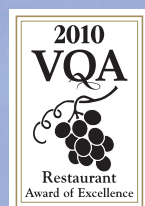


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INTERNATIONAL  
CENTRE

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# COCKTAILS



# 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](http://www.foodland.gov.on.ca/english/availability.html)

<b>January</b>	<b>February</b>	<b>March</b>	<b>April</b>	<b>May</b>	<b>June</b>
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
<b>July</b>	<b>August</b>	<b>September</b>	<b>October</b>	<b>November</b>	<b>December</b>
Tomatoes	Muskmelon	Wax Beans	Celery	Tomatoes	Garlic
Strawberries	Plums	Brussel Sprouts	Eggplant	Cabbage	Red Onion
Radiccio	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.

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- |                         |                        |
|-------------------------|------------------------|
| <b>b</b> buffet style   | <b>pp</b> per person   |
| <b>p</b> plated service | <b>dz</b> 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](http://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*

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## 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*

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## Amazing!

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

**Lindsey Ogle**

*Event Coordinator  
The Packaging Association*

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## 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*

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## 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)*

# COCKTAILS

## A LA CARTE BEVERAGE SERVICES

Our wine and spirits expert has worked carefully with our partners to offer a full array of selections to suit all palates and function types. Our "Award of Excellence" designated by the Wine Council of Ontario amplifies our commitment to sustainability. In continuing with our on-going mandate, we have selected a vast array of Award Winning options from local regions.

## WHITE WINES

### Jackson Triggs / 34

*Black Series Chardonnay, VQA, Niagara Peninsula*

Fresh, fruity style with bright, crisp citrus notes and subtle hints of creaminess and vanilla. It displays flavours of peach, citrus and herbs on the palate, followed by a smooth, slightly buttery finish.

*Pairings: Shellfish, chicken in cream sauces, salmon, quail, soft cheeses*

### Inniskillin / 36

*Niagara Series Pinot Grigio, VQA, Niagara Peninsula*

Crisp and refreshing, this wine has peach, citrus, tropical fruit aromas and flavours with a clean, fruit driven finish of peach and tropical fruits.

*Pairings: Sushi, chicken, light pastas, light textured fish, mildly spicy cuisine, shellfish, soft cheeses*

### Wayne Gretzky / 35

*Estate Series Chardonnay, VQA, Niagara Peninsula*

Bright and intense fruit character, this wine is comprised of selected fruit lots from across the Peninsula with aromas of pear, apple and coconut. The finish is clean, refreshing with a slight spice.

*Pairings: Pastas in creamy sauces, various seafood, paella*

### Peller Estates / 38

*Family Series Riesling, VQA, Niagara Peninsula*

Clear and bright with aromas of sweet lemon, spring blossoms and peach. A refreshing light-bodied white wine with a slightly off-dry mouth-feel and flavours of green apple, citrus and pear. A fabulous sipping wine that finishes with tangerine, lemon and lime citrus flavours.

*Pairings: Steamed mussels, pan-fried fish, spiced pork dishes and lemon chicken*



# COCKTAILS

## WHITE WINES

### **Malivoire / 50**

*Guilty Men White, VQA, Niagara Peninsula*

A Riesling, Sauvignon Blanc and Chardonnay blend with light golden colour. A bright nose of ripe tropical fruits and citrus. The palate carries great intensity with flavours of tangerine, pineapple and a long, refreshing finish.

*Pairings: variety of seafood and white meat dishes*

### **Dan Aykroyd / 45**

*Discovery Series Sauvignon Blanc, VQA, Niagara Peninsula*

Highly aromatic with grassy characters along with lime zest, fresh citrus fruit and light tropical aromas. The palate shows a tropical berry background of gooseberry with hints of McIntosh apple and lemon lime. Clean and crisp with a nice acidity and a granny smith apple finish.

*Pairings: Sushi, lightly spiced grilled shrimp, oysters on the half shell*

### **Creekside Estates / 39**

*Estate Pinot Noir Rose, VQA, Niagara Peninsula*

Deeply coloured, fresh, vibrant and medium in weight. Reveals of tart, tangy candied flavours. A touch of mid-palate sweetness than a tarty, juicy finish.

