DAYTIME MENU

REDESIGNED CULINARY EXPERIENCE

Presented as part of the COVID-19 Tourism Industry Health and Safety Plan – Business Tourism Sector
We proudly present a selection of menus specially concocted for your return. The situation these last many months has brought its share of changes, and we have used this time spent while waiting to welcome you back to rethink and imagine a menu offering particularly suited to our new collective reality.

At Capital Traiteur, we hope you to find everything you need to enhance your visit, whether with a friendly coffee break, gourmet boxes or mouth-watering meals. I am particularly excited to present our new Express Lunch! Although we are already proud of our cuisine, we have taken the opportunity to further tighten our quality assurance and food safety standards by continuing to use the best available resources. We are committed to continuing our rigorous work with our local suppliers and all team members, all of whom are key components of our operations. The trust you have in us deserves the best.

A kitchen is not made to be quiet. It has to live to and resonate with the sound of our guests' voices. We cannot wait to see you and redo what once seemed natural: eat together.

From the entire team and myself, welcome back to the Palais!

Simon Devost-Dulude
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Because we are an AIPC Gold Quality Standards centre, we enjoy the highest quality certification the industry has to offer. We therefore make it a point of honour to provide our users with safe, top quality event spaces and a level of customer service that exceeds expectations. Find out more about PROGRESS, our Palais Reopening Operating Guide to Running Events with Safety Standards.

Look for our CONTACTLESS and LIMITED CONTACT signs to help you choose.

Accreditations

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 ........................................................... $17
Hard boiled egg 🥚
Cheese 🥗
Seasonal whole fruit 🍓

Egg salad sandwich on brioche bread, with lettuce and cheddar cheese ........................................................... $20
Yogurt 🧀
Seasonal whole fruit 🍓

*except yogurt

THEMED STATIONS

Served with coffee, tea

The Essential ............................................................... $24.25
Orange juice
Fruit salad 🍓
Choice of homestyle bread: banana, lemon poppy seed, raspberry white chocolate, apple nuts or squash kombu 🥗
Assorted mini Viennese pastries
Individual yogurt 🧀

The Powerful ............................................................... $26.50
Orange juice
Hard boiled eggs 🥚
Morning cheese platter: cheddar, brie, Swiss, fine herb havarti 🥗
Small fruit skewers 🍓
Assortment of healthy mini muffins

The Cozy ............................................................... $27.50
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
HOT BREAKFASTS

PLATED
Table service

Served with orange juice, coffee and tea

Tofu scramble with chives on a baked potato shell ........................................... $34
Sautéed bell peppers, onions, vegan breakfast sausage

Frittata served with rösti-style potatoes, cherry tomatoes and turkey sausage ........ $33
Choice of (1):
  • Cheese, bacon and mushrooms
  • Farmer’s Market
  • Egg whites, spinach, caramelized onions, goat cheese

French toast au gratin, smoked gouda, ham and asparagus ........................... $33
Served with maple syrup

ASSISTED BUFFET

Served with orange juice, coffee and tea

Assortment of Viennese mini 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):
  • Homefries with herbs
  • Rösti-style
  • Panfried baby potatoes

Classic scrambled eggs .......................................................... $31

Frittata ................................................................................ $33
Choice of (1):
  • Cheese-bacon-mushrooms
  • Farmer’s Market
  • Egg whites, spinach, caramelized onions, goat cheese

Tofu scramble with chives ................................................... $35

Mediterranean-style egg cassoulet ........................................ $34
Served over stewed tomatoes, bell peppers, onions, chickpeas and crumbled feta

European-style egg cassoulet ................................................. $36
Served over spinach bechamel, with goat cheese and smoked salmon

Eggs Benedict with olive oil hollandaise sauce ..................... $34
Choice of (1):
  • Classic
  • Kale Florentine
  • Chorizo and herb havarti (+$2.50)
  • Smoked salmon (+$4.50)

The buffet 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.
Contact a representative for more details.
BREAKS
THEMED STATIONS

Served with coffee, tea

**Boost** ................................................................. $20
Smoothies made of berries, yogurt, soy milk and maple syrup, individually served
Energy cubes
Pecan maple, cranberry almond, pumpkin chocolate coconut, almond date kombu
Mini vegetable and cheese skewers

**Vibrant** ................................................................. $20
Assortment of homestyle mini scones:
cranberry orange, blueberry lemon confit, chocolate duo
Yogurt parfaits sweetened with honey, fresh fruits and granola
“Immunity” botanical water infused with citrus cinnamon

