

las vegas convention center

EXHIBITOR HOSPITALITY MENU



Welcome...

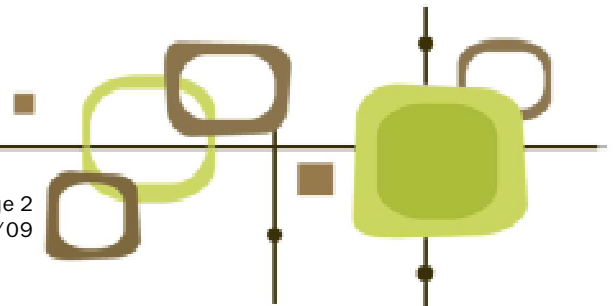
Welcome to the Las Vegas Convention Center. As your enthusiasm grows as you draw nearer to the show, my team and I are dedicated to creating a lasting impression for you and your guests.

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.

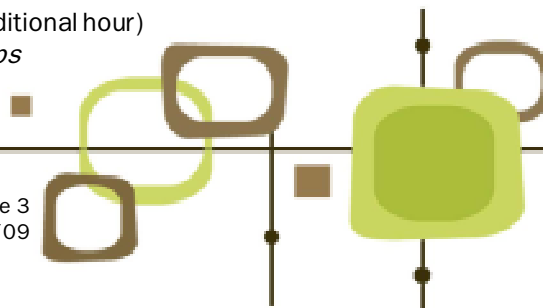
Whatever your culinary expectations are, we are more than eager to enhance and exceed your expectations to deliver a superior service by ARAMARK'S world-class catering services at the Las Vegas Convention Center.

Andrew Atwell
Executive Chef



Stand out in the crowd with these specialty items

	Advance Purchase	Show Price
Logo Bottled Water What better way to get your product and/or company name into everyone's hands! Available in 20 oz, 16.9 oz or 12 oz bottles (24 bottles per case). Minimum order of 25 cases <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>	Priced Upon Request	N/A
Antique Popcorn Machine— per day (Attendant recommended) 67"H X 34"W X 26"D <i>* Requires 110 volt, 20 amp electrical hook-up</i>	\$175.00	\$192.50
Tabletop Popcorn Machine— per day (Attendant recommended) 26"H X 22"W X 18"D <i>* Requires 110 volt, 20 amp electrical hook-up</i>	\$75.00	\$82.50
Popcorn Packs Individual packages of popcorn kernels, oil and seasoning. (Includes popcorn bags) Serves 240 guests	\$165.00	\$181.50
Portable Convection Cookie Oven – per day (Attendant recommended) 12"H X 20"W X 20"D <i>* Requires 110 volt, 20 amp electrical hook-up</i>	\$50.00	\$55.00
Otis Spunkmeyer Cookie Dough Your choice of chocolate chip, oatmeal raisin or white chocolate macadamia nut dough. Serves 240 cookies	\$175.00	\$192.50
Squish Soft Serve Ice Cream Machine (96 single servings and 100 sugar cones) Creamy Soft Serve Ice Cream, Individual Servings. Flavors Include: Chocolate, Vanilla, Cookies & Cream, Peanut Butter Cup, Mint Chocolate Chip, Chocolate Chip Cookie Dough, Strawberry, Coffee Toffee Krunch Machine Rental - additional \$200.00+ per Day Food server required - \$110 (4-hr minimum, \$27.50 each additional hour) <i>*Requires two dedicated 110 volt, 20 amp electrical hook-ups</i>	\$525.00	\$577.50



Take a Break

Service is based on a 25-guest minimum.

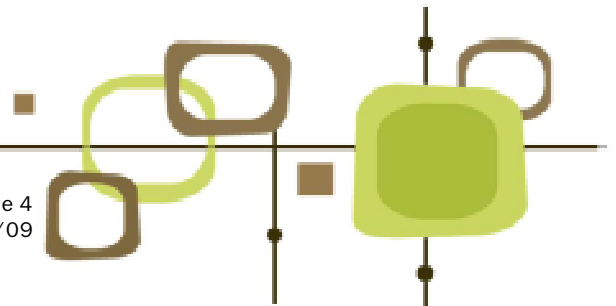
-if minimum indicated is not met, a \$110.00 labor charge will be added.

Meeting breaks are set with environmentally friendly disposable ware.

China service is available upon request at an additional charge.

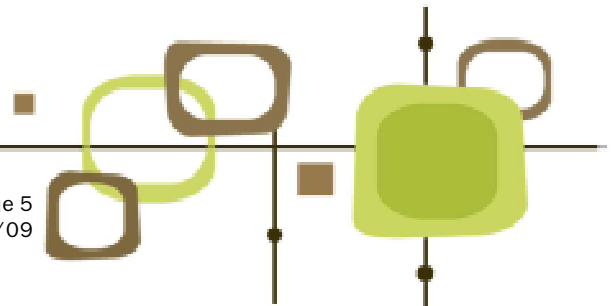
The following selections are served per person.

