BOOTH CATERING MENU

ARTISAN BAKERY SELECTION
SCONES
FRUIT AND CHEESE DANISH
$60 per doz
MUFFINS
COFFEE CAKE
$60 per doz
Cinnamon crumb, apple cheese, blueberry cheese
SLICED BREAKFAST BREADS
$48 per doz
Banana nut, marble, lemon poppy, zucchini
EXECUTIVE SELECTION
ASSORTED CROISSANT PACKAGES
Chocolate, almond and regular $70 per doz
Fruit and cheese filled $66 per doz
CINNAMON ROLLS
$85 per doz
Traditional cinnamon roll or Kouign Amann croissant cinnamon roll
ASSORTED BAGELS
$60 per doz
with cream cheese
WHOLE WHEAT BAGEL OR ENGLISH MUFFINS WITH PEANUT BUTTER
$65 per doz
+ ALMOND BUTTER $70 per doz
FRESH BAKED COOKIES
$60 per doz
Chocolate chunk, sugar butter, oatmeal raisin, white chocolate macadamia, peanut butter
DESSERT BARS
$70 per doz
Apple streusel, raspberry streusel, lemon, pecan, blonde, S’mores, melt away
BROWNIES $60 per dozen
Double chocolate, fudge nut, peanut butter, chocolate decadence, salted dulce de leche
CUPCAKE ASSORTMENT
$70 per 20 pieces
Vanilla bean, chocolate ganache, red velvet, cappuccino, lemon merengue, caramel & sea salt

MORNING

BREAKFAST BUFFETS

Menus are designed for 25 guests or more with service up to two hours

RISE AND SHINE $28 per person
Assorted muffins, danish and bagels, whipped cream cheese, sliced fruit

HEALTHY START $30 per person
Fresh fruit salad with watermelon, cantaloupe, pineapple, grapes, Greek yogurt, granola, bananas, whole wheat English muffins and peanut butter

BACON AND EGGS $39 per person
Fresh fruit salad, watermelon, cantaloupe, pineapple, grapes, scrambled eggs*, breakfast potatoes, bacon, freshly baked croissants and muffins

ENHANCE YOUR BUFFET
Make your buffet even better with a selection of these delicious add ons! Minimum 12 selections

BREAKFAST SANDWICHES
$19 each (à la carte order)
Freshly baked croissant, bacon egg* and cheddar cheese

BREAKFAST BURRITOS
5 oz with red fire roasted & tomatillo salsa
$19 each (à la carte order)
Chorizo, flour tortilla, potato and cage free scrambled eggs*, cheddar and jack cheese, tomato, onion
Spinach tortilla, black beans, peppers, potato, jack cheese, scrambled eggs*

MEATLESS
$14 each (à la carte order)
Vegetarian soy chorizo, flour tortilla, potato and cage free scrambled eggs*, cheddar and jack cheese, tomato, onion

+ ENHANCE YOUR BUFFET

BREAKFAST BURRITOS
5 oz with red fire roasted & tomatillo salsa
$19 each (à la carte order)
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Aspall

All individual items require a minimum order of one dozen per item, unless otherwise noted. All menu prices are subject to change.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
+ENHANCE YOUR BUFFET
Make your buffet even better with a selection of these delicious add ons! Minimum 12 selections

OUTLINES

1. Morning Outline
   - Artisan Bakery Selection
     - Scones
     - Fruit and Cheese Danish
     - Muffins
   - Sliced Breakfast Breads
   - Coffee Cake
   - Executive Selection
     - Assorted Croissant Packages
   - Cinnamon Rolls
   - Assorted Bagels
   - Whole Wheat Bagel or English Muffins with Peanut Butter
   - Fresh Baked Cookies
   - Dessert Bars
   - Brownies
   - Cupcake Assortment

2. Afternoon Outline
   - Fresh Baked Cookies
   - Dessert Bars
   - Brownies
   - Cupcake Assortment

3. Breakfast Buffets
   - Rise and Shine
   - Healthy Start
   - Bacon and Eggs

4. Enhance Your Buffet
   - Breakfast Sandwiches
   - Breakfast Burritos
   - Meatless

T A K E A B R E A K
Breaks increase productivity and creativity. Working for long stretches without breaks leads to stress and exhaustion. Taking breaks refreshes the mind, replenishes your mental resources, and helps you become more creative.

