



Exhibitor Catering Daily Order Form

Booth #: _____

Show: _____

Company Name: _____

Contact Name: _____

Address: _____

City: _____ Province / State: _____ Postal Code / ZIP: _____

Telephone: _____ Email: _____

BILLING INSTRUCTIONS: Cheque Credit Card* Wire Transfer

*Credit cards accepted only for orders under \$5,000.

VISA MASTERCARD AMERICAN EXPRESS

CREDIT CARD #: _____ EXP. DATE: ____ / ____ NAME ON CARD: _____
mm yy

CARD HOLDERS SIG.: _____ CARD HOLDER'S EMAIL: _____

Delivery Date:	Delivery Time:	Number of People:

Notes:

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A-la-Carte Beverages	Quantity	Price	Total
Coffee (gallon)			
Tea (gallon)			
Decaf coffee (gallon)			
Brewed iced tea (gallon)			
Lemonade (gallon)			
Assorted soft drinks			
Bottled water			
Sparkling water			
Bottled juices			
Infused water station (9 Litre) orange-lemon-lime / cucumber-mint			

Specialty Items	Quantity	Price	Total
Nespresso machine 1-day show* (200 servings per day)			
Nespresso machine 2-day show* (200 servings per day)			
Nespresso machine 3-day show* (200 servings per day)			
Nespresso machine 4-day show* (200 servings per day)			
Professional Cappuccino Machine with Barista* (unlimited coffe)			
Full day show (10 hours max)**			
Half day show (5 hours max)**			
Popcorn machine (includes 900 20-gram servings)*			
Pretzel cart (includes 50 pretzels)*			

***NOTE:** power & labour not included in the above pricing. Requires 110V - 20amp power.

**Must supply: floorplan of booth indication location for set up, countertop or table, set up 1 hour prior to the scheduled start time.

From the Bakery / Pantry	Quantity	Price	Total
Fruit breads (loaf)			
Two-bite scones (dozen)			
Coffee cake (loaf)			
Decadent chocolate brownies & blondies (dozen)			
Homestyle cookies (dozen)			
Cupcakes with logo (dozen)			
Cupcakes (dozen)			
Mini French pastries (dozen)			
Mini muffins (dozen)			
Breakfast bundle (croissant / danish / juice / coffee & tea) (minimum 10 people)			
Granola & cereal bars			

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From the Bakery / Pantry (continued)	Quantity	Price	Total
Whole fruits			
Chewy homestyle powers bars (dozen)			
Kettle chips per person			
Retro ice creams (per person)			
Gelato fresco fruit tubes			
Individual bag of popcorn			
Individual bag of chips & pretzels			
Individual bag of dried fruits & nuts			
Individual yogurt			

Lunch	Quantity	Price	Total
Assorted Sandwiches*			
Working Lunch Option #1* (minimum order 20) Soup, 1 salad selection, 3 sandwich selections, dessert, coffee & tea			
Working Lunch Option #2* (minimum order 20) Soup, 2 salad selections, 4 sandwich selections, dessert, coffee & tea			
Boxed Lunch* (minimum order 20) 1 salad selection, 3 sandwich selections, dessert			

*Visit www.mtccc.com/planners/food/menu/lunch.aspx for details and specify your selections at the end of this form.

Water Service	Quantity	Price	Total
Rental price for water dispenser is per event based on a three day show and begins on the first day of delivery, not the first day of usage. Client to provide power (110 volts, 15 amp)			
Water dispenser			
18.5 litre water jug			

Ice Delivery	Quantity	Price	Total
Bus pan of ice (25 lbs)			

Platters	Quantity	Price	Total
Selection of artisan cheeses (20 portions)			
Seasonal market vegetable platter (20 portions)			
Fresh fruit platter (per person)			
Antipasto platter (20 portions)			
Rustic bread display (20 portions)			
Charcuterie platter (20 portions)			

