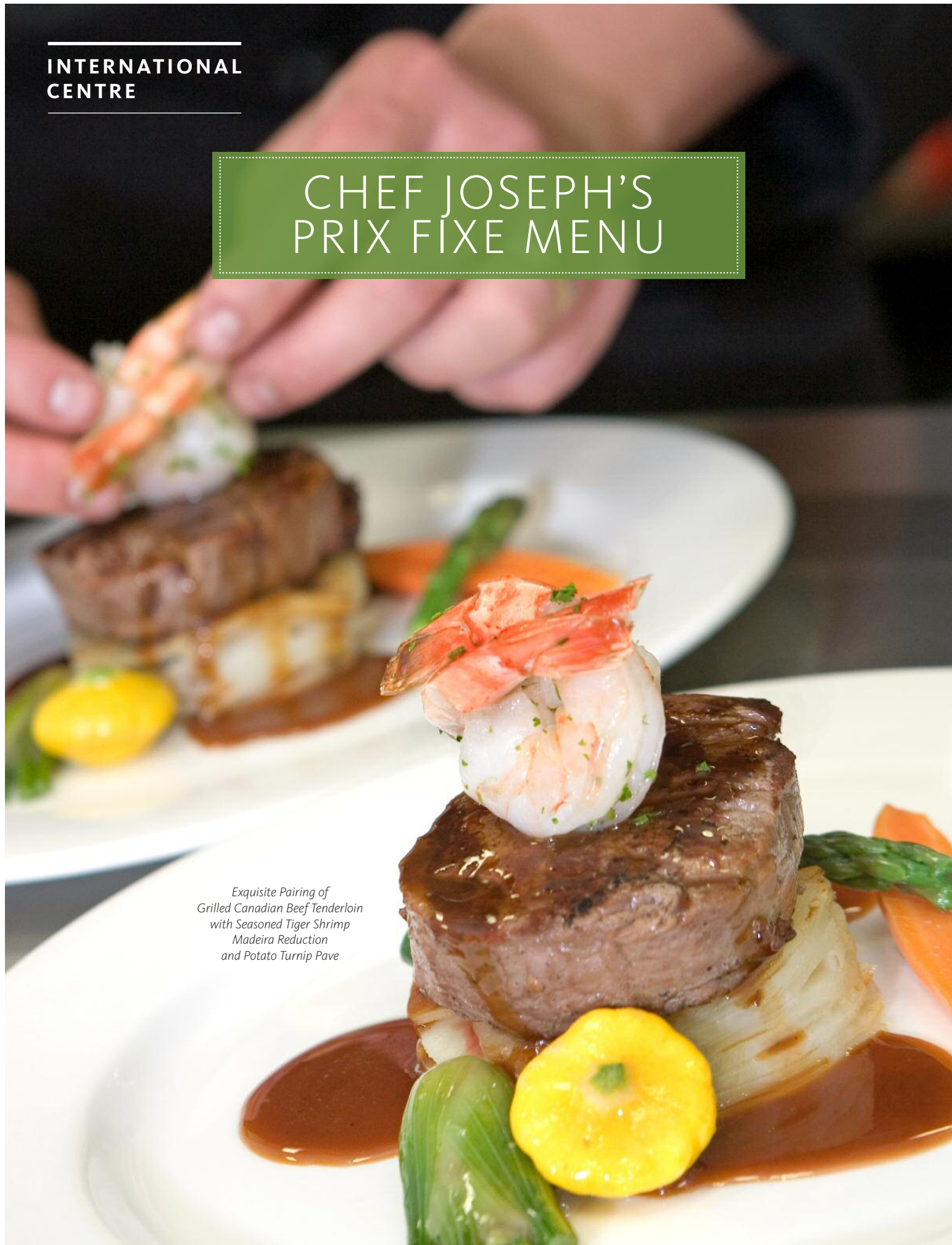


INTERNATIONAL
CENTRE

CHEF JOSEPH'S PRIX FIXE MENU

*Exquisite Pairing of
Grilled Canadian Beef Tenderloin
with Seasoned Tiger Shrimp
Madeira Reduction
and Potato Turnip Pave*



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.



Local produce and ingredients may be subject to availability.

ONE MILLION SQUARE FEET OF SUSTAINABLE THINKING... ONE EVENT AT A TIME.

