



VOGUE

HÔTEL · MONTRÉAL

CURIO COLLECTION BY HILTON



BANQUET MENUS



BREAKFAST BUFFET

All menus include freshly brewed coffee , a selection of premium teas and fresh juices.



BREAKFAST BUFFET

THE MONTREALER

\$48.00 PER PERSON

- Seasonal fresh fruit platter
- Selection of Montreal-style bagels with smoked salmon and cream cheese, served with lemon, capers, and pickled onions
- Cheese platter
- Chef’s egg selection (choice of 1)
- Breakfast potatoes
- Sliced ham
- Classic buttermilk pancakes with Quebec maple syrup

THE WAKE-UP CALL

\$55.00 PER PERSON

- Seasonal fresh fruit platter
- Healthy muffins and banana bread
- Selection of Montreal-style bagels, multigrain bread, and English muffins with assorted jams
- Cheese platter
- Free-range egg selection (choice of 1)
- Avocado spread
- House-made coconut chia pudding with seasonal berries
- Cinnamon brown sugar oatmeal with dried fruits
- Smoothies, green juices, and ginger shots

THE EARLY RISER

\$50.00 PER PERSON

- Seasonal fresh fruit platter
- Freshly baked croissants
- Selection of Montreal-style bagels, toast, and English muffins with assorted spreads
- Cheese platter
- Chef’s egg selection (choice of 1)
- Breakfast potato selection (choice of 1)
- Breakfast meat selection (choice of 1)
- Smoked salmon with garnishes
- Freshly blended fruit smoothie
- Yogurt parfait station with granola, seasonal berries, and maple syrup

CUSTOMIZABLE

EGGS • Scrambled • Scrambled with vegetables • Frittata (onions & peppers) POTATOES • Breakfast potatoes • Hash browns • Customization available	MEATS • Bacon • Turkey sausage • Smoked ham • Vegan bacon or sausage (+\$2/guest) • Gluten-free options (+\$2/guest) Options sans gluten (+2 \$/invité)	SPREADS • Jams • Peanut butter • Butter • Cream cheese
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A \$225.00 LABOR FEE APPLIES TO ALL GROUPS UNDER 21 GUESTS.

ADDITIONAL OPTIONS

Please note that all break items must be ordered for a minimum of 10 guests.

BREAKFAST

PRICE PER PERSON	
• Choice of eggs	\$5.00
• Choice of meat	\$5.00
• Choice of vegan bacon or sausage	\$7.00
• Smoked salmon	\$8.00
• French toast	\$8.00
• Coconut chia pudding	\$7.00
• Yogurt parfait	\$7.00
• Oatmeal	\$8.00
• Freshly squeezed orange juice	\$8.00
• Fruit smoothie	\$8.00
• Green juice	\$8.00
• Ginger shot	\$8.00

THE ADD-ONS

PRICE PER ITEM	
• Individual chocolate bars (45 g)	\$8.00
• Individual bags of chips (40 g)	\$6.00
• Packaged mixed nuts	\$12.00
• Häagen-Dazs ice cream bars	\$12.00
• Assorted childhood candy packs	\$2.00
PRICE PER PERSON	
• Tortilla chips and salsa	\$8.00
• Hummus, pita, and olives	\$8.00
• Crudités and dips	\$12.00
• Sliced seasonal fruits	\$12.00
• Quebec cheeses, crackers, and dried fruits	\$18.00
PRICE PER DOZEN	
• Assorted cookies	\$48.00
• Assorted macarons	\$55.00
• Assorted mini pastries	\$55.00
• Assorted muffins	\$55.00
• Fruit skewers with yogurt dip	\$55.00



SNACKS

Please note that all break items must be ordered for a minimum of 10 guests.

MORNING GLORY – \$20 PER PERSON

- ASSORTED PASTRIES
- Assorted muffins
- Fresh fruit platter

LITTLE CRAVING – \$22 PER PERSON

- Fresh fruit skewers with yogurt and honey dip
- Granola bars
- Banana bread

APÉRO – \$28 PER PERSON

- Hummus, pita, and olives
- Crudités and dips
- Selection of Quebec cheeses and charcuterie

FUN FAIR – \$20 PER PERSON

- Sweet & salty popcorn station
- Corn dogs with mustard & ketchup
- Churros with salted caramel

MOUNTAINEER – \$22 PER PERSON

- Trail mix
- Energy bites
- Fruit salads
- Ginger shots



COFFEE & BEVERAGE STATION

Includes an assortment of teas, milk options, and flavored syrups.

