EVENING 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
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### Accreditations

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

**Fourchette Bleue**  
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**  
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.
DINNERS

QUÉBEC INSPIRED MENU

Table service

*Includes a cold appetizer, a hot main course and a dessert, with bread roll and coffee, tea*

The first and only convention centre to offer Aliments du Québec recognized dishes on the menu, we are proud to deliver an experience that shines through Québec’s food culture. Combining simple local products and refined flavours, these dishes created by Simon Devost-Dulude allow you to discover our culinary diversity.

Choice of appetizer (1):
- Nordic shrimp roll 🌊 Seafood roll with marinated daisy buttons
- Roasted beet salad 🌿 Seasonal beet, lamb’s lettuce and camelina oil
- Wild boar tataki 🦌 Blueberry vinaigrette, parmesan shavings, crunchy vegetable chiffonade

Choice of main course (1):
- Nagano pork tenderloin medallions with Oka cheese, honey and Rouge Gorge vermouth demi-glace 🥩 $75
  White vegetable mousseline, julienne of carrots and roasted red onion
- Truite des Bobines, Gaspésie herb cream 🎉 $77
  Hulless oats pilaf, maple carrot and squash mousseline
- Game stuffed quail, Monna & Filles blackcurrant liquor sauce 🌯 $79
  Île d’Orléans potato purée with black garlic, asparagus and small onions

One choice of dessert:
- Local apple confit with sweet clover essence 🍎
  Ice cider caramelized apple coulis, squash cake and boreal Chantilly

IN ADDITION

Add a hot appetizer to your meal
- Hulless oats arancini 🍚 .......... $10
  Crab and sea lettuce
- Montreal roll:
  Smoked meat, white vegetable mousseline, sweet onions and 3 origins reduction .......... $10

Products subject to availability. Substitution for similar products are possible.

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

Includes a cold appetizer, a hot main course and a dessert, with bread roll and coffee, tea

Choice of appetizer (1):

- Savoury Riopelle de l’Isle and fine herb cheesecake
  Roasted bell pepper coulis, marinated vegetable salpicon, microgreens
- Ratatouille and white bean mousseline tartlet
  Micro arugula, roasted pumpkin seeds, squash vinaigrette
- Rabbit and apple rillettes
  Beet purée, apple mousse, crumbled blue cheese and maple crouton
- Layered beet and maple smoked salmon
  Apple, fennel and lemon confit salad, pea tendrils
- Roasted beet salad
  White bean crèmeux, lamb’s lettuce and camelina oil vinaigrette

Choice of main course (1):

- Chicken breast stuffed with fine herbs and sundried tomatoes
  Dauphine potatoes and bell pepper purée ...................................................... $69
- Stuffed chick pea crêpe
  Wilted cabbage, carrot salsa, corn, green onions and dill ........................ $69
- Fennel and citrus roasted cod
  Bulgur and wild rice medley with artichokes and peas, French green beans and red onion .......................................................... $74
- 5-spices and candied orange duck leg
  Braised cabbage, savory leek French toast, carrot .................................. $78
- Pork confit (cheek and osso bucco), maple, apple and tamari sauce
  Sweet potato mousseline with green onions, stewed lentils and asparagus $80
- Veal roast, Spanish sauce
  Cheese curd mashed potatoes, mushrooms, roasted cherry tomatoes, kale and root vegetables ......................................................... $84
- Flank steak, port wine sauce
  Cipollini confit, sweet onion mousseline, potato gratin, julienne carrots and arugula .......................................................... $87

Choice of dessert (1):

- White chocolate and lemon crèmeux
  Sweet fern lemon jelly, graham crumble, blackberries and confied lemon peel
- Malted chocolate and Morello cherry
  Malted chocolate crèmeux infused with balsam poppler, chocolat cake, Morello cherry compote, smoked almond nougatine
- Vanilla pavlova
  Seabuckthorn garnish, compote of Quebec berries, coulis and light cream
- Apple and local spiced rum
  Apple cake moistened with a Quebec brown rum syrup, candied squash, sweet clover Chantilly, caramel sauce
- Buckwheat delight
  Chicoutai crèmeux, maple crumble, aquafaba meringue with roasted camellina seeds

