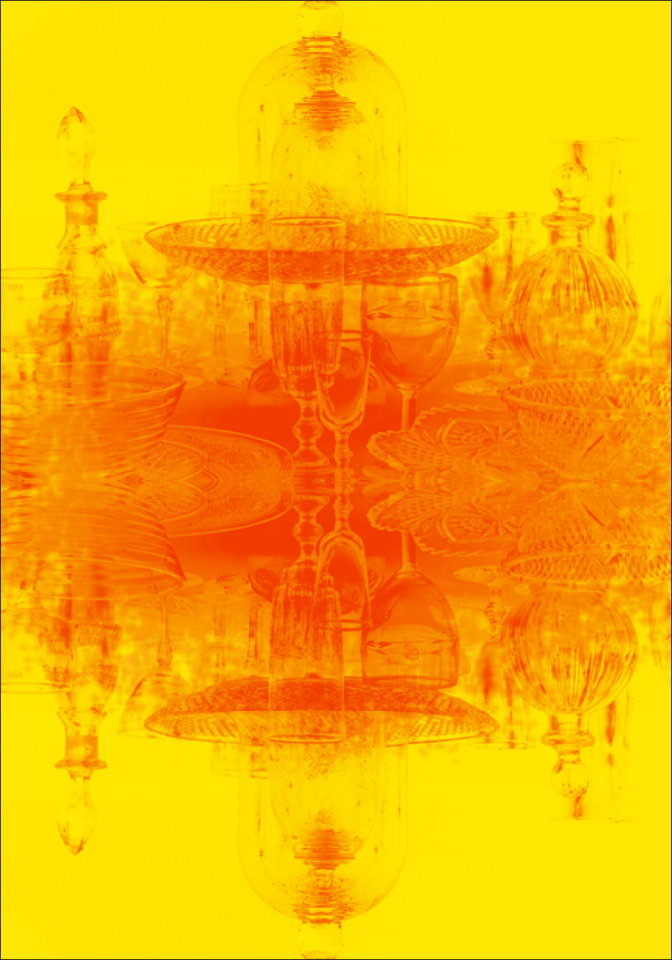




LE
BANQUET

CLAUDIE GAGNON



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WEDNESDAY, FEBRUARY 20, 2013

Musée d'art contemporain de Montréal

=GUEST CHEF=

Pierre Normand

=SERVICE=

Michel Marcoux and Jacques Samson

=COOKS=

**Marie-Lisa Côté, Marie-Claude Lacombe
and Juan Sebastian Velasco**



INTRODUCTION

LE BANQUET

This evening, you have opted to embrace surprise. You'll be stepping into a Claudie Gagnon creation, a great game of forms and flavours. Usually, in a museum, you are requested not to touch anything; tonight, you are asked to do just that—and more: serving yourselves, walking from one dish to the next and tasting are all part of the game. The pieces are all edible and delicious, thanks to the expertise of chef Pierre Normand, Gagnon's chosen collaborator on the project. This evening's Banquet invites you to join in a sensory experience in which the familiar and the unusual intertwine in such a way that the taste, aromas, flavours and textures don't always match what you might expect. Help yourselves! Pick up your first piece... and enter the surrealistic poetry of Claudie Gagnon.

= ENJOY! =

Louise Simard
Head of Multimedia Projects

INSTRUCTIONS

FOR THE EVENING

=LENGTH=

2 hours

= 1 =

At the end of the table,
you'll find everything you need
to serve yourself.

= 2 =

A plate and cutlery are provided for each of you.

= 3 =

Labels and pencils have also been supplied.
Please identify your cup or glass and hold on to
your plate and cutlery throughout the Banquet.

= 4 =

There is no alcohol, either in the preparation
of the dishes or in the drinks served in
the exhibition gallery.

= 5 =

Wine may be purchased in the Visitors Lounge.
You may bring your glass back into the gallery.

