

CRAFT

Booth Hospitality




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 the Media Spokesperson for Foodland Ontario.

Thinking Global. Acting Local.

Our Kitchen

It starts in the kitchen. Our state-of-the-art Culinary Centre uses Eco Smart technology that drastically reduces energy and water use. It's also Bullfrogpowered with 100% clean energy, the largest of its kind in the country.

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 40 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.



Planning your Event

THIS MENU HAS BEEN DESIGNED TO ASSIST YOU IN YOUR FOOD & BEVERAGE PLANNING

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

Here are some quick reference points:

Exclusivity

The sale and distribution of all food and beverage items and related services are exclusive to The International Centre. Any requests to the contrary require direct and advanced approval from food and beverage management. The International Centre reserves the right to restrict any and all product and/or services not previously approved by management.

Menu Selection and Guarantees

Your event is important to The International Centre. In order to deliver premium service and the highest quality product, advanced planning is essential to the success of your event. Please ensure that you communicate your catering needs no later than four (4) weeks prior to your assigned Events Manager. A guaranteed guest count is required a minimum of seventy-two (72) business hours prior to the event (excluding holidays & weekends). The client agrees to pay the original number/the guaranteed number quoted or the number in attendance, whichever is greater. The International Centre is prepared to set up to 3% above the guarantee up to a maximum of 30 covers. Should the original number be significantly reduced, The International Centre may impose a function room rental and/or appropriate labour charges.

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.



Ontario Apple Tarte
Tatin with Cinnamon
Ice Cream

Labour

Where minimum cover attendance is not guaranteed, a service fee will be applied. For retail and bar services, labour fees may apply if revenue thresholds are not met. Please speak with your dedicated Events Manager for more information.

Taxes and Service Charges

A 17 percent service charge will be applied to all food and beverage charges. Government taxes are applicable to food, beverage and service charges. Regulated S.O.C.A.N. and Re:Sound charges are applicable to any events with music and/or entertainment based on the final number of guests in attendance. Please refer to www.socan.ca 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.

Special Meals

Please discuss any specialty, dietary and/or allergy restrictions with your Events Manager at least seven (7) business days in advance of your event. Our culinary team will be pleased to accommodate your special meal needs with appropriate advance notice.

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dz By the Dozen **h** Healthy Option **gf** Gluten Free **v** Vegetarian
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Booth Hospitality

Exhibitor Menu

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.

Select (3) three items from each menu, 3 pieces per person, minimum 30 guests

Eat Street / 10

LA Style Mini Chicken & Waffles with Syrup
Food Truck Fish or Korean Beef Tacos
Mini New Orleans-Style Muffaletta
British Style Bangers & Mash Sheppard's Pie
Miami Inspired Mini Cubanitos

At the "Local" / 10

Build Your Own Mini Nacho Station
Coney Island's Nathan's Cocktail Hot Dogs
Down & Dirty Chili Dogs
Canadian Beef and Ontario Cheddar Sliders
Pub-Style Mini Fish & Chips

Old Time Cocktail Party / 10

Shrimp Shooter with Spicy Cocktail Sauce
Caprese Salad & Fresh Oregano Skewers
Mini Cornmeal Muffin with Smoked Turkey
Smoked Chicken Caesar Salad served in a Frico Basket
House-Smoked Local Trout, Crème Fraîche, Blini

Our Home & Native Land / 10

Home-Style Mini Grilled Cheese
Quebec-Style Personal Sized Poutine
Smoked Tomato Soup Shooters
Ontario Cheddar Mac & Cheese Croquettes
Bacon Nation Dish 'O' the Day

Asia Experience / 10

Indian Butter Chicken Basket
Mini Shanghai or Pad Thai Noodles
Peking Duck in Rice Paper Wrap
Dim Sum Dumplings
Mini Bulgogi Beef Rice Bowl
California or Maki Rolls

Decadent Delights / 10

The International Centre Dessert Poutine
Gourmet Mini Cupcakes
Decadent French Pastries
Dessert Square Selection
Mini Crème Brûlée
Strawberry Shortcake Shooters

The Barista Experience / Please Inquire for Pricing

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

Premium Iced Tea Bar

Variety of Specialty Numi Organic Teas
with Fruit Garnishes and Simple Syrup
200 / 50 cups 400 / 100 cups

H2O Infusion

Revitalize with local fruit and vegetable infused water from cucumber to oranges
54 / 50 glasses 105 / 100 glasses

Booth Hospitality

CATERING SERVICE SCHEDULE

Morning Delivery

Time	Item	Quantity
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Midday Delivery

Time	Item	Quantity
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.....

Afternoon Delivery

Time	Item	Quantity
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Special Requirements (please print)

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EXHIBITOR INFORMATION

Date:	Company Name:
Event/Show Name:	Address:
Event/Show Date:	
Booth(s) #:	City / Province:
Contact Name:	Country / Postal Code:
Telephone:	Fax:
Mobile:	Email:
The International Centre Contact:	Form of Payment (please choose one)
	<input type="checkbox"/> Cash <input type="checkbox"/> Cheque <input type="checkbox"/> 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 taxes and 17% gratuity. Prices subject to change without notice.