



 **Hilton**
Garden Inn™

MENU
Meetings

6939 Boulevard Decarie
Montreal, QC H3W 3E4
514-370-3300

www.montrealmidtown.hgi.com
www.thewestburyballroom.com

All food and beverage prices are subject to a service fee of 12.5%, an administration fee of 5.5% as well as all applicable provincial and federal taxes.

MEETING PACKAGES

Minimum of 15 guests.

Included in your package:

- Meeting room rental
- One screen
- One flip chart with markers
- Pens, notepad & mint
- Wireless high speed Internet
- Indoor parking

SILVER PACKAGE

\$59.95 /guest

AM Coffee Break

PM Coffee Break

GOLD PACKAGE

\$85.95 /guest

AM Coffee Break

Lunch Box

PM Coffee Break

DIAMOND PACKAGE

\$109.95 /guest

Breakfast Box

AM Coffee Break

Lunch Box

PM Coffee Break

* *The Savoury* coffee break is not included in the meeting packages.

Audio Visual Price List

Laser Pointer.....	\$30.00
White Board.....	\$40.00
FlipChart & Markers.....	\$40.00
Extension Cord.....	\$15.00
Easel	\$50.00
Laser Pointer.....	\$30.00
Polycom.....	\$125.00
Wireless Microphone.....	\$90.00
Sound System.....	\$120.00
Projector Epson 3200 lumens.....	\$150.00
Projector Sony 5200 lumens.....	\$325.00
VGA or HDMI Cable.....	\$15.00
Wireless Mouse	\$25.00
Cam Lock	\$150.00
Laptop.....	\$200.00
Podium	\$85.00
Screen.....	\$45.00
Speaker Phone.....	\$30.00



BREAKFAST MENU

BREAKFAST BUFFET

Minimum of 10 guests

CLASSIC CONTINENTAL

\$11.95 per guest (No Minimum)

Assortment of Viennoiseries
Homestyle Preserves/Jams
Assortment of Fruit Juices
Coffee, Decaf, Tea, Herbal Tea

DELUXE CONTINENTAL

\$18.95 per guest

Assortment of Viennoiseries
Seasonal Fruit (sliced & whole)
Plain and Fruit Yogurt
Assortment of Breads
Homestyle Preserves/Jams
Butter, Nutella, Peanut Butter
Assortment of Fruit Juices
Coffee, Decaf, Tea, Herbal Tea

HEALTHY CHOICE

\$23.95 per guest

Oatmeal
Old Fashioned Cottage Cheese
Egg Whites (scrambled)
Mini Greek Yogurt Parfait
Avocados Slices
Smoothies
Homemade Granola bar
Selection of Cereal
2% Milk
Seasonal Fruit (sliced & whole)
Assortment of Breads
Homestyle Preserves/Jams
Peanut Butter
Assortment of Fruit Juices
Coffee, Decaf, Tea, Herbal Tea

GOURMET BREAKFAST

\$29.95 per guest

Eggs (Scrambled)
Strip Bacon
Maple Glazed Breakfast Sausage
Breakfast Potatoes
Assortment of Viennoiseries & Muffins
Assortment of Mini Quiches
Assortment of Quebec Cheeses
Plain and Fruit yogurt
Seasonal Fruit (sliced & whole)
Assortment of Montreal Bagels
Cream Cheese
Assortment of Breads
Homestyle Preserves/Jams
Butter, Nutella, Peanut Butter
Assortment of Fruit Juices
Coffee, Decaf, Tea, Herbal Tea

ADD TO YOUR BREAKFAST

Option to add extras to Breakfast Buffet or Breakfast Stations.

EXTRAS

Assortment of Viennoiseries	\$4.00/ guest
Assortment of Quebec Cheeses	\$4.50/ guest
Mini Yogourt Parfait.....	\$4.00/ guest
Assortment of Mini Quiches.....	\$4.50/ guest
Scrambled Eggs	\$4.00/ guest
Omelette	\$5.00/ guest
Canadian Bacon.....	\$4.50/ guest
Maple Glazed Breakfast Sausage.....	\$4.50/ guest
Breakfast Potatoes.....	\$3.50/ guest
Montreal Bagels	\$5.00/ guest
French Toast	\$5.00/ guest
Waffles.....	\$5.00/ guest
Smoothies	\$4.00/ guest
Seasonal Fruit (Sliced & whole)	\$5.00/ guest
Smoked Salmon Platter	\$80.00/ 10 guests
Specialty Coffee.....	Starting at 6\$/ guest

BREAKFAST STATIONS

Minimum of 25 guests

All breakfasts include freshly brewed coffee, decaf coffee, a selection of teas, fruit juices, and water.

