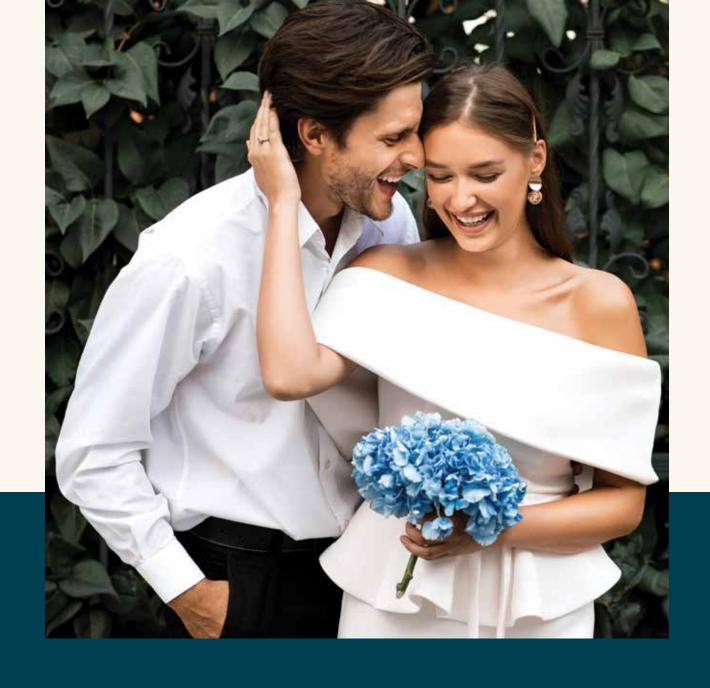
a romanic City escape. wedding brochure









O3. INTRO 10. WEDDING PACKAGES

O4. ABOUT 15. WEDDING MENU

O6. EVENT VENUES

Day Full of Joie de Vivre

Celebrate your season of love in romantic Montreal. Hotel Omni Mont Royal is located near grand museums, innovative art galleries and stunning architecture from centuries past, all ready to be explored. At the hotel, five elegant ceremony and reception spaces let you design your perfect day however you like, whether you're inviting hundreds or just a few close friends. Our wedding specialists can help you plan the ideal weekend, from welcome cocktails to farewell brunch and everything in between.



Hotel Omni Mont-Royal.

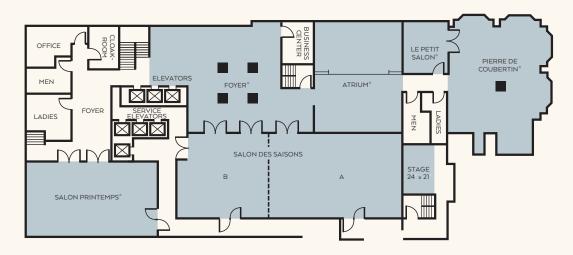
OLD WORLD ELEGANCE

Hotel Omni Mont-Royal is a timeless escape in a historic city. Your guests will feel firmly rooted in the culture of downtown Montreal when overlooking sweeping city views or the slope of Mont Royal. Two charming restaurants welcome friends and family to catch up and connect. An expansive fitness center with a hot tub invites guests to feel their best when traveling for your event.





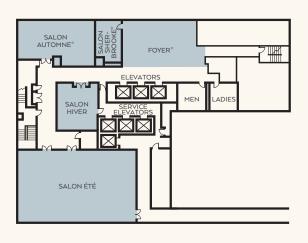
First Floor.



	SURFACE		CEILING HEIGHT		U-SHAPE		HOLLOW	THEATRE	CONFERENCE	CLASSROOM		ROUNDS	1/2 ROUNDS/ CRES- CENT ROUNDS 4-5	EXHIBITS			RECEPTION
	METERS	SQUARE FEET	METERS	FEET	2 PER/6'	3 PER/6'	SQUARE			2 PER/6'	3 PER/6'	8-10 PERS	PERS	6' X 6'	8' X 8'	10' X 10'	
FIRST FLOOR																	
SAISONS A&B	410	4410	4.27	14	68	97	114	480	80	192	288	320/400	160/200	27	32	22	484
SAISONS A	242	2610	4.27	14	38	63	80	300	40	108	130	160/200	80/100	19	17	10	284
SAISONS B	163	1755	4.27	14	30	45	60	180	34	48	72	188/160	94/80	8	9	16	189
PRINTEMPS	185	1972	3	10	36	54	65	180	48	72	110	144/180	72/90	13	10	6	211
PIERRE DE COUBERTIN	251	2700	4.27	14	38	44	56	180	40	100	144	200/250	100/125	19	17	11	316
PETIT SALON	37	400	4.27	14	10	15	20	20	14	12	18	24/30	15	-	1	1	25
ATRIUM	152	1638	7.01	23	-	-	-	-	-	-	-	-	-	10	6	4	174
FOYER1	249	2680	2.77	9	-			-		-	-				-	-	285

