

BANQUETS MENU



BANQUETS MENU

BREAKFAST

BISTRO

Fresh pressed orange, cranberries
and tropical juices
House made granola, organic yogurt
Artisan and house cured meat and dried sausage
Mixed olives, artisan cheeses
Rustic morning breads
Hard boiled eggs with season sea salt
Espresso-capuccino machine and
Selection of exotic teas
\$25. per person

EUROPEAN START

Fresh pressed orange, cranberries
and tropical juices
Fruit infused muffins
Tribakery croissants and Danish
Served with our preserves and sweet butter
Montréal bagels with cream cheese
Market sliced fresh fruits selection
Espresso-capuccino machine and
Selection of exotic teas
\$22. per person

WARMTH OF HEALTH

Fresh pressed orange, cranberries
and tropical juices
Market sliced fresh fruit selection
Freshly baked muffins, Danish, croissants
served with our preserves and sweet butter
Hard boiled eggs with season sea salt
Assortment of breakfast cereals including:
corn flakes, special K, raisin brand and rice Krispies
Whole and non fat milk
Assorted energy bars
Low fat yogurt and granola
Espresso-capuccino machine and
Selection of exotic teas
\$28. per person

Little Extra!

BAGEL & CHEESE

Assortment of bagels served with
flavored cream cheese
Plain
Fruit flavor
\$5. per person

Executive Chef Yves Iowe



MONTRÉAL

BANQUETS MENU

BREAKFAST

MY BIG FAT BREAKFAST

Fresh pressed orange, cranberries
and tropical juices
Fruit infused muffins,
croissants and danish
served with our preserves and sweet butter
Market sliced fresh fruit selection
Montréal bagels with cream cheese

choose one

Scrambled eggs and chives
Ham & cheese croissant
Egg burritos, cheddar cheese and sausage
Eggs Benedict (max 20 people)

Hash brown of sweet potatoes and roasted red peppers
Smoked bacon or sausage or honey glazed ham
Espresso-capuccino machine and
Selection of exotic teas
\$32. per person
(minimum of 10 guests)

HOME SWEET HOME

Fresh pressed orange, cranberries
and tropical juices
Fruit skewers served with honey yogurt
Selection of sliced bread with cretons & Dijon mustard
French toast W style with the famous Québec maple syrup
Scrambled eggs
Roasted red peppers and hash
brown sweet potatoes
Old fashioned Quebec beans
Espresso-capuccino machine and
Selection of exotic teas
\$28. per person
(minimum of 10 guests)

OLYMPIC

Fresh pressed orange, cranberries
and tropical juices
Bagel & bread selection
Assortment of cream cheese
Egg white scrambled eggs
Smoked salmon
Cottage cheese
Fruit salad
Espresso-capuccino machine and
Selection of exotic teas
\$26. per person

Executive Chef Yves Lowe



MONTRÉAL

BANQUETS MENU

BREAKFAST

MONTREAL'S W PLATED BREAKFAST

all breakfast entrees are served with fresh pressed orange, grapefruit, cranberries and carrot juices, basket of assorted fresh bakeries with a selection of morning spreads.
Espresso-capuccino machine and
Selection of exotic teas

(minimum of 10 guest for all)

SUGAR KISS!

Homemade crêpes with Québec maple syrup
Brown sugar scramble eggs
Fingerling potatoes with fresh herbs
Old fashioned Quebec beans and bacon
\$26. per person

MONT ROYAL

Scrambled eggs and chives
Smoked bacon, sausage or honey glazed ham
Roasted red peppers & hash brown sweet potatoes
\$26. per person

W EGGS BENEDICT

Eggs Benedict or Florentine and hollandaise sauce
Sauté potato and herb
Fruit smoothies
\$26. per person (max 20 people)

Executive Chef Yves Lowe



MONTRÉAL

BANQUETS MENU

ADDITIONS & INTERMISSIONS

ADDITIONS

Energy Bar
\$4. each

Assortment of low fat yogurts
\$5. per person

Platter of sliced fresh fruit
\$6. per person

Fruit skewers served with honey yogurt
\$6. per person

Platter of deli and cold meats, assorted breads and condiments
\$10. per person

Cold smoked salmon platter served with capers and red onions
\$8. per person

Hard boiled eggs with sea salt
\$18. per dz.

