

**Craft
Culinary**

Menu

EVENT CATERING

THE INTERNATIONAL CENTRE



*Baby Gem Lettuce,
House-Pickled Shrimps,
Black Pepper Cracker,
Horseradish Tomato Vinaigrette
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The Cool Pursuit of Perfection

**“I’ve learned on my journey,
it’s not what I cook,
it’s how I cook.”**

So says The International Centre’s Executive Chef, Tawfik Shehata. There are three core tenets to that philosophy: It begins with a history that includes Italian, French, Asian and Caribbean cooking, combining both classical and modern techniques. Tawfik brings more than this delicious diversity to his cuisine, he believes that where the food comes from is critically important to how it’s prepared, smells, and tastes. In that respect, Tawfik Shehata maintains The International Centre’s tradition of gathering – and encouraging – local artisanal farming. Finally, when preparing bonafide gourmet meals for hundreds of guests, the energy in Chef’s kitchen must be the same as it is for anyone enjoying one of his meals – spirited, and relaxed.

“To me, this defines perfection – Enjoy.”



Tawfik Shehata
Executive Chef



Voted one of the “Top Ten New Chefs in Canada”
by enRoute Magazine and featured on Food Network
Canada, CBC and SUN TV, Canadian Living, City Bites,
Tonic Magazine, Healthy Directions and is the
Media Spokesperson for Foodland Ontario

What's Cooking?

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The International Centre Event Catering Menu
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*Prices subject to change without notice.
Tax and Facility Fee not included.*

*Mini Cast Iron Baked
Cinnamon Buns with
Maple Crunch Ice Cream
and Berry Salad
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Unlock the Power of Food

Good food builds healthier people.

Research shows that employees with an unhealthy diet are 66% more likely to experience a loss in productivity than those who regularly eat whole grains, fruit and vegetables.¹ Workplace meetings, events and conferences offer an excellent opportunity to serve nutritious food choices while demonstrating an employer's commitment to employee health.

The International Centre is committed to offering health and wellness food choices paired with hospitality and culinary excellence. We proudly partnered with Registered Dietitians Lucia Weiler and Sue Mah, Co-Founders of Nutrition for NON-Nutritionists™, who developed the criteria for our Health & Wellness menu items. These menu items are identified with an 'hw' in the menu and follow evidence-based guidelines for healthy eating in alignment with Health Canada, Canadian Food Inspection Agency, and the province of Ontario, as well as meet professional practice standards for Registered Dietitians. Our Health & Wellness menu items offer a variety of seasonal and local options which unite health with flavour!

About Nutrition for NON-Nutritionists™

Nutrition for NON-Nutritionists™ is a leading agency providing corporate nutrition consulting, workplace wellness, food innovation/menu development, nutrition training, nutrition communications and strategic marketing. Co-Founders and Registered Dietitians Lucia Weiler and Sue Mah are nutrition experts, trailblazers and advocates for healthy eating. Skilled in translating the science of nutrition, they believe in the power of food to enhance lives and improve health. Lucia and Sue have worked with hundreds of professionals across North America. Through nutrition and healthy eating recommendations, they can help you reduce health care costs, increase work productivity and maximize the success of your business communications. For more information, contact: www.NutritionForNonNutritionists.com.

n4nn Nutrition for
NON-Nutritionists

¹ Presenteeism According to Healthy Behaviours, Physical Health, and Work Environment. Ray M Merrill, Steven G Aldana, James E Pope et al. Population Health Management 2012;15:293-301. <http://online.liebertpub.com/doi/pdfplus/10.1089/pop.2012.0003>

2019-2020 The International Centre Event Catering Menu.
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Thinking Global. Acting Local.

Our Kitchen

It all starts in the kitchen. Our 8,000 square feet state-of-the-art Culinary Centre uses Eco Smart technology that drastically reduces energy and water use.

Our Food

Local sourcing with great partners is the main source of inspiration for our culinary team including a collective of local farmers and our roof-top garden. Wherever possible, we try to provide options that leave the smallest possible footprint on the earth. And having Chef Tawfik as the spokesperson for Foodland Ontario is pretty cool too.

Your Health

Fueling your event is a key to success and we're here to equip you with just the right selection. Our commitment and focus on healthier options is perfect for that fast-paced, event lifestyle. Leave it to us to get you the right fuel.

Our Community

We've been part of this community for well over 45 years and are committed to our local roots. From food share and youth outreach to scholarship and mentorship programs, it's part of who we are.

Our Packaging

We provide 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; and we are always working on looking for the next best thing.

Our Waste

It ends with waste and believe we are in it together. At The International Centre, we are committed to a proper path of waste diversion and continue with our efforts to minimize contribution to landfill. Whether recycling our packaging or composting oil and food waste, we are committed.

*Local produce and ingredients may be subject to availability.
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Planning your Event

For your convenience, this menu has been segmented into meal periods; you may select à la carte or take advantage of packaged meals suited to your event.

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 written 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.

Procurement

The International Centre prides itself on delivering the highest quality and value on our food and beverage offerings. To maintain elevated service standards all food and beverage products supplied by The International Centre are procured specifically for your event.

The timeframes and order guidelines outlined allow us to fulfill your food and beverage orders without interruption to product requirement and price. We request that you review the guidelines outlined in the menu and your Agreement to provide timely and accurate information to ensure the success of your event. Food and beverage products and pricing may be subject to change for information not received within the timeframes specified below.

Menu Selection and Guarantees

Please ensure that you communicate your menu selections to your Events Manager no later than four (4) weeks prior to your event start date. Confirmation of food and beverage orders is required no later than two (2) weeks prior to your event via signed event orders. A guaranteed guest count is required per menu selection per function, a minimum of seventy-two (72) business hours prior to the event start date (excluding holidays & weekends). The client agrees to pay the guaranteed number quoted or the number in attendance, whichever is greater. If the guaranteed numbers are not provided within the timeframe specified, the ordered numbers outlined on the event orders or the number of attendees shown on Schedule A will be used as the guaranteed numbers. The International Centre is prepared to set up to 3% above the guarantee up to a maximum of 30 covers. Should the guaranteed numbers reduce significantly from the ordered numbers or numbers shown on Schedule A of the Agreement, The International Centre may impose a function room rental and/or appropriate labour charges.

Food and beverage pricing may be subject to change; in such case, The International Centre will provide ninety (90) days prior written notice to the client.

Food and beverage orders that are not included in the Agreement will be subject to a cancellation fee of 100% of the ordered total if cancelled within five (5) business days of the Event. The timeframes outlined in the Agreement allows The Centre to provide the products and services ordered for the Event.

Room setups and meals served in excess of the 3% overset will be subject to surcharges as laid out below.

Overset Meal Rooms for Plated or Family Style Menus

Room setups in excess of 3% of the guarantee will be subject to a surcharge of 50% of the menu price for each additional seat.

Special Meals

Please discuss any special meals, including dietary and/or allergy restrictions with your Events Manager at least four (4) weeks in advance of your event. Our culinary team will be pleased to accommodate your special meals needs with the submission of a confirmed special meals list at least two (2) weeks prior to your event via a signed event order. Please note that we are not a nut-free or wheat-free facility.

The International Centre will accommodate up to 15% of the guarantee in special meals including vegetarian, dietary and/or allergy restriction at no additional charge.

Special meals in excess of 15% of the guarantee are subject to the menu price plus a surcharge of 50% of the menu price and applied per meal.

Family Style and Pre-Selected Plated Choice Menus

Please discuss Family Style and Pre-Selected Choice Menu requests with your Events Manager at least four (4) weeks in advance of your event as there menu styles are subject to additional fees.

Function Times

Menu prices include service based on standard service times for each meal period. Standard Service Time for each meal period is defined as:

Breakfast	Ninety (90) Minutes
Break	One (1) Hour
Lunch	Two (2) Hours
Dinner	Three (3) Hours

Function times that exceed the Standard Service Time by more than thirty (30) minutes for a meal period are subject to additional labour charges.

Additional Services

Your Events 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 and/or client-initiated extensions of programs cause delays in Function Times (Service Time), additional labour charges will apply.

Function Times are outlined on Schedule "A" and/or Event Order(s).

The International Centre has established labour ratios for Standard Service Times. Additional labour charges will be applied for service in excess of the established labour ratios. Additional labour charges will be applied for service in excess of the Standard Service Times by thirty (30) minutes.

Should the Client change set-up requirements within 24 hours of the Start Date, the Client shall pay a labour charge for the re-setting of the room.

Additional labour charges will be applied for any set up that requires a specialty item to be placed at a setting.

For retail and bar services, labour fees may apply. Please speak with your dedicated Events Manager for more information.

Taxes and Facility Fees

A 20 percent Facility Fee will be applied to all food and beverage charges. Government taxes are applicable to food, beverage and Facility Fees. Regulated S.O.C.A.N. and Re:Sound charges are applicable to all events with music and/or entertainment based on the final number of guests in attendance. Please refer to www.socan.ca and www.resound.ca for additional information.

Rules and 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 with your Events Manager regarding regulatory procedures and special permit designations where required.

gf Gluten-Free **v** Vegetarian **vg** Vegan

hw Health & Wellness **dz** By the Dozen

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**Craft
Culinary**

Breakfast
MENU

THE INTERNATIONAL CENTRE



*Spinach & Feta
Lattice Pastry
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*Scrambled Eggs,
Cheddar Cheese and Chive
on Croissant Pastry
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MENU

Breakfast

HOT BREAKFAST BUFFET

Maximum Service Time of 90 minutes. Minimum of 20 Guests.

