



RITZ-CARLTON
Montréal





PRELUDE

On behalf of all the Ladies & Gentlemen of the Ritz-Carlton Montreal, we would like to congratulate you on your recent engagement and to thank you for your trust in us.

Whether you prefer a lavish reception or an intimate dinner, the Ritz-Carlton Montreal is the dream location for an unforgettable wedding. Comprehensive solutions, a reputable cuisine and a team of devoted experts will make you live a unique and memorable day. We remain constantly at your service and will personalize your experience entirely to organize a wedding beyond your expectations.

At the Ritz-Carlton Montreal, we want to ensure your vision comes alive.

CELEBRATE YOUR WEDDING IN STYLE

The iconic AAA Five Diamond hotel provides the perfect setting for your special day

- Five Diamond service from planning to execution
- Extensive gourmet wedding menus
- Executive Chef Johnny Porte and his team will create a customized menu
- The only kosher kitchen within a luxury hotel in the city, in partnership with La Marguerite - Halal menu available.
- The Marriott Bonvoy program allows you to benefit from complimentary stays
- The Spa St. James for a wellness moment
- A rooftop salted swimming pool, a fitness and a Hammam to relax before and after your wedding

RECEPTION ROOMS

- The Oval Room: the hotel's charming grand ballroom, that dates back from 1912, accommodating up to 260 guests with a private terrace
- The Gold and Grey Rooms: Two elegant rooms overlooking the Golden Square Mile, perfect for the ceremony or an intimate reception
- The Ritz and Carlton Rooms: Two cozy intimate rooms for weddings up to 60 guests
- The Blue Room: A blue-hued room perfect for cocktails

ROOMS AND SUITES

- 96 luxurious guest rooms and 33 spacious suites, including the prestigious Royal Suite
- Romantic honeymoon turndown
- 24-hour room service

INCLUDED IN THE PACKAGES

- 1 room for newlyweds on the wedding night with a minimum spent of \$12,000
- A tasting for 2 people
- Tables & chairs
- Dancefloor
- White tablecloths and napkins
- Cutlery and Glassware
- Coat check



JOHNNY PORTE

EXECUTIVE CHEF



Born into a restaurateur family in Paris, Johnny was introduced to cooking at a very young age. He creates modern and refined French cuisine using seasonal Quebec products.

PASTRY CHEF

CLAUDE GUÉRIN



Claude was also born into a restaurateur family. Thanks to her rigor and her creativity, she develops desserts that combine taste and design. In 2017, she received the title of Best Pastry Chef in Canada by Canada's 100 Best.

MAKE IT YOU...



Let your imagination soar...

You have the rings, the dress and the guest list. Now all you need is the ideal location. No matter your style, the Ritz-Carlton is the wedding venue everyone will remember. Choose from unforgettable indoor or outdoor settings. Make it unique, make it you.

Our wedding professionals are dedicated to making your wedding a reflection of your style and taste and the perfect beginning to your marriage. We provide personal, imaginative and discreet planning, flawlessly executed.

Please contact our wedding experts to receive further information :
+1 (514) 379 2014 or evenements@ritzmontreal.com.





