



PA

HÔTEL PLACE D'ARMES

Banquet menu 2024

Corner Collection

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Delicious cuisine

We offer exquisitely prepared custom menus for your event.



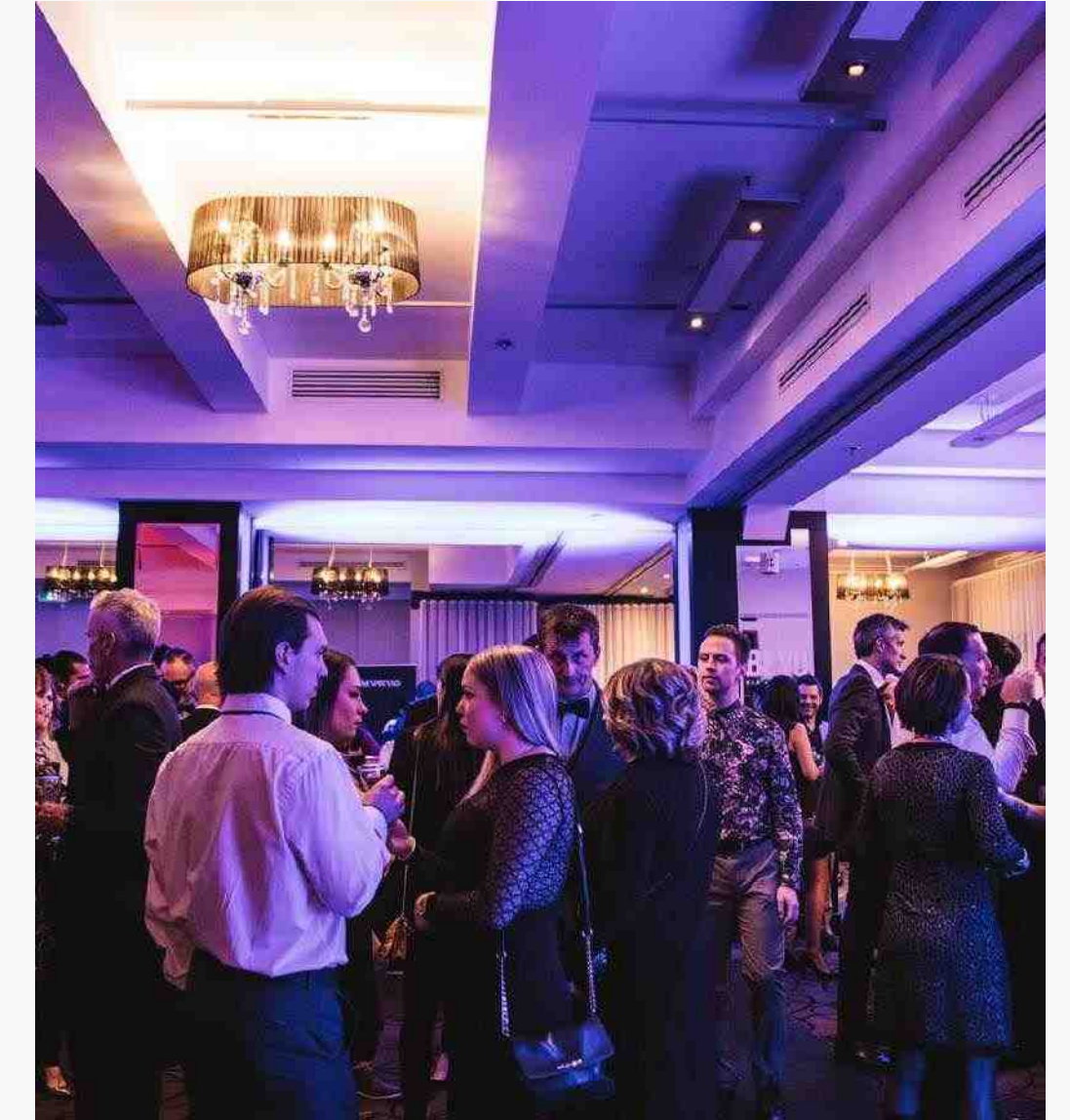
Dedicated event planner

Our event managers will help you plan every detail to ensure the success of your event.



Full A/V

We can provide complete in-house audio visual services, including high-speed Internet and charging stations.



