

L A S V E G A S
CONVENTION CENTER
E X H I B I T O R

Hospitality Menu



Order Online At: <http://www.ps.aramark.com/lasvegasc>

Important Information

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

SPONSORSHIP OPPORTUNITIES

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

ORDERING

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 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 7.25% sales tax. All equipment and labor charges are subject to a 7.25% 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

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.

Beverages



HOT

Starbucks Coffee Kit

This "Make It Yourself" Coffee Kit Contains a Double Burner Coffee Machine, Ten Coffee Packages, Ten Instant Decaffeinated Coffee Singles and Ten Tea Bags. Appropriate Condiments Included.

Requires 115 volt,
5 amp Electrical Hook-up.
\$195.00 100 Cups

Starbucks Coffee Kit Replenishment \$195.00

Starbucks Brewed Regular or Decaf Coffee

America's Favorite Premium Coffee Pre-brewed in an Insulated Urn.
Appropriate Condiments Included.

2.5 Gallons (Minimum Order) \$92.50 40 Cups
5 Gallons \$185.00 80 Cups
10 Gallons \$370.00 160 Cups

Herbal Tea Selection

2.5 Gallons of Hot Water with a Selection of Bigelow Teas.
Appropriate Condiments Included.
\$75.00 40 Cups

COLD



Fresh Orange Juice
\$49.00 Gallon

Tropicana Juices
Assorted 10 Ounce
\$36.00 12 Bottles

Milk

Whole, 2% & Non-Fat
\$24.00 12 Half Pints

Assorted Soft Drinks

Pepsi, Sierra Mist, Diet Pepsi, Lipton Iced Tea
Mountain Dew
Case, 12 Ounce
\$48.00 24 Cans

Aquafina

Case, 20 Ounce
\$60.00 24 Bottles

Evian

Case, 11 Ounce
\$60.00 24 Bottles

Perrier Mineral Water

Case, 11 Ounce
\$60.00 24 Bottles

Calistoga Flavored Mineral Water

Case, 11 Ounce
\$60.00 24 Bottles

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.

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

Breakfast

Wake Up Call

\$115.00 Serves 12

Assortment of Fresh Breakfast Pastries, Bagels, Assorted Fruit Juice, Starbucks Coffee, Decaffeinated Coffee & Hot Tea. Butter, Cream Cheese, Preserves & Coffee Condiments Included.

Croissant Omelet Breakfast Sandwiches

\$175.00 Serves 12

American Cheese Omelet Topped with Cured Ham in a Delicious Butter Croissant. Accompanied by Assorted Fruit Juice, Starbucks Coffee, Decaffeinated Coffee & Hot Tea.

All American Breakfast

\$300.00 Serves 20

Fluffy Scrambled Eggs, Sautéed Breakfast Potatoes, Crispy Bacon Strips & Assorted Muffins. Accompanied by Assorted Fruit Juice, Starbucks Coffee, Decaffeinated Coffee & Hot Tea.

Lox & Bagels

\$145.00 Serves 10

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

Coffee Cake

\$37.00 Serves 12

Choice of Cinnamon Streusel, Apple Brown Sugar Cinnamon OR Cherry.

Fresh Breakfast Pastries

\$32.00 Per Dozen

Bagels, Assorted European Pastries & Muffins. Accompanied by Butter, Cream Cheese & Preserves.

Cinnamon Rolls

\$32.00 Per Dozen

Assorted Donuts

\$26.00 Per Dozen

Fresh Seasonal Sliced Fruit Tray

\$95.00 Serves 25

Pineapple, Watermelon, Honeydew, Cantaloupe & Seasonal Berries.

Whole Fresh Fruit

\$44.00 Serves 25

Apples, Bananas, Grapes, Oranges & Pears

Flavored Yogurt

Assorted Flavors

\$36.00 Serves 12

Lunch

Las Vegas Deli

\$250.00 Serves 20

An Abundant Selection of Sliced Meats & Cheeses Including Roast Beef, Ham, Turkey, Genoa Salami, Natural Swiss & Cheddar. Accompanied by Lettuce, Tomato, Kosher-Style Dills, Assorted Buns & Rolls & Assorted Bagged Chips. Appropriate Condiments Included.