All-day coffee machine service – \$26 per person

Lattes, cappuccinos, and espressos available throughout the day.

*Freshly brewed coffee and tea – \$7 per person, per break/meal period
+\$2 per person for decaffeinated coffee*

Beverages available upon consumption

Assorted soft drinks, still and sparkling bottled water, assorted juices – \$7 per beverage

LUNCH BUFFET



COLD BUFFET

\$65.00

SALADS

- Italian green salad
- Antipasti barley salad
- Caesar salad
- Cherry tomatoes & bocconcini with pesto
- Macaroni salad

COLD ENTRÉES

- Chef's signature maki
- Crudités and dips
- Selection of Quebec cheeses and charcuterie (+\$5/guest)

SANDWICHES

CLASSICS

- Grilled chicken club with crispy bacon on a butter croissant
- Montreal smoked meat with mustard on rye bread
- Smoked salmon bagel with avocado and cream cheese
- Falafel wrap with hummus, sumac onions, and pickled turnips

ARTISANAL

- Marinated vegetables & mixed greens
- Turkey, Brie, sun-dried tomatoes, and baby greens
- Prosciutto, mozzarella, aged balsamic vinaigrette & arugula

Buffet selections include 2 appetizers, 3 main courses, and the Chef's desserts, served with freshly brewed coffee and a selection of premium teas.

An additional appetizer or main course may be added for \$5 per guest.

Please note that a \$225 labor fee applies to groups of fewer than 21 guests.



HOT BUFFET

\$70.00

APPETIZERS & SALADS

- Italian green salad
- Orzo antipasto salad
- Caesar salad
- Cherry tomatoes and bocconcini with pesto
- Macaroni salad
- Chef's Signature Maki Rolls (3 pieces per person)
- Crudités platter and dips
- Selection of charcuterie and fine cheeses (+\$5/guest)

HOT APPETIZERS

- Chicken gyoza with hoisin sauce
- Vegetable gyoza with hoisin sauce
- Vegetarian spring rolls

SOUPS

- Minestrone
- Butternut squash velouté
- Chicken noodle soup
- Miso soup
- Gazpacho

MAIN COURSES

- Pomodoro pasta
- Lasagna (meat sauce or vegetarian)
- Chicken souvlaki with tzatziki sauce
- Salmon with grilled lemon, capers, and dill
- Veal scaloppini with creamy wild mushroom sauce
- Steak flank with French onion sauce
- General Tao tofu with sweet and savory sauce

SIDES

- Herb-roasted potato wedges
- Sweet potato fries
- Rapini sautéed with olive oil and garlic
- Lemon rice
- Roasted vegetables
- Roasted eggplant



Buffet selections include 1 soup, 2 appetizers, 2 sides, 2 main courses, and the Chef's desserts, served with freshly brewed tea and coffee.

An additional appetizer or main course may be added for \$5 per guest.

Please note that a \$225 labor fee applies to groups of fewer than 21 guests.

THE QUÉBEC

\$75.00

APPETIZERS

- Chicken noodle soup
- Macaroni salad
- Salad bar
- Selection of Quebec cheeses (+\$5/guest)

MAIN COURSES

- Montreal smoked meat sandwich with dill pickles
- Sliced steak with French onion sauce
- Poutine station – fries, cheese curds, gravy

SIDES

- Garlic mashed potatoes
- Seasonal roasted vegetables

DESSERT

- Traditional pouding chômeur
- Pecan tartlets



Buffet selections include freshly brewed tea and coffee. A \$225.00 labor fee applies to all groups of fewer than 21 guests.

