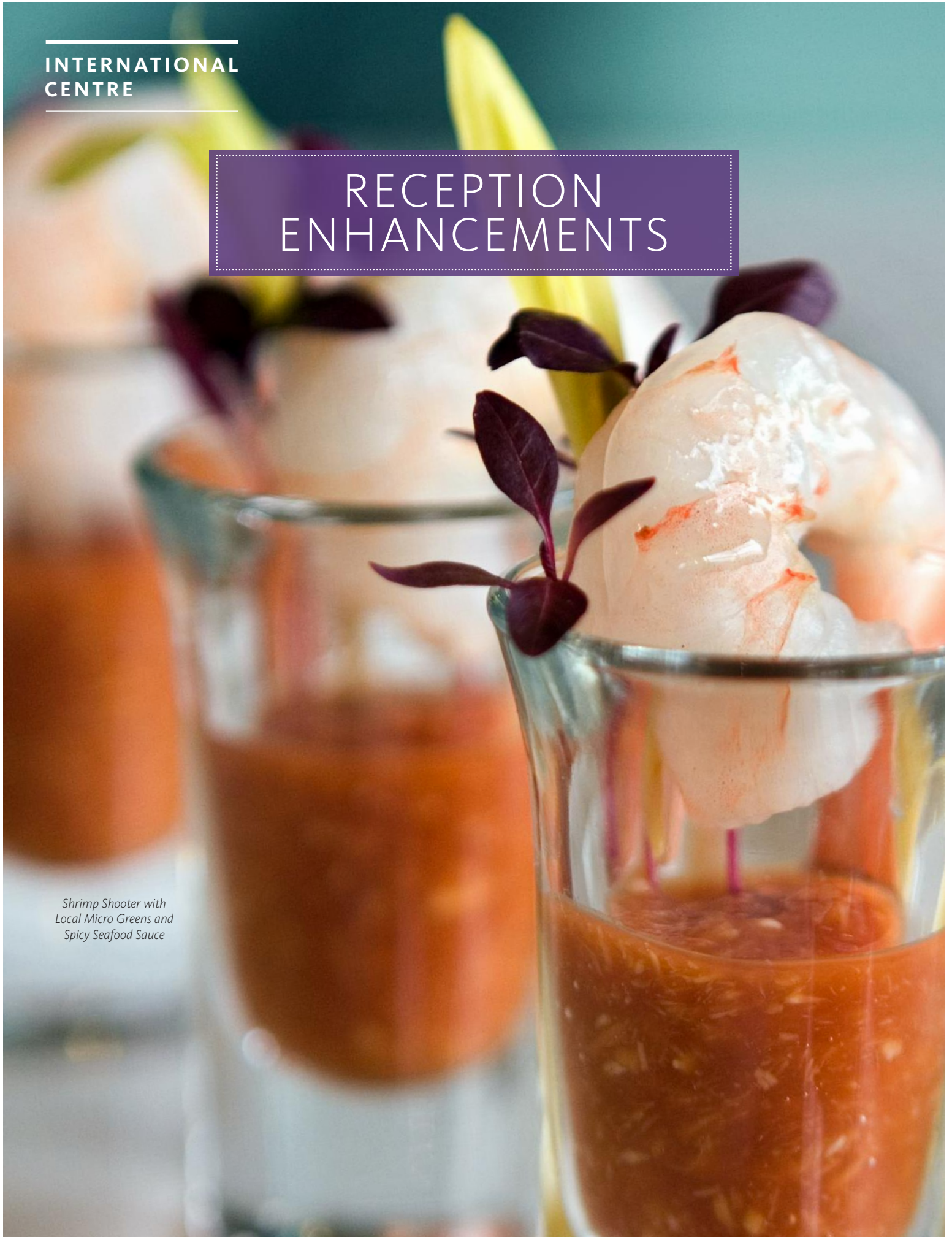

INTERNATIONAL
CENTRE

RECEPTION ENHANCEMENTS

*Shrimp Shooter with
Local Micro Greens and
Spicy Seafood Sauce*



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)*

RECEPTION ENHANCEMENTS

Gourmet Antipasti / 9

Provolone, Bocconcini and Mozzarella Cheeses, Proscuitto, Mortadella, Genoa Salami, Marinated Vegetables and Selection of Olives, Focaccia
(Minimum 20 guests)

Jumbo Shrimp Cocktail / 11

Served with Mild Cocktail Sauce, & Chipotle Mango Salsa
Based on 4 pieces per person
(Minimum 20 guests)

Hong Kong Dim Sum Experience / 14

Selection of Dim Sum Served in Steamer baskets Pork Sui Mai, Shrimp Har Gow, Vegetable Gow, Steamed Mini Pork Buns, Pork and Vegetable Pot Stickers, Soya Sauce, Rice Wine & Ginger Infused Dipping Sauce
(Minimum 50 guests)

Vegetable Crudités / 7

Carrots, Celery, Broccoli and Cauliflower Florets, Red, Yellow and Green Bell Peppers, Grape Tomatoes, Accompanied with a Trio of In House Made Vegetable Dips
(Minimum 20 guests)

