# THE EDIBLES

- **Mini viennese pastries** $31 per dozen
  - Assortment from the Pastry Chef
- **Loaves (slices)** $30 per dozen
  - Banana, raspberry-white chocolate, lemon-poppyseed, nut
- **Mini savory bistro pastries** $31 per dozen
  - Tomato, spinach, leek
- **Granola bars** $3.75 per unit
  - Honey and oats, trail mix
- **Cookies** $21.50 per dozen
  - Chocolate chip, oatmeal-raisin, white chocolate-macadamia nuts
- **Almond biscottis** $23 per dozen
- **Brownies** $51.50 per dozen
- **French pastries** $47 per dozen
  - Assortment from the Pastry Chef
- **Mini cupcakes** $47 per dozen
  - Vanilla, chocolate, Red Velvet
- **“Sucre à la crème” or fudge** $47 per dozen
- **Macarons** $47 per dozen
  - Assortment from the Pastry Chef
- **Truffles or chocolate lollipops** $47 per dozen
  - Assortment from the Pastry Chef
- **Whole fresh fruits** $2.50 per unit
  - Banana, apple, orange
- **Sliced fresh fruits** $6.85 per person
  - Seasonal availability
- **Raw vegetables and Ranch dip** $6 per person
- **Greek pitas and hummus** $5.35 per person
- **Pretzels or chips** $10 per basket 240-255 g
- **Mixed nuts** $30 per bowl 500 g
- **Québec cheeses with crackers** $9 per person (2 oz)
  - Assortment; minimum 10 portions
- **Assortment of sandwiches** $13.25 per person
  - Chef’s selection, includes a vegetarian option
- **Cold hors d’oeuvres** $43.50 per dozen
  - From the Quartier du Musée category, Chef’s selection
  - Minimum 3 dozen
- **Cold hors d’oeuvres – deluxe** $56.50 per dozen
  - From the Quartier Latin category, Chef’s selection
  - Minimum 3 dozen

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**EXHIBITOR FOOD SERVICES**

These items have been selected from our current Catering offer. Prices valid from January 1st to December 31st 2019.

Questions? Contact info@capitaltraiteur.com
THE PACKAGES AND GOURMET STATIONS

- Smoothies ...................................... $4 per person (4 oz)
  Fruit, yogurt, maple syrup and soy milk smoothies
  Minimum 30 portions

- Popcorn stand ........................................................ $775
  Popcorn for 500 guests
  Includes carnival-style popcorn machine, paper bags and an operator for a block of 3 consecutive hours.
  Extra hours billed separately.

- Ice cream cart ............................................... $5 per unit
  An assortment of frozen ice cream bars and sandwiches, including rental of a chest freezer.
  Minimum 30 units

- Sushi ................................................. $267 for 80 pieces
  Four varieties of makis; pickled ginger, wasabi and soya sauce

- Compostable lunch boxes ................ $26.50 per person
  Includes a choice of composed salad, choice of sandwich, herb havarti cheese and choice of dessert.
  Get the available options from a Capital Traiteur consultant.

- Espresso – Caffitaly ......................................... $100/day
  + Espresso and cappucino pods ........................... $4.50 each
  Rental includes milk frother, milk and sugar, stirrers, compostable cups.

- Espresso – Saeco Royal One Touch ........... $500/day
  Rental includes incorporated milk frother and grinder, coffee beans (1 kg/day), milk and sugar, stirrers, compostable cups.
  Additional kilo of coffee at $85.00/kg
  Staff operator if required : $58/hour minimum 3 consecutive hours

- Espresso – coffee bar with barrista
  Price upon request. Inquire with a Capital Traiteur consultant.

THE REFRESHMENTS

- Coffee ..................................................... $22.50 per liter
- Tea/herbal tea ............................................. $22.50 per liter
- Fruit juices ............................................. $5 unit 300 ml
  Apple, orange, cranberry, vegetable
- Soft drink ............................................... $5 unit 355 ml
  Pepsi, Diet Pepsi, 7Up, Diet 7Up, Nestea iced tea
- Naya, source water ...................................... $5 unit 600 ml
- Perrier, sparkling water .................................. $5 unit 330 ml
- Water urn (10 litres) ....................................... $32
- Flavoured water urn (10 litres) ......................... $54
  Citrus, cucumber or cranberry
- Domestic beer ......................................... $8.75 unit 341 ml
  Molson Dry, Coors Light
- Imported beer .......................................... $9.50 unit 341 ml
  Heineken
- House wine ........................................... $35 bottle 750 ml
  Red: Vittori Montepulciano d'Abruzzo
  White: Vittori Trebbiano
- Ice ....................................................... $18 per bin 10 lbs
- Bar service
  Several options are available. Inquire with a Capital Traiteur consultant.
ORDER FORM

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

IDENTIFICATION

Name of the event
Booth number

On-site contact

Name
Mobile number

Company name

Applicant’s name
Phone

Address
Email

City
Province / State

Country
Postal / ZIP code

ORDER DETAILS

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Amount
Administration 16%
Subtotal
GST 5%
QST 9.975%

TOTAL
TERMS AND CONDITIONS

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

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

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

METHOD OF PAYMENT (Visa or Mastercard accepted)

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

__________________________________________  ________________________________________  __________________________________________
Cardholder (printed)  Card number  Security Number
(3 digits numbers)

__________________________________________  ________________________________
Cardholder’s signature  Expiration date

PLEASE RETURN THIS FORM BY E-MAIL TO info@capitaltraiteur.com

You will receive an email notification within three working days of the request.
Capital Traiteur Montréal Inc., Saint-Antoine Street West, 4th floor, Montréal, Québec H2Z 2A7 - Telephone: 514 871-3111