# EVENTS

EAT | DRINK | CELEBRATE

430 SHERBROOKE E. MONTREAL QC
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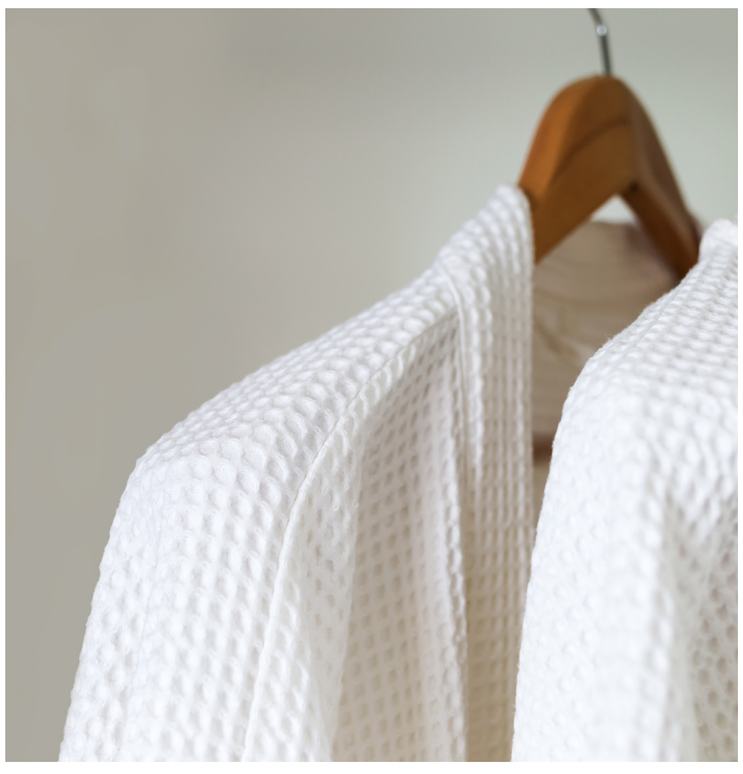
1-833-STHOMAS
hotelst-thomas.com