Selection of Freshly baked cookies
18\$ per dozen

Quebec or international cheese platter, assorted breads,
crackers and small fruits
\$14. per person

Strawberries & cream
\$8.5 per person

Parfait yogurt cup
(Served with granola & fruits)
\$6.5 per person

Assorted Montréal's croissants, Danish & fruit infused muffins
\$22. per dozen

Selection of international and local cheeses with bread,
crackers and small fruits.
\$14 per person

Fresh cut veggies with blue cheese and humus dip.
\$6 per person

Executive Chef Yves Lowe



MONTRÉAL

BANQUETS MENU ADDITIONS & INTERMISSIONS

INTERMISSIONS

W MONTREAL'S COFFEE SERVICE

Espresso-capuccino machine and Selection of exotic teas
\$6. per personne

W BEVERAGE

Selection of soft drinks
\$4.50 each

Citrus flavored Voss mineral & still water
\$8. per bottle

Red Bull energy drinks
\$6. per can

Bottled fruit juices
\$6. per bottle

Iced tea infusion served in a champagne glass
\$7. per person (minimum 10 person)

Iced espresso shot
\$50. per dozen

Virgin Mary
\$9.

Bloody Mary
\$14.

Mimosa
\$15.

W SMOOTHIES

Assortment of fresh smoothies
mango, bananas, papaya...
selection of the chef
\$13. per liter

WITAMINS

Power bars
Trail mix
M&M and Kit Kat (individual packs)
Sobé energetic fruit juices
Iced espresso shots
Espresso-capuccino machine and
Selection of exotic teas
\$23. per person

Executive Chef Yves Lowe



MONTRÉAL

BANQUETS MENU ADDITIONS & INTERMISSIONS

W CLASSIC

Organic fruit skewers with honey yogurt fondue,
Fruit smoothies (pitcher)
House baked morning breads
(bananas, carrot, ginger and honey)
Assorted cookies
Selection of soft drinks (including diet)
Espresso-capuccino machine and
Selection of exotic teas
\$23. per person

FIESTA TIME!!

Homemade guacamole & salsa
Tortilla chips
Mini spiced fajitas
Pineapple skewers with chocolate dip
Virgin sangria with fresh fruit
\$25. per person

EVERYDAY IS EARTH DAY

Vegetable chips
Fresh cut veggies with blue cheese
and humus dip
Grilled pita
Selection of whole seasonal fresh fruits
Bottled fruit juices
\$27. per person

W CHOCOLATE WOW BREAK

White chocolate and raspberry shooter
Mini Devil's food cake
Chocolate milk shake
Orange and milk chocolate shooter
Chocolate Fondue to go
Milk
\$20. per person

Executive Chef Yves Lowe



MONTRÉAL

BANQUETS MENU ADDITIONS & INTERMISSIONS

YOGA SESSION

Yoga instructor inside your own meeting room for a relaxing
W “Zen” moment

15 people maximum per class
please consult your catering manager for pricing

add hand massages or add chair massages
please consult your catering manager for pricing

OXYGEN BAR

Oxygen bar increase your energy and help you to Get a Zen
moment while breathing in an individual pure oxygen bottle
\$14.95 per person (for usage only)

Bottle is the propriety of the W Montreal. If your guest want to keep
the bottle \$89.95 will be add to your master

Executive Chef Yves Lowe



MONTRÉAL

BANQUETS MENU

LUNCH-BUFFET

LUNCHERON BUFFET

WRAP IT UP

(minimum of 10 guests)

Green market salad with cherry tomatoes and herb vinaigrette

Roasted seasonal vegetables with aged balsamic dressing

****Choose 3 item from this selection****

Assorted wrap sandwiches to include:

Organic chicken with hummus, olives and tomatoes

Sliced beef tenderloin, marinated Italian eggplant, grainy mustard mayo

Smoked salmon, red onions and cream cheeses

Grilled vegetable & balsamic roasted sweet onion

Prosciutto ham with fire roasted red pepper and arugula

OR

****choose 3 item from this selection****

Assortment focaccia bread:

Grilled chicken, tomatoes, romaine lettuce with Caesar dressing

Sliced beef tenderloin, marinated Italian

eggplant, grainy mustard mayo

Seared tuna with avocado, mayonnaise

Fresh sliced grilled vegetable, goat cheese and balsamic

Parma ham and arugula, tomatoes and parmesan

Seasonal fruit platter

W style chef pastry delight

Espresso-capuccino machine and

Selection of exotic teas

\$40. per person

*Add 5.00\$ per person if you wish to add a soup *

SALAD FOR YOU

Chicken salad

Green salad

Salmon salad

Potato salad

Mozzarella, prosciutto, figs and tomatoes

Fruit salad

\$45. per person

*Add 5.\$ per person if you wish to add a soup *

Executive Chef Yves Lowe



MONTRÉAL

BANQUETS MENU

LUNCH-BUFFET

CANADIAN DELIGHT

(minimum of 15 guests)

Goat cheese salad with nuts
spinach and marinated wild mushrooms salad
braised lamb shank with apples, maple and rosemary
Wild salmon pave in an herbs crust
Seasonal roasted root vegetables
basmati rice
Platter of assorted Quebec cheeses assorted breads, crackers and
small fruits
Just baked rolls with sweet butter
W style chef pastry delight
Espresso-capuccino machine and selection of exotic teas
\$48. per person
*Add 5.\$ per person if you wish to add a soup *

THE QUICKY

(minimum of 10 guests)

Field green salad with shaved onion
and sun dried tomatoes
Marinated grilled vegetables with aged balsamic dressing
Grilled chicken breast with sun dried tomatoes and black olive salsa
with fresh basil
Seared red snapper with salsa Verde
basmati saffron rice
Chef's selection of seasonal artisan cheeses, assorted breads, crackers
and small fruits
Just baked breads with butter
W style chef pastry delight
Espresso-capuccino machine and Selection of exotic teas
\$45 per person
Add 5.\$ per person if you wish to add a soup

TUSCAN SPICE

(minimum of 10 guests)

Saffron minestrone soup
Grilled calamari salad with fresh sun dried tomatoes
Roasted seasonal vegetables with aged balsamic dressing
Bruschetta and grilled parmesan croutons
Short pasta with saffron, shrimp asparagus and cherry tomatoes
Braised veal shank in tomato sauce
Selection of imported Italian cured meats and bread selection
Platter of assorted Quebec cheese assorted breads, crackers and small
fruits
Tiramisu
Espresso-capuccino machine and selection of exotic teas
\$55. per person

Executive Chef Yves Lowe



MONTRÉAL

BANQUETS MENU

LUNCH-PLATED

PLATED LUNCH SELECTIONS

two courses

\$42.

three courses

\$55.

four courses

\$70.

(minimum of 10 guests)

APPETIZERS

Sambal soy glazed shrimps

Tuna sashimi

Beef carpaccio with truffle oil

Portobello with goat cheese

SALADS

W assorted salad with balsamic vinegar and olive oil dressing

Tomato salad with mozzarella di buffala and basil

Arugula with pistachio dressing

Baby spinach with pear, blue cheese
and sherry vinaigrette

SOUPS

Shitake and onion soup with its cheddar crouton

Saffron minestrone

Sweet pea and shrimp soup

Wild mushroom Parmentier

Carrot and coriander Velouté

LUNCH

(pre-select one)

MEAT

Beef tenderloin, red wine sauce

Osso Bucco with seasonal vegetables

Veal scaloppini on salsa

Grilled rib steak with the chef's sauce

OCEAN

Seared grouper, grilled artichoke, preserved lemon

Arctic char, organic root vegetables

Grilled swordfish, olives, sun dried tomatoes

Grilled wild pacific salmon, with Mediterranean style couscous

Executive Chef Yves Lowe



MONTRÉAL

BANQUETS MENU

LUNCH-PLATED

POULTRY

Grilled chicken breast, citrus, tomato, feta salad
Seared chicken breast, basmati rice, market vegetables
Free range chicken, mushroom polenta, asparagus tips

PASTA

Linguine, pine nuts, goat cheese
Penne with tomato sauce, chipotle, black olives
Spaghetti with saffron, shrimp asparagus and cherry tomatoes

YUMMMM (dessert)

(pre-select one)

Lemongrass and Tahitian
vanilla crème brûlée
with citron sablé

Milk chocolate-hazelnut tower
with espresso gelée

New York cheesecake
and pineapple two ways

Peanut butter and rice crispy
“ napoleon “

Carnival caramel apple
fresh granny smith apple with chewy caramel

“ Up side down “ tart
Honey grapefruit scented
with Grand Marnier
served with strawberry – lime Sorbet

Valrhona bittersweet chocolate fondant
and Turkish apricot marmalade
with vanilla Ice cream disc

Espresso-capuccino machine and
Selection of exotic teas

Executive Chef Yves Lowe



MONTRÉAL

BANQUETS MENU

HORS D'OEUVRES

HORS D'OEUVRE

(price per dozen)

COLD

Cherry tomatoes with mozzarella di bufala and basil \$42.

