

Events



Breakfast Lunch Brunch Dinner Breaks Beverage À la carte Reception Meeting Info

Crafted for you

*Please take note,
the Banquet / Event menu is offered for all events and will be
held in our facilities at the Courtyard, our adjoining property.*

Marriott Courtyard Montreal Airport
7000, Place Robert-Joncas
Montreal, QC H4M 2Z5

T : 514 339-5495 | F : 514 339-5606



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Events

by *Marriott Courtyard*

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Breakfast

The Continental

Fruit juices
Danishes, croissants and muffins
Butter and assorted jams
Coffee, tea and herbal teas
\$8.75

The Canadian

Fruit juices
Pancakes with maple syrup
Bacon and sausages or ham
Coffee, tea and herbal teas
\$9.95

The American

Fruit juices
Scrambled eggs
Bacon and sausages or ham
O'Brien potatoes
Danishes, croissants, muffins and toasts
Butter and assorted jams
Coffee, tea and herbal teas
\$12.50

The Healthy Choice

Assorted juices
Freshly baked low fat muffins
Sugar free cold cereal with low fat milk
Seasonal sliced fresh fruits
Low fat cottage cheese
Low fat fruit yogurts
Whole wheat & pumpernickel toasts
Butter and assorted jams
Coffee, tea and herbal teas
\$12.95

The Full American Buffet

Fruit juices
Seasonal fresh fruit salad
Assorted yogurts
Selection of cold cereal
Pancakes with maple syrup
Scrambled eggs
Bacon and sausages or ham
O'Brien potatoes
Danishes, croissants, muffins and toasts
Butter and assorted jams
Coffee, tea and herbal teas
(Minimum 20 persons)
\$15.50

The Full American Buffet - Kosher style

Fruit juices
Fresh fruit salad
Assorted yogurts
Cereals
Pancakes with maple syrup
Scrambled eggs
Bagels
Cream cheese
Smoked salmon
Sliced red onions and tomatoes
Danishes, croissants, muffins and toasts
Butter and assorted jams
Coffee, tea and herbal teas
(Minimum 20 persons)
\$19.50



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Lunch - Lunch Box

Tomato juice or V8

Choice of filling on Ciabatta bread*

Egg salad
Turkey
Chicken
Ham

Apple

Fruit salad

* * * * *

Choice of 1

Banana bread
Carrot bread
Home made cookie
Granola bar

* * * * *

Choice of 1

Soft drink
Carbonated spring water
Juice

\$18.00

*For your convenience the Ciabatta can be replaced by baguette, wrap or croissant.



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Lunch - À la carte



Appetizers

Vegetable juice
OR
Soup of the day
OR
Courtyard Salad

* * * * *

Main Courses

Tortellini à la Gigi	\$19.95
Chicken supreme "Saltimbocca", Port wine sauce	\$21.95
Pork loin with fine herbs, apples and romarin	\$23.50
Roast veal with three peppercorn sauce	\$24.95
Tilapia Moroccan style OR grilled salmon with a lemon and caper emulsion	\$25.75
Rack of lamb à la Provençale	\$29.95

Potatoes or rice
Seasonal fresh vegetables

* * * * *

Dessert

Fresh fruit salad
OR
Homemade cake
OR
Chef's delight

* * * * *

Coffee, Tea and Herbal Teas

(Minimum 20 persons)



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Lunch - Buffet Style

Main Course Selection

Pasta (Chef's selection)
Chicken breast Saltimbocca, Port wine sauce
Duo of fish, lemon and caper emulsion
Beef Stroganoff
Roasted pork loin traditional style with fine herbs

Selection 1

Crudités and dip
Mixed greens with house vinaigrette
Assorted sandwiches and vegetable wraps
Assorted pastries
Coffee, tea and herbal teas
\$15.50 / per person

(minimum 10 persons)

