



NOVOTEL

HOTELS & RESORTS

MONTREAL CENTRE

**CATERING
OFFER
2019**

CONVENIENT
PROFESSIONAL

SOMMAIRE

1 BREAKFASTS

2 BREAKS

3 LUNCHES

4 DINNERS

5 EXTRAS

6 COCKTAILS AND RECEPTIONS

7 AUDIOVISUAL

8 MEETING ROOMS

9 IMPORTANT INFORMATION

10 CONTACT US



1

BREAKFASTS

THE CONTINENTAL

17.00\$ / pers.
Served in your room

- Muffins
- Pastries
Croissants and chocolaines
- Assorted yogurts
- Selection of jams
- Fresh fruit basket
- Selection of fruit juices
- Coffee, tea and herbal tea

THE MONTREALER

18.00\$ / pers.
Served in your room

- Muffins
- English muffin egg sandwiches
with cheese and ham
- Selection of jams
- Fresh fruit basket
- Selection of fruit juices
- Coffee, tea and herbal tea

FULL BUFFET BREAKFAST

19.50\$ / pers.
Served at the restaurant

- Muffins, pastries
- Sliced fresh fruits
- Cubed cheddar cheese
- Assorted yogurts
- Cereals, gluten free option
- Scrambled eggs
- Potatoes
- Sausages and bacon
- Sliced ham and turkey
- Cretons
- Crepes or French toast
- Variety of fresh breads
- Selection of fruit juices
- Coffee, tea and herbal tea

BREAKFAST BOX

16.00\$ / pers.
To go

- Hard boiled egg
- Two mini-pastries
- One whole fruit
- One fruit juice



2

BREAKS

COOKIE MANIA

11.00\$ / pers.

Served in your room

- Cookies by L'Ô, Chef's selection
 - Oatmeal and raisins*
 - White chocolate et macadamia nut*
 - Chocolate chips*
 - Double chocolate*
- Sliced fresh fruits
- Selection of fruit juices *(AM break)*
- Soft drinks *(PM break)*
- Coffee, tea and herbal tea

BAKED GOODS BREAK

11.00\$ / pers.

Served in your room

- Variety of mini-viennoiseries
- Selection of fruit juices
- Coffee, tea and herbal tea

SWEET BREAK

12.00\$ / pers.

Served in your room

- Seasonal Tartlets *(2 types)*
- Selection of fruit juices *(AM break)*
- Soft drinks *(PM break)*
- Coffee, tea and herbal tea

NEW-YORK BREAK

11.00\$ / pers.
Served in your room

- Cheese Cake bites (3 types)
- Selection of fruit juices (AM break)
- Soft drinks (PM break)
- Coffee, tea and herbal tea

MEXICAN BREAK

10.00\$ / pers.
Served in your room

- Nachos
- Guacamole
- Sour cream
- Salsa
- Soft drinks
- Coffee, tea and herbal tea

THE NORDIC

14.00\$ / pers.
Served in your room

- Cream cheese & smoked salmon bagel bites
- Capers and onions on the side
- Soft drinks
- Coffee, tea and herbal tea

SALTY SPICE

12.00\$ / pers.
Served in your room

- Seasoned popcorn by L'Ô
- Home made chips by L'Ô
- Asian Rice Cracker Mix
- Selection of fruit juices (*break AM*)
- Soft drinks (*break PM*)
- Coffee, tea and herbal tea

CHEESE BOARD BREAK

14.00\$ / pers.
Served in your room

- Cheese platter with bread
- Sliced fresh fruits
- Soft drinks
- Coffee, tea and herbal tea

FRENCH TOUCH

10.00\$ / pers.

Served in your room

- Home made “Madeleines”
- Apple turnovers
- Selection of fruit juices (*break AM*)
- Soft drinks (*break PM*)
- Coffee, tea and herbal tea

HEALTHY BREAK

13.00\$ / pers.