Silver Dollar Sandwich Platter

\$95.00 Serves 10

\$190.00 Serves 20

Assorted Sandwiches Including Ham, Turkey & Roast Beef, American & Swiss Cheeses. Served with Assorted Chips, Lettuce, Tomato, Kosher-Style Dills, Assorted Chips and Appropriate Condiments Included.

Checkerboard Sandwich Platter

\$95.00 Serves 10

\$190.00 Serves 20

Ham, Turkey & Roast Beef on Whole Wheat & Flour Dusted Potato Kaiser Rolls with Swiss & Cheddar Cheeses, Lettuce & Tomatoes. Assorted Chips and Appropriate Condiments Included.

Whole Lotta Hoagies Sandwich Platter

\$95.00 Serves 10

French Rolls Loaded with Genoa Salami, Ham, Provolone, Natural Swiss, Lettuce, Tomatoes & Onions. Accompanied by Assorted Chips & Appropriate Condiments.

Vegetarian Wrap Platter

\$85.00 Serves 10

Spinach Tortilla Stuffed with Muenster Cheese, Alfalfa Sprouts, Tomatoes, Cucumbers, Carrots & Herb Cream Cheese Spread. Appropriate Condiments Included.

Grilled Chicken Caesar Salad

\$110.00 Serves 20

Marinated Grilled Chicken Strips on a Bed of Romaine Lettuce, Homemade Garlic Croutons & Shredded Parmesan Cheese with a Classic Caesar Dressing.

Penne Pasta Salad

\$78.00 Serves 20

Penne Pasta Tossed with Julienne Vegetables, Smoked Cheddar & Sun-dried Tomato Pesto.

Greek Salad

\$70.00 Serves 20

Hearts of Romaine with Roma Tomatoes, Feta Cheese & Kalamata Olives Accompanied by Balsamic Vinaigrette.

California Mixed Green Salad

\$68.00 Serves 20

Combination of Seasonal Lettuces Garnished with Fresh Vegetables. Served with Basil Vinaigrette & Buttermilk Ranch Dressings.

Boxed Lunches

You Name It Deli Sandwich

\$15.00 Each

CHOICE OF Ham & Swiss on Whole Wheat Kaiser Roll, Turkey & Swiss on Flour Dusted Kaiser Roll OR Roast Beef & Cheddar on Whole Wheat Kaiser Roll. All Flavors Served with Lettuce, Tomato, Potato Salad, Cookie, Whole Fresh Fruit & Cold Bottled Water. Minimum Order of 3.

Hogan's Hero

\$15.00 Each

French Roll Loaded with Genoa Salami, Ham, Provolone, Natural Swiss, Lettuce, Tomatoes & Onions. Accompanied by Cole Slaw, Whole Fresh Fruit, Brownie & Cold Bottled Water. Minimum Order of 3.

Vegetarian Wrap

\$15.00 Each

Spinach Tortilla Stuffed with Muenster Cheese, Alfalfa Sprouts, Tomatoes, Cucumbers, Carrots & Herb Cream Cheese Spread. Served with Pasta Primavera Salad, Whole Fresh Fruit, Trail Mix & Cold Bottled Water. Minimum Order of 3.

Garden Spot

\$15.00 Each

Fresh Garden Salad Topped with Diced Turkey, Bacon Bits, Crumbled Bleu Cheese, Sliced Hard Boiled Eggs, Diced Tomatoes & Scallions. Served with Chef's Dressing, Cookie & Cold Bottled Water. Minimum Order of 3.

The Player's Club

\$16.00 Each

Lean Turkey with Thin Sliced Prosciutto, Tomatoes & Lettuce on a Buttery Croissant. Served with Pasta Salad, Cookie & Cold Bottled Water. Minimum Order of 3.

Chicken Caesar Wrap

\$16.00 Each

Grilled Chicken Breast, Hearts of Romaine & Shredded Parmesan in a Spinach Tortilla with Classic Caesar Dip, Chips, Brownie & Cold Bottled Water. Minimum Order of 3.

