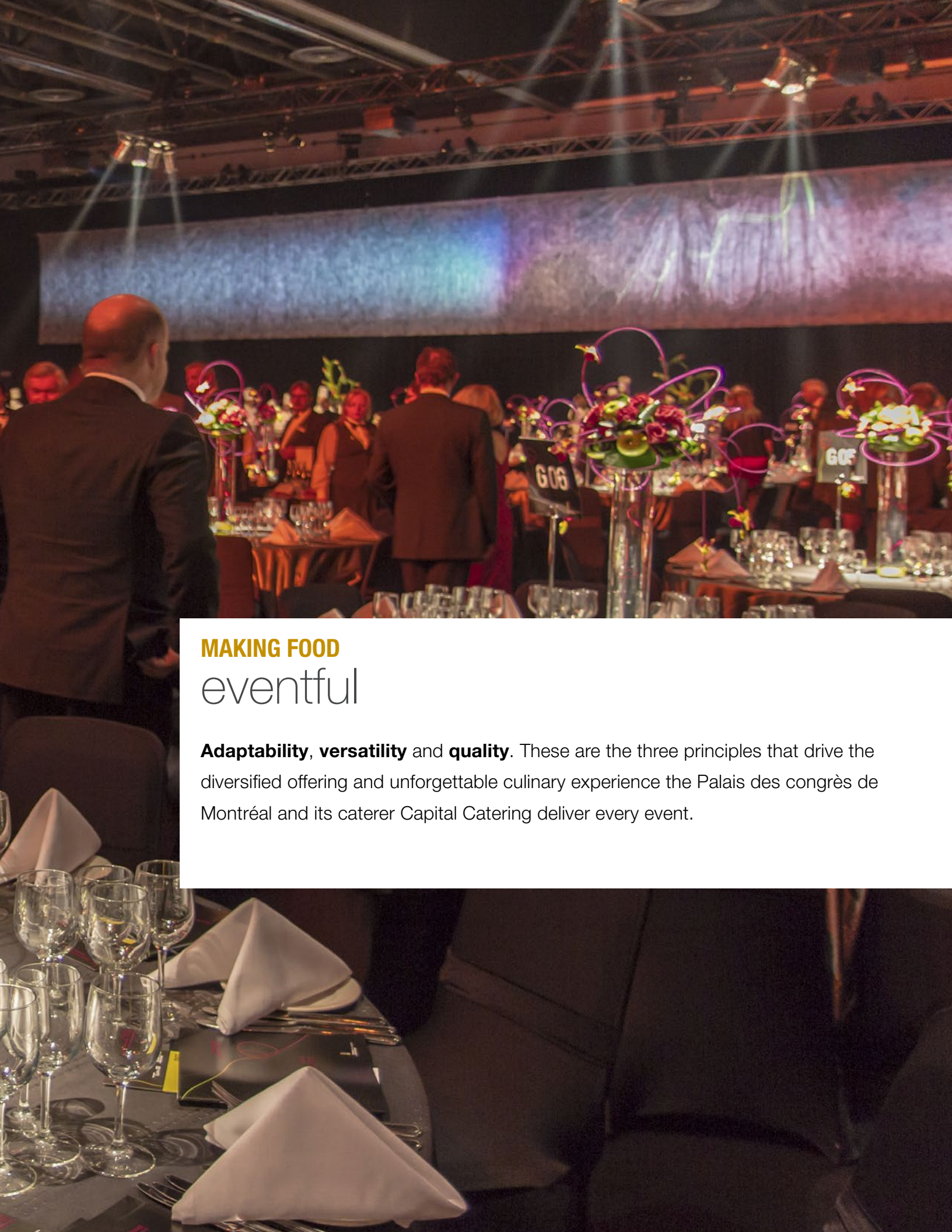


Making food  
eventful



**Palais** des congrès  
de **Montréal**  
[congresmtl.com](http://congresmtl.com)





## MAKING FOOD eventful

**Adaptability, versatility** and **quality**. These are the three principles that drive the diversified offering and unforgettable culinary experience the Palais des congrès de Montréal and its caterer Capital Catering deliver every event.













