



# RETAIL BOOTH MENU

Minimum order is \$75.00 except where otherwise indicated

## Beverages

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Freshly Brewed Starbucks Regular & Decaffeinated Coffee <i>Includes Milk &amp; Cream</i> 25 servings		110
Selection of TEAVANA Teas <i>Includes Lemon, Honey, Milk &amp; Cream</i> 25 servings		110
Orange Juice		4 ½
Chilled 2% White Milk (250 ml)		4 ½
Chilled 2% Chocolate Milk (250 ml)		4 ½
Still Can. Water™		5
Sparkling Can. Water™		5
Soft Drinks		5
Individual Smoothie: Strawberry Banana or Mango <i>(minimum one dozen per selection)</i>	Vegan/GF	8
Bin of Ice		31

## All-Natural Flavour Infused Water Station

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2.5-gallon dispenser - serves 50 ppl Lemon Lime or Cucumber Mint		120
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## Brewed Iced Tea & Lemonade Self Serve Bar

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A 'Create Your Own' flavour experience. Iced Tea & Lemonade each served by the litre. Minimum 25 guests.

Classic Naturally Brewed Iced Tea Bar <i>Garnishes include:</i> - Peach - Mango Puree - Dried Lemon - Simple Syrup	Vegan/GF	Classic Lemonade Bar <i>Garnishes include:</i> - Charcoal Himalayan Salt - Fresh Mint - Crushed Raspberries - Muddled Peaches - Simple Syrup	Vegan/GF
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To place an exhibitor order or for any menu-related inquiries, please contact the Event Logistics Department at the Toronto Congress Centre at 416.245.5000 or via email at boothorders@torontocongresscentre.com .

Please note that exhibitor booth orders along with full payment must be submitted no later than two weeks before your first booth delivery date.

Menu prices are subject to a 13% HST and a 22% facility and administration fee. Menus are valid until December 31, 2025. Prices are subject to change without notice.

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## Snackables

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Sliced Melon, Pineapple w/ Strawberries <i>(Priced in increments of 50 servings)</i>	Vegan/GF	5/pp
Trail Mix	Vegan   GF	48/doz
Salted Pretzels	Vegetarian	48/doz
House Made Kettle Chips	Vegan   GF	48/doz
Biscotti <i>(contains nuts)</i>	Vegetarian	49/doz
Mini Two Bite Muffins w/ Fruit Preserves <i>(per selection)</i>	Vegetarian	58/doz
- Loaded Blueberry Crumble Muffin		
- Carrot & Cinnamon Muffin		
- Bran & Raisin		
- Cornmeal Muffin	Vegan/GF	
Mini Two Bite Danishes <i>(per selection)</i>		58/doz
- Decadent Cinnamon Brioche		
- Raspberry Crown		
- Maple Pecan		
- Apple Coronet		
Warm Apple Turnovers	Vegetarian	58/doz
Custard Fruit Danish	Vegetarian	58/doz
Pain au Chocolat	Vegetarian	58/doz
Butter Croissant w/ Fruit Preserves & Butter	Vegetarian	78/doz
Mixed & Salted Nuts	Vegan	78/doz
Individual Crudités w/ Hummus	Vegan   GF	96/doz
Warm Brie Shaved Smoked Turkey & Grain Mustard Croissant		132/doz

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## The Cheese Board

15

Priced per person. Minimum 25 guests

*Selection may change based on availability*

Le Cendrillon

Semi-soft Surfaced Ripened Ash covered Goat Cheese

Cantonier

Firm Surface Ripened Cheese w/ Washed Rind

Bleubry

Triple Cream Brie Cheese w/ Blue Vein

Sir Laurier d'Arthabaska

Washed Rind - Soft Ripened Cheese

Cendré De Lune

Triple Cream Brie Cheese -Vegetable Ash

Caprano Vieilli Aged

Firm 18-month Goat Cheese

Seedless Grapes

Water Crackers

French Baguette

Truffle Honey

Rainforest Crisps

Vegan | GF

Vegan

Vegan

Vegetarian | GF

GF

## Charcuterie

15

Priced per person. Minimum 25 guests

Genoa Salami, Mortadella, Bresaola, Prosciutto, Capicola

GF | DF

House Smoked Pastrami Turkey Breast

GF | DF

Grain Mustard, Cranberry Mustard, Pickled Onions

Vegan | GF

Crostini & Soft Rolls

Rainforest Crisps

GF

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## Nigiri

18

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Priced per person. Sold by the platter, each platter serves 12 ppl

