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**Las Vegas Convention Center**



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**Las Vegas Convention Center**  
3150 Paradise Road  
Las Vegas, NV 89109  
Fax: 702-943-6911

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Confirmation will be faxed or e-mailed back to you.

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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.

All original orders must be received 20 BUSINESS DAYS prior to first show day or a 10% late charge will be applied. Changes and/or cancellations must be received 3 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 by the Sales Department no later than 2 p.m. and may be subject to a 20% late fee.

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.

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

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.

Rev. 03/04



Convention & Cultural Attractions  
Las Vegas Convention Center  
Jesús Cibrián, Senior Executive Chef  
Carlos Vargas, Executive Chef

# Important Information

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## 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

Our 20-Day Deadline allows sufficient time to order, plan and prepare all of your food and beverage needs. All orders received after the time requirement will be noted as late and will be processed after all timely orders have been completed. All original catering orders must be received 20 BUSINESS DAYS prior to the first show day or a 10% late charge will be applied. Changes and/or cancellations must be received 3 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% late charge. Late changes will also be subject to approval by the ARAMARK Sales Department based upon availability of product and staff.

## PLEASE FAX COMPLETED FORM TO:

**ARAMARK Sales Department**  
**Fax 702-943-6911**

**\*\*\*If you need more space, please make multiple copies of the order form prior to completion.\*\*\***

## 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.

## CHINA

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. 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 to work in your exhibit location. 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 consider set-up time. We recommend scheduling personnel one hour prior to the start of your service. Also, 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.

## TAX & GRATUITY CHARGES

All food and beverage pricing is subject to a 17% gratuity and 7.5% sales tax. All equipment and labor charges are subject to a 7.5% sales tax only.

## PRICING

All prices are subject to change without prior notification.

## TABLES & ELECTRICAL

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

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# Local Favorites

## Sunrise Starters

**Assorted Bagels & Flavored Cream Cheeses** **\$36.00 Per Dozen**

Honey Almond, Strawberry, Garden Vegetable & Chive Cream Cheeses

**Lox & Bagels** **\$145.00 Serves 10**

Freshly Cured Salmon, Assorted Flavored Bagels, Bermuda Onions, Tomatoes, Petite Capers, Butter & Cream Cheese

**Omelet Bar** **\$9.50 Per Person**

Farm Fresh Eggs with Your Choice of Diced Green Onion, Sliced Mushrooms, Shredded Cheddar Cheese & Chopped Ham Prepared in Your Booth! (Minimum Order - 25 People - Chef Required)

ADD-ON SIDES: Crispy Bacon or Sausage **\$2.50 Per Person**

**Belgian Waffle Bar** **\$7.00 Per Person**

Fresh Baked Waffles Accompanied by Whipped Butter, Powdered Sugar & Warm Maple Syrup (Minimum Order - 25 People - Chef & Electrical Hook-up Required)

UPGRADE: Add Warm Strawberry, Blueberry or Peach Compote **\$1.50 Per Person**

ADD-ON SIDES: Crispy Bacon or Sausage **\$2.50 Per Person**

## Lunch A La Carte

**Entrée Salad** **\$320.00 Serves 20**

Chicken Vera Cruz Salad

Marinated & Grilled Chicken Breast on Mixed Field Greens with Roasted Corn, Sweet Pepper & Black Bean Salsa. Accompanied by Shredded Pepper Jack & Cheddar Cheeses & Crispy Tri-Color Tortilla Strips. Served with Southwestern Ranch & Chili Pepper Vinaigrette

**Signature Side Salads** **\$75.00 Serves 20**

Greek Salad

Spinach Salad

## Sweets & Treats

**Sweet Tooth Central** **\$65.00 Five Pounds**

Everything you need to keep that reception desk candy dish full, including the candy dish! One pound bags of each: Jolly Rancher Hard Candy, Werther's Original Butterscotch Hard Candy, Peppermints, Plain M&Ms, Peanut M&Ms.

**Dove Bars** **\$78.00 Two Dozen**

**CHOICE OF** Milk Chocolate & Almonds over Vanilla Ice Cream **OR** Dark Chocolate over Vanilla Ice Cream. Requires Rental of Tabletop Ice Cream Freezer.

**Snickers Ice Cream Bars** **\$69.00 Two Dozen**

Your Favorite Candy Bar is now an Ice Cream Bar! Requires Rental of Tabletop Ice Cream Freezer.