Classic Caesar Salad with Chicken

\$16.00 Each

Fresh Hearts of Romaine Topped with Grilled Chicken Strips, Fresh Grated Parmesan Cheese & Garlic Croutons. Served with Classic Caesar Dressing, Cookie & Cold Bottled Water. Minimum Order of 3.

That's Gouda

\$17.00 Each

Lean Roast Beef with Smoked Gouda on a Potato Kaiser Bun. Accompanied by Fruit Salad, Kettle Potato Chips, Brownie & Cold Bottled Water. Minimum Order of 3.

Pesto Chicken

\$18.00 Each

Grilled Pesto Crusted Chicken with Arugula, Brie & Vine Ripened Tomatoes on Focaccia Bread. Served with Fruit Salad, Tortellini Pasta Salad, Brownie & Cold Bottled Water. Minimum Order of 3.

Asian Bento Box

\$20.00 Each

Teriyaki Chicken, Marinated Oriental Vegetables, California Roll & Jasmine Rice. Served with Soy, Wasabi, Pickled Ginger & Cold Bottled Water. Minimum Order of 10. Sorry, No Same Day Orders of This Item.

Call your ARAMARK Sales Manager for Information on Customized Sushi Boxed Lunches.

Hot Lunches

South of the Border Fiesta

\$350.00 Serves 25

A Mexican Fajita Bar To Include Spicy Chicken Saute Strips, Mexican Style Ground Beef, Flour Tortillas, Tomato, Lettuce, Onions, Shredded Cheese, Salsa, Guacamole & Sour Cream. Accompanied by Spanish Rice & Southwestern Beans.

Taste of Asia

\$325.00 Serves 25

Teriyaki Chicken, Beef with Broccoli, Egg Rolls & Jasmine Steamed Rice. Served with Soy, Sweet n Sour & Fortune Cookies

Build Your Own Philly Cheesesteak Sandwich

\$230.00 Serves 25

Hot Roast Beef with Sautéed Peppers, Onions & Mushrooms. Served with French Rolls, Provolone Cheese & Assorted Bagged Chips.

Little Italy Buffet

\$210.00 Serves 15

Traditional Meat OR Vegetarian Lasagna Served with Classic Caesar Salad & Italian Breads.

Ballpark Buffet

\$175.00 Serves 25

Kosher-Style All Beef Hot Dogs, Fresh Buns, Chili, Shredded Cheese, Onions & Assorted Bagged Chips. Appropriate Condiments Included.

Snacks

Build Your Own Nacho Bar

\$120.00 Serves 20

Mexican Taco Meat, Chile con Queso, Salsa Verde, Salsa Roja, Pico de Gallo, Guacamole, Sour Cream & Sliced Jalapenos. Served with Tri-Color Tortilla Chips.

Nina's Nine Layer Dip

\$60.00 Serves 20

Layers of Spicy Mexican-Style Ground Beef, Refried Beans, Guacamole, Salsa, Sour Cream, Shredded Cheese, Onions, Olives & Lettuce. Served with Tri-Color Tortilla Chips.

Break Time

\$44.00 Serves 20

Tri-Color Tortilla Chips, Guacamole & Salsa.

Chips & Dips

\$35.00 Serves 20

Ruffled Potato Chips with French Onion & Buttermilk Ranch Dips.

Mixed Nuts

\$55.00 Serves 20 2.5 Pounds

Dry Roasted Peanuts

\$32.50 Serves 20 2.5 Pounds.

Assorted Chips

\$32.00 Serves 20

Individual Bags of Premium Assortment.

Crunchy Pretzels

\$15.00 Per Pound

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.

Tiramisù

\$68.00 Serves 14

Ladyfingers Soaked in Espresso & Layered with Mascarpone & Grated Chocolate.

Turtle Cheesecake

\$68.00 Serves 16

Classic Cheesecake Swirled with Caramel, Chocolate & Nuts.

New York Style Cheesecake

\$65.00 Serves 16

Classic & Creamy.

Nutty Fudge Brownies

\$35.00 Per Dozen

Colossal Cookies

\$28.00 Per Dozen

Chocolate Chip, Peanut Chocolate Chip & Oatmeal Raisin.

Mini Butter Cookies

\$24.00 Per 2 Dozen

An Assortment of Mini Pepperidge Farm Cookies.

