



TORONTO
CONGRESS
CENTRE

BANQUET
MENU

The Toronto Congress Centre (TCC) is well known for its exceptional food and beverage that resembles fine restaurant dining that our industry has dared to offer. Creativity, innovation and leadership in facility experience are what distinguish the Toronto Congress Centre from other facilities and is host to some of the largest sit-down dinners and caters to more than 50,000 attendees from some of the largest shows.









With world- renowned chef Mark McEwan as consulting Chef, Toronto Congress Centre's guests will be able to experience McEwan's renowned taste and artistry within the many settings including the restaurants and menu planning for conferences, galas, meetings and events.



“We do not sell products, we sell experience.”

LIQUIDS

Please note for all chilled beverages, units consumed over and above the guarantee will be charged on actual consumption.
Beverages are priced per unit except where indicated.

Freshly Brewed Starbucks Blonde Roast & Decaffeinated Coffee	4
Selection of TEAVANA Teas with Fresh Lemon, Honey, Cream & Milk	4
Orange Juice	4
Chilled 2% White Milk (250 ml)	4
Chilled 2% Chocolate Milk (250 ml)	4
Still Can. Water™	4 ½
Sparkling Can. Water™	4 ½
Soft Drinks	4 ½
Frappuccino	6
Coconut Water	6
Individual Strawberry Banana or Mango Smoothie  	8
Coffee/Tea	
10 Cup Urn	40
25 Cup Urn	100
50 Cup Urn	200
Barista Experience	9
Enjoy a made-to-order Cappuccino, Latte, Espresso or Mochaccino prepared by our trained Barista finished with a choice of toppings to include Shaved Chocolate, Cinnamon or Cocoa Powder.	
Smoothie Bar	12
Coconut Milk & Strawberry  	
Mango, Banana, Orange & Spinach  	
Turmeric, Carrot, Ginger, Orange, Mango & Pressed Yogurt  	
Infused Water (2.5 gallon dispenser)	100
Serves 50 ppl	
Refreshing selection of all-natural flavoured water; Lemon Lime, Cucumber Mint, Theme/Brand Inspired.	

“IMPOSSIBLE IS A
WORD FOUND ONLY
IN THE DICTIONARY
OF FOOLS”
NAPOLEON BULL



Gluten Free



Contains Nuts



Dairy Free



Vegetarian



Vegan

TCC is not a nut-free facility and as such cannot guarantee there is no cross contamination with nuts.

Prices are subject to taxes and facility fee. Prices subject to change. Pricing valid until July 31, 2024







the TORONTO CONGRESS CENTRE

BREAKFAST BUFFETS

All breakfast buffets include freshly brewed Starbucks Blonde Roast & decaffeinated coffee, a selection of TEAVANA Teas served with fresh lemon, honey, milk & cream, chilled freshly squeezed orange juice, fruit preserves and salted butter.









Breakfast items are available from 6:30am - 9:00am.

Continental

- Mini Muffin Selection, Blueberry, Bran ✓
- Mini Danish Selection
- Apple, Raspberry, Maple , Cinnamon Brioche ✓
- Gluten Free Muffin  ✓
- Overnight Oats, Oat Milk & Berry Jam Parfait  
- Sliced Melon & Pineapple w/ Strawberries  







31

Healthy Choice

- Green Goddess Juice  
- Banana-Strawberry, Flax Seed Protein Smoothies  
- Fresh Fruit Salad  
- Individual Granola and Berry Parfaits  ✓
- Carrot and Bran Mini Muffins ✓
- Gluten-free Muffins  ✓

39 ½

Cracked







- Mini Muffin Selection, Blueberry, Bran ✓
- Mini Danish Selection
- Apple, Raspberry, Maple , Cinnamon Brioche ✓
- Gluten Free Muffin  ✓
- Artisan Toast ✓
- Gluten Free Toast  ✓
- Sliced Melon & Pineapple w/ Strawberries  
- Soft Scrambled Eggs w/ Tarragon  ✓ (Substitute with a Classic Cheddar Cheese Omelette for an additional \$3)

43







Select 1:

- Griddled Potato Hash Brown  
- Yukon Gold Potato & Roast Onion  
- Roasted Sweet Potato w/ Ginger & Green Onion  

Select 1:

- Country Pork & Sage Sausage w/ Roast Apples  
- Streaky Bacon  
- Roasted Turkey Breakfast Sausage w/ Sun-Dried Cranberry  

Select 1:

- Root Vegetable & Zucchini Roast  
- Sautéed Onion & Sweet Pepper Ratatouille  
- Roasted Balsamic Mushroom  

"I'VE FAILED OVER
AND OVER AND OVER
AGAIN IN MY LIFE.
AND THAT IS WHY I
SUCCEED."

MICHAEL JORDAN



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Spinach Eggs Benedict Florentine

Mini Muffin Selection, Blueberry, Bran ✓
Mini Danish Selection
Apple, Raspberry, Maple 🥜, Cinnamon Brioche ✓
Gluten Free Muffin 🌾 ✓
Sliced Melon & Pineapple w/ Strawberries 🌾 🍃
Soft Poached Eggs on Toasted English Muffins
w/ Sautéed Spinach and In-House made Hollandaise ✓

45 ½

Select 1:

Griddled Potato Hash Brown 🌾 🍃
Yukon Gold Potato & Roast Onion 🌾 🍃
Roasted Sweet Potato w/ Ginger & Green Onion 🌾 🍃

Select 1:

Country Pork & Sage Sausage w/ Roast Apples 🌾 🥛
Streaky Bacon 🌾 🥛
Roasted Turkey Breakfast Sausage w/ Sun-Dried Cranberry 🌾 🥛

Select 1:

Root Vegetable & Zucchini Roast 🌾 🍃
Sautéed Onion & Sweet Pepper Ratatouille 🌾 🍃
Roasted Balsamic Mushroom 🌾 🍃

Courtyard

Mini Muffin Selection, Blueberry, Bran ✓
Mini Danish Selection
Apple, Raspberry, Maple 🥜, Cinnamon Brioche ✓
Gluten Free Muffin 🌾 ✓
Egg Custard Baked in Porcelain w/ Roasted Sunburst Tomatoes & Leek 🌾 🍃 ✓
Griddled Potato Hash Brown 🌾 🍃
Ontario Cheddar & Smoked Chicken Breakfast Wrap w/ Balsamic Red Onions
Yogurt & Berry Compote Parfait 🌾 ✓
Bowls of Raspberries, Blueberries and Blackberries 🌾 🍃
Truffle Salami
Sliced Brie 🌾 ✓

48



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Individual Plated Breakfast



47



Family-style Bakery Basket

Bowl of Seasonal Sliced Fruit with Strawberries  

Soft Scrambled Eggs  



Select 1:

Griddled Potato Hash Brown  



Yukon Gold Potato & Roast Onion  

Roasted Sweet Potato w/ Ginger & Green Onion  

Select 1:


Country Pork & Sage Sausage w/ Roast Apples  

Streaky Bacon  

Roasted Turkey Breakfast Sausage w/ Sun-Dried Cranberry  

Select 1:


Root Vegetable & Zucchini Roast  



Sautéed Onion & Sweet Pepper Ratatouille  

Roasted Balsamic Mushroom  



Stand Up Breakfast



39

Mini Muffin Selection, Blueberry, Bran 



Breakfast Shots - Green Goddess, Very Berry, Mango & Peach  


Fruit Cup w/ Raw Ginger  

Mango Chia & Overnight Oats Pudding - mango puree, coconut milk, chia seed, vanilla  

Blueberries w/ Shredded Coconut & Seed Mix - sunflower, flax & hemp hearts, cinnamon & honey  

Omelette Cups

Peppers, Asparagus, Onion, Mushroom, Tomato  



Turkey & Apple Sausage, Asparagus 

Roasted Sweet Potato Hash Brown  



Plant Based Breakfast

49



Blood Orange Juice  

Strawberries & Mint  

Coconut, Vanilla Yogurt, Medjool Dates & Honey  

Chickpea Flour & Banana Pancakes, Natural Cane Syrup  

Sweet Potato & Molasses Breakfast Beans  

Beyond Sausage  

Next Milk  



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CREATE YOUR OWN BREAKFAST

Create your own breakfast buffet by selecting a minimum of 4 of any of these items. In addition, items may be added individually when adding to a breakfast selection. Prices are per person. Each ordered item's quantity must match guarantee.