Sushi "on Ginza" / 19

Variety of Authentic Japanese Specialties including:
Spicy Tekka Maki (Tuna)
Sake (Salmon) and Ebi (Shrimp) Sushi
California Roll,
Futomaki Roll of Avocado & Cucumber
Kappa Maki (Cucumber Roll)
Served with Wasabi, Pickled Ginger, Soy Sauce and Chop Sticks
Live Sushi Chef is available at an additional cost
(Minimum 50 guests)

Local Cheese Boutique / 10

Selection of Locally Produced Brie, Borgonzola, Fruilano, Herbed Goat Cheese, Bocconcini, Aged Cheddar, Provolone and Goat Milk Cheddar
Served with Truffle Honey, Niagara Fruit Chutneys, and Artisan Fruit Bread
(Minimum 10 guests)



RECEPTION ENHANCEMENTS

La Petite Open Faced Sandwiches / 12

Gourmet Selection on a Variety of Freshly Baked Artisan Breads to include:
Oven Roasted Turkey, Albacore Tuna, Slow Roasted Beef,
Honey Glazed Ham, Cucumber, Smoked Salmon & Tomato Bocconcini
Delicately Assembled with Exquisite Combinations of Vegetables & Condiments

*Based on 2 pieces per person
(Minimum 10 guests)*



Chocolate Fountain / 15

Fresh Array of Strawberries, Bananas, Cantaloupe, Honeydew & Pineapple
Sweet Selection of Marshmallows & Mini Chocolate Chip Cookies
Warm Decadent Chocolate
(Minimum 100 Guests)

Just Desserts / 14

Individual White Chocolate Crème Brulee
Selection of Decadent Dessert Squares
Niagara Fruit Trifle with Late Harvest Riesling
Chocolate Fudge Brownies
Mini Fruit Streusel Tarts
Velvet Chocolate Tarts
French Pastries
Mini New York Style Cheesecake
Vibrant Display of Sliced Fresh Fruit and Berries
(Minimum 20 Guests)



The Ultimate Cocktail Party / 42

Chilled Vegetable Crudités with Dips
Selection of Locally produced Ontario Cheeses
Brie, Borgonzola, Fruilano, Herbed Goat Cheese, Bocconcini
Aged Cheddar, Provolone & Goat Milk Cheddar
Served with Truffle Honey, Niagara Fruit Chutneys, and Artisan Fruit Bread
In House Made Black Olive Tapenade and Red Pepper Aioli
Variety of Baked Artisan Breads, Mediterranean Pita
Chef's Selection of Deluxe Cold Canapés & Hot Hors D'oeuvres
(6 pieces per person)
Vibrant Display of Sliced Fresh Fruit
Assortment of Decadent Mini Desserts to include
Niagara Fruit Trifle, White Chocolate Crème Brulee,
Velvet Chocolate Tarts, Mini Cakes, & Mini Cheesecakes
Freshly Brewed Regular & Decaffeinated Coffee
Variety of Specialty Teas with Lemon, Honey & Milk
(Minimum of 25 guests)



RECEPTION ENHANCEMENTS

PREMIUM COLD CANAPÉS AND HOT HORS D'OEUVRES



Cold Canapé / 40 ^{dz}

Vine Ripened Tomato and Bocconcini served on Crustini
Vietnamese Salad Roll with Mango
Peking Duck Crepe
Herb Goat Cheese Purse
Grilled Vegetable and Goat Cheese Skewer
Asparagus and Brie Tartlet
Shrimp Shooter

Hot Hors D'oeuvres / 40 ^{dz}

Vegetable Samosa with Tamarind Chutney
Crab Medallion with Chipotle Aioli
Butter Chicken Basket
Beef Slider with Red Wine Caramelized Onion & Goat Cheese
Turkey Slider with Port Cranberry Chutney and Ontario Brie Cheese
Tandoori Chicken Brochette
Teriyaki Beef Satay
Hawaiian Shrimp Skewer with Spiced Pineapple Yogurt
Garlic Shrimp Spring Roll with Sweet Thai Sauce
Cantonese Vegetable Spring Roll with Plum Sauce
Leek and Brie Tart



RECEPTION ENHANCEMENTS

DELUXE COLD CANAPÉS AND HOT HORS D'OEUVRES

Cold Canapé / 44 dz

Caprese Salad & Fresh Oregano on Bamboo Skewers
Beef Carpaccio & Whipped Goat Cheese Croutons with Balsamic Reduction
Mini Cornmeal Muffin with Smoked Turkey and Honey Mustard Glaze
Smoked Chicken Caesar Salad on Miniature Frico Basket
Dill Scones with Smoked Trout & Horseradish Cream
Mini Blini with Smoked Salmon with Crème Fraiche
Watermelon Caprese with Fresh Basil and Balsamic Drizzle



Hot Hors D'oeuvres / 44 dz

Whipped Brie Crostino with Roasted Grapes and Crispy Bacon
Mini Yorkshire Pudding, Parsnips Mash, Smoked Beef and Caramelized Onion
Braised Leek & Goat Cheese Tart with Cherry Tomato
Wild Mushrooms and Artichoke Fricassee on Mini Tartlets
Corn Fritters with Chorizo Sausage
Mango Shrimp Spring Roll
Lime Chipotle Marinated Shrimp, with Mango Cilantro Aioli

