



# *Gourmets* BANQUETS MENUS.

# HOTEL

*Autumn-winter  
2017*

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)





# *Summary*

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# TURNKEY *packages*

**\$75,00**

PRICE PER PERSON  
PLUS TAXES AND SERVICE

\*MINIMUM 10 GUESTS

**A DAY AT HOTEL10**

Breakfast in Godin venue  
(non exclusive space)

**or**

Selection package in private venue (see p.5)

Selection cold buffet package (see p.11)

Coffee break (see p.5)

Private venue

(Garden, Executive or St-Laurent, p. 25, 27 and 29)

Audio equipment (projector and screen)

**\$79,95**

PRICE PER PERSON  
PLUS TAXES AND SERVICE

\*MINIMUM 50 GUESTS

**PACKAGE 10**

Private venue (Gardin, St-Laurent  
and Godin\* p. 23, 27 and 29)

12 hors d'oeuvres

2 glasses of wine per person

2 stations

\*For stations with the asterisk,  
add 3,95\$ per person

\*Godin venue available with  
assembly costs

**\$75,00**

PRIX PER PERSON  
PLUS TAXES AND SERVICE

\*MINIMUM 80 GUESTS

**BIRTHDAY**

Cocktail

3 hors d'oeuvres

2 glasses of wine per person

Dinner hot buffet, signature package  
(p.12)

Private venue (St-Laurent and  
Godin p. 23, 27 and 29)

**\$89,95**

PRICE PER PERSON  
PLUS TAXES AND SERVICE

\*MINIMUM 50 GUESTS

**EXECUTIVE PACKAGE**

Breakfast in Godin venue (non exclusive space)

**or**

Selection package in private venue (see p.5)

Dinner hot buffet (see p.12)

Coffee break (p.5)

Cocktail welcome package (see p.15)

5 hors d'oeuvres

1 glasse of wine per person

Private venue (Garden, St-Laurent and Godin\*  
p.23, 27 and 29)

\*Godin venue available with  
assembly costs

# BREAKFAST

## and coffee break

COFFEE BREAK

Gourmet cookies  
Juice / soft drinks  
Coffee and tea

Fruit platter (+ \$3,00)

**\$11,95**  
PRICE PER PERSON  
PLUS TAXES AND SERVICE  
\*MINIMUM 6 GUESTS

CLASSIC PACKAGE

Miniviennese pastries  
(2 per person)  
Fruit platter  
Homemade jam  
Coffee and tea

**\$15,00**  
PRICE PER PERSON  
PLUS TAXES AND SERVICE  
\*MINIMUM 6 GUESTS

SELECTION PACKAGE

1 choice A la carte  
Fruit platter  
Grapefruit and orange juice  
Coffee and tea

**\$18,75**  
PRICE PER PERSON  
PLUS TAXES AND SERVICE  
\*MINIMUM 6 GUESTS



Breakfast buffet in Godin venue  
(non exclusive space)

**\$21,95**  
PRICE PER PERSON  
PLUS TAXES AND SERVICE

PLATTERS

Small Large

Sliced fruits	\$ 21,65	\$ 41,00
Homemade granola squares (10 or 20 units)	\$ 21,75	\$ 41,20
Miniviennese pastries (20 or 40 units)	\$ 25,75	\$ 49,25
Homemade gourmet minimuffins (16 or 32 units)	\$ 39,75	\$ 77,25
Seasonal various cakes (8 or 16 units)	\$ 23,25	\$ 44,25
Western tortillas and Mexican tortillas (8 or 16 units)	\$ 23,75	\$ 49,45
Gourmet cookies (10 or 20 units)	\$ 16,95	\$ 31,45
Homemade sables (25 or 50 units)	\$ 28,75	\$ 54,95
Magic squares (10 or 20 units)	\$ 15,25	\$ 28,00
Chocolate mendiants (15 or 30 units)	\$ 14,65	\$ 26,95
Cheddar and grapes	\$ 21,25	\$ 40,00

A LA CARTE

ORGANIC AND FAIR TRADE COFFEE

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



# PACKAGES INDIVIDUAL LUNCH





# Main Course Salad PACKAGE

## MAIN COURSE SALAD PACKAGE

Main Course Salad Tray  
Cheddar, croutons and grape  
Strawberry dipped in  
chocolate and french salted  
butter cookie

