

BANQUET MENUS. FOR *gourmets*

H1OTEL

Menu June 1, 2020 in response to the COVID-19 health crisis.
This menu is adapted to Health Canada distribution standards.
This menu is subject to possible modifications

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 (Agnus Dei and Avec Plaisirs) 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)





SOMMAIRE

BREAKFAST	4
PACKAGES INDIVIDUAL LUNCHS	5
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BREAKFAST

Individual breakfast in an ecological lunch box

THE EARLY BIRD

Seasonal fruit scones
Plain Yogurt
Granola
Berries (strawberries,
blueberries and blackberries)
Cheddar sticks

\$17,00
(COFFEE +\$2)

THE SWEET AND SALTY

Sandwich with brie
and grape compote on
bucheron loaf
Seasonal fruit scones
Fresh fruit salad
Cheddar sticks

\$17,00
(COFFEE +\$2)

THE FORTIFYING

Smoked salmon Focaccia,
arugula, pecan and apricot
toast
Seasonal fruit scones
Fresh fruit salad
Cheddar sticks

\$19,75
(COFFEE +\$2)



INDIVIDUAL LUNCH

Served in an individual lunch box to guarantee strict food hygiene.



BOWL-MEAL PACKAGE

1 salad
1 side

\$22,75

PRICE PER PERSON
PLUS TAXES AND SERVICE

*NO MINIMUM

BOWL-MEALS

SALADS

Fresh and crunchy salmon duo on white quinoa and kale salad with cherry tomatoes, corn and radish

Chicken supreme over mixed greens with chorizo chutney, mushrooms, corn, red peppers and dried apricots

Asian tofu on rice vermicelli and garnish salad

Salmon gravlax and cod fritters on fragrant turmeric rice with edamame, red beets and green onions

Crunchy veggie pate on mixed fattoush salad, grated carrots, feta and pita chips

SIDES

Creamy s'mores explosion with dark chocolate

Yogurt panna cotta with seasonal fruit chutney and crunchy toppings

Caramelized nut duo and mild cheddar

Fresh fruit salad

SALAD-MEALS

Main Course Salad Tray
Cheddar, croutons and grape
1 Dessert

\$27,75

PRICE PER PERSON
PLUS TAXES AND SERVICE

*NO MINIMUM

SALAD-MEAL

Chicken supreme on feta salad with tomatoes, tri-colour peppers, Kalamata olives, cucumbers, red onions, dried oregano, Greek vinaigrette

Salmon Miso, maple and lime on quinoa salad with sliced bok choy

Asian tofu on rice vermicelli

Crispy duck confit on Asian salad with raspberry

Chicken caesar salad and homemade croutons

Goat cheese and honey salad on a bed of spinach and roasted vegetables with lemon infused oil

Wild shrimps and herbed rolled omelette on mixed greens salad

DESSERTS

Blueberry swirl cheesecake on cookie

Strawberry dipped in chocolate and French shortbread

Fresh fruit salad

Little sweets from the pastry chef



BENTO

2 salads
2 sandwiches
Little sweets

\$21,95

PRICE PER PERSON
PLUS TAXES AND SERVICE

*NO MINIMUM

SALADES

Lentils with fresh thyme and butternut squash emulsion

Farfalles, dill, red peppers, capers, mayonnaise and sour cream

Red Quinoa with fresh rosemary and creamy apple vinaigrette

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

Kale, diced carrots and mangoes, balsamic vinaigrette and dried cranberries

SANDWICHES

Market terrine sandwiches and confit oignons

Smoked turkey, tomatoes, romaine lettuce, guacamole, swiss cheese and dijonaise on pretzel bread

Smoked meat, Swiss cheese, mustard and pickles

Miso-marinated ginger tofu roll



LUNCHTRAY PACKAGES

APPETIZERS AND SALADS

- Quinoa salad with minced bok choy
- Lentils with fresh thyme and butternut squash emulsion
- Farfalles, dill, red peppers, capers, mayonnaise and sour cream
- Red Quinoa with fresh rosemary and creamy apple vinaigrette
- Orzo salad with raisins and cucumber, birch syrup and lime zest vinaigrette
- Kale, diced carrots and mangoes, balsamic vinaigrette and dried cranberries

