

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

- 4 conference rooms
- Capacity of 12-100 people
- Free Wi-Fi
- Ideal for small to medium business meetings

SPÉCIAL CELEBRATIONS

- Restaurant and Bar
- Lounge-terrace
- Capacity of 600 people
- Urban space for business cocktails, weddings and social events

BREAKFAST

CLASSIC PACKAGE

Pastries (1 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
 - Various breads (pistachio, lemon et banana)
 - Smoked salmon and cream cheese on mini-bagel
 - Egg wrap
 - Gourmet cookies
 - Homemade shortbread and palmiers
 - Magic squares
 - Chocolate mendiants

PACKAGES



Lunch Tray PACKAGE



APPETIZERS AND SALADS

- Oka cheese with homemade croutons and onion jam
- Devilled egg over mashed potatoes
- Kale, quinoa and red rice
- Fresh cherry tomato salad with mint, lemon and fleur de sel
- Quinoa, green apple, maple and Le Canotier de l'Isle cheese
- Duo of red and Basmati rice, fresh beans, lemon-lime vinaigrette

SANDWICHES AND MAIN COURSES

- Lemon smoked salmon wrap on onion compote with cranberries and brie
- Roast beef, Italian tomatoes and chipotle mayonnaise on focaccia
- Goat cheese, red peppers, cucumbers, carrots and arugula on whole-grain bread
- Duck confit, orange jam, pecans and cheddar on beet bread
- Cajun salmon brochette with onions and red peppers
- 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

- 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
- Apple Dacquoise
- The triple chocolate dome
- Raspberry and chocolate tart

Executive PACKAGE



EXECUTIVE PACKAGE

Choice of Executive
Lunch Tray

\$36,95

PRICE PER PERSON
TAXES AND SERVICE
*NO MINIMUM

THE RED CURRY SHRIMP

Appetizer: Tomato, watermelon, cucumber and feta cheese mosaic with olive oil, balsamic vinegar and fresh herbs

Salad: Mdardara rice (pilaf of jasmine rice, green lentils and onion confit)

Main Course: Red curry shrimp

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

Dessert: Selection from the pastry chef

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 BEEF TATAKI

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

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

Main Course: Licorice beef tataki, micro salad, fleur de sel and mushroom cooking 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
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

Veal roast on fennel salad, tomato and ginger salsa

Sesame-crusted tofu on green apple, celery, cucumber, tomato and mango salad, Asian-style sauce

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

Chicken caesar salad

Chicken, baby corn, red beans and peppers, avocado, nachos and cilantro sour cream

MENU

WEDDING packages



3-COURSE DINNER PACKAGE

Room rental
Service
Welcome cocktail
A half bottle of wine
per person

Hors d'oeuvres (4)
Soup or salad
Main course
Dessert

\$100

MINIMUM 100 GUESTS
PRICE PER PERSON
PLUS TAXES AND SERVICE

4-COURSE DINNER PACKAGE

Room rental
Service
Welcome cocktail
A half bottle of wine
per person

Hors d'oeuvres (5)
Soup or salad
Starter
Main course
Dessert

\$115

MINIMUM 100 GUESTS
PRICE PER PERSON
PLUS TAXES AND SERVICE

5-COURSE DINNER PACKAGE

Room rental
Service
Welcome cocktail
A half bottle of wine
per person

Hors d'oeuvres (5)
Soup or salad
Starter
Main course
Fine Cheese
Dessert

\$140

MINIMUM 100 GUESTS
PRICE PER PERSON
PLUS TAXES AND SERVICE



SOUPS AND SALADS

Cream of cauliflower and parsnip, tarragon emulsion

Carrot soup with fried ginger

Red beets, nicoise lettuce, grapefruit confit,
pistachio, creamy coffee vinaigrette

Grilled tart melon, marinated daikon, lamb's lettuce,
basil and lime vinaigrette

STARTERS

Viande des Grisons on bed of lamb's lettuce, shallot emulsion,
tea-infused parmesan tuiles

Scallop ceviche, butternut squash, green apple and salicornia

Poached mussels, sundried-tomato vinaigrette

MAIN COURSES

Kamouraska rack of lamb with Colombo spices,
spicy pineapple sauce and tamarind pulp

Grilled chicken supreme, cream of oyster mushrooms with vanilla and lemon

Red snapper with tarragon, parmesan risotto, arugula puree
and tomato confit with sage

Chef's choice of vegetables and a starch

Bread, whole-grain mustard butter and honey

FINE CHEESE

Trio of gourmet Québec cheeses

Berry compote, ground cherries, spiced nuts

DESSERTS

Dark chocolate square with orange and balsamic

Cheesecake, strawberries, and white chocolate dome

Dark chocolate pot, red fruit gazpacho

Strawberry, blueberry and cantaloupe salad, light orange and basil syrup



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
Oka cheese with homemade croutons and onion jam
Deville egg over mashed potatoes
Kale, quinoa and red rice
Fresh cherry tomato salad with mint, lemon and fleur de sel
Quinoa, green apple, maple and Le Canotier de l'Isle cheese
Duo of wild and Basmati rice, fresh beans, lemon-lime vinaigrette
Bruschetta with goat cheese, Greek yogurt, roasted peppers and Kalamata olives
Greek-style legume and vegetable duo, feta vinaigrette
Sweet potatoes, dried cranberries and cilantro
Farfalle, cherry tomatoes, dill, red onions and yogurt sauce
Carrot and arugula salad with cumin, cardamom and harissa sauce
Italian tomatoes, tri-colour peppers, edamame and basil, sesame vinaigrette
Wild black rice, red peppers, peas, carrots and ginger, creamy chili sauce
Orzo, tomatoes, corn, avocado, feta and cilantro
Israeli couscous with green vegetables and sautéed mushrooms
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
Apple Dacquoise
The triple chocolate dome
Raspberry and chocolate tart

