



N E L L I G A N

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PLAN YOUR EVENT WITH US!

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## THE PERFECT STAY...

Recipient of numerous awards and accolades (including Travel & Leisure, who named it one of the world's best hotel in terms of value), Hôtel Nelligan invites you to experience the best of Montreal with its top groups and events accommodations.

The boutique hotel's historic charm and modern décor are ideal for any function.

Majestic and comfortable, Hotel Nelligan boasts classic luxury with a modern twist!

We welcome you to our 44 spacious rooms, 61 suites and penthouses, all sophisticated and bright. Stone and wood accents create a warm, authentic ambiance.

## OUR EXCLUSIVE SERVICES

We offer the following services and facilities:

- Over 6 750 sq ft of meeting, banquet et conference space
- Rooms configure to different types of events
- Meeting rooms with a lot of natural light, brick walls and old stonework
- Tailor-made menus crafted by our Executive Chef
- High-speed internet and Wi-Fi
- Onsite A.V. services
- Event organizers for meetings, banquets and weddings
- Banquet services available 24/7

## OUR RESTAURANTS

Discover contemporary French cuisine at Verses.

For cocktails and a casual dinner, try Méchant Bœuf.

Enjoy a light meal or a drink on the rooftop terrace!



## OUR BREAKFAST BUFFET SELECTIONS

### FULL BREAKFAST

Minimum of 10 people\*

Croissants, chocolate croissants, mini muffins, assorted breads (white, multi-grain, bagels), plain and fruit yogurt, fresh fruit salad, jams and cream cheese.

Choose your selection:

- Bacon, sausage, scrambled eggs and breakfast potatoes
- Crêpes with maple syrup and fruit
- Crêpes with ham and/or cheese
- Maple flavored French toast
- Omelette (plain, ham and/or cheese)

1 selection: 31 / person

2 selections: 34 / person

3 selections: 37 / person

Coffee, decaffeinated coffee, tea and herbal tea, orange and grapefruit juice



### DELUXE CONTINENTAL BREAKFAST

Croissants, chocolate croissants, mini muffins, assorted breads (white, multi-grain, bagels), plain and fruit yogurt, fresh fruit salad, jams, cream cheese.

Coffee, decaffeinated coffee, tea and herbal tea, orange and grapefruit juice

24 / person

### LES A-COTÉS

- Oat meal 5 / person
- Hard boiled egg 3 / person
- Morning Wrap 7 / person

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## OTHER SELECTIONS

### EXTRAS - À LA CARTE

- Assorted pastries (croissants, chocolate croissants and mini muffins) 38 / dozen
- Assorted yogurts 3 / each
- Homemade granola bars 5 / per person
- Bagels, smoked salmon and cream cheese 9 / person
- Fresh fruit smoothies 6.50 / person
- Fresh fruit skewers 5 / person
- Fresh fruit salad 6 / person
- Whole fruit 3.50 / each
- Fresh fruit platter 8 / person
- Assorted house cookies and biscottis 48 / dozen
- Platter of assorted Quebec cheeses ( 2oz / person ) and condiments 11 / person
- Spring or mineral water 7 / bottle
- Coffee, decaffeinated coffee, tea and herbal tea 23 / liter
- Orange or grapefruit juice 18 / pitcher (1.89 liters)
- Soft drinks 4.50 / each
- Alsatian squares 36 / dozen
- Marbled pound cake 36 / dozen
- Chocolate dipped palmiers 36 / dozen
- Fruits parfait 7 / person
- Banana bread 36 / dozen
- Assorted cakes (bananas,citrus,zucchini, apples and cranberries,date) 36 / dozen

## OUR CLASSIC COFFEE BREAKS

Minimum of 10 people\*

### LIQUID BREAK

Coffee, decaffeinated coffee, tea, herbal tea

23 / liter, *minimum 3l*

### NESPRESSO® BREAK

Nespresso® machine with assorted capsules

4.50 / capsule

### SWEET BREAK

Cookies, alsatian squares, fruit salad

Coffee, decaffeinated coffee, tea and herbal tea

16 / person

*Add praline or fruits stuffed doughnuts + 3 / person*

### SALTY BREAK

Vegetable platter with homemade dips, basket of nachos, guacamole and hummus, mixed marinated olives