THE MEDITERRANEAN

\$75.00

APPETIZERS

- Lentil soup
- Greek salad
- Spanakopita

MAIN COURSES

- Chicken souvlaki with tzatziki sauce
- Salmon with grilled lemon, capers, and dill
- Vegetarian lasagna

SIDES

- Herb-roasted potato wedges
- Lemon rice
- Fresh bread

DESSERT

- Pistachio baklava
- Custard tarts (Pastéis de Nata)



Buffet selections include freshly brewed tea and coffee. A \$225.00 labor fee applies to all groups of fewer than 21 guests.

THE ITALIAN

\$75.00

APPETIZERS

- Minestrone
- Antipasti barley salad
- Italian green salad

MAIN COURSES

- Pomodoro pasta
- Roasted cod with lemon garlic sauce
- Chicken parmesan

SIDES

- Herb-roasted potato wedges
- Rapini sautéed with olive oil and garlic
- Fresh bread

DESSERT

- Tiramisu
- Italian cookies



Buffet selections include freshly brewed tea and coffee. A \$225.00 labor fee applies to all groups of fewer than 21 guests.

LUNCH BOXES

CLASSIC BOX — \$34.00

- Choice of salad
- Choice of sandwich
- Chef's signature dessert

DELUXE BOX — \$44.00

- Choice of salad
- Choice of sandwich
- Chef's signature maki rolls
- Chef's signature dessert

SALADS

1 CHOICE PER BOX

- Italian green salad
- Antipasti barley salad
- Caesar salad
- Cherry tomatoes & bocconcini with pesto
- Macaroni salad



SANDWICHES

2 CHOICES PER GROUP – 1 PER BOX

CLASSICS

- Grilled chicken club with crispy bacon on a butter croissant
- Montreal smoked meat with mustard on rye bread
- Smoked salmon bagel with avocado and cream cheese
- Falafel wrap with hummus, sumac onions, and pickled turnips

ARTISANAL FOCACCIA

- Roasted eggplant, roasted peppers, artichokes, and mixed baby greens
- Turkey, brie, sun-dried tomatoes, and baby greens
- Prosciutto, mozzarella, aged balsamic, and arugula

Assorted individual bags of chips — \$6.00 each

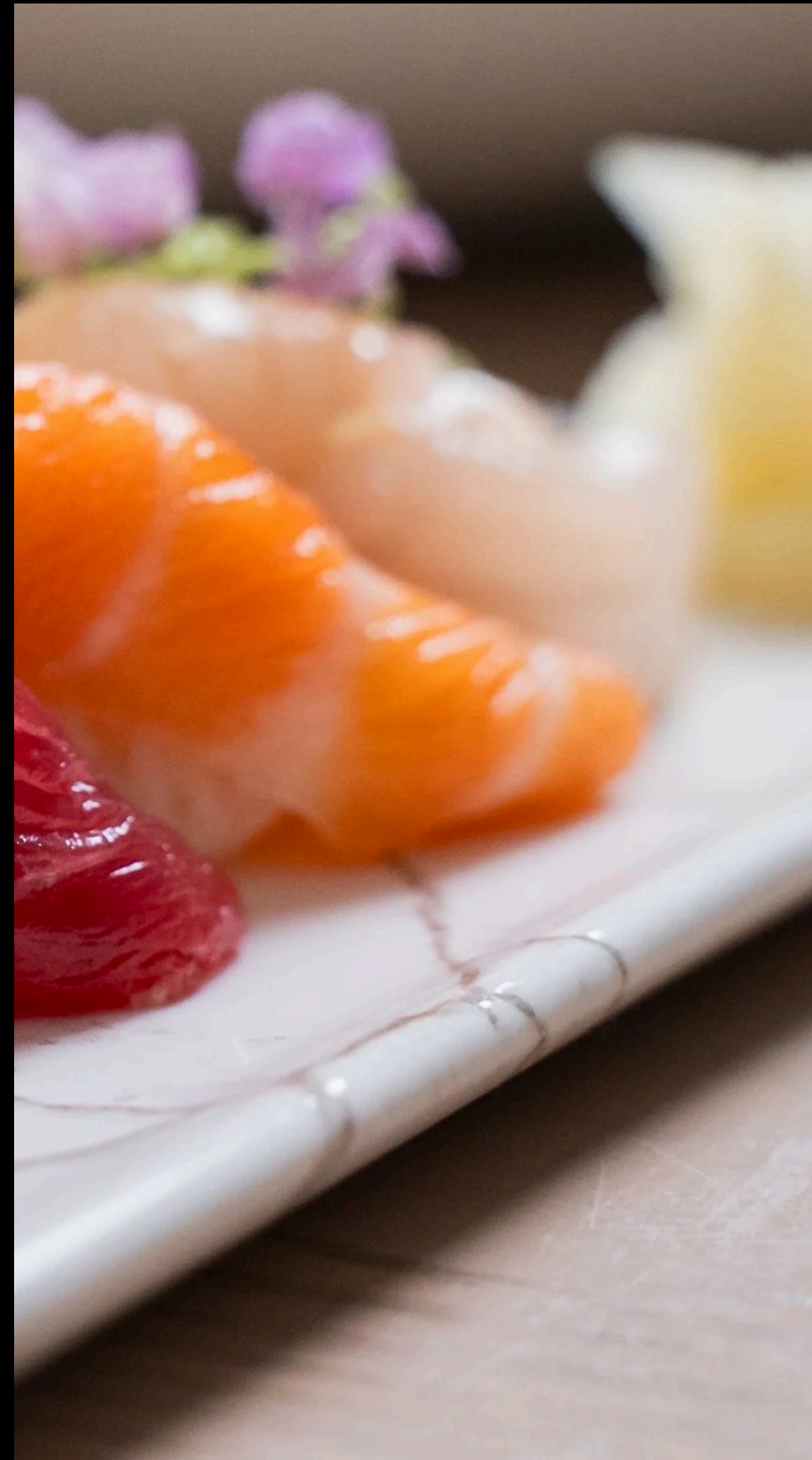
Assorted soft drinks, still and sparkling bottled water, and juice — \$7 per beverage

