



The beauty of local craftsmanship

Daytime Menu

2026 Edition

**Maestro
Culinaire**

THE PLEASURE OF PLEASING YOU

It is with great pleasure that we present our selection of menus, specially crafted to suit everyone's tastes and expectations. Our dishes, both creative and flavorful, always embody our commitment to showcasing local products, with a constant focus on eco-responsibility.

We continue to rely on the finest available resources and nurture the long-standing, genuine relationships we maintain with local suppliers. The rigor of our work and the excellence of our creations are reflected in the expertise and dedication of every member of our team.

Already proud of our cuisine, we continuously strive to further elevate our standards of quality and food safety. The trust you place in us, dear guests, deserves our very best at all times.

We look forward to welcoming you to our table and providing you with an unforgettable dining experience!

Simon Devost-Dulude
Executive Chef



TABLE OF CONTENTS

5-6	Breakfasts Breakfast boxed meals Cold buffet Plated Hot buffet
9-11	Breaks Themed stations À la carte Beverages
13-21	Lunches Sandwich boxed meals Executive boxed meals Cold buffet Express plated lunch Hot buffet Plated
23-24	Terms and conditions
25	A dedicated team at your service

Accreditations





COLD BREAKFASTS

Breakfast Boxes

(minimum 6 per variety)

Continental breakfast

\$ 20.50

Chef's choice of breakfast bread

Hard-boiled egg ●

Cheese ●

Whole seasonal fruit ●○

Breakfast sandwich

\$ 24

Egg salad sandwich on brioche bun,
lettuce and cheddar cheese

Individual yogurt ●

Whole seasonal fruit ●○

Breakfast buffets

Served with coffee and tea
(minimum 25 people)

The Essential

\$ 30

Orange juice

Fruit salad ●○

Chef's choice of breakfast bread*

Assortment of mini pastries*

Yogurt * ●

The Powerful

\$ 32

Orange juice

Hard-boiled eggs ● and five-cheese mini omelets

Mild cheeses: ● cheddar, brie, Swiss, herb Havarti with crackers

Fruit skewers ●○

Assortment of healthy mini muffins*

The Cozy

\$ 32.50

Orange juice

Build-your-own oatmeal station: fresh berries, almond milk
(or 2% milk), flax seeds, chia seeds, coconut, maple syrup

Choice of: thin crêpes filled with apples and cranberries,
blueberry pancakes or chocolate-filled waffles

● Gluten free

○ Vegan

*Gluten-free, vegan or lactose-free alternatives are included
in the package upon prior request.



HOT BREAKFASTS

Plated table service

Served with orange juice, coffee and tea
Basket of mini pastries (2)
Butter and preserves

French toast

French toast with ham, smoked Gouda and asparagus,
served with maple syrup

\$ 39

Egg casserole ●

Scrambled eggs with ricotta, herb potato patty,
turkey chipolata sausage, sautéed bell peppers
and onions

\$ 40

Buffet

(minimum 25 people)

Served with orange juice, coffee and tea
Assortment of mini pastries and healthy
mini muffins*
Butter and preserves
Sliced fruit ● ○

Two (2) sides of your choice:

- Bacon ●
- Turkey bacon ●
- Turkey chipolata sausage ●
- Smoked ham ●
- Tempeh and marinated bacon-style mushrooms ● ○ + \$5
(minimum 25 portions)
- Vegan sausage patties ● ○ + \$5
(minimum 25 portions)

One (1) potato dish of your choice:

- Herb-roasted potatoes ○
- Rösti-style potatoes ● ○
- Roasted baby potatoes with onion
and smoked paprika ● ○

Classic Scrambled Eggs \$ 42

Frittata \$ 43.50

Choice of one (1):

- Cheese, bacon lardons and mushrooms ●
- Garden-style (vegetables and cheese) ●
- Egg whites, spinach, caramelized onions
and goat cheese ●

Eggs Benedict,

olive oil hollandaise sauce

\$ 44

Choice of one (1):

- Classic with ham
- Florentine with kale
- Chorizo and herb Havarti + \$2.60
- Smoked salmon + \$4.65

Cheddar cheese omelette ● \$ 44.25

Vegan scrambled eggs ● ○ \$ 44.25

Breakfast wrap

Eggs, cheddar, sautéed vegetables

\$ 45.50

Egg casserole

Choice of one (1):

Mediterranean-style ●

tomato compote, bell peppers, onions,
chickpeas and feta cheese

\$ 44.50

European-style

smoked salmon, goat cheese,
béchamel sauce and spinach

\$ 46.50

● Gluten free

○ Vegan

An operational fee of \$250 (plus taxes) applies to orders of fewer than 10 people.

