

Maestro

The splendour of local Savoir Faire – 2024 edition



Culinaire



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..

{ *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 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

\$19,25

banana, lemon poppy seed, raspberry
white chocolate, apple nuts or
squash kombu 

Hard boiled egg 


Cheese 


Seasonal whole fruit  

Breakfast-sandwich

\$22,50

Egg salad sandwich on brioche bread
with lettuce and cheddar cheese

Yogurt 

Seasonal whole fruit  

Breakfast buffet


Served with coffee, tea

The Essential

\$28

Orange juice

Fruit salad  

Choice of homestyle bread: banana,
lemon poppy seed, raspberry white
chocolate, apple nuts and/or squash kombu 

Assorted mini Viennese pastries

Yogourt 

The Powerful

\$30

Orange juice

Hard boiled eggs 

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

Fruit skewers  

Assortment of healthy mini muffins

The Cozy

\$30,75

Orange juice

Oatmeal station:  
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

\$37,25

Egg scramble cassiolette

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

\$38,50

HOT 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 
- Turkey bacon
- Turkey sausage
- Ham 
- Tempeh bacon + \$2  
- Vegan breakfast sausage + \$2  




One potato dish of your choice (1):

- Homefries with herbs 
- Rösti-style  
- Panfried baby potatoes  

Classic scrambled eggs \$36

Frittata \$37,50

Choice of (1):

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

Eggs Benedict, olive oil
hollandaise sauce \$38

Choice of (1):

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


Cheddar cheese
Omelette \$38,25

Tofu scramble
with chives   \$38,50

Breakfast wrap \$39,50

Egg, cheddar, sautéed vegetables

Egg Cassolette \$38,50

- Mediterranean-style 
With tomato compote, peppers, onions,
chickpeas, crumbled feta

— European-style \$40,50
With spinach béchamel, goat cheese,
smoked salmon

 Vegan

 Gluten Free

Operational fees of \$250 (plus taxes) apply to orders
of less than 25 people.





BREAKS

Themed stations

Served with coffee, tea



Sweet

\$18,50

- Assorted cookies:
Milk chocolate chunks, double chocolate
and/or oatmeal cranberry
- Sweet bars: Nanaimo, lemon
- Brownies  





Savoury

\$18,50

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

Boost

\$22

- 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 
- Mini vegetable and cheese skewers 








Vibrant

\$22

- 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

\$22

- Green smoothies: Tropical fruits,
kale, Québec seaweed and
almond milk   
- Small fruit skewers  
- Mini beet cakes  

BREAKS

Snacks à la carte

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

Whole fruit \$2,50

Apple, banana, orange

Fruit skewer   \$7,75

Fruits, sliced   \$7,75/pr


Mini vegetable \$7,75

and cheese skewer 

Crudités \$7,75

Chef's choice of dip

Overnight oats in mason jar \$9

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

Egg breakfast sandwich \$10

on English muffin

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


Cookies \$28/dz

Choice of: milk chocolate chunk, double
chocolate, cranberry oatmeal

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 

Mini Viennese pastry \$39,50/dz







— Assortment

Viennese pastries \$59,50/dz

Choice of: croissant, chocolatine,
cinnamon bun, almond croissant

Banana bread (slice)   \$53,50/dz

Energy Cubes 53,50 \$/dz

Choice of: Pecan-maple,
cranberry-almond  ,
pumpkin-chocolate-coconut  ,
almond-dates-kombu   

Homemade brownies   \$59,50/dz

Mini beet cake   \$59,50/dz

Savory bistro pastry 59,50 \$/dz

Choice of: tomato, leek, spinach

PAUSES


Snacks à la carte-continued


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


Healthy muffin 59,50 \$/dz


Choice of: oat blueberry chia, oat
banana apricot coconut, bran
raspberry raisins or bran cranberry
flax seed

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

Almond cake  59,50 \$/dz


Lemon-poppy 59,50 \$/dz
seed cake 

Madeleines  59,50 \$/dz

Homemade scones 72,50 \$/dz
Choice of: cranberry orange,
blueberry lemon confit, chocolate duo
or salted herbs-Hercule cheese 

Granola galette   79 \$/dz

Individual snacks

Yogurt  \$3,25

Cheddar cheese  \$3,25

Granola bar \$4,25

Cereal bar \$4,25

Almond or trail mix packet \$5

Potato chips , pretzels,
snacks or popcorn \$5,25

Ice cream bar or ice
cream sandwich \$5,50

Häagen-Dazs  ice cream bar \$6,75

Hard boiled eggs  \$39,50/dz

BREAKS

Drinks

Juice

Orange, pomme, canneberge-pomme

\$5,50

Soft drink

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

\$5,50

Montellier sparkling mineral water

Natural, lime, lemon, grapefruit

\$5,50


Onibi


Natural spring water

\$5,50

Homestyle vitamin smoothie

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   

\$5,50

Coffee and tea (min. 3 litres)