Coffee, decaffeinated coffee, tea and herbal tea

16 / person

### CHOCOLATE BREAK

Marbled pound cake, chocolate cookies, brownies, fresh fruit platter with chocolate sauce and chocolate dipped pretzels

Coffee, decaffeinated coffee, tea and herbal tea

20 / person

### THE GOURMET BREAK

Fresh fruit salad with berries and mint, coffee cake, apples turnovers

Coffee, decaffeinated coffee, tea, herbal tea and bottled juices

18 / person

### BEVERAGE STATION

All day, replenish 4 times a day

Coffee, decaffeinated coffee, tea, herbal tea

24 / person



## OUR CLASSIC COFFEE BREAKS (CONTINUED)

Minimum of 10 people\*

### COUNTRY "TERROIR" BREAK

Marinated vegetables, Québec cheeses and dried fruit platter, baguette, assorted nuts, cold cut platter

Coffee, decaffeinated coffee, tea and herbal tea

26 / person



### ICE CREAM BREAK

Four ice cream flavors, whipped cream, maraschino cherries, caramel, fudge, fruits jams, toasted coconut

Coffee, decaffeinated coffee, tea and herbal tea

24,50 / person

### HEALTHY BREAK

Berry parfait, granola bar, fresh fruit salad, fruit smoothie and stewed fruits

Coffee, decaffeinated coffee, tea and herbal tea

18 / person









## OUR LUNCH BOX

### Entrée:

- Chef's salad

### Choose (1) sandwich from this selection:



- Italian meats, pickles and Dijon mustard
- Creamy Brie cheese, green apples, romaine lettuce
- Bagel, smoked salmon and cream cheese
-  Smoked meat sandwich
- Grilled chicken, emmental cheese and pistou mayonnaise
- Roast beef, caramelized onions
- BLT Wrap (*bacon lettuce tomato*)
-   Grilled vegetable wrap
- All dressed Focaccia
-  Vegetarian Focaccia
- Maple ham and goat cheese croissant

### Included in your lunch box:

- Individual portion of chips
- Vegetables and dip
- 1 whole fruit
- Soft drink

30 / person

















 : Vegetarian option  : Lactose-free

## OUR LUNCH SELECTION - BUFFET





### COLD BUFFET

Minimum of 10 people\*

Choose (2) entrées for your group

-   • Soup of the day + 4 / person
-   • Grilled vegetables platters
-  • Oriental style Tabouleh salad
-   • Fennel and grapefruit salad
-  • Caesar salad (Sliced chicken + 5 / person)
-   • Mesclun salad with crispy vegetables
-  • Arugula salad, julienne endive and cheddar cheese
-  • Tomato and bocconcini sal, basil-infused oil
-  • Piémontaise salad
- Daily terrine and condiments
-  • Cold cut platter with condiments

Choose 3 sandwiches for your group

- Italian meats, pickles and Dijon mustard
- Creamy Brie cheese, green apples, romaine lettuce
- Bagel, smoked salmon and cream cheese
-  • Smoked meat sandwich
- Grilled chicken, emmental cheese and pistou mayonnaise
- Roast beef, caramelized onions
- BLT Wrap (*bacon letuce tomato*)
-   • Grilled vegetable wrap
- All dressed Foccacia
-  • Vegetarian Foccacia
- Maple ham and goat cheese croissant
- French fries + 4 / person

Choose (1) dessert for your group

- Daily crème brûlée
- Citrus tartlet (2 per person)
- Chocolate mousse
- Assorted cookies (biscotti, brownies, cookies)
- Chef's choice; an assortment of three desserts

Coffee, decaffeinated coffee, tea and herbal tea



*Assorted juices and soft drinks + 4.50 / unit*

36 / person

### HOT BUFFET

Minimum of 10 people\*

Choose (2) entrées for your group

- Soup of the day + 4 / person
- Grilled vegetables platters
- Oriental style Tabouleh salad
- Fennel and grapefruit salad
- Caesar salad (Sliced chicken + 5 / person)
- Mesclun salad with crispy vegetables
- Arugula salad, julienne endive and cheddar cheese
-  • Tomato and mozzarella di buffala salad, basil-infused oil
-  • Piémontaise salad
- Daily terrine and condiments
- Cold cut platter with condiments