## MEET THE EXECUTIVE CHEF

# Simon Devost-Dulude

A graduate of the ITHQ hotel management school, Chef Devost-Dulude is part of Québec's new wave of cooking. An advocate of culinary trends, local products and farmers are well represented in his menus – and creatively so. His achievements include dishes that have been Aliments-du-Québec-certified for your dining pleasure.

Passionate and creative, he is meticulous in his drive to provide every guest with an unparalleled experience. His ambition is the same regardless of group size: delivering an unforgettably exquisite culinary experience!









# A GARDENER CHEF

## WHO LOVES HIS CRAFT

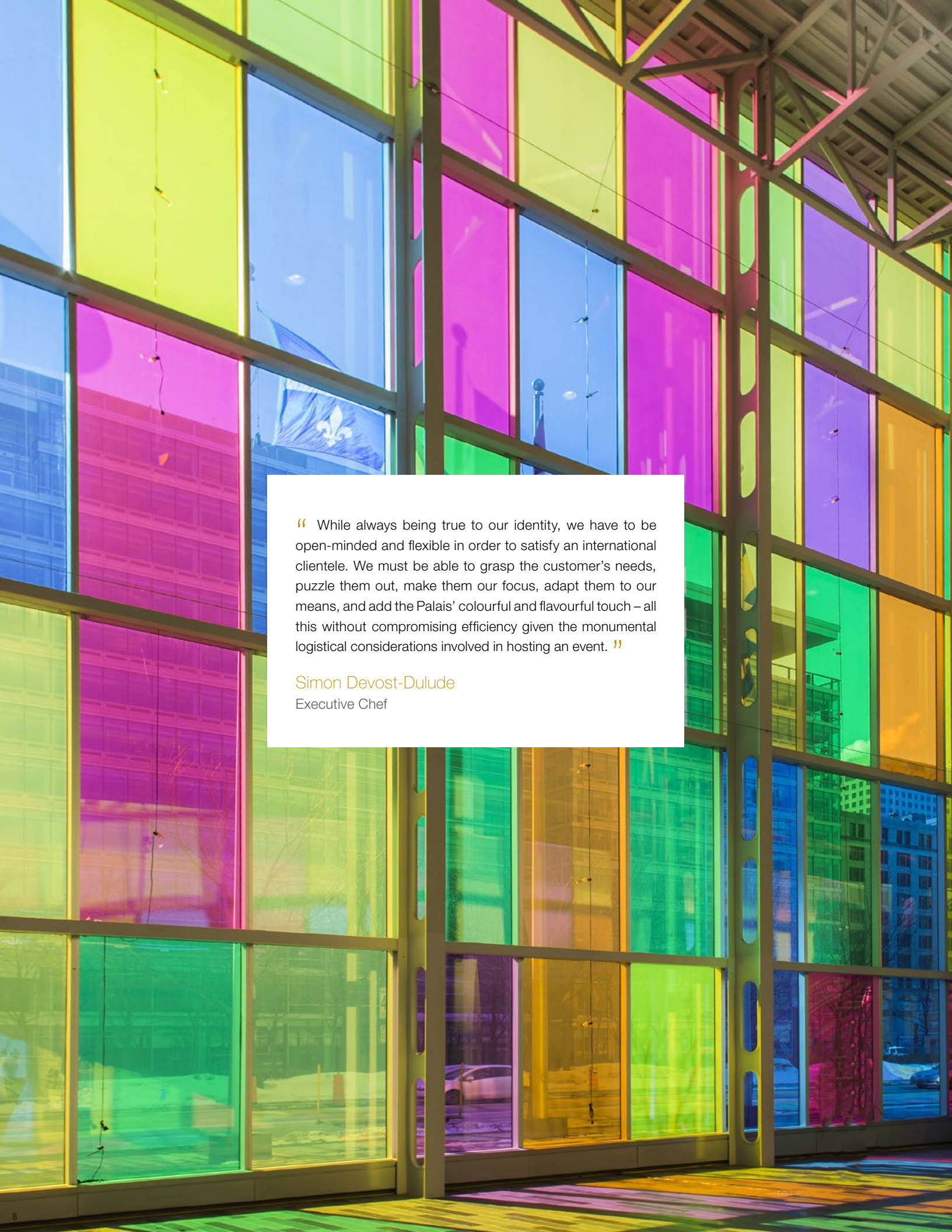
In lockstep with the latest trends, always open to new thinking, he thrives on showcasing products grown locally and never passes up a chance to use ingredients fresh-picked from the Palais' own gardens. Meticulous, every detail matters because every guest deserves an unforgettable experience. His secret? A kitchen staff with incomparable knowhow, but mostly, food so unique by virtue of the harmony of flavours and freshness of the ingredients!