Dove Bars

\$3.25 Each

Choice of Milk Chocolate & Almonds over Vanilla Ice Cream or Dark Chocolate over Vanilla Ice Cream.
Minimum Order of 24.

Snickers Ice Cream Bars

\$2.85 Each

Your Favorite Candy Bar is now an Ice Cream Bar!
Minimum Order of 24.

Displays & Trays

Bruschetta & Tapenade Display

\$70.00 Serves 25

Toasted Bruschetta with an Array of Tapenades – Olives & Capers, Tomato & Basil, Mushrooms & Chives.

Roasted Vegetable Platter

\$80.00 Serves 25

A Flavorful Chilled Assortment of Eggplant, Red Pepper, Zucchini, Yellow Squash, Asparagus & Bermuda Onion Lightly Drizzled with Aged Balsamic Vinegar.

Fresh Seasonal Sliced Fruit Tray

\$95.00 Serves 25

Pineapple, Watermelon, Honeydew, Cantaloupe & Seasonal Berries.

Brie en Croute

\$130.00 Serves 25

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

International Cheese & Seasonal Vegetable Display

\$120.00 Serves 25

International & Domestic Cheeses Garnished with Fruit & Served with Gourmet Crackers & Lavosh Paired with Seasonal Vegetables Including Carrots, Celery Sticks, Sweet Bell Peppers & Cherry Tomatoes Accompanied by French Onion Dip.

Italian Antipasto Platter

\$200.00 Serves 25

An Array of Genoa Salami, Provolone Cheese, Mortadella, Prosciutto, Black & Green Olives, Pepperoncini, Artichoke Hearts & Assorted Peppers.

Action Stations

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.

Gyro Rotisserie Station

\$7.00 Per Person

Savory Greek-Style Gyro Meat Carved to Order From Rotisserie Grill. Served with Fresh Pita Pockets, Shredded Lettuce, Sliced Tomatoes & Onions. Accompanied by Cucumber Yogurt Sauce.
Minimum Order of 50.

Pasta Bar

\$8.00 Per Person

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.
Minimum Order of 50.

Mexican Quesadilla Station

\$8.00 Per Person

Fresh Flour Tortillas Filled with Zesty Shredded Chicken, Jack & Cheddar Cheese. Served with Guacamole, Fresh Salsa, Sour Cream & Jalapéno Peppers.
Minimum Order of 50.

Steamship of Beef

\$575.00 Serves 200

Presented with Assorted Gourmet Rolls, Natural au Jus, Stone Ground Mustard, Creamy Horseradish Sauce & Fresh Mayonnaise.

Roast New York Sirloin Strips of Beef

\$260.00 Serves 30

Served with Assorted Gourmet Rolls, Natural au Jus, Stone Ground Mustard, Creamy Horseradish Sauce & Fresh Mayonnaise.

Honey Glazed Boneless Ham

\$200.00 Serves 50

Presented with Assorted Gourmet Rolls, Stone Ground Mustard & Fresh Mayonnaise.

Chipotle Herb Roasted Boneless Breast of Turkey

\$160.00 Serves 30

Presented with Assorted Gourmet Rolls, Stone Ground Mustard & Fresh Mayonnaise.

Individual Hors D'oeuvres

Minimum of 100 Pieces *Indicates Hot Item*

\$2.00 Per Piece

- *Assorted Petite Quiches*
- *Meatballs – BBQ, Bordelaise OR Swedish Style*
- *Chicken Fingers – Plain, Buffalo OR Sesame Style* – Served with Assorted Dipping Sauces
- *Chinese Pan-fried Potstickers* – Served with Soy Ginger Sauce
- *Jalapéno Poppers*
- *Spanakopitas*

\$2.50 Per Piece

- Chocolate Dipped Strawberries
- Crab Stuffed Cherry Tomatoes
- Fresh Mozzarella & Cherry Tomato Skewers
- Salami Coronets
- Tri-Color Cheese Tortellini Kabobs – Served with Spicy Tomato Basil Pesto Dip
- *Assorted Mini Pizzas*
- *Coconut Shrimp* - Served with Spicy Cocktail Sauce
- *Oriental Dim Sum*
- *Spicy Buffalo Wings* - Served with Buttermilk Ranch