*Gluten-free, vegan or lactose-free alternatives are included in the package upon prior request.



BREAKS

Themed Stations

Served with coffee and tea
(minimum 25 portions per variety)

Sweet \$ 19.50

Old-fashioned maple donuts ○
Mini waffles, whipped cream and berries
Brownies with cocoa nibs ●○

Savoury \$ 19.50

Crudités, Chef's choice of dip ●
Chips and snack mix
Cheese platter ●
Cucumber and mint infused water

Boost \$ 23

Yogurt and berry smoothie,
protein-enriched
Assortment of energy cubes, fruit jellies
and crispy two-chocolate squares*
Vegetable and cheese skewers ●

Vibrant \$ 23

Assortment of mini fruit scones
and madeleines*
Yogurt parfaits, muesli,
fruit compote ●
Watermelon and basil infused water

Healthy \$ 23

Plant-based mango and peach smoothie
with mild seaweed and maple ●○
Fruit skewers ●○
Mini beet cakes with cherry jelly ●○

Individual snacks

Yogurt ● \$ 3.50

Cheddar cheese ● \$ 3.50

Granola bar \$ 4.30

**Bag of almonds or
Trail mix** \$ 5

**Chips ●, pretzels,
snack mix
or popcorn** \$ 5.35

**Häagen-Dazs
ice cream bar ●** \$ 6.90

● Gluten free ○ Vegan

**Gluten-free, vegan or lactose-free alternatives
are included in the package upon prior request.*

BREAKS

À la carte snacks

(minimum 10 units per item, except for items sold by the dozen)

Whole fruit ●○ \$ 2.65

Apple, banana, orange

Fruit skewer ●○ \$ 7.90

Sliced fruit ●○ \$ 7.90

**Vegetable and
cheese skewer** ● \$ 7.90

Crudités ● \$ 7.90

Chef's choice of dip

**Overnight oats
in a Mason Jar** \$ 9.25

Soy milk, chia, maple, cocoa and coconut ●○
or milk, yogurt, maple and berries

**Breakfast Sandwich
on English muffin** \$ 10.50

Egg, bacon and cheese / egg, ham and cheese /
egg, sausage and cheese / egg and cheese

Cookies \$ 31.50/dz

Double chocolate / triple chocolate /
trail mix (oatmeal) / salted caramel and chocolate

Stuffed Beignets \$ 31.50/dz

Chocolate and hazelnut / red berries / caramel

**Homemade granola
cookie** ●○ \$ 79/dz

Hard-boiled eggs \$ 39.75/dz

Breakfast breads (slice) \$ 42/dz

Choice of: banana and chocolate/ lemon
and sweet clover/ raspberry and cranberry/
apple, nut and maple or squash and kombu

Banana bread (slice) ●○ \$ 55/dz

Mini pastries \$ 42/dz

Croissants, multigrain croissants,
chocolate croissants, assorted Danishes

Pastries \$ 59.50/dz

All-butter croissants, chocolate croissants,
cinnamon buns, almond pastries

Old-fashioned donuts ○ \$ 59.50/dz

Liège waffles \$ 59.50/dz

Bundt-style cakes \$ 59.50/dz

Choice of: chocolate and hazelnut or raspberry

Savory mini madeleines \$ 45/dz

Choice of: pesto and Parmesan
or cheddar and Emmental

Energy cubes \$ 55/dz

Choice of: pecan and maple ● /
cranberry and almond ●○ /
nut, pumpkin, chocolate and coconut ●○ /
almond, date and kombu ●○ /

**Brownies with
cocoa nibs** ●○ \$ 59.75/dz

Mini beet cakes ●○ \$ 59.75/dz

Savory bistro pastries \$ 59.75/dz

Choice of: tomato and olive/
leek and Parmesan/ spinach and feta

**Mini upsidedown banana
and sweet clover cakes** ●○ \$ 59.75/dz

Cakes \$ 59.75/dz

Choice of: almonds or matcha tea ●

● Gluten free ○ Vegan

Homemade healthy mini muffins \$42/dz

Choice of: oatmeal, banana and apricot /
buttermilk, blueberry, chocolate chip and chia /
bran, cranberry and flaxseed

Homemade healthy muffins \$59.75/dz

Choice of: oatmeal, banana and apricot /
buttermilk, blueberries, chocolate chips and chia /
bran, cranberries and flax seeds

Mini raspberry and lemon muffins ● ○ \$45/dz**Raspberry and lemon muffins** ● ○ \$62/dz**Classic madeleines** ● \$59.75/dz**Homemade mini scones** \$55/dz

