

a romantic
city escape.
wedding brochure

EXPERIENCES MATTER HERE

OMNI
MONT-ROYAL





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a wedding
day full of
joie de vivre.

Celebrate your season of love in romantic Montreal. Hotel Omni Mont Royal is located near grand museums, innovative art galleries and stunning architecture from centuries past, all ready to be explored. At the hotel, five elegant ceremony and reception spaces let you design your perfect day however you like, whether you're inviting hundreds or just a few close friends. Our wedding specialists can help you plan the ideal weekend, from welcome cocktails to farewell brunch and everything in between.



about
Hotel Omni
Mont-Royal.

OLD WORLD ELEGANCE

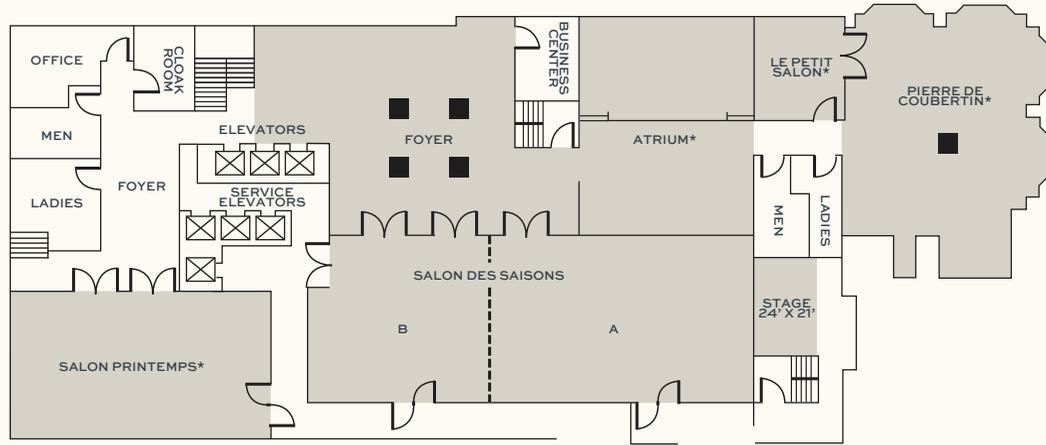
Hotel Omni Mont-Royal is a timeless escape in a historic city. Your guests will feel firmly rooted in the culture of downtown Montreal when overlooking sweeping city views or the slope of Mont Royal. Two charming restaurants welcome friends and family to catch up and connect. An expansive fitness center with a hot tub invites guests to feel their best when traveling for your event.





Let your happily
ever after begin.

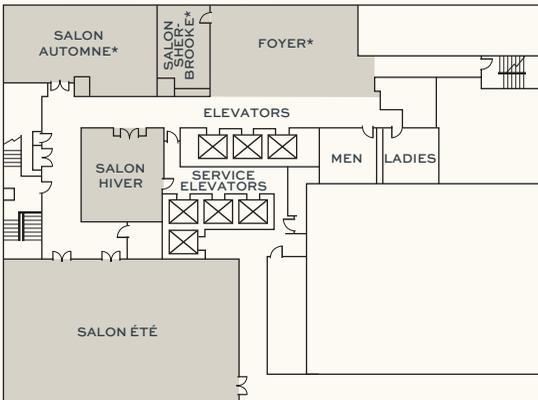
First Floor.



