

ICD

food & beverage services



01-08



INTERNATIONAL
CENTRE
At the Centre of great events

Dear Bride & Groom To-Be,

You're dreaming about the right setting to celebrate your marriage. You want to find a unique spot where you can create memories to cherish for a lifetime. You're looking for somewhere special that provides an enchanting backdrop for your ceremony, reception, and photos.

The International Centre offers you this and so much more!

Drawing on contemporary, worldly cuisine, the menus created by Executive Chef Joe Levesque convey a lively blend of culinary influences. You'll find delicious flavours and generous portions of cuisine inspired by romance.

The International Centre delivers a refined presentation, attention to detail, and the highest quality ingredients. Your wedding will leave your guests with the most delicious memories.

As the exclusive provider of food and beverage, we are able to offer everything from action stations to champagne and caviar, for 50 or 5000 guests. A dedicated professional will be assigned to assist in planning the menu for your special day.

Enclosed, you will find a culinary guide designed to delight all palates and to assist you through the planning process of your wedding. The International Centre focuses on top-tier service, innovative design, quality and fresh concepts. We excel in meeting specialized requirements through our willingness to customize and create food selections just for you and your guests.

We look forward to providing you with a wedding experience that is equally as captivating as it is unforgettable.

Sincerely,



Trevor Lui,
Director, Food and Beverage



Joe Levesque,
Executive Chef



I Do

Menu Guide

This menu has been designed to assist you in your food and beverage planning, you may select à la carte or take advantage of packaged meals suited to your wedding. Here are some quick reference points:

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 wedding 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 wedding.

Please ensure that you communicate to your assigned F&B Coordinator your catering needs no later than four (4) weeks prior to your wedding date. A guaranteed guest count is required a minimum of seventy-two (72) business hours prior to the wedding (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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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 wedding and F&B Coordination can advise on music, entertaining, hosting, photography as well as floral and 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 F & B Coordinator for more information.

Taxes & Gratuities

A 17 percent service gratuity will be applied to all food and beverage charges. Provincial and federal taxes are applicable to food, beverage and service charges.

S.O.C.A.N.

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 special, dietary and/or allergy restrictions with your F&B Coordinator at least 7 business days in advance of your wedding.

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sparkle & shine

\$100 per person inclusive of applicable taxes and gratuity

Sparkle

Sparkling Alcoholic & Non Alcoholic Punch

2 Bottles of Wine per table of 10

4 hours of Premium Host Bar *

4 Course Meal

Late Night Coffee Station with Sliced Fruit

Sparkling Wine to Toast

Courtesy Room with Amenity Tray

Chef's Table for 6

Complimentary overnight accommodation for bride and groom on the night of reception

Preferred guest room rates at nearby hotel

Complimentary Parking *(some restrictions apply)*

Complimentary Coat Check

Personalized Menu at each table

VIP Washrooms

Damasked Floor Length Linen

Three Votives at each table

Podium & Microphone

I Do

customize your menu

Feast | all complete dinner selections include:

Fresh Baked Artisan Rolls and Assorted Flat Breads
Black Olive Tapenade, Red Pepper Aioli
Flavoured Butter

Soup | choose one of:

Roasted Butternut Squash Veloute
Five Onion Bisque
Roasted Cauliflower Veloute
Leek & Potato with Gruyere Cheese

Salad | choose one of:

Baby Spinach - Grape Tomatoes, Goat Cheese, Candied Pecans, Balsamic Vinaigrette
Organic Greens - Carrot, Cucumber, Grape Tomatoes, Apple Cider Vinaigrette
Caesar Salad - Parmesan, Herb Croutons, Pancetta, Garlic Horseradish Vinaigrette

Entrée | choose one of:

Herb Crusted Alberta Beef Tenderloin, Shallot Pinot Noir Jus, Morel Mushroom Gratin
Miso Ginger Marinated Salmon Filet, Blood Orange Butter Sauce, Scallion Scented Rice
Wild Mushroom & Fontina Stuffed Free Range Chicken Supreme, Roasted New Potatoes, Sundried Tomato Cream
Ricotta Cheese Cannelloni, Sautéed Spinach, Warm Tomato and Black Olive Salsa
Butternut Squash Agnolotti, Brown Butter and Wilted Spinach

Dessert | choose one of:

Baileys Cheesecake - Served with Biscotti, Kahlua Crème Anglais
Chocolate Caramel Tart - Drizzled with Milk Chocolate and Baileys Crème Anglais
Chocolate Truffle Cake - White Chocolate Ice Cream, Fruit Coulis, & Fresh Berries
Rich Toffee Apple Tart - Drizzled with Caramel Sauce, Served with Cinnamon Ice Cream
Grand Marnier Crème Brulee - Pistachio Biscotti, Fresh Berries

*All complete dinner selections include: Chef's selection of Seasonal Vegetables,
Fresh Brewed Regular & Decaffeinated Coffee and Variety of Specialty Teas with Lemon, Honey & Milk*

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enhance

Enhancements are subject to applicable taxes and 17% gratuity

starters | add 5 pp

Dungeness Crab and Avocado Timbale with Heirloom Tomato
Orange Sabayon and Tarragon Vinaigrette

Trilogy of Salmon - Smoked Salmon, Salmon Tartar, Salmon Medallion, Golden Beet Carpaccio

Lemongrass Shrimp, Micro Greens, Chipotle Mango Salsa

Honey Lime Marinated Duck Breast, Pink Grapefruit Segments, Petite Salad, Citrus Vinaigrette

Antipasto Plate - Provolone, Bocconcini and Mozzarella Cheeses, Prosciutto, Mortadella,
Genoa Salami, Marinated Vegetables and Selection of Olives

intermezzo | add 6 pp

Niagara Ice Wine

Vodka Lemon

Blood Orange

Ginger Lime

entrees | add 5 pp

Grilled Beef Tenderloin, Tiger Shrimp, Madeira Reduction, Potato Turnip Pavé

Pan Seared Atlantic Salmon & Beef Tenderloin Filet, Baco Noir Jus
Mascarpone Sweet Potato Purée

Pan Seared Halibut, Carrot Saffron Reduction, Black Rice Risotto

desserts | add 2 pp

Symphony of Chocolate

Flourless Chocolate Cake, White Chocolate Crème Brûlée, Valrhona Chocolate Ice Cream

Appleicious

Fuji Apple Tart Tatin, Caramel Apple Crème Brûlée, Cinnamon Ice Cream

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buffet dinner

Add \$8 per person (Minimum 50 guests)

salads

- Organic Greens with Chef's Array of Dressings
- Greek Salad with Feta Cheese
- Bow Tie Pasta Salad with Charred Vegetables
- Quinoa Salad with Citrus Vinaigrette and Fresh Cilantro
- Fresh Baked Artisan Rolls

entrées

- Maple Glazed Salmon Medallions with Chive Beurre Blanc
- Pan Seared Free Range Chicken with Riesling Jus
- Sea Salt Roasted Striploin of Beef with Caramelized Shallot Jus
- Herbed New Potatoes
- Seasonal Medley of Vegetables

desserts

- Assorted Cakes and Tortes
- Selection of Pastries
- Individual Crème Brûlée
- Fresh Sliced Fruit Display
- Freshly Brewed Regular & Decaffeinated Coffee
- Variety of Specialty Teas with Lemon, Honey & Milk