Served in your room

- Veggies and dip
- Mix of dry fruits and nuts
- Fresh fruit basket
- Naturally flavoured waters
- Selection of fruit juices
- Coffee, tea and herbal tea



3

LUNCHES

SANDWICH BUFFET

27.50\$ / pers.

Served in your room
Minimum 10 people

DELUXE SANDWICH BUFFET

30.50\$ / pers.

Served in your room
Minimum 10 people

ITALIAN BUFFET

30.50\$ / pers.

Served in your room
Minimum 12 people

- One green salad
- One mixed salad
- Two choices of sandwiches
See choices on page 10
- Veggies and dip
- Mini dessert platter
- Soft drinks
- Coffee, tea and herbal tea

- One green salad
- One mixed salad
- Two choices of sandwiches
See choices on page 10
- Cold cuts platter
Served with pickles and olives
- Assorted fine cheese platter
Served with crackers
- Veggies and dip
- Mini dessert platter
- Soft drinks
- Coffee, tea and herbal tea

- Antipasto
(zucchini, peppers and artichokes)
- Tomato and bocconcini
- Pasta Salad with pesto, dry tomatoes and capicollo
- Bruschetta
- Prosciutto and melon
- Cold cuts platter
- Shrimp Cocktail
- Pizza (served cold)
Choice of vegetarian or with meat
- Sliced veggies and dip
- Mini dessert platter
- Soft drinks
- Coffee, tea and herbal tea

Add a
homemade soup
or a third
sandwich choice
for \$3 per
person

Get a vegetarian
or vegan
sandwich for 3\$
per person

CHOICES OF SANDWICHES

- Prosciutto on Pretzel roll, *butter and lettuce* **NEW**
 - Bagel with Smoked salmon, *with cream cheese, capers and onions*
 - Smoked meat sandwich on Pretzel roll, *pickles and mustard* **NEW**
 - Baguette, smoked turkey and Swiss cheese
 - Plain wrap, chicken, *mayonnaise, lettuce and tomato*
 - ✓ • Tomato wrap, grilled vegetables and pesto
 - ✓ • Ciabatta, tomato, bocconcini and basil **NEW**
 - Baguette, ham, brie, *lettuce, mustard flavored mayonnaise*
 - Olive bread, chicken, *bacon, mayonnaise, lettuce and tomato*
- *Other variety of breads may be used when preparing the sandwiches.*
- *Gluten free option is available upon request, a supplement may apply.*

FULL BUFFET

32.00\$ / pers.

Served in the restaurant or in
the room Alsace
Minimum 15 people

- Homemade soup of the day
- One green salad
- Two mixed salads
- Three main courses, Chef's choice
 - One pasta*
 - One meat*
 - One fish*
- Three side dishes, Chef's choice
- Charcuterie (board of the day)
 - Served with pickles and olives*
- Assorted fine cheese platter
 - Served with crackers*
- Soft drinks
- Mini dessert platter
- Coffee, tea and herbal tea

TRIO EXPRESS

25.00\$ / pers.

Served in the restaurant
Maximum 12 people

- Soup or salad
- Three main courses, Chef's choice
 - One pasta*
 - One meat*
 - One fish*
- Coffee, tea and herbal tea
 - Beverages non included*

LUNCH BOX*

19.50\$ / pers.
TO GO

- One sandwich
 - See choices on page 10*
- One fresh fruit
- One granola bar
- One bottle of water

** Lunch boxes must be consumed outside of the hotel, within 4 hours of delivery to insure quality and freshness.*



4

DINNERS

SANDWICH BUFFET

27.50\$ / pers.

Served in your room
Minimum 10 people

DELUXE SANDWICH BUFFET

30.50\$ / pers.

Served in your room
Minimum 10 people

ITALIAN BUFFET

30.50\$ / pers.

