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NELLIGAN

BANQUET MENU

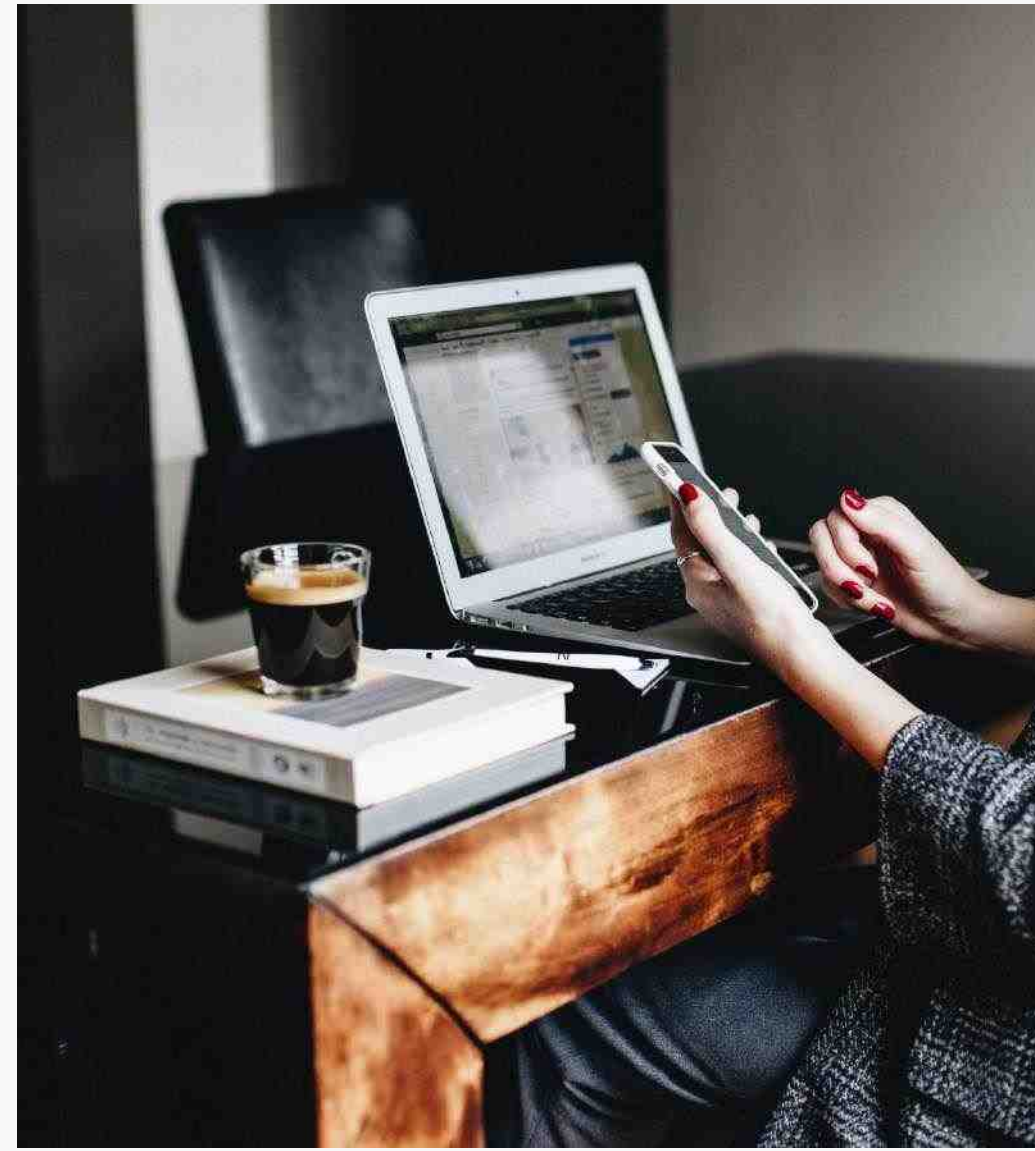
Corner Collection

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DESIGN AND AMBIANCE

Every room possesses historic charm and some of them features stone and brick walls, as well as lots of natural light.



DEDICATED EVENT PLANNER

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



COMPLETE A/V

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



FLEXIBLE EVENT SPACES

Our meeting rooms can accommodate groups from 10 to 350, and can be reconfigured to suit a variety of event needs.



