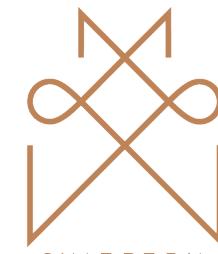




 **Hilton**
Garden Inn™



SALLE DE BAL
westbury
BALLROOM

MENU
Holiday 2025

6939 Boulevard Décarie
Montréal, QC H3W 3E4
514-370-3300

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

Plated Holiday Menu

\$110 per guest | 3 Course Meal



ENTRÉE

Roasted root ribboned vegetable salad, mixed greens, maple-candied walnuts, pomegranate seeds. Honey aged balsamic dressing (Vegan)

or

Minestrone alla Genovese- traditional Italian vegetable soup with fried pesto cheese cubes

or

Arugula, shaved fennel, candied pecans, pomegranate, clementines, blood oranges and champagne vinaigrette

MAIN COURSE

Apple cider-rosemary glazed roasted turkey with Foie gras & porcini gravy

or

Tuscan style veal roast, garlic, figs, rosemary, white wine, insalata di Rinforzo; cauliflower, olives, capers, anchovies, roasted potatoes with garlic and rosemary

or

Farm chicken roulade with chestnut stuffing, mashed potatoes, blistered Brussel sprouts, Christmas gravy

or

Roasted salmon creamy shrimp bisque sauce, blue potato mash, broccolini

Eggplant tower layered with ricotta and spinach, fresh tomato and basil sauce

HOLIDAY DESSERT

Cannolis with white chocolate, mascarpone, candy cane

"Buche de Noel" pistachio & raspberry

Coffee & Tea

OPTION TO ADD COCKTAIL HOUR

5 canapés (+\$30.00/guest)

Plated Holiday Menu

\$150 per guest | 4 Course Meal



COLD ENTRÉE

Maple roasted brussel sprouts, pine nuts, honeycrisp apple, rosemary and cranberry whipped goat cheese and a bacon mustard and maple vinaigrette
or

Classic Panzanella- market heirloom tomatoes, basil, mozzarella di bufala, Pagnotta croutons, Lebanese cucumber. Olive oil and lemon dressing
or
Burrata, pistou, grilled focaccia, extra virgin olive oil +\$15

HOT ENTRÉE

Homemade cavatelli with wild mushroom ragu and truffle oil
or
Gnocchi with butternut squash and sage

MAIN COURSE

Bavette, pomme allumettes, roasted Cipollini onions, maitre hotel butter, red wine & foie gras sauce
or

Beef cheek Rossini 12 hour braised beef, truffle mash, seared foie gras, fried amaranth, jus
or

Rosemary & horseradish roast beef, mashed potatoes, glazed carrots, green beans, green peppercorn and Brandy sauce
or

Roasted mediterranean bass, braised fennel, green beans, new potatoes, lobster bisque sauce

Eggplant tower layered with ricotta and spinach, fresh tomato and basil sauce

HOLIDAY DESSERT

Homemade shortbread, lemon curd, fresh whipped cream, confit lemon
Tiramisu di Nonna
Coffee & Tea

OPTION TO ADD COCKTAIL HOUR

5 canapés (+\$30.00/guest)

Canapés

Poultry

Fried chicken slider with a house pickle aioli and iceberg lettuce on brioche bun

Fried chicken n waffles with maple bourbon sauce

Crispy chicken bite with a mustard seed & pickle dip

Confit canard with a dried fruit jam, honey and goat cheese on puff pastry

Smoked paprika braised pulled chicken on naan topped with house lime mint tzatziki sauce

Beef

Mini beef Wellington with a red wine reduction

Mini milk fed veal meatballs served with sweet tomato and basil compote

Rack of lamb with a Chermoula spice rub

Mini beef burger Mac sauce, pickle, iceberg lettuce & cheddar

Roast beef slider with cheesy cheddar sauce

Beef filet bite with ginger sauce and fresh chives

Fish

Tuna Tartar with spicy sauce & crispy wonton

Salmon tartar with cucumber, avocado, tobiko & tempura crunch

Seared salmon with roe, ponzu & avocado

Seared cod marinated in honey & soy served with miso garlic sauce

Tuna crudo with sweet chilli soy glaze topped with whipped avocado and wasabi

Pork

Mini muffuletta with assorted Italian cold cuts and giardiniera on a homemade focaccia

