

# CRAFT

## *Booth Hospitality*



# 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 / 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 Cubanitos

#### **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**

# 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)

## 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 taxes and a 20% Facility Fee. Prices subject to change without notice.