Meeting Room Capacities
Were Determined Using
72" Rounds Of 10 (Rounds
Capacity), Three Chairs Per
6'X30" Table (U-Shape
Capacity) And Three Chairs
Per 6'X18" Table (Classroom
Capacity) Allowing For
Minimal Audiovisual
Equipment.

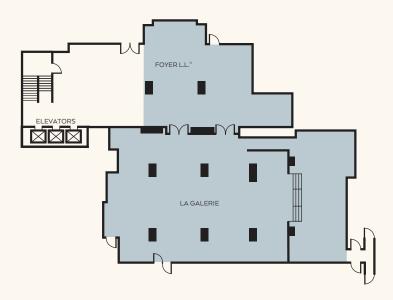
Second Floor.



	SURFACE		CEILING HEIGHT		U-SHAPE		HOLLOW	THEATRE	CONFERENCE	CLASSROOM		ROUNDS	1/2 ROUNDS/ CRES- CENT ROUNDS 4-5	EXHIBITS			RECEPTION
	METERS	SQUARE FEET	METERS	FEET	2 PER/6'	3 PER/6'	SQUARE			2 PER/6'	3 PER/6'	8-10 PERS	PERS	6' X 6'	8' X 8'	10' X 10'	
SECOND FLOOR																	
ETE	177	1904	3.07	10	36	54	65	180	48	72	110	136/170	68/85	15	10	6	205
AUTOMNE	69	738	3.07	10	20	26	30	55	25	20	28	40/50	20/25		2	-	79
HIVER	37	396	3.07	10	10	15	20	20	18	12	18	24/30	12/15		-	-	-
SHERBROOKE	22	241	3.07	10	-	-		-	10	-	-	-		1	-	-	-
FOYER 2	107	1152	3.07	10	-	-	-	-		-	-	-			-	-	76

Meeting Room Capacities
Were Determined Using
72" Rounds Of10 (Rounds
Capacity), Three Chairs Per
6"X30" Table (U–Shape
Capacity) And Three Chairs
Per 6"X18" Table (Classroom
Capacity) Allowing For
Minimal Audiovisual
Equipment.

Lower Level.



	SURFACE		CEILING HEIGHT		U-SHAPE		HOLLOW THEATRE	CONFERENCE	CLASSROOM		ROUNDS	1/2 ROUNDS/ CRES- CENT ROUNDS 4-5	EXHIBITS			RECEPTION	
	METERS	SQUARE FEET	METERS	FEET	2 PER/6'	3 PER/6'	SQUARE			2 PER/6'	3 PER/6'	8-10 PERS	PERS	6' X 6'	8' X 8'	10' X 10'	
LOWER LEVEL																	
LA GALERIE	316	3400	2.74	9	34	51	54	144	48	48	72	192/240	96/120	14	14	10	229
FOYER LL	184	1981	2.48	8.15	-	-	-	-		-	-	-		14	14	14	134

Meeting Room Capacities
Were Determined Using
72" Rounds Of 10 (Rounds
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6"X30" Table (U-Shape
Capacity) And Three Chairs
Per 6"X18" Table (Classroom
Capacity) Allowing For
Minimal Audiovisual
Equipment.



Story starts here.