	Advance Purchase	Show Price
The Orchard Assorted multigrain bars, apples and bananas, bottled water & fruit juices	\$ 11.50	\$ 12.65
Energy Break Energy, protein, and low carb bars, whole fruit, bottled water, and assorted energy drinks	\$ 15.00	\$ 16.50
Coffee Café Biscotti, fresh baked muffins & breakfast breads, Starbuck's regular & decaf coffee	\$ 12.00	\$ 13.20
Sweet Street Assorted colossal cookies, brownies & blondies, and mini- cheese-cakes, Starbuck's regular & decaf coffee and hot tea	\$ 9.75	\$ 10.75
Stadium Specialties Individual bags of Cracker Jack, warm jumbo pretzels with deli mustard, assorted soft drinks & bottled water	\$ 8.75	\$ 9.65
Ice Cream Shoppe Novelty ice cream bars, ice cream sandwiches, jumbo cookies (Tabletop freezer included)	\$ 7.50	\$ 8.25
Spa Break Build your own parfait with vanilla and berry yogurt, fresh berries, diced fruit and granola, assorted bottled fruit juices and bottled water	\$ 11.75	\$ 12.95
Picnic Table Seasonal vegetable crudités with ranch dip, Kettle chips with French onion dip, tortilla chips with Pico de Gallo salsa, assorted soft drinks and bottled water	\$ 17.50	\$ 19.25



Hot Beverages

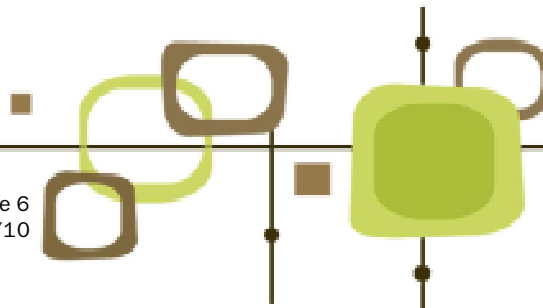
	Advance Purchase	Show Price
Starbucks Coffee Kit – serves 100	\$235.00	\$258.00
This “Make It Yourself” coffee kit contains a coffee machine, regular coffee packages, and a selection of Tazo tea bags accompanied by appropriate condiments.		
<i>* Requires 115 Volt, 5 Amp Electrical Hook-Up</i>		
A la Carte Decaf Packages (each)	\$18.00	\$20.00
Starbucks Coffee Kit Replenishment	\$235.00	\$258.00
Starbucks Brewed Coffee	\$117.00	\$129.00
Accompanied by appropriate condiments		
Regular or Decaf		
Per 2.5 Gallons – 40 Cups		
Tazo Tea Selection	\$117.00	\$129.00
Accompanied by appropriate condiments		
Per 2.5 Gallons – 40 Cups		
Gourmet Espresso/Cappuccino Machine – one day rental	\$595.00	\$654.00
Additional day	\$495.00	\$544.00
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	\$137.00
<u>This item must be ordered to accompany espresso machine.</u> Kit includes coffee, chocolate syrup, whipping cream and two gallons of milk		
Accompanied by appropriate condiments		



Cold Beverages

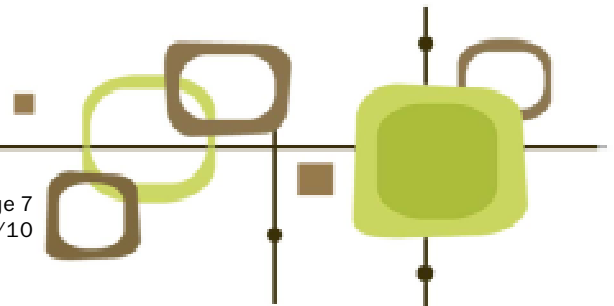
Cases contain 24 beverages

	Advance Purchase	Show Price
Water		
Las Vegas Logo – 16.9 oz bottled water per case	\$43.00	\$43.00
Arrowhead – 16.9 oz bottled water per case	\$43.00	\$43.00
Aquafina Ecofinia - 16.9 oz bottled water /case - 50% less plastic	\$60.00	\$66.00
Evian or Perrier - 12oz bottled water per case	\$62.00	\$68.00
Cold water cooler - per day*	\$35.00	\$38.50
<i>* Requires 1 DEDICATED 110 volt, 20 amp electrical hook-up</i>		
Culligan 5 gallon water - per jug	\$26.00	\$29.00
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
<i>Mango-Passion Fruit Lemonade – per 2.5 gallons</i>	\$90.00	\$99.00
<i>Watermelon Lemonade – per 2.5 gallons</i>	\$90.00	\$99.00