Choose (2) mains for your group

-   • Roasted salmon, sauce vierge with fresh and sundried tomatoes
-   • Stir fried shrimps and crispy vegetables julienne
-   • Beef blade with choice of peppers, mushrooms or gorgonzola sauce
-  • Pork ribs with Jack Daniel's® BBQ sauce from Méchant Boeuf
-   • Beef bourguignon with classic garnish
-   • Grilled chicken breast, thyme, gorgonzola or mushrooms sauce
-  • Homemade cannelloni with ricotta cheese, mushrooms and arrabiata sauce
- Chicken stew with cream of mushrooms
-  • Milanese osso bucco
- Lamb Moussaka
-  • Tofu Moussaka
-    • Curried lentils stir fry, coconut milk

All our fish and meat plates are served with a daily side dish

Choose (1) dessert for your group

- Daily crème brûlée
- Citrus tartlet (2 per person)
- Chocolate mousse
- Assorted cookies (biscotti, brownies, cookies)
- Chef's choice; an assortment of three desserts

Coffee, decaffeinated coffee, tea and herbal tea



*Assorted juices and soft drinks + 4.50 / unit*

44 / person






## OUR LUNCH SELECTION - BY PLATE

18 person minimum  
Minimum serving time 1h15mins

Choose (1) entrée for the group

Soup of the day    
Mesclun salad, cherry tomatoes  
and Pecorino shavings

Choose (1) main for the group

Salmon filet, exotic fruit salsa    
Flank steak, thyme jus and shallots    
Chicken breast with prosciutto & bocconcini  
 Homemade cannelloni with ricotta cheese, mushrooms and arrabiata sauce




Dessert for the group

Chef's surprise dessert

Coffee, decaffeinated coffee, tea  
and herbal tea

*Assorted juices and soft drinks + 4.50 / unit*

45 / person

 : Vegetarian option  : Lactose-free  : Gluten-free

*Offer your group two main course options for an additional \$10 per person. When doing so, provide us with a final headcount including menu selections at least 10 days prior to the event. Orders can be changed after this point at a rate \$20 per modified course.  
For groups of 40 or more, use place cards identifying guest names and menu selections.*

## OUR HOMEMADE CANAPÉS/ HORS D'ŒUVRES SELECTION

*Minimum of 1 dozen per items*



### REGULAR SALTY CANAPÉS - COLD

- Crab tartlets, cauliflower cream and espelette pepper
- Prosciutto and melon and lemon balm ⓘ
- Smoked salmon on mini bagel, fresh cream and herbs
- Ham and maple mini-navette
- Eggs and herbs mini-navette
- Tuna salad and parmesan mini-navette

36 / dozen

### REGULAR SALTY CANAPÉS -HOT

- Crispy chorizo arancini
- Crispy mushroom arancini
- Chicken satay, peanut sauce
- Duck on stick with chutney and cranberries ⓘ🌾

36 / dozen

### CHEF'S CHOICE SALTY CANAPÉS - HOT AND COLD

- Seasonally-inspired chef's creations

42 / dozen

### ON BASILIC AND SESAME BREAD

*(Peanuts traces)*

- Salmon tartare
- Angus Beef tartare
- Pissaladière with tapenade d'olive

38 / dozen

### DE LUXE

- Tiger shrimp, Mango and ginger ⓘ🌾
- Mini crab cake, saffron mayonnaise
- Mini beef burger (min. 3 dozen)
- Mini-grilled cheese sandwiches
- Mini-poutine

48 / dozen

### SWEET

*Minimum of 2 dozen per item*

- Fruit or lemon tartlets
- Mini brownies
- Chef's choice

48 / dozen

### ON BREAD

- Terrine, french pickles
- Ratatouille and parmesan cheese
- Mozzarella and pesto
- Smoked duck and poached pears ⓘ

38 / dozen

### ROYAL

- Foie gras cigares, apple & maple
- Lobster rolls
- Oysters on shell with grapefruit caviar ⓘ🌾
- Foie gras mousse, port & figs
- Salmon gravlax blinis, dill yogourt & sturgeon caviar

52 / dozen

### EXTRAS

- Assorted nuts
- Homemade chips ⓘ🌾
- Assorted olives
- Pretzels
- Red beer crackers