PACKAGES

GRANDE DAME

164\$ PER PERSON
+ SERVICE + TAXES

COCKTAIL

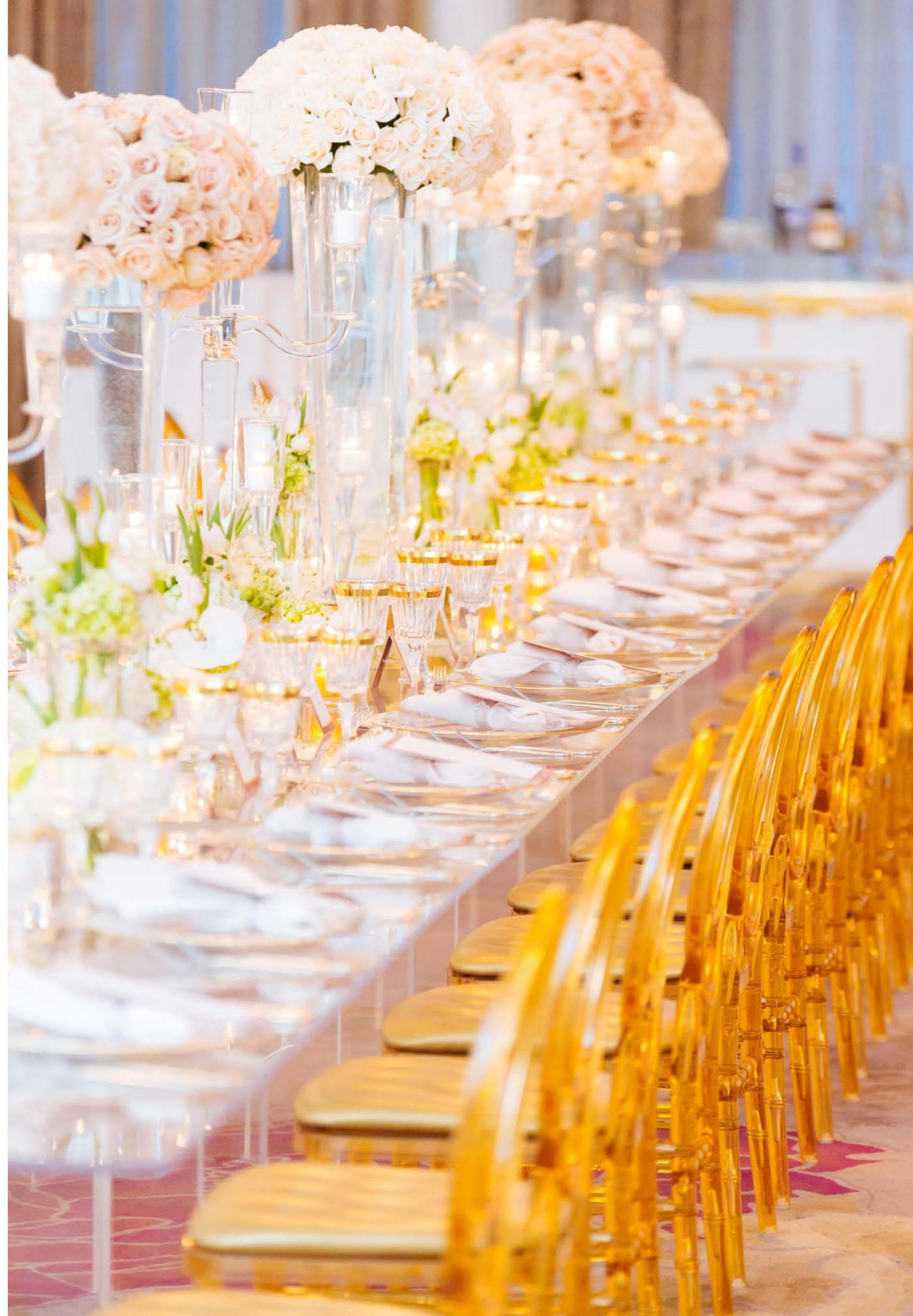
6 hot and cold canapés served on platter

1 hour of open bar with non premium spirits

MENU

4 course menu (soup or salad, appetizer, main course, dessert)

½ bottle of red or white wine per person during dinner





206\$ PER PERSON
+ SERVICE + TAXES

COCKTAIL

6 hot and cold canapés served on platter

1 hour of open bar with non premium spirits

MENU

4 course menu (soup or salad, appetizer, main course, dessert)

½ bottle of red or white wine per person during dinner

Open bar all night (after dinner) with non premium brands

ELIZABETH TAYLOR

GRIMALDI

249\$ PER PERSON
+ SERVICE + TAXES

COCKTAIL

6 hot and cold canapés served on platter

1 dinner station

1 glass of Veuve Clicquot per person

1 hour of open bar with on premium spirits

MENU

4 course menu (soup or salad, appetizer, main course, dessert)

½ bottle of red or white wine per person during dinner

Open bar all night (after dinner) with premium brands





MENU

COLD CANAPES



Foccacia, crushed tomatoes with basil

Cone of Bresaola meat and arugala

Yuzu kosho red tuna tartare

Cucumber roll, vegetables and avocados

Parmesan straw, fig compote and Prosciutto

Beef tataki in pepper crust, marinated mustard seeds

Matane shrimp roll, mango salsa

Selection of 4 cold and 4 hot canapes maximum



Crab cake, spicy emulsion

Herb arancini

Salmon in brick pastry, Thai basil

Salmon mini burger, remoulade sauce

Fried polenta, sundried tomato pesto

Duck magret, parsnip mousseline

Pan-fried langoustine, green apple, cider emulsion

Selection of 4 cold and 4 hot canapes maximum

HOT CANAPES

DINNER STATION

1 STATION INCLUDED IN GRIMALDI PACKAGE

SUSHI BAR +4\$ P.P.

Min. 20 people (5 items/person)

PASTA STATION

Penne and linguine

Penne, cherry tomatoes, black olives and grilled artichokes

Pasta stuffed with mushroom

Grilled vegetables platter

Tomatoes and bocconcini salad

POKE BOWL STATION +6\$ P.P.