Coffee and tea — \$7 per person

A \$225.00 labor fee applies to all groups of fewer than 21 guests.

For lunch boxes consumed on-site, an additional \$6 per person fee will apply.

*RECEPTION &
DINNER*



STATIONS & BARS

MONTREAL SMOKED MEAT STATION – \$20 PER PERSON

Montreal-style smoked meat served with rye bread, mustard, pickles, and coleslaw.

MAC & CHEESE STATION – \$16 PER PERSON

Quebec cheese sauce with assorted toppings.

DESSERT STATION – \$20 PER PERSON

Mini pastries, cookies, tartlets, macarons.

YAMA SUSHI PLATTER – \$480

Assortment of maki and nigiri (96 pieces).



POUTINE BAR – \$20 PER PERSON

French fries & sweet potato fries

Cheese curds & gravy

SALAD BAR – \$15 PER PERSON

Assorted salads, tomatoes, cucumbers, and dressings

POKE BAR – \$24 PER PERSON

Sushi rice, fresh salmon & tuna

Assorted toppings

TACO BAR – \$18 PER PERSON

Beef, chicken, vegetarian option

Soft tortillas, sour cream, guacamole, and toppings

PASTA BAR – \$18 PER PERSON

Choice of two pastas and two sauces

- Pomodoro, pesto, or creamy mushroom

WITH CHEF

\$150/HOUR, MINIMUM 2 HOURS PER CHEF

CARVING STATION – \$40.00 PER PERSON

Choice of roast beef or turkey

Seasonal vegetables

Served with Dijon mustard, horseradish, and jus

OYSTERS – \$70.00 PER DOZEN (MINIMUM 2 DOZEN)

Fresh Canadian oysters

Served with lemon wedges, Tabasco, horseradish, classic mignonette, ponzu sauce, and wasabi cocktail sauce

A \$225.00 labor fee applies to all groups of fewer than 21 guests. A minimum of 2 stations is required.