Operational fees of $250 (plus taxes) apply to orders of less than 25 people.
SELF-SERVED STATIONS

*Dishes assembled in the kitchen, for those who prefer to avoid self-service trays.*

QUEBEC COMBO PLATES ........................................ $36
(minimum 100 guests)
- Bleu fumé de St-Benoit savory cheesecake, honey marinated mushrooms
- Apple and celery salad with Alfred le Fermier shavings
- Hot-smoked Lac Brome duck breast, endive and dried fruit cream
- 2 oz of regional cheeses
- 2 oz of local charcuteries
- Bread roll

INDIVIDUAL BOWLS AND VERRINES

- Niçoise bowl .................................................. $22
  Albacore tuna loin tataki, brown rice, green beans, tomatoes, cucumber, hard boiled egg, green onions, maple croutons, soy-maple-mustard vinaigrette
  (minimum 20)
- Power bowl .................................................. $21
  Spelt, diced beets, crumbled goat cheese, minced kale, dried cranberries, tempeh, citrus-yellow beet vinaigrette
  (minimum 20)
- Verrine of raw vegetables ................................ $92.50/dz
  Beet hummus
  (minimum 3 dozen)
- Verrine roasted eggplant hummus ................... $46.25/dz
  Carrot salad and herb radishes
  (minimum 3 dozen)
- Verrine cubed gravlax ................................... $49.50/dz
  On avocado cream with cucumber and beet salad
  (minimum 3 dozen)
HORS-D’OEUVRES
Served by our staff or self-service

HOT
(minimum 3 dozen for each variety)

Category Quartier des Spectacles
• Truffled mac n’ cheese croquette $45/dz
• Smoked meat egg roll $45/dz
• Indian-style samosa $45/dz
• Shrimp cake $45/dz

Category Quartier du Musée
• Caramelized onion and Oka cheese tartlet $48/dz
• Feta and sundried tomato triangle $48/dz
• Manchego and chorizo croquette $48/dz
• Reuben bite $48/dz

Category Quartier International
• Seafood cone $52/dz
• Bacon and cheese date $52/dz
• Small Jerk chicken brochette $52/dz
• Beef Wellington bite $52/dz

Category Quartier Latin
• Tempura-style salmon marinated in miso and maple $63/dz
• Lobster and foie gras arancini $63/dz
• Sweet spiced Québec lamb $63/dz

COLD
(minimum 3 dozen for each variety)

Category Quartier des Spectacles
• White bean hummus cup $45/dz
• Mediterranean pita $45/dz
• Chorizo and roasted pineapple kebab $45/dz
• Cucumber, parsnip mousseline and curried tofu $45/dz

Category Quartier du Musée
• Polenta cup $48/dz
• Venison, morello cherry and whisky mousse puffs $48/dz
• Salmon gravlax concassé $48/dz
• Spoonful of edamame mousseline Maple wakame salad

Category Quartier International
• Spoonful of beets Goat cheese and citrus
• Prosciutto, bocconcini and melon skewer $52/dz
• Duck rillettes Smoked duck and ground cherry
• Glazed smoked salmon bite Savory whipped cream

Category Quartier Latin
• Lobster bite $63/dz
• Watermelon brochette Doré-Mi cheese with fresh mint
• Spoonful of sweet potato Crab, citrus and ginger salad

PUB-STYLE BITES
(minimum 3 dozen for each variety)

• Greek spinach pie (spanakopita) $36.25/dz
• Chicken wing, ribs–style sauce $38.50/dz
• Cod nugget with tartar sauce $38.50/dz
• Deep-fried cheese ravioli, spicy tomato sauce $39.50/dz
• Jalapeño popper $41.75/dz
• Small chicken quesadilla cone $42.75/dz
• Mini grilled cheese : cheddar–chorizo or brie–grape $46.25/dz
• Breaded artichoke and goat cheese $52.75/dz
CHOSE THREE (3) THEMED STATIONS AMONGST THE FOLLOWING
(Minimum 100 guests)

