



Bring It To Me

Exhibitor Hospitality

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Welcome...



Welcome to the Las Vegas Convention Center. As your enthusiasm grows as you draw nearer to the show, my team and I are dedicated to creating a lasting impression for you and your guests.

Our passion for food and enthusiasm for creating a dining experience has inspired the creation of this special menu with a variety of fantastic tantalizing food creations to complement your experience at the Las Vegas Convention Center.

Stand out in the crowd by providing your customers a reception with epicurean delights with live action cooking stations and quality ice presentations with our chef's special attention. A wide variety of spirits and specialty beverages will extinguish almost any kind of thirst.

Whatever your culinary expectations are, we are more than eager to enhance and exceed your expectations to deliver a superior service by ARAMARK'S world-class catering services at the Las Vegas Convention Center.

Andrew Atwell
Executive Chef

Stand out in the Crowd with these Specialty Items...

	Advance Purchase	Show Price
<p>Logo Bottled Water</p> <p>What better way to get your product and/or company name into everyone's hands!</p> <p>Available in 20 oz, 16.9 oz or 12 oz bottles (24 bottles per case). Minimum order of 25 cases</p> <p><i>* Due to the nature of this product, camera ready artwork (EPS format preferred) must be received by ARAMARK no later than 60 days prior to your event.**</i></p>	POA	N/A
<p>Logo Sheet Cake</p> <p>Full Sheet – serves 90 Half Sheet – serves 45</p> <p>Display Your Company's Logo!</p> <p>A great advertising tool when celebrating a company anniversary or new product launch!</p> <p><i>* Food server recommended (additional cost)</i></p>	\$250.00 \$130.00	\$275.00 \$143.00
<p>Antique Popcorn Machine</p> <p>(Attendant recommended)</p> <p>67"H X 34"W X 26"D</p> <p><i>* Requires 110 volt, 20 amp electrical hook-up</i></p>	\$175.00	\$192.50
<p>Tabletop Popcorn Machine</p> <p>(Attendant recommended)</p> <p>26"H X 22"W X 18"D</p> <p><i>* Requires 110 volt, 20 amp electrical hook-up</i></p>	\$75.00	\$82.50
<p>Popcorn Packs</p> <p>Individual packages of popcorn kernels, oil and seasoning. (Includes popcorn bags)Serves 240 guests</p>	\$165.00	\$181.50
<p>Portable Convection Cookie Oven – per day</p> <p>(Attendant recommended)</p> <p>12"H X 20"W X 20"D</p> <p><i>* Requires 110 volt, 20 amp electrical hook-up</i></p>	\$50.00	\$55.00
<p>Otis Spunkmeyer Cookie Dough</p> <p>Your choice of chocolate chip, oatmeal raisin, peanut butter or white chocolate macadamia nut dough. Serves 240 cookies</p>	\$175.00	\$192.50

Hot Beverages...

	Advance Purchase	Show Price
Starbucks Coffee Kit – serves 100	\$235.00	\$258.50
This "Make It Yourself" coffee kit contains a coffee machine, regular coffee packages, and a selection of Tazo tea bags accompanied by appropriate condiments.		
A la Carte Decaf Packages (each)	\$18.00	\$20.00
<i>* Requires 115 Volt, 5 Amp Electrical Hook-Up</i>		
Starbucks Coffee Kit Replenishment	\$235.00	\$258.50
Starbucks Brewed Coffee	\$105.00	\$115.50
Accompanied by appropriate condiments Regular or Decaf Per 2.5 Gallons – 40 Cups		
Tazo Tea Selection	\$105.00	\$115.50
Accompanied by appropriate condiments Per 2.5 Gallons – 40 Cups		
Antique Brass Espresso Machine – one day rental	\$595.00	\$654.50
Additional day	\$495.00	\$544.50
Additional barista labor - per hour	\$45.00	\$45.00
Offer your guests a hot freshly-made espresso, cappuccino, latte or mocha as you discuss the business of the day.		
One barista attendant included for up to six hours per day <i>* Requires 2 DEDICATED 110 volt, 20 amp electrical hook-ups & a 42" eight-foot skirted table</i>		
Additional Gourmet Espresso Coffee – serves 50	\$125.00	\$137.50
This item must be ordered to accompany espresso machine. Kit includes coffee, chocolate syrup, whipping cream and two gallons of milk Accompanied by appropriate condiments		

Cold Beverages...