SANDWICHES AND MAIN COURSES

- Smoked salmon, zucchini, red peppers, fresh dill, cream cheese, pizza-style sour cream on Naan bread
- Shredded BBQ beef, grilled green cabbage salad and mayonnaise on focaccia
- Smoked gouda, grilled mushrooms, roasted peppers, onions confit, rocket and mayonnaise
- Chicken ceasar Focaccia, parmesan, tomatoes, romaine lettuce and turkey bacon
- Smoked meat, Swiss cheese, mustard and pickles
- Miso-marinated ginger tofu roll

DESSERTS


- Fresh fruit salad
- Strawberry dipped in chocolate and French shortbread
- Cream puffs with raspberry cream and chocolate curls
- Little sweets from the pastry chef

Choice of 1 lunch tray
2 Appetizers or salads
2 sandwiches or main courses
1 Dessert

\$30,25

PRICE PER PERSON
PLUS TAXES AND SERVICE

*NO MINIMUM



Choice of Executive
lunch tray
Choice of beverage

\$38,95

PRICE PER PERSON
PLUS TAXES AND SERVICE

*NO MINIMUM

EXECUTIVE PACKAGES

THE SALMON GRAVLAX

Two bites: Tempay satay with Tao sauce and
mini curry tofu soufflé
Atlantic salmon gravlax, dill and cumin, orzo salad with raisins
and cucumber, birch syrup and lime zest vinaigrette
Gourmet cheese duo, birch syrup, croûtons and nuts
Chef's choice Dessert

THE TRUFFLED SUPREME

Two bites: vegetarian asian roll and crispy smoked meat
Chicken breast flavored with black truffle and fleur de sel on its
bastmati rice, oyster mushrooms and shiitake, candied garlic and
vegetables
Gourmet cheese duo, birch syrup, croûtons and nuts
Chef's choice Dessert

THE SAKU TUNA

Two bites: vegetarian asian roll and mini soufflé zucchini spinach
Saku red tuna with yuzu and sake, tobiko egg on soba noodles,
sautéed kale and Japanese seaweed
Gourmet cheese duo, birch syrup, croûtons and nuts
Chef's choice Dessert

THE VEGGIE

Two bites: vegetarian asian roll and mini soufflé zucchini spinach
Sweet and sour braised tempeh on vegetable couscous and
topped with roasted cauliflower
Gourmet cheese duo, birch syrup, croûtons and nuts
Chef's choice Dessert



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.

We have chosen wines of character and local products with distinctive aromas from around the world

RED wine

Rocca di Montemassi, Le Focaie 2016, Sangiovese, Italy	\$ 36
Domaine Laroche, La Chevalière 2016, Pinot Noir, France	\$ 38
Bolla, Valpolicella Classico, 2013, Valpolicella, Italy	\$ 42
Errazuriz Max Reserva, 2015, Cabernet Sauvignon, Chile	\$ 44
Zonin, 2015, Valpolicella Ripasso, Italy	\$ 45
Pétales d'Osoyoos, 2014, Vallée Okanagan, Canada	\$ 60

WHITE wine

Fleur de Luze, Bordeaux 2016, Sauvignon Blanc, France	\$ 35
Errazuriz Estate Series, 2016, Fumé blanc, Chile	\$ 38
Santa Margherita, 2015, Pinot Grigio, Italy	\$ 42
Villa Maria, Private Bin, 2016, Sauvignon blanc, New-Zealande	\$ 47
Domaine Séguinot Bordet, 2017, Chablis, France	\$ 50
Louis Latour, Bourgogne, 2015, Chardonnay, France	\$ 52

ROSÉ

Roseline Prestige, 2016, Var, France	41 \$
Le Pive Gris, 2016, Camargue, France	42 \$

BUBBLY

Zonin, Cuvée 1821, Prosecco, Italy	38 \$
Nicolas Feuillatte, Réserve Exclusive, Champagne, France	90 \$
Moët et Chandon Impérial Brut, Champagne, France	140 \$
Dom Pérignon Brut, 2016, Champagne, France	450 \$

PORT

Cabral Branco Fino Porto blanc, Portugal	\$ 50
Taylor Fladgate Late Bottled Vintage	\$ 65
Fonseca Tawny 20 years	\$ 140



ROOM RENTAL & DATA SHEET

MEETINGS

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










SPECIAL 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 30 people



IMPORTANT All gatherings are organized according to the measures taken by the government according to the developments of the COVID-19 health crisis.

