

COCKTAIL & WINE LIST

*Presented as part of
the COVID-19 Tourism Industry Health
and Safety Plan –
Business Tourism Sector*

Palais
des congrès
de Montréal




TRAITEUR CATERING

WINE LIST



We are pleased to present part of its wine cellar. In collaboration with our sommelier, we will propose a few products to pair harmoniously with the menu you have selected. Let yourself be guided.

WHITE WINES \$44 (Examples within the selection*)

Errazuriz Fumé Blanc Aconcagua, Chili
Georges Duboeuf Fun Chardonnay Réserve Pays d'Oc, France
Inniskillin Niagara Estate Pinot Grigio Niagara Peninsula, Canada
Les Jamelles Sauvignon Blanc Pays d'Oc, France
Pfaff Pinot Blanc Grande Réserve, France
RH Phillips Chardonnay, USA
Ruffino Lumina Delle Venezie Pinot Grigio, Italy
Santa Cristina Campogrande Orvieto, Italy

WHITE WINES \$48 (Examples within the selection*)

J-F & P-L Bersan Bourgogne Aligoté, France
Kim Crawford Pinot Gris Marlborough, New Zealand
Mission Hill Chardonnay Reserve Okanagan Valley, Canada
Mouton Cadet Bordeaux, France
Torres Gran Vina Sol Penedès, Spain
Tsantali Agioritikos Mont Athos, Greece

HOUSE WINE

Vittori Bartolo Mazzi Trebbiano Rubicon, Italy \$44

CIDER

Michel Jodoin Grand Cidre, Sparkling Cider,
Québec \$55
Michel Jodoin Sparkling Apple Must
(alcohol-free), Québec \$36

RED WINES \$44 (Examples within the selection*)

Aranléon Blés Valencia Crianza, Spain
Bolla Valpolicella Classico, Italy
Jackson-Triggs Merlot Reserve Niagara Peninsula, Canada
Les Jamelles Pinot Noir Pays d'Oc, France
Liberado Cabernet Sauvignon-Tempranillo, Spain
Michele Chiarlo Le Orme Barbera d'Asti, Italy
RH Phillips Syrah, USA
Ruffino Chianti, Italy
Soprasasso Sangiovese Puglia, Italy
Torres Coronas Tempranillo, Spain
Woodbridge by Robert Mondavi Zinfandel, USA

RED WINES \$48 (Examples within the selection*)

Albert Bichot Bourgogne Vieilles Vignes, France
Ca'Momi Rosso Di Ca Momi, USA
Gran Sello Tempranillo-Syrah, Spain
Inniskillin Pinot Noir Niagara Peninsula, Canada
M. Chapoutier Belleruche Côtes-du-Rhône, France
Péaclos Montagne St-Émilion, France
Ravage Cabernet-Sauvignon, USA
Torres Gran Coronas Reserva, Spain

SPARKLING WINES

Araex Villa Conchi Cava Brut Selección, Spain \$50
Ruffino Prosecco, Italy \$53
Ruffino Sparkling Rosé, Italy \$53
Bernard-Massard Cuvée de l'Écusson Brut, France \$59

CHAMPAGNE

Taittinger Brut Réserve, Champagne, France \$150
Veuve Clicquot Brut, Champagne, France \$190

* Subject to availability. Possible substitutions with products of similar value. Ask your representative for more information.

COCKTAILS

The service will be in accordance with the health and safety recommendations of the Department of Public Health. See your representative to find out more.

Labour charges apply for beverage service, by number of guests and the duration of the service required.

AN "ALL-INCLUSIVE" EXPERIENCE,
TURNKEY,
ZERO STRESS,
FUN AND

UNFORGETTABLE

Choose from MADE WITH LOVE 's turnkey Cocktail Experience.

Adding fun, festive cocktails will transform your event into a memorable experience.

It is also possible to build a specific theme around your cocktails, concocted in accordance to preferences and requirements

Contact a Capital Traiteur representative for more information.

**MADE
WITH
LOVE**

CLASSICS with a twist! \$13

(Minimum order required, per cocktail: 50)



Burnt Oranges Margarita

Sun, sand and margaritas! The perfect balance of tequila, citrus, southern heat and warm nights.



Yuzu Mojito

Up to this day, mint and yuzu are known as the two of the freshest ingredients in the universe. We mixed them with some white rum and lime, creating the first gustatory Big Bang.



Hemingway Daiquiri

Dark rum is complemented by grapefruit, lime, and maraschino cherries. The cocktail that charmed writer Ernest Hemingway during his trips to Havana will be sure to delight you as well.



Whisky Sour

Your guests will dance to the rhythm of whisky, white oak and spices, paired with a melody of citrus.



Bloody Caesar

A choreography of ingredients from land and sea, our version of the best-selling cocktail in Canada is a complex medley of vodka, tomato juice, clams, fresh herbs and kimchi.



Sea Buckthorn Tom Collins

The tangy taste of sea buckthorn and the sweetness of blood orange and citrus meet the spiciness of gin. If the Garden of Earthly Delights was a cocktail, it would be this one.

COCKTAILS

SIGNATURE Cocktails à la Montréal \$15

(Minimum order required, per cocktail: 50)



Pointe-à-Callière

This cocktail featuring Quebec maple syrup whisky is flavored with English tea syrup, native spices, and notes of wood. A unique blend of flavors which celebrates the founding place of Ville-Marie which will become Montreal.