Cases contain 24 beverages

Water

	Advance Purchase	Show Price
"Only Vegas" – 20 oz bottled water per case	\$43.00	\$43.00
Aquafina - 12oz bottled water per case	\$43.00	\$43.00
Evian or Perrier - 12oz bottled water per case	\$62.00	\$68.00
Cold Water Cooler - per day*	\$35.00	\$38.50
Culligan 5 gallon water - per jug	\$26.00	\$29.00

* Requires 1 DEDICATED 110 volt, 20 amp electrical hook-up

Juice

Fresh orange juice - per gallon	\$49.00	\$54.00
Assorted 10 oz bottled juice - per dozen <i>Apple, Cranberry & Orange</i>	\$36.00	\$36.00
Milk ½ pints - per dozen	\$25.00	\$27.50

Soft drinks & flavored beverages

Assorted 12 oz soft drinks - per case <i>Pepsi, Diet Pepsi, Mountain Dew & Sierra Mist</i>	\$60.00	\$60.00
Gatorade - assorted flavors per case	\$78.00	\$78.00
Iced Tea - per 2.5 gallons	\$82.00	\$90.50
Lemonade - per 2.5 gallons	\$82.00	\$90.50
Fruit Punch - per 2.5 gallons	\$82.00	\$90.50
Mango-Passion Fruit Lemonade – per 2.5 gallons	\$90.00	\$99.00
Watermelon-Kiwi Lemonade – per 2.5 gallons	\$90.00	\$99.00
Classic Lemonade – per 2.5 gallons	\$90.00	\$99.00

Breakfast...

Good Morning Las Vegas!

Assortment of fresh pastries & breakfast breads, bottled fruit juices, Starbucks coffee (regular & decaf) and tea. Butter, assorted preserves and coffee/tea condiments included

Advance Purchase	Show Price
For 10 - \$115.00	\$125.50
For 20 - \$220.00	\$241.00

Croissant Omelet Breakfast Sandwiches

Cheese omelet topped with cured ham on a delicious butter croissant accompanied by assorted bottled fruit juices, Starbucks coffee (regular & decaf) and tea. Vegetarian option available upon request

For 12 - \$180.00	\$198.00
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All American Breakfast

Fluffy scrambled eggs topped with chives, tomatoes and cheddar cheese, potatoes O'Brien, crispy bacon strips, biscuits, butter and preserves accompanied by assorted bottled fruit juices, Starbucks coffee (regular & decaf) and tea

For 10 - \$160.00	\$176.00
For 20 - \$320.00	\$352.00

French Toast Corner

Citrus brioche French toast with dried fruit compote and maple syrup served with breakfast sausage links accompanied by assorted bottled fruit juices, Starbucks coffee (regular & decaf) and tea

For 10 - \$170.00	\$187.00
For 20 - \$340.00	\$374.00

Fresh Breakfast Pastries

Assorted fresh baked pastries, muffins and scones served with butter and preserves

For 10 - \$35.00	\$38.50
For 20 - \$70.00	\$77.00

Bagels - By the Dozen

Assorted freshly baked bagels with a variety of toppings served with butter, cream cheese and preserves

\$34.00	\$37.50
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Smoked Salmon & Bagels

Assorted freshly baked bagels with a variety of toppings filled with smoked salmon, Bermuda onions, vine-ripe tomatoes, capers, herbed chive cream cheese, whipped butter and sliced eggs

For 10 - \$160.00	\$176.00
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Donuts Assorted By The Dozen

\$34.00	\$37.50
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Fresh Seasonal Sliced Fruit Tray

Pineapple, watermelon, honeydew, cantaloupe and seasonal berries

For 20 - \$110.00	\$121.00
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Whole Fresh Fruit

Chef's seasonal selection of fresh fruit

For 10 - \$20.00	\$22.00
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Yoplait Yogurt - Assorted Flavors

For 12 - \$36.00	\$39.75
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Sandwich Platter Lunches...

All platters are accompanied with assorted bagged chips

	Advance Purchase	Show Price
Arugula Grilled Chicken Ciabatta	For 10 - \$165.00	\$180.50
Sliced grilled chicken, ripe tomatoes, baby greens, smoked provolone, caramelized onions, with arugula	For 20 - \$310.00	\$340.00
Vegetable Wrap Platter	For 10 - \$145.00	\$158.50
Flavored tortillas stuffed with feta cheese, spinach, tomatoes, Roasted red peppers, caramelized onions, carrots and herbed cream cheese spread	For 20 - \$280.00	\$307.00
Chicken Caesar Wrap Platter	For 10 - \$155.00	\$169.50
Grilled chicken breast, hearts of romaine and shredded parmesan rolled into flavored tortillas with creamy caesar dressing	For 20 - \$300.00	\$329.00
Corner-Deli Sandwich Platter	For 10 - \$175.00	\$191.50
Assorted deli sandwiches with gourmet spreads served on artisan breads including roast beef and cheddar, ham and Swiss, turkey and provolone with lettuce, tomatoes, pickles and appropriate condiments	For 20 - \$340.00	\$373.00
Roast Turkey On Foccacia	For 10 - \$170.00	\$186.00
Sliced roasted turkey, provolone cheese, pesto aioli, ripe tomato & leaf lettuce served on herbed foccacia	For 20 - \$330.00	\$342.00
"Big Daddy" Roast Beef Hoagie	For 10 - \$180.00	\$197.00
French baguette bread with sliced oven roasted Angus beef, Wisconsin cheddar cheese, horseradish spread, romaine lettuce and ripe tomato	For 20 - \$350.00	\$384.00

Salads...