“ While always being true to our identity, we have to be open-minded and flexible in order to satisfy an international clientele. We must be able to grasp the customer’s needs, puzzle them out, make them our focus, adapt them to our means, and add the Palais’ colourful and flavourful touch – all this without compromising efficiency given the monumental logistical considerations involved in hosting an event. ”

Simon Devost-Dulude  
Executive Chef

































































## A PASTRY CHEF BURSTING WITH CREATIVITY

Not too many convention centres have their own pastry brigade. We do at the Palais des congrès, and we proudly count on them to readily concoct exquisitely fine desserts.

“ Whenever we plan the final component of a menu with the executive chef, we focus on local products, like fruit and honey from our own garden, to come up with ideas, tweak and improve them, which sometimes includes re-evaluating the properties of the food items, until we arrive at a result our client will be happy with. Our job is to satisfy the client, first and foremost. ”

Mevin Kalasopaten  
Pastry Chef















































“ The kitchen staff, my team, is like a second family, or more like a fellowship with a hierarchy. Maintaining a certain hierarchy in the kitchen is obviously very important for control purposes, but it is possible to be demanding without being unpleasant.

I try to communicate effectively, to involve people so they feel they have a stake in the outcome. I believe that's how you get the best out of people. Everyone has to feel we're all going in the same direction. I am like an orchestra conductor striving to bring out the best performance from each and every one. ”

Simon Devost-Dulude  
Chef exécutif





































“ Both our organization and our partners wanted a large banquet, a welcome reception, as well as smaller receptions with high-level delegates. We were amazed by Capital Catering. From the service to the food, everything was impeccable. ”

Jessica Mathieu  
UICC World Cancer Congress  
1,800 delegates







“ In my opinion, the Palais is very well equipped for everything from small group sessions to big breakfasts, like the one we held for over 2,000 people. The food and the service were perfect. Everything went off without a hitch. The Palais staff are truly a world class team! ”

**Robert S. Scott**

Chairman of Rotary International  
101st Rotary International Convention  
18,000 delegates











« On behalf of the Organizing Committee of the WBC, I would like to thank the entire Capital Catering team for their dedicated effort in helping us deliver the most successful World Biomaterials Congress to date. »

Isabel Stengler, CMP

President, IS Event Solutions  
World Biomaterials Congress 2016  
4,000 delegates











