FABTECH Canada Bistro

Event: FABTECH Canada - 2016 Dates: March 22, 2016 to March 24, 2016

Dear Exhibitor,

Re: FABTECH Canada Bistro

Welcome to the Toronto Congress Centre.

We understand how important spending time with your staff and /or your clients is during the FABTECH Canada Show, and what better way to do that then to sit down at the FABTECH Canada Bistro. To this effect the Toronto Congress Centre is pleased to offer you the following services:

- The ability to make reservations in the FABTECH Bistro
- Bistro will operate daily from 11 am 2 pm
- Buffet Menu themed daily

<u>Tuesday March 22 – FABTECH Canada Bistro</u> Taste of Ontario

Creamy Tomato & Basil Bisque Bradford Crispy Tortilla & Sour Cream Ontario Cobb Salad, Smoked Cheddar & Chicken, Hot House Tomatoes and St. David's Peppers Creamy Guacamole

Road House Cole Slaw Vinaigrette

Country Pot Roast, Button Mushrooms, Roasted Carrot & Caramelized Onions - Rich Red Wine Sauce

Lake Huron - Lake Trout Fillet, Dill & Caper Sauce

Stuffed Spinach Whole Wheat Crepes

Simcoe County Roasted Vegetables & Rooster Potatoes

Mennonite Deep Dish Apple Crumble Pie

Ripe Mellon with Lemongrass

Ontario's Ace Bakery Rolls with Butter

Freshly Brewed Starbucks Blonde Roast & Decaffeinated Coffee Selection of Tazo Teas with Fresh Lemon, Honey, Cream & Milk

FABTECH Canada Bistro

Wednesday March 23 – FABTECH Canada Bistro Taste of Italy

Minestrone with Warm Garlic Toast & Parmesan

Vine Ripened Tomatoes with Buffalo Mozzarella & Basil Lemon & Orzo Pasta Salad

Spinach & Ricotta Cannelloni, Gorgonzola & Sundried Tomato Cream Breast of Chicken Cacciatore – Grandmother Style Creamy Polenta with Asiago & Roast Garlic Roasted Zucchini with Thyme

> Classic Tiramisu with Biscotti Crumble Cantaloupe &Sweet Balsamic Reduction Warm Rosemary Foccacia & Butter

Freshly Brewed Starbucks Blonde Roast & Decaffeinated Coffee Selection of Tazo Teas with Fresh Lemon, Honey, Cream & Milk

<u>Thursday March 24 – FABTECH Canada Bistro</u> Taste of the South

Tortilla Soup with Spicy Buttermilk Crumble Roasted Peaches & Cream Corn, Red Onion & Broccoli – Ancho Chile Dressing Chopped Salad, Tomato, Cucumber, Bell Peppers, Roasted Chicken – Citrus Dressing

> Southern Fried Chicken Battered Fillets of Haddock Wax Beans with Roasted Chillies Buttermilk Mashed Potato

Lemon and Mile High Meringue Pie Corn Bread & Butter

Freshly Brewed Starbucks Blonde Roast & Decaffeinated Coffee Selection of Tazo Teas with Fresh Lemon, Honey, Cream & Milk

To reserve you table please fill out attached form and send it back to confirm your reservation.

FABTECH Canada Bistro

If you would like to make reservations for your group on any or all of the show days, please fill out the attached form and email it or fax it to our Event Logistics Department:

Email: DDimanno@torontocongresscentre.com Fax: (416) 245-3046 Attention: Diana Dimanno

We look forward to welcoming you to the Toronto Congress Centre.

Sincerely,

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Nick Lapiccirella Director, Event Management

FABTECH Canada Bistro

Event: FABTECH Canada - 2016		Dates: March 22 – 24, 2016		
Contact Name:		Booth Number(s):		
Company Name:		E-Mail:		
Address:			City/Prov:	
Postal/Zip Code:	Phone #:		Fax #:	

NOTE:

- Menu changes daily, see menus listed above
 - Monies will be refunded should the Bistro not meet its minimum requirements

Tuesday March 22 – FABTECH Canada Bistro - Taste of Ontario Menu

Number of people in your reservation	x	x \$35	=\$
Time of reservation $(11 \text{ am} - 2 \text{ pm})$			

Wednesday March 23 - FABTECH Canada Bistro - Taste of Italy Menu

Number of people in your reservation	x	x \$35	=\$
Time of reservation (11 am -2 pm)			

Thursday March 24 - FABTECH Canada Bistro - Taste of the South

Number of people in your reservation	x	x \$35	=\$
Time of reservation (11 am – 2 pm)			

Three day package reservation (Taste of all three buffets)

Number of people in your reservation (three day package)		ation (three	x	x \$100	=\$	_	
Time of reservation (11 am – 2 pm)		om)					
TOTAL (includes HST and service charge)	=\$						
Payment Info	ormation						
All orders must be received and paid in full prior to Monday March 14, 2016. A 20% surcharge will be added to all orders received after this date. Incomplete orders cannot be processed. The Toronto Congress Centre reserves the right to adjust orders not calculated accurately or received after the deadline date. Bank transfers add \$25.00 bank charge to your payment.							
Please choose a method of payment: (Cheques payable to Toronto Congress Centre)							
Cheque	🗆 Visa	□ MasterCare	d 🗆 Ame	x Tota	Total Amount to be Charged:		
Card Number:				Expi	Expiry:		
Card Issued To:							
Signature:							

FABTECH Canada Bistro