	Advance Purchase	Show Price
Insalata Caprese		
Seasonal grape tomatoes, fresh mozzarella cheese and chiffonade of basil all tossed with balsamic vinaigrette	For 10 - \$60.00 For 20 - \$120.00	\$66.00 \$132.00
New Potato Salad		
Classic potato salad made with baby red potatoes and a creamy dill dressing	For 10 - \$45.00 For 20 - \$90.00	\$49.50 \$99.00
Harvest Greens Salad		
Seasonal mixed greens tossed with gorgonzola cheese, candied walnuts and dried fruit served with garlic croutons and house vinaigrette	For 10 - \$55.00 For 20 - \$110.00	\$60.50 \$121.00
Chicken Caesar Salad		
Grilled chicken breast on a bed of romaine lettuce, garlic croutons and shredded parmesan cheese with a classic Caesar dressing	For 10 - \$68.00 For 20 - \$135.00	\$74.75 \$148.50
Greek Salad		
Hearts of romaine with roma tomatoes, cucumbers, feta cheese and kalamata olives accompanied by a balsamic vinaigrette	For 10 - \$55.00 For 20 - \$110.00	\$60.50 \$121.00
Penne Pasta Salad		
Penne pasta with sun dried tomatoes, shredded parmesan cheese and garden vegetables with an Italian vinaigrette	For 10 - \$50.00 For 20 - \$100.00	\$55.00 \$110.00

Hot Lunch Entrées...

All lunch entrées are designed to serve 20 guests.
We recommend food servers for more than 20 guests.

	Advance Purchase	Show Price
Tre Formaggio Ravioli Three cheese ravioli with roasted tomato ragout, accompanied by rustic Tuscan breads and roasted vegetables	\$350.00	\$385.00
Savory Sausage Sampler A delicious trio of bratwurst, knockwurst and Polish sausage with sauerkraut, caramelized onions, yellow and spicy brown mustards, deli-style hoagie rolls and assorted bagged chips	\$250.00	\$275.00
Southern Barbeque Mouth-watering "pulled" pork, smoked in-house with apple and hickory woods, dressed with our tangy BBQ sauce, served on Kaiser rolls accompanied by Carolina-style coleslaw and assorted bagged chips	\$250.00	\$275.00
Mediterranean Grilled Chicken Kabobs Yogurt marinated chicken served with lemon and artichoke orzo pasta salad and tzatziki sauce	\$300.00	\$330.00
Prime Rib Steak Sandwich Sliced and grilled rib eye roast served with sautéed mushrooms and caramelized onions, provolone cheese, French rolls and assorted bagged chips	\$360.00	\$396.00

Boxed Lunches...

All served with whole fruit, bagged chips, dessert & bottled water.
There is a 5-box minimum order per selection

Chicken Caesar Salad

Sliced grilled chicken served with hearts of romaine, parmesan cheese, seasoned croutons and creamy Caesar dressing

**Advance
Purchase**

\$21.00

**Show
Price**

\$23.50

Vegetarian Wrap

Flavored tortillas stuffed with brie cheese, spinach, tomato, roasted red peppers, caramelized onions, carrots and herbed cream cheese spread

\$21.00

\$23.50

Chicken Caesar Wrap

Flavored tortillas filled with grilled chicken breast, hearts of romaine, parmesan cheese and creamy Caesar dressing

\$21.00

\$23.50

Roast Turkey on Foccacia

Sliced roasted turkey, provolone cheese, pesto aioli, tomato and leaf lettuce served on foccacia bread

\$21.00

\$23.50

Honey Ham and Swiss on Ciabatta

Honey basted ham, Swiss cheese, tomato and leaf lettuce served on Ciabatta bread

\$21.00

\$23.50

"Big Daddy" Roast Beef & Cheddar Hoagie

French bread topped with roast beef, cheddar cheese, horseradish spread, tomato and leaf lettuce

\$21.00

\$23.50

Bento Box

Chicken teriyaki with white rice, yakisoba noodles with vegetables, salmon inari, thai slaw with rice wine vinaigrette and cucumber salad & bottled water

\$31.00

\$34.50

Snacks...

