



LET’S START THE PLANNING PROCESS!

1050 SHERBROOKE WEST, MONTREAL, QC, H3A 2R6 (514) 284-1110 EXT. 6106

Start planning your Christmas event at the Omni Mont-Royal. Our team has crafted a Christmas Menu to assist in your planning process and make it an easy efficient one. These packages are intended to provide all the essentials to ensure a safe and successful event. Begin with the three-course meal and add on to your meal choice: one more course for a four-course meal, canapé, a glass of Champagne perhaps!

THE CLASSIC

- THREE-COURSE MEAL \$70
- FOUR-COURSE MEAL (SOUP + STARTER) \$80

STARTER

- Onion velouté, aged cheddar foam and baby greens.
- Butternut squash soup roasted pumpkin seeds and gingerbread croutons
- Sunchoke and parsnip velouté, watercress pesto and parmesan chips
- Beetroot salad torched goat cheese and walnuts, clementine vinaigrette
- Roasted Carrots cumin spice, Oka cheese custard fresh herbs
- Cured salmon with gin spices, pickled candy fennel, cranberry jelly + \$5
- Smoked duck breast (3.5oz) cabbage celeriac and apple slaw, goat cheese foam + \$5
- Lobster bisque with chives and cognac + \$3

MAIN COURSE

- Braised beef middle eastern spices, potato gratin and roasted seasonal vegetables
- Roasted Guinea fowl, crispy potatoes, parsnip purée with a chestnut jus
- Maple glazed rainbow trout, farro risotto and vegetables with beet purée
- Sauté Wild mushrooms, creamy polenta, olive oil bread croutons, chimichurri sauce
- Sablefish with smoked lentil, grilled endives and clementine, piccata sauce + \$15
- Beef Tenderloin (6oz) potato doughnuts roasted seasonal vegetables juniper jus + \$15
- Crispy braised duck leg, pear and cinnamon bread pudding, sage butternut squash with thyme jus + \$15

GRANITÉ

- Homemade Granité Limoncello style ou Christmas spruce

CHEF’S DESSERT

- Artisanal Buche de Noel cake – Christmas Log

THE ADD-ONS

- Canapé (4 / pers.) /pers. \$20
- Champagne (Nicolas Feuillate) / bottle \$189
- Choice of two main course options, add \$7
- Canapé, Wine & Open Bar:
  - Canapé + 1hr bar + 1/2 btle of wine /pers. \$75
  - min 30 pers. If less than 30 people, included in the \$100
  - Canapé + 1hr cocktail, 2hr bar + 1/2 btle of wine /pers. \$129
  - min 30 pers. If less than 30pers, add 200\$

CANAPÉ

- Smoked salmon on blinis, crème fraiche and salmon caviar
- Beef tartare, crispy bread with chili lime aioli
- Confit duck quiche and caramelized onions
- Roasted shrimp and chorizo with Espelette piment
- Seared halloumi dukkha spices with smoked maple glazed
- Artichoke and wild mushrooms Arancini and lemon aioli

All pricing is per person. Min: 30 pers. If less than 30 pers an additional fee of \$100 will apply. Max: 200 pers. If more, please choose from the banquet menu. For events of more than 50 people, an additional room rental charge may apply. Pricing excludes applicable service charges & sales taxes. Additional services available.