Salmon Poke Bowl

Vegetarian Poke Bowl

Red Tuna Poke Bowl

RISOTTO STATION

Arborio Acquarello rice

Garnishes:

Mushroom, asparagus, green peas, kale, tomatoes confit, pancetta, parmesan

Shrimps +3\$

Lobster +4\$





Minestrone soup, pesto and parmesan

Cream of green peas and asparagus, whipped cream, pea sprouts

Lobster bisque, lobster meat, mascarpone quenelle
and lemon confit

Moroccan multicoloured carrots, dried grapes, almonds and
cumin vinaigrette

Baby kale salad, millet, strawberries, vegetables
and strawberry vinaigrette

Salad, Matane shrimp, crispy vegetables, dill vinaigrette

SOUPS & SALADS

APPETIZERS

Heirloom tomatoes, basil marinated mozzarella Di Buffala

Arctic char tartare, lemon cream, Canadian caviar and and avocado
mousse

Ricotta cheese and spinach ravioli, tomato basil sauce

Chartreuse of lobster and green apples, tarragon emulsion

Open ravioli with lobster, emulsion bisque





MAIN COURSE

Black cod, frozen asparagus

Fried King Salmon, coriander seed and fennel compotée

Chicken breast stuffed with lemon and herb confit in cooking juice

Rack of lamb, Kasha crust and lamb sauce

Roasted milk-fed veal filet mignon, green pea mousseline, seasonal vegetables

Angus beef filet mignon, gratin dauphinois, seasonal vegetables, fine herb juice

DESSERTS

CREATED BY OUR PASTRY CHEF
CLAUDE GUÉRIN

CHOCOLATE

Gianduja Chocolat tart, creamy Guayaquil chocolat,
Gianduja mousse, lemon jelly

RASPBERRY

Cheesecake mousse, raspberry jelly, bergamot sorbet

STRAWBERRY

Almond mousse, strawberry sorbet, almond dacquoise,
strawberry jelly

PEACH

Peach vacherin, peach sorbet, verbena sorbet, Linzer shortbread

Customized wedding cake on request (additional fee)





OPTIONS
& EXTRAS

MIDNIGHT STATIONS

Smoked meat sandwich (1 portion)- \$15 pp.

Poutine (1 portion) - \$10 pp.

Mini hot dog (1 portion) - 7\$pp.

Frites (1 portion) - 6\$ pp.

French fries (1 portion) - \$6 pp.

Sliders (1 portion) - \$7 pp.

Pizza (1 slice) - \$9 pp.

SWEET TABLE

20\$ PP. FOR 3 PIECES PP.

5\$ PER ADDITIONAL PIECE PP.

CHILDREN MENU

Vegetable cream

à

Cheese tortellini, Alfredo sauce

Or

Panko breaded Haddock fillet, tartar sauce

Brownie and vanilla ice cream

PLATED SERVICE

42\$ PER CHILD FROM 3 TO 12 YEARS OLD

SUPPLIERS MENU

62\$ PP.

CHEF 'S CHOICE BUFFET SERVED IN THE STAFF LOGE





BAR INCLUDED IN THE PACKAGES

GRANDE DAME & ELIZABETH TAYLOR

Regular spirits

- **APERITIFS**
 - MARTINI BLANC OU ROUGE
 - CAMPARI
- **HARD LIQUOR**
 - VODKA: FINLANDIA
 - GIN: BEEFEATER
 - RHUM: BACARDI
 - SCOTCH: JOHNNY WALKER RED
 - WHISKY: JACK DANIELS
 - RYE: CANADIAN CLUB
- **SPIRITS**
 - HENNESSY
 - GRAND MARNIER
 - BAILEY'S
 - AMARETTO
 - SAMBUCCA
 - TIA MARIA
 - DRAMBUIE
 - PORTO GRAHAM 10 ANS

GRIMALDI

Premium spirits

- **APERITIFS**
 - MARTINI BLANC OU ROUGE
 - CAMPARI
- **HARD LIQUOR**
 - VODKA: GREY GOOSE
 - GIN: BOMBAY SAPPHIRE
 - RHUM: HAVANA CLUB 7 ANS
 - SCOTCH: JOHNNY WALKER BLACK
 - WHISKY: CROWN ROYAL
 - RYE: KNOB CREEK 9 ANS
- **SPIRITS**
 - REMY MARTIN FIN CHAMPAGNE

OPTION BAR

OPEN BAR ALL NIGHT UNTIL 3 AM WITH PREMIUM SPIRITS

- Grande Dame Package: \$110 per person
- Elizabeth Taylor Package: \$90 per person
- Grimaldi Package: \$60 per person

OPEN BAR ALL NIGHT UNTIL 3 AM WITH NON PREMIUM BRANDS

- Grande Dame Package: \$90 per person
- Elizabeth Taylor Package: \$70 per person

PREMIUM BAR AND COCKTAIL

Extra fee for a premium bar: \$3 per person per hour applicable on hour of open bar in the packages and on the additional \$12 per person per hour.

