

# IT"S OUR PLEASURE TO SERVE YOU 

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.

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. Though we are already proud of our cuisine, we constantly strive to keep raising the bar in terms of quality and healthfulness..

## $\int$ 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 des congrès de Montréal !

Simon Devost-Dulude
Executive Chef

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## Accreditations



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


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


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.


# COLD BREAKFASTS 

## Breakfast boxes

## Chef's Choice of homestyle bread

banana, lemon poppy seed, raspberry white chocolate, apple nuts or squash kombu ${ }^{F B}$

Hard boiled egg
Cheese

Seasonal whole fruit (1) 다

## Breakfast-sandwich

Egg salad sandwich on brioche bread with lettuce and cheddar cheese

Yogurt

Seasonal whole fruit (ㄷ) (16)

# Breakfast buffet 

Served with coffee, tea

The Essential
Orange juice

## Fruit salad (자 (도

Choice of homestyle bread: banana, lemon poppy seed, raspberry white
chocolate, apple nuts and/or squash kombu ${ }^{F B}$
Assorted mini Viennese pastries
Yogourt (1)

## The Powerful

Orange juice
Hard boiled eggs
Morning cheese platter: cheddar, brie,
Swiss, fine herb havarti ©
Fruit skewers 당 ⑹
Assortment of healthy mini muffins

## The Cozy

\$30,75
Orange juice
Oatmeal station: (ㅏ) (16)
fresh berries, almond milk (or $2 \%$ milk), flax seed, chia seed, coconut, maple syrup

Choose one: apple and cranberry crepes or blueberry pancakes

## HOT BREAKFASTS

## Served with orange juice, coffee and tea

## Plated Table service

French toast au gratin
smoked gouda, ham and asparagus Served with maple syrup

Egg scramble cassolette \$37,25

Sautéed bell peppers, onions, breakfast sausage and pan-fried grelot potatoes

# HOT <br> BREAKFASTS 

Served with orange juice, coffee and tea

Breakfast buffet

Assortment of mini Viennese pastries and healthy mini muffins

Jam and butter
Two accompaniments of your choice (2):

- Bacon ${ }^{\circ}$
- Turkey bacon
- Turkey sausage
- Ham ©
- Tempeh bacon + \$2 © ( (6)
- Vegan breakfast sausage $+\$ 2$ ( 16

One potato dish of your choice (1):

- Homefries with herbs (16)
-Rösti-style (ㅏ) (16)
- Panfried baby potatoes (자 (G)

Classic scrambled eggs

## Frittata

Choice of (1):

- Cheese-bacon-mushrooms
- Farmer's Market
- Egg whites, spinach, caramelized onions, goat cheese (1)


## Eggs Benedict, olive oil hollandaise sauce

Choice of ( 1 ):

- Classic
- Kale Florentine
- Chorizo and herb havarti $+\$ 2,50$
- Smoked salmon + \$4,50


## Cheddar cheese Omelette

## Tofu scramble with chives • ©

## Breakfast wrap

Egg, cheddar, sautéed vegetables

## Egg Cassolette

- Mediterranean-style ©

With tomato compote, peppers, onions, chickpeas, crumbled feta

- European-style
$\$ 40,5^{0}$

With spinach béchamel, goat cheese, smoked salmon


## Themed stations

## Sweet

- Assorted cookies:

Milk chocolate chunks, double chocolate and/or oatmeal cranberry

- Sweet bars: Nanaimo, lemon
- Brownies ${ }^{(1)}$


## Savoury

- Crudités, Chef's choice of dip
- Potato chips © and snacks
- Cheddar cheese
- "Metabolism" botanical water infused with cucumber mint


## Boost

- Smoothies made of berries, yogurt, soy milk and maple syrup, individually served ©
- Energy cubes:

Pecan maple, cranberry almond, pumpkin chocolate coconut and/or almond date kombu ${ }^{F B}$

- Mini vegetable and cheese skewers ©
\$18,50
\$18,50



## Vibrant

- Assortment of homestyle mini scones: cranberry orange, blueberry lemon confit and/or chocolate duo
- Yogurt parfaits sweetened with honey, fresh fruits and granola
- "Immunity" botanical water infused with citrus cinnamon


## Healthy

- Green smoothies: Tropical fruits, kale, Québec seaweed and almond milk (ㄷ) (16) ${ }^{F B}$
- Small fruit skewers (다 (ㄷ)
- Mini beet cakes (다 (조)