Notre-Dame Basilica

This sweet and fresh gin-based cocktail is scented by basil and textured by a few delicate drops of olive oil.



Saint-Joseph Oratory

This sangria-inspired cocktail, made from red wine and elderberry liquor, reminds us of the wine usually consumed in Catholic places of worship such as Saint Joseph's Oratory. Apples, oranges, raspberries and incense haze.



Pied-du-Courant

The inspiration for this drink might come from a well-known former prison in Montreal, but the flavors and presentation of this rum-based cocktail convey ultimate liberty. The blend of pineapple, bananas and spices are reminiscent of a tropical getaway.



Olympic Stadium

With its festive and eccentric look, this vodka-based cocktail will bring a smile to your guests' lips. Flavors of orange and cream soda will immediately evoke the nostalgia of participating in a big sports event.



Biosphere

The keywords for this cocktail are floral and fruity: its taste and presentation will transport you to a starry night in the great outdoors. With a fragrant gin base complemented by lavender and berries, the cocktail lets you admire our beautiful planet with your taste buds.

MOCKTAILS Signature à la Montréal \$10

Delicious alcohol-free cocktails

(Minimum order required, per mocktail: 50)



Parc Lafontaine

A mocktail with a tangy touch from berries, heat from allspice, and topped with alcohol-free beer. Even if you're in the heart of the action, a sip of this cocktail will bring you the calm of a pleasant picnic between friends.



Botanical Garden

This alcohol-free cocktail is a sweet and complex stroll in a garden of flavors. Peach nectar, passion fruit, citrus, tea and honey, it brightens the sky and nourishes life.



Mont-Royal

The heat of chai and chillies harmonizes perfectly with the sweetness of citrus in this bold alcohol-free cocktail. Just like the emblematic mountain of our city, it will be sure to leave a strong impression on guests during your event.

BAR SERVICE

The service will be in accordance with the health and safety recommendations of the Department of Public Health. See your representative to find out more.

Labour charges apply for beverage service, by number of guests and the duration of the service required.



Aperitif

Martini	\$8
Cinzano	\$8
Porto	\$9

Gin

Tanqueray	\$9.50
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Vodka

Polar Ice	\$9.50
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Canadian Whisky

Canadian Club	\$9.50
Crown Royal	\$11

Scotch Whisky

Johnnie Walker Red	\$9.50
Chivas Regal	\$11

Rum

Havana Club Reserva	\$9.50
Havana Club 3 years	\$9.50

Bourbon

Jack Daniel's	\$11
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Digestif

Cognac V.S.	\$10
Amaretto	\$10
Tia Maria	\$10
Bailey's	\$10
Mint cream	\$10
Courvoisier VSOP	\$11
Grand Marnier	\$11

Wine

Glass of white or red wine, house selection	\$9
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Beer

Local	\$9
Imported	\$10

Punch (4 liters)

Fruit (alcohol-free)	\$80
Sangria	\$140
With rum	\$140

Other Beverages

Mineral water, spring water	\$5
Soft drink	\$5
Juice	\$5

Purchase of coupons offered at the rates indicated above.

Invoicing to the master account of the event, according to consumption.

A cash bar can be offered. Contactless, debit or credit payment only. Contact a representative for more details.

BILLING POLICY

Banquets and business meals

Payment terms

Ninety percent (90%) of the sum owing is due at the contract's signing. The balance shall be payable once the services are rendered by Capital Traiteur Montréal Inc. Interest of 2% per month, hence 24% per year, shall be added to any balance still owing 30 days following the billing date.

Payment method

We would appreciate receiving payment in the form of a bank transfer or cheque. The customer pledges to inform Capital Traiteur Montréal Inc. of the number of guests expected at least 10 business days before the date of the event. The bill will reflect the number of guests stipulated on the contract. However, should the actual number of guests be higher than that agreed upon, Capital Traiteur Montréal Inc. will supplement its service as follows:

- 5% of the agreed upon number if less than 400;
- 3% of the agreed upon number if between 401 and 1,000;
- 2% of the agreed upon number if above 1,000.

The maximum duration of a function is from the time the doors open, based on the hour stipulated on the contract, until after the coffee course:

- Breakfast and lunch: 2 hours maximum;
- Dinner and cocktail: 3 hours maximum.

After which an additional hourly fee of \$2.75 per person shall apply and be billed accordingly.

Capital Traiteur reserves the right, in certain special situations, to review any applicable additional fees.

Bars

Alcoholic beverages shall be served in accordance with Régie des alcools, des courses et des jeux du Québec regulations. For net sales under \$600, a \$174 attendant fee shall apply (i.e. minimum 3 hours). Bar service covers a maximum of 3 consecutive hours. Additional hours will be billed at an hourly rate of \$58.

In order to protect its customers, Capital Traiteur Montréal Inc. employees must refuse to serve anyone showing signs of drunkenness or intoxication.

Statutory holidays

For full meals served on statutory holidays, additional fees apply as follows:

- Breakfast: \$2.50 per person;
 - Lunch: \$3.50 per person;
 - Dinner: \$5.50 per person.
- (See price lists and order forms – menus, wine list, bar service.)

Price per person, unless otherwise specified.

16% administrative fee and taxes extra.

All prices in Canadian dollars.

Prices subject to change without notice.

Prices in effect from January 1st to December 31st, 2022.

Additional labour/attendant fees apply to all orders under \$500 before administrative fee and taxes.