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Reception Items (minimum 3 dozen per item)	Quantity	Price	Total
Smoked Blue Haze cheese, rhubarb compote on ficelle (dozen)			
Fine ratatouille & green bean salad, goat cheese polenta cake (dozen)			
Asian soft spring roll selection & futomaki (dozen)			
Mini shrimp & scallop salad, vine tomato salsa (dozen)			
Romaine wrapped prosciutto ficelle, creamy garlic drizzle (dozen)			
Mini opened face Atlantic smoked salmon potato rösti, Boursin cheese (dozen)			
Beef carpaccio, parmesan feather, truffle paste on crostini (dozen)			
Lobster salad, fennel citrus slaw (dozen)			
Poached tiger shrimp, vodka tomato gazpacho shooter, celery stick swizzle (dozen)			
Prosciutto wrapped figs, chocolate dipped walnuts, mascarpone cheese and honey drizzle (dozen)			
Smoked King Cole duck, white navy bean hummus, apple radicchio slaw, toasted crostini (dozen)			
Mushroom rosemary scone, brie, tomato confit (dozen)			
Braised short rib, leeks & smoked Gouda micro Yorkie, pepper scallion salsa (dozen)			
Mini empanadas (beef stuffing OR root vegetable soffrito stuffing) (dozen)			
Stuffed veal meatballs, charred red pepper jam, three cheese gratinée on baked brioche (dozen)			
Mini lobster chorizo pané, wilted leek & jack cheese with herb aioli (dozen)			
Slow roasted pulled pork on savoury cheddar cheese waffle, sticky bourbon BBQ sauce (dozen)			
Vegetarian spring rolls, Thai chili sauce (dozen)			
Vegetable samosas, tamarind chutney (dozen)			
Fried chicken slider, coleslaw (dozen)			
Trio of dim sum with sauces (dozen)			
Mushroom cappuccino (dozen)			
Beer & aged cheddar croquettes, smoky tomato ketchup (dozen)			

Stations	Quantity	Price	Total
Candy Station (serves 100 ppl) Assortment of sweets displayed in a clear bowls Select five (5) of the following: Licorice nibs, m&m's, gummy bears, yogurt-covered raisins, jolly ranchers, jube jubes, sour gummy worms, chocolate <i>(Includes displays bowls / jars, scoops and paper candy bags)</i> <i>3x2 feet counterspace required</i>			

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Stations (continued)	Quantity	Price	Total
Trail Mix Station (serves 100ppl) Selection of nuts and savoury snacks Includes: assorted nuts, pretzel sticks, dried cranberries, yogurt chips, raisins, dark chocolate & banana chips <i>(Includes displays bowls / jars, scoops and bamboo cones)</i> 3x2 feet counterspace required			
Chocolate Break (serves 100ppl) Assorted chocolate bark, chocolate silk pops, milk chocolate fondue with fruits & lemon cake cubes 4x2 feet counter space required			
Cupcake Station (dozen) Decorate your own cupcakes with creative edible toppings 4x3 feet counter space required			
Gourmet Snack Bar (serves 100ppl) Fresh kettle chips, salts & dips, Muskoka firewood honey bar nuts, wasabi peas, pretzel rods 3x2 feet counter space required			
Hot Chocolate (50 cups) Local organic 2% milk infused with dark chocolate and topped with marshmallows, chiselled chocolate and spun cream 4x3 feet counter space required			
Retro Ice Cream / Novelty Bar Chest (dozen) Ice Cream Chest included 4x3 feet counter space required			
Nacho Bar with Tex-Mex (serves 100ppl) Condiments and dips 4x3 feet counter space required			
Charcuterie, cheese, antipasto selection, artisan bread & crostini (serves 100ppl) 4x3 feet counter space required			

Labour Charges (minimum 4 hours)	Number of Staff	Total Hours	Price	Total
Booth Attendant				

