

dine

food & beverage services



01-08



INTERNATIONAL
CENTRE

Dear Client,

The International Centre proudly introduces, for the first time in our 35 year history, a full-service Food & Beverage Department.

In our commitment to strengthening the food service for both clients and attendees, the International Centre has assembled a dynamic team with Executive Chef Joe Levesque leading the culinary brigade. In addition, a newly completed state of the art kitchen anchors our production, featuring highlights never before seen in cooking establishments throughout Southern Ontario.

As the exclusive provider of food and beverage, the International Centre is now able to offer on-site services, both retail and catering to all discerning clientele. From dedicated service to real time freshness, we are able to provide everything from deli platters to champagne and caviar, for 50 or 5000 guests. Clients can expect to hear directly from the Food & Beverage team, as a dedicated professional will be assigned to assist in planning food services for each event.

Enclosed, you will find a menu designed to delight all palates and to assist you through the planning process of your event. The International Centre believes in top tier service, innovative design, quality and fresh concepts. This culinary guide is designed to be a framework in your planning process. We excel in meeting specialized requirements through our willingness to customize and create an environment and food selections just for you and your guests.

Thank you in advance for your patronage and we look forward to servicing you at your next event.

Sincerely,



Trevor Lui,
Director, Food and Beverage



Joe Levesque,
Executive Chef



Menu Guide

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:

b buffet style
p plated service

pp per person
dz by the dozen

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 F&B Coordinator. 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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planning



Additional Services

Your dedicated F&B Coordinator will be happy to assist you in arranging the final touches for your event. Our dedicated professionals in Event and F&B Coordination 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 Food and Beverage Coordinator for more information.

Taxes & Gratuities

A 15 percent service gratuity will be applied to all food and beverage charges. Provincial and federal 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 F&B Coordinator regarding regulatory procedures and special permit designations where required.

Special Meals

Please discuss any specialty, dietary and/or allergy restrictions with your F&B Coordinator at least 7 business days in advance of your event.