



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 guests Lemon Lime or Cucumber Mint	120
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Brewed Iced Tea & Lemonade Self Serve Bar

A 'Create Your Own' flavour experience. Served by the litre. Minimum 25 guests.

<u>Iced Teas</u> – Naturally Brewed Classic Orange Pekoe Southern Peach	Vegan GF	<u>Garnish Bar:</u> - Simple Syrup - Oven Dried Lemon Wheels - Mango Puree - Fresh Mint Leaves - Muddled Raspberries
<u>Lemonades</u> – Made w/ Agave Simple Syrup Classic – Tart & Sweet Charcoal Himalayan Salt	Vegan GF	



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Snackables

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		49/doz
Mini Two Bite Muffins w/ Fruit Preserves <i>(per selection)</i> - Loaded Blueberry Crumble Muffin - Carrot & Cinnamon Muffin - Bran & Raisin - Cornmeal Muffin	Vegetarian Vegan GF	58/doz
Mini Two Bite Danishes <i>(per selection)</i> - Decadent Cinnamon Brioche - Raspberry Crown - Maple Pecan - Apple Coronet		58/doz
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 Surface 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

House Smoked Pastrami Turkey Breast

Grain Mustard, Cranberry Mustard, Pickled Onions

Crostini & Soft Rolls

Rainforest Crisps

GF | DF

GF | DF

Vegan | GF

GF



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Nigiri

18

Priced per person. Sold by the platter - each platter serves 12 guests.

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 guests.

Egg Salad & Cucumber
Tuna, Celery & Lemon
Classic Chicken Salad
Roasted Zucchini & Tomato

Spiced House Kettle Chips (*served in a bowl*)

The Snack Bar

13

Priced per person. Minimum of 25 guests.

Individually Packaged:

Fresh Popped Popcorn	Vegan GF
Chocolate Covered Pretzels	Vegetarian
Jerk Spiced Kettle Chips	Vegan GF



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Hot Chocolate Station

18

Priced per person. Minimum of 25 guests.

*One attendant included per 100 ppl. \$295 station setup fee applies per 100 ppl.
Maximum service time is two hours.*

European Style Hot Chocolate – Homemade Rich & Thick
From Swiss Dark Chocolate & Ontario Cream

Vegetarian | GF

Garnishes include:

Whipped Cream

Mini Marshmallows

Chocolate Shavings

Coffee Essences

Caramel Sauce

Vegetarian | GF

Vegan | GF

Add a Generous Pour to Make it Après:

Baileys Irish Cream – Irish Whiskey & Cream

Tia Maria – Coffee & Rum Cream

Cognac – Ugni Blanc Grapes aged in French Oak

6/shot

Gelato Shop Station

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

Crumbled Biscotti

Shaved Chocolate

Whipped Cream

GF

Vegetarian

Vegan | GF

Vegetarian | GF



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Host Bar

Host bar service can be arranged with Show Management approval. A bar set-up fee of \$295.00 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 – Heineken O.O	8
Non-Alcoholic Beer – Guinness O.O	10
Domestic Beer	10
Imported Beer	12
Wine by the Glass	11
Standard Liquor (1oz.)	10
Premium Liqueurs (1oz.)	12
Premium Liquor (1oz.)	16

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 \$295.00 applies per host bar plus HST. Booth security also required for any alcohol service. Free Spirited versions available upon request.

Cosmo

Dirty Devil Vodka, Cointreau, Lime Juice, Cranberry Juice
Lime for Garnish

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



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TCC Signature Cocktails cont'd

16

Mimosa

Grapefruit, Orange or Pineapple Juice, Prosecco
Orange for Garnish

St. Remy Sangria

St-Remy VSOP, Lime Juice, Grape Juice, Red Wine, Ginger Ale
Orange and Berries for Garnish

Santorini Punch

Metaxa, Simple Syrup, Lime Juice, Bitters
Lime for Garnish

Southside

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

The Bennett

Botanist Gin, Lime Juice, Simple Syrup, Bitters
Lime for Garnish

Free Spirited

13

Blood Orange Spritz

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

Mango Mule

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

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