DAYTIME MENU

REDESIGNED CULINARY EXPERIENCE
We are delighted to present you our selection of menus specially concocted to satisfy every taste and preference. Our creative and tasty dishes are guaranteed to feature local products, out of respect for the environment.

Though we are already proud of our cuisine, we constantly strive to keep raising the bar in terms of quality and healthfulness. We consistently use the best available resources and carefully nurture our long-standing relationships with local suppliers. Our meticulous craftsmanship and exquisite creations reflect the expertise and dedication of each of our devoted team members. Your trust in us, dear guests, deserves the best that we can give—always.

A kitchen is not made to be silent. It is a living, breathing space that should resonate with our customers. We look forward to seeing you and hope to bring you an unforgettable culinary experience.

From me and everyone on our team,

Welcome to the Palais!

Simon Devost-Dulude
Aliments du Québec au menu is a recognition program intended for restaurants and institutions that promote Québec products on their menu.

Fourchette Bleue encourages discovering succulent seafood products and adopting eating habits that facilitate more responsible consumption. By introducing consumers to these new products, Fourchette Bleue aspires to help restore the biodiversity of the St. Lawrence River.

Ocean Wise Seafood is an ocean protection program created to educate consumers and industries on issues related to fisheries and aquaculture. The objective is to help society make sustainable choices fish and seafood choices.
COLD BREAKFASTS

COMPOSTABLE* BENTO-STYLE BREAKFAST BOXES

Choice of homestyle bread: banana, lemon poppy seed, raspberry white chocolate, apple nuts or squash kombu ....................................................... $18.75
Hard boiled egg ●
Cheese ●
Seasonal whole fruit ● ●

Egg salad sandwich on brioche bread, with lettuce and cheddar cheese ....................................................... $22
Yogurt ●
Seasonal whole fruit ● ●

*except yogurt

THEMED STATIONS

Served with coffee, tea

The Essential ............................................................... $26.50
Orange juice
Fruit salad ● ●
Choice of homestyle bread: banana, lemon poppy seed, raspberry white chocolate, apple nuts and/or squash kombu ●
Assorted mini Viennese pastries
Individual yogurt ●

The Powerful ............................................................... $29.25
Orange juice
Hard boiled eggs ●
Morning cheese platter: cheddar, brie, Swiss, fine herb havarti ●
Small fruit skewers ● ●
Assortment of healthy mini muffins

The Cozy ............................................................... $30.25
Fresh squeezed orange juice
Oatmeal station: fresh berries, almond milk (or 2% milk), flax seed, chia seed, coconut, maple syrup
Choose one: apple and cranberry crepes OR blueberry pancakes

Gluten Free
Vegan
Fourchette Bleue
PLATED

Table service

Served with orange juice, coffee and tea

Egg scramble cassolette $37.50
Sautéed bell peppers, onions, breakfast sausage and pan-fried grolot potatoes

French toast au gratin, smoked gouda, ham and asparagus $36.25
Served with maple syrup

BUFFET

Served with orange juice, coffee and tea

Assortment of mini Viennese pastries and healthy mini muffins
Jam and butter

Choice of meats (2):
- Bacon
- Turkey sausage
- Ham
- Guinea fowl and smoked gouda sausage (+$2)
- Tempeh bacon (+$2)
- Vegan breakfast sausage (+$2)

Choice of potatoes (1):
- Homeries with herbs
- Rösti-style
- Panfried baby potatoes

Classic scrambled eggs $34

Frittata $36.25
Choice of (1):
- Cheese-bacon-mushrooms
- Farmer’s Market
- Egg whites, spinach, caramelized onions, goat cheese

Tofu scramble with chives $38.50

Mediterranean-style egg cassolette $37.50
Served over stewed tomatoes, bell peppers, onions, chickpeas and crumbled feta

European-style egg cassolette $39.50
Served over spinach bechamel, with goat cheese and smoked salmon

Eggs Benedict with olive oil hollandaise sauce $37
Choice of (1):
- Classic
- Kale Florentine
- Chorizo and herb havarti (+$2.50)
- Smoked salmon (+$4.50)

