



SOFITEL
HOTELS & RESORTS

MONTREAL GOLDEN MILE

WEDDING PACKAGES





French elegance

Celebrating at Sofitel Montreal Golden Mile...

Every wedding is unique to us and we ensure this moment will remain unforgettable. From a stress-free planning to a gorgeous reception, we are dedicated to creating everlasting memories for you and your loved ones.

Our hotel is ideally located in the heart of the Golden Square Mile and offers 256 rooms and suites, restaurant Le Renoir, bar and lounge.

Our Wedding Specialist sets the scene for romance, helping you organise your big day down to the finest detail. Skilled in the French art de recevoir, we take pleasure in making you feel special.





Paloma & Pablo Picasso Ballroom

CAPACITY DINNER & DANCE:

UP TO 250 GUESTS

VENUE:

PRIVATE FOYER

AVAILABLE UNTIL 1 AM

COLOURED LIGHTING AVAILABLE



Monet & Chagall Rooms

CAPACITY DINNER & DANCE:

UP TO 150 GUESTS

UP TO 100 SEATED GUESTS FOR DINNER

VENUE:

PRIVATE FOYER

AVAILABLE UNTIL 1 AM

COLOURED LIGHTING AVAILABLE

Wedding Packages

ÉLÉGANCE

\$175 PER PERSON

VENUE RENTAL

WELCOME GLASS OF CHAMPAGNE
THREE CANAPES

THREE-COURSE SET MENU
TEA, COFFEE & PETIT FOURS
HALF BOTTLE OF WINE PER PERSON
MINERAL WATER
ONE GLASS OF CHAMPAGNE FOR TOAST
(+\$20 PER PERSON)

DEDICATED WEDDING SPECIALIST
MENU TASTING FOR TWO

MAGNIFIQUE

\$225 PER PERSON

VENUE RENTAL

ONE HOUR CHAMPAGNE RECEPTION
FOUR CANAPES

THREE-COURSE SET MENU
TEA, COFFEE & PETIT FOURS
HALF BOTTLE OF WINE PER PERSON
MINERAL WATER
ONE GLASS OF CHAMPAGNE FOR TOAST
(+\$20 PER PERSON)

DEDICATED WEDDING SPECIALIST
MENU TASTING FOR TWO

ONE COMPLIMENTARY NIGHT STAY IN A
PREMIUM LUXURY ROOM WITH
BREAKFAST INCLUDED

AMOUR

\$255 PER PERSON

VENUE RENTAL

ONE HOUR RECEPTION CHAMPAGNE, WINES,
BEERS AND FIVE SOFT CANAPES
FIVE CANAPES

FOUR-COURSE SET MENU
TEA, COFFEE & PETIT FOURS
HALF BOTTLE OF WINE PER PERSON
MINERAL WATER
ONE GLASS OF CHAMPAGNE FOR TOAST

DEDICATED WEDDING SPECIALIST
MENU TASTING FOR TWO

ONE COMPLIMENTARY NIGHT STAY IN A
JUNIOR SUITE WITH BREAKFAST INCLUDED

Full floor exclusivity: \$1 000

Civil ceremony: The registrar must be booked separately

The packages can be fully customised
Prices are exclusive of service charge and taxes.

Enhancements

FOOD AND DRINKS

-CHEESE PLATE
\$19 PER PERSON

-ADDITIONAL CANAPES
\$5 PER PERSON

-OYSTER BENCH
\$20 PER PERSON (MINIMUM 30 GUESTS)

-THREE HOURS OPEN BAR
SPIRITS, BEERS, WINES & SOFT
\$53 PER PERSON

DECOR

-MONOGRAMMED DANCE FLOOR
PRICE UPON REQUEST

-PLACE CARDS
FROM \$5 EACH

-PERSONALISED MENUS
FROM \$5 EACH

-ANYTHING YOU CAN THINK OF...
PRICE UPON REQUEST



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

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AUDIO-VISUAL

Your banquet manager will coordinate your audiovisual needs with our supplier ENCORE. If you wish to use an external supplier other than ENCORE, 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 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. Subject to change.

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.