## BREAKS

## Snacks à la carte

Self-service portioned snacks (minimum order of 12 per option, unless sold by dozen)

## Stuffed beignets

\$31,25/dz
Nutella, red fruits or caramel
Homestyle bread (slice)
\$39,50/dz
Choice of: banana, lemon poppy seed, raspberry white chocolate, apple nuts, squash kombu ${ }^{F B}$

## Mini Viennese pastry <br> \$39,50/dz

- Assortment

Viennese pastries
\$59,50/dz
Choice of: croissant, chocolatine, cinnamon bun, almond croissant

Banana bread (slice) • © $\$ 53,50 / \mathrm{dz}$
Energy Cubes
Choice of: Pecan-maple, cranberry-almond © (ㄷ) pumpkin-chocolate-coconut (a) (16),


Homemade brownies • © $59,50 / \mathrm{dz}$
Mini beet cake • ©
\$59,50/dz
Savory bistro pastry
59,50 \$/dz
Choice of: tomato, leek, spinach

Choice of: soy milk, chia, maple, cocoa, coconut or Milk, yoghurt, maple, berries

Egg breakfast sandwich on English muffin

Choice of: bacon and cheese, ham and cheese, sausage and cheese, cheese

## Cookies

Chef's choice of dip

## PAUSES

## Snacks à la carte-continued

Self-service portioned snacks (minimum order of 12 per option, unless sold by dozen)

## Individual snacks

Healthy muffin<br>Choice of: oat blueberry chia, oat banana apricot coconut, bran raspberry raisins or bran cranberry flax seed

## Mini upside-down

 pineapple cake ©
## Almond cake

Lemon-poppy
seed cake
Madeleines
Homemade scones
Choice of: cranberryy orange,
blueberry lemon confit, chocolate duo
or salted herbs Hercule cheese

Granola galette • ©

59,50 $\mathrm{S} / \mathrm{dz} \quad$ Yogurt
Cheddar cheese
Granola bar
$\$ 59,50 / \mathrm{dz}$
Cereal bar
\$59,50/dz Almond or trail mix packet $\$ 5$
$\$ 59,50 / \mathrm{dz}$
Potato chips $\bullet$, pretzels, snacks or popcorn
$\$ 59,50 / \mathrm{dz} \quad$ Ice cream bar or ice cream sandwich

Häagen-Dazs •
ice cream bar
$\$ 72,50 / \mathrm{dz}$
Choice of: cranberry orange,
or salted herbs-Hercule cheese ©
\$79/dz Hard boiled eggs
\$6,75
\$39,50/dz

## Drinks

## Juice

Orange, pomme, canneberge-pomme

## Soft drink

Pepsi, Pepsi diète, 7Up, 7Up diet,
Nestea iced tea, bubly assorted flavors

# Montellier sparkling mineral water <br> \$5,50 

Natural, lime, lemon, grapefruit

## Onibi

Natural spring water

## Homestyle vitamin smoothie

\$5,50
\$5,50
\$5.50

55,50

Choice of:
Berries, plain yogurt, soy milk, maple syrup
Peach and mango, plain yogurt, almond milk, honey

Tropical fruits, kale, Québec seaweed and almond milk (다 ( (16) $F B$

Coffee and tea (min. 3 litres)
Compostable service
Ceramic service
\$26,50/L \$28,50/L

Water distributor 10L
(price per fill-up)
Compostable service
\$35,25
Glass service

## Botanical water 10L

\$81,50
Choice of:
Immunity: Citrus cinnamon - glass service
Antioxidant: Cranberry - glass service
Metabolism: Cucumber mint - glass service

Caffitaly coffee machine \$10o/jour
Includes milk frother, sugar and milk, stir sticks and compostable cups.

+ Espresso coffee capsules + \$4,50/ch
(ideal for low coffee consumption: groups of 20 people or less)
Nespresso Momento
\$400/jour
Includes milk frother, sugar and milk, stir sticks and compostable cups.
+ Espresso coffee capsules + \$4,50/ch
(ideal for average coffee consumption: groups of up to 200 people)


## Barista service

(price upon request)
Ideal for a range of specialty coffees (low or medium consumption)


## DID YOU KNOW...

## LOCAL PURCHASING

The regional gastronomy is vastcand we are proud to support the flourishing agri-food industry of our region thanks to a carefully planne menu reflecting the growing trend of eating local.