Operational fees of $250 (plus taxes) apply to orders of less than 25 people.
BREACKS
THEMED STATIONS

Served with coffee, tea

Boost ................................................................. $22
Smoothies made of berries, yogurt, soy milk and maple syrup, individually served ❋
Energy cubes ❋
Pecan maple, cranberry almond, pumpkin chocolate coconut and/or almond date kombu ❋
Mini vegetable and cheese skewers ❋

Vibrant .............................................................. $22
Assortment of homestyle mini scones:
cranberry orange, blueberry lemon confit and/or chocolate duo
Yogurt parfaits sweetened with honey, fresh fruits and granola
“Immunity” botanical water infused with citrus cinnamon

Sweet ............................................................... $17.50
Assorted cookies:
Milk chocolate chunks, double chocolate and/or oatmeal cranberry
Sweet bars: Nanaimo, lemon
Brownies ❋

Savoury .............................................................. $17.50
Verrines of crudités and beet hummus
Bag of potato chips ❋ and Party Mix snacks
Cheddar cheese ❋
”Metabolism” botanical water infused with cucumber mint

The Organik ....................................................... $22
Green smoothies: Tropical fruits, kale, Québec seaweed and almond milk ❋
Small fruit skewers ❋
Mini beet cakes ❋
À LA CARTE

Self-service portioned snacks
(minimum order of 12 per option, unless sold by dozen)

SNACKS

Egg breakfast sandwich on English muffin ....................................... $10
Choice of: bacon and cheese, ham and cheese, cheese

Mini Viennese pastry assortment ................................................. $37.50/dz

Viennese pastry ........................................................................... $59.50/dz
Choice of: croissant, chocolatine, cinnamon bun and/or almond croissant

Savory bistro pastry ........................................................................ $59.50/dz
Choice of: tomato, leek and/or spinach

Homemade scones ............................................................................. $72.50/dz
Choice of: cranberry orange, blueberry lemon confit, chocolate duo
and/or salted herbas-Hercule cheese

Overnight oats in mason jar ............................................................. $9
Choice of: soy milk, chia, maple, cocoa, coconut or
Milk, yoghurt, maple, berries

Healthy muffin .............................................................................. $59.50/dz
Choice of: oat blueberry chia, oat banana apricot coconut,
bran raspberry raisins and/or bran cranberry flax seed

Homestyle bread (slice) ................................................................. $39.50/dz
Choice of: banana, lemon poppy seed, raspberry white chocolate,
apple nuts, squash kombu

Banana bread (slice) ................................................................. $52.75/dz

Fruit skewer .................................................................................. $7.25

Fruit, whole : apple, banana, orange ........................................... $2.50

Fruits, sliced .................................................................................. $7.75/pr

Homestyle brownie ....................................................................... $59.50/dz

Cookies ......................................................................................... $26.50/dz
Choice of: milk chocolate chunk, double chocolate, cranberry oatmeal
and/or strawberry shortcake

Energy Cubes ............................................................................... $52.75/dz
Choice of: Pecan-maple, cranberry-almond, pumpkin-chocolate-coconut
and/or almond-dates-kombu

Stuffed beignets ........................................................................... $29.75/dz
Nutella, red fruits and/or caramel

Mini upside-down pineapple cake .............................................. $59.50/dz

Mini beet cake ............................................................................. $59.50/dz

Mini vegetable and cheese skewer ............................................. $7.25

Verrines of crudités and beet hummus ...................................... $7.75

Almond cake ................................................................................. $59.50/dz

Lemon-poppy seed cake ............................................................... $59.50/dz

Madeleines ..................................................................................... $59.50/dz

Granola galette ............................................................................ $79/dz

Individually packaged snacks

SNACKS

Granola bar .................................................................................. $4.25

Cereal bar ..................................................................................... $4.25

Yogurt .......................................................................................... $3.25

Hard boiled eggs (minimum 12) ................................................ $39.50/dz

Almond or trail mix packet .......................................................... $5