Pork belly bite with honey garlic sauce & sesame seeds

Bbq baby back ribs with red onion chutney

Arancini with Pistachio cream, speck, mozzarella & fresh basil

Seafood

Grilled calamari with salsa verde

Fried Shrimp with homemade tartare-lemon sauce

Scallop ceviche with orange zest, Lebanese cucumber and sumac

Grilled octopus with piri piri sauce

Tandoori shrimp with fresh coriander lime dip

Cajun style grilled shrimp with cajun aioli

Vegetarian & Vegan

Gnocchi with butternut squash and sage

Eggplant & feta in puff pastry with cucumber mint yogurt

Sicilian style arancini served with fresh tomato and basil

Cavatelli with wild mushroom ragout and truffle oil

Polenta pizza with tomato sauce, fresh mozzarella, and sage

Crispy tofu with a sweet chilli glaze, pineapple and green onion

Vegan Tempura Cauliflower wings in BBQ sauce

Japanese vegetarian dumplings served with ginger brown sauce & chopped fresh green onion

Homemade ore cchiette with fresh tomato sauce

Cocktail Stations

RAW BAR

1 option \$15/guest
2 options \$26/guest
3 options \$33/guest

Fresh Oysters with Shucker (seasonal variety)
Giant cocktail shrimp with homeamde cocktail sauce
Tartar à la minute (Tuna and Salmon)
Ceviche à la minute
Crab Legs
Grilled Octopus
Maine Lobster (MP)

ANTIPASTO STATION

\$26/guest

Decorated with beautiful props and fresh greenery
Assorted imported and local, hard and soft cheeses
Assorted charcuteries and salamis
Assorted homemade focaccias
Dry and fresh fruit (seasonal availability)
Assorted grilled and marinated market vegetables
Olives and mini pickles
Assortment of breads and crackers
Mortadella, giardiniera and provolone on
homemade flat bread

SUSHI STATION

\$21/guest

Assorted Maki, Hosomaki, Futomaki, Nigiri
Menu options on request
+\$3.00 for signature pieces

BUILD YOUR OWN SALAD BAR

\$16/guest

3 Greens : Mixed greens, Spinach, Arugula
2 Dressings : Balsamic, Lemon, Creamy
2 Proteins : Turkey, Ham, Shrimp, Chicken, Tofu
10 Condiments : Broccoli, Cauliflower, Mango, Cherry tomato, Bell Pepper, Cucumber, Carrot, Cabbage, Radish, Edamame

NONNA'S GARDEN

\$23/guest

Grilled and Marinated market vegetables
Caccio e peppe cauliflower, artichokes and broccoli
Toasted crostini with lemon ricotta and red peppers
Large chopped fresh tomatoes with torn mozzarella di
bufala and fresh basil leaves
Focaccia with rosemary and fresh oregano
Nonna's vegetable strudel
Frittata with green peas, Pancetta & baby spinach
Fresh figs with Parmigiano chunks
Roasted mushrooms with toasted fennel seeds
Sciachitata (Sicilian meat pie)

LIVE PASTA STATION

\$21/guest

Cavatelli with a braised beef ragout
Cavatelli mushroom ragout, fresh basil and truffle oil
Casarecce with napoletano ragù
(pancetta, prosciutto, veal, pork and beef)
Orecchiette tomato basil with salted ricotta
Gnocchi with a butternut squash and sage sauce
Fusilli with sundried tomato and mozzarella di bufala

CARVING STATION

Pricing based on Selections

Braised lamb shank with fresh herb and dijon sauce
Rack of lamb with Chermoula spice rub
Roasted beef with mustard seed sauce
Tomahawk steak with red wine sauce
Roasted BBQ chicken breast with bbq sauce
Branzino with cashew a almond and fresh herb salsa
King Salmon romesco sauce
Miso glazed black cod with miso sauce

POKE BOWL

\$21/guest

Condiments: Sticky rice, Edamame, Avocado, Mango, Coriander, Leafy greens, Green onion, Carrot, Red cabbage, Sesame seeds, Radish Cucumber, Spicy mayo, Ponzu
Proteins: Marinated Tuna, Marinated Salmon, Tofu

TACO STATION

\$21/guest

Carnitas- Confit pork, adobo sauce, onion, cilantro, crema
Baja- Cod, spicy aioli, Bahn-mi style slaw
Pollo fritto- Mole spiced fried chicken, cabbage, pickles, spicy aioli
Al pastor-Shrimp, pineapple and serrano salsa, cilantro
Carne asada- Mojo de ajo, bavette, brisket, salsa verde, jalapeno aioli
Vegetarian- Sweet potato, wild mushrooms, caramelized onions, salsa verde

MONTREAL STATION

\$19/guest

Montreal smoked meat on rye bread with all trimmings
Traditional poutine with quebec cheese curds and gravy
Grilled cheese (Select 2)
Traditional Cheddar
Bacon, caramelized onions & smoked Caciocavallo
Spinach & ricotta mozzarella
Sliced pear, crispy pancetta & provolone

Our Bar Options

Minimum of 25 guests.

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.

A minimum of \$450 is required in bar sales.

