



YOUR WEDDING



The HOTEL10 team is happy to accompany you in the planning of your wedding.
In order to make this day unforgettable, we offer different turnkey packages.

All packages in this document include:

- Rental of the room Godin and a private terrace
 - Complete audio-visual equipment
 - Basic furniture and the ability to customize
 - Service staff
- Complimentary tasting, for 2 people, of the selected package

We look forward to assisting you during this memorable event!

HOTEL10 team- (514) 843-6000 - mariage@hotel10montreal.com



OUR PACKAGES

EMERALD PACKAGE \$ 180/PERS.

Welcome cocktail
3 Chef's choice hors
d'oeuvres
1h of regular open bar
3-course dinner
1/2 bottle of wine per pers.
Coffee and tea

SAPPHIRE PACKAGE \$ 205/PERS.

Welcome cocktail
1h of regular open bar during the cocktail
Choice of 3 hors d'oeuvres
4-course dinner
1/2 bottle of wine per pers.
2h of regular open bar after dinner
Coffee and tea

RUBY PACKAGE \$ 230/PERS.

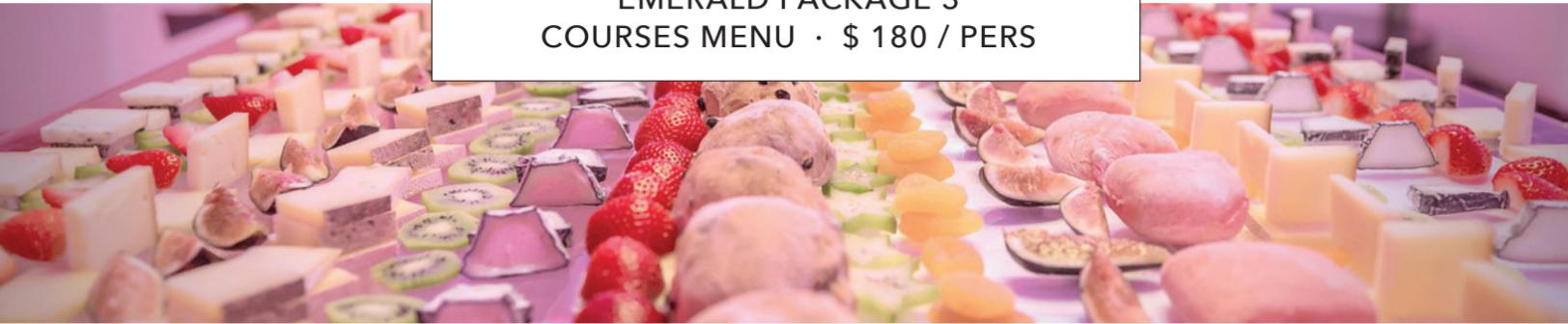
Welcome cocktail
1h of regular open bar during the cocktail
Choice of 4 hors d'oeuvres
5-course dinner
1/2 bottle of wine per pers.
3h of regular open bar after dinner
Coffee and tea

COCKATIL RECEPTION PACKAGE \$ 215/PERS.

Choice of 10 hors d'oeuvres
Choice of 3 stations
1/2 bottle of wine per pers.
4h of regular open bar
Coffee and tea

Minimum payment required according to the date

Taxes and service not included



EMERALD PACKAGE 3
COURSES MENU · \$ 180 / PERS

HORS D'OEUVRES

3 Chef's choice hors d'oeuvres

APPETIZERS

1 choice

Roasted Beet, labneh, dukkha and gastrique beet
Salmon Gravlox, radish varieties, homemade crème fraiche, rice chip
Parsnip Cream, fermented mushroom, apple julienne
Grilled Cucumber Salad, homemade ricotta, caraway, green pea

MAIN COURSES

Possibility of choosing 2 main courses at no extra cost

Confit Salmon, squash, romanesco, vegetable glaze, almond and shiitake garnish
Short Rib, onion garnish in sauce, garlic flower, olive oil crushed potato
Guinea Fowl, half-breast and pressed thigh, crumble, beet garnish
Pork Loin, Charcutiere sauce, roasted and puree celery root

DESSERTS

Choose one from the selection | Possibility of replacing the dessert with a midnight station

Tonka Mousse, caramelized puff pastry, red fruit jelly, tonka and red fruit crumble

Mousse and Lava Chocolate Cake, passion fruit middle, Rocher glaze, passion fruit cream, chocolate sable, passion fruit seed

Coffee and tea

Taxes and service not included

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SAPPHIRE PACKAGE
4 COURSES MENU · \$ 205 / PERS..