Cheddar cheese ........................................................................... $3.25

Ice cream bar or ice cream sandwich ....................................... $5.50

Häagen-Dazs ice cream bar ......................................................... $6.75

Potato chips , pretzels, Party Mix snack or
popcorn bag .............................................................................. $5.25
### DRINKS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee and tea</td>
<td>$26.50/litre</td>
</tr>
<tr>
<td>Minimum order 3 litres – compostable service</td>
<td></td>
</tr>
<tr>
<td>Coffee and tea</td>
<td>$28.50/litre</td>
</tr>
<tr>
<td>Minimum order 3 litres – ceramic service</td>
<td></td>
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<tr>
<td>Homestyle vitamin smoothie</td>
<td>$5.50</td>
</tr>
<tr>
<td>Choice of:</td>
<td></td>
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<tr>
<td>- Berries, plain yogurt, soy milk, maple syrup ✓</td>
<td></td>
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<tr>
<td>- Peach and mango, plain yogurt, almond milk, honey ✓</td>
<td></td>
</tr>
<tr>
<td>- Tropical fruits, kale, Québec seaweed and almond milk ✓</td>
<td></td>
</tr>
<tr>
<td>Water distributor 10L</td>
<td></td>
</tr>
<tr>
<td>Compostable service</td>
<td>$35.25/fill-up</td>
</tr>
<tr>
<td>Glass service</td>
<td>$57.25/fill-up</td>
</tr>
<tr>
<td>Botanical water</td>
<td>$81.50/10 litres</td>
</tr>
<tr>
<td>Choice of:</td>
<td></td>
</tr>
<tr>
<td>- Immunity: Citrus cinnamon – glass service</td>
<td></td>
</tr>
<tr>
<td>- Antioxidant: Cranberry – glass service</td>
<td></td>
</tr>
<tr>
<td>- Metabolism: Cucumber mint – glass service</td>
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<tr>
<td>Juice</td>
<td>$5.50</td>
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<tr>
<td>Orange, apple, cranberry-apple</td>
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<tr>
<td>Soft drink</td>
<td>$5.50</td>
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<tr>
<td>Pepsi, Diet Pepsi, 7Up, Diet 7Up, Nestea iced tea, bubly assorted flavors</td>
<td></td>
</tr>
<tr>
<td>Montellier sparkling mineral water</td>
<td>$5.50</td>
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<tr>
<td>Natural, lime, lemon</td>
<td></td>
</tr>
<tr>
<td>Onibi natural spring water</td>
<td>$6.50</td>
</tr>
<tr>
<td>Caffitaly coffee machine</td>
<td>$100/day</td>
</tr>
<tr>
<td>+ Espresso coffee capsules</td>
<td>$4.50 each</td>
</tr>
<tr>
<td>Includes milk frother, sugar and milk, stir sticks and compostable cups</td>
<td>(ideal for low coffee consumption: groups of 20 people or less)</td>
</tr>
<tr>
<td>Nespresso Momento</td>
<td>$400/day</td>
</tr>
<tr>
<td>+ Coffee pods</td>
<td>$5 each</td>
</tr>
<tr>
<td>Including frother, milk/cream and sugar, stir sticks and compostable cups</td>
<td>(ideal for average coffee consumption: groups of up to 200 people)</td>
</tr>
<tr>
<td>Barista service</td>
<td>price upon request</td>
</tr>
<tr>
<td>Ask a representative</td>
<td></td>
</tr>
<tr>
<td>(ideal for a range of specialty coffees, low or medium consumption)</td>
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</tr>
</tbody>
</table>
LOCAL PURCHASING

The regional gastronomy is vast and we are proud to support the flourishing agri-food industry of our region thanks to a carefully planned menu reflecting the growing trend of eating local.

Our team works diligently to promote local producers, whether through active participation in the Fourchette Bleue program, earning the Aliments du Québec au menu accreditation, or getting our flour supply exclusively from Québec flour mills (Les Moulins de Soulanges and La Minoterie des anciens inc.).

