



Start planning your Christmas event at the Omni Mont-Royal. Our team has crafted a Christmas Menu 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. Begin with the three-course meal and add on to your meal choice: one more course for a four-course meal, canapé, a glass of Champagne perhaps!

All pricing is per person. Min: 30 pers. If less than 30 pers an additional fee of \$100 will apply. Max: 200 pers. If more, please choose from the banquet menu. For events of more than 50 people, an additional room rental charge may apply. Pricing excludes applicable service charges & sales taxes. Additional services available.

THE CLASSIC

Three-Course Meal	\$70
Four-Course Meal (soup + starter)	\$80

Starter

Onion velouté, aged cheddar foam and baby greens.	
Butternut squash soup roasted pumpkin seeds and gingerbread croutons	
Sunchoke and parsnip velouté, watercress pesto and parmesan chips	
Beetroot salad torched goat cheese and walnuts, clementine vinaigrette	
Roasted Carrots cumin spice, Oka cheese custard fresh herbs	
Cured salmon with gin spices, pickled candy fennel, cranberry jelly	+ \$5
Smoked duck breast (3.5oz) cabbage celeriac and apple slaw, goat cheese foam	+ \$5
Lobster bisque with chives and cognac	+ \$3

Main course

Braised beef middle eastern spices, potato gratin and roasted seasonal vegetables	
Roasted Guinea fowl, crispy potatoes, parsnip purée with a chestnut jus	
Maple glazed rainbow trout, farro risotto and vegetables with beet purée	
Sauté Wild mushrooms, creamy polenta, olive oil bread croutons, chimichurri sauce	
Sablefish with smoked lentil, grilled endives and clementine, piccata sauce	+ \$15
Beef Tenderloin (6oz) potato doughnuts roasted seasonal vegetables juniper jus	+ \$15
Crispy braised duck leg, pear and cinnamon bread pudding, sage butternut squash with thyme jus	+ \$15

Granité

Homemade Granité Limoncello style ou Christmas spruce

Chef's Dessert

Artisanal Buche de Noel cake – Christmas Log

THE ADD-ONS

Canapé (4 / pers.) /pers.	\$20
Champagne (Nicolas Feuillate) / bottle	\$189
Choice of two main course options, add Canapé, Wine & Open Bar:	\$7
Canapé + 1hr bar + 1/2 btle of wine /pers. min 30 pers. If less than 30 people, included in the \$100	\$75
Canapé + 1hr cocktail, 2hr bar + 1/2 btle of wine /pers. min 30 pers. If less than 30pers, add 200\$	\$129

Canapé

Smoked salmon on blinis, crème fraiche and salmon caviar
Beef tartare, crispy bread with chili lime aioli
Confit duck quiche and caramelized onions
Roasted shrimp and chorizo with Espelette piment
Seared halloumi dukkha spices with smoked maple glazed
Artichoke and wild mushrooms Arancini and lemon aioli

Let's start the planning process!