Choice of: lemon and blueberry
or orange and cranberry

Homemade mini apricot & balsam poplar scones ● ○ \$59.75/dz**Savory mini scones** \$55/dz

Cheddar and bacon
Goat cheese, honey and nuts ●

Pretzel sticks \$42.50/dz

Honey mustard and spicy mayonnaise

Beverages

Juice \$5.50

Orange / apple / strawberry and kiwi /
pineapple, passion fruit and mango

Soft drinks \$5.50

Pepsi, Diet Pepsi, 7Up, Diet 7Up, iced tea

Montellier natural spring water (sparkling) \$5.50**North Water, natural spring water** \$5.50

Reusable bottle

Homemade smoothies \$6

(minimum 25 portions per variety)

per portion

- Amazake smoothie, plant-based milk, banana and strawberry ● ○
- Yogurt and berry smoothie, protein-enriched ●
- Plant-based mango and peach smoothie, sea vegetables and maple ● ○

Coffee and tea

(1 litre = 5 coffees or teas)

(minimum 3 litres)

Compostable or ceramic option

Organic and fair-trade coffee

\$28.50/L

\$32/L

Filtered water, 10L dispenser

(10L = 40 servings)

(price per refill)

Compostable service

Glassware service

\$35.50

\$57.50

Infused water, 10L dispenser

(10L = 40 servings)

(price per refill)

Compostable service

Glassware service

• Cucumber and mint

• Watermelon and basil

• Labrador tea and maple

\$59.50

\$81.50

Nespresso coffee machine rental \$250/Jour

Ideal for moderate coffee consumption,
groups up to 200 people

Includes milk, sugar, stir sticks
and compostable cups

Espresso capsules \$4.50**Barista service**

(price upon request)

Ideal for a specialty coffee offering



DID YOU KNOW...

LOCAL PURCHASE

The gastronomic offerings of our terroir are vast, and we are proud to support our region's thriving agri-food industry through a carefully planned menu that reflects the growing eat-local trend.

Our team works diligently to showcase local producers, whether through active participation in the Fourchette bleue program, Aliments du Québec au menu certification, or exclusive sourcing of Quebec flours (Les Moulins de Soulanges and La Minoterie des Anciens Inc.).

SUSTAINABLE DEVELOPMENT

The Palais des congrès de Montréal is the leading showcase for experimentation and promotion of urban agriculture technologies and techniques in Quebec, thanks to a large-scale laboratory project dedicated to greening its rooftops.

As a partner in this project, Maestro Culinaire benefits from part of the seasonal harvest. As a result, fresh fruits, vegetables, fine herbs and honey enhance guests' plates.

SOCIAL COMMITMENT

As the Palais serves more than 900,000 visitors annually, with a significant volume of food prepared and served, food surpluses may occur.

It was therefore natural and necessary to establish a partnership with La Maison du Père in order to redistribute these surpluses to the community.

In addition to providing nutritious meals to those in need, this initiative helps reduce the amount of waste generated annually.



COLD LUNCHES

Sandwich Meal Box

Maximum of 2 selections

\$35

For any additional choice, a surcharge of \$2.00 applies to the entire order.

Smoked turkey*

Sun-dried tomatoes, bell peppers, arugula and basil mayonnaise

Salami

Provolone, roasted bell peppers, marinated mushrooms, lettuce and fig balsamic mayonnaise

Roast beef

Havarti, dill pickles, baby spinach and horseradish mayonnaise

Black Forest ham

Brie, lettuce and honey mustard sauce

Baja-style tuna

Roasted corn, bell peppers, green onions, tomatoes, lettuce and chipotle adobo and lime mayonnaise

Shish taouk-style chicken

Marinated in yogurt, sour cream, spices, garlic and lime juice with cucumber, chopped tomatoes, pickled turnip and lettuce

Falafel*

Lettuce, chopped tomato, cucumber, pickled turnip, mint and mild spiced yogurt

Marinated tofu Bánh Mì ○*

Carrot and daikon, cilantro, and sweet chili vegan mayonnaise

Maple and gochujang tempeh ○*

Kimchi, sesame bean sprout salad, and avocado purée

Forest vegetable spread ○*

Red cabbage, marinated eggplant, sprouts and vegan mayonnaise

*Gluten-free bread available upon prior request (+\$2)

All our boxed meals include:

- A composed salad
- A sandwich
- A local cheese (replaced with dried fruit in vegan and gluten-free boxes)
- A dessert
- A sealed set of compostable cutlery a paper napkin