Flexible event venues

Our 12 event spaces can accommodate groups from 10 to 350 and can be reconfigured to suit a variety of event needs.



Breakfast

Continental breakfast

MINIMUM OF 10 PEOPLE

\$29 PER PERSON

For any group below the required number, extra \$10/person

- Coffee, decaffeinated coffee, teas, herbal teas
- Orange and grapefruit juice
- Muffins assortment
- Croissants, chocolate croissants and Danish pastries
- Sliced white and multigrain bread selection, jams and butter
- Tray of fresh seasonal fruit
- Parfaits with homemade compote

Hot breakfast

MINIMUM OF 10 PEOPLE

Continental breakfast basics and

+ 1 choice among the following:

- Scrambled eggs and hash browns + 2 choices of meat +\$9
 - Pork sausages
 - Chicken sausages
 - Pork bacon
 - Turkey bacon
- Eggs Benedict and hash browns +\$4
- Ham and cheese omelette with hash browns +\$5
- Montreal bagel with smoked salmon, cream cheese, capers and red onions +\$8

+ 1 choice among the following:

- French toast with Canadian maple syrup +\$3
- Pancakes, fresh fruit, strawberry coulis, and Canadian maple syrup +\$5

Menus are subject to change without notice. Federal (5%) and provincial (9.975%) sales taxes, a service charge (12.5%) and administration fees (5.5%) will be applied to food and beverages.



Classic breaks

Classic breaks

COFFEE BREAK

Coffee Station (\$25 per litre)

- Coffee, decaffeinated coffee, teas, herbal teas

Nespresso Station (\$5.50 per capsule)

- Nespresso Zenith Pro machine with milk frother, Intenso, Ristretto and Decaffeinato capsules

Assorted juices and Coca-Cola® soft drinks (\$5/unit)

SMOOTHIES

\$7 PER SMOOTHIE

MINIMUM OF 6 PEOPLE

- Exotic (pineapple/mango/banana)
- Healthy (kale and Granny Smith apple/lime)
- Berries (strawberries/raspberries/blackberries)

SWEET BREAK

\$19 PER PERSON

MINIMUM OF 10 PEOPLE

Coffee, decaffeinated coffee, herbal teas, cookies, brownies, financiers, and bowls of fresh seasonal fruit

SAVOURY BREAK

\$18 PER PERSON

MINIMUM OF 10 PEOPLE

Assorted soft drinks, vegetables and dips, vegetable chips, olives and popcorn

HEALTHY BREAK

\$22 PER PERSON

MINIMUM OF 10 PEOPLE

Coffee, decaffeinated coffee, herbal teas, bowls of fresh seasonal fruit, smoothies, and energy snacks (date or mango)

Snacks

SAVOURY SNACKS

- Popcorn and chips \$5 / person
- Nachos and curry hummus \$7 / person
- Vegetables and dips \$5 / person
- Mix of caramelized nuts with spices \$12 / bol (about 3 people)
- Olives \$12 / bol (about 3 people)

SWEET SNACKS

- Platter for 6 people of :
 - Fresh fruits \$25
 - Assorted pastries \$30
 - Muffins \$28
 - Cupcake variety \$30
(1 choice from : chocolate, vanilla, Red Velvet)
- Whole fruits \$28/dozen
- Shortbread cookies \$30/bowl (6 people)
- Homemade candy \$30/bowl (6 people)

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Lunch

Plated lunch

Choices are required in advance

\$52 / PERSON – MINIMUM OF TEN PEOPLE

For any group below the required number, extra \$10/person

STARTERS - 1 choice from this selection

Soup of the day

or

Green salad, pomegranate, feta, red onions,
and raspberry vinaigrette

MAIN COURSE - 2 choices from this selection + 1 vegetarian/vegan choice

Roasted Cajun chicken breast, sautéed seasonal vegetables,
roasted garlic and truffle demi-glace

or

Salmon with Provençal spices, barley risotto, sautéed
seasonal vegetables, and dill cream sauce

or

Braised beef cheek, garlic mashed potatoes, pearl onions,
sautéed asparagus, and rosemary demi-glace

