

EVENTS

EAT | DRINK | CELEBRATE



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

2000 square feet

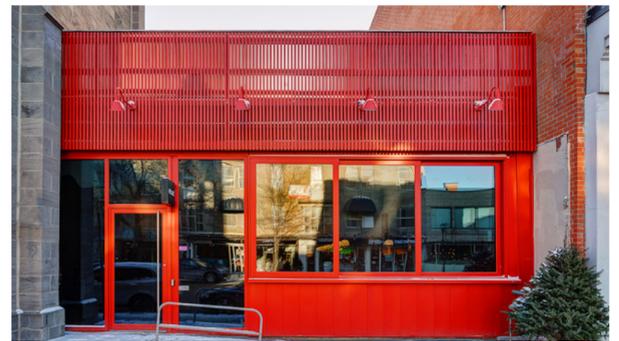
Maximum for sit-down meal: 65 guests

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.

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, 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 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.



The logo for St. Thomas Hotel is centered on a circular floor tile. It features a stylized triangle composed of three nested lines above the text "ST. THOMAS" in a bold, serif font. Below this, two horizontal lines separate the text "HOTEL" from the rest of the logo. The entire logo is set against a light-colored, textured circular tile, which is surrounded by a pattern of dark diamond-shaped tiles on a light background.

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 Goddess” 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-cruste 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

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 sauce Melted 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 rilette, duck rilette

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

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.

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 taxes as well as an 18% service charge. In addition, a 5% 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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