LOGO Fruit and Vanilla Yoghurt  	4
Individual Low-fat Cottage Cheese w/ Honey & Melon  	4
Hot Quaker Oatmeal w/ Brown Sugar and Sultanas  	4
Yoghurt and Blueberry Parfait  	7 ½
Vegan Chia Seed Oat Jars w/ Gluten-free oats, Almond Milk, Chia Seeds, Bananas, Cinnamon  	14 ½
Turkey Sausage   w/ Sundried Cranberry	4
Crisp Bacon  	5
Ontario Pork Breakfast Sausage  	5
Grilled Canadian Back Bacon  	7 ½
Warm Hard Boiled Egg  	3
Scrambled Eggs  	5
Egg & Canadian White Cheddar Burrito w/ Spinach and Spicy Salsa 	7 ½
Egg White Frittata, Roast Zucchini & Oven Dried Tomato   	9
English Muffin Breakfast Sandwiches, Oven Cured Tomato, Fried Organic Egg, Cheddar 	10 ½
Eggs Benedict, Canadian Back Bacon, Hollandaise	14 ½
Buttermilk Pancakes, Berry Compote & Ontario Maple Syrup 	7 ½
French Toast 	9
Sweet Brioche & Egg Custard Griddled French Toast, Cinnamon Mascarpone Ontario Maple Syrup	
Sliced Fresh Fruit  	5
Bananas and Selection of Seasonal Whole Fruits  	5
Multigrain and Natural Bagels w/ Cream Cheese  , Butter & Preserves	5 ½
Brown Sugar Cured House-Smoked Salmon w/ Bagel Chips 	9
Peameal Bacon Sandwich on Kaiser w/ Apple & Grain Mustard 	11

“PEOPLE WHO LOVE
TO EAT ARE ALWAYS
THE BEST PEOPLE”
JULIA CHILD



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BREAKS

All breaks include freshly brewed Starbucks Blonde Roast & decaffeinated coffee and a selection of TEAVANA Teas served with fresh lemon, honey, milk & cream. Prices are per person.


Break items are available 9:30am - 11:00am, and 2:30pm - 4:00pm.

Morning Boost

Cocoa Smoothie - Oat Milk, Cocoa, Dates, Cinnamon & Hemp Hearts  
 Muffin, Low fat, Gluten Free, Banana-flax seed  
 House Made Honey and Oat Bar  






13

The Booster

Strawberries w/ Low Fat Yogurt Dip  
 House Made Trail Mix w/ Dried Fruit  
 Salted Nut Mix  
 Cold Pressed Pear & Ginger Juice  







14

Something for Everyone

Greek Yogurt w/ Blueberry and Granola Jars  
 Warm Potato Latkes, Apple Sauce  
 Sticky Cinnamon Buns, Cream Cheese Frosting 

17

Vegan Little Jars

Warm "Egg" Custard w/ "Aged Cheddar"  
 Warm Roasted Apple & Cinnamon Compote  
 Overnight Oats w/ Goji Berries & Mango  

13

Silver Dollars

Lemon Ricotta Silver Dollar Pancakes 
 Vanilla, Maple Syrup  
 Spicy Pecans   
 Chocolate Chips  
 Raspberries  

13

"STRIVE NOT TO BE A
 SUCCESS, BUT
 RATHER TO BE OF
 VALUE."

ALBERT EINSTEIN



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“TO LIVE IS THE
RAREST THING IN THE
WORLD.
MOST PEOPLE EXIST,
THAT IS ALL.”









OSCAR WILDE

Cookie Break

House-baked Oatmeal Raisin, Chocolate Chunk, White Chocolate Macadamia Nut 
 Chocolate Gluten Free, Nut Free Cookies  
 House Blended Old Fashion Really Chocolatey Chocolate Milk  

14

Juicy Bottles

A Self Service Juice Bar
 Four the Green - Pineapple, Ginger, Spinach, Banana  
 Turmeric Elixir - Carrot, Mango, Orange, Ginger & Turmeric  
 Yogurt, Melon & Berry Smoothie, Raw Honey  
 Fruit Salad Jars w/ Mango Puree  




16

Yes Please

Mini Pizza Bagels - Traditional & Gluten Free
 Margherita 
 Pepperoni
 Spinach & Feta Bites 

16 ½

Focaccia Flat Breads

Gluten Free Option Available Upon Request
 Roasted Eggplant and Heirloom Tomato w/ Sea Salt, Olive Oil and “Feta” 
 Fresh Figs w/ Prosciutto and Gorgonzola Crema
 Cured Tomatoes and Slow Braised Onions w/ Balsamic and Basil  

13

Dim Sum Snack Bar

Chicken Siu Mai
 Vegetarian Pot Sticker 
 BBQ Pork Steam Bun
 Vegetarian Spring Roll 
 Sweet Chilli Sauce  
 Worcester & Wine Vinegar 

23

Snackables

Individually Packaged
 Chilli & Lime Flavored House Kettle chips  
 Freshly Popped Popcorn  
 Yogurt Covered Pretzels & Chocolate Covered Pretzels 
 Local Bottled Root Beer 

13

Dips & Crisps

House Fried Tortilla Chips  
 Miss Vickie Crisps  
 Sour Cream & Chive  
 Roasted Eggplant & Chilli  
 Salsa  

14



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A LA CARTE BREAKS

A la carte break items may be selected individually when adding to a Break selection. Each ordered item's quantity must match guarantee. Alternatively, create your own break by selecting a minimum of 3 a la carte break items. Prices are per dozen (unless otherwise noted). A la carte items do not include coffee & tea.

Warm Scones w/ Seasonal Preserve & Cream ✓	65
Warm Apple-Strawberry Turnovers ✓	63
Mini Cornetto Jams & Preserves	58
Butter Croissants ✓ Jams & Preserves	58
Muffins - Bran & Raisin, Blueberry, Carrot ✓ Jams & Preserves	58
Danish - Apple, Raspberry, Maple 🥜, Cinnamon Brioche ✓ Jams & Preserves	58
Gluten Free Mini Muffin 🌾 ✓ Jams & Preserves	58
Biscotti ✓ 🥜	49
Assorted Two Bite Cookies Chocolate Chip, Double Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut *Gluten Free/Nut Free/Vegan Individual Wrapped Cookies Available Upon Request	48
Banana Bread Fingers ✓	30
Banana Gluten Free Fingers 🌾 ✓	30
Sliced Fresh Fruit 🌾 🍌	5 / person
Mikes Family Recipe Home Made Spicy Bits & Bites Mix ✓	3 / person
Rice Crackers Snack Mix 🌾	3 / person



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PLATED LUNCH

All plated lunches include freshly brewed Starbucks Blonde Roast & decaffeinated coffee, a selection of TEAVANA Teas served with fresh lemon, honey, milk & cream, rolls with butter, as well as one bottle of Sparkling and one bottle of Still water per table of 8.

Prices are per person.

Lunch items are available from 11:30am - 2:00pm.