| | SURFACE | | CEILING HEIGHT | | U-SHAPE | | HOLLOW SQUARE | THEATRE | CONFERENCE | CLASSROOM | | ROUNDS 8-10 PERS | 1/2 ROUNDS/ CRESCENT ROUNDS 4-5 PERS | EXHIBITS | | | RECEPTION |
|---------------------|---------|-------------|----------------|------|----------|----------|---------------|---------|------------|-----------|----------|---------------------|--|----------|---------|-----------|-----------|
| | METERS | SQUARE FEET | METERS | FEET | 2 PER/6' | 3 PER/6' | | | | 2 PER/6' | 3 PER/6' | | | 6' X 6' | 8' X 8' | 10' X 10' | |
| FIRST FLOOR | | | | | | | | | | | | | | | | | |
| SAISONS A&B | 410 | 4410 | 4.27 | 14 | 68 | 97 | 114 | 480 | 80 | 192 | 288 | 320/400 | 160/200 | 27 | 32 | 22 | 484 |
| SAISONS A | 242 | 2610 | 4.27 | 14 | 38 | 63 | 80 | 300 | 40 | 108 | 130 | 160/200 | 80/100 | 19 | 17 | 10 | 284 |
| SAISONS B | 163 | 1755 | 4.27 | 14 | 30 | 45 | 60 | 180 | 34 | 48 | 72 | 188/160 | 94/80 | 8 | 9 | 16 | 189 |
| PRINTEMPS | 185 | 1972 | 3 | 10 | 36 | 54 | 65 | 180 | 48 | 72 | 110 | 144/180 | 72/90 | 13 | 10 | 6 | 211 |
| PIERRE DE COUBERTIN | 251 | 2700 | 4.27 | 14 | 38 | 44 | 56 | 180 | 40 | 100 | 144 | 200/250 | 100/125 | 19 | 17 | 11 | 316 |
| PETIT SALON | 37 | 400 | 4.27 | 14 | 10 | 15 | 20 | 20 | 14 | 12 | 18 | 24/30 | 15 | - | 1 | 1 | 25 |
| ATRIUM | 152 | 1638 | 7.01 | 23 | - | - | - | - | - | - | - | - | - | 10 | 6 | 4 | 174 |
| FOYER 1 | 249 | 2680 | 2.77 | 9 | - | - | - | - | - | - | - | - | - | - | - | - | 285 |

Meeting room capacities were determined using 72" rounds of 10 (rounds capacity), three chairs per 6'X30" table (U-Shape capacity) and three chairs per 6'X18" table (classroom capacity) allowing for minimal audiovisual equipment.

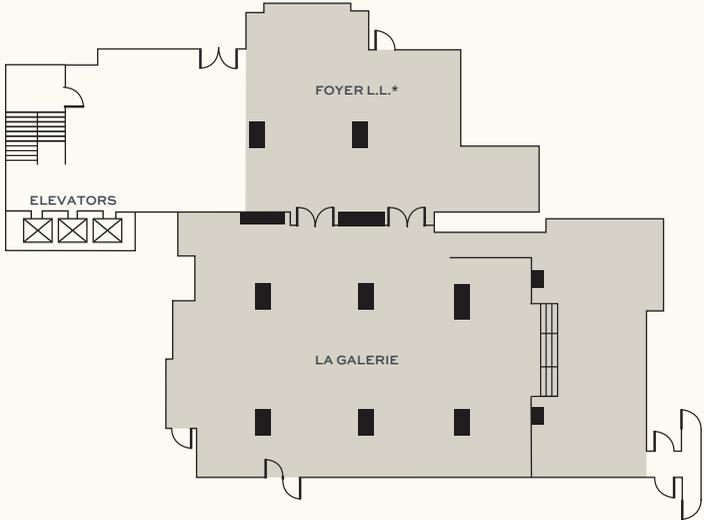
Second Floor.