Our team works diligently to promote local producers, whether through active participation in the Fourchette Bleue program, earning the Aliments du Québec au menu accreditation, or getting our flour supply exclusively from Québec flour mills (Les Moulins de Soulanges and La Minoterie des anciens inc.).

## SUSTAINABLE DEVELOPMENT

The Palais des congrès de Montréal is home to a vast laboratory project devoted to the greening of its roofs, which includes initiatives such as leading the way in Québec in experimenting with and promoting urban farming technologies and techniques.

As a partner in the project, Maestro Culinaire enjoys the privilege of benefitting from part of the seasonal harvests fruits, vegetables, herbs and honey - with which to enhance the dishes it serves its guests.

## SOCIAL ENGAGEMENT

When you prepare and serve food for $900,000+$ visitors annually, food surpluses can occur.

It naturally became necessary to establish a partnership with La Maison du Père for the homeless, in order to redistribute the surpluses to the community. In addition to putting nutritious meals on the table for those who need them, this initiative is also helping reduce the amount of waste generated annually.

## Lunch box Sandwich

Maximum 2 choices. Any additional choice $+\$ 2$
Orders less than 25 will be a «Chef"s choice», including vegetarian upon prior request

## Montréal smoked turkey BLT-style

Tomatoes, lettuce, bacon, maple mayonnaise

## Old fashioned capicollo <br> Bocconcini, peppers, mushrooms, lettuce, honey

## Roast beef

Sauerkraut, Swiss cheese, lettuce, honey and horseradish mayonnaise
Forêt Noire ham
Brie cheese, lettuce, fig jam

## Mediterranean tuna salad

Vegetables, dill, lemon, lettuce, mayonnaise

## Cajun chicken

Bruschetta, celery, lettuce, mayonnaise

## Tofu and artichoke spread

Roasted bell peppers with pesto, pea shoots and crumbled goat cheese

## Maple and tamari <br> marinated tempeh $+\mathrm{s}_{2}$ • ©

Guacamole, kimchi and peashoots

## Végépâté mousse $+\mathrm{s}_{2}$ © ©

Balsamic bruschetta, zucchini ribbons, arugula and vegan mayonnaise

## Egg salad

Roasted peppers, feta, arugula

## All boxes include:

A sealed compostable utensil and napkin kit
A sandwich
A appetizer
A portion of cheese, Chef's choice
(replaced by dried fruits in vegan and gluten free boxes)
A dessert

+ appetizer (choose one)
- Broccoli and bulgur salad, sunflower seeds, dried fruits and green onions
- Quinoa salad with corn and roasted zucchini, feta, green onions, dill, mustard seed vinaigrette
- Chickpea salad, celery, cucumber, fennel, dried apricots, pumpkin seeds, old-fashioned mustard vinaigrette (1) (ㄷ)
- Carrot salad with edamame, wakame, cilantro, maple dressing (1) (6)
- Classic tabbouleh (ve
- Mixture of 7 grains and vegetables, lemon and honey vinaigrette
- Vegetables julienne 다 (6)
+ Dessert (choose one)
- Brownie (당
- Colourful macaroons (2)
- Maple chou à la crème
- Carrot cake (1) 다
- Apple-cranberry crumble bar
- Nanaimo bar
- Sugar pie bar
- Zucchini and citrus cake (1) (r6)

IN ADDITION

## Add a beverage to your meal

Assortment of soft drinks + \$5,50
Coffe, tea + \$26,50/litre
(2)

## All boxes include:

- A sealed compostable utensil and napkin kit
- An appetizer
- A main course
- A portion of cheese and dried fruits
- A brioche roll with butter

A dessert

## Lunch box Executives

# Main course 

(choose one)
Minimum order of 6

## Roasted sweet potato ••

«Bacon» style tempeh, brussel sprout chiffonnade and corn salsa

## Maciocia Bufflonne Mozzarella

Greenhouse tomato, pesto crouton, eggplant orzo with white beans, artichokes and sundried tomatoes, zucchini ribbons

## Roasted chicken breast

Black bean quinoa with corn and bell peppers, squash vinaigrette, caramelized pumpkin seeds with maple and smoked paprika

