



RETAIL BOOTH MENU

Minimum order is \$75.00 except where otherwise indicated

Beverages

Freshly Brewed Starbucks Regular & Decaffeinated Coffee <i>Includes Milk & Cream</i>	
25 servings	110
Selection of TEAVANA Teas <i>Includes Lemon, Honey, Milk & 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

2.5-gallon dispenser – serves 50 ppl	120
Lemon Lime or Cucumber Mint	

Brewed Iced Tea & Lemonade Self Serve Bar

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

Classic Naturally Brewed Iced Tea Bar	Vegan GF	Classic Lemonade Bar	Vegan GF
<i>Garnishes include:</i>		<i>Garnishes include:</i>	
- Peach		- Charcoal Himalayan Salt	
- Mango Puree		- Fresh Mint	
- Dried Lemon		- Crushed Raspberries	
- Simple Syrup		- Muddled Peaches	
		- Simple Syrup	

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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 Aug 31, 2026. Prices are subject to change without notice.

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Snackables

Sliced Melon, Pineapple w/ Strawberries (Priced in increments of 50 servings)	Vegan GF	5/pp
Trail Mix	Vegan GF	48/doz
Salted Pretzels	Vegetarian	48/doz
House Made Kettle Chips	Vegan GF	48/doz
Biscotti (contains nuts)	Vegetarian	49/doz
Mini Two Bite Muffins w/ Fruit Preserves (per selection)	Vegetarian	58/doz
- Loaded Blueberry Crumble Muffin		
- Carrot & Cinnamon Muffin		
- Bran & Raisin		
- Cornmeal Muffin	Vegan GF	
Mini Two Bite Danishes (per selection)		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

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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

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

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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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