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**DRINKS**

**INDIVIDUAL**

**ASSORTED SOFT DRINKS**

PEPSI PRODUCTS*

$5

PERRIER SPARKLING WATER

$6

OUR PRIVATE LABELED RPET

ANAHEIM BOTTLED WATER

$5

BOTTLED COLD BREW

$8.50
Black coffee, espresso, vanilla

MILK

$4.50 per half pint
(Minimum 1 dozen)
2%, Non Fat or Chocolate

TROPICANA JUICE ASSORTMENT

$6
Orange, apple and cranberry

WATER COOLER

$55 per day
(115 volt 5 amp electrical required)

ARROWHEAD WATER

$90
(5 gallon)

**FRESH BREWED FAIR TRADE COFFEE**

$75 per gallon
Regular and decaffeinated Bohdi Leaf coffee, includes half and half, Truvia, Sugar in the Raw and Equal

+ ALMOND MILK, OAT MILK $6 per quart
+ MONIN SYRUPS vanilla, sugar free vanilla, caramel, hazelnut $25 per bottle

TAZO HERBAL TEAS

$75 per gallon
Includes honey and lemon

**COLD BREWED COFFEE**

$99 per gallon
Fresh brewed chilled coffee, regular and decaffeinated, includes half and half, oat milk, Truvia, Sugar in the Raw, Equal and vanilla syrup

**FRESH SQUEEZED LEMONADE**

$55 per gallon

**FRESH SQUEEZED STRAWBERRY LEMONADE**

$55 per gallon

**BREWED ICED TEA**

$55 per gallon
Served with lemon wedges

**INFUSE IT**

with pineapple, mango or peach $55 per gallon

**AQUA FRESCA**

$65 per gallon
Watermelon, pineapple or cantaloupe

**JUICE**

$60 per gallon
Orange, cranberry, apple or grapefruit

**SPA WATER**

$65 per gallon
Choice of spa water cucumber-lime-mint, strawberry-basil

Our specialty juices and waters are infused with local fruits and organic herbs, some of which are grown right on property in our own rooftop garden.

All individual items require a minimum order of one dozen per item, unless otherwise noted. All menu prices are subject to change. *Coke Products available on request.

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**QUALITY LOCAL PARTNERS**

We pride ourselves on supporting local businesses in Southern California. We currently partner with over 10 local breweries as well as a partnership with over 20 local food trucks, artisan chefs, and local farms. We are excited about our new partnership with Bohdi Leaf Coffee Traders, located in Orange, California and provide high end specialty coffee directly from farms to your cup.

We offer Fair Trade Certified coffee products. Fair Trade Certified products empower farmers and farm workers to lift themselves out of poverty by investing in their farms and communities, protecting the environment.

We have disposed of the use of most PC (portion control) items and bring you natural sugar and chemical free sweeteners as well as local dairy creamers in bulk service for your beverage experience.
BOOTH CATERING MENU

FOR MENU INFORMATION & QUESTIONS CALL 714-765-8800

TO PLACE ORDERS EMAIL FORM TO ACC-CATERING@ARAMARK.COM

SNACKS

INDIVIDUAL

All individual items require a minimum order of one dozen per item, unless otherwise noted.