SOFITEL
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MONTREAL GOLDEN MILE

Book a viewing

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SOFITEL
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MONTREAL GOLDEN MILE

WEDDING MENU



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 Stations

APÉRO

\$25

- ◇ QUEBEC CHEESE PLATTER (3 VARIETIES, BASED ON AVAILABILITY)
- ◇ FRENCH CHARCUTERIE: RAW HAM, BASQUE SALAMI, DUCK RILLETTES
- ◇ ONION AND RED WINE CHUTNEY
- ◇ DRIED FRUIT AND NUTS
- ◇ SPREADS: DIJON MUSTARD, GHERKINS AND PEARL ONIONS

TAPPAS & MEZZE

\$19

- ◇ DIPS: HUMMUS, EGGPLANT CAVIAR, TZATZIKI, TAPENADE, PITA AND NAAN
- ◇ GRILLED VEGETABLE PLATTER
- ◇ MARINATED OLIVES
- ◇ RAW VEGETABLES
- ◇ GRILLED HALLOUMI CHEESE
- ◇ TOMATO BRUSCHETTA AND TOASTED GARLIC BREAD



Oyster bench (+\$3/oysters) with in-room Chef (+\$200 for the Chef/hour)

After The Meal Stations

THE SWEET TABLE

\$18 PER PERSON

SELECTION OF 4 MIGNARDISES

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

THE MIDNIGHT TABLE

\$20 PER STATION, PER PERSON

- ◇ PIZZA STATION: PEPPERONI CHEESE AND VEGETARIAN
- ◇ DELUXE GRILLED-CHEESE STATION WITH HOMEMADE FRIES
- ◇ POUTINE STATION: FRIES, HOMEMADE GRAVY, CHEESE CURDS, TOPPINGS



ÉLÉGAANCE
PACKAGE



The canapés



3 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 course menu

- Menu at \$175 per person -

FIRST COURSE

1 CHOICE FOR THE ENTIRE GROUP

- ◇ Tomato risotto, basil oil, Burrata cheese
- ◇ Pan-seared scallops (2), creamy polenta, mullet caviar, Niçoise lettuce sprouts
 - ◇ Ricotta gnocchi, sage, artichokes barigoule, smoked onion cream
 - ◇ Duck confit parmentier, potatoes, truffled celeriac
- ◇ Colored tomatoes, avocado, buffalo mozzarella, Green Goddess vinaigrette
- ◇ Foie gras torchon de la ferme Rougié, red wine onion confit, apple jelly and truffle paste, homemade brioche
 - ◇ Creamy mushroom soup with ceps powder
 - ◇ Carrot and orange velouté
 - ◇ Quebec apple parsnip cream
 - ◇ Quebec tomato Gazpacho, herb oil (in season)
- ◇ Spinach salad, yellow beets, caramelized pecans, goat cheese crumbs, fresh figs, balsamic reduction

ADD A SERVICE TO YOUR WEDDING MENU (+\$20)



Three course menu



MAIN COURSE

A MAXIMUM OF 2 CHOICES AND 1 VEGETARIAN OPTION PER GROUP

- ◇ Wellington of salmon, spinach, leek, fromage frais and pan-fried mushrooms and new potatoes, beurre blanc with sorrel
 - ◇ Gemelli with oyster mushrooms and truffle, parmesan shavings, rocket shoots
 - ◇ Sea bream, aubergine cannelloni with tomato, courgette salad with basil
 - ◇ Free-range chicken breast, Brussels sprouts, polenta with olives, fresh thyme jus
- ◇ Simmered beluga lentils, roasted squash, braised fennel, lemon spiced coconut yogurt
- ◇ Roast beef tenderloin, old cheddar potato gratin, cipollini onions, buttered green beans, wine merchant sauce (+\$10)
 - ◇ Rack of lamb with herbs, celeriac mousseline, broccoli, lamb jus with olives (+\$10)

