

INTERNATIONAL
CENTRE

CRAVE

*Ricotta Cheese Cannelloni
on a Bed of Sauteed Spinach
Warm Tomato and Olive Salsa*



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
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.

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)*

CRAVE

Plated à la carte

SIGNATURE APPETIZERS



Deconstructed Local Surf & Turf of Cold Smoked Trout / 14.5

Dill Panna Cotta, Duck Carpaccio with Black Cherry Chutney and Fresh Cut Seedling Salad

East Coast Lobster and Mango Timbale / 14.5

Cucumber Carpaccio, Fresh Cut Seedling Salad

Salmon Trilogy / 13

House Smoked Salmon, Salmon Gravlox, Candied Salmon Medallion with Golden Beet Carpaccio

Twice Baked Ontario Goat Cheese Soufflé / 12

Oven Dried Tomatoes Accompanied with a Seedling Salad

Lemongrass Shrimp / 14

Micro Greens & Chipotle Mango Salsa

Honey Lime Marinated Smoked Duck Breast / 13

Pink Grapefruit Segments, Petite Salad & Citrus Vinaigrette

Charcuterie Plate / 13

House Smoked Duck, Cured Sausage, Savoury Chutney, Petite Olive Assortment & Picalilli Served with Artisan Breads



*Minimum plated dinner price of 55 dollars per guest, *protein entrée only
Minimum guarantee of 20 guests, minimum 3 courses or surcharges may apply
2011 Event Culinary Menu, prices subject to change without notice*

CRAVE

SIGNATURE SALADS

Baby Spinach with Grape Tomatoes / 10

Ontario Feta Cheese, Candied Pecans & Apple Cider Vinaigrette

Organic Greens Dressed with Julienne of Carrots / 10

Cucumber, Oven Dried Grape Tomatoes and Balsamic Vinaigrette

Baby Arugula, Golden Beet Carpaccio / 11

Ontario Goat Cheese, Toasted Pine Nuts, Black Cherry Vinaigrette

Untraditional Caesar Salad / 10

Parmesan, Herb Croutons, Candied Garlic Cloves, Maple Smoked Bacon & Garlic Horseradish Vinaigrette

Organic Mixed Greens with Goat Cheese / 10

Grilled Pineapple, Toasted Sunflower Seeds & White Balsamic Vinaigrette



SAVOURY SOUPS

Roasted Butternut Squash Veloute

Five Onion Bisque

Sweet Corn Veloute

Roasted Cauliflower Veloute

Leek & Potato with Gruyere Cheese

Any option / 8



SIGNATURE SOUPS*

Porcini Mushroom Soup with Crab Medallion

Chicken Consomme with Wild Mushroom Bauletti & Enoki Mushroom

Lobster Bisque with "Floating" Mascarpone Brandy Flan

Sweet Pea with Seared Jumbo Scallop

Any option / 11

**Note: to ensure the quality of the service @ product this item is available to a maximum of 500 guests only*

*Minimum plated dinner price of 56 dollars per guest, *protein entrée only
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CRAVE

INTERMEZZO

Customized Recipes created by Chef Joseph unique to the International Centre

Niagara Ice Wine Sorbet

Vodka Lemon Sorbet

Red Beet & Merlot Sorbet

Apple Cider Sorbet

Ginger Lime Sorbet

Any option / 6



SIGNATURE ENTRÉES

Exquisite Pairing of Grilled Canadian Beef Tenderloin / 48
Seasoned Tiger Shrimp

Madeira Reduction, Potato Turnip Pave

Dynamic Duo of Pan Seared Atlantic Salmon &
Canadian AAA Beef Tenderloin Filet / 48

Baco Noir Jus

Mascarpone Sweet Potato Puree

Grilled Canadian AAA Striploin Steak / 43

Roasted Garlic Jus, Ontario Aged White Cheddar Mash

Herb Crusted Canadian Beef Tenderloin / 45

Shallot Pinot Noir Jus,

Wild Mushroom Gratin

Extreme Slow Braised Canadian Beef Short Ribs / 42

Roasted Garlic Mashed Potatoes



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SIGNATURE ENTRÉES

Pan Seared Halibut / 42

Carrot Saffron Reduction, Black Rice Risotto

Oven Roasted Cornish Hen / 38

Stuffed with Wild Rice, Niagara Riesling Jus

Miso Ginger Marinated Atlantic Salmon Filet / 37

Blood Orange Butter Sauce, Scallion Scented Rice

Wild Mushroom & Fruilano Stuffed

Free Range Chicken Supreme / 37

Sundried Tomato Cream with Roasted Fingerling Potatoes



CHEF CRAFTED VEGETARIAN OPTIONS*

Roasted Root Vegetable & Shallot Tart Tatin / 22

Black Rice Risotto, Carrot Reduction

Wild Mushroom Risotto / 22

White Balsamic Drizzle, Selection of In-Season Grilled Vegetables

Ricotta Cheese Cannelloni / 19

On a Bed of Sautéed Spinach, Warm Tomato and Black Olive Salsa



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SIGNATURE DESSERTS

Belgian Chocolate Truffle Cake / 11

White Chocolate Ice Cream, Fruit Coulis & Fresh Berries

Peaches and Cream Trio / 13

Peach Panna Cotta, Peach Cobbler & Roasted Peach Ice Cream

Comfort Trio / 13

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

Gala Apple Streusel Pie with Caramel Sauce / 12

Aged White Cheddar & Maple Ice Cream

Always Autumn Trio / 13

Upside Down Pumpkin Pie, Pumpkin Spice Cake,
Maple Crunch Ice Cream

Symphony of Chocolate Trio / 13

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

Local Cheese Experience / 14

Ontario Brie
5 Year Aged Ontario Cheddar
Chocolate Cheese
Rhubarb Chutney
Niagara Gold
Cranberry Focaccia
Niagara Riesling and Cabernet Sauvignon Jellies



*Minimum plated dinner price of 56 dollars per guest
All complete dinner selections include Chef's selection of Seasonal Vegetables,
Freshly Baked Artisan Rolls and Flatbreads with Butter, Fresh Brewed Regular & Decaffeinated Coffee
and Variety of Specialty Teas with Lemon, Honey & Milk
2011 Event Culinary Menu, prices subject to change without notice*

CRAVE

ENHANCEMENTS

In House Made Black Olive Tapenade and Red Pepper Aioli / 2

Petit Fours / 3.5

Premium Sparkling and Still Water / 2.5

Complete Upgrade / 7

ULTIMATE SIGNATURE PAIRINGS

Ask about upgrading your dining experience with signature wine pairings provided by our in-house wine expert.

Choose from "Award Winning" local to Old and New World selections:

Niagara and other Canadian Wines

California

Italy, France and other Old World Wines

New World



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