	Advance Purchase	Show Price
Salsa Time! (serves 10) Tri-Color Tortilla Chips, Guacamole, & Salsa	\$25.00	\$27.50
Homemade Kettle Classics (serves 10) Seasoned house made Kettle Chips with French onion dip	\$28.00	\$30.75
Planters salted or honey roasted peanuts (2.5 pound units)	\$40.00	\$44.00
Individual bags of pretzels (serves 10)	\$21.00	\$23.25
Assorted chip variety (serves 10) Individual bags of Doritos, Cheetos, KC Masterpiece BBQ & Lays Classic potato chips	\$21.00	\$23.25
Snack mix (per pound)	\$17.00	\$18.75
Jaw Breaker! Everything you need to keep that reception desk candy dish full, including the candy dish! Five one pound bags of Jolly Rancher Hard Candy, peppermints, Hershey's Miniatures, assorted Sour Balls & Root Beer Barrels	\$65.00	\$71.50
Assorted dessert bars (serves 12)	\$46.00	\$50.75
Fudge Brownies (serves 12) Please let us know if you wish nutless fudge brownies	\$40.00	\$44.00
Colossal Cookies (serves 12) Chocolate Chip, Peanut Butter, Oatmeal Raisin & White Chocolate Macadamia Nut	\$32.00	\$35.25
Novelty Ice Cream Bars Assortment of 24 including: Heath Bar, Strawberry Shortcake, "The Champ" Drumstick & crunch bar <i>* Requires Ice Cream Freezer Rental</i>	\$69.00	\$75.75

Intermezzo...

These platters are designed to serve 20 guests

	Advance Purchase	Show Price
Bruschetta & Tapenade Assortment Toasted baguette slices served with olive and caper tapenade and topped with a tomato and basil salsa	\$75.00	\$82.50
Fresh Seasonal Fruit Tray Pineapple, watermelon, honeydew, cantaloupe and seasonal berries	\$110.00	\$121.00
International Cheese Platter International & domestic cheeses garnished with fruit served with gourmet crackers and lavosh	\$140.00	\$154.00
Garden Fresh Vegetable Crudités Seasonal vegetable display including carrots, celery sticks, sweet bell peppers, cherry tomatoes and a roasted red pepper dip	\$100.00	\$110.00
Roasted Vegetable Display Grilled balsamic marinated vinaigrette marinated baby carrots, celery sticks, Bermuda onions, plum tomatoes, yellow squash and zucchini	\$110.00	\$121.00

Action Stations...

Action Stations are designed for a minimum of 50 guests unless otherwise indicated.

Prices are on a per person basis.

Action Stations are designed as an accompaniment - not a full meal. All Action Stations require an ARAMARK Chef - \$165.00 for a 4 hour minimum and an electrical connection. Consult With Your ARAMARK Sales Manager For More Information.

Pasta Bar

A choice of penne pasta or cheese tortellini sautéed with olive oil, garlic, fresh tomatoes, asparagus and mushrooms served with Pomodoro or pesto sauces, Italian bread sticks and shredded parmesan cheese

Advance Purchase

\$10.00

Show Price

\$11.00

Upgrade this service with lobster ravioli and potato gnocchi

+\$4.50

+\$5.00

Southwestern Quesadilla Grill

Fresh flour tortillas filled with zesty shredded chicken, pork carnitas, Jack and cheddar cheese served with guacamole, fresh salsa and pico de gallo, sour cream and jalapeño peppers

\$9.00

\$10.00

Upgrade this service with Bay Shrimp and carne asada style steak

+\$2.50

+\$2.75

Asian Infused Seared Scallops & Prawns

Pan seared scallops and jumbo prawns seasoned with ginger, garlic and Thai spices served with lemongrass ginger scented rice, baby bok choy and Asian dipping sauces

\$14.00

\$15.50

Herb Roasted Breast of Turkey – Carvery

Presented with assorted gourmet rolls, cranberry relish and appropriate condiments. This item serves 20 guests

\$195.00

\$214.50

Roast New York Strip of Beef – Carvery

Served with a selection of gourmet rolls, natural au jus, stone ground mustard and creamy horseradish. This item serves 30 guests

\$390.00

\$429.00

Individual Hors d'Oeuvres...

Prices based on a per item basis.

These items are sold in increments of 50 pieces.

