

Gourmet BANQUET MENUS

HOTEL

IN COLLABORATION WITH



HOTEL 10

A unique boutique hotel located at the corner of Sherbrooke and St-Laurent, in the heart of the entertainment district and minutes from the legendary Old Montreal and the bohemian chic of Plateau-Mont-Royal.

A historical place of style, where past and present converge, the centenarian Godin Building was erected in 1915.

Whether for work or for pleasure, HOTEL10 is the gathering spot in Montreal.

Ideal for a meeting, a Holiday party, wedding or banquet. In addition, we offer a superb 5,500-square-foot terrace for "happy hours" and private functions.

HOTEL10's dedicated staff has partnered with the professional catering team of Maison Carrier Besson) to provide menus that are sure to please your palate and meet your expectations!

Please join us at the wine bar located in the Lobby lounge of HOTEL10 we will be happy to give you a tour of the property

Hope to see you soon at HOTEL10.

Jo-Anne Sauvé-Taylor

General manager
HOTEL10

David Carrier

President
Maison Carrier Besson
(Agnus Dei and Avec Plaisirs)





MEETINGS

- 6 conference rooms
- Capacity of 12-250 people
- Free Wi-Fi
- Ideal for small to medium business meetings



SPÉCIAL CELEBRATIONS

- Restaurant and Bar
- Lounge-terrace
- Capacity of 700 people, including the terrace
- Urban space for business cocktails, weddings and social events
- Penthouse with panoramic views.
Capacity of 300 people



BREAKFAST

CLASSIC PACKAGE

Pastries (2 per person)
Sliced fruits
Orange juice
Coffee or tea

\$15,00

PRICE PER PERSON
PLUS TAXES AND SERVICE
*MINIMUM 6 GUESTS

SELECTION PACKAGE

Pastries (2 per person)
One choice À la carte
Sliced fruits
Grapefruit and orange juice
Coffee or tea

\$18,75

PRICE PER PERSON
PLUS TAXES AND SERVICE
*MINIMUM 6 GUESTS

EXECUTIVE PACKAGE

Pastries
Three choices À la carte
Sliced fruits
Grapefruit, orange and
cranberry juice
Coffee or tea

\$21,95

PRICE PER PERSON
PLUS TAXES AND SERVICE
*MINIMUM 6 GUESTS

COFFEE BREAK

Two choices À la carte
Juice / soft drinks
Coffee or tea

Sliced fruits (+ 3,00\$)

\$11,95

PRICE PER PERSON
PLUS TAXES AND SERVICE
*MINIMUM 6 GUESTS



À LA CARTE

Sliced fruits
Muffins
Mini-pastries
Granola & yogurt
Various breads (pistachio, lemon et banana)
Egg wrap
Gourmet cookies
Homemade shortbread and palmiers
Magic squares
Chocolate mendiants
Cheddar and grapes

ORGANIC AND FAIR TRADE COFFEE

10 cups	26,00 \$
30 cups	65,00 \$
50 cups	105,00 \$
100 cups	200,00 \$

PACKAGES



Healthy Lunch Box PACKAGE

THE VEGGIE

18,25\$

PRICE PER PERSON
+ TAXES ET SERVICE

*MINIMUM 5 GUESTS

Bean salad, feta and white balsamic
Beets, chives, white balsamic
and walnut oil vinaigrette
Fresh fruit salad
70% dark chocolate bar Kilo Solution



THE ENERGIZER

22,75\$

PRICE PER PERSON
+ TAXES ET SERVICE

*MINIMUM 5 GUESTS

Salmon, sauce vierge and brown rice with turmeric
Green beans, lemon mustard vinaigrette
Fresh fruit salad
70% dark chocolate bar Kilo Solution



THE ATHLETIC

22,75\$

PRICE PER PERSON
+ TAXES ET SERVICE

*MINIMUM 5 GUESTS

Tandoori chicken and bulgur tabbouleh
Variety of pickled vegetables
Fresh fruit salad
70% dark chocolate bar Kilo Solution



Lunch Tray PACKAGE



APPETIZERS AND SALADS

- Cheddar, croutons and grapes
- Crostini with salmon gravlax, squid ink bread
- Kale, quinoa and red rice
- Orzo salad with raisins and cucumber, birch syrup and lime zest vinaigrette
- Quinoa, green apple, maple and Le Canotier de l'Isle cheese
- Heart of palm, mango and cilantro, sesame vinaigrette