+ *Salad (one selection)*

- Quinoa salad with tomatoes, turmeric cauliflower rice, herbs, and green onions ● ○
- Root vegetable rémoulade ●
- White bean and eggplant salad with two tomatoes ● ○
- Corn, zucchini, feta and fine herb salad with whole grain mustard vinaigrette ●
- Colorful vegetable salad with lemon vinaigrette ● ○
- Mediterranean salad: lettuce, tomato, cucumber, radish, pomegranate, chickpeas and sumac vinaigrette ● ○
- Orzo salad with bell peppers, tomatoes, cucumber, feta and olives
- Baby potato salad with cheese curds, green onions, and green goddess dressing ●

+ *Dessert (one selection)*

- Brownie with cocoa nibs ● ○
- Zucchini and citrus cake ● ○
- Macaron duo
- Apple, blueberry and cherry crisp
- Pastel de nata and berries
- Chocolate, maple and raspberry choux
- Carrot and cranberry cake ● ○
- Maple and molasses sandwich cookie
- Tarte Tatin ○
- Blueberry crumble ● ○

In Addition

(Add a beverage to your meal)

Assortment of beverages + \$5.50
Coffee, tea + \$28.50/liter

Reusable or recyclable boxes*

***In order to reduce the use of single-use plastics, Maestro Culinaire is proud to offer its boxed meals in reusable containers.*

We kindly ask that you encourage your guests to return their containers to the designated collection points after their meal. If more than 5% of the containers are not returned, a fee of \$4.90 per unit, plus taxes, will be charged to the organizers.

COLD LUNCHES

Executive Meal Box

(minimum 6 per variety)

Main dish (one selection)

Roasted sweet potato ● ● \$ 36

Bacon-style tempeh, shredded Brussels sprouts and corn salsa

Macioccia buffalo mozzarella \$ 40

Greenhouse tomatoes, pesto crouton, eggplant orzo, white beans, artichokes and sun-dried tomatoes, zucchini ribbons

Roasted chicken breast \$ 42

Quinoa with black beans, corn and bell peppers, squash vinaigrette, caramelized pumpkin seeds with maple and smoked paprika

Salmon fillet \$ 45

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

Oka and Brie l'Extra cheeses

served with fruit

Brioche bun, croutons and butter

In Addition

(Add a beverage to your meal)

Assortment of beverages + \$5.50

Coffee, tea + \$28.50/liter

Reusable or recyclable boxes*

**In order to reduce the use of single-use plastics, Maestro Culinaire is proud to offer its boxed meals in reusable containers.*

We kindly ask that you encourage your guests to return their containers to the designated collection points after their meal. If more than 5% of the containers are not returned, a fee of \$4.90 per unit, plus taxes, will be charged to the organizers.

All our boxed meals include:

- An appetizer
- A main course
- A local cheese (replaced with dried fruit in vegan and gluten-free boxes)
- A brioche bun with butter
- A dessert

+ Starter (one selection)

- From the garden: crunchy vegetables with edamame spread ● ●
- Fresh salmon rillettes and turnip marinade ●
- Raw vegetable remoulade and Montreal smoked meat ●

+ Dessert (one selection)

Maple Chantilly with apples, caramel, and maple crumble ●

White chocolate crèmeux, compotie voyageuse, strawberry medley, and almond crumble. ●

Dark chocolate quenelle with sweet clover, berries and cocoa nib crumble ● ●

Exotic quenelle, sweet gale coulis and banana crisp ● ●

Zucchini and citrus cake ● ●

Meal bowls

\$ 28

(minimum 25 per variety)

Served in recyclable containers

Chicken

romaine lettuce, couscous, crispy pita, pomegranate, cucumber, tomato, feta, parsley, mint, sumac and tahini dressing

Salmon

rice vermicelli and wakame, fried shallots, cilantro, cucumber, pickled radish, edamame, carrot and ginger dressing

Marinated tofu

sweet potato noodles, kimchi, sesame, green onions, cucumber, sesame bean sprouts, carrot and gochujang maple dressing

COLD LUNCHES

Buffet

(minimum 25 people)

Served with coffee and tea

Starter *(one selection)*

Crudités platter:

- Classic homemade hummus ● ○
- Roasted pepper hummus ● ○
- Ranch dip ●

Soup of the day and dinner roll

Garden salad

Mixed greens, carrot ribbons, tomatoes and cucumber, olive oil, balsamic vinegar and dressing of the day

Composed salads

(two selections)

Quinoa salad with tomatoes, turmeric cauliflower rice, herbs, and green onions ● ○

Root vegetable rémoulade ●

White bean and eggplant salad with two tomatoes ● ○

Colorful vegetable salad with lemon vinaigrette ● ○

Mediterranean salad: lettuce, tomato, cucumber, radish, pomegranate, chickpeas and sumac vinaigrette ● ○

Orzo salad with bell peppers, tomatoes, cucumber, feta and olives

Baby potato salad, with cheese curds, green onions, and green goddess dressing ●

Sandwiches

Chef's selection of sandwiches on assorted breads (vegetarian option included) **\$48.50**

Vegan and gluten-free sandwich ● ○ + \$2

Desserts

Pastry chef's selection of mini desserts (2)

Fruit salad ● ○

In Addition

(Add a beverage to your meal)

Assortment of beverages + \$5.50

● Gluten free ○ Vegan

An operational fee of \$250 (plus taxes) applies to orders of fewer than 25 people.