ADD ONS

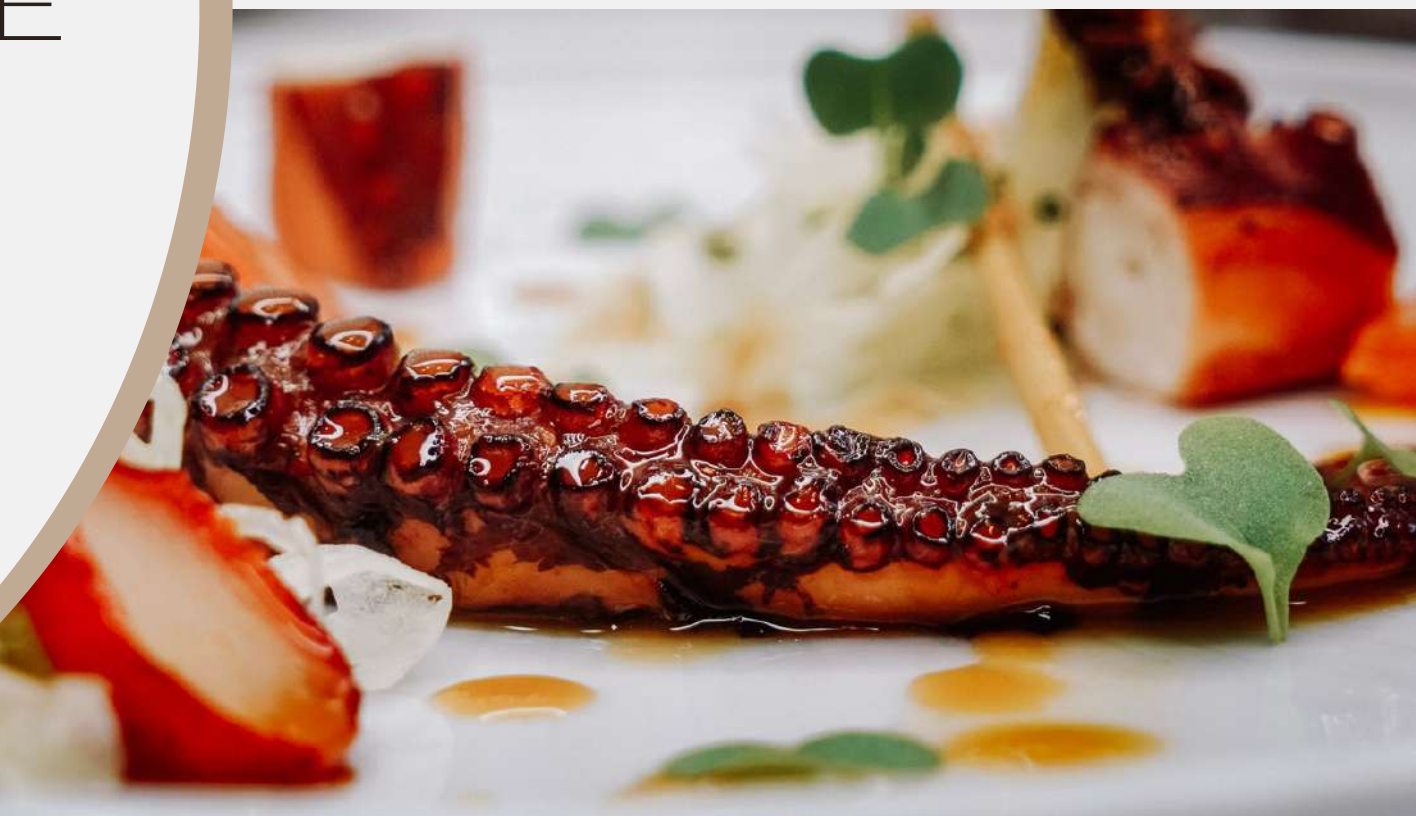
- ◇ Trou Normand with ice cider (+\$9)
- ◇ Quebec cheese platter (+\$19)

DESSERT

- ◇ Imperial mandarin-infused baba, citrus fruit, vanilla chantilly
- ◇ Intense chocolate, soft cookie, creamy caramel, chocolate and fleur de sel chantilly
- ◇ Pavlova, French meringue, smooth vanilla cream, seasonal fruits, lemon sauce



MAGNIFIQUE
PACKAGE



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
 - ◇ Croustis 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 course menu

- Menu at \$225 per person -

FIRST COURSE

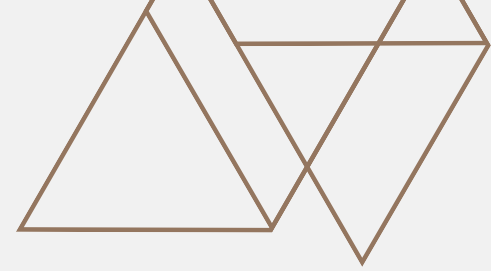
1 CHOICE FOR THE ENTIRE GROUP

- ◇ Pan-fried scallops (2), creamy polenta, mullet caviar, Niçoise lettuce shoots
 - ◇ Ricotta gnocchi, sage, artichokes barigoule, smoked onion cream
 - ◇ Duck confit parmentier, potatoes, truffled celeriac
- ◇ Foie gras torchon de la ferme Rougié, red wine onion confit, apple jelly and truffle paste, homemade brioche (+\$5)
 - ◇ Salmon gravelax, smoked feta, vegetable pickles, moujol caviar
- ◇ Thin tart, eggplant caviar, carrot fennel, anchovy mousseline, cauliflower tomato bunch of grapes olive tail with Kalamata capers.
- ◇ Quebec lobster salad, fennel and grany smith, horseradish vinaigrette (+\$10)
 - ◇ Cream of mushroom soup with ceps powder
 - ◇ Artichoke velouté with foie gras shavings
 - ◇ Quebec tomato gazpacho with herb oil (in season)
- ◇ Spinach salad, yellow beetroot, caramelized pecans, goat cheese crumbs, fresh figs, balsamic reduction

ADD A SERVICE TO YOUR WEDDING MENU (+\$20)



