

# BANQUET MENUS. FOR *gourmets*

# HOTEL

*2019 packages*



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)





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# TURKEY

## *packages*

**\$75,00**

PRICE PER PERSON  
PLUS TAXES AND SERVICE

\*MINIMUM 10 GUESTS

Breakfast in Godin venue  
(non exclusive space)

**or**

Selection package in private venue

Cold buffet package Gourmet  
(see p.12)

Coffee break Express (see p.6)

Private venue  
(Executive or St-Laurent, p.26 et 30)

Audio equipment (projector and screen)

A DAY AT HOTEL 10

**\$79,95**

PRICE PER PERSON  
PLUS TAXES AND SERVICE

\*MINIMUM 50 GUESTS

12 hors d'oeuvres

2 glasses of wine per person

2 stations

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

Private venue (St-Laurent p.30)

PACKAGE 10

**\$60,00**

PRICE PER PERSON  
PLUS TAXES AND SERVICE

\*MINIMUM 80 GUESTS

Cocktail  
3 hors d'oeuvres

Dinner hot buffet, deluxe package (p.14)

Private venue (St-Laurent p.30)

BIRTHDAY PACKAGE

**\$89,95**

PRICE PER PERSON  
PLUS TAXES AND SERVICE

\*MINIMUM 50 GUESTS

Breakfast in Godin venue  
(non exclusive space)

**or**

Selection package in private venue

Dinner hot buffet, welcome package  
(p.14)

Coffee break Express (see p.6)

Cocktail welcome package (see p.17)  
5 hors d'oeuvres  
1 glasse of wine per person

Private venue (St-Laurent p.30)

EXECUTIVE PACKAGE

# BREAKFAST



Breakfast buffet in Godin venue  
(non exclusive space)

*Complete buffet with salty and  
sweet meals, cold and hot*

**\$21,95**

PRICE PER PERSON  
PLUS TAXES AND SERVICE

## EXPRESS PLATTERS\*

- Seasonal fruit squares and granola
- Homemade gourmet minimuffins
- Homemade granola squares
- Various seasonal scones
- Miniviennese pastries
- Seasonal various cakes
- Cheddar and grapes
- Strawberries dipped in 60% dark chocolate

**\*these platters are also available a la carte, please contact our advisors**

## EXPRESS

1 Express platter  
Juice / soft drinks  
Coffee and tea

*Fruit platter (+ \$3,00)*

**\$12,25**

PRICE PER PERSON  
PLUS TAXES AND SERVICE

\*MINIMUM 10 GUESTS

## HEALTHY

1 parfait au yogourt  
Juice / soft drinks  
Coffee and tea

*Fruit platter (+\$3,00)*

**\$13,00**

PRICE PER PERSON  
PLUS TAXES AND SERVICE

\*MINIMUM 10 GUESTS

## CHOUX-PATRIES

1 sandwiches choux-pastries  
Fruit platter  
Juice / soft drinks  
Coffee and tea

**\$16,75**

PRICE PER PERSON  
PLUS TAXES AND SERVICE

\*MINIMUM 10 GUESTS

# COFFEE BREAK

## EXPRESS

1 Express platter  
Juice / soft drinks  
Coffee and tea

Fruit platter (+ \$3,00)

**\$12,25**

PRICE PER PERSON  
PLUS TAXES AND SERVICE

\*MINIMUM 10 GUESTS

## PLATEAUX EXPRESS

Homemade gourmet minimuffins  
Seasonal various cakes  
Gourmet cookies  
Brownies  
Magic squares  
Chocolate mendiants  
Seasonal various scones  
Pizza platter

## SÉLECTION

1 Sélection platter au choix  
Juice / soft drinks  
Coffee and tea

Fruit platter (+ \$3,00)

**\$13,95**

PRICE PER PERSON  
PLUS TAXES AND SERVICE

\*MINIMUM 10 GUESTS

## PLATEAUX SÉLECTION

Homemade sables  
Miniviennese pastries  
Cheddar and grapes  
Seasonal crudités and dips  
Caramelized and spiced nut mix  
Hummus trio



**\*these platters are also available a la carte, please contact our advisors**



*Friand de qualite*

Faire dimer qualite avec plaisir, c'est notre engagement.  
Nos chefs vous proposent des mets soigneusement prepares avec une touche d'originalite!