*Pairings: Grilled salmon or tuna, shellfish, grilled vegetables, pork tenderloin*

### **Open / 32**

*Bouquet Collection Riesling Vidal, VQA, Niagara Peninsula*

Lemon yellow in colour with tropical fruit and floral hints on the nose. Tastes of sweet melon, apricot and a hint of citrus. Light bodied with a long and refreshing finish.

*Pairings: Food friendly, chicken, grilled or smoked fish, Asian and Indian Cuisine*

### **Vineland Estates / 32**

*Tintern Ridge Vidal, VQA, Niagara Peninsula*

Crisp and refreshing, this wine has peach, citrus, tropical fruit aromas and flavours with a clean, fruit driven finish of peach and tropical fruits.

*Pairings: Sushi, chicken, light pastas, light textured fish, mildly spicy cuisine, shellfish, soft cheeses*

# COCKTAILS

## RED WINES

### **Jackson Triggs / 35**

*Black Series Cabernet Franc/Sauvignon, VQA, Niagara Peninsula*

Complex, easy to sip, full-bodied, displaying bold aromatics of red raspberry, cherry, eucalyptus and bell pepper. Ripe red fruit, dark chocolate and pepper are abundant on the lingering finish.

*Pairings: Hard cheeses, grilled steak, lamb, dark chocolate*

### **Inniskillin / 36**

*Niagara Series Merlot Cabernet, VQA, Niagara Peninsula*

Berry and plum on the nose is accented by spice and floral notes. The palate displays flavours of cherry, toast and raspberry with good structure and balance.

*Pairings: Char-broiled steak, prime rib, burgers or pork chop, cheddar or other aged cheeses*

### **Wayne Gretzky / 35**

*Estate Series Merlot, VQA, Niagara Peninsula*

Fruit-forward style highlighted by aromas of blackberry and cherry. The rich rounded palate and moderate tannins frame ripe berry fruit, finishing with mocha and oak spice.

*Pairings: Mild curry dishes, pork tenderloin, souvlaki, chilli, stews*

### **Peller Estates / 36**

*Family Series Cabernet Merlot, VQA, Niagara Peninsula*

A classic blend of Cabernet Franc, Merlot & Cabernet Sauvignon with a bouquet of black cherry, tobacco, and blueberry. A medium-bodied red that is very approachable, with fruit-forward flavours of black cherry and plum, accented by notes of tea and spice. Currants, blackberries and figs linger on the finish.

*Pairings: Grilled steaks, mushroom flatbreads, burgers and meatloaf*



# COCKTAILS

## RED WINES

### **Malivoire / 50**

*Guilty Men Red, VQA, Niagara Peninsula*

A Merlot, Pinot and Cabernet Sauvignon blend with complex nose aromas of black cherry, toasty oak and spice. Full-flavoured with ripe strawberries, Niagara sweet cherries and creamy caramel on the finish.

*Pairings: Variety of meat dishes, pastas and hearty vegetarian entrees*

### **Dan Aykroyd / 45**

*Discovery Series Cabernet Shiraz, VQA, Niagara Peninsula*

Rich chocolate bouquet, cedar and black pepper with dark berry fruits and green characteristics. The palate is well structured with spice, chocolate, tart blackberry and a round suede mouth feel.

*Pairings: Spicy and full foods, grilled peppercorn steak, bison, venison, seasoned grilled vegetables*

### **Inniskillin / 36**

*Niagara Series Pinot Noir, VQA, Niagara Peninsula*

Intensely aromatic with dark berry fruit and floral aromas supported by spice and toast. The finish displays berry and smoke and its length does not disappoint.

*Pairings: Salmon carpaccio, grilled tuna, sea bass, wild mushroom risotto, beef, pasta marinara*

### **Open / 32**

*Bouquet Collection Gamay Merlot, VQA, Niagara Peninsula*

Cherry red in colour with cherry, raspberry and vanilla hints on the nose. Tastes of cherries and raspberries. Light bodied with a nice, smooth finish.