## After Hours

**Brie en Croûte** **\$130.00 Serves 25**

Baked Wheel of Brie in Puff Pastry Accompanied by Apricot Melba Sauce & Gourmet Carr's Crackers.

**Vine Ripened Tomato & Fresh Mozzarella Display** **\$100.00 Serves 25**

Served with Fresh Basil & Drizzled with Balsamic Vinaigrette. Accompanied by Sliced Baguettes.

## Crowd Pleasers

**Portable Convection Cookie Oven** **\$50.00 Per Day**

12"H x 20"W x 20"D. Requires 110 volt, 20 amp electrical hook-up.

**Otis Spunkmeyer Cookie Dough** **\$165.00 Per Case**

CHOICE OF Chocolate Chip, Double Chocolate Chip, Oatmeal Raisin, Peanut Butter, Butter Sugar OR White Chocolate Macadamia Nut. Yields 240 Cookies.

All prices are subject to 7.5% sales tax and 17% gratuity.

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## Sunrise Starters

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<b>Morning Agenda</b>	<b>\$225.00 Serves 20</b>
Our Most Popular Breakfast with All Your Favorites! Scones, Crusty Bagels, Assorted Muffins, Seasonal Sliced Fresh Fruit, Assorted Juices, Starbucks Coffee, Decaf & Tazo Tea.	
<b>Signature Sunrise</b>	<b>\$180.00 Serves 20</b>
An Assortment of Freshly Baked Pastries, Bagels, Muffins, Starbucks Coffee, Decaf & Tazo Teas.	
<b>Croissant Omelet Breakfast Sandwiches</b>	<b>\$175.00 Serves 12</b>
American Cheese Omelet Topped with Cured Ham in a Delicious Butter Croissant. Accompanied by Assorted Fruit Juice, Starbucks Coffee, Decaf & Tazo Tea.	
<b>All American Breakfast</b>	<b>\$300.00 Serves 20</b>
Fluffy Scrambled Eggs, Sautéed Breakfast Potatoes, Crispy Bacon Strips & Assorted Muffins. Accompanied by Assorted Fruit Juice, Starbucks Coffee, Decaffeinated Coffee & Hot Tea.	
<b>Breakfast Breads (Choice of One Type)</b>	<b>\$32.00 Per Dozen</b>
Muffins Cinnamon Buns Bagels with Cream Cheese Scones Assorted European Pastries	
<b>Krispy Kreme Donuts</b>	<b>\$30.00 Per Dozen</b>
<b>Seasonal Fresh Fruit Tray</b>	<b>\$95.00 Serves 25</b>
Pineapple, Watermelon, Honeydew, Cantaloupe & Seasonal Berries.	
<b>Whole Fresh Fruit</b>	<b>\$44.00 Serves 25</b>
Apples, Bananas, Grapes, Oranges & Pears	
<b>Individual Yogurts – Assorted Flavors</b>	<b>\$36.00 Serves 12</b>
<b>Starbucks Coffee Kit</b>	<b>\$195.00 100 Cups</b>
This “Make It Yourself” Coffee Kit Contains a Coffee Machine with Three Thermal Carafes, Ten Coffee Packages, Two Decaffeinated Coffee Packages and Ten Tazo Tea Bags. Appropriate Condiments Included. <u>Requires 115 volt, 5 amp Electrical Hook-up.</u>	
<b>Starbucks Coffee Kit Replenishment</b>	<b>\$195.00</b>
<b>Starbucks Brewed <u>Regular OR Decaffeinated</u> Coffee</b>	
America’s Favorite Premium Coffee Pre-brewed in an Insulated Urn. Appropriate Condiments Included.	
2.5 Gallons (Minimum Order)	<b>\$92.50 40 Cups</b>
5 Gallons	<b>\$185.00 80 Cups</b>
10 Gallons	<b>\$370.00 160 Cups</b>
<b>Tazo Tea Selection</b>	<b>\$75.00 40 Cups</b>
2.5 Gallons of Hot Water with a Selection of Tazo Teas. Appropriate Condiments Included.	
<b>Fresh Orange Juice</b>	<b>\$49.00 Gallon</b>
<b>Tropicana Juices – Orange, Apple, Cranberry</b>	<b>\$36.00 12 Bottles</b>
<b>Milk – Whole, 2% &amp; Non-Fat</b>	<b>\$24.00 12 ½-Pints</b>

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## All-Day Meetings

### Executive Agenda

**\$625.00 Serves 20**

Start the Day Off Right with the Morning Agenda! Including Premium Baked Goods, Fresh Sliced Fruit, Juices & Coffee. We'll Follow Up with the Main Sandwich Event – Our Signature Sandwiches, Sides, Dessert Bars, Fresh Baked Cookies & Assorted Soft Drinks.

