



The beauty of local craftsmanship

Evening
menu

**Maestro
Culinaire**

2025
Edition



THE PLEASURE OF PLEASING YOU

It is with great joy that we present our selection of menus, specially crafted to suit everyone's tastes and expectations. Our creative and flavorful dishes always carry the promise of highlighting local products, with a constant commitment to sustainability.

We continue to rely on the best available resources and cultivate, with respect, the longstanding relationships we have with local suppliers. The rigor of our work and the excellence of our creations are reflected in the expertise and dedication of each member of our team. Already proud of our cuisine, we are constantly striving to further elevate our standards of quality and food safety. The trust you place in us, dear guests, deserves the very best from us, at all times.

*{ A kitchen is not made to be silent.
It is a living, breathing space that
should resonate with our customers. }*

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

On behalf of myself and our entire team,

Welcome to the Palais des congrès in Montreal!

Simon Devost-Dulude
Executive Chef

TABLE OF CONTENTS

5 Dinners

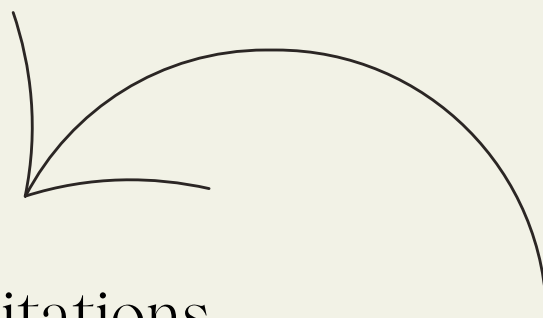
Plated
Hot Buffet

7-12 Receptions

Combined plate, bowls, and verrines
Appetizers
Cocktail style reception
Gourmet counters

14-16 Terms and conditions

17 A dedicated team at your service



Accreditations



Aliments du Québec au menu is a recognition program aimed at restaurants and institutions that highlight Quebec products on their menu



Fourchette bleue aims to promote the discovery of delicious seafood products and a shift in habits towards responsible consumption. By introducing these new products to consumers, "Fourchette bleue" seeks to contribute to the restoration of biodiversity in the St. Lawrence River.



Ocean Wise Seafood is an ocean protection program created to educate consumers and businesses in the industry about issues related to fishing and aquaculture. The goal is to help society make sustainable choices regarding fish and seafood.



DINNERS

Plated table service

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


Main Course (single choice)

Mushroom Steak   \$70
lion's mane
Celeriac mousseline, asparagus, caramelized cipollini onions, nutritional yeast

Roast bone-in chicken breast  \$70
Potato and broccoli gratin, endive, black garlic demi-glace

Nagano Pork Tenderloin  \$78
Oka cheese, cider-braised cabbage, pancetta, carrot mousseline

Artic Char from Opercule  \$79
Julienne of vegetables, leek and fine beans, roasted cherry tomatoes, maple vinaigrette

Cod Steak  \$79
Garden saffron sauce, hulled oats pilaf, rapini, pattypan squash and confit kumquats

Beef Chuck Roast \$88
purée of yams, Brussels sprouts, oyster mushrooms, smoked meat, cipollini onions, Vermouth demi-glace

Venison Tenderloin \$96
Sautéed Montreal mushrooms, zucchini and red onions, celeriac mousseline with oat milk, chimichurri, arugula salad, fried shallots, and green onions

Appetizer (single choice)

Maciocia Buffalo Mozzarella 
Heirloom tomatoes, croutons, lemon oil, micro basil and Courtepointe vinegar pearls

Arctic Char Escabeche 
from Opercule
Crispy vegetables, fennel cream, baby sprouts, Gaspésie seaweed pesto

Yellow Pea Crepe  
from Pré Rieur
Beluga lentil salad from Tournevent, colorful vegetable ribbons, seasonal chimichurri

Rabbit Rillettes with Apples 
Morin grain mustard, local pickles, and apple jelly

Urban Mushroom Duo 
Panna cotta and marinated, buckwheat tile, black garlic, herb mayonnaise, white vegetable mousseline

Dessert (single choice)

Maestro Floating Islands
Vanilla meringue, sea buckthorn and yuzu cream, sweet clover whipped cream, mandarin jelly and raspberry and blood orange coulis

Maple Tarte Tatin
Tarte Tatin with butternut jelly flavored with nutmeg, northern spice crumble, squash, sea buckthorn jelly, and sweet clover whipped cream

Chocolate and Morello Cherry Cake
Dark chocolate cake with cocoa nibs, chocolate ganache, cherry compote, nougatine, and caramelized smoked almonds

Buckwheat Delight  
Sea buckthorn cream, maple crumble, aquafaba meringue with roasted camelina seeds

Infused Baba
with Labrador tea syrup, Ungava gin
whipped cream, ground cherry compote with citrus, cocoa nib chocolate tile, and candied orange peel

Products are subject to availability. Substitutions may be made with equivalent products.
An operational fee of \$250 (plus taxes) applies to orders of less than 25 people.