COLD LUNCHES

Express Plated Lunch

(minimum 6 per variety)

Pre-set table service, with cutlery and rolled napkin.
Includes one cold main course, one dessert verrine,
coffee and tea

Main dish (one selection)

Roasted sweet potato ● ○ \$ 39
Bacon-style tempeh, shredded Brussels sprouts and corn salsa

Macioccia buffalo mozzarella \$ 42
Greenhouse tomatoes, pesto crouton, eggplant orzo, white beans, artichokes and sun-dried tomatoes, zucchini ribbons

Roasted chicken breast \$ 46
Quinoa with black beans, corn and bell peppers, squash vinaigrette, caramelized pumpkin seeds with maple and smoked paprika

Salmon fillet \$ 48
Beet couscous, edamame and green onions, radish and cucumber salad, raita sauce and Greek pita

Pulled confit duck \$ 50
Kale rice, apples and sunflower seeds, carrot and fennel, maple and tamari dressing

Bobines trout escabèche \$ 52
Green bean salad, cherry tomatoes and roasted chickpeas with mild spices, crumbled egg, fried capers, red wine caramel vinaigrette

Dessert

Seasonal-inspired verrine

In Addition

(Add a beverage to your meal)

Assortment of beverages + \$5.50
Coffee, tea + \$28.50/liter

● Gluten free ○ Vegan

An operational fee of \$250 (plus taxes) applies to orders of fewer than 25 people.

HOT LUNCHES

Buffet

(minimum 25 people)

Served with a dinner roll, coffee and tea

Starter (one selection)

Crudités platter:

- Classic homemade hummus ● ○
- Roasted pepper hummus ● ○
- Ranch dip ●

Soup of the day and dinner roll

Garden salad

Mixed greens, carrot ribbons, tomatoes and cucumber, olive oil, balsamic vinegar and dressing of the day

Composed salads

(two selections)

Quinoa salad with tomatoes, turmeric cauliflower rice, herbs, and green onions ● ○

Root vegetable rémoulade ●

White bean and eggplant salad with two tomatoes ● ○

Colorful vegetable salad with lemon vinaigrette ● ○

Mediterranean salad: lettuce, tomato, cucumber, radish, pomegranate, chickpeas and sumac vinaigrette ● ○

Orzo salad with bell peppers, tomatoes, cucumber, feta and olives

Baby potato salad, with cheese curds, green onions, and green goddess dressing ●

The hot buffet includes one main course selection, accompanied by a vegan and gluten-free option, chef's choice. If two main courses are selected, along with a vegan and gluten-free option, a surcharge of \$8 per person will apply to the highest priced item for the entire order.

An operational fee of \$250 (plus taxes) applies to orders of fewer than 25 people.

Main dish (one selection)

Served with Chef's choice of seasonal vegetables

Stuffed eggplant rollatini ● ○ \$ 52

White bean and silken tofu basil spread, root vegetable julienne, red pepper coulis and mozzarella-style fauxmage

Vegetable paella with tempeh and plant-based sausages ● ○ \$ 52

Pasta duo* \$ 52

Braised beef ravioli, roasted onions and bell peppers, green peas and sweet onion velouté

Four-cheese stuffed pasta, tomato coulis confit garlic, capers and parsley

Grilled chicken thigh \$ 54

BBQ, maple and apples, braised leeks

Pork duo \$ 58

Gaspior porchetta and roasted pork tenderloin, napa cabbage, leeks and fennel

Roasted turkey \$ 55

Fine herbs, Morin mustard sauce and microbrewery beer

Roasted salmon \$ 56

citrus, maple and whole grain mustard

Tender prime rib \$ 62

coffee, miso and confit onions

Starch (one selection)

*Except for the pasta duo

- Baby potatoes with thyme and duck fat ●
- Basmati rice with herbs and mushrooms ● ○
- Quinoa with corn and black beans ● ○
- Naked oat pilaf ● ○
- Sweet potatoes, fried shallots and green onions
- Roasted potato wedges with caramelized onions ● ○
- Cornbread-style polenta