**\$26,75**

PRICE PER PERSON  
PLUS TAXES AND SERVICE

\*NO MINIMUM



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

Miso, maple and lime salmon on quinoa salad with sliced bok choy (+ \$3,00)

Matane shrimps, fennel salad, white balsamic and honey vinaigrette

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

Crispy duck confit on Asian salad with raspberry vinaigrette

## MENU

Chicken caesar salad

Glazed pork tenderloin, rice noodles, soya vinaigrette



# Lunch Tray PACKAGE



## APPETIZERS AND SALADS

- Cheddar, croutons and grapes
- Feta, tri-colour peppers, green olives, cucumbers, red onions, dried oregano, Greek vinaigrette
- 5-grain medley, apples, apple and leek vinaigrette
- Orzo salad with raisins and cucumber, birch syrup and lime zest vinaigrette
- Duo of butternut squash and sweet potatoes, white balsamic and Meaux mustard vinaigrette

## SANDWICHES AND MAIN COURSES

- Smoked salmon, zucchini, red peppers, fresh dill, cream cheese, pizza-style sour cream on Naan bread
- Goat cheese spread, tomatoes and basil, topped with prosciutto on toasted country-style bread
- Smoked Gouda, grilled Portobello, roasted peppers, onion confit, arugula and basil mayonnaise on gluten free bread
- Crispy panko chicken, harissa sauce
- Chicken supreme, chorizo garnish, mushrooms, corn, red peppers and chives
- Pork medaillon on grilled cauliflower, chickpeas, parsley, cilantro, cumin and sour cream

## LUNCH TRAY SELECTION

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

**\$29,95**

PRICE PER PERSON  
PLUS TAXES AND SERVICE  
\*NO MINIMUM

## DESSERTS

- Fresh fruit skewers
- Lemon tartlet with white chocolate, decorated with meringue
- Sweet and salty brownie with marshmallow and peanuts
- Strawberry dipped in chocolate and French salted butter cookie
- Lactose-free chocolate and almond cake



# Executive PACKAGE



## EXECUTIVE PACKAGE

Choice of Executive  
lunch tray  
Choice of beverage

**\$38,95**

PRICE PER PERSON  
PLUS 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  
**Dessert:** Selection from the pastry chef

### THE CHICKEN TAGINE

**Appetizer:** Fall duo of butternut squash and sweet potatoes, white balsamic and Meaux 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  
**Dessert:** Selection from the pastry chef

### THE DUCK MAGRET, BLUEBERRY AND ROSEMARY COMPOTE

**Appetizer:** Tomato, watermelon, cucumber and feta cheese mosaic with olive oil, balsamic vinegar and fresh herbs  
**Salad:** Duo of butternut squash and sweet potatoes, white balsamic and Meaux mustard vinaigrette  
**Main Course:** Duck magret, blueberry and rosemary compote  
**Side dish:** Gourmet cheese duo, birch syrup, croutons, nuts  
**Dessert:** Selection from the pastry chef

### THE VEGGIE

**Appetizer:** Beets, chèvre des neiges, hazelnuts and yuzu vinaigrette  
**Salad:** Pearl couscous, peppers, sweet potatoes, chives and sun-dried tomato vinaigrette  
**Main Course:** Roasted eggplant roulade with market vegetables  
**Side dish:** Gourmet cheese duo, birch syrup, croutons, nuts  
**Dessert:** Selection from the pastry chef



# BUFFETS



# COLD buffet

## FORFAIT EXPRESS

2 appetizers or  
salads express  
2 sandwiches express  
1 gourmet cookie

**\$19,95**

PRICE PER PERSON  
PLUS TAXES AND SERVICE

\*MINIMUM 10 GUESTS

## FORFAIT CLASSIQUE

3 appetizers or  
salads express  
2 sandwiches express  
1 dessert

**\$25,50**

PRICE PER PERSON  
PLUS TAXES AND SERVICE

\*MINIMUM 10 GUESTS

## FORFAIT SELECTION

3 appetizers or salads  
2 sandwiches or meals  
1 dessert

**\$29,95**

PRICE PER PERSON  
PLUS TAXES AND SERVICE

\*MINIMUM 10 GUESTS

\*Add 2\$ per person for groups under 10 persons

## APPETIZERS AND SALADS EXPRESS

Seasonal crudités with dip

Mini-quiche, green apple and cheddar

Golden beets, sunflowers seeds, lemon-chive vinaigrette

Peppers, broccoli, green olives, Italian tomatoes, bocconcini,  
mediterranean vinaigrette