### Full Day Classic

**\$575.00 Serves 20**

Enjoy the Morning Agenda Featuring Premium Baked Goods, Fresh Sliced Fruit, Juices & Coffee. Round Out the Day with Our Classic Sandwich Collection Including Our Classic Sandwiches, Sides, Dessert Bars, Fresh Baked Cookies & Assorted Soft Drinks.

## Bistro Party Trays

### The Main Sandwich Event

**\$500.00 Serves 20**

Indulge in a Variety of Our Signature Sandwiches Served with a Seasonal Tossed Green Salad, Red Skin Potato Salad, Grilled Seasonal Vegetables, Chips, Decadent Dessert Bars, Cookies & Assorted Soft Drinks.

#### *Premium Signature Sandwiches*

*Roma Basil Baguette with Prosciutto & Provolone*

*Portobello Spinach Focaccia with Roasted Red Pepper Spread*

*Roast Beef Ham Muffaletta on a Sourdough Boule*

*Peppered Turkey Chutney Baguette with Apple Ginger Chutney*

*Arugula Grilled Chicken & Caramelized Onion on Ciabatta*

### The Classic Sandwich Collection

**\$450.00 Serves 20**

An Assortment of Our Classic Sandwiches Served with Seasonal Tossed Green Salad, Red Skin Potato Salad, Chips, Decadent Dessert Bars, Cookies & Assorted Soft Drinks.

#### *Classic Sandwiches*

*Roast Beef & Capicola Ham Ciabatta Muffaletta*

*Turkey Caesar Wrap*

*Stuffed Greek Salad Pita*

*Tuna & Sundried Tomato on Multigrain Roll*

### The Corner Deli

**\$300.00 Serves 20**

Design Your Own Sandwiches with a Selection of Premium Deli Meats & Cheeses, Including Roasted Turkey Breast, Smokey Ham, Shaved Roast Beef, Cheddar & American Cheese. Served with Fresh Baked Breads, Red Skin Potato Salad, Chips, Fresh Baked Cookies & Assorted Soft Drinks.

## Bistro Designer Box

### Bistro Designer Box

**\$17.00 Each**

Select One of Our Premium Signature Sandwiches or Entrée Salads and Enjoy It with Red Skin Potato Salad, Chips, Whole Fresh Fruit, Decadent Dessert Bar & Bottled Water. Minimum of 3 Per Flavor.

## Lunch A La Carte

### Entrée Salads (Choice of One)

**\$320.00 Serves 20**

Toasted Cashew Chicken Salad

Fresh Mozzarella & Basil Penne Salad

Grilled Chicken Caesar Salad

### Signature Side Salads (Choice of One)

**\$75.00 Serves 20**

Penne Pasta Salad

Red Potato Salad

Seasonal Tossed Green Salad

Grilled Seasonal Vegetables

Cole Slaw

### Individual Bagged Chips

**\$32.00 Serves 20**

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## Some Like It Hot

<b>Build Your Own Philly Cheesesteak Sandwich</b>	<b>\$230.00 Serves 25</b>
Hot Roast Beef with Sautéed Peppers, Onions & Mushrooms. Served with French Rolls, Provolone Cheese & Assorted Bagged Chips.	
<b>Little Italy Buffet</b>	<b>\$210.00 Serves 15</b>
<b>CHOICE OF</b> Traditional Meat <b>OR</b> Vegetarian Lasagna Served with Classic Caesar Salad & Garlic Breadsticks.	
<b>Ballpark Buffet</b>	<b>\$175.00 Serves 25</b>
Kosher-Style All Beef Hot Dogs, Fresh Buns, Chili, Shredded Cheese, Onions & Assorted Bagged Chips. Appropriate Condiments Included.	

