



the TORONTO
CONGRESS
CENTRE

Exhibitor Menu

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The Toronto Congress Centre is the first trade and convention facility on the continent to ever achieve HACCP (Hazard Analysis Critical Control Point) accreditation, the internationally acknowledged gold standard in food safety.

We have raised the bar for food safety in the hospitality sector by implementing more rigorous food handling, preparation and storage practices than any other event centre in the Americas.

With regular food safety audits and ongoing staff training, The Toronto Congress Centre works tirelessly to ensure excellence in every aspect of our services. We take pride in delivering against the most exacting standards – yours.

Liquids



All beverages (excluding coffee and tea) are priced per unit, plus applicable taxes and service charges.

Aquafina Water (591 ml)	\$ 4.00
Soft Drinks (591 ml)	\$ 4.00
Gatorade	\$ 5.00
Frappuccino	\$ 6.00
Coconut Water	\$ 7.00
Rockstar Energy Drink	\$ 6.00
Iced Tea	\$ 4.00
Freshly Brewed Starbucks Blonde Roast & Decaffeinated Coffee	
	10 cups \$ 40.00
	25 cups \$ 100.00
	50 cups \$ 200.00
Selection of Tazo Teas with Fresh Lemon, Honey, Cream & Milk	
	10 cups \$ 40.00
	25 cups \$ 100.00
	50 cups \$ 200.00
Individual Tropicana Juice	\$ 5.00
Individual Strawberry Banana or Mango Smoothie	\$ 6.00
Chilled 2% White Milk (250 ml)	\$ 3.50
Chilled Chocolate Milk (250 ml)	\$ 3.50

Please note all chilled beverages are charged on consumption.

Unless otherwise indicated, all prices are per person, plus applicable taxes and service charges.

Bakery



Freshly Baked Mini Fruit Danishes	\$ 38.00/doz
Freshly Baked Mini Croissants	\$ 38.00/doz
Freshly Baked Mini Muffins	\$ 38.00/doz
Freshly Baked Breakfast Breads To include Banana Nut, Apple Cinnamon and Pumpkin Spice	\$ 35.00/doz
Freshly Baked Cookies	\$ 35.00/doz
Selection of Decadent Dessert Squares	\$ 40.00/doz
Chocolate Dipped Strawberries	\$ 42.00/doz
Fresh Kettle Chips with Cajun Spice	\$ 16.00/serves 10
Savoury Truffle Popcorn with Shaved Parm & Fresh Herbs	\$ 16.00/serves 10
Fresh Fruit Kabobs with Ontario Honey & Mint Yogurt Dip	\$ 40.00/doz
Sliced Fresh Fruit with Berries	\$6.00 per person (min. 10 persons)
Selection of Whole Fruit	\$ 3.00 each (min. 10 persons)

Unless otherwise indicated, all prices are per person, plus applicable taxes and service charges.

Reception Hors d'Oeuvres



Cold *(minimum 36 pieces per item)*

V California Roll with Miso & Soy Dressing	\$ 4.00
Peking Duck Crepe with Hoisin Sauce	\$ 4.50
Smoked Salmon on Crostini with Capera	\$ 4.50
V Bocconcini Tomato Pesto Skewer	\$ 3.50
Candied Hot Smoked Maple Salmon Skewer	\$ 4.00
V Brie and Fig on Crisp Baguette	\$ 4.00

Hot *(minimum 36 pieces per item)*

Panang Shrimp Spring Roll	\$ 4.50
Shrimp marinated in a hot and spicy ground Chili Paste with Coconut Cream and Stir Fry Sauce	
V Spring Roll	\$ 3.50
Asian Vegetables tossed with Soy and Sesame Oil, served with Plum Sauce	
Mini Ruben Sandwich	\$ 4.50
Shaved Smoked Meat with Sauerkraut and Swiss on Caraway Rye with Mustard Dip	
Mini Pulled Pork Slider	\$ 4.00
Slow Cooked Pork with BBQ Sauce	
Mini Kobe Burger	\$ 4.50
Kobe Beef Patty with Caramelized Onion and Cheddar with Ketchup	
Crab Cakes	\$ 4.00
Alaskan Crab Meat with Peppers and Spices, Lightly Breaded with Citrus Aioli	
V Stuffed Mushrooms	\$ 3.50
Breaded and filled with Herbs and Garlic Cheese	
Coconut Shrimp	\$ 4.50
Crispy Fried and Coconut Breaded served with Sweet Chili Sauce	
V Artichoke & Kalamata Olive Tart	\$ 3.50
Goat Cheese with Sundried Tomatoes, Olives and Artichokes	
Chicken Yakitori	\$ 4.00
Marinated in Soy and Ginger	
Beef Kabob	\$ 4.00
Brushed with Green Peppercorn Glaze	
V Classic Greek Spanakopita	\$ 3.50
Crisp Phylo Pastry with Spinach and Feta	

Unless otherwise indicated, all prices are per person, plus applicable taxes and service charges.