*Pairings: Grilled and charred foods, black olives, mushrooms, fresh herbs*

### **Vineland Estates / 32**

*Tintern Ridge Red, VQA, Niagara Peninsula*

Fruity aroma of cherries and raspberries make this a great food wine. It has a great balance of tannin and a very pleasant mouth feel.

*Pairings: Versatile for many dishes, grilled meats, antipasto*

# COCKTAILS

## BUBBLY & DESSERT WINES

### **Jackson Triggs / 50**

*Proprietors' Reserve Sparkling Cuvee Close, VQA, Niagara Peninsula*

Brilliant straw in colour and displaying a generous mousse, this elegant wine's aromatic bouquet reveals a delicate composition of roses, lemons, tart green apples and subtle hints of biscuit. The sweetness is balanced by crisp acidity and mineral notes and imparts a lingering finish.

*Pairings: Aperitifs to desserts, oysters, shellfish, spicy cuisine, sushi, tart*

### **Open / 47**

*Sociable Sparkling, VQA, Niagara Peninsula*

Off-dry, this sparkler opens up with aromas of citrus and baked apple cinnamon notes. The bubbles are persistent and lively and the palate sings of red delicious apple and pear. With a hint of mandarin orange on the finish.

*Pairings: Asian cuisine, Chinese stir fry dishes*

### **Peller Estates / 85**

*Ice Cuvee, VQA, Niagara Peninsula*

Brilliant yellow straw in colour, the bouquet of apricot, yeast and ripe apple, with hints of honey are followed by tropical fruits on the palate and a refreshing pink grapefruit finish.

*Pairings: Salty appetizers, with seafood, spicy asian or risotto entrees or after a meal with fresh fruit*

### **Dessert Wine / Inquire**

Various Award Winning Varietals, VQA, Niagara Peninsula

The International Centre has a full complement of world renowned dessert wine options to offer. From traditional Vidal, to Riesling and Cabernet Franc, we house varietals perfect for every palate.

# COCKTAILS

## WORLD REGIONS

The International Centre has access to products from every region worldwide. Whether your event requires options as “old world” as Italy and France to “new world” regions like Chile and South Africa, our experts will work with you to source the most suitable wines or spirits for your event.

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## ULTIMATE SIGNATURE PAIRING BARS

Wines, Bubbly, Dessert & Fortified  
Spirits including Scotch, Tequila  
and Vodka Tasting Bars

Ontario Craft Beers featuring Ales,  
Stouts, Pilsners, Fruity and Seasonals  
Beers Around the World

# COCKTAILS

## HOST BAR SERVICE

Premium Liquor / **6.15**  
Deluxe Liquor / **7.10**  
Domestic Beer / **5.50**  
Imported Beer / **6.30**  
Draft Beer / **Inquire**  
Deluxe Cooler / **7.10**  
House Wine / **6.15**  
Liqueurs / **7.10**  
Soft Drinks/Juice / **3.00**  
Bottled Water / **3.00**  
Sparkling Water / **4.10**  
Wine by the Bottle / **see list**

## CASH BAR SERVICE

Premium Liquor / **8.25**  
Deluxe Liquor / **9.50**  
Domestic Beer / **7.25**  
Imported Beer / **8.50**  
Draft Beer / **Inquire**  
Deluxe Cooler / **9.50**  
House Wine / **8.25**  
Liqueurs / **9.50**  
Soft Drinks/Juice / **4.00**  
Bottled Water / **4.00**  
Sparkling Water / **5.50**  
Wine by the Bottle / **see list**



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## GOURMET PUNCH SELECTION (20 GLASSES)

Sparkling Tropical Fruit Punch with Fresh Cut Fruit Medley / **90**  
Spirit Tropical Fruit Punch with Fresh Cut Fruit Medley (Rum, Gin, Vodka) / **135**  
Champagne or Sparkling Punch Cocktail / **158**

### Service Rates

Minimum consumption rates of 500.00 dollars net per bar must be achieved or a Bartender and Cashier labour fee of 30.00 dollars per staff, per hour (minimum of 4 hours) will be applied.

Staff and Bar coverage rates are based on total attendance  
2011 Event Culinary Menu, prices subject to change without notice