



**NOVOTEL**

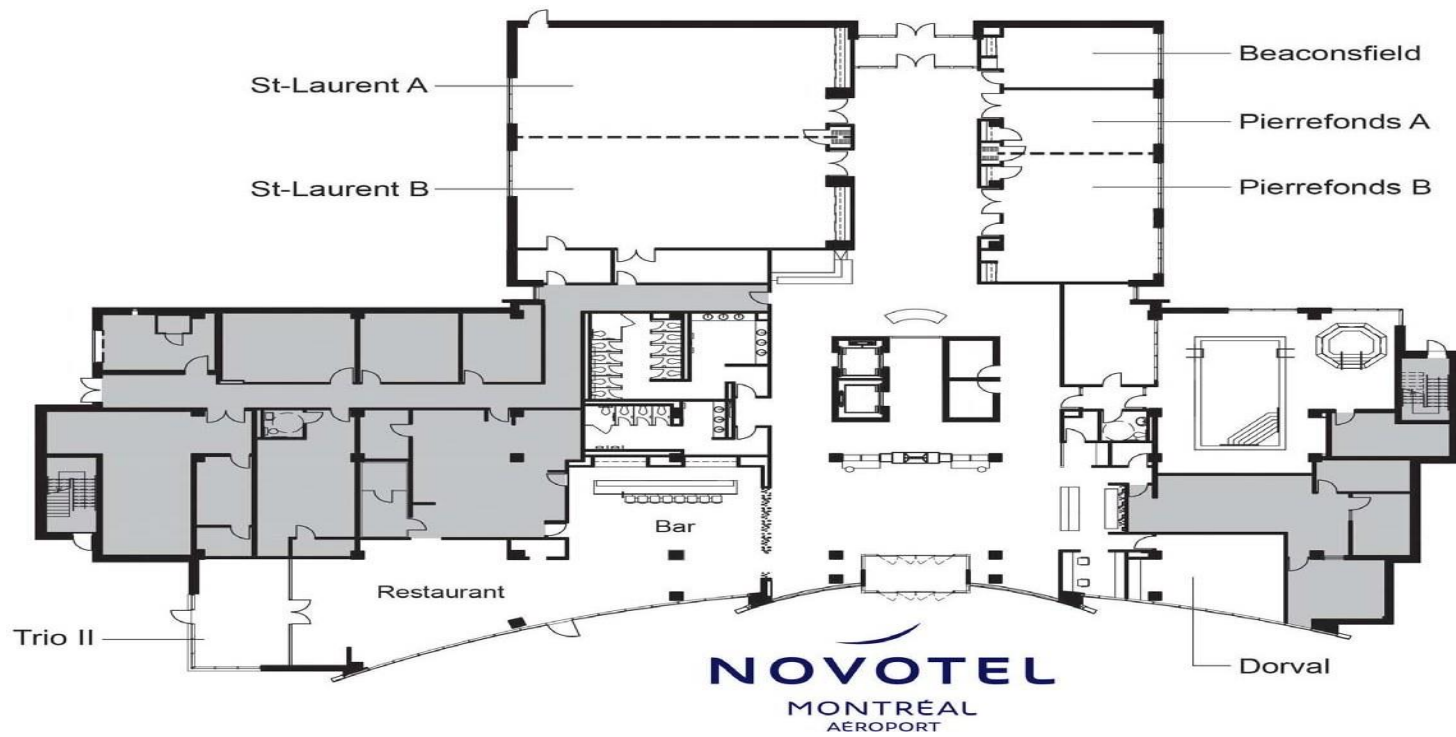
HOTELS  
MONTREAL  
AÉROPORT

**Banquet Menu**

**2019**

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	Style Théâtre Theater style	Style en 'U' 'U' Shape	Style conférence Conference style	Style école Classroom style	Tables rondes de 8 Rounds of 8	Hauteur Height	Surface M2 Pieds 2	Dimension Pieds carrés- Sq. ft
St-Laurent A	150	40	30	80	72	3.05 m 10 pi	128m 1375 pica	50' x 27.5'
St-Laurent B	150	40	30	80	72	3.05 m 10 pi	128m 1375 pica	50' x 27.5'
St-Laurent A + B	300	80	50	160	142	3.05 m 10 pi	256m 2750 pica	50' x 55'
Beaconsfield	30	20	14	24	24	3.05 m 10 pi	36m 386 pica	24.5' x 15.75'
Pierrefonds A	30	20	14	24	30	3.05 m 10 pi	36m 386 pica	24.5' x 15.75'
Pierrefonds B	60	24	28	36	48	3.05 m 10 pi	72m 772 pica	24.5' x 31.75'
Pierrefonds A + B	80	36	28	48	64	3.05 m 10 pi	108m 1162 pica	24.5' x 47.5'
Dorval	-	-	12	-	-	3.05 m 10 pi	33.5m 360 pica	20' x 18'
Trio II	-	20	20	-	-	3.05 m 10 pi	34m 370 pica	25' x 14.75'

# Get to know us ... ☺



**We have great coffee!**

Boutique Hotel.  
Personalized attention.  
Free shuttle. Free parking.  
All our banqueting halls have natural lighting with large windows.  
All guestrooms have 49" HDTVs.

**Free WI-Fi  
Everywhere in the hotel**

We are located at  
2599, boul. Alfred-Nobel  
Ville St-Laurent , Quebec  
H4S 2G1

**We offer Magnan's famous prime rib**



**Try our amazing tea!**



# Breakfast

## Continental

\$14/pers

- Muffins and pastries
- Whole fresh fruits
- Lavazza coffee & decaffeinated coffee
- Assorted teas
- Fruit juices

Add  
Sliced  
fruits  
&  
yogurt  
\$4/pers

## Novotel Deluxe

\$19/pers

- Assorted breads, Bagels
- Smoked Salmon
- Cream Cheese