ASSORTED FULL SIZE CANDY BARS
$58 per doz

SALTED CARAMEL COOKIE
$60 per doz

JUSTIN’S PEANUT BUTTER CUPS
$84 per doz 2-pack

CHEWY MARSHMALLOW BAR
$15 per doz
with brown butter and sea salt

PERUVIAN CHOCOLATE BROWNIE
$60 per doz

ICE CREAM BARS
$15 per doz
Assorted ice cream bars and popsicles

MINI PRETZELS
$54 per doz

PEANUTS
$54 per doz

ALMONDS
$54 per doz

CASHEWS
$75 per doz

GOURMET “POPS” POPCORN
$75 per doz

BEEF JERKY
$80 per doz

MOZZARELLA OR CHEDDAR CHEESE STICKS
$55 per doz

KASHI, CLIF, KIND AND THINK THIN BARS
$75 per doz

PEELED DRIED FRUIT SNACKS
$85 per doz

DANG TOASTED COCONUT CHIPS
$80 per doz

INDIVIDUAL VEGGIE CUPS
$100 per doz

5 oz. watermelon radish, colored carrots, multi-colored cauliflower, celery, snap peas, red bell pepper and ranch dressing

MARKET FRESH WHOLE FRUIT
$45 per doz

Apples, bananas, oranges

INDIVIDUAL CHIOBANI GREEK YOGURTS
$65 per doz
Flavored and plain

HARD BOILED CAGE FREE EGGS
$30 per doz

FRESH FRUIT CUPS
$90 per doz

5 oz. cantaloupe, watermelon, pineapple, grapes

GREEK YOGURT PARFAITS
$95 per doz

5 oz. fruit, granola (berry, kiwi, or pineapple)

COCONUT CHIA PARFAITS
$95 per doz | 5 oz

SHARED

Minimum 12 servings

CHEFMADE FLASH FRIED KETTLE CHIPS
$6.50 per person
French onion dip

HOUSE-MADE TORTILLA CHIPS
$6.50 per person
with red fire roasted and tomatillo salsas

CALIFORNIA GUACAMOLE
$11 per person
MADE TO ORDER $12.50 per person
(Attendant required $200 per four hour shift)

CALIFORNIA MIXED NUTS
$8 per person

PITA CHIPS & HOUSE-MADE HUMMUS
$8 per person
Roasted red pepper

LOCAL SEASONAL FRESH FRUIT PLATTER
$9.50 per person
Cantaloupe, watermelon, pineapple, seasonal berries

 Individual items require a minimum order of one dozen per item, unless otherwise noted. All menu prices are subject to change.

RECYCLE AND REUSE

Our Anaheim Water is bottled in 100% rPET, post-consumer recycled plastic bottles and has 60% smaller carbon footprint than traditional plastic bottles. The water is generated locally within our Anaheim Community and has high quality and taste for you and your guests.

Our 5-gallon Arrowhead® water comes from our local natural springs located just 80 miles from the Anaheim Convention Center. It is 100% natural spring water from the California San Bernardino mountains. Their Eco Sense® bottles are cleaned, re-filled, and re-used over 20 times before recycled into a variety of products, including children’s playground equipment and sneakers. They are the first beverage manufacturer to build plants in America with LEED certification. They carefully preserve the land surrounding their springs and have supported the protection of more than 426,000 acres of natural lands and freshwater resources.
Box lunches include whole fresh fruit, side salad (see selections below), individual bagged potato chips, fresh baked cookie. Box Lunch menus are designed for 25 or more people. Box lunch service is Grab N’ Go drop off service for up to two hours. Service staff and tables are not provided for Grab N’ Go menu items. For events over 2,000 people, please inquire with your sales manager for further menu selections.

Five box minimum per order with up to three flavor selections. Each order includes choice of pasta or potato salad.

- **TUNA SALAD SANDWICH** $34 per person
  Albacore tuna salad on multi-grain bread

- **HAM AND CHEESE SANDWICH** $35 per person
  Ham and Swiss on pretzel croissant

- **ITALIAN HOAGIE** $37 per person
  Genoa salami, pepperoni, cured ham and provolone

- **TURKEY SANDWICH** $35 per person
  Smoked turkey and pepper jack cheese on multigrain wheat

- **CHICKEN RANCH WRAP** $35 per person
  Romaine lettuce, grilled chicken, cheddar cheese, cucumber, with ranch dressing in a spinach tortilla

- **SANDWICH PLATTER**
  Small platter $300 (serves 10)
  Large platter $600 (serves 20)
  A variety of Turkey, Ham and Cheese, Portobello**
  Orders include chips.