6 / person

ⓘ : Lactose-free 🌾 : Gluten-free

## OUR STATIONS AND PLATTERS SELECTION

Minimum of 25 people

### STATIONS

Based on 25 people

- Fried beer chicken with Cajun spice 180
- Smoked salmon with condiments 190
- Fresh fruit platters 120
- Vegetables & dip platter 85
- Quebec cheese platter 180
- Sushi platter with condiments 325  
*(3 pieces per person)*
- Lamb chops 390  
*(3 pieces per person)*
- Smoked meat sandwiches 185
- Raw bar 480  
*(oysters, shrimp, calamari salad, fish tartare)*
- Beef short rib braised with red wine 450
- Salmon fillet with sliced sweet potatoes and garnish Market price
- Duck Foie gras au torchon station 450  
*(2 x 30gr pieces per person)*
- Root vegetables 160
- Starch 120
- Salad bar 200  
*(Mesclun salad,crispy vegetables,arugula salad,parmesan or feta cheese,ceasar salad and vinaigrettes)*

Chef Service (up to 25 people)

- Pasta station 380
- Prime rib roast Market price



### CHEF AVAILABLE AT THE STATION













40 / hour / Chef

Minimum of 4 hours












## EVENING BUFFET

Minimum of 10 people\*

Choose (2) entrées for your group:

-   • Grilled vegetables platters
-  • Oriental style Tabouleh salad
-   • Fennel and grapefruit salad
- Caesar salad (Sliced chicken + 5 / person)
-   • Mesclun salad with crispy vegetables
-  • Arugula salad, julienne endive and cheddar cheese
-  • Tomato and mozzarella di buffala salad, basil-infused oil
-  • Piémontaise salad
-  • Daily terrine and condiments (+3/person)
-  • Cold cut platter with condiments (+3/person)

Choose (2) mains for your group:

-   • Roasted salmon, tomatoes, fresh basil
-   • Pork ribs with Jack Daniel's® BBQ sauce, from Méchant Bœuf (+5/person)
- Stir fried shrimps and crispy vegetables julienne vegetables julienne (+5/person)
-   • Beef shoulders with choice of peppers, mushrooms or gorgonzola sauce
-   • Beef bourguignon with classic garnish
-   • Chicken breast served with thyme, gorgonzola or mushrooms sauce
-  • Homemade cannelloni with ricotta cheese, mushrooms and arrabiata sauce

All our fish and meat plates are served with a daily side dish




Desserts

- Fresh fruit platter
- Assorted desserts, Chef's choice

Coffee, decaffeinated coffee, tea and herbal tea

60 / person



 : Vegetarian option  : Lactose-free  : Gluten-free





For additional options, an extra fee of 6\$ will be applied per person

## OUR DINNER SELECTION – PLATES

### SONNET MENU

#### 3-course menu

##### Choose (1) entrée for the group

- Soup of the day  
- Salmon gravlax with Nori, salad sprout
- Duck carpaccio with black olives with and vervein ratatouille  

##### Choose 1 main for the group

- Red snapper with herbs pesto, Jamaican style chutney, braised chayote and eddo
- Veal striploin with morel, spinach potatoes gnocchi
- Roasted Guinea fowl filet, apricot polenta French fries

#### Dessert:

Daily dessert

Coffee, decaffeinated coffee, tea and herbal tea

66 / person

#### Add a service

Granité with alcohol 5 / person

or

Platter of 3 Québec cheeses 9 / person

*Offer your group two main course options. When doing so, provide us with a final headcount including menu selections at least 10 days prior to the event. For groups of 40 or more, use place cards identifying guest names and menu selections. We offer you to make your choice of meal on site for an extra of 10\$ per person for a group of less than 40 peoples. For groups of 41 persons and more, choice on site will not be accepted.*

*A labour fee of 75\$ will be applicable to groups of 15 people and less.*

 : Lactose-free  : Gluten-free



## OUR DINNER SELECTION – PLATES (CONTINUED)




### PRELUDE MENU

#### 4-course menu


##### Choose (1) entrée for the group

- Soup of the day  
- Heirloom tomatoes and mozzarella cheese, smoked balsamic vinegar

##### Choose (1) second entrée

- Salmon gravlax with Nori, salad sprout 
- Duck carpaccio with black olives with and vervein ratatouille  