	GODIN	TERRASSE chapiteau	TERRASSE pelouse	EXECUTIVE	CLARK	JARDIN	BAR20	SAINT- LAURENT	FOYER SAINT- LAURENT	BLVD 44	PENT- HOUSE
NIVEAU / LEVEL	RDC G	RDC G	RDC G	RDC G	RDC G	RDC G	RDC G	S	S	S	4
PIEDS CARRÉS / SQUARE FEET	2815	1500	2145	676	312	676	360	1219	583	2000	1100
DIMENSIONS	62 x 45	50 x 30	55 x 39	26 x 26	26 x 12	26 x 26	20 x 18	23 x 53	11 x 53	-	
HAUTEUR / HEIGHT	18'	9'8"	-	10'11"	10'11"	10'11"	10'	10'2"	10'2"	14'	17'
BANQUET / DINNER 	68	60	84	-	8	16	-	44	20	32	-
DEMI-LUNE / HALF-ROUNDS 	36	45	63	-	6	12	-	27	-	18	-
STYLE ÉCOLE / CLASSROOM 	36	45	75	-	9	12	-	36	-	24	-
STYLE EN « U » / "U" SHAPE 	18	21	25	-	7	7	-	21	-	13	-
CONFÉRENCE / BOARDROOM 	22	22	25	7	7	10	-	22	-	18	-
STYLE THÉÂTRE / THEATRE STYLE 	94	60	80	-	12	20	-	55	-	22	-
COCKTAIL / COCKTAIL 	100	80	80		10	20	20	75	40	136	15

GODIN

NIVEAU / LEVEL

RDC-G



SUPERFICIE / AREA

2815 PIEDS CARRÉS
SQUARE FEET
62x45



HAUTEUR / HEIGHT

18 PIEDS
FEET

STYLES DE CONFIGURATIONS CONFIGURATION STYLES



STYLE EN «U»
"U" STYLE

18 PAX



CONFÉRENCE
BOARDROOM

22 PAX



1/2 LUNE
1/2 ROUNDS

36 PAX



ÉCOLE
CLASSROOM

36 PAX



THÉÂTRE
THEATRE

94 PAX



BANQUET
DINNER

68 PAX



RÉCEPTION
COCKTAIL

100 PAX

This superb space, bathed in natural light during the day and in the heart of urban liveliness in the evening, is the perfect place to organize meetings or other major events. Whether for a launch, a wedding or a banquet, the decor at Espace Godin, reflecting Montreal's history, is the perfect complement to your event. During the summer, direct access to the terrace allows you to enjoy the comfort of the outdoor furniture with some food and drinks, all in a relaxed atmosphere.



TERRASSE

NIVEAU / LEVEL

RDC-G



SUPERFICIE / AREA

4095 PIEDS CARRÉS
105x39 SQUARE FEET

STYLES DE CONFIGURATIONS CONFIGURATION STYLES



STYLE EN «U»
"U" STYLE

25
PAX



CONFÉRENCE
BOARDROOM

25
PAX



1/2 LUNE
1/2 ROUNDS

60
PAX



ÉCOLE
CLASSROOM

75
PAX



THÉÂTRE
THEATRE

80
PAX



BANQUET
DINNER

140
PAX



RÉCEPTION
COCKTAIL

200
PAX

To enjoy a drink with friends or take advantage of the BAR20 menu, the outdoor terrace is the perfect spot to take a break and relax. This urban oasis in the heart of a semi-enclosed interior space is the perfect place to recharge your batteries, in a setting with contemporary furnishing and a tent available to accommodate guests rain or shine.