- **VEGETARIAN**
  Each vegetarian order includes fruit salad.

- **PORTOBELLO SANDWICH** $33 per person
  Focaccia, portobello mushroom, spinach, roasted red peppers

- **TOMATO AND MOZZARELLA** $33 per person
  Olive crutob, fresh basil, pesto aioli

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**GLUTEN FREE**

- **CHICKEN SALAD** $40 per person
  Udi’s gluten free bread filled with diced chicken, mayonnaise, diced green apple, dried cranberries, almonds, arugula

- **VEGAN DETOX WRAP** $40 per person
  Cauliflower wrap, kale, cabbage, almonds, carrots, sesame dressing

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**SANDWICHES & WRAPS**

- **KALE WALDORF** $35 per person
  Mixed arugula and kale, dried cranberries, sliced apples, candied walnuts, crumbled feta, red grapes, balsamic vinaigrette

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**SALADS**

- **COBB** $36 per person
  Frisée and Romaine, grilled chicken, sliced apples, blue cheese crumbles, bacon, candied walnuts, balsamic vinaigrette dressing

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All menu prices are subject to change. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

** Vegetarian and Vegan boxed lunches include fruit salad.
HORS D’OEUVRES

Minimum of 50 pieces per item. Butler service available for $200 per butler, per two hours of service.

**COLD**
- **MEDITERRANEAN SKEWER** $8.50 each
- **SHRIMP COCKTAIL SKEWER** $8.50 each with tequila cocktail sauce
- **CURRIED CHICKEN LETTUCE CUPS** $7.50 each
- **AHİ TUNA IN CRISPY WON TON CUP** $8.50 each
- **TRADITIONAL CALIFORNIA ROLL** $7.50 each
- **VEGETABLE WELLINGTON** $7.50 each
- **VEGETABLE SAMOSA** $7.50 each
- **FRIED ARTICHOKE HEART AND BOURSIN CHEESE** $7.50 each
- **SPANAKOPITA** $7 each
- **GOCHUJANG CAULIFLOWER BITES** $7.50 each
- **FALAFEL FILLED MUSHROOM CAPS** $7 each
- **BLACKBEAN EMPANADA** $7.50 each

**HOT BITES**
- **CHICKEN QUESADILLA** $8 each, Cilantro dip
- **BEEF BARBACOA TAQUITO** $8.50 each
- **SMOKED BRISKET PICADILLO EMPANADA** $9 each
- **LOBSTER AND SWEET CORN EMPANADA** $9.50 each
- **BEEF TAQUITO** $8 each
- **AREPA** $8.50 each, Chorizo, Manchego cheese
- **MARYLAND LIME CRAB CAKE** $9.50 each, Pickled ginger aioli
- **BALSAMIC FIG AND GOAT CHEESE FLATBREAD** $7 each
- **PHILLY CHEESESTEAK SPRING ROLL** $8.50 each
- **LAMB LOLLIPOP** $9.50 each, Chimichurri sauce
- **TRUFFLE AND WILD MUSHROOM ARANCINI** $7 each

**MINI BUNS**
- **BEEF SLIDER** $9.75 each, Caramelized onion, cheddar cheese
- **CARNITAS PULLED PORK** $9.50 each, Anaheim chili crema, bolillo roll
- **CHIPOTLE BBQ SHREDDED CHICKEN SLIDER** $9.50 each, Hawaiian bun
- **IMPOSSIBLE SLIDER** $11 each, Vegan Cheddar, caramelized onion

**SAVORY PASTRY & TARTS**
- **FIG & MASCARPONE PHYLLO BEGGLARS PURSE** $7.50 each
- **SMOKED CANDIED BACON JAM TART** $8 each
- **À LA CARTE**
  - **HOT DIPS** $8.50 per person, Spinach artichoke dip with flatbread, cheesy chorizo dip with tortilla chips, Swiss, gruyere, white wine fondue with crusty bread cubes (minimum of 25)

