



Wedding Packages

[La vie à deux](#)

[Eternal Love](#)

[The Romantic](#)

[The Soul Mate](#)

[Kids Menus](#)



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

AWW 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

Office Phone: 514-285-2037

Facsimile: 514-285-9085

Email: 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

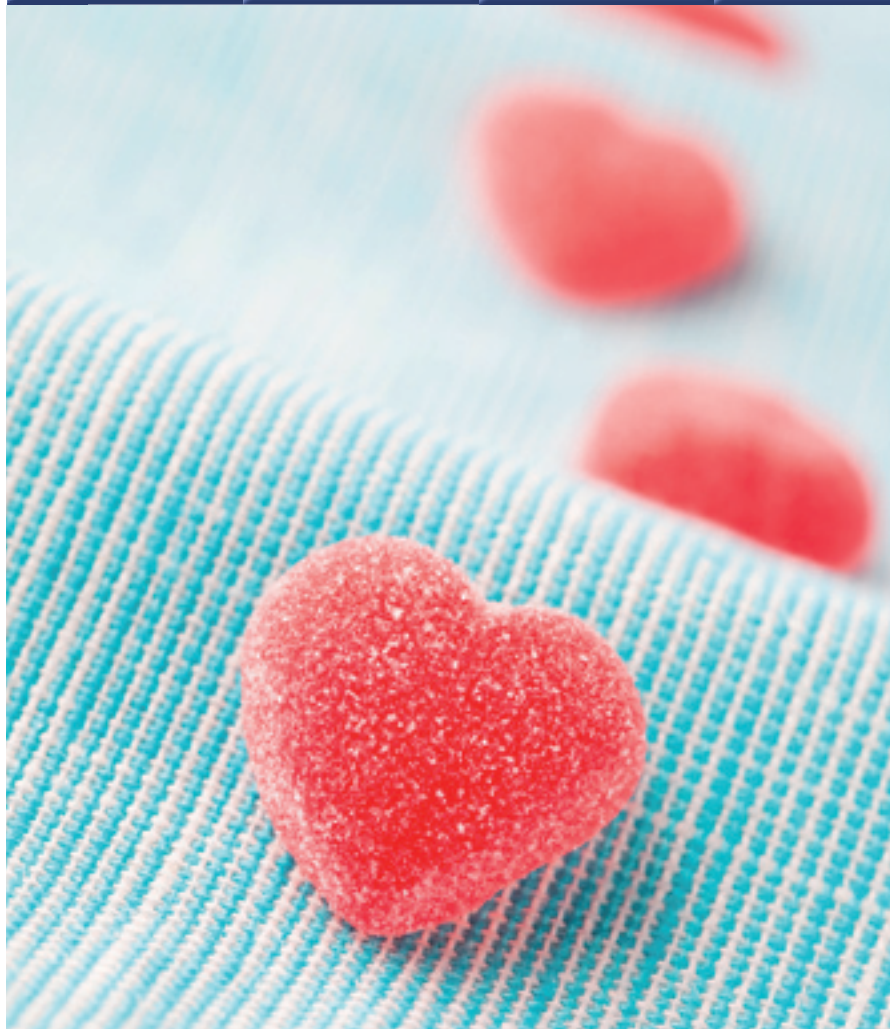
Montreal, Quebec H3A 1J7

Attention: Catering Manager

Name of event

Name of meeting room

Date of meeting



Cocktail

Crudité baskets with seasonal dipping sauce
Rhum punch & 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
\$65.00
Roasted pork chop, orange sauce,
bittersweet chocolate and Espelette chili
\$67.00
Salmon steak with leeks and sun-dried
tomatoes
\$67.00

Thinly sliced Lake Brome duck with
cranberries, mashed parsnips with
garlic flowers
\$69.00

Beef fillet mignon and its pan-fried wild
mushrooms, old port wine sauce
\$71.00

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

For ambiance comfort and peace of mind, our package also includes:

- The Reception hall.
- Deluxe room for Newlyweds with bubbles and chocolate dipped strawberry and breakfast in room or at ArOmA restaurant.
- Free parking for the Newly Weds.
- Special rate for Delta guestroom.
- Special rate on parking for guests.
- Food tasting for 2 people.
- A Professional Team to assist you from the beginning.
- Experienced Maître D and Wait Staff.