Compostable service

\$26,50/L

Ceramic service

\$28,50/L

Water distributor 10L

(price per fill-up)

Compostable service

\$35,25

Glass service

\$57,25

Botanical water 10L

\$81,50

Choice of:

Immunity: Citrus cinnamon – glass service

Antioxidant: Cranberry – glass service

Metabolism: Cucumber mint – glass service

Caffitaly coffee machine \$100/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 vast and we are proud to support the flourishing agri-food industry of our region thanks to a carefully planned 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.

COLD LUNCHES

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

Lunch box Sandwich

\$30,50

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

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 marinated tempeh + \$2

Guacamole, kimchi and peashoots









Végépâté mousse + \$2

Balsamic bruschetta, zucchini ribbons, arugula and vegan mayonnaise







Egg salad

Roasted peppers, feta, arugula

+ *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  
- Carrot salad with edamame, wakame, cilantro, maple dressing  
- Classic tabbouleh 
- Mixture of 7 grains and vegetables, lemon and honey vinaigrette
- Vegetables julienne  

+ *Dessert* (choose one)

- Brownie  
- Colourful macaroons (2)
- Maple chou à la crème
- Carrot cake  
- Apple-cranberry crumble bar
- Nanaimo bar
- Sugar pie bar
- Zucchini and citrus cake  

IN ADDITION

Add a beverage to your meal

Assortment of soft drinks + \$5,50
Coffee, tea + \$26,50/litre

 *Vegan*

 *Gluten Free*







COLD LUNCHES

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

+ *Appetizer* (choose one)

- From the garden: Raw crunchy vegetables with edamame spread  
- Fresh salmon rillettes, marinated turnip 
- Raw vegetable remoulade with Montréal smoked meat 

+ *Dessert* (choose one)

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

IN ADDITION

Add a beverage to your meal

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

Main course

(choose one)

Minimum order of 6

Roasted sweet potato \$34

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

Maciocia Bufflonne Mozzarella \$38

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

Roasted chicken breast \$41

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

Salmon fillet \$44

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  

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  
- Carrot salad with edamame, wakame, cilantro, maple dressing  
- Classic tabbouleh 
- Mixture of 7 grains and vegetables, lemon and honey vinaigrette
- Vegetables julienne  
- Baby potatoes and chorizo, cheese curds, green onions, sundried tomatoes, ranch sauce 

Sandwiches

- Daily assortment on a variety of breads (vegetarian option included)

\$45

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
Coffee, tea + \$26,50/litre

Main course *(choose one)*

Roasted sweet potato   \$38

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

Macioccia Bufflonne
Mozzarella \$41

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

Roasted chicken breast \$45

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

Salmon fillet \$47

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

Shredded duck confit \$49

Rice with kale, apples and sunflower
seeds, carrot and fennel, maple and
tamari vinaigrette 

Escabeche of trout
from Les Bobines \$51

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

Dessert


Seasonal verrine

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  

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  
- Carrot salad with edamame, wakame, cilantro, maple dressing  
- Classic tabbouleh 
- Mixture of 7 grains and vegetables, lemon and spicy honey vinaigrette
- Vegetables julienne  
- Baby potatoes and chorizo, cheese curds, green onions, sundried tomatoes, ranch sauce 

Main course (choose one)

with Chef's selection of seasonal vegetables

Pasta duo: \$48,50

- Tortellone with braised meat, pesto, squash and sundried tomatoes
- Primavera gnocchis or Primavera pennine gluten free (on request)  

Tempeh curry   \$48,50

Lentil-stuffed peppers   \$48,50

Minced chicken breast \$51
Sweet and sour, leeks and pepper

Chicken casserole \$51
with mushrooms with Oka cheese







Turkey two ways \$52
Honey and local mustard

Salmon fillet \$53
Maple and tamari, cashew and vegetables

Braised beef short rib \$59,50
Red wine and pearl onions

Starch (choose one)

With the exception of Pasta duo

- Vegetable barley pilaf
- Mushroom rice medley  
- Roasted baby potatoes  
- Fried yams with green onion
- Bare oat pilaf with dried fruits and legumes
- Primavera pennine  

Desserts

Pastry Chef's selection of mini desserts (2)

Homemade fruit salad


The hot buffet includes a selection of a main course, accompanied by Chef's choice of vegan and gluten-free option. In the case of a selection of two main courses, accompanied by the Chef's choice of vegan and gluten-free option, a surcharge of \$8 per person will apply on the higher price for the entire order.