Desserts

Pastry chef's selection of mini desserts (2)

Fruit salad ● ○



HOT LUNCHES

Plated table service

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

Starter (one selection)

- Pâté en croûte (pork and game), vegetable salad and pickled daisy buds, elderberry vinaigrette
- Vegetable tartare, cauliflower flatbread, sunflower mousseline, roasted vegetable vinaigrette ● ○
- Squash and apple remoulade, Beurrasse cheese and spiced pumpkin seeds ●
- Salmon tataki and green bean salad, miso Kewpie mayonnaise, tamari and maple ●
- Roasted beet, faux foie gras, pickled onions, chioggia slices and croutons ● ○

Dessert (one selection)

- Maple moelleux, sea buckthorn crémeux, and sweet clover Chantilly
- Chocolate cake with coffee ganache, ground cherry compote, chocolate-coffee tuile, and dune pepper ● ○
- Blueberry far breton, lemon Chantilly, macaron, and local honey
- Carrot cake, citrus jelly, pineapple carpaccio with yarrow, pumpkin seed crumble and candied cranberries ● ○
- Sumac angel food cake, Greek yogurt cream, strawberry soup and rhubarb pearls ●
- Exotic crème caramel with sweet clover, whipped ganache, chocolate twigs, and raspberries ○

Main dish (one selection)

Giant three-cheese ravioli \$50

Cauliflower and Parmesan mousseline, roasted vegetables, mushroom velouté, and pangrattato

Seasonal squash \$50

Grilled halloumi, kale and broccoli, dukkah with cachou nuts

Chicken breast \$58

Guerrier spices and caramelized onions, white bean mousseline, roasted carrots and kale

Nagano pork paupiette \$59

Boursin sauce, dauphine potatoes, green beans and mini bell peppers

Bobines trout \$60

Naked oat pilaf, Asian-style sautéed vegetables, miso tamari and maple vinaigrette

Spiced salmon fillet \$59

Red lentils and potatoes, colorful roasted vegetables, fresh herb sauce

Confit duck leg \$61

Mixed greens and seasonal vegetables, squash and camelina oil vinaigrette

All plated meals include one main course selection, accompanied by a chef's choice vegan and gluten-free option. If two main courses are selected, a surcharge of \$8 per person will apply, based on the highest-priced item for the entire order.

● Gluten free ○ Vegan

An operational fee of \$250 (plus taxes) applies to orders of fewer than 25 people.

PLANETARY HEALTH MENU

\$ 56.50

Made in collaboration with

Équiterre

Plated table service

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

Savor the change with a Planetary Health menu born from a collaboration with Équiterre. This menu showcases the best of Quebec:

seasonal vegetables, local legumes, locally grown whole grains, urban farm mushrooms and fresh fine herbs. Designed to be both delicious, nourishing and environmentally responsible, this entirely plant-based menu celebrates Quebec's terroir, local artisans and our commitment to building a more sustainable future.

Because eating well also means taking care of our world, one bite at a time.

● Gluten free ● Vegan

Starter (one selection)

Eggplant salad ● ●

Beet and black beans, silken tofu spread and seaweed pesto

Yellow pea crêpe ● ●

From Pré Rieur, Tournevent beluga lentil salad, colorful vegetable ribbons, chimichurri of the day

Main dish (one selection)

Maple roasted squash ● ●

Medley of grains and legumes (naked oats, buckwheat, black beans and fava beans), sunflower mousseline, chimichurri of the day

Mushroom pavé ● ●

Pan-seared lion's mane, maple and camelina oil confit onions, white vegetable purée, sautéed tempeh lardons and corn

Dessert (one selection)

Buckwheat delight ● ●

Sea buckthorn cream, maple crumble, camelina seed meringue

Corn cake ● ●

Local berry salsa, seasonal flowers, black bean tuiles, whipped cream with comptonie voyageuse and sweet clover, basil pearls

An operational fee of \$250 (plus taxes) applies to orders of fewer than 25 people.



TERMS AND CONDITIONS

The beauty of local craftsmanship – 2026 edition

Exclusive Supplier

Maestro Culinaire is the exclusive foodservice provider at the Palais des congrès de Montréal. Any distribution of food or beverages on the premises of the Palais des congrès de Montréal without prior authorization from Maestro Culinaire will result in the immediate removal of unauthorized products from a booth or meeting room, upon request by the Palais des congrès or its Representative.

The distribution of food and beverage samples is generally not allowed at the Palais des congrès de Montréal. Exceptions may be made for trade shows and conferences directly related to the food industry, upon written request and approval by Maestro Culinaire. In such cases, the products offered and distributed free of charge must not compete with or limit sales by Maestro Culinaire.

