



The beauty of local craftsmanship

Day
Menu

**Maestro
Culinaire**

2025
Edition



THE PLEASURE OF PLEASING YOU

It is with great joy that we present our selection of menus, specially crafted to suit everyone's tastes and expectations. Our creative and flavorful dishes always carry the promise of highlighting local products, with a constant commitment to sustainability.

We continue to rely on the best available resources and cultivate, with respect, the longstanding relationships we have with local suppliers. The rigor of our work and the excellence of our creations are reflected in the expertise and dedication of each member of our team. Already proud of our cuisine, we are constantly striving to further elevate our standards of quality and food safety. The trust you place in us, dear guests, deserves the very best from us, at all times.

*{ A kitchen is not made to be silent.
It is a living, breathing space that
should resonate with our customers. }*

We look forward to welcoming you to our table and providing you with an unforgettable culinary experience!

On behalf of myself and our entire team,

Welcome to the Palais des congrès in Montreal!

Simon Devost-Dulude
Executive Chef

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Accreditations



Aliments du Québec au menu is a recognition program aimed at restaurants and institutions that highlight Quebec products on their menu



Fourchette bleue aims to promote the discovery of delicious seafood products and a shift in habits towards responsible consumption. By introducing these new products to consumers, "Fourchette bleue" seeks to contribute to the restoration of biodiversity in the St. Lawrence River.



Ocean Wise Seafood is an ocean protection program created to educate consumers and businesses in the industry about issues related to fishing and aquaculture. The goal is to help society make sustainable choices regarding fish and seafood.



COLD BREAKFASTS

Breakfast Boxes

Chef's Choice of homestyle bread \$19,75

Banana, lemon poppy seed, raspberry white chocolate, apple-nut or squash-kombu FB

Hard boiled egg GF

Cheese GF

Seasonal whole fruit GF VG

Breakfast Sandwich \$23

Egg salad sandwich on brioche bread with lettuce and cheddar cheese

Yogurt GF

Seasonal Whole Fruit GF VG

Breakfast buffet

Served with coffee and tea

The Essential \$29

Orange juice

Fruit salad GF VG

Chef's choice of homemade bread:
banana, lemon-poppy, raspberry-white chocolate, apple-nut, or squash-kombu

Mini pastries, assorted flavors FB

Yogurts GF VG

The Powerful \$31

Orange juice

Hard-boiled eggs GF VG

Mild cheeses: cheddar, brie, Swiss, Havarti with herbs

Fruit skewers GF VG

Assorted healthy mini-muffins

The Cozy \$31,50

Orange juice

Customizable oatmeal station : GF VG

Fresh berries, almond milk (or 2% milk), flax seeds, chia seeds, coconut, maple syrup

Choice of : thin crepe stuffed with apples and cranberries or blueberry pancakes or Stuffed chocolate waffle

HOT BREAKFASTS

Served with orange juice, coffee and tea

Plated table service

French toast, \$38,25
melted smoked Gouda

and ham with asparagus, served with maple syrup









Egg scramble \$39,50
cassolete

sautéed peppers and onions, breakfast sausage,
pan-fried baby potatoes






Buffet

Assorted mini pastries and healthy mini muffins
+ Jam and butter

Two sides of your choice (2):

- Bacon 
- Turkey Bacon 
- Turkey sausage 
- Ham 
- Tempeh bacon + 2,50\$  
- Vegan breakfast sausage + 2,50\$  




One potato dish of your choice (1):

- Herb-roasted potatoes 
- Rösti-style  
- Pan-fried baby potatoes  

Classic Scrambled Eggs \$37

Frittata \$38,5

Choice of (1):

- Cheese-bacon-mushrooms 
- Farmer's Market 
- Egg whites, spinach, caramelized onions,
goat cheese 

Eggs Benedict, \$39
hollandaise sauce
with olive oil

Choice of (1):

- Classic
- Florentine with kale
- Chorizo and Havarti with herbs + 2,50\$
- Smoked salmon + 4,50\$