We're serious about our commitment to sustainability. In fact, we are one of few facilities that employ full-time Sustainability staff and a robust, active Corporate Social Responsibility Task Force. We strive for the highest levels of environmental stewardship, employee engagement and community service. Let one of our professionals assist you in adding a sustainable element to your next event*:

- Local food and wine options
- Bulking your pre-packaged food items
- Add a community exercise to your event
- Food share programs
- Food drives

Below is a sample list of local, in-season produce available in Ontario. For a more expansive list please refer to www.foodland.gov.on.ca/english/availability.html

January	February	March	April	May	June
Apples	Cabbage	Cucumber	Lettuce	Asparagus	Asian Veg
Beets	Onions	Parsnips	Rutabaga	Field Pepper	Apricots
Cabbage	Tomatoes	Rhubarb	Sprouts	Spinach	Cauliflower
Leeks	Carrots	Potatoes	Sweet Potato	Squash	Green Peas
July	August	September	October	November	December
Tomatoes	Muskmelon	Wax Beans	Celery	Tomatoes	Garlic
Strawberries	Plums	Brussel Sprouts	Eggplant	Cabbage	Red Onion
Radicchio	Rapini	Corn	Pears	Crabapples	Squash
Cherries	Radishes	Grapes	Zucchini	Leaks	Apricots

Some items, products and programs are subject to availability and premiums

PLANNING

This menu has been designed to assist you in your food and beverage planning. For your convenience, this guide has been segmented into meal periods; you may select à la carte or take advantage of packaged meals suited to your event. Here are some quick reference points:

Exclusivity

The sale and distribution of all food and beverage items and related services are exclusive to the International Centre. Any requests to the contrary require direct and advanced approval from food and beverage management. The International Centre reserves the right to restrict any and all product and/or services not previously approved by management.

Menu Selection and Guarantees

Your event is important to the International Centre. In order to deliver premium service and the highest quality product, advanced planning is essential to the success of your event. Please ensure that you communicate your catering needs no later than four (4) weeks prior to your assigned Event Logistics Manager. A guaranteed guest count is required a minimum of seventy-two (72) business hours prior to the event (excluding holidays & weekends). The client agrees to pay the original number/the guaranteed number quoted or the number in attendance, whichever is greater. The International Centre is prepared to set up to 3% above the guarantee up to a maximum of 30 covers. Should the original number be significantly reduced, the International Centre may impose a function room rental and/or appropriate labour charges. For retail and bar services, labour fees may apply if revenue thresholds are not met.

b buffet style

pp per person

p plated service

dz by the dozen

PLANNING

Additional Services

Your Event Logistics Manager will be happy to assist you in arranging the final touches for your event. Our dedicated professionals can advise on music, entertaining, hosting, photography, floral and event decorations. For other event related services, please refer to our supplementary charge list.

Labour

Where minimum cover attendance is not guaranteed, a service fee will be applied. For retail and bar services, labour fees may apply if revenue thresholds are not met. Please speak with your dedicated Event Logistics Manager for more information.

Taxes & Service Charges

A 17 percent service charge will be applied to all food and beverage charges. Government taxes are applicable to food, beverage and service charges. An applicable S.O.C.A.N. charge is applicable to any events with music and/or entertainment based on the final number of guests in attendance. Please refer to www.socan.ca for additional information.

Rules & Regulations

The International Centre operates in strict accordance with all municipal, provincial and federal regulations, such as those set by the Alcohol and Gaming Commission of Ontario, Region of Peel Public Health, etc. Any direct violation may be subject to immediate termination of services. Please consult your Event Logistics Manager regarding regulatory procedures and special permit designations where required.

Special Meals

Please discuss any specialty, dietary and/or allergy restrictions with your Event Logistic Manager at least 7 business days in advance of your event. Chef Joseph and his culinary team will be pleased to accommodate your special meal needs with appropriate advanced notice.

RAVES

Outstanding!

It is so rare to have a group of people who all demonstrate such a high level of customer service and care as well as you all have.

Cindy Di Carlo

*Show Manager
Canadian Toy Association*

Superb!

I have produced events in too many facilities to mention, and I have never had more attention to detail, kindness and polite service than from that of your team.

Carol Bell-LeNoury

*General Manager,
Environment and Events
Business Information Group*

Amazing!

Everything ran perfectly and no details were overlooked...as usual.

Lindsey Ogle

*Event Coordinator
The Packaging Association*

Perfect!

Joseph Levesque and his team prepared an amazing meal. The wine selection made us all realize how blessed we are to live in Ontario.

