



HÔTEL

HONEYROSE

MONTREAL

TRIBUTE PORTFOLIO

WEDDING

OFFER



SUMMARY



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HÔTEL HONEYROSE

LOCATED IN THE HEART OF THE QUARTIER DES SPECTACLES, HÔTEL HONEYROSE, MONTREAL OFFERS SPACES INSPIRED BY THE 1920S AND MONTREAL'S ART OF LIVING.

ADJACENT TO THE PLACE DES ARTS METRO STATION, AND CLOSE TO THE PALAIS DES CONGRÈS, OLD MONTREAL, AND THE PLACE DES FESTIVALS, THIS BOUTIQUE HOTEL FEATURES 143 SPACIOUS UNITS, 5 CONFERENCE ROOMS TOTALING OVER 7,000 SQUARE FEET OF MEETING SPACE, SPORTS FACILITIES, A STUDIO, TWO EXCLUSIVE BOUTIQUES, AND A DIVERSE CULINARY OFFERING.





YES, I DO!

"Marriage is a journey where yesterday's memories meet today's dreams, creating a story as timeless as the love that binds you."

AT HÔTEL HONEYROSE, WE TURN YOUR WEDDING DREAMS INTO REALITY WITH A TOUCH OF SOPHISTICATION AND CHARM. OUR DEDICATED AND SPECIALIZED TEAM IS COMMITTED TO MAKING EVERY MOMENT OF YOUR DAY AN UNFORGETTABLE MEMORY.

TRAVEL BACK IN TIME WITH OUR VINTAGE ART DECO-INSPIRED DESIGN, A TESTAMENT TO A BYGONE YET TIMELESS ERA. DESIGNED TO OFFER CREATIVE SPACES, MEMORABLE EXPERIENCES, AND RELAXED LUXURY, THE BOUTIQUE HOTEL ENSURES THAT EVERY ASPECT OF YOUR STAY IS HANDLED WITH CARE.



WHEN YOU BOOK OUR RECEPTION HALL AND DANCE FLOOR,
YOU WILL ALSO ENJOY EXCLUSIVE ACCESS TO:



2 NIGHTS IN A SUITE (THE NIGHT
BEFORE & ON THE DAY OF THE EVENT)



GIFT TO THE NEWLYWEDS' SUITE



TASTING MEAL FOR 2 PEOPLE

IDEAL FOR CREATING UNFORGETTABLE MEMORIES DURING YOUR CELEBRATIONS.



CANAPÉS SELECTION



ADD TO OUR OFFER:

✦ A SELECTION OF HOT OR COLD CANAPÉS

STARTING AT \$48 PER DOZEN





MEAL SERVICE *SELECTION*

CHOOSE YOUR IDEAL MEAL:

✦ 3-COURSE MEAL

STARTING AT \$79 PER PERSON

✦ 4-COURSE MEAL

STARTING AT \$99 PER PERSON

✦ CHOICE OF COCKTAIL DINING STATIONS

BETWEEN \$20 AND \$80 PER PERSON



DRINKS & WINE *SELECTION*

CHOOSE THE DURATION AND STYLE OF THE BAR

 *LAIDBACK OPEN BAR OPTION*

Duration of 3 hours

\$58 per person

Duration of 9 hours

\$118 per person

 *STYLISH OPEN BAR OPTION*

Duration of 3 hours

\$83 per person

Duration of 9 hours

\$143 per person

 *COUPON OPTION AVAILABLE*

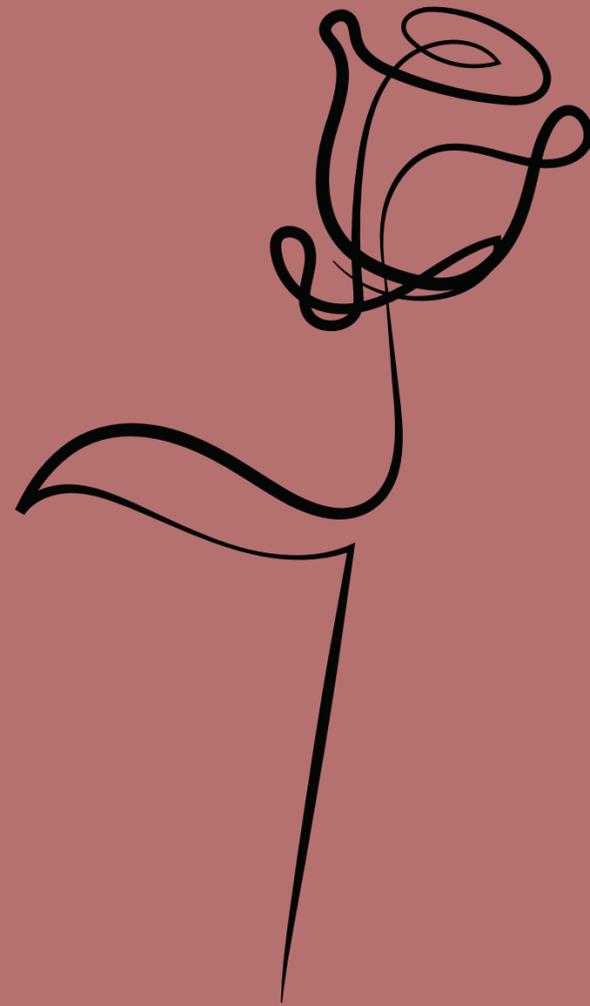
Laidback Bar

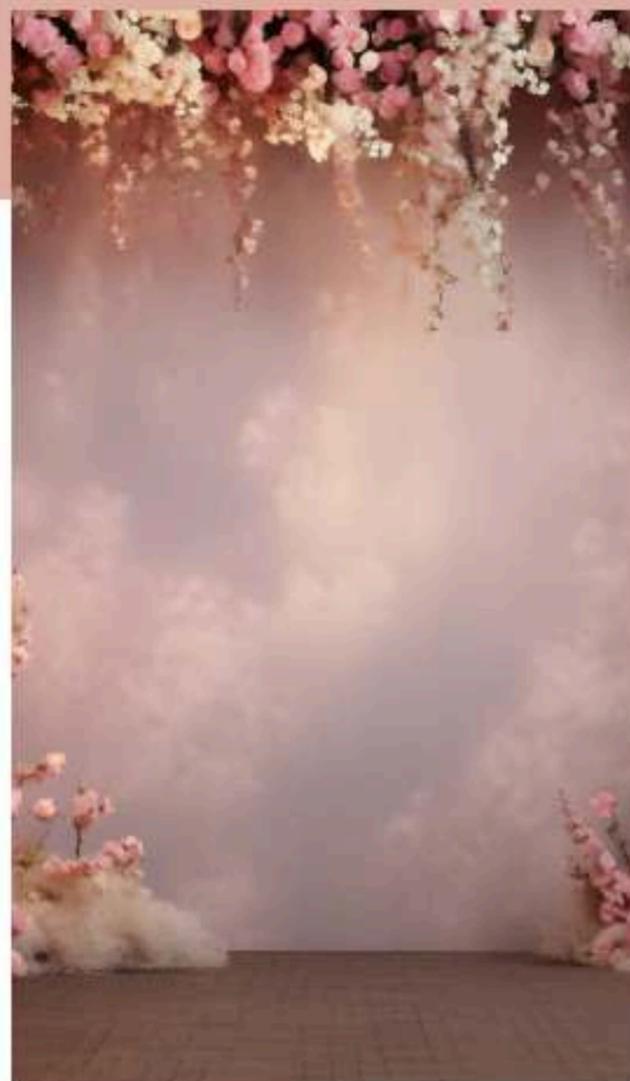
\$15 per coupon

Stylish Bar

\$18 per coupon

 *À LA CARTE SELECTION OF FINE WINES AND SPARKLING BOTTLES*





OUR CONTACT

514.656.8629

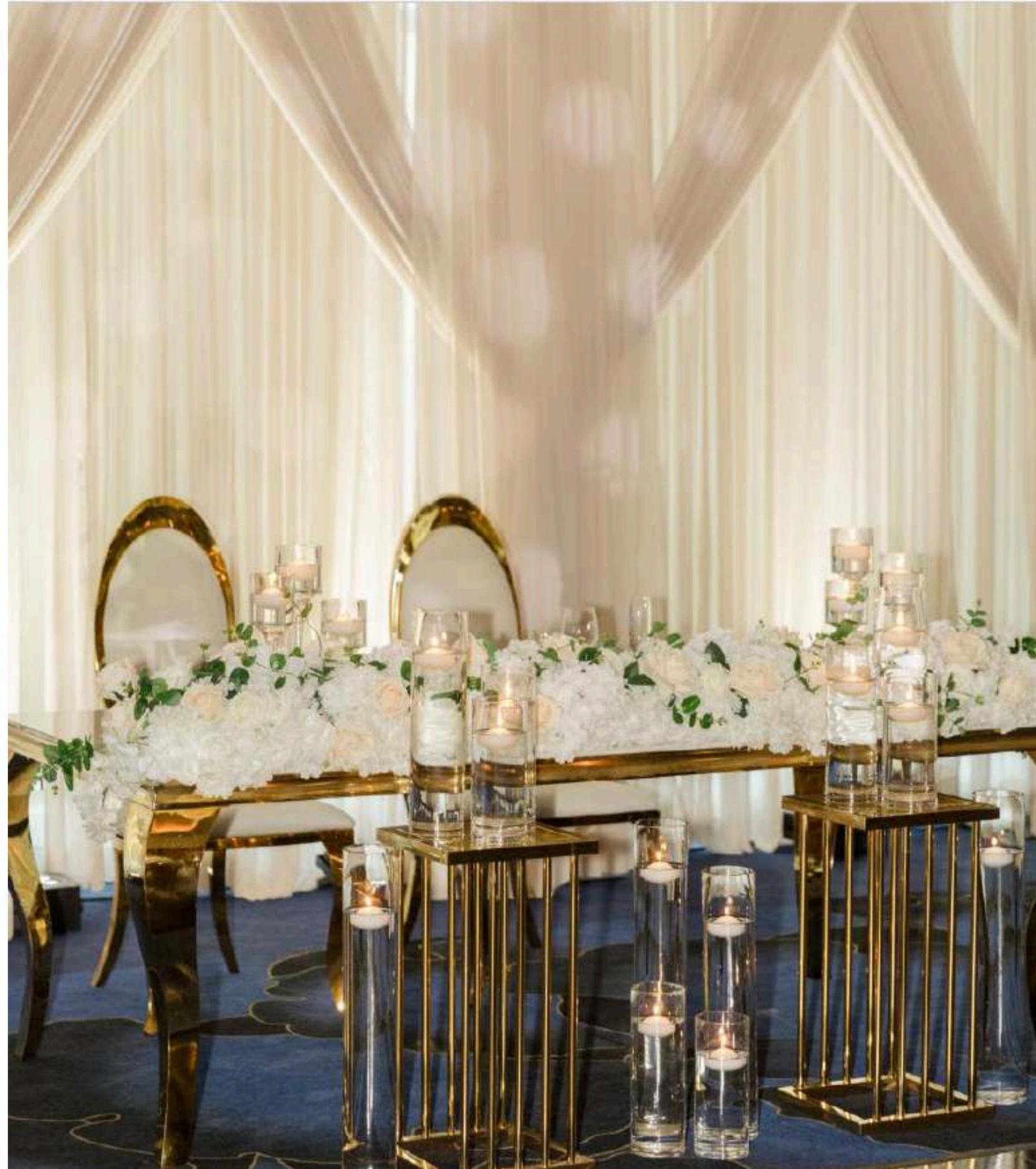
evenement@honeyrosemontreal.com

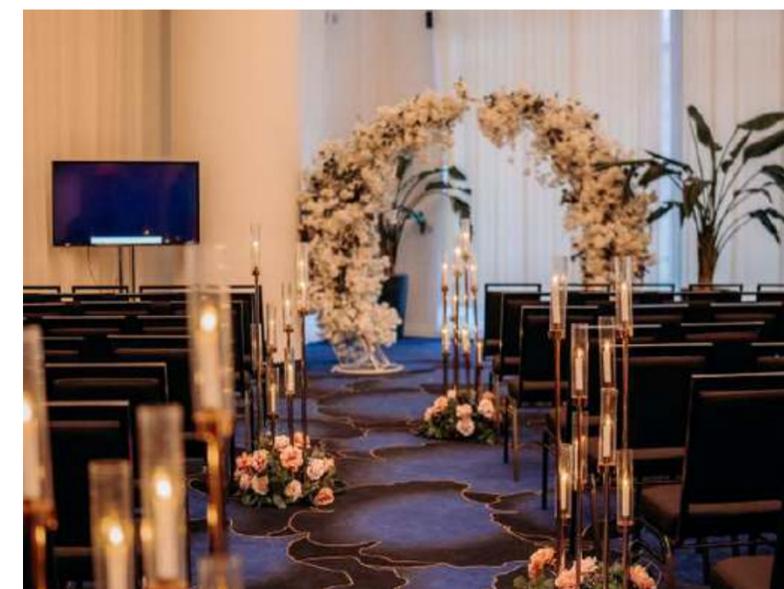
www.honeyrosemontreal.com

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PHOTO GALLERY









HORS D'OEUVRES

SELECTION - COLD

Coconut milk panna cotta with vegetables Vegan	48.00\$/dz
Bocconcini and tomato skewers, Kalamata olives, basil pesto Vege, Gluten-free	49.00\$/dz
Salmon rillettes with wakame seaweed	56.00\$/dz
Cheese tartlet with figs and walnuts Vege	56.00\$/dz
Salmon tartare with Granny Smith apple and fish roe	58.00\$/dz
Seasoned beef tartare with parmesan and crisps	59.00\$/dz
Mini lobster rolls	69.00\$/dz
Torchon foie gras with seasonal fruits chutney served on brioche	98.00\$/dz

