

# EXHIBITOR FOOD SERVICES

These items have been selected from our current Catering offer.  
Prices valid from January 1st to December 31st 2020.

Questions? Contact [info@capitaltraiteur.com](mailto:info@capitaltraiteur.com)



## THE SNACKS

- Mini viennese pastries ..... \$32 per dozen  
Assortment from the Pastry Chef
- Loaves (slices)..... \$30 per dozen  
Banana, raspberry-white chocolate, lemon-poppysseed, nut
- Mini savory bistro pastries..... \$32 per dozen  
Tomato, spinach, leek
- Granola bars .....\$3.75 per unit  
Honey and oats, trail mix
- Cookies ..... \$23 per dozen  
Milk chocolate chunles, double chocolate, oatmeal-cranberry,  
strawberry shortcake
- Almond biscottis ..... \$23 per dozen
- Brownies (vegan and gluten-free)..... \$52 per dozen
- Mini pastries.....\$47.50 per dozen  
Assortment from the Pastry Chef
- Mini cupcakes.....\$47.50 per dozen  
Vanilla, chocolate, Red Velvet, honey, maple
- “Sucre à la crème” or fudge ..... \$47.50 per dozen
- Macarons ..... \$47.50 per dozen  
Assortment from the Pastry Chef
- Truffles or chocolate lollipops..... \$47.50 per dozen  
Assortment from the Pastry Chef
- Whole fresh fruits ..... \$2.50 per unit  
Banana, apple, orange
- Sliced fresh fruits ..... \$7 per person  
Seasonal availability
- Raw vegetables and Ranch dip ..... \$6.50 per person
- Greek pitas and hummus ..... \$5.50 per person
- Pretzels or chips ..... \$10 per basket 240-255 g
- Mixed nuts ..... \$30 per bowl 500 g
- Québec cheeses with crackers .....\$9 per person (2 oz)  
Assortment; minimum 10 portions
- Assortment of sandwiches ..... \$13.50 per person  
Chef’s selection, includes a vegetarian option
- Cold hors d’œuvres..... \$44 per dozen  
From the Quartier du Musée category, Chef’s selection  
Minimum 3 dozen
- Cold hors d’œuvres – deluxe ..... \$57 per dozen  
From the Quartier Latin category, Chef’s selection  
Minimum 3 dozen

## THE PACKAGES AND GOURMET STATIONS

- Smoothies ..... \$5 per person (4 oz)  
Fruit, yogurt, maple syrup and soy milk smoothies  
Minimum 30 portions
- Popcorn stand ..... \$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.
- Ice cream cart ..... \$5 per unit  
An assortment of frozen ice cream bars and sandwiches, including rental of a chest freezer.  
Minimum 30 units
- Sushi ..... \$275 for 80 pieces  
Four varieties of makis; pickled ginger, wasabi and soya sauce
- Compostable lunch boxes ..... \$27.50 per person  
Includes a choice of composed salad, choice of sandwich, herb havarti cheese and choice of dessert.  
Get the available options from a Capital Traiteur consultant.
- Espresso – Caffitaly ..... \$100/day  
+ Espresso and cappuccino pods ..... \$4.50 each  
Rental includes milk frother, milk and sugar, stirrers, compostable cups.
- Espresso – Saeco Royal One Touch ..... \$500/day  
Rental includes incorporated milk frother and grinder, coffee beans (1 kg/day), milk and sugar, stirrers, compostable cups.  
Additional kilo of coffee at \$85.00/kg  
Staff operator if required : \$58/hour minimum 3 consecutive hours
- Espresso – coffee bar with barista ..... \$1,500  
Up to 250 specialty coffees prepared by a professional barista: espresso, cappuccino, latte, Americano  
\$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
- Candy bar  
Assorted candies at \$29.95/lb (minimum order 25lb per day  
Includes set-up and all presentation vessels such as bowls, vases and service utensils, along with compostable cups

