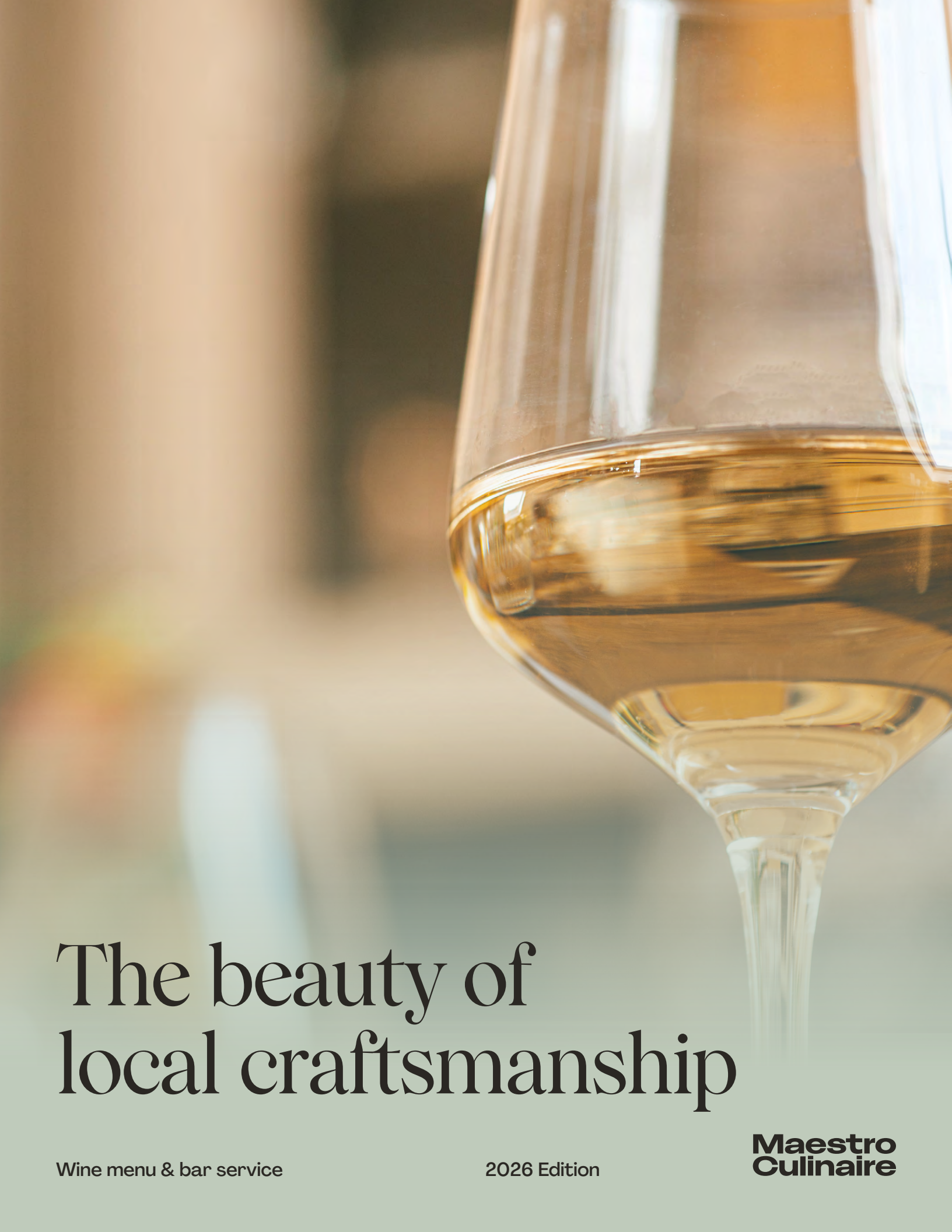

The beauty of local craftsmanship

Wine menu & bar service

2026 Edition

Maestro Culinaire

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Accreditations

WINE MENU

Maestro Culinaire is pleased to present a selection from our wine cellar.

In collaboration with our sommelier, we offer a curated selection of wines designed to perfectly complement the menu you have chosen. Let us guide you.