EXECUTIVE

NIVEAU / LEVEL

RDC-G



SUPERFICIE / AREA

676 PIEDS CARRÉS
SQUARE FEET

26x26



HAUTEUR / HEIGHT

10'11" PIEDS
FEET

STYLES DE CONFIGURATIONS CONFIGURATION STYLES



BANQUET
DINNER

7

PAX

Table conférence
Conference table

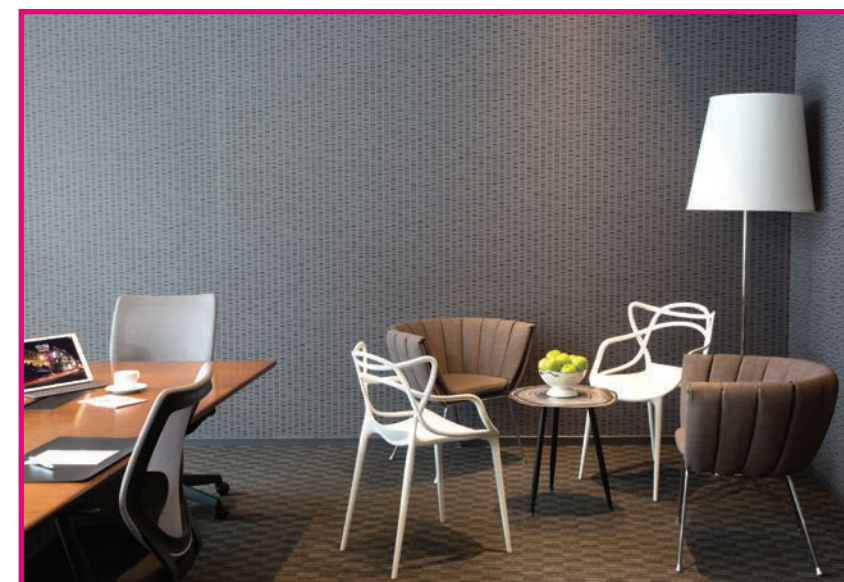


CONFÉRENCE
BOARDROOM

7

PAX

Sporting an ample boardroom table and audiovisual system, with large windows offering a pleasant working environment, the Executive Room will meet your business needs whether for a meeting or a video conference.



CLARK

NIVEAU / LEVEL

RDC-G



SUPERFICIE / AREA

312 PIEDS CARRÉS
SQUARE FEET
26x12










HAUTEUR / HEIGHT

10'11" PIEDS
FEET

With its boudoir style and cozy setting, Salon Clark is ideal for interviews and small meetings. This adaptable space will charm you with its bright bay window!

STYLES DE CONFIGURATIONS CONFIGURATION STYLES

			
1/2 LUNE 6 1/2 ROUNDS 6	CONFÉRENCE BOARDROOM	STYLE EN «U» "U" STYLE	THÉÂTRE THEATRE
6 PAX	7 PAX	7 PAX	12 PAX
			
BANQUET 8 DINNER 8	ÉCOLE CLASSROOM	RÉCEPTION COCKTAIL	
8 PAX	9 PAX	10 PAX	



JARDIN

NIVEAU / LEVEL

RDC-G



SUPERFICIE / AREA

676 PIEDS CARRÉS
SQUARE FEET
26x26



HAUTEUR / HEIGHT

10 PIEDS
FEET

A multi-purpose room, Salle Garden offers all the advantages of a conventional meeting room while also allowing you to host private social events. Its windows, overlooking the terrace, and its modern minimalist decor, make this one of HOTEL10's most popular venues.

STYLES DE CONFIGURATIONS CONFIGURATION STYLES

CONFÉRENCE BOARDROOM	STYLE EN «U» "U" STYLE	ÉCOLE CLASSROOM	1/2 LUNE 1/2 ROUNDS
10 PAX	7 PAX	12 PAX	12 PAX
THÉÂTRE THEATRE	BANQUET DINNER	RÉCEPTION COCKTAIL	
20 PAX	16 PAX	20 PAX	



BAR20

NIVEAU / LEVEL

RDC-G



SUPERFICIE / AREA

360 PIEDS CARRÉS
SQUARE FEET
20x18



HAUTEUR / HEIGHT

10' PIEDS
FEET

STYLES DE CONFIGURATIONS
CONFIGURATION STYLES



Ideal for a business lunch, dinner with friends or for a drink, BAR20 Bistro serves up its epicurean pleasures and delicious wines in a unique and luminous atmosphere. Its ever evolving menu, which changes along with the seasons, is infused with originality and rich flavors, in all simplicity. For those with discerning tastes, wine and cocktail amateurs, BAR20 is sure to delight your taste buds!



ST-LAURENT

NIVEAU / LEVEL

S



SUPERFICIE / AREA

1272 PIEDS CARRÉS
SQUARE FEET

24x53



HAUTEUR / HEIGHT

10' 2" PIEDS
FEET

Adjacent to the historic corridor of the Godin building, this spacious room is a great venue to host all types of events. Its flexible and multipurpose space will blend in perfectly with the colours of your event. The St-Laurent Room will fit your theme, your concept and your needs.