**VEGETARIAN & VEGAN**
- **MINI BUNS**
- **SAVORY PASTRY & TARTS**
- **À LA CARTE**

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NURTURE RELATIONSHIPS
Sharing food breaks down barriers and helps people connect and bond. Positive relationships at work encourage new ideas and these connections can increase productivity by improving how employees work together.
SPECIALTY ITEMS

ESPRESSO MACHINE

Expresso service requires 2 dedicated 110 volt, 20 amp electrical and 1 eight foot skirted table

ESPRESSO SERVICE
$1,750 ++
Includes stainless steel espresso machine with 2 hours of unlimited espresso and cappuccino, condiments, cups, napkins, 1 barista & 1 attendant
+ ADDITIONAL RATE PER HOUR $450 ++

NITRO BREW SERVICE
2 Hour minimum
Includes unlimited servings $1,750

SWERVE ICE CREAM

Requires 220 volt, 30 amp, 3 phase - 24 hour electrical

ICE CREAM SERVICE
$1,200 ++
Includes 500 servings of soft serve ice cream service with attendant for 6 hours

ANTIQUE POPCORN MACHINE

Popcorn machine requires 1 dedicated 110 volt, 20 amp electrical

POPCORN CASE
$500 ++
Includes 300 servings: packs of popcorn kernels, oil and seasoning includes popcorn bags
+ MACHINE (69"H x 34"W x 25"D) $225 +
+ TABLE TOP MACHINE $200 +
+ ATTENDANTS (OPTIONAL) $175 per 4 hours minimum
+ ADDITIONAL ATTENDANT TIME $43.75 per hour

All menu prices are subject to change.
**THE BAR**

**HOSTED BAR**

Priced On Consumption

**MIXED DRINKS, PREMIUM**

$13 ++

**MIXED DRINKS, CALL**

$11 ++

**HOUSE WINE**

$9 ++

Canyon Road Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

**PREMIUM WINE**

$12 ++

J Lohr Riverstone Chardonnay

**IMPORTED AND CRAFT BEER**

$10 ++

**DOMESTIC BEER**

$8 ++

**BOTTLED WATER**

$5 ++

**SOFT DRINKS (PEPSI)**

$5 ++

Each Domestic or Imported keg serves 165-12 oz pours

DOMESTIC

Budweiser

Bud Light

Miller Genuine Draft

Miller Lite

IMPORTED

Heineken

New Castle

**KEGS**

**LOCAL CRAFT BREWS**

Estimated 150-12oz pours

$950 each | 120/220 CAL

**THE BAR**

**PREMADE, BAR-QUALITY COCKTAILS**

$14 ++

**ON THE ROCKS**

**AVIATION**

Made with Larios®, a lighter tasting juniper and citrus gin with classic flavors of dry cherry, lemon, and a hint of violet

**COSMOPOLITAN**

This pink cocktail blends imported EFFEN® vodka with tart flavors of cranberry, triple sec, lemon, and lime

**MAI TAI**

Made special with authentic flavors of orgeat, coconut, pineapple and orange, as well as a custom blend of Cruzan® Light and Dark rums

**CLASSIC OLD FASHIONED**

Staying true to the classic recipe, the Old Fashioned cocktail is strong, balanced and simple, mixed with Knob Creek®, a Small Batch Bourbon Whiskey, bitters, and orange

**JALAPEÑO PINEAPPLE MARGARITA**

The combination of triple sec liqueur and pineapple flavor married with Tres Generaciones® Plata Tequila and the heat from the jalapeño make it memorable

**THE CITY OF ANAHEIM**

The City of Anaheim has alcohol manufacturing roots dating back to the founding of the city in the 1800’s. The climate for production of beer, wine and distilled spirits was perfect for the City’s founding business leaders. What’s old is new again and the alcohol beverage manufacturing industry is growing rapidly once again.

We partner with our Anaheim brew masters to bring you our local flare to enhance and theme your events. Anaheim has 18+ breweries within the City. Inquire with your sales manager on what options can make your event unique.

All menu prices are subject to change.