HOT LUNCHES



Plated table service

*Includes a cold appetizer, a hot main course
and a dessert, with bread roll and coffee, tea*

Appetizer (choose one)

- Beet salad with La Beurasse cheese 

Arugula, carrot ribbons, roasted nuts and
sea buckthorn vinaigrette
- Nordic shrimps and cucumber  

Small corn cake, beet ribbons, Cajun sour
cream and pea shoots
- Shaved fennel and green bean salad  

Orange supremes, dates, maple vinaigrette
and pea shoots
- Legumes salad

Brussel sprouts chiffonnade, radish and cucumber,
raita sauce and Greek pita croutons

 *Fourchette
bleue*

 *Ocean wise*

 *Gluten Free*

 *Vegan*

Main course (choose one)

- Cauliflower steak   \$46,50

Squash purée, lentils ragout, sautéed mushrooms,
roasted tomatoes
- Mushroom ravioli \$47

braised shredded beef
Julienne vegetables and mousseline, creamy
microbrewery beer sauce
- Chicken breast \$53

honey and black garlic sauce
Squash purée, roasted tomatoes and French green beans
- Labrador Pork tenderloin \$54

White vegetables mousseline, fine beans and
roasted sunflower seeds
- Roasted fillet of salmon \$55

with boreal spices
Butternut squash purée, barley stew, julienne carrots,
kale and red onions
- Flat iron steak \$59

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  

Creamy sea buckthorn and pineapple, gruée crumble and
and carrot chiffonade with star anise, orange supreme,
camelina aquafaba meringue
- Zucchini and citrus cake  

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

Operational fees of \$250 (plus taxes) apply to orders
of less than 25 people.

**Maestro
Culinaire**

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File 1-2
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5/1

INVENTAIRE

DATE	HANDMADE DEBIT	AMOUNT	TOTAL PAGE	AVERAGE PER	VENUE
DAY	Approximate	Money	Handmade	Money %	Day
50m	1020	-	520	500	520
12m	850	-	400	54	400
162r	404	-	725	25	725
252r	649	150	799	-	799
256r	724	160	844	50	774
264r	342	-	342	200	185

**Maestro
Culinaire**

Samedi

Muffin 30
Vannee Dess 70
fruit center 12
Fromage Bate 6
Hors d'oeuvre 100

Jambon 6
Dinde 2
Tofu 10
Pancakes 30

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6 Pois Ch



**Maestro
Culinaire**



TERM AND CONDITIONS

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 \$900.00 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 hours maximum
(service offered between 5 PM and 9 PM)
- Reception: 3 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 evaluated 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.

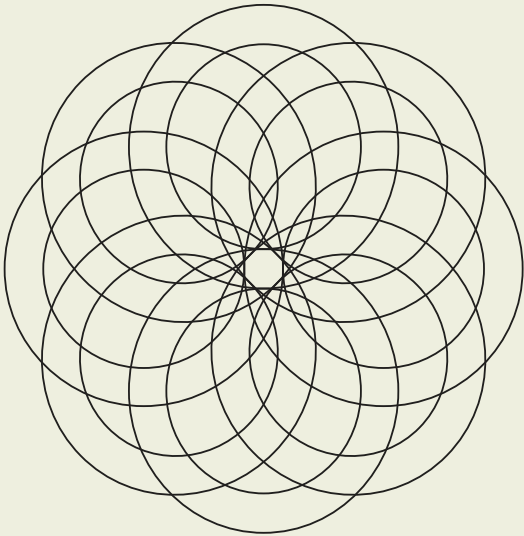
Food and drink prices are subject to a 18% administrative fee and applicable taxes: a 5% goods and services tax (GST) and a 9.975% Québec sales tax (QST). Please note that the administrative fee is a taxable product.

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:

- | | |
|---|---|
| - Good Friday
(Friday before Easter Sunday) | - Christmas Eve
(December 24 th) |
| - Easter Monday
(Monday following Easter Sunday) | - Christmas day
(December 25 th) |
| - National Patriots' Day
(Monday preceding May 25 th) | - Boxing Day
(December 26 th) |
| - Fête nationale du Québec
(June 24 th) | - New Year's Eve
(December 31 st) |
| - Canada Day
(July 1 st) | - New Year's Day
(January 1 st) |
| - Labour Day
(first Monday of September) | - Day after New Year's
(January 2 nd) |
| - 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.

Prices in effect from january 1st to december 31st, 2024.



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

159 Saint-Antoine Street West, 4th floor

Montréal, Québec H2Z 2A7

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info-mtl@maestroculinaire.ca