

Welcome



Exhibitor Hospitality Menu

Los Angeles Convention Center
Food Services Department
1201 S. Figueroa Street
Los Angeles, CA 90015
213-765-4512
213-765-4552 fax

The Los Angeles Convention Center Food Services Department

The Los Angeles Convention Center is thrilled to have you as an exhibitor at the Los Angeles Convention Center. It is our hope that we will meet and exceed your expectations of your food services.

When making your plans for the show floor, please remember that we are the exclusive food and beverage provider, therefore any sampling and giveaways pertaining to Food & Beverage must have written authorization from a Catering Sales Manager. Thank you in advance.

Don't forget the details! If you are ordering catering in a booth or on the show floor, you are responsible for providing:

- Electricity for water coolers, coffee kits, ice cream carts, ovens, etc.
- Tables for catering services, this includes buffet tables and rounds for seating.
- Scullery Area, some services required a "behind the scenes" area for dishing, serving, clearing and storage. A Catering Sales Manager will discuss effective solutions (such as pipe and drape) which are available to you through your show decorator.
- This menu does not apply once on-site during the show. A separate menu is available upon request for services ordered on-site.
- Make sure to get your orders in 3 weeks before the event, as a 10% late fee applies to all orders received after this time.
- Payment via check needs to be received 10 days prior to start of service. A credit card must be on file for any on-site orders.

Please note all prices are based on a "drop-off, biodegradable & compostable" service. Prices are also subject change at any time without notice.

Prices are subject change without notice

beverages

Hot

America's Favorite Brewed Coffee!

Starbucks Regular or Decaf Coffee	\$48.00/gallon
Gourmet Hot Tea (includes tea bags)	\$48.00/gallon
Starbucks Coffee Kit	\$250.00/kit

This "Make it Yourself" coffee kit contains a double burner coffee maker, ten coffee packets, ten decaffeinated coffee packets, appropriate condiments & 5-gallon water jug with ceramic dispenser (requires 115 volt, 15 amp electric hookup).

Cold

Fresh Orange Juice	\$48.00/gallon
Lemonade or Fruit Punch	\$38.00/gallon
Assorted Bottled Juices	\$3.50 each
Milk (½ pint, whole, nonfat & chocolate)	\$2.50 each
Assorted Soft Drinks	\$3.00 each
Lipton Iced Tea	\$3.00 each
Bottled Water (16 oz.)	\$3.00 each
Sparkling Water	\$3.25 each
Arrowhead 5-Gallon Water Jug	\$35.00 each
Electric Water Cooler	\$50.00/day
(Requires 110 volt, 20 amp electrical. Exhibitor to provide)	

local favorites

Assorted Donuts...	\$28.00/dz	Assorted Cookies...	\$27.00/dz
Walnut Brownies...	\$38.00/dz	Black & White Blondies...	\$36.00/dz
Lemon Bars...	\$35.00/dz	Assorted Dessert Bars...	\$36.00/dz

Light Snacks

Assorted Potato Chips... With roasted garlic parmesan dip	\$22.00/lb	Soft Pretzels...	\$4.00/ea
Tortilla Chips & Salsa...	\$26.00/lb	Mixed Nuts...	\$20.00/lb
Hershey's Kisses or Minis...	\$20.00/lb	Mini Pretzel Twists...	\$18.00/lb
Jolly Rancher Candies...	\$15.00/lb	Novelty Ice Cream Bars...	\$2.50/ea

breakfast

Good Morning, L.A.

Our Most Popular Breakfast with all Your Favorites! Farmers Market Fresh Sliced Fruit and Berries. Assorted Freshly baked breakfast breads & pastries. Served with sweet butter, fruit preserves, and jellies, Assorted chilled Fruit Juices, Starbucks Coffee, and Gourmet Tea

\$16.50 per person (minimum order of 12 persons)

Signature Sunrise

An Assortment of Freshly Baked Pastries and Bagels, served with Sweet Butter, Fruit Preserves, and Jellies, Starbucks Coffee, and Gourmet Tea

\$10.95 per person (minimum order of 12 persons)

All American Breakfast

Scrambled Eggs, Breakfast Potatoes, Applewood Smoked Bacon and Biscuits, Assorted chilled Fruit Juices, Starbucks Coffee, and Gourmet Tea

\$16.95 per person (minimum order of 10 persons)

Breakfast Sandwich

American Cheese Omelet Topped with Cured Ham On a Delicious Butter Croissant, Starbucks Coffee and Gourmet Tea

\$11.50 per person (minimum order of 10 persons)

breakfast a la carte'