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To place orders email form to ACC-CATERING@ARAMARK.COM

For menu information & questions call 714-765-8800
THE BAR

WINE CELLAR

HOUSE WHITES
CHARDONNAY
Canyon Road, Napa
$540 per case

PINOT GRIS
Canyon Road, Napa
$540 per case

PREMIUM WHITES
VIognier
Freemark Abbey
$792 per case

PINOT GRIS
Cloudline, Oregon
$576 per case

SAUVIGNON BLANC
Matanzas Creek, Sonoma County
$648 per case

MOSCATO
Mirassou, California
$480 per case

CHARDONNAY
Kendall Jackson Vintner’s Reserve,
California
$600 per case

Raymond Reserve, Napa
$624 per case

La Crema, Sonoma Coast
$720 per case

Sonoma Cutrer, Sonoma Coast
$792 per case

HOUSE REDS

CABERNET SAUVIGNON
Canyon Road
$540 per case

PINOT NOIR
Canyon Road
$540 per case

PREMIUM REDS

PINOT NOIR
Carmel Road, Monterey
$504 per case

Meiomi, California
$816 per case

La Crema, Sonoma Coast
$792 per case

CABERNET
Louis Martini, Sonoma County
$540 per case

Kendall Jackson Vintner’s Reserve,
California
$660 per case

SIMI, Sonoma County
$840 per case

BLEND
Orin Swift Abstract, California
$840 per case

MALBEC
Tamari Reserva/Uco Valley, Argentina
$636 per case

ZINFANDEL
Gnarly Head Old Vine, Lodi, California
$480 per case

ROSE
Kendall Jackson Vintners Reserve,
California
$480 per case

HOUSE SPARKLING
Pol Clément Brut,
France
$504 per case

PREMIUM SPARKLING
La Marca Prosecco Brut
$540 per case

La Marca Prosecco Rosé
$540 per case

Scharfenberger Brut NV,
Mendocino, California
$634 per case

J Vineyards, California
$792 per case

*All menu prices are subject to change.*
CHINA SERVICE FEE
For events in the Exhibit Halls $3.50 per person

RECEIVING & HANDLING FEES
Ask your sales specialist for details

STORAGE FEES
Ask your sales specialist for details

BAR GUARANTEE
Each bar requires a bartender fee of $200 per 4 hour shift.

UPGRADES
DEDICATED CAPTAINS
Fee applies to each captain $250 per 4 hour shift

Please note that service charges are taxable in California.

Labors are subject to applicable California Sales Tax. Qualified non-prof- it 501 (c)(3) organizations requesting sales tax exemptions must provide a valid California State Tax Exemption Form.

Please note the following:
(+) Indicates services are subject to additional wages.
(++) Indicates services are subject to a re-stocking fee and will require consumption attendant. The Convention Center’s catering service will provide an assortment of house napkin colors is provided with a mid-length linen. An assortment of house napkin colors is provided with a mid-length linen. An assortment of house napkin colors is provided with a mid-length linen.

Guarantee of 50 people for all meal functions requires a $50 delivery fee. There is a minimum $250 delivery fee. There is a minimum $250 delivery fee.

Please note that the above schedule excludes weekends and holidays. Once the scheduled Final Guarantee is submitted, the count may not be decreased.

OVERAGE
For every unattended item, Aramark shall be entitled to an additional $14.45 per item over the final guarantee, up to a maximum of 50 meals.

This excludes buffets, box lunches and buffets. The client will be charged based upon the final guarantee or the actual number of meals served, whichever is greater.

Aramark will make every effort to accommodate increases to your count(1) after the final guarantee is due. However, any increases exceeding 10% of the final guarantee will be subject to a 10% surcharge.

Amenity and menu services

TABLERACKS AND MENU SERVICES
Aramark’s catering minimum standard is one (1) server per 75 guests. For buffet meals, the Aramark minimum standard is one (1) server per 75 guests. An additional labor fee will be applied for any set that requires additional wait staff.