All prix fixe Breakfast Selections are accompanied with Freshly Brewed Regular & Decaffeinated Lavazza Coffee, Variety of Specialty Teas with Lemon, Honey & Milk and an Assortment of Tropicana 100% Fruit Juices.

Goldilocks / 22 **v**

Homemade Steelcut Oatmeal with selection of Dried Fruit (Cranberries, Apricots, Dates, Sunflower Seeds, Walnuts, Slivered Almonds, Diced Apples) and Ontario Maple Syrup
Vibrant Display of Sliced Fresh Fruit Garnished with Berries
Individual Yogurt Parfaits with Berries

Waffles n' Eggs / 26 **v**

Whole Grain Waffles, Fresh Honeyed Ricotta, Berries
Poached Eggs on a Bed of Wilted Spinach
Herb Crusted Tomato, Sautéed Mushrooms, Whole Wheat Toast
Vibrant Display of Sliced Fresh Fruit Garnished with Berries

The Hot Egg Breakfast / 27 **v**

Selection of Individual Quiche: Oven Roasted Tomato, Spinach, Goat Cheese **and** Mushroom, Leek, Cheddar, Onion **and** Asparagus, Mixed Herbs
Oven Roasted Red Skinned Potatoes
Breakfast Salad of Spinach, Strawberry and Ricotta with Waffle Croutons
Vibrant Display of Sliced Fresh Fruit Garnished with Berries

The Exec / 29.50

Freshly Baked Mini Croissants, Danishes and Muffins
Fruit Preserves and Whipped Butter
Farm Fresh Scrambled Eggs with Kale
Choice of Two Meats: Turkey Bacon, Traditional Bacon, Turkey Sausage **or** Traditional Sausage
Choice of: Grilled Tomatoes **or** Oven Roasted Red Skinned Potatoes
Vibrant Display of Sliced Fresh Fruit Garnished with Berries

The Retreat / 26

Whole Wheat Wrap with Farm Fresh Scrambled Eggs, Peppers, Tomatoes, Spinach and Turkey Bacon
Buckwheat Pancakes, Fruit Compote, Ontario Maple Syrup and Butter
Choice of: Grilled Tomatoes **or** Oven Roasted Red Skinned Potatoes
Vibrant Display of Sliced Fresh Fruit Garnished with Berries

COLD BREAKFAST BUFFET

Maximum Service Time of 90 minutes. Minimum of 20 Guests.

All prix fixe Breakfast Selections are accompanied with Freshly Brewed Regular & Decaffeinated Lavazza Coffee, Variety of Specialty Teas with Lemon, Honey & Milk and an Assortment of Tropicana 100% Fruit Juices.

Traditional Continental / 21 **v**

Freshly Baked Mini Croissants, Danishes and Muffins
Fruit Preserves and Whipped Butter
Vibrant display of Sliced Fresh Fruit Garnished with Berries
+ Add: Variety of Individual Yogurt / 3

Contemporary Continental / 22 **v**

Spinach & Feta **and** Tomato & Olive Lattice Pastries
Scrambled Egg, Cheddar Cheese and Chive in Croissant Pastry
Fruit Salad
+ Add: Variety of Individual Yogurts / 3

Build Your Own Bagel / 22

Assorted Bagels
Cream Cheese, Peanut Butter, Preserves, Sliced Ham, Smoked Salmon, Turkey, Ontario Cheddar, Swiss, Tomatoes, Mayonnaise and Mustard
Vibrant Display of Sliced Fresh Fruit Garnished with Berries

The Cold Egg Breakfast / 22

Create Your Own Wrap: Sliced Hard Boiled Eggs, Tofu Scramble, Whole Wheat Wraps, Tomatoes, Sprouts, Cheddar, Sliced Smoked Turkey
Create Your Own Fruit Salad: Hemp, Goji Berries, Chia and Flax **vg gf**

The Euro / 22

Sliced Ham, Honey Roasted Turkey, Corned Beef, Swiss, Cheddar, Brie
Assorted Whole Grain Breads and Whole Wheat Mini Croissants
Fruit Preserves and Whipped Butter
Vibrant Display of Sliced Fresh Fruit Garnished with Berries

Minimum Breakfast Buffet price of 21 dollars per guest.

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Berry Wafflewich

**Whole Grain Waffles, Fresh Ricotta Cheese,
Berries and Ontario Wildflower Honey**
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MENU

Breakfast

HAND-CRAFTED BREAKFAST ENHANCEMENTS

Maximum Service Time of 90 minutes. Minimum of 20 Guests.

Open-Faced Mini Breakfast Bagels / 11.50

Selection of Smoked Salmon and Cream Cheese,
Sliced Farm Fresh Hard Boiled Egg and Peameal,
Cheese and Tomato Melt

Breakfast Sandwich / 8.25

Farm Fresh Egg, Ontario Cheddar Cheese
Choice of: Turkey Bacon, Traditional Bacon,
Turkey Sausage **or** Traditional Sausage
Served on a Toasted English Muffin

The Bennie / 8.75

Choice of: Smoked Salmon **or** Back Bacon
with Kale served on a Toasted English Muffin

Berry Wafflewich / 8.75 **v**

Whole Grain Waffles, Fresh Ricotta Cheese,
Berries and Ontario Wildflower Honey

Buckwheat Pancakes / 8.75 **v**

Served with Warm Fruit Compote, Maple Syrup and Butter

Hot Steelcut Oatmeal / 5.25 **v**

Served with Dried Fruits and Maple Syrup

Whole Grain Mixes / 13.50 **v**

Barley, Wheat Berry, Pumpkin Seed,
Coconut, Chocolate, Almond
Wheat Berry, Quinoa, Ontario Barley, Almond,
Grated Coconut, Chocolate Chips
Sliced Strawberries and Blueberries

Make Your Own Parfait / 7.25 **v**

Greek Yogurt, Fresh Berries, Granola
(Gluten-Free Available with Pre-Order)

Made-to-Order Omelette Station / 10

Farm Fresh Regular **or** Egg Whites with selection of fillings
to include (*select 5*): Traditional Bacon, Turkey Bacon, Ham,
Smoked Salmon, Feta, Ontario Cheddar, Goat Cheese, Kale,
Spinach, Mushrooms, Peppers, Scallions, Tomatoes, Salsa
+ Chef Attended: 42 dollars per Hour, Minimum 4 Hours per Chef

Scrambled Western / 8.50 **v** **hw**

with Tomato Salsa on a Whole Wheat English Muffin

Whole Wheat Wrap / 9

with Farm Fresh Scrambled Eggs, Peppers, Tomatoes,
Spinach and Turkey Bacon **or** Traditional Bacon

Two Farm Fresh Hard Boiled Eggs / 5.50 **v** **gf**

Half Grapefruit with Raw Sugar / 4.25 **vg** **gf**

Brûlée Style **or** Naked

Minimum Breakfast Buffet price of 21 dollars per guest.

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Craft Culinary

Break

MENU

THE INTERNATIONAL CENTRE



Dressed Up Salad Cups
Top Your Fruit Salad:
Hemp, Goji Berries, Chia and Flax,
Mint and Honey Syrup
Top Your Mini Kale and Beet Salad:
Walnuts, Pumpkin Seeds,
Dried Cranberries, Sherry Vinaigrette
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MENU

Break

THEMED BREAK

Maximum Service Time of 1 Hour. Minimum of 10 Guests.

All Themed Break selections are accompanied with Freshly Brewed Regular & Decaffeinated Lavazza Coffee and Variety of Specialty Teas with Lemon, Honey & Milk (unless otherwise noted).

Dressed Up Salad Cups / 12 **vg gf**

Top Your Fruit Salad: Hemp, Goji Berries, Chia and Flax, Mint and Honey Syrup
Top Your Mini Kale and Beet Salad: Walnuts, Pumpkin Seeds, Dried Cranberries, Sherry Vinaigrette

From the Fridge / 15

Selection of Focaccia Pizzas: Tomato Bruschetta & Marinated Eggplant **and** Grilled Zucchini & Goat Cheese
Singapore Noodles with Shrimp
Buffalo Chicken Sliders
Served Cold

All About Cookies / 12 **v**

Selection of Freshly Baked Cookies:
Chocolate Chip, Double Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia, Salted Caramel Crunch, Shortbread

Feel-Good / 14 **v**

Assortment of Granola Bars
Selection of Happy Planet Individual Smoothies:
Extreme Green, Extreme Energy, Mango and Passion Fruit
Coffee and Tea not included

Corner Store Counter / 13 **v**

Assortment of Confectionery, Granola and Mini Candy Bars
Variety of Individual Bags of Chips, Pretzels and Ontario Popcorn
Selection of Fresh Whole Fruit

Parfait Bar / 13.50 **v**

Create Your Own Parfait: Greek Yogurt, Granola and Fresh Berries (Gluten-Free Available with Pre-Order)
Vibrant Display of Sliced Fresh Fruit and Berries

Candy Bar / 12.50 **v**

Jube Jubes, Jelly Beans, Tootsie Rolls, Lollipops, Hot Lips, Sour Keys and more...
Cans of Cream Soda, Root Beer, Orange and Grape Pop
Coffee and Tea not included

The Petite Pâtisserie / 13.50 **v**

Macarons, Éclairs, Profiteroles, Carrot Caramel Stack, Strawberry Swirl Cake Pops