	Advance Purchase	Show Price
Chilled		
Iced jumbo shrimp served with spicy cocktail sauce and lemon wedges	\$5.00	\$5.50
Beef tenderloin crostini - with gorgonzola mousse, caramelized onion and roasted red pepper coulis	\$5.50	\$6.00
Mediterranean skewer - marinated kalamata olives, mozzarella cheese, artichoke hearts and cherry tomatoes	\$4.50	\$5.00
Snow crab claws with horseradish cocktail sauce and lemon aioli	\$5.00	\$5.50
Salmon pinwheels - smoked salmon with herb cream cheese topped with domestic caviar and lemon on baguette round	\$4.50	\$5.00
Assorted sushi and sashimi - with soy sauce, pickled ginger and wasabi	\$5.50	\$6.00
Chocolate dipped strawberries	\$4.00	\$4.50
Assorted truffles	\$4.00	\$4.50
Warm		
Gorgonzola stuffed red potatoes	\$4.50	\$5.00
Breaded chicken tenders – plain or buffalo with ranch dressing	\$3.50	\$3.75
Chicken pot stickers with sesame-soy ginger sauce	\$3.50	\$3.75
Tempura battered shrimp with tiger sauce	\$4.25	\$4.75
Crab cake bites – served with remoulade sauce	\$4.25	\$4.75
Teriyaki beef brochettes	\$4.50	\$5.00
Teriyaki chicken brochettes	\$4.50	\$5.00
Petite beef wellingtons with béarnaise sauce	\$4.50	\$5.00
Mushroom Duxelle in Phyllo	\$3.50	\$4.00
Petite smoked chicken quesadilla	\$4.50	\$5.00

Hosted Bar Packages...

The below Bar Packages can be customized to exceed your guest's expectations. (Packages may be upgraded to include any sprits listed on the menu by purchasing the desired spirits by the liter). Also, don't forget to inquire about our specialty cocktail program that will allow you work to with our in-house mixologist to create a specialty cocktail customized for your event!

Portable Bar Fronts are available on a first come first served basis. Exhibitors are required to provide one 8 foot skirted table for a back bar. Once our bar front inventory is depleted, exhibitors must also supply a bar front table. ARAMARK reserves the right to substitute spirits of same type and similar quality and price.

All hosted bars are based on a consumption basis, unless otherwise contracted. A guaranteed minimum sales threshold of **\$650.00(++)** per bar per four hours is required. If the minimum guarantee is not met, you will be charged the minimum sales threshold of **\$650.00(++)**.

“The Lounge” Standard Hosted Bar

Vodka	Smirnoff or Skky
Rum	Bacardi Silver
Gin	Bombay Sapphire
Whiskey	Jim Beam or Jack Daniels, Canadian Club
Scotch	Cutty Sark
Tequila	Sauza or Jose Cuervo Gold
Brandy	Christian Brothers
Beers	Bud, Bud Light, Miller Lite, Corona, Heineken or Beck's
Wine	Robert Mondavi Woodbridge Chardonnay, Cabernet and Woodbridge White Zinfandel

Charge per drink:

Cocktails	\$6.50
Domestic/Import Beer	\$5.00/\$6.00
Wine by the Glass	\$5.50
Assorted Soft Drinks	\$2.50
Bottled Water	\$2.75

“The Club” Premium Hosted Bar

Vodka	Absolut or Stolichnaya
Rum	Captain Morgan and Bacardi Silver
Gin	Bombay Sapphire or Tanqueray
Whiskey	Jameson, Jack Daniels, Makers Mark, Crown Royal, Dewar's
Tequila	Jose Cuervo 1800
Brandy	Remy VS
Cordials	Baileys Irish Crème
Beers	Bud, Bud Light, Miller Lite, Corona, Heineken or Beck's, Fat Tire or Sierra Nevada
Wines	Columbia Crest 2 Vines Chardonnay and Cabernet, Woodbridge White Zinfandel

Charge per drink:

Cocktails	\$7.00
Domestic/Import Beer	\$5.00/\$6.00
Wine by the Glass	\$6.00
Assorted Soft Drinks	\$2.50
Bottled Water	\$2.75

Cash Bar and Cash/Ticket Bar Packages...

A cash bar or cash/ticket bar has a guaranteed minimum sales threshold of **\$950.00(++)** per bar per four hours. If the minimum guarantee is not met, you will be charged the difference between the actual cash sales and the minimum of **\$950.00(++)**. All bars are based on a consumption basis, unless otherwise contracted.

Portable Bar Fronts are available on a first come first served basis. Exhibitors are required to provide one 8 foot skirted table for a back bar. Once our bar front inventory is depleted, exhibitors must also supply a bar front table. ARAMARK reserves the right to substitute spirits of same type and similar quality and price.