SUSTAINABLE DEVELOPMENT

The Palais des congrès de Montréal is home to a vast laboratory project devoted to the greening of its roofs, which includes initiatives such as leading the way in Québec in experimenting with and promoting urban farming technologies and techniques.

As a partner in the project, Capital Traiteur enjoys the privilege of benefitting from part of the seasonal harvests – fruits, vegetables, herbs and honey – with which to enhance the dishes it serves its guests.

SOCIAL ENGAGEMENT

When you prepare and serve food for 900,000+ visitors annually, food surpluses can occur.

It naturally became necessary to establish a partnership with La Maison du Père for the homeless, in order to redistribute the surpluses to the community. In addition to putting nutritious meals on the table for those who need them, this initiative is also helping reduce the amount of waste generated annually.

DID YOU KNOW...

10
# COLD LUNCHES

## COMPOSTABLE BENTO-STYLE LUNCH BOX (4-COMPARTMENT)

Orders less than 25 will be a «Chef’s choice», including vegetarian upon prior request.

<table>
<thead>
<tr>
<th>Sandwich</th>
<th>$30.25</th>
</tr>
</thead>
<tbody>
<tr>
<td>(maximum 2 choices. Any additional choice + $2)</td>
<td></td>
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</tbody>
</table>
| • Montréal-style smoked turkey  
  Cheddar cheese, dill pickles, lettuce and lightly-spiced mayonnaise on a grain rye pan bagnat |
| • Porchetta  
  Oka Artisan cheese, arugula and caper-herb mayonnaise on rye and grain pan bagnat |
| • Roast beef  
  Provolone cheese, mild giardiniera, arugula and Italian vinaigrette on onion and poppy seed pan bagnat |
| • Black Forest ham  
  Swiss cheese, apple, lettuce and maple-caramelized onion mayonnaise on onion and poppy seed pan bagnat |
| • Provençal tuna salad  
  Hard boiled eggs, artichokes, green beans, bell peppers, green onions, olives, capers, parsley and mayonnaise in a colorful tortilla |
| • Honey mustard chicken salad  
  Dried cranberries and crispy lettuce in a colourful tortilla |
| • Tofu and artichoke spread  
  Pesto roasted bell peppers, pea shoots and crumbled goat cheese on 12 grain bread |
| • Maple and tamari marinated tempeh (+ $2)  
  Guacamole, kimchi and pea shoots |
| • Veggie pâté mousse (+ $2)  
  Balsamic bruschetta, zucchini ribbons, arugula and vegenaise |

### Side (choose one):

- Broccoli and bulgur salad, sunflower seeds, dried fruits and green onions
- Quinoa salad with corn and roasted zucchini, feta, green onions, dill, mustard seed vinaigrette
- Chickpea salad, celery, cucumber, fennel, dried apricots, pumpkin seeds, old-fashioned mustard vinaigrette
- Carrot salad with edamame, wakame, cilantro, maple dressing
- Buckwheat salad, lemon confit, black beans and miso
- Orzo with pesto, bell peppers, black olives, cherry tomatoes and parmesan
- Raw vegetables and beet hummus

### Dessert (choose one):

- Brownie
- Colourful macarons (2)
- Maple *chou à la crème*
- Carrot cake
- Apple–cranberry crumble bar
- Nanaimo bar
- Sugar pie bar

### IN ADDITION

Add a beverage to your meal

- Assortment of soft drinks ................................................................. + $5.50
- Coffee, tea ....................................................................................... + $26.50/litre
COMPOSTABLE BENTO-STYLE LUNCH BOX (5-COMPARTIMENT)

Appetizer (choose one):
- Garden 2 Ways; raw and roasted vegetables with edamame spread 🍀
- Fresh salmon rillettes, marinated turnip 🍀
- Raw vegetable remoulade with Montréal smoked meat 🍀