Fruit n' Cheese / 16 **v**

Selection of Locally Produced Ontario Cheeses: Brie, Borgonzola, Friulano, Herbed Goat Cheese, Bocconcini, Aged Ontario Cheddar, Provolone and Blue Cheese served with Truffle Honey, Fruit Chutneys, and Artisan Fruit Bread Garnished with Mixed Dried Fruits, Nuts and Seeds

Deli with a Twist / 15

Open Faced Whole Grain English Muffins:
Sustainable Tuna Salad with Light Mayo, Diced Celery, Green Onions and Herbs
Egg Salad of Farm Fresh Eggs with Light Mayo, Chives and Paprika
House-Smoked Local Chicken Salad with Light Mayo, Diced Vegetables, Gherkins and Fresh Herbs
Vibrant Display of Sliced Fresh Fruit and Berries

Snack Cupboard / 13 **v**

Self-Serve Pretzels, House Made Kettle Potato Chips, Corn Chips, Popcorn, Bits & Bites and Trail Mix
Selection of Whole Fresh Fruit

Table 'O Nachos / 13 **v**

Build Your Own Nachos:
Salsa, Black Beans, Shredded Monterrey Jack Cheese, Sour Cream, Shredded Lettuce and Pickled Jalapeños

Dip Your Chip / 12 **v**

A Variety of Root Chips, Tortilla Chips and Pita with Hummus, Tapenade and Salsa

Design Your Own Trail Mix / 12.50 **v**

Granola, Slivered Almonds, M&M's, Sunflower Seeds, Craisins, Wasabi Peas, Gummi Bears, Dark Chocolate Chips
Pure Leaf Iced Tea, Tropicana Lemonade
Coffee and Tea not included



Singapore Noodles
with Shrimp



Selection of
Foccaccia Pizzas:
Tomato Bruschetta
& Marinated Eggplant
and Grilled Zucchini &
Goat Cheese
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From the Fridge



Buffalo Chicken Sliders

MENU

Break

BREAK ENHANCEMENTS

BAKERY

- Mini Whole Wheat Bagels
with Cream Cheese and Jam / 42 dz v
- Freshly Baked Assorted Gourmet Muffins / 47 dz v
- Assorted Pâtisserie Danishes / 47 dz v
- French Style Butter Croissants / 47 dz v
- Decadent Chocolate Croissants / 49 dz v
- Assorted Mini Canadian Style Donut Treats / 38 dz v
- Gourmet Novelty Cupcakes / 49 dz v
- Selection of Breakfast Breads / 40 dz v
Blueberry, Lemon Cranberry,
Baked Apple Oatmeal, Banana
- Traditional Assorted Savoury and Fruit Scones / 43 dz v
- Decadent Dessert Squares and
Chocolate Fudge Brownies / 40 dz v
- Assorted Mini French Pastries / 54 dz v
Éclairs, Mocha Mirror, Pistachio Daquoise,
Raspberry Delice, Orange Cointreau Slice
- Selection of Freshly Baked Cookies / 40 dz v
Chocolate Chip, Double Chocolate Chip,
Oatmeal Raisin, White Chocolate Macadamia,
Salted Caramel Crunch, Shortbread
- Selection of Strudels and Turnovers / 39 dz v
Blueberry, Apple, Strawberry, Cheese
- Homemade Seasoned Kettle Potato Chips / 35 vg
Serves 15
- Variety of Chocolate Truffles / 55 dz v

FRESH

- Farm Fresh Hard Boiled Eggs / 30 dz hw v gf
- Fresh Fruit Kebobs with Ontario Wildflower
Honey and Yogurt Dip / 6.50 v gf
- Array of Fresh Whole Fruits / 3.50 hw vg gf
- Sliced Fresh Fruit with Berries / 7.50 hw vg gf
- Chocolate Dipped Strawberries / 50 dz v

INDIVIDUALLY PACKAGED

- Assorted Candy and Chocolate Bars / 3.50 v
- Mixed Nuts / 6.50 vg gf
- Dried Fruits / 5.75 vg gf
- Ontario Apple Chips / 4.75 vg gf
- Ontario Popcorn / 3.75 v gf
- Individual Bags of Chips and Pretzels / 3.50 v
- Assorted Artisan Granola Bars / 5 v

COLD

- Individual Yogurt / 4 v gf
- Individual Yogurt Drink / 4.75 v
- Ice Cream Novelties / 5
- Frozen Yogurt Bars / 4.50
- Toronto's Own Gelato Fresco Tubes / 4.75 vg
- Homemade Fruit Smoothies / 7 vg gf
- Dairy-Free Happy Planet Individual Smoothies / 7.50 vg gf
Extreme Green, Extreme Energy,
Mango and Passion Fruit

GLUTEN-FREE

- Assorted Mini Muffins / 50 dz v
- Assorted Fruit Turnovers / 48 dz v
- Cookies / 48 dz v
- Granola Bars / 6
- Cupcakes / 55 dz v
- Breakfast Breads / 47 dz v

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Liquid

NON-ALCOHOLIC MENU

THE INTERNATIONAL CENTRE



MENU

Liquid

Freshly Brewed Regular and Decaffeinated Lavazza Coffee

47 / 10 cups 235 / 50 cups 470 / 100 cups

Variety of Specialty Teas

47 / 10 cups 235 / 50 cups 470 / 100 cups

Hot Chocolate

39 / 10 cups 195 / 50 cups 390 / 100 cups

The Barista Experience

Enjoy an upgrade to your break with an array of Espresso-based beverages from Lattes to Frothy Cappuccinos

670 / 4 Hours of Service or 100 cups

150 / Each Additional Hour of Service or 25 cups

Premium Iced Tea Bar

Variety of Specialty Teas with
Fruit Garnishes and Simple Syrup

225 / 50 cups 450 / 100 cups

H2O Infusion

Revitalize with Local Fruit and Vegetable
infused Water from Cucumbers to Oranges

62 / 50 glasses 124 / 100 glasses

Variety of Canned Pepsi Soft Drinks / **4.50**

Variety of Individually Bottled Tropicana 100% Fruit Juices / **5.40**

Individually Bottled Water / **4.75**

Eska Domestic Sparkling Water / **5**

Enhanced Water, Aquafina Plus, Splash or Sparkling / **5.50**

Variety of Individually Bottled Juice Smoothies / **6.75**

Coconut Water / **7**

Gatorade or G2 / **5.40**

RockStar or Amp Energy Drink / **6.50**

Starbucks Frappuccino / **6.40**

Chilled Regular or Chocolate Milk / **3.75**

Craft Culinary

Lunch MENU

THE INTERNATIONAL CENTRE



*BYO (Bowl Your Own)
Customize Your Own
with a Selection of Proteins,
Healthy Grains, Vegetables,
Fruits, Seeds & Cheeses
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MENU Lunch

PLATED 3-COURSE À LA CARTE

Maximum Service Time of 2 Hours. Minimum of 20 Guests.

All Lunches include Soup or Salad, Entrée and Dessert with Freshly Baked Artisan Rolls with Butter, Freshly Brewed Regular & Decaffeinated Lavazza Coffee and Variety of Specialty Teas with Lemon, Honey & Milk.

SOUPS AND SALADS

Select one (1) Soup *or* Salad:

Mulligatawny   

Vegetarian Indian Spiced Lentil Soup

Leek and Potato 

with Double Smoked Bacon

Parsnip and White Bean Purée   

with Sage

Minestrone

with Italian Pork Sausage Meatballs

House-Smoked Ontario Chicken Noodle

(Gluten-Free Available with Pre-Order)

IC Custom Romaine Wedge

Farm Fresh Hard Boiled Eggs, Bacon, Croutons, Shredded Parmesan, Roasted Garlic, Lemon Pepper Dressing

Baby Arugula and Watercress Salad   

Candycane Beets, Roasted Celeriac, Feta, Smoked Honey Dijon Dressing

House Pickled Zucchini   

Baby Spinach, Pumpkin Seeds, Flax, Craisins, Mint, Sherry Vinaigrette

Roasted Cauliflower   

Broccoli, Sliced Hard Boiled Eggs, Slivered Almonds, Baby Kale, Lemon Vinaigrette

Grilled Vegetable Antipasti  

Grilled Asparagus, Peppers, Zucchini, Carrots, Bocconcini, Olives, Grissini, Basil Purée, Balsamic Reduction, Micro Sprouts

Quinoa Tabbouleh  

Cucumbers, Tomatoes, Green Onions, Baby Leaf Lettuces, Sumac Pita Crisps

PROTEIN ENTRÉES

Select one (1) Entrée

Ontario Chicken Supreme / 52.50

Stuffed with Turkey Sausage, Mozzarella, Roasted Red Pepper and Oregano
Roasted Fingerling Potatoes, Baby Carrots and Cauliflower, Red Pepper Salsa Rossa

Ontario Lake Trout / 51.50  

Purple Potatoes, Shaved Fennel, Candycane Beets, Lemon-Dill Broth

Grilled Ontario AAA Sirloin / 52 

Horseradish Mash, French Beans, Roasted Shallots, Wild Mushroom Sauce

Grilled Atlantic Salmon Fillet / 52.50

Herb and Parmesan Barley Risotto, Garlic Broccoli, Roasted Garlic White Wine Cream Sauce

House-Smoked Ontario Omega-3 Pork Chop / 51.50 

Potato Gratin, Ontario Red Wine Braised Cabbage and Apples, Honey Mustard Jus

Vegetarian Entrée Options:

Cumin Scented Shredded Zucchini

Chickpea Tofu and Tempeh Cake  

with Wilted Kale and Smoked Tomato Sauce

Vegan Shepherd's Pie  

Lentil, Sweet Potato and Diced Root Vegetables, Mushroom Gravy

DESSERTS

Select one (1) Dessert

East Coast-Style Blueberry Peach Grunt

+ Add a Scoop of Vanilla Ice Cream / 4

Trio of Macarons

Zesty Lemon, Vanilla and Caramel, Raspberry Coulis

Mixed Berry Terrine, Blueberry Gelée, White Chocolate Shavings

Molten Chocolate Bomb, Passion Fruit Coulis

+ Add a Scoop of Caramel Ice Cream / 4

Red Velvet Cake, Cream Cheese Icing, Cherry Compote

Oreo Cheesecake, Chocolate Fudge Base

Gluten-Free and Dairy-Free Desserts Available with Pre-Order.