BREAKFASTS

Continental breakfast

\$28 per person

-
- Coffee, decaffeinated coffee, teas, herbal teas
 - Orange and grapefruit juice
 - Muffins
 - Assorted breads
 - St-Viateur bagels
 - Yogurt
 - Granola
 - Croissants, chocolate croissants
 - Fresh fruit
 - Jams, cream cheese

Full breakfast

Minimum 10 people

-
- Coffee, decaffeinated coffee, teas, herbal teas
 - Orange and grapefruit juice
 - Muffins
 - Assorted breads
 - Yogurt
 - Croissants, chocolate croissants
 - Fresh fruit
 - Jams

+ OPTIONS

-
- Bacon, sausages, scrambled eggs, and hash browns
 - Ham and cheese crepe
 - Plain, ham, or cheese omelette
 - Pancakes with maple syrup and fruit
 - French toast with maple syrup

1 selection \$34 /person

2 selections \$37 /person

3 selections \$40 /person

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..



Sans gluten



Végan



Végétarien

EXTRAS – À LA CARTE

served in your meeting room

• Assorted pastries	\$38 /dozen	• Banana bread	\$36 /dozen
• Assorted yogurts	\$4 /each	• Mini muffins	\$36 /dozen
• Homemade granola bar	\$5 /each	• Cream cheese bagel and jam	\$36 /dozen
• Fresh fruit smoothie	\$8 /each	• Quebec cheese platter	\$16 /person
• Fresh fruit salad	\$8 /person	(2 oz/person)	
• Whole fruit	\$3,50 /each	• Ham and cheese croissant	\$40 /dozen
• Fresh fruit platter	\$10 /person	• Bagel, smoked salmon and	\$18 /each
• Variety of homemade cookies	\$48 /dozen	cream cheese	
• Honey almond squares	\$36 /dozen	• Charcuterie platter	\$8 /person
• Marble cake	\$36 /dozen		
• Fruit parfait	\$14 /each		

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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

SWEET BREAK

\$20/person

- Cookies
- Financiers
- Fruit salad
- Chocolate chip
- Granola bars
- Coffee, decaffeinated coffee, teas and herbal teas

GOURMET BREAK

\$20/person

- Fresh fruit salad with mint
- Biscotti
- Carrot cake
- Coffee, decaffeinated coffee, teas and herbal teas

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CLASSIC BREAKS

CHOCOLATE BREAK

\$24/person

- Earl Grey and white chocolate cake
- Chocolate cookies
- Brownies
- Fresh fruit platter and chocolate sauce
- Chocolate and cranberry scones
- Coffee, decaffeinated coffee, teas and herbal teas

SAVOURY BREAK

\$24/person

- Vegetable platter and homemade dips
- Nachos, guacamole and salsa
- Mixed pickled olives
- Cucumber sandwiches
- Ham and fresh cheese wrap
- Variety of cold beverages
- Coffee, decaffeinated coffee, teas and herbal teas

HEALTHY BREAK

\$24/person

- Greek yogurt, fruit and granola parfait
- Fresh fruit salad
- Fruit smoothie
- Chia pudding
- Cheese, red grapes and biscotti
- Coffee, decaffeinated coffee, teas and herbal teas

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LUNCHES

CHOICE OF TWO STARTERS

- Soup of the day
- Grilled vegetable platter
- Baby kale and spinach salad with quinoa, chickpeas, cucumbers, green apple, and candied garlic vinaigrette
- Brussels sprouts salad with cranberries, almonds, red onions, Parmesan, and lemon vinaigrette
- Caesar salad (add grilled chicken + \$6/person)
- Mesclun salad with hard-boiled eggs, cherry tomatoes, cucumber, bulgur, mint, red peppers, yogurt and sumac dressing
- Arugula salad with julienne endive strips, pear, sharp cheddar, white balsamic vinaigrette
- Tomato and bocconcini platter with basil-infused oil and Kalamata olives
- Charcuterie platter and condiments