White wines

CANADA :

Vignoble Rivière du Chêne William Blanc, Quebec $ 56.50
Seyval, Vandal-Cliche, Frontenac Blanc, Vidal

Inniskillin, Ontario $ 54.50
Chardonnay

FRANCE :

Les Petits Carreaux Languedoc-Roussillon, House selection $ 47
Chardonnay, Viognier

M. Chapoutier Belleruche, Côtes-du-Rhône $ 59
Grenache blanc, Bourboulenc, Clairette

Chavet Menetou-Salon, Vallée de la Loire $ 82
Sauvignon blanc

Albert Bichot Bourgogne Aligoté, Bourgogne $ 66

ITALY :

Ruffino Lumina Delle Venezie, Friuli-Venezia Giulia $ 56
Pinot grigio

Fontanafredda, Piedmont $ 65
Chardonnay

SPAIN :

Parajes del Valle bio $ 61
Machabeo

Red wines

CANADA :

Vignoble Rivière du Chêne William Rouge, Quebec $ 56.50
Frontenac Noir, Léon-Millot, Maréchal Foch, Sainte-Croix

Inniskillin, Ontario $ 58
Pinot noir

FRANCE :

Les Petits Carreaux, Languedoc-Roussillon, House selection $ 47
Cabernet-sauvignon

M. Chapoutier Belleruche, Côtes-du-Rhône $ 59
Grenache, Syrah

Albert Bichot, Bourgogne $ 71.50
Pinot noir

Château Cap de Merle, Bordeaux $ 61
Merlot, Cabernet franc, Cabernet-sauvignon

ITALY :

Ruffino Chianti, Tuscany $ 56
Sangiovese, Merlot

Masi Campofiorin Verona, Veneto $ 74.50
Corvina, Rondinella, Molinara

SPAIN :

Parajes del Valle bio $ 64.50
Monastrell

Rosé wine

FRANCE :

Cazal Viel, Vieilles Vignes, Languedoc-Roussillon $ 50
Cinsault, Syrah

WINE MENU

Cider

Michel Jodoin, Non-Alcoholic, Sparkling Apple Must, Quebec, Canada — $ 42

Michel Jodoin, Attention Ça Va Faire Pomme! Grand Cidre, Sparkling Cider, Quebec, Canada — $ 49

Sparkling wines

Villa Conchi Brut Seleccion Cava, Spain — $ 54.50
Macabeo, Parellada, Xarel-lo, Chardonnay, Spain

Ruffino Prosecco, Italy — $ 65
Glera

Champagne

Veuve Clicquot Ponsardin Brut, France — $ 195
Monastrell

Midnight Martini
Twilight Gin Fizz

BAR SERVICE

— Coupon purchases are available upon request.
— Billing to the event's master account, based on actual consumption.
— A cash bar may be offered.
Contactless payment only: debit or credit.
Contact a representative for more details.

Labor charges may apply for beverage service, depending on the number of guests and the duration of service required.

Apéritif

Cinzano	$9
Martini	$9
Porto	$10

Wines

House selection:

Glass of red or white wine	$11

Gin

Beefeater	$11
Tanqueray *Premium*	$13

Vodka

Finlandia	$11
Grey Goose *Premium*	$13

Canadian Whisky

Canadian Club	$11
Crown Royal *Premium*	$13

Scotch whisky

Chivas Regal	$13
Johnnie Walker Red	$13

Rum

Havana Club Reserva	$11
Havana Club 3 ans *Premium*	$13

Digestif

Amaretto	$11
Baileys	$13
Cognac V.S.	$13
Courvoisier VSOP	$13
Mint Cream Liqueur	$11
Grand Marnier	$13
Tia Maria	$13

Beers

Boréale: Lager, IPA, Amber, White	$11
Imported	$12
Non-Alcoholic Beer	$7

Punch (4 liters) *1 liter = 10 servings*

Fruit punch (Non-Alcoholic)	$80
Rum	$140
Sangria	$140

Other drinks

Montellier spring water sparkling	$5.50
North Water natural spring water	$5.50
Soft Drink	$5.50
Juice	$5.50
Ready-to-Drink cocktail	$10
Ready-to-Drink cocktail non-alcoholic	$7

A minimum net sales of $900 per bar is required for a 3-hour period. If sales fall below this amount, a labor fee of $203, plus taxes, per bar, will be charged.

TERMS AND CONDITIONS

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Exclusive Supplier

Maestro Culinaire is the exclusive foodservice provider at the Palais des congrès de Montréal. Any distribution of food or beverages on the premises of the Palais des congrès de Montréal without prior authorization from Maestro Culinaire will result in the immediate removal of unauthorized products from a booth or meeting room, upon request by the Palais des congrès or its Representative.