Italian
- Prepared at the station: Pasta (choose 2)
- Four cheese ravioli, basil pesto and julienned sundried tomatoes
- Margherita with chorizo and grilled peppers, rosée sauce
- Pennine primavera, tomato sauce with herbs and sautéed vegetables
- Focaccia pizza with grilled vegetables
- Agnolotti fritti, spicy tomato sauce
- PORK and beef polpette in Neapolitan pesto sauce
- Caprese skewer

Asian
- Prepared at the station: Mango and mint spring rolls, with Chinese cabbage, rice noodles, carrot and coriander
- Ramen bar, noodles with Choice of 2 broths: miso-vegetables or miso-chicken
- Choice of 2 garnish options: chicken-kimchi-hard-boiled egg-green onions or tofu-spinach-sesame oil-green onions
- Imperial roll, homemade sweet chilli sauce
- BBQ pork bao
- Sprouted bean, carrot, wakame and edamame salad

Deli
- Prepared at the station: Montreal smoked meat sandwich
- Poutine
- Mini corn dog
- Homemade mac n ‘cheese
- Coleslaw

Mexican
- Prepared at the station: Beef enchilada casserole
- Pulled pork or fish taco, Mexican-style coleslaw
- Small chicken quesadilla cone
- Nacho, salsa and queso sauce
- Corn and black bean salad

Mediterranean (vegetarian)
- Prepared at the station: Sautéed chickpeas, artichokes, peppers and sumac and pomegranate molasses vinaigrette
- Tomato, eggplant and cauliflower tabouleh
- Roasted pita and sesame straws, hummus and tzatziki
- Stuffed vine leaf, crunchy vegetables
- Marinated feta, olives and nuts
RECEPTION

THEMED GOURMET COUNTERS
Service-staff-assisted

SEASONAL SWEET TABLES
SELF-SERVE(minimum 100 guests)

Spring ................................................................. $20
Sucre à la crème
Maple marshmallows and meringues
Honeycomb toffee
Maple tarts
Pouding chômeur
With maple milkshake +$5

Summer ............................................................... $20
Fresh strawberries with Chantilly, cream and powdered sugar
Chocolate-dipped strawberries
Strawberry cheesecake bites
Strawberry marshmallows and macarons
With strawberry milkshake +$5

Fall ......................................................................... $20
Apple-pumpkin-salted caramel choux à la crème
Apple-candied squash-oats crumble verrines
Candy apples
Apple-cranberry tarts
Tatin-style tarts
With apple-caramel milkshake +$5

Winter ..................................................................... $20
Rocky Road brownie bites
Marshmallows and homemade fudge
Chocolate lollipops
Chocolate ganache tarts
With chocolate milkshake +$5

EXPERIENCES À LA MONTRÉAL
Staff- assisted (Subject to availability)

Schwartz Smoked Meat ........................................... $26.50
The world famous original smoked meat. With over 90 years of tradition,
Schwartz is a not-to-be missed Montréal institution
1/4 lb of smoked meat (half sandwich) on rye bread; mustard and pickles
Includes 1 attendant-carver per 250 guests
(minimum 100 guests)

Fairmount Bagel .................................................... $22
Opened in 1919, it is the first bagel bakery in Canada. Their famous bagels
are shaped by hand and cooked over a wood fire according to the
traditional ancestral method.
Classic sesame bagel: smoked salmon, cream cheese, capers, marinated
red onions, fresh lemon
Requires an attendant: $58/hour, minimum 3 hours.
(minimum 120 guests)

Mr. Puffs .............................................................. $17.50
Mr. Puffs is a Montréal-based company, the first of its kind in North America
to serve loukoumades (traditional Greek donut holes) hot and fresh
Three (3) fried sweet Puffs, served with a choice of topping: chocolate-
hazelnut, caramel, cinnamon sugar, honey-cinnamon
Requires an attendant: $58/hour, minimum 3 hours.
(minimum 130 guests)