Min. of 4 dozen per selection.

★ Feeling uninspired? Let our Chef suggest his selection of the moment
52.00\$ / DOZEN | MIN. 10 DOZENS



HORS D'OEUVRES

SELECTION - HOT

Mini Lorraine quiche	48.00\$/dz
Mini Florentine quiche Vege	48.00\$/dz
Vegetables samosa Vege	48.00\$/dz
Vegetables dumpling Vege	48.00\$/dz
Spanakopita with spinach and goat cheese Vege	48.00\$/dz
Chicken and vegetables gyoza	48.00\$/dz
Grilled cheese Vege	50.00\$/dz
Chicken satay with BBQ sauce	51.00\$/dz
Mushroom arancini Vege	52.00\$/dz
Vegetables spring roll with sweet and sour sauce Vege	55.00\$/dz
Mini-beef burger with caramelized onions, Swiss cheese, tomato	58.00\$/dz
Salmon satay with wasabi and dill sauce Gluten-free	58.00\$/dz
Tiger shrimp tempura with panko and sweet and sour sauce	62.00\$/dz

Min. 4 dz per selection



STATIONS

SIDES

OUR PLATTERS

ENHANCE YOUR SELECTION OF STATIONS WITH OUR DELICIOUS SHAREABLE PLATTERS:

Vegetables and Condiments Antipasti platter

Chipolini onions, zucchinis, peppers, eggplants and tomatoes with assorted dressings and oils

\$16.00/person | Min. 10 guests

Fine Cheese Platter

Assorted fine cheeses from Quebec, fruit chutney, grissini, daily bread, nuts, crackers

\$19.00/person | Min. 10 guests

Charcuterie Platter

Calabrese, pancetta, prosciutto, Danish salami, pickled cucumbers, pearl onions, grissini, daily bread

\$19.00/person | Min. 10 guests



BANQUET

3 COURSE - EVENING

1 APPETIZER SELECTION