Selection 2

Crudités and dip
Soup of the day
Assorted sandwiches and vegetable wraps
Quiche Lorraine OR Pasta of the day
Assorted pastries
Coffee, tea and herbal teas
\$17.50 / per person

(minimum 10 persons)

Selection 3

Crudités and dip
Minestrone soup
Mixed greens with house vinaigrette
Two salads (Chef's selection)
One (1) choice from main course selection
Seasonal fresh vegetables
Potatoes and rice
Assorted pastries
Fresh fruit salad
Coffee, tea and herbal teas
\$18.95 / per person

(minimum 25 persons)

Selection 4

Crudités and dip
Minestrone soup
Antipasto platter (tomato and bocconcini, artichoke and palm hearts, olives, pickles, salami, prosciutto, ham and bruschetta)
Penne Arrabiata OR Ravioli Alfredo
One (1) choice from main course selection
Seasonal fresh vegetables
Potatoes and rice
Fish of the day
Tiramisu cake
Fresh fruit salad
Coffee, tea and herbal teas
\$21.95 / per person

(minimum 25 persons)



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Brunch - Buffet Style

- Fruit juices
- Assorted yogurts
- Assorted cold cereals
- Pancakes with maple syrup
- Omelette Station
- Scrambled eggs
- Bacon and Sausages
- O'Brien potatoes
- Danishes, croissants, muffins and toasts
- Butter and assorted jams

Salads

- Mixed green salad
- Grilled vegetable salad
- Platter of assorted cold cuts
- Canadian and Imported cheese platter
- Crudités and dip

Main Dishes

- Pasta "Chef's selection"
- Chicken supreme "Saltimbocca", Port wine sauce
- Duo of fish with a lemon and caper emulsion
- Beef Stroganoff

- Pilaf rice
- Seasonal fresh vegetables

Dessert table

- Assorted homemade cakes and pies
- Chocolate fountain with cut fresh fruits
- Fresh fruit salad
- Coffee, tea and herbal teas

\$29.95

(Minimum 25 persons)



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Dinner - À la carte

Crudités and dip platter

* * * * *

Appetizers

Courtyard mixed green salad with house vinaigrette

OR

California grilled vegetable stack

OR

Spinach salad and warm goat cheese croutons

OR

Fresh asparagus wrapped with smoked salmon, champagne sauce

* * * * *

Soup of the day

* * * * *

Main Courses

Ravioli stuffed with duck, Alfredo sauce **\$29.95**

Chicken supreme stuffed with prosciutto and wild mushrooms **\$36.95**

Roast pork loin with fine herb stuffing **\$38.95**

Grilled salmon steak with a lemon and caper emulsion **\$39.95**

Roast veal with Marsala sauce **\$43.95**

Rib steak with three peppercorn sauce **\$44.95**

Charbroiled filet mignon glazed with Cambozola cheese **\$48.50**

Potatoes or Rice
Seasonal fresh vegetables

* * * * *

Dessert

Chocolate fondant cake garnished with strawberries

OR

Key Lime Cheesecake garnished with seasonal fruits

OR

Pear and apple baladin

OR

Chef's sweet delights

* * * * *

Coffee, tea and herbal Teas

(Minimum 25 persons)



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Prices are per person, unless otherwise indicated. A 15% taxable service charge and applicable taxes will be added to prices. Prices are subject to change without notice. Gratuities and taxes are not included.

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Dinner - Buffet Style

Soup of the day

Salads

- Mixed green salad
- Potato salad
- Grilled vegetable salad
- Couscous with Matane shrimps

- Assorted cold cuts
- Canadian and Imported cheese platter
- Crudités and dip

Main Dishes

- Pasta "Chef's selection"
- Chicken breast with Port wine sauce
- Fish duo with herb and saffron sauce
- Roast beef with gravy

- Potatoes and Pilaf rice
- Seasonal fresh vegetables

Dessert Table

- Assorted homemade cakes and pies
- Fresh fruit salad

Coffee, tea and herbal teas

\$44.95

(Minimum 25 persons)

Pasta station

(3 choices)
prepared for you

Additional
\$8.00 / pers.