RECEPTIONS

Self-served stations

Québécois combo plates \$38

(Minimum of 100 guests)

Smoked Blue Cheese from St-Benoit savory cheesecake, honey-marinated mushrooms **GF**

Apple and celery salad with shavings with Alfred le Fermier cheese shavings **GF**

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

2 oz of Québec cheeses

2 oz of Québec charcuteries

Small brioche roll

Bowls and Verrines

Niçoise-style Bowl **GF** \$22

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

Healthy Bowl \$22

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

Small Verrine **GF** **VG** of Hummus \$48/dz

With roasted eggplant, carrot and radish salad with herbs
(minimum 3 dozen)

Small Verrine of Gravlax **GF** \$52/dz

Avocado cream with cucumber and beet salad
(minimum 3 dozen)

Verrine of crudités **GF** \$92,50/dz

Chef's choice of dip
(minimum 3 dozen)

RECEPTION

Canapés

Service by our staff or self-service stations

(minimum 3 dozen per variety)

Hot

Kebbe VG \$46
Sweet-spiced yogurt

Falafel GF VG \$48
Green tarator sauce

Nobashi Shrimp \$55
Homemade sweet chili sauce

Lobster and Foie Gras Arancini \$65
Tartufata hollandaise

Cabbage and Roasted Onion Bite \$51
Mustard and apple-honey sauce with horseradish

Montreal mushroom boat \$51
With smoked potato mousseline

Sausage Roulade \$48
With Morin grain mustard

Smoked Meat Roll \$53
Pickles and maple-mustard sauce

Shredded Duck Mini Tacos \$65
With poblano pepper, kewpie mayonnaise

Truffled Mac n' Cheese Bite \$51
Alfredo mayonnaise

Gochujang Chicken Satay \$55
kimchi sauce

Cold

'1608' cheese Gougère \$48
Creamy artichoke and daisy buds

Smoked salmon bagel hole \$61
Marinated beetroot

Artic char escabeche from Opercule GF \$59
Crunchy vegetables

Cucumber and Tofu Spoon GF VG \$48
Parsnip mousseline, micro coriander

Muffuletta skewer GF \$55
(Charcuterie, cheese, and pickles)

Zucchini and Seasonal ratatouille GF VG \$51

Beet Crostini \$50
Beurrasse cheese, honey-tahini sauce

Mini Stuffed Pepper GF \$55
With ricotta cheese and chorizo

Endive and Nordic Shrimp GF \$53
Guédille style

Toasted blinis \$51
Eggplant, pomegranate, and sumac

Stuffed cherry tomato with Buffarella GF \$55
Balsamic pearls and micro basil

RECEPTIONS

Pub Bites

\$46/dz

(minimum 3 dozen per variety)

Feta and spinach phyllo
(spanakopita)

Cod nugget
with tartar sauce

Buffalo-hummus sticks VG

Small chicken quesadilla cone

Mini grilled cheese sandwich:
Brie-cranberry and Oka-apple-almond-honey

Tempura cauliflower VG



RECEPTION

Cocktail dînatoire stations

Service-staff-assisted

Price starting at \$90/person

Ask your representative for details.

Choose three (3)
themed animated
stations from the
following

(Minimum 100 guests)

From the Sea

- Prepared at the station: Salmon tartare **GF**
- Clam chowder
- Mini crab cakes with lemon remoulade sauce
- Platter of smoked fish and rillettes **GF**
- Mini shrimp rolls (guédilles)

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 **GF** **VG**

Asian

- Prepared at the station: Green papaya salad with shrimp, poke sauce
- Ramen bar, noodles served with:
 - Duo of broths: miso-vegetable and miso-chicken
 - Toppings: chicken, kimchi, hard-boiled egg, green onion, tofu, spinach, sesame oil
- Imperial rolls, house-made **VG** sweet chili sauce
- Steamed and fried dumplings
- Bean sprout salad, carrot, wakame **GF** **VG** and edamame