Main course (choose one, minimum order of 6)
- Roasted sweet potato, «Bacon» style tempeh, brussel sprout chifonade and corn salsa 🍀.................. $33
- Mozzarella and greenhouse tomato, pesto crouton, eggplant orzo with white beans, artichokes and sun-dried tomatoes, zucchini ribbons .................. $36.25
- Roasted chicken breast, black bean quinoa with corn and bell peppers, squash vinaigrette, caramelized pumpkin seeds with maple and smoked paprika .......... $40.75
- Salmon fillet with beetroot couscous, edamame and green onions, radish and cucumber salad, raita sauce and Greek pita ........................................ $43

Oka and Brie L'Extra with dried fruits

Brioche roll, croutons and butter ball

Dessert (choose one):
- Maple, caramel and apples
- Strawberries, white chocolate and almonds
- Chocolate, berries and sweet clover
- Apple, cocoa nibs crumble 🍀

IN ADDITION

Add a beverage to your meal
- Assortment of soft drinks .................................................. + $5.50
- Coffee, tea ................................................................................ + $ 26.50/litre

All boxes include:
- A sealed compostable utensil and napkin kit
- An appetizer
- A main course
- A portion of cheese and dried fruits
- A brioche roll with butter
- A dessert

Gluten Free 🍀 Vegan 🍀
EXPRESS
Pre-served at the table
with utensil roll-up

Includes a cold main course, dessert verrine and coffee, tea

Main course (choose one):
- Mozzarina and greenhouse tomato, pesto crouton, eggplant orzo with white beans, artichokes and sundried tomatoes, zucchini ribbons .......... $39.50
- Roasted chicken breast, black bean quinoa with corn and bell peppers, squash vinaigrette, caramelized pumpkin seeds with maple and smoked paprika ...... $44
- Salmon fillet with beetroot couscous, edamame and green onions, radish and cucumber salad, raita sauce and Greek pita .................................................. $46.25
- Shredded duck confit, rice with kale, apples and sunflower seeds, carrot and fennel, maple and tamari vinaigrette .......................................................... $48.50
- Yellowfin tuna tataki, green bean salad, cherry tomatoes and roasted chickpeas with mild spices, crumbled egg, fried capers, red wine caramel vinaigrette ........................................ $50.50

Dessert
Seasonal verrine

Whether it’s a dinner for 5 or 5,000 people, the culinary experience at the Palais des congrès de Montréal reflects our commitment to quality.

Together, let’s create the unforgettable!

IN ADDITION

Add a beverage to your meal
- Assortment of soft drinks .......................................................... + $5.50
- Coffee, tea ............................................................................. + $2.50/litre
BUFFET

Served with coffee, tea

Choice of appetizer (1):
• Verrine of raw vegetables and beet hummus
• Bowl of soup of the day and bread roll

Garden salad:
Mixed lettuces, carrot ribbons, tomatoes and cucumber
Olive oil, balsamic vinegar and vinaigrette of the day

Choice of composed salads (2):
• Watermelon Greek salad
• Broccoli and bulgur salad, sunflower seeds, dried fruits and green onions
• Quinoa salad with corn and roasted zucchini, feta, green onions, dill, mustard seed vinaigrette
• Chick pea salad, celery, cucumber, fennel, dried apricots, pumpkin seeds, old-fashioned mustard vinaigrette
• Carrot salad with edamame, wakame, cilantro, maple dressing
• Buckwheat salad, lemon confit, black beans and miso
• Orzo with pesto, bell peppers, black olives, cherry tomato and parmesan
• Baby potatoes and chorizo, cheese curds, green onions, sundried tomatoes, ranch sauce

Sandwiches:
• Daily assortment on a variety of breads (vegetarian option included) $45

Vegan–gluten free sandwich (+ $2/portion)

Desserts:
Pastry Chef’s selection of mini desserts (2)
Fruit salad

Operational fees of $250 (plus taxes) apply to orders of less than 25 people.
BUFFET

Served with bread roll and coffee, tea

Choice of appetizer (1):
- Verrine of raw vegetables and beet hummus
- Bowl of soup of the day

Garden salad:
Mixed lettuces, carrot ribbons, tomatoes and cucumber
Olive oil, balsamic vinegar and vinaigrette of the day