“The Club” Premium Cash Bar or Cash/Ticket Bar

(Cash bars require 110v electrical drop for each bar's register)

Vodka	Absolut or Stolichnaya
Rum	Captain Morgan and Bacardi Silver
Gin	Bombay Sapphire or Tanqueray
Whiskey	Jameson, Jack Daniels, Makers Mark, Crown Royal, Dewar's
Tequila	Jose Cuervo 1800
Brandy	Remy VS
Cordials	Baileys Irish Crème
Beers	Bud, Bud Light, Miller Lite, Corona, Heineken or Beck's, Fat Tire or Sierra Nevada
Wines	Columbia Crest 2 Vines Chardonnay and Cabernet, Woodbridge White Zinfandel

Charge per drink:

- Cocktails \$7.00
- Domestic/Import Beer \$5.00/\$6.00
- Wine by the Glass \$6.00
- Assorted Soft Drinks \$2.50
- Bottled water \$2.75

***Tickets have a blended value of \$6.00 each

Please note if you will provide guests with coupons or drink tickets to be redeemed at the bar:

- All coupons/tickets are redeemable for a single serving beverage.
- All coupons/tickets received by the bartenders remain the property of ARAMARK until a signed invoice of consumption is returned to ARAMARK.
- Please notify ARAMARK in advance if you wish these coupons/tickets to be returned to you.
- Tickets have a blended price value of \$6.00++ for cash/ticket bars.

Beer Selection...

Beer available by the case

Budweiser, Bud Light, Miller Genuine Draft, Miller High Life, Miller Lite, Coors, Coors Light
\$105 case

Heineken, Beck's, Amstel Light, Corona, Pacifico, Dos Equis, Bohemia, Sierra Nevada, Fat Tire,
Pyramid Heffewiesen
\$130 case

Beer by the keg – please note that a bartender is required to dispense kegs. Exhibitor must supply one table at least 3 foot tall with a minimum service area of 4' x 2.5' and capable of supporting 70 pounds.

Budweiser, Bud Light, Miller Genuine Draft, Miller High Life, Miller Lite, Coors, Coors Light
\$375 / keg

Beck's, Dos Equis (Amber or Lager), Bass Ale, Rolling Rock, Samuel Adams, Shiner Bock, Sierra Nevada Pale Ale, Labatt's, Moosehead
\$475 / keg

Guinness Stout
\$550 / keg

****The maximum delivery of unattended beer and wine per day will be 2 drinks per person up to a maximum of two (2) cases of beer or eight (8) bottles of wine. Any order exceeding this quantity will require an ARAMARK attendant.**

Spirit Selection...

Spirits available by the Liter

Vodka

\$140 Smirnoff
\$140 Skky
\$160 Absolut
\$160 Stolichnaya
\$200 Ketel One
\$200 Grey Goose
\$200 Belvedere
\$200 Finlandia

Gin

\$140 Beefeater
\$140 Bombay Sapphire
\$160 Tanqueray

Whiskey

\$160 Jack Daniels
\$180 Maker's Mark
\$160 Crown Royal
\$160 Woodford Reserve
\$140 Canadian Club
\$200 Knobb Creek
\$160 Jameson
\$140 Wild Turkey 101
\$160 Southern Comfort

Rum

\$140 Bacardi Silver
\$140 Bacardi Gold
\$160 Meyers Dark
\$160 Captain Morgan Spiced
\$140 Malibu

Scotch

\$200 Johnny Walker Black
\$200 Glenlivet
\$160 Dewar's
\$140 Cutty Sark

Tequila

\$160 Jose Cuervo Gold
\$180 Jose Cuervo 1800
\$140 Sausa Silver or Gold
\$200 Herradura Silver or Gold
\$200 Patron Silver or Gold

Brandy/Cordials

\$140 Christian Bros Brandy
\$140 Korbel Brandy
\$180 Remy VS & VSOP
\$200 Grand Marnier
\$180 Bailey's Irish Crème
\$160 Amaretto di Saronno
\$160 Kahlua

Wine Selection...

Cellar 1 wines are offered by the individual bottle and may be poured by the glass on hosted bars. Cellar 2, 3 and 4 wines are offered the case (12 bottles).

Cellar 1

	<i>Whites</i>
\$35	Montevina Pinot Grigio
\$32	Mondavi Woodbridge Chardonnay
\$29	Columbia Crest 2 Vines Chardonnay

	<i>Reds</i>
\$37	Turner Road Merlot
\$32	Mondavi Woodbridge Cabernet Sauvignon
\$27	Sutter Home Pinot Noir
\$25	Mondavi Woodbridge Merlot

Cellar 2

	<i>Whites</i>
\$55	Simi Sauvignon Blanc
\$49	Sterling Vintners Selection Chardonnay
\$41	Columbia Crest Grand Estates Chardonnay
\$36	MezzaCorona Pinot Grigio
\$34	Chateau St. Michelle Riesling

	<i>Reds</i>
\$52	Mondavi Private Selection Pinot Noir
\$50	Sterling Vintners Collection Merlot
\$48	Trinchero Family Cabernet Sauvignon
\$45	Aquinas Cabernet Sauvignon

Cellar 3

	<i>Whites</i>
\$70	Chandon Blanc de Noir
\$63	Carneros Buena Vista Chardonnay
\$58	Langwerth Von Simmern Estate Riesling
\$55	Antinori Santa Cristina Pinot Grigio
\$50	Estancia Chardonnay

