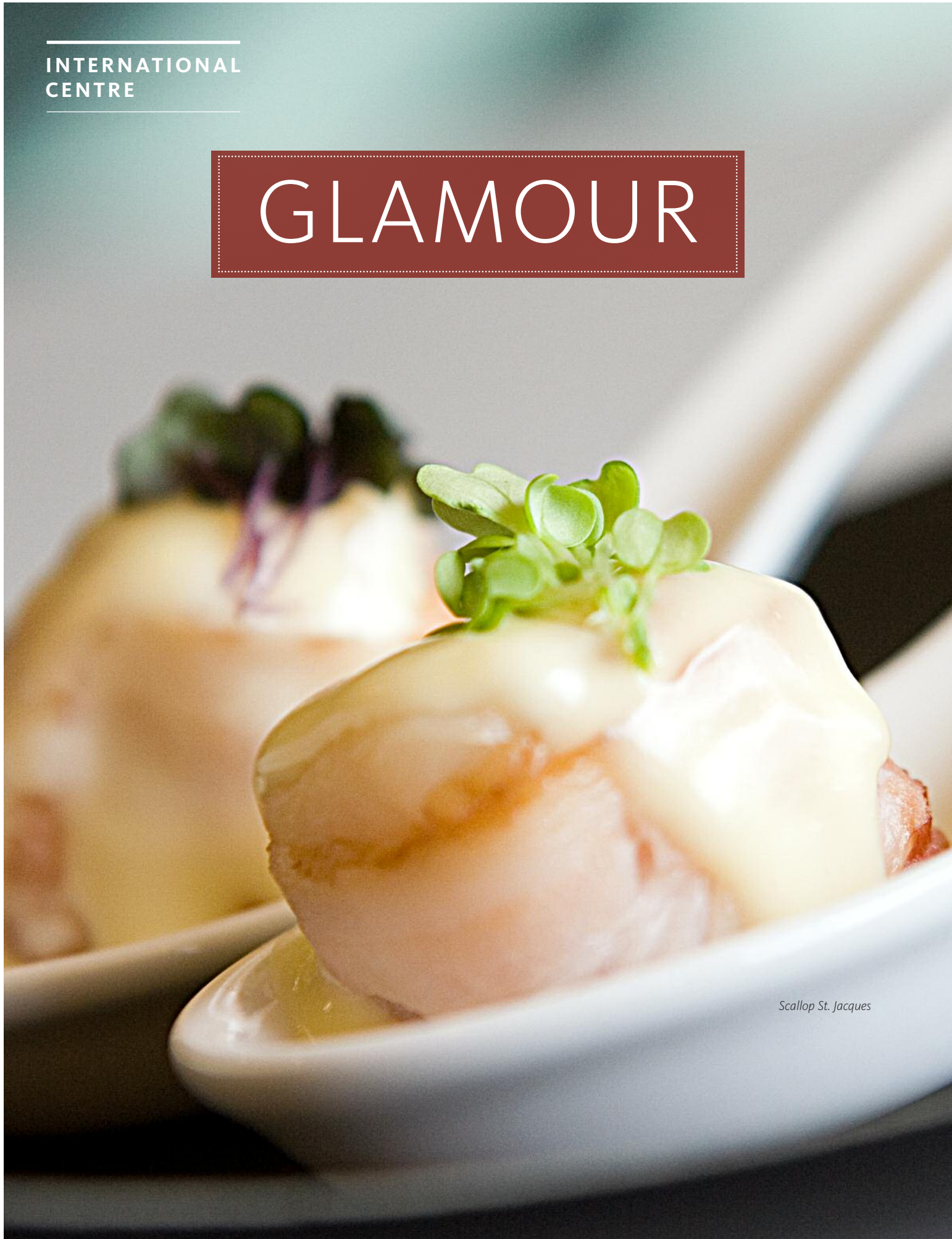


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INTERNATIONAL  
CENTRE

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# GLAMOUR



*Scallop St. Jacques*

# 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** buffet style

**pp** per person

**p** plated service

**dz** by the dozen

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# 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)*

# GLAMOUR

## “THE CARVERY”

*All stations are Chef attended and are included in the menu price.\**

### **Slow Roasted Hip of Canadian Beef / 1225**

Accompanied with Mustards and Horseradish,  
Fresh Baked Artisan Rolls  
(Serves 120 guests)

### **Maple Mustard Glazed Ham / 375**

Accompanied with Assorted Mustards,  
Freshly Baked Artisan Rolls with Butter  
(Serves 50 guests)

### **Sea Salt and Herb Roasted Canadian Striploin of Beef / 270**

Accompanied with Horseradish and Mustard,  
Freshly Baked Artisan Rolls with Butter  
(Serves 20 guests)

### **Roasted Traditional Turkey / 235**

Served with Port Wine-infused Cranberry Sauce,  
Turkey Jus, and Freshly Baked Artisan Rolls with Butter  
(Serves 25 guests)

### **Balsamic Honey Glazed Rack of Lamb with Herb Crust / 800**

Selection of Mustards, Mint Sauce  
(Serves 50 guests)

### **Asian Style Slow Roasted Pig / 575**

Roasted Whole and Sliced served with Hoisin Glaze  
(Maximum 60 portions)

### **Peking Duck Station / 15**

Traditional Method Peking Duck, Julienne Cucumbers,  
Green Onions, Hoisin, Rice Crepes  
(Minimum 20 Guests)



# GLAMOUR

## “L!VE”

(Minimum 50 guests)



### Pasta Station / 15

Cheese Tortellini with Marinara Sauce, Penne Pasta Alfredo with Seasoned Chicken and Italian Sausage  
Mushrooms, Peppers, Onions and Garlic, Parmesan Cheese, Chili Flakes  
Freshly Baked Artisan Rolls with Butter

### Chinatown Style Stir Fry Station / 15

Choice of Beef, Chicken or Shrimp  
Soya Ginger Sauce  
Steamer Noodles or Jasmine Rice, Asian Vegetables,

### Chef's Backyard Garden Salad Bar / 10

Array of Live Seedlings  
Individual Organic Micro Greens  
Candied Pecans, Flower Petals, Pomegranate Vinaigrette

### Seafood / 19

Shrimp Flambe with Brandy, Shallots, Fresh Herbs  
Steamed Mussels in Niagara Riesling  
House Smoked Salmon, Lemon, Red Onions, Capers, Multigrain Crisps  
Freshly Baked Artisan Baguette

### Nouveau Indian / 15

Crispy Spinach Chat  
Individual Butter Chicken Cup  
Hariyali Chicken Puffs  
Raita  
Chutneys

### Thai From Bangkok to Pattaya / 15

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