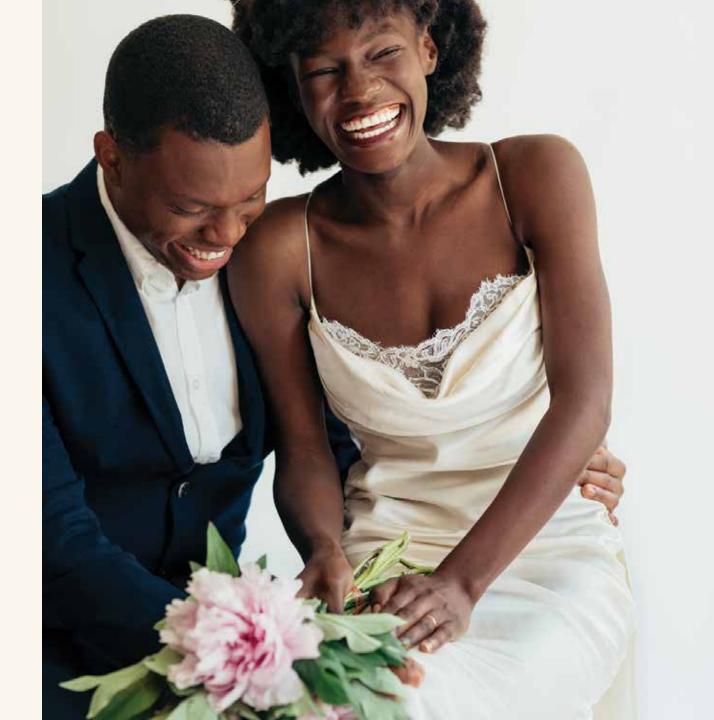
Whether we're playing host to your wedding reception, rehearsal dinner or celebratory brunch, we'll bring together the best of everything: distinctive venues, exceptional cuisine, spacious accommodations and personal service. It all comes together to ensure your special day is truly exceptional. Our experienced wedding team will be with you every step of the way — partnering with your from the first planning meeting to your final toast. You can therefore focus on what matters most — making memories that last a lifetime.

Wedding packages.

All prices and menus are subject to change

INCLUSIONS

- Professional and personalized coordination before and during your event
- Chairs and tables with white tablecloths
- Decorative candles for cocktail and dining tables
- A tasting of the menu for 2 people, appetizer and entrees only
- On-site facilities for rehearsal meal and post-wedding brunch
- A room offered on the night of the wedding with breakfast for 2 people at Petit Opus
- Exceptions may apply for certain dates
- A preferential rate for your guests' rooms, depending on availability
- A children's menu for children under 12 years old at the rate of \$50.00 CAD per child
- A supplier menu on request





Classic wedding.

COCKTAIL

4 canapés

WEDDING TOAST

1 glass of Prosecco

DINNER | THREE SERVICES

Soup of your choice or Salad of your choice

Main dish: choice from 2 proteins*

Dessert or wedding cake service

Half a bottle of house wine

Bread, butter

Coffee & tea

BAR OPEN AFTER THE MEAL

2 hours of open bar

Regular bar

Price per person: \$165

(+ taxes & service)

Premium options available

Mont-Royal wedding.

BAR OPEN BEFORE THE MEAL

1 hour of open bar Regular bar

COCKTAIL

4 canapés

WEDDING TOAST

1 glass of Prosecco

DINNER | FOUR SERVICES

Soup of your choice

Salad of your choice

Main dish: choice from 2 proteins*

Dessert or wedding cake service

Half a bottle of house wine

Bread, butter

Coffee & tea

BAR OPEN AFTER THE MEAL

2 hours of open bar

Regular bar

Price per person: \$205

(+ taxes & service)

Premium options available





Golden square mile wedding.

PREMIUM BAR OPEN BEFORE MEAL

1 hour of open bar

Premium bar

COCKTAIL

2 signature canapés & 2 classic canapés

WEDDING TOAST

1 glass of Prosecco

DINNER | FOUR SERVICES

Soup or salad including signature choices

Appetizers

Main dish: choice from 2 proteins*

Dessert or wedding cake service

Half a bottle of premium wine

Bread, butter

Coffee & tea

Price per person: \$239

(+ taxes & service)

Premium options available

PREMIUM BAR OPEN AFTER THE MEAL

2 hours of open bar

Premium bar

MIDNIGHT TABLE

3 pieces

Omni signature.

PREMIUM BAR OPEN BEFORE MEAL

1 hour of open bar Premium bar

COCKTAIL

4 canapés including signature choices

WEDDING TOAST

1 glass of Prosecco

DINNER | FOUR SERVICES

Soup or salad including signature choices

Appetizers including signature choices

Main dish with signature choices: choice from 2 proteins*

Dessert or wedding cake service

Half a bottle of premium wine

Bread, butter

Coffee & tea

Price per person: \$265 (+ taxes & service)

PREMIUM BAR OPEN AFTER THE MEAL

2 hours of open bar Premium bar

MIDNIGHT TABLE

3 sweet pieces & 2 savory pieces





Wedding menu.