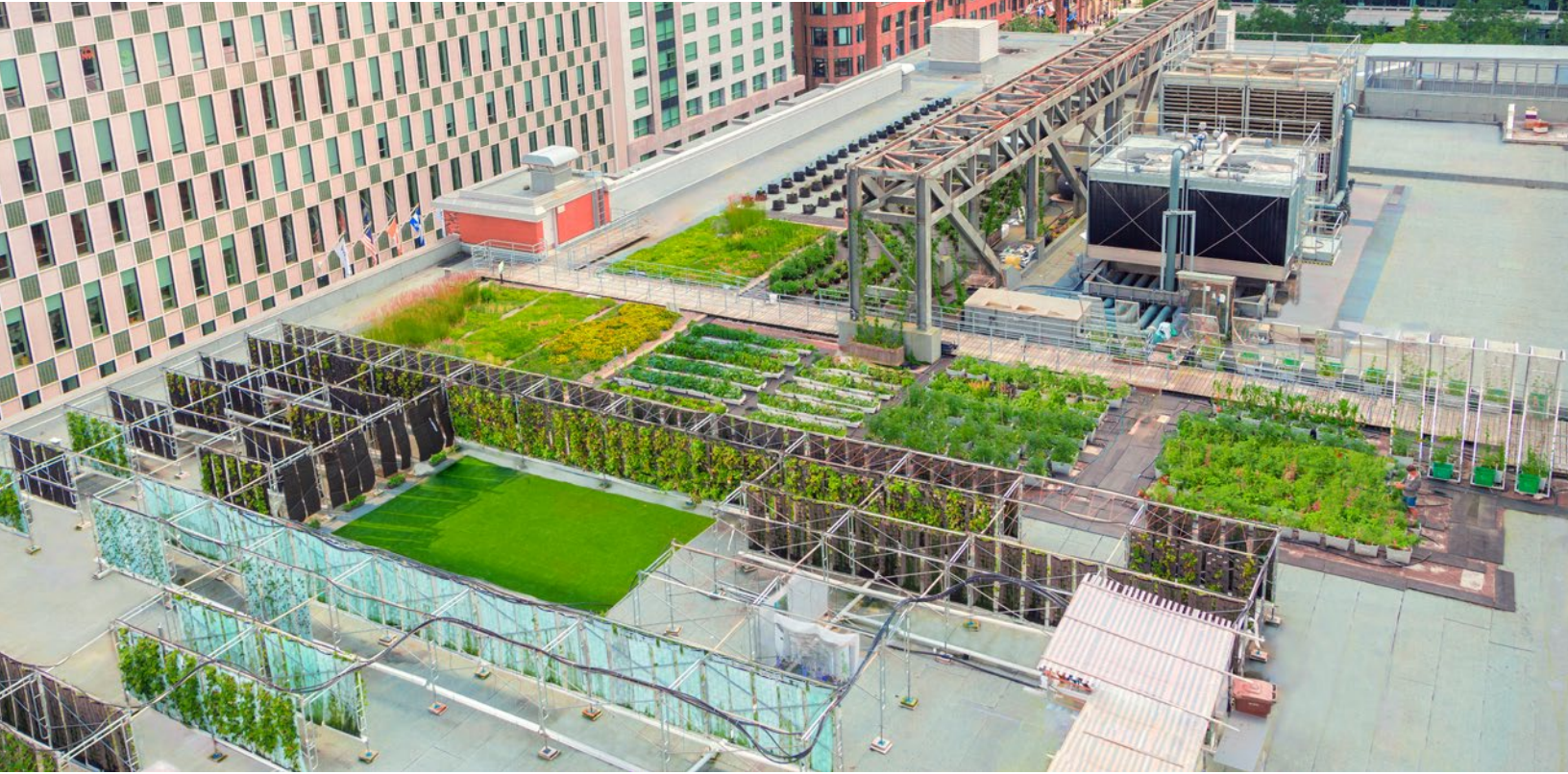




## Urban Agriculture Lab of the Palais des congrès de Montréal

The Palais des congrès de Montréal has become the main showcase for experimenting with and promoting Québec-driven urban farming technologies and techniques, thanks to its vast rooftop greening project.

[congresmtl.com/lab](http://congresmtl.com/lab)







Since 1983, the Palais des congrès de Montréal has hosted thousands of events that have generated billions in tourism revenue. Knowledge advocate and sustainability leader, the Palais actively contributes to Montréal's international reputation as a world-class host city.









Contact us **1-877-223-7143**  
or **[myevent@congresmtl.com](mailto:myevent@congresmtl.com)**