Grilled Chimichurri Marinated Grain Fed Chicken Supreme Orzo Pasta Croquette, Fine Green Beans & Vichy Carrots, Pan Jus	33
Herb & Panko Crusted Chicken Supreme Herb & Mushroom Israeli Couscous Ragoût, Roasted Zucchini, Red Wine Jus 	37 ½
House Recipe Southern Buttermilk Fried Chicken Jalapeno Cornmeal Mash & Stewed Beans, Southern BBQ Sauce	37 ½
Braised Beef Brisket Pot Roast  Crimini Mushroom Risotto & Garlic Rapini w/ Parmesan Pot Sauce	51
Mason Jar Desserts	17 ½
Milk Chocolate Mousse w/ Caramel Crunch & Raspberry	
Lemon Panna Cotta  w/ Baked Meringue	
Black Forest Cake w/ Sour Cherries	
Classic Tiramisu w/ Biscotti	
Warm Apple Crumble w/ Custard	
Vegan Chocolate, Crushed Raspberry & Orange Mousse  	

Add a Scoop of Vanilla Bean Ice Cream - Surcharge

“PERFECTION IS NOT
ATTAINABLE, BUT IF
WE CHASE
PERFECTION WE
CAN CATCH
EXCELLENCE.”
VINCE LOMBARDI



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LUNCH BUFFETS

All lunch buffets include freshly brewed Starbucks Blonde Roast & decaffeinated coffee and a selection of TEAVANA Teas served with fresh lemon, honey, milk & cream and freshly baked artisan rolls with butter (naan bread can be substituted for an additional \$1.50 per person). Prices are per person.

A LA CARTE BUFFET

SALADS

Minimum of 2 items to be selected. Salads are priced per person.

Organic Quinoa  	6 ½
w/ Marinated Artichokes, Dried Apricots and In-House made Orange Balsamic Dressing  	
Asian Rice Noodle Salad  	6 ½
w/ Mixed Peppers, Ginger, Coriander, Carrots and In-House made Soy-Ponzu Dressing  	
Roasted New Potato Salad  	6 ½
w/ Celery, Thyme, Red Onions, Horseradish and In-House made Rice Wine Vinaigrette  	
Black Grain Fire Cracker Salad 	8 ½
w/ Black Rice, Barley and Quinoa w/ In-House made Soy Vinegar Dressing 	
Apple & Kale Slaw  	8 ½
Olive Oil & White Wine Vinegar Dressing  	
Basil Macaroni Salad  	8 ½
Chickpea Salad  	9 ½
w/ Cherry Tomato, Cucumber, Crumbled Chevre and In-House made Sherry & Shallot Dressing  	
Baby Kale and Spinach   	9 ½
w/ Poached Pears, Honey Roasted Pecans, Crumbled Chevre In-House made Poppyseed Dressing  	

“I DON'T DESIGN CLOTHES. I DESIGN DREAMS.”

RALPH LAUREN



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Tuscan Bean Salad  	11
w/ 7 Bean Mix, Tomato, Cucumber, Fresh Herbs and In-House made White Balsamic Dressing  	
Charred Broccoli Salad  	11
w/ Sweet Corn, Cured Tomato, Red Onions and In-House made Citrus Garlic Dressing  	
Mediterranean Pasta Salad 	11
w/ Olives, Cauliflower, Cured Tomato, Fresh Herbs and In-House made Red Wine Vinaigrette 	
Artisan Baby Lettuce  	11
w/ Celery Hearts, Cured Tomato, Radish, Fresh Herbs and In-House made Red Wine Vinaigrette  	
TCC Caesar	13
w/ Romaine Hearts, Crisp Pancetta, Roasted Garlic Croutons and In-House made Creamy Caesar Dressing with Shaved Reggiano	
Roasted Beet Salad   	13
w/ Spiced Walnuts, Quebec Bleu Cheese and In-House made Citrus Dressing  	
Vine Ripened Tomato  	13
w/ Torn Mozzarella, Basil Puree, Aged Balsamic, Extra Virgin Olive Oil and Sea Salt  	
Village Greek  	13
w/ Tomato, Cucumber, Red Onion, Peppers, Crumbled Feta, Black Olives, Oregano and In-House made Citrus Dressing  	



Gluten Free



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Dairy Free



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MAINS

Minimum of 2 items to be selected. Mains are priced per person.

Rigatoni Pomodoro 	11
Mirin Warmed Tofu   w/ Fermented Black Beans, Roasted Shiitake, Enoki & Cremini Mushrooms	11
Herb & Olive Oil Roasted Chicken   w/ Pan Jus	15 ½
Sweet & Spicy Pineapple Chicken  	17 ½
Butter Chicken 	18 ½
Braised Beef Brisket   w/ Sweet Onions and Horseradish	21 ½
Hoisin and Star Aniseed Braised Beef   w/ Water Chestnut	21 ½
Hot Smoked Salmon   w/ Maple Bourbon Glaze	23
Roasted Orata   w/ Cracked Olives, Lemon and Olive Oil	24
Miso Glazed Salmon   w/ Ginger Sauce	24



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SIDES

Minimum of 2 items to be selected. Sides are priced per person.

Basmati Rice Pilaf  	3 ½
Scented Jasmine Rice  	3 ½
Rosemary Roasted New Potatoes  	4 ½
Roasted Garlic Whipped Potatoes  	5 ½
Honey Roasted Seasonal Squash  	7
Mac 'N Cheese  w/ Aged Cheddar and Scallion	8 ½
Sautéed Seasonal Vegetables   w/ Fresh Herbs and Sea Salt	8 ½
Ratatouille  	8 ½
Roasted Root Vegetables   w/ Thyme and Garlic	8 ½
Orzo "Risotto"  w/ Zucchini, Parmesan and Balsamic	8 ½
Roasted Brussel Sprouts   w/ Caramelized Onions	12



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DESSERTS

Select 3 items

Berry Burley Tart

Salted Caramel Brownies

Very Berry Crumbles

Espresso Brownies

Apple Brown Bitty

Black Forest Squares

Cheese Cake Bites 

Berry Clusters 

Chocolate Mousse Cups 

Macaroons, Assorted 

Sliced Seasonal Fruit  



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FIXED BUFFETS

WORKING LUNCH

Delicatessen

Apple & Kale Slaw  

Olive Oil & White Wine Vinegar Dressing  

Tuscan Bean Salad  

White Balsamic Dressing  

Artisan Baby Lettuce Salad  


w/ In-House made Red Wine Vinaigrette  

Lunch Selections

Select 3 items

Smoked Turkey Sandwich on Cranberry Loaf
w/ Banana Pepper Aioli, Smoked Provolone and Arugula

Roast Beef Sandwich
w/ Balsamic Caramelized Red Onions, Grainy Mustard and
Horseradish Mayo on Rosemary Focaccia

Spinach Wrap
w/ Portobello Mushrooms, Parmesan, Arugula and Capers 

Banh Mi Chicken
w/ Grilled Chicken, Carrot-Napa Slaw, Cucumber, Coriander, Pickled
Chili & Sesame Aioli on Baguette 

Danforth Wrap
w/ Sweet Greek Marinated Chicken Souvlaki, Kalamata Tapenade,
Tzatziki, Cucumber, Peppers, Goat's Milk Feta & Shredded Romaine

Brooklyn Bridge
w/ Prosciutto, Genoa Salami, Capocollo, Provolone, Giardiniera,
Bomba & Balsamic Aioli on Ciabatta

House-made Seasoned Kettle Chips  

Sliced Seasonal Fruit  

Desserts

Espresso Brownies

Very Berry Crumbles

Apple Brown Bitty

"IN ORDER TO BE
IRREPLACEABLE ONE
MUST ALWAYS BE
DIFFERENT."