The distribution of food and beverage samples is generally not allowed at the Palais des congrès de Montréal. Exceptions may be made for trade shows and conferences directly related to the food industry, upon written request and approval by Maestro Culinaire. In such cases, the products offered and distributed free of charge must not compete with or limit sales by Maestro Culinaire.

To be recognized as samples, these products must align with the nature of the business involved and should be distributed with the intent of introducing them to the public. Free samples are limited to 4 oz of non-alcoholic beverages or food.

Non-manufacturers of products wishing to distribute food (e.g., a bank distributing coffee), or manufacturers wishing to distribute products in a format exceeding the sample volume limit, must pay a compensatory fee to Maestro Culinaire in exchange for waiving its exclusivity rights. The fee amount will be determined by Maestro Culinaire based on the nature and quantity of the product being distributed and must be paid in full before the event.

If the product is alcohol, special guidelines apply.

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

The guidelines and authorization form are available upon request - **please contact your Representative.**

Menu Planning

For your receptions and business lunches, Maestro Culinaire offers a variety of healthy and creative menus. You can choose from a wide range of meals and beverages presented in our menus, based on your budget and preferences.

Your menu selections must be confirmed in writing thirty (30) days before the event date. Once your menu choices are received, the event manager at Maestro Culinaire will send you a written confirmation in the form of a contract.

To ensure the smooth execution of the event, the client agrees to inform Maestro Culinaire of the final number of guests ('Guarantee') ten (10) business days before the event. Once the Guarantee is received, the costs associated with your order cannot be reduced, even if there is a decrease in the number of guests.

Maestro Culinaire will make every effort to accommodate any increase in the number of guests that may occur after the Guarantee has been submitted; however, any increase greater than 2% will be subject to availability and will incur an additional charge of 10%.

f, on the day of the event, Maestro Culinaire needs to prepare more than the quantity specified in the Guarantee, the meals served will be billed at the contractual retail price with a 25% surcharge.

Custom or Personalized Menu

A research and development fee may apply for any request to create a custom menu, with a minimum notice of ninety (90) days. An additional fee may also apply for any request for items not listed on the published menu, with a notice of forty-five (45) days. Maestro Culinaire reserves the right to make substitutions for any order or item that is not reasonably or easily available on the market, or that does not meet our quality standards.

Certain conditions apply - please inquire with your Representative.

Beverage Suppliers:

Our preferred beverage suppliers are Pepsico, Boréale Beer, and the Noroi Distillery. Please contact your Representative if you need additional information about the products offered and/or the policy regarding the use of other non-listed suppliers

Allergies and Alternative Meals

Handling requests for alternative meals requires special attention, especially when it comes to allergies that may cause severe, even life-threatening, reactions. Maestro Culinaire is committed to offering a wide range of food options.

Our commitment includes meeting the needs of all our guests by addressing specific requirements such as: food allergies, severe intolerances, vegetarian or vegan diets, and cultural/religious restrictions, with reasonable notice.

Please note that Maestro Culinaire does not have a separate kitchen for preparing guaranteed allergen-free meals. Although we take measures to minimize the risk of cross-contamination, we cannot guarantee that no product has been in contact with an allergen during preparation, handling, or service.

It is essential to provide allergy information to your Representative, no later than the final guarantee deadline, in an Excel document formatted as follows:

Table number | **Guest name** | **Allergy description.**

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

If, at the time of service, the number of alternative meals required (including vegetarian options) exceeds the number listed on your dietary restrictions list, we cannot guarantee that we will be able to fulfill all requests. However, we will make every effort to meet the needs of our guests. Meals served will be billed at the contractual retail price with a 25% surcharge.

Bars

Maestro Culinaire holds the exclusive alcohol license at the Palais des congrès de Montréal. All orders for alcoholic products (spirits, wine, beer, cider, etc.) must be placed through our services, without exception.

We can operate either an open bar or a cash bar depending on your request. With an open bar, all drinks consumed by guests will be charged to the master account. With a cash bar, your guests will be able to purchase their own drinks at the bar. A hybrid system using drink tickets can also be arranged.

Please note that bottle service is not available.

The operating hours for the bars are from 11:00 AM to 1:00 AM. The last call will be made 30 minutes before the scheduled end of the event.

Please be aware that if bar sales are less than $900.00 (net) (open or cash bar), a labor fee of $58.00 per hour, for a minimum of three (3) hours, will be charged (applicable for each bar).