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- Buckwheat salad, lemon confit, black beans and miso
- Orzo with pesto, bell peppers, black olives, cherry tomatoes and parmesan
- Baby potatoes and chorizo, cheese curds, green onions, sundried tomatoes, ranch sauce

Choice of main course (1), with Chef’s selection of seasonal vegetables:
- Pasta duo: Braised veal and sautéed onion cannelloni, rosé sauce, parmesan shavings / Pennine primavera $48.50
- Tempeh curry $48.50
- Poultry and mushroom casserole with Oka cheese $50.50
- Minced chicken breast, pearl onions and mild chorizo $50.50
- Honey roasted turkey, mustard and thyme $51.75
- Salmon fillet, cherry tomatoes, fennel and olive oil $52.75
- Red wine braised beef short rib $59.50

Choice of starch (1), excluding Pasta duo:
- Squash and rosemary barley risotto
- Wild rice medley, chick peas, edamame and raisins
- Roasted baby potatoes
- Mushroom and leek bulgur
- Hulless oats pilaf
- Pennine primavera

Desserts:
Pastry Chef’s selection of mini desserts (2)
Fruit salad

Operational fees of $250 (plus taxes) apply to orders of less than 25 people.
If more than one main course is selected, the higher price applies to the entire order.
Includes a cold appetizer, a hot main course and a dessert, with bread roll and coffee, tea.

Choice of appetizer (1):
- Beet salad on creamy goat cheese
  Arugula, carrot ribbons, roasted nuts and citrus vinaigrette
- Nordic shrimps and cucumber
  Small corn cake, beet ribbons, Cajun sour cream and pea shoots
- Shaved fennel and green bean salad
  Orange supremes, dates, honey vinaigrette and pea shoots
- Legumes salad
  Brussel sprouts chiffonnade, radish and cucumber, raita sauce and Greek pita croutons

Choice of main course (1):
- Butternut squash ravioli, pulled duck
  Julienne vegetables and mousseline, creamy thyme, black garlic and red wine sauce
  $46.50
- Cauliflower steak
  Squash purée, lentils ragout sautéed mushrooms, roasted tomatoes
  $46.50
- Chicken breast, honey and black garlic sauce
  Squash purée, roasted tomatoes and French green beans
  $52.75
- Roasted fillet of salmon with boreal spices
  Butternut squash purée, barley stew, julienne carrots, kale and red onions
  $55
- Flat iron steak
  Carrot purée, cauliflower and roasted tomatoes, mushrooms, leeks and maple-tamari sauce
  $58.25

Choice of dessert (1):
- Decadent chocolate cake
  Chocolate sauce, strawberry and cream cheese Chantilly
- Frangipani bar
  Blueberries and lemon confit, nougatine, praline cream
- Maple and spice moistened financier
  Ground cherry and sea buckthorn
- Corn semolina cake
  Raspberry and caramel crémeux, chocolate topping, burnt marshmallow
- Carrot cake
  Pineapple compote, cocoa nib crumble and candied carrots

Operational fees of $250 (plus taxes) apply to orders of less than 25 people.
**Exclusive supplier**

Capital Traiteur Montréal Inc. is the exclusive supplier of food services to the Palais des congrès de Montréal. It is strictly prohibited to bring food, drink, candy, bottled water or any other item of a similar nature onto the premises.

Distributing food and drink samples is generally not allowed at the Palais des congrès de Montréal. Exceptions may be granted to trade shows and conventions directly related to the food industry, upon written request to and approval from Capital Traiteur. In such circumstances, products offered and distributed free of charge must not compete with or limit the sales of Capital Traiteur.

To be recognized as samples, these products must fall within the scope of the business concerned, and distributed to promote them to the public. Free samples are limited to 2 oz of non-alcoholic beverages and 1 oz of food.

Non-product manufacturers that plan to distribute food or beverages (e.g., a bank that distributes coffee), or manufacturers that wish to distribute items exceeding the set sample size, must pay a compensatory fee for Capital Traiteur to waive its exclusivity right. The amount of this fee will be calculated by Capital Traiteur based on the nature and quantity of the product being distributed, and is payable in full before the event.