DESSERT

Dessert as per our pastry chef's inspiration

BEVERAGES

Coffee, decaffeinated coffee, teas, herbal teas

Assorted juices and Coca-Cola® soft drinks - extra \$5/unit

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Cold buffet

Choices are required in advance




\$46 / PERSON – MINIMUM OF TEN PEOPLE

For any group below the required number, extra \$10/person

CHOICE OF TWO STARTERS

- Soup of the day
- Piemontaise salad (potatoes, ham, tomatoes, pickles, eggs, and mayonnaise)
- Caprese salad with marinated cherry tomatoes, mini bocconcini, fresh basil and white balsamic vinaigrette 
- Broccoli salad with roasted shallots, squash seeds, dried mango, and homemade ranch 
- Pasta salad, tomatoes, olives, bocconcini, and basil pesto 
- Quebec beet salad with feta crumble, toasted almonds, and raspberry vinaigrette 
- Mesclun and cherry tomato salad with balsamic vinaigrette 
- Arugula salad with fennel, grated carrots, and Granny Smith apple vinaigrette 
- Crisp seasonal vegetable salad with cider vinaigrette 

CHOICE OF THREE SANDWICHES

- Tuna burger, tomato, romaine lettuce, chives, and tzatziki sauce
- Chicken salad sandwich, lettuce, candied tomatoes, and aioli
- General Tao-style bao bun with crispy chicken, pickled red onions, fresh coriander
- BLT wrap
- Montreal smoked meat sandwich, pickled cabbage, and mustard
- Tomato and mozzarella sandwich with basil pesto 
- Shredded carrot and lentil sandwich 
- Grilled sweet potato and balsamic reduction sandwich 

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Cold buffet

Choices are required in advance

\$46 / PERSON – MINIMUM OF TEN PEOPLE

For any group below the required number, extra \$10/person

CHOICE OF ONE DESSERT

- Lemon tartlet
- Yuzu doughnuts from Kyo Bar Japonais
- Verrines
- Brownies
- Carrot cake

BEVERAGES

Coffee, decaffeinated coffee, teas, herbal teas

Assorted juices and Coca-Cola® soft drinks
 – extra \$5/unit

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Hot buffet

Choices are required in advance




\$54 / PERSON – MINIMUM OF TEN PEOPLE

For any group below the required number, extra \$10/person

CHOICE OF TWO STARTERS

- Soup of the day
- Piemontaise salad (potatoes, ham, tomatoes, pickles, eggs, and mayonnaise)
- Caprese salad with marinated cherry tomatoes, mini bocconcini, fresh basil, and white balsamic vinaigrette 
- Broccoli salad with roasted shallots, pumpkin seeds, dried mango, and homemade ranch dressing 
- Pasta salad with tomatoes, olives, bocconcini, and basil pesto 
- Quebec beet salad with feta crumble, toasted almonds, and raspberry vinaigrette 
- Mesclun and cherry tomato salad with balsamic vinaigrette 
- Arugula salad with fennel, grated carrots, and Granny Smith apple vinaigrette 
- Crisp seasonal vegetable salad with cider vinaigrette 

CHOICE OF TWO HOT MAINS

- Pan-seared salmon, lemon sauce, basil, and fried capers
- Roasted chicken breast with wild mushroom sauce
- Traditional beef bourguignon
- Choice of one of our themed stations:
 Italy – Pasta Station (assorted pasta, sauces and condiments)
 Mexico – Taco Station (beef and chicken, trimmings)
- Grilled vegetable lasagna with aged cheddar 
- Steamed celeriac medallion 
- Oyster mushrooms (scallop style) 

SIDES

2 choices from this selection

- Seasonal vegetables
- Rice pilaf
- Gratin dauphinois
- Vegetable ratatouille
- Seasoned mashed potatoes

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Hot buffet

Choices are required in advance

\$54 / PERSON – MINIMUM OF TEN PEOPLE

For any group below the required number, extra \$10/person

CHOICE OF ONE DESSERT

- Lemon tartlet
- Yuzu doughnuts from Kyo Bar Japonais
- Dessert in a cup
- Brownies
- Carrot cake

BEVERAGES

Coffee, decaffeinated coffee, teas, herbal teas

Assorted juices and Coca-Cola® soft drinks - extra \$5/unit

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Boxes

Choices are required in advance

BENTO BOXES

\$40 / PERSON

On-site only - Not available on Saturdays and Sundays before 5:30 p.m.

