

EVENTS

EAT | DRINK | CELEBRATE



430 SHERBROOKE E. MONTREAL QC

sales@hotelst-thomas.com

1-833-STHOMAS

hotelst-thomas.com

TURN-KEY



CATERING AND BAR SERVICE WITH STAFF INCLUDED



TABLEWARE AND FURNISHING



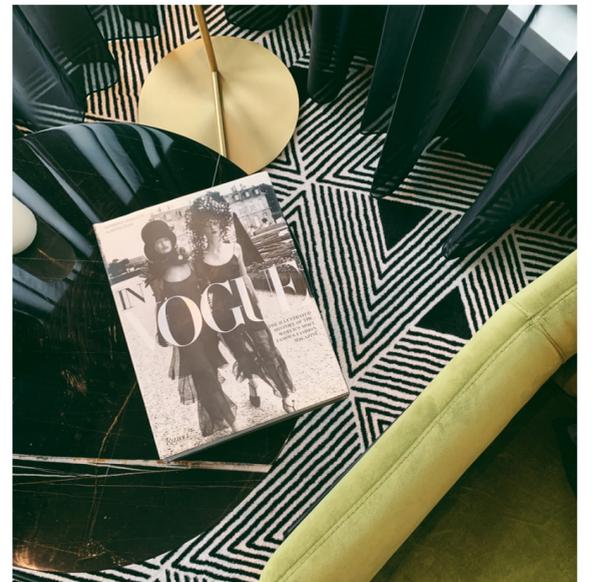
AUDIO-VISUAL EQUIPMENT



COAT CHECK AND VIP PARKING



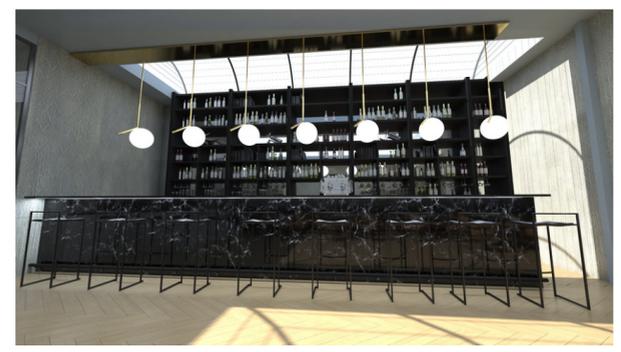
COORDINATION, SUPERVISION AND CLEAN-UP SERVICE



STAY - 20% GROUP DISCOUNT AND 24/7 HOTEL RECEPTION

LET'S KEEP IT SIMPLE. EVERYTHING IS INCLUDED. JUST PICK A DATE.

SALON THOMAS



UNDER THE STARS

Located on the Ground Floor, welcome your guests at our main restaurant-bar which is featured under a unique atrium with natural light, custom furnishing and an exquisite luxurious decor showcasing a full bar in marble and chevron flooring.

2000 square feet

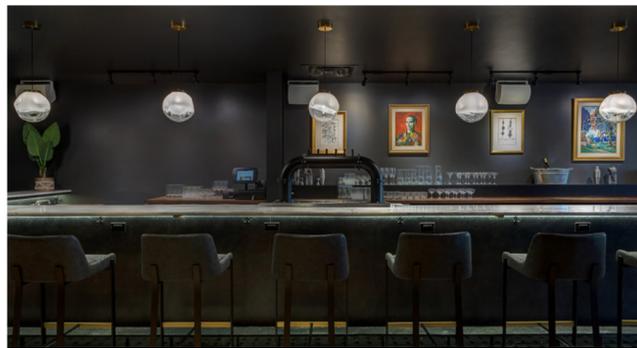
Maximum for sit-down meal: 50 guests

Maximum for cocktail, buffet or stations: 125 guests

To reserve the entire restaurant: minimum food and beverage consumption of \$7500*. If minimum is not reached, the difference will be charged. *The minimum may vary during the Holidays and High Season. Please note that the Salon Thomas also includes our rooftop terrace. This outdoor space is at your disposal for cocktails or even a ceremony.

