

HOTEL

WEDDING PACKAGES
2019



IN COLLABORATION WITH

Agnus Dei

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.

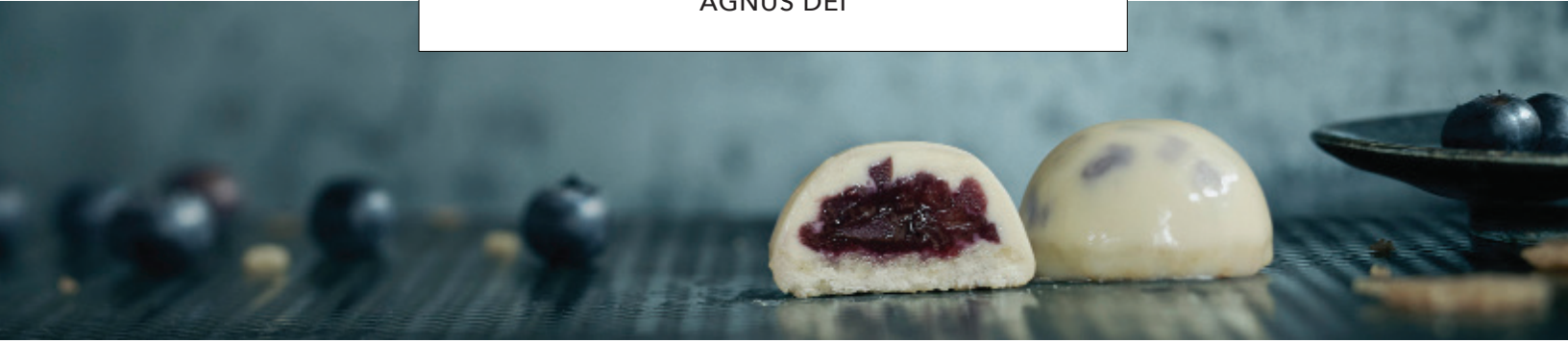
All packages in this document include:

- 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

IN COLLABORATION WITH
AGNUS DEI



From concept to execution, Agnus Dei caterer takes care of every detail, with a refined expert hand, to help you fully enjoy the celebration of your love story.

Choose the best for the best day of your life!

Agnus Dei, Award Recipient for best catered hors d'oeuvre for 2 consecutive years from the International Caterers Association

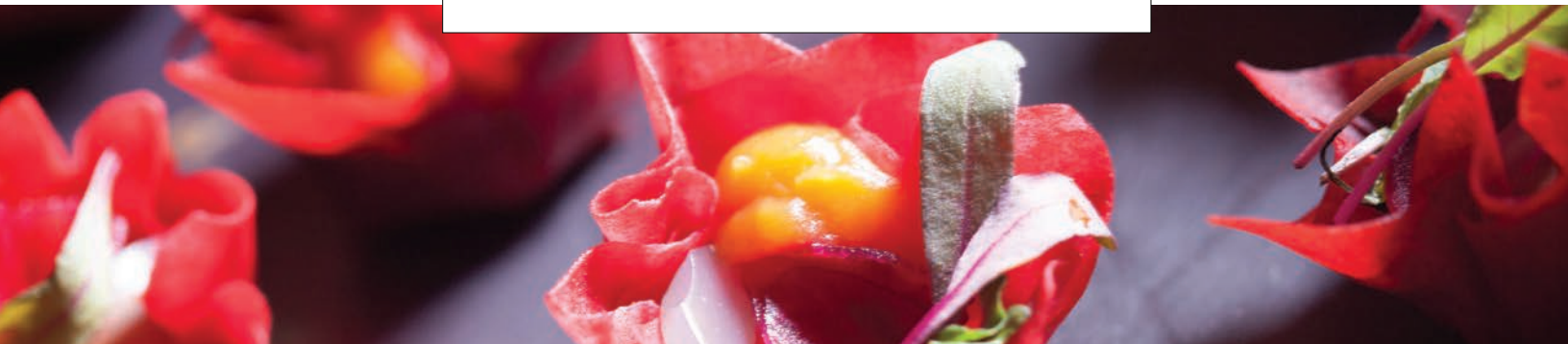
MEILLEURE BOUCHÉE COCKTAIL
International Caterers Association



Orchidée farcie au foie gras au torchon et au cidre de glace

Taxes and service not included

OUR PACKAGES



EMERALD PACKAGE \$ 95/PERS.