Mediterranean (Vegetarian)

- Prepared at the station: Saganaki Flambéed Kefalograviéra cheese, served with lemon and croutons
- Tomato, eggplant and cauliflower tabbouleh **GF** **VG**
- Roasted pita and sesame sticks, hummus and tzatziki
- Marinated feta, olives, and nuts

Italian

- Prepared at the station: Pasta (choose 2)
 - Four cheese ravioli, basil pesto and sun-dried tomato julienne
 - Gnocchi, chorizo and grilled peppers, rosée sauce
 - Penne primavera, herb tomato sauce and sautéed vegetables
- Focaccia pizza with grilled vegetables
- Agnolotti fritti, spicy tomato sauce
- Beef polpette in Neapolitan pesto sauce
- Mini caprese skewers **GF** **VG**



RECEPTIONS

Themed gourmet counters

Seasonal Sweet Tables

(Minimum 100 guests)

Spring **\$22**

- Maple fudge
- Maple marshmallows and meringues
- Sponge taffy GF VG
- Maple tarts
- Pouding chômeur (traditional Quebecois dessert)

With maple whipped milk +\$5

Summer **\$22**

- Fresh strawberries with Chantilly cream, cream and powdered sugar GF
- Chocolate-dipped strawberries GF
- Strawberry cheesecake bites GF
- Strawberry marshmallows and macaroons GF

With strawberry milkshake +\$5

Fall **\$22**

- Apple-pumpkin-salted caramel puffed pastry
- Apple and candied squash crumble in a jar
- Candied apples GF VG
- Apple-cranberry tartlets
- Tarte Tatin-style tartlets

With apple-caramel milkshake +\$5

Winter **\$22**

- Rocky Road brownie bites GF
- Homemade marshmallows and fudge GF
- Chocolate lollipops GF
- Chocolate ganache tartlets GF

With chocolate milkshake +\$5

Montreal-style Experiences

With assistance from our staff (Subject to availability)

Mr. Puffs **\$17,50**

(Minimum 150 guests)

Mr. Puffs is a Montreal-based company, the first of its kind in North America to serve warm and fresh loukoumades (traditional Greek donut holes) hot and fresh.

Three (3) sweet fried puffs, served with your choice of toppings: chocolate-hazelnut, caramel, cinnamon-sugar VG, honey-cinnamon

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

Bagel by Le Trou **\$25**

(Minimum 150 guests)

Opened in 2019, this bakery located in Griffintown produces a variety of hand-rolled bagels made in the pure tradition of Montreal's famous bagels.

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

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

Schwartz Smoked Meat **\$26,50**

(Minimum 150 guests)

The world-renowned Schwartz smoked meat is a 90-year-old Montreal tradition and a must-try.

1/4 lb of smoked meat (half sandwich) on rye bread, with mustard and pickles.

Includes a carver attendant per 250 guests.

RECEPTIONS

Gourmet Counters à la Carte

*With assistance from our staff (Subject to availability)
Price per person, unless otherwise indicated*

**Charcuterie, Pickles, breads
and crackers** (minimum 25 servings) **\$14/pr**

Cheese and dried fruit (minimum 25 servings) **\$14/pr**

Poutine **\$13,50**

- The Classic : Cheese curds, classic gravy on golden fries, potato croquettes, or spiced potato wedges
 - The Québécoise : Cheese curds, venison, mushrooms, peppery beer gravy on golden fries +\$5
 - The Indian : cheese curds, "garam masala" style gravy, on golden fries +\$3
- (Minimum 25 servings per variety)

Oktoberfest **\$17,50**
European-style smoked sausages, brioche bread, sauerkraut, classic mustard, and hot mustard (minimum 25 servings)

Oriental Noodles **\$20**
Served in Asian food boxes with sautéed vegetables, with your choice of chicken, Nordic shrimp or tofu (minimum 40 servings)

Cobb Salad Bar  **\$22**
Create your salad to your liking: Romaine lettuce, kale, hard-boiled eggs, crumbled bacon, chickpeas, cherry tomatoes, cucumber, celery, crumbled blue cheese, parmesan shavings, red onions, ranch dressing or maple-mustard vinaigrette (minimum 25 servings)

Salmon **\$23**
Smoked and gravlax salmon, fresh lemon, olive oil, capers, pickled red onions, rye bread and whipped cream cheese with dill (minimum 25 servings)

Candy bar **\$33/lb**
Includes setup and all presentation containers such as bowls, vases and serving spoons, as well as 2 oz compostable cups. (minimum 10 pounds)