Cheddar Cheese \$39,25
Omelette 

Tofu Scramble \$39,50
with chives  

Breakfast Wrap \$40,50

Egg, Cheddar, sautéed vegetables

Egg Cassolete

Mediterranean-style  \$39,50

Tomato compote, peppers, onions,
chickpeas, crumbled feta

European-style \$41,50

Spinach béchamel, with goat cheese
and smoked salmon

 Vegan

 Gluten free

An operational fee of \$250 (plus taxes) applies to
orders of fewer than 25 people






BREAKS



Themed Stations

Served with coffee and tea - Minimum 25 portions





Sweet \$19

- Assorted cookies and old-fashioned doughnuts
- Mini waffles, whipped cream, and berries
- Homemade brownies  

Savoury \$19

- Crudités, Chef's choice of dip 
- Potato chips and snacks
- Cheese platter 
- Cucumber-mint flavored water








Boost \$22,50

- Berry, maple, and yogurt smoothies, served by the glass 
- Energy cubes: pecan-maple, cranberry-almond, pumpkin-chocolate-coconut and almond-date-kombu  
- Mini vegetable and cheese skewers 


Vibrant \$22,50

- Assorted homemade mini scones and madeleines
- Plain yogurt parfaits sweetened with honey, fresh fruits, and granola
- Water flavored with watermelon and basil

Healthy \$22,50

- 3K Smoothies (kiwi, kale, and kombu) with soy milk   
- Small fruit skewers  
- Mini beet cakes  

Individual snacks

Yogurt  \$3,25

Cheddar cheese  \$3,25

Granola bar \$4,25

Bag of almonds or trail mix \$5

Chips , pretzels, party mix or pop corn \$5,25

Haagen Daz ice cream bar  \$6,75

Hard boiled eggs  \$39,50/dz

BREAKS

À la carte snacks

*Self-service food
(minimum order of 12 units per option,
except items sold by the dozen)*

Whole fruit \$2,50
Apple, banana, orange

Fruit skewer GF VG \$7,75

Sliced fruit GF VG \$7,75/pers

**Mini vegetable
and cheese skewer** GF \$7,75

Crudités \$7,75
Chef's choice of dip

Overnight oats in a Mason Jar \$9
Choice of: soy milk, chia, maple, cacao GF VG
or milk, coco, yogurt, maple, berries GF

Breakfast sandwich \$10
with eggs on an English muffin
Choice of: bacon-cheese, ham-cheese,
sausage-cheese, cheese

Cookies \$31,25/dz
Choice of: Double chocolate, triple chocolate,
oatmeal, salted caramel and chocolate

Stuffed Beignets \$31,25/dz
Choice of: Chocolate-hazelnut, red berries,
caramel

Homemade bread (slice) \$41,50/dz
Choice of: banana, lemon-poppy,
raspberry-white chocolate, apple-nut
or squash-kombu FB

Mini Viennese pastry \$41,50/dz
Choice of : Croissants, croissant multi-grain,
chocolatine, assorted danishes

Viennese pastry \$59,50/dz
Choice of : Croissants, chocolatine,
cinnamon buns, almond pastries

Banana bread (sliced) GF VG \$55/dz

Old-fashioned donut \$59,50/dz
Honey & maple

Liège waffles \$59,50/dz

Bundt cake \$59,50/dz
**Chocolate-hazelnut
and raspberry**

Savory mini madeleines \$59,50/dz
Pesto-parmesan or cheddar-emmental

Energy cubes \$55/dz
Choice of : pecan-maple,
cranberry-almond GF VG,
pumpkin-chocolate-coconut GF VG,
almond-date-kombu GF VG FB

Homemade brownies GF VG \$59,50/dz

Mini beet cake GF VG \$59,50/dz

Savory bistro pastry \$59,50/dz
Choice of : Tomato, leek, spinach

**Mini upside-down
pineapple cake** GF VG \$59,50/dz

Homemade healthy muffins \$59,50/dz


Choice of: oatmeal-blueberries-chia,
oatmeal-banana-apricot-coconut, bran-raspberry-raisin,
bran-cranberry-flax seeds

Almond cakes  \$69/dz

Lemon-poppy cakes  \$69/dz

Madeleines  \$59,50/dz

Homemade scones \$74,50/dz

Choice of: cranberry-orange,
candied lemon-blueberries, chocolate duo
and/or salted herb Hercule cheese 