CHOICE OF THREE SANDWICHES

- Italian meats, pickles, tomatoes, romaine lettuce, and pesto mayonnaise
- Creamy Brie cheese, roasted turkey, pear, and Dijonnaise sauce
- Bagel, smoked salmon and cream cheese
- Smoked meat sandwich
- Grilled chicken, caramelized onions, halloumi cheese, relish and tarragon sauce
- BLT sandwich (bacon, lettuce, tomatoes)
- Grilled vegetables, arugula, hummus, and pickled artichokes
- Maple ham and Monterey Jack cheese croissant
- Fries (+ \$4 per person)

CHOICE OF ONE DESSERT

- Crème brûlée
- Lemon tartlet
- Chocolate mousse
- Assorted cookies
- Chef's choice (3-dessert variety)

BEVERAGES

Coffee, decaffeinated coffee, tea and herbal tea

Assorted juices and soft drinks
(+ \$4.50/unit)

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CHOICE OF TWO STARTERS

- Soup of the day
- Grilled vegetable platter
- Baby kale and spinach salad with quinoa, chickpeas, cucumbers, green apple, and candied garlic vinaigrette
- Brussels sprouts salad with cranberries, almonds, red onions, Parmesan, and lemon vinaigrette
- Caesar salad (add grilled chicken + \$6/person)
- Mesclun salad with hard-boiled eggs, cherry tomatoes, cucumber, bulgur, mint, red peppers, yogurt and sumac dressing
- Arugula salad with julienne endive strips, pear, sharp cheddar, white balsamic vinaigrette
- Tomato and bocconcini platter with basil-infused oil and Kalamata olives
- Charcuterie platter and condiments

CHOICE OF THREE MAINS

- Salmon steak with honey, soy, hoisin and black garlic sauce
- Slow-cooked roast beef with wild mushroom and shallot sauce
- Veal blanquette with tarragon and red peppers
- Chicken breast with thyme sauce and caramelized onions
- Rigatoni alla Norma: roasted tomatoes, basil, eggplant, and feta cheese
- Grilled marinated chicken thigh with lemon and oregano sauce
- Lentil stir-fry with curry, coconut milk, tofu, and Sichuan peppercorn
- Méchant Bœuf BBQ smoked pork ribs
- Mussel and shrimp casserole with baby potatoes and dill

*All dishes are served with 2 of the Chef's sides

CHOICE OF ONE DESSERT

- Crème brûlée
- Lemon tartlet
- Chocolate mousse
- Assorted cookies
- Chef's choice (3-dessert variety)

BEVERAGES

Coffee, decaffeinated coffee, tea and herbal tea

Assorted juices and soft drinks (+ \$4.50/unit)

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DINNERS

STARTERS – ONE CHOICE FOR THE GROUP

Soup of the day

or

Maple beef gravlax, mustard caviar, fennel
marinated in orange and cinnamon

or

Smoked salmon and cream cheese roll, mussels
and beets, served with watercress greens, focaccia
crouton and yuzu vinaigrette

MAIN COURSE – TWO CHOICES + 1 VEGGIE*

*Guests will need to choose 1 main course from the 3 options
selected by the organizer (2 proteins and 1 vegetarian/vegan)

Seared fillet of sea bass, herb crust, crushed
rutabaga with garlic oil, and steamed seasonal
vegetables

or

Slow-cooked beef prime ribs, Madeira wine, Yukon
potato mousseline with Brie cheese, buttered
zucchini and snow peas seasoned with sumac

or

Grilled chicken breast, steamed leeks,
parsnip sticks, and shiitake mushroom sauce

DESSERT

Pastry Chef's petits fours

BEVERAGES

Coffee, decaffeinated coffee, tea and
herbal tea

Assorted juices and soft drinks
(+ \$4.50/unit)

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FIRST STARTER – ONE CHOICE FOR THE GROUP

Soup of the day

or

Salmon gravlax, beet juice with honey, marinated fennel greens and watercress

SECOND STARTER – ONE CHOICE FOR THE GROUP

Burrata, Mediterranean herb-roasted cherry tomato gazpacho

or

Strozzapreti with Brie cheese, rosemary, and fried rapini

MAIN COURSE – TWO CHOICES + 1 VEGGIE*

*Guests will need to choose 1 main course from the 3 options selected by the organizer (2 proteins and 1 vegetarian/vegan)