Pearl couscous, peppers, sweet potatoes, chives and  
sun-dried tomato vinaigrette

Beets, chives, edamame, white balsamic and nut oil vinaigrette

Mixed greens, romaine lettuce and kale, cherry tomatoes, balsamic  
vinaigrette

Farfalle pasta, dill, red peppers, capers, mayonnaise and sour cream

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

## SANDWICHES EXPRESS

Roast beef sandwich, tomatoes, spinach, pickled onions,  
mayonnaise and grainy mustard on rustic bread

Veggie pita with zucchini, red peppers, feta and pesto

Mini bagels with smoked meat, Swiss cheese and pickle  
skewers

Sicilian ciabatta, mortadella, capicollo, salami, ricotta, sundried  
tomatoes and arugula

Chicken caesar focaccia, parmesan, tomatoes, romaine lettuce  
and turkey bacon

## APPETIZERS AND SALADS

Feta, tri-colour peppers, green olives, cucumbers,  
red onions, dried oregano, Greek vinaigrette

Wild rice, celery, Le Sorcier de Missiquoi cheese,  
raspberry vinaigrette

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

Duo of butternut squash and sweet potatoes, white  
balsamic and Meaux mustard vinaigrette

Smoked salmon, zucchini, red peppers, fresh dill, cream,  
cheese, pizza-style sour cream on Naan bread

Chicken supreme, chorizo garnish, mushrooms, corn,  
red peppers and chives

Pork medaillon on grilled cauliflower, chickpeas, parsley,  
cilantro, cumin and sour cream

Goat cheese spread, tomatoes and basil, topped with  
prosciutto on toasted country-style bread

Smoked gouda, grilled portobello, roasted peppers, onion confit,  
arugula and basil mayonnaise on gluten free bread

Duck confit burger, cheddar cheese, tomatoes, spinach,  
candied onions and blueberry mayonnaise

Fresh fruit skewers

Lemon tartlet with white chocolate, decorated with meringue

Sweet and salty brownie with marshmallow and peanuts

Strawberry dipped in chocolate and French salted butter cookie

Lactose-free chocolate and almond cake

## A LA CARTE

Wine-glass	\$ 8,50
Hors d'oeuvre	\$ 3,25
Beverages	\$ 4,00

## DESSERTS

# HOT buffet



## CLASSIC HOT PACKAGE

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

**\$37,95**

PRICE PER PERSON  
PLUS TAXES AND SERVICE

\*MINIMUM 20 GUESTS

## SIGNATURE PACKAGE

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

**\$44,25**

PRICE PER PERSON  
PLUS TAXES AND SERVICE

\*MINIMUM 20 GUESTS

## SALADS

Golden beets, sunflowers seeds, lemon-chive vinaigrette

Peppers, broccoli, green olives, Italian tomatoes, bocconcini,  
Mediterranean vinaigrette

Pearl couscous, peppers, sweet potatoes, chives and  
sun-dried tomato vinaigrette

Beets, chives, edamame, white balsamic and nut oil vinaigrette

Mixed greens, romaine lettuce and kale, cherry tomatoes,  
balsamic vinaigrette

Farfalle pasta, dill, red peppers, capers, mayonnaise and sour  
cream

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

## HOT MEALS

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

Meat lasagna with ricotta and Monterey Jack cheese

Cheddar and bacon shepherd's pie

Fresh fruit skewers

Lemon tartlet with white chocolate, decorated with  
meringue

Sweet and salty brownie with marshmallow and  
peanuts

Strawberry dipped in chocolate and French salted  
butter cookie

Lactose-free chocolate and almond cake

## DESSERTS

\* Add 2\$ per person for groups under 20 persons





# DINNERS, COCKTAILS & STATIONS

# SEATED dinners

## CLASSIC PACKAGE

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

**\$67,00**

PRICE PER PERSON  
PLUS TAXES AND SERVICE

\*MINIMUM 25 GUESTS

## SELECTION PACKAGE

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

**\$75,00**

PRICE PER PERSON  
PLUS TAXES AND SERVICE

\*MINIMUM 25 GUESTS

## EXECUTIVE PACKAGE

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

**\$82,00**

PRICE PER PERSON  
PLUS TAXES AND SERVICE

\*MINIMUM 25 GUESTS



## APPETIZERS

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

"Viande de grisons" dried beef on a flowered bed of lamb's  
lettuce, shallot emulsion, tea-flavoured parmesan crisp