CANAPÉS

Minimum 2 dozen per selection

\$65.00 PER DOZEN

- Vegetarian maki roll
- Vegetable gyoza
- Chicken gyoza
- Truffle arancini
- Spanakopita

\$75.00 PER DOZEN

- Shrimp tempura maki roll
- Tuna tataki
- Caramelized onion, fig, and brie tart
- Wild mushroom, leek, and goat cheese tart

\$88.00 PER DOZEN

- Lobster tempura maki
- Mini lobster sandwiches
- Mini beef burgers
- Mini tuna and avocado tacos
- Whipped burrata tartlets with truffle honey



PLATED DINNER

APPETIZERS (1 CHOICE)

- Beef carpaccio
- Seasonal vegetable carpaccio
- Salmon tartare
- Burrata, heirloom tomatoes & grilled focaccia
- Chicken gyoza (5 pieces)
- Vegetable gyoza (5 pieces)
- Yama salad
- Butternut squash velouté



MAIN COURSES (2 CHOICES)*

- Beef tenderloin — \$115

Au jus, seasonal vegetables, and mashed potatoes

- Miso black cod — \$95

Miso sauce, seasonal vegetables, and mashed potatoes

- Seared salmon — \$88

Lemon dill sauce, seasonal vegetables, and mashed potatoes

- Grilled chicken breast — \$88

Hunter sauce, seasonal vegetables, and mashed potatoes

- Wild mushroom ravioli — \$85



DESSERTS (1 CHOICE)

- Passion Fruit & Mango Entremet
- Triple Chocolate Mousse
- Salted Caramel Cheesecake



A \$225.00 labor fee applies to all groups of fewer than 21 guests.

*Final entrée counts must be communicated to the hotel 10 days prior to the event.

DINNER BUFFET

\$90.00

APPETIZERS & SALADS

- Italian green salad
- Antipasti barley salad
- Caesar salad
- Cherry tomatoes & bocconcini with pesto
- Macaroni salad
- Chef's Signature Maki Rolls (3 pieces per person)
- Crudités platter with dips
- Selection of charcuterie & fine cheeses (+\$5/guest)

HOT APPETIZERS

- Chicken gyoza with hoisin sauce
- Vegetable gyoza with hoisin sauce
- Vegetarian spring rolls

SOUPS

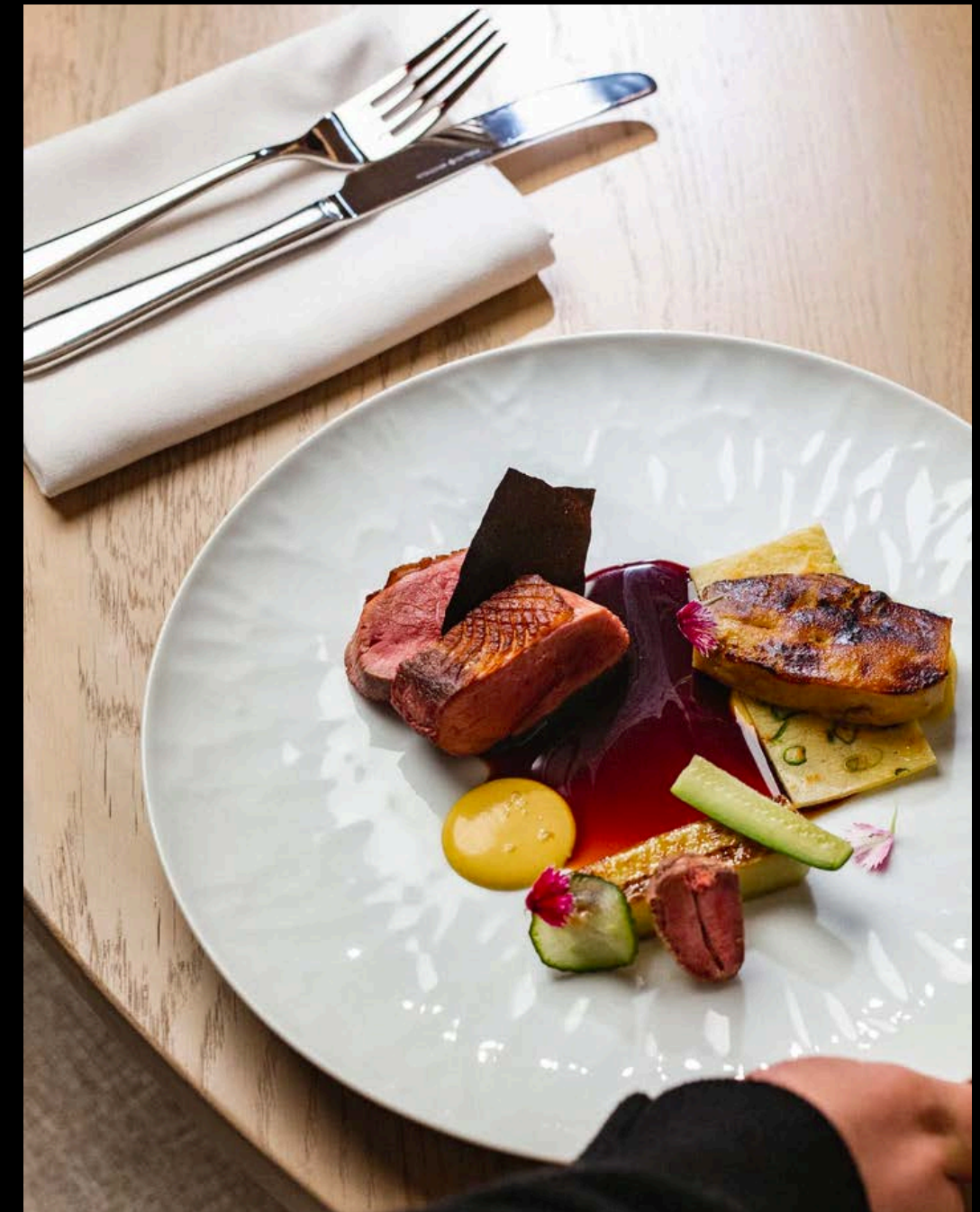
- Minestrone
- Butternut squash velouté
- Classic chicken noodle soup
- Miso soup