If the product is alcoholic, special rules will apply.

It is the responsibility of the customer/exhibitor to comply with all local health, safety and hygiene regulations.

Any distribution of food or drink on the premises of the Palais des congrès de Montréal without prior authorization from Capital Traiteur will incur the immediate removal of the unauthorized products from the kiosk or meeting room, at the request of the Palais des congrès or its Representative.

Guidelines and the authorization form are available upon request—please contact your Representative.

**Menu planning**

Capital Traiteur offers a variety of healthy and creative menus for your receptions and business dinners. Select from a wide range of meals and drinks on our menus, depending on your budget and preferences.

Your menu choices must be confirmed in writing thirty (30) days before the date of the event. Upon receipt of your menu choices, your event manager at Capital Traiteur will send you written confirmation in the form of a Contract.

To ensure that events proceed smoothly, the Customer agrees to inform Capital Traiteur of the definitive number of guests (‘Guarantee’) ten (10) business days before the event.

Custom or personalized menu: a research and development fee may be applied to any custom menu request, with at least ninety (90) days’ prior notice. Additional charges may also be applied to any requested items that do not appear on the published menu, with forty-five (45) days’ prior notice.

Certain conditions apply—contact your Representative.

Beverage suppliers: our preferred beverage suppliers are Pepsico and Molson Coors Beverage Company. Please contact your Representative if you need additional information on the products offered and/or the policy for using other unlisted suppliers.

Capital Traiteur reserves the right to make substitutions for any order or item that is not reasonably or easily available on the market or that appears to fall below our quality standards.

Once the Guarantee is received, the number of guests may not be reduced.

Capital Traiteur will do everything in its power to accommodate any increase in the number of guests after submitting the Guarantee; however, any increase greater than 2% will be subject to availability and a 10% surcharge.

If, on the day of the event, Capital Traiteur must prepare an amount greater than that mentioned in the Guarantee, the meals provided will be charged at the contractual retail price plus 25%.
Allergies and food alternatives

Alternative food requests require careful consideration, especially when they involve allergies that may lead to severe or even fatal reactions. Capital Traiteur Montréal Inc. pledges to offer a wide range of food options. We are committed to satisfying all our guests by catering to special needs such as food allergies, severe intolerances, vegetarian or vegan diets, and cultural/religious restrictions, with reasonable notice.

Please note that Capital Traiteur does not have a separate kitchen to prepare allergy-free items. Although we take steps to minimize the risk of cross-contamination, we cannot guarantee that any product has not been in contact with an allergen during preparation, handling or service.

Allergy-related information must be sent to your Representative on or before the date when the final guarantee is submitted, in an Excel document with the following format:

| Table number | Name of guest | Description of the allergy |

If the information is not submitted in the requested format, we cannot guarantee the accuracy of the results.

If, at the time of service, the number of alternative meals requested (including vegetarian) exceeds the number given on your list of food restrictions, the meals provided will be charged at the contractual retail price plus 25%. We cannot guarantee that we will be able to meet all requests, but we will make every effort to satisfy our customers’ needs.

Bars

Capital Traiteur is the only licensed alcohol provider on the premises of the Palais des congrès de Montréal. All orders for alcoholic products (spirits, wine, beer, cider, etc.) must go through us, no exceptions.

We can offer an open bar or cash bar at your request. With the open bar option, all of the guests’ drinks will be charged to the master account. With the cash bar option, your guests will be able to purchase their own drinks at the bar. A hybrid system with coupons may also be provided.

Please note that bottle service is not available.

Bars are open for business from 11 AM to 1 AM. Last call will be given 30 minutes before the scheduled end of the event.

Please note that if bar sales are less than $600.00 net (open bar or cash bar), a labour fee of $58.00/hour, for a minimum of three (3) hours, will be charged (applicable for each bar).

Bar service will be open for a maximum of three (3) consecutive hours.

Meal services

Receptions with food service begin when the doors open (at the time specified in the contract) and end once coffee service is concluded.