EGGS YOUR WAY

\$36.95 per guest

Omelette Toppings
Seasonal Vegetables
Sliced Ham
Cheddar Cheese

+

Assortment of Breads

Montreal Sesame Seed Bagel

Cream Cheese

Canadian Bacon

Maple Glazed Breakfast Sausage

Breakfast Potatoes

Assorted Quebec Cheeses

Assorted Plain and Fruit Yogurts

Seasonal fruit (whole & sliced)

CREPE & FRENCH TOAST

\$34.95 per guest

Crepe & French Toast Toppings

Whipped cream
Chocolate Chips
Caramelized apples
Quebec maple syrup
Fresh berries
Icing Sugar
Mascarpone

+

Assortment of Viennoiseries

Assortment of Breads

Butter, Nutella, Peanut Butter

Homestyle Preserves/ Jams

Selection of Cereals

2% Milk

Oatmeal

Assorted Plain and Fruit Yogurts

Seasonal fruit (whole & sliced)

THE BREAKFAST BOX

Minimum of 10 guests

All boxes include a choice of 1 drink, 1 sandwich and 2 choices of sides - **\$23.95 per guest**

Select up to 3 combinations

CHOICE OF DRINK

Orange Juice

Apple Juice

Grape Juice

Grapefruit Juice

Bottled Water

CHOICE OF SANDWICH

SMOKED SALMON BAGEL

Bagel with cream cheese, smoked salmon

CROQUE MONSIEUR

Ham, Swiss cheese, lettuce, tomato and honey mustard on a fresh croissant

BREAKFAST SANDWICH

Fried egg, cold smoked bacon, lettuce, tomato served on toasted english muffin

BREAKFAST FOCACCIA

Fried egg, prosciutto cotto, provolone, arugula on focaccia bread

AVOCADO TOAST

Avocado, roasted cherry tomatoes, fresh ricotta drizzled with honey on toasted country bread

CHOICE OF 2 SIDES

Mini Viennoiseries

Gourmet Muffin

Mini Yogurt Parfait

Melon Feta Mint Salad

Old Fashioned Cottage Cheese

Whole Seasonal Fruit

Homemade Granola Bar

Sweet Homemade Ricotta

PLATED BREAKFAST

Minimum of 10 guests

All plated breakfasts includes an assortment of fresh breads and bagels, assortment of Viennoiseries, homestyles jams, butter and peanut butter.

All plated breakfasts include freshly brewed coffee, decaf coffee, a selection of teas, fruit juices, and water.

Note: For any event that has more than one main course selection, Client must advise hotel the method which will be used to communicate to our Food & Beverage team which main course will be served to which guest.

Select up to 3 Choices

EGGS

THE CLASSIC
\$21.95

Two eggs scrambled with baked beans, canadian bacon and maple glazed breakfast sausages. Served with breakfast potatoes and fresh seasonal fruit

THE BREAKFAST CLUB
\$22.95

Fried egg, arugula, tomato, smoky Canadian bacon and cheese on focaccia bread. Served with breakfast potatoes and fresh seasonal fruit

OMELETTES

WESTERN
\$22.95

Three eggs , ham, Spanish onion, red bell peppers and cheddar cheese. Served with breakfast potatoes and fresh seasonal fruit

THREE CHEESE 
\$22.95

Three eggs, swiss, mild cheddar and provolone. Served with breakfast potatoes and fresh seasonal fruit


HEALTHY CHOICES

EGGWHITE OMELETTE 
\$23.95

Egg white omelette with seasonal vegetables and cheddar cheese. Served with double portion of fresh seasonal fruit

AVOCADO TOAST 
\$19.95

Avocado, roasted cherry tomatoes, fresh ricotta drizzled with honey on toasted country bread. Served with double portion of fresh seasonal fruit

OATMEAL 
\$16.95


Served with brown sugar, fresh seasonal berries and bananas

EGGS BENEDICT

THE FLORENTINE
\$22.00

Two poached eggs served on English muffin topped with seasonal vegetables, breakfast ham and hollandaise sauce. Served with breakfast potatoes and fresh seasonal fruit