Sucrerie de la Montagne ⛅️ ⛅️ ..................................... $12
La sucrerie de la Montagne is a traditional sugar shack located in the midst
of a 120-acres forest, open year-round and designated as a Québec
Heritage Site and Signature Product.
Maple taffy service with entertainment: Québec traditional music and
musical spoon sessions for your guests
(minimum 100 guests)
RECEPTION

GOURMET COUNTERS
À LA CARTE
Service-staff-assisted

Salmon ................................................................. $22
Smoked salmon and gravlax, fresh lemon, olive oil, capers, marinated red onions, rye bread and dill whipped cream cheese
(minimum 25 portions)

Oriental-style noodles ................................................. $20
Served in Asian food boxes with sautéed vegetables and choice of chicken, Nordic shrimps or tofu
(minimum 40 portions)

Pizza-foccacia ........................................................... $176
Pizza built on a homemade olive oil focaccia dough. Your choice of:
• Tomato sauce, pepperoni and mozzarella cheese
• Roasted vegetables
(48 pieces)

Octoberfest .............................................................. $17.50
European-style smoked sausages, brioche bread, sauerkraut, classic mustard and hot mustard
(minimum 20 portions)

Poutines ................................................................. $13.25
The Classic: cheese curds, classic sauce on golden fries or spicy potato wedges
La Québécoise: cheese curds, venison, mushrooms, peppery beer sauce on golden fries +$5
Flavors of India: cheese curds, "garam masala" style sauce on golden fries +$5
(minimum 20 portions, per variety)

Sushis ................................................................. $302.50
Selection of maki rolls with pickled ginger, wasabi and soy sauce
(assortment of 80 pieces – 4 varieties)

Greek-style chicken ................................................... $319
Marinated and grilled small chicken brochettes: Greek pita bread and tzatziki sauce
(60 units)

Beef sliders .......................................................... $79/dz
Served with Oka cheese, pickle and BBQ dijonnaise
(minimum 3 dozen)

Bavarian-style mini bretzels .......................................... $65/dz
Served with honey-mustard sauce, maple-smoked mustard sauce
(minimum 5 dozen)

Cobb salad bar ........................................................... $20
Create your own bowl according to your taste: romaine lettuce, kale, hard boiled eggs, crumbled bacon, chick peas, cherry tomatoes, cucumber, celery, crumbled blue cheese, parmesan shavings, red onions, ranch dressing or maple-mustard vinaigrette
(minimum 20 portions)

Cheese and dried fruits ............................................... $11/pr
Served with crackers
(minimum 25 portions)

Charcuteries and marinades ......................................... $11/pr
Served with crackers
(minimum 25 portions)

Candy bar .............................................................. $33/lb
Includes set-up and all presentation vessels such as bowls, vases and service utensils, along with 2oz compostable cups
(minimum 10 pounds)

Popcorn machine .................................................. $880
Popcorn for 500 guests
Includes carnival-style popcorn machine, paper bags and an operator for a block of 3 consecutive hours. Extra hours billed separately.

CARVING STATIONS
These stations require an attendant*

Roastbeef tenderloin with steak spice, thyme and horseradish .............................................. $495
Bread rolls, hot mustard and horseradish
(yields 20 portions)

Turkey breast marinated in beer and juniper berries .................................................. $20
Bread rolls, Dijon rosemary sauce and cranberry beet chutney
(minimum 20 portions)

Smoked shoulder ham .................................................. $20
Bread rolls, sweet and hot mustard, maple syrup and horseradish
(minimum 20 portions)

Rosemary and citrus roasted leg of lamb .................................................. $23
Herb focaccia and preserved lemon sauce
(minimum 20 portions)

*Price per person, unless otherwise specified.

**Price per person, unless otherwise specified.
TERM AND CONDITIONS

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.
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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