- Breakfast: 2 hours maximum (service offered between 6:30 AM and 9:30 AM)
- Lunch: 2 hours maximum (service offered between 11 AM and 2:30 PM)
- Dinner: 3 hours maximum (service offered between 5 PM and 9 PM)
- Reception: 3 hours maximum

Any extension beyond these timeframes due to scheduled activities will incur additional labour fees of $5.00/hour per guest.

To ensure food safety, food stations may remain outside for at most two (2) hours.

Round tables for ten (10) guests covered with a white square tablecloth, white cloth napkins, glassware, silverware and ceramic tableware are provided for every banquet service (excluding mobile catering).

If additional or special labour is required, please discuss it with your Representative during the planning phase:

Current rate: $58.00/hour, minimum three (3) consecutive hours.

It is prohibited by law to sell alcoholic beverages to any person under the age of 18. Alcoholic beverages will be served in accordance with the regulations of the Québec Alcohol, Racing and Gaming Control Commission. To protect customers, employees of Capital Traiteur are obligated to refuse service to any person showing signs of inebriation or intoxication.
Meal and drink prices

All prices are in Canadian dollars (CAD). Prices are per person unless otherwise indicated.

Food and drink prices are subject to a 16% administrative fee and applicable taxes: a 5% goods and services tax (GST) and a 9.975% Québec sales tax (QST). Please note that the administrative fee is a taxable product.

Taxes, prices and menus are subject to change without notice.

A $250.00 operating fee will be applied to orders for less than 25 people.

Events with catering services that take place on a Québec/Canadian holiday will be subject to a 15% surcharge on regular menu prices.

List of applicable holidays:
- Good Friday (Friday before Easter Sunday)
- Easter Monday (Monday following Easter Sunday)
- National Patriots’ Day (Monday preceding May 25th)
- Fête nationale du Québec (June 24th)
- Canada Day (July 1st)
- Labour Day (first Monday of September)
- Thanksgiving Day (second Monday of October)
- Christmas Eve (December 24th)
- Christmas day (December 25th)
- Boxing Day (December 26th)
- New Year’s Eve (December 31st)
- New Year’s Day (January 1st)
- Day after New Year’s (January 2nd)

Mobile catering areas

Mobile catering services may be provided for trade shows and exhibitions. The location, menu and hours of operation will be evaluated based on the expected attendance, activities scheduled and space allocated by the customer. Please note that mobile catering is a supplementary service that is not designed to feed all participants at an event (if that is your goal, please refer to the regular menus).

Meal vouchers with a predetermined value may be purchased from Capital Traiteur. These vouchers are intended to be distributed to event staff and volunteers, to be redeemed at one of the mobile catering points.

During the event, changes may be made to the schedule based on attendance, in collaboration with the promoter. Contact your Representative for further details.

Billing policy

Cancellations
Any cancellation within two (2) weeks of an event for which a contract was produced and signed may incur a penalty equal to 100% of the estimated cost.

Please note that for special menus and items, a longer cancellation window may apply.

Payment methods
We prefer payment by bank transfer or check.

Deposit, outstanding amounts and due dates
A deposit equal to 90% of the estimated cost of all food and drinks ordered is due upon signature of the Contract, or no later than ten (10) days before the event.

Outstanding amounts are due upon performance of the contract by Capital Traiteur Montréal Inc. A 2% interest fee will be added each month (24% each year) to any amount still unpaid 30 days after the invoice date.

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 December 1st 2022 to December 31st, 2023.
Additional labour/attendant fees apply to all orders under $500 before administrative fee and taxes.
A TEAM AT YOUR SERVICE

Capital Traiteur Montréal inc. is the exclusive food service provider for the Palais des congrès de Montréal. Unlike large multinationals, we offer an authentic and personalized approach. Our consultants are reliable and deliver on promises every time.

Several staff members have worked with us for over 20 years. Capital Traiteur therefore benefits from seasoned expertise and indisputable know-how that facilitates the planning of any type of event.

Contact us
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