Trout candied with olive oil, sage and nutmeg, served with parsnip purée and steamed seasonal vegetables

or

Beef short ribs in black beer and rosemary, served with mashed baby potatoes and chives, wild mushrooms, and fried bok choy

or

Duck leg confit, green salad with bulgur, grapes and almonds, raspberry and tonka bean sauce

or

Grilled beef sirloin, layered potatoes, spinach, Méchant Bœuf peppercorn sauce

DESSERT

Pastry Chef's petits fours

BEVERAGES

Coffee, decaffeinated coffee, tea and herbal tea

Assorted juices and soft drinks (+ \$4.50/unit)

CHOICE OF TWO STARTERS

- Antipasti platter (grilled vegetables, pickled vegetables, mixed olives, galotyri cheese, croutons)
- Farro and sucrine salad, halloumi cheese, green onions, baby kale, egg yolks, and sherry vinaigrette
- Brussels sprouts salad with cranberries, almonds, red onions, and Parmesan
- Caesar salad (add grilled chicken + \$6/person)
- Broccoli and cauliflower salad with sharp cheddar, walnuts, beets, red peppers, red onions, and apple cider vinaigrette
- Arugula salad with Parmesan, sun-dried tomatoes, capers, black radish, Kalamata olives, candied tomato dressing
- Caprese salad platter with fiore di latte, basil shoots, Heirloom tomatoes and smoked fleur de sel
- Charcuterie platter and condiments

CHOICE OF TWO MAINS

- Trout with candied lemon, parsley, capers, and green olives
- Beef prime ribs slow cooked in red wine and Madagascar green peppercorn
- Veal stew with mushrooms and garlic
- Chicken breast, old-fashioned mustard, and tarragon sauce
- Strozzapreti with truffles, rapini, pine nuts, and Parmesan
- Chicken breast, Roma tomato sauce, garlic, and parsley
- Lentil stir-fry with curry, coconut milk, tofu, and Sichuan peppercorn
- Pork tenderloin, honey and thyme sauce
- Seafood orzo, artichokes, cherry tomatoes, asparagus, and melted cheese
- Sole paupiette, dill cream, and leaf (+ \$5 per person)
- Smoked and roasted Cornish hen, rosemary and sage sauce (+ \$5 per person)

*All dishes are served with 2 of the Chef's sides

CHOICE OF ONE DESSERT

- Fresh fruit platter
- Crème brûlée
- Lemon tartlet
- Chocolate mousse
- Assorted cookies
- Chef's choice (3-dessert variety)

BEVERAGES

Coffee, decaffeinated coffee, tea and herbal tea

Assorted juices and soft drinks
(+ \$4.50/unit)

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STARTERS

Mushroom ravioli, Genovese pesto, sun-dried tomato brunoise, and Parmigiano Reggiano flakes 


or

Green salad, endives, pomegranate, crispy Parmesan, white balsamic vinaigrette and marinated bocconcini 


or

Boston lettuce, watermelon radish, grilled pear, pecans, feta, smoked eggplant, and sherry vinegar dressing 


or

Caprese salad with Roma tomatoes, fiore di latte, capers, basil pesto, Maldon fleur de sel, olive oil and di Modena balsamic vinegar 


or

Burrata served with cherry tomato gazpacho, Kalamata olive powder, and pickled red onions 


or

Vegan pasta with coconut cream and smoked eggplant, pine nuts, cherry tomatoes, and corn 


or

Steamed vegetable medley, red quinoa, roasted almonds, fried capers, pickled onions, honey and lemon vinaigrette 

MAIN COURSE

Pickled and grilled cauliflower steak, bulgur risotto, oyster mushrooms, and rosemary sauce 

or





Tofu marinated in curry and fried with herbs, asparagus pearl barley and coconut milk, candied Yukon Gold potatoes, king oyster mushrooms 




CANAPÉS

 MAXIMUM OF 7 VARIETIES AND MINIMUM OF 2 DOZEN

 SELECTION \$45 PER DOZEN

- Choux pastry filled with egg yolk, truffle cream and prosciutto di Parma
- Mini smoked salmon pancake, dill sour cream, and red tobiko
- Puff pastry filled with shrimp and lemon mousse
- Cucumber roll, olive tapenade, feta, fried capers, and chives 
- Salmon tartare
- Beef tartare
- Smoked duck breast, blood orange gel
- Smoked trout rillette
- Cauliflower and truffle purée with tortilla chips 
- Tofu and grilled mushroom skewer 
- Parmesan crisp, goat cheese mousse and Mujjol caviar
- Potato croquettes with curry sauce 
- Spanakopitas

