

DISCOVER  
OUR RECIPE FOR  
TASTEFUL EVENTS

**MENU 2020**



# CAPITAL TRAITEUR

When it comes to business receptions and meals, you can count on our partner Capital Catering Montréal Inc. making sure variety and creativity are always on the menu. Their highly qualified team will pay painstaking attention to the food services you receive, and you can even ask to have your menus match the theme of your event!

From the kitchen to the dining room, Capital Traiteur will add the special touches that will make your event unique. You will be pampered with outstanding service beyond your expectations, regardless of the number of guests, and whether you're hosting a breakfast conference, a business meeting or a formal dinner to close out an international convention with panache.



The first and only convention centre offering Aliments du Québec certified dishes, the Palais des congrès de Montréal is proud to deliver an inventive culinary experience driven by locally grown products.



Capital Catering Montréal Inc. is also a partner of the Ocean Wise Seafood Program, committed to making ocean-friendly seafood purchasing decisions and offering sustainable seafood.

Because we value our role as an important showcase for Québec know-how, we proudly promote Québec culinary culture.

## SIMON DEVOST-DULUDE EXECUTIVE CHEF

A graduate of the Institut de tourisme et d'hôtellerie du Québec (ITHQ) hotel management school, Chef Devost-Dulude is a member of Québec's new wave of chefs in lockstep with the latest culinary trends. Known for adding creative flair to the local products and producers he showcases in his menu, five of his creations have already been "Aliments du Québec au menu" 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 exquisite culinary experience!





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# BREAKFAST – COLD BUFFETS

## **JEAN-TALON** ..... \$23.50

Orange juice

Assorted mini Viennese pastries and mini healthy muffins

Jam and butter

Sliced fresh fruits

Coffee, tea and herbal tea

## **ATWATER** ..... \$24.25

Orange juice

Fruit salad

Assorted loaves: banana, walnut, lemon-poppyseed,  
raspberry-white chocolate

Mini healthy muffins

Individual yogurts

Coffee, tea and herbal tea

## **MAISONNEUVE** ..... \$25.50

Orange juice

Sliced fresh fruits

Fruit, yogurt, soy milk and maple smoothies

Assorted mini Viennese pastries and mini healthy muffins

Coffee, tea and herbal tea

## **BONSECOURS** ..... \$26.50

Orange juice

Hard-boiled eggs

Morning cheese platter: cheddar, brie, Swiss, herb havarti

Whole fresh fruits

Assorted mini healthy muffins

Coffee, tea and herbal tea







# BREAKFAST - HOT BUFFETS

*All buffet breakfasts include:*

Orange juice

Assorted mini Viennese pastries and mini healthy muffins

Jam and butter

Coffee, tea and herbal tea

Choice of two breakfast meats (2):

- \_ Bacon
- \_ Turkey sausage
- \_ Ham
- \_ Guinea fowl and smoked gouda sausage (+\$2)

Choice of one potato dish (1):

- \_ Homefires with herbs
- \_ Rosti-style fritters
- \_ Panfried baby potatoes

Classic scrambled eggs ..... \$31

Frittata ..... \$33

Choice of (1):

Cheese-diced bacon-mushrooms

Farmer's market

Egg whites-spinach-caramelized onions-goat cheese

Mediterranean-style egg cassalette

Served over stewed tomatoes, bell peppers, onions,

chickpeas, crumbled feta cheese ..... \$34

European-style egg cassalette

Served over spinach bechamel, with goat cheese and smoked salmon ..... \$36

American-style egg cassalette

Served on polenta, with homestyle baked beans and smoked gouda cheese ..... \$36

Eggs Benedict topped with olive oil hollandaise sauce ..... \$34

Choice of (1):

Classic

Florentine with kale

Chorizo and herb havarti (+\$2.50)

Smoked salmon (+\$4.50)

Western-style scrambled eggs, in a vol-au-vent

Served with a Tex-Mex flavoured hollandaise sauce ..... \$35

# BREAKFAST – PLATED

*All of our À La Carte Breakfasts include orange juice, assorted mini Viennese pastries and mini healthy muffins, jam, butter, coffee, tea and herbal tea*

**Scrambled eggs with chives and parmesan on baked potato shell**  
Sautéed bell peppers and onions, bacon and turkey sausage ..... \$34

**Frittata served with rosti-style potatoes, cherry tomatoes and turkey sausage**  
Choice of (1) frittata : cheese-bacon-mushrooms, cheese-ham or farmer's market ... \$33

**French toast gratin with smoked gouda, ham and asparagus**  
Served with maple syrup (add scrambled eggs +2) ..... \$33

# BREAKFAST – BUFFET ADD-ONS

Sliced fresh fruits (minimum 20 portions) ..... \$7/portion

Fruit salad ..... \$6/portion

Yogurt (individual format) ..... \$3/unit

Hard-boiled egg (minimum 12) ..... \$3/unit

**Breakfast sandwich: egg served on English muffin**  
(minimum 24 per variety)

Choice of (1): bacon-cheese, ham-cheese or cheese ..... \$9/unit

**Crêpe stuffed with apples and cranberries**  
(minimum 24)

Served with maple syrup and vanilla crème anglaise ..... \$8/unit

**Blueberry pancakes (2) (minimum 24 portions)**

Served with maple syrup and vanilla crème anglaise ..... \$8/portion

**Waffle, crêpes (2) or classic French toast**  
(minimum 24 portions)

Served with maple syrup and vanilla crème anglaise ..... \$8/portion

**Oatmeal station (minimum 24 portions)** GF VG

Served with fresh berries, milk and almond milk,

brown sugar and maple syrup ..... \$8/portion

**Yogurt parfait station (minimum 24 portions)**

Served with plain yogurt, granola, fresh berries,

dried fruit and honey ..... \$8.50/portion

**Bagel Bar (minimum 24 portions)**

Bagels served with cream cheese and jam

(add smoked salmon +9/portion) ..... \$8/portion

GF Gluten Free

VG Vegan

\* An additional operational fee of \$150 will apply for orders of less than 20 guests.