To be recognized as samples, these products must align with the nature of the business involved and should be distributed with the intent of introducing them to the public. Free samples are limited to 4 oz of non-alcoholic beverages or food.

Non-manufacturers of products wishing to distribute food (e.g., a bank distributing coffee), or manufacturers wishing to distribute products in a format exceeding the sample volume limit, must pay a compensatory fee to Maestro Culinaire in exchange for waiving its exclusivity rights. The fee amount will be determined by Maestro Culinaire based on the nature and quantity of the product being distributed and must be paid in full before the event.

If the product is alcohol, special guidelines apply.

It is the responsibility of the client/exhibitor to comply with all local regulations concerning health, safety, hygiene, and sanitation.

The guidelines and authorization form are available upon request – **please contact your Representative.**

Menu Planning

For your receptions and business lunches, Maestro Culinaire offers a variety of healthy and creative menus. You can choose from a wide range of meals and beverages presented in our menus, based on your budget and preferences.

Your menu selections must be confirmed in writing thirty (30) days before the event date. Once your menu choices are received, the event manager at Maestro Culinaire will send you a written confirmation in the form of a contract.

To ensure the smooth execution of the event, the client agrees to inform Maestro Culinaire of the final number of guests ('Guarantee') ten (10) business days before the event. Once the Guarantee is received, the costs associated with your order cannot be reduced, even if there is a decrease in the number of guests.

Maestro Culinaire will make every effort to accommodate any increase in the number of guests that may occur after the Guarantee has been submitted; however, any increase greater than 2% will be subject to availability and will incur an additional charge of 10%.

If, on the day of the event, Maestro Culinaire needs to prepare more than the quantity specified in the Guarantee, the meals served will be billed at the contractual retail price with a 25% surcharge.

Custom or Personalized Menu

A research and development fee may apply for any request to create a custom menu, with a minimum notice of ninety (90) days. An additional fee may also apply for any request for items not listed on the published menu, with a notice of forty-five (45) days. 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 does not meet our quality standards.

Certain conditions apply – please inquire with your Representative.

Beverage Suppliers:

Our preferred beverage suppliers are Pepsico, Boréale Beer, and the Noroi Distillery. Please contact your Representative if you need additional information about the products offered and/or the policy regarding the use of other non-listed suppliers

Allergies and Alternative Meals

Handling requests for alternative meals requires special attention, especially when it comes to allergies that may cause severe, even life-threatening, reactions. Maestro Culinaire is committed to offering a wide range of food options.

Our commitment includes meeting the needs of all our guests by addressing specific requirements 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 for preparing guaranteed allergen-free meals. Although we take measures to minimize the risk of cross-contamination, we cannot guarantee that no product has been in contact with an allergen during preparation, handling, or service.

It is essential to provide allergy information to your Representative, no later than the final guarantee deadline, in an Excel document formatted as follows:

Table number | Guest name | Allergy description.

If the information is not provided in the requested format, we cannot guarantee the accuracy of the results.

If, at the time of service, the number of alternative meals required (including vegetarian options) exceeds the number listed on your dietary restrictions list, we cannot guarantee that we will be able to fulfill all requests. However, we will make every effort to meet the needs of our guests. Meals served will be billed at the contractual retail price with a 25% surcharge.

Bars

Maestro Culinaire holds the exclusive alcohol license at the Palais des congrès de Montréal. All orders for alcoholic products (spirits, wine, beer, cider, etc.) must be placed through our services, without exception.

We can operate either an open bar or a cash bar depending on your request. With an open bar, all drinks consumed by guests will be charged to the master account. With a cash bar, your guests will be able to purchase their own drinks at the bar. A hybrid system using drink tickets can also be arranged.

Please note that bottle service is not available.

The operating hours for the bars are from 11:00 AM to 1:00 AM. The last call will be made 30 minutes before the scheduled end of the event.

Please be aware that if bar sales are less than \$900.00 (net) (open or cash bar), a labor fee of \$58.00 per hour, for a minimum of three (3) hours, will be charged (applicable for each bar).

The bar service is limited to a maximum duration of three (3)

The law prohibits the sale of alcoholic beverages to anyone under the age of 18. Alcoholic drinks will be served in accordance with the regulations of the Régie des alcools, des courses et des jeux du Québec. To protect the clientele, Maestro Culinaire employees are required to refuse service to anyone showing signs of intoxication or impairment d'ébriété ou d'intoxication

Meal Services

The duration of a reception with food service begins at the scheduled opening time in the contract and ends with the completion of coffee service.