3 Chef's choice hors d'oeuvres
Buffet
Coffee and tea
Room rental, furniture and service

SAPPHIRE PACKAGE \$ 125/PERS.

1h of regular open bar during the cocktail
Choice of 3 hors d'oeuvres
3-course dinner
1/2 bottle of wine per pers.
Coffee and tea
Room rental, furniture and service

RUBY PACKAGE \$ 150/PERS.

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

Taxes and service not included



**EMERALD PACKAGE
BUFFET · \$ 95 / PERS.**

HORS D'OEUVRES

3 Chef's choice hors d'oeuvres

SALADS

1 choice

Mixed greens, romaine lettuce and kale, cherry tomatoes, balsamic vinaigrette
Golden beets, squash, sun lower seeds, lemon-chive vinaigrette

MAIN COURSES

2 choice

Chicken supreme with olives, wild mushrooms and roasted garlic
Veggie lasagna with eggplant, carrot and zucchini
Meat lasagna with ricotta and Monterey Jack cheese
Grilled salmon steak, cider sauce

Side order of seasonal vegetables and/or starch

Butter and bread

DESSERTS

1 choice

Lemon tartlet with white chocolate, decorated with meringue
Black chocolate pot and red berry gaspacho

Coffee and tea

Taxes and service not included

SAPPHIRE PACKAGE
3 COURSES MENU · \$ 125 / PERS.

HORS D'OEUVRES

3 choices

Vegetable macaroon, goat cheese and arugula

Chipotle shrimp and pineapple with chives

Grilled garlic chicken skewer, chili sauce

Vegetarian spring roll

Salmon strips with pickled ginger, pepper and mint

Dill cream and yellow caviar on smoked salmon cubes

Mini pork cheek burger with whiskey and onion jam

APPETIZERS

1 choice

Arugula, strawberry and parmesan chips

Octopus and calamari salad

Carrot and cumin soup, fresh mint

MAIN COURSES

2 choice

Beef scoter, pearl onions and beer sauce

Chicken drumstick supreme, oyster mushroom soup with vanilla and lemon

Pork tenderloin stuffed with goat cheese and asparagus

Side order of seasonal vegetables and/or starch

Butter and bread

DESSERTS

1 choice

Lemon tartlet with white chocolate, decorated with meringue

Black chocolate pot and red berry gaspacho

Coffee and tea

Taxes and service not included

RUBIS PACKAGE
3 SERVICES • \$ 150 / PERS.

HORS D'OEUVRE

3 choices from the selection

- | | |
|---|---|
| Vegetable macaroon, goat cheese and arugula | Salmon strips with pickled ginger, pepper and mint |
| Chipotle shrimp and pineapple with chives | Dill cream and yellow caviar on smoked salmon cubes |
| Grilled garlic chicken skewer, chili sauce | Mini pork cheek burger with whiskey and onion jam |
| Vegetarian spring roll | |

APPETIZERS

1 choice

- Cannelee bordelais and foie gras parfait emulsion on butternut squash puree
Albacore tuna salad with Lebanese cucumber, pressed watermelon, cherry tomato, radish baby greens and haki sauce (tuna can be substituted for mozzarella di Bufala)
Caramelized Jerusalem artichokes and microgreens

MAIN COURSES

1 choice

- Beef cheek fondant, raspberry reduction
Black cod with maple syrup and sake, soba noodles with sesame oil, salted Lebanese cucumbers and radish sprouts
Beef braised in Chianti, crushed potatoes in olive oil, Romanesco sauce
Duck leg confit, caramelized pears, apple and red fruit sauce, potatoes fried in duck fat
Side order of seasonal vegetables and/or starch
Butter and bread