## Salmon fillet

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

Oka cheese and Brie L’Extra
Served with dried fruits
Brioche roll
Croutons and butter ball

# COLD LUNCHES 

Buffet

Served with coffee, tea

## Appetizer (choose one)

- Crudités platter, homemade classic or pepper hummus or ranch dip
- Bowl of soup of the day


## Garden salad

- Mixed lettuce, carrot ribbons, tomatoes and cucumber (다 (16)

Olive oil, balsamic vinegar and vinaigrette of the day

## Composed salads (two choice)

- Watermelon Greek salad
- Broccoli and bulgur salad, sunflower seeds, dried fruits and green onions
- Quinoa salad with corn and roasted zucchini, feta, green onions, dill, mustard seed vinaigrette
- Chickpea salad, celery, cucumber, fennel, dried apricots, pumpkin seeds, old-fashioned mustard vinaigrette (다 (16)
- Carrot salad with edamame, wakame, cilantro, maple dressing (i) (16)
- Classic tabbouleh ( (⿶)
- Mixture of 7 grains and vegetables, lemon and honey vinaigrette
- Vegetables julienne (1) 다
- Baby potatoes and chorizo, cheese curds, green onions, sundried tomatoes, ranch sauce (6)


## Sandwiches

- Daily assortment on a variety of breads
(vegetarian option included)
Vegan-gluten free sandwich + \$2/portion


## Desserts

Pastry Chef's selection of mini desserts (2)
Fruit salad


Roasted chicken breast

# COLD LUNCHES 

Express

Pre-served at the table with utensil roll-up. Includes a cold main course, dessert verrine and coffee,tea

## IN ADDITION

Add a beverage to your meal
Assortment of soft drinks + \$5,50
Coffe, tea + \$26,50/litre

## Main course (choose one)

## Roasted sweet potato

S38
«Bacon» style tempeh, brussel sprout chiffonnade and corn salsa

## Maciocia Bufflonne Mozzarella

Greenhouse tomato, pesto crouton, eggplant orzo with white beans, artichokes and sundried tomatoes, zucchini ribbons

## Roasted chicken breast

Black bean quinoa with corn and bell peppers, squash vinaigrette, caramelized pumpkin seeds with maple and smoked paprika

## Salmon fillet

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

Shredded duck confit
Rice with kale, apples and sunflower seeds, carrot and fennel, maple and tamari vinaigrette ©

## Escabeche of trout from Les Bobines

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

## Dessert

# HOT LUNCHES 

## Buffet

Served with bread roll and coffee, tea

## Appetizer (choose one)

- Crudités platter, homemade classic or pepper hummus or ranch dip
- Bowl of soup of the day


## Garden salad

- Mixed lettuce, carrot ribbons, tomatoes and cucumber (a) (16)

Olive oil, balsamic vinegar and vinaigrette of the day

## Composed salads (two choice)

- Watermelon Greek salad ©
- Broccoli and bulgur salad, sunflower seeds, dried fruits and green onions
- Quinoa salad with corn and roasted zucchini, feta, green onions, dill, mustard seed vinaigrette (1)
- Chickpea salad, celery, cucumber, fennel, dried apricots, pumpkin seeds, old-fashioned mustard vinaigrette (자 ( 도
- Carrot salad with edamame, wakame, cilantro, maple dressing © 망
- Classic tabbouleh (va
- Mixture of 7 grains and vegetables, lemon and spicey honey vinaigrette
- Vegetables julienne 당 등
- Baby potatoes and chorizo, cheese curds, green onions, sundried tomatoes, ranch sauce


## Main course (choose one)

with Chef's selection of seasonal vegetables

$$
\begin{aligned}
& \text { Pasta duo: } \\
& \text { - Tortellone with braised meat, pesto, } \\
& \text { squash and sundried tomatoes } \\
& \text { - Primavera gnocchis or Primavera pennine } \\
& \text { gluten free (on request) © }
\end{aligned}
$$

## Tempeh curry ©

Lentil-stuffed peppers ©
Minced chicken breast
Sweet and sour, leeks and pepper
Chicken casserole
with mushrooms with Oka cheese
Turkey two ways
Honey and local mustard
Salmon fillet
Maple and tamari, cashew and vegetables
Braised beef short rib
Red wine and pearl onions
Starch (choose one)
With the exeption of Pasta duo