Assorted Fresh Baked Breakfast Pastries

Assorted Danish Pastries, Muffins, and Scones
Served with sweet Butter and Fruit Preserves
\$35.00 per dozen

Assorted Freshly Baked Muffins

Served with Sweet Butter & Fruit Preserves
\$35.00 per dozen

Assorted Bagels & Cream Cheese

An Assortment of Freshly Baked Bagels
Served with Sweet Butter & Fruit Preserves
\$31.00 per dozen

Whole Fresh Fruit

An Assortment of Seasonal Fruits
\$1.95 per person

Cold Cereals & Milk

Served with 2% Milk
\$4.50 per person

Freshly Baked Breakfast Breads

Served with Sweet Butter & Fruit Preserves
\$29.00 per dozen

Assorted Donuts

\$28.00 per dozen

Assorted Danish Pastry

\$35.00 per dozen

Individual Flavored Yogurt

Assorted Flavors
\$3.00 each

bistro party trays

Gourmet Mini Sandwich Platter

An assortment of freshly made sandwiches on Artisan Rolls to include:
Turkey, Ham, and Roast Beef
\$300.00 (serves 25)

Croissant Sandwich Platter

An assortment of freshly made sandwiches on Traditional Croissant Rolls to include: Turkey, Ham, and Roast Beef
\$350.00 (serves 25)

Pinwheel Wrap Platter

An assortment of freshly made Turkey, Ham, and Roast Beef Pinwheel Wraps, Sliced to perfection
\$275.00 (serves 25)

The Signature Sandwich Event Platter

Sandwich selections from the Signature Sandwich Event Platter listed below. Platter includes California Mixed Greens, Side Salad, Potato Chips, Dessert Bars, Cookies, Iced Tea and Lemonade
\$300.00 (serves 10) **or** \$600.00 (serves 20)

The Bistro Sandwich Collection Platter

Sandwich selections from the Signature Sandwich Event Platter listed below. Platter includes California Mixed Greens, Side Salad, Potato Chips, Dessert Bars, Cookies, Iced Tea and Lemonade
\$250.00 (serves 10) **or** \$500.00 (serves 20)

The Signature Sandwich Event Platter

Roast Beef Ham Muffaletta

Ham Duet

Chicken Caesar Wrap

Very Veggie Sandwich

The Bistro Sandwich Collection Platter

Roast Beef & Sharp Cheddar Cheese
on Rustic French Bagette

Smoked Ham & Swiss on Ciabatta

Turkey Club Wrap

Cypress Mediterranean Veggie Wrap

boxed lunches

(Minimum order of 6 boxed lunches per flavor selection)

All box lunches served with our chefs daily selection of whole fruit, market side salad and cookie or brownie.

Chicken Caesar Wrap

Marinated grilled Chicken Breast Tossed with Classic Caesar Dressing, Romaine Hearts, Diced Tomatoes, Red Peppers, and Cucumbers sprinkled with Crumbled Feta Cheese. Served with Sun Chips, Mini Baby Bell Cheese, Choice of Cookie, and Choice of Bottled Water or Canned Assorted Soda

\$22.95 each

Cypress Mediterranean Veggie Wrap

Roasted Garlic Cream Cheese Hummus, Caramelized Onion, Lettuce, Diced Tomatoes, Red Peppers, Cucumbers, Sprinkled with Crumbled Feta Cheese, served with Sun Chips, Mini Baby Bell Cheese, Choice of Cookie, and Choice of Bottled Water or Canned Assorted Soda

\$21.95 each

Ham Duet

Rustic Multi-grain Whole Wheat Roll Spread with Sweet and Whole Grain Mustard A Duet of Juicy Tavern Ham and Sliced Parma Prosciutto with Brie Cheese, Organic Spring Greens and Sliced Local Tomato. Served with Sun Chips, Mini Baby Bell Cheese, Choice of Cookie, and Choice of Bottled Water or Canned Assorted Soda

\$22.95 each

The All-American Roast Beef Onion Pocket

With Chipotle Cream Cheese Spread, Cheddar Cheese, Rare Top Sirloin Beef, Sautéed Mushrooms and Red Onion Marmalade with Arugula and Tomato on a Fresh Herb Onion Pocket. Served with Grilled Vegetable Salad, Sun Chips, Mini Baby Bell Cheese, Choice of Cookie, and Choice of Bottled Water or Canned Assorted Soda

\$23.95 each

Roast Turkey Sandwich

Tender Sliced Roasted Turkey with Red Leaf Lettuce, Vine Ripened Tomatoes, Sweet Bermuda Onions and Sun Dried Cranberry Mayonnaise. Served on a Pumpernickel Marble Hoagie Roll. Served with Sun Chips, Mini Baby Bell Cheese, Choice of Cookie, Choice of Bottled Water or Canned Assorted Soda