*Québec-Style
Split Pea and
Ham Soup*



*Canadian Bacon
Brined Cornmeal
Crusted Pork Loin*

*Maple Glazed
Roasted
Vegetables*

*Ontario
Rainbow
Beets &
Edamame
Salad*

*Whole Wheat
Mac and Cheese
with Ketchup*



*East Coast Berry Grunt
with Maple Whipped
Ice Cream*

Coast to Coast

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MENU

Lunch

CUSTOMIZED EXECUTIVE LUNCH BUFFET

The Informal / 43

Maximum Service Time of 2 Hours. Minimum of 20 Guests.

Menu selections include Homemade Kettle Chips tossed with Special Seasonings, Vibrant Display of Sliced Fresh Fruit & Berries, Freshly Brewed Regular & Decaffeinated Lavazza Coffee and Variety of Specialty Teas with Lemon, Honey & Milk.

SOUPS AND SALADS

Select three (3) from the following items:

Smoked Chicken Noodle

Mulligatawny **hw** **vg** **gf**

Vegetarian Indian Spiced Lentil Soup

Leek and Potato **gf**

with Double Smoked Bacon

Parsnip and White Bean Purée **hw** **vg** **gf**

with Sage

Minestrone

with Italian Pork Sausage Meatballs

IC Custom Romaine Salad

with Farm Fresh Hard Boiled Eggs, Bacon, Croutons, Shredded Parmesan, Roasted Garlic, Lemon Pepper Dressing

Orzo Salad **v** **hw**

Black Olives, Cucumbers, Peppers, Sundried Tomatoes, Feta, Basil Vinaigrette

Organic Greens **vg** **gf**

with Chef's Array of Dressings

Barley Salad **hw** **vg**

with Dried Apricots, Cranberries and Pecans, Orange Balsamic Dressing

Three Rice Salad **hw** **vg** **gf**

Long Grain, Forbidden and Wild, Fennel, Red Onion, Peppers, Grapes and Sunflower Seeds, Tarragon Vinaigrette

Five Beans with Roasted Sweet Potatoes **hw** **vg** **gf**

Marinated Tempeh, Alfalfa Sprouts, Lime Chipotle Dressing

SANDWICHES, WRAPS & PIZZAS

Select five (5) from the following items:

Sandwiches

Montreal Smoked Meat

Jack cheese, Remoulade Sauce on a Light Rye Bun

Ham

Provolone, Arugula, Pesto Parmesan Spread on a Honey Flax Bun

Fresh Vegetarian **v**

Arugula, Pepered Havarti, Cucumber, Beet Hummus on a Whole Wheat Croissant

Roast Beef

Arugula, Cheddar, Blue Cheese & Horseradish Spread on Whole Wheat Onion Bun

Smoked Turkey

Arugula, Brie, Cranberry Relish on a Multigrain Bun

Smoked Salmon

Arugula, Red Onion, Lemon Caper & Goat Cheese Spread on a Multigrain Bun

Tortilla Wraps

Grilled Chicken **hw**

Sautéed Onions and Peppers, Arugula & Red Pepper Hummus in a Whole Wheat Wrap

Ham

Greens, Swiss Cheese, Sundried Tomato Pesto in a Whole Wheat Wrap

Traditional Waldorf Tuna

Greens on a Sundried Tomato Wrap

B.L.T.

Chicken Bacon, Lettuce, Tomato, Honey Mustard in a Spinach Wrap

Smoked Turkey

Greens, Havarti, Tomato Salsa in a Whole Wheat Wrap

Vegan **vg**

Greens, Chickpea Fritter, Beet Hummus in a Spinach Wrap

Minimum Customized Executive Lunch Buffet price of 43 dollars per guest.

2019-2020 The International Centre Event Catering Menu. Prices subject to change without notice. Tax and Facility Fee not included.

MENU Lunch

Pizzas

Bruschetta Pizza **v**

Fresh Tomato, Garlic and Torn Basil on a Whole Wheat Crust topped with Baby Arugula and Buffalo Mozzarella

Verde with Grilled Eggplant **v**

Green Zucchini, Broccoli, Grilled Eggplant, Oregano and Parsley with Olive Oil, Mozzarella and Parmesan on Whole Wheat Crust

Buffalo Chicken

Chicken, Red Onion and Pickled Jalapeño with Monterrey Jack Cheese on White Crust topped with Scallions and Crumbled Blue Cheese

Classic Pepperoni and Cheese

Traditional White Crust

**All specialty pizzas are made in-house.*

DESSERTS

Select two (2) from the following items:

Selection of Freshly Baked Cookies **v**

Lemon Crème Brûlée **gf**

Rocky Road Squares **gf**

Brownie Squares **vg gf**

Peanut Butter Torte **vg gf**

White Chocolate Cheesecake **gf**

with Fresh Berries in Shooter Glasses

Mini Apple Crumble Squares **v**

Mini Flourless Chocolate Truffle Squares **gf**

Gluten-Free and Dairy-Free Desserts Available with Pre-Order.



(Image)

Mixed Berry Terrine, Blueberry Gelée, White Chocolate Shavings and Molten Chocolate Bomb, Passion Fruit Coulis

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Tortilla Soup



Black Bean Rice



Churros



Mole



Pepita



Guacamole



Cuban Green Salad



Grilled Vegetable & Cheese Empanadas



Baked Salmon with Pepita, Cilantro and Jalapeño Pesto



Chicken Mole

MENU

Lunch

FIXED EXECUTIVE LUNCH BUFFET

Hot Stuff / 48.50

Maximum Service Time of 2 Hours. Minimum of 20 Guests.

Menu selections include Freshly Baked Artisan Rolls with Butter, Vibrant Display of Sliced Fresh Fruit and Berries Freshly Brewed Regular and Decaffeinated Lavazza Coffee and Variety of Specialty Teas with Lemon, Honey & Milk. Surcharge applicable for any changes or substitutions.

Português

Kale and Potato Soup (vg) (gf)

Flaked Cod Salad (gf)

Chickpeas, Peppers, Tomatoes, Celery, Sherry Vinaigrette

Shredded Cabbage (gf)

Red Bean, Quinoa, Olives, Feta, Tomatoes, Red Wine Dressing

Churrasco-Style Piri Piri Chicken (gf)

Baked Whitefish (gf)

with Tomatoes, Lemon, Cumin, White Wine and Herbs

Smoked Paprika Roasted Potatoes (vg) (gf)

Zucchini, Eggplant, Red Peppers, White Onions (vg) (gf)

in Olive Oil and Thyme, with Slivered Roasted Almonds

Rice Pudding (v) (gf)

with Cinnamon in Mason Jars

Portuguese Egg Tarts

Nuevo Latino

Tortilla Soup (v)

Cuban Green Salad (vg) (gf)

Kale, Green and Snap Peas, Radish, Jicama, Hearts of Palm, Pumpkin Seeds, Cilantro, Lime Shallot Dressing

Grilled Vegetable and Cheese Empanadas (v)

Chicken Mole (gf)

Baked Salmon (gf)

with a Pepita, Cilantro and Jalapeño Pesto

Black Bean Rice (vg) (gf)

Roasted Zucchini, Onion, Poblano Pepper and Corn (vg) (gf)

with Cilantro

Churros

with Salted Caramel Sauce

Dulce de Leche Cheesecake

To Your Health (hw)

Roasted Cauliflower and Saffron Soup (vg) (gf)

Three Rice Salad (vg) (gf)

Long Grain, Forbidden and Wild, Fennel, Red Onion, Peppers, Grapes and Sunflower Seeds, Tarragon Vinaigrette

Five Beans with Roasted Sweet Potatoes (vg) (gf)

Marinated Tempeh, Sprouts, Lime Chipotle Dressing

Baked Atlantic Salmon (gf)

with Tomato Garlic and Caper Salsa

Roasted Herb Marinated Chicken

with Romesco Sauce (contains nuts)

Brown Rice Vegetarian Paella (vg) (gf)

Steamed Yellow Beans (vg) (gf)

with Roasted Corn

Mango Mousse and Raspberry Shooters (gf)

Assorted Individual Sorbet Cups (vg) (gf)

BYO (Bowl Your Own)

Make Your Own Bowl:

Protein (vg)

Moroccan Spice Chicken, Smoked Tofu, Sous Vide Cajun Flank Steak

Grains (vg)

Brown Rice, Ontario Barley

Vegetables and Fruits (vg) (gf)

Spinach, Kale, Shredded Heirloom Carrots, Grape Tomatoes, Cucumbers, Green Onions, Shredded Apple

Pulses (vg) (gf)

Chick Peas, Black Lentils, Edamame

Seeds (vg) (gf)

Pumpkin Seeds, Radish Seedlings

Cheeses (gf)

Shredded Cheese, Crumbled Feta

Dressings (gf)

Roasted Corn Salsa, Spicy Lemon Tahini, Avocado Buttermilk, Sherry Vinaigrette

Watermelon Salad (gf)

Drizzled with Honey Cinnamon Yogurt

Biscotti

Minimum Fixed Executive Lunch Buffet price of 48.50 dollars per guest.

