



LE
MOUNT STEPHEN

HÔTEL

CORPORATE PACKAGE

\$120 including tax & gratuity



menu package

- Breakfast Buffet
- AM & PM Break
- Choice of Buffet or Plated Lunch

Complimentary Services

The following services are included in your rental:

- Service staff
- All standard white linens (tablecloths and napkins)
- All existing tables and chairs
- Standard table flatware and glassware
- Printed menus
- Candles
- Table numbers
- Note pads and pens

breakfast buffet

TRADITIONAL CONTINENTAL

Freshly Squeezed Orange & Cranberry Juice

Freshly Baked Butter Croissants & Danishes

All-Natural Yoghurt

Market Fresh Fruit Salad

Butter & Fruit Preserves

Freshly Brewed Coffee & Selection of Teas





am & pm break

HEALTH SMART

Freshly Squeezed Orange & Cranberry Juice

Assorted Muffins

Devilled Eggs

Dried Fruit & Nuts

Market Fresh Whole Fruit

Freshly Brewed Coffee & Selection of Teas

GOT MILK?

Assorted Cookies

Chocolate Brownies

Chocolate, Whole & Soy Milk

Freshly Brewed Coffee & Selection of Teas

plated lunch

Includes Water, Soft Drinks, Freshly Brewed Coffee & Tea

MENU A

Coriander & Allspice Marinated Chicken Breast

Coconut Rice, Green Lentils, Mango Chutney,
Green Beans, Coriander

Mini Desserts & Sweets

MENU B

Boneless Beef Short Rib

Roasted Red Pepper & Almond Romesco, Rapini,
Blistered White Beans, Heirloom Carrots, Crispy Shallots

Mini Desserts & Sweets





lunch buffet

Includes Water, Soft Drinks, Freshly Brewed Coffee & Tea

MENU A

Chef's Seasonally Inspired Soup

Young Romaine Salad

Pickled Red Onion, Radish, Crispy Chickpeas, Sweet Peppers,
Honey Dijon Vinaigrette

Napa, Savoy & Carrot Slaw

Toasted Almonds, Broccoli, Raisins, Creamy Apple Cider Vinaigrette

Roasted New Potato Salad

Double-Smoked Bacon, Capers, Sauce Gribiche

Variety of Seasonally Inspired Gourmet Meat & Vegetarian Sandwiches

Montreal Smoked Meat Sandwich

House Brisket, Sauerkraut, Special Dressing

Pickled Vegetables & Gherkins

Kosher Dills & Herb-Marinated Olives

Whole Grain & Dijon Mustards

Platters of Cookies & Brownies

Sliced Seasonal Fruit Platters

lunch buffet

Includes Water, Soft Drinks, Freshly Brewed Coffee & Tea

MENU B

Chef's Seasonally Inspired Soup

Broccoli & Heirloom Carrot Salad

Spiced Pepitas, Goat Cheese, Roasted Garlic,
Orange & Grainy Mustard Vinaigrette

Charred Corn & Roasted Red Pepper Salad

Quinoa, Black Beans, Lime & Coriander Vinaigrette

Butter Lettuce & Radicchio Salad

Fennel, Orange, Pepitas, Black Olive Dust, Red Onion Vinaigrette

Variety of Seasonally Inspired Gourmet Meat & Vegetarian Sandwiches

Monte Cristo

Honey Ham, Gruyère

Pickled Vegetables & Gherkins

Kosher Dills & Herb-Marinated Olives

Whole Grain & Dijon Mustards

Platters of Cookies & Brownies

Sliced Seasonal Fruit Platters



banquet rooms

	Hotel			Terrasse	
	Elizabeth Ballroom	Elizabeth Nord	Elizabeth Sud	Nord	Sud
Banquet	280	80	200	—	—
Reception	395	150	340	125	100
Theatre	500	165	340	—	—
School	240	80	160	—	—
U-Shape	90	40	60	—	—
Conference	90	40	60	—	—
With dance floor	250	60	200	—	—

BAR GEORGE

	1st Floor		2nd Floor			
	Rogers	Père Lacombe	Robson boardroom	Laurentian	Strathcona	Algonquin
Banquet	6	12	12	—	40	20
Reception	—	15	30	—	60	30
Theatre	—	—	30	—	40	30
School	—	—	—	—	18	12
U-Shape	—	—	10	—	20	12
Conference	—	12	12	—	22	15
With dance floor	—	—	—	—	30	—

faq

When is the space available for my meeting?

Our meeting package is available Monday to Friday from 7:00am–4:00pm.

Is there a guest count minimum for the meeting package?

Yes, we require a minimum of 30 guests for the booking.

What time can I access the space for my meeting?

An Event Manager will be available at 6:00am for access.

Who should I contact for questions regarding audio visual services?

Please contact our lead tech manager, Stéphanie Mainville, at 514.631.1821 x315. Freeman Audio Visual would be happy to walk through your tech requirements and assist with items you may need for the event.

What if I want to add additional items to the included offerings?

We are happy to customize the meeting package. Additional items will be charged at à la carte pricing.

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EVENTS AND CATERING



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