Served in your room
Minimum 15 people

- One green salad
- One mixed salad
- Two choices of sandwiches
See choices on page 10
- Veggies and dip
- Mini dessert platter
- Soft drinks
- Coffee, tea and herbal tea

- One green salad
- One mixed salad
- Two choices of sandwiches
See choices on page 10
- Cold cuts platter
Served with pickles and olives
- Assorted fine cheese platter
Served with crackers
- Veggies and dip
- Mini dessert platter
- Soft drinks
- Coffee, tea and herbal tea

- Antipasto
(zucchini, peppers and artichokes)
- Tomato and bocconcini
- Pasta Salad with pesto, dry tomatoes and capicollo
- Bruschetta
- Prosciutto and melon
- Cold cuts platter
- Shrimp Cocktail
- Pizza served col
Choice of vegetarian or with meat
- Sliced veggies and dip
- Mini dessert platter
- Soft drinks
- Coffee, tea and herbal tea

Add a
homemade soup
or a third
sandwich choice
for \$3 per
person

Get a vegetarian
or vegan
sandwich for 3\$
per person

FULL BUFFET

32.00\$ / pers.

Served in the restaurant or in
the room Alsace
Minimum 15 people

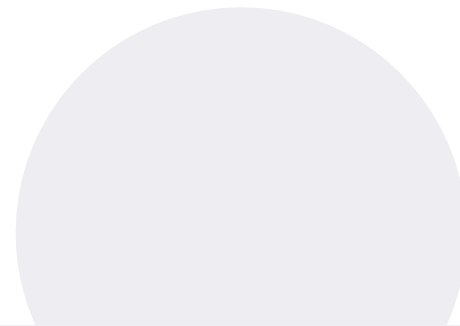
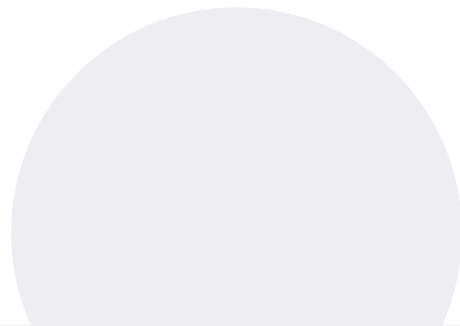
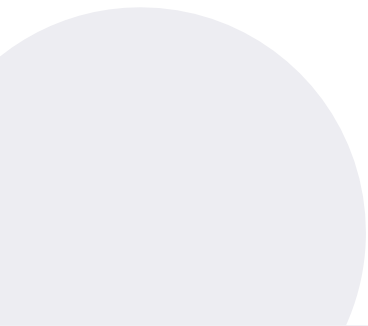
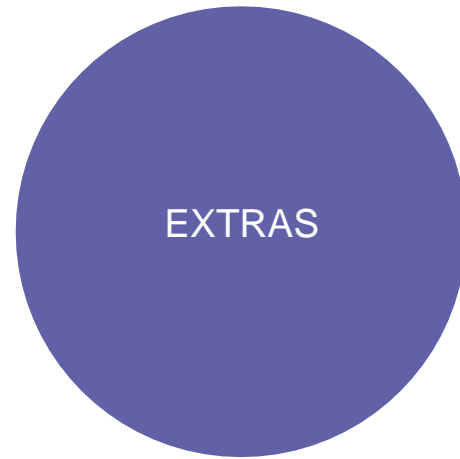
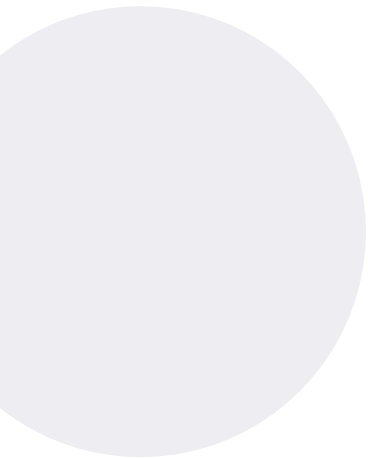
- Homemade soup of the day
- One green salad
- Two mixed salads
- Three main courses, Chef's choice
 - One pasta*
 - One meat*
 - One fish*
- Three side dishes, Chef's choice
- Charcuterie (board of the day)
 - Served with pickles and olives*
- Assorted fine cheese platter
 - Served with crackers*
- Mini dessert platter
- Coffee, tea and herbal tea

3 COURSE PLATED MEAL

38.00\$ / pers.