##### Choose (1) main for the group

- Red snapper with virgin sauce, vegetables and sorrel tagliatelle 
- Veal striploin with morel, spinach potatoes gnocchi
- Roasted Guinea fowl filet, apricot polenta French fries
- New York beef striploin with gravy, parsnip and chestnut puree

#### Dessert:

Daily dessert

Coffee, decaffeinated coffee, tea and herbal tea

78 / person

#### Add a service

Granité with alcohol 5 / person

or

Platter of 3 Quebec cheeses 9 / person

*Offer your group two main course options. When doing so, provide us with a final headcount including menu selections at least 10 days prior to the event. For groups of 40 or more, use place cards identifying guest names and menu selections\*. We offer you to make your choice of meal on site for an extra of 10\$ per person for a group of less than 40 peoples. For groups of 41 persons and more, choice on site will not be accepted.*

*A labour fee of 75\$ will be applicable to groups of 15 people and less.*

 : Lactose-free  : Gluten-free







## OUR DINNER SELECTION – PLATES (CONTINUED)


### ROYAL MENU

#### 6-course menu




##### First course (1 choice):

- Heirloom tomatoes and mozzarella cheese, smoked balsamic vinegar 
- Salmon gravlax with Nori, salad sprout 
- Duck carpaccio with black olives with and vervein ratatouille  

##### Second course (1 choice):

- Lobster and basilic Ravioli and his saffron-flavored crustacean juice
- Foie gras escalope with grilled fennel in mandarine juice  

##### Third course (1 choice):

- Red snapper with virgin sauce, vegetables and sorrel tagliatelle 
- Roasted spice Black cod Jamaican style chutney, braised chayote and eddo  

##### Fourth Course (1 choice):

- Veal striploin with morel, spinach potatoes gnocchi
- Roasted Guinea fowl filet, apricot polenta French fries
- Beef filet, Espagnole sauce, parsnip and chestnut puree

##### Fifth service:

Three pieces of Québec cheese

##### Dessert:

Daily dessert

Coffee, decaffeinated coffee, tea and herbal tea

90 / person

*Offer your group two main course options. When doing so, provide us with a final headcount including menu selections at least 10 days prior to the event. For groups of 40 or more, use place cards identifying guest names and menu selections. We offer you to make your choice of meal on site for an extra of 10\$ per person for a group of less than 40 peoples. For groups of 41 persons and more, choice on site will not be accepted.*

*A labour fee of 75\$ will be applicable to groups of 15 people and less.*

 : Lactose-free  : Gluten-free

## OUR BAR SELECTION



### REGULAR OPEN BAR

Includes:

Beers and house wine (white and red)

- 1 hour: 20 / person
- 2 hours: 32 / person
- 3 hours: 44 / person
- 4 hours: 56 / person

### À LA CARTE BAR SPEEDRAIL \*\*

- Vodka, Rum, Gin, Scotch, Digestives  
9 / glass
- House wine (white and red)  
40 / bottle
- Beer  
8 / beer

### BOTTLES AVAILABLE UPON REQUEST

Rum, vodka, gin, whiskey, single malts, Cognac and Porto  
Contact us for prices

### POPULAR OPEN BAR\*

Includes:

Beers and house wine (white and red)  
Popular alcohol selection<sup>1</sup>

- 1 hour: 24 / person
- 2 hours: 36 / person
- 3 hours: 48 / person
- 4 hours: 60 / person

<sup>1</sup>Our popular selection:

Vodka: Smirnoff  
White rum: Bacardi  
Dark rum: Captain Morgan Spiced  
Gin: Gordon's  
Scotch: Johnny Walker Red  
Digestif: Baileys  
Beers

### DELUXE OPEN BAR\*

Includes:

Beers and house wine (white and red)  
Deluxe alcohol selection<sup>2</sup>

- 1 hour: 34 / person
- 2 hours: 48 / person
- 3 hours: 62 / person
- 4 hours: 76 / person

<sup>2</sup>Our deluxe selection:

Vodka: Grey Goose  
White rum: Bacardi Superior 8 yrs  
Dark rum: Captain Morgan Spiced  
Gin: Bombay Sapphire  
Scotch: Johnny Walker Black  
Digestifs: Tia Maria & Grand Marnier  
Beers  
Sparkling wine

\*OPEN BAR packages include simple mixes only (e.g. gin & tonic, rum & cola.)