Meat station carved as requested (pork)

Additional
\$10.00 / pers.

Meat station carved as requested (beef)

Additional
\$12.00 / pers.



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Breaks - Coffee Breaks

The Caffeine Break Fruit juices Coffee, tea and herbal teas	\$5.25	The Nutty Break Mixed nuts Soft drinks and carbonated spring water Coffee, tea and herbal teas	\$9.25
The Granola Break Homemade parfait with granola Fresh fruit salad Carbonated spring water Coffee, tea and herbal teas	\$7.25	The Continental Break Fruit juices Danishes, croissants and muffins Butter and assorted jams Coffee, tea and herbal teas With fresh fruits and yogurt	\$8.25 + \$3.50
The Healthy Break Healthy fruit yogurt drink Mini fruit brochettes Coffee, tea and herbal teas	\$7.50	The Cheese Break Cheddar, Camembert & nuts, tzatziki and spinach dip with assorted crackers and breads Soft drinks and carbonated spring water Coffee, tea and herbal teas	\$10.95
The Cookie or Cupcake Break Homemade cookies or cupcakes Soft drinks and carbonated spring water Coffee, tea and herbal teas	\$7.25	The Chocolate Break Minimum 50 people Chocolate fountain with fresh fruits Fudgy brownies Double chocolate cookies Coffee, tea, herbal teas and milk	\$9.95
The Healthy Start Break Mango, banana and cranberry smoothies Fresh Fruit basket Fruit flavoured bottled water Coffee, tea and herbal teas Or Vegetable platter with hummus dip Fruit flavoured bottled water Coffee, tea and herbal teas	\$8.25	The Italian Break Biscottis and Amaretti cookies Cheese bites Coffee, tea and herbal teas	\$10.50
Country Style Break Homemade bread pudding served with crème anglaise and maple syrup Pineapple bread, lemon and poppy seed bread and banana bread Coffee, tea and herbal teas	\$8.25	The Real Healthy Break Fruit juices Sliced fresh fruits with cottage cheese Light yogurts Whole wheat and multigrain breads Butter and sugar free jams Coffee, tea, herbal teas and milk	\$11.25
The Traditional Break Homemade cookies and Petit fours Soft drinks and carbonated spring water Coffee, tea and herbal teas	\$8.25	The Energizer Energy drinks Assorted energy bars Fruit flavoured bottled water Mineral water with added vitamins Coffee, tea and herbal teas	\$12.95
The Arctic Blast Haagen Dazs Ice cream bars Fudge Bars Soft drinks and carbonated spring water Coffee, tea and herbal teas	\$8.25		



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Beverage - Open Bar by the Bottle

Spirits - 40 oz / 1.14 L

	Regular	Premium
Scotch	\$135.00	
Gin	\$135.00	
Vodka	\$135.00	
Rum	\$135.00	
Chivas		\$145.00
Johnny W. Black		\$145.00

Cocktails - 4 L

Fruit punch	\$75.00
Sangria	\$130.00
Rum punch	\$130.00

Others

Bottled Canadian beer	\$6.00
Wine by the glass (House selection)	\$6.00

Liquors - 26 oz / 750 ml

Bottle	
Crème de menthe	\$85.00
Amaretto	\$85.00
Tia Maria	\$85.00
Brandy	\$85.00
Drambuie	\$140.00
Grand Marnier	\$140.00
Cognac VS	\$140.00
Cognac Rémy Martin	\$195.00
Dubonnet	\$52.00
Porto	\$75.00



If the revenue from the bar does not reach \$300.00,
an hourly fee of \$20.00 (minimum 4 hours) will be charged for the bartender service.

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Beverage - Cash Bar

*Les tarifs du bar payant sont affichés avec le service et les taxes inclus.

