

—

RESIDENCE INN[®] MEETING MENU



RESIDENCE INN BY MARRIOTT[®]
MONTREAL DOWNTOWN

2045 Peel Street, Montreal,
QC, H3A 1T6 Canada
T 514-982-6064 | F 514-844-8361

Residence
Inn[®]
Marriott[®]

BREAKS – À LA CARTE



Thermos of coffee (regular or decaffeinated) / 12 cups	\$ 27.95
Half-thermos of coffee (regular or decaffeinated)	\$ 15.95
Tea & herbal tea (each)	\$ 1.95
Iced coffee (each)	\$ 3.95
Pitcher of juice (orange or apple) / 12 glasses	\$ 22.95
Juice – individual format (each)	\$ 2.95
Smoothies (each)	\$ 6.95
Soft drink – individual format (each)	\$ 2.45
Bottled water – individual bottle (each)	\$ 2.15
Sparkling water – individual bottle (each)	\$ 2.95
Assorted yogurts (dozen)	\$ 21.95
Assorted granola bars (each)	\$ 2.35
Homemade cookie platter (10 people)	\$ 25.95
Seasonal fruit platter (10 people)	\$ 55.95
Fresh fruit salad cup (oranges, grapes, apples, kiwis, cantaloupe - each)	\$ 6.75
Seasonal vegetable platter with dip (10 people)	\$ 47.95
Smoked salmon platter (10 people)	\$ 94.95
Assortment of bagels or tulip muffins (dozen)	\$ 37.95
Assortment of croissants (dozen)	\$ 36.95
Assorted bagels, muffins and croissants (dozen)	\$ 38.95

If you have any concerns regarding food allergies, please contact your event manager.

COFFEE BREAKS

Healthy Break

\$ 15.95 per person

Assorted homemade granola bars, fruit salad, assorted yogurts or parfaits, regular coffee, tea & herbals teas

Comfort Break

\$ 13.95 per person

Banana & carrot bread, assorted yogurts or parfaits, pitcher of orange and apple juice, regular coffee, tea & herbal teas.

The Montrealer Break

\$ 9.95 per person

Assortment of bagels, butter, choice of jams, cream cheese, pitcher of orange and apple juice regular coffee, tea & herbal teas

Continental Break

\$ 15.95 per person

Assortment of croissants, tulip muffins, pitcher of orange and apple juice regular coffee, tea & herbals tea

Traditional break

\$ 9.95 per person

Assortment of homemade cookies or tulip muffins, soft drinks, carbonated spring water regular coffee, tea & herbal teas

If you have any concerns regarding food allergies, please contact your event manager.

LUNCH



LUNCH - HOT

Regular or decaffeinated coffee freshly brewed, tea and a selection of herbal teas are included with each meal

Traditional Buffet

\$ 33.95 minimum 8 people
Choice of 2 salads
Choice of 1 hot dish
Choice of 2 side dishes
Bread basket
Choice of 1 dessert

Best of Both Worlds Buffet

\$ 37.95 minimum 8 people
Choice of 2 salads
Choice of 2 hot dishes
Choice of 2 side dishes
Bread basket
Choice of 1 dessert

If you have any concerns regarding food allergies, please contact your event manager.



LUNCH (CONTINUED)!

LUNCH - COLD

Regular or decaffeinated coffee freshly brewed, tea and a selection of herbal teas are included with each meal

Light Bite Buffet

\$ 25.95 minimum 10 people

Garden vegetables with dip
Italian style bread roll
Choice of 1 salad
Choice of 1 gourmet sandwich
Mild cheddar cheese with grapes & crackers
Dessert of the day

Picnic Buffet

\$ 28.95 minimum 10 people

Choice of 2 salads
Choice of 2 sandwiches
Choice of 1 dessert

Hearty Buffet

\$ 29.95 minimum 10 people

Garden vegetables with dip
Choice of 1 salad
Choice of 2 gourmet sandwiches
Mild cheddar cheese with grapes
Choice of 1 dessert
Bread basket & crackers

If you have any concerns regarding food allergies, please contact your event manager.

LUNCH (CONTINUED)!

Selection of sandwiches

Roast beef wrap / salsa, lettuce & cheddar cheese

Tuna wrap / red & green peppers, lettuce, tomatoes & mayo

Club wrap / grilled chicken, bacon, lettuce & tomatoes

Mediterranean wrap / grilled chicken, feta, black olives, lettuce & tomatoes

Vegetarian wrap / eggplant, zucchini, red peppers, lettuce, tomatoes & goat cheese

Roast beef baguette / onion confit, brie cheese, tomatoes, lettuce & old-fashioned Dijon mustard on white baguette

Ham & cheese croissant / toasted croissant, smoked gluten-free ham & Swiss cheese

Teryaki chicken / grilled chicken breast, Swiss cheese, tomatoes, lettuce on white baguette

Cajun chicken baguette / grilled chicken breast, Swiss cheese, tomatoes & lettuce on brown baguette

Tuna & Swiss cheese baguette / french baguette, red pepper mayo, lettuce, tomatoes

Selection of salads - selections are valid for our hot & cold buffets.