Mesclun salad with sun-dried tomatoes, cucumber, black olives, and cider vinaigrette

Choice of one sandwich per person from this selection (maximum of 3 varieties):

- Beef bao bun, coriander, sweet-and-sour sauce
- Chicken salad sandwich with egg, bacon, lettuce, and candied tomato tapenade
- BLT wrap
- Montreal smoked meat sandwich, pickled cabbage, and mustard
- Smoked salmon sandwich with sour cream cheese and vegetables
- Tomato and mozzarella sandwich with basil pesto
- Shredded carrot and lentil sandwich
- Grilled sweet potato and balsamic reduction sandwich
- Eggplant caviar sandwich, grilled and pickled vegetables, lettuce

Maki variety

Chef's dessert of the day

GO-TO LUNCH BOX OPTIONS

\$40 / PERSON

Mesclun salad with sun-dried tomatoes, cucumber, black olives, and cider vinaigrette

Choice of one sandwich per person from this selection (maximum of 3 varieties):

- Smoked salmon sandwich with sour cream cheese and vegetables
- BLT wrap
- Montreal smoked meat sandwich, pickled cabbage, and mustard
- Tomato and mozzarella sandwich with basil pesto
- Grilled sweet potato and balsamic reduction sandwich
- Eggplant caviar sandwich, grilled and pickled vegetables, lettuce

Includes: one fruit, one homemade cookie and one water bottle

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Dinner

Buffet

Choices are required in advance

\$75 / PERSON – MINIMUM OF TEN PEOPLE

For any group below the required number, extra \$10/person

STARTERS - Choice of 2 starters from this selection :

- Soup of the day
- Ratte potato salad, French green beans, truffle vinaigrette
- Beet salad, smoked duck, cider vinaigrette
- Wild arugula, poached pears, blue cheese, and grapefruit vinaigrette
- Spinach, dried fruits, pistachio vinaigrette, green apple

MAIN COURSES

FISH - Choice of 1 dish from this selection

- Pan-seared wild striped bass, grilled vegetables, miso butter
- Orzo paella
- Pan-seared salmon trout, balsamic vinaigrette

MEAT - Choice of 1 dish from this selection

- Grilled chicken breast, olive piperade
- Shallot-marinated flank steak, red wine sauce
- Rigatoni, braised beef, tomato and basil sauce

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Buffet

Choices are required in advance

\$75 / PERSON – MINIMUM OF TEN PEOPLE

For any group below the required number, extra \$10/person

VEGETARIAN/VEGAN- Choice of 1 dish from this selection

- Grilled portobello burger, Heirloom tomatoes, pickled eggplant
- Cannelloni with ricotta cheese, spinach, tomato sauce
- Pearl barley risotto with wild mushrooms, arugula, asparagus, and cabbage
- Steamed celeriac medallion 
- Oyster mushrooms (scallop style) 

SIDES - Choice of 2 sides from this selection

- Seasonal vegetables
- Rice pilaf
- Gratin dauphinois
- Vegetable ratatouille
- Seasoned mashed potatoes

DESSERTS - 1 dessert for the group from this selection

- Madagascar vanilla and tonka bean crème brûlée
- Homemade verrines
- Seasonal fruit tartlets

BEVERAGES

Coffee, decaffeinated coffee, teas, herbal teas

Assorted juices and Coca-Cola® soft drinks – extra \$5/unit

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Notre-Dame menu

Choices are required in advance

3 COURSES - \$75 / PERSON – MINIMUM OF TEN PEOPLE

For any group below the required number, extra \$10/person

STARTER - 1 choice from this selection

Soup of the day

or

Quinoa salad, small peppers, and crushed eggplant with coriander

MAIN COURSE - 2 choices from this selection + 1 vegetarian/vegan choice

Grilled salmon steak, saffron orzo, smoked paprika sauce

or

Melt-in-your-mouth beef cheek, barbecue carrots and potato mousseline

or

Chicken breast, pea risotto and roasted red pepper cream

DESSERT - 1 choice from this selection

Tarte Bourdaloue (candied pear and almond buttercream)

or

Opera cake (chocolate and mocha)