China service
China and glassware are standard for buffet and seated meal services, unless otherwise specified by the client. Coffee services are only ordered off the China and dispos- able wares so guests have the option to travel with their beverage. Within the exhibit halls, receptacles that do not accompany dinner, bar-only functions, and exhibitor booths service are served with disposable wares.

TABLE TOP SERVICE
The climber stand for seated meal functions are provided with a mid-length linen. An assortment of house napkin colors is provided with a mid-length linen. An assortment of house napkin colors is provided with a mid-length linen.

BEVERAGE & ALCOHOL SERVICES
We proudly serve Pepsi products. A 25% deposit due to travel with their beverage. Within the exhibit halls, receptacles that do not accompany dinner, bar-only functions, and exhibitor booths service are served with disposable wares.

NUTRITION INFORMATION
The calorie and nutrition information provided is for individuals serving, not for the total number of servings on each tray, because serving styles e.g. trays/ bowls used vary significantly, in order to accommodate the numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions please contact your catering manager directly.

TABLE FOR A SUCCESSFUL EVENT
40 DAYS: 50% Deposit Signed Service Agreement/Contract Due
45 DAYS: Food and Beverage Specifications Due
21 DAYS: Signed Service Orders Due
193 DAYS: 100% of Total Payment and Guarantee Due

SERVICE CHARGE & DELIVERY FEES
This Service Charge is not intended to be a tip, or gratuity for the benefit of employees; however please note that the 14.45% of the service charge is distributed to certain employees as additional wages.

GUARANTEE
To ensure the success of your event(s), it is necessary that we receive your “Final Guarantee” (confirmed attendance) for each meal function utilizing the following schedule:
• Events up to 500 people require a Final Guarantee three (3) business days prior to the first event.
• Even between 501 – 2,500 people require the Final Guarantee five (5) business days prior to the first event.
• Events over 2,500 people require the Final Guarantee seven (7) business days prior to the first event.

Please note that service charges are taxable in California. Labor fees are subject to applicable California Sales Tax. Qualified non-profit 501 (c)(3) organizations requesting sales tax exemptions must provide a valid California State Tax Exemption Form.

Please note the following:
(+) Indicates services are subject to additional wages.
(++) Indicates services are subject to a re-stocking fee and will require consumption attendant. The Convention Center’s catering service will provide an assortment of house napkin colors is provided with a mid-length linen. An assortment of house napkin colors is provided with a mid-length linen. An assortment of house napkin colors is provided with a mid-length linen.

Guarantee of 50 people for all meal functions requires a $50 delivery fee. There is a minimum $250 delivery fee. There is a minimum $250 delivery fee.

Please note that the above schedule excludes weekends and holidays. Once the scheduled Final Guarantee is submitted, the count may not be decreased.

OVERAGE
For every unattended item, Aramark shall be entitled to an additional $14.45 per item over the final guarantee, up to a maximum of 50 meals.

This excludes buffets, box lunches and buffets. The client will be charged based upon the final guarantee or the actual number of meals served, whichever is greater.

Aramark will make every effort to accommodate increases to your count(1) after the final guarantee is due. However, any increases exceeding 10% of the final guarantee will be subject to a 10% surcharge.

Amenity and menu services

TABLE TOP SERVICES
Aramark’s catering minimum standard is one (1) server per 75 guests. For buffet meals, the Aramark minimum standard is one (1) server per 75 guests. An additional labor fee will be applied for any set that requires additional wait staff.

China service
China and glassware are standard for buffet and seated meal services, unless otherwise specified by the client. Coffee services are only ordered off the China and dispos- able wares so guests have the option to travel with their beverage. Within the exhibit halls, receptacles that do not accompany dinner, bar-only functions, and exhibitor booths service are served with disposable wares.

TABLE TOP SERVICE
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<th>SHOW NAME</th>
<th>COMPANY</th>
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**Payment Information Must Accompany Your Order**

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I hereby authorize Aramark Sports & Entertainment Services to apply all charges for services tendered for the above company to my credit card.

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To place orders email completed form to acc-catering@aramark.com.