2 MAIN COURSE SELECTIONS AND 1 VEGAN OR VEGETARIAN DISH

1 DESSERT SELECTION

COFFEE, TEA OR HERBAL TEA

79.00\$ | Min. 10 guests

SELECTION OF APPETIZER

Cauliflower velouté with leeks, potatoes, and grilled chorizo

Mesclun salad with crunchy vegetables, cider and maple vinaigrette | Vegan, Gluten-free

Québec beet tartare, crumbled feta, roasted almonds, balsamic and honey vinaigrette | Vege, Gluten-free

Heirloom tomato medley, basil pesto, mozzarella, focaccia chips | Vege

SELECTION OF MAIN COURSES

Roasted chicken supreme, seasonal vegetables, dauphinoise potatoes, mushroom demi-glace sauce

Braised beef cheek with mashed potatoes, bok choy and demi-glace sauce

Cod fillet, vegetable ratatouille, herb polenta, red pepper coulis

Cavatelli with tomato sauce, confit tomato, arugula | Vege

Vegetable curry with chickpeas, eggplants, carrots, sweet potatoes, zucchinis, plain rice | Vegan

Red lentil dahl | Vegan, Gluten-free





BANQUET

3 COURSE - EVENING

SELECTION OF DESSERT

Vanilla crème brûlée

Chocolate mousse entremets with red fruit coulis

Chocolate cake with exotic coulis | Vegan, Gluten-free, Lactose-free

79.00\$ | Min. 10 guests

BANQUET

4 COURSE - EVENING

1 CHOICE OF SOUP

1 CHOICE OF APPETIZER

2 CHOICES OF MAIN COURSES AND 1 VEGAN OR VEGETARIAN DISH

1 CHOICE OF DESSERT

COFFEE, TEA OR HERBAL TEA

99.00\$ | Min. 20 guests

SELECTION OF SOUP

Carrots and oranges velouté with coconut milk, marinated carrots and croutons | Vegan