Regular **\$8.00**

Scotch, Rye
Gin
Vodka
Rhum
Bloody César, Bloody Mary
Porto

Apéritifs **\$7.00**

Martini
Dubonnet, St-Raphael

Others

Bière canadienne **\$7.75**
Vin au verre **\$7.75**
Eau minérale **\$3.50**
Boisson gazeuse **\$3.50**
Jus de fruits **\$3.50**
Bloody Mary sans alcool **\$3.50**
Bloody César sans alcool **\$3.50**

Liquors **\$8.00**

Amaretto
Bailey's
Brandy
Crème de menthe
Kahlua
Sambucca
Tequila
Tia Maria

Premium liquors **\$9.25**

Chivas
Cognac Rémy Martin
Crown Royal, Jameson
Drambuie
Glenfiddich, Single malt
Grand Marnier, Cointreau
Johnny W. Black



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Beverage - Open bar per hour

Selection 1 \$20.00

Open bar for one (1) hour

Selection 2 \$27.00

Open bar for one (1) hour
Four (4) canapés Chef's selection

Selection 3 \$32.00

Bar ouvert pour deux (2) heures

Selection 4 \$39.00

Bar ouvert pour deux (2) heures
Four (4) canapés Chef's selection

The « bar » menu includes regular brand apéritifs and liquors, red & white house wines, domestic beers, soft drinks, jus and mineral water.

NB: Selections 3 & 4 are for two (2) consecutive hours.



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Beverage - Wine Selection

(750 ml)

White

Chardonnay Marquis de Goulaine	\$35.00
La Sablette Muscadet-Sèvre-et- Maine-sur-Lie	\$37.00
Sauvignon blanc Saint Clair Marlborough	\$43.00
St-Véran Combe aux Jacques Louis Jadot	\$48.00
Chablis Saint-Martin Domaine Laroche	\$55.00
House selection, 1 liter	\$29.00

Rosé

Majolica Montepulciano d'Abruzzo, Cerasuolo	\$37.00
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Red

Zonello nero d'Avolo, Casa Vinicola Botter	\$34.00
Beaujolais-Villages Combe aux Jacques Louis Jadot	\$39.00
Woodbridge cabernet sauvignon, Robert Mondavi	\$47.00
Campofiorin Masi Veronese, Masi Agricola	\$45.00
Sous les Balloquets Brouilly, Louis Jadot	\$48.00
Réserve de la Chèvre Noire, Bourgogne – Pinot Noir	\$50.00
Château La Croix des Moines, Lalande de Pomerol	\$55.00
House selection, 1 liter	\$29.00

Sparkling and Champagne

Seguras Viudas Brut	\$36.00
Moët & Chandon, Brut Impérial	\$175.00



Breakfast Lunch Brunch Dinner Breaks Beverage À la carte Reception Meeting Info

À la carte - Hors D'œuvre

Cold

Bocconcini, tomato and pesto
Duck liver mousse
Salami and dill cones
Cucumber topped with pâté
Brie cheese and grapes

Canapés \$21.95 / dozen

Hot

Mini quiches Florentine
Cocktail sausages in puff pastry
Portobello, artichoke and garlic on crostinis
Spring rolls with Asian sauce
Chicken pastillas Moroccan style

Cold

Salmon and dill roulade
Shrimp salad in cucumber boat
Roquefort and nuts on endives
Fillet of duck and mango
Olive and Camembert tapenade on rye

Fancy Canapés \$25.95 / dozen

Hot

Mini spinach and Feta cheese pockets
Brie and apple quiches
Teriyaki beef strips with toasted sesame seeds
Mini Hawaiian chicken kebabs
Candies filled with lamb, chick peas
and coriander

Chef's Fantaisies \$27.95 / dozen

Cold

Smoked Australian lamb and mango on crispy tortillas
Foie gras torchon with tomato marmalade
Smoked salmon tartar and spicy guacamole on cherry tomato
Oriental Sushi (Maki)
Thai tiger shrimps and its shooter

