



Exhibitor Catering – Terms and Conditions

Exclusivity:

- The Metro Toronto Convention Centre (MTCC) is the exclusive supplier of Food & Beverage services. No other products can be brought into our building, this includes bottled water.
- A more extensive menu is available on our website at www.mtccc.com or please call a Catering representative at (416) 585-8144.
- To ensure availability of menu items, we encourage you to place your order 10 business days prior to your scheduled event.

Billing and Cancellations:

- Upon receipt of the order, a Service Order confirmation will be sent to you for approval and signature. All orders must be prepaid in full to be considered as confirmed.
- Any orders received within three (3) business days are subject to a 15% surcharge.
- Should any orders be cancelled with less than five (5) business days of notice, the total amount of the order will be charged fully.
- All menu prices are subject to change at any time; this also includes administrative charges and sales tax.
- Full payment of the total estimated food and beverage and signed contract (BEO) is due at least one (1) week prior to the first scheduled food function.
- Event pre-payments of less than \$5,000.00 can be processed by credit card. All other payment must be by company cheque or wire transfer.
- On-site orders will require payment by credit card.

Employees, Service and Labour:

- Catering employees will deliver food and beverage, service, and clean related areas.
- Catering personnel are not permitted to perform any non-food service related duties or act as badge checkers or ticket takers.
- On-site orders are subject to additional banquet labour charge of \$180.00 per delivery.
- All prices are quoted in Canadian dollars, subject to 18% administrative charge, 13% HST. An administrative charge (18%) is added to your bill for this catered event / function (or comparable service). 6.65% of the total amount of this charge is used to defray the cost of house expenses and will be maintained by the MTCC. 11.35% of the total amount of this administrative charge is distributed to employees providing the service including servers, bartenders and porters.
- A designated banquet attendant can be arranged through the Catering Department, and the cost is \$45.00 / hour, minimum 4-hour shift.
- For all booth deliveries, compostable and disposable utensils are included in the menu prices. Additional charges may apply for tables, linen, chinaware and glassware.

Instructions:

- Step 1** Download and save this PDF to your work station.
- Step 2** Complete the Contact and Billing Information form as well as credit card information (page 2)
- Step 3** Set the quantity for the desired menu items to calculate totals for each item, and to generate a grand total (Page 3-8)

- Step 4** Save the completed file electronically.
OR
Print, complete manually and scan the form.
- Step 5** Email the completed form to catering@mtccc.com

Please discuss any specialty orders with the Catering Department (416) 585-8144



Exhibitor Catering – Contact and Billing Information

Booth #: _____

Show: _____

Company Name: _____

Contact Name: _____

Address: _____

City: _____ Province / State: _____ Postal Code / ZIP: _____

Telephone: _____ Email: _____

BILLING INSTRUCTIONS: Cheque Credit Card* Wire Transfer

*Credit cards accepted only for orders under \$5,000.

VISA MASTERCARD AMERICAN EXPRESS

CREDIT CARD #: _____ EXP. DATE: ____ / ____ NAME ON CARD: _____
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CARD HOLDERS SIG.: _____ CARD HOLDER'S EMAIL: _____

Delivery Date:	Delivery Time:	Number of People:

Special Instructions:



Exhibitor Catering – Daily Order Form (April 1, 2017 - July 31, 2018)

A-la-Carte Beverages	Quantity	Price	Total
Coffee (gallon)			
Tea (gallon)			
Decaf coffee (gallon)			
Brewed iced tea (gallon)			
Lemonade (gallon)			
Assorted soft drinks			
Bottled water			
Sparkling water			
Bottled juices			
Infused water station (2 gallon) orange-lemon-lime / cucumber-mint			

Specialty Coffee Service	Quantity	Price	Total
Nespresso machine 1-day show* (200 servings per day)			
Nespresso machine 2-day show* (200 servings per day)			
Nespresso machine 3-day show* (200 servings per day)			
Nespresso machine 4-day show* (200 servings per day)			
Professional Cappuccino Machine with Barista* (unlimited coffee)			
Full day show (10 hours max)**			
Half day show (5 hours max)**			

***NOTE:** power & labour not included in the above pricing. Requires 110V - 20amp power.

**Must supply: floorplan of booth indication location for set up, countertop or table, set up 1 hour prior to the scheduled start time.