# THEMED BREAKS

## VILLE-MARIE ..... \$19

Orange juice  
Whole fresh fruits  
Assorted cereal bars and granola bars  
Individual yogurts  
Coffee, tea and herbal tea

## OUTREMONT in the morning ..... \$10

Selection of mini Viennese pastries and mini healthy muffins  
(2 pcs / person)  
Coffee, tea and herbal tea

## OUTREMONT in the afternoon ..... \$12

Mignardises, as selected by the pastry chef  
(2 pcs / person)  
Coffee, tea and herbal tea

## LITTLE BURGUNDY ..... \$13.50

Assorted mini savory bistro pastries: tomato, spinach, leek  
Sliced fresh fruits platter  
Coffee, tea and herbal tea



## MILTON PARK ..... \$15

Rice Krispies squares: classic, chocolate chip-peanut butter,  
granola-dried fruit  
*Pop tarts* style turnovers: raspberry, apple  
Mini cupcakes : vanilla, chocolate, honey, maple, Red Velvet  
Coffee, tea and herbal tea

## MILE-END ..... \$16.50

Assorted homestyle mini scones: cranberry orange,  
preserved lemon blueberry, double chocolate  
Small seasonal fresh fruit brochettes  
Jam and butter  
Coffee, tea and herbal tea

## GRIFFINTOWN ..... \$16

Assorted cookies: milk chocolate chunks, double  
chocolate, cranberry-oatmeal, strawberry shortcake  
Sweet bars: Nanaimo, lemon  
Brownies    
Coffee, tea and herbal tea

## MOUNT-ROYAL ..... \$17


Fruit, yogurt, maple syrup and soy milk smoothies  
Energy cubes: pecan-maple, cranberry-almond,  
pumpkin-chocolate-coconut  
Biscottis, shortbreads and financiers  
Coffee, tea and herbal tea

# À LA CARTE COFFEE BREAKS

## Salty snacks


Bavarian-style mini bretzels (minimum 5 dozen)  
Served with honey-mustard sauce, maple-smoked mustard sauce ..... \$59/dozen  
Raw vegetables and dip  
(minimum 20 portions) ..... \$6.50/portion  
Greek pita and homestyle hummus  
(minimum 20 portions) ..... \$5.50/portion  
Québec cheeses (2 oz) and crackers  
(minimum 20 portions) ..... \$9/portion  
Chips or pretzels  
(approx. 5 portions/bag) ..... \$10/bag (240-255 gr.)

Mini savory bistro pastries Tomato, spinach, leek..... \$32/dozen  
Nachos with salsa and cheese dip  
(approx. 10 portions) ..... \$31/basket  
Mixed nuts (approx. 10 portions/bowl) ..... \$30/bowl (500 gr.)  
Chips, popcorn, Party mix, cotton candy ..... \$4.75/unit  
Sandwiches ..... \$13.50/portion  
Deluxe open faced sandwiches ..... \$16/portion

 Gluten Free

 Vegan

## Sweet snacks

Mini Viennese pastries .....	\$32/dozen
Healthy homestyle muffins (minimum 12) Oat-blueberry-chia, oat-banana-apricot-coconut, bran-raspberry-raisin, bran-cranberry-flax .....	\$4.50/unit
Mini homestyle scones Cranberry-orange, blueberry-lemon confit, chocolate duo .....	\$33/dozen
Classic donuts Vanilla, chocolate, maple .....	\$47/dozen
Whole fresh fruit.....	\$2.50/unit
Fruit brochette (minimum 20).....	\$6.50/unit
Sliced fresh fruits (minimum 20 portions).....	\$7/portion
Fruit salad.....	\$6/portion
Yogurt (individual format).....	\$3/unit
Cereal bars and granola bars .....	\$3.75/unit
Cookies Milk chocolate chunks, double chocolate, cranberry-oatmeal, strawberry shortake .....	\$23/dozen
Biscottis, shortbreads and financiers .....	\$23/dozen
Loaves Banana, walnut, raspberry-white chocolate, lemon-poppysseed .....	\$30/dozen
Banana bread   .....	\$40/dozen
Energy cubes Pecan-maple, cranberry-almond, pumpkin-chocolate-coconut .....	\$47.50/dozen
Mini pineapple upside-down cakes   .....	\$52/dozen
Small beet cake   .....	\$52/dozen
Brownies   .....	\$52/dozen
Miniature pastries Cannoli, tartlets, choux, éclairs and other sweets .....	\$47.50/dozen
Mini cupcakes Vanilla, chocolate, honey, maple, Red Velvet .....	\$47.50/dozen
Mignardises Macarons, truffles, chocolate lollipops, cheesecake lollipops, sucre à la crème, fudge .....	\$47.50/dozen
Regular ice cream bars .....	\$5/unit
Deluxe ice cream bars (Häagen-Dazs) .....	\$6/unit
Chocolate bars .....	\$4.50/unit

## Beverages

Coffee, tea and herbal tea (compostable service) .....	\$24/litre
Coffee, tea and herbal tea (porcelain service) .....	\$26/litre
Original unsweetened soy or almond milk .....	\$25/litre
Soft drink: Pepsi, Diet Pepsi, 7Up, Diet 7Up, Nestea iced tea .....	\$5/unit
Juice: orange, apple, pineapple-passion-mango cocktail, vegetable cocktail .....	\$5/unit
Lemonade or iced tea .....	\$25/litre
Bulk juice: orange, apple, cranberry .....	\$28/litre
Maple3 pure organic maple water .....	\$6/litre
Eska spring water .....	\$5/unit
Perrier mineral water .....	\$5/unit
Water, pitcher (compostable service) .....	\$3/pitcher
Water, pitcher (glass service) .....	\$4/pitcher
10L water urn (compostable service) .....	\$32/fillup
10L water urn (glass service) .....	\$52/fillup
10L flavored water urn (compostable service) Choice of: citrus-cinnamon, cucumber-mint or cranberry .....	\$54/fillup
10L flavored water urn (glass service) Choice of: citrus-cinnamon, cucumber-mint or cranberry .....	\$74/fillup

## Barista Service

Up to 250 specialty coffees prepared by a professional barista: espresso, cappucino, latte, americano .... \$1,500

\$5 per additional coffee served

Based on a 8-hour service (including 1 hour installation and 1 hour dismantle) Additional time billable. \$58/hour plus taxes. Subject to availability.

 Gluten Free

 Vegan



# COMPOSTABLE LUNCH BOXES

All lunch boxes include:

Choice of mixed salad

Choice of sandwich or entrée-salad

Portion of herb havarti cheese

Choice of dessert

## Choice of mixed salad (1)

- \_ Broccoli, bulgur, sunflower seeds, dried fruits and green onions
- \_ Quinoa, dried cranberries, kale, apples and sweet potatoes GF VG
- \_ Chick peas, celery, cucumber, fennel, dried apricots, pumpkin seeds, old-fashioned mustard vinaigrette GF VG
- \_ Carrots, edamame, corn, tamari and ginger GF VG
- \_ Greek-salade-style couscous
- \_ Orzo with pesto, bell peppers, black olives, cherry tomatoes and parmesan

One sandwich (maximum 3 choices, minimum order of 6 sandwiches per variety) ..... \$27.50