DESSERTS

1 choice

- Lemon tartlet with white chocolate, decorated with meringue
Black chocolate pot and red berry gaspacho

Coffee and tea

Taxes and service not included

À LA CARTE STATIONS



SALTY STATIONS

Minimum of 100 guests

Oysters and mignonettes station Raspberry sauce Vodka and green apple sauce Shalott sauce	\$ 10,95 / pers.
Poutine station New potatoes, cheese and Agnus Dei style poutine sauce	\$ 8,25 / pers.
Grignotines station Delicious chips for snacking	\$ 5,95 / pers.
Mac & cheese station The famous mac and cheese with Agnus Dei style sauce	\$ 8,00 / pers.
Smoked meat station Montréal smoked meat sandwiches	\$ 14,50 / pers.

SWEET STATIONS

Minimum of 100 guests

Cheeses and fruits station Selection of delicious cheeses and assorted fruit	\$ 12,25 / pers.
Donut station Multi-flavoured donuts	\$ 6,95 / pers.
Decadent desserts station A rainbow of childhood flavours: candy, cupcakes, macaroons...	\$ 12,00 / pers.
Sorbet station Agnus Dei's famous Sorbet mechoui	\$10,25 / pers.

*Add 25% fee to the price for groups of 50 persons or less

Taxes and service not included

À LA CARTE



ALCOHOL & BEVERAGES

Signature cocktail	\$ 10,00 / pers.
Non-alcoholic flavoured water <i>Choice of 2 varieties (orange-basil, cantaloupe-cucumber, lemon-mint)</i>	\$ 4,50 / pers.
Package for non-alcoholic beverages <i>Still and sparkling water, variety of soft drinks, juices, ice, condiments and bar accessories</i>	\$ 4,50 / pers.
Espresso coffee	\$ 4,50 / pers.

OTHER PRODUCTS

Salad-meal tray for vendors	\$ 27,25 / pers.
Kid's menu : <i>Pasta with butter and tomato confit sauce Served with crudités and salad</i>	\$ 9,00 / pers.
<i>Crispy chicken fillet Served with crudités and salad</i>	\$ 11,00 / pers.

Taxes and service not included



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 HOTEL10 General Manager for ordering and pricing (upon availability).

*Wines available for Sapphire and Ruby packages
Corkage fee \$ 22 / bottle of wine

Taxes and service not included

OPEN BAR PACKAGES À LA CARTE



BAR REGULAR- included with your package

Liquor included :

<i>Amaretto Disaronno</i>	<i>Frangelico</i>	<i>Tanqueray Gin</i>
<i>Kalhua</i>	<i>Galliano</i>	<i>Sauza Silver Tequila</i>
<i>Bailey's</i>	<i>Jack Daniel's</i>	<i>Tia Maria</i>
<i>Canadian Club</i>	<i>Jim Beam Bourbon</i>	<i>Triple Sec</i>
<i>Captain Morgan Dark, spiced & white</i>	<i>Peachtree Schnapps</i>	<i>Smirnoff Vodka</i>
	<i>Southern Comfort</i>	<i>Jameson</i>

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	\$ 33,00 / pers.
3 hours	\$ 49,50 / pers.
Additional hours	\$ 16,50 / pers.

PREMIUM BAR

Liquor included :

Johnnie Walker Red, Black	<i>Ricard</i>
St-Rémy Authentic Brandy	<i>Rhum Chic Choc</i>
Calvados Boulard	<i>Sambucca</i>
Cognac Hennessy V.S.	<i>Hendrick's Gin</i>
Ungava premium dry Gin	<i>Vodka Quartz</i>
Grand Marnier	

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

Selection of local and microbrewery beers
Beverages and sparkle water

À la carte:

2 hours	\$ 44,00 / pers.
3 hours	\$ 66,00 / pers.
Additional hours	\$ 22,00 / 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



Taxes and service not included

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.