COCKTAIL OPTIONS IN NON PREMIUM OR PREMIUM BAR

Mojito, Cosmopolitan, Martini... : \$8 per person per hour

BOTTLES OF SCOTCH THAT CAN BE ADDED TO THE OPEN BAR

- Dewars White label Scotch Blended \$140
- Chivas 12 ans \$210
- Glenfiddich Highland Scotch Single Malt 12 ans \$230
- Glenlivet 12 ans Highland Scotch Single Malt \$230
- Talisker 10 ans Isle of Skye Scotch Single Malt \$317
- Macallan 12 ans Highland Scotch Single Malt \$400
- Oban 14ans Highland Scotch Single Malt \$440
- Dalmore 15 ans Highland Scotch Single Malt \$540
- Lagavulin 16 ans Islay Scotch Single Malt \$480

Price per bottle of 750ml. All the ordered bottle will be charged. An additional fee of \$300 for the barman is applicable for a scotch bar.



POLICIES & PROCEDURES

GUARANTEE

The Ritz-Carlton Montreal requires that the final guarantee of attendance be communicated to the banquet office no later than 12:00 pm, 3 business days prior to the date of your scheduled event. If the guaranteed number is not provided, the billing will be at the discretion of the Ritz-Carlton Montreal for the greater of the following:

- a) number of persons for which the party was originally booked or
- b) number of persons in attendance.

The hotel will prepare for 5% above the guarantee, if requested.

PRICES, TAXES & SERVICE CHARGES

All menu prices and items are subject to change until such a time as Banquet & Event Order have been signed and returned. All food and beverage prices are subject to service and administration fees of 20,5% and a federal tax of 5% and provincial tax of 9.975%.

FOOD AND BEVERAGE

Due to licensing requirements and quality control issues, the Ritz-Carlton Montreal is the exclusive vendor for all food & beverages. No outside food or beverages of any kind can be brought into the Ritz-Carlton Montreal by the client, attendees, vendors or entertainers.

The only exception is the wedding cake with formal authorisation of the Executive Chef. Service fees of \$5 per person are applicable. It is understood and agreed that any and all remaining food and/or beverages are the property of the Ritz-Carlton Montreal and cannot be removed from the premises, except wedding cake if requested by the client.

AUDIOVISUAL

The meeting rooms of the Ritz-Carlton Montreal are equipped with an internal audiovisual system managed by FMAV, with whom you will communicate directly for all of your audiovisual needs. Please note that a fee of \$325.00 is applicable if you need to be plugged in the camlock for extra electricity.

COAT CHECK AND PARKING

Coat check is available upon request only. The price is \$3 per coat with a minimum spent of \$180 per event.

Parking fee is \$30 per car, number of spots is limited.

SHIPPING AND STORAGE

The Ritz-Carlton Montreal does not have storage space for crates, pallets or large shipments. Any materials sent to the Ritz-Carlton Montreal must arrive no earlier than 3 days in advance. A handling and storage fee is applicable.

The Ritz-Carlton Montreal will not be responsible for any loss or damage to materials sent to the Ritz-Carlton Montreal prior to your event date. All displays, exhibits, decorations, equipment and musicians must enter through the Hotels receiving entrance and/or Security Office. Delivery time must be coordinated with the Hotel in advance.

SOCAN FEE

SOCAN fees (author copyright fee for music): 100 people without dancing = \$31.31; 100 people with dancing = \$62.64; between 100 and 300 people without dancing = \$45.02; between 100 and 300 people with dancing = \$90.12.

DAMAGES

It is understood and agreed that the undersigned shall be responsible for any and all damage, which is caused to the Hotel's property by the undersigned, his or her guests, his vendors and entertainers.

MAJOR CHANGES

For any major adjustments done to this Banquet & Event Order 48 hours prior the event, a fee of \$400 + taxes will be charged to the master account.

AUXILIARY SERVICES

Should you wish to have the Hotel purchase any products or services on your behalf, you agree to pay the hotel a minimum 5 % service fee on top of the invoice for the aforementioned products or services.

POST EVENT

The client as well as his suppliers commit to leave the facilities as clean as they found them. A cleaning fee of \$350 will be applicable if necessary.



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