COCO CHANEL



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WARM WRAPS

Delicatessen

Black Grain Firecracker – Black Rice, Barley & Quinoa 
w/ In-House made Soy Vinegar Dressing

Basil Macaroni Salad  

Artisan Baby Lettuce Salad  
Olive Oil & White Wine Vinegar Dressing  

Lunch Selections

Curried Chicken Wrap
w/ Roasted Cauliflower and Spicy Arugula

BBQ Beef Wrap
w/ Texas Cheese, Sour Cream and Jalapeños

Roasted Sweet Pepper Wrap 
w/ Onions, Asparagus, Spinach and In-House made Artichoke Spread

Desserts

Black Forest Squares

Salted Caramel Brownies

Very Berry Crumbles

Sliced Seasonal Fruit  



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THE BIG HEART

Curried 7 Grain & Pulse Salad 

Sliced Ripened Tomato w/ Cucumber and Red Onion  

Butter Chicken Curry Boneless Thighs in a Velvety Sauce 

Chaat Masala w/ Chickpea and Cauliflower  

Basmati Rice  

Curried Pea & Potato Samosas 

Naan Bread 



Yoghurt, Major Grey Mango Chutney 

Desserts



Cardamom Jaggery 

Mango & Candied Ginger Mousse 

EASY GOING

Black Grain Firecracker - Black Rice, Barley & Quinoa
w/ In-House made Soy Vinegar Dressing  

Charred Broccoli Salad  

w/ In-House made Citrus Garlic Dressing  

Artisan Baby Lettuce Salad  

w/ In-House made Red Wine Vinaigrette  

Herb & Olive Oil Roasted Chicken  

Rigatoni w/ Tomato, Basil & Roasted Zucchini 

Sautéed Seasonal Vegetables w/ Fresh Herbs and Sea Salt  

Desserts

Black Forest Squares

Salted Caramel Brownies

Very Berry Crumbles

Sliced Seasonal Fruit  



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FAR EAST

60 ½

Wicked Thai Broth


Kale & Apple Slaw  

w/ In-House made Spiced Mango Dressing  

Roasted Hoisin Beef w/ Water Chestnuts  

and Jasmine Rice  

Sweet & Spicy Pineapple Chicken  

Miso Glazed Salmon w/ Ginger Cream Sauce 

Steamed Bok Choy  

Chow Mein Noodles  

Desserts

Lychee & Coconut Mousse 

Banana Cream Crumble


Sliced Watermelons  

COMFORTING

63 ½

Basil Macaroni Salad  

Artisan Baby Lettuce Salad  


In-House made Red Wine Vinaigrette  

Woodland Mushroom Puree w/ Croutons and Truffle Oil  

Braised Beef Short Rib Shepherd's Pie 

Individual Quiche

Smoked Chicken & Onion

Mushroom & Asiago 

Roasted Root Vegetables w/ Thyme and Garlic  

Desserts

Very Berry Crumbles

Lemon Squares

Espresso Brownies



Gluten Free



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Dairy Free



Vegetarian



Vegan

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the TORONTO CONGRESS CENTRE

ATHENS CAFÉ

65 ½

Village Greek Salad  

In-House made Citrus Dressing  

Mediterranean Pasta Salad 

Lemon & Oregano Chicken Souvlaki  
w/ Tzatziki Sauce  

Vegetable Souvlaki  

Danforth Rice  

Roasted Ocean Basa w/ Cracked Olives, Lemon and Olive Oil  

Rosemary Roasted New Potatoes  

Warm Pita 

Desserts

Date Squares 

Sliced Seasonal Fruit  



Gluten Free



Contains Nuts



Dairy Free



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PROTEIN BAR

Mixed Salad Leaves w/ Balsamic Dressing  

Roasted Creamer Potato Salad, Cider Vinaigrette  

Ancient Grains & Lentils w/ Lemon Zaatar  
(Contains Sesame)

Balsamic Roasted Red Onions  

Hard Boiled Eggs   

Roasted Sweet Corn  

Chickpeas & Roasted Cauliflower Dressed w/ Turmeric  

Roasted Zucchini & Sweet Potato, Peach Marinade  

Sweet & Sour Home Cured Cherry Tomatoes  

Sliced English Cucumber  

Crumbled Aged Feta  

Shredded White Cheddar  

Warm Selections

Chimichurri Roasted Shrimp  

Shawarma Style Chicken Breast  

Black Pepper Tofu  

Freshly Baked Artisan Rolls w/ Butter

Desserts

Date & Dried Fig Squares  

Elderberry Cordial Melon Salad w/ Sundried Strawberry  



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LUNCH ENHANCEMENTS

Lunch enhancements are only offered in addition to a lunch selection. Prices are per person. Each ordered item's quantity must match guarantee.

Little Italy Classic Caesar Bar House Dressing, Crisp Romaine, Shaved Parmesan, Focaccia Croutons, Bacon	15
Daily In-House made Soup	11 ½
Cauliflower Bisque   w/ Duck confit and Brown Butter 	
Maple squash Puree w/ Onion & Apple Chutney   and Crème Fraiche 	
Heirloom Tomato Soup  w/ Whipped Goat Cheese and Pistou	
Woodland Mushroom Puree   w/ Croutons and Truffle Oil	
Assorted Sushi Rolls	7 ½
Smoked Salmon Wrap w/ Watercress and Dill Cream Cheese	12 ½
Chicken & Apple Salad on Rosemary Focaccia	15
Lester's Smoked Meat on Sliced Rye w/ Ballpark Mustard	15
Cubano Sandwich w/ mojo marinated pork shoulder, black forest ham, sliced gruyere, whole grain jalapeno mustard, bread & butter pickles and garlic mayo	18 ½
Jamon y Queso Sandwich w/ serrano ham, manchego cheese, cured tomato pesto, piquillo peppers, garlic mayo and baby arugula on ciabatta baguette	18 ½
Roasted Canadian Salmon w/ Lemon Sauce and Chili  	18 ½
Chapman's Ice Cream Bars & Lollys	5
Chocolate Fudge Brownie	
Creamy Milk Chocolate	
Butterscotch Sundae Cup 	
Ice Fruit Lolly  	
Sliced Fresh Fruit  	5



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“NOTHING IS
IMPOSSIBLE, THE
WORD ITSELF SAYS
‘I’M POSSIBLE!’”

AUDREY HEPBURN

PLATED DINNER

All plated dinners include freshly brewed Starbucks Blonde Roast & decaffeinated coffee, freshly baked artisan rolls with butter, a selection of TEAVANA Teas served with fresh lemon, honey, milk & cream, as well as one bottle of Sparkling and one bottle of Still water (per table of 8 people). Prices are per person.

Dinner items are available from 5:00pm - 8:00pm.

