



THE INTERNATIONAL CENTRE

ath Haspitality Exhibitor Men

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 / 13

LA Style Mini Chicken & Waffles with Syrup Food Truck Fish or Korean Beef Tacos Mini New Orleans-Style Muffaletta Mini Shepherd's Pie in Shooter Glasses Miami Inspired Mini Cubanos

At the "Local" / 13

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 / 13

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 / 13

Homestyle 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 / 13

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 / 13

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

The Barista Experience

Enjoy an upgrade to your standard coffee service with an array of Espresso-based beverages from Lattes to Frothy Cappuccinos 600 / 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 215 / 50 cups 430 / 100 cups

H2O Infusion

Revitalize with local fruit and vegetable infused water from cucumber to oranges **60 / 50 glasses 120 / 100 glasses** THE INTERNATIONAL CENTRE



ooth Hospitality

CATERING SERVICE SCHEDULE		
Morning Delivery		
Time	ltem	Quantity
Midday Delivery		
Time	ltem	Quantity
Afternoon Delivery		
Time	ltem	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)	sh 🛛 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 taxes and a 20% Facility Fee. Prices subject to change without notice.