
INTERNATIONAL
CENTRE

BOOTH HOSPITALITY MENU



Samples from "The Cake Boss" hospitality break

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	Leeks	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)*

BOOTH HOSPITALITY MENU

ENHANCE YOUR BOOTH

Trying to drive traffic to your booth? We believe the best path to successful business is through the senses. Delight your customers with tantalizing favourites freshly produced from our on-site kitchen and delivered straight to your booth. Allow us to serve you and your guests and provide a much needed break from the bustle, whether an aromatic cappuccino or Chef Joseph's delectable baked goods. Select from a series of set or à la carte items designed specifically for booth hospitality.

EXHIBITOR ADVANCED REWARD

Finalize a hospitality order with a minimum value of \$ 500.00 (excluding alcohol) at least ten (10) business days in advance and receive a \$25.00 gift card redeemable at any International Centre concession location.*



Morning Patisserie

A selection of freshly baked "patisserie-style" mini breakfast pastries from croissants, muffins, scones to danishes and fruit breads served with local fruit preserves. Enjoyed with freshly brewed coffee and specialty teas.

Serves 20 Guests / 110

Include Fruit Juices, Carafe Service / Add 60

Include Individual Whole Fruit / Add 50

Ultimate Rise & Shine to include Juice and Whole Fruit / 210

Fruit Bar

Healthy 'Grab and Go' choices of the best whole fruit selection.

100 pcs / 275

200 pcs / 500

Add NAKED All Fruit Smoothies (per Individual Bottle) / 6.25



* Maximum of one (1) gift card per booth, per event.

2011 Booth Hospitality Menu, prices subject to change without notice. Taxes and gratuities applicable.

BOOTH HOSPITALITY MENU

H₂O Infusion Hydration Station

Revitalize trade show attendees with fruit and vegetable-infused water. From cucumber to mixed berries and orchard peach soaked in double filtered H₂O.

100 glasses / 95

200 glasses / 180

Roasters and Tea Leaves

Enjoy the smell and taste of freshly brewed coffee served alongside an array of flavoured syrups in addition to a selection of specialty teas. Served with all the necessary accoutrements.

100 cups / 340

200 cups / 675

Include Fresh Baked Cookies or Biscotti by the dozen / 30

Staff Attendant (4 hour minimum) / 120

Barrista Experience

Enjoy an upgrade from your standard coffee service with an array of espresso and specialty tea based beverages. Drinks are made barrista-style in the comfort of your booth.

100 cups including attendant for 4 hours / Inquire for Pricing

Include Fresh Baked Cookies or Biscotti by the dozen / 30

Gourmet Sandwiching

Far from the usual, allow Chef Joseph to create a platter of mini sandwich-like creations using the freshest ingredients and most unique recipes. From French open-faced to Asian-inspired wraps, your palate will not be disappointed.

25 Mini-portion Platter / 85

50 Mini-portion Platter / 165



BOOTH HOSPITALITY MENU



The Cake Boss

Straight from our in-house bake shop, enjoy an array of decadent sweets like novelty cupcakes, whoopie pies, chunky brownies, cookies and assorted dessert squares.

100 portion platter / 250

200 portion platter / 490

Ballpark Cocktail

The famous Nathan's Hot Dog, a treasured tradition from its humble Coney Island beginnings synonymous with the highest quality, beef hot dogs. Now enjoy them in a funky cocktail "slider" form sure to attract throngs of attendees to your booth. Enjoy a taste of what millions worldwide rave about. Last year alone, close to 500 million of these charmed were consumed! Served with all the 'fixins'!

100 portion platter / 275

200 portion platter / 525

Add Popcorn for 100 people / 250

Add Draft Beer by the Keg / from 650 per keg



The Carvery

Tempt every sense when you furnish your booth with your own personal carver. Fresh roasted or smoked from our kitchen, select the finest sides of protein carved, dressed and served à la minute to your guests accompanied with artisan breads and condiments.

Slow Roasted Hip of Canadian Beef (120 portions) / 1225

Maple Mustard Glazed Ham (100 portions) / 750

Roasted Traditional Turkey (100 portions) / 940

BOOTH HOSPITALITY MENU

Beverage A la Carte

Freshly Brewed Premium Blend Regular and Decaffeinated Coffee
or Variety of Specialty Teas with Honey, Lemon & Milk

10 cups / 34

50 cups / 170

100 cups / 340

Variety of Canned Pepsi Soft Beverages / 3.25

Variety of Individually Bottled Tropicana Fruit Juices / 4.25

Individual Bottled Water / 3.25

Eska Domestic Sparkling Water / 4.25

Enhanced Water, Aquafina Plus, Splash, Gatorade or G2 / 5

RockStar or Amp Energy Drink / 6

Starbucks Frappuccino Mocha or Vanilla / 6



Hospitality Services

Enlist one of our expert professionals for dedicated hospitality services in your corporate booth. We can assist with food, drink and general hospitality.

Minimum 4 Hour Service Call / 140

Each Additional Hour / 30

Booth Power (please ensure you have power available in your booth) / Inquire for Pricing

The Wellness Station

Offer show attendees instant stress relief from a selection of services including Chair Massages, Seated Shiatsu, Manicures to Reflexology offered by our wellness partners at "Sole Power Reflexology."

Customizable Services / Inquire for Pricing

BOOTH HOSPITALITY MENU ORDER FORM

Catering Service Schedule

Fax completed form to 905.678.4681

Morning Delivery

Times	Items	Quantity
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Mid-Day Delivery

Times	Items	Quantity
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Afternoon Delivery

Times	Items	Quantity
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Special Requirements (please print)

Exhibitor Information

Date: Company Name:

Event/Show Name: Address:

Event/Show Date:

Booth(s) #: Province/State: Postal Code:

Contact Name: Country:

Telephone: Fax:

Mobile: Email:

International Centre Contact:

Form of Payment (please choose one)

Cash Cheque Credit Card*

Food & Beverage Conditions

The International Centre holds the exclusive food and beverage production and distribution rights within its facility. Show exhibitors and/or any authorized sponsors or corporations are permitted to distribute food and beverage samples only with approved written consent from the International Centre. The International Centre holds all final right to halt or deny any and all request for F&B and/or distribution.

Payment Policy

All catering payments are to be settled via cash, cheque or credit card. *Credit card payments exceeding \$5,000.00 require prior approval from the International Centre All orders are to be prepaid no later than one (1) week prior to the first show date.

Ordering and Guarantees

Requests for all booth hospitality is required no later than ten (10) business days prior to the first listed day of service. Last minute orders/requests may be subject to additional surcharges and the International Centre cannot guarantee the availability of all items listed.

Be sure to inquire about in-booth hospitality hosting services and menu customization.
Prices subject to applicable taxes and 17% gratuity. Prices subject to change without notice.



At the Centre of great events
internationalcentre.com