MAIN COURSES

- Pomodoro pasta
- Lasagna (meat sauce or vegetarian)
- Chicken souvlaki with tzatziki sauce
- Salmon with capers and dill
- Veal chops with creamy wild mushroom sauce
- Flank steak with French onion sauce
- General Tao tofu with sweet and savory sauce

SIDES

- Herb-roasted potato wedges
- Sweet potato fries
- Rapini sautéed with olive oil and garlic
- Lemon rice
- Roasted vegetables
- Roasted eggplant



Buffet selections include 1 soup, 3 appetizers, 2 sides, 3 main courses, Chef's desserts, coffee, and tea.
A \$225.00 service fee applies to all groups of fewer than 21 guests.

THE YAMA EXPERIENCE

FAMILY-STYLE PLATED DINNER — \$150.00

CHEF’S AMUSE-BOUCHE

- Three seasonal bites to begin your experience

FIRST COURSE (SHARED!)

- Hamachi Crudo
- Yellowtail sashimi with myoga, negi, jalapeño, ponzu, yuzu, and shiso oil
- Ebi Tempura
- Crispy giant shrimp tempura topped with sweet chili sauce, unagi reduction, and spicy mayo
- Bluefin Tuna Tartare
- Diced tuna with avocado, garlic oil, ponzu, and negi

MAIN COURSE — CHOICE OF

- Braised Beef Short Ribs

Slow-braised for 5 hours, served with seasonal vegetables and braising jus

- Miso Black Cod

Miso-glazed black cod served with grilled leeks, wild mushrooms, and mushroom dashi consommé

- Mushroom & Truffle Risotto

Creamy risotto prepared with local mushrooms, finished with black truffle and Parmigiano Reggiano

DESSERT

- Chef’s choice
- Freshly brewed tea and coffee



A \$225.00 labor fee applies to all groups of fewer than 21 guests.

BEVERAGES



WINES

CHAMPAGNES & SPARKLING

- Zonin Prosecco Cuvée 1821 66\$
- Zonin Prosecco Rosé Brut 70\$
- Feudi di Romans, Prosecco Brut, Italy 75\$
- Feudi di Romans, Pinot Noir Brut Rosé, Italy 80\$
- Nicolas Feuillatte Réserve Exclusive Brut 140\$
- Nicolas Feuillatte Rosé Brut 175\$
- Laurent-Perrier, La Cuvée Brut, France 185\$
- Laurent-Perrier, La Cuvée Rosée Brut, France 280\$