Granola cookies   \$79/dz

beverages

Juice \$5,50

Orange, apple, pineapple-passion-mango, strawberry-kiwi

Soft drink \$5,50

Pepsi, Diet Pepsi, 7Up, Diet 7Up,
Nestea iced tea, Bubly

Montellier sparkling natural
spring water \$5,50

Regular, lime, lemon, grapefruit

North Water \$5,50


Reusable bottle

Homemade vitamin
smoothie \$6

(min of 25 per kind)

Choice of:

Berries, plain yogurt, soy milk,
maple syrup 

Peach and mango, plain yogurt,
almond milk, honey 

Tropical fruit, kale, Quebec seaweed
and almond milk   

Coffee and tea (min. 3 liters)
Ceramic & compostable option \$28,50/L

Organic & fair trade coffee \$32/L

(1 liter = 5 coffee or tea)

Water, dispenser 10L

(price per refill)

Compostable service \$35,25

Glass service \$57,25

Botanical water 10L \$81,50

(prix par remplissage)

Choice of:

— Cucumber and mint

— Watermelon and basil

— Labrador tea and maple

Caffitaly coffee machine \$100/day

Includes milk frother, milk and sugar,
stirrers, compostable cups.

+ Espresso coffee capsules + 4,50\$/each

(ideal for low coffee consumption:
groups of up to 20 people)

Nespresso coffee machine \$250/day

Includes milk frother, milk and sugar,
stirrers, compostable cups.

+ Espresso coffee capsules + 4,50\$/each

(ideal for medium coffee consumption:
groups of up to 200 people)

Barista service

(price on request)

Ideal for a specialty coffee offer,
(low or medium consumption)



DID YOU KNOW...

LOCAL PURCHASE

The gastronomic offerings of our region are vast, and we are proud to support the thriving agri-food industry of our area through a carefully planned menu that reflects the growing trend of eating local.

Our team works diligently to highlight local producers, whether through active participation in the Fourchette bleue program, featuring the Aliments du Québec certification on the menu, or sourcing exclusively from Quebec flour producers (Les Moulins de Soulanges and La Minoterie des Anciens Inc.).

SUSTAINABLE DEVELOPMENT

The Palais des congrès de Montréal is the leading showcase for experimenting with and promoting urban agriculture technologies and techniques in Quebec, thanks to an extensive rooftop greening project.

As a partner in this initiative, Maestro Culinare benefits from a portion of the seasonal harvest. Fresh fruits, vegetables, herbs, and honey are used to enhance the plates of our guests.

SOCIAL COMMITMENT

The Palais des congrès de Montréal serves over 900,000 visitors annually, with a significant volume of food prepared and served, which can sometimes result in food surpluses.

It was only natural and necessary to establish a partnership with La Maison du Père to redistribute these excesses to the community. In addition to providing nutritious meals to those in need, this initiative helps reduce the amount of waste generated annually.

COLD LUNCHES

Sandwich Meal Box

\$34

Maximum of 2 choices. Each additional choice + 2 \$

Any order under 25 will be "chef's choice," including a vegetarian option upon prior request.

Montreal smoked turkey

Dill pickles, red cabbage, carrot, and lettuce, Ranch mayonnaise

Old-fashioned capicollo

Bocconcini, peppers, mushrooms, lettuce, honey

Roast beef

Sauerkraut, Swiss cheese, lettuce, honey-horseradish mayonnaise

Black Forest ham

Brie cheese, and lettuce, honey-mustard sauce

Mediterranean tuna

Herbs, lemon mayonnaise

Shish taouk-style chicken

Cucumber, crushed tomatoes, pickled turnip, lettuce

Marinated tofu

Red cabbage and carrot, arugula, vegan sweet chili mayonnaise

Maple tamari tempeh +\$2

Kimchi, guacamole, and pea shoots

Vegan pâté mousse +\$2

Zucchini, and crushed tomatoes, vegan mayonnaise

Egg salad










Roasted peppers, spinach, curry mayonnaise

All of our meal boxes include :







- A set of sealed cutlery with napkin
- A sandwich
- A side dish
- A portion of cheese chosen by the Chef (replaced by dried fruits in vegan and gluten-free boxes)
- A dessert

+ Salad

(One choice only)