Breakfast

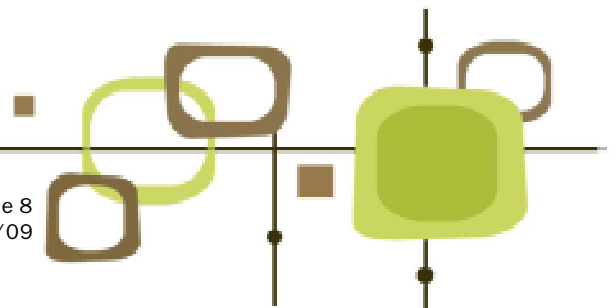
	Advance Purchase	Show Price
Good Morning, Las Vegas!	For 12 - \$153.00	\$168.00
Assortment of freshly prepared pastries, scones, muffins and breakfast breads, bottled fruit juices, Starbucks coffee (regular & decaf) and tea. Butter and assorted preserves included	For 24 - \$306.00	\$336.00
Croissant Omelet Breakfast Sandwiches	For 12 - \$180.00	\$198.00
Cheese omelet topped with honey cured ham on a delicious butter croissant accompanied by assorted bottled fruit juices, Starbucks coffee (regular & decaf) and tea. Vegetarian option available upon request		
All American Breakfast	For 12 - \$192.00	\$211.00
Scrambled eggs topped with chives, tomatoes and cheddar cheese, home-style country potatoes, crispy bacon strips, biscuits, butter and preserves accompanied by assorted bottled fruit juices, Starbucks coffee (regular & decaf) and tea	For 24 - \$384.00	\$422.00
French Toast Casserole	For 12 - \$204.00	\$224.00
Warm croissants layered between orange citrus cream with raisins and granola, accompanied by maple syrup. Served with breakfast sausage links, assorted bottled fruit juices, Starbucks coffee (regular & decaf) and tea	For 24 - \$408.00	\$448.00
Vegetable Frittata	For 12 - \$225.00	\$248.00
Spinach, mushrooms, roasted peppers, Swiss cheese and country potatoes, Starbucks coffee (regular & decaf) and tea		
Fresh Breakfast Pastry Selection	For 12 - \$44.00	\$48.40
Assorted fresh baked pastries, muffins, croissants and scones served with butter and preserves	For 24 - \$88.00	\$96.80
Bagel Selection	For 12 - \$32.00	\$35.00
Assorted freshly baked bagels with a variety of toppings served with butter, cream cheese and preserves		
Assorted Donuts	For 12 - \$30.00	\$33.00
Homemade Savory Muffins	For 12 - \$38.00	\$42.00
Cheddar & bacon, sun-dried tomato & parmesan, ham & gruyere		
Fresh Seasonal Sliced Fruit Tray	For 24 - \$132.00	\$145.00
Pineapple, watermelon, honeydew, cantaloupe & seasonal berries		
Whole Fresh Fruit	For 12 - \$24.00	\$26.00
Chef's seasonal selection of fresh fruit		
Yoplait Yogurt – Assorted Flavors	For 12 - \$36.00	\$39.75



Sandwich Platters

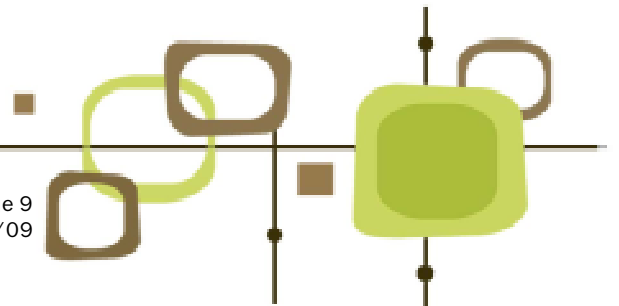
All platters are accompanied with assorted bagged chips

	Advance Purchase	Show Price
Italian Hoagie Salami, ham, and pepperoni, provolone, lettuce and Italian vinaigrette	For 12 - \$227.00 For 24 - \$454.00	\$250.00 \$500.00
Asian Vegetarian Wraps Tofu, pea shoots, green onions, carrots rolled in a garlic wrap, served with sesame-ginger dressing	For 12 - \$174.00 For 24 - \$348.00	\$191.50 \$383.00
Chicken Caesar Wrap Grilled chicken breast, hearts of romaine and parmesan cheese rolled in spinach wrap with creamy Caesar dressing	For 12 - \$174.00 For 24 - \$348.00	\$191.50 \$383.00
The Strip Sandwich Platter Italian hoagie, chicken club wrap, and turkey pesto croissant	For 12- \$240.00 For 24 - \$480.00	\$264.00 \$528.00
Only Vegas Combo Platter Chipotle chicken wrap, honey ham and Swiss, and gourmet roast beef	For 12 - \$232.00 For 24 - \$464.00	\$255.00 \$510.00
Roast Turkey on Croissant Sliced roasted turkey, provolone cheese, pesto aioli, leaf lettuce served on fresh croissants	For 12 - \$192.00 For 24 - \$384.00	\$211.00 \$422.00
Tuna Wrap Tuna salad with lettuce, shredded carrot, on spinach wrap	For 12 - \$174.00 For 24 - \$348.00	\$191.50 \$383.00
Egg Salad on 9 Grain Freshly prepared egg salad with chives, on 9 grain bread	For 12 - \$174.00 For 24 - \$348.00	\$191.50 \$383.00



Salads

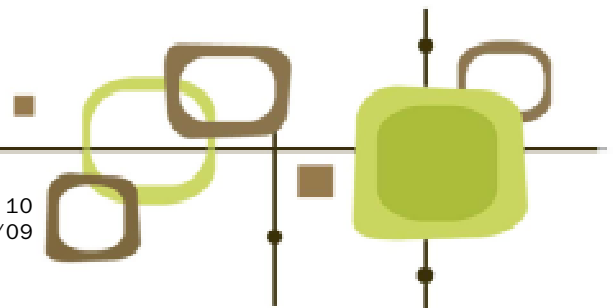
	Advance Purchase	Show Price
Insalata Caprese Platter Seasonal tomatoes, fresh mozzarella cheese, drizzled in pesto and balsamic reduction	For 12 - \$72.00 For 24 - \$144.00	\$79.00 \$158.00
Creole Potato Salad With Creole mustard, cider and apple wood smoked bacon	For 12 - \$54.00 For 24 - \$108.00	\$60.00 \$119.00
Harvest Greens Salad Seasonal mixed greens tossed with gorgonzola cheese, candied walnuts and dried fruit served with house vinaigrette	For 12 - \$66.00 For 24 - \$132.00	\$73.00 \$146.00
Classic Caesar Salad Crisp romaine lettuce, garlic croutons and shredded Parmesan cheese with a classic Caesar dressing	For 12 - \$66.00 For 24 - \$132.00	\$73.00 \$146.00
Southwestern Chicken Salad Hearts of romaine, grilled chicken breast, roasted corn kernels, black beans, red peppers and tortilla strips accompanied by chipotle ranch dressing	For 12 - \$82.00 For 24 - \$164.00	\$90.00 \$180.00
Haricot Vert Salad Marinated haricot vert with roasted tomatoes, shaved onion, feta cheese & house vinaigrette	For 12 - \$60.00 For 24 - \$120.00	\$66.00 \$132.00
Chicken Caesar Salad Grilled chicken breast on a bed of romaine lettuce, garlic croutons and shredded Parmesan cheese with a classic Caesar dressing	For 12 - \$82.00 For 24 - \$164.00	\$90.00 \$180.00