Salon Thomas is also available for rental without consumption. Please contact the Sales team for other inquiries.

PÉCHÉ



FOR YOUR SINS

Located near the hotel, Péché is St-Thomas's little brother and located in a converted church just a few minutes walk away. Boasting chevron flooring, custom artwork and a full bar and kitchen, celebrate your event in your own private restaurant! We are sin friendly.

1800 square feet

Maximum for sit-down meal: 65 guests

Maximum for cocktail, buffet or stations: 100 guests

To reserve the entire restaurant: minimum food and beverage consumption of \$5000*. If minimum is not reached, the difference will be charged. *The minimum may vary during the Holidays and High Season.

Please contact the Sales Team for other inquiries.

FOOD & BEVERAGES

Montreal is known for its culinary experience. This is why we work with local partners to offer menus made exclusively from regional and seasonal ingredients. Treat your guest to a Farm to Table experience. We love to support small and local businesses just like us. Small but bold, that's how we roll. Our menus change seasonal to offer you the freshest ingredients. Our in-house chef will work with you to create your own personalized menu.



ST. THOMAS
HOTEL.

SIT-DOWN MENU



Minimum 20 guests

3- service menu: \$ 55 - 4-service menu \$ 65 / pers - 5-service menu: \$ 75 / pers

The menus are personalized to your requests with the chef and are seasonal

Example Winter menu

Menu \$ 55

Starter

Roasted cauliflower, green grapes, mustard leaf, fried bread, curry sauce

OR

Salmon gravlax, Greek yogurt, daisy bud, red onion, toast.

Main

Roasted pork loin, candied Jerusalem artichoke, cipollini onion, charcutière sauce

OR

Seared cod, miso, grilled green onion, water chestnut, turnip, vegetable ice cream

OR

Buckwheat risotto, butternut squash, nutmeg, crème fraîche, marinated squash, savory

Dessert

Peach trottoire, whipped cream, mint, buckwheat honey

* MENU \$ 65: Add the following choices (between the starter and the main course)

Beef carpaccio, artichoke, parmesan, dijon mustard, basil

OR

Dishcloth foie gras, sea buckthorn, confit shallot, brioche

* MENU \$ 75: Add the following choices (between the main course and the dessert)

1608 cheese (slightly melted), chanterelle, elderberry, chicory, strawberry vinegar, olive oil

OR

Goat cheese, roasted beetroot, marinated and raw, harissa emulsion, puffed rice, mint

Filter coffee, tea, sparkling water included

SIT-DOWN MENU



Minimum 20 guests

3- service menu: \$ 55 - 4-service menu \$ 65 / pers - 5-service menu: \$ 75 / pers

The menus are personalized to your requests with the chef and are seasonal

Example Summer menu

MENU \$ 55

Starter

Béarnaise asparagus, parmesan crumble, courgette flower

OR

Salmon tartar, fennel marmalade, green tabasco, crunchy fennel salad.

Main

Sous-vide arctic char, mini zucchini, white butter, gray shallots

OR

Veal loin, bordelaise sauce, sweet potato, black garlic

OR

Cavatelli with wild mushrooms, pistachios, ricotta di buffala, lemon

Dessert

St-honoré with Quebec strawberries, crème fraîche, basil, sugar rhubarb

* MENU \$ 65: Add the following choices (between the starter and the main course)

Corn on the cob, porcini butter, grana padano, Thai peppers, coriander

OR

Giant scallop, lukewarm cauliflower mousse, Lebanese cucumber in vinegar, brown butter, lamb's lettuce

* MENU \$ 75: Add the following choices (between the main course and the dessert)

Marinated and roasted carrots, ricotta, olive oil, zaatar, pine nuts, Meyer lemon

OR

Tome du joyeux fromager, raspberry, salicornia, marinated mustard, white balsamic vinegar