SWEET TOOTH

BELGIAN WAFFLE 
\$19.95

Belgian waffles served with Quebec maple syrup and fresh seasonal berries

FRENCH TOAST 
\$19.95

French toast served with Quebec maple syrup, mascarpone whipped cream and fresh seasonal berries



LUNCH MENU

COLD BUFFET LUNCH

Minimum of 25 guests

All lunch buffets include freshly brewed coffee, decaf coffee, a selection of teas, fruit juices, soft drinks water, bread and butter. Soup (1 choice), Salads (2 choices), Sandwich/Wrap (3 choices), Dessert (2 choices). -**\$35 per guest**

SOUPS

CREAM OF BROCCOLI
Broccoli and blue cheese

CREAM OF MUSHROOM
Wild mushrooms and fresh herbs in a rich cream sauce

CARROT & GINGER
Carrot and fresh ginger purée

POTATO & LEEK
Potato & leek topped with crumbled Canadian bacon

MINISTRONE
Seasonal vegetables with herbs in a vegetable bouillon

SALADS

PASTA SALAD
Pasta salad with thinly sliced ham and mixed vegetables

COUSCOUS
Couscous with dried raisins, nuts and citrus dressing

RED BEET SALAD
Red beets with fresh herbs, vinegar and oil

MIXED GREENS
Mixed greens with savoury Italian dressing

ORZO
Orzo with grilled vegetables

CHICKPEAS
Chickpeas with chorizo and paprika in a mayo vinaigrette

POTATO SALAD
Potato salad with bacon and fresh herbs in a mayo vinaigrette

SANDWICHES

PULLED PORK
Pulled pork and provolone cheese served on brioche bun

CHICKEN CUTLET
Chicken cutlet with spicy mayo and bacon served on ciabatta bread

PROSCIUTTO
Prosciutto bocconcini with aged balsamic served on ciabatta bread


GRILLED CHICKEN
Grilled chicken with avocado bocconcini served on ciabatta bread

PORCHETTA
Porchetta with onion chips and herb mayo served on italian bread

SMOKED MEAT
Montreal smoked meat, coleslaw, pickles, mustard on rye

WRAPS

GRILLED CHICKEN
Grilled chicken wrap with lettuce, tomato, bacon and mayo

GRILLED VEGGIES 
Zucchini, eggplants, peppers, lettuce, tomato & goat cheese

TUNA MELT
Tuna, lettuce, tomato, cheddar cheese and lemon mayo

HAM & SWISS
Ham, Swiss cheese, lettuce, tomato and honey mustard

DESSERTS

CHEFS CHOICE
Dessert of the day

BROWNIE

BUNDT CAKE

GRANOLA BAR

NUTELLA RICOTTA MOUSSE

SEASONAL FRUITS

ADD TO YOUR BUFFET

SOUP..... \$5 /guest

SALAD..... \$5 /guest

SANDWICH..... \$8 /guest

WRAP..... \$8 /guest

DESSERT..... \$4 /guest

HOT BUFFET LUNCH

Minimum of 25 guests

All lunch buffets include freshly brewed coffee, decaf coffee, a selection of teas, fruit juices, soft drinks water, bread and butter. Soup (1 choice) , Salads (2 choices), Main Course (2 choices) ,Sides (2 choices), Dessert (2 choices). -**\$40 per guest**

SOUPS

CREAM OF BROCOLI
Boccoli and blue cheese

CREAM OF MUSHROOM
Wild mushrooms and fresh herbs in a rich cream sauce

CARROT & GINGER
Carrot and fresh ginger purée

POTATO & LEEK
Potato & leek topped with crumbled Canadian bacon

MINISTRONE
Seasonal vegetables with herbs in a vegetable bouillon

SALADS

PASTA SALAD
Pasta salad with thinly sliced ham and mixed vegetables

COUSCOUS
Couscous with dried raisins, nuts and citrus dressing

RED BEET SALAD
Red beets with fresh herbs, vinegar and oil

MIXED GREENS
Mixed greens with savoury Italian dressing

ORZO
Orzo with grilled vegetables

CHICKPEAS
Chickpeas with chorizo and paprika in a mayo vinaigrette

POTATO SALAD
Potato salad with bacon and fresh herbs in a mayo vinaigrette

MAINS

CHICKEN BREAST
Grilled honey-Dijon chicken breast

ATLANTIC SALMON
Seared Atlantic salmon with salsa cruda

PORTUGUESE CHICKEN

COD FISH
Fresh cod with olive tapenade

VEAL ROAST A LA FIORENTINA
Veal Roast a la Fiorentina, stuffed with Mozzarella di bufala, red peppers and asparagus

