

CRAFT

Booth Hospitality



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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 / 12

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 Cubanitos

At the "Local" / 12

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 / 12

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 / 12

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 / 12

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 / 12

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

560 / 4 Hours of Service or 100 cups

140 / Each Additional Hour of Service or 25 cups

Premium Iced Tea Bar

Variety of Specialty 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

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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

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*	

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.