Reception Stations – Savoury

Vegetable Crudités Display of Crisp Vegetables to include Peppers, Celery, Carrots, Green Onions, Radishes, Grape Tomatoes, Cauliflower and Broccoli served with Spinach & Sweet Onion Dip	\$ 7.00 per person
Artisan Salads Individual Artisan Green Salads with Flower Petals, Roasted Pumpkin Seeds, Oven Dried Tomatoes and Cucumbers with Ontario Apple Cider Vinaigrette	\$ 8.00 per person
Baked Brie Warm Baked Ontario Brie served with Spiced Local Freestone Peach Salsa, Port Fig Chutney and Fresh Baked Baguette	\$ 10.00 per person (min. 20 people)
Gourmet Antipasto Selection to include Provolone, Bocconcini and Mozzarella Cheeses, Sliced Prosciutto, Mortadella, Genoa Salami, Capicola and Soppressata, Marinated Vegetables, Fire Roasted Peppers, Spiced Eggplant, Kalamata Olives, Spicy Green Olives and Grilled Vegetables served with Fresh Baked Focaccia	\$ 10.00 per person
Flatbread Pizza Selection to include: <ul style="list-style-type: none">▪ Pesto, Feta, Marinated Artichokes, Black Olives and Tomatoes▪ Herb Chicken, Roasted Garlic, Grilled Vegetables and Shredded Asiago Cheese▪ Sundried Tomato Pesto, Prosciutto and Bocconcini with Fresh Basil and Balsamic Drizzle	\$ 10.00 per person
Petite Open Faced Sandwiches Delicate selection of unique gourmet open faced sandwiches to include Cucumber Cream Cheese, Smoked Salmon, Maple Glazed Ham, Egg Salad and Prosciutto	\$ 12.00 per person (2 per person)
Local Artisan Cheese Experience Selection of Ontario Cheeses to include Aged Cheddar, Goat Cheese, Triple Crème Brie, Fruilano and Devil's Rock served with Fresh Baguette, Savoury Fruit Chutney and Truffle Honey	\$ 14.00 per person

Unless otherwise indicated, all prices are per person, plus applicable taxes and service charges.

Action Stations *and* Additional Info.

Please inquire with one of our Event Logistics Managers about Chef Attended Action Stations and other Food & Beverage requirements not listed or purchasing Congress Café Vouchers for your show.

Please complete the Exhibitor Booth Menu Order Form and return it to the Toronto Congress Centre's Event Logistics Department. All charges must be paid in full at least one week prior to your first requested booth delivery date. On-site orders will be accepted up to 48 hours before delivery date.

For all inquiries or special requests please contact 416.245.5000.

Unless otherwise indicated, all prices are per person, plus applicable taxes and service charges.

Wine & Bar Menu



All wines are 750ml and are priced per bottle, plus applicable taxes and service charges.
Beverages for your function may be purchased on either host or cash basis.
Please refer to Menu Guidelines for additional service and labour charges.

Red

- Peninsula Ridge Cabernet Merlot (VQA Niagara)*
\$ 37.00
- Domaine Jean Bousquet Malbec Organic (Argentina)*
\$ 41.00
- Trius Merlot (VQA Niagara)*
\$ 42.00
- Perrin Reserve, Cote du Rhone (France)*
\$ 43.00
- Cave Springs Pinot Noir (VQA Niagara)*
\$ 45.00
- Rocca delle Macie Chianti Reserva (Tuscany, Italy)*
\$ 46.00
- Santa Rita Medalla Real Gran Reserva Carmenere (Colchagua Valley, Chile)*
\$ 48.00
- Liberty School Cabernet (Paso Robles, California, USA)*
\$ 53.00
- Two Hands Gnarly Dudes Shiraz (Barosa Valley, Australia)*
\$ 67.00
- Aldesheim Vineyards Pinot Noir (Willamette Valley, Oregon, USA)*
\$ 79.00
- Trincherio Mario's Vineyard Cabernet Sauvignon (Napa, California, USA)*
\$ 125.00