PORK TENDERLOIN
Pork Tenderloin rubbed in espresso grind & maple syrup

PENNE RIGATE
Penne rigate with braised beef ragu in a homemade tomato sauce

CAVATELLI 
Fresh cavatelli with homemade tomato sauce

SIDES

POTATOES
Roasted potatoes with Rosemary

RICE
Mediterranean steamed rice

VEGETABLES
Grilled seasonal vegetables with fresh herbs

DESSERTS

CHEFS CHOICE
Dessert of the day

BROWNIE

BUNDT CAKE

GRANOLA BAR

NUTELLA RICOTTA MOUSSE

SEASONAL FRUITS

ADD TO YOUR BUFFET

SOUP..... \$5 /guest

SALAD..... \$5 /guest

MAINS..... \$10 /guest

SIDES..... \$5 /guest

DESSERT..... \$4 /guest

PLATED LUNCH

Minimum of 25 guests

All plated lunches include freshly brewed coffee, decaf coffee, a selection of teas, fruit juices, soft drinks water, bread and butter.

Note: For any event that has more than one main course selection, Client must advise hotel the method which will be used to communicate to our Food & Beverage team which main course will be served to which guest.

3 Course Service- 1 soup or salad, 1 main course (Select up to 3 choices), 1 dessert included

SOUPS

CREAM OF BROCCOLI
Broccoli and blue cheese

CREAM OF MUSHROOM
Wild mushrooms cream, fresh herbs in a rich cream sauce

CARROT & GINGER
Carrot and ginger purée

POTATO & LEEK
Potato & leek topped with crumbled Canadian bacon

MINISTRONE
Seasonal vegetables with herbs in a vegetable bouillon

SALADS

MIXED GREENS
Mixed greens with crumbled crotonese and honey aged balsamic

BABY ARUGULA
Baby arugula topped with walnuts, parmigiano shavings and lemon dressing

BABY SPINACH
Baby spinach with feta, cherry tomatoes and toasted sesame seed vinaigrette

NICOISE
Nicoise salad with sun dried cranberries, cucumber and raspberry vinaigrette

DESSERTS

Tiramisu di Casa

Limoncello cake with mint blueberry compote

Key lime Pie

Carrot Cake

MAINS

HERB CRUSTED CHICKEN BREAST \$39 /guest
Pan seared herb crusted chicken breast with lemon crème fraiche served with seasonal greens and fresh herb mash


VEAL ROAST A LA FIORENTINA \$43 /guest
Veal Roast a la Fiorentina, stuffed with Mozzarella di bufala, red peppers and asparagus


PORK TENDERLOIN \$43 /guest
Pork Tenderloin rubbed in espresso grind & maple syrup

BAVETTE \$43 /guest
Bavette 6 ounces with roasted cipollinis in red wine sauce, roasted grelots potatoes and seasonal vegetables

BRANZINO \$48 /guest
Branzino with cucumber limoncello salsa served on carrot butter puree and seasonal vegetables

LASAGNA NAPOLITANO \$34/ guest
Lasagna Napolitano with ricotta and sausage

CAVATELLI WITH WILD MUSHROOM \$34 /guest 
Fresh cavatelli with wild mushroom and truffle oil in a white wine sauce

EGGPLANT INVOLTINI \$33/ guest 
Eggplant Involtini stuffed with ricotta and spinach served with fresh tomato and basil **Can be made Vegan**

ADD A COURSE

SOUP.....\$9 /guest

SALAD.....\$9 /guest

THE LUNCH BOX

Minimum of 10 guests

All boxes include a choice of 1 salad, 1 sandwich or wrap, 2 dessert/snack , 1 drink. - **\$25 per guest**

Select up to 3 combinations.