# TURN-KEY

CATERING AND BAR SERVICE WITH STAFF INCLUDED

TABLEWARE AND FURNISHING

AUDIO-VISUAL EQUIPMENT

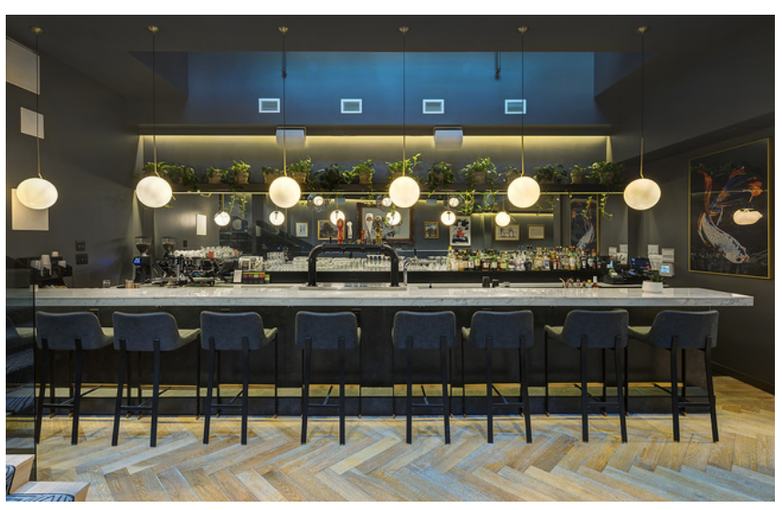


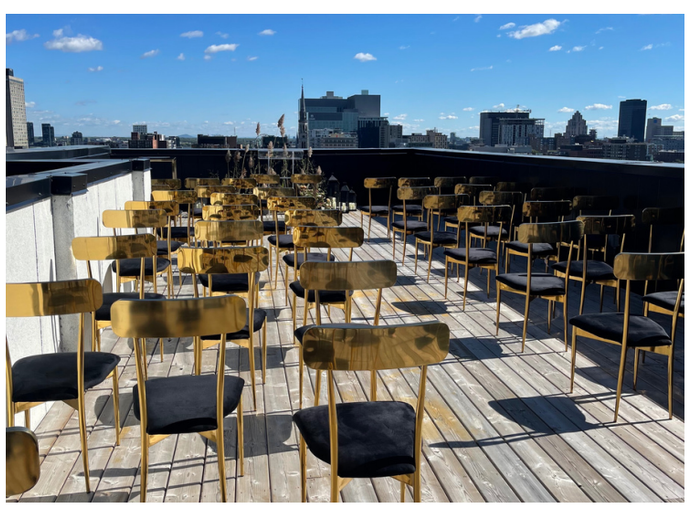
COAT CHECK AND VIP PARKING

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.**





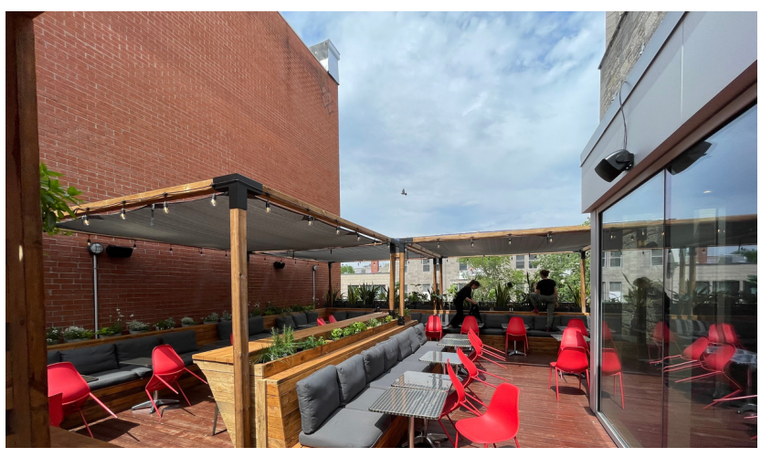
# UNDER THE STARS

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, a private rooftop terrace and an exquisite luxurious decor showcasing a full bar in marble and chevron flooring.

2000 square feet
Maximum for sit-down meal: 65 guests
Maximum for cocktail, buffet or stations: 150 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.



# 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, private rooftop terrace 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: 75 guests
Maximum for cocktail, buffet or stations: 130 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 culineray 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.

ST·THOMAS

·HOTEL·

# SIT-DOWN MENU

Minimum 50 guests
3- service menu at $ 65: 1 starter plate, 1 main plate and dessert
4-service menu at $ 75/ pers: 2 starter plates, 1 main plate and dessert

**Starter – 1st course**

Mesclun salad, marinated shallots, “Green Godess” vinaigrette, croutons
Vegetable terrine with herbs, brioche bread, honey
Salmon gravlax, blinis,  fennel, endive and seasonal fruits
Carpaccio of celeriac, cumin, olive, feta
· Classic beef tartare, croutons
Smoked mackerel mousse, orange, toast

**Starter – 2nd course**

Soup of the moment
Ajo blanco (garlic and almond soup), melon
Chicken soup, pearl barley, Swiss chard
Corn mousse, mussel
Gazpacho of the moment
Parmentier soup, straw leeks

**Main courses - 3rd course**

Spice-crusted salmon, fregola, sweet peas
Chicken with cardamom, shishito, basmati rice
Pasta with meatballs
Pork osso bucco, Gremolata, white bean purée
Duck leg confit, Anna apple
Roasted mushroom and vegetable stew, wild rice
Candied parsnips, endive, braised beans, caramelized walnuts

**Desserts – 4th course**

Cheesecake, fruit coulis
Homemade brownie, fresh cream, mint
· Poached pear, custard, chocolate coulis
Rice with coconut milk, mango, sweet nuts

Tea, coffee, water and sparkling water included

* Children and supplier menu available at $40 for a 3-course meal

** Tableware and staff included. Provincial and federal taxes as well as an 18% service charge must be added.

# BUFFET

Minimum 50 guests
55$/pers
Choice of 7 stations: 2 meat or seafood stations, 1 vegetarian station
and 4 stations of sides, sandwiches, salads and/or desserts
*Extra station: price upon request

**Meat**

· Roast with cider
Leg of lamb with boreal spices
Porchetta with tarragon
Chicken cardamom
Lacquered duck with Anicet honey

**Fish and seafood**

Cod with almonds
Trout with sorrel Smoked salmon in a spice crust
St. Lawrence Chowder
Spanish paella

**Vegetarian**

Caponata Risotto
Foccacia, cheese, mushrooms, walnuts
Thin tart from the vegetable garden
Vegetable lasagna
Vegan Spanakopita
Vegetarian Meatball Stew