Please note that we do not offer shooter service at events  
A minimum of 300 in sales is required for cash bar services. Otherwise a 125 fee will apply.

- Sommelier service available at your event for 125 / hour (*min. 1 hour*)
- Our mixologist can create signature cocktails for your event  
At 12 per glass.

\*\* Price for beverage served at the Atrium or Terrace may vary.

## OUR WINE SELECTION

### CHAMPAGNE / BUBBLY

Prosecco Ruffino	50
California, Chandon brut Réserve	70
Champagne Brut, Impérial, Moët & Chandon	130

### WHITES

Léon Beyer Rielsing (France)	46
Kim Crawford Sauvignon Blanc (New-Zealand)	49
Oak bank, Chardonnay (Australia)	38
Pinot Blanc Mission Hill (Canada)	44
Chardonnay Mission Hill (Canada)	47
Pouilly-Fuissé Jean-Claude Boisset (France)	56
Sancerre, Domaine Vacheron (France)	71
Château Ste-Michelle (United States)	49

### REDS

Tom Gore, Cabernet Sauvignon (United states)	48
Oak Bank, Cabernet Sauvignon (Australia)	38
Kim Crawford, Pinot Noir (New-Zealand)	49
Bourgogne Gamay Louis Latour (France)	45
Lussac-Saint-Émilion, Château Cap de Merle (France)	45
Barolo, Fontanafredda (Italia)	61
Rioja Reserva, Montecillo (Spain)	47
Tautavel, Grand Terroir, Gérard Bertrand (France)	45
Toscana lucente, luce Della Vite (Italia)	67

*Please note that based upon SAQ arrival, vintages are subject to change.*



## GENERAL CONDITIONS OF HÔTEL NELLIGAN

### PRICES

The prices listed are not subject to commission. Applicable Canadian taxes are: 5% TSP and 9.975% TVQ. Current service fees are: 12.5% for service fees and 5.5% for administration fees.

Please note that the prices for food and beverage can be confirmed in advance; although, item prices are subject to change if confirmed more than 120 days prior to the event.

### CONFIRMATION OF THE NUMBER OF PARTICIPANTS

Events with must confirm the number of guests at least 72 hours prior to arrival.

If the number of guests confirmed is less than the number in attendance, the client will be billed for the number confirmed. If the number of guests confirmed is more than originally indicated, the hotel will do its best to meet the demand but is not obliged to provide more meals than those confirmed by the client. The hotel is not liable to pay any compensation for unconfirmed guests. The client must pay for all uneaten meals and any extra meals provided.

### FOOD AND BEVERAGE

For groups that require one or more meal at the hotel, food and beverage selections must be confirmed at least 10 days prior to the event.

Hôtel Nelligan will not accept any menu changes made less than 72 hours prior to the event.

If the client does not select the group's menu options in the allotted timeframe, the hotel reserves the right to select the food and beverage items. These selections will be made from the catering menu.

Any consumption of food or beverage that is not provided by the hotel, must be stipulated in the contract.

### SPECIFIC CLAUSES

**Presence of a photographer:** The client must notify the hotel if a photographer is to be present during the event (this applies to still photography and/or video services.)

**Musical events:** All legal formalities that must be met when holding certain musical events, such as notifying SOCAN (the Canadian copyright association) and Re-sonne, is paid by the customer. Hôtel Nelligan cannot be held liable if certain rights are not paid and/or certain formalities are not fulfilled. For functions hiring a disc jockey or live music, a SOCAN and Re-sonne licensing fee will apply:

1-100 people:	\$41.13 + \$18.51 (fee per event)
101-300 people:	\$59.17 + \$26.63 (fee per event)
301-500 people:	\$123.38 + \$55.52 (fee per event)