- Breakfast: 2 hours maximum
(service available between 6:30AM & 9:30PM)
- Lunch : 2 hours maximum
(service available between 11:00AM & 2:30PM)
- Dinner : 3 hours maximum
(service available between 5:00PM & 9:00PM)
- Réception : 3 hours maximum

Beyond these timeframes, or for any extensions due to the program, additional labor fees of \$5.00 per hour per guest will be charged.

To ensure food safety, food stations may remain at room temperature for a maximum of two (2) hours. For all banquet-style catering services (excluding mobile catering), round tables for ten (10) guests will be provided, covered with a white square tablecloth, along with white cloth napkins, glassware, cutlery, and ceramic dishware.

If additional or dedicated labor is required, please discuss this with your Representative during the planning phase: The current labor rate is \$58.00 per hour, with a minimum of three & a half (3.5) consecutive hours.

Mobile Catering Areas

A mobile catering service can be made available for events such as trade shows, exhibitions, and fairs. The location, menu offerings, and operating hours will be evaluated based on the expected attendance, event schedule, and the space allocated by the client. Please note that mobile catering is a supplementary service and is not intended to feed all event participants (for that, please refer to the regular menu offerings).

During the event, in collaboration with the organizer, schedule adjustments may be made based on the attendance rate. Please contact your Representative for further details on all terms and conditions.

Meal and Beverage Prices

All prices are in Canadian dollars (CAD\$) and are per person, unless otherwise specified.

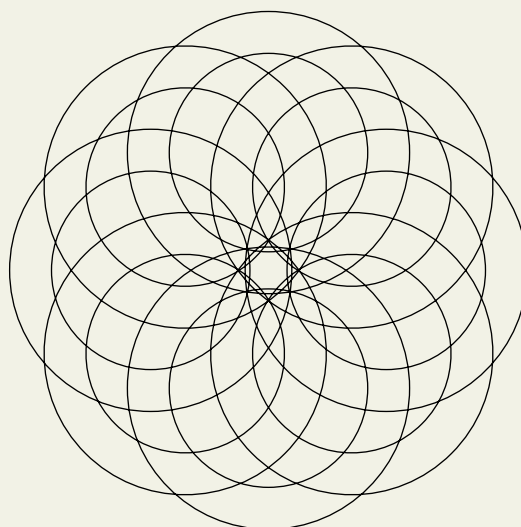
The prices for food and beverages are subject to an administrative fee of 18% and applicable taxes: GST (Goods and Services Tax) of 5% and QST (Quebec Sales Tax) of 9.975%. Please note that the administrative fee is a taxable product.

Prices, taxes, and menus are subject to change without notice.

Events that include catering services and take place on a provincial or national holiday will incur an additional 15% surcharge on the regular menu price.

List of applicable holidays:

- | | |
|--|---|
| - Good Friday
(the Friday before Easter Sunday) | - Christmas Eve
(December 24th) |
| - Easter Monday
(the Monday after Easter Sunday) | - Christmas Day
(December 25th) |
| - National Patriots' Day
(the Monday before May 25) | - Boxing Day
(December 26th) |
| - Saint-Jean-Baptiste Day
(June 24th) | - New Year's Eve
(December 31st) |
| - Canada Day
(July 1st) | - New Year's Day
(January 1st) |
| - Labour Day
(first Monday in September) | - Day After New Year's
(January 2nd) |
| - Thanksgiving Day
(first Monday in October) | |



Billing Policy

Cancellations

Any event canceled within two (2) weeks prior to the event date, for which a contract has been produced and signed, may result in a penalty equivalent to 100% of the estimated charges.

Please note that for special menus or items, a longer cancellation window may apply.

Payment Methods

Preferred method of payment is by wire transfer or check.

Deposit, Account Balance, and Deadlines

A deposit of 90% of the estimated total cost of food and beverages ordered is due no later than thirty (30) days prior to the event.

The remaining balance is due at the time the contract is executed by Maestro Culinaire. Interest of 2% per month, or 24% annually, will be applied to any balance remaining unpaid 30 days after the invoice date. de facturation.



A TEAM AT YOUR SERVICE

Maestro Culinaire is the exclusive food service provider at the Palais des congrès de Montréal.

As a family-owned business, we offer an authentic and personalized approach. Our advisors are reliable and always keep their promises.

Many members of our staff have been with us for over 20 years. Maestro Culinaire benefits from their expertise and undeniable know-how, which make the planning of any event easier.

Contact Us

159 Saint-Antoine Street West, 4th Floor
Montreal, Quebec H2Z 2A7
Phone: 514 871-3111
Email: info-mtl@maestroculinaire.ca