- \_ Smoked Montréal-style turkey  
Cheddar cheese, dill pickles, lettuce and lightly-spiced mayonnaise on rye and grain pan bagnat
- \_ Porchetta  
Oka Artisan cheese, arugula and caper-herb mayonnaise on rye and grain pan bagnat
- \_ Roastbeef  
Provolone cheese, mild giardiniera, arugula and italian vinaigrette on green olive-chive pan bagnat
- \_ Black Forest Ham  
Swiss cheese, apple, lettuce and caramelized onions on a poppyseed onion pan bagnat
- \_ Provençal tuna salad  
Hard-boiled eggs, artichokes, green beans, bell peppers, green onions, olives, capers, parsley and mayonnaise in a colorful tortilla
- \_ Honey-mustard chicken salad  
Dried cranberries and crispy lettuce in a colourful tortilla
- \_ Tofu and artichoke spread  
Pesto roasted bell peppers, pea shoots and crumbled goat cheese on 12 grain bread
- \_ Maple and tamari marinated tempeh (+\$2) GF VG  
Guacamole, kimchi and pea shoots on a Kaiser-style bun
- \_ Veggie pâté mousse (+\$2) GF VG  
Balsamic bruschetta, zucchini ribbons, arugula and vegenaïse on a Kaiser-style bun

OR

Choice of entrée-salad (1) ..... \$31

- \_ Grilled chicken  
Turmeric couscous with parsley, green onions, cherry tomatoes and bell peppers
- \_ Roasted salmon with old-fashioned mustard  
Lentils with vegetables
- \_ Marinated tofu dices GF VG  
Braised red cabbage and vegetable julienne salad

## Choice of dessert (1)

- \_ Brownie GF VG
- \_ Cookies (2)
- \_ Maple chou à la crème
- \_ Carrot cake GF VG
- \_ Apple-cranberry crumble

GF Gluten Free

VG Vegan



# DAYTIME MENU – BUFFETS

*Our lunchtime buffets include an appetizer, salads, a main course, desserts, and coffee, tea and herbal tea*

## Cold Buffet

### Choice of appetizer (1)

- \_ Raw vegetables and dip
- \_ Soup of the day

Mixed lettuces topped with carrot ribbons, tomatoes and cucumber (with the chef's choice of dressing and oil and balsamic vinegar)

### Choice of two mixed salads (2)

- \_ Trattoria-style artichokes
- \_ Celery, wild rice and seafood
- \_ Hearts of palm, fennel and bell peppers
- \_ Salsify jardinière
- \_ Watermelon Greek salad
- \_ Apple remoulade with cabbage and carrots
- \_ Broccoli, bulgur, sunflower seeds, dried fruits and green onions
- \_ Quinoa, dried cranberries, kale, apples and sweet potatoes GF VG
- \_ Chick peas, celery, cucumber, fennel, dried apricots, pumpkin seeds, old-fashioned mustard vinaigrette GF VG
- \_ Carrots, edamame, corn, tamari and ginger GF VG
- \_ Greek-salad-style couscous
- \_ Orzo with pesto, bell peppers, black olives, cherry tomatoes and parmesan
- \_ Baby potato and chorizo salad, cheese curds, green onions, ranch-style dressing with sundried tomatoes

### Sandwiches

- \_ Assorted sandwiches of the day on a selection of breads (includes vegetarian option)..... \$41
- Vegan gluten-free sandwich (+ \$2/portion)

### Desserts

- \_ Fruit salad
- \_ Selection of sweet bars, brownies GF VG and mini cupcakes

GF Gluten Free

VG Vegan

*\*An additional operational fee of \$150 will apply for orders of less than 20 guests.*

*\*\*If more than 1 choice of main course, the highest price applies to the entire order*

## Hot buffet

### Choice of appetizer (1)

- \_ Raw vegetables and dip
- \_ Soup of the day

Mixed lettuces topped with carrot ribbons, tomatoes and cucumber (with the chef's choice of dressing and oil and balsamic vinegar)

### Choice of two mixed salads (2)

- \_ Trattoria-style artichokes
- \_ Celery, wild rice and seafood
- \_ Hearts of palm, fennel and bell peppers
- \_ Salsify jardinière
- \_ Watermelon Greek salad
- \_ Apple remoulade with cabbage and carrots
- \_ Broccoli, bulgur, sunflower seeds, dried fruits and green onions
- \_ Quinoa, dried cranberries, kale, apples and sweet potatoes GF VG
- \_ Chick peas, celery, cucumber, fennel, dried apricots, pumpkin seeds, old-fashioned mustard vinaigrette GF VG
- \_ Carrots, edamame, corn, tamari and ginger GF VG
- \_ Greek-salad-style couscous
- \_ Orzo with pesto, bell peppers, black olives, cherry tomatoes and parmesan
- \_ Baby potato and chorizo salad, cheese curds, green onions, ranch-style dressing with sundried tomatoes

### Choice of starch (1), exclusion of the Pasta duo

- \_ Barley pilaf with green onions and mushrooms
- \_ Rice medley with fine herbs
- \_ Baby potatoes
- \_ Zucchini and raisin bulgur
- \_ Parmesan polenta
- \_ Pennine primavera GF VG

### Choice of main course (1)

- \_ Seasonal vegetables as selected by the chef
- \_ Pasta duo ..... \$44  
Braised veal and sautéed onions cannelloni, rosée sauce, parmesan shavings  
Pennine primavera GF VG
- \_ Shaved chicken breast, bell peppers, pearl onions and mild chorizo ..... \$46
- \_ Turkey leg stuffed with cranberries, herb sauce ..... \$47
- \_ Roasted salmon, cherry tomatoes, fennel and olive oil..... \$48
- \_ Braised pork shank, apple-maple sauce..... \$49
- \_ Red-wine braised beef shortrib ..... \$54
- \_ Venison osso buco, fine mirepoix and citrus zest .... \$55

### Desserts

- \_ Fruit salad
- \_ Assorted mini pastries as selected by the pastry chef (2 per person)









# DAYTIME MENU – PLATED

Our daytime menus include three courses with bread rolls, coffee, tea or herbal tea

## Choice of appetizer or soup (1)

- Cauliflower soup, corn and smoked onions
- Cream of sweet onions, wild rice and fine herbs
- Chickpea soup, maple-roasted broccoli

## OR

- Beet salad with creamy goat cheese  
Arugula, carrot, ribbons, roasted nuts and citrus dressing
- Sweet spiced carrot flan  
Greens, roasted pumpkin seeds, cherry tomatoes, old-fashioned honey mustard vinaigrette
- Root celery, parsnip and apple remoulade  
Rabbit rillettes, light fresh herb mayonnaise
- Nordic shrimp and cucumber 🌱  
Corn cake, beet ribbons, cajun-style sour cream and pea shoots
- Grilled vegetable jardinière salad  
Grilled zucchini and eggplant, cherry tomatoes, parmesan shavings, bell pepper and pesto vinaigrette
- Sweet spiced roasted zucchini and chickpeas  
Beet hummus, greek pita, arugula and lemony vinaigrette
- Shaved fennel and green bean salad GF  
Orange segments, dates, honey vinaigrette and pea tendrils

