

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



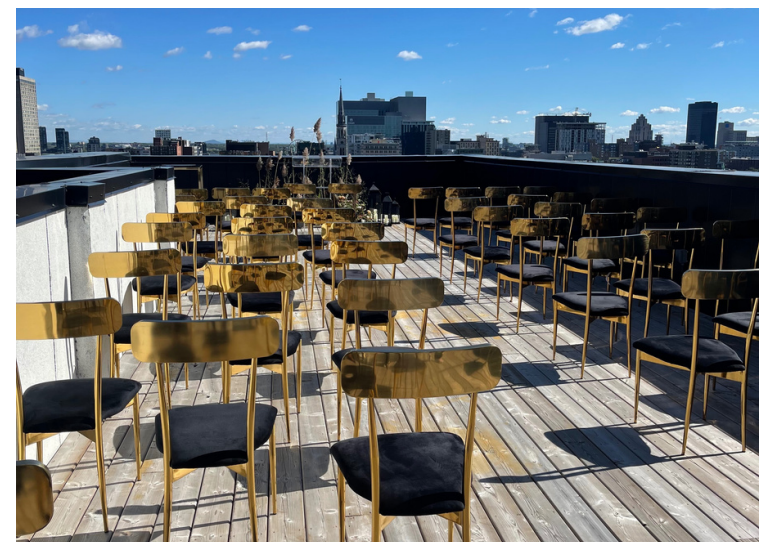
COORDINATION,
SUPERVISION AND
CLEAN-UP SERVICE



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

2000 square feet

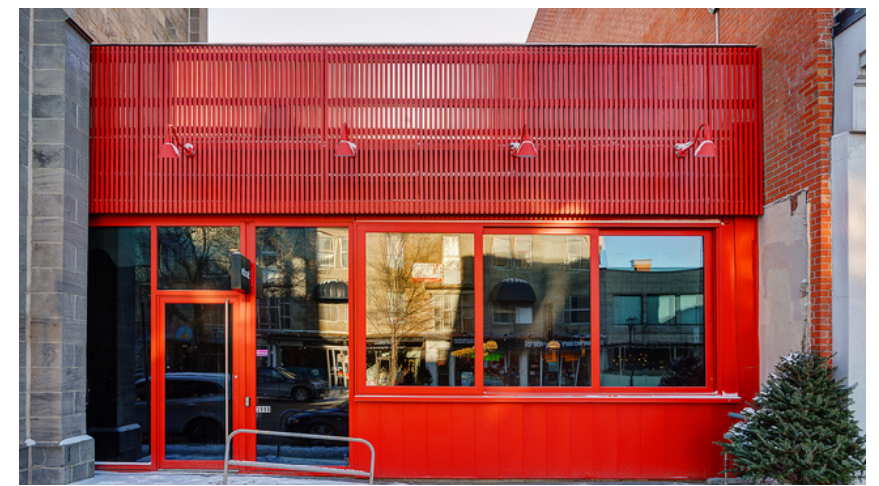
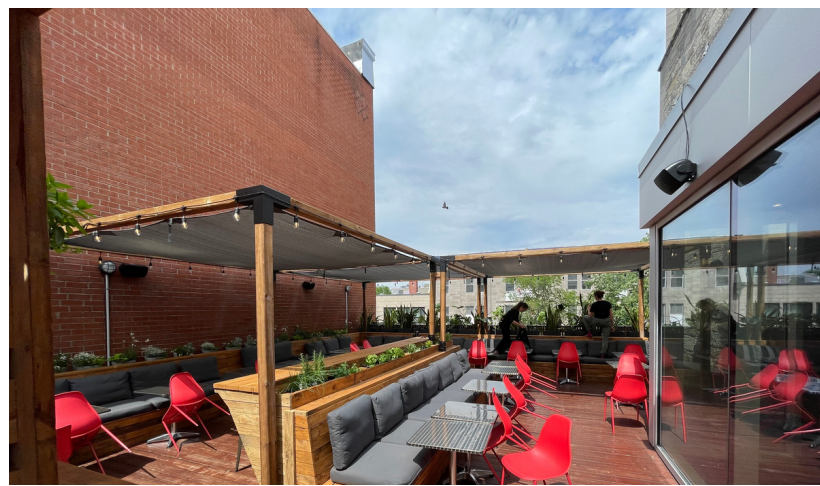
Maximum for sit-down meal: 65 guests

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.



