

The ART of *elevated* meetings.

OMNI MONT-ROYAL HOTEL MEETING PACKAGES

Elevate your next meeting and leave a lasting impression with one of our Mont-Royal Meeting Packages, tailored for groups of 10 to 50 attendees.

MONT-ROYAL DELUXE MEETING PACKAGE **\$160 PER PERSON**

Continental Breakfast
Morning & Afternoon Coffee Break
Buffet or Plated Lunch
Meeting Room Rental
Wireless Internet Connection (Basic - Up To 50 People)

MONT-ROYAL PREMIER MEETING PACKAGE **\$210 PER PERSON**

Hot Buffet Breakfast
Morning & Afternoon Coffee Break
Buffet Lunch
Meeting Room Rental
Wireless Internet Connection (Basic - Up To 50 People)
LCD Projector & Tripod Screen

All prices are subject to 19% service fees and 14,975% taxes.



Breakfasts.

CONTINENTAL 1

Orange and grapefruit juice
Greek yogurt, maple syrup, granola, berries
Freshly baked croissants and muffins
Breadbasket from Première Moisson:
multigrain, white and brown
Jams and butter
Coffee and tea

CONTINENTAL 2

Orange and apple juice
Première moisson multigrain bread, rye bread
Fairmont sesame seed bagel
Sliced seasonal fruit
Individual fruit yogurt
Cream cheese, butter and jam
Coffee and tea

HOT BREAKFAST BUFFET

Premium package only

Assorted mini viennoiserie:
Mini chocolatine, mini croissant, mini danish
Brown and white bread
Individual fruit yogurts
Sliced seasonal fruit
Breakfast potatoes
Scrambled eggs or vegetable frittata
Bacon or breakfast sausage
Butter and jam
Coffee and tea

BREAKFASTS ENHANCEMENTS

Enhance your guests' experience and elevate your meeting with our distinguished selection of breakfast enhancements, thoughtfully curated to complement your morning menu.

Fruit smoothie **26\$/liter**

Yogurt parfait **9\$**

Pancake, whipped cream, berries and maple syrup **12\$**

Bacon or breakfast sausage (80gr) **8\$**

Egg and bacon sandwich on English muffin **14\$**

BREAK ENHANCEMENTS

Coke Soft Drink and Bottled Juices **\$7**

Selection of Natural and Sparkling Water **\$7**

Lunches.

LUNCH BUFFET 1

Chef inspired soup of the day
Orzo salad, tomato and pesto
Mesclun greens with balsamic dressing
Chicken, capers, olives, tomatoes, oranges supreme
Penne, prima vera sauce
Served with starch and veg of the day
Sliced seasonal fruit
Maple cake

LUNCH BUFFET 2

Honey glazed carrot soup
Kale, Caesar dressing, bacon, parmesan and cheese
Chickpea salad
Salmon, fennel, white wine cream sauce
Tofu and bean ragout
Rice and vegetables | Fruit salad
Strawberry shortcake

LUNCH BUFFET 3

Chef inspired soup of the day
Arugula salad, walnut, blue cheese dressing
Potato salad, grain mustard dressing, green onions
Deli sandwiches:
- Chicken, chipotle mayo, cheddar cheese, arugula, brioche bread
- Tuna salad, peas shoot, on croissant
- Marinated tofu, cucumber, cilantro, hoisin sauce in a steam bun
Pastéis de Natas
Fruit salad

All buffets are served with coffee, a variety of teas and herbal teas, bread and butter.

Morning & Afternoon Breaks.

Breaks include a choice of one item along with

- Coffee, decaffeinated coffee
- Camilia Sinensis tea selection

Items to choose:

- Freshly baked cookies
- Grandma Emily granola bar
- Orchard picked whole fruit
- Lemon & poppy seed pound cake
- Mini chocolatine
- Individual bagged kettle chips
- Individual bagged trail mix