- Cheese platter & tomatoes
- Fruits salad
- Yogurts
- Lavazza coffee & decaffeinated coffee
- Assorted teas
- Fruit juices

Full Breakfast  
Best bread in the city  
(minimum 15 persons)  
\$22/pers

- Assorted breads & fresh bakery
- Whole fruits and fruit salad
- Cheese
- Yogurts
- Cereal
- Pancakes
- Scrambled eggs
- Home fries
- Bacon & sausages
- Lavazza coffee & decaffeinated coffee
- Assorted teas
- Fruit juices

# Snack (fun!) breaks

Included in all breaks below: Lavazza coffee, decaffeinated coffee, assorted teas and a selection of soft drinks

## *Healthy Living*

**\$14/pers**

Vegetable crudité  
and dip, sliced fresh  
fruits and oatmeal  
cookies

## *Candy bar*

**\$16/pers**

Selection of your  
childhood favorite  
candies

## *Le Pâtissier*

**\$14/pers**

Assorted  
homemade  
cookies, pound  
cake and fruit  
salad

## *Small break*

**\$9/pers**

Choice of granola  
bars or home  
made cookies

## *Energy*

**\$14/pers**

Cottage cheese, Fruit  
salad, mixed nuts, dry  
fruits and a variety of  
granola bars

## *Cheese Break*

**\$15/pers**

Selection of Quebec  
local cheeses and  
crackers, mixed fruits  
and nuts

## *Feature Presentation*

**\$16/pers**

Popcorn, homemade potato chips,  
pretzels, tortilla and salsa.  
Chocolate bar

## *The Gourmet*

### *Chocolate*

**\$16/pers**

Variety of chocolate  
delights, seasonal  
fruits with ganache &  
marshmallow

# Coffee BREAKS

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## Morning Break \$6/pers

- Lavazza coffee & decaffeinated coffee
- Tea & Herbal teas
- Fruit juices

## Afternoon Break \$8/pers

- Lavazza coffee & decaffeinated coffee
- Tea & Herbal teas
- Soft drinks & sparkling water

