

# Banquet Menu

Sheraton Montreal Airport

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Where the world comes together.



# Welcome from our Executive Chef

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" Each dish is thoughtfully prepared with utmost attention to detail, ensuring a delightful feast for your senses. "

Dear Guests,

As a passionate culinary professional with over a decade of experience, I am honored to be part of your upcoming event. At Sheraton Montreal Airport Hotel, we strive to create an exceptional dining experience for you and your esteemed guests.

Our carefully crafted banquet menu reflects a unique blend of flavors and culinary techniques that I have refined over the years. Each dish is thoughtfully prepared with utmost attention to detail, ensuring a delightful feast for your senses.

From intimate gatherings to grand celebrations, our dedicated team is committed to making your event truly memorable. We value your trust in us and are excited to serve you with our signature dishes and impeccable service.

Jesse Sirignano  
Executive Chef





## Breakfast

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All of our Breakfast are served with orange juice, freshly brewed Starbucks™ coffee and an assortment of teas

### Plated Breakfast

Priced per Person

*For plated breakfast, the group must count a minimum of 10 and a maximum of 25 people.*

#### Continental Breakfast

Individual yogurts  
Fresh sliced fruits  
Two (2) freshly baked pastries  
Cheddar cheese  
\$23.00

#### American Breakfast

Scrambled eggs  
Bacon and pork sausages  
Breakfast potatoes  
\$25.00

#### Smoked Salmon Breakfast Bagel

Smoked salmon bagel with chives, cream cheese, lettuce, red onions and cappers.  
\$27.00

# Breakfast Buffets

Priced per Person.

## Continental Breakfast Buffet

*Minimum of 10 people*

Freshly baked pastries

Assorted muffins

Sliced fresh fruits

Assorted breads

Individual yogurts

\$26.00

## Healthy Buffet

*Minimum of 10 people*

Yogurt parfaits

Sliced fresh fruits

Hot oatmeal station with toppings

Whole grain breads

Smoothie of the day

Cottage cheese

\$26.00

## Additions

Price per Person

- Smoked salmon bagel with cream cheese and garnish \$13.00
- Chef's selection of assorted charcuteries with marinated olives and croûtons \$10.00
- Chef's selection of cheeses from Québec with marinated olives and croûtons \$12.00
- Assortment of cereals with milk \$5.50
- Oven roasted vegetables \$8.50
- Mixed berries \$12.00
- Sliced fresh fruits \$12.00
- French toast \$9.00
- Pancakes \$8.00

## American Breakfast Buffet

*Minimum of 20 people*

Fluffy scrambled eggs

Sliced fresh fruits

Assorted breads

Crispy potato wedges

### **Selection of 2 (two) breakfast meats:**

- *Smoked bacon*
- *Pork sausage*
- *Turkey sausage*
- *Ham*

\$36.00

## Breakfast Boxes - TO GO

**Our breakfast boxes are only available for groups that are leaving the hotel**

Priced per Person

*Minimum of 10 people*

### **Smoked Salmon Bagel Box**

Smoked salmon bagel with chives,  
cream cheese, lettuce, red onions and capers

One (1) whole fruit

\$29.00

### **Continental Breakfast Box**

Two (2) freshly baked pastries

One (1) whole fruit

One (1) Individual yogurt

\$25.00

### **Breakfast Sandwich Box**

Bacon and Egg Sandwich

One (1) whole fruit

\$23.00

All prices are subject to an 18% service charge, 5% GST and 9.975% QST



## Coffee Breaks

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Priced per Person  
Minimum of 10 people

### AM Breaks

#### Coffee & Tea Only

Freshly brewed Starbucks® coffee and an assortment of teas  
\$7.00

#### Good Morning

Assorted muffins  
Yogurt parfaits  
Sliced fresh fruits  
Freshly brewed Starbucks® coffee and an assortment of teas  
\$19.00

#### Bakerie

Assortment of mini pastries : Chocolate Croissants, croissants and danishes  
Yogurt  
Sliced fresh fruits  
Freshly brewed Starbucks® coffee and an assortment of teas  
\$16.00

## PM Breaks

### Mediterranean Mingle

Roasted Red pepper hummus

Crudités

Pita

Mix Nuts

Freshly brewed Starbucks® coffee and an assortment of teas

\$20.00

### Cookie Frenzy

Selection of delicious cookies (*chocolate chip, oatmeal raisin, and double chocolate*)

