paintings of the French impressionist master himself in their brilliance.

Due to his talent, Renoir restaurant received 2 "Toques" and a global score of 14 out of 20 in the first Montreal edition of the prestigious French guide Gault & Millau in 2016. In 2018, Olivier Perret obtained the prestigious title of Master Chef of France.

## *Clément Tilly, Pastry Chef*

Originally from Nantes, France, Clément Tilly has been passionate about pastry from a very young age and has demonstrated his talent within major Parisian institutions. He began his career in the French capital by working in pastry shops of renowned hotels such as Lutetia and Shangri-La. In 2015, he joined the pastry brigade of the famous Paris Ritz Hotel in Place Vendôme, an iconic address for which he quickly became sous-chef. His passion for making sweets led him to attend a training in Sugar Art at a prestigious Parisian school.

In 2019, Clément Tilly headed to Montreal, Canada to further his career as Pastry Chef for the Sofitel Montréal Golden Mile hotel and its Renoir restaurant. Still pursuing his sweet passion, he brings his refined and colourful touch to this prominent Montreal address. His favourite pastry? Lemon pie.



# INFORMATION GÉNÉRALES

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## MENUS

Sofitel Montreal Golden Mile is pleased to offer personalized service to all our guests. All of our dishes have been prepared by our Executive Chef, Olivier Perret (Maitre Cuisinier de France) and are served with fresh bread, butter and coffee/tea. Please advise us of any allergy, food restriction or special dietary requirement and we will accommodate your requests.

## PRICE

Unless otherwise stated, prices are per person and are subject to a 12.75% gratuity charge, a 3.50% administration fee, a 1.75% miscellaneous fee, the 5% federal goods and service tax and the 9.975% Quebec sales tax. Taxes and prices are subject to change without notice.

## FOOD AND BEVERAGES

The Sofitel Montreal does not allow any food or beverages brought from outside, with the exception of kosher events where food is provided by our carefully selected kosher caterers.

A minimum revenue in food and beverage sales (before taxes and service fees), based on the number of guests and banquet space required, will need to be confirmed in order to make the reservation. If you wish to offer your guests a choice of main, they will have the choice of a maximum of 2 main dishes + 1 vegetarian option. The final plate count for each main dish must be communicated no later than 10 business days before the event.

## AUDIOVISUAL

Your catering specialist will coordinate your audiovisual requirements in collaboration with our in-house audiovisual partner, PSAV. If you wish to use an external provider other than PSAV, please note that a \$75 surcharge per delivery each way will be added to your bill at the end of your event.

## GUARANTEE

The final guest list must be communicated no later three business days prior to your event. If a guarantee is not received within the above time frame, you will be charged for the most recent estimated attendance or actual attendance, whichever is greater. For all food and beverage orders, the number ordered must reflect the guaranteed number of guests. This guarantee must reflect the number of guests present at the event. Sofitel Montreal cannot serve more than 5% of the guaranteed guest list.

For any food and/or drink service for 15 people or less, an additional fee of \$75 will be added to your master bill, per function.

## COAT CHECK AND PARKING

Coat check costs \$4 per person. This service is mandatory for groups of 50 or more. This amount can be paid directly by each guest or added to the master account for the event:

- ◊ Up to 50 people, the minimum amount required is \$200
- ◊ 51 à 115 people, the minimum amount required is \$350
- ◊ 116 people and up, the minimum amount required is \$500

Parking costs \$25 per car (daytime and evening parking only). This amount can be paid directly by each guest or added to the master bill of the event.

## DECORATION, MUSIC, PICTURES

Your catering specialist would be happy to suggest vendors.

## SOCAN AND RE:SOUND | ADDITIONAL ELECTRICITY | PIANO TUNING

SOCAN Fee: royalties must be paid to writers and composers for music played.

In the Gauguin, Matisse, Chagall and Renoir event rooms, the fee is \$22.06 without dancing and \$44.13 with dancing.

In the Monet, Monet-Chagall, Renoir, Picasso and Foyers event rooms, the fee is \$31.72 without dancing and \$63.49 with dancing.

RE:SOUND Fee: royalties must be paid to writers and composers for music played.

In the Gauguin, Matisse, Chagall and Renoir event rooms, the fee is \$9.25 without dancing and \$18.51 with dancing.

In the Monet, Monet-Chagall, Renoir, Picasso and Foyers event rooms, the fee is \$13.30 without dancing and \$26.63 with dancing.

Additional electricity fees - if required - are as follows: \$180 for 60A, \$300 for 100A and \$600 for 200A (plus taxes).

If you wish to use the hotel's baby grand piano, it must be tuned in advance. This service is available for \$250 plus tax.