All prices and menus are subject to change

CANAPES

4 per person

COLD CANAPÉS

Beetroot and goat cheese with bagel chips
Beef tataki with sesame seeds
Asparagus, sour cream, blue cheese
Melon prosciutto, balsamic reduction

HOT CANAPÉS

Chicken kebab, peanut sauce Mushrooms arancini Shrimp tempura, spicy mayonnaise Spinach spanakopita

COLD SIGNATURE CANAPÉS

Tuna tartar in a black sesame cone
Asparagus wrapped in crispy prosciutto

HOT SIGNATURE CANAPÉS

Grilled honey shrimp with soy
Crab cake, avocado mayonnaise

Appetizers.

SOUPS

Butternut squash cream soup, whipped cream, toasted pumpkin seeds

Zucchini cream velouté, star anise, ricotta and sunflower seeds

SIGNATURE

Lobster bisque, fried shrimp, whipped cream - \$3.00 extra

SALADS

Beet salad, spinach sprouts, goat cheese crumble

Ancestral tomato carpaccio, Fior Di Latte, basil, balsamic vinegar reduction

VEGETARIAN OPTION

Beet salad, spinach sprouts, sunflower seeds and pine nuts

SIGNATURE

Fingerling potato salad, breast smoked duck, orange supreme, cherry tomatoes - \$3.00 extra

VARIOUS ENTRÉES

Salmon gravlax with beetroot, homemade blinis, fir sour cream, grapefruit supreme Candied duck parmentier, fallen leeks, celeriac and potato puree

VEGETARIAN OPTION

Parmentier de tempeh, leeks, celeriac and potato puree

SIGNATURE

Duck foie gras, twisted brioche bread, fresh fig, raspberry onion chutney - \$6.00 extra





Entrees.

Roasted chicken supreme, truffled foie gras mousse, fresh thyme sauce, mashed potato with candied garlic Braised beef, crispy bacon, parsnip purée, Carrot, asparagus, King Oyster mushrooms in a red wine sauce Lamb shank, risotto, vegetables with a red wine and rosemary sauce

Panfried salmon, white beans, candied cherry tomatoes, virgin citrus and berry sauce

VEGETARIAN OPTION

Roasted celery root, cashew puree, asparagus, cherry tomatoes

SIGNATURE

7oz Beef Filet Mignon, Dauphinois gratin, King Oyster Mushroom, Cipollini Onion, Creamy Pepper Sauce - \$15.00 extra

SIGNATURE

Black cod, chorizo, cuttlefish celery root, fried cauliflower, cherry tomato confit - \$15.00 extra

Desserts.

PLATED DESSERTS

Cheesecake, strawberry jam, syrup candied strawberries
Royal chocolate & caramel hazelnut praline cake
Cake cutting and serving

MIDNIGHT TABLE

Assorted macaroons

Mini pecan and salted caramel brownies

Homemade marshmallows

3 choices - \$18.00 per person

5 choices - \$30.00 per person

CANDY BAR

100 grams - \$14.00 per person - For a minimum of 50 people

SALTY OPTIONS

Mini cheeseburger - piece price \$7.00

Mini bacon grilled cheese sandwich - price per piece \$6.00

Mac and cheese - price per person \$6.00

Salty Popcorn bar and Seasonings – price per person \$5.00

POUTINE BAR

Price per person \$14.00 - for a minimum of 25 people

EXTRA POUTINE: beef or duck effiloche or Smoke Meat

Price per person \$5.00 - for a minimum of 25 people

Mini chocolate profiteroles Ricotta Cannoli's Minis berry donuts





Children's menu.

ENTRÉES

Soup of the day

Tomato salad, mozzarella, basil

Vegetables and hummus

MAIN DISH

Cheese tortellini, rosé sauce, parmesan cheese Panfried salmon, vegetables, roasted potato Grilled chicken breast, vegetables, roasted potato

DESSERTS

Vanilla ice cream, seasonal berries Chocolate moelleux, strawberry jam and berries

Price per child \$50.00 (maximum 12 years) - 3 services menu

Classic open bar.

APPETIZERS

Martini Dry Campari Martini Rosso Golden St-Raphael

Whisky: Jack Daniel's Old No 7

Rhum: Bacardi Superior

Vodka: Tito's Handmade Fifth Generation

ALCOHOLS

Scotch: J&B Rare Blended Scotch Rye: Canadian Club 100% Rye

Gin: Tanqueray

DIGESTIVE

Amaretto Disaronno

Sambuca

Tia Maria

Courvoisier V.S.