Butternut velouté with olive crumbs, green vegetable oil and croutons | Vege

SELECTION OF APPETIZER

Country ham salad, Arcadian mesclun, asparagus, balsamic vinegar, sun-dried tomatoes, croutons

Beetroot gravlax salmon, blinis, dill cream and Kalamansi lemon

Tuna tataki with sesame, pickled vegetables julienne in soy, wakame seaweed

Crispy panko feta, fresh goat cheese mousse, young shoots salad, fried kale, maple reduction, pumpkin seeds | Vege

Homemade torchon foie gras, apricot chutney, pepper blend, toasted brioche +\$8.00



BANQUET

4 COURSE - EVENING



SELECTION OF MAIN COURSE

Chicken supreme, variations of sweet potatoes in mousseline and roasted, foie gras royal sauce | Gluten-Free

Braised beef cheek, mashed potatoes, bok choy, demi-glace sauce

Gnocchis, sweet potato mousseline, truffle cream, parmesan shavings, arugula | Vege

Pan-seared salmon, leek fondue, seasonal vegetables, yuzu beurre blanc

Red lentil dahl | Vegan, Gluten-Free

Grilled cod, variation of root vegetables in mousseline, roasted and chips, Nantais butter with fish roe | Gluten-Free

+\$10.00

Veal tenderloin, mashed potatoes with taggiasca olives, cumin-glazed carrots, Périgueux sauce | Gluten-Free

+\$10.00

99.00\$ | Min. 20 guests



BANQUET

4 COURSE - EVENING

SELECTION OF DESSERT

Vanilla crème brûlée

Chocolate mousse entremets with red fruit coulis

Chocolate cake with exotic coulis | Vegan, Gluten-free, Lactose-free

99.00\$ | Min. 20 guests



BANQUET

BUFFET - EVENING

APPETIZERS

3 SELECTIONS OF MAIN COURSES

1 CHOICE CHEF STARCH & SEASONAL VEGETABLES

SWEET TABLE

COFFEE, TEA, HERBAL TEA

68.00\$ | Min. 30 guests

APPETIZERS

Chef's soup

Charcuterie plate and crunchy vegetable salad

Grissini, crackers, grapes and nuts

SELECTION OF MAIN COURSES

Sautéed hunter's chicken OR beef stroganoff

Salmon fillet with sorrel OR miso-marinated cod fillet

Red lentil dahl OR saffron orzo paella with vegetables



STATIONS

COCKTAIL RECEPTION

MONTREAL STATION

Smoked meat sandwich with pickled cabbage and yellow mustard

Poutine

Mini-beef burger with onion compote, Swiss cheese, tomato

Lobster roll with Kalamansi mayonnaise and fresh herbs +\$15.00

32.00\$ | Min. 20 guests

RAW STATION - (COOK AT THE STATION)

Tuna sashimi with sesame sauce

Citrus shrimp ceviche

Seasoned beef tartare with parmesan

Fresh salmon tartare with dill, apple crunch

46.00\$ | Min. 20 guests

ROASTER STATION - (COOK AT THE STATION)

STATION ACCOMPANIED BY SEASONAL VEGETABLES AND CHEF'S CHOICE STARCH

Roasted chicken supreme, poultry jus

Prime beef rib, demi-glace sauce with rosemary

Pork tenderloin, maple fruit chutney

Beef Tomahawk
+ 15.00\$

Rack of lamb with herb-crusted breading
+ 20.00\$

45.00\$ | Min. 20 guests



STATIONS

COCKTAIL RECEPTION

BAO STATION

Vegetable Baos, shredded cabbage, carrots, snow peas, bean sprouts, onions, and fresh herbs

Spicy Caramelized Pork Baos with shredded pickled vegetables

House-Style Confit Pulled Poultry Baos with shredded pickled vegetables

Tempura Fish Baos with shredded pickled vegetables and tartar sauce

28.00\$ | Min. 20 guests

SWEET STATION

Chocolate verrines

Mini lemon meringue tartlets

Apple maple verrines

Macarons

\$20.00 | Min. 20 people

SEAFOOD STATION - (COOK AT THE STATION)