 SELECTION \$48 PER DOZEN

- Mini baluchon with shrimp and Brie cheese
- Mini puff pastry with pulled chicken, smoked cheese, and green onions
- Marinated duck satay, sesame and honey hoisin sauce
- Salmon gravlax, beet mousse
- Moroccan cigar with potato curry, leek, and mint 
- Grilled mini sandwich with smoked cheddar cheese
- Salmon gravlax with citrus, dill and boreal spices, artichoke pulp and Meyer lemon supremes
- Tiger shrimp with coconut milk and lemongrass, coriander oil and toasted sesame
- Angus beef mini burger with onion compote
- Verrine of foie gras, gingerbread and Quebec apple chutney
- Mini Wellington

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STATIONS & PLATTERS

STATIONS

-
- Smoked salmon with condiments \$15/person
 - Roast beef \$16/person
 - Raw bar \$35/person
(oysters, shrimps, squid and razor clam salad, octopus, salmon tartare)
 - Braised pork ribs with barbecue sauce \$16/person
 - Meat station \$28/person
(lamb chops, roast beef, pork ribs, smoked meat)
 - Terrine and foie gras \$25/person
 - Salad bar \$25/person
(Mesclun salad, arugula salad, Piedmont salad, pasta salad, crispy vegetables and Parmesan, Caesar salad and vinaigrettes)
 - Pasta \$18/person
(2 pasta varieties, marinara and Alfredo sauces)
 - Sweet (Pastry Chef's 3 petits fours variety) \$12/person

PLATTERS

-
- Fresh fruit platter \$10/person
 - Vegetable platter and dips \$8/person
 - Quebec cheese platter \$12/person
 - Smoked meat sandwiches \$8/person
 - Charcuterie platter \$15/person
(pancetta, prosciutto, Genoa salami)

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WINE LIST

WHITE

HOUSE WINE \$40

PINOT GRIGIO, RIFF, ALOIS LAGEDER \$46

Veneto, Italy

(Simple and refreshing with green fruit notes such as pear or apple, and refreshing acidity.)

LANGUEDOC, CÔTES DES ROSES, GÉRARD BERTRAND \$52

Languedoc-Roussillon, France

(Floral and round with notes of white flower, peach, and apricot.)

CHENIN BLANC, KLOOF STREET, MULLINEUX FAMILY \$59

Western Cape, South Africa

(Citrus and green fruit notes with sharp acidity and nicely round on the palate.)

RIESLING, TRIMBACH \$61

Alsace, France

(Dry with sharp acidity and lovely minerality, notes of apple and lemon.)

CHARDONNAY, CHALK HILL, SONOMA COAST \$63

California, United States

(Round and creamy, ideal for fish with sauce, citrus notes.)

ETNA BIANCO DOC, ALTA MORA, CUSUMANO \$79

Burgundy, France

(Floral and mineral wine with notes of apple and aniseed, good pairing with vegetarian dishes and raw fish and seafood.)

NAPA VALLEY, CHARDONNAY, STAGS' LEAP \$93

California, United States

(Round and mineral with full texture on the palate, notes of lemon and green apple, highly complex.)

* Please note that we cannot guarantee wine availability as we rely exclusively on *Société des alcools du Québec* for supplies.

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RED

HOUSE WINE \$40

CÔTES DU ROUSSILLON VILLAGES, TAUTAVEL, GÉRARD BERTRAND \$51

Languedoc-Roussillon, France

(Fruity and spicy with red fruit aromas, highly pleasant on the palate.)

MAREMMA TOSCANA DOC, LE FOCAIE, ROCCA DE MONTEMASSI \$46

Tuscany, Italy

(Light with notes of red fruit and dried herbs, noticeable acidity.)

CABERNET SAUVIGNON, ARBOLEDA, VALLE DE ACONCAGUA \$54

Aconcagua, Chile

(Lovely tannic structure with notes of black berries and herbs, fresh on the palate.)

VALPOLICELLA RIPASSO SUPERIORE, FAMIGLIA ZONIN \$55

Veneto, Italy

(Light with berry notes and lovely acidity, very fresh.)