Darren A. Cooper

*President and CEO
The Glenbarra Group of Companies*

Spectacular!

Our compliments to the chef!
Our guests were just raving about the food.

G. Lin Ferguson

*Manager, Events
United Way of Peel Region*

OFF SITE

Our full service catering capabilities extend beyond the venue here at International Centre. We are fully experienced in servicing your event at off-premise locations to suit your needs.

Please consult one of our Sales Managers for more information.



*Set Sail for Hope
(Hanlan's Point, Toronto Islands, July 2008)*

CHEF JOSEPH'S PRIX FIXE MENU

SAVOUR THE TASTE OF ONTARIO

Freshly Baked Artisan Breads
Selection of In House Made Spreads
Flavored Butters

Twice Baked Ontario Goat Cheese Soufflé
Oven Dried Tomatoes
Seedling Salad

Grilled Canadian Beef Tenderloin
Roasted Garlic Jus
Wild Mushroom Buletini
Fingerling Potatoes
Organic Seasonal Vegetables

Dessert Trio
Upside Down Pumpkin Pie,
Pumpkin Spice Cake with Warm Caramel Sauce
Maple Crunch Ice Cream

Freshly Brewed Regular & Decaffeinated Coffee
Variety of Specialty Teas with Lemon, Honey & Milk

*"Inspired by some of my personal
favourite flavours infusing touches
of Canadian Autumn."*



Menu Only / 78
Sommelier's Niagara 3 Wine Pairing / 94

CHEF JOSEPH'S PRIX FIXE MENU

YOURS TO DISCOVER

Freshly Baked Artisan Breads
Selection of In House Made Spreads
Flavored Butters

Deconstructed Local Surf & Turf
In House Cold Smoked Arctic Char
Duck Carpaccio
Seedling Salad

Intermezzo
Niagara Ice Wine Sorbet

Pan Seared Canadian Beef Tenderloin
Extreme Slow Braised Short Rib
Reduction of Baco Noir Jus
Turnip Potato Gratin
Seasonal Vegetables

Fine Cheese of Ontario
Ontario Brie
Aged 5 years Ontario Cheddar
Chocolate Cheese
Rhubarb Chutney, Cranberry Focaccia
Niagara Riesling and Cabernet Sauvignon Jellies

Freshly Brewed Regular & Decaffeinated Coffee
Variety of Specialty Teas with Lemon, Honey & Milk

"There are so many things I love about Ontario. That's why I created this menu for you, encompassing all the inspiration this province has to offer."



Menu Only / 85

Sommelier's Niagara 4 Wine Pairing / 103

CHEF JOSEPH'S PRIX FIXE MENU

INDULGE IN ONTARIO

Braised Ontario Beef Short Ribs
Served with Roasted Garlic Potato Mash
Herb Crusted Rack of Ontario Lamb
Served with Spiced Tomato Jam and Mustard
In House Smoked Trout
Served with Five Onion Marmalade, Multigrain Bread Crisps

.....
Sweet Corn Veloute
Served with Duck Confit Medallion topped with Onion Foam

.....
Twice Baked Ontario Goat Cheese Soufflé served with
Oven Dried Tomatoes and hand clipped Seedling Salad
Purple Fingerling Potato Salad

.....
Mushroom Bualetti Pasta
Sautéed Garlic, Onions & Crisp Maple Smoked Bacon,
Finished with Brown Butter & Parmesan
Freshly Baked Artisan Rolls with Butter

.....
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 Fruit Bread

.....
Apple Struesal Tarts
Pumpkin Spice Cake
Individual Niagara Fruit Trifle
Cinnamon Sugar Dusted Old Fashion Cake Donuts
Maple Crème Brulee & Mini Sugar Pie

.....
Freshly Brewed Regular & Decaffeinated Coffee
Variety of Specialty Teas with Lemon, Honey & Milk

CHEF JOSEPH'S PRIX FIXE MENU

TASTE OF CANADA DINNER BUFFET

Minimum 50 guests / 56

Salads

Freshly Baked Artisan Rolls and Butter
Organic Greens with Chef's Array of Dressings
Whole Wheat Pasta Salad with Grilled Vegetables,
Smoked Tomato Vinaigrette & Finished with Feta Cheese
Vegetarian Nicoise Salad
Grilled Vegetable and Chick Pea Salad with
White Balsamic Vinaigrette