SALADS

Caprese 16 ½
Basil Marinated Buffalo Mozzarella, Heirloom Tomatoes,
Balsamic Glaze & EVOO  


TCC Caesar 16 ½

Romaine Hearts, Crisp Beef Bacon and Ciabatta Croutons
w/ In-House made Creamy Caesar Dressing



Village Greek 17 ½

House Smoked Feta w/ Lemon & Oregano  



Roasted Heirloom Beet Salad 18 ½

Spiced Walnuts , Endive, Quebec Blue Cheese
w/ In-House made Poppy Seed Dressing  

Radicchio 18 ½

Romaine Hearts & House Cured Tomatoes, Crumbled Canadian
Cheese  

Grilled Asparagus 18 ½

Grilled Asparagus Spears & Mushrooms w/ Oven Cured Cherry
Tomatoes, Charred Peppers & Parmesan w/ In-House made Balsamic
Vinaigrette  


Braised White Asparagus & Roasted Red Beet Carpaccio   18 ½

Honey Figs & Horseradish Cream Cheese
Spicy Pepper Crema

SOUPS Served Table Side

Cauliflower Bisque w/ Wild Rice & Mushroom Croquette  17 ½

Maple Squash Puree w/ Onion & Apple Chutney and Crème
Fraiche   17 ½

Heirloom Tomato Soup w/ Sriracha and Corn & Goat Cheese Fritter  17 ½

Woodland Mushroom Puree w/ Bourison Fritter  17 ½



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the TORONTO CONGRESS CENTRE

MAINS

Roasted Chicken Breast 	50 ½
Chive Mash, Asparagus and Roasted King Oyster Mushrooms w/ Mustard Pan Jus	
Tandoori Marinated Breast of Chicken  	50 ½
Smokey Eggplant Puree, Masala Roasted Cauliflower, Basmati Rice	
Southwest Buttermilk Fried Chicken	50 ½
Butter Mashed and Jalapeno Cornbread, Creamy Dill Slaw, BBQ Sauce	
Stuffed Grain Fed Chicken Supreme 	50 ½
Leek and Ricotta Filling, Gratin Potato, Roasted Patty Pans w/ Natural Jus	
Bone-In Short Rib 	61 ½
Savoy Cabbage Mash, Roasted Hot House Peppers, Heirloom Carrots and Balsamic Braised Pearl Onions w/ Horseradish Braising Jus	
Miso Glazed Atlantic Salmon Filet 	67
Scented Jasmine Rice Cake, Maple Roasted Squash, Fine Beans and Sugar Snaps w/ Ginger Butter Sauce	
Hot Dill Crusted Smoked Salmon 	67
Chive & Sour Cream Mash, Roasted Zucchini, Asparagus, Ginger Sauce	
Grilled Filet of Beef Tenderloin	84 ½
Smoked Duck and Wild Rice Croquette, Yukon Mash and Heirloom Roasted Carrots	
Herb & Garlic Rubbed Beef Tenderloin	86
Brisket Ravioli, Carrot-Horseradish Puree and Glazed Cipollini w/ Brisket Jus	

MAINS - VEGAN ALTERNATIVES

White Bean, Rapini, Silken Tofu & Roasted Enoki Mushrooms, Green Onion, Ginger Broth  
Cornmeal Crusted Chickpea Steak, Wild & Brown Rice Pilaff, Tomato Jam, Roasted Vegetable  
Sweet Pea, French Lentils & Country Vegetable Risotto  



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DESSERT

Blackout Hazelnut Chocolate Cake  	19 ½
Peach Tarte Tartin 	19 ½
Ice Wine Blueberry Panna Cotta 	19 ½
Toffee Apple Pie	19 ½
Cherry Pie  	19 ½
Lemon Cranberry Cheesecake  	19 ½
Flourless Chocolate Cake 	19 ½
Pineapple Upside Down Cake 	19 ½
Sticky Toffee Pudding 	19 ½
Individual Blackberry Clafoutis 	19 ½
Vegan Chocolate, Orange & Raspberry Compote Mousse  	19 ½
Fruit Plate  	19 ½
Fruit Salad  	19 ½
Dessert Trio	26
Orange Chocolate Mousse Mille-feuille	
Pistachio Financier Cake	
Eaton Mess	



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DINNER BUFFETS

All dinner buffets include freshly brewed Starbucks Blonde Roast & decaffeinated coffee and a selection of TEAVANA Teas served with fresh lemon, honey, milk & cream. Prices are per person.

Dinner items are available from 5:00pm - 8:00pm.

SPICE MARKET

Naan Bread w/ Mango Chutney

Salads


Moroccan Couscous Salad 

Curried Cauliflower  

Entrées

Slow Braised Lamb Rogan Josh  

Tandoori Roasted Shrimp & Charred Lime  

Butter Chicken Boneless Thighs in a Velvety Sauce 

Crisp Tofu & Saag  

Fried Onion Basmati Rice 

Desserts

Mango Mousse 

Coconut Rice Pudding 

Sliced Seasonal Fruit  

88 ½

“IMAGINATION
GOVERNS
THE WORLD.”

NAPOLEON BULL



Gluten Free



Contains Nuts



Dairy Free



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the TORONTO CONGRESS CENTRE

CANADIAN

93 ½

House Bread Rolls w/ Butter

Salads

Wild Rice   w/ Butternut Squash, Dried Fruits and
In-House made Maple Dressing  

Wheat Berry & 6 More Grain Salad 

Holland Marsh Broccoli Salad  

In-House made Red Wine Vinaigrette  

Entrées

Warm House Smoked Arctic Char and Roasted Sweet Corn 

Roasted Canadian Beef Sirloin and Mushrooms  

w/ In-House made VQA Wine Jus

Maple Roasted Chicken Supreme w/ Pan Drippings  

Cider Braised Cabbage  

Desserts

Maple Mousse  

Butter Tarts 

Sliced Seasonal Fruit  



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GLUTEN FREE

Flax Loaf w/ Butter 

Salads & Soup

Mushroom & Onion Bisque  



Cranberry Quinoa Salad  

Chickpeas and Cilantro w/ In-House made Orange Dressing  

Glass Noodles  

w/ Rare Seared Tuna and In-House made Black Sesame Seed Vinaigrette



Mixed Salad Leaves  

w/ In-House made Lemon & Olive Oil Dressing  

Entrées

Lemon Garlic Grilled Chicken Supreme  
w/ Lentils and Indian Style Wild Rice

Roasted Salmon w/ Shaved Fennel and Citrus  

Saffron Risotto w/ Peas, Parmesan and Parsley  

Slow Braised Short Rib of Beef w/ Natural Sauce 

Fresh Vegetable Selection  

Desserts

Passion Fruit Panna Cotta 

Crème Caramel 

Lemon Cream Pavlova 

Sliced Seasonal Fruit  



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ACTION & CARVING STATIONS

Stations are intended to be added to a buffet selection.

To create a complete experience for your guests please inquire with your ELM.

Manned by 2 Chef Attendants

All station prices indicated are per portion (unless otherwise noted).

An hourly labour charge will apply to each Chef Attended station of \$ 64.00 per hour

All stations require a minimum of 25 guests

Woodbridge (Select Two)