HORS D'OEUVRES

3 choices

Mushroom arancini, black garlic mayonnaise	Smoked mackerel, olive oil sour cream, olive and tomato salad, potato
Scalopp ceviche, grapefruit and beet	Tuna tataki, green onion tapenade, ponzu
Butter milk braised lamb slider, Vadouvan mayonnaise	Seasonnal panna cotta
Salmon gravlax, creme fraiche, squid ink blinis	Duck tartare, fermented red cabbage

COLD APPETIZERS

One choice from the selection

Beef Carpaccio, pickles, mustard, truffles olive tapenade
 Salmon Gravlax, radish varieties, homemade crème fraiche, rice chip
 Cream of asparagus soup, potatoes brunoise, herbal oil cracker with cheddar

HOT APPETIZERS

One choice from the selection

Parsnip Cream, fermented mushroom, apple julienne
 Cod Accras, piri piri mayo, dill, radish, marinated onion
 Fried Cauliflower, berbere spice yogourt, smoked almond and mint

MAIN COURSES

Possibility of choosing 2 main courses at no extra cost

Confit Salmon, squash, romanesco, vegetable glaze, almond and shiitake garnish
 Short Rib, onion garnish in sauce, garlic flower, olive oil crushed potato
 Duck breast, fermented and puree red cabbage, endive, meat Au Jus
 Halibut, algae pappardelle (only one big pasta), burned leek, buttermilk beurre blanc

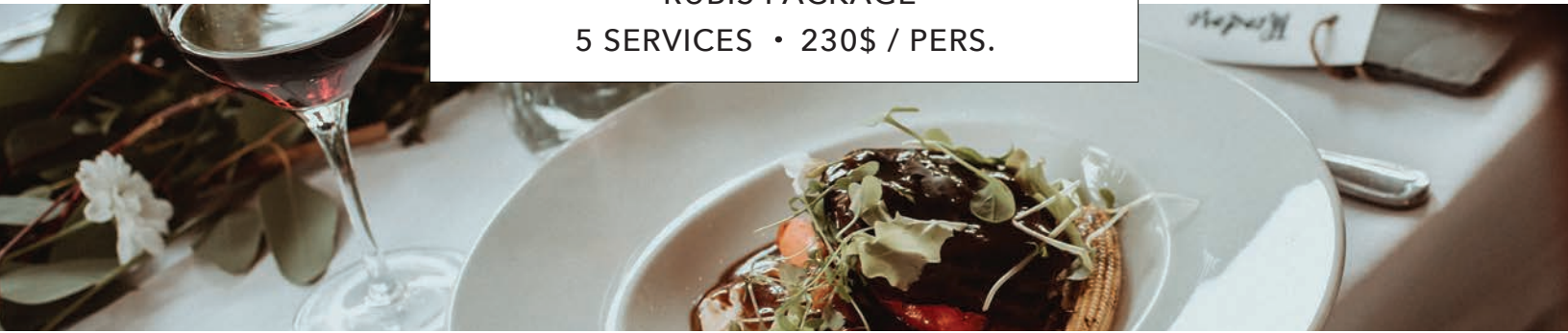
DESSERTS

1 choice | Possibility of replacing the dessert with a midnight station

Tonka Mousse, caramelized puff pastry, red fruit jelly, tonka and red fruit crumble
 Mousse and Lava Chocolate Cake, passion fruit middle, Rocher glaze, passion fruit cream, chocolate sable, passion fruit seed

Coffee and tea

Taxes and service not included



RUBIS PACKAGE
5 SERVICES • 230\$ / PERS.

HORS D'OEUVRES

4 choices from the selection

Mushroom arancini, black garlic mayonnaise
Scalopp ceviche, grapefruit and beet
Butter milk braised lamb slider, Vadouvan mayonnaise
Salmon gravlax, creme fraiche, squid ink blinis

Smoked mackerel, olive oil sour cream, olive and tomato salad, potato
Tuna tataki, green onion tapenade, ponzu
Seasonnal panna cotta
Duck tartare, fermented red cabbage

COLD APPETIZERS

1 choice

Foie Gras Parfait, apple butter, apple, gingerbread tile
Salmon Gravlax, Radish varieties, homemade crèmefraiche, rice chip
Cream of asparagus soup, potatoes brunoise, herbal oil cracker with cheddar
Bison Tartare, oyster mayo, strawberry and herbs

HOT APPETIZERS

1 choice

Braised Lamb, socca, green pea, confit lemon, herb
Cod Accras, piri piri mayo, dill, radish, marinated onion
Squash velouté, pumpkin seed with spices, pulled beef, whipped cream
Cappelletti and Nduja, ricotta, lettuce and fried bread