2019-2020 The International Centre Event Catering Menu. Prices subject to change without notice. Tax and Facility Fee not included.

MENU

Lunch

Coast to Coast

Quebec-Style Split Pea and Ham Soup gf

Ontario Rainbow Beets and Edamame Salad v gf
with Fennel and Woolwich Goat Cheese,
Niagara Red Wine Vinaigrette

Baby Kale and Heirloom Carrot vg gf
Roasted Garlic, Sunflower Seeds, Maple Vinaigrette

Canadian Bacon Brined Cornmeal Crusted Pork Loin

Ontario Beef Short Ribs gf
Braised in Niagara Red Wine and Local Herbs

Whole Wheat Mac and Cheese v
with Ketchup

Maple Glazed Roasted Vegetables vg gf

Butter Tarts

East Coast Berry Grunt
with Maple Whipped Cream

Meat and Potatoes

Italian Wedding Soup

IC Custom Romaine Salad
with Farm Fresh Hard Boiled Eggs, Bacon, Croutons, Shredded
Parmesan, Roasted Garlic, Lemon Pepper Dressing

Shaved Cabbage and Brussels Sprouts vg gf
with Ontario Soy Beans, Pumpkin Seeds and Craisins,
Apple Cider Dressing

Extremely Slow Roasted Ontario Striploin gf
with Mushroom Sauce

Smoked Mustard Crusted Pork Loin

Classic Whipped Potatoes v gf

Roasted Zucchini v vg gf
with Tomatoes and Onions

Mini Carrot Caramel Stack

Mini Raspberry Blondie

Craft
Culinary

*Extremely Slow Roasted
Hip of Canadian Beef
Page 29 of the Menu*

Stations

RECEPTION MENU

THE INTERNATIONAL CENTRE



Stations

MENU

ENHANCEMENTS

Minimum of 20 Guests

Antipasti / 15

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

Dim Sum / 15

Selection of Dim Sum served in Steamer Baskets
Pork Sui Mai, Shrimp Har Gow, Vegetable Gow, Steamed Mini Pork Buns, Pork and Vegetable Pot Stickers, Soya Sauce, Rice Wine & Ginger Infused Dipping Sauce
Based on 3.5 pieces per person

Sushi / 21

Variety of Authentic Japanese Specialties including:
Spicy Tekka Maki (Tuna), Sake (Salmon) and Ebi (Shrimp), California Roll, Futomaki Roll of Avocado & Cucumber, Kappa Maki (Cucumber Roll), served with Wasabi, Pickled Ginger, Soy Sauce and Chop Sticks
Based on 4 pieces per person
+ Sushi Chef is available at an additional charge.

Mini Deli Stop / 16

Shaved Corned Beef, Pastrami, Turkey and Smoked Salmon, Selection of Mustards, Pickles and Garnishes, Assorted Mini Dinner Rolls and Pretzel Buns

Rabbit Buffet / 9.50

Selection of Heirloom Carrots, Radishes, Cauliflower and Organic Celery, Cucumbers, Broccoli, Peppers with a Selection of Vegetarian Dips

Fruit n' Cheese / 16

Selection of Locally Produced Ontario Cheeses: Brie, Borgonzola, Friulano, Herbed Goat Cheese, Bocconcini, Aged Ontario Cheddar, Provolone and Blue Cheese served with Truffle Honey, Fruit Chutneys, and Artisan Fruit Bread Garnished with Mixed Dried Fruits, Nuts and Seeds

LIVE

Minimum of 50 Guests

il Forno di Napoli / 14

Baked-to-Order Pizza:

Roma:

Prosciutto, Arugula, Cheese, Marinara Sauce

Classic Margherita:

Buffalo Mozzarella, Basil


Funghi:

Mushrooms, Spicy Genoa Salami, Buffalo Mozzarella

Based on 3 pieces per person

Superfood Salad Bar / 14

Quinoa & Wild Arugula Tabbouleh Salad  

Alberta Barley, Roasted Cauliflower & Radicchio Salad  with a Kale and Almond Pesto

Shaved Raw Ontario Golden Beet, Soy Beans & Walnut Salad with a Lemon and Herb Vinaigrette  

Salad Boosters: Hemp Seeds, Chia Seeds, Pumpkin Seeds, Goji Berries, Sprouts  

Based on 2 salads per person

Potato Couture / 13

Select One (1): Fresh Cut Fries **or** Whipped Yukon Gold Potatoes with a Selection of Toppings including Cheddar, Curds, Crumbled Goat Cheese, Caramelized Onions, Gravy
Based on 2.5 servings per person

*+ Add Pulled Pork, Butter Chicken **or** Braised Beef Short Rib / 3*

Amore Pasta / 15

Beef Ravioli with Roasted Root Vegetables and a Fresh Tomato Sauce

Rigatoni Pasta, Mushrooms, Leeks and Marinated Peppers, Garlic, Marinara Sauce

Freshly Baked Italian-Style Rolls with Butter

Based on 2 servings per person

Pad Thai / 16

Choice of Vegetarian, Chicken **or** Shrimp served with Rice Noodles, Tofu, Bean Sprouts, Vegetables, Asian Greens, Roasted Peanuts, Sambal & Sriracha Chillies, Fresh Lime Wedges

Based on 2 servings per person

Create an Interactive Experience with

Evo Centric

Cooker Station



Potato Pancake Station
Crispy, Golden Potatoes,
with a selection of Pulled Pork,
Ratatouille (Vegetarian) and
Smoked Salmon with Sour Cream,
Capers and Shaved Red Onions

Page 29 of the Menu

Stations

MENU

THE CARVERY

*All Carvery Stations are Chef attended and are included in the menu price.**

Extremely Slow Roasted Hip of Canadian Beef / 1520

Accompanied with Homemade Chimichurri Sauce, Mustards and Horseradish
Freshly Baked Artisan Rolls with Butter
Serves 120 Guests

In-House Smoked Ontario Maple Syrup Glazed Ham / 400

Accompanied with Assorted Mustards
Freshly Baked Artisan Rolls with Butter
Serves 50 Guests

Extremely Slow Roasted Canadian Striploin of Beef / 500

Accompanied with Homemade Chimichurri Sauce, Mustards and Horseradish
Freshly Baked Artisan Rolls with Butter
Serves 35 Guests

Roasted Traditional Turkey / 350

Served with Dried Cranberry Cumberland Sauce, Turkey Jus
Freshly Baked Artisan Rolls with Butter
Serves 30 Guests

Chinese Style Suckling Pig / 900

Five-Spiced Rubbed, Slow Roasted Whole Suckling Pig
Served with Hoisin Sauce and Steamed Buns
Serves 60 Guests

House-Smoked and Extremely Slow Cooked Brisket / 330

Accompanied with Smoky BBQ Sauce, Grilled Onions, Creamy Coleslaw and Slider Buns
Serves 30 Guests

UNIQUE EVO CENTRIC COOKER STATIONS

An innovative circular cast iron cooking surface where fresh and healthy food is prepared in front of guests. An ideal option for an interesting, exceptional and interactive experience. Minimum of 50 Guests.

Kebab Korner / 14.50

Indian Spiced Beef, Reshmi Chicken, Tandoori Paneer and Vegetables (Vegetarian), Mint Yogurt Chutney, Curry Sauce, Shaved Red Onions and Lemon Wedges
Based on 3 pieces per person

Have It Your Way Beef Sliders / 14

Made-to-Order Sliders served with Lettuce, Pickles, Mustard, Mayo, Cheese, Bacon, Special Sauce
Based on 2.5 pieces per person

Taqueria / 14

Chipotle Marinated Shrimp, Chili Spiced Beef, Tortillas, Salsa, Shredded Cheese, Lettuce, Sour Cream, Hot Sauce
Based on 2.5 pieces per person

Yakitori Izakaya / 14

Skewers of Ontario Chicken and Beef with Green Onions served with White and Black Sesame Seeds and Homemade Teriyaki Sauce
Based on 2.5 pieces per person

Potato Pancake Station / 15.50

Crispy, Golden Potatoes, with a selection of Pulled Pork, Ratatouille (Vegetarian) and Smoked Salmon with Sour Cream, Capers and Shaved Red Onions
Based on 3 pieces per person

**Certain restrictions and/or limitations apply*

2019-2020 The International Centre Event Catering Menu. Prices subject to change without notice. Tax and Facility Fee not included.