= 6 =

The food and drinks may contain traces of nuts,
milk, gluten, soy and/or egg protein, etc.



CLAUDIE GAGNON

BIOGRAPHICAL NOTES

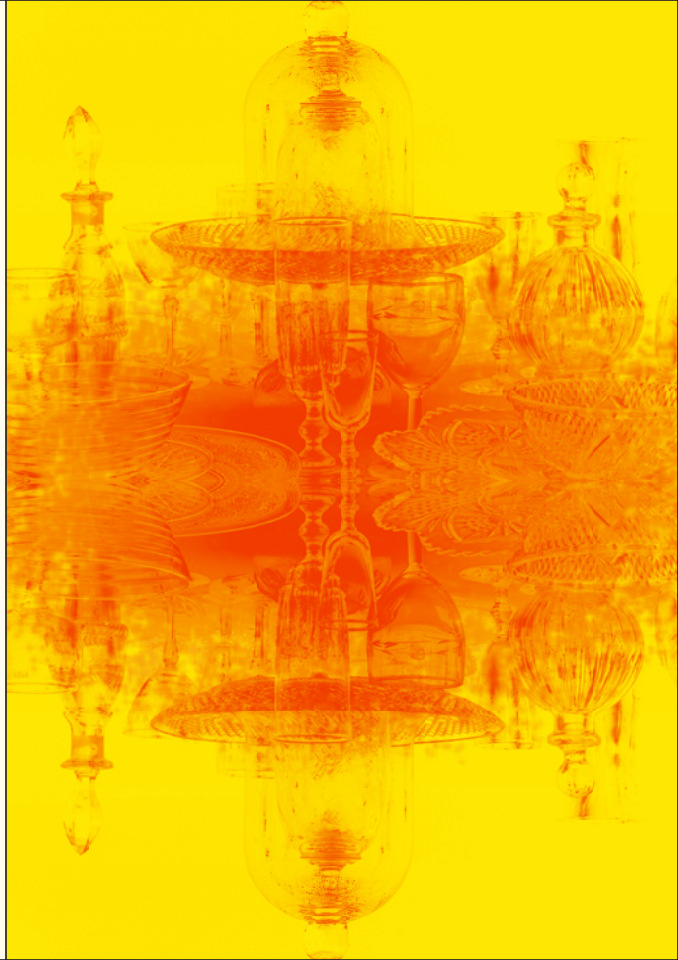
Claudie Gagnon was born in Montréal in 1964.
She lives and works in Québec City.

A multidisciplinary artist with a remarkable, bold approach, Gagnon is known for the event-oriented nature of her practice, her *tableaux vivants*, ambulatory pieces and participatory performances. Lying somewhere between theatre and the visual arts, the fabulous world that has sprung from her imagination is expressed in unexpected juxtapositions and accumulations of objects salvaged from everyday life.

The art of the table, edible delicacies and food itself are recurring themes and subjects in Gagnon's work. Examples include *Amour, délices et ogres*, a multidisciplinary piece for young audiences; *Festin trouble*, presented at the event *Les Futurs Troubles* held by Folie/Culture in 2005;

the exhibition *Hautes et Basses Œuvres de bouche*; the play *Buffet* in the exhibition *Basculer*; and the twelve dinners/gatherings organized as part of *L'Illustre et Grotesque Société des mercredis* when she was artist in residence at the Studio du Conseil des arts et des lettres du Québec, in Montréal.

Since the 1980s, her work has been shown at the Musée national des beaux arts du Québec, the Musée d'art de Joliette and in Italy, Germany, China and Japan. At the Musée d'art contemporain de Montréal, Gagnon took part in *The Québec Triennial 2011*, where her work titled *Tableaux* earned her the Loto-Québec People's Choice Award. From January 24 until this coming March 2, Centre Clark is presenting *Les Queues de comète*, Claudie Gagnon's first solo exhibition in Montréal.





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