Mini Bavarian-Style Pretzels **\$65/dz**
Served with honey-mustard sauce and maple-smoked mustard (minimum 5 dozen)

Mini Beef Burgers **\$79/dz**
Served with Oka cheese, pickle and BBQ Dijonaise (minimum 5 dozen)

Focaccia Pizza **\$190**
Homemade pizza focaccia with olive oil. Choose from:
- Tomato, olives, onions, parmesan
- Grilled vegetables and pesto
(Yields 48 small pieces)

Greek Chicken **\$322**
Small marinated and grilled chicken skewers, Greek pita bread and tzatziki sauce (60 units)

Popcorn **\$880**
Popcorn for 500 guests.
Includes the rental of a carnival-style popcorn machine, paper bags, and the service of an operator for a 3-hour block.
Extra hours billed separately.

Carving Stations

These stations require a carver attendant.
Price per person, unless otherwise indicated*

Turkey Breast **\$24**
braised with beer and juniper
Served with bread rolls, rosemary-Dijon mustard sauce and cranberry-beet chutney (minimum 20 servings)

Smoked Shoulder Ham **\$24**
Served with bread rolls, sweet and hot mustard, maple syrup, and horseradish (minimum 20 servings)

Leg of Lamb **\$27**
roasted leg of lamb with rosemary and citrus
Served with herbed focaccia and candied lemon (minimum 20 servings)

Beef Tenderloin **\$535**
roasted beef tenderloin, with steak spices, thyme and horseradish
Served with bread rolls, hot mustard, and horseradish

Labor fee of \$58/hour (minimum 3 hours per carver)

Clipboard 1: Lundi

Clipboard 2: Mardi

Clipboard 3: Mercredi

Clipboard 4: Jeudi

Clipboard 5: VENDREDI

Clipboard 6: Samedi

Maestro Culinaire

Jeudi

12-10-40
 entrée Suet 700
 Soupe + Bœuf 1
 Sachets 100
 Croustille DT
 Soupe plateau 50
 Vase Rest 40

Notes
 pâte 160
 b-o carottes
 gras 160

2550

Maestro Culinaire

INVENTAIRE
"Calculer l'Inventaire de la fin d'une journée"
 Art. 3.0

DATE	INVENTAIRE DEBUT	ACHAT	TOTAL POSÉ	INVENTAIRE FIN	VENDU
Art.	Quantité	Quantité	Total	Quantité	Quantité
504	1020	-	520	500	520
12.3m	454	-	400	54	400
16.2m	800	-	785	25	785
25.2m	649	150	799	-	799
2.7m	724	160	824	50	774
2.6m	342	-	342	200	185

Muffin 30
 Sauce Suet 80
 Fruit entrée 12
 Fromage Bate 6
 Hors d'œuvre 100

Jambon 6
 Dinde 2
 Tofu 10
 foccacias 30



Maestro Culinaire

Clipboard with a spiral notebook and a pen.

TERMS AND CONDITIONS

The beauty of local craftsmanship - January 2025 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. Select 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 ten (10) business days prior to the event, the final guarantee

in an Excel document with the following format::

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) consecutive hours.

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.

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

Food and beverage prices

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

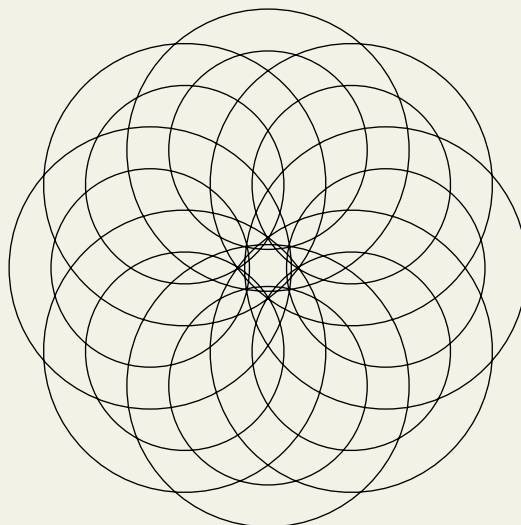
The prices for food and beverages are subject to an administrative fee of 18% and applicable taxes: GST (Goods and Services Tax) of 5% and QST (Quebec Sales Tax) of 9.975%. Please note that the administrative fee is a taxable product.

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

Events that include catering services and take place on a provincial or national holiday may 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
(second 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.

Effective from January 1 to December 31, 2025



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