- Quinoa with cruciferous vegetables, dried blueberries, and green onions  
- Root vegetable remoulade 
- White bean and eggplant salad with two types of tomatoes 
- Corn and zucchini salad, feta cheese, fresh herbs whole grain mustard vinaigrette 
- Colorful vegetable salad with lemon dressing  
- Cauliflower rice tabbouleh with parsley, mint and crushed tomatoes 
- Seven-grain blend and green bean salad
- Baby potatoes and chorizo, cheese curds, green onions, and sun-dried tomato ranch dressing 

+ Dessert (one choice only)

- Cocoa nib brownie  
- Zucchini and citrus cake  
- Duo of macaroons
- Apple, blueberry, and cherry crumble
- Pastel de nata with berries
- Chou pastry with chocolate-maple-raspberry
- Carrot and cranberry cake  
- Maple and molasses cookie sandwich

In Addition

Add a beverage to your meal

Assortment of soft drinks + \$5.50

Coffee, tea + \$28.50/liter

 Vegan

 Gluten free



COLD LUNCHES

Executive Meal Box

Main dish (single choice)

Minimum order of 6 per variety

Roasted Sweet Potato \$35

Tempeh-style bacon, Brussels sprouts chiffonade and corn salsa

Buffalo Mozzarella

Maciocia \$39

Greenhouse tomatoes, pesto croutons, eggplant orzo, white beans, artichokes, sun-dried tomatoes, zucchini strips

Roasted Chicken Breast \$42

Quinoa with black beans, corn and peppers, squash vinaigrette, maple-caramelized pumpkin seeds and smoked paprika

Salmon Fillet \$45

Beet couscous, edamame, green onions, radish and cucumber salad, raita sauce and Greek pita

Oka and Brie L'Extra Cheese

Served with fruit





Brioche Bread

Croutons and butter





All of our meal boxes include :

- A sealed set of cutlery with a napkin
- An appetizer
- A main dish
- A portion of cheese selected by the Chef (replaced by dried fruit in vegan and gluten-free boxes)
- A brioche roll with butter
- A dessert

+ Appetizer (single choice)

- From the garden: crunchy vegetables with edamame spread  
- Fresh salmon rillettes and turnip marinade 
- Raw vegetable salad with remoulade and Montreal smoked meat 

+ Dessert (single choice)

- Maple, caramel, and apples
- Strawberries, white chocolate, and almonds
- Chocolate, berries, and sweet clover
- Apple, cocoa nibs, and crumble  
- Zucchini and citrus cake  

In addition

Add a drink to your meal


Assortment of soft drinks + \$5,50
Coffee, tea + \$28,50 /litre

COLD LUNCHES

Buffet

Includes bread, coffee and tea

Appetizer *(single choice)*

- Crudit  platter with classic homemade hummus, pepper hummus, or ranch dip 
- Soup of the day 












Garden salad

- Mixed lettuce, carrot ribbons, tomatoes and cucumber 

Olive oil, balsamic vinegar, and dressing of the day

Mixed Salads

(two choices)

- Quinoa with cruciferous vegetables, dried blueberries, and green onions  
- Root vegetable remoulade  
- White bean and eggplant salad with two types of tomatoes  
- Corn and zucchini salad, feta cheese, fresh herbs whole grain mustard vinaigrette 
- Colorful vegetable salad with lemon dressing  
- Cauliflower rice tabbouleh with parsley, mint and crushed tomatoes 
- Seven-grain blend and green bean salad
- Baby potatoes and chorizo, cheese curds, green onions, and sun-dried tomato ranch dressing 

Sandwiches

- Daily selection on assorted breads \$47.25
(Vegetarian option included)

Vegan gluten-free sandwich + \$2/portion

Dessert

Mini-desserts (2) chosen by our Pastry Chef

Fruit salad



COLD LUNCHES

Express Lunch

*Table service with rolled up cutlery.
Includes a cold main dish, a dessert
in a verrine, coffee and tea.*

In addition

Add a drink to your meal

Assortment of soft drinks + \$5,50
Coffee, tea + \$28,50/litre

Main course (single choice)

Minimum order of 6

Roasted Sweet Potato \$39

Tempeh-style bacon, Brussels sprouts chiffonade
and corn salsa

Buffalo Mozzarella Macioccia \$39

Greenhouse tomatoes, pesto croutons,
eggplant orzo, white beans, artichokes,
sun-dried tomatoes, zucchini strips