## Coffee Break \$4/pers

- Lavazza coffee & decaffeinated coffee
- Tea & Herbal teas

## All Day Breaks

Coffee/Tea station  
\$12/pers

Soft Drinks  
\$16/pers

Upgrade your Coffee  
Break with Espresso  
and Cappuccino station  
(maximum 2 hours)

Add \$4/pers

# Light Lunch

Business Lunch  
(maximum 10 persons)

**\$27/pers**

(to be consumed in  
meeting room Dorval or  
Trio II)

- Mesclun salad
- One feature salad
- Create your own sandwich: Baguette, ham, smoked turkey, roast beef, and Brie
- Sandwich garnishes
- Chef's dessert
- Lavazza coffee, decaffeinated coffee, assorted teas, soft drink, sparkling water

\* Order for a minimum of 10 people (If less, the minimum will be charged.) \*

Sandwich Buffet  
(minimum 20 persons)  
**\$31/pers**

- One green salad
- One feature salads
- Assorted sandwiches
- Cheese platter
- Chef's desserts
- Lavazza coffee, decaffeinated coffee, assorted teas, soft drink, sparkling water

Add Soup  
of the day  
**\$2/pers**

Have it your way  
(minimum 25 persons)  
**\$32/pers**

- Mesclun salad
- One feature salad
- Quiche
- Create your own sandwich: Baguette, ham, smoked turkey, roast beef, and Brie
- Rosette de Lyon
- Sandwich garnishes
- Chef's dessert
- Lavazza coffee, decaffeinated coffee, assorted teas, soft drink, sparkling water



# Lunch

**Trio Express**  
(20 persons or less)  
**\$25/pers**

## Served in Rivoli Restaurant

- House salad or daily soup
- One choice from the three dishes of the day proposed by the chef
- Assorted breads
- Chef's dessert
- Lavazza coffee, decaffeinated coffee, assorted teas, soft drink, sparkling water

**Business Buffet**  
(minimum 20 persons)  
**\$36/pers**

- Green salad
- One feature salads (Chef's choice)
- Two hot main entrees (Chef's choice)
- Rice or Potatoes
- Market Vegetables
- Chef's dessert
- Lavazza coffee, decaffeinated coffee, assorted teas, soft drink, sparkling water

**Deluxe Buffet**  
(minimum 20 persons)  
**\$44/pers**

- Green salad
- Two feature salads (Chef's choice)
- Three hot main entrees (Chef's choice)
- Rice or Potatoes
- Market Vegetables
- Chef's dessert
- Lavazza coffee, decaffeinated coffee, assorted teas, soft drink, sparkling water

# Plated Dinners

Plated dinner  
(3 course)  
(minimum 20 persons)  
\$59/pers

## Choice of:

- Classic Caesar salad
- Spinach salad, smoked duck, caramelized walnuts, raspberry vinaigrette
- Field greens, dried cranberry, toasted almonds, blue cheese & citrus dressing
- Arugula, spring lettuce, crisped pancetta, parmesan & honey vinaigrette  
or
- Butternut squash & maple soup
- Cream of green vegetables
- Minestrone soup

Plated dinner  
(4 course)  
(minimum 20 persons)  
\$64/pers

## Choice of:

- Chicken stuffed with asparagus, sun dried tomatoes and feta
  - Grain fed veal chop with a porto reduction
  - Nagano pork tomahawk with maple and apple glaze
  - Rainbow trout with a creamy lemon and dill sauce
  - Famous Magnan butchers prime rib au jus
  - Cabernet and shallot braised medallions of beef
- All main entrees are served with market vegetables and baked potato galettes à la Dauphinoise

## Choice of:

- Diablotin (triple chocolate mousse)
- Salted caramel cheese cake
- Sugar tart
- Tiramisu
- Lavazza coffee, decaffeinated coffee, tea & herbal teas