# INDIVIDUAL LUNCH



**BOWL-MEAL  
PACKAGE**

1 salad  
1 side

**\$22,75**

PRICE PER PERSON  
PLUS TAXES AND SERVICE

\*NO MINIMUM



# *BOWL-MEALS*

## SALADS

Creamy 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

Grilled tofu on green lentil salad with cardamom, cumin, coriander and parsley, topped with grated carrot and mandarin

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

## SIDES

Creamy s'mores explosion with dark chocolate

Yogurt panna cotta with seasonal fruit chutney and crunchy toppings

Caramelized nut duo and mild cheddar

Crunchy spiced chickpeas

Fruits salad 



Vegan option. For a 100% vegan option, please contact our advisors.

# SALAD — MEAL



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

**\$27,75**

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

Chicken caesar salad

Vegetarian salad with goat cheese and honey on a bed of spinach and grilled vegetables

Panko tempeh and ratatouille on a bed of greens 🌱

SALAD-MEAL



Vegan option. For a 100% vegan option, please contact our advisors.



# 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 🌿

Fingerling potatoes, Italian tomatoes, fresh cilantro and smoked paprika spicy 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

Brioche bread with sweet potatoes, butternut squash, cream cheese, shredded fennel and radicchio

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

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

Falafel and beetroot roll with vegan chipotle mayonnaise 🌿

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

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 shortbread

Crème brulée on a crispy biscuit, pecans and Chantilly cream

Blueberry swirl cheesecake on shortbread

Chef's choice vegan desserts 🌿

## DESSERTS

\* Express sandwiches & salads also available, see p.12



Vegan option. For a 100% vegan option, please contact our advisors.

EXECUTIVE  
PACKAGE

Choice of Executive  
lunch tray  
Choice of beverage

**\$38,95**

PRICE PER PERSON  
PLUS TAXES AND SERVICE

\*NO MINIMUM

# EXECUTIVE PACKAGE

## THE SALMON GRAVLAX

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

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

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

## A LA CARTE

Wine-glass	\$ 8,50
Beverages	\$ 4,00

## EXPRESS

2 appetizers or salads Express  
2 sandwiches Express  
1 gourmet cookie

**\$19,95**

PRICE PER PERSON  
PLUS TAXES AND SERVICE

\*MINIMUM 10 GUESTS

## GOURMET

3 appetizers or  
salads express  
2 sandwiches express  
1 dessert

**\$25,50**

PRICE PER PERSON  
PLUS TAXES AND SERVICE

\*MINIMUM 10 GUESTS

## APPETIZERS AND SALADS EXPRESS

Seasonal crudités with dip

Green apple and cheese miniquiche

Golden beets, squash, sunflowers seeds, lemon-chive vinaigrette 

White quinoa, kale, cherry tomatoes, corn and lemon vinaigrette 

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

Turmeric ciabatta with sliced ham and mild cheddar with Dijon mustard butter

Veggie pita with zucchini, red peppers, feta and pesto

Soft rye bread with smoked meat, Swiss cheese, yellow mustard and dill pickles

Smoked gouda, grilled portobello, roasted peppers, onions confit, arugula and mayonnaise

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

Tofu sandwich, grilled vegetables and basil hummus 



Vegan option. For a 100% vegan option, please contact our advisors.

# COLD BUFFET

## ENTREES ET SALADES

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

Barley, carrots, cucumbers and dried cranberries medley with pistachio and honey vinaigrette

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

Fingerling potatoes, Italian tomatoes, fresh cilantro and smoked paprika spicy vinaigrette 🌱

