

# Graduation Packages

[Home](#)

[Informations](#)

[The Studios](#)

[The Intellectual](#)

[The Persevering](#)

[The Savant](#)

[Enhance your Package](#)



## Graduation Packages

---

[The Studios](#)

---

[The Intellectual](#)

---

[The Persevering](#)

---

[The Savant](#)

---



## Menus

Our menu selection offers you a variety of culinary options. Our Executive Chef and our Banquet team are at your service to create personalized menus. It is strictly forbidden to consume in banquet rooms any food or beverage not provided by the hotel without prior written authorization from a representative of the Delta Montréal.

## Prices

Food and beverage prices are subject to a 15% service charge, the goods and services tax (GST) of 5% as well as the provincial sales tax (PST) of 8.5%. Please note that banquet menu pricing and content are subject to change. Final food and beverage prices will be confirmed 6 months prior to your scheduled function.

## Guaranteed Number of Guests

The guaranteed number of people/guests attending a function is required 3 working days (72 hours) prior to the event. This count will be the minimum number invoiced. We will be able to serve an additional number of 10 % of guests above the provided guarantee. (Maximum 20 additional guests).

## Labour Charges

Delta Montréal reserves the right to apply a labour charge for all last minute room set-up changes, done on-site, and all extraordinary specifications requiring a specific set-up. A labour charge of \$100.00 will apply for and meal function with less than sixteen (16) people. An hourly charge of \$50.00, for a minimum of three hours, will apply when a chef is required for carving or cooking in a banquet room. For a function that requires bar service and that generates under \$500.00, a labour charge of \$195.00 will apply for each installation.

## Deposit-Payment

A deposit is required in order to confirm all banquet reservations. Unless a credit agreement is confirmed with the Hotel, the total amount of the estimated invoice will be payable in full thirty (30) days prior to the function.

## Security

Some special events will require hotel security agents. The fee is \$32.50 per hour, per agent, for a minimum of four (4) hours.

## Electrical, telephone and Internet connection requirements

Any electrical requirements, above those available in banquet rooms, may incur extra charges.

## Coat check

Coat check is mandatory for a minimum of 50% of the group, for any event between November 1 and April 30. You may equally benefit from a coat rack in your meeting room for a \$75.00 rental charge.

## Audiovisual materials

AWV Telav is a leading supplier of audiovisual services for meetings, conventions and special events. This company operates an office on the Hotel premises. Click here to find out more. [www.avwtelav.com](http://www.avwtelav.com)

Office Phone: 514-285-2037

Facsimile: 514-285-9085

Email: [smccool@avwtelav.com](mailto:smccool@avwtelav.com)

## Music

Musicians who perform at banquet functions must be members of the "Musicians Guild of Greater Montreal". Please take note that an additional charge for the SOCAN (licence allowing the execution of music) will be applied to all functions with music.

## Shipping of material

It is very important to advise us if you will be shipping any boxes to the hotel for your upcoming event.

All boxes must be addressed as follows:

### Delta Montréal

475 President-Kennedy Avenue

Montreal, Quebec H3A 1J7

Attention: Catering Manager

Name of event

Name of meeting room

Date of meeting



*All our packages include: reception hall, souvenir menu, white tableclothes and napkins, candles. Reduced parking rate.*

### Cocktail

Crudité baskets with seasonal dipping sauce  
Fruit Punch

### Appetizers

Antipasti platter of grilled vegetables and prosciutto  
Des Grisons deli and asparagus, lentil salad with mandarins  
Layered tomatoes, grilled artichokes and feta, yellow pepper coulis, balsamic reduction  
Wild salad greens, dry cranberries and pecans

### Soups

Creamy leek and pear soup  
Mushroom bisque with truffle oil  
Creamy sweet potato and bacon soup  
Orange and ginger-flavoured carrot soup  
Velvety roasted red pepper soup and its mascarpone cream

### Main Courses

Supreme of chicken, mango compote flavoured with cilantro, Zinfandel sauce \$63.00  
Roasted pork chop, orange sauce, bittersweet chocolate and Espelette chili \$65.00

Salmon steak with leeks and sun-dried tomatoes \$65.00

Thinly sliced Lake Brome duck with cranberries, mashed parsnips with garlic flowers \$67.00

Beef fillet mignon (6 oz) and its pan-fried wild mushrooms, old port wine sauce \$69.00

*All our main courses are served with the Chef's selection of vegetables  
Unlimited Soft drinks*

### Desserts

Chocolate and pear mousse  
Fruit charlotte  
Cappuccino cake encircled with white chocolate  
Bailey's cone  
Three-chocolate mousse  
Individual shooter glasses of red berries  
Coffee, tea, herbal tea