SANDWICHES AND MAIN COURSES

- Rustic baguette, prosciutto, Migneron de Charlevoix cheese, spinach and pear compote with maple syrup
- Roast beef, Italian tomatoes and chipotle mayonnaise on focaccia
- Smoked Gouda, grilled Portobello, roasted peppers, onion confit, arugula and basil mayonnaise on gluten free bread
- Duck confit, orange jam, pecans and cheddar on beet bread
- Salmon brochette, Mediterranean marinade, roasted tomato and zucchini, cilantro dip
- Crispy panko chicken, harissa sauce
- Chicken and mango salsa with onions, red peppers, cilantro and lime juice
- Pork medallions, yellow mustard sauce and Deli-style pickled vegetables

LUNCH TRAY SELECTION

- Choice of 1 lunch tray
- 2 Appetizers or salads
- 2 sandwiches
- 1 Dessert
- Choice of beverage

\$28,75

PRICE PER PERSON
PLUS TAXES AND SERVICE
*NO MINIMUM

DESSERTS

- Seasonal fruits dipped in 60 % dark chocolate
- Fresh fruit salad
- Mini pastry case with lemon and white chocolate decorated with meringue
- Blackcurrant and orange mousse
Genoise
- The triple chocolate dome
- Vanilla Tonka bean mousse, cashews and chocolate brownie on a crisp wafer
- Raspberry and chocolate tart

Executive PACKAGE



EXECUTIVE PACKAGE

Choice of Executive
Lunch Tray
Choice of beverage

\$36,95

PRICE PER PERSON
TAXES AND SERVICE
*NO MINIMUM

THE SALMON GRAVLAX

Appetizer: Tomato, watermelon, cucumber and feta cheese mosaic

with olive oil, balsamic vinegar and fresh herbs

Salad: Orzo salad with tomatoes, corn, avocado and feta

Main Course: Atlantic salmon gravlax, dill and cumin

Side dish: Gourmet cheese duo, birch syrup, croutons, nuts and berries

Dessert: Selection from the pastry chef

THE DUCK MAGRET

Appetizer: Beets, chèvre des Neiges, hazelnuts and yuzu vinaigrette

Salad: Quinoa, green apple, maple and Le Canotier de l'Isle cheese

Main Course: Duck magret, blueberry and rosemary compote

Side dish: Gourmet cheese duo, birch syrup, croutons, nuts and berries

Dessert: Selection from the pastry chef

THE PORK FILLET

Appetizer: Beets, chèvre des Neiges, hazelnuts and yuzu vinaigrette

Salad: Orzo salad with raisins and cucumber, birch syrup and lime zest vinaigrette

Main Course: Pork fillet mignon stuffed with goat cheese and asparagus

Side dish: Gourmet cheese duo, birch syrup, croutons, nuts and berries

Dessert: Selection from the pastry chef

THE BEEF TATAKI

Appetizer: Caramelized squash, lamb's lettuce, honey mustard vinaigrette

Salad: Orzo salad with raisins and cucumber, birch syrup and lime zest vinaigrette

Main Course: Beef Tataki, sesame oil, ginger, pink pepper, tarragon and lime juice

Side dish: Gourmet cheese duo, birch syrup, croutons, nuts and berries

Dessert: Selection from the pastry chef

THE CHICKEN TAGINE

Appetizer: Caramelized squash, lamb's lettuce, honey mustard vinaigrette

Salad: Moroccan salad with green lentils and parsley

Main Course: Chicken tagine, apricots, oranges and Moroccan black olives

Side dish: Gourmet cheese duo, birch syrup, croutons, nuts and berries

Dessert: Selection from the pastry chef

THE VEGGIE

Appetizer: Beets, chèvre des Neiges, hazelnuts and yuzu vinaigrette

Salad: Italian tomatoes, tri-colour peppers, edamame and basil, sesame vinaigrette

Main Course: Zucchini and Chèvre des Neiges flan, cranberries, pistachios and cilantro

Side dish: Gourmet cheese duo, birch syrup, croutons, nuts and berries

Dessert: Selection from the pastry chef

Main Course Salad PACKAGE



MAIN COURSE SALAD PACKAGE

Main Course Salad Tray
Cheddar, croutons
and grape
Seasonal fruit with 60%
dark chocolate
Choice of Beverage

\$24,75

PRICE PER PERSON
TAXES AND SERVICE
*NO MINIMUM



Marinated salmon on bed of quinoa with
fresh herbs (mint, parsley and cilantro) and
cherry tomatoes