# Food and Banquet hall packages

(minimum 25 persons)

Corporate  
\$61,00

- **Welcome breakfast**
- Muffins, fresh bakery, whole fruits
- Lavazza coffee , decaffeinated coffee, assorted teas, selection of fruit juices
- **Morning Break**
- Lavazza coffee , decaffeinated coffee, assorted teas, selection of fruit juices
- **Buffet**
- Green salad
- One feature salads
- Two hot main entrees (Chef's choice)
- Rice or Potatoes & Market Vegetables
- Dessert
- Lavazza coffee , decaffeinated coffee, assorted teas, soft drinks & sparkling water
- **Afternoon break**
- Lavazza coffee & decaffeinated coffee, assorted teas, soft drinks & sparkling water

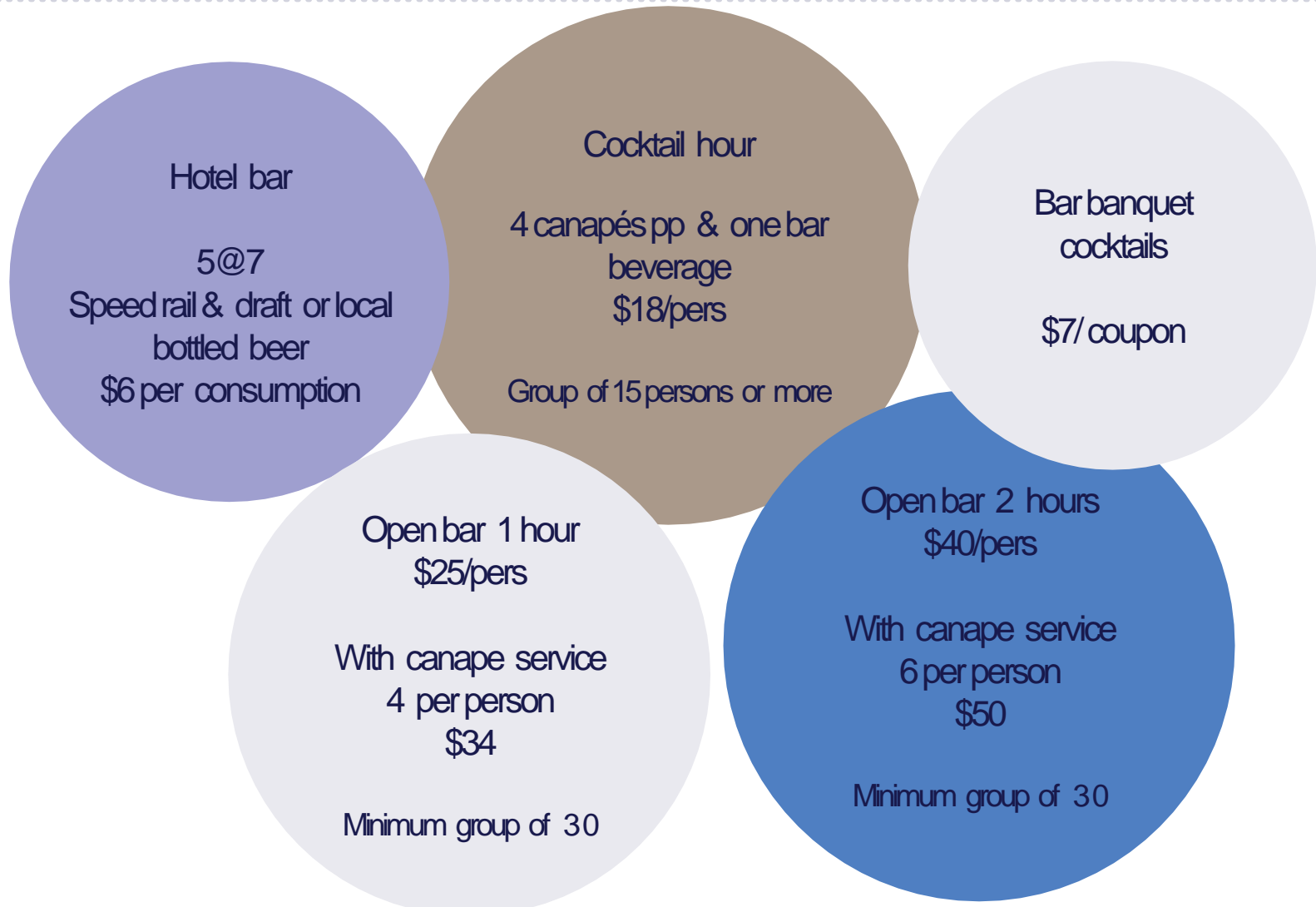
Business  
\$67,00

- **Welcome breakfast**
- Muffins, fresh bakery, whole fruits
- Lavazza coffee & decaffeinated coffee, assorted teas, selection of fruit juices
- **Morning Break**
- Lavazza coffee & decaffeinated coffee, assorted teas, selection of fruit juices
- **Buffet**
- Green salad
- Two feature salads
- Two hot main entrees (Chef's choice)
- Rice or Potatoes & Market Vegetables
- Dessert
- Lavazza coffee & decaffeinated coffee, assorted teas, soft drinks & sparkling water
- **Choice of One Themed Snack Break (pg 6)**

Executive  
\$82,00

- **Full Hot Breakfast**
- Muffins, fresh bakery, whole fruits or fruit salad
- Cheese, yogurt, cereal
- Scrambled eggs, bacon, sausages, hashbrowns, waffles & syrup
- Lavazza coffee & decaffeinated coffee, assorted teas, selection of fruit juices
- **Morning Break**