Three course menu



MAIN COURSE

A MAXIMUM OF 2 CHOICES AND 1 VEGETARIAN OPTION PER GROUP

- ◇ Wellington of salmon, spinach, leek, fresh cheese and pan-fried mushrooms and new potatoes, beurre blanc with sorrel
 - ◇ Gemelli with oyster mushrooms and truffle, parmesan shavings, rocket shoots
 - ◇ Farmhouse chicken breast, Brussels sprouts, polenta with olives, fresh thyme juice
 - ◇ Déclinaison of root vegetables, quinoa and pumpkin seeds like a risotto
- ◇ Roasted beef tenderloin, potato gratin with old cheddar cheese, cipollini onions, buttered green beans, wine merchant sauce (+\$5)
 - ◇ Beef filet Rossini, foie gras, potato gratin, green beans (+\$15)
- ◇ Lamb shoulder confit 8h with rosemary, carrot purée with cumin, green beans and cipollini onions
 - ◇ Rack of lamb with herbs, celeriac mousseline, broccoli, lamb jus with olives (+\$5)
 - ◇ Royal sea bream, eggplant cannelloni with tomato

ADD ONS

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

DESSERTS

- ◇ Imperial mandarin-infused baba, citrus fruit, vanilla chantilly
- ◇ Intense chocolate, soft cookie, creamy caramel, chocolate and fleur de sel chantilly
- ◇ Pavlova, French meringue, smooth vanilla cream, seasonal fruits, lemon sauce



AMOUR PACKAGE



The canapés

5 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
- ◇ Croustis 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



Four course menu

- Menu at \$255 per person -

FIRST COURSE

1 CHOICE FOR THE ENTIRE GROUP

First starter

- ◇ Pan-seared scallops (2), creamy cauliflower, truffle, mizuna shoots
- ◇ Ricotta gnocchi, sage, artichokes barigoule, smoked onion cream
 - ◇ Parmentier of duck confit, potatoes, truffled celeriac
- ◇ Foie gras torchon de la ferme Rougié, onion confit with red wine, apple jelly and truffle paste, homemade brioche
 - ◇ Salmon gravelax, creamy feta, vegetable pickles, moujol caviar
- ◇ Burrata, beetroot caramel, tomato mousse, grilled Heirloom tomato steak, pear vinegar
 - ◇ Salmon carpaccio, avocado purée, lime gel, squid ink tuiles

Second starter

- ◇ Cream of mushroom soup with ceps powder
 - ◇ Artichoke cream soup with foie gras shavings
 - ◇ Quebec tomato gazpacho with herb oil (in season)
 - ◇ Spinach salad, yellow beetroot, caramelized pecans, goat cheese crumbs, fresh figs, balsamic reduction
-



Four course menu



MAIN COURSE

A MAXIMUM OF 2 CHOICES AND ALSO 1 VEGETARIAN OPTION FOR THE ENTIRE GROUP

- ◇ Risotto with truffle and Quebec mushrooms, parmesan shavings
- ◇ Gemelli with oyster mushrooms, truffle, parmesan shavings, arugula sprouts
- ◇ Farmhouse chicken breast, Brussels sprouts, polenta with olives, fresh thyme juice
 - ◇ Beef fillet Rossini, foie gras, potato gratin, green beans
 - ◇ Halibut fillet, artichoke barigoule, Béarnaise sauce
- ◇ Lamb shoulder confit 8h with rosemary, carrot purée with cumin, green beans and cipollini onions
 - ◇ Rack of lamb with herbs, celeriac mousseline, broccoli, lamb juice with olives
 - ◇ Sea bream, eggplant cannelloni with tomato

ADD ONS

- ◇ Trou Normand with ice cider (+\$9) / Calvados (+\$9)
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DESSERTS

- ◇ Imperial mandarin-infused baba, citrus fruit, vanilla chantilly
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CHILDREN MENU



Children menu

12 YEARS OLD AND YOUNGER, THREE COURSE MENU (\$60)

FIRST COURSE

1 CHOICE FOR THE ENTIRE GROUP

- ◇ Market vegetable soup
- ◇ Crudités, healthy cream dip, croutons
- ◇ Tomatoes, mozzarella di buffala, basil oil

MAIN COURSE

1 CHOICE FOR THE ENTIRE GROUP

- ◇ Rigatoni pomodoro, Grana Padano, basil
- ◇ Filet mignon, market greens, French fries
- ◇ Grilled salmon, orzo, market vegetables

DESSERTS

1 CHOICE FOR THE ENTIRE GROUP

- ◇ Home-made ice cream or sorbet accompanied by a home-made cookie
 - ◇ Fresh fruit salad
-



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DECORATION, MUSIC AND PHOTOS

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