

EXHIBITOR FOOD SERVICES

Prices valid from January 1st to December 31st 2023

Questions ? Contact info@capitaltraiteur.com





All boxes include:

- A sealed compostable utensil and napkin kit

GF

Gluten Free

VG

Vegan

FB

Fourchette Bleue

COMPOSTABLE* BENTO-STYLE BREAKFAST BOXES

Choice of homestyle bread: banana, lemon poppy seed, raspberry white chocolate, apple nuts or squash kombu

FB

 \$18.75

Hard boiled egg

GF

Cheese

GF

Seasonal whole fruit

GF

VG

Egg salad sandwich on brioche bread, with lettuce and cheddar cheese \$22

Yogurt

GF

Seasonal whole fruit

GF

VG

*except yogurt

COMPOSTABLE BENTO-STYLE LUNCH BOX

Sandwich \$30,25
(choose one, minimum order of 2)

- **Montréal-style smoked turkey**
Cheddar cheese, dill pickles, lettuce and lightly-spiced mayonnaise on a grain rye 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
- **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

GF

VG

Side (choose one):

- Quinoa salad with corn and roasted zucchini, feta, green onions, dill, mustard seed vinaigrette

GF
- Carrot salad with edamame, wakame, cilantro, maple dressing

GF

VG
- Orzo with pesto, bell peppers, black olives, cherry tomatoes and parmesan
- Raw vegetables and beet hummus

GF

VG
- Chick pea salad, celery, cucumber, fennel, dried apricots, pumpkin seeds, old-fashioned mustard vinaigrette

Dessert (choose one):

- Brownie

GF

VG
- Sugar pie bar
- Carrot cake

GF

VG
- Apple-cranberry crumble bar
- Nanaimo bar

GF

VG



BREAKS

GF Gluten Free

VG Vegan

FB Fourchette Bleue

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	
Pure butter Viennese pastry	\$5
Choice of: croissant, chocolate, cinnamon bun, almond croissant	
Mini pure butter Viennese pastry assortment	\$37.50/dz.
Savory bistro pastry	\$5
Choice of: tomato, leek, spinach	
Homemade scones	\$6
Choice of: cranberry orange, blueberry lemon confit, chocolate duo	
Overnight oats in mason jar	\$9
Choice of: soy milk, chia, maple, cocoa, coconut or Milk, yoghurt, maple, berries GF	
Healthy muffin	\$5
Choice of: oat blueberry chia, oat banana apricot coconut, bran raspberry raisins, bran cranberry flax seed	
Homestyle bread (slice)	\$39.50/dz
Choice of: banana, lemon poppy seed, raspberry white chocolate, apple nuts, squash kombu FB	
Banana bread (slice) GF VG	\$52.75/dz
Fruit skewer GF VG	\$7.25
Fruit, whole : apple, banana, orange	\$2.50
Fruits, sliced GF VG	\$7.75/per
Homestyle brownie GF VG	\$5
Cookies	\$26.50/dz
Choice of: milk chocolate chunk, double chocolate, cranberry oatmeal, strawberry shortcake	
Energy Cubes	\$52.75/dz
Choice of: Pecan-maple, cranberry-almond, pumpkin-chocolate-coconut, almond-dates-kombu FB	

Doughnut holes (2)	\$29.75/dz
Mini upside-down pineapple cake GF VG	\$59.50/dz
Mini beet cake GF VG	\$59.50/dz
Mini vegetable and cheese skewer GF	\$7.25
Verrines of crudités and beet hummus GF VG	\$7.75

Individually packaged snacks

SNACKS

Granola bar	\$4.25
Cereal bar	\$4.25
Yogurt GF	\$3.25
Hard boiled eggs (minimum 12) GF	\$3.25
Almond or trail mix packet	\$5
Cheddar cheese GF	\$3.25
Ice cream bar or ice cream sandwich	\$5.50
Häagen-Dazs ice cream bar GF VG	\$6.75
Potato chips GF, pretzels, Party Mix snack or popcorn bag	\$5.25