Freshly brewed Starbucks® coffee and an assortment of teas

\$13.00

## À LA CARTE

Price per Person / Item

- Mixed berries \$12.00
- Sliced fruit \$12.00
- Hard boiled eggs \$6.00
- Smoked salmon bagel, cream cheese and garnish \$13.00
- Chef's selection of assorted charcuteries with marinated olives and croûtons \$10.00
- Chef's selection of cheeses from Québec with marinated olives and croûtons \$12.00
- Lactose free milk, oat milk or soya milk 10.00 per pitcher \$10.00
- Basket of chips \$12.00
- Assortment of spring water and soft drinks \$4.75

### Sliced and Sweet

Your choice of pound Cake :

- *Carrot and pineapple*
- *Banana*
- *Chocolate marble*

Sliced fruit

Freshly brewed Starbucks® coffee and an assortment of teas

\$15.00

### Tea Party Perfection

Mix of macarons

Mignardises

Sliced fresh fruits

Freshly brewed Starbucks® coffee and an assortment of teas

\$26.00

Price per Dozen

- Muffins \$30.00
- Danish \$32.00
- Chocolate Croissant \$32.00
- Cookies \$27.00
- Yogurt parfait \$39.00
- Granola bars \$26.00
- Popcorn bags \$30.00

All prices are subject to an 18% service charge, 5% GST and 9.975% QST



## Lunch

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All of our lunches are served with freshly brewed Starbucks™ coffee and an assortment of teas.

Priced per Person.

Minimum of 10 people

### Lunch Buffet

#### **HOT LUNCH BUFFET - CHEF CHOICES**

Soup of the day

Two mix salads Seasonal vegetables

One hot main course

Starch of the day

Dessert of the day

\$48.00

All prices are subject to an 18% service charge, 5% GST and 9.975% QST



## HOT LUNCH BUFFET

### Soup

*Selection of 1 (one):*

- Thai chicken
- Minestrone
- Cream of asparagus
- Carrot soup

Garden salad with freshly sliced vegetables

### Mixed salad

*Selection of 1 (one):*

- Quinoa and chickpea salad
- Five-bean salad
- Tomato and bocconcini salad
- Couscous salad with sun-dried tomatoes and vegetables
- Homestyle Potato Salad

### Main Course

*Selection of 1 (one):*

- Braised beef with pearl onion and red wine sauce
- Chicken supreme in creamy mushroom sauce
- Atlantic salmon with Mediterranean salsa
- Pork tenderloin with a creamy Dijon sauce
- Chicken satay with peanut butter sauce

Seasonal vegetables

Starch of the day

Dessert of the day

\$56.00

## COLD LUNCH BUFFET

### Soup

*Selection of 1 (one):*

- Thai chicken
- Minestrone
- Cream of asparagus
- Carrot soup

Garden salad with freshly sliced vegetables

### Mixed salad

*Selection of 1 (one):*

- Quinoa and chickpea salad
- Five-bean salad
- Tomato and bocconcini salad
- Couscous salad with sun-dried tomatoes and vegetables
- Homestyle Potato Salad

### Sandwiches

*Selection of 2 (two):*

- Ham, brie cheese, and apple
- BBQ shredded beef with coleslaw
- Grilled chipotle chicken with cheese
- Roast beef with sauerkraut and crispy onions
- Spicy tofu with grilled vegetables wrap
- Tuna wrap
- Turkey, brie, and cranberry wrap

Dessert of the day

\$43.00

## Indulge in our Tempting Extras!

Priced per Person.

- Add an extra selection of main course for \$12.00
- Chef's selection of assorted charcuteries with marinated olives and croûtons \$10.00
- Chef's selection of cheeses from Québec with marinated olives and croûtons \$12.00
- Sliced fresh fruits \$8.00
- Water or soft drink \$4.75

All prices are subject to an 18% service charge, 5% GST and 9.975% QST

## Plated Lunch

Three courses meal.

Plated lunches include starter, main course & dessert.

### Appetizer

#### *Selection of 1 (one):*

- Soup of the day
- Tomato and bocconcini salad
- Roasted beet salad with feta cheese and croutons
- Wedge salad with crispy prosciutto chips and blue cheese

### Dessert

Delight from our pastry chef

### Main Course

#### *Selection of 1 (one):*

- Stuffed Portobello Mushrooms with Quinoa and seasonal vegetables \$31.00
- Cavatelli Primavera, made with fresh tomatoes and vegetables \$30.00
- Roasted Arctic char served with Dauphinoise potatoes, seasonal vegetables, virgin sauce \$41.00
- Chicken Supreme served with creamy truffle mashed potatoes, seasonal vegetables and wild mushroom sauce \$38.00
- Braised beef macreuse served with garlic mashed potatoes, seasonal vegetables and porto wine sauce \$40.00
- Veal flank steak served with herb-roasted potatoes, seasonal vegetables and creamy Dijon sauce \$47.00
- 10oz NewYork steak served with sweet potato purée, seasonal vegetables and red wine sauce \$48.00