Coffee, tea, sparkling water included

COCKTAIL



Minimum 20 guests

\$ 25 / person: 8 bites per person. Choice of up to 6 different bites

\$ 50 / person: 16 bites per person. Choice of up to 12 different bites

Examples of choices

Gravlax, sour cream, marinated red onion

Gougère with Gruyère

Tartar (beef or salmon) on chip pita

Smoked mackerel, pickle, cheddar

Dauphine apple, harissa, honey

Octopus, Jerusalem artichoke, lemon

Brussels sprouts, anchovies, capers, lime

Marinated squash, smoked ricotta, oats

Egg mimosa, bonito, sesame, green onion

Lentil donut, tsatsiki

Asparagus mimosa, camelina oil

Endives, goat cheese, hazelnuts

Radish and turnip, aioli

Dip bar

\$ 10 / person: 3 choices of dips, chip pita, sourdough bread, butter, mixed marinated vegetables, olives

Choice of dips:

Hummus, pine nuts, caramelized onion

Beetroot, parsley, goat cheese cream

Creamy Cashew Curry Dip

Burnt eggplant babaganoush, zaatar

Artichoke, cream cheese, spinach dip

Charcuterie and cheese bar:

\$ 20 / person: 3 choices of cold cuts, 3 cheeses of the moment, chip pita, sourdough bread, butter, olives

Choice of cold cuts:

Prosciutto, Coppa, Salami, Sopressata, Calabrese, ham, pork rilette, duck rilette and foie gras

Dessert table:

\$ 10 / person: 3 choices of dessert in single serving

Choice of dessert:

Cream puff, lemon tart, strawberry mille feuille, Brownies, St-Honoré, Sticky Toffee Pudding, cheesecake bite, lime meringue, honey financier, carrot cake

Open Bar package



Basic package

4 hours : \$65/pers

1hr extra : \$15/pers

SELECTION

Gin: Artist in Residence

Whiskey: Bulleit Frontier

Rhum: Rosemont Rhum Blanc

Vodka: Artist in Residence

Tequila: Espolon Blanco

Others: Cointreau, Crème de Menthe, Vermouths

Wine: One choice of red and one choice of white (private imports)

Beer: All taps

Soft drinks, clamato, cranberry juice, soda, tonic, water and sparkling water

Premium package

4 hours : \$75/pers

1hr extra : \$20/pers

SELECTION

Gin: All - St-Laurent

Whiskey: All - Woodford Reserve

Rhum: All (except Clairin Vaval)- Barbados 5 ans Grand Terroir

Vodka: All - MVodka

Tequila: All (except Patron Anejo) - Serpiente Emplumada Reposado

Cognac: Gautier VS

Scotch: Glenfiddich 12 Years

Others: All crèmes, liqueurs, amaros and vermouths

Wine : Two choices of red, two choices of white and one choice sparkling (private imports)

Beer : All taps and bottles

Soft drinks, clamato, cranberry juice, soda, tonic, water and sparkling water

- Open Bar only includes basic cocktails (e.g. gin and tonic, vodka soda, etc.).
- Any order not part of the selected package will be charged at regular price.
- We can offer a personalized cocktail for your event (price to be discussed).
- Bottles available upon request. Ask about our prices.
- The selection may vary depending on our inventory.

It is also possible to buy drink coupons in advance, for 10\$/coupon. A coupon can be exchanged for a beer (tap or bottle), a glass of wine (from a selection) or a cocktail from our menu.

TERMS AND CONDITIONS



Food and Beverages:

The number of participants as well as the selection of food and drinks must be confirmed at least 7 working days before the event. Customers will be billed for the confirmed number or the number of participants, whichever is greater. The place is ready to serve 5% more than the number of confirmed participants as long as the capacity of the room is respected. Unless stated otherwise, all prices quoted are per person. Food and beverages are subject to provincial (9.975%) and federal (5%) taxes as well as an 18% service charge. Food and drinks must come from the hotel and / or our partners. In the unlikely event that our catering service is unable to meet your specific dietary needs, outside catering suppliers may be authorized and only by prior arrangement, under the terms in effect.