Smoked salmon on Russian rye \$42.

Assorted sushi & maki (minimum of 6 dz) \$70.

Salmon or tuna tartar \$50.

Tuna cubes, nori, black and white sesame seeds \$50.

Foie gras en torchon on brioche and sauternes gelée \$70.

Beef tartar with smoky tomatoes \$42.

Oysters in shell (3 flavors: Plain, Lemon, Wasabi) \$50

Beef tataki with Japanese mustard \$50

HOT

Arancini 42\$

Chicken skewers with peanut butter sauce \$48

Mini mushroom and goat cheese quiche \$50.

Vegetarian spring rolls with apricot dipping sauce \$42.

Crab cakes with avocado salsa \$48.

Grilled portobello mushrooms with balsamic glaze \$42.

Grilled shrimp with eggplant hummus \$60.

Shrimp tempura with aioli \$60.

Grilled lamb chops with tomato confit sauce \$60.

Goat cheese Gyoza \$48.

Executive Chef Yves Lowe



MONTRÉAL

BANQUETS MENU STATION

STATION

TOKYO SNACK

Assortment of California rolls, vegetable rolls, spicy tuna rolls
Yellowtail tuna, fluke and salmon sushi assortment
Wasabi, soy sauce and slices of glazed ginger

\$45. per person (8 pieces per person)

**Add a chef at your station for your own sushi roll show
@55\$ per hour, 3 hours minimum**
chef is not mandatory for the sushi station

JEAN TALON MARKET

Marinated olives and roasted peppers
Roasted eggplant hummus
Assorted cured Italian meats
Marinated beet salad
caponata

\$25. per person

Roasted seasonal vegetables
add \$5. per person

LA PASTA DI W

Farfalle with shrimp and saffron
Rigatoni with seasonal mushrooms, shredded prosciutto and parmesan
\$ 40. per person

DIP IT

Tortilla chips
Pita crisps
Pico de gallo (salsa)
Hummus
Sour cream
Pesto spread
\$25. per person

FAJITA BAR

Marinated grilled beef and chicken strips
Sautéed with onions and bell peppers
Presented with shredded cheddar cheese, diced tomatoes, sour cream,
guacamole, pico de gallo (salsa), warm flour tortillas
\$27. per person

Executive Chef Yves Lowe



MONTRÉAL

BANQUETS MENU STATION

SEA BAR ON CRUSHED ICE

Jumbo shrimps – oyster - Alaska crab – chilled Marinated mussels-
smoked salmon, lobster, sturgeon with cucumber mignonette, spicy
sangrita cocktail sauce, smoked chili mayo

Selection might change regarding availability
Please consult your Catering Manager for pricing

VEGETABLE AND STARCH STATION

(Selection of 3 item)

Seasonal vegetables sauté
Roasted seasonal squash
Wilted spinach à la française
Roasted root vegetables
Orange rosemary braised endives
Herb roasted potatoes
Roasted garlic mashed potatoes
Roasted Portobello mushrooms
\$15. per person

YUMMMM (dessert)

Selection of chef pastries delight,
assorted mignardises and
fruit tartlets

Espresso-capuccino machine and
Selection of exotic teas
\$25. per person

Executive Chef Yves Lowe



MONTRÉAL

BANQUETS MENU

DINNER-PLATED

PLATED DINNER SELECTION

three courses

\$70.

four courses

\$85.

five courses

\$105.

APPETIZERS

Vineyard tomato salad and buffalo mozzarella cheese
Tempura shrimp, ponzu sauce
Tuna sashimi with tobiko sauce
Beef carpaccio with a hint of truffle
White fish carpaccio (market fish)
Salmon tartar, couscous and avocado
Grilled wild mushrooms coated with pancetta

SALADS

Watercress and endive salad with blue cheese and pear dressing
Caesar salad with aged parmesan
Mesclun greens with sherry vinaigrette
Spinach salad with cherry tomatoes and feta

SOUPS

Onion soup, aged cheddar
wild mushroom
Sweet pea and shrimp soup
Creamy cauliflower puree