Hot

Caramelized scallops and figs on Won Ton spoon
Chicken tandoori on banana leaf with toasted coconut
Snails with onion confit on Grelot potatoes
Lamb and olive tapenade served on crouton and topped with Emmental cheese



Breakfast Lunch Brunch Dinner Breaks Beverage À la carte Reception Meeting Info

À la carte - Complements

Cold appetizers

Italian antipasto	\$4.95
Tomato and Bocconcini on tender greens drizzled with a basil pesto	\$4.95
Herbed goat cheese mousse and mesclun on cracker	\$4.95
Prosciutto with melon trio	\$8.75
Shrimp cocktail served in parsley rimmed glass	\$9.95
Smoked salmon, avocado and pickled ginger timbale	\$10.95

Hot appetizers

Grilled vegetables	\$4.25
Sautéed sea scallops and Tiger shrimps in red Thai curry sauce	\$7.75
Eggplant roulade stuffed with spinach and ricotta, tomato sauce	\$7.95
Wild mushrooms, garlic flower and prosciutto in puff pastry	\$9.95
Cannelloni stuffed with artichoke and mushrooms topped with garlic cream sauce and tomato concassé	\$10.95

Soups

Vichyssoise	\$4.95
Gazpacho	\$4.95
Cream of sweet potato and ginger	\$4.95
Vegetable	\$4.95
Du Barry soup with pear and anise seeds	\$4.95
Cream of chicken	\$4.95
Minestrone	\$4.95
Lobster bisque	\$6.50



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À la carte

Coffee (liter / 10 cups)	\$18.95
Milk (liter)	\$12.95
Juice (liter)	\$12.50
Carbonated spring water (330 ml)	\$3.50
Bottled water (330 ml)	\$3.50
Soft Drink	\$2.95
Croissant, muffin or danish	\$2.50
Mini croissant, muffin and danish	\$4.25
Yogurt	\$1.25
Granola bar	\$1.95
Bagel with cream cheese	\$4.25
Bagel with smoked salmon	\$12.75
Homemade cookies (dozen)	\$11.50
Miniature French pastries (2)	\$4.50
Seasonal cut fresh fruit platter (per person)	\$3.95
Seasonal cut fresh fruit platter (15 persons)	\$52.50
Fruit basket (10 to 15 persons)	\$26.75
Crudités served with hummus and pita quarters (per person)	\$3.50
Crudités served with hummus and pita quarters (15 persons)	\$38.00
Assorted cheeses served with crackers and grapes (per person)	\$5.50
Assorted cheeses served with crackers and grapes (15 persons)	\$65.00
Assorted sandwiches (per person – 6 pieces)	\$5.50
Assorted sandwiches (15 persons)	\$75.00
Atlantic smoked salmon platter (20 persons)	\$125.00
Assorted snacks (Chips, Pretzels, Nachos ...) (per person)	\$2.95
Mixed nuts (per person)	\$6.95
Onion rings dipped in beer batter and deep fried (per person)	\$6.00
Deep fried zucchini sticks (dozen)	\$6.00
Mini sausages in puff pastry (dozen)	\$9.50
Southwest style chicken wings (dozen)	\$11.00
Chocolate fountain with seasonal cut fresh fruits (per person)	\$9.95



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Reception - Wedding Menu

Cocktail (1 hour)
Exotic punch and Fruit punch
Hot and Cold hors-d'oeuvre
(4 pieces per person)

Crudités and dip

Appetizers

A glass of sparkling wine for the Toast

(Your choice of 1 item)
Grilled vegetable Antipasto
Brandy flavoured smoked salmon rosette
Sautéed jumbo scallops with coriander oil
Warm Goat cheese on roasted eggplant and tomato

Soup – Chef's selection

Main Courses

(Your choice of 1 item)

