

Maestro

The splendour of local Savoir-Faire – 2024 edition



Palais
des congrès
de Montréal

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

CONTENTS

5-6 Dinners

Québec-inspired menu
Plated

8-16 Receptions

Combo plates and individual bowls
Hors-d'oeuvres
Cocktail dînatoire
Gourmet counters

18-20 Term and conditions

21 A team at your service



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.



Small braised veal steak

PLATED DINNERS

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

QUÉBEC INSPIRED MENU

The first and only convention centre to offer Aliments du Québec recognized dishes on the menu, we are proud to deliver an experience that shines through Québec's food culture. Combining simple local products and refined flavours, these dishes created by Simon Devost-Dulude, Executive Chef, allow you to discover our culinary diversity.

Appetizer (only one choice)

Nordic shrimp roll

on brioche bread

Seasonal vegetable remoulade with marinated daisy buttons

Roasted beet salad

La Beurasse cheese, camelina oil vinaigrette, maple and garlic croutons

Maciocia bufflonne mozzarella

Heirloom tomatoes, croutons, lemon oil and micro basil

Escabeche of trout from Les Bobines

Crisp vegetables, seaweed pesto cream

Dessert

Local apple confit

with sweet clover essence

Ice cider caramelized apple coulis, squash cake and boreal Chantilly

Main course (only one choice)

Roasted butternut squash

\$74

Warm 5 grain salad with dried cranberries, vegan cheese and herbed oil

Nagano pork tenderloin medallion

\$77

with Oka cheese, honey and Rouge Gorge vermouth demi-glace

White vegetable mousseline, julienne of carrots and roasted red onion

Trout from Les Bobines

\$79

Gaspésie herbed cream

Hulless oats pilaf, maple carrot and squash mousseline

Game stuffed quail

\$82

Monna & Filles blackcurrant liquor sauce

Île d'Orléans potato purée with black garlic, asparagus and small onions

IN ADDITION

Add a hot appetizer to your meal

Gaspésie hulless oats arancini

+ \$16

Crab and sea lettuce

Small braised veal steak + \$16

Parsnip purée, morel mushroom ragout, fried shallots and Charlevoix sausage



Products subjects to availability. Substitution for similar product are possible. Operational fees of \$250 (plus taxes) apply to orders of less than 25 people.

DINNERS

Table service

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

Main course (only one choice)

Chicken breast \$69

with brie and mushrooms
Dauphine potatoes, celeriac purée and fine beans

Stuffed chickpea crêpe \$69

Wilted cabbage, carrot salsa, corn, green onions and dill

Fennel and citrus roasted cod \$75

White bean stew, baby vegetables and braised cabbage

Duck leg \$79

with dune pepper and microbrewery beer
Braised cabbage, leek French toast, wilted carrot

Pork confit (cheek & osso bucco) \$81

maple, apple and tamari sauce
Sweet potato mousseline with green onion, lentil and asparagus stew

Veal roast \$85

Sautéed mushrooms, cherry tomatoes on the vine, cheese curd, mashed potatoes, kale and root vegetables

Caribou beef flank steak \$88

Cipollini confit, sweet onion mousseline, potato gratin, julienne carrots and arugula

Appetizer (only one choice)

Savoury Riopelle de l'Isle cheese

fine herb cheesecake
Roasted bell pepper coulis, marinated vegetable salpicon, microgreens

Ratatouille

and white bean mousseline tartlet
Micro arugula, roasted pumpkin seeds, squash vinaigrette

Rabbit rillettes

Beet purée, apple mousse, crumbled blue cheese and maple crouton

Layered beet

and maple smoked salmon
Apple, fennel and lemon confit salad, pea tendrils

Roasted beet salad

Creamy white beans with miso, lamb's lettuce, camelina oil vinaigrette, maple and garlic salted croutons

Dessert (only one choice)

White chocolate

and lemon crèmeux
Sweet fern lemon jelly, graham crumble, blackberries and confied lemon peel

Malted chocolate

and Morello cherry
Malted chocolate crèmeux infused with balsam poppler, chocolat cake, Morello cherry compote, smoked almond nougatine

Vanilla pavlova

Seabuckthorn garnish, compote of Quebec berries, coulis and light cream

Apple and local spiced rum

Apple cake moistened with a Quebec brown rum syrup, candied squash, sweet clover Chantilly, caramel sauce

Buckwheat delight

Chicoutai crèmeux, maple crumble, aquafaba meringue with roasted camelina seeds



Malted chocolate and Morello-cherry

RECEPTION

Self-served stations

Dishes assembled in the kitchen, for those who prefer to avoid self-service trays.