w/ Grated Parmesan Cheese & Garlic Bread

Rigatoni Pasta w/ Grilled Chicken tossed with Pesto & Tomato 

Penne Pasta w/ Shrimp, Garlic Tomato & Extra Virgin Olive Oil 

Truffle Mushroom Risotto  

31

Pizza al taglio - Roman Style Pizza

Roasted Vegetable & Artichoke 

Classic Pepperoni*

Tomato & Roast Vegetable*  

Served with Balsamic Dressed Arugula Salad  

*Gluten Free Option Available Upon Request

16


Taquito - Corn Tortillas

Guacamole, Salsa, Crema, Mont Jack Cheddar, Pickled Onion & Cabbage

Grilled Tortilla, Gluten Free Tortilla 

Lime & Chilli Grilled Chicken 

Shrimp & Jalapeno 

Barbeque Braised Beef 

17

Torched Nigiri Sushi

Wakame, Pickled Ginger & Wasabi  

Salmon, Tuna, Shrimp, Citrus Dressing 

Vegetarian California Roll 

9 ½



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the TORONTO CONGRESS CENTRE

Warm Oysters

Classic Rockefeller, Spinach, Pernod & Glazed Hollandaise 

9

Shrimp & Risotto



Pan Roasted Pacific White Shrimp, Shallots, White Wine & Fresh Basil Puree  



10

Lemon Risotto with Mascapone  

9



Tuna


House Made Raw Sugar Cured Tuna Loin Bacon  

Warm Mushroom & Chilli Chawanmushi  

9

Griddled Popover's

Warm Tomato Jam  

Buckwheat Batter 

Crab & Scallion

Gruyere Cheese 



Leek & Portobello 


13

Crepe

Strained Yogurt 

Pomegranate Seeds & Scallion  

Garam masala Potato, Carrot & Onion  

Braised Lamb & Mint 



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Carving Stations

<p>Slow Roasted Canadian Beef Tenderloin  </p> <p>Potato Buns & Onion Rings</p> <p>Dijon Mustard, Horseradish & Béarnaise Sauce</p>	19
<p>Smoked Veal Brisket  </p> <p>Serves 60 people</p> <p>House Made Gardena</p> <p>Toasted Focaccia</p>	6 / person
<p>House Smoked & Cured Salmon Filet  </p> <p>Toasted Brioche & Dill Cream</p>	16 ½
<p>Ponderosa Ranch</p> <p>Montreal Steak Rubbed Steam Ship Hip of Beef  </p> <p>Serves 250 people</p> <p>Toasted Sandwich Buns </p> <p>Caramelized Onions, Oven Roasted Tomatoes, BBQ Aioli, Mustard  </p> <p>Pan Dripping Jus </p> <p>Creamy Cole Slaw </p>	13 / person
<p>Canadian Prime Beef Striploin - California Cut  </p> <p>Toasted Sandwich Buns </p> <p>Caramelized Onions, Oven Roasted Tomatoes, BBQ Aioli, Mustard  </p> <p>Pan Dripping Jus </p>	17 / person
<p>Mustard & Raw Sugar Baked Ham </p> <p>Serves 160 people</p> <p>Toasted Sandwich Buns </p> <p>Peach Compote, Caramelized Onions, Mustard  </p>	6 / person
<p>Sage & Rosemary Brined Turkey Supreme  </p> <p>Serves 50 people</p> <p>Bread Stuffing </p> <p>Cranraisin Aioli  </p> <p>Pot Sauce </p>	7 / person



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RECEPTION & LIGHT BITES

HORS D'OEUVRES - PASSED OR STATIONED

Up to 20% hors d'oeuvres can be passed on request, if request more additional charges will occur.









Cold - priced per piece, minimum order one dozen

Prosciutto Wrapped Melon  	6
Grilled Eggplant on an Herb Biscuit 	6
Curried Chicken on a Poori 	6
Beef Carpaccio on a Blue Cheese Scone	7
Peking Duck & Hoisin Crepe 	7
Cucumber, Zucchini & Courgette  	7
Antipasto Kebab, Balsamic Glaze  	7
Pear & Butternut Squash Crostini, Crisp Sage 	8
Kale Crepe Crostini 	8
Assorted Hand Rolled Sushi & Maki  	8 ½
Polenta & Truffle Portobello Carpaccio  	9
Watermelon, Bocconcini & Basil / Pomegranate Molasses  	9 ½

“A PARTY WITHOUT
CAKE IS JUST A
MEETING.”

JULIA CHILD

Hot - priced per piece, minimum order one dozen

Asiago Asparagus Phyllo Roll 	6
Bombay Lamb Roll	7
Louisiana Crab Cake	7
Porcini Mushroom and Parmesan Risotto Ball 	7
Deep Fried Mac 'N Cheese Square 	7
Bocconcini & Tomato Tart, Tomato Jam 	7
Orzo Fritter, Sriracha 	7
Chicken Lollipop, Jerk WOW Butter Glaze  	7
Beef Wellington w/ Horseradish Hollandaise	8 ½
Steak au Poivre Bites 	9
Turkey Slider w/ Jalapeno Ketchup	10
Herb Crusted Prawn	11
Beef Slider w/ Secret Sauce	11



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RECEPTION STATIONS - SAVOURY


The Canadian Cheese Board

12 ½

Le Cendrillon
 Semi-soft surface-ripened ash-covered Goat Cheese
 Cantonier
 Firm surface-ripened cheese with a washed rind
 Bleubry
 Triple cream Brie cheese with Bleu veins
 Sir Laurier D'Arthabaska
 Soft surface-ripened cheese with washed rind
 C'endré De Lune
 Triple cream Brie cheese coated with vegetable ash
 Caprano Vieilli Aged
 Firm ripened aged for 18 months Goat cheese
 Served w/ Grapes, Apple Wedges & Fig Jam  
 Water Crackers, Sliced Multigrain Baguette 

Brie Me

12 ½

Whole Baked Ontario Brie in Pastry w/ Cranberry &
 Mango Chutney Served w/ Seedless Grapes, Pita Chips and
 Multigrain Baguette 







Street Corner

17 ½

Nathans All Beef Hot Dogs w/ Ball Park Mustard Aioli
 Mozzarella, Roasted Vegetable, Basil and Artichoke Pizza 
 Chicken Empanadas w/ Salsa
 Chicken Meatballs w/ Spicy Tomato Marinara





Downtowner

17 ½

Crudités Bar w/ Lemon, Artichoke Dip, Hummus and Spicy Salsa  
 Pita Chips, Multigrain Baguette, Goat Cheese and Balsamic
 Cucumber Refresh Sip  
 Cranberry Quinoa Salad  



Bento Box

35

Wasabi Peas  
 Chicken Yakatori w/ Ginger Sauce  
 Vegetable Tamaki 

Called to the BAR

38

Pulled Pork Nachos w/ Salsa, Guacamole, Cheese and Sour Cream 
 Beef Sliders w/ Jalapeño Ketchup
 Spicy Buffalo Wings w/ Celery and Blue Cheese Dressing 
 Italian Sausages on Soft Rolls w/ Onion Mustard



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RECEPTION STATIONS - SWEET

<p>Gelato Shop (minimum 50 people) ✓</p> <p>Vanilla Bean Gelato or Chocolate Gelato served with Warm Caramel or Chocolate sauce, Crumbled Biscotti, Amarena Cherries, Chocolate Shavings and Italian Meringue.</p>	<p>11 ½</p>
<p>Mini Donut Station (minimum 50 people) ✓ (N)</p> <p>Filled Mini Donuts - Chocolate Hazelnut or Red Berry & Caramel served with White Molten Chocolate Dip, Hundreds & Thousands Sprinkles and Chocolate Shavings.</p>	<p>15 ½</p>
<p>S'mores Station (minimum 50 people) ✓</p> <p>Graham Crackers, Molten Marshmallows and Chocolate Ganache topped with Crumbled Meringue, Mini Marshmallows and Milk Chocolate Chips.</p>	<p>11 ½</p>
<p>Chocolate Fountain (minimum 100 people)</p> <p>Flowing Milk & White Chocolate served with Strawberries, Apples, Pineapple, Honeydew Melon, Cantaloupe, Marshmallows, Lady Fingers and Cookies.</p>	<p>Quoted</p>
<p>Nitrogen Popcorn Station (minimum 50 people)</p> <p>Chef Attended - Caramel Nitrogen Popcorn</p>	<p>11 ½</p>
<p>Candy Corner (minimum 25 people)</p> <p>Classic Hard and Soft Candies with Caramel Popcorn and Candy Bars.</p>	<p>10</p>
<p>Warm Crepes</p> <p>Orange & Ginger Sauce (G) (V)</p> <p>Apple Filled ✓</p> <p>Spiced Pecan Crunch, Chocolate Sauce (G) (D) (N)</p> <p>Whipped Double Cream (G)</p> <p>Fruit Salad (G) (V)</p>	<p>11</p>



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Late Night Sweet Table (minimum 50 people)
Select eight (8) of the following:

18 ½

- Mini Cupcakes (Assorted Flavours)
- Caramel Chocolate Fudge Cakes
- Tapioca Pudding Shots  
- Seasonal Fruit Skewers  
- Assorted Cheesecake Pops
- Seasonal Fruit Tarts
- Vanilla and Maple Pot-de-Crème 
- Mini Chocolate Eclairs
- Strawberry Profiteroles
- Mini Strawberry Cheesecakes
- Caramelized Lemon Tartlets
- Butter Tarts
- Assorted Chocolate Bark  



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WINE & BAR MENU

All wines are 750ml and are priced per bottle. Prices subject to taxes and facility fee.