White

- Peninsula Ridge Unoaked Chardonnay (VQA Niagara)*
\$ 37.00
- Babich Sauvignon Blanc (Marlborough, New Zealand)*
\$ 41.00
- Mission Hill 5 Vineyards Chardonnay (VQA Okanagan)*
\$ 43.00
- Wente Morning Fog Chardonnay (California, USA)*
\$ 45.00
- Firesteed Pinot Gris (Oregon, USA)*
\$ 47.00
- Bollini Pinot Grigio (Trentino, Italy)*
\$ 48.00
- Errázuriz Wild Ferment Chardonnay (Casablanca, Chile)*
\$ 57.00
- Conumdrum Blend (California, USA)*
\$ 69.00
- Pierre Andre Meursault (Burgunday, France)*
\$ 99.00

Sparkling

- Santa Margherita Brut Valdobbiadene Prosecco Superiore DOCG (Veneto, Italy)*
\$ 43.00
- 13th Street Cuvee Sparkling Brut Rose (VQA Niagara)*
\$ 53.00

Wine & Bar Menu

*All bar items are priced per unit.
Beverages for your function may be purchased on either host or cash basis.
Please refer to Menu Guidelines for additional service and labour charges.*

Cash Bar*

<i>Domestic Beer</i>	\$ 9.00
<i>Craft Beer</i>	\$ 10.00
<i>Import Beer</i>	\$ 11.00
<i>House Brand Liquor</i>	\$ 11.00
<i>Deluxe Brand Liquor</i>	\$ 12.00
<i>Liqueurs</i>	\$ 13.00
<i>Glass Wine</i>	\$ 13.00
<i>Soft Drink</i>	\$ 5.00
<i>Sparkling Water</i>	\$ 5.00
<i>Still Water</i>	\$ 5.00

*Car Bar prices are inclusive of applicable tax and service charge

Host Bar*

<i>Domestic Beer</i>	\$ 7.00
<i>Craft Beer</i>	\$ 7.50
<i>Import Beer</i>	\$ 8.00
<i>House Brand Liquor</i>	\$ 8.00
<i>Deluxe Brand Liquor</i>	\$ 9.00
<i>Liqueurs</i>	\$ 10.00
<i>Glass Wine</i>	\$ 10.00
<i>Soft Drink</i>	\$ 4.00
<i>Sparkling Water</i>	\$ 4.00
<i>Still Water</i>	\$ 4.00

*Host Bar prices are inclusive of applicable tax and service charge

Menu Guidelines

All food and beverage items served within The Toronto Congress Centre (TCC) must be prepared and presented by the TCC Culinary Team. Outside food and beverage is not permitted.

The Event Logistics Department of The Toronto Congress Centre takes great pride in providing superior quality product and services. Please contact your Event Logistics Manager regarding any questions.

Menu Selections

To ensure the proper planning of your event, we kindly request that all food and beverage specifications be submitted in writing to our office no less than 4 weeks prior to the date of your first scheduled service.

Confirmation of Orders

Upon receipt of all written food and beverage specifications, your Event Logistics Manager will review them and, in turn, provide you with written confirmation of services. The confirmation will be in the form of individual Event Orders (EO's) and floor plans. The signed EO must be received no less than 14 days prior to the start of the first scheduled event. New customers booking short-term events (within 30 days of the event start date) must review, sign and return event orders upon their receipt. The EO, when completed, will form part of your contract.

Service Charges and Sales Tax

- All food & beverage items are subject to a 20% service charge, and Harmonized Sales Tax (HST) of 13% is applicable to all food, beverage, goods and services provided.
- Service charges and sales tax are subject to change at any time and without notice.
- Menu prices are subject to change, based on market conditions. However, TCC will guarantee your menu prices 60 days prior to your function.