| | SURFACE | | CEILING HEIGHT | | U-SHAPE | | HOLLOW SQUARE | THEATRE | CONFERENCE | CLASSROOM | | ROUNDS 8-10 PERS | 1/2 ROUNDS/ CRESCENT ROUNDS 4-5 PERS | EXHIBITS | | | RECEPTION |
|---------------------|---------|-------------|----------------|------|----------|----------|---------------|---------|------------|-----------|----------|---------------------|--|----------|---------|-----------|-----------|
| | METERS | SQUARE FEET | METERS | FEET | 2 PER/6' | 3 PER/6' | | | | 2 PER/6' | 3 PER/6' | | | 6' X 6' | 8' X 8' | 10' X 10' | |
| SECOND FLOOR | | | | | | | | | | | | | | | | | |
| ETE | 177 | 1904 | 3.07 | 10 | 36 | 54 | 65 | 180 | 48 | 72 | 110 | 136/170 | 68/85 | 15 | 10 | 6 | 205 |
| AUTOMNE | 69 | 738 | 3.07 | 10 | 20 | 26 | 30 | 55 | 25 | 20 | 28 | 40/50 | 20/25 | - | 2 | - | 79 |
| HIVER | 37 | 396 | 3.07 | 10 | 10 | 15 | 20 | 20 | 18 | 12 | 18 | 24/30 | 12/15 | - | - | - | - |
| SHERBROOKE | 22 | 241 | 3.07 | 10 | - | - | - | - | 10 | - | - | - | - | 1 | - | - | - |
| FOYER 2 | 107 | 1152 | 3.07 | 10 | - | - | - | - | - | - | - | - | - | - | - | - | 76 |

Meeting room capacities were determined using 72" rounds of 10 (rounds capacity), three chairs per 6'X30" table (U-Shape capacity) and three chairs per 6'X18" table (classroom capacity) allowing for minimal audiovisual equipment.

Lower Level.



| | SURFACE | | CEILING HEIGHT | | U-SHAPE | | HOLLOW SQUARE | THEATRE | CONFERENCE | CLASSROOM | | ROUNDS | 1/2 ROUNDS/ CRESCENT ROUNDS 4-5 PERS | EXHIBITS | | | RECEPTION |
|--------------------|---------|-------------|----------------|------|----------|----------|---------------|---------|------------|-----------|----------|---------|--|-----------|---------|---------|-----------|
| | METERS | SQUARE FEET | METERS | FEET | 2 PER/6' | 3 PER/6' | | | | 2 PER/6' | 3 PER/6' | | | 8-10 PERS | 6' X 6' | 8' X 8' | |
| LOWER LEVEL | | | | | | | | | | | | | | | | | |
| LA GALERIE | 316 | 3400 | 2.74 | 9 | 34 | 51 | 54 | 144 | 48 | 48 | 72 | 192/240 | 96/120 | 14 | 14 | 10 | 229 |
| FOYER LL | 184 | 1981 | 2.48 | 8.15 | - | - | - | - | - | - | - | - | - | 14 | 14 | 14 | 134 |

Meeting room capacities were determined using 72" rounds of 10 (rounds capacity), three chairs per 6'X30" table (U-Shape capacity) and three chairs per 6'X18" table (classroom capacity) allowing for minimal audiovisual equipment.



Your story starts here.

Whether we're playing host to your wedding reception, rehearsal dinner or celebratory brunch, we'll bring together the best of everything: distinctive venues, exceptional cuisine, spacious accommodations and personal service. It all comes together to ensure your special day is truly exceptional. Our experienced wedding team will be with you every step of the way – partnering with you from the first planning meeting to your final toast. You can therefore focus on what matters most – making memories that last a lifetime.

Wedding packages.

All prices and menus are subject to change.

INCLUSIONS

Exceptions may apply for certain dates.

- Professional and personalized coordination before and during your event
- Chairs and tables with white tablecloths
- Decorative candles for cocktail and dining tables*
- A menu tasting for 2 people, appetizer, and entrees only*
- A kids' menu for kids under 12 years old at the rate of \$50.00 CAD per child
- A supplier menu on request
- A room offered on the night of the wedding with breakfast for 2 people at Petit Opus*
- A preferential rate for your guests' rooms, depending on availability*
- On-site facilities for rehearsal meal and post-wedding brunch*

**Valid for groups of 25 people or more*

*Prices are subject to a 19% service charge and federal tax of 5% plus provincial tax of 9.975%.
All menus and prices are subjects to change without notice.*





Classic wedding.

COCKTAIL

Canapés | Four per person

Glass of Prosecco

DINNER | THREE SERVICES

Choice of soup or salad

Main course | Choice of two proteins

House wine | Half a bottle per person

Dessert or wedding cake service

Coffee and tea

BAR OPEN AFTER THE MEAL

Classic open bar | Two hours

165 per person

Mont-Royal wedding.