For products outside of our regular wine list, we can bring in special orders which will be charged based on full case lots regardless of consumption. Beverages for your function may be purchased on either host or cash basis. Please refer to Menu Guidelines for additional terms.

RED

Santa Carolina Merlot - Chile	55
Jackson Triggs Merlot Reserve - VQA Ontario	55
Jackson Triggs Cabernet Sauvignon - VQA Ontario	58
Pelee Island Lighthouse Cabernet Franc - VQA Ontario	60
Woodbridge by Robert Mondavi Cabernet Sauvignon - California	65
Yellow Tail Merlot - Australia	65
Kim Crawford Pinot Noir - New Zealand	85
Masi Campofiorin IGT - Italy	90

WHITE

Jackson Triggs Chardonnay - Ontario Reserve VQA	55
Wyndham Estate Bin 222 Chardonnay - Australia	58
Pelee Island Pinot Grigio - Ontario VQA	60
Ruffino, Lumina Pinot Grigio IGT - Italy	60
Woodbridge by Robert Mondavi Chardonnay - California	60
Pelee Island Lighthouse Sauvignon Blanc - Ontario VQA	65
Masi Masianco Pinot Grigio & Verduzzo - Italy	70
Kim Crawford Sauvignon Blanc - New Zealand	70

SPARKLING

Martini Prosecco - Italy	60
Val D'Oca Prosecco DOCG - Italy	65
Champagne Victoire Brut Prestige - France	105
Moet & Chandon Brut Imperial - France	160

“WHATEVER GOOD
THINGS WE BUILD END
UP BUILDING US.”

JIM ROHN

TCC Signature Cocktail List

“THERE CANNOT
BE GOOD LIVING
WHERE THERE IS NO
GOOD DRINKING” -
BENJAMIN FRANKLIN

St. Remy Sangria	15
St-Remy VSOP, Lime, grape, red wine, ginger	
Santorini Punch	15
Metaxa, Simple Syrup, Lime Juice, Bitters	
Floradora	15
Botanist Gin, Lime Juice, Simple Syrup, Raspberries, Ginger Beer	
Margarita	15
Cazadores Tequila, Cointreau, Lime Juice, Salt	
Cosmo	15
Titos Vodka, Cointreau, Lime Juice, Cranberry	
The Bennett	15
Botanist Gin, Lime Juice, Simple Syrup, Bitters	
Southside	15
Botanist Gin, Lemon Juice, Simple Syrup, Soda, Mint	
Mocktails available upon request.	10

All bar items are priced per unit. Prices subject to taxes and facility fee. Beverages for your function may be purchased on either host or cash basis. Please refer to Menu Guidelines for additional terms.

CASH BAR *

Domestic Beer	12
Imported Beer	12
House Brand Liquor (1oz.)	12
Premium Liquor (1oz.)	19
Liqueurs (1oz.)	14
Glass Wine	12 ¾
Soft Drink	6
Can. Water™	6
Sparkling Water	6
Juice	6

* Cash Bar prices are inclusive of applicable tax and facility fee

* Debit & Credit Only

HOST BAR

Domestic Beer	9
Imported Beer	9
House Brand Liquor (1oz.)	9
Premium Liquor (1oz.)	15
Liqueurs (1oz.)	11
Glass Wine	10
Soft Drink	4 ½
Can. Water™	4 ½
Sparkling Water	4 ½
Juice	4 ½

MENU GUIDELINES

Exclusivity and HACCP

TCC is exclusive to supply, control, and secure all food and beverage at the facility for events. TCC is the only event facility in Canada with the HACCP accreditation. TCC has established a tight stringent quality and safety control measures through HACCP - adopted by the U.S Food and Drug Administration. Due to exclusivity and HACCP safety protocol, food and beverage arranged through TCC may not be taken off the premises unless pre-packaged, and outside food and beverage are not permitted into the facility.

Food and non-alcoholic beverage sampling for designated events may be distributed in exhibit space with written authorization by TCC. TCC reserves the right to restrict any outside food and beverage not formerly approved, including food sponsorship. Please contact your Event Logistics Manager for further guidelines.

China

In Conference and Foyer spaces, china and glassware are provided for food and beverage functions, unless compostable/disposable ware is requested by the Licensee. Fees may apply. For Exhibit Halls, china and glassware is provided unless compostable/disposable ware is requested by the client or necessary to facilitate service needs. Fees may apply.

Food Waste

HACCP guidelines do not permit donation of leftover food from events. However, TCC is an environmentally responsible operator and a certified zero waste facility. All organic food waste is disposed of accordingly.

Food and Beverage Availability

TCC has the right to make substitutions without notice on unavailable menu items based on supply and demand, or if items no longer meet our quality standards.

Menu Selections and Guarantees

Menu selections, preliminary food and beverage guarantees, and pertinent event details are required a minimum of six weeks prior to your first function date. Minimum guarantees are required no later than one month prior to your first function date. The food minimum as outlined in License Agreement must also be met, if applicable. If the guarantees are not received, TCC reserves the right to charge for the estimated attendance outlined on the License Agreement. For menu selections, food cannot be held over from one food function to another food function.

Final food and beverage guarantee (increases only) are required in writing seven (7) days prior to each function. Cancellations and guarantee reductions are subject to full charge within seven (7) days of the first function date.

Standard menu selections and pricing are valid up until July 31, 2024 and subject to change without notice. Minimum orders for menu items are outlined in the Banquet Menu.

Fees and Surcharges

The Licensee will be charged based on the guaranteed number of attendees or the actual number of attendees, whichever is greater. All food and beverage are subject to a 22% facility and administrative fee, and 13% Harmonized Sales Tax (HST). Guaranteed menu prices will be confirmed by TCC no earlier than sixty (60) days prior to the event.

A 20% surcharge applies to the original menu price for food and beverage orders requested within the seven-day guarantee deadline of the event if accommodated. Please note that charges will also apply for alternative special meals service.

A 20% surcharge also applies to food and beverage for events scheduled on statutory holidays.

TCC allows for a 3% overage to the final guarantee to a maximum of 30 guests that includes last minute orders, additional on-site requests for dietary restrictions, and/or special meals.

For deposit payment schedules and/or applicable food minimums, please refer to License Agreement.

Alcohol Service

TCC provides alcohol service for events in licensed areas, and adheres to guidelines set out by the Alcohol and Gaming Commission of Ontario (AGCO). TCC reserves the right to limit quantity of alcohol served to guests. Alcohol service can be arranged from 9am to 2am, 7 days a week.

TCC provides table wine service and host and/or cash bar service. Smart serve certified bartenders (for host/cash bars) or cashiers (for cash bars) labour rates are \$67.00/hour plus HST. Rates apply at a five-hour minimum per staff per bar if net sales are below \$650.00 plus HST. A set-up fee of \$265.00 applies per host/cash bar plus HST. Additional labour fees may apply if added bartenders/cashiers are required for shorter event timelines or passed wine service.

Host drink tickets can be supplied by the Licensee or TCC. If TCC provides host drink tickets, estimated consumption is charged upfront based on the number of tickets provided. All TCC host tickets must be returned at end of function or unreturned host tickets will be charged at a rate of \$9.00 per ticket. Licensee must meet the following guidelines if arranging host drink tickets:

- Tickets to be dated if branded
- Tickets to be numbered consecutively
- Number of tickets to be distributed to guests is provided to the Event Logistics Manager in advance of bar function
- Sample ticket provided to Event Logistics Manager in advance of bar function
- Actual host bar consumption provided on final invoice.