Entrées

Pan Seared Salmon Medallions with Chive Beurre Blanc
Pan Seared Free Range Chicken with Oven Dried Tomato Cream
Sea Salt Roasted Ontario Striploin of Beef with Caramelized Shallot Jus
Potato Turnip Gratin
Seasonal Medley of Vegetables

Desserts

Selection of Dessert Squares
Mini Crème Brulee
Mini Cheesecakes
Individual Mousse Cakes
Vibrant Display of Sliced Fresh Fruit and Berries
Freshly Brewed Regular & Decaffeinated Coffee
Variety of Specialty Teas with Lemon, Honey & Milk

CHEF JOSEPH'S PRIX FIXE MENU

SMOKEY JOE'S BBQ MENU

Minimum 50 guests / 50

Gourmet Filler

Freshly Baked Jalapeño Corn Muffins
Selection of Artisan Rolls with Butter
Build your own Caesar Salad with Shredded Parmesan,
Maple Smoked Bacon, Croutons and Garlic Horseradish Vinaigrette
New Potato Salad with Roasted Garlic, Corn, Chorizo Sausage,
Herb Vinaigrette
Whole Wheat Pasta Salad with Grilled Vegetables,
Smoked Tomato Vinaigrette Topped with Feta Cheese
Homemade Cajun Potato Chips

In House Smoked St Louis Style Pork Ribs

Smoked 5 hours in our very own smoker finished with
Homemade Tangy BBQ Sauce

Nathan's Hot Dogs

The Original Coney Island Hot Dog, a fan favorite since 1916
Served with all the "fixins"

Gourmet Angus Slider

*Grilled to Perfection this Gourmet Slider
is Served with your Choice of Toppings:*
Port Caramelized Onions, Smoked Cheese,
Fresh Tomato Salsa, or Traditional Ketchup, Mustard, & Relish

Peaches and Cream Corn on the Cob with Butter
In House Made Baked Beans

Sweet til the End

Warm Niagara Peach Cobbler
Fresh Sliced Watermelon
Selection of Fresh Fruit Pies

Fresh Brewed Regular and Decaffeinated Coffee
Variety of Specialty Teas with Lemon, Honey & Milk

*"I love BBQ season and this menu
brings the best of a Canadian pastime
anytime of the year."*



CHEF JOSEPH'S PRIX FIXE MENU

THE GLOBAL ULTIMATE RECEPTION STYLE DINNER

Minimum 150 guests / 85

Bollywood

Vegetable Samosas with
Tamarind Chutney
Traditional Butter Chicken
Basmati Rice
Naan Bread
Raita

Best of Bangkok

Vegetarian, Chicken or Shrimp
Rice Noodles, Tofu, Bean Sprouts,
Vegetables, Roasted Peanuts,
Sambal & Sriacha Chillis,
Fresh Lime Segments

Italiano

Italian Pasta Station, Chef Attended
Cheese Tortellini with Marinara Sauce,
Penne Pasta Alfredo, with Chicken
or Italian Sausage
Mushrooms, Peppers, Onions
and Garlic, Parmesan Cheese &
Chili Flakes
Antipasto Display
Provolone, Bocconcini &
Mozzarella Cheese
Prosciutto, Mortadella, Genoa Salami
Marinated Vegetables,
Selection of Olives & Fresh Foccacia

Canadiana

Ontario Beef Slider with Red Wine
Caramelized Onion & Goat Cheese
Gourmet Poutine of Fresh Cut Fries,
Cheese Curds, and Crumbled
Braised Short Rib
In House Cured Salmon Gravlox Served
with Multi Grain Crisps

Hong Kong Dim Sum Experience

Selection of Dim Sum Served in
Steamer baskets Pork Sui Mai,
Shrimp Har Gow, Vegetable Gow,
Steamed Mini Pork Buns,
Pork and Vegetable Pot Stickers,
Vegetable Spring Rolls
Soya Sauce, Rice Wine &
Ginger Infused Dipping Sauce

Going Global Dessert Display

Individual Milk Chocolate Crème Brulee
Traditional Tiramisu
Mini Mango Mousse
Baklava
Selection of French Pastries
Niagara Fruit Trifle
Vibrant Display of Sliced Fresh Fruit and Berries
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
& Artisan Fruit Bread

*"I have an equal passion
for both cooking and country.
This unique array of international
flavours is my rendition of how
Canada the beautiful is exemplified."*



Freshly Brewed Regular & Decaffeinated Coffee
Variety of Specialty Teas with Lemon, Honey & Milk