COCKTAIL

Canapés | Four per person

Classic open bar | An hour

WEDDING TOAST

Glass of Prosecco

DINNER | FOUR SERVICES

Soup and salad

Main course | Choice of two proteins

House wine | Half a bottle per person

Dessert or wedding cake service

Coffee and tea

BAR OPEN AFTER THE MEAL

Classic open bar | Two hours

205 per person



Golden Square Mile wedding.

COCKTAIL

Canapés | Four per person including two signature choices

Premium open bar | An hour

WEDDING TOAST

Glass of Prosecco

DINNER | FOUR SERVICES

Choice of soup or salad including signature choices

Appetizer

Main course | Choice of two proteins

Premium house wine | Half a bottle per person

Dessert or wedding cake service

Coffee and tea

BAR OPEN AFTER THE MEAL

Premium open bar | Two hours

MIDNIGHT TABLE

Chef's sweet selections | Three items per person

239 per person



Omni Signature.

COCKTAIL

Canapés | Four per person including signature choices

Premium open bar | An hour

WEDDING TOAST

Glass of Prosecco

DINNER | FOUR SERVICES

Choice of soup or salad including signature choices

Appetizer including signature choices

Main course | Choice of two proteins including signature choices

Premium house wine | Half a bottle per person

Dessert or wedding cake service

Coffee and tea

BAR OPEN AFTER THE MEAL

Premium open bar | Two hours

MIDNIGHT TABLE

Chef's sweet selections | Five items per person including signature choices

265 per person



Wedding menu.

All prices and menus are subject to change.

CANAPÉS

COLD CANAPÉS

Beetroot and goat cheese with bagel chips

Beef tataki with sesame seeds

Asparagus, sour cream, blue cheese

Melon prosciutto, balsamic reduction

HOT CANAPÉS

Chicken kebab, peanut sauce

Mushrooms arancini

Shrimp tempura, spicy mayonnaise

Spinach spanakopita

COLD SIGNATURE CANAPÉS

Tuna tartar in a black sesame cone

Asparagus wrapped in crispy prosciutto

HOT SIGNATURE CANAPÉS

Grilled honey shrimp with soy

Crab cake, avocado mayonnaise



Appetizers.

SOUPS

Butternut squash cream soup, whipped cream, toasted pumpkin seeds

Zucchini cream velouté, star anise, ricotta and sunflower seeds

SIGNATURE

Lobster bisque, fried shrimp, whipped cream - *Extra - 3 per person*

SALADS

Beet salad, spinach sprouts, goat cheese crumble

Ancestral tomato carpaccio, Fior Di Latte, basil, balsamic vinegar reduction

VEGETARIAN OPTION

Beet salad, spinach sprouts, sunflower seeds and pine nuts

SIGNATURE

Fingerling potato salad, breast smoked duck, orange supreme, cherry tomatoes - *Extra - 3 per person*

VARIOUS ENTRÉES

Salmon gravlax with beetroot, homemade blinis, fir sour cream, grapefruit supreme

Candied duck parmentier, fallen leeks, celeriac and potato puree

VEGETARIAN OPTION

Tempeh Parmentier, leeks, celeriac, potato puree

SIGNATURE

Duck foie gras, twisted brioche bread, fresh fig, raspberry onion chutney - *Extra - 6 per person*





Entrees.

Roasted chicken supreme, truffled foie gras mousse, fresh thyme sauce, mashed potato with candied garlic

Braised beef, crispy bacon, parsnip purée, carrot, asparagus, King Oyster mushrooms in a red wine sauce

Lamb shank, risotto, vegetables with a red wine and rosemary sauce

Panfried salmon, white beans, candied cherry tomatoes, virgin citrus and berry sauce

VEGETARIAN OPTION

Roasted celery root, cashew puree, asparagus, cherry tomatoes

SIGNATURE

7oz Beef Filet Mignon, Dauphinois gratin, King Oyster Mushroom, Cipollini Onion, Creamy Pepper Sauce - *Extra - 15 per person*

SIGNATURE

Black cod, chorizo, cuttlefish celery root, fried cauliflower, cherry tomato confit - *Extra - 15 per person*

Desserts.