or

Madagascar vanilla and tonka bean crème brûlée

BEVERAGES

Coffee, decaffeinated coffee, teas, herbal teas

Assorted juices and Coca-Cola® soft drinks – extra \$5/unit

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Fortification menu

Choices are required in advance

4 COURSES - \$85 / PERSON – MINIMUM OF TEN PEOPLE

For any group below the required number, extra \$10/person

Soup of the day

STARTERS - 1 choice from this selection

Beef tataki, crispy vegetables, pickles, and mustard seeds

or

Salmon gravlax with dill, Quebec apple remoulade, pomegranate, celery, truffle mayonnaise

or

Tomato salad, arugula, pistachios, goat cheese, basil vinaigrette

MAIN COURSE - 2 choices from this selection + 1 vegetarian/vegan choice

AAA flank steak, black garlic squash purée, roasted market vegetables and rosemary sauce

or

Roasted sea bass with miso butter, saffron orzo, and dill sauce

or

Crispy chicken confit, truffle flavoured mousseline purée, celery chips and pomegranate demi-glace

DESSERTS - 1 choice from this selection

Tarte Bourdaloue (candied pear and almond buttercream)

or

Opera cake (chocolate and mocha)

or

Madagascar vanilla and tonka bean crème brûlée

BEVERAGES

Coffee, decaffeinated coffee, teas, herbal teas

Assorted juices and Coca-Cola® soft drinks – extra \$5/unit

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Hochelaga menu

Choices are required in advance

5 COURSES - \$95 / PERSON – MINIMUM OF TEN PEOPLE

For any group below the required number, extra \$10/person

Soup of the day

or

Appetizers (one tray per table)

STARTER - 1 choice from this selection

Quebec foie gras au torchon, brioche bread, vanilla apple chutney

or

Salmon gravlax with dill, Quebec apple remoulade, pomegranate, celery, truffle mayonnaise

or

Beet salad, arugula, Chèvre des Neiges cheese, pumpkin seeds, raspberry vinaigrette

Chef's granita

MAIN COURSE – 2 choices from this selection + 1 vegetarian/vegan choice

Atlantic black cod, asparagus, squash mousseline, beurre blanc and Timut pepper sauce

or

AAA Angus filet mignon (served medium rare), green pea risotto, roasted peppers, and coriander Bearnaise or Slow-cooked Quebec guinea fowl breast, squash and gnocchi declination, meat jus

DESSERT - 1 choice from this selection

Tarte Bourdaloue (candied pear and almond buttercream)

or

Opera cake (chocolate and mocha)

or

Madagascar vanilla and tonka bean crème brûlée

BEVERAGES

Coffee, decaffeinated coffee, teas, herbal teas

Assorted juices and Coca-Cola® soft drinks – extra \$5/unit

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Vegetarian and vegan options (1 choice)

VEGETARIAN

Pan-fried gnocchi, basil pesto cream, asparagus chips and pine nuts

or

Barley risotto with wild mushrooms and truffle oil, black garlic ricotta cream

or

Tomato and mozzarella ravioli, sun-dried tomatoes, arugula, and aged Parmesan flakes

VEGAN

Steamed celeriac medallion, celery purée, thyme, garlic, candied tomatoes, sautéed asparagus, fried cauliflower, eggplant, carrots, fried kale

or

Compressed sesame crusted watermelon steak (tuna steak-style), marinated in soy and seaweed, braised red cabbage, roasted squash purée and coconut cream reduction

or

Vegan oyster mushroom scallops, roasted cauliflower, green pea purée, and seasoned rice crumble (bacon-style)



Canapés

MAXIMUM OF 7 VARIETIES AND MINIMUM OF 2 DOZEN FOR EACH CANAPÉ

SELECTION 1

\$40 / DOZEN

- Mini vegetarian quiche
- Marinated chicken satay with barbecue sauce
- Mini quiche Lorraine with smoked bacon
- Bocconcini antipasti and tomatoes with pesto
- Arancini with spinach
- Mini avocado toast with candied tomato coulis
- Spanakopitas: spinach and feta cheese puff pastry
- Cucumber and tzatziki
- Oriental bean balls

SELECTION 2

\$47 / DOZEN

- Gravlax salmon and beet mousse
- Korokke: homemade potato croquettes with curry sauce
- Tuna tataki, sesame sauce
- Salmon tartar on crouton, chives, French shallots, grapefruit supreme, dill, sour cream
- Beef tartar on crouton, Parmesan, avocado, shallots, parsley, truffle oil, mustard caviar
- Beef satay, rosemary sauce
- Crispy shrimp, sweet-and-sour sauce
- Stuffed eggplant roll
- Vegan sausage roll