*Minimum 50 participants. Rental fees will apply for groups below 50 participants.  
Prices before service and taxes.*



*Minimum 50 participants. Rental fees will apply for groups below 50 participants.  
Prices before service and taxes..*

**All our packages include: reception hall, souvenir menu, white tableclothes and napkins, candles. Reduced parking rate.**

### Cocktail

4 hors-d'œuvres per person,  
classic selection  
Fruit Punch

### Appetizers

Antipasti platter of grilled vegetables  
and prosciutto  
Des Grisons deli and asparagus,  
lentil salad with mandarins  
Layered tomatoes, grilled artichokes  
and feta, yellow pepper coulis,  
balsamic reduction  
Wild salad greens, dry cranberries  
and pecans

### Soups

Creamy leek and pear soup  
Mushroom bisque with truffle oil  
Creamy sweet potato and bacon soup  
Orange and ginger-flavoured carrot soup  
Velvety roasted red pepper soup and  
its mascarpone cream

### Main Courses

Supreme of chicken, mango compote  
flavoured with cilantro, Zinfandel sauce  
\$69.00  
Roasted pork chop, orange sauce,  
bittersweet chocolate and Espelette chili  
\$71.00

Salmon steak with leeks and sun-dried  
tomatoes  
\$71.00

Thinly sliced Lake Brome duck with  
cranberries, mashed parsnips with  
garlic flowers  
\$73.00

Beef fillet mignon and its pan-fried wild  
mushrooms, old port wine sauce  
\$75.00

*All our main courses are served with  
the Chef's selection of vegetables  
Unlimited Soft drinks*

### Desserts

Chocolate and pear mousse  
Fruit charlotte  
Cappuccino cake encircled with  
white chocolate  
Chocolate and Bailey's cone  
Three-chocolate mousse  
Individual shooter glasses of red berries  
Coffee, tea, herbal tea



*All our packages include: reception hall, souvenir menu, white tableclothes and napkins, candles. Reduced parking rate.*

### Cocktail

Rhum Punch

### Appetizers

Antipasti platter of grilled vegetables and prosciutto

Des Grisons deli and asparagus, lentil salad with mandarins

Layered tomatoes, grilled artichokes and feta, yellow pepper coulis, balsamic reduction

Wild salad greens, dry cranberries and pecans

### Soups

Creamy leek and pear soup

Mushroom bisque with truffle oil

Creamy sweet potato and bacon soup

Orange and ginger-flavoured carrot soup

Velvety roasted red pepper soup and its mascarpone cream

### Main Courses

Supreme of chicken, mango compote flavoured with cilantro, Zinfandel sauce  
\$79.00

Roasted pork chop, orange sauce, bittersweet chocolate and Espelette chili  
\$81.00

Salmon steak with leeks and sun-dried tomatoes

\$81.00

Thinly sliced Lake Brome duck with cranberries, mashed parsnips with garlic flowers