## Sweets, Treats & Drinks

<b>Italian Antipasto Platter</b>	<b>\$200.00</b>	<b>Serves 25</b>
An Array of Genoa Salami, Provolone Cheese, Mortadella, Prosciutto, Black & Green Olives, Pepperoncini, Artichoke Hearts & Assorted Peppers.		
<b>Gourmet Cheese &amp; Cracker Display</b>	<b>\$120.00</b>	<b>Serves 25</b>
<b>Seasonal Fresh Fruit Tray</b>	<b>\$95.00</b>	<b>Serves 25</b>
<b>Fiesta Tex-Mex 8 Layer Dip</b>	<b>\$60.00</b>	<b>Serves 20</b>
<b>Bruschetta &amp; Tapenade Display</b>	<b>\$70.00</b>	<b>Serves 25</b>
Toasted Bruschetta with an Array of Tapenades – Olives & Capers, Tomato & Basil, Mushrooms & Chives.		
<b>Grilled Seasonal Vegetables</b>	<b>\$75.00</b>	<b>Serves 20</b>
<b>Chocolate Dipped Strawberries</b>	<b>\$125.00</b>	<b>Serves 25</b>
<b>Decadent Dessert Bars &amp; Cookies</b>	<b>\$35.00</b>	<b>Per Dozen</b>
<b>Fresh Baked Cookies</b>	<b>\$28.00</b>	<b>Per Dozen</b>
Chocolate Chip, Peanut Chocolate Chip & Oatmeal Raisin.		
<b>Starbucks Brewed <u>Regular OR Decaffeinated</u> Coffee</b>		
America’s Favorite Premium Coffee Pre-brewed in an Insulated Urn. Appropriate Condiments Included.		
<b>2.5 Gallons (Minimum Order)</b>	<b>\$92.50</b>	<b>40 Cups</b>
<b>5 Gallons</b>	<b>\$185.00</b>	<b>80 Cups</b>
<b>10 Gallons</b>	<b>\$370.00</b>	<b>160 Cups</b>
<b>Tazo Tea Selection</b>	<b>\$75.00</b>	<b>40 Cups</b>
2.5 Gallons of Hot Water with a Selection of Tazo Teas. Appropriate Condiments Included.		
<b>Tropicana Juices – <i>Orange, Apple, Cranberry</i></b>	<b>\$36.00</b>	<b>12 Bottles</b>
<b>Assorted Soft Drinks</b>	<b>\$48.00</b>	<b>24 Cans</b>
Pepsi	Sierra Mist	Mountain Dew
Diet Pepsi	Lipton Iced Tea	
<b>Aquafina</b>	<b>\$60.00</b>	<b>24 Bottles</b>
<b>Evian</b>	<b>\$60.00</b>	<b>24 Bottles</b>
<b>Perrier Mineral Water</b>	<b>\$60.00</b>	<b>24 Bottles</b>

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## After Hours

<b>Italian Antipasto Platter</b>	<b>\$200.00 Serves 25</b>
An Array of Genoa Salami, Provolone Cheese, Mortadella, Prosciutto, Black & Green Olives, Pepperoncini, Artichoke Hearts & Assorted Peppers.	
<b>Gourmet Cheese &amp; Cracker Display</b>	<b>\$120.00 Serves 25</b>
<b>Seasonal Fresh Fruit Tray</b>	<b>\$95.00 Serves 25</b>
<b>Bruschetta &amp; Tapenade Display</b>	<b>\$70.00 Serves 25</b>
Toasted Bruschetta with an Array of Tapenades – Olives & Capers, Tomato & Basil, Mushrooms & Chives.	
<b>Grilled Seasonal Vegetables</b>	<b>\$75.00 Serves 20</b>

### SAVORY BITES

Cold		Hot	
Filet of Beef Caponata	\$4.00	Cuban BBQ Lamb Chops	\$4.00
Togarashi Seared Sea Scallop Choron	\$4.00	Shrimp Jack Cheese Quesadillas	\$4.00
Tuna Tartar Herb Potato Chips	\$4.00	Baby Reuben Tartlettes	\$3.25
Lobster Crab Shrimp Guacamole	\$4.00	Crab Cake Bites	\$3.00
Iced Jumbo Shrimp	\$3.50	Oriental Egg Rolls	\$2.75
Salmon Pinwheel	\$3.50	Spicy Buffalo Wings	\$2.50
Prosciutto & Melon	\$3.00	Spanakopitas	\$2.00
Chocolate Dipped Strawberries	\$2.50	Petite Quiche	\$2.00
<i>All Hors d'Oeuvres are Priced Per Piece with a 50-Piece Minimum.</i>		Meatballs (BBQ or Swedish)	\$2.00
		Chicken Fingers (Plain, Sesame or Buffalo)	\$2.00

