



## Time Out Market Montréal Reopening on Wednesday, July 8th

### FOR IMMEDIATE RELEASE

**MONTRÉAL, QC (JUNE 29, 2020)** – [Time Out Market Montréal](#) is pleased to announce it will open its doors again on **Wednesday, July 8th, 2020**. With the help of Ivanhoé Cambridge, the market staff and concessionaires, the market will welcome back its guests to taste exceptional dishes from local favorites and indulge in Montréal's unique culture.

After pausing operations in March to help contain the spread of COVID-19, Time Out Market Montréal continues to prioritize the health and safety of guests, employees, concessionaires and their teams. In addition to following government regulations and Santé Montréal's protocols, Time Out Market's natural infrastructure, along with intensified safety precautions and new systems implemented, provide guests with an enjoyable dining experience:

- **Ample space:** Spanning across **40,000 square feet**, guests have ample space to social distance.
- **Air circulation and filtration systems:** With high ceilings, the market's advanced technology air circulation and air filtration systems ensure clean airflow
- **Health and safety communication vestibules:** Specially created signage at the entrance, will offer information and sanitizing stations for customers to have a safe and enjoyable experience at the market. Sanitation stations will be available throughout the market.
- **Plexiglass partitions:** Plexiglass shields will be installed at concessionaire counters and bars, as well as on each table to separate dining parties safely.
- **Contactless ordering:** Available on Apple and Android smartphones, the new **Time Out Market app** allows guests to order and pay without contact. Guests can search 'Time Out Market' via the [App Store](#) or [Google Play](#) to download the app for free. Through the app, guests can track their order progress through email, text, and push notifications.
- **Delivery:** The market menu items will be available through delivery via DoorDash.
- **Extra cleaning crew:** A crew identifiable with their yellow shirts will consistently sanitize all surfaces
- **Personal Protective Equipment (PPE):** All staff will use PPE equipment.
- **New operating hours:** New hours of operation can be found on the Time Out Montréal [website](#).

"Time Out Market Montréal has 40,000 square feet for guests to social distance without losing the fun atmosphere that makes dining at Time Out Market so special," says **Time Out Market CEO Didier Souillat**. "Since the market represents the very best in local dining based on editorial curation, our editorial voice will be a prominent part of reopening. Throughout the market, social distancing partitions will be inscribed with quotes from a diverse group of Montréalers, and our video screens will feature local content curated by Time Out editors. Time Out Market Montréal will continue to bring local culture and exhibit the pulse of the city."

Time Out Market Montréal is delighted to welcome back its stellar lineup of Montréal's top chefs and restaurateurs who are part of the fabric of the local community. To comply with social distancing, the market will stagger its kitchen re-openings in waves. The first wave on July 8th will include 6 concessionaires, a cooking school, a retail space, 2 mocktail and soda bars, a wine bar, beer bar and cocktail bar — allowing guests sufficient room for ordering and dining. The locally renowned chefs and concepts returning on opening day include:

- **Japanese counter experience Marusan:** Since 2016, owner and chef **Hideyuki Imaizumi** has spearheaded a renewed interest in Japanese cuisine at his restaurant Marusan. At Time Out Market Montréal, Marusan's chef Tetsuya Shimizu and chef Imaizumi serve casually cool and

familiar dishes such as karaage Japanese curry rice, triple soup tonkotsu ramen and truffle oil onsen egg.