## Choice of main course (1)

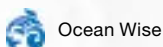
- Chicken and kale ravioli GF ..... \$42  
Squash purée, asparagus, sautéed mushrooms and leeks, creamy caramelized onion sauce
- Butternut squash ravioli, shredded duck confit ..... \$42  
Vegetable mousseline and julienne, creamy thyme, red wine and black garlic sauce
- Sweet spiced haddock fillet, 🌱  
olive oil tomato coulis ..... \$44  
Chick pea and artichoke mash, bulgur with bell peppers, olives, eggplant, lemon and basil
- Pulled turkey, fine herb sauce ..... \$45  
Savory french toast, squash purée, french green beans, bell peppers and apple
- Braised pork duo with beer, honey and citrus sauce ..... \$48  
White purée, french green beans and root vegetable julienne
- Grilled chicken breast, rotisserie-style sauce ..... \$48  
Cruciferous vegetable purée, roasted baby potatoes, sautéed carrots, spinach, onions and leeks
- Salmon pavé ..... \$50  
Butternut squash mousseline, barley ragout, carrot julienne, kale and red onions
- Flat iron steak ..... \$53  
Carrot purée, cauliflower and roasted tomatoes, sautéed mushrooms and leeks, maple-tamari sauce
- Small braised beef cheek and lobster ravioli, maître d'hôtel butter sauce ..... \$53  
White purée, asparagus and colourful bell peppers

## Alternative vegan and gluten free meal (price of the selected regular main course applies), choose (1)

- Legumes and tofu stuffed crêpe GF VG  
Seasonal ratatouille, carrot coulis and basil oil
- Stuffed pepper GF VG  
Root vegetable purée, basmati and wild rice, vegetables
- Cauliflower steak GF VG  
Squash purée, lentils ragout, sautéed mushrooms, roasted tomatoes, smoked paprika oil
- Tempeh brochette GF VG  
Cruciferous vegetable purée, tombée of vegetable julienne

## Choice of dessert (1)

- Lemon poppyseed angel food cake  
Fruit soup, greek yogurt chantilly
- Decadent chocolate cake  
Chocolate sauce, raspberry and mascarpone cream
- Cranberry-apple  
Caramelized apple purée, meringue
- Frangipani bar  
Blueberries and lemon confit, nougatine, praline cream
- Maple and spice moistened cake  
Ground cherry and sea buckthorn
- Corn cake GF  
Banana and caramel crèmeux, chocolate topping, burnt marshmallow
- Carrot cake GF VG  
Pineapple compote, cocoa nib crumble and candied carrots



Ocean Wise



Gluten Free



Vegan

\*An additional operational fee of \$150 will apply for orders of less than 20 guests.



\*\*If more than 1 choice of main course, the highest price applies to the entire order.



# EVENING MENU – PLATED

Our evening menus include three courses (appetizer, main course, dessert) with bread rolls, coffee, tea or herbal tea

## Service 1 : Choice of appetizer (1)

- Mediterranean-style marinated white bean salad and vegetable pâté    
Crunchy house salad
- Savoury herb cheesecake  
Roasted bell pepper coulis, marinated salpicon vegetables, micro greens and fresh basil
- Ratatouille and white bean mousseline tartlet  
Micro arugula, squash vinaigrette, roasted pumpkin seeds
- Duck foie gras rillettes, squash mousseline  
Arugula, apricot and dried fig concassé, sweet onions, Sherry wine and olive oil vinaigrette
- Smoked salmon roulade, fennel salad, apples and pea tendrils  
Beet and maple yogurt, preserved lemon
- Pepper-lemon shrimps  
Sweet potato purée, spiced cream, zucchini and basil

Add a soup service of your choice for +\$3 per person:

- Squash and red lentil soup, pesto zucchini
- Celeriac, leek and brie soup, diced apple
- Parsnip, white bean, sweet onion and sage soup
- Carrot and rhubarb soup, diced red bell pepper and parsley
- Cauliflower and mascarpone soup, maple-glazed diced pancetta

## Service 2 : Main course (1)



- Chicken breast stuffed with fine herbs and sundried tomatoes ..... \$63  
Dauphine tomatoes, bell pepper purée
- Fennel and citrus roasted cod  ..... \$67  
Bulgur and wild rice medley with artichokes and peas, french green beans and red onions
- Guinea fowl roulade, sweet spiced sauce ..... \$69  
Squash mousseline, bok choy, black mushrooms, zucchini
- 5-spices and confied orange duck leg ..... \$71  
Braised red cabbage, savoury leek, french toast, carrot
- Slow-cooked beef shoulder ..... \$72  
Root vegetable purée, cauliflower, bell peppers
- Wild boar shank, cider and diced apple sauce ..... \$73  
Sweet potato and green onion mousseline, lentil ragout and asparagus
- Red-wine braised beef cheek with pearl onions ..... \$74  
Ricotta potato purée, asparagus, zucchini and colourful bell peppers

- Veal roast, spanish sauce ..... \$76  
Cheese curd mashed potatoes, mushrooms, roasted cherry tomatoes, kale and root vegetables
- Flank steak, Port wine sauce ..... \$79  
Confied cipollini, sweet onion mousseline, potato gratin, carrot julienne and arugula
- Veal osso buco, white wine demi-glace ..... \$90  
Creamy saffron barley, eggplant, red onions, cauliflower and roasted bell peppers
- Grilled beef tenderloin, wild mushrooms, foie gras and cognac sauce ..... \$92  
Black garlic potatoes, asparagus, carrots and roasted radishes

Alternative vegan and gluten free meal (price of the selected regular main course applies), choose (1)

- Legumes and tofu stuffed crêpe    
Seasonal ratatouille, carrot coulis and basil oil
- Stuffed pepper    
Root vegetable purée, basmati and wild rice, vegetables
- Cauliflower steak    
Squash purée, lentils ragout, sautéed mushrooms, roasted tomatoes, smoked paprika oil
- Tempeh brochette    
Cruciferous vegetable purée, tombée of vegetable julienne

## Service 3 : Choice of dessert (1)

- Arabica-apricot bar  
Almond and cocoa cookie, apricot jelly, arabica mousse, raspberry
- White chocolate and lemon crèmeux  
Lemon jelly, graham crumble, blackberries and confied lemon peel
- Raspberry-pistachio  
Choux pastry, pistachio chiboust, white chocolate, fresh and jellified raspberry, orange confit
- Malted chocolate and Morello cherry  
Malted chocolate crèmeux, chocolate cake, Morello cherry compote, smoked almond nougatine
- Vanilla Pavlova  
Cheesecake garnish, strawberry-basil compote, coulis and light cream
- Apple and Québec spiced rum  
Apple cake moistened with spiced dark rum syrup, confied apples, sweet clover meringue, caramel sauce
- Carrot cake    
Pineapple compote, cocoa nib crumble and candied carrots



Ocean Wise



Gluten Free



Vegan

\*An additional operational fee of 150\$ will apply for orders of less than 20 guests.