	<i>Reds</i>
\$72	Chateau St. Michelle Indian Wells Merlot
\$61	Estancia Cabernet Sauvignon
\$58	Ebenezer Shiraz
\$56	Penfolds Thomas Highlands Shiraz

Cellar 4

	<i>Whites</i>
\$170	Moet Nectar Imperial
\$120	Ferrari Carano Chardonnay
\$98	Santa Margherita Pino Grigio
\$72	Franciscan Chardonnay
\$65	Rodney Strong Charlottes Home Vineyard Sauvignon Blanc

	<i>Reds</i>
\$130	Robert Stemmler Carneros Pinot Noir
\$110	Estancia Meritage
\$103	Simi Sonoma Reserve Cabernet Sauvignon
\$98	Franciscan Napa Valley Cabernet Sauvignon

Sparkling Wines & Champagne

\$27	Domaine St Michelle Sparkling Wine
\$39	Korbel Brut Sparkling Wine
\$48	Domaine Chandon Blanc de Noir Sparkling Wine
\$115	Vueve Clicquot Brut NV Champagne
\$130	Moet et Chandon White Star Champagne

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Equipment...

If china service is ordered, it is required that service personnel also be ordered to work in your exhibit. This will allow continual clean-up so that your area remains presentable for the duration of your service.

Full China Service	per setting	\$6.00
Coffee cup, saucer, water glass, dinner plate, fork, knife, spoon and white linen napkin		
China Coffee Service	per setting	\$3.00
Coffee cup, saucer and teaspoon		
China cereal bowl and spoon	per setting	\$3.00
China cocktail plate and fork	per setting	\$3.00
China soup cup and spoon	per setting	\$3.00
Flatware - fork, knife and spoon rolled in a white linen napkin	per setting	\$3.00
Glassware - juice, water, wine, high ball or champagne glasses	each	\$3.00
White Linen Napkin	each	\$1.00
Linen Tablecloth - Sizes: 90" X 90" OR 54" X 120." Colors: Black OR White <i>(Other Colors May Be Available Upon Request)</i>	each	\$10.00
Table Skirting – black only	each	\$55.00

Labor...

All hourly labor classifications are subject to a four-hour minimum per day. This consists of one hour of set-up, two hours of service and one hour of breakdown.

After 8 hours, the hourly rate increases to time & one-half. After 12 hours, the hourly rate increases to double time. Our union service personnel are entitled to two 15 minute and one 30 minute break per 8 hour shift.

If you will need continuous coverage in your booth, you may want to add a second attendant.

Food Server / Runner / Busser	Four hour minimum	\$110.00
	Per hour	\$27.50
Dishwasher / Chef / Bartender	Four hour minimum	\$165.00
	Per hour	\$41.25
Espresso Barista	Per hour	\$45.00
Booth Manager	Per day	\$550.00



Las Vegas Convention Center
3150 Paradise Road
Las Vegas, NV 89109
Toll Free: 800-CATER-11
Tel: 702-943-6910

Important Information

THIS MENU IS DESIGNED FOR USE ON THE EXHIBIT FLOOR. IF YOU ARE PLACING AN ORDER FOR A MEETING ROOM, PLEASE CALL THE SALES DEPARTMENT FOR A BANQUET MENU.

Sponsorship Opportunities

Advertising doesn't have to end with print ads and hanging banners. ARAMARK offers a full range of sponsorship opportunities to get your name out there to convention attendees. From logo cups, napkins or bottled water to employee uniforms and banners at convention cafés and restaurants, ARAMARK can increase your exposure on the exhibit floor and throughout the convention center. Contact your ARAMARK Sales Manager or Convention/Trade Show Manager to discuss the sponsorship possibilities for your event.

Ordering

Please refer to the table below to determine your qualification for discount pricing:

<i>Advanced Purchase Price</i>	More than 30 days prior to your first day of your convention
<i>Show Pricing</i>	Within 30 – 5 business days of your convention commencing
<i>On Site Menu</i>	An on-site specific menu is available for bookings within 5 business days of your convention commencing

Our deadlines allow sufficient time to order, plan and prepare all of your food and beverage needs. All orders are subject to the pricing above.

Booking Amendments & Cancellations

Changes and/or cancellations must be received 5 BUSINESS DAYS in advance of service. No cancellations may be made after that time. Any changes made with less than 3 business days notice must be received prior to 2 p.m. and will be subject to a 20% change fee. Late changes will also be subject to approval by the ARAMARK Sales Department based upon availability of product and staff.

Payment Policy

ARAMARK Corporate Policy requires full payment prior to commencement of services. Additionally, a credit card must be on file for any re-orders made on site. NO EXCEPTIONS.