PLATED DESSERTS

Cheesecake, strawberry jam, syrup candied strawberries

Royal chocolate & caramel hazelnut praline cake

Cake cutting and serving

MIDNIGHT TABLE

Assorted macaroons

Mini pecan and salted caramel brownies

Homemade marshmallows

3 choices - 18 per person | 5 choices - 30 per person

CANDY BAR

100 grams - 14 per person - For a minimum of 50 people

SALTY OPTIONS

Mini cheeseburger - 7 per piece

Mini bacon grilled cheese sandwich - 6 per piece

Mac and cheese - 7 per person

Salty Popcorn bar and Seasonings - 5 per person

POUTINE BAR

14 per person - for a minimum of 25 people

EXTRA POUTINE: beef or duck effiloche or Smoke Meat

18 *5 per person - for a minimum of 25 people*

Mini chocolate profiteroles

Ricotta Cannoli's

Minis berry donuts



Children's menu.

ENTRÉES

Soup of the day

Tomato salad, mozzarella, basil

Vegetables and hummus

MAIN DISHES

Cheese tortellini, rosé sauce, parmesan cheese

Panfried salmon, vegetables, roasted potato

Grilled chicken breast, vegetables, roasted potato

DESSERTS

Vanilla ice cream, seasonal berries

Chocolate moelleux, strawberry jam and berries

50 per children (maximum 12 years)



Classic open bar.

Included in your package.

APPETIZERS

Martini Dry

Martini Rosso

Campari

Golden St-Raphael

ALCOHOLS

Scotch: J&B Rare Blended Scotch

Whisky: Jack Daniel's Old No 7

Rye: Canadian Club 100% Rye

Vodka: Tito's Handmade Fifth Generation

Gin: Tanqueray

Rhum: Bacardi Superior

DIGESTIVE

Amaretto Disaronno

Grand Marnier

Sambuca

Bailey's

Tia Maria

Drambuie

Courvoisier V.S.

Frangelico

WINES AND BEERS

White and red house wine, local and imported beer

ASSORTMENT OF SOFT DRINKS

Each additional hour | 10 per person





Premium open bar.

APPETIZERS

Martini Dry

Campari

Martini Rosso

Golden St-Raphael

ALCOHOLS

Scotch: Chivas Regal 12 Ans
Blended Scotch Whisky

Rye: Crown Royal

Gin: Bombay Sapphire

Whisky: Jack Daniel's Tennessee Honey

Vodka: Grey Goose vodka

Rum: Saint James Royal Amber

DIGESTIVE

Amaretto Disaronno

Sambuca

Tia Maria

Cognac Gautier VSOP

Grand Marnier

Bailey's

Drambuie

Frangelico

WINES AND BEERS

White and red house wine, local, imported beer and microbrewery.

ASSORTMENT OF SOFT DRINKS

Each additional hour | 12 per person

Wines.

HOUSE WINES

WHITE

Le Cerf Blanc | France | Sauvignon de Touraine

RED

Croix St-Martin | Bordeaux, France | Cabernet Sauvignon

PREMIUM

WHITE

Villa Maria | Marlborough, New Zealand | Sauvignon Blanc

Joel Gott | California, U.S. | Sauvignon Blanc

Domaine Lafage Cuvée Centenaire | France | Grenache

RED

Dos Cabezas BIO | Chili | Cabernet Sauvignon

Domaine Lafage Cuvée Nicolas | France | Grenache

Vidal-Fleury | France | Côtes-du-Rhône

Quinta das Carvalhas | Douro, Portugal





Cocktails.

