

FDFA 2017 In-Suite Special Order Form for Westin Montreal

If you would like to have food & beverage served in your suite during the Conference, you must inform the hotel prior to **October 27, 2017** to ensure prompt service.

****Room service orders placed on the day of service will result in long delays****

Company Name: _____

Check-in date: _____ Room/Suite # _____

Contact Name _____ Cell # _____

Food & Beverages Requirements

F&B DATE REQUIRED	SERVICE TIME	FOOD & BEVERAGE ORDER (See attached menu)

Other requirements:

One complimentary long or round table offered per suite. Use the chart below to confirm your order - you will only be charged if you order more than one table.

OTHERS	Cost	Black spandex	# Required	Set up date	Add Notes
6' x 2.5' long table	\$12 ea				
Rounds 66"	\$15 ea				
5' round table	\$15 ea				
Meeting Chairs	\$ 5 ea	X	X		

Please note - charges for the above will be applied to your suite invoice. IRD plus 15% gratuity and sales tax GST 5% and PST 9.975%. Note that the service charge is taxable. **Banquet rooms will be plus 17% gratuity and sales tax GST 5% and PST 9.975%. Note that the service charge is taxable**

All advance food orders and table requests should be submitted to the Westin Montreal directly - please send your orders or questions to Carole Brunelle by email. All food and beverage orders will be sent back via BEO's for approval and will require a signature before your arrival.

Carole Brunelle

Directrice, service congrès et banquets
 Director, Convention and Catering Services

LE WESTIN MONTRÉAL

270, Saint-Antoine Ouest

Montréal, Québec H2Y 0A3 Canada

westin.com/montreal

T 514.380.3267 C 514.928.3900 F 514.380.3332

PROPOSAL

Frontier Duty Free Association

Suites Order In-Room-Dining Menu

(Handled by Room Service/In-Room Dining)

All food, beverages are subject to a delivery charge of \$3, plus 15% gratuity and sales tax GST 5% and PST 9.975%. Note that the service charge is taxable.

Any orders served in Banquet rooms will be plus 17% gratuity and sales tax GST 5% and PST 9.975%. Note that the service charge is taxable

Please have all orders in to cbrunelle@westinmontreal.com by **Friday October 27**. Please include, your name, time of service and number of people. Refer to order form.

Non-alcoholic beverages

Freshly brewed Starbucks® regular or decaffeinated coffee or tazo teas @ \$25.00/liter (5 cups)

Assorted bottled juices, soft drink, spring waters @ \$5.00 each and sparkling mineral water @ \$6.00 each

Alcoholic beverages

Local beers: Bud Light, Budweiser, Coors Light, Molson Export @ \$8.50 each

Imported beers: Heineken, Sol, Stella Artois, Guinness @ \$ 9.50 each

Artisanal beers: Corne du Diable, India Pale Ale, Blanche de Chambly, Belgian Style Wit Beer, Chambly Maudite, Amber Ale, Chambly Coup de Grisou, Buckwheat Ale @ \$ 9.50 each

Chardonnay Trapiche, Argentina @ \$ 50.00 /btle

Cabernet Sauvignon Trapiche, Argentina @ \$ 50.00 /btle

Breakfast

A selection of breads and French pastries, fresh fruit, cereal, yoghurt and fruit juice, Starbucks® coffee and an assortment of Tazo® herbal teas @ \$25/person

A la carte items

Home -made pastries @ \$ 10.00/pers - Basket of homemade pastries - choice of 3 items: butter croissant, cinnamon Danish, chocolate croissant or muffin (bran, blueberry, banana, chocolate)

Greek Yoghurt Parfait with walnut granola, market berries @ \$10.00/ each

Fresh fruit brochettes (2 per person) @ \$7.95/person

Fresh smoothies – Choice of orange, banana, blueberry, pineapple or strawberry @ \$9.00 each

Lunch Salads

Spiced grilled chicken breast, spinach, dried cranberries, quinoa, pumpkin seeds, pecan, feta cheese, lemon cracked pepper vinaigrette @ \$22/person

Sesame crusted Ahi tuna, mango, hearts of palm, tatsoi, baby mesclun, smoked almonds, avocado, sesame vinaigrette @ \$22/person

Cesar Salad with caper garlic dressing, rosemary herb croutons, bacon, shaved Parmigiano, spicy shrimp or chicken @ \$22/person

Sandwiches

Club Sandwich stacked with roasted chicken breast, rosemary ham, Boston lettuce, Applewood smoked bacon, tomato, on rustic artisan bread @ \$18/person

Tuna Sandwich Ahi tuna steak sandwich, arugula, tomatoes, avocado, edamame aioli on ciabatta bread @ \$21/person

Angus Burger: Grilled Angus burger, Oka cheese, smoked bacon on a brioche roll @ \$18/person

Cucumber, tomato, red onion, haloumi cheese, black olives, baba ganoush, coriander, Bagnat bread @ \$18/person

Share Platters

Antipasto board (min 5 pers): Artichokes, roasted sweet bell peppers, olives, charcuterie traditional garnishes @ \$8/person

Quebec cheese tray, served with dried fruits, baguettes and Rosemary Crackers and Bagnat @ \$15/person

Fresh vegetables platter, served with assorted dipping sauces @ \$8/person

Assorted sushi, sashimi, maki rolls, soy sauce, wasabi, and pickled ginger @ \$55/per dozen (minimum order 3 dozen)

Assortment of Housemade Cookies @ \$36/dozen

Assortment of Squares @ \$40/dozen