STYLES DE CONFIGURATIONS CONFIGURATION STYLES



STYLE EN «U»
"U" STYLE

20
PAX



CONFÉRENCE
BOARDROOM

22
PAX



1/2 LUNE
1/2 ROUNDS

27
PAX



ÉCOLE
CLASSROOM

36
PAX



BANQUET
DINNER

44
PAX



THÉÂTRE
THEATRE

55
PAX



RÉCEPTION
COCKTAIL

75
PAX



BOULEVARD 44

NIVEAU / LEVEL

S



SUPERFICIE / AREA








2000 PIEDS CARRÉS
SQUARE FEET



HAUTEUR / HEIGHT

14 PIEDS
FEET

STYLES DE CONFIGURATIONS CONFIGURATION STYLES

			
STYLE EN «U» "U" STYLE	CONFÉRENCE BOARDROOM	1/2 LUNE 1/2 ROUNDS	THÉÂTRE THEATRE
13 PAX	18 PAX	18 PAX	22 PAX
			
ÉCOLE CLASSROOM	BANQUET DINNER	RÉCEPTION COCKTAIL	
24 PAX	32 PAX	136 PAX	

Located inside HOTEL10, Blvd44 is a popular nightclub that is layed 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.



PENTHOUSE

NIVEAU / LEVEL

4



SUPERFICIE / AREA

1100 PIEDS CARRÉS
SQUARE FEET



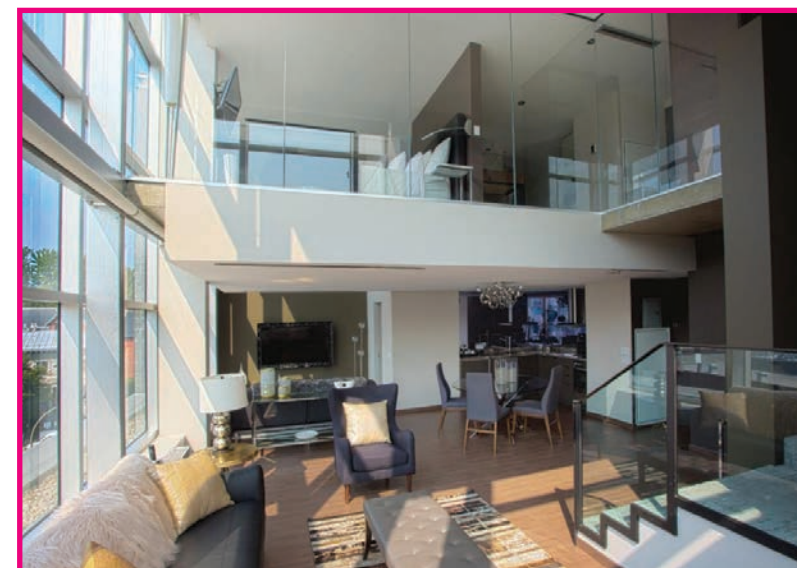
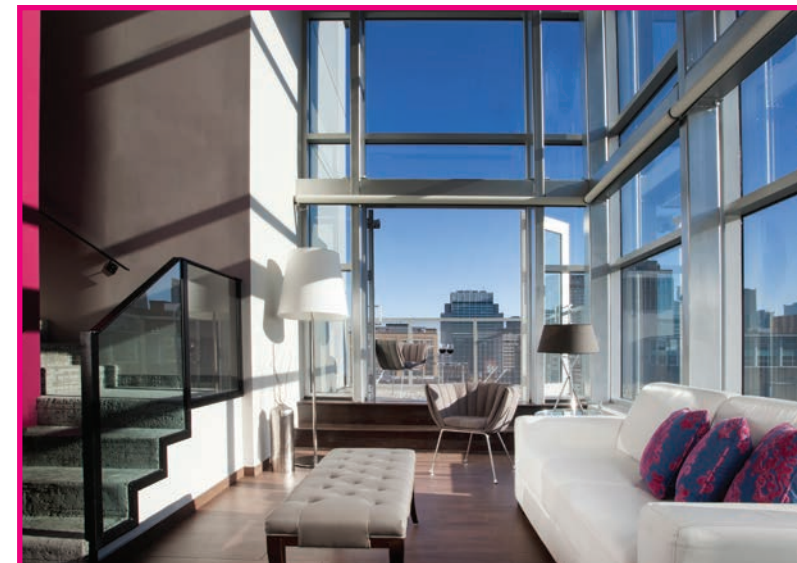
HAUTEUR / HEIGHT

17 PIEDS
FEET

STYLE DE CONFIGURATION
CONFIGURATION STYLE



Located on the top floor of the hotel, the Penthouse is an oasis of light overlooking the city. Located on two floors with panoramic windows, the Penthouse offers a total surface area of 1100 sq. ft. Whether for an informal meeting, a private cocktail event, a photo or movie shoot, the room will charm all of your guests.





H1OTEL

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