## SALADS

Spinach and organic herbs, candied tomatoes,  
Moroccan black olives and Parmigiano Reggiano

Arugula salad, strawberries and parmesan chips

## SOUPS

Light celery cream, cauliflower mousse, salicornia and  
sea pepper

Carrot and cumin soup, fresh mint

Cream of caramelized Jerusalem artichoke, seared  
scallops and micro-shoots

## MAIN COURSES, SIDE DISHES

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  
wine stew, salsify puree and caramelized Brussels  
sprouts

Tofu souffle with maple caramelized onions and  
papadum crisps, mustard and dill coulis

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

Chicken breast, goat cheese and chives mashed  
potatoes

## DESSERTS

Green tea and passion "entremet"

Chocolate fondant with berries

Triple chocolate dome

Three-color 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 25 GUESTS

## SIGNATURE PACKAGE

10 hors d'oeuvres  
2 glasses of wine per person

**\$49,95**

PRICE PER PERSON  
PLUS TAXES AND SERVICE

\*MINIMUM 25 GUESTS

## DINNER PACKAGE

18 hors d'oeuvres  
3 glasses of wine per person

**\$79,95**

PRICE PER PERSON  
PLUS TAXES AND SERVICE

\*MINIMUM 25 GUESTS



## PLATTERS TO SHARE

	Small (5 pers.)	Large (10 pers.)
Seasonal crudités and dips	\$ 24,50	\$ 40,50
Caramelized and spiced nut mix	\$ 24,50	\$ 42,50
Hummus trio	\$ 27,75	\$ 50,50
Cold cuts and croutons	\$ 37,75	\$ 68,50
Brie Vaudreuil and Oka cheeses, nuts, grapes and croutons	\$ 35,50	\$ 64,00
Fine Quebec cheeses	\$ 49,00	\$ 84,00

## SWEET HORS D'OEUVRES

Vanilla Tonka bean mousse, cashews  
and chocolate brownie on a crisp wafer  
Mini-fruit brochette drizzled with chocolate  
Strawberry dipped in 60 % dark chocolate

## HORS D'OEUVRES

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 skewer, tonkatsu sauce  
Chipotle and pineapple shrimp with chives  
Grilled chicken skewer with garlic, chili sauce  
Beef tataki, wasabi mayonnaise and sea salt  
Vietnamese-stuffed lettuce  
Fried crispy goat cheese ball  
Cucumber with tomato concasse  
Ginger marinated salmon strips, pepper and mint  
Gravlax cube with dill cream and yellow caviar  
Vegetable macaron, goat cheese and arugula  
Pork cheek miniburger with whisky onion compote  
Lamb filet canape on an Oka cheese shortbread  
with onion and blueberry confit  
Fresh mozzarella, sage, 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 with Oka and pear (hot)  
Apple-flavoured smoked duck tarte tatin (hot)

\* Hors d'oeuvres available for groups under 25 persons, please inform your consultant



# 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/PER)

**\$10,95**  
PER PERSON  
MIN. 100 PERSONS

### SNACK STATION

**\$5,75**  
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 PERSON  
MIN. 100 PERSONS

## SWEET STATIONS

### DONUT STATION

**\$6,95**  
PER PERSON  
MIN. 100 PERSONS

### SORBETS STATION

**\$10,25**  
PER PERSON  
MIN. 100 PERSONS

### DECADENT SWEETS STATION

**\$12,00**  
PER PERSON  
MIN. 100 PERSONS

### CHEESE AND FRUITS STATION

**\$12,25**  
PER PERSON  
MIN. 100 PERSONS

### CHOCOLATE CUBE STATION

**\$13,25**  
PER PERSON  
MIN. 100 PERSONS

\*Add 25% on the price for groups under 100 persons.  
Certain conditions apply.