SALADS

PASTA SALAD

Pasta salad with thinly sliced ham and mixed vegetables

COUSCOUS

Couscous with dried raisins, nuts and citrus dressing

RED BEET SALAD

Red beets with fresh herbs, vinegar and oil

MIXED GREENS

Mixed greens with savoury italian dressing

ORZO

Orzo with grilled vegetables

CHICKPEAS

Chickpeas with chorizo and paprika in a mayo vinaigrette

POTATO SALAD

Potato salad with bacon and fresh herbs in a mayo vinaigrette

QUINOA

Quinoa, maple syrup, nuts, dried cranberry

SANDWICHES

PULLED PORK

Pulled pork and provolone cheese served on brioche bun

CHICKEN CUTLET

Chicken cutlet with spicy mayo and bacon served on ciabatta bread

PROSCIUTTO

Prosciutto bocconcini with aged balsamic served on ciabatta bread

GRILLED CHICKEN

Grilled chicken with avocado bocconcini served on ciabatta bread

PORCHETTA

Porchetta with onion chips and herb mayo served on italian bread

SMOKED MEAT

Montreal smoked meat, coleslaw, pickles, mustard served on rye

WRAPS

GRILLED CHICKEN

Grilled chicken wrap with lettuce, tomato, bacon mayo and grilled chicken

GRILLED VEGGIES

Zucchini, eggplants, peppers, lettuce, tomato & goat cheese

TUNA MELT

Tuna, lettuce ,tomato, cheddar cheese and lemon mayo

HAM & SWISS

Ham, Swiss cheese, lettuce, tomato and honey mustard

DESSERTS/SNACKS

CHEFS CHOICE

Dessert of the day

BROWNIE

BUNDT CAKE

GRANOLA BAR

CHIPS

SEASONAL FRUITS

CHOICE OF DRINKS

Orange Juice

Apple Juice

Grape Juice

Grapefruit Juice

Bottled Water

Soft Drink



COFFEE BREAKS

COFFEE BREAKS

Minimum of 10 guests

THE COFFEE BREAK

\$10 per guest

Fruit Juices

Replenished Coffee, Decaf, Tea, Herbal Tea
all day long

THE TRADITIONAL

\$13 per guest

Assortment of Viennoiseries

Mini Muffins

Seasonal Whole Fruit

Fruit Juices

Coffee, Decaf, Tea, Herbal Tea

THE SALTY

\$15 per guest

Assorted Raw Vegetables & Dips

Assorted Quebec Cheeses

Mixed Olives

Seasonal Whole Fruit

Fruit Juices

Coffee, Decaf, Tea, Herbal Tea

THE HEALTHY BREAK

\$14 per guest

Mini Yogurt Parfaits

Banana Bread

Homemade Granola Bars

Seasonal Whole Fruit

Fruit Juices

Coffee, Decaf, Tea, Herbal Tea

THE SWEET TOOTH

\$14 per guest

Chocolate Brownies

Chocolate Chip Cookies

Variety of Bundt Cakes

Seasonal Whole Fruit

Fruit Juices Coffee, Decaf, Tea,

Herbal Tea

THE ENERGY BOOST

\$14 per guest

Energy Bites

Trail Mix (Dried Fruit & Mixed Nuts)

Dark Chocolate

Seasonal Whole Fruit

Fruit Juices

Coffee, Decaf, Tea, Herbal Tea

THE SAVOURY

\$21 per guest

Assorted Local & Imported Cheeses

Assorted Charcuteries

Assortment of Crackers

Chips & Popcorn

Seasonal Whole Fruit

Soft Drinks

Fruit Juices

Coffee, Decaf, Tea, Herbal Tea

ADD TO YOUR COFFEE BREAKS

Option to add extra items to Coffee Breaks

ADD TO YOUR COFFEE BREAKS

Assortment of Viennoiseries	\$4.00/ guest
Assortment of Mini Muffins	\$3.00/ guest
Chocolate Brownies.....	\$4.00/ guest
Chocolate Chip Cookies.....	\$3.00/ guest
Bundt Cake	\$3.00/ guest
Banana Bread	\$3.00/ guest
Homemade Granola Bar.....	\$3.00/ guest
Energy Bites	\$6.00/ guest
Dark Chocolate	\$5.00/ guest
Mini Yogurt Parfaits	\$4.00/ guest
Seasonal Whole Fruit.....	\$4.00/ guest
Raw Vegetables & Dip	\$5.00/ guest
Mixed Olives.....	\$3.00/ guest
Assorted Quebec Cheeses.....	\$6.00/ guest
Local & Imported Cheeses	\$8.00/ guest
Assorted Charcuteries	\$8.00/ guest
Assortement of Crackers.....	\$3.00/ guest
Chips.....	\$4.00/ guest
Popcorn.....	\$4.00/ guest
Trail Mix (Dried Fruits & Nuts).....	\$5.00/ guest
Milk	\$4.00/ guest
Sparkling Water	\$4.00/ guest