

the 2011 ultimate
**HOLIDAY
GOURMET
EXPERIENCE**



INTERNATIONAL CENTRE

WELCOME

No request too large. No detail too small.

The difference between a good corporate holiday party and a **GREAT** holiday party is a matter of detail. Is the lobby twinkling? The locally-sourced tenderloin steaming? The video streaming? The dessert dreamy?

At the International Centre we appreciate the little things that make a big difference to your corporate holiday party experience. Our expert team of Certified Event Managers ensure everyone of your details is a priority... *every detail*. From award-winning Executive Chef Joseph Levesque to an on-site Director of Client Experience, the International Centre leads the way with 48,000 sq. ft. of elegant, flexible, state-of-the-art event space.

Experience why the *United Way of Peel Region* called us “**SPECTACULAR**” and why the President and CEO of *The Glenbarra Group of Companies* said our food was “**AMAZING**”: Welcome to the centre of **SUPERLATIVES!**



For details about our exclusive holiday menu and to book your 2011 event, please contact:

Shafeela Gill

Corporate Sales Manager

905.678.5186 or

sgill@internationalcentre.com.

BON APPETIT



Imagine this: providing uncompromisingly stellar cuisine for an event with hundreds – even thousands – of people. It sounds impossible, and you could likely cite the many events you've been to where you were disappointed in the meal. You won't be at the International Centre.

That's my promise to you.

I'll go further than that; imagine creating these haute cuisine dishes from ingredients that are locally grown, farm-fresh and/or sustainable*, from farmers and artisans I know personally, individuals whose commitment to quality and consistency is as strictly adhered to as my own.

That's another promise to you.

Finally, because every member of my staff shares the same passion for food and creativity that I have, every meal we serve at the International Centre will arrive at the table precisely as we intend it to – with the joy and savoir-faire of fine dining anywhere.

We promise – bon appetit!

Joseph Levesque
Executive Chef

**locally grown, farm-fresh and/or sustainable where possible*

THINKING GLOBAL. ACTING LOCAL.

Our Kitchen

It starts in the kitchen. Our newly designed, state-of-the-art kitchen uses Eco Smart technology that drastically reduces energy and water use.

Our Food

Locally sourced meat, cheese and in-season produce are the main sources of inspiration for our Executive Chef Joseph Levesque. Where ever possible we try to provide food and beverage options that leave the smallest possible footprint on the earth.

Our Packaging

We provide you with a full array of products that are fully compostable and/or made from recycled materials. Everything from plates, cups, cutlery and napkins have been carefully sourced with the future in mind.

Our Waste

It ends with waste – and your waste becomes our waste. At the International Centre, we ensure a proper path is outlined for excess food and waste. We recycle our packaging, cooking oil and compost all food waste.

Some of our partners include



Local produce and ingredients may be subject to availability.

MIDDAY OPTIONS

Midday Holiday Selections include the following Enhancements*

- Selection of in-house baked artisan breads with flavoured butters
- Freshly brewed coffee and specialty tea service
- Floor length linens
- Complimentary parking with attendants
- Complimentary Coat Check
- Courtesy function room
- Holiday Inspired Petit Fours, Family Style

**Minimum of 100 guests required for enhancement inclusions*

MIDDAY ■ HOLIDAY PRIX FIXE

Gourmet Plated Selection One / 40

Untraditional Caesar Salad

Parmesan Shards, Herb Croutons, Crisp Pancetta
Garlic Horseradish Vinaigrette

Wild Mushroom Stuffed Chicken Supreme

Niagara Riesling Pan Jus, Herb Roasted New Potatoes
Seasonal Vegetables

New York Style Cheesecake

Served with Niagara Fruit Compote

Gourmet Plated Selection Two / 42

Medley of Organic Greens

Cucumber, Carrot, Grape Tomatoes
Cranberry Vinaigrette

Slow Roasted Turkey with Apple & Sage Stuffing

Turkey Jus, Buttermilk Mash, Seasonal Vegetables
Port Wine-Infused Cranberry Compote

Spiced Pumpkin Pie

Served with Chantilly Cream

*Minimum guarantee of 20 guests, surcharges may apply.
2011 Holiday Gourmet Menu, prices subject to change
without notice. Taxes and gratuities applicable.*