Grilled tofu with ginger, kale salad, celery, green apple and
cucumber, balsamic-sesame vinaigrette

Shredded Quebec duck confit on mesclun, cherry
tomatoes, mandarins, cranberries and cucumber,
raspberry vinaigrette

Chicken caesar salad

Tandoori chicken, roasted cauliflower, Indian-style chickpeas,
lemon-yogurt vinaigrette

Glazed pork tenderloin, buckwheat noodles, edamame and bean
sprouts, Asian vinaigrette

MENU



BUFFETS

COLD buffet

CLASSIC PACKAGE

1 appetizer
2 salads
2 sandwiches
1 dessert

\$22,50
PRICE PER PERSON
PLUS TAXES AND SERVICE
*MINIMUM 10 GUESTS

SELECTION PACKAGE

2 appetizers or
hors d'œuvres
3 salads
2 sandwiches
1 dessert

\$24,95
PRICE PER PERSON
PLUS TAXES AND SERVICE
*MINIMUM 10 GUESTS

EXECUTIVE PACKAGE

4 appetizers or
hors d'œuvres
3 salads
2 sandwiches
1 dessert

\$34,95
PRICE PER PERSON
PLUS TAXES AND SERVICE
*MINIMUM 10 GUESTS

APPETIZERS AND SALADS

Seasonal crudités with dip
Cheddar, croutons and grape
Mini-quiche, green apple and aged cheddar
Crostini with salmon gravlax, squid ink bread
Kale, quinoa and red rice
Orzo salad with raisins and cucumber, birch syrup and lime zest vinaigrette
Quinoa, green apple, maple and Le Canotier de l'Isle cheese
Heart of palm, mango and cilantro, sesame vinaigrette
Greek-style legume and vegetable duo, feta vinaigrette
Sweet potatoes, dried cranberries and cilantro
Tabbouleh with Italian tomatoes and mint, lemon vinaigrette
Beets, chives, white balsamic and nut oil vinaigrette
Italian tomatoes, tri-colour peppers, edamame and basil, sesame vinaigrette
Wild black rice, red peppers, peas, carrots and ginger, creamy chili sauce
Indian-style cauliflower, coriander, onion, chickpeas, lemon-yogurt vinaigrette
Arugula salad with pear and Le Sorcier de Missisquoi cheese, walnut vinaigrette
Baby spinach, baby corn, edamame, carrots, cashews and radish, peanut vinaigrette

DESSERTS

Seasonal fruits dipped in 60 % dark chocolate
Fresh fruit salad
Mini pastry case with lemon and white chocolate decorated with meringue
Blackcurrant and orange mousse Genoise
The triple chocolate dome
Raspberry and chocolate tart
Vanilla Tonka bean mousse, cashews and chocolate brownie on a crisp wafer

À LA CARTE SANDWICHES

Wine-glass	\$8.50
Hors d'oeuvre	\$3.25
Beverages	\$4.00

A DAY AT H10

Breakfast in Godin space or
Selection package in private room
Selection buffet Lunch
Coffee-break (coffee, tea, one à la carte choice)
Private room (jardin or executive)
Audio equipment (projector and screen)

\$75,00
PRICE PER PERSON
PLUS TAXES AND SERVICE
*MINIMUM 10 GUESTS

Grilled beef kebab, fresh Italian tomatoes, yogurt sauce
Veggie pita with zucchini, red peppers, feta and pesto
Whole wheat Croiss'Wich bread, chicken supreme, lettuce, roasted peppers, Italian tomatoes and Swiss cheese
Panko eggplant, basil, sour cream, onion confit and spinach on ciabatta
Smoked turkey, guacamole, tomatoes, red onions and Swiss cheese
Tuna and anchovies with olive and caper garnish on flatbread
Sicilian with capicollo, mortadella, provolone, sun-dried tomato pesto, red peppers, marinated eggplant and Moroccan black olives
Traditional French baguette with smoked ham, cheese and Meaux mustard

HOT buffet



CLASSIC HOT PACKAGE

2 salads
1 hot entrée
Vegetable side
and/or starch
Bread and butter
1 dessert
Coffee and tea

\$34,95

PRIX PER PERSON
PLUS TAXES AND SERVICE
*MINIMUM 10 GUESTS

SIGNATURE PACKAGE

2 salads
2 hot entrées
Vegetable side
and/or starch
Bread and butter
1 dessert
Coffee and tea