Hot Lunch Entrées

*All lunch entrées are designed to serve 24 guests.
We recommend food servers for more than 20 guests*

	Advance Purchase	Show Price
Chicken Parmesan Chicken breast crusted with parmesan cheese and herbed panko flakes. Served with penne pasta, seasonal vegetables, and Italian bread sticks	\$380.00	\$462.00
Cajun Rubbed Pork Loin Tender slow roasted pork loin, braised apples with white wine glaze, white truffle macaroni and cheese, assorted dinner rolls	\$300.00	\$330.00
Southern Barbeque Sliced smoked beef brisket with barbecue sauce, succotash, twice baked cheddar mash potatoes, corn muffins with honey butter	\$300.00	\$330.00
Char-Grilled Teriyaki Chicken Char grilled chicken thighs glazed with teriyaki sauce, placed on a bed of vegetables tossed with soba noodles	\$360.00	\$396.00
Hebrew National Hot Dog Bar Grilled Hebrew National hot dogs on a bed of sauerkraut accompanied by caramelized onions, fresh Cole slaw, bagged chips and brown mustard <i>Upgrade this service with chili & cheese</i> <i>Inquire about our street vendor cart rental for your booth</i>	\$280.00 <i>\$85.00</i>	\$308.00 <i>\$93.50</i>
Lasagna al Forno Meat or vegetable lasagna with Caesar salad and Italian breadsticks	\$275.00	\$303.00
Chicken and Biscuits Country fried boneless chicken breast with buttermilk biscuits, country gravy, and Creole potato salad	\$325.00	\$358.00

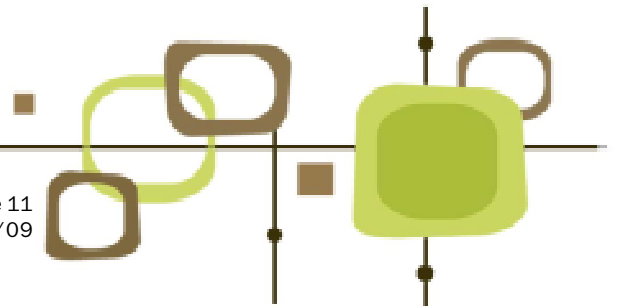


Boxed Lunches

All served with whole fruit, bagged chips, dessert & bottled water.

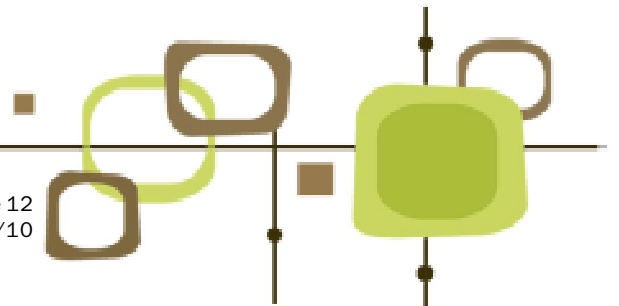
There is a 5-box minimum order per selection

	Advance Purchase	Show Price
Chicken Caesar Salad Sliced grilled chicken served with hearts of romaine, parmesan cheese, seasoned croutons and creamy Caesar dressing	\$20.00	\$22.00
Asian Vegetarian Wraps Tofu, pea shoots, green onions, carrots inside a garlic wrap, served with sesame-ginger dressing	\$21.00	\$23.50
Chipotle Chicken Wrap Grilled chicken breast, hearts of romaine, queso fresco cheese, and creamy chipotle ranch dressing	\$21.00	\$23.50
Turkey Pesto Croissant Sliced roasted turkey, provolone cheese, pesto aioli, leaf lettuce served on butter croissant	\$20.00	\$22.00
Honey Ham and Swiss Honey ham, Swiss cheese, leaf lettuce with dijonnaise spread served on soft Kaiser roll	\$20.00	\$22.00
Gourmet Roast Beef Sour dough bread with medium-rare roast beef, cheddar cheese, horseradish spread and romaine lettuce	\$20.00	\$22.00
Vegetable Cobb Salad Chopped romaine, grilled vegetables, blue cheese, tomatoes and egg accompanied with ranch dressing	\$23.00	\$25.30
Chicken Club Wrap Grilled chicken breast, romaine lettuce, smoked bacon, cheddar cheese and ranch dressing in a flavored tortilla	\$23.00	\$25.30