From the Bakery / Pantry	Quantity	Price	Total
Breakfast loaf. Select one (1) of the following flavours: - Blueberry, muesli, peaches 'n' cream			
Scones (dozen). Select one (1) of the following flavours: - Raisin, maple buttermilk, cheddar bacon, cranberry thyme			
Assorted baby lemon loaves filled with raspberry jam, chocolate cherry (dozen)			
Decadent chocolate brownies & blondies (dozen)			
Homestyle cookies (dozen)			
Cupcakes with logo (dozen)			
Cupcakes (dozen)			
Mini French pastries (dozen)			
Mini Muffins (dozen). Select one (1) of the following flavours: - Morning glory, lemon poppy seed, walnut maple, blueberry lemon			
Breakfast bundle (croissant / danish / juice / coffee & tea) (minimum 10 people)			



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From the Bakery / Pantry (continued)	Quantity	Price	Total
Granola & cereal bars (each)			
Whole fruits			
Chewy homestyle powers bars (dozen)			
Kettle chips (per person)			
Retro ice creams (per person)			
Gelato fresco fruit tubes			
Individual bag of popcorn			
Individual bag of chips & pretzels			
Individual bag of dried fruits & nuts			
Individual yogurt			

Lunch	Quantity	Price	Total
Assorted Sandwiches* (Max 3 sandwich types)			
Working Lunch Option #1* (minimum order 30) Soup, 1 salad selection, 3 sandwich selections, dessert, coffee & tea			
Working Lunch Option #2* (minimum order 30) Soup, 2 salad selections, 4 sandwich selections, dessert, coffee & tea			
Boxed Lunch* (minimum order 30) 1 salad selection, 3 sandwich selections, dessert			
*Visit www.mtccc.com/food-beverage/lunch/ for details and specify your selections at the end of this form.			

Water Service	Quantity	Price	Total
Rental price for water dispenser is per event based on a three day show and begins on the first day of delivery, not the first day of usage. Client to provide power (110 volts, 15 amp)			
Water dispenser			
18.5 litre water jug			

Ice Delivery	Quantity	Price	Total
Bus pan of ice (25 lbs)			

Platters	Quantity	Price	Total
Selection of artisan cheeses (20 portions)			
Seasonal market vegetable platter (20 portions)			
Fresh fruit platter (per person)			
Antipasto platter (20 portions)			
Rustic bread display (20 portions)			
Charcuterie platter (20 portions)			



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Reception Items (minimum 3 dozen per item)	Quantity	Price	Total
Local blue cheese, roasted apple & onion confit, toasted focaccia (dozen)			
Marinated mushroom salad, charred vegetables, goat cheese, whole grain wasa (dozen)			
Asian soft spring roll selection & futomaki (dozen)			
Lobster & scallop salad, leek slaw, lemon vinaigrette (dozen)			
Grilled asparagus, prosciutto, tomato, parmesan, Caesar crostini (dozen)			
Mini open face Atlantic smoked salmon potato rösti, Boursin cheese (dozen)			
Beef carpaccio, parmesan feather, truffle paste on crostini (dozen)			
Braised lentil & beets, Skyr yogurt, cumin dust (dozen)			
Poached tiger shrimp, vodka tomato gazpacho shooter, celery stick swizzle (dozen)			
Fresh figs, prosciutto cracklings, chocolate dipped walnuts, mascarpone cheese and honey drizzle (dozen)			
Smoked turkey, butternut squash hummus, apple treviso slaw, ficelle crostini (dozen)			
Mushroom rosemary scone, brie, tomato confit (dozen)			
Braised short rib, leeks & smoked Gouda micro Yorkie, pepper scallion salsa (dozen)			
Mediterranean vegetable phyllo tarts, roasted vegetables & goat cheese, spinach (dozen)			
Mini lamb sliders, charred tomato, feta, onion, tzatziki on brioche (dozen)			
Roasted chicken shish taouk, cucumber tomato salsa, garlic sauce, pickled onions, mini flatbread (dozen)			
Beef donair à la Halifax (dozen)			
Slow roasted pulled pork on savoury cheddar cheese waffle, sticky bourbon BBQ sauce (dozen)			
Vegetarian spring rolls, Thai chili sauce (dozen)			
Vegetable samosas, tamarind chutney (dozen)			
Duck spiducci, maple thyme glaze (dozen)			
Fried chicken slider, coleslaw (dozen)			
Trio of dim sum with sauces (dozen)			
Vegetarian Brazilian coxinha – corn, leek & Boursin cheese (dozen)			
Beer & aged cheddar croquettes, smoky tomato ketchup (dozen)			
Red pepper & goat cheese polenta frits, smoky tomato jam (dozen)			
Spicy crab cake panko herb crust, roast pepper aioli (dozen)			

Exhibitor Catering – Daily Order Form (April 1, 2017 - July 31, 2018)