## SANDWICHES AND MEALS

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

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

Falafel and beetroot roll with vegan chipotle mayonnaise 🌱

## 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 shortbread

Crème brûlée on a crispy biscuit, pecans and Chantilly cream

Blueberry swirl cheesecake on shortbread

Chef's choice vegan desserts 🌱

## A LA CARTE

Wine-glass	\$ 8,50
Beverages	\$ 4,00

## SELECTION

3 appetizers or salads  
2 sandwiches or meals  
1 dessert

**\$29,95**

PRICE PER PERSON  
PLUS TAXES AND SERVICE

\*MINIMUM 10 GUESTS



# Hot BUFFET

## WELCOME PACKAGE

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

**\$38,95**

PRICE PER PERSON  
PLUS TAXES AND SERVICE

\*MINIMUM 20 GUESTS

## DELUXE PACKAGE

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

**\$44,95**

PRICE PER PERSON  
PLUS TAXES AND SERVICE

\*MINIMUM 20 GUESTS

## SALADS

Golden beet, squash, sunflowers seeds, lemon-chive vinaigrette 🌱

White quinoa, kale, cherry tomatoes, corn and lemon vinaigrette 🌱

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

5 grain medley, apples, apple and leek 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 (+ \$3)

Braised beef medallion, onions and brown beer sauce

Meat lasagna with ricotta and Monterey Jack cheese

Cheddar and bacon shepherd's pie

Chicken tagine and lentil risotto

## DESSERTS

Apple crumble eclair

Lemon tartlet with white chocolate, decorated with meringue

Sweet and salty brownie with marshmallow and peanuts

Strawberry dipped in chocolate and French shortbread

Crème brûlée on a crispy biscuit, pecans and Chantilly cream

Blueberry swirl cheesecake on shortbread

Chef's choice vegan desserts 🌱

\* Add \$2 fee per guest for groups between 10 and 19 persons



Vegan option. For a 100% vegan option, please contact our advisors.



A close-up photograph of a silver fork holding a piece of seared scallop. The scallop is topped with a stack of ingredients including a slice of seared salmon, a slice of tomato, and a small piece of green herb. The background is a white plate with some blurred food items and a pink rectangular graphic in the top right corner.

# DINNERS, COCKTAILS, & STATIONS

# SEATED dinners

## CLASSIC PACKAGE

1 soup or salad  
Main course and chef's sides  
1 dessert  
Coffee and tea included

**67,00\$**

PRICE PER PERSON  
PLUS TAXES AND SERVICE

\*MINIMUM 25 GUESTS

## SELECTION PACKAGE

1 appetizer  
1 soup or salad  
Main course and chef's sides  
1 dessert  
Coffee and tea included

**75,00\$**

PRICE PER PERSON  
PLUS TAXES AND SERVICE

\*MINIMUM 25 GUESTS

## EXECUTIF PACKAGE

1 appetizer  
Soup of your choice  
Salad of your choice  
Main course and chef's sides  
1 dessert  
Coffee and tea included

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

## 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

Jerusalem artichoke soup

## MAIN COURSES CHEF'S SIDES

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 supreme with olives, wild mushrooms and roasted garlic

Beef scoter, pearl onions and beer sauce

## DESSERTS

Hibiscus and Fleur de sel caramel pop-brownie with tonka bean mousse

Chocolate fondant with berries

Triple chocolate dôme

Tri-colors triangle: pistachio, raspberry and vanilla

\*1 choice of menu per groupe



WELCOME

5 hors d'oeuvres  
1 glass of wine

**\$28,95**

PRICE PER PERSON  
PLUS TAXES AND SERVICE

\*MINIMUM 25 GUESTS

SIGNATURE

8 hors d'oeuvres  
2 glasses of wine

**\$49,95**

PRICE PER PERSON  
PLUS TAXES AND SERVICE

\*MINIMUM 25 GUESTS

DINNER

16 hors d'oeuvres  
2 glasses of wine OR a cocktail  
station

**\$72,95**

PRICE PER PERSON  
PLUS TAXES AND SERVICE

\*MINIMUM 25 GUESTS

# Cocktails

## ADD A PLATTER TO SHARE

PRICE PER PERSON

Seasonal crudités and dips	+ 4,00 \$
Caramelized and spiced nut mix	+ 4,25 \$
Hummus trio	+ 5,00 \$
Brie Vaudreuil and Oka cheeses, nuts, grapes and croutons	+ 6,40 \$
Cold cuts and croutons	+ 6,85 \$
Fine Quebec cheeses	+ 8,40 \$

