



MEETING PACKAGES

Start planning your next meeting at the Omni Mont-Royal. Our team has crafted Daily Meeting Packages to assist in your planning process and make it an easy efficient one. These packages are intended to provide all the essentials to ensure a safe and successful event.

All pricing is per person and is designed for groups of 10 or more attendees. For meetings of more than 50 people, an additional room rental charge may apply. Pricing excludes applicable service charges & sales taxes. Free WIFI included in all packages. Additional services available.



Half Day Package \$80 Per Person

This package includes:

- Meeting Room Rental
- AM Coffee Break
- Plated Lunch
- ✓ Free Wifi (basic)



All Day Package Light \$125 Per Person

This package includes:

- Meeting Room Rental
- Continental Breakfast
- AM Coffee Break
- Plated Lunch
- PM Coffee Break
- ✓ Free Wifi (basic)



All Day Package \$135 Per Person

This package includes:

- Meeting Room Rental
- Breakfast
- AM Coffee Break
- Plated Lunch
- PM Coffee Break
- ✓ Free Wifi (basic)

Details

Break: Chef's choice of snack + coffee and tea

Lunch: Three service plated meal, and coffee/tea, vegetarian option available

Let's start the planning process!

Call (514) 284-1110 Ext 6106, [email us](#) or [request information](#)

MENU CHOICES

PLATED LUNCH

All plated lunches are served with seasonal vegetables, a starch, coffee and tea.

Three course lunch includes choice of soup or appetizer, main course and dessert. The following prices are set for a three course meal.

A four course lunch includes soup, appetizer, main course and dessert for an additional 7 per person.

For choice of two main courses, please add 7 per person.

Minimum of 20 people. If less, an extra charge of 100 will apply.

COLD APPETIZERS

Spinach and endive salad with artichoke hearts, Kalamata olives, golden beets and sun-dried tomato vinaigrette

Moroccan spice marinated chickpea salad with baby arugula, cherry tomatoes and cilantro yogurt

Tomato and feta salad with microgreens and balsamic vinaigrette

Roasted fennel salad with shrimp marinated in yuzu Mediterranean caprese with hoisin sauce

SOUPS

Roasted apple butternut squash soup with toasted pecans

Tomato velouté soup with pesto oil

Chicken and corn soup with roasted pumpkin seeds

Traditional minestrone soup with orzo

Corn chowder soup with roasted chorizo

DESSERTS

Paris-Brest cake | Choux pastry, praline mousseline and slivered almonds

Saint-Honoré cake | Caramel choux pastry, custard layer, fruit jam and whipped cream

Caramelo | Gianduja chocolate mousse with caramelized hazelnuts on dacquoise

Rum baba with whipped cream and seasonal fruits

Black forest cake

Cheesecake

Plate of miniature desserts

MAIN COURSE

CHICKEN

Chicken breast stuffed with wild mushrooms and brie

Grilled boneless chicken thigh marinated in piri-piri, Portuguese style |

Chicken supreme stuffed with caramelized apples, pancetta and sage |

Chicken tagine, dried fruits confit with cinnamon, pomegranate couscous and roasted bell peppers

Chicken supreme, marinated in red curry and coconut milk with sautéed bok choy and cardamom rice |

PORK, VEAL, LAMB AND DUCK

Grilled pork ribs with salted herbs from Gaspésie and Wine sauce

Braised lamb shoulder with thyme, garlic confit and lemon zest |

Duck confit and sarladaise potatoes

FISH

Grilled sea bass with sauce vierge and fried capers |

Pan-fried bream fillet with mango chutney and coriander

Roasted cod with citrus fennel salsa |

Grilled salmon with choice of one sauce | Sesame and mild chili, grapefruit and coriander, sauce vierge, Meaux mustard and chutney

PASTA

Portobello stuffed rotolo with creamy stir-fried mushrooms and tomato confit

Tomato ravioli stuffed with four cheeses and truffle oil rapini

Gnocchi with ricotta cheese, asparagus, pesto and seasonal vegetables

VEGETARIAN

Israeli couscous with chickpeas, dried fruits and seasonal roasted vegetables

Barley and wild mushroom risotto with asparagus and Parmesan cheese

Grilled vegetables, Mediterranean tian, tempeh and smoked pepper sauce |