\*\*If more than 1 choice of main course, the highest price applies to the entire order.









# EVENING MENU – BUFFETS



*Our evening buffets include bread rolls, appetizers, salads, a soup, a main course, desserts and coffee, tea and herbal tea*

Raw vegetables, greek pita chips and beet hummus

Grilled vegetable and bocconcini platter

Watermelon Greek salad

Artichoke heart, fennel and citrus shrimp salad

Quinoa, kale, dried cranberries, apples and sweet potatoes  

Mixed lettuces topped with carrot ribbons, tomatoes and cucumbers (with the chef's choice of dressing and oil and balsamic vinegar)

Seasonal soup

## Main Course

- Braised beef shoulder roast ..... \$71  
Tarragon sauce on caramelized maple turnips  
Baby potatoes cooked in duck fat and shallots  
French green beans and butter carrots  
Cheese tortellini, rosée sauce with sautéed mushrooms and asparagus
- Cornish hen ..... \$73  
Lemon and herb roasted chicken breast and confied chicken leg over olive oil tomato concassé  
Risi e bisi risotto  
Sautéed asparagus and colourful bell peppers  
Portobello and ricotta rotolo, white wine and pesto sauce
- Mushroom pheasant paupiette ..... \$78  
Port wine sauce, with concassé of chestnuts and pearl onions  
Potato gratin dauphinois  
Mixed roasted vegetables (zucchini, cauliflower, bell peppers and eggplant)  
Fazzoletti with goat cheese and sundried tomatoes, caramelized onion sauce

## Optional

- Smoked salmon and gravlax ..... +\$14
- Deli meats, rillettes and terrines ..... +\$9
- Québec cheeses (2 oz) ..... +\$9
- Sliced fresh fruit ..... +\$7

## Assorted verrines

Homestyle fudge and sucre à la crème

Macarons, truffles, chocolate lollipops

Chocolate-dipped strawberries (seasonal)

 Gluten Free

 Vegan

*\*An additional operational fee of \$150 will apply for orders of less than 20 guests.*

# ALIMENTS DU QUÉBEC AU MENU



## A CHEF'S PENCHANT FOR QUÉBEC PRODUCTS

Palais Executive Chef Simon Devost-Dulude is passionate about products grown in Québec. He loves inventively showcasing local food and farmers in his menu for your dining pleasure, including five creations that have already earned “Aliments du Québec au menu” certification. Serve your guests the opportunity to enjoy the finest locally grown products!

## CERTIFIED DISHES ON THE MENU

The first and only convention centre offering “Aliments du Québec au menu” certified dishes, the Palais des congrès de Montréal is proud to deliver an inventive culinary experience inspired by locally grown products.

The “Aliments du Québec au menu” program is intended for restaurateurs interested in having dishes on their menu certified. Since we value our role as a major showcase for Québec know-how, we have embraced the program as a way of promoting Québec culinary culture.

A dish is deemed certified when the main ingredient is Québec grown and represents 60% of the dish's content. When you consider the size and scope of the events we host, we plan flawlessly to ensure the exact origin and freshness of the products required to obtain “Aliments du Québec au menu” certification.

## LOCAL PRODUCTS WORTH DISCOVERING

Combining the simplicity of local products with refined flavours, the certified dishes created by Simon Devost-Dulude are a gateway to Québec culinary creativity.

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*This special menu is limited to parties of 500 guests and is subject to item availability from the supplier(s).*

### Choice of appetizer

Rabbit rillettes with apples, Dandy gin jelly and wild blueberry compote

Colourful crisp vegetable salad, maple mustard sauce

### Choice of main course

Nagano pork tenderloin medallions with Oka cheese, honey and Rouge-Gorge vermouth demi-glace

White vegetable mousseline, julienne of carrots and roasted red onions

### Choice of dessert

Local apple symphony:

Candied apple with melilot essence, iced cider caramelized apple coulis, squash cake and boreal-flavoured chantilly cream

Coffee, tea and herbal tea

**\$67 per person**

\*An additional operational fee of \$150 will apply for orders of less than 20 guests.





# RECEPTION – GOURMET COUNTERS

## SEASONAL SWEET TABLES

### Spring

Sucre à la crème  
Maple marshmallows and meringues  
Honeycomb toffee  
Maple tartlets  
Pouding chômeur  
(With maple milkshake\* +\$5)  
\$18/person (minimum 100 guests)

### Summer

Fresh strawberries with Chantilly, cream and powdered sugar  
Chocolate-dipped strawberries  
Strawberry cheesecake bites  
Strawberry marshmallows and macarons  
(With strawberry milkshake\* +\$5)  
\$18/person (minimum 100 guests)

### Fall

Apple-pumpkin-salted caramel choux à la crème  
Apple-candied squash-oats crumble verrines  
Candy apples  
Apple-cranberry tartlets  
Tatin-style tartlets  
(With apple-caramel milkshake\* +\$5)  
\$18 (minimum 100 guests)

### Winter

Rocky Road brownie bites  
Marshmallows and homemade fudge  
Chocolate lollipops  
Chocolate ganache tartlets  
(With chocolate milkshake\* +\$5)  
\$18 (minimum 100 guests)

## EXPERIENCES À LA MONTRÉAL\*\*

### Schwartz Smoked Meat

The world famous original smoked meat. With over 90 years of tradition, Schwartz is a not-to-be-missed Montréal institution  
1/4 lb of smoked meat (half sandwich) on rye bread; mustard and pickles  
\$24 (minimum 100 guests)  
Includes 1 attendant-carver per 250 guests

### St-Viateur Bagel

St-Viateur Bagel has been making its famous bagels for over 60 years and is proud to be the longest running bagel shop in Montréal  
Classic sesame bagel : smoked salmon, cream cheese, capers, marinated red onions, fresh lemon  
\$20 (minimum 120 guests)  
Requires an attendant: \$58/hour, minimum 3 hours.

### Mr. Puffs

Mr. Puffs is a Montréal-based company, the first of its kind in North America to serve loukoumades (traditional Greek donut holes) hot and fresh  
Three (3) fried sweet Puffs, served with a choice of topping: chocolate-hazelnut, caramel, cinnamon-sugar, honey-cinnamon  
\$16 (minimum 130 guests)  
Requires an attendant: \$58/hour, minimum 3 hours.

### Sucrerie de la Montagne

La sucrerie de la Montagne is a traditional sugar shack located in the midst of a 120-acres forest, open year-round and designated as a Québec Heritage Site and Signature Product.  
Maple taffy service with entertainment: Québec traditional music and musical spoon sessions for your guests  
\$10 (minimum 100 guests)

\*\$58/hour attendant fee (minimum 3 hours per attendant.)