## Lunch Box - TO GO

**Our lunches boxes are only available for groups that are leaving the hotel.**

### Sandwich Box

Each box lunch includes: one (1) sandwich, salad, whole fruit, energy bar, sweet treat, bottle of water & utensils

#### Sandwiches

*Selection of 2 (two), please specify quantities of each:*

- Ham, brie cheese and apple
- Bbq shredded beef with coleslaw
- Grilled chipotle chicken with cheese
- Roast beef with sauerkraut and crispy onions
- Spicy tofu with grilled vegetables wrap
- Tuna wrap
- Turkey, brie and cranberry wrap

\$32.00

### Tofu Poke Bowl

Each box lunch includes: tofu poke bowl, whole fruit, energy bar, sweet treat, bottle of water & utensils  
\$35.00

### Quinoa Salad with Chicken

Each box lunch includes: quinoa salad with chicken, 1 whole fruit, energy bar, sweet treat, bottle of water & utensils  
\$35.00



## Reception

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### Hors D'oeuvres

Priced per Dozen. *Minimum order of 3 dozen per selection.*

#### Hors D'oeuvres - Classic Section

*Cold hors d'oeuvres:*

- Spring rolls
- Mushroom tartlets
- Caramelized onions and goat cheese tartlets
- Spanakopita (spinach and feta)
- Wild mushroom arancini
- Mini Quiche Florentine/Lorraine

*Hot hors d'oeuvres:*

- Bocconcini with cherry tomatoes and pesto
- Prosciutto and apricot on a fork

\$44.00

#### Hors D'oeuvres - Deluxe Section

*Cold hors d'oeuvres:*

- Mini beef sliders with cheese and chipotle sauce
- Mini beef wellington
- Crab Cakes mini
- Brie and cranberry phyllo bundle
- Oka, apple, almond and honey phyllo bundle
- Vegetarian mini burger
- Teriyaki grilled chicken satay

*Hot hors d'oeuvres:*

- Goat cheese with nuts on a mini pear
- Mini lobster rolls

\$49.00

Feel free to share any special requests for hors d'oeuvres with our event coordinators, who will work with our Chef to create a customized menu that perfectly suits your taste and preferences.

## Food Stations

Priced per Person.

*Minimum 20 people.*

### **Smoke meat station**

Enjoy our savory smoked meat with rye bread, mustard, pickles, and coleslaw \$20.00

### **Mini burger station**

Savor our beef burgers with cheddar cheese and a variety of condiments \$23.00

### **Poutine station**

Indulge in our crispy fries with cheddar cheese curds and delicious gravy \$18.00

### **Dessert station**

Satisfy your sweet tooth with a selection of mixed mignardises, macarons, and mini cakes \$24.00



## Dinner

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All of our Dinners are served with freshly brewed Starbucks™ coffee and an assortment of teas.  
Priced per Person.

### Dinner Buffet

*Minimum 20 people.*

#### **Appetizers and salads**

*Selection of 3 (three):*

- Roasted beet salad with nuts and herbs, feta cheese, microgreens
- Tomatoes and mozzarella cheese salad with fresh basil and croutons
- Roasted butternut squash and chickpea salad with honey lemon vinaigrette, fresh mint and herbs
- Baby arugula salad, grilled vegetables with parmigiana shaving and balsamic vinaigrette
- Italian sausage peperonata
- Caramelized onion and goat cheese tartlets
- Grilled chicken satay with peanut sauce
- Mini meat pies

All prices are subject to an 18% service charge, 5% GST and 9.975% QST

## Main Course

*Selection of 2 (two):*

- Cannelloni with ricotta and spinach served with béchamel and fresh basil tomatoes sauce
- Cavatelli Primavera, made with fresh tomatoes and vegetables
- Tilapia fillets served with pineapple salsa, Dauphinoise potatoes and seasonal vegetables
- Salmon filet with sesame seeds and teriyaki glaze served with cauliflower puree and seasonal vegetables
- Oven roasted chicken supreme with garlic and rosemary velouté served with creamy sweet potatoes purée and seasonal vegetables
- Braised beef slowly cooked with red wine and caramelized pearl onions, creamy garlic mashed potatoes and seasonal vegetables
- Grilled pork tenderloin served with caramelized onion BBQ sauce, Cajun potatoes and seasonal vegetables

## Dessert

*Selection of three (3):*

- Opera cake
- Carrot cake
- Apple crumble cake
- Triple chocolate cake
- Tiramisu
- Raspberry mousse cake
- White chocolate pistachio tartelette