MIDDAY ■ HOLIDAY PRIX FIXE

Gourmet Buffet Experience / 44

From Scratch Hearty Soup

Sweet Potato Veloute

Salad Creations

Organic Greens with Chef's Array of Dressings

New Potato Salad with Roasted Garlic

Crisp Double Smoked Bacon, Creamy Herb Dressing

Whole Wheat Pasta Salad with Grilled Vegetables,

Smoked Tomato Vinaigrette Topped with Feta Cheese

Signature Entrees and Accompaniments

Roasted Free Range Turkey

Pan Gravy, Apple & Sage Stuffing,

Port Wine Infused Cranberry Compote

Maple Glazed Salmon Medallions with Chive Beurre Blanc

Roasted Garlic Buttermilk Mash

Seasonal Medley of Vegetables

Decadence

Warm Spiced Pumpkin Cake with Caramel Sauce

Selection of Decadent Brownies, Dessert Squares

Mini Cheesecakes, Individual Crème Brulee

Vibrant Sliced Fresh Fruit Display

Minimum 75 guests

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MIDDAY ■ HOLIDAY PRIX FIXE

Ultimate Midday Cocktail-Style Reception Experience / 46

Chilled Vegetable Crudités with Dips

Selection of Locally produced Ontario Cheeses

Brie, Borgonzola, Fruilano, Herbed Goat Cheese, Bocconcini

Aged Cheddar, Provolone & Goat Milk Cheddar

Served with Truffle Honey, Niagara Fruit Chutneys, and Artisan Fruit Bread

Spreads and Breads

In House Made Black Olive Tapenade and Red Pepper Aioli

Variety of Baked Artisan Breads, Mediterranean Pita

Chef's Selection of Deluxe Cold Canapés & Hot Hors D'oeuvres

6 pieces per person

Decadence

Vibrant Display of Sliced Fresh Fruit

Assortment of Decadent Mini Desserts to include

Niagara Fruit Trifle, Peppermint Chocolate Crème Brulee

Autumn Pumpkin Tarts, Mini Cakes, & Mini Cheesecakes

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DINNER OPTIONS

Dinner Holiday Selections include the following Enhancements*

- Selection of in-house baked artisan breads with flavoured butters
- Freshly brewed coffee and specialty tea service
- Complimentary soft beverages and pre-dinner specialty non-alcoholic punch
- Floor length linens
- Complimentary parking with attendants
- Complimentary Coat check
- Courtesy function room
- One (1) Complimentary courtesy overnight stay, per event, in a partnering hotel

To complete your experience, add a choice of (3) of the following

- Choice of Deluxe Hors D'oeuvres & Canapes (average 3 pcs per person)
- One (1) Complimentary Premium Alcoholic Beverage Ticket Per Person**
- Two (2) Bottles of VQA Wine per table of 10 guests
- Premium Accoutrements Upgrade to include Sparkling Water Service, In-house made Gourmet Dips & Spreads to accompany Artisan Breads
- Late Night Coffee and Specialty Tea Service with Light Offerings of Sweets & Tea Sandwiches

To enjoy the full array of enhancements / add 8

**Minimum of 200 guests required for enhancement inclusions*

***Domestic house wines, beer and premium spirits*

DINNER ■ HOLIDAY PRIX FIXE

Gourmet Plated Selection One / 63

Medley of Organic Greens

Julienne of Carrots, Cucumber, Grape Tomatoes
Apple Cider Vinaigrette

Spinach & Chevre Goat Cheese Stuffed Chicken Supreme

Herb Scented Pan Jus, Roasted New Skin Potatoes
Seasonal Vegetables

Gala Apple Streusel Pie with Caramel Sauce

Aged White Cheddar & Maple Ice Cream

Gourmet Plated Selection Two / 64

Butternut Bisque with Maple Crème

Roasted Free Range Turkey

Pan Gravy, Apple & Sage Stuffing, Port-Wine Infused Cranberry Compote
Buttermilk Mash, Seasonal Vegetables

Comfort Trio

Warm Bread Pudding with Dried Cherries, Crème Brulee,
Sweet Potato Bourbon Ice Cream