Québec combo plates \$36

(minimum 100 guests)

Bleu fumé de St-Benoit savory cheesecake, honey marinated mushrooms 

Apple and celery salad with Alfred le Fermier shavings 

Hot-smoked Lac Brome duck breast, endive and dried fruit cream 

2 oz of Québec cheeses

2 oz of Québec charcuteries

Brioche bread roll

Individual bowls and verrines

Niçoise - style bowl \$22

Albacore tuna loin tataki, brown rice, green beans, tomatoes, cucumber, hard boiled egg, green onions, maple croutons, soy-maple-mustard vinaigrette (minimum 20)

Power bowl \$22

Spelt, diced beets, crumbled goat cheese, minced kale, dried cranberries, tempeh, citrus-yellow beet vinaigrette (minimum 20)

Small verrine roasted eggplant hummus \$48/dz

Carrot salad and herbed radishes (minimum 3 dozen)

Small verrine cubed gravlax \$52/dz

On avocado cream with cucumber and beet salad (minimum 3 dozen)

Verrine of raw crudités \$92,50/dz

Chef's choice of dip (minimum 3 dozen)

 Vegan

 Gluten Free

RECEPTION

Hors- d'oeuvres

Served by our staff or self-service

Quartier des spectacles selection

\$46/dz

(minimum 3 dozen for each variety)

Quartier du musée selection

\$49/dz

(minimum 3 dozen for each variety)

Quartier international selection

\$53/dz

(minimum 3 dozen for each variety)

Quartier latin selection

\$63/dz

(minimum 3 dozen for each variety)

Hot

Truffled mac n' cheese croquette

Smoked meat egg roll

Samosa

Falafel  

Caramelized onion and
Oka cheese tartlet

Feta and sundried tomato triangle

Manchego and chorizo croquette

Cabbage and caramelized onion roll

Nobashi shrimp

Bacon and cheese date

Small gochujang chicken skewer
Kimchi mayonnaise

Beef Wellington bite

Tempura-style salmon marinated
in miso and maple
Ponzu sauce

Lobster and foie gras arancini

Princesse scallops with seaweed pesto

Cold

White bean hummus cup 
Kale, lemon confit and sundried tomatoes

Mediterranean pita
Dill, radish and creamy feta

Chorizo and pineapple skewer


Cucumber  
Parsnip mousseline and curried tofu

Polenta cup
Pesto green vegetable mousse

Puff pastry with venison mousse,
morello cherries and whisky

Salmon gravlax concassé
Creamed goat cheese on endive leaf

Spoonful of edamame mousseline  
Maple wakame salad

Spoonful of beets 
Goat cheese and citrus

Prosciutto, bocconcini and
melon skewer

Duck rillettes
Smoked duck and ground cherry

Glazed smoked salmon bite
Savory whipped cream

Lobster bite
Blini and two-tomato bruschetta

Watermelon brochette
Doré-Mi cheese with fresh mint

Crab and truffle remoulade
on brioche bread

RECEPTION

Pub-style bites

(minimum 3 dozen for each variety)

Feta and spinach phyllo (Spanakopita)	\$40/dz
Chicken wing ribs-style sauce	\$40/dz
Cod nugget with tartar sauce	\$40/dz
Deep-fried cheese ravioli spicy tomato sauce	\$40/dz
Jalapeño popper	\$42/dz
Small chicken quesadilla cone	\$46/dz
Mini grilled cheese: Brie - cranberry or Oka - apple - almond - honey	\$46/dz
Tempura cauliflower	\$49/dz
Breaded artichoke and goat cheese	\$53/dz



RECEPTION

Cocktail dînatoire stations

Service-staff-assisted

Price starting at \$88/person

Ask your representative for details.

*choose three (3)
themed stations
amongst the
following*

(Minimum 100 guests)

Of the Sea (cold)

Prepared at the station: Salmon tartare

Smoked trout, seafood rillettes,
smoked mackerel

Gravlax croutons with green pea mousse
and pickled onions

Mini Nordic shrimp rolls

Fresh fennel and green bean salad

Of the Sea (hot)

Prepared at the station: Mussels marinières

Fish & kettle chips, lemon and tartar sauce

Mini crab cakes with lemon remoulade sauce

Coquilles St.Jacques style cupola

Clam chowder

Mexican

Prepared at the station: Beef
enchilada casserole

Pulled pork or fish tacos, Mexican-style
coleslaw, avocado crema

Mini chicken quesadilla cones

Nachos, salsa and queso sauce

Corn and black bean salad

Asian

Prepared at the station: Green papaya and
shrimp salad, poké sauce

Ramen bar, noodles with:

Duos of broths: miso-vegetable
and miso-chicken

Garnishes : chicken, kimchi, hardboiled egg,
green onions, tofu, spinach, sesame oil

Imperial rolls, homemade sweet chilli sauce

Steamed and fried dumpling

Sprouted bean, carrot, wakame and
edamame salad

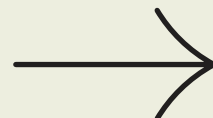
Mediterranean (vegetarian)

Prepared at the station: Saganáki
Flambéed Kefalograviéra cheese, served
with lemon and croutons

Tomato, eggplant and cauliflower tabouleh

Roasted pita and sesame straws, hummus
and tzatziki

Marinated feta, olives and nuts



RECEPTION

Cocktail dînatoire sur stations - suite



Avec assistance de notre personnel

Italian

Prepared at the station: Pasta (choose 2)

Four-cheese ravioli with basil pesto and sundried tomato julienne

Margherita with chorizo and grilled peppers, rosée sauce

Pennine primavera, tomato sauce with herbs and sautéed vegetables  

Focaccia pizza with grilled vegetables

Agnolotti fritti, spicy tomato sauce

Beef polpette in Neapolitan pesto sauce

Caprese skewer

Deli

Prepared at the station: Montréal smoked meat sandwich

Poutine

Chicken wings

Mac'n cheese bite

Coleslaw



RECEPTION

Themed Gourmet counters



Seasonal sweet tables

(minimum 100 guests)

Spring \$20

Sucre à la crème 

Maple marshmallows and meringues 

Honeycomb toffee  

Maple tartlets

Pouding chômeur

With maple milkshake + \$5

Summer \$20

Fresh strawberries with Chantilly, cream and powdered sugar 

Chocolate-dipped strawberries 

Strawberry cheesecake bites 

Strawberry marshmallows and macaroons 

With strawberry milkshake + \$5

Fall \$20

Apple-pumpkin-salted caramel cream puffs

Candied squash, oat crumble verrines

Candy apples  

Apple-cranberry tartlets

Tatin-style tartlets

With apple-caramel milkshake + \$5

Winter \$20

Rocky Road brownie bites 

Marshmallows and homemade fudge 

Chocolate lollipops 

Chocolate ganache tartlets 

With chocolate milkshake + \$5


Montréal experience

Staff-assisted (Subject to availability)

Mr. Puffs \$17,50

(minimum 130 guests)

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

Requires an attendant: \$58/hour, minimum 3 hours.

Fairmount Bagel \$22

(minimum 120 guests)

Opened in 1919, it is the first bagel bakery in Canada. Their famous bagels are shaped by hand and cooked over a wood fire according to the traditional ancestral method.

Classic sesame bagel : smoked salmon, cream cheese, capers, marinated red onions, fresh lemon

Requires an attendant: \$58/hour, minimum 3 hours.