Stations	Quantity	Price	Total
<p>Candy Station (serves 100ppl) Assortment of sweets displayed in a clear bowls Select five (5) of the following: Licorice nibs, m&m's, gummy bears, yogurt-covered raisins, jolly ranchers, jube jubes, sour gummy worms, chocolate <i>(Includes displays bowls / jars, scoops and paper candy bags)</i> <i>3x2 feet counterspace required</i></p>			
<p>Trail Mix Station (serves 100ppl) Selection of nuts and savoury snacks Includes: assorted nuts, pretzel sticks, dried cranberries, yogurt chips, raisins, dark chocolate & banana chips <i>(Includes displays bowls / jars, scoops and bamboo cones)</i> <i>3x2 feet counterspace required</i></p>			
<p>Chocolate Break (serves 100ppl) Triple chocolate macaron pop, hot chocolate tart, double chocolate éclair, salame di cioccolato <i>4x2 feet counter space required</i></p>			
<p>Gourmet Snack Bar (serves 100ppl) Fresh kettle chips, salts & dips, Muskoka firewood honey bar nuts, wasabi peas, pretzel rods <i>3x2 feet counter space required</i></p>			
<p>Housemade Harmony organic milk station (per cup / minimum 60 cups) Locally farmed organic Harmony milk with house made infusions: Vanilla bourbon, chai and chocolate Accoutrements: Housemade marshmallows, dark chocolate curls, Tahitian vanilla whipped cream and Vietnamese cinnamon <i>4x3 feet counter space required</i></p>			
<p>Retro Ice Cream / Novelty Bar Chest (dozen) Ice Cream Chest included <i>4x3 feet counter space required</i></p>			
<p>Nacho Bar with Tex-Mex (serves 100ppl) Condiments and dips <i>4x3 feet counter space required</i></p>			
<p>Housemade Cotton Candy Station (per person / minimum 100ppl) Candy floss, cones, plastic holders, Chef attendant included <i>8x4 feet counter space required</i></p>			
<p>Housemade Gourmet Popcorn Station (per person / minimum 100ppl) Flavours to include maple, ginger orange, vanilla caramel & a selection of nuts & dried fruits, presented in clear bowls. Chef attendant available at \$55.00 per hour (minimum 4 hours) <i>8x4 feet counter space required</i></p>			



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Stations (continued)	Quantity	Price	Total
Carnival Popcorn Cart			
Machine rental (1 day show)*			
Machine rental (2 day show)*			
Machine rental (3 day show)*			
Popcorn kernels (up to 250 bags x 20 g servings)			
Popcorn kernels (up to 500 bags x 20 g servings)			
Popcorn kernels (up to 1000 bags x 20 g servings)			
Warm Pretzel Cart			
Machine rental (1 day show)*			
Machine rental (2 day show)*			
Machine rental (3 day show)*			
Large soft warm pretzel (each) (minimum order of 50)			
*NOTE: power & labour <u>not</u> included in the above pricing. Requires 110V - 20amp power.			

Labour Charges (minimum 4 hours)	Number of Staff	Total Hours	Price	Total
Booth Attendant				

Host Bar	Quantity	Price	Total
All alcohol sales and consumption in the Metro Toronto Convention Centre is regulated by the Alcohol and Gaming Commission of Ontario (AGCO) and the Metro Toronto Convention Centre is responsible for the administration of those regulations. No alcoholic beverages are allowed to be served by anyone other than a Metro Toronto Convention Centre Bartender. The Convention Centre prohibits exhibitors and event participants from removing alcohol from the premises.			
Featured brands (1 oz)			
Coors Light beer (355 ml)			
Selection of local craft breweries:			
Steam Whistle Pilsner (341 ml)			
Ace Hill Pilsner (473 ml)			
Ace Hill Vienna Lager (473 ml)			
MacKinnon Brothers Crosscut Canadian Ale (473 ml)			
Liqueurs (1 oz)			
Georgian Bay Vodka Smash			
Georgian Bay Gin Smash			
Wine by the glass			
Sparkling water (300 ml)			
Soft drinks			
Selection of local craft beer by the Keg:			
Ace Hill Pilsner (30 L)			
Ace Hill Vienna Lager (TBC)			
Steam Whistle Pilsner (50 L)			
MacKinnon Brothers Crosscut Canadian Ale (50 L)			



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*Client to supply a 6'x4' work space, trash removal and clean-up, and power for keg units (110V).
 Special order wines, beers and champagnes are sold by the case only and are not based on consumption.

Bartender Charges (minimum 4 hours)	Number of Staff	Total Hours	Price	Total
A bartender is required to distribute all alcoholic beverages.				

Special Instructions:

Subtotal (*Admin. Charge applicable*) _____
 18% Administrative Charge _____
 Subtotal (*Admin. Charge not applicable*) _____
Subtotal _____
13% HST _____
Total (\$CAD)

For dietary indicators please refer to our Catering Menu at www.mtccc.com/food-beverage

Totals are estimates only. Your Catering Manager will provide an itemized invoice when confirming your order.