Rotolos stuffed with asparagus and Ricotta, tomato & Pesto sauce	\$60.00
Marinated and grilled breast of chicken served on polenta, mushroom & thyme sauce	\$62.00
Grilled Atlantic salmon, saffron and chive sauce	\$66.00
Quail stuffed with Foie Gras on Manitoba wild rice	\$70.00
Pan seared veal medallion, wild mushroom sauce	\$72.00
Marinated and roasted rack of New Zealand lamb, rosemary sauce	\$77.00
Angus beef Filet Mignon and Indian ocean jumbo shrimps, Madeira sauce	\$85.00

Potatoes or rice
Fresh market vegetables

2 glasses of house wine per person

Dessert

(Your choice of 1 item)

Seasonal fresh fruit platter
Chocolate Praline cake
Double Cheesecake with seasonal fruits and coulis
"Courtyard" signature crunchy chocolate cake
Field berry tart
Coffee, tea and herbal tea

Sweet Table

Open face sandwiches
Tomato pizza
Chef 's sweet delights
Seasonal fresh fruit platter
Coffee, tea and herbal tea



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Reception - Christmas Menu à la carte

Kir and Holiday punch
Cold and Hot hors-d'œuvres
(4 pieces per person)

Italian style antipasto with hummus

Appetizers

(Your choice of 1 item)

Seasonal tender greens Courtyard salad with caramelized apple & almonds, strawberry vinaigrette
Warm wild mushroom ragout on puff pastry, garnished with prosciutto
Asparagus bundle and cold jumbo shrimps with cognac sauce
Beets, goat cheese, honey and thyme stack

Soup of the day

Main Courses

(Your choice of 1 item)

Galantine of turkey breast stuffed with cranberries, spinach and foie gras with Frangelico cream sauce	\$61.00
French cut pork chop with pomegranate sauce, topped with diced pear	\$64.00
Grilled Chilean sea bass with blueberry & ginger chutney	\$66.00
Pan seared grain fed veal medallions, tarragon & green peppercorn sauce	\$69.00
Angus charbroiled sirloin steak glazed with Cambozola cheese, Whisky sauce	\$70.00
Pan seared filet mignon with garlic lemon scampi	\$73.00

Potatoes or rice
Seasonal fresh vegetables

2 glasses of house wine per person

(Minimum 75 persons)

Dessert

(Your choice of 1 item)

Seasonal fruit platter
Chocolate caramel explosion
with seasonal fruit coulis
Belgium chocolate cheesecake
Pear & apple baladin
Apple tartatin with seasonal fruit,
drizzled with Quebec Maple syrup

Chocolate fountain with fresh fruits
\$9.95 / per person

Coffee, tea and herbal tea



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Reception - Christmas Buffet

Kir and Holiday punch
Cold and Hot hors-d'oeuvres
(4 pieces per person)

Crudités and dip platter

Salads

Seasonal mixed green salad
Smoked salmon mirror
Shrimp and mango salad
Greek salad
Artichoke heart salad
Grilled vegetable salad
Couscous and chicken salad

Assorted cold cuts, pickles and condiments
Canadian and Imported cheese platter
Crudités and dip platter

Hot Platters

Chef's Pasta selection
Roast breast of turkey with traditional stuffing
Baked fish with shrimps, chive and saffron sauce
Potatoes and Pilaf rice
Seasonal fresh vegetables

2 glasses of house wine per person

(Minimum 75 persons)

Dessert

Assorted homemade cakes and pies
Fresh fruit salad
Chef's delights

Chocolate fountain with fresh fruits
\$9.95 / per person

Coffee, tea and herbal tea

\$74.00 / per person



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Meeting - Packages

Selection A

Meeting rooms: Catalina I-II-III, Vickers I-II-III

Set-up as per your request

Two complete coffee breaks at the time of your choice:

AM: coffee, tea, juice, croissants, danishes and muffins, butter and jam
PM: coffee, tea, soft drinks and homemade cookies