\*\*Subject to availability

# RECEPTION – GOURMET COUNTERS

**Salmon (minimum 25 portions)..... \$20**  
Smoked salmon and gravlax, fresh lemon, olive oil, capers, marinated red onions, rye bread and dill whipped cream cheese

**Oriental-style noodles (minimum 40 portions) ..... \$18**  
Served in Asian food boxes with sautéed vegetables and choice of chicken, Nordic shrimps or tofu

**Pizza-Focaccia (48 pieces)..... \$160**  
Pizza built on a homemade olive oil focaccia dough, topped with tomato sauce, pepperoni and mozzarella cheese

**Fish n' Chips (minimum 30 portions) .....\$17**  
Cod fritters (4), kettle chips, homemade tartar sauce and lemon wedges. Served in a themed compostable container

**Octoberfest (minimum 20 portions)..... \$16**  
European-style smoked sausages, brioche bread, sauerkraut, classic mustard and hot mustard



**Poutines .....\$12**  
The Classic : cheese curds, classic sauce on golden fries or spicy potato wedges

La Québécoise : cheese curds, venison, mushrooms, peppery beer sauce on golden fries (+\$5)

Flavors of India : cheese curds, "garam masala" style sauce on golden fries (+\$3)

**Pastas (minimum 20 portions) .....\$17**  
Choose 2 :

4-cheese ravioli (ricotta, romano, parmesan, fiore di latte), basil, pesto, julienne of sundried tomatoes

Margherita with chorizo and grilled peppers, rosée sauce  

Pennine primavera, tomato herb sauce with sautéed vegetables

*\*Served with parmesan cheese and chili flakes*

**Sushis (assortment of 80 pieces – 4 varieties) ..... \$275**  
Selection of maki rolls with pickled ginger, wasabi and soy sauce

**Greek-style chicken (60 units) ..... \$290**  
Marinated and grilled small chicken brochettes : Greek pita bread and tzatziki sauce

**Tacos (minimum 20 portions)..... \$19**  
Pulled pork in a chipotle and red pepper sauce, black beans and green onions


White fish with corn, black beans, cumin, chili, citrus and parsley

*\*Served with an avocado cream sauce and mexican slaw*

**Mini beef burgers (minimum 3 dozen) ..... \$72/dozen**  
Served with Oka cheese, pickle and BBQ dijonaise

**Bavarian-style mini bretzels (minimum 5 dozen) ..... \$59/dozen**  
Served with honey-mustard sauce, maple-smoked mustard sauce

**Cobb salad bar (minimum 20 portions) ..... \$18**  
Create your own bowl according to your taste : romaine lettuce, kale, hard boiled eggs, crumbled bacon, chick peas, cherry tomatoes, cucumber, celery, crumbled blue cheese, parmesan shavings, red onions, ranch dressing or maple-mustard vinaigrette

**Albacore Tuna, niçoise-style (minimum 20 portions)  ..... \$20**  
Create your own bowl according to your taste : tataki albacore tuna loin, brown rice, green beans, tomatoes, cucumber, hard boiled eggs, green onions, maple croûtons, soy-maple-mustard vinaigrette

**Health bowl (minimum 20 portions)..... \$18**  
Create your own bowl according to your taste : spelt, diced beets, crumbled goat cheese, minced kale, dried cranberries, tempeh, yellow beet and citrus vinaigrette

## Candy bar

Assorted candies @ \$29.95/lb (minimum order 25lb per day)

Includes set-up and all presentation vessels such as bowls, vases and service utensils, along with 2oz compostable cups

**Popcorn machine..... \$800**  
Popcorn for 500 guests

Includes carnival-style popcorn machine, paper bags and an operator for a block of 3 consecutive hours. Extra hours billed separately.

# RECEPTION – CARVING STATIONS

*These stations require an attendant\**


**Montréal smoked meat (minimum 50 portions) ..... \$18**  
Rye bread, mustard, dill pickles  
(With homestyle coleslaw + \$3)

**Roastbeef tenderloin with steak spices, thyme and horseradish (yields 20 portions)..... \$450**  
Bread rolls, hot mustard and horseradish

**Turkey breast marinated in beer and juniper berries (minimum 20 portions) ..... \$18**  
Bread rolls, Dijon rosemary sauce and cranberry beet chutney

**Smoked shoulder ham (minimum 20 portions)..... \$18**  
Bread rolls, sweet and hot mustard, maple syrup and horseradish

**Rosemary and citrus roasted leg of lamb (minimum 20 portions) ..... \$21**  
Herb focaccia and preserved lemon sauce

 Ocean Wise

 Gluten Free

 Vegan




*\*\*Price per person, unless otherwise specified.*

*\*\$58/hour attendant fee (minimum 3 hours per attendant.)*


# RECEPTION – CANAPÉS

**Hot** (minimum 3 dozen for each variety)

## CATEGORY QUARTIER DES SPECTACLES

Mac and cheese fritter: classic cheddar .....	\$41/dozen
Chicken pastilla, mustard, fine herb and chick pea dip .....	\$41/dozen
Corn, peas and onion pakora, lime and fresh mint sauce   .....	\$41/dozen
Eggplant falafel, lemon-cumin dip  .....	\$41/dozen
Crab and cream cheese fried wonton .....	\$41/dozen

## CATEGORY QUARTIER DU MUSÉE

Caramelized onion and Oka cheese tartlet .....	\$44/dozen
Squash and kale turnover  .....	\$44/dozen
Mini Jamaican beef patty .....	\$44/dozen
Tuscan-style quinoa, balsamic reduction .....	\$44/dozen
Reuben bite, russian dressing .....	\$44/dozen

## CATEGORY QUARTIER INTERNATIONAL

Thai crab cake, cilantro-ginger-lime mayonnaise .....	\$47/dozen
Bacon and cheese date .....	\$47/dozen
Small Jerk chicken brochette, pineapple sauce .....	\$47/dozen
Seafood fritter, sriracha dip .....	\$47/dozen
Maple, apple, bacon and cheddar brioche bite .....	\$47/dozen

## CATEGORY QUARTIER LATIN




Guinea fowl and smoked gouda sausage “pogos”, maple-mustard sauce .....	\$57/dozen
Skewer of shrimp and chorizo à la plancha .....	\$57/dozen
Tempura-style salmon marinated in miso and maple, ponzu sauce .....	\$57/dozen
Lobster and foie gras arancini .....	\$57/dozen
Sweet spiced Québec lamb, dried fruit and root vegetables .....	\$57/dozen

## Pub-style bites



Greek spinach pie (spanakopita) .....	\$33/dozen
Deep-fried cheese ravioli, spicy tomato sauce .....	\$35/dozen
Chicken wing, ribs-style sauce .....	\$35/dozen
Cod nugget with tartar sauce .....	\$36/dozen
Jalapeño popper .....	\$38/dozen
Mini chicken empanada, salsa roja .....	\$38/dozen
Small chicken quesadilla cone .....	\$39/dozen
Mini grilled cheese : cheddar-chorizo or brie-grape .....	\$42/dozen
Breaded artichoke and goat cheese .....	\$48/dozen