Served in the restaurant or in
the room Alsace
Minimum 15 people

- Appetizer
- Main course
- Dessert
- Coffee, tea and herbal tea



DRINKS

Supplement per person

☞ Coffee (15-20 cups)	15.00 \$
☞ Coffee (20-30 cups)	30.00 \$
☞ Coffee, tea and herbal tea	3.00 \$
☞ Mineral water	2.50 \$
☞ Fruit juices	3.00 \$
• Soft drinks	3.75 \$

HEALTHY

Supplement per person

• Granola bar	2.25 \$
• Veggies and dip	3.75 \$
• Sliced fresh fruits	3.00 \$
• Popcorn by L'Ô	3.00 \$
• Dry fruits and nuts	4.00 \$
• Assorted yogurts	2.50 \$

SWEET

Supplement per person

• Cookies by L'Ô	3.00 \$
☞ Apple turnovers	3.00 \$
• Muffins	3.75 \$
• Pastries	4.50 \$

SALTY

Supplement per person

• Bagel, cream cheese	3.75 \$
• Homemade chips by L'Ô	3.00 \$
• Cheddar cheese cubes and crackers	3.75 \$
• English muffin egg sandwiches, (with ham and cheese)	4.25 \$
• Cold cut platter <i>Served with pickles and olives</i>	8.00 \$
• Assorted fine cheese platter <i>Served with crackers</i>	8.00 \$



6

COCKTAILS AND
RECEPTIONS

HOMEMADE CANAPÉS

**Leave it up to us,
we'll surely
amaze you !**

CANAPÉS

36.00\$ /dozen

All our canapés are home-made, according to the chef's choice.

We serve them by the dozen, and can combine hot and cold options.

For your convenience, sweet canapés (dessert versions) are also available.

We invite you to share your special requests, as well as any food allergies or dietary restrictions.

Hot

Cold

Salty

Sweet

BAR PRICES

BAR PRICES

Per consumption,
plus taxes et service

CORKAGE FEE

Wine: 12\$ per bottle
Champagne: 15\$ per bottle
plus taxes et services

Glass of house wine (white or red), 6 oz	8.00 \$
Local Beer (bottle)	8.00 \$
Imported Beer (bottle)	10,00 \$
Local Beer (on tap), Pint of 500ml	9.25 \$
Local Beer (on tap), Glass of 330ml	7.50 \$
Imported Beer (on tap), Pint of 500ml	9.75 \$
Imported Beer (on tap), Glass of 330ml	8.00 \$
Vodka Absolut + mixer	5.00 \$
Gin Beefeater + mixer	5.00 \$
Jack Daniel's + mixer	6.00 \$
Mineral water	2.50 \$
Soft drink	3.75 \$
Fruit juices	3.00 \$
Classic cocktail	11,00 \$
Premium cocktail	14,00 \$



7

AUDIOVISUAL

AUDIOVISUAL

• Extension cord	5.00	\$
• Presenter remote (wireless)	30.00	\$
• Flipchart on wheels	15.00	\$
• Speakers for laptop	30.00	\$
• Wireless microphone (available in Toscane and Alsace)	25.00	\$
• Lapel microphone (available in Toscane and Alsace)	40.00	\$
• LCD Projector	150.00	\$
• Projection Screen	150.00	\$
• Power Bar	5.00	\$
• White board	35.00	\$
• Speaker phone	65.00	\$
• High speed internet (15 participants and more)	50.00	\$

All items must be returned to the Novotel Montreal Centre. Any unreturned items will result in a \$100 penalty, charged to the master account.

Under certain conditions, The Novotel Montreal Centre authorizes its clients to bring their own audiovisual equipment.

If you need more specific audiovisual equipment, our banquet coordinator can assist you with the collaboration of the audiovisual supplier of the hotel.