\$82.00

# Plated Dinner

*Minimum 25 people.*

*4 courses dinner*

## **Soup**

*Selection of one (1):*

- Thai chicken
- Minestrone
- Cream of asparagus
- Carrot soup

## **Appetizer**

*Selection of 1 (one):*

- Green salad with vegetables and lemon vinaigrette
- Shrimp with fregola salad, balsamic sauce and fresh herbs
- Smoked salmon carpaccio, fennel and artichoke slaw, citrus and mango coulis
- Mushrooms and grilled vegetables tarts, goat cheese and balsamic reduction
- Polenta with wild boar ragout
- Creamy brandy escargot in puff pastry

## **Dessert**

*Selection of 1 (one):*

- Triple chocolate mousse cake and berries
- Cheesecake with berries coulis
- Tiramisu
- Raspberry mousse cake
- White chocolate pistachio tartelette

## **Main Course**

*Selection of 2 (two), please specify quantities of each:*

- Cannelloni with ricotta and spinach served with béchamel and fresh basil tomatoes sauce \$60.00
- Pan-seared Canadian salmon fillet served with citrus gremolata, cauliflower puree and seasonal vegetables \$70.00
- Halibut fillet with lemon and fried caper sauce, dauphinoise potatoes and seasonal vegetables \$79.00
- Chicken Supreme served with garlic and rosemary velouté, dauphinoise potatoes and seasonal vegetables \$66.00
- Braised beef short ribs served with red wine and pearl onion sauce with truffle mashed potatoes and seasonal vegetables \$75.00
- Filet mignon AAA+ served with red wine sauce, creamy truffle mashed potatoes and seasonal vegetables 81.00 \* doneness medium for all the group
- Piri Piri Cornish hen served with roasted potatoes and seasonal vegetables \$68.00





## Breuvage

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### Bars

Each bar must achieve a minimum of \$600 in sales. If this amount is not reached by the end of the event, the remaining balance will be charged to the master account. Bar prices include soft drinks and juices served with alcohol.

Minimum of 3 hours.

#### Classic Open Bar

*Inclusion:*

Classic Aperitif  
Classic Digestive  
Spirits  
Canadian beer  
Imported beer  
House wine

- First Hour \$20.00
- Each Additional Hour \$11.00

#### Deluxe Open Bar

*Inclusion:*

Classic & Premium Aperitif  
Classic & Premium Digestive  
Premium Spirits  
Canadian Beer  
Imported Beer  
Premium Wine

- First Hour \$24.00
- Each Additional Hour \$15.00

All prices are subject to an 18% service charge, 5% GST and 9.975% QST

## Cash Bar

Priced Each on Consumption

- Aperitif \$8.10
- Digestive \$8.84
- Spirits \$8.10
- Premium spirits \$11.05
- Cognac & Scotch \$14.00
- House wine \$8.84
- Imported Beer \$8.84
- Canadian Beer \$8.10
- Non-alcoholic beer \$7.00
- Soft Drinks \$4.75
- Bottled Water \$4.75

The following information outlines the available alcoholic beverages for each category of bar products.

### Classic Aperitif

Martini Rossi, Campari

### Premium Aperitif

Ricard

### Classic Digestive

Amaretto

Bailey's

### Premium Digestive

Mint cream

Tia Mara

Porto LBV

### Spirits

Smirnoff vodka,

Beefeater Gin

Captain Morgan white rum

Crown Royal Whisky

J&B Scotch

### Premium Spirits

Grey Goose vodka

Ungava gin

Flor de Cana 12-year-old rum

Jack Daniel's whisky

Maker's Mark bourbon

1800 tequila

## Imported Beer

Heineken  
Sol

## Canadian Beer

Molson Canadian  
Monson Ex  
Coors Light

## Cognac & Scotch

Courvoisier VS Cognac  
Johnnie Walker Black Label Scotch

## Wine List

### Sparkling wines and Champagne

- Ruffino, Prosecco, Italy \$49.00
- Louis Bouillot Perle Rare, Crémant, France \$66.00
- Drappier Brut Nature, Champagne, France \$119.00
- Taittinger Réserve Brut, Champagne, France \$129.00

### Rosé wines

- Strata, Pinot Grigio, South Eastern Australia, Australia \$34.00
- AIX Coteaux d'Aix, Genache/Cinsault/Syrah, Provence, France \$54.00

### White wines

- Jackson Triggs, Pinot Grigio, Niagara, Canada \$34.00
- Ambo, Sauvignon Blanc, Italy \$44.00
- Ambo, Pinot Grigio, Italy \$46.00
- Three thieves, Pinot Grigio, California, USA \$48.00
- Domaine Lafage, Grenache Gris & Blanc, France \$52.00