Snacks

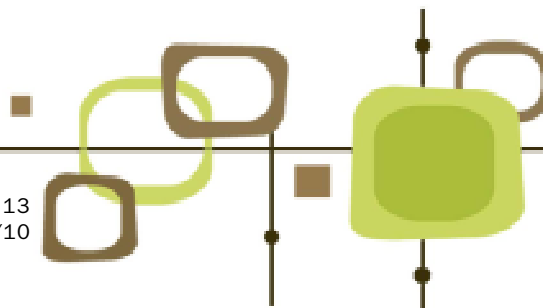
	Advance Purchase	Show Price
Spinach & Artichoke Dip (serves 12) Served warm with crackers, lavosh and baguettes	\$60.00	\$66.00
Salsa Time! (serves 12) Tri-Color tortilla chips, guacamole, & salsa	\$30.00	\$33.00
Homemade Kettle Classics (serves 12) Seasoned house made kettle chips with roasted garlic vegetable dip	\$28.00	\$30.75
Planters Salted or Honey Roasted Peanuts (2.5 pound units)	\$48.00	\$52.00
Individual Bags of Pretzels (serves 12)	\$25.00	\$27.50
Assorted Chip Variety (serves 12) 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)	\$40.00	\$44.00
Colossal Cookies (serves 12) Chocolate Chip, Oatmeal Raisin & White Chocolate Macadamia	\$32.00	\$35.25
Logo Sheet Cake (full serves 90/half serves 45) Display Your Company's Logo! A great advertising tool when celebrating a company anniversary or new product launch, <i>Food server recommended (additional cost)</i> A great advertising tool when celebrating a company anniversary or new product launch	\$130.00 \$250.00	\$143.00 \$275.00
Novelty Ice Cream Bars (24 bars) Heath Bar, Strawberry Shortcake, "The Champ" Drumstick & crunch bar. <i>* Requires Ice Cream Freezer Rental</i>	\$69.00	\$75.75
Assorted Gourmet Mini Individual Cakes (serves 12)	\$78.00	\$85.00



Intermezzo

These platters are designed to serve 24 guests

	Advance Purchase	Show Price
Hummus Sampler Traditional lemon, roasted red pepper and pesto hummus Crispy oven roasted pita chips	\$114.00	\$125.40
Fresh Seasonal Fruit Tray Pineapple, watermelon, honeydew, cantaloupe & seasonal berries	\$132.00	\$145.20
Gourmet Cheese Board Sampler Grilled brie, cheddar, creamy blue and boursin cheese garnished with fruit served with gourmet crackers and lavosh	\$168.00	\$204.60
Garden Fresh Vegetable Crudités Seasonal vegetable display including carrots, celery sticks, sweet bell peppers, cherry tomatoes, asparagus, jicama and roasted red pepper dip	\$132.00	\$145.20
Bruschetta & Tapenade Assortment Toasted baguette slices served with olive and caper tapenade and topped with a tomato and basil salsa	\$90.00	\$100.00



Action Stations

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

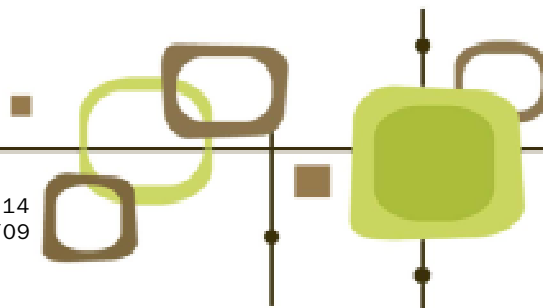
Prices are on a per person basis.

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.

	Advance Purchase	Show Price
Pasta Bar Station 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 (per person)	\$10.00	\$11.00
<i>Upgrade this service with shrimp (per person)</i>	+ \$5.50	+ \$6.50
Creole Pasta Bar Station Cavatappi pasta sautéed with olive oil, garlic, Creole chicken, fire roasted corn, roast tomatoes, apple wood smoked bacon, and green onions with boursin cheese sauce, bread sticks and shredded parmesan cheese (per person)	\$13.50	\$14.95
Sirloin Slider Bar Mini sirloin patties accompanied with caramelized onions and boursin cheese on soft mini white rolls. (per person)	\$9.00	\$10.00
Roast Prime Rib of Beef – Carvery Served with a selection of gourmet rolls, natural au jus, stone ground mustard and creamy horseradish. This item serves 30 guests	\$450.00	\$495.00
Maryland Style Pit Beef—Carvery Thinly carved spice-rubbed beef served with gourmet rolls, mayonnaise, horseradish and raw onion. This item serves 30 guests.	\$380.00	\$418.00
Chipotle Rubbed Turkey Breast – Carvery Presented with assorted gourmet rolls, cranberry-apricot chutney, honey dijonaise and appropriate condiments. This item serves 20 guests	\$220.00	\$242.00
Baron of Beef—Carvery Served with gourmet rolls, natural au jus, stone ground mustard, creamy horseradish sauce, and fresh mayonnaise This item serves 150 guests	\$795.00	\$875.00

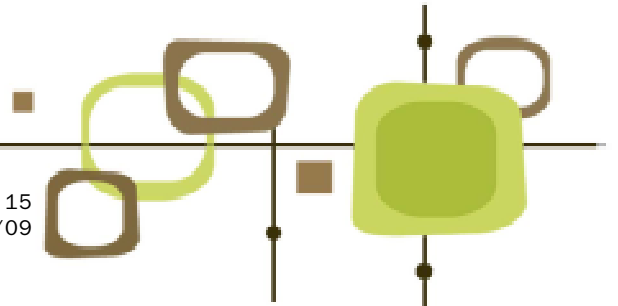


Individual Hors d'Oeuvres

Prices based on a per item basis.