**Cold** (minimum 3 dozen for each variety)


## CATEGORY QUARTIER DES SPECTACLES

White bean hummus cup, kale, lemon confit and sundried tomatoes  .....	\$41/dozen
Mediterranean pita with dill, radish and creamy feta .....	\$41/dozen
Chorizo and roasted pineapple kebab .....	\$41/dozen
Cream of asparagus and Nordic shrimp blini .....	\$41/dozen
Cucumber, parsnip mousseline and curried tofu   .....	\$41/dozen

## CATEGORY QUARTIER DU MUSÉE

Polenta cup with pesto green vegetable mousse .....	\$44/dozen
Venison, morello cherry and whisky mousse puffs .....	\$44/dozen
Tandoori shrimp and fresh cucumber .....	\$44/dozen
Gravlax concassé and creamed goat cheese on endive leaf .....	\$44/dozen
Spoonful of edamame mousseline and maple wakame salad   .....	\$44/dozen

## CATEGORY QUARTIER INTERNATIONAL

Spoonful of beets, goat cheese and citrus  .....	\$47/dozen
Prosciutto, bocconcini and melon skewer .....	\$47/dozen
Duck rilletes, smoked duck and ground cherry .....	\$47/dozen
Smoked gouda, cherry tomato and marinated quail egg brochette .....	\$47/dozen
Brie, stewed strawberry and balsamic vinegar crostini .....	\$47/dozen

## CATEGORY QUARTIER LATIN

Lobster bite, blini and two-tomato bruschetta .....	\$57/dozen
Watermelon and Doré-Mi cheese brochettes with fresh mint .....	\$57/dozen
Deer tataki with blueberries and fennel salad .....	\$57/dozen
Green hummus bite, sautéed shrimp, radish and preserved lemon .....	\$57/dozen
Spoonful of sweet potato with crab, citrus and ginger salad .....	\$57/dozen





# WINE LIST

## WHITE WINE

### NEW WORLD REGIONS

*The countries of America, Oceania and South Africa are called New World. These wines are perceived as being more jammy, gourmand, enticing and oaky, less austere and acidic.*

Beringer Main & Vine Pinot Grigio, California.....	\$38
Lindeman's Bin 85 Pinot Grigio, Australia .....	\$38
Robertson Winery Chenin Blanc, South Africa .....	\$38
Trapiche Chardonnay, Argentina .....	\$38
Oakbank Cellars Chardonnay, Australia.....	\$39
Errazuriz Fumé Blanc Aconcagua, Chili .....	\$44
Finca Las Moras Lady Blanc, Argentina.....	\$44
R.H. Phillips Chardonnay, California.....	\$44
Woodbridge Sauvignon Blanc, California.....	\$45
Inniskillin Unoaked Chardonnay Estate Series VQA,	
Niagara Canada .....	\$46
Domaine de Lavoie Blanc, Québec .....	\$51
Three Thieves Pinot Grigio, California .....	\$51
Misson Hill Five Vineyards Sauvignon Blanc,	
Vallée de l'Okanagan Canada.....	\$52
Kim Crawford Sauvignon Blanc, New-Zealand .....	\$64
Meiomi Chardonnay, California .....	\$65

### OLD-WORLD REGIONS

*The first traces of vines can be found in the Mediterranean and the Middle East, particularly in France, Italy, Spain, Portugal and Greece. It is generally considered that the wines of the Ancient World are more delicate, complex, elegant, disciplined, with a more present acidity*

Torres Vina Sol Catalunya, Spain .....	\$39
J. M Fonseca Albis Peninsula de Setubal, Portugal.....	\$40
Ruffino Orvietto Classico, Italy .....	\$41
Baron Philippe de Rothschild Chardonnay,	
Pays d'Oc, France.....	\$42
Brumont Côtes de Gascogne Gros manseng	
Sauvignon, France .....	\$43
Umberto Cesari iove Chardonnay Pinot Grigio, Italy .....	\$43
Badet Clément Les Jamelles	
Sauvignon Blanc, France.....	\$43
Quinta do Crasto Flor de Crasto, Portugal.....	\$45
Aranléon Blés Blanco Valencia Joven (Bio), Spain.....	\$46
Folonari Pinot Grigio delle Venezie, Italy .....	\$46
Sauvignon de Séguin Bordeaux Blanc, France.....	\$46
Beronia Rueda Verdejo, Spain.....	\$51
Alois Lageder Pinot Bianco, Italy.....	\$51
Pfaff Pinot Blanc Grande Réserve, Alsace.....	\$51
Tsantali Agioritikos, Greece.....	\$52
Léon Beyer Reserve Riesling, Alsace.....	\$58

## HOUSE SELECTION

Vittori Bartolo Mazzi Trebbiano Rubicon, Italy..... \$38

## CIDER

Michel Jodoin Grand Cidre, sparkling cider, Québec ..... \$55 |

Michel Jodoin sparkling apple must  
(alcohol-free), Québec ..... \$36 |

## SPARKLING

Araex Villa Conchi Cava Brut Selección,  
Spain ..... \$48 |

Ruffino Prosecco, Italy..... \$53 |

Ruffino Sparkling Rosé, Italy ..... \$53 |

Bernard-Massard Cuvée de l'Écusson Brut, France ..... \$59 |

## CHAMPAGNE

Taittinger Brut Réserve, Champagne France ..... \$150 |

Veuve Clicquot Brut, Champagne France ..... \$190 |



## RED WINE

### NEW WORLD REGIONS

*The countries of America, Oceania and South Africa are called New World. These wines are perceived as being more jammy, gourmand, enticing and oaky, less austere and acidic*

Beringer Main & Vine Cabernet Sauvignon, California.....	\$38
Lindeman's Bin 50 Shiraz, Australia .....	\$38
Oakbank Cellars Cabernet Sauvignon, Australia .....	\$39
Zaphy Cabernet Sauvignon (Bio), Argentina .....	\$40
Root : 1 Pinot Noir, Chili.....	\$43
R.H. Phillips Syrah, California.....	\$44
Woodbrige Pinot Noir, California .....	\$45
Miguel Torres Las Mulas Cabernet Sauvignon (Bio), Chili .....	\$47
Three Thieves Cabernet Sauvignon, California .....	\$51
Inniskillin Pinot Noir VQA, Niagara Canada.....	\$53
Domaine de Lavoie Rouge, Québec.....	\$54
Koonunga Hill Shiraz Cabernet, Australia .....	\$54
Misson Hill Five Vineyards Cabernet Merlot	
Vallée de l'Okanagan Canada.....	\$55
Meiomi Pinot Noir, California .....	\$65