Grand Marnier

Bailey's

Drambuie

Frangelico

WINES AND BEERS

Homemade white and red wine, local and imported beer

ASSORTMENT OF SOFT DRINKS

Each additional hour | \$10 per person





Premium open bar.

APPETIZERS

Martini Dry Martini Rosso
Campari Golden St-Raphael

ALCOHOLS

Scotch: Chivas Regal 12 Ans Blended Scotch Whisky Whisky: Jack Daniel's Tennessee Honey

Rye : Crown Royal Vodka : Grey Goose vodka
Gin : Bombay Sapphire Rum: Saint James Royal Amber

DIGESTIVE

Amaretto Disaronno Grand Marnier

Sambuca Bailey's
Tia Maria Drambuie

Cognac Gautier VSOP Frangelico

WINES AND BEERS

Homemade white and red wine, local, imported beer and microbrewery.

ASSORTMENT OF SOFT DRINKS

Each additional hour | 12 per person

Wines.

HOUSE WINES

WHITE

Le Cerf Blanc | France | Sauvignon de Touraine

RED

Croix St-Martin | Bordeaux, France | Cabernet Sauvignon

PREMIUM

WHITE

Villa Maria | Marlborough, New Zealand | Sauvignon Blanc Joel Gott | California, U.S. | Sauvignon Blanc Domaine Lafage Cuvée Centenaire | France | Grenache

RED

Dos Cabezas BIO | Chili | Cabernet Sauvignon

Domaine Lafage Cuvée Nicolas | France | Grenache

Vidal-Fleury | France | Côtes-du-Rhône

Quinta das Carvalhas | Douro, Portugal





Cocktails.

On consumption - \$15 per cocktail

BLUE MARIE GIN-TO

Romeo gin, blueberry, rosemary, simple syrup, lime juice, tonic

TROPICALI

Cruzan Rum, mango puree, lime juice, mint

GRAPEFRUIT BLOSSOM

Ketel One, grapefruit juice and lime, Peychaud's bitters

NAKED & PEATY

Leblon Cachaca, Green Charteuse, Aperol, lime juice

MOCKTAILS

Virgin Raspberry Mojito - \$9.00 Rosemary Sanguine - \$9.00

Terms and conditions.

CASH BAR

The request for a cash bar must be confirmed before the day of your event. A minimum of \$500 must be reached otherwise, the difference will be charged.

AUDIOVISUAL

We are proud to entrust our audiovisual needs to our partner. If you wish to use their professional services, please contact us for their contact information.

SECURITY

For additional security, please allow \$55 per hour per agent, for a minimum of 4 hours.

DELIVERY OF EQUIPMENT

Information such as your name, that of your hotel coordinator and the date of the event must be indicated on each package shipped. The hotel is not responsible for the contents of the packages.

SOCAN AND RESONATES

For any event with music, SOCAN will charge amounts ranging from \$22.06 to \$132.39. Resonate will charge amounts ranging from \$9.25 to \$55.52. All musicians performing at the hotel must be members of the "Guild of Musicians". For further information, please contact one of our specialists.

ELECTRICITY

A 60 amp electrical panel is available for \$175.

PIANO

A piano is available free of charge. If the instrument is to be tuned, an additional \$200 is required.

PARKING

Valet service starts at \$20.44 on weekends.

CLOAKROOM

Available on request at the rate of \$3.48 per coat. A minimum fee of \$170 must be reached, otherwise the difference will be charged to the master account. The hotel assumes no responsibility for loss or theft.

DISPLAY

Any promotional or directional signage must be approved by your hotel contact. No signs should be affixed to the walls, columns, doors or any other real estate equipment of the hotel. The hotel reserves the right to charge for any damage caused.





Terms and conditions.

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ELECTRICITY

A 100 amp electrical panel is available for \$350.

PIANO

A piano is available free of charge. If the instrument is to be tuned, an additional \$200 is required.

PARKING

Valet service starts at \$20.44 on weekends.

CLOAKROOM

Available on request, at the rate of \$4 taxes included per coat. A minimum income of \$170 must be reached, otherwise the difference will be charged to the master account. The hotel assumes no responsibility for loss or theft.

DISPLAY

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forever starts here.

CONNECT WITH A WEDDING SPECIALIST

514.284.1110

MONDTN.LEADS@OMNIHOTELS.COM