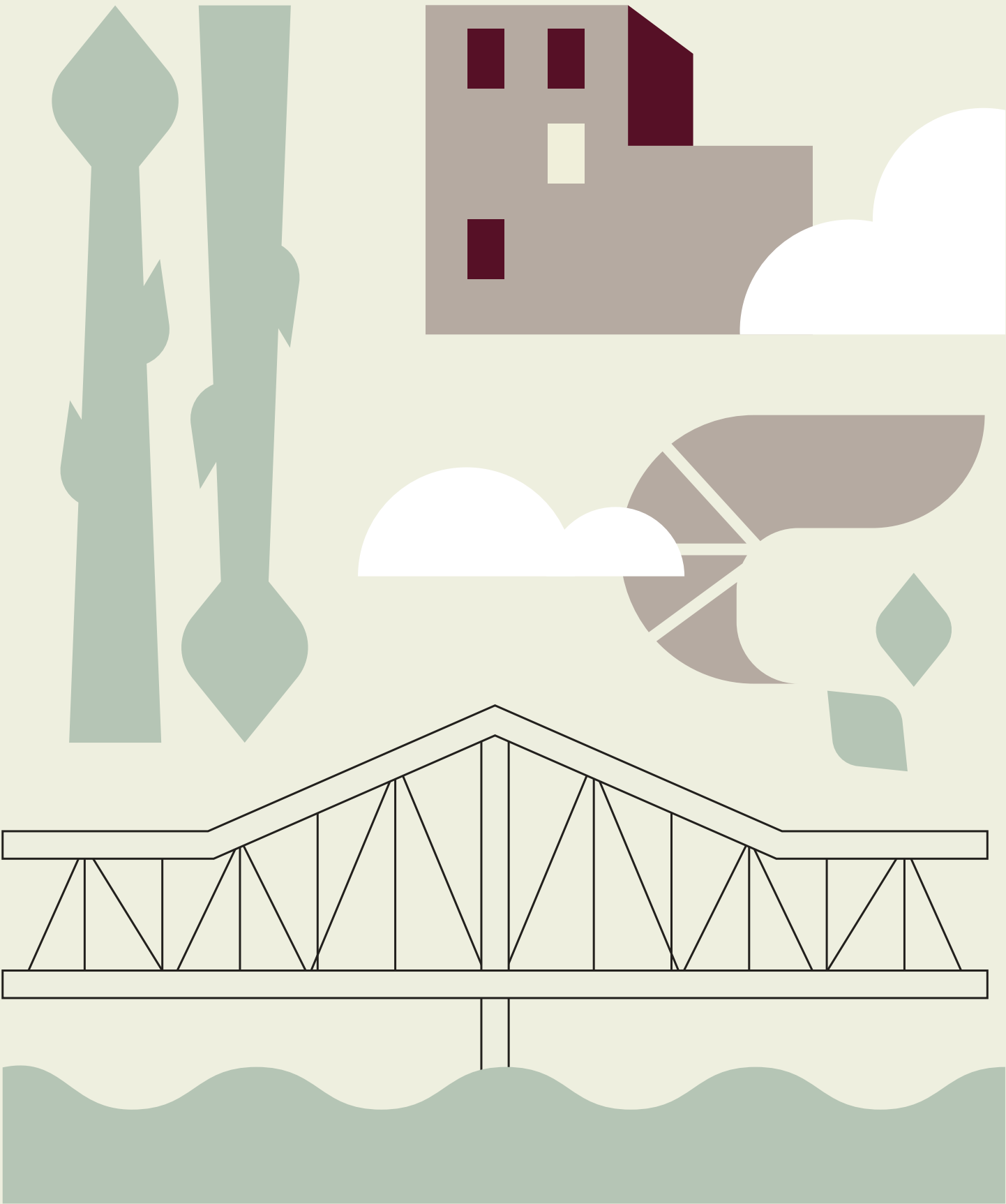
Schwartz Smoked Meat \$26,50

(minimum 100 guests)

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

Includes 1 attendant-carver per 250 guests



RECEPTION

Gourmet counters à la carte

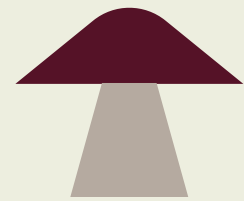
*Service-staff-assisted (Subject to availability)
Price per person, unless otherwise specified.*

Charcuteries and marinades	\$13/pr	Candy bar	\$33/lb
Served with crackers (minimum 25 portions)		Includes installation and all presentation containers such as bowls, vases and serving utensils, as well as 2 oz. compostable cups. (minimum 10 pounds)	
Cheese and dried fruit	\$13/pr	Bavarian-style mini pretzel	\$65/dz
Served with crackers (minimum 25 portions)		Served with honey-mustard sauce, maple-smoked mustard sauce (minimum 5 dozen)	
Poutine	\$13,25	Beef sliders	\$79/dz
The Classic : cheese curds, classic sauce on golden fries or spicy potato wedges		Served with Oka cheese, pickles and BBQ dijonnaise (minimum 5 dozen)	
La Québécoise : cheese curds, venison, mushrooms, peppery beer sauce on golden fries +5 \$		Pizza-focaccia	\$180
Flavors of India : cheese curds, "garam masala" style sauce on golden fries +3\$		Homemade pizza-focaccia with olive oil. Your choice of:	
(minimum 25 portions, per variety)		<ul style="list-style-type: none">- Tomatoes, olives, onions, parmesan- Grilled vegetables and pesto	
Oktoberfest	\$17,50	(yields 48 pieces)	
European-style smoked sausages, brioche bread, sauerkraut, classic mustard and hot mustard		Sushis	\$302,50
(minimum 25 portions)		Selection of maki rolls with pickled ginger, wasabi and soy sauce (assortment of 80 pieces - 4 varieties)	
Oriental-style noodles	\$20	Greek-style chicken	\$322
Served in Asian food boxes with sautéed vegetables and choice of chicken, Nordic shrimps or tofu		Marinated and grilled small chicken brochettes : Greek pita bread and tzatziki sauce	
(minimum 40 portions)		(60 units)	
Cobb salad bar	\$22	Popcorn	\$880
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		Popcorn for 500 guests.	
(minimum 25 portions)		Includes carnival-style popcorn machine, paper bags and an operator for a block of 3 consecutive hours.	
Salmon	\$23	Extra hours billed separately	
Smoked salmon and gravlax, fresh lemon, olive oil, capers, marinated red onions, rye bread and dill whipped cream cheese			
(minimum 25 portions)			