### ACTION STATIONS

<b>Pasta Bar</b>	<b>\$8.00 Per Person</b>
Choice of Bowtie Pasta or Cheese Tortellini Sautéed with Olive Oil, Garlic, Fresh Tomatoes, Asparagus & Mushrooms. Accompanied by a Choice of Garlic Shiitake Cream, Pomodoro or Creamy Pesto Sauces, Italian Breadsticks & Fresh Shredded Parmesan Cheese. Priced Per Person – Minimum Order of 50.	
<b>Tenderloin of Beef</b>	<b>\$290.00 Serves 25</b>
Presented with Assorted Gourmet Rolls, Natural au Jus, Stone Ground Mustard, Creamy Horseradish Sauce & Fresh Mayonnaise.	
<b>Roast New York Sirloin Strips of Beef</b>	<b>\$260.00 Serves 30</b>
Served with Assorted Gourmet Rolls, Natural au Jus, Stone Ground Mustard, Creamy Horseradish Sauce & Fresh Mayonnaise.	
<b>Herb Roasted Boneless Breast of Turkey</b>	<b>\$160.00 Serves 30</b>
Presented with Assorted Gourmet Rolls, Stone Ground Mustard & Fresh Mayonnaise.	

Please Note – Action Stations are Designed as an Accompaniment - Not a Full Meal.  
All Action Stations Require an ARAMARK Chef & May Require Electrical Hook-Up.  
Consult with your ARAMARK Sales Manager for more information.

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## Bar Selections

### Taste Of Las Vegas

Choice of Gordon Biersch Pilsner -OR- Blonde Bock	\$100.00 24 Bottles
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### Domestic Beer

Choice of Coors, Coors Light, Budweiser, Bud Light, MGD -OR- Miller Light	\$85.00 24 Bottles
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### Imported Beer

Choice of Becks, Heineken, Amstel Light, Corona -OR- Fosters	\$110.00 24 Bottles
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*Please call your ARAMARK Sales Manager for a complete listing of keg beers. A bartender is required to pour kegs.*

### White & Blush Wines

Robert Mondavi Woodbridge Chardonnay (California)	\$23.00 Per Bottle
Robert Mondavi Caliterra Chardonnay (Chile)	\$28.00 Per Bottle
Robert Mondavi Coastal Chardonnay (California)	\$41.00 Per Bottle
Kenwood Sauvignon Blanc (California)	\$27.00 Per Bottle
Robert Mondavi Woodbridge White Zinfandel (California)	\$18.00 Per Bottle
Beringer White Zinfandel (California)	\$25.00 Per Bottle

### Red Wines

Robert Mondavi Woodbridge Cabernet Sauvignon (California)	\$20.00 Per Bottle
Robert Mondavi Caliterra Cabernet Sauvignon (Chile)	\$28.00 Per Bottle
Robert Mondavi Coastal Cabernet Sauvignon (California)	\$42.00 Per Bottle
Robert Mondavi Caliterra Merlot (Chile)	\$28.00 Per Bottle
Sebastiani Sonoma Cask Merlot (California)	\$35.00 Per Bottle
Robert Mondavi Coastal Pinot Noir (California)	\$28.00 Per Bottle

### Sparkling Wines

Korbel Brut	\$30.00 Per Bottle
Möet Chandon White Star	\$70.00 Per Bottle

### Hosted Bar Package

### Charged on Consumption

Premium Mixed Drinks	\$5.50
Imported Beer	\$4.50
Domestic Beer	\$3.50
House Wine	\$3.50
Bottled Water	\$2.50
Soft Drinks	\$2.00
Bartender	\$120.00 Per Four Hours
Each Additional Hour	\$30.00 Per Hour
Over Eight Hours	\$45.00 Per Hour

### Bar Guarantee

Minimum Sales of \$550.00(++) Per Bar Per Four-Hour Shift. If minimum is not exceeded, client is charged the \$550.00(++).