Special Orders

We have designed this menu through years of experience with exhibitors in mind. However, should you have special menu needs, please feel free to contact our Sales Department. Any variance from this menu, including changes in quantity, menu content, etc., is subject to special pricing.

Service Ware

Due to the restricted amount of space available for booth service catering, most of our customers prefer disposable service. All orders will include the appropriate variety of quality disposable ware at no additional charge. Biodegradable service ware is used where available. If you require china service, please order these items separately. Available items are listed under the "Equipment & Labor" section of the menu. Please Note: If china service is ordered, it is required that service personnel also be ordered for the entire duration of food service. This will allow continual clean-up, so that your area remains presentable throughout the day.

Service Personnel

When ordering ARAMARK personnel for your booth, please plan for one hour each for set-up and break down time. Our union service personnel are entitled to two 15 minute and one 30 minute break per 8 hour shift. Please plan ahead if you will need continuous coverage in your booth. ARAMARK personnel will clean food and beverage related areas. They are not permitted to do general booth cleaning, such as vacuuming, emptying non-food trash, dusting, etc.

Delivery Charge

A \$25.00(++) charge will apply to all original orders of less than \$75.00 per delivery.

All services include appropriate condiments & disposable service ware at no additional charge.



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Tax & Gratuity Charges

All food and beverage pricing is subject to a 19% gratuity and 7.75% sales tax. All equipment and labor charges are subject to a 7.75% sales tax only.

Pricing

All prices are subject to change without prior notification.

Tables & Electrical Requirements

ARAMARK does not provide skirted service tables or electrical hook-ups in your exhibit space, including meeting rooms utilized for exhibits. Please contact the appropriate contractor for those items.

Unauthorized Food & Beverage

ARAMARK is the exclusive caterer for the Las Vegas Convention Center. Absolutely no food or beverage, candy, logo water, etc., are allowed into the Las Vegas Convention Center without approval from, and appropriate waiver/corkage fees paid to ARAMARK.

Alcohol Policy...

As the provider of alcoholic beverages at the Las Vegas Convention Center, ARAMARK takes very seriously the need for responsible and lawful consumption of alcohol and we ask that you do the same.

The maximum delivery of unattended beer and wine per day will be 2 drinks per person up to a maximum of two (2) cases of beer or eight (8) bottles of wine. Any order exceeding this quantity will require an ARAMARK attendant.

All bars are based on a consumption basis, unless otherwise contracted. For Hosted Bars, a guaranteed minimum sales threshold of \$650.00(++) per bar per four hours is required. For Cash Bars or Cash/Ticket Bars, a guaranteed minimum sales threshold of \$950.00(++) per bar per four hours is required. You will be charged the actual consumption or the minimum guarantee - whichever is greater.

The requirements and expectations of any ARAMARK customer with regard to the service of unattended alcoholic beverages at the Las Vegas Convention Center are as follows:

- As a host of all users of your booth or meeting room, you are responsible for the appropriate and lawful consumption of alcohol by your guests. You must ensure that all guests who consume alcoholic beverages in your booth or meeting room are at least TWENTY-ONE (21) years of age or older. We urge that you check proof of age, such as a driver's license, to be certain. In our operations, ARAMARK follows a policy requiring proof of age from anyone appearing to be under the age of 30. We recommend you adopt a similar policy for your booth or meeting room.
- All alcoholic beverages must be consumed within the booth or meeting room. NO alcohol can be removed from the LVCC at any time.
- The consumption of alcoholic beverages by intoxicated guests, or guests appearing to be intoxicated, is prohibited.
- All spirits must be served by ARAMARK personnel.
- Any cocktail servers/models used for service of alcohol must provide ARAMARK with copies of the TAM or TIPS card for these personnel. ARAMARK reserves the right to exclude any personnel without prior approval.
- ARAMARK Alcohol Enforcement personnel reserve the right to observe the service and consumption of alcohol with the booth or meeting room at any time.
- All ARAMARK service personnel are required to follow ARAMARK's alcohol service policies and procedures.

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Credit Card Authorization Form

SHOW NAME: _____

COMPANY: _____

BILLING ADDRESS:
(for credit card) _____

TEL: _____

FAX: _____

E-MAIL: _____

Company check used for initial deposit.
Credit card to be used for reorders and the balance of bill.

Credit card to be used for all charges during the show and
for any re-ordering on site.

American Express Visa MasterCard

CARD HOLDER NAME: _____

CREDIT CARD # _____

EXPIRATION DATE: _____

SIGNATURE: _____

Customer agrees to pay total charges as specified on the catering order(s) as well as applicable charges on additional items ordered on site.

****A copy of the credit card front and back must accompany this form.****

Under no circumstances will ARAMARK accept re-orders without a credit card on file.

Under no circumstances does ARAMARK take orders or credit card numbers over the phone. Customer must either fax or mail order with signature of cardholder.