\$39,95

PRIX PER PERSON
PLUS TAXES AND SERVICE
*MINIMUM 10 GUESTS

SALADS

Greek-style legume and vegetable duo, feta vinaigrette
Sweet potatoes, dried cranberries and cilantro
Tabbouleh with Italian tomatoes and mint, lemon vinaigrette
Beets, chives, white balsamic and nut oil vinaigrette
Italian tomatoes, tri-colour peppers, edamame beans and basil, sesame vinaigrette
Wild black rice, red peppers, peas, carrots and ginger, creamy chili sauce
Indian-style cauliflower, coriander, onion, chickpeas, lemon-yogurt vinaigrette
Arugula salad with pear and Le Sorcier de Missisquoi cheese, walnut vinaigrette
Baby spinach, baby corn, edamame beans, carrots, cashews and radish, peanut vinaigrette

HOT ENTRÉES

Veggie lasagna with eggplant, carrot and zucchini
Chicken supreme with olives, wild mushrooms and roasted garlic
Grilled salmon steak, cider sauce
Braised beef medallion, onions and brown beer sauce

DESSERTS

Seasonal fruits dipped in 60 % dark chocolate
Fresh fruit salad
Mini pastry case with lemon and white chocolate decorated with meringue
Blackcurrant and orange mousse Genoise
The triple chocolate dome
Raspberry and chocolate tart
Vanilla Tonka bean mousse, cashews and chocolate brownie on a crisp wafer



DINNERS, COCKTAILS & STATIONS

SEATED dinners

CLASSIC PACKAGE

1 Appetizer (soup or salad)
Main course and side dish
1 Dessert
Coffee and tea

\$55,00

PRICE PER PERSON
PLUS TAXES AND SERVICE
*MINIMUM 10 GUESTS

SELECTION PACKAGE

1 Appetizer
Soup
Main course and side dish
1 Dessert
Coffee and tea

\$66,00

PRICE PER PERSON
PLUS TAXES AND SERVICE
*MINIMUM 10 GUESTS

EXECUTIVE PACKAGE

1 Appetizer
Soup
Salad
Main course and side dish
1 Dessert
Coffee and tea

\$76,00

PRICE PER PERSON
PLUS TAXES AND SERVICE
*MINIMUM 10 GUESTS

APPETIZERS AND SALADS

Goat cheese and hazelnuts on bed of two beets,
microgreens and citrus vinaigrette

Viande des Grisons dried beef on a flowered bed of lamb's
lettuce, shallot emulsion. Tea-flavored parmesan tuile

Spinach and organic herbs. Candied tomatoes,
Moroccan black olives and Parmigiano Reggiano

Arugula salad, strawberries and parmesan chips

SOUP

Light celery cream, cauliflower mousse, salicornia and
sea pepper

Carrot and cumin soup, fresh mint

Cream of caramelized Jerusalem artichoke soup.

Seared scallops and micro-shoots

MAIN COURSE, SIDE DISH

Pork tenderloin stuffed with goat cheese and
asparagus, morel mushrooms, malted vegetables and
hazelnuts. Parsnip puree, almond cream and Brussels
coulis

Cilantro-flavoured veal steaks, mushroom and port
stew. Salsify purée and caramelized brussels sprouts

Tofu soufflé with maple caramelized onions and
papadum crisps. Mustard and dill

Unilateral cooked crunchy salmon, green lentils risotto
with vegetables, prosciutto chips and dill-favoured
mustard sauce

Chicken breast, goat cheese and chives mashed
potatoes

DESSERTS

Green tea and passion entremet

Chocolate fondant with berries

Triple chocolate dôme

Tri-colors triangle: pistachio, raspberry and vanilla

COCKTAILS



HORS D'ŒUVRES

Banana and zucchini fritter, curry sauce
Fried Asian dumplings with white fish, cilantro and ginger
Surprise watermelon
BBQ pulled pork, red cabbage and prosciutto
Japanese pork brochette, tonkatsu sauce
Chipotle and pineapple shrimp with chives
Grilled chicken brochette with garlic, chili sauce
Beef tataki, wasabi mayonnaise and sea salt
Vietnamese-stuffed lettuce
Fried crispy goat cheese ball
Cauliflower and beetroot powder panna cotta on Oka shortbread
Ginger marinated salmon strips, pepper and mint
Gravlax Cube with Dill Cream and Yello Caviar
Vegetable macaron, goat cheese and arugula
Quail with black beans, Thai basil and mango
Crusty Smoked meat with pickle français
Pork cheek miniburger with whisky onion compote
Lamb filet canapé on an oka cheese shortbread with onion and blueberry confit
Mini courgette and spinach soufflé (hot)
Fresh mozzarella, salvia, wild mushrooms and pumpkin arancini (hot)
Panko-crusted crab cake and curry mayonnaise (hot)
Catalane shrimp donut with sundried tomato, cilantro and safran aioli (hot)
Grilled cheese Oka and pear (hot)
Apple-flavoured smoked duck tarte tatin (hot)