# *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.

## RED wine

Errazuriz Estate Series, Cabernet Sauvignon, Chile	\$38
Domaine Laroche, La Chevalière Pinot Noir, France	\$38
Rocca di Montemassi, Le Focaie Sangiovese, Italy	\$41
Bolla, Valpolicella Classico, Valpolicella, Italy	\$42
Max Reserva, Cabernet Sauvignon, Chile	\$57
Château neuf du Pape, Oratoire des papes, France	\$100

## WHITE wine

Errazuriz Estate Series, Fumé blanc, Chile	\$38
Villa Maria, Private Bin, Sauvignon blanc, New-Zealand	\$47
Louis Latour, Bourgogne, Chardonnay, France	\$50
Léon Beyer, Pinot gris, France	\$58
Domaine Laroche, Chablis Saint Martin, France	\$65

## ROSÉ

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

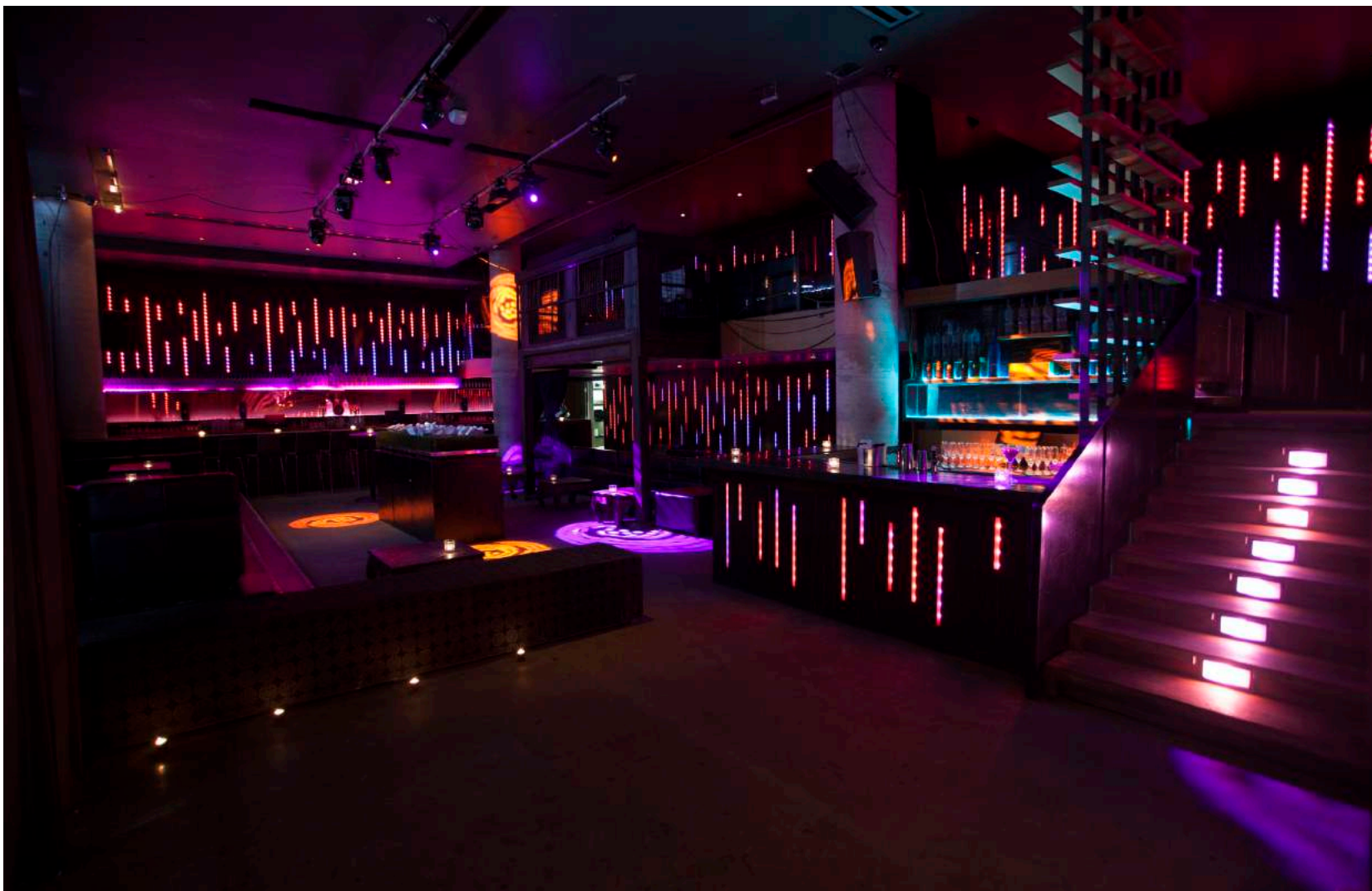
## BUBBLY

Santi Nello, Prosecco, Italy	\$42
Moët et Chandon Impérial Brut, Champagne, France	\$140
Moët et Chandon Impérial Rosé Champagne, France	\$155
Dom Pérignon Brut, Champagne, France	\$450

