



EXHIBITOR CATERING MENU

2026-27 (April 1–March 31)

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.
- To ensure availability of menu items, all orders must be confirmed and paid in full two (2) weeks 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) weeks are subject to a 25% surcharge.
- Should any orders be cancelled with less than two (2) weeks 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 two (2) weeks prior to the first scheduled food function.
- Event pre-payments of less than \$10,000 can be processed by credit card. All other payment must be by 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 \$294 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 \$73.50 /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 3-5)

- 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 Info.

Booth #: _____

Show: _____

Company Name: _____

Contact Name: _____

Address: _____

City: _____

Province / State: _____ Postal Code / ZIP: _____

Telephone: _____ Email: _____

BILLING INSTRUCTIONS: ☐ Credit Card* ☐ Wire Transfer

*Credit cards accepted only for orders under \$10,000.

ONSITE CONTACT NAME: _____

PHONE #: _____

Delivery Date:

Delivery Time:

Number of People:

Note: Each form is for one order only.

Special Instructions:

Exhibitor Catering – Daily Order Form

A-la-Carte Beverages (minimum order of \$500 before tax & administrative charge)	Quantity	Price	Total
Freshly brewed Starbucks regular coffee (gallon; 20 servings)			
Specialty teas (gallon; 20 servings)			
Freshly brewed Starbucks decaffeinated coffee (gallon; 20 servings)			
Chilled soft drinks/ iced tea (each)			
Still water (each)			
Sparkling water (each)			
Bottled juices (each)			

Specialty Coffee Service	Quantity	Price	Total
Professional Cappuccino Machine with 1 Barista* (Max. 500 cups per day, 8 hours max)**			
Professional Cappuccino Machine with 2 Barista* (Unlimited cups per day, 8 hours max)**			
*NOTE: power <u>not</u> included in the above pricing. **Must supply: floorplan of booth indication location for set up, countertop or table, set up 3 hours prior to the scheduled start time.			

Bakery & Pre-Packaged Items (minimum order of \$500 before tax & administrative charge and minimum 2 dozen per selection, per order)	Quantity	Price	Total
Breakfast loaf (loaf, minimum 2 loaves per order) - Raspberry rosewater			
Scones (dozen) - Wild blueberry buttermilk scone, Devonshire cream, mixed berry compote			
Mini breakfast pastries (dozen)			
Muffins - Lemon blueberry oat streusel (dozen)			
Muffins - Chai pear (dozen)			
Decadent chocolate brownies & blondies (dozen)			
Homestyle cookies (dozen)			
Chewy homestyle powers bars (dozen)			
Whole fruits (each)			
Breakfast bundle (croissant / danish / juice / coffee & tea) (each, minimum 24 guests)			
Individual bag of popcorn (dozen)			
Granola bars (dozen)			
Individual bag of chips & pretzels (dozen)			
Individual bag of dried fruits & nuts (dozen)			
Individual yogurt (dozen)			

Exhibitor Catering – Daily Order Form

Lunch (minimum 30 per option, per order)	Quantity	Price	Total
Working Lunch Option #1 1 salad selection, 3 sandwich selections, dessert, coffee & tea			
Working Lunch Option #2 2 salad selections, 3 sandwich selections, dessert, coffee & tea			
Working Lunch Option #3 2 salad selections, 4 sandwich selections, dessert, coffee & tea			
Boxed Lunch 1 salad selection, 3 sandwich selections, dessert			

Stationary Presentations (minimum 40 portions, per order)	Quantity	Price	Total
Selection of Canadian cheeses (20 portions)			
Seasonal market vegetable platter (20 portions)			
Antipasto platter (20 portions)			
Rustic bread display (20 portions)			

Cold Reception Items (minimum order of \$500 before tax & administrative charge and minimum 4 dozen per selection)	Quantity	Price	Total
Compressed apple, braised grapes, onion confit on torched brie (dozen)			
Mini open face Atlantic smoked salmon, lemon scone, Boursin cheese (dozen)			
Beef carpaccio, Parmesan feather, caramelized onion & truffle paste on crostini (dozen)			
Mini capresse tomato salads, fior di latte, basil dressing (dozen)			
Fresh figs, prosciutto cracklings, chocolate dipped walnuts, mascarpone cheese and honey drizzle (dozen)			
Shrimp Caesar, spicy clamato mayo, celery salt (dozen), Stationed Only			
Vegan forest mushroom salad, white bean hummus, grain wasa (dozen), Stationed Only			

Hot Reception Items (minimum order of \$500 before tax & administrative charge and minimum 4 dozen per selection)	Quantity	Price	Total
Asian chicken ball pops, roasted sweet & sour plum sauce (dozen)			
Kefta beef kebabs, curry mayo dip (dozen)			
Buttermilk fried chicken bite with Creole mayo, Jack cheese (dozen)			
Braised short rib, leeks & smoked Gouda micro Yorkie, pepper scallion salsa (dozen)			
Local smoked duck skewer, five spice orange maple glaze (dozen)			
Vegetarian spring rolls, Thai chili sauce (dozen)			
Vegetable samosas, tamarind chutney (dozen)			
Vegan mini fish & chips, vegan tartar sauce (dozen), Stationed Only			

Exhibitor Catering – Daily Order Form

Stations	Quantity	Price	Total
Gourmet Snack Bar (minimum 100 guests per order) Fresh kettle chips, salts & dips, Muskoka firewood honey bar nuts, wasabi peas, pretzel rods <i>3x2 feet counter space required</i>			

Labour Charges (minimum 4 hours)	Number of Staff	Total Hours	Price	Total
Food & Beverage 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 spirit brands (1 oz)			
Local craft beer (473ml)			
Local non-alcoholic beer			
Wine by the glass			
Sparkling water (330 ml)			
Soft drinks			
Based on a maximum of 2 hours service time. A minimum host bar revenue of \$1,500 net (before HST & administration charge) per bartender is required. Below this minimum, the difference will be paid by the client in catering surcharge.			

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 www.mtccc.com/food-beverage/menu/

Totals are estimates only. Please submit to your Catering Manager for approval and final pricing.