*Kebab Korner on our
Evo Centric Cooker
Indian Spiced Beef, Reshmi Chicken,
Tandoori Paneer and Vegetables
(Vegetarian), Mint Yogurt Chutney,
Curry Sauce, Shaved Red Onions
and Lemon Wedges
Page 29 of the Menu*

Kebab

Korner



Craft Culinary

Passed

RECEPTION MENU

THE INTERNATIONAL CENTRE



Assortment of
Seared Albacore Tuna;
Mini Blue Cheese Tarts with
Dehydrated Grapes; Smoked
Paprika Shrimp Salad in
Naiveté Buns; Ham, Asparagus
& Mushroom Palmiers;
East Coast Lobster Roll
Page 32 of the Menu

MENU

Passed

SAVOURY

COLD CANAPÉS / 55 **dz**

Meat

Prosciutto Rosette, Foie Gras and Fig Chutney in a Waffle Cup

Poultry

Smoked Chicken Caesar Salad on Miniature Frico Basket

Seafood

Spicy Gazpacho and Shrimp Shooter

Spicy Shrimp and Avocado on Tortilla Crisps **h**

Lime Chipotle Marinated Shrimp with Spicy Aioli **gf**

Shrimp Veracruz Taco with Guacamole

Tuna Sashimi in a Soft Taco, Guacamole, Lime,
Smoked Paprika Sour Cream

Deconstructed Sustainable Albacore Tuna Sushi
served in a Shooter Glass **gf**

Seafood Trio on Artisan Naiveté Buns
East Coast Lobster Roll;
Smoked Paprika Shrimp Salad;
Seared Albacore Tuna, Guacamole Aioli

Vegetable

Vietnamese Salad Roll with Mango, Hoisin Sauce

Mini Blue Cheese Tarts with Dehydrated Grapes,
Balsamic Glaze and Walnuts

Beet Root and Hummus Tartare
with Green Olives and Capers **vg**

Korean Kimchi Wrap **vg**

Vegetable Temaki Rolls with Pickled Ginger **vg gf**

Grilled Vegetable and Goat Cheese Skewer **gf**

HOT HORS D'OEUVRES / 55 **dz**

Meat

Nathan's Cocktail Style Hot Dogs with Fixins'

Shanghai Pork Dumplings

Layered Shepherd's Pie in Shooter Glasses

Mini Yorkshire Pudding, Parsnips Mash, Smoked Beef
and Caramelized Onion

Ham, Asparagus and Mustard Palmiers
served with Honey Mustard

Beef Empanadas with Onions, Olives and Raisins

Portuguese Chorizo Empanadas with Greens, Olives and Potatoes

Beef Slider with Ontario Cheddar Cheese,
Tomato, Pickles and Special Sauce

Poultry

Tandoori Chicken Skewers

Mini Shawarma in a Pita Pocket

Crispy Fried Chicken, Chili Honey Glaze

Duck Spiedini with Orange Five Spice **gf**

Curry Coconut Chicken Empanadas

Turkey Slider with Swiss Cheese, Pickled Red Onions,
Grainy Mustard and Mayonnaise;

Seafood

Thai Shrimp with Lemongrass **gf**

Garlic Shrimp Spring Roll with Sweet Thai Sauce

Vegetable

Cantonese Vegetable Spring Roll with Plum Sauce

Vegetable Samosa with Tamarind Chutney

Thai Spiced Pumpkin Soup Shooters with Toasted Coconut **gf**

Grilled Vegetable and Goat Cheese Empanadas **v**

Three Cheese Empanadas
(Mozzarella, Cheddar and Jack with Jalapeño) **v**

Vegetarian "Pulled Pork" Slider with BBQ Sauce **v**

MENU

Passed

SWEET

SWEET COUTURE / 55

- Mini Lemon Meringue Tarts
- Mini Silken Chocolate Tarts
- IC Chocolate & Peanut Butter Cups
- Mini Mango Chocolate Cannoli
- Nutella Filled Donuts
- Fruit Filled Donuts
- Banana Nutella S'mores Empanadas
- Raspberry Blondie Squares
- Strawberry Shortcake Shooters
- Berry Cheesecake Shooters
- Tiramisu Shooters
- Assorted Mini French Pastries
Éclairs, Mocha Mirror, Pistachio Daquoise,
Raspberry Delice, Orange Cointreau Slice
- Assorted Mini Tarts
Pecan, Butter, Fresh Fruit, Lemon,
French Apple, Coconut
- Assorted Mini Squares
Chocolate Brownies, Lemon Coconut,
Apple Crumble, White Chocolate Blondies,
Pecan, Carrot



*(Image) Assortment of Spicy Gazpacho and Shrimp Shooter; Deconstructed Sustainable Albacore Tuna Sushi served in a Shooter Glass; Beet Root and Hummus Tartare with Green Olives and Capers; Tandoori Chicken Skewers
Pages 32 & 46 of the Menu*

**Craft
Culinary**

Dinner

MENU

THE INTERNATIONAL CENTRE



*Ontario Chicken Supreme
stuffed with Turkey Sausage,
Mozzarella, Roasted Red Pepper
and Oregano with Roasted Fingerling
Potatoes, Baby Carrots, Cauliflower
and Red Pepper Salsa Rossa
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MENU

Dinner

PLATED 3-COURSE À LA CARTE

Maximum Service Time of 3 Hours. Minimum of 20 Guests.

All Dinners include Soup or Salad, Entrée and Dessert with Freshly Baked Artisan Rolls with Butter, Freshly Brewed Regular & Decaffeinated Lavazza Coffee and Variety of Specialty Teas with Lemon, Honey & Milk.

SOUPS AND SALADS

Select one (1) Soup **or** Salad:

Leek and Potato **gf**

Garnished with Truffle Oil and Chives

Mulligatawny **hw** **vg** **gf**

Vegetarian Indian Spiced Lentil Soup

Parsnip and White Bean Purée **gf**

with Sage and Crispy Prosciutto

Seafood Minestrone **hw** **gf**

Shrimp and Whitefish, in a White Wine, Tomato Seafood Broth

Ontario Lamb and Wild Rice **hw** **gf**

Roasted Root Vegetables and Herbs

House-Smoked Tomato Soup

with Parmesan Croutons

+ Add Snow Crab Cakes / 2

Baby Romaine

Farm Fresh Hard Boiled Egg, Bacon, Croutons, Shredded Parmesan, Roasted Garlic, Lemon Pepper Dressing

Baby Arugula and Watercress Salad **hw** **v** **gf**

Candycane Beets, Roasted Celeriac, Feta, Smoked Honey Dijon Dressing

House Pickled Zucchini **hw** **vg** **gf**

Baby Spinach, Pumpkin Seeds, Flax, Craisins, Mint, Sherry Vinaigrette

Roasted Cauliflower **hw** **v** **gf**

Broccoli, Sliced Hard Boiled Eggs, Slivered Almonds, Baby Kale, Lemon Vinaigrette

Grilled Vegetable Antipasti **v** **hw**

Grilled Asparagus, Peppers, Zucchini, Carrots, Bocconcini, Olives, Grissini, Basil Purée, Balsamic Reduction, Micro Sprouts

Quinoa Tabbouleh **v** **hw**

Cucumbers, Tomatoes, Green Onions, Baby Leaf Lettuces, Sumac Pita Crisps

Baby Gem Lettuce **hw**

House-Pickled Shrimp, Black Pepper Cracker, Horseradish Tomato Vinaigrette

+ 3 Surcharge

Smoked King Cole Duck Breast **gf**

Compressed Watermelon, Frisée, Hazelnuts and Vin Cotto

+ 3 Surcharge

MENU

Dinner

HAND-CRAFTED PROTEIN ENTRÉES

Select one (1) Entrée:

Cornish Hen / 73.50 **hw**

Roasted Half Rock Cornish Hen stuffed with Mushroom and Herb Alberta Barley with Roasted Heirloom Beets and Sugar Snap Peas, Tarragon Jus

Peppercorn Crusted Ontario Beef Tenderloin / 79.50 **gf**

Creamy Roasted Garlic Mash, Broccolini, Charred Grape Tomatoes, Leek Chimichurri

8oz AAA Manhattan-Cut Striploin / 76.50 **gf**

Celeriac and Sweet Potato Gratin, French Beans, Roasted Shallots, Classic Brandy Peppercorn Sauce

Double Cut Ontario Omega-3 Pork Chop / 75.50 **hw**

Potato Gratin, Ontario Red Wine Braised Cabbage and Apples, Smoky Maple Mustard Jus

Ontario Chicken Supreme / 74.50

Stuffed with Turkey Sausage, Mozzarella, Roasted Red Pepper and Oregano
Roasted Garlic and Herb Smashed Fingerling Potatoes
Chinese Broccoli
Red Pepper Salsa Rossa

Roasted Pork Tenderloin / 72.50 **gf**

Stuffed with Prunes, Wrapped in Prosciutto, Potato, Tomato and Brie Napoleane, French Beans, Roasted Shallots, Madeira Sage Jus

Vegetarian Entrée Options:

Cumin Scented Shredded Zucchini **hw** **vg** **gf**

Chickpea, Tofu and Tempeh Cake with Wilted Kale and Smoked Tomato Sauce

Vegan Shepherd's Pie **hw** **vg** **gf**

Lentil, Sweet Potato and Diced Root Vegetables, Mushroom Gravy

DESSERTS

Select one (1) Dessert:

Molten Chocolate Bomb

Passion Fruit Coulis and Caramel Ice Cream

Salted Caramel Cheesecake

Caramel Pearls and Milk Chocolate

Matcha Lime Cake

Toasted Pistachio, Dehydrated Lemon Rind

Mini Cast Iron Baked Cinnamon Buns

Maple Crunch Ice Cream, Berry Salad

East Coast-Style Blueberry Peach Grunt

Tahitian Vanilla Ice Cream

Chocolate and Apricot Tart

Apricot Leather, Almond Praline Ice Cream

Java Coffee and Bing Cherry Opera Cake

Madagascar Vanilla Cream, Caramel Threads

MENU

Dinner

FIXED EXECUTIVE DINNER BUFFET

Hot Stuff / 67.50

Maximum Service Time of 3 Hours. Minimum of 20 Guests.

Menu selections include Freshly Baked Artisan Rolls with Butter, Vibrant Display of Sliced Fresh Fruit and Berries, Freshly Brewed Regular and Decaffeinated Lavazza Coffee and Variety of Specialty Teas with Lemon, Honey & Milk. Surcharge applies for any changes or substitutions.