Roasted Chicken Breast \$42

Quinoa with black beans, corn
and peppers, squash vinaigrette,
maple-caramelized pumpkin seeds
and smoked paprika


Salmon Fillet \$45

Beet couscous, edamame, green onions,
radish and cucumber salad, raita sauce
and Greek pita

Shredded Confit Duck \$50

Kale rice, apples and sunflower seeds, carrots
and fennel, maple and tamari vinaigrette 

Trout Escabèche from les Bobines \$52

Green bean salad with cherry tomatoes,
roasted chickpeas, sweet spices, crumbled egg,
fried capers and red wine caramel dressing 

Dessert


Seasonal-inspired dessert verrine

HOT LUNCHES

Buffet

Includes bread roll, coffee and tea

Appetizer (single choice)












- Crudit  plat  with classic homemade hummus, pepper hummus or ranch dip 
- Soup of the day

Garden Salad

- Mixed lettuce, carrot strips, tomatoes and cucumber  
Olive oil, balsamic vinegar, and dressing of the day

Mixed Salads

(two choices)

- Quinoa with cruciferous vegetables, dried blueberries, and green onions  
- Root vegetable remoulade 
- White bean and eggplant salad with two types of tomatoes  
- Corn and zucchini salad, feta cheese, fresh herbs and whole grain mustard vinaigrette 
- Colorful vegetable salad with lemon dressing  
- Cauliflower rice tabbouleh with parsley, mint and crushed tomatoes  
- Seven-grain blend and green bean salad
- Baby potatoes and chorizo, cheese curds, green onions, and sun-dried tomato ranch dressing 










Main Course (single choice)

With seasonal vegetables prepared by our Chef

- Stuffed eggplant rollatini   \$51
- Vegetable paella with tempeh and vegan sausage   \$51
- Duo of ravioli \$51
 - Cheese ravioli with crushed tomatoes, pesto and green onions
 - Braised beef ravioli with leeks and sun-dried tomatoes
- Chicken Casserole \$52
with smoked gouda, apple, yams and pearl onions
- Veal Paupiette \$54
with peppers and mushrooms
- Roasted Turkey \$53
with herbs, Morin mustard sauce and craft beer gravy
- Salmon Fillet   \$54
with Nordic shrimp, fusion vegetables and salted herb broth
- Prime Rib of Beef \$59.50
braised with honey, tamari and sesame

Starch (single choice)

Except with the duo of pasta

- Baby potatoes with thyme and duck lard 
- Basmati rice with herbs and mushrooms  
- Quinoa with corn and black beans  
- Naked oat pilaf  
- Yams, fried shallots, and green onions
- Roasted potato wedges with caramelized onions  

Desserts

- Mini-desserts (2) chosen by our Pastry Chef
- Homemade fruit salad

The hot buffet includes a selection of one main dish, accompanied by a vegan and gluten-free option chosen by the Chef. In the case of a selection of two main dishes, accompanied by a vegan and gluten-free option, an additional charge of \$8 per person will apply to the highest-priced dish for the entire order.

An operational fee of \$250 (plus taxes) applies to orders of fewer than 25 people

 Vegan

 Gluten-free

HOT LUNCHES

Plated table service

Includes a cold starter, a hot main dish and a dessert, with bread rolls, coffee and tea.

Appetizer (single choice)

- Pâté en croûte
Vegetable salad, marinated daisy buds, elderberry vinaigrette
- Vegetable Tartare  
On cauliflower flatbread, sunflower mousseline, roasted vegetable vinaigrette
- Squash and Apple Remoulade 
Beurrasse cheese and spiced pumpkin seeds
- Salmon Tataki 
Green bean salad, kewpie mayo with miso, tamari and maple
- Eggplant Salad 
Beetroot and black beans, silky tofu spread and seaweed pesto

Main Course (one choice)