\$2.75 Per Piece

- Artichoke Hearts with Crab Salad
- Brownie Bites
- *Crab Stuffed Mushroom Caps*
- *Oriental Egg Rolls* - Served with Soy Ginger Sauce
- *Roasted Red Potatoes with Boursin Cheese*
- *Petite Vegetable Quesadilla Cornucopias* - Served with Salsa Fresca & Sour Cream
- *Sonora Chicken & Salsa in Phyllo*

\$3.00 Per Piece

- Crab Salad in Belgian Endive Boats
- Lemon or Pecan Bars
- Prosciutto & Melon
- Tropical Fruit Kabobs
- *Bacon-Wrapped Sea Scallops*
- *Hawaiian Chicken Skewers* - Served with Pineapple Glaze
- *Spicy Crab Cake Bites* - Served with Spicy Remoulade Sauce

\$3.25 Per Piece

- *BBQ Baby Back Ribs*
- *BBQ Beef or Chicken Brochettes*
- *Shrimp Tempura – Served with Soy Ginger Sauce*
- *Teriyaki Beef or Chicken Brochettes*

\$3.50 Per Piece

- Assorted Cold Canapés
- Iced Jumbo Shrimp – Served with Spicy Cocktail Sauce & Lemon Wedges
- Salmon Pinwheels – Thin Sliced Smoked Salmon with Herb Cream Cheese & Lemon on Baguette Round
- *Mushroom & Chives in Phyllo*
- *Petite Beef Wellingtons* - Served with Bearnaise Sauce
- *Petite Smoked Chicken Quesadilla Cornucopias* - Served with Salsa Fresca & Sour Cream
- *Petite Shrimp & Black Bean Quesadilla Cornucopias* - Served with Salsa Fresca & Sour Cream

\$4.00 Per Piece

- Assorted Sushi & Sashimi – Served with Soy Sauce, Pickled Ginger & Wasabi (Sorry, No Same Day Orders of This Item)
- Mediterranean Chicken Roulade with Asparagus & Prosciutto
- Beef Tenderloin on Gorgonzola Crostini
- Seared Ahi Tuna on Crisp Wonton – With Crisp Oriental Vegetables & Wasabi Crème Fraiche

Bar Selections

The following 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.

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(++) and applicable bartender fees.

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

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

Taste of Las Vegas

Gordon Biersch Pilsner – Case, 12 Ounce	24 Bottles \$100.00
Gordon Biersch Blonde Bock – Case, 12 Ounce	24 Bottles \$100.00

Domestic Beer

Coors – Case, 12 Ounce	24 Bottles \$85.00
Coors Light – Case, 12 Ounce	24 Bottles \$85.00
Budweiser – Case, 12 Ounce	24 Bottles \$85.00
Bud Light – Case, 12 Ounce	24 Bottles \$85.00
Miller Genuine Draft – Case, 12 Ounce	24 Bottles \$85.00
Miller Light – Case, 12 Ounce	24 Bottles \$85.00

Imported Beer

Becks – Case, 12 Ounce	24 Bottles \$110.00
Heineken - Case, 12 Ounce	24 Bottles \$110.00
Amstel Light - Case, 12 Ounce	24 Bottles \$110.00
Corona - Case, 12 Ounce	24 Bottles \$110.00
Fosters - Case, 12 Ounce	24 Bottles \$110.00

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

Specialty Items

Logo Bottled Water

Call for Pricing – 25 Case Minimum Order

What Better Way to Get Your Product and/or Company Name into Everyone's Hands?!

Available in 20 Ounce, 16.9 Ounce or 12 Ounce Bottles – 24 Bottles per Case.

Due to nature of this product, camera ready artwork (eps format preferred) must be received by ARAMARK no later than 30 days prior to your event to ensure timely delivery.

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.

Logo Popcorn Bags

Call for Pricing

Great for Advertising at the Show!

Due to nature of this product, camera ready artwork (eps format preferred) must be received by ARAMARK no later than 30 days prior to your event to ensure timely delivery.

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.

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.

All prices subject to change without prior notice.

All prices subject to 17% gratuity & 7.25% sales tax. (Rev. 01/03)