These items are sold in increments of 50 pieces.

	Advance Purchase	Show Price
Chilled		
Jumbo shrimp with spicy cocktail sauce and lemon wedges	\$5.00	\$5.50
Carrot and celery crudités with French onion dip in shot glasses	\$5.50	\$6.00
Mediterranean skewer - marinated kalamata olives, mozzarella cheese, artichoke hearts and cherry tomatoes	\$5.75	\$6.25
Crab salad in a gourmet pretzel roll	\$6.00	\$7.00
Asian gazpacho shooter with Lobster	\$6.00	\$7.00
Assorted sushi & sashimi with soy sauce, pickled ginger and wasabi	\$5.50	\$6.00
Chocolate dipped strawberries	\$4.50	\$4.95
Warm		
Scallops wrapped in bacon	\$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	\$4.25	\$4.75
Tempura battered shrimp with Thai chili sauce	\$4.25	\$4.75
Crab cakes served with remoulade sauce	\$4.25	\$4.75
Hibachi beef skewers	\$4.25	\$4.75
Curried potato samosa	\$4.50	\$5.00
Petite beef Wellingtons with mustard sauce	\$5.50	\$6.00
Spinach spanakopita	\$5.00	\$5.50
Black bean South-West spring roll	\$3.50	\$3.85
Puff pastry with Brie and pear	\$4.50	\$5.00
Asparagus with Asiago cheese	\$5.00	\$5.50
Parmesan artichoke hearts	\$5.00	\$6.00
Blackened chicken satay	\$5.50	\$6.00
Pretzel roll reuben	\$5.50	\$6.00



Hosted Bar Packages

The below Bar Packages can be customized to exceed your guest's expectations. (Packages may be upgraded to include any spirits listed on the menu by purchasing by the liter). 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 & Beringer White Zinfandel

Charge per drink:

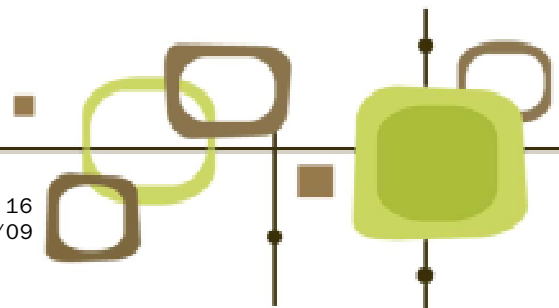
Cocktails	\$6.50
Domestic/Import Beer	\$5.00/\$6.00
Wine by the Glass	\$5.50
Assorted Soft Drinks	\$2.50
Bottled Water	\$2.75

"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 Sam Adams
Wines	Columbia Crest 2 Vines Chardonnay and Cabernet, Beringer 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, as well as for an electrical outlet being required for cash bars. 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)

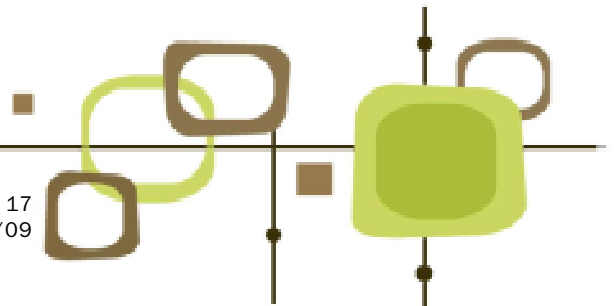
Vodka	Absolut or Stolichnaya
Rum	Captain Morgan and Bacardi Silver
Gin	Bombay Sapphire or Tanqueray
Whiskey	Jameson, Jack Daniels, Makers Mark, Crown Royal, Dewar's
Tequila	Jose Cuervo 1800
Brandy	Remy VS
Cordials	Baileys Irish Crème
Beers	Bud, Bud Light, Miller Lite, Corona, Heineken or Beck's, Fat Tire or Sam Adams
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

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
- 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 (12 oz. bottles)

Heineken, Beck's, Amstel Light, Corona, Pacifico, Dos Equis, Bohemia, Sierra Nevada, Fat Tire, Pyramid
Heffewiesen
\$130 case (12 oz. bottles)

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, Sam Adams,
Sierra Nevada Pale Ale, Labatt's, Moosehead
\$475 / 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

Spirits cannot be delivered to your booth or served without an Aramark Bartender being present.

Vodka

\$152	Smirnoff
\$140	Skky
\$175	Absolut
\$160	Stolichnaya
\$218	Ketel One
\$200	Grey Goose
\$200	Belvedere
\$200	Finlandia

Gin

\$152	Beefeater
\$140	Bombay Sapphire
\$175	Tanqueray

Whiskey

\$140	Wild Turkey 101
\$140	Canadian Club
\$160	Jack Daniels
\$160	Crown Royal
\$160	Woodford Reserve
\$160	Jameson
\$160	Southern Comfort
\$198	Maker's Mark
\$218	Knobb Creek

Rum

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

Scotch

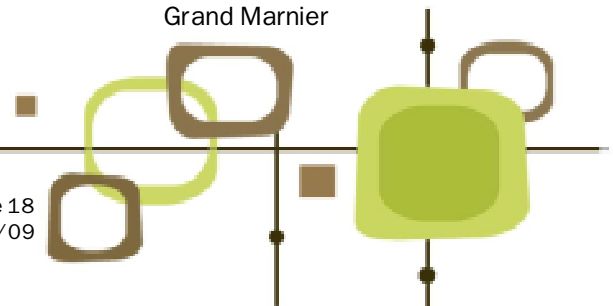
\$140	Cutty Sark
\$160	Dewar's
\$200	Johnny Walker Black
\$200	Glenlivet

Tequila

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

Brandy / Cordials

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



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 by the case (12 bottles).