ST. THOMAS
HOTEL

SIT-DOWN MENU



3-service menu at \$70: 1 starter, 1 main and a dessert
4-service menu at \$85: 1 soup or salad, 1 starter, 1 main and a dessert

Soups and salads - 1st course

- Carrot cream soup with curry and coconut milk
- Parmentier-style potato cream with crispy bacon, whipped cream & chives
- Tzatziki-style salad with cucumber, endive & parsley
- Arugula salad with balsamic vinegar and maple syrup (vegan option available)

Starters – 2nd course

- Roasted broccoli with bagna cauda sauce
- Duck pâté en croûte with semi-cooked vegetable salad
- Scallops with Champagne sauce & red onion purée

Main courses - 3rd course

- Roasted salmon with sugar snap peas, Wasabi sauce & leek compote
- Pork tenderloin with arabica sauce & hazelnut spinach puff pastry
- Chicken roulade with Tuscan sauce, confit potatoes & parsley salad
- Red wine–marinated steak with sautéed mushrooms & red pepper coulis

Desserts – 4th course

- Crème brûlée with chocolate Feuillantine
- Chocolate tart with cherry coulis

OPTION FOR VEGETARIAN OR SEVERE FOOD RESTRICTIONS

- Roasted tomato and garlic sauce eggplant Parmigiana
(gluten free, can be vegan with extra charge)

*Tea, coffee, water and sparkling water included

* Children and supplier menu available at \$45 for a 3-course meal
** 2 choices are allowed per course; dessert and soups or salads must be the same for all guests
** Provincial and federal taxes as well as an 18% service charge and a 5% administrative fee must be added.

COCKTAIL



Minimum 25 guests

\$ 30/ person: 6 bites per person. Choice of up to 6 different bites

\$ 60/ person: 15 bites per person. Choice of up to 8 different bites

Vegetarian

Roasted tomato, tapenade fried polenta, whipped ricotta

Spring roll, sweet, sour sauce

Zaatar, honey, toasted hazelnut goat cheese balls

Pommes Dauphine, confit leek, romesco sauce

Seasonal vegetable focaccia

Vegan

Grilled maple mustard brussel sprouts

Spinach artichoke bite in phyllo pastry

Crispy eggplant, roasted marinara sauce, basil

Meats and Seafood

Classic beef tartare, homemade mustard cracker

Chicken satay skewer, caramelized onion gel

Kefta, herb yogurt

Beef bolognese arancini, mozzarella

Salmon gravlax, blinis, dill yogurt

Desserts

Dessert Table at \$15 per person: choice of 3 individual desserts

Lemon curd tartlet

Chocolate tartlet

Cream puff with cream and chocolate

Cheesecake with berry coulis

Oysters (MP)

Charcuterie and cheese Bar

\$25 per person: choice of 3 charcuterie items, 2 cheeses of the moment

Board will be decorated with pickles, olives, dried fruits, crackers, dijon dip and fruit compote

Prosciutto, Salami, Calabrese, Mortadella or duck rillette

Blue cheese, aged cheddar

Midnight Table

\$20 per person:

Mini beef or chicken burgers, mini corn dogs, fries or poutine

OR

Pizza bar (3 options)

Vegetarian, Pepperoni, Mediterranean

*Provincial and federal taxes as well as an 18% service charge and a 5% administrative fee must be added.

BUFFET



\$65/pers

Choice of 7 stations: 2 meat or seafood stations, 1 vegetarian station
and 4 stations of sides, salads and/or desserts
*Extra station: price upon request

Vegetarian

Coconut curry, vegetable medley
Vegetarian swedish meatballs, roasted mushrooms, caramelized onions
Stuffed bell peppers, Mornay sauce

Seafood

Poached cod with nori, mushrooms & red pepper coulis
Roasted salmon, grillardin-style sauce with olives & walnuts
Jumbo shrimps marinated in lemon & coconut milk

Meat

Veal blanquette with pearl onions & mushrooms
Chicken leg Basque-style with tarragon
Braised beef chuck with carrots



Sides

Niçoise ratatouille
Green beans with almonds
Pilaf rice
Potato and celery garnish
Brussels sprouts with maple syrup
Spaghetti with cream, mushrooms & Parmesan

Salad

Classic Caesar salad with fried capers & herbed breadcrumbs
Tabbouleh salad with mint & raisins
Sweet potato & kale salad with maple and cardamom vinaigrette

Dessert

Apple crumble with maple syrup
Lemon meringue tart
Cream-filled chouquettes with chocolate

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 : \$85/pers

1hr extra : \$25/pers

SELECTION

Spirits: Gin, Whiskey, Rhum, Vodka, Tequila, Cognac, Scotch

Others: All crèmes, liqueurs, amaros and vermouths

Wine : one choices of red, one 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 (\$55/wine, \$60/bulles)
- Drink coupons are available at \$10/coupon. A coupon can be exchanged for any item on our basic Open Bar menu. The vouchers are non-refundable, non-exchangeable for cash and must be used exclusively during the event.

*Provincial and federal taxes as well as an 18% service charge and a 5% administrative fee must be added.

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 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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