BEAUJOLAIS VILLAGE, FOU DU BEAUJO, DAMIEN COQUELET \$55

Beaujolais, France

(Light with berry notes, lovely freshness that is well paired with white meats.)

CÔTES-DU-RHÔNE, Collection Bio, M. CHAPOUTIER \$56

Valée du Rhône, France

(Fruity with lovely tannic structure and oak barrel aromas such as vanilla.)

CHIANTI CLASSICO RISERVA DOCG, ROCCA GUICCIARDA, BARONE RICASOLI \$64

Tuscany, Italy

(Very supple on the palate with sharp acidity and dried herb aromas.)

PINOT NOIR, GHOST PINES, LOUIS M. MARTINI \$67

California, United States

(Well-structured but light with subtle vanilla finish.)

CROZES-HERMITAGE, LES MEYSONNIERS, M. CHAPOUTIER \$72

Vallée du Rhône, France

(Strong and spicy with lovely tannins and structured on the palate.)

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RED

FARNITO IGP, CARPINETO \$76

Tuscany, Italy

(Tannic, perfect with grilled meat, blackcurrant and black cherry notes.)

BAROLO DOCG, BENI DI BATASIOLO \$77

Piemont, Italy

(Highly developed tannic structure and high acidity level, rose and cherry aromas on the palate.)

OKANAGAN VALLEY, MERLOT, PÉTALES D'OSOYOOS, OSOYOOS LAROSE \$82

British Columbia, Canada

(Medium tannins with red fruit notes, well paired with grilled food and small game.)

AMARONE DELLA VALPOLICELLA, FAMIGLIA PASQUA \$92

Veneto, Italy

(Fruity and concentrated with red and black fruit notes, light tannic structure and good acidity, notes of chocolate and vanilla on the palate.)

CABERNET-SAUVIGNON, 'KNIGHTS VALLEY', BERINGER \$96

California, United States

(Round and elegant with toasted, vanilla and spicy notes. Lovely acidity brings freshness.)

OSOYOOS LAROSE, LE GRAND VIN, OKANAGAN VALLEY \$118

Colombie-Britannique, Canada

(Complex and fruity with good tannic structure, similar to Bordeaux wines.)

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BUBBLES

PROSECCO MIONETTO, TREVISO \$55

Veneto, Italy

(Fruity, light with intense bubbles on the palate.)

CHAMPAGNE

CHAMPAGNE BRUT, NICOLAS FEUILLATTE RÉSERVE \$120

France

(Complex with toasted, bread and yeast notes, citrus aromas, fine and delicate bubbles.)

CHAMPAGNE BRUT, MOËT & CHANDON

\$160 / 750 ml

France

\$300 / 1500 ml

(Complex and fruity)

CHAMPAGNE BRUT, VEUVE CLIQUOT

\$180 / 750 ml

France

\$350 / 1500 ml

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BAR SERVICE

BASIC À LA CARTE BAR*

Vodka, rum, gin, scotch and digestive

\$9 / GLASS

House wine (white and red)

\$40 / BOTTLE

Beer

\$8 / BOTTLE

Assorted juices, soft drinks, sparkling water

\$4.50 / UNIT

** Note: The price of beverages served in the Atrium, the library and Terrasse Nelligan may vary.*

BOTTLES UPON REQUEST

Rhum, vodka, gin, whiskey, single malt, cognac, and porto

Ask about our prices.

ADDITIONAL OPTIONS

Sommelier service (1 hour minimum)	\$125/hour
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Customized cocktail for your event	\$14/glass
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REGULAR OPEN BAR

House wine (white and red)
Beer selection
Soft drinks selection

1 hour :	\$20 / personne
2 hours :	\$32 / personne
3 hours :	\$44 / personne
4 hours :	\$56 / personne

POPULAR OPEN BAR**

House wine (white and red)
Beer selection
Soft drinks selection

Vodka :	Smirnoff
White Rhum :	White Captain Morgan
Brown Rhum :	Spiced Captain Morgan
Gin :	Tanqueray
Scotch :	Johnny Walker Red
Tequila:	Jose Cuervo Silver
Bourbon:	Jack Daniel's
Vermouth:	Martini red and white
Digestifs :	Bailey's, Tia Maria, Kahlua, Amaretto, Grand Marnier