\$23.95 each

select hors d'oeuvres*

Chilled

(Minimum of 50 pieces per hors d'oeuvre)

Asparagus Tip Wrapped with Shaved Parma Prosciutto	\$4.75 each
Smoked Salmon Pinwheel	\$4.00 each
Traditional California Roll	\$4.25 each
Iced Prawn with Firecracker Cocktail Sauce	\$4.50 each

Warm

(Minimum of 50 pieces per hors d'oeuvre)

Spinach & Feta Cheese Spanikopita	\$3.50 each
Vegetable Egg Roll with Ginger Soy Dipping Sauce	\$3.50 each
Stuffed Jalapeno Popper with Sour Cream	\$3.50 each
Spicy Mustard Boneless Chicken with Dipping Sauce	\$3.95 each
Teriyaki Chicken Brochettes	\$4.25 each
Mini Grilled Crab Cakes with Spicy Caper Remoulade	\$4.75 each

displays and trays

(Minimum order of 10 guests)

Kern County and Underwood Ranch Vegetables Crudités

An Assortment of Seasonal Vegetables
Served with Ranch Dressing
\$5.50 per person

Farmers Market Fresh Sliced Fruit and Berries

Which May Include: Pineapple, Watermelon, Cantaloupe,
Honeydew, Grapes & Seasonal Berries
\$5.50 per person

International Cheese Board

An Assortment of Imported and Domestic Cheese
Garnished with Fresh Fruit
Served with Gourmet Crackers
\$6.50 per person

Italian Antipasto Platter

An Array of Genoa Salami, Provolone Cheese, Mortadella,
Black and Green Olives, Pepperoncini, Prosciutto,
Artichoke Hearts and Assorted Peppers
\$6.50 per person

alcoholic beverage service

Platinum Hosted Bar Package <i>Packaged Pricing</i>	Gold Hosted Bar Package <i>Packaged Pricing</i>
1 Hour \$17.00 per person 2 Hours \$26.00 per person Each Additional Hour is \$10.00 per person	1 Hour \$15.00 per person 2 Hours \$24.00 per person Each Additional Hour is \$10.00 per person
Hennessy Cognac 1800 Reposado Tequila Chivas Regal Scotch Bacardi Dark Rum Tanqueray Gin Stoli Vodka Makers Mark Bourbon	Jose Cuervo Tequila Canadian Seagram's V.O. Bacardi Light Rum Seagram's Gin Smirnoff Vodka Jack Daniels Bourbon Whiskey J&B Scotch

Platinum & Gold Bar Options Include:

Robert Mondavi Wines, Import & Domestic Beer, Assorted Juice & Soda, Still & Sparkling Water

Silver Bar Package

1 Hour \$8.95 per person

2 Hour \$13.95 per person

Each Additional Hour is \$5.00 per person

Silver Bar package consists of Import and Domestic beer, Selection of House Red and White Wine, Assorted Juice, Assorted Sodas, and Bottled Water

***Bars can be based on consumption basis, but will be subject to a \$500.00 minimum threshold

***Packaged Bars are sold to groups with controlled access entry areas. If your exhibit does not have controlled access, please speak with your Sales Manager for other options

Labor Fees

Bartender \$100.00 for 4-hour minimum: \$25.00 each hour thereafter

Attendant \$100.00 for 4-hour minimum: \$25.00 each hour thereafter

Recommendations:

Hosted Bar: One Bartender for every 75 Guests

Cash Bar: One Bartender for every 100 Guests

crowd pleasers

Please allow 3 weeks lead time for all specialty services.

Two-Flavor Soft Serve Ice Cream Service (attendant included)

\$2,750.00 per day (750 – 5 oz. servings)

Choice of Flavors:

Chocolate, Vanilla & Strawberry

Choose four of the following toppings:

Granola, Peanuts, and Coconut Shaving, Carob Chips, Whipped Cream,

Chocolate Fudge, M&M's, Pecans or Cherries

Specifications: 160 lbs; Requirements: Electrical and 5' x 6' operating space

Exhibitor to provide a single dedicated 208 volt, 30 amp circuit

Cappuccino Service (attendant included)

\$2,200.00 per day (500 - 8 oz. servings)

Espresso, Cappuccino, Mocha, Latte & Americano

Specifications: 140 lbs; Requirements: Electrical and 5' x 6' operating space

Exhibitor to provide a single dedicated 110 volt, 20 amp circuit

Frozen Flavored Beverages (attendant included)

(500 – 5 oz servings)

Specifications: 140 lbs

Requirements: Electrical and 5' x 6' operating space

\$2,000.00/day - 2 flavors

Exhibitor to provide a single dedicated 115 volt, 20 amp for each machine,

Each flavor requires one machine.