- Potato and Ricotta Gnocchi \$48
sautéed vegetables and mushrooms, bocconcini pearls, herb pistou
- Seasonal Squash  \$48
Grilled halloumi cheese, kale and broccoli, dukkha with cashews
- Chicken Breast \$55
The Warrior Blend spices and caramelized onions, white bean mousseline, roasted carrots and kale
- Nagano Pork Paupiette \$56
boursin cheese sauce, dauphine potatoes, fine green beans and mini bell peppers
- Trout from Les Bobines  \$58
hulled oats and sautéed vegetables, maple and tamari vinaigrette
- Salmon fillet  \$57
Northern spices, yam mousseline, lentils with edamame, black beans, green onions and corn
- Confit Duck Leg  \$59
mixed greens and seasonal vegetables, squash vinaigrette and camelina oil

Dessert (one choice)

- Maple and Spice Financier
Sea buckthorn cream and sweet clover whipped cream
- Brownie  
Coffee ganache, ground cherry compote, raspberries
- Blueberry Clafoutis
Lemon whipped cream, macaroon and local honey
- Carrot Cake  
Sea buckthorn cream and pineapple, cocoa nib crumble, star anise carrots, orange supreme, aquafaba meringue and camelina
- Angel Food Cake with Sumac
Greek yogurt whipped cream and strawberry-rhubarb compote

The plated hot lunch includes a selection of one main dish, accompanied by a vegan and gluten-free option chosen by the Chef. In the case of a selection of two main dishes, with a vegan and gluten-free option, an additional charge of \$8 per person will apply to the highest-priced dish for the entire order.

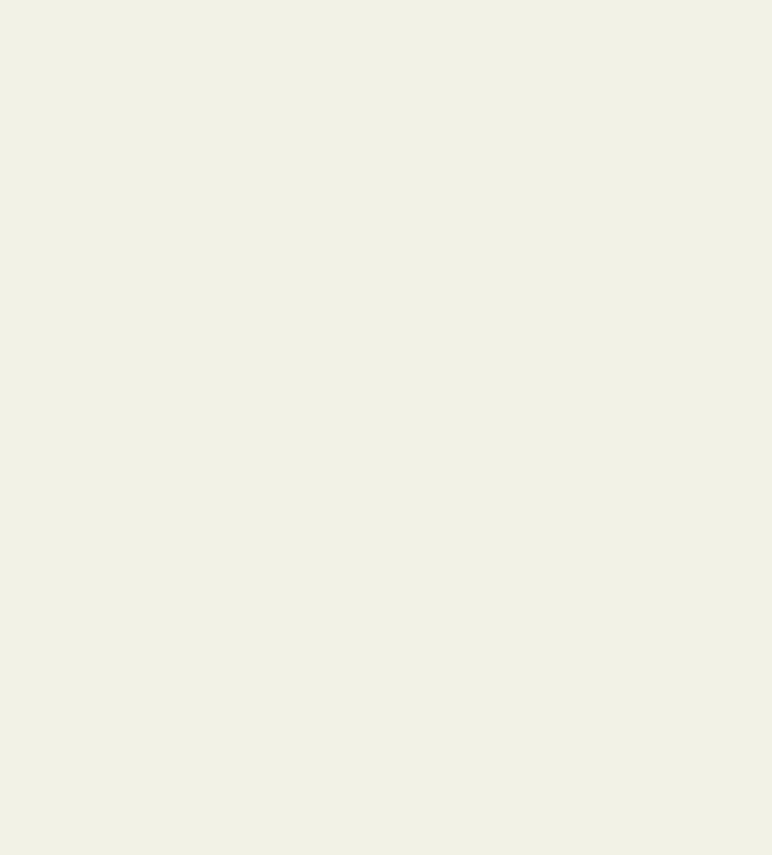
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 *Fourchette
bleue*

 *Ocean wise*

 *Gluten free*

 *Vegan*



*Credit : Aurore Chollet - Studio Point Devue
Courtesy of Équiterre*

Santé Planétaire 55\$

Menu

Developed in
collaboration with

Équiterre

Savor the Change with a Planetary Health Menu

Born from a collaboration with Équiterre, this menu showcases the best of Quebec: seasonal vegetables, locally grown legumes and whole grains, urban farm mushrooms, and fresh herbs.

Designed to be both delicious and nourishing while respecting the environment, this entirely plant-based menu celebrates Quebec's local flavors, passionate producers, and our shared commitment to building a more sustainable future.