WELCOME PACKAGE

5 hors d'oeuvres
1 glass of wine per person

\$29,95

PRICE PER PERSON
PLUS TAXES AND SERVICE
*MINIMUM 10 GUESTS

SIGNATURE PACKAGE

12 hors d'oeuvres
2 glasses of wine per person

\$4,95\$

PRICE PER PERSON
PLUS TAXES AND SERVICE
*MINIMUM 10 GUESTS

DINNER PACKAGE

18 hors d'oeuvres
2 glasses of wine per person

\$74,95

PRICE PER PERSON
PLUS TAXES AND SERVICE
*MINIMUM 10 GUESTS

10 PACKAGE

10 hors d'oeuvre
2 glasses of wine per person
1 station
2 hours open bar
(regular alcool)

\$ 69,95

PRICE PER PERSON
PLUS TAXES AND SERVICE
*MINIMUM 40 GUESTS

PLATTERS TO SHARE

	Small (5 pers.)	Large (10 pers.)
Seasonal crudités and dips	21,50	36,50
Caramelized and spiced nut mixture	21,50	38,50
Nachos, salsa, guacamole and sour cream	24,75	46,50
Hummus trio	24,75	46,50
Cold cuts and croutons	34,75	64,50
Brie Vaudreuil and Oka, cheeses, nuts and croutons	32,50	60,00
Fine Quebec cheeses	46,00	80,00

SWEET HORS D'ŒUVRES

Mini-Fruit Brochette Drizzled with Chocolate
Strawberry dipped in 60 % dark chocolate
Dark chocolat mini square, orange and balsamic perfume

STATIONS

SALTY STATIONS

NACHOS STATION

6,75\$

PER PERSON
MIN. 100 PERSONS

POUTINE STATION

8,25\$

PER PERSON
MIN. 100 PERSONS

PULLED PORK STATION

8,95\$

PER PERSON
MIN. 100 PERSONS

OYSTER STATION (2/PERS)

10,95\$

PER PERSON
MIN. 100 PERSONS

SMOKED MEAT STATION

14,50\$

PER PERSON
MIN. 100 PERSONS

CHINESE NOODLES STATION

14,75\$

PER PERSON
MIN. 100 PERSONS

SKEWER STATION

(Shrimp, pork, beef, chicken)

15,95\$ (2 CHOICE OF SKEWERS)

PER GUEST
MIN. 100 PERSONS

SNACK STATION

5,75\$

PER PERSON
MIN. 100 PERSONS

SWEET STATION

DONUT STATION

\$6,95

PER GUEST
MIN. 100 GUESTS

SORBET STATION

\$10,25

PER GUEST
MIN. 25 GUESTS

DECADENT SWEETS STATION

\$12,00

PER GUEST
MIN. 100 GUESTS

CHEESE AND FRUITS STATION

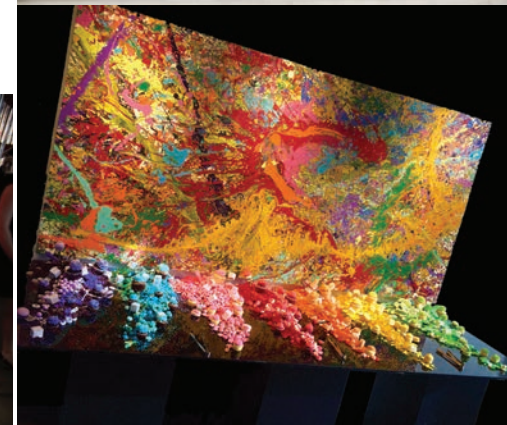
12,25\$

PER GUEST
MIN. 100 GUEST

CHOCOLATE CUBE STATION

\$13,25

PER GUEST
MIN. 100 GUESTS



BAR 20

Bar20 at HOTEL10, adjoining our urban terrace and recently revamped for an extraordinary experience, welcomes you for a moment of discovery and relaxation.