SOFT BEVERAGE PACKAGE

10\$/guest

Soda: Coca-Cola, Diet Coke, Sprite,

Ginger Ale, Club Soda, Tonic

Juices: Orange, Cranberry, Pineapple, Grapefruit

Clamato, Tomato Juice

REGULAR OPEN BAR

1 Hour / \$28.00

2 Hours / \$35.00

3 Hours / \$41.00

4 Hours / \$49.00

Additional Hour: \$10 / hour

DELUXE OPEN BAR

1 Hour / \$36.00

2 Hours / \$46.00

3 Hours / \$53.00

4 Hours / \$64.00

Additional Hour: \$12 / hour

BEER & WINE

1 Hour / \$22.00

2 Hours / \$29.00

3 Hours / \$35.00

4 Hours / \$43.00

Additional Hour: \$8 / hour

House Wine: Available upon request

Beer: Available upon request

Mixers: Orange, Cranberry, Pineapple, Grapefruit

Clamato, Tomato Juice

Soda: Coca-Cola, Diet Coke, Sprite,

Ginger Ale, Club Soda, Tonic

Red Bull available upon request \$6.00/can

Vodka: Kettle One

Rum: Bacardi Gold, Bacardi Superior

Gin: Bombay Sapphire

Tequila: Casa Dores Blanco

Whiskey: Johnny Walker Black, Jameson

Divers: Campari, Aperol, Triple Sec, Amaretto

Vermouth: Cinzano Sec, Cinzano Rosso

House Wine: Available upon request

Beer: Available upon request

Mixers: Orange, Cranberry, Pineapple, Grapefruit

Clamato, Tomato Juice

Soda: Coca-Cola, Diet Coke, Sprite,

Ginger Ale, Club Soda, Tonic

Red Bull available upon request \$6.00/can

Vodka: Grey Goose , Kettle One

Rum: Bacardi Gold, Bacardi Superior

Gin: Bombay Sapphire, Hendrick's

Tequila: Casa Dores Blanco, Casa Dores

Resposato

Whiskey: Johnny Walker Black

Jameson, Glenlivet Founder's Reserve

Cognac: Hardy Cognac VSOP

Divers: Campari, Aperol, Triple Sec, Amaretto

Vermouth: Cinzano Sec, Cinzano Rosso

House Wine: Available upon request

Beer: Available upon request

Mixers: Orange, Cranberry, Pineapple, Grapefruit

Clamato, Tomato Juice

Soda: Coca-Cola, Diet Coke, Sprite,

Ginger Ale, Club Soda, Tonic

Red Bull available upon request \$6.00/can

À la Carte Bar

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APÉRITIF.....\$8.00

Campari,
Aperol
Triple Sec,
Amaretto

VERMOUTH.....\$8.00

Cinzano Sec
Cinzano Rosso

IMPORTED BEER.....\$9.00

GLASS OF WINE.....\$9.00

SPARKLING WINE.....\$11.00

FIOL Prosecco

CHAMPAGNE.....\$25.00

Veuve Cliquot

VODKA

Grey Goose.....\$10.00
Kettle One.....\$9.00

RUM

Bacardi Gold.....\$9.00
Bacardi Superior.....\$9.00

GIN

Bombay Sapphire.....\$8.00
Hendrick's.....\$10.00

TEQUILA

Casa Dores Blanco.....\$10.00
Casa Dores Resposato.....\$11.00

COGNAC

Hardy Cognac VSOP.....\$9.00

WHISKEY

Johnny Walker Black.....\$8.00
Jameson\$9.00
Glenlivet Founder's Reserve.....\$12.00

REGULAR SHOOTER.....\$8.00

PREMIUM SHOOTER.....\$9.00

CLASSIC COCKTAIL.....\$12.00

PREMIUM COCKTAIL.....\$14.00

NON ALCOHOLIC

Virgin Cocktail.....\$7.00

Soft Drink.....\$3.00

Coca-Cola

Diet Cola

Sprite

Ginger Ale

Club Soda

Tonic Water

Juice.....\$3.00

Orange

Cranberry

Pineapple

Grapefruit

Tomato

Water Bottle.....\$3.00

Sparkling Water.....\$3.00

Energy Drink.....\$6.00

Red Bull

Our Wine Selection

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RED WINE

Umberto Cesari Iove Rubicone, Sangiovese, Merlot, Emilia-Romagna, Rubicone, Italia, 2020	45\$
Ruffino Chianti, Toscany Italia, 2019	50\$
Liberty School Cabernet-Sauvignon Paso Robles, Paso Robles, United States, 2020	60\$

WHITE WINE

Umberto Cesari Iove Emilia, Pinot Grigio, Chardonnay, Emilia-Romagna, Rubicone, Italia, 2019	45\$
Domaine Cibadiès Chardonnay Pays d'Oc, Chardonnay, Languedoc-Roussillon, Pays d'Oc, France, 2019	50\$
Château St Jean Chardonnay Sonoma, Chardonnay, California, United States, 2020	60\$