## PORT

Cabral Branco Fino Porto blanc, Portugal	\$50
Taylor Fladgate Late Bottled Vintage	\$65
Fonseca Tawny 20 years	\$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](mailto:info@blvd44montreal.com)





# ROOM RENTAL & DATA SHEET

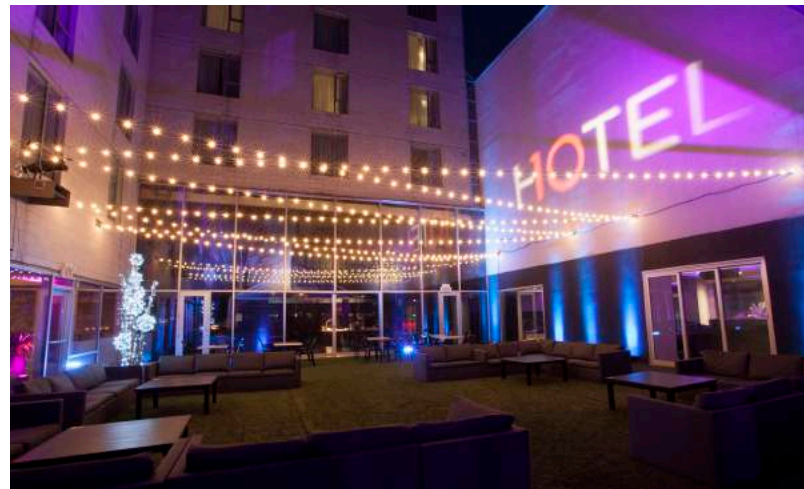










# *MEETINGS*

- 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



		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		2,815	1,600	1,815	676	312	676	360	1,272	583	2,000	1,100
DIMENSIONS		27 x 22	50 x 30	55 x 39	26 x 26	26 x 12	26 x 26	20 x 18	24 x 53	11 x 53	-	
HAUTEUR / HEIGHT		18'	9'8"	-	10'11"	10'11"	10'11"	10'	10'2"	10'2"	14'	17'
<b>BANQUET 10 / DINNER 10</b>		190	150	210	14 table conférence	20	50	16 table carrée	110	-	80	10
<b>BANQUET 8 / DINNER 8</b>		152	120	168	-	16	40	-	88	40	64	-
<b>DEMI-LUNE 6 / HALF-ROUNDS 6</b>		84	90	126	-	12	24	-	54	-	36	-
<b>STYLE ÉCOLE / CLASSROOM</b>		108	90	150	-	18	24	-	72	-	48	-
<b>STYLE EN « U » / "U" SHAPE</b>		39	42	51	-	15	21	-	42	-	27	-
<b>CONFÉRENCE / BOARDROOM</b>		44	44	51	14	14	20	-	44	-	36	-
<b>STYLE THÉÂTRE / THEATRE STYLE</b>		218	120	160	-	24	40	-	110	-	45	-
<b>COCKTAIL / COCKTAIL</b>		300	200	200		20	40	40	150	80	275	30



# GODIN

NIVEAU / LEVEL  
**RDC-G**



SUPERFICIE / AREA  
**2815** PIEDS CARRÉS  
SQUARE FEET  
**38x25**



HAUTEUR / HEIGHT  
**18** PIEDS  
FEET

## STYLES DE CONFIGURATIONS CONFIGURATIONS STYLES

STYLE EN «U» "U" STYLE	CONFÉRENCE BOARDROOM	1/2 LUNE 6 1/2 ROUNDS 6	ÉCOLE CLASSROOM
<b>39</b> PAX	<b>44</b> PAX	<b>84</b> PAX	<b>108</b> PAX
THÉÂTRE THEATRE	BANQUET 8 DINNER 8	BANQUET 10 DINNER 10	RÉCEPTION COCKTAIL
<b>218</b> PAX	<b>152</b> PAX	<b>190</b> PAX	<b>300</b> 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

3400 PIEDS CARRÉS  
105x33 SQUARE FEET

## STYLES DE CONFIGURATIONS CONFIGURATION STYLES

STYLE EN «U» "U" STYLE	CONFÉRENCE BOARDROOM	1/2 LUNE 6 1/2 ROUNDS 6	ÉCOLE CLASSROOM
51 PAX	50 PAX	126 PAX	150 PAX
THÉÂTRE THEATRE	BANQUET 8 DINNER 8	BANQUET 10 DINNER 10	RÉCEPTION COCKTAIL
160 PAX	288 PAX	360 PAX	400 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