Because eating well also means caring for our world — one bite at a time

Entrees

Eggplant, beet and black  
bean salad

tofu spread and seaweed pesto

Yellow pea crepe from Pré Rieur  

beluga lentil salad from Tournevent, colorful vegetable

Main Courses

Maple-roasted squash  
medley of grains and legumes

(naked oats, buckwheat, black beans, and fava beans),
sunflower mousseline, seasonal chimichurri

Mushroom steak lion's mane  

celeriac mousseline, asparagus, caramelized
cipollini onions, nutritional yeast

Desserts

Buckwheat delight  

Sea buckthorn cream, maple crumble, aquafaba meringue
with roasted camelina seeds

Corn cake with local berry salsa  

Seasonal flowers, black bean tiles, sweetfern and
sweet clover whipped cream, basil pearls

FB Fourchette
bleue

 Ocean wise

GF Gluten free

VG Vegan

**Maestro
Culinaire**

INVENTAIRE

Samedi

Muffin 30
Vermix Deet 80
fruit center 12
Fromage Bate 6
Hors d'oeuvre 100

Jambon 6
Dinde 2
Tofu 10
focaccia 30

**Maestro
Culinaire**

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Culinaire**

Mardi

	March
first letter 12-10-40	rate 140
entire Sect 700	6-8 cartridges
Penaeus + Bothe 1	green 140
Bacterias Bo	
Ammonium Dr	
orange plankton 150	
in Sect 96	
	2550

Side 6-2
 Justice 3
 1/1

DATE	INVENTORY	AUGUST	TOTAL POSE	INVENTORY	VENUE
Year	DEBIT	SALES	Total installed	Inventory left	Sold
	Against Inventory				
5 Jul	1020	-	520	500	520
12.3m	850	-	400	50	400
16.2m	400	-	725	25	725
25.2m	609	150	799	-	799
2 Feb	724	100	824	50	774
12 Feb	342	-	342	200	185
		1			

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Samedi

Muffin 30
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fruit center 12
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5 Jul	1020	-	520	500	520
12.3m	850	-	400	50	400
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Samedi

Muffin 30
Vermix Deet 80
fruit center 12
Fromage Bate 6
Hors d'oeuvre 100

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Dinde 2
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**Maestro
Culinaire**

TERMS AND CONDITIONS

The beauty of local craftsmanship - January 2025 edition

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. Select 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%.

If, 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 ten (10) business days prior to the event, the final guarantee in an Excel document with the following format:

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) consecutive hours.

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.

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

Food and beverage prices

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

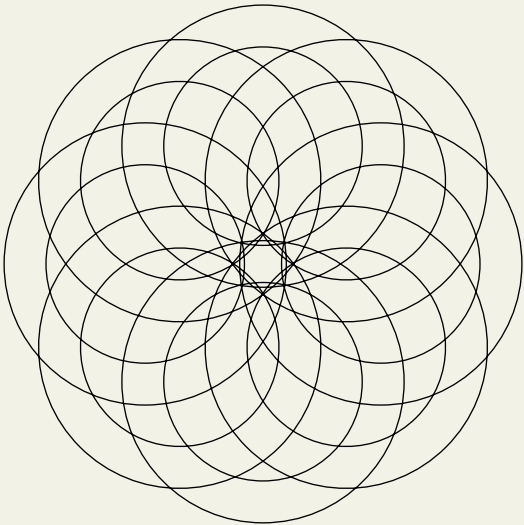
The prices for food and beverages are subject to an administrative fee of 18% and applicable taxes: GST (Goods and Services Tax) of 5% and QST (Quebec Sales Tax) of 9.975%. Please note that the administrative fee is a taxable product.

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

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

List of applicable holidays:

- | | |
|---|--|
| - Good Friday
(the Friday before Easter Sunday) | - Christmas Eve
(December 24th) |
| - Easter Monday
(the Monday after Easter Sunday) | - Christmas Day
(December 25th) |
| - National Patriots' Day
(the Monday before May 25) | - Boxing Day
(December 26th) |
| - Saint-Jean-Baptiste Day
(June 24th) | - New Year's Eve
(december 31st) |
| - Canada Day
(July 1st) | - New Year's Day
(January 1st) |
| - Labour Day
(first Monday in September) | - Day After New Year's
(January 2nd) |
| - Thanksgiving Day
(second Monday in October) | |



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.



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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