

Maestro

The splendour of local Savoir-Faire – 2024 edition



Palais
des congrès
de Montréal

Culinaire

WINE LIST

Maestro Culinaire is pleased to present part of its wine cellar.

In collaboration with our sommelier, we offer you a selection of products to pair perfectly with the menu you have selected.

Let yourself be guided

White wines

RH Phillips Chardonnay California, USA	\$48
Brise de Mer Sauvignon Blanc Sud-ouest, France	\$48
Dolce Vita Pinot Grigio Terre Siciliane, Italy	\$48
Errazuriz Fumé Blanc Aconcagua, Chili	\$48
Jackson-Triggs Reserve Sauvignon Niagara Peninsula, Canada	\$49
Mezzacorona Pinot grigio Trentino Alto Adige, Italy	\$49
Inniskillin Niagara Estate Pinot grigio Niagara Peninsula, Canada	\$49
Nespolino Trebbiano Rubicone Emilia-Romagna, Italy	\$50
Three Thieves Pinot Grigio California, USA	\$50
Raymond Vineyards Chardonnay Niagara Peninsula, Canada	\$51
M. Chapoutier Belleruche Grenache blanc Côte du Rhône, France	\$51
Fontanafredda Langhe Chardonnay Piedmont, Italy	\$52

Red wines

Jackson-Triggs Réserve Merlot Niagara Peninsula, Canada	\$48
RH Phillips Syrah California, USA	\$48
Trapiche Réserve Malbec Mendoza, Argentina	\$48
Ruffino Chianti Sangiovese Tuscany, Italy	\$49
Mouton Cadet Merlot Bordeaux, France	\$49
Melini Chianti Sangiovese Tuscany, Italy	\$49
M. Chapoutier Belleruche Grenache et Syrah Côte du Rhône, France	\$50
Mezzacorona Pinot noir Trentino Alto Adige, Italy	\$50
Three Thieves Cabernet-Sauvignon California, USA	\$50
Inniskillin Pinot noir Niagara Peninsula, Canada	\$51
Poderi dal Nespoli Nespolino Sangiovese Emilia-Romagna, Italy	\$51
Santi Caleselle Valpolicella Corvina Veneto, Italy	\$52
Folonari Ripasso Valpolicella Corvina Veneto, Italy	\$53
Fontanafredda Langhe Nebbiolo Piedmont, Italy	\$53