**Vegan**

Vegetarian Meatball Stew
Braised mixed mushrooms in miso
Lentil parmentier
Stuffed eggplant
Curry of cauliflower, chickpeas. and tempeh

**Sides**

Rice with Quebec seaweed
Quinoa walnuts and raisins
Tunisian couscous
Glazed carrots
Potato gratin
Roasted root vegetables
Grilled vegetable salad
Candied leeks

** Tableware and staff included. Provincial and federal taxes as well as an 18% service charge must be added.

# BUFFET

**Sandwich**

Naan bread, bacon, lettuce and tomato
Rye bread, beef, coslaw and cheese
Shrimp roll
Muffaletta
Ciabatta with grilled vegetable and arugula
Gravlax with cucumber and marinated fenil
Pita with confite tuna and olives
Tamago with fine herbe
Deluxe grilled cheese

**Salads**

Green salad with shallots and croutons
Raisin and nuts quinoa
Boulghour, grilled broccoli, orange and mint
Israeli couscous with tomatos and corn
Niçoise aragula
Fregola and garden vegetables
Caesar Kale salad
Thai crunchy salad
Creamy potato salad
Beats, niçoise, olives and goat cheese
Sweet potato, yogourt and dukkah
Soba, daikon, cucumbe and sesame
Coslaw

**Dessert**

Cheesecake with fruit coulis
Homemade Brownie, fresh cream, mint
Poached pear, custard, chocolate coulis
Rice pudding with coconut milk, peaches, caramelized walnuts
Crêpe hollandaise, garnish of the moment

** Tableware and staff included. Provincial and federal taxes as well as an 18% service charge must be added.

# COCKTAIL

Minimum 25 guests
$ 30 / person: 6 bites per person. Choice of up to 6 different bites
$ 55/ person: 15 bites per person. Choice of up to 10 different bites

**Vegetarian option**
Arancini Mushroom Cheese (Hot)
Goat cheese ball, pistachio, honey
Dauphine potato stuffed with Romesco sauceMelted Parmesan
Pizza al taglio
Classic Devil egg
Mini quiche

**Vegan option**
Pissaladiere
Beetroot, apple, pistachio salad
Fried polenta, olive tapenade, roasted tomatoes
Sweet potato beignet with sweet and sour sauce
BBQ Brussel sprouts
Cauliflower cake
Samosa
Grilled vegetable sandwich
Vada pav

**Meat option**
Salmon tartare, pomegranate, mint, croutons
Classic beef tartare, croutons
Accras, lime mayo(hot)
Mini veal Polpette (hot)
Mini pork sausage pogo (hot)
Mini burger
Smoked mackerel mousse with rusk
Braised lamb puff pastry (or other) with fresh cream
Scallop ceviche, green apple, verbena, black sesame
Mini Kefta with fine herbs yogourt
Saltimbocca (veau, prosciutto, sage)
Arrosticini (lamb skewer)
Satay
Blini, salmon crème fraîche
Tuna tataki
Mini roll
Chef's style oysters

**Charcuterie and cheese bar:**
$ 25 / 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 rillette, duck rillette

**Seafood table:**
From $ 45 / person

**Dessert table:**
$ 15 / 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

**Midnight table:**
$20 / person: mini burgers, pogos, fries and/or poutine

* Tableware and staff included. Provincial and federal taxes as well as an 18% service charge must be added.

# Open Bar package

**Basic package**
4 hours : $70/pers
1hr extra : $20/pers

**SELECTION**
Basic spirits: Gin, Whiskey, Rhum, Vodka, Tequila
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 : $80/pers
1hr extra : $20/pers

**SELECTION**
Spirits: Gin, Whiskey, Rhum, Vodka, Tequila, Cognac, Scotch
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 with 2 ingredients (e.g. gin and tonic, vodka soda, etc.).
- Any order not part of the selected package will be charged at regular price.

# Other alcohol options

- We can offer a personalized cocktail for your event (from $10).
- Full bottles of red and white wine or cava/prosecco available ($50/bottle)
- Drink coupons are available at $10/coupon. A coupon can be exchanged for any item on our basic Open Bar menu.

Tableware and staff included.Federal and provincial sales taxes as well as service charges (18%) will be applied to theselected package.

# 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. In addition, a 4% administrative fee is applicable for the coordination of the event. 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 $ 7500 (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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