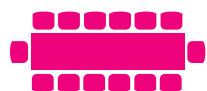
26x26



HAUTEUR / HEIGHT

10' 11" PIEDS  
FEET

## STYLES DE CONFIGURATIONS CONFIGURATION STYLES



BANQUET  
DINNER

14

PAX

Table conférence  
Conference table



CONFÉRENCE  
BOARDROOM

14

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

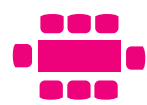
With its boudoir style and cozy setting, Salon Clark is ideal for interviews and small meetings. This adaptable space will charm you with its bright bay window!

## STYLES DE CONFIGURATIONS CONFIGURATION STYLES



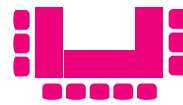
1/2 LUNE 6  
1/2 ROUNDS 6

12  
PAX



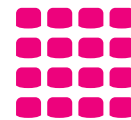
CONFÉRENCE  
BOARDROOM

14  
PAX



STYLE EN «U»  
"U" STYLE

15  
PAX



THÉÂTRE  
THEATRE

24  
PAX



BANQUET 8  
DINNER 8

16  
PAX



ÉCOLE  
CLASSROOM

18  
PAX



BANQUET 10  
DINNER 10

20  
PAX



RÉCEPTION  
COCKTAIL

20  
PAX





# GARDEN

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 6 1/2 ROUNDS 6
20 PAX	21 PAX	24 PAX	24 PAX
THÉÂTRE THEATRE	BANQUET 8 DINNER 8	BANQUET 10 DINNER 10	RÉCEPTION COCKTAIL
40 PAX	40 PAX	50 PAX	40 PAX



# BAR20

NIVEAU / LEVEL  
RDC-G



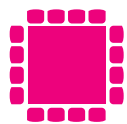
SUPERFICIE / AREA  
360 PIEDS CARRÉS  
SQUARE FEET  
20x18



HAUTEUR / HEIGHT  
10' PIEDS  
FEET

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!

## STYLES DE CONFIGURATIONS CONFIGURATION STYLES



BANQUET  
DINNER

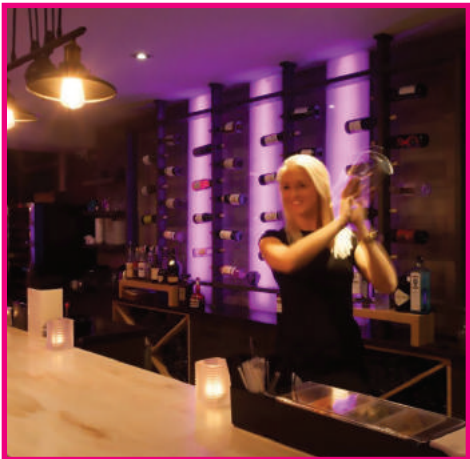
16  
PAX

Table carrée  
Square table



RÉCEPTION  
COCKTAIL

40  
PAX





# ST-LAURENT

NIVEAU / LEVEL

S



SUPERFICIE / AREA

1272 PIEDS CARRÉS  
SQUARE FEET

24x53



HAUTEUR / HEIGHT

10' 2" PIEDS  
FEET

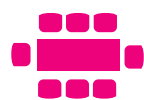
Adjacent to the historic corridor of the Godin building, this spacious room is a great venue to host all types of events. Its flexible and multipurpose space will blend in perfectly with the colours of your event. The St-Laurent Room will fit your theme, your concept and your needs.

## STYLES DE CONFIGURATIONS CONFIGURATION STYLES



STYLE EN «U»  
"U" STYLE

42  
PAX



CONFÉRENCE  
BOARDROOM

44  
PAX



1/2 LUNE 6  
1/2 ROUNDS 6

54  
PAX



ÉCOLE  
CLASSROOM

72  
PAX



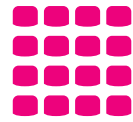
BANQUET 8  
DINNER 8

88  
PAX



BANQUET 10  
DINNER 10

110  
PAX



THÉÂTRE  
THEATRE

110  
PAX



RÉCEPTION  
COCKTAIL

150  
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 6 1/2 ROUNDS 6	THÉÂTRE THEATRE
27 PAX	36 PAX	36 PAX	45 PAX
ÉCOLE CLASSROOM	BANQUET 8 DINNER 8	BANQUET 10 DINNER 10	RÉCEPTION COCKTAIL
48 PAX	64 PAX	80 PAX	275 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