SELECTION 3

\$55 / DOZEN

- Mini Angus beef cheeseburger, caramelized onions
- Duck foie gras and dried fruit chutney, brioche bread
- Mini lobster roll, pretzel bun
- Braised Angus beef, thyme demi-glace
- Shrimp ceviche, chip crumbs, yuzu emulsion
- Cheese tartlet, goat, fig, and nuts
- General Tao
- Falafels
- Taco tartlet

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Cocktail Stations & Platters

STATIONS	MINIMUM OF 12 PEOPLE	THEMES TRAYS	MINIMUM OF 12 PEOPLE	MONTRÉAL SNACKS	\$25 per person – minimum 12 people
China – Bao Bun Station chicken/beef with ginger sauce, bok choy and pickled red onions	\$18 / person	Tray of fresh fruits	\$50	Choose 3 from the following:	
Italy – Pasta Station 1 choice of sauce: pomodoro (tomato) or alfredo	\$18 / person	Tray of Quebec cheeses (1 triple cream Brie, 1 blue cheese, 1 firm cheese)	\$105 (80g / pers)	- Mini poutines	
Mexico – Taco Station ground beef and chicken, condiments	\$20 / person	Smoked meat sandwiches	\$110	- Mini burgers	
Oyster Station Mignonette oysters and condiments <i>(choice based upon daily arrivals)</i>	\$400 / 100 oysters	Charcuterie tray Served with bread and condiments	\$112	- Grilled cheese	
Sushi Station Chef’s choice makis assortment 6 pieces per person <i>(not available on weekends before 5:30 p.m.)</i>	\$26 / person	Tray of vegetables and dips	\$50	- Montreal smoked meat sandwiches	
A Chef during your event	\$50 / hour <i>(minimum of 3 hours)</i>	Tray of mini sandwiches	\$88		

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Desserts & Sweet Table

Whole cake

FROM \$8 PER PERSON

Our pastry chef will be happy to meet with you and tailor your cake to your taste.

FLAVOURS

- Chocolate
- Vanilla
- Red velvet
- Lemon
- Carrot
- Pineapple

ICING

- Vanilla
- Mocha
- Chocolate

DECORATION

- Edible sugar or marzipan flowers (+\$2 per person)
- Fresh flowers (market price)
- Piping (+\$1 per person)

Sweets table

\$20 PER PERSON – MINIMUM 12 PEOPLE

3 CHOICES FROM THIS SELECTION:

- Cupcakes:
1 choice from: chocolate, vanilla or Red Velvet
- Verrines:
1 choice from: strawberry shortcake, lemon meringue, chocolate or salted caramel brownie
- Macaroons - 2 per person
- Almond cookies
- Blondies
- Mini praline doughnuts
- Mini crèmes brûlées

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Bar service & Wine List

À la Carte bar

- Basic Cocktail \$11 / glass Choose from our selection of martinis or create your own !
 (Vodka, Rum, Gin, Scotch and Digestifs) Starting at \$15 / glass
- Premium Cocktails \$15 / glass You can request à la carte bar coupons
- House wine (red or white) \$40 / bottle
- Local beers \$12 / glass Additional Information
 (Oatmeal Stout et Belle Gueule rousse) Please note that the hotel does not offer shooter service
- Imported beers \$9/ glass A \$300 minimum is required for a cash bar.
 (Carlsberg, 1664 blanche et Bitburger 0%) Otherwise, a \$125 charge will be applied to billing.
- Sparkling wine \$10 / glass
- Assorted juices and Coca-Cola® soft drinks \$5 / unit
- Sparkling water \$5 / unit