## 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 minibusurger with whisky onion compote

Lamb filet canape on an Oka cheese shortbread  
with onion and blueberry confit

## Hot hors d'oeuvres

Fresh mozzarella, sage, wild mushrooms and pumpkin arancini

Grilled cheese with Oka and pear

Apple-flavoured smoked duck tarte tatin



# STATIONS

## SALTY STATIONS

### \*STATION POUTINE

**\$8,25**  
PER PERSON  
MIN. 100 PERSONS

### MAC & CHEESE STATION

**\$8,00**  
PER PERSON  
MIN. 100 PERSONS

### \*OYSTER STATION (2/PERS)

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

### SNACK STATION

**\$5,95**  
PER PERSON  
MIN. 100 PERSONS

### \*SMOKED MEAT STATION

**\$14,50**  
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

\*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*

Rocca di Montemassi, Le Focaiè 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

## *Our cocktail stations*

Decadent mojitos station*	\$ 10 / pers.
Martini station*	\$ 12 / pers.

\*1 glass per person



# 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](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



		<b>GODIN</b>	<b>TERRASSE</b> chapiteau	<b>TERRASSE</b> pelouse	<b>EXECUTIVE</b>	<b>CLARK</b>	<b>JARDIN</b>	<b>BAR20</b>	<b>SAINT-LAURENT</b>	<b>FOYER SAINT-LAURENT</b>	<b>BLVD 44</b>	<b>PENT-HOUSE</b>
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'
<b>BANQUET 10 / DINNER 10</b>		180	150	210	14 table conférence	20	50	16 table carrée	110	-	80	10
<b>BANQUET 8 / DINNER 8</b>		136	120	168	-	16	40	-	88	40	64	-
<b>DEMI-LUNE 6 / HALF-ROUNDS 6</b>		54	90	126	-	12	24	-	54	-	36	-
<b>STYLE ÉCOLE / CLASSROOM</b>		81	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  
62x45



HAUTEUR / HEIGHT

18 PIEDS  
FEET

## STYLES DE CONFIGURATIONS CONFIGURATION STYLES

			
STYLE EN «U» "U" STYLE	CONFÉRENCE BOARDROOM	1/2 LUNE 6 1/2 ROUNDS 6	ÉCOLE CLASSROOM
39 PAX	44 PAX	54 PAX	81 PAX
			
THÉÂTRE THEATRE	BANQUET 8 DINNER 8	BANQUET 10 DINNER 10	RÉCEPTION COCKTAIL
218 PAX	136 PAX	180 PAX	300 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	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

