

# BOOTH HOSPITALITY MENU ORDER FORM

## Catering Service Schedule

Fax completed form to 905.678.4681

**Morning Delivery**  
Times

Items

Quantity

**Mid-Day Delivery**  
Times

Items

Quantity

**Afternoon Delivery**  
Times

Items

Quantity

**Special Requirements** (please print)

## Exhibitor Information

Date: ..... Company Name: .....

Event/Show Name: ..... Address: .....

Event/Show Date: .....

Booth(s) #: ..... Province/State: ..... Postal Code: .....

Contact Name: ..... Country: .....

Telephone: ..... Fax: .....

Mobile: ..... Email: .....

**The International Centre Contact:**

.....

**Form of Payment** (please choose one)

☐ Cash ☐ Cheque ☐ Credit Card\*

### Food & Beverage Conditions

The International Centre holds the exclusive food and beverage production and distribution rights within its facility. Show exhibitors and/or any authorized sponsors or corporations are permitted to distribute food and beverage samples only with approved written consent from the International Centre. The International Centre holds all final right to halt or deny any and all request for F&B and/or distribution.

### Payment Policy

All catering payments are to be settled via cash, cheque or credit card. \*Credit card payments exceeding \$5,000.00 require prior approval from The International Centre. All orders are to be prepaid no later than one (1) week prior to the first show date.

### Ordering and Guarantees

Requests for all booth hospitality is required no later than ten (10) business days prior to the first listed day of service. Last minute orders/requests may be subject to additional surcharges and The International Centre cannot guarantee the availability of all items listed.

Be sure to inquire about in-booth hospitality hosting services and menu customization.  
Prices subject to applicable taxes and 17% gratuity. Prices subject to change without notice.

**THE  
INTERNATIONAL  
CENTRE**

**THERE'S SOMETHING HAPPENING HERE!**

# BOOTH HOSPITALITY MENU

*Samples from "The Cake Boss" hospitality break*

# THINKING GLOBAL. ACTING LOCAL.

## OUR KITCHEN

It starts in the kitchen. Our state-of-the-art Culinary Centre 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 culinary team. 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
- Green energy for your events

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)

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
Radicchio	Rapini	Corn	Pears	Crabapples	Squash
Cherries	Radishes	Grapes	Zucchini	Leeks	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, entertainment, hosting, photography, floral and event decorations. For other event related services, please inquire for 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. Regulated S.O.C.A.N. and Re:Sound charges are 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) and [www.resound.ca](http://www.resound.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. Our culinary team will be pleased to accommodate your special meal needs with appropriate advanced notice.

# RAVES

## Excellent!

It is not easy to find a venue that will have excellent people and customer service! You have provided us with great support and food was great – please send our compliments to the Chef! The whole event was a success!

**Mariana Macovei**

*Director of Events*

*Women in Food Industry Management Association*

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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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## Spectacular!

Our compliments to the chef!  
Our guests were just raving about the food.

**G. Lin Ferguson**

*Manager, Events*

*United Way of Peel Region*

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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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## 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*

# 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, June 2012)*

# BOOTH HOSPITALITY MENU

## ENHANCE YOUR BOOTH

Trying to drive traffic to your booth? We believe the best path to successful business is through the senses. Delight your customers with tantalizing favourites freshly produced from our on-site kitchen and delivered straight to your booth. Allow us to serve you and your guests and provide a much needed break from the bustle, whether an aromatic cappuccino or our kitchen's very own delectable baked goods. Select from a series of set or à la carte items designed specifically for booth hospitality.

## EXHIBITOR ADVANCED REWARD

Finalize a hospitality order with a minimum value of \$ 500.00 (excluding alcohol) at least ten (10) business days in advance and receive a \$25.00 gift card redeemable at any International Centre concession location.\*



### Morning Patisserie

A selection of freshly baked "patisserie-style" mini breakfast pastries from croissants, muffins, scones to danishes and fruit breads served with local fruit preserves. Enjoyed with freshly brewed coffee and specialty teas.

**Serves 20 Guests / 114**

**Include Fruit Juices, Carafe Service / Add 62**

**Include Individual Whole Fruit / Add 52**

**Ultimate Rise & Shine to include Juice and Whole Fruit / 220**

### Fruit Bar

Healthy 'Grab and Go' choices of the best whole fruit selection.

**100 pcs / 285**

**200 pcs / 515**



\* Maximum of one (1) gift card per booth, per event.

2012 Booth Hospitality Menu, prices subject to change without notice. Taxes and gratuities applicable.

# BOOTH HOSPITALITY MENU

## H<sub>2</sub>O Infusion Hydration Station

Revitalize trade show attendees with fruit and vegetable-infused water. From cucumber to mixed berries and orchard peach soaked in double filtered H<sub>2</sub>O.

**100 glasses / 100**

**200 glasses / 190**

## Roasters and Tea Leaves

Enjoy the smell and taste of Freshly Brewed Lavazza Coffee served alongside an array of flavoured syrups in addition to a selection of Specialty Numi Organic teas. Served with all the necessary accoutrements.