BLUE MARIE GIN-TO

Romeo gin, blueberry, rosemary, simple syrup, lime juice, tonic - 15

TROPICALI

Cruzan Rum, mango puree, lime juice, mint - 15

GRAPEFRUIT BLOSSOM

Ketel One, grapefruit juice and lime, Peychaud's bitters - 15

NAKED & PEATY

Leblon Cachaca, Green Chartreuse, Aperol, lime juice - 15

MOCKTAILS

Virgin Raspberry Mojito - 9

Rosemary Sanguine - 9

Terms and conditions.

EVENT DETAILS AND DIETARY RESTRICTIONS

Please note that it is essential to provide us with the details necessary to finalize your event no later than 10 working days before the event: set-up, agenda, menu, and number of guests. If we do not obtain these details in the required time, the hotel reserves the right to choose by default the banquet menu of the day and to finalize definitively the internal function sheets with only the information previously transmitted.

BANQUET AND MEETING ROOMS

The banquet rooms are reserved at the times indicated on the contract. Please note that assembly and dismantling times must be communicated to the Banquets and Conventions Service at the time of booking. Labor costs may be required in the case that the room assembly is modified during the event.

FINAL GUARANTEE

The final guarantee of the number of guests must be sent to the Banquets and Conventions Department no later than 72 hours before the start of the event. If the number of people present is less than the confirmed number, we will charge you the confirmed number. If the number of guests served was greater than the confirmed number, you will be charged for the number of guests served. The hotel can prepare up to 5% more than the guaranteed number, for a maximum of 15 additional covers. In the case that the hotel does not receive the guaranteed number, the last digit received will be considered as the guaranteed final number.

PAYMENTS

To guarantee your event, we will ask you for several deposits with respective deadlines, up to 100% of the estimated amount in the contract. The first deposit must be paid upon signature of the contract. If supplements are added, we will ask you to pay them before your event.

PRICES

Please note that prices may be subject to change.

SERVICES AND TAXES

A 19% service charge is in addition to the rates shown. Federal and provincial taxes of 9.975% will apply thereafter.

FOOD AND BEVERAGES

The hotel is the sole supplier of food and beverages and does not accept other caterers. An exception is made for a wedding cake at a service price of 5 per person.



Terms and conditions.

CASH BAR

The request for a cash bar must be confirmed before the day of your event. A minimum of 500 must be reached otherwise, the difference will be charged.

AUDIOVISUAL

We are proud to entrust our audiovisual needs to our partner. If you wish to use their professional services, please contact us for their contact information.

SECURITY

For additional security, please allow 55 per hour per agent, for a minimum of 4 hours.

DELIVERY OF EQUIPMENT

Information such as your name, that of your hotel coordinator and the date of the event must be indicated on each package shipped. The hotel is not responsible for the contents of the packages.

SOCAN AND RESONATES

For any event with music, SOCAN will charge amounts ranging from 22.06 to 132.39. Resonate will charge amounts ranging from 9.25 to 55.52. All musicians performing at the hotel must be members of the "Guild of Musicians". For further information, please contact one of our specialists.

ELECTRICITY

A 60 amp electrical panel is available for 175.

PIANO

A piano is available free of charge. If the instrument is to be tuned, an additional 200 is required.

PARKING

Valet service starts at 23 on weekends.

CLOAKROOM

Available on request at the rate of 3.48 per coat. A minimum fee of 170 must be reached, otherwise the difference will be charged to the master account. The hotel assumes no responsibility for loss or theft.

DISPLAY

Any promotional or directional signage must be approved by your hotel contact. No signs should be affixed to the walls, columns, doors or any other real estate equipment of the hotel. The hotel reserves the right to charge for any damage caused.



A close-up, low-angle shot of a person's lower legs and feet. They are wearing dark navy blue or black trousers and dark brown leather brogue shoes with laces. The shoes have a classic wingtip pattern. The person is standing on a cobblestone pavement. The background is a blurred, textured wall or wall of cobblestones.

Delight
in every moment.





forever
starts here.

[OMNIHOTELS.COM/MONTREAL](https://omnihotels.com/montreal)

CONNECT WITH A WEDDING SPECIALIST

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