1 hour :	\$24 / person
2 hours :	\$36 / person
3 hours :	\$48 / person
4 hours :	\$60 / person

DELUXE OPEN BAR**

House wine (white and red)
Sparkling wine
Beer selection
Soft drinks selection

Vodka :	Pur Vodka
White Rhum :	White Rosemont Rhum
Brown Rhum :	Spiced Morbleau Rhum
Gin :	Romeo's gin
Scotch :	Johnny Walker Black
Tequila:	Jose Cuervo Gold
Bourbon:	Jack Daniel's
Vermouth:	Martini red and white
Cognac:	Hennessy VSOP
Digestifs :	Bailey's, Tia Maria, Kahlua, Amaretto, Grand Marnier

1 hour :	\$34 / person
2 hours :	\$48 / person
3 hours :	\$62 / person
4 hours :	\$76 / person

** Open bar only includes basic cocktails (e.g., gin tonic, rum & Coke).

Please note that the hotel does not offer shooters in open bar services

A \$300 minimum is required for a cash bar. Otherwise, a \$125 charge will be applied to billing.

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TERMS & INFORMATIONS

TERMS AND INFORMATION

CONFIRMATION OF NUMBER OF GUESTS

The client agrees to confirm the number of guests no later than seventy- two (72) hours before the group arrives.

Invoicing shall be based on the confirmed and guaranteed number of guests. If the number of guests present at the event is lower than the confirmed number, the client shall be invoiced for the confirmed number confirmed 72 hours prior. Conversely, if the number of guests exceeds the confirmed number, the hotel shall take the necessary steps to accommodate the client and reserves the right to charge for any guest over the confirmed number.

Hotel Nelligan reserves the right to change the meeting space allocation if the number of guests is less than the minimum required for the room capacity.

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..

If the contract provides for a group to eat one or more meals at the hotel, the client shall confirm the menu or buffet selection with the hotel at least ten (10) days before the date of the event. Hotel Nelligan shall not accept menu changes less than seventy-two (72) hours prior to the event and forty-eight (48) hours for last-minute requests.

If the client does not make a selection before the date mentioned below, the hotel shall have the right to select the menu or buffet, such as specified in the agreement.

All food and beverage must be supplied by the Hotel. Consuming any food or beverage other than those offered by the hotel is prohibited unless agreed upon in writing with hotel.

SPECIFIC CLAUSES

Photographer: The client shall notify the hotel in advance that a photographer will be on site to take pictures (photos, videos, etc.).

Musical Events: All legal formalities required for the organization of certain musical events, such as the declaration to SOCAN (Society of Composers, Authors and Music Publishers of Canada), must be taken care of by the client. The hotel shall be in no way responsible in this regard and shall not be held liable should certain rights not be paid and/or certain formalities not be completed. For events with a live music DJ, the following SOCAN fees will apply:

- 1-100 people: \$41.13 (fee per event)
- 101-300 people: \$59.17 (fee per event)
- 301-500 people: \$123.38 (fee per event)

Electricity:

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

Security:

Do not leave valuables in meeting rooms. Please close the doors when rooms are not being used as they are available to the public. If you notice anything or anyone suspicious, please notify a Hotel Nelligan representative immediately. A security service is available for \$40 per hour per security guard.

Coat Check:

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

TERMS AND INFORMATION

THEFT AND DAMAGE TO EQUIPMENT

Hotel Nelligan shall not be responsible for the theft of, damage to or deterioration of equipment brought to the hotel by the client. The client shall personally ensure the integrity and security of such equipment and take out the necessary theft, damage and liability insurance.

At no time shall nails, staples, tacks or other such items be used. The client shall be held responsible for any damage caused by him, his guests, or subcontractors.

The following are not allowed:

- Candles with a flame that extends beyond the top of the container by more than one inch (2.5 cm)
- Smoke-generating machines
- Nails, tacks and tape (a penalty may apply)

SUPPLIERS

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

A list including the name of each supplier, their detailed contact information and list of rented items shall be provided to your Group Services Coordinator five (5) business days prior to your event.

The hotel staff shall not assemble chair covers. Your supplier shall be responsible for this task.

DELIVERY AND REMOVAL OF EQUIPMENT / STORAGE 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 Nelligan – Group Services

106 Saint-Paul St W

Montreal, Quebec H2Y 1Z3

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.



CONTACT

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