Single-Cup Gourmet Coffee Brewer

Brew your favorite cup in seconds!

\$75.00 rental per day

\$45.00 per Box of 25 Cups (selections below)

Regular Coffees: Breakfast Blend, Vermont Country Blend or French Roast

Flavored Coffees: French Vanilla, Hazelnut, Irish Cream or Southern Pecan

Decaffeinated Coffees: Breakfast Blend, Vermont Country Blend or French Roast

Teas: Lemon Zinger, Mandarin Orange Spice, Victorian Earl Grey or Green Tea

Exhibitor to provide: Each machine requires a single dedicated 110 volt, 20 amp circuit

Logo Sheet Cake

\$275.00 Full Sheet (serves 90)

\$150.00 Half Sheet (serves 45)

\$200.00 Logo Artwork Set-up Fee, two-color artwork

crowd pleasers

Please allow 3 weeks lead time for all specialty services.

logo bottled water

Get your company's name into everyone's hands!

Your water will be on-site waiting for you. Avoid shipping and handling!

1 pallet	1680 bottles or less	\$3.50 each
2-3 pallets	3360-5040 bottles	\$3.00 each
4+ pallets	6720 +	\$2.75 each

Please allow 3 weeks lead time for bottled water service.

** Your order, accompanied by camera-ready artwork, must be received by the Food and Beverage Department three weeks prior to your event to ensure on-time delivery. There is a \$200.00 artwork fee (two-color logo). Price of artwork fee may vary depending on complexity of logo artwork. Price includes room temperature storage and delivery (max of 3 pallets per day) to your booth.

** Minimum order of 25 cases (600 bottles)

** If you are bringing in your own logo bottled water, please contact a sales representative to discuss waiver/corkage fees. Please remember that unauthorized bottled water is prohibited; unauthorized bottled water entry is subject to a fee; this policy is strictly enforced.



**Los Angeles Convention Center
ARAMARK Sports & Entertainment**

1201 S. Figueroa St.
Los Angeles, CA 90015
213-765-4512
Fax 213-765-4552
www.lacclink.com

Name of Convention _____
 Company Name _____
 Contact Name _____
 Address _____ City _____ State _____ ZIP _____
 Phone _____ Fax _____ Cell Phone _____
 On-Site Contact _____ Cell Phone _____
 Booth Number _____ Hall _____ Number of Guests _____
 Email _____

DAY OF WEEK/DATE	DELIVERY TIME	QUANTITY	ITEM DESCRIPTION	ITEM PRICE
_____	_____	_____	_____	_____
_____	_____	_____	_____	_____
_____	_____	_____	_____	_____
_____	_____	_____	_____	_____
_____	_____	_____	_____	_____
_____	_____	_____	_____	_____
_____	_____	_____	_____	_____

19 % Service Charge (% of subtotal) \$ _____

9.75 % Sales Tax (% of subtotal) \$ _____

Food & Beverage Total \$ _____

FORM OF PAYMENT

Company Check (Credit Card must be on file for add-ons)
 Visa Master Card American Express Discover

Card Number: _____

Expiration Date: _____

Cardholder's Name: _____

I hereby authorize ARAMARK SPORTS & ENTERTAINMENT SERVICES, INC. to apply all charges for services rendered for the above company to my credit card.

Cardholder's Signature: _____

IMPORTANT INFORMATION

The Los Angeles Convention Center Food Services Department (ARAMARK) is the exclusive caterer. Absolutely no food or beverage, candy, logo water, etc are allowed to be brought into the Los Angeles Convention Center without prior authorization.

DEADLINE

All catering orders must be received by **3 WEEKS PRIOR TO EVENT**. A 10% late charge will be charged for orders received after deadline.

PAYMENT POLICY

Full Payment is required prior to commencement of services. A credit card must be on file for any re-orders on site.

OTHER CHARGES

A \$25.00 delivery charge will apply to each delivery and reorders of less than \$75.00 (subtotal).

ADDITIONAL SERVICES

There will be an additional charge for china service on the exhibit floor. Please ask your Sales Manager for more information.

TABLES AND ELECTRICAL REQUIREMENTS

Food Services does not provide tables or electricity in your exhibit space. Tables and electricity must be ordered through the appropriate contractor.