Security coverage is required (five hour minimum if arranged by TCC) at the Licensee's expense when alcohol is served and until all guests have left the premises.

Alcohol sampling in exhibit space from an outside alcohol distributor is not permitted under TCC's liquor license.

Dietary Needs & Allergies

TCC recognizes guests may have special dietary needs and allergies and is committed to offering alternative menu options for all guests with advance notice.

TCC requires a daily dietary list for each food and beverage function (if attendance will vary) from Licensee at a minimum of four weeks prior to the first function date. This list must include first and last name of guests with corresponding special dietary considerations grouped together. Final dietary list is required no later than two weeks prior to the first function date. The Licensee is responsible to arrange and provide dietary meals cards for guests. Sample dietary meals cards are to be provided to TCC in advance of event. For plated meals with assigned seating, dietary list provided per table in advance to Licensee will help to ensure a smooth event.

For special meals, TCC will deduct this count from the final guarantee to determine the number of regular meals required, with the exception of kosher special meals that will be charged over and above the guarantee. If special meals on-site exceed the number on the advance dietary list, the menu price per meal plus a 20% surcharge of the menu price will be applied. TCC cannot guarantee on-site dietary requests but will do its best to accommodate the guests' needs.

Kosher meal requests cannot be accommodated onsite and require a minimum of two weeks notice to arrange at an additional fee. For halal beef or chicken main entrée, surcharge fee applies to full guarantee or halal special meals must be noted on dietary list to pre determine count with surcharge fee applicable. Halal meal must coincide with main entrée offering, otherwise, alternative vegan entrée will be served to halal guests. For plated meals, main entrée and alternative vegan main entrée to be chosen to accommodate dietary list.

Choice main entree plated meals for guests are to be discussed with your Event Logistics Manager for approval and additional related costs.

For milk alternatives including rice, soy, oat, almond and lactose free, the fee is \$1.50 per person charged at 30% of the total guarantee per function.

TCC is not a certified nut-free or gluten-free facility. Therefore, it is possible for an allergen to be introduced inadvertently during food preparation, handling, or service. It is up to the guest to make an informed decision based on their particular allergy.

Confirmation of Event Orders & Floor Plans

Event Orders are generated by your Event Logistics Manager upon receipt of the Licensee's event requirements including food and beverage no later than one month prior to the event. The Licensee must provide signed Event orders to TCC, which forms part of the License Agreement, no later than two weeks prior to the first contracted date.

Service areas may be required to successfully execute food and beverage for your event. Sizing and location must be reviewed with your Event Logistics Manager in advance of finalizing your floor plan. The Licensee is responsible to mask off any service areas with drape. Finalized floor plans are required no later than two weeks prior to first contracted date.

Event Agenda and Service Timelines

Detailed event agenda timelines are critical to successfully execute food and beverage functions. The Licensee's agenda should include start/end time of food and beverage functions, timing for each entrée served for plated service, and when servers must clear the room (if applicable). A proposed event agenda and/or run of show is required no later than one month prior to the first function date. Finalized agenda must be provided no later than two weeks prior to the first function date. TCC must pre approve timelines for food and beverage functions from a service standpoint.

Event Agenda and Service Timelines - continued

Menu pricing includes standard service timelines for each meal function. Service timelines and HACCP food safety are based on the following*:

- Plated Breakfast: 1.5 hours - available from 6:30am - 9:00am
- Buffet Breakfast: 1.5 hours - available from 6:30am - 9:00am
- Plated Lunch (3 course): 2 hours - available from 11:30am - 2:00pm
- Buffet Lunch: 1.5 hours - available from 11:30am - 2:00pm
- Reception: 2 hours
- Plated Dinner (3 course): 2.5 hours - available from 5:00pm - 8:00pm
- Plated Dinner (3 course) with soup: 3 hours - - available from 5:00pm - 8:00pm
- Buffet Dinner: 2.0 hours - available from 5:00pm - 8:00pm

NOTE:

**Break times are also available between 9:30am - 11:00am and 2:30pm - 4:00pm*

**Pre-set entrees for plated service will reduce timelines if selection is vegan. Choice menus require extra time and additional fees applicable.*

**Timelines falling outside of these guidelines or due to on-site program delays are subject to additional labour charges. Shorter timelines may be accommodated; however, additional labour fees may apply.*

Labour Fees

TCC has established labour ratios for standard service timelines. Additional labour will be applied for excess of standard service timelines by 30 minutes.

Labour fees apply for same day room set changeovers, as well as room set revisions requested within a 24-hour window.

Please contact your Event Logistics Manager for fees regarding menu items noting labour is applicable.

Water Stations and Water Service

Water service is included for breakfast / lunch / dinner buffets, or plated service. For breaks, meeting room functions or common areas, water service is not included. Fees as follows (plus HST):

- Water stations (includes one complimentary refresh):
Standard station: Per 150ppl is \$179.00.
Multi-function space: Per 150ppl for multi-function space is \$269.00.
Infused water station: Per 50ppl is \$100.00 - see banquet menu for varieties offered.
- Water Service on Tables (includes one complimentary refresh)
For Vivreau filtered flat water service on tables (750ml glass bottles), it is \$1.00 per person. Additional fee applies for sparkling water on tables.

NOTE: *Additional fees apply for requested refreshes beyond the one complimentary refresh.*

The Licensee can directly arrange water cooler service through outside supplier for multi-function space.

Café Service

Café service and meal vouchers are available for trade and consumer shows only and operate at the discretion of TCC. A flat fee of \$1,600.00 plus HST per location per day applies for Café & Sketch service. A flat fee of \$800.00 plus HST per location per day applies for Starbucks. Additional cashiers required over and above our standard can be arranged at a rate of \$67.00/hr plus HST (minimum five hours per staff). Standard Café Menu is available. The Licensee is to provide demographics, traffic flow and expected attendance to assist with smooth operation. Please contact your Event Logistics Manager for further information.

Décor / Production

The Licensee must advise TCC no later than one month prior to event on any outsourced décor related items that may affect setup timelines for food and beverage functions such as staging/ production, linens, napkins, table runners, centerpieces, chairs, menu cards, table favours, charger plates, dance floor, etc. Table décor setup is subject to TCC review for plated meal service. TCC and the Licensee to pre arrange a production schedule with setup and tear down timelines and details in advance of the event. Additional labour may apply if assistance is required by TCC for setup and tear down of décor related items.

Flammable candles for decor and the use of fireworks are strictly prohibited. Flammable decorating items must be treated for fire resistance by the Licensee.

Linen Service

TCC provides standard white or black napkins and 90" x 90" linens on 60" and 66" rounds for food and beverage functions. Plated meal functions, floor length linens are provided. For specialty linens, the Licensee can make arrangements with an outside décor provider.

Menu Cards

TCC can provide custom printed menu cards - 2 per table for plated functions for \$6.00 plus HST per table. Menu card provided on white stock 11"H x 5.5"W with black font and one coloured logo.

SOCAN

SOCAN regulates and issues licenses for the public playing and performance, communication display and reproduction of music and visual art in Canada at events. The Licensee is to contact SOCAN directly at (416) 445-8700 or refer to www.socan.ca and www.resound.ca for further information and licensing fees.

Rules and Regulations

The above-noted TCC Menu Guidelines and License Agreement provides timelines and accurate details to ensure the success operation of your Event. Please also refer to TCC's Operational Guidelines for additional rules and regulations pertaining to your Event.