Regular bar

Vodka
Smirnoff

White Rhum
Captain White

Brown Rhum
Captain Dark

Gin
Tanqueray

Scotch
JW Red

Tequila
Jose Cuervo Silver

Whisky
Crown Royalk + Wild Turkey

Brandy/Cognac
Chemineau

Vermouth
Stock Lionello

Digestives
Amaretto, Bailey's, Tia Maria,
Mandarine Napoléon

Wine
Oakbank

Beer
Carlsberg, 1664 white,
St Ambroise Stout, Cidre la Bolée

Juice
Orange, Apple, Pineapple,
Cranberry, Clamato, Tomato

Soft drink
Coca-cola products

Red Bull

PRICE PER HOUR

\$25 / 1H

\$33 / 1,5H

\$40 / 2H

\$52 / 3H

\$62 / 4H

\$70 / 5H

Deluxe bar

Vodka
KETEL ONE

White Rhum
Captain White

Brown Rhum
Private stock

Gin
Romeo

Scotch
JW Black

Tequila
Jose Cuervo Silver

Whisky
Bulleit+ Jack Daniel's no7

Brandy/Cognac
Hennessy VS

Vermouth
Stock Lionello

Digestives
Grand Marnier, Amaretto, Bailey's ,
Tia Maria

Wine
Bottle of wine worth up to 50\$
- See Banquet Wine List

Beer
Carlsberg, 1664 white,
St Ambroise Stout, Cidre la Bolée

Juice
Orange, Apple ,Pineapple,
Cranberry, Clamato, Tomato

Soft drink
Coca-cola products

Red Bull

PRICE PER HOUR

\$28 / 1H

\$37 / 1,5H

\$46 / 2H

\$60 / 3H

\$72 / 4H

\$80 / 5H

Platinum bar

Vodka
PUR

White Rhum
Captain White

Brown Rhum
Zacapa

Gin
Hendricks

Scotch
JW Gold + Talisker 10

Tequila
Don Julio Silver

Whisky
Woodford + Jack Single Barrel

Brandy/Cognac
Hennessy VSOP

Vermouth
Stock Lionello

Digestives
Calvados Boulard, Grand Marnier, Amaretto,
Bailey's, Tia Maria

Wine
Bottle of wine worth up to \$80
- See Banquet Wine List

Beer
Carlsberg, 1664 white,
St Ambroise Stout, Cidre la Bolée

Juice
Orange, Apple, Pineapple,
Cranberry, Clamato, Tomato

Soft drink
Coca-cola products
Ginger beer
Red Bull

Red Bull

PRICE PER HOUR	
	\$40 / 1H
	\$53 / 1,5H
	\$65 / 2H
	\$85 / 3H
	\$100 / 4H
	\$110 / 5H

White

Californie 'Main & Vine', Beringer (Pinot Grigio) USA	40 \$
Côtes de Gascogne, Vignobles Alain Brumont (Gros Manseng, Sauvignon Blanc) France	43 \$
Verdicchio dei Castelli di Jesi Classico Superiore, Fazi Battaglia (Verdicchio) Italy	45\$
Californie 'Vitner's Collection', Sterling (Chardonnay) USA	49\$

Malborough, Matua (Sauvignon Blanc) Australia	50 \$
Washington State 'Kung-Fu Girl', Charles Smith Wines (Riesling) USA	51 \$
Mâcon-Lugny 'Les Genièvres', Maison Louis Latour (Chardonnay) France	64 \$
Napa Valley 'Chardonnay', Stags' Leap (Chardonnay) USA	94 \$

Red

Californie 'Main & Vine', Beringer (Cabernet-Sauvignon) USA	40 \$	Californie 'Pinot Noir', Imagery (Pinot Noir) USA	61 \$
Chianti, Gabbiano (Sangiovese) Italy	44 \$	Valpolicella Ripasso Superiore, Pasqua (Corvina, Corvinone, Rondinella) Italy	63\$
Côtes-du-Rhône 'La Fiole', Brotte (Grenache, Syrah) France	47 \$	Australie-Méridionale 'Max's - Shiraz/Cabernet', Penfold's (Shiraz, Cabernet-Sauvignon) Australia	71\$
Haut-Médoc 'Les Hauts de Lestac', Baron de Lestac (Cabernet-Sauvignon, Merlot) France	50 \$	Toscana 'Lucente' Luce della Vite (Merlot, Sangiovese) Italy	80\$
Madiran 'Tour Bouscassé', Alain Brumont (Tannat, Cabernet- Sauvignon, Cabernet Franc) France	53 \$	Châteauneuf-du-Pape 'La Fiole du Pape', Brotte (Grenache, Syrah) France	99\$