Português

Kale and Potato Soup (vg) (gf)

Flaked Cod Salad (gf)

Chickpeas, Peppers, Tomatoes, Celery, Sherry Vinaigrette

Shredded Cabbage (v) (gf)

Red Bean, Quinoa, Olives, Feta, Tomatoes, Red Wine Dressing

Red and Yellow Tomato and Onion Salad (v)

with Fresh Mint and Croutons

Churrasco-Style Piri Piri Chicken (gf)

Baked Whitefish (gf)

with Tomatoes, Lemon, Cumin, White Wine and Herbs

Grilled Chorizo

with Onions, Peppers, Tomatoes and Red Wine

Smoked Paprika Roasted Potatoes (vg) (gf)

Zucchini, Eggplant, Red Peppers, White Onions (vg) (gf)

in Olive Oil and Thyme, with Slivered Roasted Almonds

Rice Pudding (v) (gf)

with Cinnamon in Mason Jars

Portuguese Egg Tarts (v)

Port Wine Crème Brûlée (v) (gf)

Nuevo Latino

Tortilla Soup (v)

Cuban Green Salad (vg) (gf)

Kale, Green and Snap Peas, Radish, Jicama, Hearts of Palm, Pumpkin Seeds, Cilantro, Lime Shallot Dressing

Six Bean Salad (vg) (gf)

Chili Spiced Sweet Potato, Corn, Avocado Salad, Toasted Cumin Vinaigrette

Grilled Vegetable and Cheese Empanadas (v)

Chicken Mole (gf)

Baked Salmon (gf)

with a Pepita, Cilantro and Jalapeño Pesto

Grilled Flank Steak (gf)

Chimichurri Sauce

Black Bean Rice (vg) (gf)

Roasted Zucchini, Onion, Poblano Pepper and Corn (vg) (gf)

with Cilantro

Churros

with Salted Caramel Sauce

Dulce de Leche Cheesecake

To Your Health (hw)

Roasted Cauliflower and Saffron Soup (vg) (gf)

Three Rice Salad (vg) (gf)

Long Grain, Forbidden and Wild, Fennel, Red Onion, Peppers, Grapes and Sunflower Seeds, Tarragon Vinaigrette

Five Beans with Roasted Sweet Potatoes (vg) (gf)

Marinated Tempeh, Alfalfa Sprouts, Lime Chipotle Dressing

Watermelon and Radish Salad (vg) (gf)

with Pickled Ginger Dressing

Baked Atlantic Salmon (gf)

with Tomato Garlic and Caper Salsa

Roasted Herb Marinated Chicken

with Romesco Sauce (contains nuts)

Slow Roasted Ontario Striploin with Salsa Verde

Brown Rice Vegetarian Paella (vg) (gf)

Steamed Yellow Beans with Roasted Corn

Mango Mousse and Raspberry Shooters (gf)

Assorted Individual Sorbet Cups (vg) (gf)

Apple Crumble Squares

Minimum Fixed Executive Dinner Buffet price of 67.50 dollars per guest.

2019-2020 The International Centre Event Catering Menu. Prices subject to change without notice. Tax and Facility Fee not included.

MENU

Dinner

BYO (Bowl Your Own)

Make Your Own Bowl:

Protein ^{gf}

Moroccan Spice Chicken, Smoked Tofu,
Sous Vide Cajun Flank Steak,
Lemon Pepper Shrimp

Grains ^{vg}

Brown Rice, Ontario Barley

Vegetables and Fruits ^{vg gf}

Spinach, Kale, Shredded Heirloom Carrots,
Grape Tomatoes, Cucumbers, Green Onions,
Shredded Apple

Pulses ^{vg gf}

Chick Peas, Black Lentils, Edamame

Seeds ^{vg gf}

Pumpkin Seeds, Radish Seedlings

Cheeses ^{gf}

Shredded Cheese, Crumbled Feta

Dressings ^{gf}

Roasted Corn Salsa, Spicy Lemon Tahini,
Avocado Buttermilk, Sherry Vinaigrette

Watermelon Salad ^{gf}

Drizzled with Honey Cinnamon Yogurt

Biscotti

Individual Frozen Yogurt Cups



(Image)

BYO (Bowl Your Own) Customize Your Own
with a Selection of Proteins, Healthy Grains,
Vegetables, Fruits, Pulses, Seeds & Cheeses
Also on Page 24 of the Menu

MENU

Dinner

Coast to Coast

Quebec-Style Split Pea and Ham Soup (gf)

Ontario Rainbow Beets and Edamame Salad (v) (gf)
with Fennel and Woolwich Goat Cheese,
Niagara Red Wine Vinaigrette

Baby Kale and Heirloom Carrot (vg) (gf)
Roasted Garlic, Sunflower Seeds, Maple Vinaigrette

Lentil and Purple Cabbage (vg) (gf)
with Arugula, Cranberries, Sunflower Seeds,
Lemon Pepper Vinaigrette

Canadian Bacon Brined Cornmeal Crusted Pork Loin

Ontario Beef Short Ribs Braised (gf)
in Niagara Red Wine and Local Herbs

Cold Smoked Ontario Lake Trout (gf)
with Fresh Ontario Hot House Tomato Sauce

Whole Wheat Mac and Cheese (v)
with Ketchup

Maple Glazed Roasted Vegetables (vg) (gf)

Butter Tarts

East Coast Berry Grunt
with Maple Whipped Cream

Nanaimo Bars

Meat and Potatoes

Italian Wedding Soup

IC Custom Romaine Salad
with Farm Fresh Hard Boiled Eggs, Bacon, Croutons, Shredded
Parmesan, Roasted Garlic, Lemon Pepper Dressing

Shaved Cabbage and Brussels Sprouts (vg) (gf)
with Ontario Soy Beans, Pumpkin Seeds and Craisins,
Apple Cider Dressing

Orzo Salad (v)
Black Olives, Cucumbers, Peppers, Sundried Tomatoes,
Feta, Basil Vinaigrette

Extremely Slow Roasted Ontario Striploin (gf)
with Mushroom Sauce

Smoked Mustard Crusted Pork Loin

Korean-Style BBQ Chicken

Classic Whipped Potatoes (v) (gf)

Roasted Zucchini (vg) (gf)
with Tomatoes and Onions

Mini Carrot Caramel Stack

Mini Raspberry Blondie

Tiramisu Squares

Craft
Culinary

Cocktails

ALCOHOLIC MENU

THE INTERNATIONAL CENTRE



MENU

Cocktails

BEVERAGE SERVICES

Our Executive Chef has worked carefully with our partners to offer a full array of selections to suit all palates and function types. Our “Award of Excellence” designated by the Wine Council of Ontario amplifies our on-going commitment to sustainability. In continuing with our mandate, we have selected a vast array of Award-Winning options from local regions.

WHITE WINES / 45

Sauvignon Blanc

Jackson Triggs Select, 2017, VQA, Niagara-on-the-Lake
Baron Philippe de Rothschild, Mapu, 2017, Chile

Recommended Pairing with Sauvignon Blanc:

The herbaceous minerality of Sauvignon Blanc and the crisp citrus notes pair well with light, bright flavours. Try it with Ontario Lake Trout, Cumin Scented Zucchini, Chickpea, Tofu and Tempeh Cake or Seafood Minestrone.

Chardonnay

Woodbridge by Robert Mondavi, Lightly Oaked, 2016
Napa Valley, California
Konzelmann Estate Winery Private Reserve, Unoaked, 2016
VQA, Niagara-on-the-Lake

Recommended Food Pairing with Chardonnay:

More contemporary Chardonnays are slightly buttery with melon and peach flavours, with hints of tropical fruit and vanilla. Pairs well with Chicken Supreme, Five Bean Salad Baby Gem Lettuce or Roasted Pork Tenderloin.

Pinot Grigio

Inniskillin, Select 2017, VQA, Niagara Peninsula

Recommended Pairings with Pinot Grigio:

Medium-bodied with notes of stone fruit, sweet citrus and apple or pear. Pairs well with Mulligatawny Soup, Roasted Cauliflower Salad, and Cornish Hen.

Riesling

Inniskillin, Select 2016, VQA, Niagara-on-the-Lake

Recommended Pairings with Riesling:

One of the greatest white grapes, fragrant, delicious and food-friendly, with a pleasing, cleansing acidity. Try it with Baby Arugula Salad, Seafood Minestrone, Ontario Lake Trout, Grilled Atlantic Salmon or Pork.

RED WINES / 45

Cabernet Sauvignon and Blends

Pelee Island Cabernet, VQA, Ontario
Bricklayer’s Foundation, Cabernet – Merlot, 2017, VQA, Ontario
Inniskillin Select, Cabernet – Merlot, 2016
VQA, Niagara Peninsula
Jackson Triggs Select, Cabernet Franc – Cabernet Sauvignon, 2016
VQA, Niagara Peninsula

Recommended Food Pairing with Cabernet Sauvignon and Blends: *Cabernet Sauvignon is hearty and stands up to rich dishes, especially meat. Merlot adds some mocha, cherry and dark fruit flavours. Cabernet Franc adds some aromatics and softens the boldness of Cabernet Sauvignon. Try it with Grilled AAA Striploin, House-Smoked Ontario Omega-3 Pork Chop or Peppercorn Crusted Ontario Beef Tenderloin.*

Merlot

Baron Philippe de Rothschild, Mapu, 2015, Chile

Recommended Food Pairing with Merlot:

Light to medium oak with notes of Black Cherry, Plum and Vanilla with a soft finish. Try it with Smoked King Cole Duck Breast, Vegetarian Shepherd's pie, or Braised Ontario Beef Short Ribs.