Guarantees and Floor Plans

To ensure the success of your event, your Event Logistics Manager must receive your final guarantee and signed floor plans by 12 noon, 5 business days in advance of your event. Once final guarantees and signed floor plans are submitted, the counts may not be decreased. The customer will be billed based upon the final guaranteed number, or the number of meals actually served, whichever is greater. We will make every attempt to accommodate increases in your count after the final guarantee is due, however, any increase will be subject to a 20% surcharge. We will be prepared to serve 3% above the guaranteed attendance, but not to exceed 30 meals. If overset tables are utilized, they will not be pre-set with food or beverage unless requested. The charge of one (1) server per 20 guests for a minimum of 4 hours will apply. Vegetarian selections or other special meals will be part of the final guarantee. Special meals requested onsite and/or changes to the floor plan will be added to your final bill. All menus are priced with specific portions in mind. Please ask your Event Logistics Manager for more information.

Dietary Considerations

With advanced notice, the Toronto Congress Centre will accommodate special dietary requests pertaining to allergies or cultural restrictions given a minimum of 7 days notification. TCC will make all efforts to have available special meals for on-site requests however; a surcharge of \$20 per meal in addition to the menu price will apply to each special meal served.

Sales Minimums and Labour Fees

There is a minimum guarantee of 25 guests for table service, buffet meal or box lunch events. If the guaranteed attendance is less than 25 guests, a \$230 small group fee will be applied. At chef's stations, there is an additional charge for each chef.

A bar set-up fee of \$155 per bar, per function will be charged for all functions. When minimum revenues are not met or when bar service exceeds 4 hours, an additional labour fee per hour, per bar and per cashier may apply.

A café set-up fee of \$1,300 per café will be charged when minimum revenues are not met. Café services of more than 8 hours will be subject to an additional labour fee per hour, per café and per cashier.

Table Standards

Our standard sit-down banquet service is planned for round tables of 10 guests, with one (1) server per 20 guests. For buffet meals, our standard banquet service is planned for round tables of 10 guests, with (1) server per 40 guests. An additional labour and linen charge will be applied for any set that requires tables that seat less than the standard. An additional labour charge will be applied for any set that requires a specialty item to be placed at a setting.

Extended Service/Program Times

Our services are based upon the following time guidelines, timed from doors open to doors closed:

- Breakfast - 1.5 hours
- Lunch - 2 hours
- Snack/Beverage Breaks - 1 hour
- Reception - 2 hours
- Dinner - 4 hours

Any extended program or delay in service is subject to additional hourly labour fees.

Please note that if your event includes a scheduled program, we ask that you submit a detailed timeline at least three (3) business days prior to your event to ensure that sufficient consideration is made in planning your event. The timeline should include service start/break/end times, and if applicable, times when staff should vacate the floor.

Alcoholic Beverage Selection

For our most current alcoholic beverage selection, please contact your Event Logistics Manager.

Parking

Parking Management provides the mandatory services necessary to ensure the optimal flow of your participant traffic at the facility while coordinating this flow with the other events occurring the same day. Depending on the size and nature of your event, this service includes Parking Attendants and Supervisors, appropriate signage and barricading and post-event lot maintenance. Upon request, services such as valet, reserved VIP areas, parking lot shuttles, etc. are also available for additional fees. Your Event Logistics Manager will provide you with a detailed plan, which covers all aspects of your parking requirements.

Security

Professional security services are available on the premises at an additional cost. TCC assumes no responsibility for loss or damage to goods or equipment brought onto the premises. Each event is reviewed on an individual basis to determine if security is required. If additional security personnel are required, additional costs will apply. A minimum of 5 hours will be charged if needed. TCC must approve all security personnel from our recommended suppliers.

Music & Entertainment

Upon request, TCC's Event Logistics Department can assist you in booking music or entertainment for your function.

S.O.C.A.N.

S.O.C.A.N. - Society of Composers, Authors and Music Publishers of Canada. An additional S.O.C.A.N. charge will apply based on the number of guests in attendance. Should you have any questions about the above-mentioned organization or charges please call S.O.C.A.N. at (416) 445-8700.

Audio Visual & Internet Services

Audio visual and internet requirements can be fulfilled by TCC's on-site preferred supplier, Freeman Audio Visual Canada. Audio visual services ordered will be billed directly to you. For more information please contact (416) 240-7838.

Floral & Party Decorations

The Event Logistics Department will be happy to assist you with making arrangements for floral centerpieces or other decorative displays. Simply advise us of your budget and preferences.

Event Planning

Should you require additional event planning requests, TCC should be pleased to assist you.