A decorative graphic consisting of six circles arranged in two rows of three. The top row has a light gray circle on the left, a medium purple circle in the middle containing the number '8', and a dark purple circle on the right containing the text 'MEETING ROOMS'. The bottom row consists of three light gray circles. The background is white.

8

MEETING
ROOMS

Meeting Room Capacity

Meeting rooms	Size	Area	Height	Theatre	Classroom	«U»	Boardrom	Half-round	Hollow Square	Cocktail	Banquet
Conventional rooms											
Alsace	15.2 m X 6.7 m (50' X 22')	102 m ² (1100 sq ²)	2.9 m (9.6')	100	64	40	32	40	42	120	70
Oxford-Cambridge	8.6 m X 5 m (28.5' X 16.7')	43 m ² (474 sq ²)	2.1 m (7.1')	30	20	20	18	18	20	40	24
Provence	5.7 m X 4.4m (18.8' X 14.7')	26 m ² (276 sq ²)	2.1 m (7.1')	---	---	---	8	---	---	---	---
Paris (Terrasse 19' X 24')	10.3 m X 7m (34' X 23')	72.6 m ² (782 sq ²)	2.1 m (7')	40	30	20	20	30	24	40	40
Multimedia rooms											
Algarve	7.3 m X 11.5 m (23.1' X 37.8')	84 m ² (873 sq ²)	3.1 m (10.2')	---	---	20	---	---	24	---	---
Picardie	7.3 m X 11.5 m (23.1' X 37.8')	84 m ² (873 sq ²)	3.1 m (10.2')	---	---	20	---	---	24	---	---
Toscane	7.4 m X 15.9 m (24.4' X 52.2')	118 m ² (1274 sq ²)	3.1 m (10.2')	---	---	30	---	---	34	---	---
Bavière	7.4 m X 8 m (24.4' X 26.4')	59 m ² (644 sq ²)	3.8 m (12.7')	---	---	15	---	---	19	---	---



9

IMPORTANT
INFORMATION



IMPORTANT INFORMATION

- **SHIPPING**

If you would like to send boxes to the hotel containing material for your upcoming event, it is important to advise us in advance. All boxes should be addressed as follows:

NOVOTEL MONTRÉAL CENTRE
1180, rue de la Montagne
Montréal, Québec, Canada H3G 1Z1
To the attention of Banquet Department

NAME OF THE GROUP
DATE(S) OF THE MEETING
NAME OF THE MEETING ROOM
NAME OF YOUR SALES MANAGER OR COORDINATOR

We accept deliveries from 9 AM to 5 PM, Monday to Friday. Please note that a handling fees of \$2.00 per box will be charged if we receive more than 10 boxes (for example: 12 boxes = \$24.00). If the boxes are not properly identified as mentioned above, the hotel will not be held responsible for any loss.

IMPORTANT INFORMATIONS

• MEETING ROOM

The hotel has the right to change the contracted meeting room(s). Any changes from the initial request may modify the room rental fees. A fee of \$100.00, plus taxes, will apply for any set-up changes requested less 48 hours prior to the event.

• PRICING

All taxes plus a 15% service fee (10% service and 5% administrative fees) will be applied to all prices, including packages. The administration fees (5% plus taxes) are also applicable on meeting room rental and audiovisual.

The hotel has the right to modify the prices included in this document at any time without notice.

The prices are guaranteed for a thirty (30) day period from the contract date.

• FOOD & BEVERAGE

The hotel does not authorize its clients to bring their own food or beverage in the meeting room or the restaurant (unless they have a valid alcohol permit where, corkage fees apply).



10

CONTACT US!

CONTACT	TITLE	DIRECT LINE	EMAIL
Marine Termignon	SALES MANAGER, CATERING AND RESIDENTIAL SEMINARS	+1 (514) 871-2132	marine@novotelmontreal.com
Carolina Rodegher	COORDINATOR, CATERING AND GROUPS	+1 (514) 871-2133	carolina@novotelmontreal.com



THANK YOU!