The bar service is limited to a maximum duration of three (3)

The law prohibits the sale of alcoholic beverages to anyone under the age of 18. Alcoholic drinks will be served in accordance with the regulations of the Régie des alcools, des courses et des jeux du Québec. To protect the clientele, Maestro Culinaire employees are required to refuse service to anyone showing signs of intoxication or impairment d'ébriété ou d'intoxication

Meal Services

The duration of a reception with food service begins at the scheduled opening time in the contract and ends with the completion of coffee service.

- Breakfast: 2 hours maximum
  (service available between 6:30AM & 9:30PM)
- Lunch : 2 hours maximum
  (service available between 11:00AM & 2:30PM)
- Dinner : 3 hours maximum
  (service available between 5:00PM & 9:00PM)
- Réception : 3 hours maximum

Beyond these timeframes, or for any extensions due to the program, additional labor fees of $5.00 per hour per guest will be charged.

To ensure food safety, food stations may remain at room temperature for a maximum of two (2) hours. For all banquet-style catering services (excluding mobile catering), round tables for ten (10) guests will be provided, covered with a white square tablecloth, along with white cloth napkins, glassware, cutlery, and ceramic dishware.

If additional or dedicated labor is required, please discuss this with your Representative during the planning phase: The current labor rate is $58.00 per hour, with a minimum of three & a half (3.5) consecutive hours.

Mobile Catering Areas

A mobile catering service can be made available for events such as trade shows, exhibitions, and fairs. The location, menu offerings, and operating hours will be evaluated based on the expected attendance, event schedule, and the space allocated by the client. Please note that mobile catering is a supplementary service and is not intended to feed all event participants (for that, please refer to the regular menu offerings).

During the event, in collaboration with the organizer, schedule adjustments may be made based on the attendance rate. Please contact your Representative for further details on all terms and conditions.

Meal and Beverage Prices

All prices are in Canadian dollars (CAD$) and are per person, unless otherwise specified.

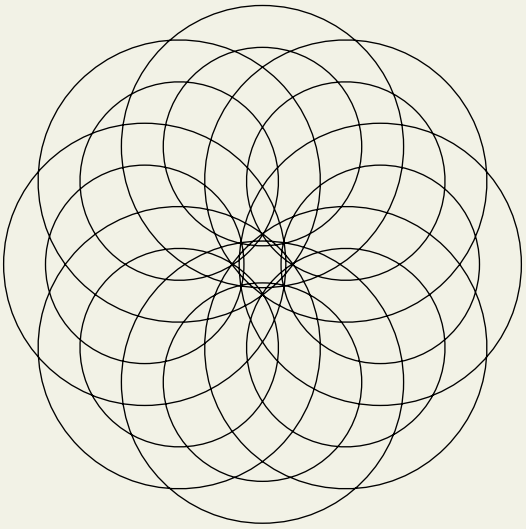
The prices for food and beverages are subject to an administrative fee of 18% and applicable taxes: GST (Goods and Services Tax) of 5% and QST (Quebec Sales Tax) of 9.975%. Please note that the administrative fee is a taxable product.

Prices, taxes, and menus are subject to change without notice.

Events that include catering services and take place on a provincial or national holiday will incur an additional 15% surcharge on the regular menu price.

List of applicable holidays:

- Good Friday
  (the Friday before Easter Sunday)
- Easter Monday
  (the Monday after Easter Sunday)
- National Patriots' Day
  (the Monday before May 25)
- Saint-Jean-Baptiste Day
  (June 24th)
- Canada Day
  (July 1st)
- Labour Day
  (first Monday in September)
- Thanksgiving Day
  (first Monday in 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)



Billing Policy

Cancellations

Any event canceled within two (2) weeks prior to the event date, for which a contract has been produced and signed, may result in a penalty equivalent to 100% of the estimated charges.

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

Payment Methods

Preferred method of payment is by wire transfer or check.

Deposit, Account Balance, and Deadlines

A deposit of 90% of the estimated total cost of food and beverages ordered is due no later than thirty (30) days prior to the event.

The remaining balance is due at the time the contract is executed by Maestro Culinaire. Interest of 2% per month, or 24% annually, will be applied to any balance remaining unpaid 30 days after the invoice date.
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A TEAM AT YOUR SERVICE

Maestro Culinaire is the exclusive food service provider at the Palais des congrès de Montréal.

As a family-owned business, we offer an authentic and personalized approach. Our advisors are reliable and always keep their promises.

Many members of our staff have been with us for over 20 years. Maestro Culinaire benefits from their expertise and undeniable know-how, which make the planning of any event easier.

Contact Us

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