



# Booth Menu Order Form

**Event: Gift + Home Market Toronto**  
**Dates: August 06, 2019 to August 16, 2019**

Welcome Toronto Gift + Home Market exhibitors to the Toronto Congress Centre! We look forward to enhancing your show experience that is just around the corner! As you may know our facility is a practicing HACCP that adheres to the highest food safety standards. In order to uphold our HACCP accreditation, it is imperative that we monitor and control all food products being served on-site. For your convenience and quality service the Toronto Congress Centre is pleased to offer you food services that can be delivered right to your booth! It is important to note that food deliveries to your booth will be picked up within a two-hour time period in order to maintain our HACCP standards in providing safe food products. If you have any questions or concerns, a HACCP qualified employee will be available to assist you.

Please contact your Event Logistics Manager, Mike Russell, of The Toronto Congress Centre at (416) 245-5000, for all your Exhibitor Booth Catering needs. The Exhibitor Booth Menu items are available for delivery to Exhibit Booths on the Show Floor only.

Contact Name:		Booth Number(s):	
Company Name:			
Address:		City/Prov:	
Postal/Zip Code:	Phone #:	Fax #:	
Delivery Date(s):		E-mail:	
Signature:			

All charges must be paid in full at least one week prior to first booth delivery date. On site orders will be accepted up to 48 hours prior to the delivery date.

Day/Date:	Time of Delivery:	Menu Item (code):	Price Per Guest/Item:	# of Guests or Items	Subtotal
Total					
Total Before Taxes (TBT)		F/A F 20% on TBT	Subtotal (TBT+F/A F)	13% HST on Subtotal	<b>GRAND TOTAL</b>

**\*PRICES SUBJECT TO CHANGE WITHOUT NOTICE**

Please choose a method of payment: (Cheques payable to Toronto Congress Centre)				
<input type="checkbox"/> Cheque	<input type="checkbox"/> Visa	<input type="checkbox"/> MasterCard	<input type="checkbox"/> Amex	Total Amount to be Charged:
Card Number:			Expiry:	
Card Issued To:				
Signature:				

Return Order form to:  
 Mike Russell  
 Event Logistics Manager  
 mrussell@torontocongresscentre.com



# BOOTH HOSTING MENU

All TCC menu items are created on premises and designed by world-renowned celebrity TCC consulting chef Mark McEwan in conjunction with the TCC culinary team.

Minimum order is \$50.00.

## LIQUIDS

Bottled Water	5
Soft Drink	5
Freshly Brewed Starbucks Coffee	
- 10 cup urn	42
- 25 cup urn	105
- 50 cup urn	210
Selection of Tazo Teas	
- 10 cup urn	42
- 25 cup urn	105
- 50 cup urn	210
Chilled 2% White or Chocolate Milk	4.5
Individual Juice <i>Orange or Grapefruit</i>	4.5
Individual Smoothie <i>Strawberry Banana or Mango</i>	9
Individual Green Goddess Juice	9.5
Bin of Ice	27

## INFUSED FLAVOURED WATER STATION

Refreshing selection of all-natural flavoured waters to include Lemon-Lime, Cucumber Mint or a special Theme/Brand Inspired flavour  
Per dispenser (2.5 gallons) 110

## HOST OR CASH BAR

If you would like to host a reception at your booth, please contact our Event Logistics Department.

## FRESH & HEALTHY

*Priced per person.*

Crispy Vegetables w/ Hummus	6
Seasonal Sliced Fresh Melons & Pineapple w/ Berries	7

## BAKERY

*Served warm at your booth. Priced per piece.  
Minimum order is one dozen per item.*

Mini Muffins <i>Blueberry, Carrot &amp; Morning Glory</i>	3
Breakfast Breads <i>Banana Nut, Apple, Cinnamon &amp; Pumpkin Spice</i>	3
Baked Danish Swirls <i>Matcha Green Tea &amp; Cranberry, Hazelnut &amp; Praline and Citrus &amp; Almond Cream</i>	4
House Baked Mini Multigrain Croissant	4
Apple Turnover <i>Flaky, All-Butter Pastry</i>	6

## BITS & BITES

*Individual serving containers. Priced per container.  
Minimum order is one dozen per item.*

Wasabi Peas	2.5
Trail Mix	2.5
Salted Pretzels	2.5
House Made Kettle Chips	2.5
Mixed & Salted Nuts	5



## SNACKABLES

*Priced per piece/item. Minimum order is one dozen per item.*

Cookie Jar - House Baked Cookies <i>Chocolate Chip, Oatmeal &amp; Raisin, White Macadamia, Double Chocolate</i>	3
Strawberries & Skewers <i>Bowl of Strawberries, Chocolate Sauce &amp; Sprinkles</i>	3
Trail Mix and Dark Chocolate (per cup) <i>Individual Mini Cups</i>	3
Savoury Truffle Popcorn <i>Individually Served in a Retro Popcorn Box and garnished w/ Shaved Parmesan and Herbs</i>	4
Crispy Corn Tortillas <i>Pico de Gallo, Avocado-Lime Crème &amp; Chillies</i>	5
Macarons <i>Raspberry, Chocolate, Vanilla, Pistachio, Coffee, Lemon</i>	5
Cupcake Bites <i>Lemon Chiffon, Vanilla &amp; Sprinkles, Double Chocolate</i>	6
Emmental Gougeres <i>Warm Cheese Puff Bites</i>	7
Fresh Fruit Cup <i>A Small Refreshing Cocktail of Melons &amp; Berries</i>	7

## CHEESE BOARD

9 per person.

**Le Cendrillon**, Ash Goat Cheese, **Bleubry**, Quebec Creamy Blue, **Le Triple Crème**, Triple Cream Brie, **Cantonier**, Semi-Soft, **Sir Laurier**, Washed Rind, **Le Saint Raymond**, Firm Cheddar Style

*Served w/ Grapes, Bread Crisps, Sliced Fresh Multigrain Baguette and Quince Paste*

## MINI SANDWICH BITES

*Priced per piece. Minimum order is one dozen per item.*

### Finger

<i>Egg &amp; Chive Mayonnaise</i>	2
<i>Albacore Tuna &amp; Lemon</i>	2
<i>Chicken Salad &amp; Celery</i>	2
<i>Roast Beef w/ Horseradish &amp; Dijonnaise</i>	2

### Pita - Stuffed

<i>Smoked Chicken &amp; Mango</i>	2
<i>Crab &amp; Chive Salad</i>	2
<i>Roasted Vegetable and Feta</i>	2
<i>Lobster Salad</i>	2

### Buns - Two Bite

<i>Brie &amp; Grilled Vegetable</i>	2
<i>Pesto Chicken</i>	2
<i>Smoked Salmon &amp; Dijon</i>	2
<i>Peking Duck w/ Hoisin &amp; Green Onion</i>	2

Please inquire with the TCC Event Logistics Department for Chef-Attended Action Stations and other Food & Beverage requirements.

Please contact the Toronto Congress Centre's Event Logistics Department at 416.245.5000. All charges must be paid in full at least one week prior to your first requested booth delivery date.

All prices plus applicable taxes and facility & administrative fees.