Authentic Greek / tomatoes, cucumbers, red onions, black olives, green peppers, feta cheese, Greek dressing

Quinoa / quinoa, dried cranberries, dried apricots, green onions, orange/lemon juice & ginger dressing

Avocado & Quinoa / quinoa, cucumbers, red onions, avocados, green & red peppers, parsley, wine vinegar, hot sauce & olive oil

Couscous / couscous, red kidney beans, red & green peppers, tomatoes, Swiss cheese, turmeric & olive oil

Potato / potatoes, eggs, bacon, green onions, celery, mayo

Mixed Green / mixed lettuce, olives, shredded carrots & beets, raspberry balsamic vinaigrette

Romaine Mixed Green / tomatoes, cucumbers, celery, beets, carrots with Italian vinaigrette

Spinach / spinach, mushrooms, tomatoes, cucumbers, olive oil vinaigrette

Pasta / macaroni pasta, mayo, sour cream, mustard, celery seed, chopped celery, red onions, black olives, red & green peppers, lime juice

If you have any concerns regarding food allergies, please contact your event manager.

LUNCH (CONTINUED)!

Selection of hot dishes

Chicken Cacciatore / skinless chicken breast, tomato sauce, chicken, mushrooms, green peppers, onions & white wine
Chicken Dijonnaise / skinless chicken breast, Dijon mustard sauce
Chicken Marsala / herbed chicken breast in a sweet Marsala and mushroom sauce
Glazed salmon with fresh mango salsa
Grilled salmon with creamy dill sauce / charcoal grilled covered in dill sauce
Veal Normandine / veal scaloppini, artichokes, shallots, demi-glace sauce and white wine
Veal Picatta limone / veal scaloppini, mushrooms, lemon sauce & white wine
Veal Sicilia / veal scaloppini stuffed with spinach and goat cheese & tomato sauce
Beef Bourguignon
Beef Stroganoff
Vegetarian lasagna

Selection of side dishes

Seasonal garden grilled vegetables
Steamed asparaguses
Baked Greek style potatoes
Vegetable rice
Mashed potatoes infused with garlic
Linguini with sun-dried tomatoes & pesto

Selection of desserts - selections are valid for our hot & cold buffets

Tiramisu (individual portion)
Brownie cake
Boston cake
Red velvet cake
Chocolate mousse (individual portion)
Assorted fruit brochette

If you have any concerns regarding food allergies, please contact your event manager.

PACKAGES



Packages require minimum of 8 people.

To Stretch Out

Morning coffee break: regular coffee, tea & herbal teas, fruit juices,
Choices of assorted muffins, croissants & bagel, butter & jam

Afternoon coffee break: coffee, tea & herbal teas and choice of homemade cookies |\$ 17.95 per person
or seasonal fruit platter |\$ 22.95 per person

Bon Appétit

Morning coffee break: regular coffee, tea & herbal teas, fruit juices,
Choices of assorted muffins, croissants & bagel, butter & jam

Afternoon coffee break: regular coffee, tea & herbal teas & a seasonal fruit platter

Choice of 1 cold lunch buffet |\$ 42.95 per person

or 1 hot lunch buffet |\$ 55.95 per person

The All Inclusive

Continental break

Morning coffee break: regular coffee, tea & herbal teas

Afternoon coffee break: regular coffee, tea & herbal teas, a seasonal fruit platter & homemade cookies

Choice of 1 cold lunch buffet | \$ 49.95 per person

or 1 hot lunch buffet |\$ 59.95 per person

If you have any concerns regarding food allergies, please contact your event manager.

EQUIPMENT RENTALS!



AUDIOVISUAL EQUIPMENT

Internet

Basic-tier wireless high speed internet is available to all hotel guests in all public areas and meeting rooms.

Telephone lines

A house phone is available in every meeting room and internal calls are free. Access to outside telephone lines located in the meeting rooms is available upon request. All costs related to local and long distance calls will be charged accordingly.

Audiovisual Equipment

Flipchart stand or pad of paper	Starting at \$ 21.00 / day
Flipchart (complete)	\$ 29.00 / day
White board - 36" x 36"	\$ 43.00 / day
Screen - 60"x 60"	\$ 43.00 / day
Conference telephone	\$ 89.00 / day
LCD projector-high density (3000 lumens)	\$ 340.00 / day
Wireless high speed internet (non, guest per access)	\$ 9.95 / day
Microphone	(pricing upon request)
*Delivery & installation (if applicable)	\$ 49.00



INFORMATION

HOTEL POLICIES

- All prices are guaranteed for 30 days from date of proposal.
- All our meeting rooms and public areas are smoke-free.
- Prices are subject to change without prior notice.
- A guarantee of the number of guests is due 3 business days prior to your event.
- All food and beverages consumed on the premises must be supplied by the Residence Inn by Marriott - Montreal Downtown and must remain on the premises. Alcoholic beverages not are prohibited in all meeting rooms and Hearth Room.
- The organizer is responsible for any damage to the premises and/or equipment (by their invited guests or independent contractors) during the time the premises are within their responsibility. Use of the Hotel's name and logo in advertising is prohibited without prior approval.
- All food, beverages, audio-visual equipment and service charges are subject to the GST and the PST taxes.
- The hotel reserves the right to re-assign all meeting rooms. Should the number of guests and/or set-up requirement change, meeting room rental charges may vary accordingly.
- Various off-site parking options are available (\$).