BANQUET 10  
DINNER 10

10  
PAX

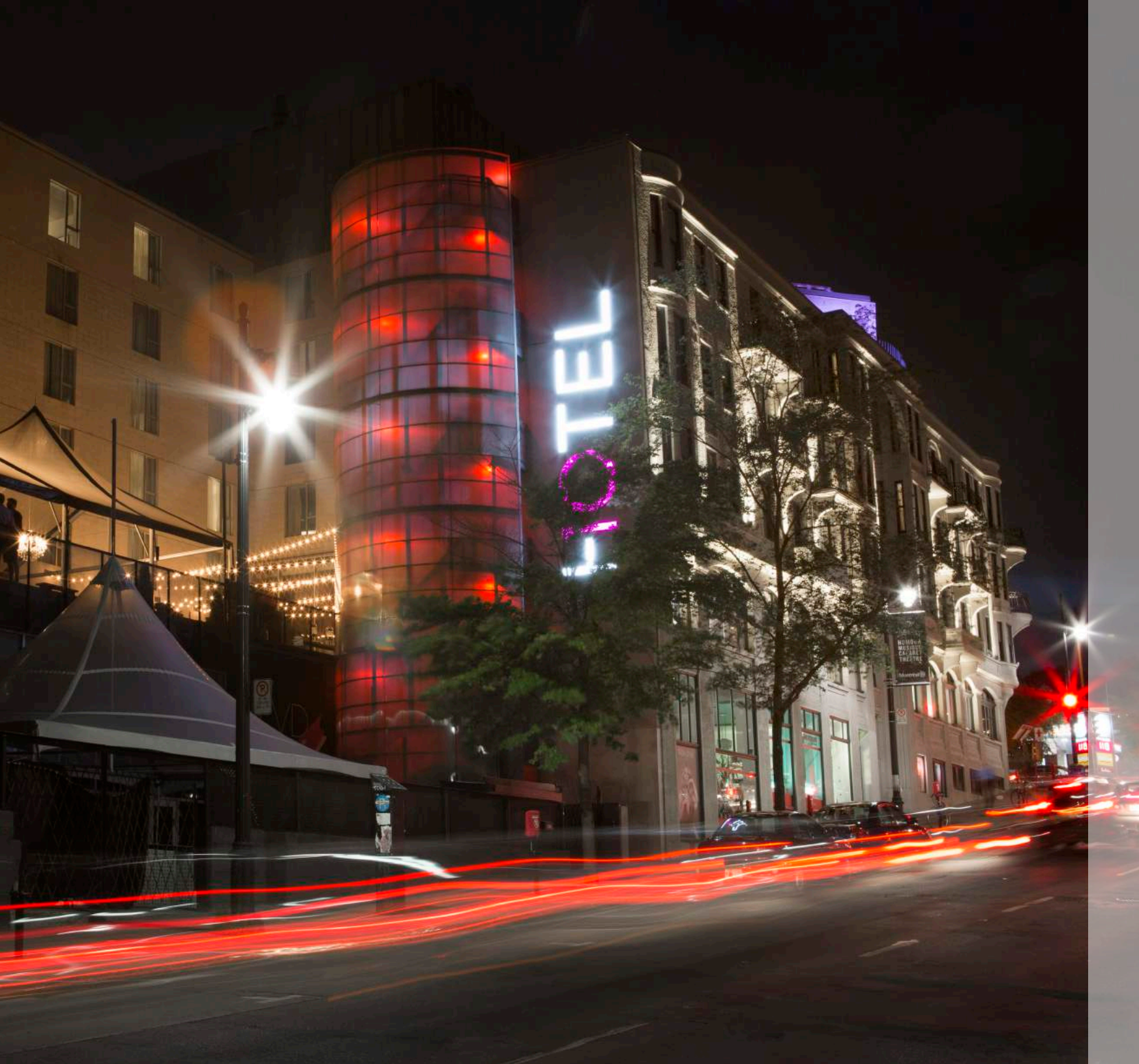


RÉCEPTION  
COCKTAIL

30  
PAX

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.





# HOTEL

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