MAIN COURSES

Possibility of choosing 2 main courses at no extra cost

Confit Salmon, squash, romanesco, vegetable glaze, almond and shiitake garnish
Short Rib, onion garnish in sauce, garlic flower, olive oil crushed potato
Duck breast, fermented and puree red cabbage, endive, meat Au Jus
Monkfish, Broccoli pesto, black garlic Dashi, kombu and rice chip
Braised veal cheek, gremolata and creamy polenta

DESSERTS

1 choice | Possibility of replacing the dessert with a midnight station

Tonka Mousse, caramelized puff pastry, red fruit jelly, tonka and red fruit crumble
Mousse and Lava Chocolate Cake, passion fruit middle, Rocher glaze, passion fruit cream, chocolate sable, passion fruit seed

Coffee and tea

COCKTAIL PACKAGE
215\$ / PERS.



HORS D'OEUVRES

10 choices

Mushroom arancini, black garlic mayonnaise	Octopus, black bean hummus and fermented lettuce
Scalopp ceviche, grapefruit and beet	Tuna tataki, green onion tapenade, ponzu
Butter milk braised lamb slider, Vadouvan mayonnaise	Seasonnal Panna cotta
Salmon gravlax, creme fraiche, squid ink blinis	Duck tartare, fermented red cabbage
Quail lollipop, mirin glaze	Chicken liver mousse, chicken skin chip, burned onion and marinade
Bison gravlax, mozzarella and egg yolk	Smoked mackerel, olive oil sour cream, olive and tomato salad, potato
Cod acras, Piri-piri mayonnaise and herbs	Tempura shrimp, chive mousse
Lobster pogo, lobster oil wafu sauce	Zucchini cake, whipped ricotta, puffed quinoa
Carrot tartare, miso, buckwheat cracker	Cultured butter radish, radish salt
Fried tofu, sesame crusted, coconut gel	Duck rilette, marmelade, smoked bread crouton
Beef tataki, fermented shiitake, crispy shallot	Korean braised beef croquette, spicy kimchi
Provencal tomato tart, sun dried tomato, zucchini, louis d'or	Coconut bean cassalette, mushroom and herb

STATIONS

3 choices

Salty

Chicken popcorn station
Burger station
Taco station
Poutine station

Sweet

Donut station
Sorbet station
Cheeses and fruits station
So sweet station

Coffee and tea

Taxes and service not included

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À LA CARTE

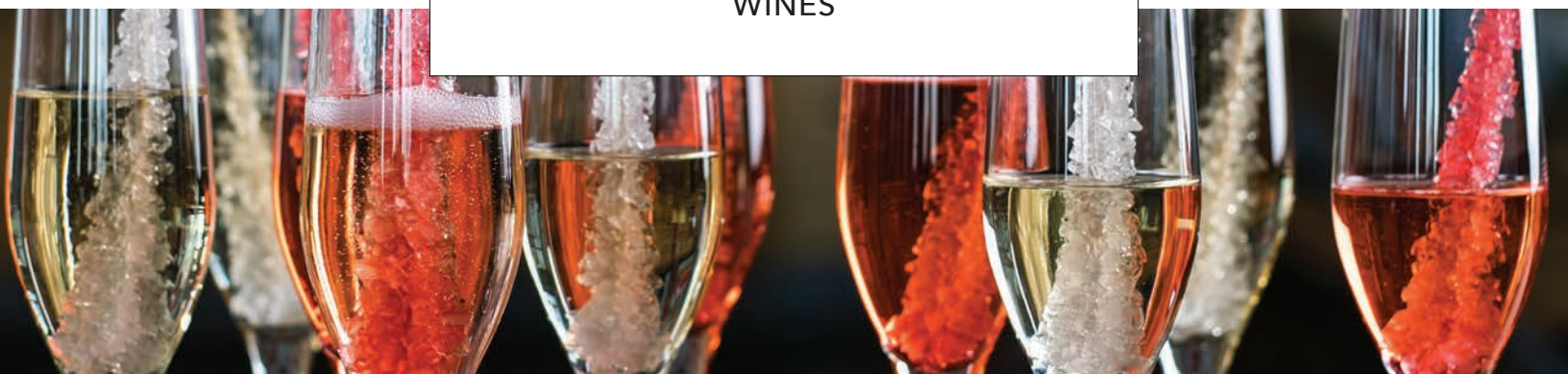
ALCOHOL & BEVERAGES

Signature cocktail	\$ 9,00 / pers.
Non-alcoholic flavoured water Choice of 2 varieties (orange-basil, cantaloupe-cucumber, lemon-mint)	\$ 4,00 / pers.
Package for non-alcoholic beverages Still and sparkling water, variety of soft drinks, juices, ice, condiments and bar accessories	\$ 4,00 / pers.
Espresso coffee	\$ 3,95 / pers.