BREAKS

GF Gluten Free

VG Vegan

FB Fourchette Bleue

DRINKS

Coffee and tea \$26.50/litre

Minimum order 3 litres – compostable service

Coffee and tea \$28.50/litre

Minimum order 3 litres – ceramic service

Homestyle vitamin smoothie \$5.50

Choice of:

- Berries, plain yogurt, soy milk, maple syrup GF
- Peach and mango, plain yogurt, almond milk, honey GF
- Tropical fruits, kale, Québec seaweed and almond milk GF VG FB

Water distributor 10L

Compostable service \$35.25 /fill-up

Glass service \$57.25 /fill-up

Botanical water \$81.50/10 litres

Choice of:

- Immunity: Citrus cinnamon – glass service
- Antioxidant: Cranberry – glass service
- Metabolism: Cucumber mint – glass service

Juice \$5.50

Orange, apple, pineapple-passion-fruit-mango cocktail, vegetable

Soft drink \$5.50

Pepsi, Diet Pepsi, 7Up, Diet 7Up, Nestea iced tea, bubly assorted flavors

Montellier sparkling mineral water \$5.50

Onibi natural spring water \$6.50

Caffitaly coffee machine \$100/day

+Espresso coffee capsules \$4.50 each

Includes milk frother, sugar and milk, stir sticks and compostable cups

Nespresso Momento \$400/day

+Coffee pods \$5 each

Including frother, milk/cream and sugar, stir sticks and compostable cups
(ideal for average coffee consumption: groups of up to 200 people)

Labour charges may apply.
Contact a representative for more details.



ORDER FORM

Please complete the sections below and return both pages of the Order Form at least three (3) weeks before the event. Questions or other requests, contact info@capitaltraiteur.com

IDENTIFICATION

Name of the event	Booth number
Name of the on-site contact	Mobile number of the on-site contact
Company name	
Applicant's name	Phone
Address	Email
City	Province
Country	Postal / ZIP code

ORDER DETAILS

Delivery date	Delivery time	Pickup time	Quantity	Description	Unit price	Total price
Preliminary total						
Administration fees 16 %						
Subtotal						
GST 5 %						
QST 9,975 %						
TOTAL						



ORDER FORM

TERMS AND CONDITIONS

Exclusivity

- Capital Traiteur Montréal Inc. is the exclusive supplier of food services at the Palais des congrès de Montréal. It is strictly forbidden to bring food, drinks, sweets or any other articles of a similar nature to the premises. THIS INCLUDES BOTTLED WATER.

Labor and equipment

- Unless indicated otherwise, prices include delivery and pick-up of orders only.
- It is possible to hire Capital Traiteur staff in order to provide service at your booth. Hourly rate is \$58.00/hour, with a minimum of 3 consecutive hours.
- Capital Traiteur does not supply tables, furniture or electrical outlets in your space (booth or meeting room). If required, please order directly with the Palais des congrès de Montréal. Fees will apply for any damage to Capital Traiteur material or for equipment not returned/lost.
- Charges will apply for any damage to Capital Traiteur's service material or for equipment not returned.

Billing and payment

- Prices are in Canadian dollars and subject to change without notice.
- Administration fee of 16% and applicable taxes are extra.
- Full prepayment required upon receipt of the Order Form.
- No reimbursement should the order be cancelled 48 hours or less prior to the event.

METHOD OF PAYMENT (VISA OR MASTERCARD ACCEPTED)

By signing below, the customer agrees to pay total charges as specified on the catering contract as well as any applicable charges for additional items ordered on-site. Capital Traiteur Montréal Inc. will also use this authorization for any additional charge(s) incurred as a result of order modification(s) by the on-site contact.

Cardholder (printed)

Card number

Security number
(3 digits numbers)

Cardholder's signature

Expiration date

PLEASE RETURN BOTH PAGES OF THIS ORDER FORM BY EMAIL TO info@capitaltraiteur.com

You will receive an email confirmation within three working days of the request.

Capital Traiteur Montréal Inc., Saint-Antoine Street West, 4th floor, Montréal (Québec) H2Z 2A7