*When completing the attached order form, please indicate the type of hosted bar desired – Premium, Beer/Wine Only OR Non-Alcoholic.*

*This bar package is assembled to ensure a complete bar proportionately stocked for typical drinking patterns. We recommend ordering one bar & bartender for every 75-100 guests.*

**Please Note:** Exhibitors must supply one eight-foot draped table per bar for use as a “back bar.” ARAMARK will supply rolling front bar tables to the extent of our inventory. Once our inventory has been depleted, exhibitors will also be requested to order the necessary front tables.

*Please call your ARAMARK Sales Manager for information on specialty themed bars!  
Martinis, Tropicals, You Name It!*

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## Crowd Pleasers

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### Logo Sheet Cake

Full Sheet \$200.00 Serves 90

Half Sheet \$110.00 Serves 45

Display Your Company's Logo on a Full or Half Sheet Cake. A Great Advertising Tool When Celebrating a Company Anniversary or New Product Launch!

*\*\*Pricing may vary depending upon the complexity of the logo design.\*\**

### Antique Popcorn Machine

\$150.00 Per Day

67"H x 34"W x 26"D. Requires 110 volt, 20 amp electrical hook-up.

### Tabletop Popcorn Machine

\$65.00 Per Day

26"H x 22"W x 18"D. Requires 110 volt, 20 amp electrical hook-up.

### Popcorn Paks

\$150.00 Serves 240

Individual Packages of Popcorn Kernels, Oil & Seasoning. Includes Popcorn Bags.

### Antique Brass Espresso Machine

\$595.00 First Day

\$495.00 Addt'l Day

Offer Your Guests a Hot, Fresh Espresso, Cappuccino, Latte or Mocha as You Discuss the Business of the Day.

One Barista Attendant Included for Up to Six Hours Per Day.

Requires DEDICATED 110 volt, 20 amp electrical hook-up & 42" eight-foot skirted table.

### Additional Barista Hours

\$34.00 Per Hour

### Gourmet Espresso Coffee Kit

\$125.00 Serves 50

Must be Ordered to Accompany Espresso Machine. Kit Includes: Chocolate Syrup, Cinnamon, Whipping Cream, Two Gallons of Milk & Lemons.

### Water Cooler

\$35.00 Per Day

Requires 110 volt, 20 amp electrical hook-up.

### Culligan Water

\$24.50 Per Bottle

Five Gallons.

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## Equipment & Labor

### China – Glassware – Flatware

**Full China Service** \$3.00 Per Setting  
 Coffee Cup, Saucer, Water Glass, Dinner Plate, Fork, Knife, Spoon & White Linen Napkin.

**China Coffee Service** \$1.50 Per Setting  
 Coffee Cup, Saucer & Teaspoon

**China Cereal Bowl & Spoon** \$1.50 Per Setting

**China Cocktail Plate & Fork** \$1.50 Per Setting

**China Soup Cup & Spoon** \$1.50 Per Setting

**Flatware** \$1.50 Per Setting  
 Fork, Knife & Spoon Rolled in a White Linen Napkin.

**Glassware** \$1.00 Per Piece  
 Juice Glass, Water Goblet, Wine Glass, High Ball Glass OR Champagne Glass Available.

**White Linen Napkin** \$0.85 Per Piece

**Linen Tablecloth** \$7.50 Per Piece  
 Sizes: 90" x 90" OR 54" x 120." Colors: Black OR White.

**Table Skirting** \$45.00 Per Piece  
 Black only.

### Labor

*Please Note: All hourly labor classifications are subject to a four-hour minimum per day. After 8 hours per day, the hourly rate increases to time & one-half. After 12 hours per day, the hourly rate increases to double time.*

*Please consider set-up and breakdown time when scheduling your labor.*

*Food servers & runners should be scheduled one hour prior to your first delivery and one half hour after event end time.*

*Bussers can be scheduled from the event start time until one half hour after event end time.*

*Chefs, bartenders & espresso baristas should be scheduled one half hour prior to event start time until event end time.*

Food Server	\$20.00 Per Hour
Runner	\$20.00 Per Hour
Busser	\$20.00 Per Hour
Chef	\$30.00 Per Hour
Bartender	\$30.00 Per Hour
Espresso Barista	\$34.00 Per Hour
Booth Manager	\$500.00 Per Day