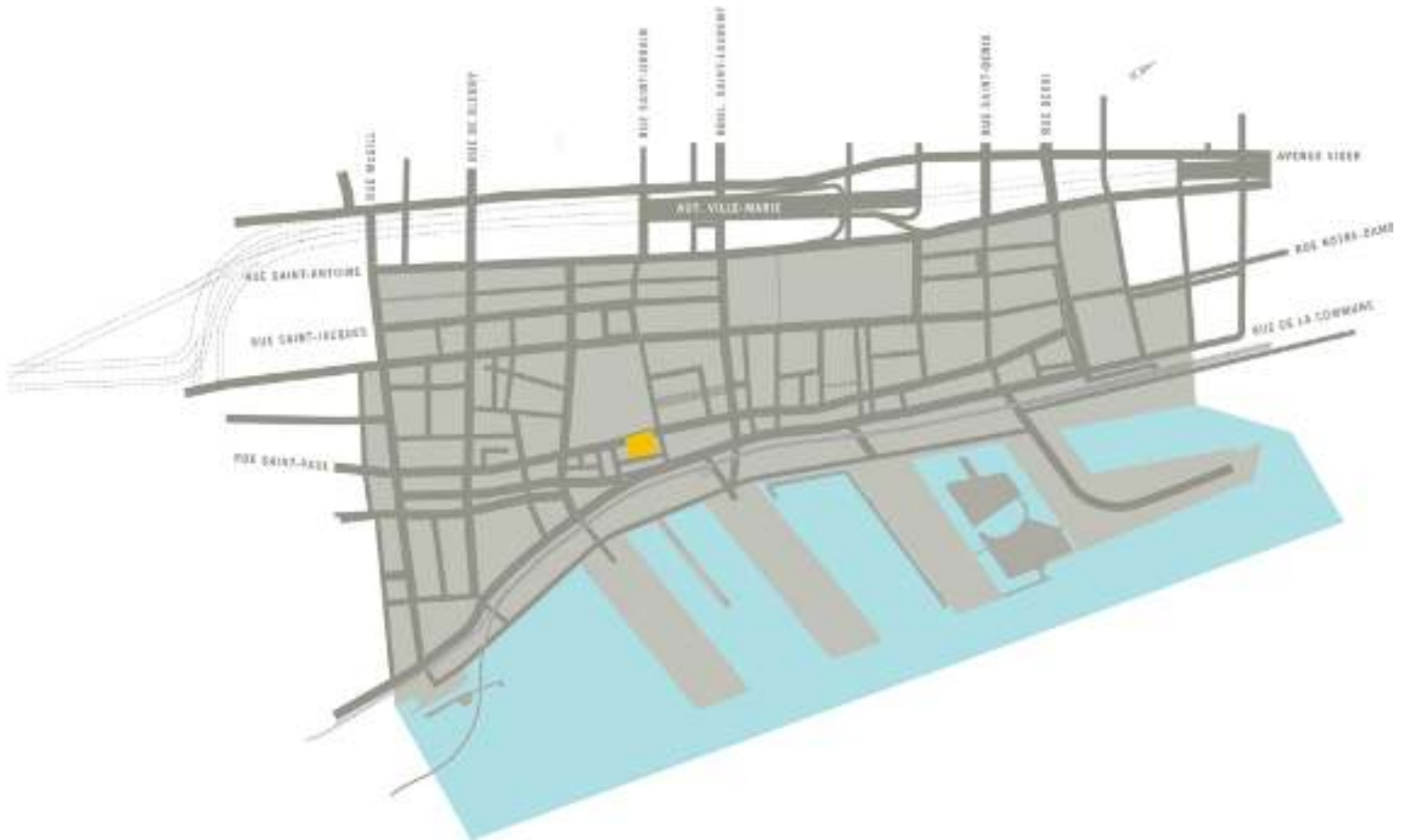
**Signage:** Items supplied by Hôtel Nelligan as decoration remain the property of the hotel. Signage is prohibited without authorization from Hôtel Nelligan. At no time, should nails, staples, thumb tack or other such articles be used. The client will be held responsible for any damages caused by him/her, the guests or sub-contractors.

**Use of the hotel's name or trademark:** Prior to using the name of the hotel, the name of the hotel's parent group, or either entity's logo or trademark, written authorisation from the hotel is required

**Security:** Do not leave any valuables unattended in the meeting rooms. Please close the meeting room doors when unoccupied, as they are accessible to the public. If you notice any suspicious behaviour, please inform a Hôtel Nelligan employee immediately.

### ARTICLE 10 - DAMAGE OF THE MATERIAL AND THEFT

The hotel cannot be held responsible for theft of equipment, or for damage to material brought into the hotel by the client. The client is always responsible for the integrity and safety of their own material. The client is responsible for any damage to the meeting room and common areas as well as damage made to the equipment provided for the event. The client will be held solely responsible for any costs incurred from damage.



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N E L L I G A N

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