- Lavazza coffee & decaffeinated coffee, assorted teas, selection of fruit juices
- **Buffet**
- Green salad
- Two feature salads
- Three hot main entrees (Chef's choice)
- Rice or Potatoes & Market Vegetables
- Dessert
- Lavazza coffee & decaffeinated coffee, assorted teas, soft drinks & sparkling water
- **Choice of One Themed Snack Break (pg 6)**

# The Cocktail Hour



Groups of 30 guests or less in Hotel bar. Groups of 30 guests or more in foyer bar. Canapés are chef's choice.

Prices per person and subject to service & taxes.

Coupons offer: speed rail , house wines, bottled & draft beer, soft drinks & mineral water

# Canapés / per dozen

## Minimum 3 dozens per selection

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Single serving crudites & dip	\$32.00 Dz
Tomato & bocconcini brochettes with pesto	\$32.00 Dz
Brochettes with prosciutto & melon	\$32.00 Dz
Mini vegetarian spring rolls	\$32.00 Dz
Bruschetta pizza with cherry tomatoes & thyme	\$32.00 Dz
Shrimp tempura	\$45.00 Dz
Oka cheese , apple and honey parcel	\$32.00 Dz
Mini quiche florentine / Loraine	\$32.00 Dz
Spanakopita	\$32.00 Dz
Chevre and pecan bites	\$32.00 Dz
Pear, goat cheese and nuts	\$32.00 Dz

Chicken satay with honey peanut sauce	\$32.00 Dz
Teriaki beef satay	\$32.00 Dz
Chicken quesadilla cones	\$32.00 Dz
Dim Sum ( Asian mix)	\$32.00 Dz
Mini Angus Burger	\$42.00 Dz
Beef wellington	\$32.00 Dz
Vegetable samosa	\$32.00 Dz
Moroccan cigar	\$32.00 Dz
Mignardises	\$32.00 Dz
Macaroons- variety	\$36.00 Dz
Mini cheese cake bites	\$38.00 (2)Dz