WINE LIST

House wine

Les Petits Carreaux Languedoc-Roussillon
France

White (Chardonnay-Viognier) \$46

Red (Cabernet-Sauvignon) \$46

Cider

Michel Jodoin

Sparkling Apple Must \$38
(alcohol-free), Québec

Grand Cidre, Sparkling Cider, Québec \$55

Sparkling wines

Araex Villa Conchi Cava \$52
Brut Selección
Spain

Ruffino Prosecco \$55
Italy

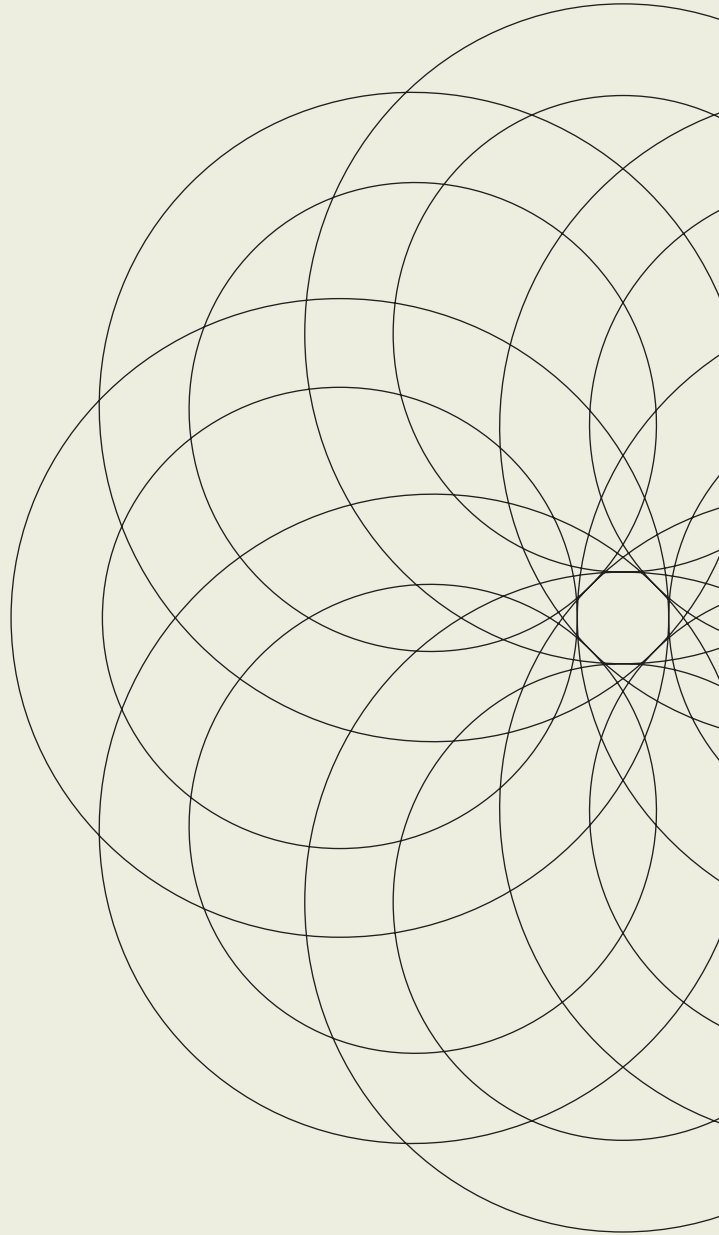
Ruffino Sparkling Rosé \$55
Italy

Bernard-Massard Cuvée de \$60
l'Écusson Brut
France

Champagne

Taittinger Brut Réserve \$150
Champagne, France

Veuve Clicquot Brut \$190
Champagne, France



COCKTAILS

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

(Minimum order required, per cocktail: 50)

Mocktails signature à la Montréal \$10

Delicious alcohol-free cocktails

Parc La Fontaine

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

Mont-Royal

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

Botanical Garden

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

The classics reinvented \$14

Burnt Oranges Margarita

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

Hemingway Daiquiri

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

Bloody Caesar

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

Yuzu Mojito

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

Whisky Sour

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

Sea Buckthorn Tom Collins

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

COCKTAILS

Cocktails signature à la Montréal \$15

Pointe-à-Callière

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

Saint-Joseph Oratory

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

Olympic Stadium

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

Notre-Dame Basilica

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

An unforgettable experience



Choose from MADE WITH LOVE 's turnkey Cocktail Experience.

Festive and fun cocktails to incorporate into your event will turn it into an unforgettable experience.

It is also possible to create a unique theme, specially designed to suit your tastes and needs.

Contact a Maestro Culinaire representative for more information.

Pied-du-Courant

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

Biosphere

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



Midnight Market
Twilight Gin Fizz

HENDRICK'S
GIN

BAR SERVICE

- Purchase of bar coupons, available upon request
- Invoicing to the master account of the event, according to consumption.
- A cash bar can be offered. Contactless, debit or credit payment only. Contact a representative for more details.

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

Aperitif

Martini	\$8
Cinzano	\$8
Port	\$9

Wine

House selection :	
Glass of white or red wine	\$9

Gin

Tanqueray	\$9,50
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Vodka

Polar Ice	\$9,50
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Canadian Whisky

Canadian Club	\$9,50
Crown Royal	\$11

Scotch Whisky

Johnnie Walker Red	\$9,50
Chivas Regal	\$11

Rum

Havana Club Reserva	\$9,50
Havana Club 3 years	\$9,50

Bourbon

Jack Daniel's	\$11
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Digestif

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

Beer

Loca	\$9
Microbreweries	\$10
Imported	\$10

Punch (4 liters)

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

Other Beverages (355 ml)

Montellier Carbonated Natural Spring Water	\$5,50
Onibi (473 ml) Natural Spring Water	\$5,50
Soft drink	\$5,50
Juice	\$5,50

BILLING POLICY

The splendour of local Savoir-Faire – January 2024 edition

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 Maestro Culinaire. 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 Maestro Culinaire 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, Maestro Culinaire 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.

Maestro Culinaire 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, Maestro Culinaire 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.

18% 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, 2024.

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