Cellar 1

Whites

\$29	Columbia Crest 2 Vines Chardonnay
\$32	Beringer Chardonnay
\$35	Montevina Pinot Grigio

Reds

\$25	Trinity Oaks Merlot
\$32	Beringer Cabernet
\$30	Beringer Pinot Noir
\$37	Beringer Merlot

Cellar 2

Whites

\$34	Chateau St. Michelle Riesling
\$39	Kris Pinot Grigio
\$41	Columbia Crest Grand Estates Chardonnay
\$49	Sterling Vintners Selection Chardonnay
\$50	Chalone Sauvignon Blanc

Reds

\$45	Rodney Strong Sauvignon
\$48	Main Street Cabernet Sauvignon
\$50	Sterling Vintners Collection Merlot
\$52	Mondavi Private Selection Pinot Noir

Cellar 3

Whites

\$50	Estancia Chardonnay
\$51	Remy Pannier Vouvray
\$55	Kim Crawford Pinot Gris
\$63	Carneros Buena Vista Chardonnay

Reds

\$52	Campa Viejo, Tempranillo
\$56	Penfolds Thomas Highlands Shiraz
\$61	Estancia Cabernet Sauvignon
\$65	Kim Crawford Pinot Noir
\$69	Rutherford Hill Merlot

Cellar 4

Whites

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

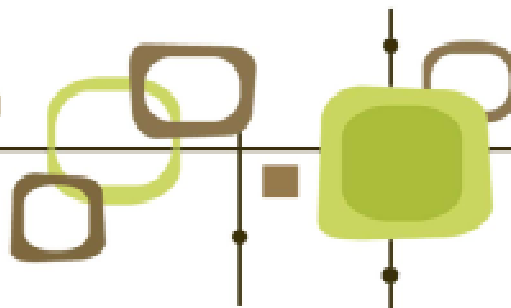
Reds

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

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

****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.**



Organic 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 by the case (12 bottles). Consult with your ARAMAK sales manager for other organic selections not listed below.

Cellar 1

Whites

\$34	Castle Rock, Chardonnay
\$35	Wente, Reisling
\$36	Beringer, "Founder's Estate," Chardonnay, 2006
\$38	Montevina, Sauvignon Blanc

Reds

\$35	Castle Rock, Cabernet Sauvignon
\$36	Big Yellow Cab, Cabernet Sauvignon,
\$38	Robert Mondavi, Private Selection, Vinetta
\$38	Castle Rock, Napa Valley, Merlot,
\$38	Castle Rock, Pinot Noir, California

Cellar 2

Whites

\$43	Wente, "River Bank," Reisling
\$50	Wente, "Morning Fog," Chardonnay
\$53	Beringer, Napa Valley, Chardonnay
\$53	Moon Mountain, Sonoma, Sauvignon Blanc
\$55	Clos Du Bois, Sonoma, Sauvignon Blanc

Reds

\$50	Wente, Southern Hills, Cabernet Sauvignon
\$51	Wente, Sandstone, Merlot, California
\$52	Castle Rock, Willamette Valley, Pinot Noir
\$55	Moon Mountain, Sonoma, Cabernet Sauvignon
\$57	Zig Zag Zin, Mendicino, Zinfandel

Cellar 3

Whites

\$60	Moon Mountain, Sonoma, Chardonnay
\$60	Chappellet, Napa Valley, Chenin Blanc
\$63	Charles Krug, Carneros, Chardonnay
\$63	Paul Dolan, Mendicino, Chardonnay
\$68	Charles Krug, Napa Valley, Sauvignon Blanc

Reds

\$63	Montevina, Amador County, Sangiovese
\$70	Lolonis, Redwood Valley, Cabernet Sauvignon
\$70	Davis Bynum, Russian River Valley, Pinot Noir

Cellar 4

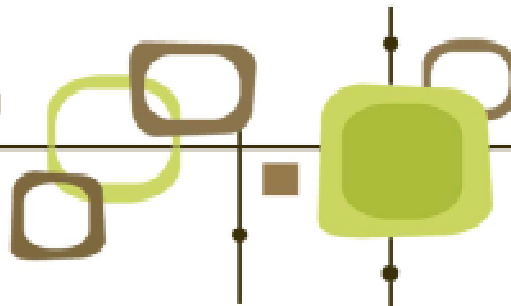
Whites

\$80	Calera, Rhone Blend, Viognier
\$88	Kathryn Kennedy, Napa Valley, Sauvignon Blanc
\$93	Heitz, Napa Valley, Chardonnay
\$93/100	Laetitia, Brut Cuvee Sparkling/Rose Chappallet, Chardonnay
\$115	

Reds

\$78	Wente, Reserve, Livermore Valley, Merlot
\$100	Belvedere, Sonoma, Cabernet Sauvignon
\$135	Marimar Torres, Sonoma, Pinot Noir
\$150	Ceago, "Biodynamic," Cabernet Franc
\$157	Volker Eisele, Napa Valley, Cabernet Sauvignon

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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 Coffee cup, saucer, water glass, dinner plate, fork, knife, spoon and white linen napkin	per setting	\$6.00
China Coffee Service Coffee cup, saucer and teaspoon	per setting	\$3.00
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	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	\$75.00

NEW! Environmentally Friendly Bamboo Service Ware: 100% biodegradable and hand-crafted from the bamboo sheath—no part of the living bamboo plant is harmed.