Dietary restrictions and food allergies

Special requests must be made at least 10 working days before the event. If one or more of your guests have a food allergy, you must let us know, indicating the full name (s) and the nature (s) of the allergy so that the necessary dietary precautions are applied.

Minimum consumption

In order to privatize Salon Thomas, no rental fees will be applied in the event that the consumption of food and / or drink reaches the sum of \$ 5,000 (excluding taxes and service). If the required amount is not met, a rental charge equivalent to the difference will be added to the total. The minimum amount relating to consumption may vary depending on the season and / or public holidays. If the privatization of Salon Thomas is not required, no minimum consumption will be required. For any rental request requiring no consumption, please contact our sales team at sales@hotelst-thomas.com.

Force Majeure

In the event of force majeure and / or measures instituted by government authorities and / or natural disaster and / or other emergencies beyond the control of a party and preventing that party from performing its obligations under this contract, this party may terminate said contract in writing and with notice deemed reasonable.

TERMS AND CONDITIONS



Deposit, payment & cancellation

Non-refundable deposit

A non-refundable deposit is due upon signing the contract. The percentage of the deposit is determined by the number of days between the date the contract is signed and the event.

- 91 calendar days and more before the date of the event: 35% of the total amount
- From 90 calendar days to 31 calendar days before the date of the event: 50% of the total amount
- From 30 calendar days to 11 calendar days before the date of the event: 75% of the total amount
- 10 calendar days or less before the date of the event: 90% of the total amount.

Non-refundable progressive payments

Depending on the number of days preceding the event, the client must pay the percentage of the total amount as applicable when making a deposit until 90% of the total amount is reached 10 days before the event. For example, a customer who signed the contract 120 days before the event will have to pay 3 invoices in addition to the initial deposit - before the date of the event:

The first payment: 90 calendar days before the event and representing 15% of the total amount
The second payment: 30 calendar days before the event and representing 25% of the total amount
The third payment: 10 calendar days before the event and representing 15% of the total amount

Final payment

The sum representing the balance of the total amount included in the contract must be paid on the day of the event, before it takes place. All costs and charges arising from services, food, alcohol and / or other not forming part of the initial contract will be payable by the signatory of the contract before his departure.

Cancellation

The cancellation fee is the amount of the deposit (s) / progressive payment. No exception, for whatever reason, will be made to this clause other than those stipulated herein.

TERMS AND CONDITIONS



Suppliers and deliveries

Special arrangements must be made to receive any equipment, merchandise, display and / or other material sent, delivered or brought to the hotel. Administrative fees may apply for each delivery to the hotel. A list of suppliers, their detailed contact details and expected items should be provided to our sales team for approval at least 5 working days before the event. Unless otherwise agreed in writing, we are not responsible for the assembly / disassembly of items delivered to the customer.

Music

For events featuring a “disc jockey” or live performance, SOCAN copyright charges will be applied in accordance with the law.

Electricity

Standard 110V / 15AMP wall outlets are available.

Restrictions

Any object producing a flame (s), smoke machines and confetti are strictly prohibited. Nails, thumbtacks, adhesive tape and any other object that could damage the premises and / or furnishings are strictly prohibited. Any breakage of equipment and / or furniture and / or any damage caused to the building and its components will be billed to the customer.

Safety and conduct during the event

The hotel does not provide security in the meeting and reception space, nor can it be held responsible for any breakage / loss / theft of personal property left during the meeting. Use of the space is at the customer's own risk. You agree to advise your participants and guests that they are responsible for the safekeeping of their personal belongings and that the hotel cannot be held responsible for any loss / disappearance of such effects. Any security personnel retained by you or required by the hotel will be at your expense. The company selected to ensure security must meet the minimum standards established by the hotel and by law. The hotel reserves the right to inspect and control the premises occupied by the event throughout the event.



CONTACT US TODAY!



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