SEAFOOD

Grilled salmon with capers and lemon sauce
Black cod, avocado and olive salsa
Red snapper on basmati rice, blend of cucumber, tomatoes and
horseradish
Swordfish with braised coco beans and mint sauce
Jumbo shrimps with a spicy peanut glaze

Executive Chef Yves Lowe



MONTRÉAL

BANQUETS MENU

DINNER-PLATED

MEAT

Osso bucco in sauce, polenta and rapinis
Veal strip loin with lemon infusion and roasted potatoes
Filet mignon in its red wine reduction, mushrooms, asparagus and artichokes
Lamb chops with a crust of tarragon mustard and hazelnut

POULTRY

Roasted chicken breast, with mustard sauce and caramelized onions
Roasted duck breast on sweet potato mash and wild mushrooms

YUMMMM (dessert)

(pre-select one)

Lemongrass and Tahitian
vanilla crème brûlée
with citron sablé

Milk chocolate-hazelnut tower
with espresso gelée

New York cheesecake
and pineapple two ways

Peanut butter and rice crispy
“ napoleon “

Carnival caramel apple
fresh granny smith apple with chewy caramel

“ Up side down “ tart
Honey grapefruit scented
with grand marnier
served with strawberry – lime Sorbet

Valrhona bittersweet chocolate fondant
and Turkish marmalade with vanilla Ice cream disc

Espresso-capuccino machine and
Selection of exotic teas

Executive Chef Yves Lowe



MONTRÉAL

BANQUETS MENU

DINNER-BUFFET

DINNER BUFFET (minimum of 25 people)

Romaine salad, yogurt dressing, spiced chicken
Marinated beet salad, Spanish onions, purple basil
Grilled vegetable antipasto
Pan seared scallops, tobiko vinaigrette, sticky rice
Grilled sliced beef tenderloin, red wine sauce
Eggplant parmiggiana
Oven roasted winter squash, maple balsamic glaze
Roast fingerlings, wild herbs, bacon, onions
Just baked Tribakery rolls with sweet butter
House baked cakes, pastries and tartlets
Espresso-capuccino machine and
Selection of exotic teas

\$90. per person

SEA AND OCEAN (minimum of 25 people)

Roasted Portobello mushroom, peppers and Jerusalem artichoke salad
Shrimp and Kenya bean salad, toasted almond, lime and shitake mushroom
Arugula endive, red oak salad, beets, crumbled blue cheese
Pan seared grouper, lemon caper, shallot
and cherry tomato salsa
Romesco crusted Atlantic salmon with sun dried tomato and artichoke
salsa
Grilled jumbo chili garlic shrimp
White bean cassoulet
Lentil, tomato and carrot ragout
Roasted garlic and herb gratin potatoes
Just baked rolls with sweet butter
House baked pastries, cakes and tartlets
Espresso-capuccino machine and
Selection of exotic teas

\$95. per person

Executive Chef Yves Lowe



MONTRÉAL

BANQUETS MENU W BAR

W BAR (taxes & service excluded)

Premium brand bar –\$12.00
finlandia, tanqueray, bacardi, dewers,
korbel brandy, jack daniels, sauza gold, canadian club

Super premium brand bar –\$14.00
belvedere, bombay sapphire, mount gay,
sauza hornitos, crown royal, makers mark,
courvoisier, johnny walker black

Cordials –\$12.00
grand marnier, courvoisier, kahlua
sambuca, baileys, frangelico

all bars include
house wine – \$11.00
domestic beer – \$9.50
imported and micro beers - \$10.50
Voss mineral water - \$8.00
Soft drinks - \$4.50

Oxygen bar
Oxygen bar increase your energy and help you to
get a Zen moment while breathing in a individual pure oxygen bottle.
\$14.95 per person (for usage only)
bottle is the propriety of the W Montréal. If your guest want to
keep the bottle \$89.95 will be add to your master.

Executive Chef Yves Lowe



MONTRÉAL

BANQUETS MENU

WINE LIST

WINE LIST

WHITE

Pinot Grigio Bodega LURTON, Argentine \$50.

Pinot Blanc Trimbach, France \$55.

Cotes du Ventoux Cantepedrix Blanc France \$50.

Château Cruzeau, Pessac-Léognan, France \$80.

Chardonnay Mondavi Woodbridge 2002 \$60.

Sancerre, Domaine de Daulny 2002, France \$75.

