
INTERNATIONAL
CENTRE

GOURMET
EXPRESS



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)*

GOURMET EXPRESS

Great Events deserve Great Food and no one does it better than our on-site team. Executive Chef Joseph Levesque and our retail brigade have created a variety of show stopping food options that are sure to enhance your next trade or exhibit show.

Upgrade your experience by adding fresh global flavours to your event with a variety of renowned branded options. Prepared and serviced fully on-site in one of our permanent or mobile locations; choose from an array of enhancements from European-Style Cafés to Asian Kitchen Delights or Beer and Wine Gardens. Consult your dedicated Event Logistics Manager to design the right fit for your show and take advantage of our award winning cuisine and on-premise consultation.*

Here are some suggestions for your next show

Market Urban Café

Conveniently located off the entrances of the International Centre's Conference Centre and Hall 1, the Market Urban Café offers a pleasant marché-type setting with ample guest seating. Take a moment and enjoy some of Chef Joseph Levesque's fresh made daily specials. From scrumptious grill items to live chef stations representing worldly flavours; a tantalizing meal awaits every palate.



Café Euro Express

Enjoy an array of espresso drinks both hot cold or traditional fine tea and fresh brewed coffee. Complement your java break with European style baked goods and decadent snack items.

Smokey Joe's Live 'n' Hot Carvery

Chef Joseph Levesque's in-house specialty of slow, oven-roasted Ribs, Chicken, Roast Beef or Pulled Pork on fresh bread rolls. Always offered with a selection of sides including Creamy Cole Slaw or Homemade Seasoned Kettle Chips. Always a crowd favourite.

Just Fries

Enjoy delectable French Fries cooked and garnished fresh before your eyes. Have them "naked" or "fully dressed" to your liking. Taking a classic side dish to a higher level like Quebec Style Poutine or Beer Braised Short Rib Poutine.



Nathan's Original Frankfurters

A treasured tradition from its humble Coney Island beginnings, the name has always been synonymous with the highest quality, beef hot dogs. Enjoy a taste of what millions worldwide rave about. Last year alone, close to 500 million of these charmed hot dogs were consumed. Let yours be the next.

GOURMET EXPRESS

Gourmet Deli & Sandwiches

Enjoy some of Chef Joe Levesque's most popular creations. Traditional components assembled in a new, gourmet manner. Select from an array of chilled sandwich options and fresh salad creations.

Brooklyn Panini

In the age-old Brooklyn-style of gourmet Italian "sandwiching", fresh bread and sumptuous ingredients are carefully assembled for each order. You choose the panini and we'll grill press it fresh before your eyes. Select from an array of options like the likes of Chicken Toscana, Tuscan Vegetable, Burgundy Beef and Turkey Brie.

"Il Boot" Pasta Express

Fresh and delectable ingredients that you assemble and we cook before your very eyes. Pasta perfection, redefining simplicity and flavour the way you envision it married with traditional accompaniments.



"Hot & Fresh" Pizza Pizza

Serving the best from Canada's largest and favourite pizza brand. Enjoy traditional classics or modern fusion creations that best suit your demographics and event.

Shanghai Noodle Bar

Experience a taste of Central China with traditional ingredients prepared right before your eyes. Build and layer flavours and toppings to your liking as the chef cooks your order a la minute. Choose from Canadian AAA beef to shrimp and chicken and top it off with a little chili paste... but don't forget your chopsticks and fortune cookie!

The Soupmobile

A healthy and hearty option for every meal period. Select from an array of freshly made soup options delicately layered in our kitchen by Chef Levesque and his team using traditional saucier techniques sure to please your palate.

Mediterranean Delights

Health-wise Mediterranean classics like falafels and shwarma sandwiches freshly prepared on the spot. Or enjoy from a selection dips and salads like tabouleh, hummus or baba ghanoush.