### OLD-WORLD REGIONS

*The first traces of vines can be found in the Mediterranean and the Middle East, particularly in France, Italy, Spain, Portugal and Greece. It is generally considered that the wines of the Ancient World are more delicate, complex, elegant, disciplined, with a more present acidity.*

Pereira, Portugal .....	\$40
Baron Philippe de Rothschild Merlot, Pays d'Oc France.....	\$42
Beronia Tempranillo Rioja, Spain.....	\$43
Umberto Cesari iove Sangiovese Merlot, Italy .....	\$44
Quinta do Crasto Flor de Crasto Douro, Portugal .....	\$44
Folonari Valpolicella, Italy .....	\$46
Santa Cristina Toscana, Italy .....	\$45
Aranleon Blés Valencia Crianza, Spain .....	\$46
Badet Clément Les Javelles Pinot Noir, France .....	\$46
Baron Philippe de Rothschild Agneau Sélection Bordeaux, France .....	\$48
Michele Chiarlo Le Orme Barbera d'Asti, Italy.....	\$48
Ruffino Chianti, Italy.....	\$48
M. Chapoutier Belleruche Côtes-du-Rhône, France .....	\$52
Carpineto Dogajolo Toscana, Italy.....	\$52
Château Cap de Merle Lussac-Saint-Emilion, France.....	\$55
Torres Gran Coronas Reserva, Penedès, Spain .....	\$57

### HOUSE SELECTION

Vittori Bartolo Mazzi Montepulciano d'Abruzzo, Italy .....	\$38
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# OPEN BAR SERVICE

## Apéritif\*

Martini .....	\$8
Cinzano .....	\$8
Porto .....	\$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 ans .....	\$9.50

## Bourbon\*\*

Jack Daniel's .....	\$11
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## Digestif\*\*

Cognac V.S. ....	\$10
Amaretto .....	\$10
Tia Maria .....	\$10
Bailey's .....	\$10
Crème de menthe .....	\$10
Courvoisier VSOP .....	\$11
Grand Marnier .....	\$11

## Wine

Glass of white or red wine .....	\$9
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## Beer

Local .....	\$9
Imported .....	\$10

## Punch (4 litres)

Fruit .....	\$80
Sangria .....	\$140
Rum .....	\$140

## Cocktail

Bloody Mary, Bloody Caesar .....	\$11
Dry Martini, Manhattan .....	\$11

## Other beverages

Mineral water .....	\$5
Soft drink .....	\$5
Juice .....	\$5



UNE EXPÉRIENCE "TOUT COMPRIS",  
CLÉ EN MAIN,  
ZÉRO STRESS,  
AMUSANTE ET

**INOUBLIABLE**

Adding fun, festive cocktails will transform your event into an unforgettable experience!

Choose from MADE WITH LOVE's signature list of Cocktail Experiences. Also, build a specific theme around your cocktails, concocted in accordance with your preferences and requirements.

Contact a Capital Traiteur representative for more information.



\*Open bar: billing to master account

\*Cash bar option available. Contact one of our representatives to learn more.

\*Coupons may be purchased at the prices listed above.

# FOOD SERVICES

## **Exclusive caterer**

Capital Catering Montréal Inc. is the official food service supplier for the Palais des congrès de Montréal. Customers, their guests or exhibitors cannot bring food or beverages (alcoholic or otherwise) to the event premises. Any exemptions must be requested through Capital Catering for review by the Palais des congrès de Montréal administration.

## **Banquets, cocktails, receptions, business meals or galas**

For your receptions and business meals, Capital Catering offers a wide variety of creative and theme-based menus that you can personalize to your taste or in accordance with your participants' customary traditions. Our highly qualified staff will give the planning of your menu the detailed attention it deserves.

Menus must be finalized one month before the event.

## **Allergies and alternate dietary meals**

Handling alternative dietary requests demands careful attention – particularly when it comes to allergies that result in serious, sometimes life-threatening reactions.

Capital Traiteur Montréal Inc. is committed to offering a wide range of food options for all of our guests. Part of this commitment includes meeting the needs of guests who have special dietary restrictions (such as a food allergy, including severe intolerance) and we recognize that many of our guests may also adhere to a vegetarian or vegan diet. We will make every effort to accommodate dietary requests pertaining to cultural and medical restrictions with advance notice, to be received no later than the final guarantee deadline.

If at the time of service the number of alternate meals (including vegetarian) required exceeds the number on your dietary restrictions list, an additional fee of \$40 per plate (exclusive of tax and service charge) will be applied. We cannot guarantee that we will be able to meet all requests but we always attempt, to the best of our ability, to satisfy our guest's needs.

## **Food allergies**

Please note that we do not have a separate kitchen to prepare allergen-free items. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe for people with allergies or intolerance to particular ingredients as it is possible for an allergen to be introduced inadvertently during food preparation, handling or service.

By way of example :

Capital Traiteur Montréal Inc. will accommodate nut-free and wheat-free alternative meals however, please note that we are not a certified nut or wheat-free facility.

## **Food courts**

Numerous food courts may be at your disposal :

- Mobile units can be set up based on an evaluation of your needs.
- A full service cafeteria on Level 7.

Prior to the event, we will evaluate the location and business hours of the mobile restaurants based on expected turnout, your event's schedule and the size of the space you would like to allocate to the units.

Business hours can be adjusted during the course of the event, in collaboration with the event promoter, if changes are observed in the number of participants availing themselves of the mobile restaurants.

Contact a representative for details.

# BILLING POLICY

## 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 Capital Catering Montréal Inc. 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 Capital Catering Montréal Inc. 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, Capital Catering Montréal Inc. shall 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 reception 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.

Capital Catering 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 rules. 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 shall be billed at an hourly rate of \$58.

In order to protect its customers, Capital Traiteur Montréal Inc. employees must refuse to serve anyone showing signs of inebriety or intoxication.

## Statutory Holidays

For full meals served on statutory holidays, additional fees shall 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.
- 16% administrative fee and taxes extra.
- All prices in Canadian dollars.
- Additional fees shall apply on statutory holidays.
- Prices subject to change without notice.
- Prices in effect from January 1 to December 31, 2020.
- Additional labour/attendant fees shall apply to all orders inferior to \$500 before administrative fee and taxes.

## AT YOUR SERVICE. ALWAYS.

Capital Catering Montréal Inc. is the Palais des congrès de Montréal's official caterer and food service provider.

## Information

Contact one of our banquet managers for more information, and expert advice.

## Administration

159 St. Antoine West, 4th Floor  
Montréal, Québec H2Z 2A7  
Phone: 514 871-3111  
info@capitaltraiteur.com

*"Capital Catering is about flexibility and quality. The office staff and the event teams are always pleasant, smiling and very efficient. They can even prepare menus matching the seasons, and special requests are met with creative solutions adapted to our needs."*

## SUZANNE BIENVENU

CEO The Corporate House  
Canadian International Aluminium Conference