# Wine List

## White Wine

\$30

Sauvignon Blanc, Tolten by Carmen, Chili

\$40

Pinot Grigio Lumina, Ruffino, Italy

\$50

Chardonnay, Clos du bois, California

\$59

Sauvignon Blanc , Kim Crawford, New Zealand

## Red Wine

\$30

Cabernet Sauvignon, Tolten by Carmen, Chili

\$32

Malbec, Mendoza Finca Flichman, Argentina

\$43

Merlot, Woodbridge, California , USA

\$58

Cabernet Sauvignon, Tom Gore, California USA

# Extras - à la carte

- Fresh Bakery \$15/dz
- Cookies \$15/dz
- Smoked salmon, bagel & cream cheese \$17/pers

- Fresh sliced fruits \$5
  - Fruit brochettes with Ganache dip \$8
  - Yogurt selection \$2.50
- per person

- Sliced cheddar or cottage cheese \$3
- Quebec cheese & crackers \$9
- Crudités & dip \$5
- Hummus & pita \$6
- Sliced fresh fruit \$5

per person

- Popcorn \$6/bowl
- Pretzels \$6/bowl
- Home-made cajun chips \$8/bowl
- Mixed nuts and dried fruit \$10/bowl
- Nachos & salsa \$8/bowl

- Chocolate bars \$4
  - Fruit Brochettes with chocolate \$4,50
  - Granola bars \$3
  - Homemade cookies (2pers) \$3
- per person

## Lunch box \$21

- Sandwich
- Salad
- Cheese & crackers
- Whole fruit
- Dessert
- Bottled of water
- Cutlery & napkin

## Renseignement important pour les événements banquets

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All food and beverages served in the hotel must be provided by the hotel due to municipal and provincial regulations. Due to health and safety regulations, the hotel strictly prohibits guests to leave with any food or beverage products following an event.

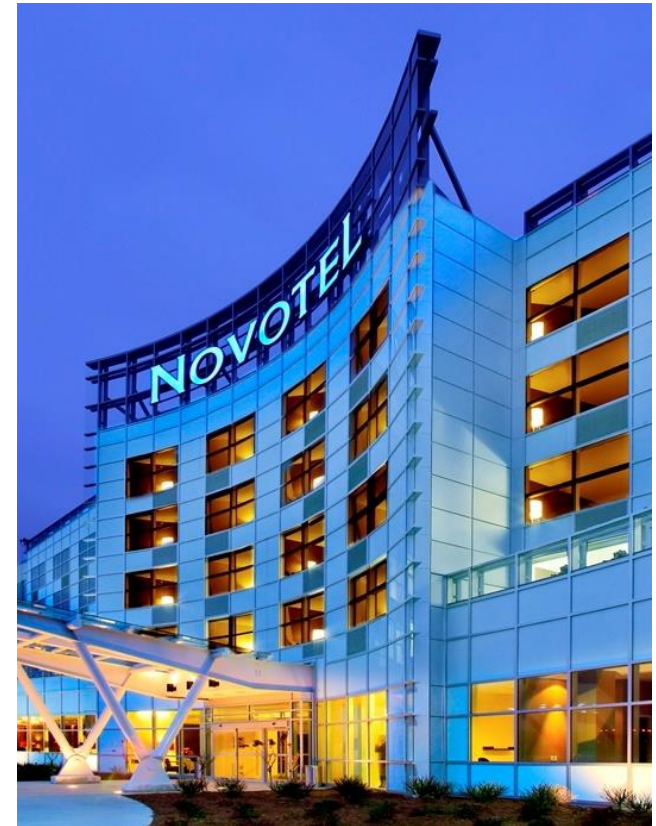
Novotel Montréal Airport does not allow its clients to bring food or beverages into the meeting rooms except for kosher events, if the food is provided by referred caterers.

Pricing: 15% service charge on food and beverages as well as the provincial and federal taxes of 14,975%.

The hotel reserves the right to change prices of menus or rented rooms without notice.

Prices are guaranteed for a period of thirty days following the signed contract date.

Upon signing the contract, the credit card form must be completed. A pre-authorization will be taken 7 to 10 days before your event.







Thank you!