**100 cups / 350**

**200 cups / 695**

**Include Fresh Baked Cookies or Biscotti by the dozen / 32**

**Staff Attendant (4 hour minimum) / 140**

## Barista Experience

Enjoy an upgrade from your standard coffee service with an array of Lavazza Espresso based beverages from Lattes to Frothy Cappuccinos. Drinks are made barista-style in the comfort of your booth.

**100 cups including attendant for 4 hours / Inquire for Pricing**

**Include Fresh Baked Cookies or Biscotti by the dozen / 32**

## Gourmet Sandwiching

Far from the usual, allow us to create a platter of mini sandwich-like creations using the freshest ingredients and most unique recipes. From French open-faced to Asian-inspired wraps, your palate will not be disappointed.

**25 Mini-portion Platter / 88**

**50 Mini-portion Platter / 170**



# BOOTH HOSPITALITY MENU



## The Cake Boss

Straight from our in-house bake shop, enjoy an array of decadent sweets.

**100 portion platter / 258**

**200 portion platter / 505**

## Ballpark Cocktail

The famous Nathan's Hot Dog, a treasured tradition from its humble Coney Island beginnings synonymous with the highest quality, beef hot dogs. Now enjoy them in a funky cocktail "slider". Served with all the 'fixins'!

**100 portion platter / 284**

**200 portion platter / 558**

**Add Popcorn for 100 people / 258**

**Add Draft Beer by the Keg / from 650 per keg**



## The Carvery

Tempt every sense when you furnish your booth with your own personal carver. Fresh roasted or smoked from our kitchen, select the finest sides of protein carved, dressed and served à la minute to your guests accompanied with artisan breads and condiments.

**Slow Roasted Hip of Canadian Beef (120 portions) / 1275**

**Maple Mustard Glazed Ham (50 portions) / 390**

**Roasted Traditional Turkey (100 portions) / 980**

# BOOTH HOSPITALITY MENU

## Beverage a la Carte

Freshly Brewed Lavazza Regular & Decaffeinated Coffee  
Variety of Specialty Numi Organic Teas with Lemon, Honey & Milk

**10 cups / 35**

**50 cups / 175**

**100 cups / 350**

Variety of Canned Pepsi Soft Beverages / **3.35**

Variety of Individually Bottled Tropicana Fruit Juices / **4.40**

Individual Bottled Water / **3.35**

Eska Domestic Sparkling Water / **4.40**

Variety of Individually Bottled Juice Smoothies / **6**

O.N.E. 100% Coconut Water / **6.75**

Enhanced Water, Aquafina Plus, Splash, Gatorade or G2 / **5**

RockStar or Amp Energy Drink / **6**

Starbucks Frappuccino / **6**

Chilled Regular White or Chocolate Milk / **3.35**



## Hospitality Services

Enlist one of our expert professionals for dedicated hospitality services in your corporate booth. We can assist with food, drink and general hospitality.

**Minimum 4 Hour Service Call / 140**

**Each Additional Hour / 35**

**Booth Power (please ensure you have power available in your booth) / Inquire for Pricing**

## The Wellness Station

Offer show attendees instant stress relief from a selection of services including Chair Massages, Seated Shiatsu, Manicures to Reflexology offered by our wellness partners at "Sole Power Reflexology."

**Customizable Services / Inquire for Pricing**

# BOOTH HOSPITALITY MENU

## Enhancement a la Carte

Freshly Baked Assorted Gourmet Muffins / 37 <sup>dz</sup>

Assorted Patisserie Danishes / 37 <sup>dz</sup>

French Style Butter Croissants / 37 <sup>dz</sup>

Decadent Chocolate Croissants / 39 <sup>dz</sup>

Assorted Canadian Style Donut Treats / 34 <sup>dz</sup>

Gourmet Novelty Cupcakes / 42 <sup>dz</sup>

Selection of Breakfast Breads:

Banana, Cranberry, Lemon Poppy Seed / 35 <sup>dz</sup>

Traditional Assorted Fruit Scones / 39 <sup>dz</sup>

Fresh Hard Boiled Eggs / 30 <sup>dz</sup>

Granola Bars / 4

Protein or Energy Bars / 4.5

Decadent Dessert Squares or Chocolate Fudge Brownies / 34 <sup>dz</sup>

Selection of Freshly Baked Cookies / 32 <sup>dz</sup>

Variety of Chocolate Truffles / 44 <sup>dz</sup>

French Pastries / 44 <sup>dz</sup>

Chocolate Dipped Strawberries / 44 <sup>dz</sup>

Fresh Fruit Kebobs with Mango Yogurt Dip / 5

Array of In-Season Fresh Whole Fruits / 3 <sup>pp</sup>

Sliced Fresh Fruit with Berries / 6 <sup>pp</sup>

Homemade Fresh Fruit Smoothies / 6 <sup>pp</sup>

Individual Activia Yogurts / 3

Nestle Ice Cream Novelties / 4.50

Gelato Fresco Tubes / 4.50

Assorted Chocolate Bars / 3

Individual Bags of Chips and Pretzels / 2.75

Homemade Kettle Chips tossed with Special Seasonings / 30

*Serves 12 people*