WHITES

- Massoreale, Chardonnay, Italy 66\$
- Villa Castello, Pinot Grigio, Italy 74\$
- Clotilde Davenne, Bourgogne Aligoté, France 85\$
- Nos 5 terroirs Famille Paquet, Macon Villages, France 105\$

REDS

- Massoreale, Sangiovese, Italy 66\$
- Renzo Masi Chianti, Italy 75\$
- Gamay Noir “Ecussol” Chateau Thivin, France 90\$
- Château Rocher Corbin, Montagne St Emilion, France 105\$

SOMMELIER’S SELECTION

- Discovery Selection (1/2 bottle) — \$33.00 per person



BAR

OPEN BAR – PACKAGE PER PERSON

Includes a choice of 2 signature cocktails

- First hour — \$32.00
- Additional hour — \$18.00
- Evening package (5+ hours) — \$85.00

CASH BAR

- Signature cocktail — \$20.00
- Spirits and liqueurs — \$16.00
- Local and imported beer — \$13.00
- Wine by the glass — \$15.00
- Non-alcoholic cocktails and non-alcoholic beer — \$12.00
- Soft drinks and juices — \$7.00

SIGNATURE COCKTAILS

COCKTAILS

- Maple Old Fashioned
- Le Petit Cousin
- Mountain Sour
- Milano Paloma
- Midnight Flames
- Le Bezzera
- Once Upon a Time in Japan
- Aperol Spritz

MOCKTAILS

- Pineapple Breeze
- Ginger Palmer
- Grapefruit & Rosemary Sour



The group must commit to a minimum spend of \$500 in bar services. Otherwise, a \$500 labor fee will apply.



The Vogue Hotel Montreal Downtown, Curio Collection by Hilton looks forward to hosting your meetings and events.

*For more information, please contact our Banquet Sales Department:
reservations.ventes@hilton.com*



ADDITIONAL CHARGES

GUARANTEE

The guaranteed number of guests for each catered event must be communicated at least three business days (72 hours) prior to the event. You will be charged for the guaranteed number of guests or the actual attendance, whichever is greater. If no guarantee is received, the provisional number of guests will become the guaranteed number. Please note that the kitchen will prepare no more than 5% above the guaranteed guest count.

SERVICE CHARGES & TAXES

A combined service and administration charge in effect on the day of the event will be added to the Group's master account. Currently, this charge amounts to 22% of the total food and beverage charges as well as room rental fees, in addition to applicable taxes.

This charge includes:

- 14% service charge, fully distributed to servers and, where applicable, banquet support staff assigned to the event.
- 8% administrative fee, which is not a gratuity and remains the property of the Hotel to cover administrative and operational costs related to the organization of the event.

F&B EVENTS FOR FEWER THAN 21 GUESTS – ADDITIONAL ROOM FEE

An additional fee of \$225 will apply to each food and beverage event with a guaranteed attendance of fewer than twenty-one (21) guests.

CHEF ATTENDANT

\$150 per hour per station for a minimum of 2 hours, plus applicable taxes and administrative fees.

COAT CHECK ATTENDANT

\$350.00 plus applicable taxes and administrative fees.

VALET SERVICE

\$34 per vehicle, per day, or \$59 per vehicle overnight, plus a 10% service charge.

OUTDOOR EVENTS

The Hotel reserves the right to relocate any outdoor activity to an available indoor backup space if one of the following conditions is anticipated: wind gusts exceeding 30 km/h, temperatures below 15°C, or a 30% or greater chance of precipitation in the area. The group will be informed of all available options for the activity at least six (6) hours prior to the event. The Hotel's decision is final. All entertainment for outdoor events must end by 10:00 PM.

ENCORE GLOBAL

Additional charges will apply for any audiovisual equipment needs through our in-house audiovisual provider.

Contact: Max Elie Jr Doyon

514.358.6259

maxelie.douyon@encoreglobal.com

Connection fees apply for all external audiovisual companies (plus applicable fees):

- \$1,500 – Curio
- \$750 – Atelier 1 & 2
- Atelier 3, 4, 5
- Atelier 8 & 9

POWER DISTRIBUTION

208V electrical circuit, 100A, 3-phase — \$823.75 plus applicable fee