Fresh Shrimps | 3/person

Sesame-Crusted Tuna Tataki

Oysters | 3/person

Smoked salmon platter with blinis, sour cream with dill

Condiments

- Fresh lemon, cocktail sauce, creamy ponzu sauce

62.00\$ | Min. 20 guests

ALLERGEN MENU

APPETIZERS

Chef's soup | (VE) (GF) (LF) (NF)

Crunchy vegetable salad | (VE) (GF) (LF) (NF) *Only with 4-course menu

MAIN COURSE

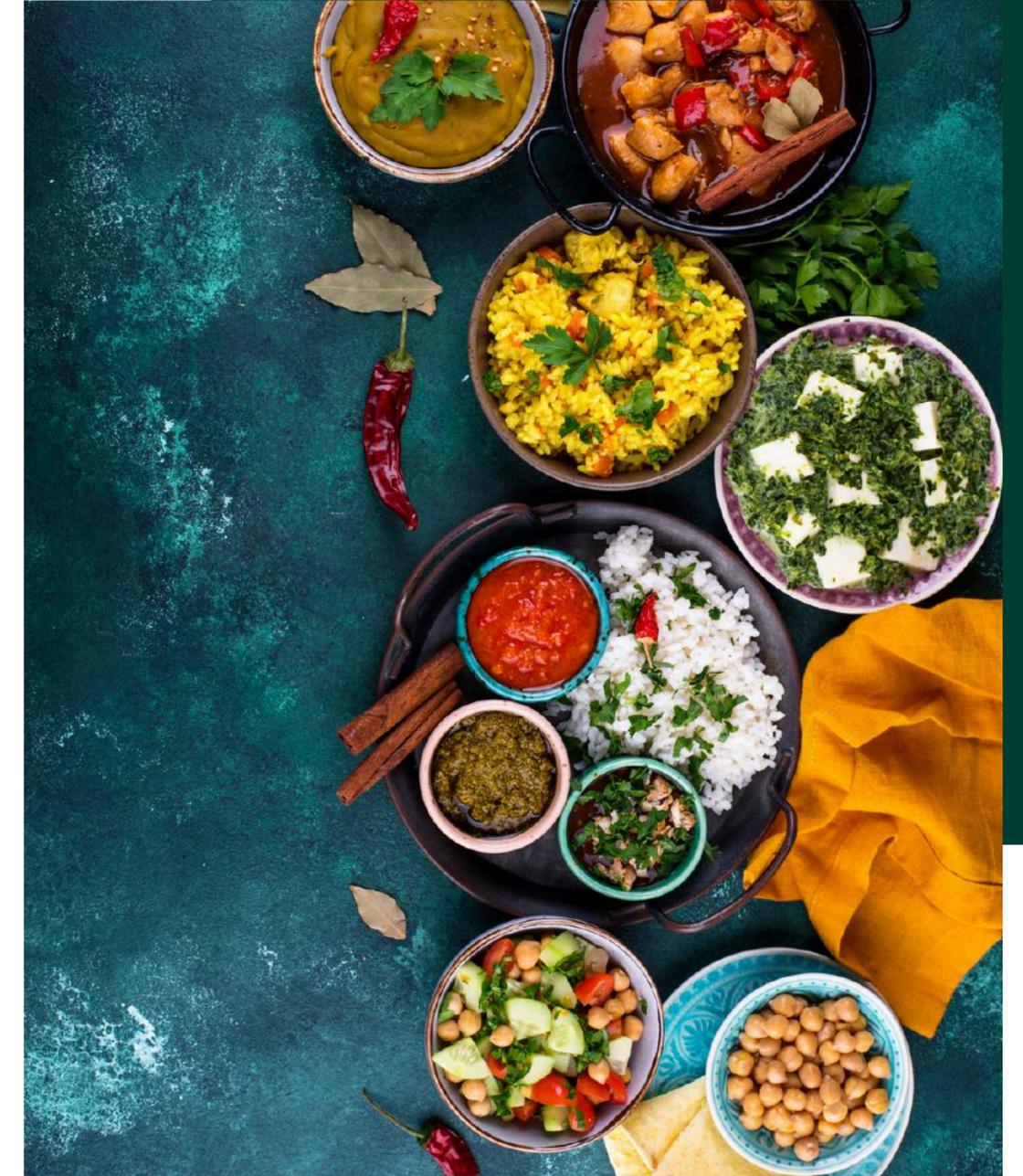
Vegetable curry with chickpeas, eggplants, carrots, sweet potatoes, zucchinis and rice | (VE) (GF) (LF) (NF)

DESSERT

Chocolate cake with exotic coulis | (VE) (GF) (LF) (NF)