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



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Prices before service and taxes.

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
\$89.00
Roasted pork chop, orange sauce, bitter-
sweet chocolate and Espelette chili
\$91.00
Salmon steak with leeks and sun-dried
tomatoes
\$91.00

Thinly sliced Lake Brome duck with
cranberries, mashed parsnips with
garlic flowers
\$93.00

Beef fillet mignon and its pan-fried wild
mushrooms, old port wine sauce
\$95.00

*All our main courses are served with
the Chef's selection of vegetables
1/2 a bottle of wine 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

For ambiance comfort and peace of mind, our package also includes:

- The Reception hall.
- Deluxe room for Newlyweds with bubbles and chocolate dipped strawberry and breakfast in room or at ArOmA restaurant.
- Free parking for the Newly Weds.
- Special rate for Delta guestroom.
- Special rate on parking for guests.
- Food tasting for 2 people.
- A Professional Team to assist you from the beginning.
- Experienced Maitre D and Wait Staff.
- Decor of the head table, 3 accessory tables (cake gifts, place cards), chair covers with sashes, elegant center pieces.
- Wedding cake cutting service and coffee.

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
\$119.00
Roasted pork chop, orange sauce, bittersweet chocolate and
Espelette chili
\$121.00
Salmon steak with leeks and sun-dried tomatoes
\$121.00
Thinly sliced Lake Brome duck with cranberries, mashed parsnips
with garlic flowers
\$123.00

Beef fillet mignon and its pan-fried wild mushrooms, old port wine sauce
\$125.00

*All our main courses are served with
the Chef's selection of vegetables
½ a bottle of wine 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
Classic Sweet table

For ambiance comfort and peace of mind, our package also includes:

- The Reception hall.
- Deluxe room for Newlyweds with bubbles and chocolate dipped strawberry and breakfast in room or at ArOmA restaurant.
- Free parking for the Newly Weds.
- Special rate for Delta guestroom.
- Special rate on parking for guests.
- Food tasting for 2 people.
- A Professional Team to assist you from the beginning.
- Experienced Maitre D and Wait Staff.
- Decor of the head table, 3 accessory tables (cake gifts, place cards), chair covers with sashes, elegant center pieces.
- Wedding cake cutting service and coffee.

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

Cocktail

6 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
\$149.00
Roasted pork chop, orange sauce, bittersweet chocolate and
Espelette chili
\$151.00
Salmon steak with leeks and sun-dried tomatoes
\$151.00
Thinly sliced Lake Brome duck with cranberries, mashed parsnips
with garlic flowers
\$153.00

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

Beef fillet mignon and its pan-fried wild mushrooms, old port wine sauce
\$155.00

*All our main courses are served with
the Chef's selection of vegetables
½ a bottle of wine 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

*4 hour open bar, (beer, wine, House brand alcohol,
non-alcoholic beverages)*

Classic Sweet table

For ambiance comfort and peace of mind, our package also includes:

- The Reception hall.
- Deluxe room for Newlyweds with bubbles and chocolate dipped strawberry and breakfast in room or at ArOmA restaurant.
- Free parking for the Newly Weds.
- Special rate for Delta guestroom.
- Special rate on parking for guests.
- Food tasting for 2 people.
- A Professional Team to assist you from the beginning.
- Experienced Maitre D and Wait Staff.
- Decor of the head table, 3 accessory tables (cake gifts, place cards), chair covers with sashes, elegant center pieces.
- Wedding cake cutting service and coffee.



Appetizers

Mini crudités basket and seasonal dip
or
Soup of the day

Main course

3 chicken finger, french fries, cole slaw and honey
or
Spaghetti with meat sauce
or
Ribs with french fries
or
Grilled vegetables and guacamole wrap
or
Chicken Pita Plate

Dessert

Fruit cup with wafer
or
Cookies
or
Sugar pie
Juice, milk
\$19.00 per person



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