Rosé

Pays d'Oc 'Gris/Blanc', Gérard Bertrand (Grenache) France	46\$
Côtes de Provence, Miraval (Cinsault, Syrah, Grenache, Rolle) France	63\$

Sparkly wines and champagnes

Hongrie Brut 'Grande Cuvée', Hungaria (Chardonnay, Pinot Noir) Hungary	45 \$
Prosecco 'Cuvée 1821', Zonin (Glera) Italy	55 \$
Prosecco Rosé Brut, Zonin (Glera, Pinot Noir) Italy	55 \$
Champagne 'Brut Réserve Exclusive', Nicolas Feuillatte (Pinot Noir, Pinot Meunier, Chardonnay) France	125 \$



Terms & information

Terms & information

Food and beverages policies

Menus are subject to change without notice. Federal (5%) and provincial (9.975%) sales taxes, a service charge (12.5%) and administration fees (5.5%) will be applied to food and beverages.

The Group must confirm the choice of wines, bar choices, menu or buffet with the Hotel at least 10 days in advance.

No menu substitutions will be permitted within 72 hours preceding the event and 48 hours for last-minute requests. If the Group does not make a choice before this date, the Hotel has the right to make a choice itself in the category of the wine, bar choices, menu or buffet as specified in the agreement.

All food and beverage must be supplied by the Hotel.

The Group undertakes to advise the Hotel in writing the exact number of attendees who will require food and beverage in the Hotel at least 72 hours before the date of the event. If the number of guests confirmed is more than the number in attendance, the Group will be billed for the number confirmed 72 hours prior. If the number of guests in attendance is more than originally indicated, the Hotel will do its best to meet the demand, without the Hotel being obliged to provide more meals than ordered by the Group and without the Hotel being liable to pay any compensation.

Electricity

If your event requires different electrical standards than those offered at our venue, a \$250 fee will apply.

Signage

Unauthorized signage is prohibited at Hotel Place d'Armes.

Security

Valuables should never be left unattended in meeting rooms. Please close the doors when rooms are not being used as they are accessible to the public.

If you notice anything or anyone suspicious, please notify Hotel Place d'Armes representative immediately.

Security service is available at \$40 per hour and per security guard.

Coat Check

For groups of more than 50 people only. Required \$2.50 fee per coat.

Theft and Equipment Damage

The Place d'Armes Hotel is not liable for equipment theft, damage to equipment or damage caused by equipment brought by the client to the Hotel. The Client must personally ensure the integrity and safety of that equipment and is responsible for being insured for theft, damage, and liability. Items provided by the Place d'Armes Hotel, such as decorations, shall remain the property of the Hotel. The Client will be held liable for any damage caused by him/her, his/her guests, or his/her subcontractors

Not allowed:

- Candles with flames higher than one inch (2.5 cm)
- Smoke-generating machines
- Nails, tacks, and tape (a penalty may apply)

Terms & information

Suppliers

Your Group Services Coordinator must be notified and approve of any outside supplier you may have hired for your event.

A list with the names of each supplier and their detailed contact information, along with the list of items rented, will need to be provided to your Coordinator five (5) working days prior to your event.

The Hotel staff will not set up chair covers.

Equipment Delivery and Collection / Handling Fees

Special arrangements shall be made to receive equipment, goods, posters, or other materials, which will be sent, delivered, or set up at the Hotel. Failure to do so may result in refused deliveries or equipment not being available for your event. Please refrain from having any equipment shipped within three (3) days prior to the date of the event.

All equipment shipped to the Hotel shall be identified as follows:

Name of person (group contact on site)

Date of arrival

Name of company, event group and/or representative to:

Hotel Place d'Armes – Group Services

55, St-Jacques Street

Montreal QC H2Y 3X2

The following storage fees apply:

\$5.00 per box - maximum of 10 boxes

\$100.00 per pallet - maximum of 2 pallets

The Hotel is not liable for equipment, products, posters, or other materials that arrive or fail to arrive at the Hotel.

The Client is responsible for insuring its property for any loss or damage. The Client is responsible for repacking all the equipment and material, as well as preparing shipping documents at the end of the program. The Hotel is only responsible for ensuring shipment. Labour fees will apply if the Hotel needs to prepare shipping documents.

Your supplier is responsible for this task.



CONTACT

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Corner Collection