RECEPTION

Carving stations

These stations require an attendant
Price per person, unless otherwise specified.*



Turkey breast \$22

marinated in beer and juniper berries
Bread rolls, Dijon and rosemary sauce and cranberry
beet chutney
(minimum 20 portions)



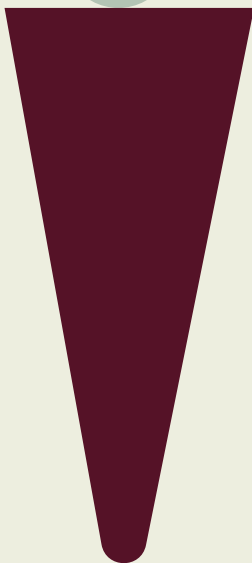
Smoked shoulder ham \$22

Bread rolls, sweet and hot mustard, maple syrup
and horseradish
(minimum 20 portions)



Rosemary and citrus roasted leg of lamb \$25

Herb focaccia and preserved lemon sauce
(minimum 20 portions)



Roast beef tenderloin \$510

with steak spice, thyme and horseradish
Bread rolls, hot mustard
(yields 20 portions)

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

Clipboard 1: Lundi

Clipboard 2: Mardi

Clipboard 3: Mercredi

Clipboard 4: Jeudi
Maestro Culinaire
 Menu
 Pain d'œuf 12-15-40
 entrée Sœuf 700
 Soupe + Bœuf 7
 Salades 80
 Quenelles 100
 Soupe plateau 150
 Vœuf Bœuf 80
 Salade 112
 Salade 112
 Salade 112
 2550

Clipboard 5: Vendredi
Maestro Culinaire
INVENTAIRE
 N° 30

DATE	INVENTAIRE DEBIT	ADJUST	TOTAL POSE	INVENTAIRE FIN	INVENTAIRE DEBIT
5/11	1020	-	520	500	520
12/11	454	-	400	54	400
18/11	800	-	725	25	725
25/11	649	150	799	-	799
2/12	724	100	824	50	774
9/12	302	-	342	200	185

Clipboard 6: Samedi



Clipboard 7: **Maestro Culinaire**

Clipboard 8: **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 \$600.00 net (open bar or cash bar), a labour fee of \$58.00/hour, for a minimum of three (3) hours, will be charged (applicable for each bar). Bar service will be open for a maximum of three (3) consecutive hours.

It is prohibited by law to sell alcoholic beverages to any person under the age of 18. Alcoholic beverages will be served in accordance with the regulations of the Québec Alcohol, Racing and Gaming Control Commission. To protect customers, employees of Maestro Culinaire are obligated to refuse service to any person showing signs of inebriation or intoxication.

Meal services

Receptions with food service begin when the doors open (at the time specified in the contract) and end once coffee service is concluded.

- Breakfast: 2 hours maximum
(service offered between 6:30 AM and 9:30 AM)
- Lunch: 2 hours maximum
(service offered between 11 AM and 2:30 PM)
- Dinner: 3 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.

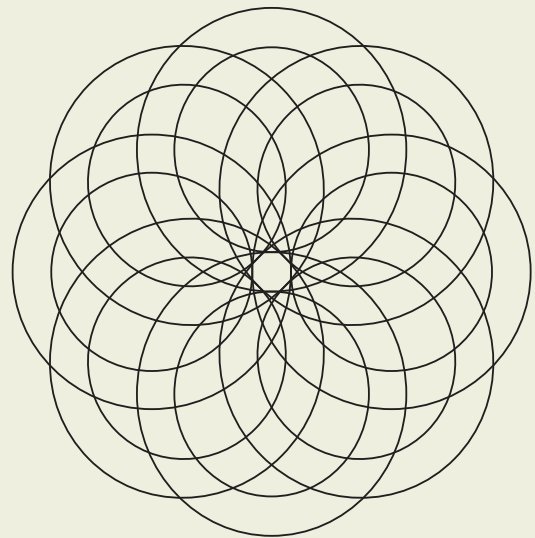
Food and drink prices are subject to a 18% administrative fee and applicable taxes: a 5% goods and services tax (GST) and a 9.975% Québec sales tax (QST). Please note that the administrative fee is a taxable product.

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

Phone: 514 871-3111

info-mtl@maestroculinaire.ca