Gourmet Plated Selection Three / 73

Baby Spinach

Goat Cheese, Toasted Sunflower Seeds
Grape Tomatoes, Balsamic Vinaigrette

Herb Crusted Canadian Beef Tenderloin

Roasted Garlic Jus, Celeriac Potato Pave
Seasonal Vegetables

Festive Trio

Spiced Pumpkin Pie, Crème Brulee with Cranberry Compote
Vanilla Bean Ice Cream

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DINNER ■ HOLIDAY PRIX FIXE

Festive Dinner Buffet / 77

From Scratch Hearty Soup

Maple Scented Roasted Butternut Bisque

Salad Creations

Medley of Organic Greens

Grape Tomatoes, Carrot, Cucumber

Cranberry Vinaigrette

Untraditional Caesar Salad

Parmesan Shards, Herb Croutons

Garlic Horseradish Vinaigrette

Nouveau Nicoise Salad

Festive Cous Cous Salad with Dried Fruit

Fish

House-Smoked Salmon

Served with Crème Fraiche, Capers

Lemon Wedges, Artisan Bread Crisps

Signature Entrees and Accompaniments

Sea Salt Roasted Beef Striploin with Caramelized Shallot Jus

Roasted Free Range Turkey, Pan Gravy, Apple & Sage Stuffing,

Port Wine-Infused Cranberry Compote

Chevre Tortellini with Smoked Tomato Emulsion

Buttermilk Mash

Roasted Root Vegetables

Decadence

Warm Cinnamon Bread Pudding with Bailey's Crème Anglais

Selection of Cheesecake, Decadent Dessert Squares

White Chocolate Crème Brulee

Mini Pumpkin Pie with Chantilly Cream

Vibrant Sliced Fresh Fruit Display

Minimum 100 guests

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GOURMET À LA CARTE

Enjoy Chef Joseph Levesque's unique gourmet creations designed for a perfect holiday dining experience. Select your protein entrée and a selection of side courses to complete your menu.

Salad

Select One or Soup

Baby Spinach

Goat Cheese, Toasted Sunflower Seeds
Grape Tomatoes, Balsamic Vinaigrette

Medley of Organic Greens

Julienne of Carrots, Cucumber, Grape Tomatoes, Apple Cider Vinaigrette

Untraditional Caesar Salad

Parmesan Shards, Herb Croutons, Maple Smoked Bacon,
Candied Garlic Cloves, White Balsamic & Garlic Vinaigrette

Soup

Select One or Salad

Butternut Bisque with Maple Crème

Sweet Potato & Mascarpone Bisque

Wild Mushroom Veloute with Fresh Herbs

Signature Additions

Add an additional "signature" course of soup or salad from selection above / 5

Deconstructed Local Surf & Turf of Cold Smoked Trout, Dill Panna Cotta
Duck Carpaccio with Black Cherry Chutney and a Fresh Cut Seedling Salad / 14

Twice Baked Ontario Goat Cheese Soufflé
Oven Dried Tomatoes Accompanied with a Seedling Salad / 12

Baby Arugula, Golden Beet Carpaccio, Ontario Goat Cheese
Toasted Pine Nuts, Black Cherry Vinaigrette / 10

*Minimum guarantee of 20 guests, minimum of 3 courses, surcharges may apply.
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GOURMET À LA CARTE

Main

Select One

Spinach & Chevre Stuffed Chicken Supreme / 65

Herb Scented Pan Jus, Roasted New Skin Potatoes
Seasonal Vegetables

Roasted Free Range Turkey / 67

Pan Gravy, Apple & Sage Stuffing, Port Wine-Infused Cranberry Compote
Buttermilk Mash, Seasonal Vegetables

Pan Seared Salmon / 67

Scallion Rice Cake, Carrot Ginger Reduction
Seasonal Vegetables

Herb Crusted Canadian Beef Tenderloin / 75

Roasted Garlic Jus, Celeriac Potato Pave
Seasonal Vegetables

Desserts

Select One

Festive Trio

Spiced Pumpkin Pie, Crème Brulee with Cranberry Compote
Vanilla Bean Ice Cream

Comfort Trio

Warm Bread Pudding with Dried Cherries, Crème Brulee
Sweet Potato Bourbon Ice Cream

Gala Apple Streusel Pie

with Caramel Sauce, Aged White Cheddar & Maple Ice Cream

Symphony of Chocolate

Flourless Chocolate Cake, White Chocolate Crème Brulee
Valhrona Chocolate Ice Cream

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INTERNATIONAL CENTRE

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