Served with coffee, tea or herbal tea

(VE) Vegan | (GF) Gluten-free | (LF) Lactose-free | (NF) Nut-free



79.00\$ | per person for the 3 course menu

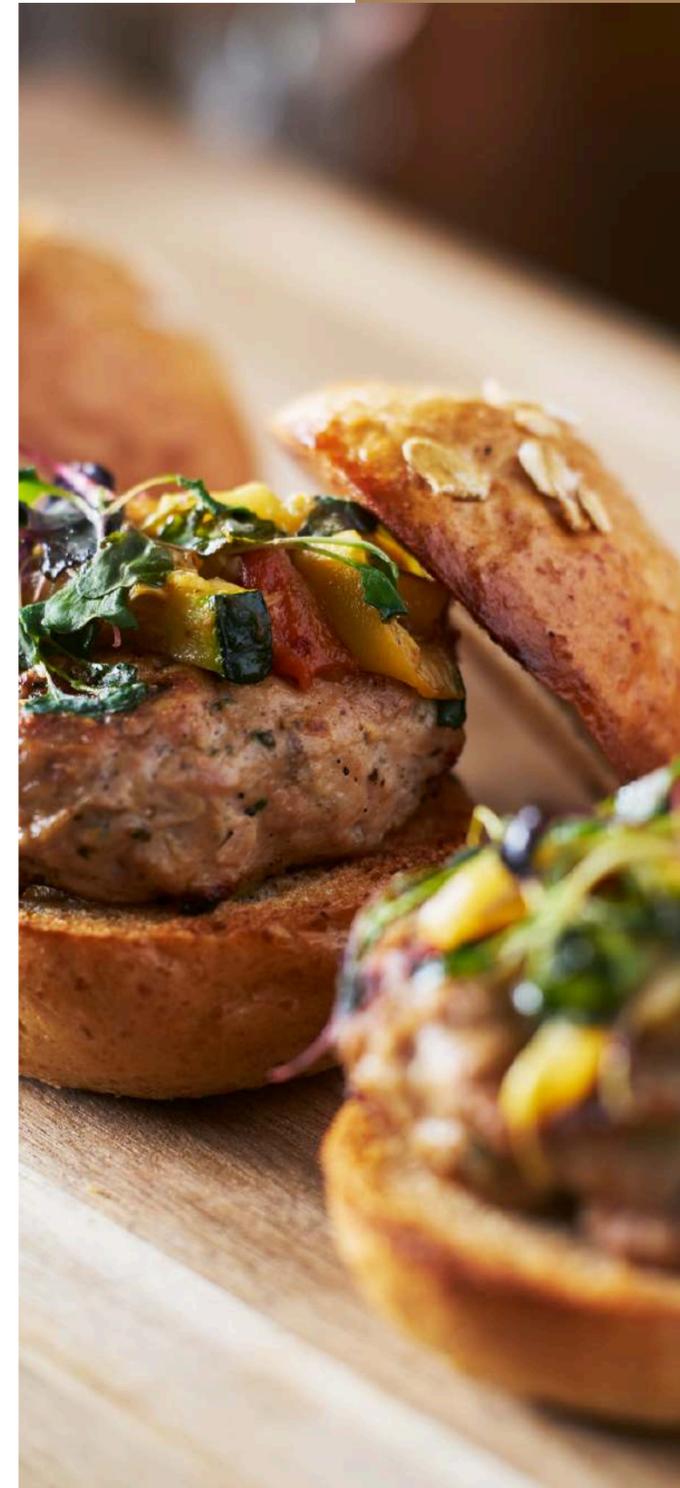
99.00\$ | per person for the 4 course menu (soup+ salad)

LATE NIGHT

SNACKS

Brownies Gluten-Free	38.00\$/dz
Opera Bites	38.00\$/dz
Assortment of mini-tartlet	46.00\$/dz
Chef's Verrines	44.00\$/dz
Macarons Gluten-Free	48.00\$/dz
Grilled Cheese Vege	50.00\$/dz
Mini Poutine	52.00\$/dz
Mini-Beef Burger with onion Compote, Swiss Cheese, Tomato	58.00\$/dz

Min. 4 dozens per selection



WINE LIST

BUBBLES

Fiol, Prosecco, Vénétie, Italie	69.00\$
Champagne, GH Martel, Victoire Brut	146.00\$
Moët & Chandon Impérial Brut rosé, Champagne, France	197.00\$