**Sweet** ................................................................. $16
Assorted cookies:
Milk chocolate chunks, double chocolate, oatmeal cranberry, strawberry shortcake
Sweet bars: Nanaimo, lemon
Brownies

**Savoury** ................................................................. $16
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** ............................................................ $20
Green smoothies
Small fruit skewers
Mini beet cakes

Gluten Free  
Vegan  
Fourchette Bleue
À LA CARTE

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

<table>
<thead>
<tr>
<th>SNACKS</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Egg breakfast sandwich on English muffin</td>
<td>$9</td>
</tr>
<tr>
<td>Choice of: bacon and cheese, ham and cheese, cheese</td>
<td></td>
</tr>
<tr>
<td>Mini pure butter Viennese pastry assortment</td>
<td>$34/dz.</td>
</tr>
<tr>
<td>Pure butter Viennese pastry</td>
<td>$4.50</td>
</tr>
<tr>
<td>Choice of: croissant, chocolate, cinnamon bun, almond croissant</td>
<td></td>
</tr>
<tr>
<td>Savory bistro pastry</td>
<td>$4.50</td>
</tr>
<tr>
<td>Choice of: tomato, leek, spinach</td>
<td></td>
</tr>
<tr>
<td>Homemade scones</td>
<td>$5.50</td>
</tr>
<tr>
<td>Choice of: cranberry orange, blueberry lemon confit, chocolate duo</td>
<td></td>
</tr>
<tr>
<td>Overnight oats in mason jar</td>
<td>$8</td>
</tr>
<tr>
<td>Choice of: soy milk, chia, maple, cocoa, coconut</td>
<td></td>
</tr>
<tr>
<td>Milk, yoghurt, maple, berries</td>
<td></td>
</tr>
<tr>
<td>Healthy muffin</td>
<td>$4.50</td>
</tr>
<tr>
<td>Choice of: oat blueberry chia, oat banana apricot coconut, bran raspberry raisins, bran cranberry flax seed</td>
<td></td>
</tr>
<tr>
<td>Homestyle bread (slice)</td>
<td>$36/dz</td>
</tr>
<tr>
<td>Choice of: banana, lemon poppy seed, raspberry white chocolate, apple nuts, squash kombu</td>
<td></td>
</tr>
<tr>
<td>Banana bread (slice)</td>
<td>$48/dz</td>
</tr>
<tr>
<td>fruit skewer</td>
<td>$6.50</td>
</tr>
<tr>
<td>Fruit salad</td>
<td>$6</td>
</tr>
<tr>
<td>Homestyle brownie</td>
<td>$4.50</td>
</tr>
<tr>
<td>Cookies</td>
<td>$24/dz</td>
</tr>
<tr>
<td>Choice of: milk chocolate chunk, double chocolate, cranberry oatmeal, strawberry shortcake</td>
<td></td>
</tr>
<tr>
<td>Energy Cubes</td>
<td>$48/dz</td>
</tr>
<tr>
<td>Choice of: Pecan–maple, cranberry–almond, almond–dates–kombu</td>
<td></td>
</tr>
<tr>
<td>Doughnut holes (2)</td>
<td>$27/dz</td>
</tr>
<tr>
<td>Mini upside-down pineapple cake</td>
<td>$54/dz</td>
</tr>
<tr>
<td>Mini beet cake</td>
<td>$54/dz</td>
</tr>
<tr>
<td>Mini vegetable and cheese skewer</td>
<td>$6.50</td>
</tr>
<tr>
<td>Verrines of crudités and beet hummus</td>
<td>$7</td>
</tr>
</tbody>
</table>

Individually packed snacks

<table>
<thead>
<tr>
<th>SNACKS</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Granola bar</td>
<td>$3.75</td>
</tr>
<tr>
<td>Cereal bar</td>
<td>$3.75</td>
</tr>
<tr>
<td>Yogurt</td>
<td>$3</td>
</tr>
<tr>
<td>Hard boiled eggs (minimum 12)</td>
<td>$3</td>
</tr>
<tr>
<td>Almond or trail mix packet</td>
<td>$4.50</td>
</tr>
<tr>
<td>Cheddar cheese</td>
<td>$3</td>
</tr>
<tr>
<td>Ice cream bar or ice cream sandwich</td>
<td>$5</td>
</tr>
<tr>
<td>Häagen–Dazs ice cream bar</td>
<td>$6</td>
</tr>
<tr>
<td>Potato chips, pretzels, Party Mix snack or popcorn bag</td>
<td>$4.75</td>
</tr>
</tbody>
</table>
BREAKS