5 inch Round or Square Bamboo Cocktail Plates	per person	\$1.50
9 inch Round or 8 inch Square Bamboo Dinner Plates	per person	\$1.50

**Ask your sales ask manager about additional Bamboo service ware options*

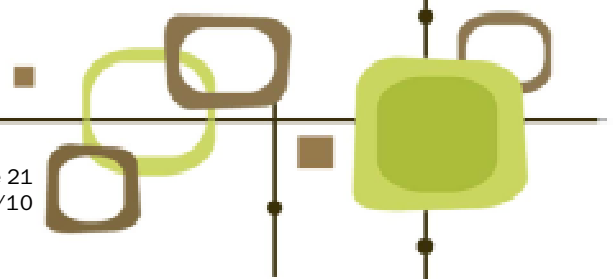
Labor

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



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.

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

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.

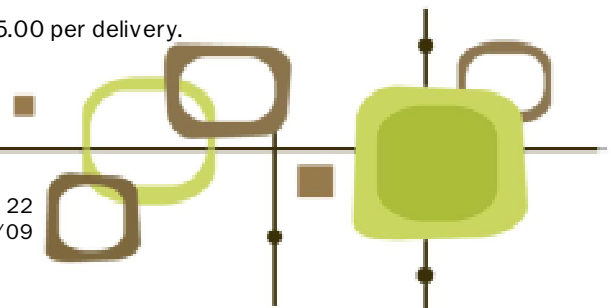
Delivery Charge

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.

All prices are subject to 8.1% Sales tax and 19% gratuity.
All prices are subject to change without prior notice.

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Tax & Gratuity Charges

All food and beverage pricing is subject to a 19% gratuity and 8.1% sales tax. All equipment and labor charges are subject to a 8.1% 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.

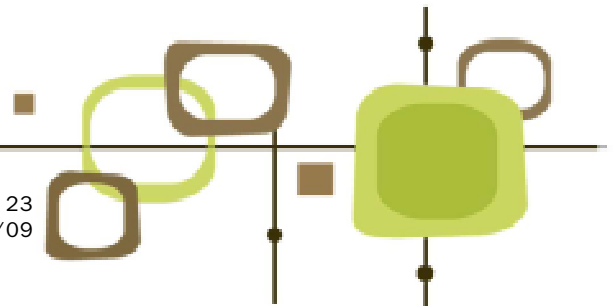
All hosted bars are based on a consumption basis, unless otherwise contracted. For Hosted Bars, a guaranteed minimum sales threshold of \$650.00(++) per bar per four hours is required. For Cash Bars or Cash/Ticket Bars, a guaranteed minimum sales threshold of \$950.00(++) per bar per four hours is required. 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 within the booth or meeting room at any time.
- All ARAMARK service personnel are required to follow ARAMARK's alcohol service policies and procedures.

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

All prices are subject to 8.1% Sales tax and 19% gratuity.
All prices are subject to change without prior notice.



Order Form

PLEASE FAX COMPLETED FORM TO 702-943-6911.

Confirmation will be faxed and/or emailed back to you.

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

Las Vegas Convention Center

3150 Paradise Road

Las Vegas, NV 89109

Toll Free: 800-CATER-11

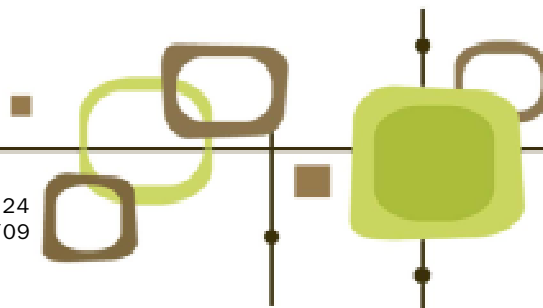
Tel: 702-943-6910

SHOW NAME:	
COMPANY:	
CONTACT:	ON SITE CONTACT:
ADDRESS:	
E-MAIL:	CELL #:
TELEPHONE #:	FAX #:
BOOTH/RM #:	# OF PEOPLE:
ROOM SETUP: <input type="checkbox"/> Rounds/8 <input type="checkbox"/> Rounds/10 <input type="checkbox"/> Hollow Square <input type="checkbox"/> Theater <input type="checkbox"/> Classroom <input type="checkbox"/> Other	

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

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Credit Card Authorization Form

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

SHOW NAME: _____

COMPANY: _____

BILLING ADDRESS: _____
(FOR CREDIT CARD) _____

TELEPHONE #: _____

FAX #: _____

E-MAIL: _____

☐ Company Check to be used for initial deposit.
Credit Card to be used for reorders and the balance of the 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.

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

All prices are subject to 8.1% Sales tax and 19% gratuity.
All prices are subject to change without prior notice.

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