Pinot Noir

Inniskillin, Select 2016, VQA, Niagara Peninsula
Konzelmann Estate Winery, Lakefront Series, 2016
VQA, Niagara Peninsula

Recommended Food Pairing with Pinot Noir:

Pinot Noir is known for flavours of ripe red berries, balanced by earthiness; think fresh mushrooms or being out in the forest. Quinoa Tabbouleh, Parsnip and White Bean Soup, Grilled Atlantic Salmon or Cornish Hen.

Some items require advance lead times based on availability and quantity, please inquire.

2019–2020 The International Centre Event Catering Menu. Prices subject to change without notice. Tax and Facility Fee not included.

MENU

Cocktails

À LA CARTE BEVERAGE SERVICES

Host Bar Service

Premium Liquor / **8.25**

Deluxe Liquor / **10.25**

Domestic Beer / **7.75**

Imported Beer / **8.75**

Draft Beer / **Inquire**

House Wine / **9.25**

Deluxe Cooler / **9.75**

Liqueurs / **9.75**

Soft Drinks & Juices / **4.75**

Bottled Water / **4.75**

Sparkling Water / **5.50**

House Wine Bottle / **45**

Specialty Martini or Cocktail / **13**

De-Alcoholised Host Bar Selections

St. Regis Cabernet Sauvignon / **36**

St. Regis Chardonnay / **36**

Coors Edge / **9.50**

Heineken 0.0 / **7**

Cash Bar Service*

Premium Liquor / **11.25**

Deluxe Liquor / **14**

Domestic Beer / **10.50**

Imported Beer / **11.75**

Draft Beer / **Inquire**

House Wine / **12.50**

Deluxe Cooler / **13.25**

Liqueurs / **13.25**

Soft Drinks & Juices / **6.50**

Bottled Water / **6.50**

Sparkling Water / **7.50**

House Wine Bottle / **61**

Specialty Martini or Cocktail / **17.50**

Gourmet Punch Selection (20 Glasses)

Non-Alcoholic Sparkling Tropical Fruit Punch / **125**
with Fresh Cut Fruit Medley

Tropical Fruit Rum Punch / **170**
with Fresh Cut Fruit Medley

Sparkling Punch / **185**

Service Rates

Minimum consumption rate of 550 dollars net per bar must be achieved or a Bartender and Cashier labour fee of 42 dollars per staff, per hour (minimum of 4 hours) will be applied.

*Staff and Bar coverage rates are based on total attendance. *Cash Bar Services include Taxes and Facility Fee.*

2019–2020 The International Centre Event Catering Menu. Prices subject to change without notice. Tax and Facility Fee not included.

**Craft
Culinary**

*Booth
Hospitality*

EXHIBITOR MENU

THE INTERNATIONAL CENTRE



MENU

Booth Hospitality

TRYING TO DRIVE TRAFFIC TO YOUR BOOTH?

We believe the best path to successful business is through the senses. We've created a worldly selection of choices to enhance your client's experience. Our Executive Chef brings some of the hottest culinary trends to your clients, one small bite at a time. Experience the culinary delights of some of the most decadent meals on the food scene but in cocktail friendly sizes, bursting with flavours perfect to draw in those crowds. Please consult your Events Manager for minimum space requirements.

3 Pieces per Person, Minimum 30 Guests

Vegetarian / 13.50

Mini Blue Cheese Tarts with Dehydrated Grapes,
Balsamic Glaze and Walnuts

Korean Kimchi Wrap **vg**

Vegetable Temaki Rolls with Pickled Ginger **vg gf**

Three Cheese Empanadas

Mozzarella, Cheddar and Jack with Jalapeño

Meat Lovers / 13.50

Mexican BBQ Pulled Chicken Sliders

Crispy Fried Chicken, Chili, Honey Glaze

Beef Slider with Blue Cheese, Caramelized Onions and Thyme

Indian Spiced Beef Skewers

To Your Health / 13.50

Deconstructed Sustainable Albacore Tuna Sushi
served in a Shooter Glass **gf**

Tandoori Chicken Skewers

Spicy Gazpacho and Shrimp Shooter

Beet Root and Hummus Tartare **gf**

with Green Olives and Capers

Pub Grub / 13.50

Nathan's Cocktail Style Hot Dogs with Fixins'

Garlic Shrimp Spring Roll with Sweet Thai Sauce

Quebec Style Personal Sized Poutine

Modern Fish and Chips

From the East / 13.50

Vegetable Samosa with Tamarind Chutney **v**

Thai Shrimp with Lemongrass **gf**

Tuna Sashimi in a Soft Taco, Guacamole,

Lime, Smoked Paprika Sour Cream

Duck Spiedini with Orange Five Spice

Fiesta! / 13.50

Build Your Own Mini Nacho Station

Selection of Mini Empanadas

Beef with Onions, Olives and Raisins;

Portuguese Chorizo with Greens, Olives and Potatoes;

Curry Coconut Chicken;

Grilled Vegetable and Goat Cheese **v**

Sweet and Healthy(ish) / 13.50

Mini Fruit Salad with Goji Berries,

Hemp Seeds and Basil Honey Syrup **vg gf**

Mini Strawberry Shortcake in Shooter Glasses

Vegan Brownie **vg gf**

Sweet and Indulgent / 13.50

Banana Nutella S'mores Empanadas

Mini Mango Chocolate Cannoli

Super-Rich Flourless Chocolate Truffle Squares **gf**

Cheesecake Shooters with Salted Caramel and Skor Bits

The Barista Experience

Enjoy an upgrade to your standard coffee service with an array of Espresso-based beverages from Lattes to Frothy Cappuccinos

670 / 4 Hours of Service or 100 cups

150 / Each Additional Hour of Service or 25 cups

Premium Iced Tea Bar

Variety of Specialty Teas with Fruit Garnishes and Simple Syrup

225 / 50 cups **450** / 100 cups

H2O Infusion

Revitalize with Local Fruit and Vegetable

infused Water from Cucumber to Oranges

62 / 50 glasses **124** / 100 glasses

Craft
Express

Retail
SERVICES

THE INTERNATIONAL CENTRE

Brooklyn
Panini Press

...-style gourmet
...as with the most
... ingredients fresh
... before your eyes.

Brooklyn
Panini Press



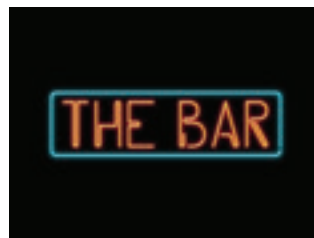
Retail SERVICES

GREAT EVENTS DESERVE GREAT FOOD

And no one does it better than our on-site team. Our retail brigade has created a variety of show-stopping food options that are sure to enhance your next event. Upgrade your experience by adding fresh global flavours to your event with a variety of renowned branded options. Prepared and serviced fully on-site in one of our permanent or mobile locations; choose from an array of enhancements from modern eateries to Asian Kitchen Delights or Beer and Wine Gardens.

Consult your dedicated Events Manager to design the right fit for your show and take advantage of our award-winning cuisine and on-premise consultation. Here are some suggestions for your event:

THE INTERNATIONAL CENTRE CONCEPT BRANDS



OUR PARTNER BRANDS



Minimum service rates apply.

2019–2020 The International Centre Event Catering Menu. Prices subject to change without notice. Tax and Facility Fee not included.

**ORDER
FORM**

Booth Hospitality

CATERING SERVICE SCHEDULE

Email completed form to boothservices@internationalcentre.com or fax to **905.678.4681**

Morning Delivery

Time	Item	Quantity
.....
.....

Midday Delivery

Time	Item	Quantity
.....
.....

Afternoon Delivery

Time	Item	Quantity
.....
.....

Special Requirements (please print)

.....

.....

EXHIBITOR INFORMATION

Event / Show Name:	Event / Show Date:
Booth Number(s):	Booth Size(s):
Contact Name:	Company Name:
Telephone Number:	Mobile Number:
Email Address:	
Address:	
City / Province:	Country / Postal Code:
Onsite Contact Name:	Onsite Mobile Number:

Method of Payment (please select 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 rights 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 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 tax and a 20% Facility Fee. Prices subject to change without notice.

**ORDER
FORM**

Ice Delivery

CATERING SERVICE SCHEDULE

Email completed form to boothservices@internationalcentre.com or fax to **905.678.4681**

Morning Delivery

Item	Price	Time	Quantity
Ice – 8lb Bag	\$8.00 per bag		
Ice – 8lb Bag	\$8.00 per bag		

Midday Delivery

Item	Price	Time	Quantity
Ice – 8lb Bag	\$8.00 per bag		
Ice – 8lb Bag	\$8.00 per bag		

Afternoon Delivery

Item	Price	Time	Quantity
Ice – 8lb Bag	\$8.00 per bag		
Ice – 8lb Bag	\$8.00 per bag		

Special Requirements (please print)

EXHIBITOR INFORMATION

Event / Show Name:	Event / Show Date:
Booth Number(s):	Booth Size(s):
Contact Name:	Company Name:
Telephone Number:	Mobile Number:
Email Address:	
Address:	
City / Province:	Country / Postal Code:
Onsite Contact Name:	Onsite Mobile Number:
Method of Payment (please select one) <input type="checkbox"/> Cash <input type="checkbox"/> Cheque <input type="checkbox"/> Credit Card*	

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