Basic equipment:

flipchart, markers, pens, pads and mints

Meal(s) at the restaurant

*Includes AM refreshment of coffee, tea and herbal teas

Price

1. No meals
\$27.50
2. Buffet lunch
\$46.00*
3. Breakfast and buffet lunch
\$59.50
4. Buffet lunch and dinner table d'hôte
\$71.00*
5. Breakfast, lunch buffet and dinner table d'hôte
\$82.00

(Minimum 15 persons)

Selection B

Meeting rooms: Catalina I-II-III, Vickers I-II-III

Set-up as per your request

Two complete coffee breaks at the time of our choice:

AM: coffee, tea and juices
PM: coffee, tea, soft drinks

Basic equipment:

flipchart, markers, pens, pads and mints

Meal(s) at the restaurant

Price

1. No meal
\$23.50
2. Buffet lunch
\$41.50
3. Breakfast and buffet lunch
\$55.00
4. Buffet lunch and dinner table d'hôte
\$66.50
5. Breakfast, buffet lunch and dinner table d'hôte
\$78.00



Marriott Courtyard Montreal Airport

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Montreal, QC H4M 2Z5
T : 514 339-5495 | F : 514 339-5606

Events

by



Breakfast **Lunch** **Brunch** **Dinner** **Breaks** **Beverage** **À la carte** **Reception** **Meeting** **Info**

Information

We, Marriott Courtyard and Residence Inn montreal Airport, are the only airport hotel complex only few steps away from restaurants, cafés, spa, movie theatre and shopping center! Situated in the heart of the business district of Ville St. Laurent at the intersection of the TransCanada Highway and Cavendish Blvd., and just a few minutes from the Montreal-Trudeau Airport, you will appreciate our complimentary airport shuttle service.

Whether you are planning a simple three-course luncheon or an elaborate six course dinner, we would be delighted to create a custom menu for your occasion.

Seven meeting rooms at your disposal, from a simple boardroom for 10 people to a lavish banquet reception of 300 guests.

- Business center
- Free High Speed Internet Access available in all our meeting rooms
- Full catering service and event management
- State-of-the-art audio-visual services
- Variety of meeting packages

Earn Rewards for the events you hold with us. Marriott Rewards is the fastest way to earn free nights or free flights around the world. For more information call us!

All our guest rooms, function rooms and public spaces are non-smoking.

Prices are subject to change without prior notice.

A final guaranteed number of guests will be required 3 business days (72 hours) prior to your event.

A coat check service is available at the cost of \$2.00 per coat, including taxes, which may be settled by each guest or charged to your master account. A minimum revenue of \$240.00 plus taxes is required, or the difference will be charged to your master account.

The SOCAN (Society Composers, Authors and Music Publishers of Canada) licence fees range from \$20.56 to \$174.70 and apply to each event where music will be played, with or without dance. These fees will be added to your master account.

Complimentary outside parking is available.

For conventions, meetings, banquets, weddings or any other important events, do not hesitate to contact us!

Important banquet function information

All food & beverage served in the Hotel must be provided by the hotel as per the City and Provincial Health Regulations, with the exception of wedding and special occasion

cakes. Due to Health & Safety Regulations, the hotel prohibits guests from removing any food and beverage products after an event.

All decorations, displays or signs presented by the client are subject to the hotel's approval. The client must request a preliminary approval to affix any material to the walls, ceilings and floors with staples, nails, adhesives or any other substance.

When shipping material for your function to the hotel, please clearly indicate the following information:

Name of your group
Name of the contact on-site
Date of the event
Name of the meeting room
Hotel address

Packages weighing over 50 kg must be delivered on the day of the event directly to the meeting room of the function. Packages weighing less than 50kg can be delivered to the hotel a maximum of 3 days prior to the event.

We look forward to hosting your events!

Telephone: 514 339-5333
Direct line: 514 339-5495

Fax: 514 339-5606
banquet@mmtla.ca