\$83.00

Beef fillet mignon and its pan-fried wild mushrooms, old port wine sauce

\$85.00

*All our main courses are served with the Chef's selection of vegetables*

*½ a bottle of wine per person*

*Two Draught Beers per person*

### Desserts

Chocolate and pear mousse

Fruit charlotte

Cappuccino cake encircled with white chocolate

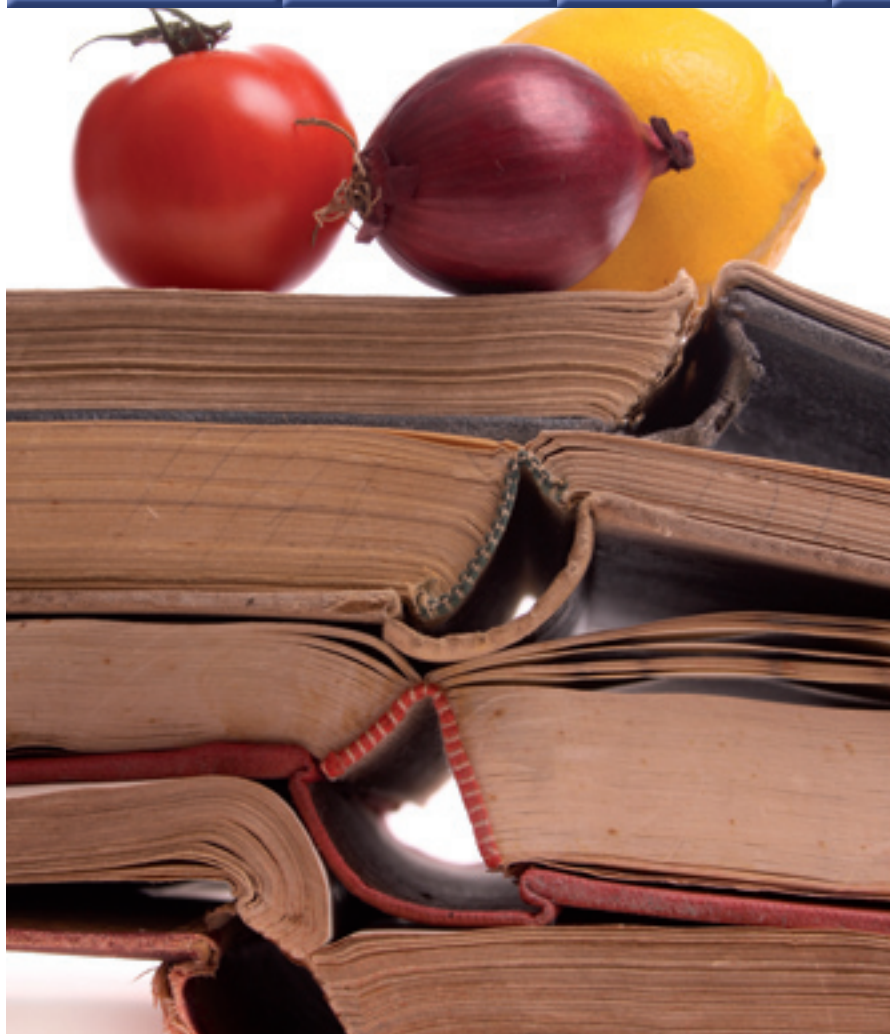
Chocolate and Bailey's cone

Three-chocolate mousse

Individual shooter glasses of red berries

Coffee, tea, herbal tea

*Minimum 50 participants. Rental fees will apply for groups below 50 participants. Prices before service and taxes.*



**All our packages include: reception hall, souvenir menu, white tableclothes and napkins, candles. Reduced parking rate.**

### Cocktail

4 hors-d'œuvres per person,  
classic selection  
1 hour open bar, (beer, wine, House brand  
alcohol, non-alcoholic beverages)

### Appetizers

Antipasti platter of grilled vegetables  
and prosciutto  
Des Grisons deli and asparagus,  
lentil salad with mandarins  
Layered tomatoes, grilled artichokes  
and feta, yellow pepper coulis,  
balsamic reduction  
Wild salad greens, dry cranberries  
and pecans

### Soups

Creamy leek and pear soup  
Mushroom bisque with truffle oil  
Creamy sweet potato and bacon soup  
Orange and ginger-flavoured carrot soup  
Velvety roasted red pepper soup and  
its mascarpone cream

### Main Courses

Supreme of chicken, mango compote  
flavoured with cilantro, Zinfandel sauce  
\$97.00

Roasted pork chop, orange sauce,  
bittersweet chocolate and Espelette chili  
\$99.00

Salmon steak with leeks and sun-dried  
tomatoes  
\$99.00

Thinly sliced Lake Brome duck with  
cranberries, mashed parsnips with  
garlic flowers  
\$101.00

Beef fillet mignon and its pan-fried wild  
mushrooms, old port wine sauce  
\$103.00

*All our main courses are served with  
the Chef's selection of vegetables  
½ a bottle of wine per person  
Two Draught Beers per person*

### Desserts

Chocolate and pear mousse  
Fruit charlotte  
Cappuccino cake encircled with  
white chocolate  
Chocolate and Bailey's cone  
Three-chocolate mousse  
Individual shooter glasses of red berries  
Coffee, tea, herbal tea

*Minimum 50 participants. Rental fees will apply for groups below 50 participants.  
Prices before service and taxes.*



## Hors-d'œuvres

Change your hors-d'œuvres from the classic to the deluxe selection  
Additional charge of \$2.50 for 4 pieces per person  
Additional charge of \$3.75 for 6 pieces per person

## Toast

1 glass of sparkling wine Blanc de Blancs, Veuve Duvernay Brut  
\$7.50 per person  
1 glass of champagne Pommery Brut Royal  
\$19.00 per person  
1 glass of Veuve Clicquot Ponsardin Brut  
\$21.00 per person

## Surprise box

Surprise chocolate box filled with little delights (10 persons)  
\$41.00 each

## Cheese and Porto

International Selection of cheese and Porto  
\$16.00 per person

## Miscellaneous

Basket of munchies (chips, pretzels)  
\$9.00 (for approximately 8 persons)  
Basket of nachos, salsa, hummus with dried tomatoes  
\$11.00 (for approximately 8 persons)  
Seasonal sliced fresh fruit  
\$5.75 per person  
Petits fours  
\$18.00 per dozen

## Sweet table

Classique  
\$13.50 per person  
Deluxe  
\$19.50 per person