- **Le Red Tiger Cantine Vietnamese and their aromatic cuisine:** Inspired by the aromatic street cuisine of Southern Vietnam, chef **Phong Thach** brings to Time Out Market menu featuring a variety of specialty dishes such as: delectable *banh mi sandwiches*, flavourful *Bo tai chanh beef carpaccio*, refreshing *papaya salad*, traditional Vietnamese soups and bowls – to name but a few.
- **Signature chef Paul Toussaint and his hearty and spicy Haitian cuisine:** Renowned former chef of Agrikol and signature chef at Time Out Market Paul Toussaint takes diners on a voyage with a menu dedicated to Haiti’s rich culinary and cultural heritage; featuring his crackling griot with piquant pikliz, accra fritters or fall-off-the-bone pineapple-and-rum ribs.
- **Chefs Claude Pelletier and Mélanie Blouin and their artisanal fresh pasta from Il Miglio:** The brainchild of chef **Claude Pelletier** and spearheaded at Time Out Market by chef **Mélanie Blouin**, Il Miglio offers beautifully simple, flavorful and mouth-watering Italian dishes like *veal meatballs with basil & tomato sauce* or *Campanelle with mushrooms, truffle oil, and jus*.
- **The Neapolitan-style pizza of Restaurant Moleskine:** Chef **Fred St-Aubin** and Moleskine co-owners **Catherine Bélanger** and **Bruno Braën** bring their adventurous and delectable pizzas to Time Out Market, including the popular Marguerite, Brooklyn, and Salsiccia pizzas – all made with delicious fresh ingredients such as their specialty house sausage, stracciatella di bufala and fior di latte cheese, and boundless olive oil and tomato sauce.
- **The famous Portuguese rotisserie chicken of Romados:** At Time Out Market, father-son duo **Fernando and Manny Machado**, both the owners and chefs of Romados, serve up savoury and sweet baked goods, including their scrumptious pasteis de nata as well as one of their most popular recipes: chicken slathered in their signature bright orange piri piri sauce, served with a selection of delectable sides such as dressed greens, seasoned fries or poutine.
- **Ateliers & Saveurs culinary classes at Time Out Market Montréal’s Cooking School:** Restaurateur and founder **Arnaud Ferrand** and husband and wife duo **Éric and Fanny Gauthier** first opened Ateliers & Saveurs in Old Montréal in 2008, creating the first cooking school of its kind in North America; offering cooking workshops, mixology classes and wine tastings all in the same venue. Now they offer their classes at Time Out Market Montréal’s Cooking School— a place where guests of all skill levels get to learn new recipes and discover the joy of cooking in workshops taught by seasoned and passionate professionals. Guests are able to choose from a multitude of classes starting at \$22, as well as wine tasting classes. Class bookings are available via [Ateliers & Saveurs’ website](#).
- **Signé Local brings its locally produced items to Time Out Market Montréal’s retail space:** Founded in 2015 by entrepreneurs **Vanessa Lachance** and **Maxime Tremblay** in order to promote responsible consumption and buying locally, Signé Local is a store that offers a wide selection of quality products made by Québec artisans and entrepreneurs. The team now sells its wonderful range in the Time Out Market Montréal retail space where visitors are able to discover high-quality products made locally, such as local food items, decorative objects, clothing, beauty products and much more.

Time Out Market Montréal is proud to work alongside all market concessionaires and their teams and hopes to welcome back the full list of its signature chefs and restaurateurs in subsequent re-opening phases. As the community works hard to safely resume operations, Time Out Market Montréal and Time Out Montréal continue to support local restaurants and businesses through initiatives such as the Time Out [Love Local Campaign](#).

###

#### **Notes to editors**

**For more information please contact:**

Rose PR / Ashley Rosenberger / [timeoutmarketmtl@rosepr.ca](mailto:timeoutmarketmtl@rosepr.ca) / 514-927-8347

To stay up-to-date please visit <https://www.timeoutmarket.com/montreal/en/> and follow [@timeoutmarketmontreal](#) as well as [@timeoutchefs](#) on Instagram

## About

## Time

## Out

## Market

[Time Out Market](#) brings the best of the city under one roof: its best chefs, drinks and cultural experiences. The world's first food and cultural market based wholly on editorial curation, Time Out Market captures decades of local knowledge, independent reviews and expert opinions. Everything that is being offered in Time Out Market must have been tested and tasted and finally selected by independent Time Out journalists.

The first Time Out Market opened in 2014 in a historic market hall in Lisbon and quickly turned into a huge success with 4.1 million visitors in 2019. This unique format, which is all about making high-quality fine food affordable and accessible, is now coming to other great cities around the world as the company is rolling out Time Out Market globally. Time Out Market Miami opened in May 2019, followed in the same month by Time Out Market New York, in June 2019 by Time Out Market Boston and in November 2019 by Time Out Market Montréal and Time Out Market Chicago. Also in the pipeline are Dubai, Porto, London-Waterloo and Prague (the sites in Montréal, Dubai and Prague are the Group's first management agreements) – all featuring the cities' best and most celebrated chefs, restaurateurs, drinks and cultural experiences.

Time Out Market is part of [Time Out Group plc](#), a global media and leisure business that inspires and enables people to explore and enjoy the best of the city. Time Out launched in London in 1968 with a magazine to help people discover the exciting new urban cultures that had started up all over the city. Today, the Group's digital and physical presence comprises websites, magazines, Live Events and Time Out Markets. Across these platforms Time Out distributes its curated content – written by professional journalists – around the best food, drink, music, theatre, art, travel and entertainment across 328 cities and in 58 countries. Time Out, listed on AIM, is headquartered in the United Kingdom.