OTHER PRODUCTS

Salad-meal tray for yendors	\$ 24,75 / pers.
Kid's menu :	
Pasta with butter and tomato confit sauce Served with crudités and salad	\$ 8,25 / pers.
Crispy chicken fillet Served with crudités and salad	\$ 9,95 / pers.

WINES



WHITE & ROSÉ

Fleur de Luze, Bordeaux 2016, Sauvignon Blanc, France	35 \$
*Errazuriz Fumé Blanc, Casablanca, Chili	38 \$
*Santa Margherita, 2015, Pinot Grigio, Italie	42 \$
Villa Maria, Private Bin, 2016, Sauvignon blanc, Nouvelle-Zélande	47 \$
Domaine Séguinot Bordet, 2017, Chablis, France	50 \$
Louis Latour, Bourgogne, 2015, Chardonnay, France	52 \$
Roseline Prestige, Provence, France (Rosé)	41 \$

RED

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

BUBBLES

Zonin, Cuvée 1821, Prosecco, Italie	38 \$
Nicolas Feuillatte, Réserve Exclusive, Champagne, France	90 \$
Moët Chandon Imperial Brut, Champagne, France	140,00 \$

Any other wine selected should be sent to the SCENA General Manager for ordering and pricing (upon availability).

*Wines available for Emerald, Sapphire and Ruby packages

Taxes and service not included

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OPEN BAR PACKAGES À LA CARTE

REGULAR BAR - included with your package

Liquor included :

Amaretto Disaronno

Kalhua

Bailey's

Canadian Club

Captain Morgan Dark, spiced & white

Frangelico

Galliano

Jack Daniel's

Jim Beam Bourbon

Peachtree Schnapps

Southern Comfort

Tanqueray Gin

Sauza Silver Tequila

Tia Maria

Triple Sec

Smirnoff Vodka

Jameson

White and red wines (see wine list p.11)

Exclusive Sleeman selection: Sleeman Silvercreek, red or original; Blanche de Chambly; Sapporo

Beverages and sparkling water

À la carte:

2 hours \$ 30,00 / pers.

3 hours \$ 45,00 / pers.

Additional hours \$ 15.00 / pers.

PREMIUM BAR

Liquor included :

Johnnie Walker Red, Black

St-Rémy Authentic Brandy

Calvados Boulard

Cognac Hennessy V.S.

Ungava premium dry Gin

Grand Marnier

Ricard

Rhum Chic Choc

Sambucca

Hendrick's Gin

Vodka Quartz

White and red wines (see wine list p.11)

Selection of local and microbrewery beers

Beverages and sparkle water

À la carte:

2 hours \$ 40,00 / pers.

3 hours \$ 60,00 / pers.

Additional hours \$ 20.00 / pers.

À LA CARTE



Attendance of an Agnus Dei's team member for coordination of deliveries, decorations set up and to oversee the ceremony (10 hours of service)
\$ 825



ADDITIONAL INFORMATION & CONDITIONS

FOOD & BEVERAGE

The number of attendees must be confirmed 7 business days prior to the event. The client agrees to pay for the number of confirmed guests as indicated on the contract. Agnus Dei is prepared to serve up to 5% more than the confirmed number of guests, up to a maximum of 20 people and only if the room capacity is not exceeded. Fees will apply for these meals.

All food and beverage prices are subject to provincial and federal taxes and a 18% service fee. All food and beverage served in the venue must be exclusively supplied by Agnus Dei. For groups with 2 main course options, the number of each selected dish must be provided no later than 7 business days prior to the event. Choices should be presented by table number, name and selection. The customer agrees to pay for the number of people guaranteed 7 days before the contract.

DIETARY CONSTRAINTS AND FOOD ALLERGIES

We will be happy to offer alternative meals for guests with dietary constraints. Special requests must be made 10 business days prior to the event. If any of your guests have food allergies, you must inform us by indicating their full name and the nature of the allergy in order for the necessary food precautions to be made.

MUSIC

For events requiring a DJ or live band, copyright fees (SOCAN) will be applied in compliance with the law.

ELECTRICITY

Should your event require different electrical outlets than those installed in our establishment, an additional \$250 fee will apply.

RESTRICTIONS

Candles with an open flame must be at least 2 inches below the rim of the candle holder.

Smoke machines are not permitted.

Nails, tacks and adhesive tapes are strictly forbidden. Charges may be applied.

All third-party products or suppliers must be reported and approved by the Agnus Dei team.

A list of vendors, their detailed contact information and a list of all rental items must be submitted to Agnus Dei 10 business days prior to the event.

NB: HOTEL10 is not responsible for the assembly of delivered items confirmed by the client, this responsibility lies with the vendor and the client.