DRINKS

Coffee and tea ........................................................... $24/litre
Minimum order 3 litres – compostable service

Coffee and tea ........................................................... $26/litre
Minimum order 3 litres – ceramic service

Homestyle vitamin smoothie ............................................... $5
Choice of:
• Berries, plain yogurt, soy milk, maple syrup
• Peach and mango, plain yogurt, almond milk, honey
• Tropical fruits, kale, Québec seaweed and almond milk

Water distributor 10L
Compostable service .................................................. $32/fill-up
Glass service .......................................................... $52/fill-up

Botanical water ................................................... $74/10 litres
Choice of:
• Immunity: Citrus cinnamon – glass service
• Antioxidant: Cranberry – glass service
• Metabolism: Cucumber mint – glass service

Juice ............................................................... $5
Orange, apple, pineapple–passion–fruit–mango cocktail, vegetable

Soft drink .............................................................. $5
Pepsi, Diet Pepsi, 7Up, Diet 7Up, Nestea iced tea, bubly assorted flavors

Montellier sparkling mineral water ................................ $5

Natural spring water ........................................................... $5

Maple 3 pure organic maple water ............................................... $6

Caffitaly coffee machine ......................................... $100/day
• Espresso coffee capsules .............................................. $4.50 each
Includes milk frother, sugar and milk, stir sticks and compostable cups

Saeco Royal One Touch coffee machine ............... $500/day
Includes integrated milk frother and grinder, coffee beans (1 kg/day),
milk and sugar, stir sticks, compostable cups
Additionnal kg of coffee .................................................... $85

Server-operator (if required) .................. $58/hour (minimum 3 consecutive hours)

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 may apply.
Contact a representative for more details.
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...
COLD LUNCHES

COMPOSTABLE BENTO-STYLE LUNCH BOX
(4-COMPARTMENT)

Sandwich .......................................................... $27.50
(choose one, minimum order of 6)

- 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 colorful 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

OR

Entrée salad .......................................................... $31
(choose one, minimum order of 6)

- Grilled chicken
  Turmeric couscous with parsley, green onions, cherry tomatoes and bell peppers

- Roasted salmon with old-fashioned mustard
  Lentils with vegetables

- Diced marinated tofu 😋
  Braised red cabbage and vegetable julienne salad

- Tempeh 😋
  Hulless oats and zucchini

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 🍋

- 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 tomatoes and parmesan

- Raw vegetables and beet hummus 😋

Dessert (choose one):

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

Keto box chicken or salmon ........................................... $31
On cauliflower rice with green beans and bacon, black garlic mayonnaise, roasted pumpkin seeds

- Celery, cucumber, radish
- Cheese and pecans
- Lemon and cream cheese cookies
COLD LUNCHES

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)
- Mozzarina and greenhouse tomato, pesto crouton, eggplant orzo with white beans, artichokes and sun-dried tomatoes, zucchini ribbons $33
- Roasted chicken breast, black bean quinoa with corn and bell peppers, squash vinaigrette, caramelized pumpkin seeds with maple and smoked paprika $37
- Salmon fillet with beetroot couscous, edamame and green onions, radish and cucumber salad, raita sauce and Greek pita $39

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

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 (GF)
Vegan (VG)
EXPRESS
Pre-served at the table
with utensil roll-up

*Includes a cold main course and dessert verrine*

Main course (choose one):
- Mozzarella and greenhouse tomato, pesto crouton, eggplant orzo with white beans, artichokes and sundried tomatoes, zucchini ribbons ................... $33
- Roasted chicken breast, black bean quinoa with corn and bell peppers, squash vinaigrette, caramelized pumpkin seeds with maple and smoked paprika ........ $37
- Salmon fillet with beetroot couscous, edamame and green onions, radish and cucumber salad, raita sauce and Greek pita ................................................................. $39
- Shredded duck confit, rice with kale, apples and sunflower seeds, carrot and fennel, maple and tamari vinaigrette .......................................................... $41
- Yellowfin tuna tataki, green bean salad, cherry tomatoes and roasted chickpeas with mild spices, crumbled egg, fried capers, red wine caramel vinaigrette ........................................ $43