### Red wines

- Jackson Triggs, Cabernet Sauvignon, Niagara, Canada \$34.00
- Ambo, Pinot Noir, Italy \$45.00
- Three thieves, Cabernet Sauvignon, California, USA \$47.00
- Three thieves, Pinot Noir, California, USA \$48.00
- Domaine Lafage, Grenache, France \$52.00

All prices are subject to an 18% service charge, 5% GST and 9.975% QST

# General Information

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## Menu Selection & Guarantee

### Menu Selection

To ensure proper preparation for food and beverage events, the Group must provide menu choices and the number of attendees at least fourteen (14) days before the first day of the event.

### Allergies

To ensure the safety and satisfaction of all guests, please inform us of any food allergies or dietary restrictions at least 14 days prior to the event. Our catering team will work with you to create a custom menu or offer alternative dishes that meet your needs.

### Taxes and Service:

An 18% service charge will be added to the menu prices listed above, followed by a 5% federal tax and a 9.975% provincial tax.

### Catering Policy

All banquets, food and beverage arrangements must be made through the Hotel. Only food and beverage purchased from the Hotel may be served on Hotel property. Hotel reserves the right to cease service of alcoholic beverages if a person is under the age limit mandated by applicable law are present at the Event and attempt to receive service of alcoholic beverages. Hotel reserves the right to deny alcoholic beverage service to guests who appear to be intoxicated.

### Guarantee

The number of attendees provided at least (14) days before the first day of the event will be considered a firm guarantee, unless our office is informed at least 72 hours (3 business days) prior to the group's arrival. We can accept a variation of up to 10% between the number confirmed at the coordination two weeks prior and the guaranteed number.

## Labour

### Minimum number of people

If the minimum number of person requirement is not met, a labor fee of \$100 plus taxes will be charged.

### Replating fee

A fee of \$50 is applicable, should we need to transfer non-perishable items from a buffet table to a coffee break.

### Labour Charge

For serving meals longer than the allowed time per service, a labor charge of \$35.00 per server, per hour will be imposed.

The maximum serving times are as follows:

Breakfast (2 hours), coffee break (30 minutes), lunch (2.5 hours), dinner (3 hours), station (1.5 hours), and reception (3 hours).

### Chef for food station

A fee of \$280 plus applicable taxes per station will be charged if a chef is required at a food station.

## Parking & Shuttle

### Parking

The hotel provides parking at a rate of \$20.00 plus taxes. per day.

### Shuttle

Our shuttle service is complementary and operates 24 hours every day. It picks up at the airport or the hotel. The pickup location at the airport is door 8 on the departure level and at the hotel entrance.

## Delivery and storage

### Delivery of Materials

Special arrangements are required to receive, deliver or bring equipment, merchandise, display systems or other materials into the hotel. Failure to make such arrangements may result in deliveries being refused or materials not being available when required. Please avoid having materials delivered more than three (3) days prior to the convention date.

All materials sent to the hotel must be identified as follows:

- Sheraton Montreal Airport Hotel - 555 boulevard McMillan, Montreal, QC H9P 1B7
- Date of arrival
- Name of person in charge
- Name of company, group or event

Handling fees may apply.

The Hotel accepts no responsibility for equipment, merchandise, display systems or other materials that arrive or should have arrived at the Hotel. It is the responsibility of the Group to insure against loss or damage all equipment or merchandise delivered.

### Handling & Storage

The hotel does not have storage space for crates, pallets or large shipments. Any materials to be sent to hotel may arrive no earlier than 2 days prior to the group's arrival. A handling and storage fee of \$2.00 per box/item or \$100.00 per skid (plus all applicable dates) will be assessed. Hotel will not be responsible for any loss or damage to materials set to Hotel prior to group's arrival. This charge is subject to change without notice.

## Miscellaneous

### Security

Hotel does not provide security in the function space and all personal property left in the function space is at the sole risk of the owner. Should an agent be required, the cost is \$50.00 per hour for each agent minimum 4 hours.

### Coat Check

A coat check service is available for a fee of \$3.00 per coat. The first eight (8) hours require a minimum revenue of \$300, and any time exceeding eight (8) hours will be charged at \$80 per block of four hours. Groups of 50 or less can have coat hangers placed in the room.

SHERATON MONTREAL AIRPORT HOTEL

555 Boulevard McMillan, Montreal, Quebec, Canada

[marriott.com/YULSA](https://marriott.com/YULSA)

1-514-631-2411



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