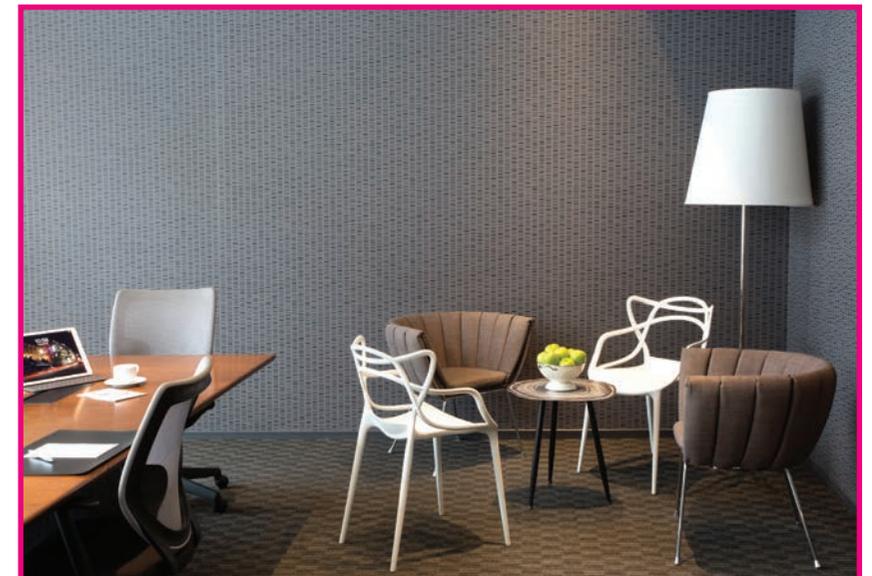


CONFÉRENCE  
BOARDROOM

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



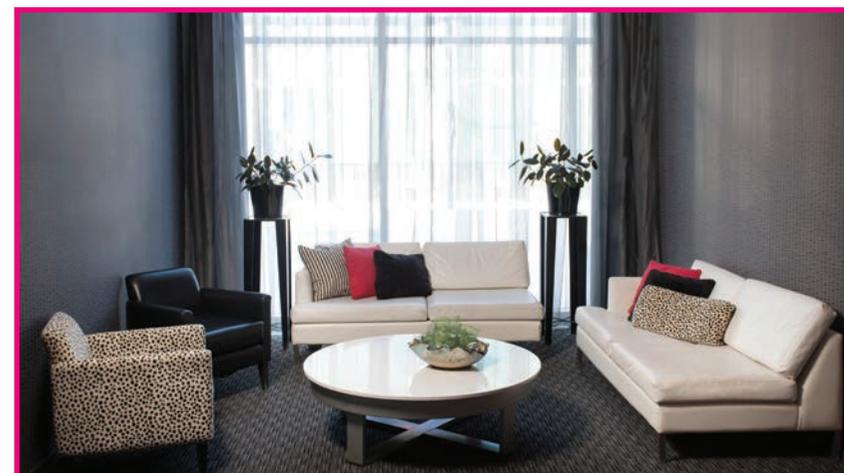
HAUTEUR / HEIGHT

10'11" PIEDS  
FEET

## STYLES DE CONFIGURATIONS CONFIGURATION STYLES

<p>1/2 LUNE 6 1/2 ROUNDS 6</p> <p>12 PAX</p>	<p>CONFÉRENCE BOARDROOM</p> <p>14 PAX</p>	<p>STYLE EN «U» "U" STYLE</p> <p>15 PAX</p>	<p>THÉÂTRE THEATRE</p> <p>24 PAX</p>
<p>BANQUET 8 DINNER 8</p> <p>16 PAX</p>	<p>ÉCOLE CLASSROOM</p> <p>18 PAX</p>	<p>BANQUET 10 DINNER 10</p> <p>20 PAX</p>	<p>RÉCEPTION COCKTAIL</p> <p>20 PAX</p>

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!



# JARDIN

NIVEAU / LEVEL

RDC-G



SUPERFICIE / AREA

676 PIEDS CARRÉS  
SQUARE FEET  
26x26



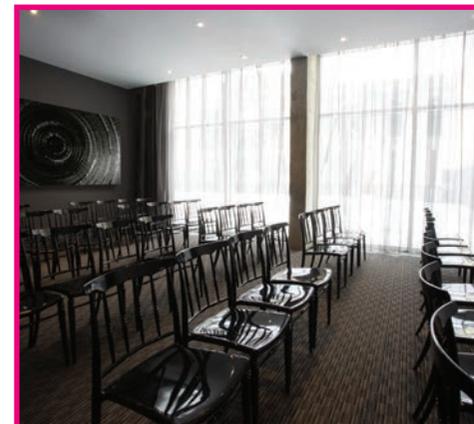
HAUTEUR / HEIGHT

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

 <p>CONFÉRENCE BOARDROOM</p> <p>20 PAX</p>	 <p>STYLE EN «U» "U" STYLE</p> <p>21 PAX</p>	 <p>ÉCOLE CLASSROOM</p> <p>24 PAX</p>	 <p>1/2 LUNE 6 1/2 ROUNDS 6</p> <p>24 PAX</p>
 <p>THÉÂTRE THEATRE</p> <p>40 PAX</p>	 <p>BANQUET 8 DINNER 8</p> <p>40 PAX</p>	 <p>BANQUET 10 DINNER 10</p> <p>50 PAX</p>	 <p>RÉCEPTION COCKTAIL</p> <p>40 PAX</p>