Chardonnay Beringer Founders' Estate 2002, USA \$65.

Sauvignon Blanc Beringer, Napa Valley, USA \$55.

Fumé blanc, Stone Cellars, Beringer Blass, Californie, USA \$50.

Chardonnay, Inniskilin, Niagara, Canada \$55.

RED

Pomerol JeanPierre MOUEIX 2000, \$95.

Cabernet Sauvignon, Private selection Mondavi California, USA \$70.

Merlot Private selection Mondavi, California, USA \$60.

Fronsac, Jean Pierre Moueix 200, France \$50.

Château La Gorce, Médoc, France \$80.

Tedeschi Valpolicella-Classico-Superiore, Agricola F.Ili Tedeschi,
Italie \$50.

Châteauneuf du Pape Les Cèdres 2001 France \$110.

Merlot Fleur du Cap 2002, Afrique du Sud \$55.

Chianti Rufina, d.o.c. Nipozzano riserva, Marchesi de Frescobaldi,
Italie \$55.

Executive Chef Yves Lowe



MONTRÉAL

BANQUETS MENU

WINE LIST

SPARKLING WINE

Pop, Pommery 200ml, \$25.

Mumm Cuvée Napa, Californie \$100.

Brut imperial Moët & Chandon, Épernay France \$150.

Moët & Chandon, Cuvée Dom Pérignon 1996, Reims France \$350.

DESSERT WINE

Cuvée Glacée des Laurentides, Vendanges Tardives, 2002 \$95.

Pomme de Glace, Clos Saint Denis, Québec, 375 ml \$60.

Henry of Pelham Icewine, v.q.a., 2000, Niagara Peninsula, 375 ml \$145.

I Capitelli, i.g.t., 2001, Anselmi, Veneto, 375 ml \$65.

Elysium Muscat noir, 1999, Andrew Quady, Californie, 375 ml \$55.

Collection Royale Premières Neiges 2002,
Etienne Brana, Jurançon, 750ml \$75.

La Vignière Vin de Paille, 1999,
Domaine Henri Maire, Jura, 375 ml \$150.

PORTO

Taylor Flagate, Late bottle vintage \$60.

Ramos Pinto, riserva collector \$70.

Taylor Flagate, Tawny 10 years \$95.

Please note that wine vintages may change as availability changes.

Executive Chef Yves Lowe



MONTRÉAL

BANQUETS MENU

MISCELLANEOUS FEES

MISCELLANEOUS FEES

Ice sculpture- buffet \$300. per unit
Chef/attendant fee \$55. per hour
Coats check \$100. minimum revenue
Corkage \$20. per bottle
Security \$40. per hour
Valet parking (day) \$16. per day
Valet parking (overnight) \$34.75 per 24 hours

Package fee \$10.00 per piece will be assessed for package shipments exceeding five (5) pieces or fifty (50) pounds.

service charge all food, beverage 18%
15% on audio visual
GST 5% on all items
PST 7.5% on all items

AUDIO-VISUAL

Electrical extension cord \$15. per cord
Power bar \$15. per bar
DID phone line \$120. per line
Speaker phone \$115. per day
High speed internet access (wired) \$100. per day
W screen \$40. per day
Projection Cart \$40. per day
LCD Projector \$400. per day
Wireless Microphone \$50. per day
Lavalier Microphone \$125. per day
Polycom \$150. per day
Wireless Internet \$20. per day
Flip chart and markers \$25. per flip chart (one free per studio)



MONTRÉAL

AUDIO VISUEL

W Screen
\$40 per day

Projection cart
\$40 per day

LCD Projector
\$400 per day

Wireless microphone or Lavalier
\$125 per day

Polycom
\$150 per day

Extension cord
\$15 per day
(\$50 replacement fee)

Powerbar
\$15 per day
(\$50 replacement fee)

Flip chart
\$30 per day

Easel
(free)

Laptop
\$250 per day

Slide clicker
\$75 per day

Audio mixer
\$50 per day

DVD Player
\$50 per day

Wireless Internet
\$100 per day for the group

Wired High Speed Internet
\$250 for the first connexion per day
\$100 for each four (4) additional connexions per day

Photocopy
Black & White ... \$1 per copy
Color ... \$2 per copy

Phone
Internal access (Hotel) ... free
External access local calls ... \$50 for the duration of the event
External access long distance calls...\$150 for the duration of the event



MONTRÉAL