Host Bar	Quantity	Price	Total
All alcohol sales and consumption in the Metro Toronto Convention Centre is regulated by the Alcohol and Gaming Commission of Ontario (AGCO) and the Metro Toronto Convention Centre is responsible for the administration of those regulations. No alcoholic beverages are allowed to be served by anyone other than a Metro Toronto Convention Centre Bartender. The Convention Centre prohibits exhibitors and event participants from removing alcohol from the premises.			
Featured brands (1 oz)			
Canadian beer / ale Molson Canadian, Labbat Blue, Molson Coor's light, Labatt Budweiser			



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Host Bar (continued)	Quantity	Price	Total
Imported & Premium beer <i>Imported: Heineken, Becks, Stella Artois, Corona</i> <i>Premium: Muskoka lager, Muskoka dark, Muskoka pilsner light, Alexander Keith's, Steam Whistle</i>			
Liqueurs (1 oz)			
Specialty cocktail			
Wine by the glass			
Sparkling water (300 ml)			
Soft drinks			
Tropical Fruit Punch (1 litre)			
Domestic Beer by the Keg (50 litre)			
Imported Beer by the Keg (50 litre)			

Bartender Charges (minimum 4 hours)	Number of Staff	Total Hours	Price	Total
<i>A bartender is required to distribute all alcoholic beverages.</i>				

Client to supply a 6'x4' work space, trash removal and clean-up, and power for keg units (110V).

**Special order wines, beers and champagnes are sold by the case only and are not based on consumption.*

Subtotal	
18% Administrative Charge	
13% HST	
Total (\$CAD)	

Notes:



Authorization Request – Sample Food and/or Beverage Distribution

Metro Toronto Convention Centre Corporation has exclusive food and beverage distribution rights within the Convention Centre. Exposition sponsoring organizations and/or exhibitors may distribute SAMPLE food and/or beverage products ONLY upon written authorization and adherence to ALL of the conditions outlined below.

Please complete this form to request authorization to distribute food or beverages not purchased through the Food & Beverage Department of the Metro Toronto Convention Centre.

General Conditions for Sampling Food & Beverage

- Items dispensed are limited to products **manufactured, processed or distributed** by an exhibiting firm and/or are related to the purpose of the show.
- All items are limited to SAMPLE SIZE and must be dispensed/distributed in accordance with **Local Public Health Codes**. **Visit the following link for more information: <http://www.toronto.ca/health/>.**
 - Sample or promotional non-alcoholic beverages must be approved by the Catering Department and will be limited to a maximum **4 oz / 118 ml** sample size.
 - Sample food items limited to bite sized (**2x2 inches/5x5cm or 2oz/59gr portions**).
- For sampling questions regarding alcoholic beverages, please contact the Catering Department at **catering@mtccc.com** or call us at **(416) 585-8144**.
- Sponsorships or donations involving Food and/or Beverage products are subject to a **Loss of Revenue Fee** for food and beverage products distributed. This charge is determined based on the product. You may contact us at catering@mtccc.com or (416) 585-8144 to discuss further.
- Samples may be distributed from the exhibiting booth only, and not in any pre-function spaces or public spaces without written consent from the show manager as well as the Metro Toronto Convention Centre.

The Company named below acknowledges they have sole responsibility for the use, servicing or other disposition of all food and beverage items in compliance with all applicable policies and laws in the City of Toronto, Province of Ontario. Accordingly, the Company agrees to fully indemnify and hold harmless the Metropolitan Toronto Convention Centre Corporation from all liabilities, damages, losses, costs, expenses, legal fees and disbursements, penalties or fines resulting directly or indirectly from their use, serving or other disposition of all food and beverage items.

Date: _____ Event Name: _____ Booth Number: _____
month/day/year

Company Name: _____ Contact: _____

Office Phone: _____ Mobile: _____ E-Mail: _____

Address: _____ Prov./State: _____ Country: _____ Postal/Zip Code: _____

Event Room / Hall: _____

Item and purpose of distribution (include quantity, portion size, method of dispensing and food vessel used) Please note the exclusion of any of this information may result in a delayed approval process. Matron service or booth cleaning charges may apply.

Approved: Yes **No** **Manager's Signature:** _____