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hors d'oeuvres

3 pieces per person – Add \$9

cold canapés

- Vine Ripened Tomato and Bocconcini served on Crustini
- Vietnamese Salad Roll with Mango
- Prosciutto and Melon Skewer
- Smoked Salmon on Pumpernickel
- Peking Duck Roll Crêpe
- Herb Goat Cheese Purse
- Shrimp Shooter
- Grilled Vegetable and Goat Cheese Skewer
- Charred Vegetables on Polenta Disk
- Selection of Sushi - California Rolls, Spicy Tuna, Salmon Teriyaki, Cucumber, Avocado Roll

hot hors d'oeuvres

- Vegetable Samosa with Tamarind Chutney
- Lamb Samosa with Tamarind Chutney
- Crab Medallion with Chipotle Aioli
- Digby Scallop wrapped in Smoked Bacon
- Black and White Sesame Chicken Skewer
- Tandoori Chicken Brochette
- Teriyaki Beef Satay
- Spanakopita with Tzatziki
- Hawaiian Shrimp Skewer with Spiced Pineapple Yogurt
- Garlic Shrimp Spring Roll with Sweet Thai Sauce
- Vegetable Spring Roll with Plum Sauce
- Leek and Brie Tart
- Pork and Vegetable Pot Sticker with Rice Wine Dipping Sauce
- Lime Chipotle Marinated Shrimp with Mango Cilantro Aioli

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stations

antipasto display | 7 pp (minimum 20 guests)

Provolone, Bocconcini and Mozzarella Cheeses, Prosciutto, Mortadella, Genoa Salami, Marinated Vegetables and Selection of Olives, Focaccia

from the sea | 16 pp (minimum 20 guests)

Jumbo Shrimp Cocktail Display, Ice Chilled Crab Claws
Nova Scotia Salmon, Red Onions, Capers, Pumpernickel Bread

jumbo shrimp cocktail | 16 pp (based on 4 pieces pp)

Served with Cocktail Sauce & Chipotle Mango Salsa

dim sum station | 12 pp (minimum 50 guests)

Selection of Dim Sum Served in Steamer baskets: Pork Sui Mai, Har Gow, Vegetable Gow, Mini Pork Buns, Pork and Vegetable Pot Stickers, served with Soya Sauce, Rice Wine & Ginger Infused Dipping Sauce

vegetable crudités | 6 pp (minimum 20 guests)

Carrots, Celery, Broccoli and Cauliflower Florets, Red, Yellow and Green Bell Peppers, Grape Tomatoes, Trio of Vegetable Dips

sushi table | 16 pp (minimum 50 guests)

Assorted Authentic Japanese Specialties including Spicy Tuna, Salmon Sushi, Shrimp Sushi, California Roll, Avocado Cucumber Roll, Cucumber Roll, served with Wasabi, Pickled Ginger, Soy Sauce and Chop Sticks

international and domestic cheese display | 7 pp (minimum 20 guests)

Cheddar, Monterey Jack, Havarti, Oka, Brie, Danish Blue, Gouda, Boursin, and Swiss Assorted Crackers and Grapes

deli sandwich display | 8 pp (minimum 10 guests)

Assorted selection of Freshly Made Deli Sandwiches to include Corned Beef on Marble Rye, Turkey & Havarti on a Sundried Tomato Wrap, Roast Beef & Swiss with Horseradish Mayo on Multigrain, Ham & Cheddar on Whole Wheat, Tuna Salad on Croissant, Grilled Vegetables with a Goat Cheese Wrap

chocolate fountain | 13 pp (minimum 100 guests)

Strawberries, Bananas, Cantaloupe, Pineapple, Marshmallows, Biscotti
Warm Decadent Chocolate

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complete upgrade

Add \$29 per person

reception

Chilled Vegetable Crudités with Trio of Dips
International and Domestic Cheese Display
Chef's Selection of Cold Canapés
Chef's Selection of Hot Hors D'oeuvres

late night coffee station

Seasonal Fresh Fruit Display
Assortment of Decadent Mini Desserts
Coffee and Variety of Specialty Teas with Lemon, Honey & Milk

martini bar | 9 per drink

decor package available | inquire for pricing
centerpieces, chair covers, head table, gift table, cake table

dj packages available | inquire for pricing

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