WHITE

AMBO, Sauvignon blanc, Italie	59.00\$
Côtes des Roses, Gérard Bertrand, Granache, Vermentino et Viognier , Languedoc-Roussillon, France	69.00\$
Gérard Bertrand Naturae Pays d'Oc, Chardonnay, Languedoc-Roussillon, France	70.00\$
Domaine des Aubuisières, Vouvray, Cuvée Silex, Touraine, France	76.00\$

RED

Lavradores de Feitoria Douro, Touriga, Porto, Portugal	55.00\$
Ambo, Pinot noir , Italie	59.00\$
Gérard Bertrand, Naturae, Pays d'Oc, Syrah, Languedoc-Roussillon, France Tautavel, Côtes du Roussillon Villages, France	70.00\$
Gérard Bertrand, Tautavel, Côtes du Roussillon Villages, France	72.00\$
Saint Cosmes, Syrah, Côtes du Rhône	80.00\$



LAID BACK BAR

Skyy Vodka
Beefeater Gin
Bacardi Silver
Captain Morgan Spiced Rum
Bulleit Bourbon
Canadian Club
Jose Cuervo Silver Tequila
Baileys
Coffee Liqueur
Orange Liqueur
Amaretto
Frangelico
Local Beers
White and Red Wine by the Glass
Variety of Juices and Soft Drinks

COUPON FORMULA

15.00\$ / coupon

OPEN BAR FORMULA

32.00\$ per person | 1 hour
46.00\$ per person | 2 hours
58.00\$ per person | 3 hours
68.00\$ per person | 4 hours*

*Add additional consecutive hours at \$10.00/hour



LAID BACK

BAR OPTIONS

LAID BACK BAR

1 CHOICE OF SIGNATURE COCKTAIL

MARGARITA

Jose Cuervo Silver Tequila, lime juice, orange liqueur

NEGRONI

Beefeater Gin, Campari, Vermouth

STYLISH BAR

Vodka Grey Goose
Gin Romeo
Bacardi Silver
Rhum Diplomatico
Capitain Morgan Private stock
Maker's Mark
Johnnie Walker Black
Crown Royal
Tequila Jose Cuervo Silver
Baileys
Liqueur de café
Liqueur d'orange
Amaretto
Frangelico
Bières locales
Vin blanc et vin rouge au verre
Prosecco
Variété de jus, boissons gazeuses et
boissons énergisantes
Mocktail

COUPON FORMULA

18.00\$ / coupon

OPEN BAR FORMULA

49.00\$ per person | 1 hour
66.00\$ per person | 2 hours
83.00\$ per person | 3 hours
93.00\$ per person | 4 hours *

*Add additional consecutive hours at \$10.00/hour



STYLISH BAR

2 CHOICES OF SIGNATURE COCKTAIL

COSMOPOLITAN

Grey Goose Vodka, orange liqueur, lime juice,
cranberry juice

MIMOSA

Prosecco, orange juice

OLD FASHIONED

Crown Royal Bourbon, simple syrup, Angostura bitters

ST-GERMAIN SPRITZ

St-Germain, Prosecco, sparkling water

ALCOHOL FREE BAR

1 signature mocktail
Selection of soft drinks and energy drinks
Selection of fruit juices
Lemonade
Iced tea
Ginger beer

COUPON PACKAGE

8.00\$ / coupon

OPEN BAR PACKAGE

\$18 per person | 1 hour
\$25 per person | 2 hours
\$31 per person | 3 hours
\$36 per person | 4 hours*
Additional consecutive hour(s) at \$6/hour

Minimum purchase of \$500 required before service and taxes



KIDS MENU & BAR

APPETIZERS

Soup inspired by the Chef or identical to the adult selection

MAIN COURSES

Burger, fries, ketchup and mayonnaise / Vegetarian option available

Penne rigatE Bolognese or tomato sauce

Grilled chicken breast, Chef's choice of starch, seasonal vegetables

DESSERTS

Vanilla crème brûlée

Chocolate mousse entremets with red fruit coulis

Chocolate cake with exotic coulis | Vegan, Gluten-free, Lactose-free

50.00\$ | 12 YEARS OLD AND UNDER



AND THEY LIVED HAPPILY EVER AFTER...



PLEASE INFORM US OF ANY ALLERGIES OR INTOLERANCES, IF APPLICABLE.

SERVICE CHARGE (15% SERVICE + 3% ADMINISTRATION) AND TAXES ARE ADDITIONAL. MENUS AND PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