Salmon	GF   DF
Tuna	GF   DF
Shrimp	GF   DF
Egg	Vegetarian   GF
Tamari Soy	Vegan/GF

## Tramezzini

11

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Priced per person. Sold by the platter, each platter serves 10 ppl

Egg Salad & Cucumber  
Tuna, Celery & Lemon  
Classic Chicken Salad  
Roasted Zucchini & Tomato  
Spiced House Kettle Chips (*served in bowl*)

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## The Snack Bar

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Priced per person. Minimum of 25 guests

Individually Packaged:

Fresh Popped Popcorn  
Chocolate Covered Pretzels  
Jerk Spiced Kettle Chips

Vegan | GF  
Vegetarian  
Vegan | GF

## Hot Chocolate Station

15

Priced per person. Minimum of 25 guests

One attendant included per 100 ppl. \$265 station setup fee applies per 100 ppl.  
Maximum service time is two hours.

Fine Roasted Coco Beans Grounded Live

Selection of Liqueur Infused Creams:

- Baileys
- Tia Maria
- Mozart Chocolate Cream

Garnishes include:

Whipped Cream  
Mini Marshmallows  
Chocolate Shavings

Vegetarian | GF  
Vegan | GF

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## Gelato Shop Station

Vegetarian

16

Priced per person. Minimum of 25 guests

*Attendant labour fee applies at \$67/hour per attendant per station (minimum four hours) and must include one hour for setup/dismantle. Number of stations and attendants are based on timelines and expected attendance.*

Vanilla Bean & Chocolate Gelato

Vegetarian | GF

Garnishes include:

Warm Caramel Sauce & Chocolate Sauce

GF

Crumbled Biscotti

Vegetarian

Shaved Chocolate

Vegan | GF

Whipped Cream

Vegetarian | GF

## Host Bar

*Host bar service can be arranged with Show Management approval. A bar set-up fee of \$265.00 applies per host bar plus HST. Should net bar sales consumption be less than \$650.00 per bar, a bartender labour fee of \$67.00/hour per attendant will apply (minimum 5 hours). Booth security also required for any alcohol service.*

Soft Drink	5
Can. Water™	5
Sparkling Can. Water™	5
Juice	5
Non-Alcoholic Beer	9
Domestic Beer	10
Imported Beer	10
Standard Liquor (1oz.)	10
Wine by the Glass	11
Premium Liqueurs (1oz.)	12
Premium Liquor (1oz.)	16

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## TCC Signature Cocktails

16

*Host bar service can be arranged with Show Management approval. Upfront guarantee required for each item. Minimum of 25 per selection. Zero proof versions are available upon request. A bar set-up fee of \$265.00 applies per host bar plus HST. Booth security also required for any alcohol service.*

### Cosmo

Dirty Devil Vodka, Cointreau, Lime Juice, Cranberry Juice

### Espresso Martini

Dirty Devil Vodka, Coffee Liquor, Cold Brew, Simple Syrup  
*Whole Coffee Beans for Garnish*

### Floradora

Botanist Gin, Lime Juice, Simple Syrup, Ginger Beer  
*Raspberries for Garnish*

### Margarita

Cazadores Tequila, Cointreau, Lime Juice  
*Salt for Garnish*

### Mimosa

Grapefruit, Orange or Pineapple Juice, Prosecco

### St. Remy Sangria

St-Remy VSOP, Lime Juice, Grape Juice, Red Wine, Ginger Ale

### Santorini Punch

Metaxa, Simple Syrup, Lime Juice, Bitters

### Southside

Botanist Gin, Lemon Juice, Simple Syrup, Soda  
*Mint for Garnish*

### The Bennett

Botanist Gin, Lime Juice, Simple Syrup, Bitters

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## Free Spirited

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### Blood Orange Spritz

Blood Orange Juice, Caramelized Clementine, Soda  
*Sage Leaf for Garnish*

### Mango Mule

Cucumber, Honey Syrup, Mango Puree, Lime Juice, Ginger Beer

### Mint Basil Limeade

Lime Juice, Soda, Simple Syrup  
*Basil & Mint for Garnish*

### White Tea Lemonade & Passion Fruit

Lemonade & Passion Fruit Juice, White Tea, Honey Syrup, Soda  
Salt / Brown Sugar / Chili Powder, for Rim  
*Mint Leaf for Garnish*

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