## THE REFRESHMENTS

- Coffee .....\$24 per liter
- Tea/herbal tea .....\$24 per liter
- Fruit juices.....\$5 unit 300 ml  
Apple, orange, vegetable, pineapple-passion-mango cocktail
- Soft drink.....\$5 unit 355 ml  
Pepsi, Diet Pepsi, 7Up, Diet 7Up, Nestea iced tea
- Eska, source water .....\$5 unit 355 ml
- Perrier, sparkling water .....\$5 unit 330 ml
- Water urn (10 litres) .....\$32
- Flavoured water urn (10 litres).....\$54  
Citrus-cinnamon, cucumber-mint or cranberry
- Domestic beer.....\$9 unit 341 ml  
Molson Dry, Coors Light
- Imported beer ..... \$10 unit 341 ml  
Heineken
- House wine ..... \$38 bottle 750 ml  
Red: Vittori Montepulciano d'Abruzzo  
White: Vittori Trebbiano
- Ice ..... \$18 per bin 10 lbs
- Bar service  
Several options are available. Inquire with a Capital Traiteur consultant.



# ORDER FORM

Please complete the sections below and return this Order Form at least three (3) weeks before the event.  
Questions? Contact [info@capitaltraiteur.com](mailto:info@capitaltraiteur.com)

## IDENTIFICATION

Name of the event	Booth number
<b>On-site contact</b>	
Name	Mobile number
Company name	
Applicant's name	Phone
Address	Email
City	Province / State
Country	Postal / ZIP code

## ORDER DETAILS

Delivery date	Delivery hours	Clearance hours	Quantity	Description	Unit price	Total price
					Amount	
					Administration 16%	
					Subtotal	
					GST 5%	
					QST 9.975%	
					<b>TOTAL</b>	

# ORDER FORM

## TERMS AND CONDITIONS

### Exclusivity

- Capital Traiteur Montréal Inc. is the exclusive supplier of food services at the Palais des congrès de Montréal. It is strictly forbidden to bring food, drinks, sweets or any other articles of a similar nature to the premises. **THIS INCLUDES BOTTLED WATER.**
- For sample distribution, kindly fill and submit the “Exclusivity of Food Services” request form available from a Capital Traiteur consultant at least 3 weeks prior to the event.

### Labor and equipment

- Unless indicated otherwise, prices include delivery and pick-up of orders, with no service staff.
- It is possible to hire Capital Traiteur staff in order to provide service at your booth. Hourly rate is \$58.00/hour, with a minimum of 3 consecutive hours.
- Capital Traiteur does not supply furniture or electrical outlets in your space (booth or meeting room). If required, please order directly with the Palais des congrès de Montréal. Fees will apply for any damage to Capital Traiteur material or for equipment not returned/lost.

### Billing and payment

- Prices are in Canadian dollars and subject to change without notice.
- Administration fee of 16% and applicable taxes are extra.
- Full prepayment required upon receipt of the Order Form.
- No reimbursement should the order be cancelled 48 hours or less prior to the event..

## METHOD OF PAYMENT (Visa or Mastercard accepted)

By signing below, the customer agrees to pay total charges as specified on the catering contract as well as any applicable charges for additional items ordered on-site. Capital Traiteur Montréal Inc. will also use this authorization for any additional charge(s) incurred as a result of on-site order modifications by the representative.

\_\_\_\_\_  
Cardholder (printed)

\_\_\_\_\_  
Card number

\_\_\_\_\_  
Security Number  
(3 digits numbers)

\_\_\_\_\_  
Cardholder's signature

\_\_\_\_\_  
Expiration date

**PLEASE RETURN THIS FORM BY E-MAIL TO [info@capitaltraiteur.com](mailto:info@capitaltraiteur.com)**

You will receive an email notification within three working days of the request.

Capital Traiteur Montréal Inc., Saint-Antoine Street West, 4th floor, Montréal, Québec H2Z 2A7 – Telephone: 514 871-3111