Dessert
Seasonal verrine

IN ADDITION
Add a hot appetizer to your meal (table service with limited contact):
- Macaroni and cheese cassolette, classic bechamel enhanced with cheddar, mozzarella and smoked gouda, topped with toasted breadcrumbs ................................................................. + $8
- Ground veal and leeks cassolette layered with corn, mashed potatoes and cheese curds ................................................................................................................. + $9

Coffee, tea ........................................................................................................ $26/litre

Served by staff – ceramic service
ASSISTED 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

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) ......................................... $41
  Vegan–gluten free sandwich (+ $2/portion)

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

The buffet 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.
Contact a representative for more details.
ASSISTED BUFFET

Served with bread roll and coffee, tea

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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, with Chef’s selection of seasonal vegetables:
- Pasta duo:
  Braised veal and sautéed onion cannelloni, rosé sauce, parmesan shavings / Pennine primavera ........................................... $44
- Minced chicken breast, pearl onions and mild chorizo .............................................................................................................. $46
- Honey roasted turkey, mustard and thyme ................................................. $47
- Salmon fillet, cherry tomatoes, fennel and olive oil .................................. $48
- Red wine braised beef short rib ................................................................. $54
- Venison osso buco, fine mirepoix and citrus zests ...................................... $55

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
- Parmesan polenta
- Pennine primavera

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

The buffet 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. Contact a representative for details.
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 chimfonna, 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  
  $42
- Chicken breast, honey and black garlic sauce  
  Squash purée, roasted tomatoes and French green beans  
  $48
- Roasted fillet of salmon with boreal spices  
  Butternut squash purée, barley stew, julienne carrots, kale and red onions  
  $50
- Flat iron steak  
  Carrot purée, cauliflower and roasted tomatoes, mushrooms, leeks and maple-tamari sauce  
  $53

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 crèmeux, chocolate topping, burnt marshmallow

Table service
Includes a cold appetizer, a hot main course and a dessert, with bread roll and coffee, tea
Exclusive caterer
Capital Traiteur Montréal Inc. is the official food service supplier for the Palais des congrès de Montréal. Customers, their guests or exhibitors cannot bring food or beverages (alcoholic or otherwise) to the event premises. Any exemptions must be requested through Capital Traiteur for review by the Palais des congrès de Montréal administration.

Banquets, cocktails, receptions, business meals or galas
For your receptions and business meals, Capital Traiteur offers a wide variety of creative and theme-based menus that you can personalize to your taste or in accordance with your participants’ customary traditions. Our highly qualified staff will give the planning of your menu the detailed attention it deserves.

Menus must be finalized one month before the event.

Allergies and alternate dietary meals
Handling alternative dietary requests demands careful attention – particularly when it comes to allergies that result in serious, sometimes life-threatening reactions.

Capital Traiteur Montréal Inc. is committed to offering a wide range of food options for all of our guests. Part of this commitment includes meeting the needs of guests who have special dietary restrictions (such as a food allergy, including severe intolerance) and we recognize that many of our guests may also adhere to a vegetarian or vegan diet. We will make every effort to accommodate dietary requests pertaining to cultural and medical restrictions with advance notice, to be received no later than the final guarantee deadline.

If at the time of service, the number of alternate meals (including vegetarian) required exceeds the number on your dietary restrictions list, an additional fee of $40 per plate (exclusive of tax and service charge) will be applied. We cannot guarantee that we will be able to meet all requests but we always attempt, to the best of our ability, to satisfy our guest’s needs.

Food allergies
Please note that we do not have a separate kitchen to prepare allergen-free items. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe for people with allergies or intolerances to particular ingredients as it is possible for an allergen to be introduced inadvertently during food preparation, handling or service.

For example:
Capital Traiteur will accommodate nut-free and wheat-free alternative meals, however, please note that we are not a certified nut- or wheat-free facility.

Food courts
Numerous food courts may be at your disposal:
• Mobile units can be set up based on an evaluation of your needs;
• A full service cafeteria on Level 7.

Prior to the event, we will evaluate the location and business hours of the mobile restaurants based on expected turnout, your event’s schedule and the size of the space you would like to allocate to the units.

Business hours can be adjusted during the course of the event, in collaboration with the event promoter, if changes are observed in the number of participants availing themselves of the mobile restaurants.

Contact a representative for 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.
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.

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