Bar20 is a wine bar* offering a selection of 30 wines of the highest quality, imported from the world's best wine-producing regions.

**Bar20 is pronounced Bar Vingt, which rhymes with vin in french.*



RED wine

Latue Tempranillo, La Mancha, Bodegaslatue, Spain	\$45
Rocca di Montemassi, Le Focaie, Toscana, Italy	\$50
Jardins de Bagatelle, St-Chinian, Languedoc-Roussillon, France	\$50
Valpolicella Classico, Bolla, Veneto, Italy	\$50
Belleruche M.Chapoutier, Vallée du Rhône, France	\$50
Pinot noir, Baron Philippe de Rothschild, France	\$50
Masciarelli Montepulciano, Abruzzes, Italy	\$55
Grinon Caliza,Syrah petit, Spain	\$55
Chianti Classico, Pèppoli, Marchesi Antinori, Italy	\$85
Beringer Knight's Valley Meritage, Sonoma, USA	\$110

WHITE wine

Domaine du Tariquet, Chenin - Chardonnay, France	\$36
Pierre à Feu Touraine, Domaine Vincent Ricard, France	\$42
Fumé blanc, Errazuriz, Casablanca, Chile	\$42
Brickyard Riesling, Niagara Peninsula, Ontario	\$50
Gros manseng - Sauvignon, Alain Brumont, France	\$50
Cuvée Charlotte, Domaine les Brome, Québec	\$50
Sauvignon Blanc, Private Bin, Marlborough, New Zealand	\$50
Bourgogne Aligoté, Louis Roche, France	\$60
Léon Beyer, Pinot gris, Alsace, France	\$70
Bourgogne Chardonnay, Louis Latour, France	\$75

ROSÉ

Pétale de rose, Côte de Provence, France	\$50
Roseline Prestige, Var, France	\$50

BUBBLY

Cava 1312, Mestres, Spain	\$45
Sieur d'Arques, Blanquette de Limoux, France	\$50
Domaine Chandon Réserve, California	\$85
Moët et Chandon Impérial Brut, Champagne, France	\$130
Veuve Clicquot Ponsardin Brut, Champagne, France	\$160
Don Pérignon Brut, Champagne, France	\$450

PORT

Taylor Fladgate Special White, Porto blanc	\$50
Taylor Fladgate Late Bottled Vintage	\$65
Fonseca 20 Year Old Tawny	\$140



BLVD44

Located inside HOTEL10, Blvd44 is a popular nightclub that is laid out in three sections (the main room, the mezzanine and the terrace), each offering its own unique atmosphere.

Divided thusly, Blvd44 manages to be all things to everyone -- a cool nightclub with a bumping dance floor and a variety of vip booths, a busy but relaxed bar for mingling, and a quiet place to grab a private drink with friends.

Blvd44 is also the ideal setting for private parties, corporate events, media announcements, product launches, fashion shows, cocktail parties and other special events. We have a team of hospitality professionals who are always available to make your event a spectacular success.

In addition, if your group needs additional support to plan your special event, such as concept creation, project management, entertainment booking, menu design, decor planning and installation, our in-house event planner is available to work with you. For more information, please contact us: (514) 638-2583.

info@blvd44montreal.com



	ESPACE GODIN	BLVD 44	JARDIN	ST-LAURENT	CLARK	EXECUTIVE
Niveau / Level	RDC G	Niveau S Level	RDC G	Niveau S Level	RDC G	RDC G
Pied ² / sq. ft.	2,815	2,000	676	1,219	312	676
Dimensions		-	26x26	23x53	26x12	26x26
Hauteur / Height	18'	14'	10'11"	10'2"	10'11"	10'11"
Aménagement Banquet Dinner Setup	130					14
Style école (3/table) Classroom (3/table)			24	72		
Style théâtre Theatre style	100		30	110	15	
Tables en demi-lune de 6 pers. ½ Rounds of 6 ppl.			24	48	12	
Tables rondes de 8 pers. Round tables of 8 ppl.		80	40	90	16	
Tables en U (3/table) U-shape (3/table)			18	40	15	
Style salle de conférence Boardroom			16	34	12	
Reception Cocktail	250	200	40	150	20	

Salles multi-fonctionnelles | Multifunctional venues





HOTEL

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IN COLLABORATION WITH