SANDWICHES

Shredded pork wrap and coleslaw
The « veggie » with hummus, button mushrooms, baby kale, Lebanese cucumbers and tomatoes on spinach bread
Whole-grain bread, chicken breast, cheddar, lettuce, tomatoes, honey mustard mayo
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

À LA CARTE

Wine-glass	\$8.50
Hors d'oeuvre	\$3.25
Beverages	\$3.00

HOT buffet



CLASSIC HOT PACKAGE

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

\$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

\$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
Farfalle, cherry tomatoes, dill, red onions and yogurt sauce
Carrot and arugula salad with cumin, cardamom and harissa sauce
Italian tomatoes, tri-colour peppers, edamame beans and basil, sesame vinaigrette
Wild black rice, red peppers, peas, carrots and ginger, creamy chili sauce
Orzo, tomatoes, corn, avocado, feta and cilantro
Israeli couscous with green vegetables and sautéed mushrooms
Baby spinach, baby corn, edamame beans, carrots, cashews and radish, peanut vinaigrette

HOT ENTRÉES

Veggie lasagna with eggplant, carrot and zucchini
Lasagna di vitello (veal) with fresh tomato marinara and basil
Chicken supreme with olives, wild mushrooms and roasted garlic
Grilled salmon steak, cider sauce
Braised beef medallion, lemon and brown beer sauce
Shrimp penne with leek, pear and pink pepper
Creamy salmon and spinach lasagna
Parmentier with pulled pork

DESSERTS

Seasonal fruits dipped in 60 % dark chocolate
Fresh fruit salad
Mini pastry case with lemon and white chocolate decorated with meringue
Apple Dacquoise
The triple chocolate dome
Raspberry and chocolate tart

DINNERS, COCKTAILS & STATIONS



SEATED dinners

CLASSIC PACKAGE

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

\$55,00

PRICE PER PERSON
PLUS TAXES AND SERVICE
*MINIMUM 10 GUESTS

SELECTION PACKAGE

1 Appetizer
Soup
Main course and side dish
1 Dessert

\$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

\$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

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

10 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

HORS D'ŒUVRES

Banana and zucchini fritter, curry sauce

Fried Asian dumplings with white fish, cilantro and ginger

Watermelon, grilled halloumi cheese and mint

Chicken with maple and pumpkin butter on cranberry
crouton

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

Basil, Harvati and prosciutto roll

Goat cheese puff with honey and balsamic fig

Ginger marinated salmon strips, pepper and mint

Éclair with parmesan cream and mushroom duxelle

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



SWEET HORS D'ŒUVRES

Mini-Fruit Brochette Drizzled with Chocolate

Strawberry dipped in 60 % dark chocolate

Black forest bouchée

STATIONS

DONUT STATION

\$6,95

PER GUEST
MIN. 100 GUESTS

POUTINE STATION

\$8,25

PER GUEST
MIN. 100 GUESTS

SORBET STATION

\$10,25

PER GUEST
MIN. 25 GUESTS

DECADENT SWEET STATION

\$12,00

PER GUEST
MIN. 100 GUESTS

CHOCOLATE CUBE STATION

\$13,25

PER GUEST
MIN. 100 GUESTS



A close-up photograph of gold-colored lettering on a dark, textured fabric background. The letters are 'BAR' stacked above '20'. The '20' is significantly larger than the 'BAR'. The gold has a shimmering, metallic texture.

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 Focaiè, 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



BLVD 44

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



HOTEL

	ESPACE GODIN	ESPACE ARTHUR	TERRASSE TERRACE	BLVD 44	JARDIN	ST-LAURENT	CLARK	EXECUTIVE
Niveau / Level	RDC G	RDC G	RDC G	Niveau S Level	RDC G	Niveau S Level	RDC G	RDC G
Pied ² / sq. ft.	2,815	1475	5,000	2,000	676	1,219	312	676
Dimensions		55x27		-	26x26	23x53	26x12	26x26
Hauteur / Height	18'	10'		14'	10'11"	10'2"	10'11"	10'11"
Aménagement Banquet Dinner Setup	130	60	225					14
Style école (3/table) Classroom (3/table)					24	72		
Style théâtre Theatre style	100		200		30	110	15	
Tables en demi-lune de 6 pers. Half Rounds of 6 pers.					24	48	12	
Tables rondes de 8 pers. Round tables of 8 pers.				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	80	350	300	40	150	20	

Salles multi-fonctionnelles | Multifunctional venues





HOTEL

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IN COLLABORATION WITH