- Vegetable barley pilaf
- Mushroom rice medley (1) (16)
- Roasted baby potatoes (다 (ㅂ)
- Fried yams with green onion
- Bare oat pilaf with dried fruits and legumes
- Primavera pennine (1) (16)


## Desserts

## Pastry Chef's selection of mini desserts (2)

Homemade fruit salad

## Main course (choose one)

\$46,50
braised shredded beef
Julienne vegetables and mousseline, creamy microbrewery beer sauce

## Chicken breast

honey and black garlic sauce
Squash purée, roasted tomatoes and French green beans

## Labrador Pork tenderloin

White vegetables mousseline, fine beans and roasted sunflower seeds

## Roasted fillet of salmon

with boreal spices
Butternut squash purée, barley stew, julienne carrots, kale and red onions

## Flat iron steak

Carrot purée, cauliflower and roasted tomatoes, mushrooms, leeks and maple-tamari sauce

## Dessert (choose one)

- Decadent chocolate cake

Chocolate sauce, strawberry and cream cheese Chantilly

- Frangipani bar

Blueberries and lemon confit, nougatine, praline cream

- Maple and spice moistened financier

Ground cherry and sea buckthorn

- Corn semolina cake

Raspberry and caramel cream, chocolate and marshmallow topping,

- Carrot cake (1)

Creamy sea buckthorn and pineapple, grué crumble and and carrot chiffonade with star anise, orange supreme, camelina aquafaba meringue

- Zucchini and citrus cake © ( (6)

Lemon balm and lime jelly, maple crumble, raspberry coulis and chia seeds



The splendour of local Savoir-Faire - January 2024 edition

## Exclusive supplier

Maestro Culinaire. is the exclusive supplier of food services to the Palais des congrès de Montréal. Any distribution of food or drink on the premises of the Palais des congrès de Montréal without prior authorization from Maestro Culinaire 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.

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 Maestro Culinaire. In such circumstances, products offered and distributed free of charge must not compete with or limit the sales of Maestro Culinaire.

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 Maestro Culinaire to waive its exclusivity right. The amount of this fee will be calculated by Maestro Culinaire 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.

Guidelines and the authorization form are available upon request - please contact your Representative.

## Menu planning

Maestro Culinaire 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 Representative at Maestro Culinaire will send you written confirmation in the form of a Contract.

To ensure that events proceed smoothly, the Customer agrees to inform Maestro Culinaire of the definitive number of guests ('Guarantee') ten (10) business days before the event. Once the Guarantee is received, the associated costs to your order will not be reduced despite a drop in the number of guests.

Maestro Culinaire 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, Maestro Culinaire must prepare an amount greater than that mentioned in the Guarantee, the meals provided will be charged at the contractual retail price plus $25 \%$.

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.

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 appears to fall below our quality standards.

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.

## Allergies and food alternatives

Alternative food requests require careful consideration, especially when they involve allergies that may lead to severe or even fatal reactions. Maestro Culinaire. 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 Maestro Culinaire 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 allergies.
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, we cannot guarantee that we will be able to meet all requests, but we will make every effort to satisfy our customers' needs. The meals provided will be charged at the contractual retail price plus $25 \%$.

## Bars

Maestro Culinaire 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 maWster 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 the service of bottle sales 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.

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 Maestro Culinaire are obligated to refuse service to any person showing signs of inebriation or intoxication.

## 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\mathrm{ hours maximum
(service offered between 5 PM and 9 PM)
Reception: }3\mathrm{ 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 labour rate: $\$ 58.00 /$ hour, minimum three (3)consecutive hours.

## Mobile catering areas

Mobile catering services may be provided for trade shows and exhibitions. The location, menu and hours of operation will be eval uated 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 (in this case, please refer to the regular menus).

Meal vouchers with a predetermined value may be purchased from Maestro Culinaire. 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.

## 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 $18 \%$ administrative fee and applicable taxes: a $5 \%$ goods and services tax (GST) and a $9.975 \%$ Québec sales tax (OST). Please note that the administrative fee is a taxable product.

Taxes, prices and menus are subject to change without notice.
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:


- Thanksgiving Day
(second Monday of October)


## 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 Maestro Culinaire. 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

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

Like a family business, 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. Maestro Culinaire therefore benefits from seasoned expertise and indisputable know-how that facilitates the planning of any type of event.

## Contact us

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