# BAR20

NIVEAU / LEVEL

RDC-G



SUPERFICIE / AREA

360 PIEDS CARRÉS  
SQUARE FEET

20x18



HAUTEUR / HEIGHT

10' PIEDS  
FEET

STYLES DE CONFIGURATIONS  
CONFIGURATION STYLES



BANQUET  
DINNER

16

PAX

Table carrée  
Square table

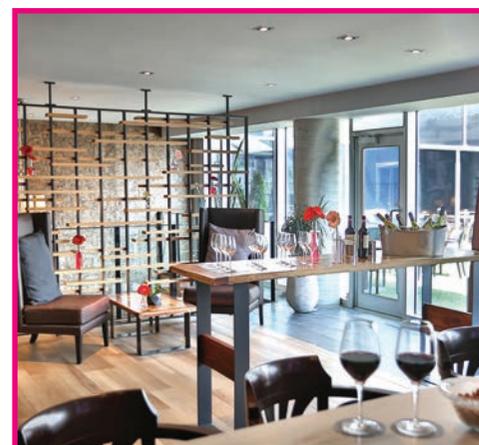


RÉCEPTION  
COCKTAIL

40

PAX

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

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 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.



# 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

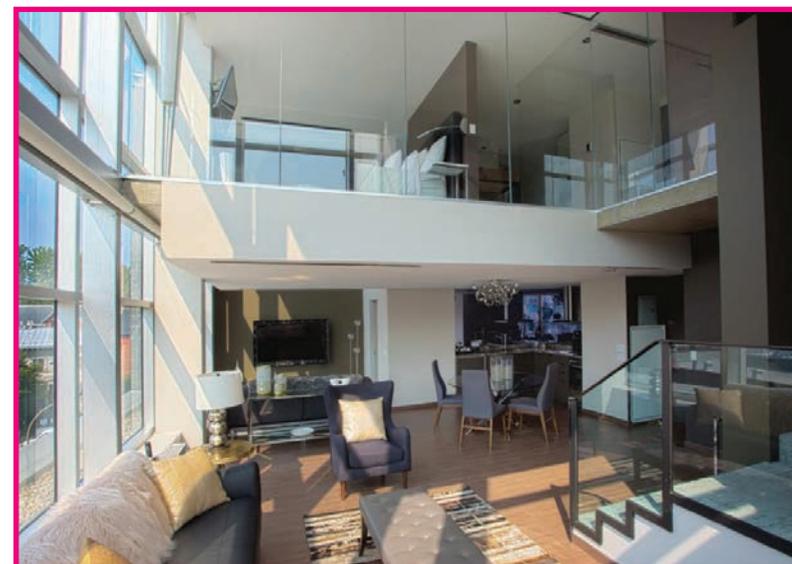
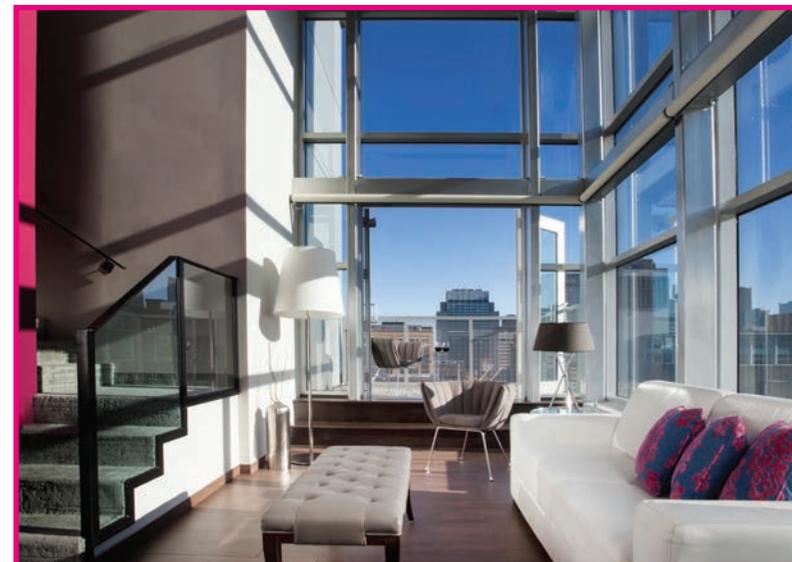
10  
PAX



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.





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