



EXHIBITOR CATERING ORDER FORM

Meeting Information	
Name of Meeting/Event:	
Date of Meeting/Event:	
Time of Service (Serving Time - Removal):	
Location- Hall and Booth #:	
Estimated Attendance:	
Name of Function:	
Food Order (spell out all details or order)	

Beverage Order (spell out all details or order)

Event Contact	
Name:	
Organization:	
Address:	
City, State & Zip:	
Phone:	
Email:	

Booth Exhibitor Catering is not based on consumption.

Orders submitted without all information requested will not be processed.

Signature: _____

A 23% Service Charge and 10% Food Sales Tax & 6% Non-Food Sales Tax will be charged on all orders. All orders are subject to a \$65 Delivery Fee, per delivery. Prices are subject to change without notice. Orders submitted less than three (3) weeks (21 days) in advance of the First Show Day are charged a 22% Late Ordering Fee.

The administrative charge is not intended to be tip, gratuity, or service charge for the benefit of service employees and no portion of this administrative charge is distributed to employees.

Please email order form to Smith-Candace@aramark.com

Exhibitor Favorites

Tables and Electrical power needed for any Equipment are the responsibility of the customer.

Table Top Popcorn Machine Rental

\$675.00 + + (Based on 2 Hours of Service)

- Includes 2 cases of Popcorn
(11 packets per case- Packet serves 6-10 guests)
- Salt, Butter, Napkins, and Bags
- Includes 1 Attendant
- Additional Attendant Hours are \$56.25/hour
- Additional cases are \$105.00/case
- Customer is responsible for Electrical Requirements:
20 amps & 120 Volts
- Dimensions: 3 ft long & 2 ft deep
- Customer is responsible for Table



Cappuccino/Espresso Machine

\$1,800.00 + + (Based on 2 Hours of Service)

- Includes 200 8oz. cups of Beverage
- Includes 1 Attendant
- Additional cups are \$3.75/cup
- Additional Attendant Hours are \$56.25/hour
- Customer Responsible for Electrical Requirements:
Two 20 amp (40 amp total) 3-pin earthed plugs,
1 - 20 amp/208 volts/1 phase.
- 6" x 2" space needed
- Table Top version only
- Customer is responsible for Table



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Sweet Freeze – Liquid Nitrogen Ice Cream

Homemade Liquid Nitrogen Ice Cream made at your booth!



\$1,800.00 + + (Based on 2 Hours of Service)

- Includes 350 4oz. servings of Ice Cream and/or Sorbet
 - You can choose two of the following options:
 - Pure Vanilla Bean, Chocolate, Strawberry, Cookies & Cream, Coffee, Mocha, Frozen Hot Chocolate. Sorbets also available: Strawberry or Mango
- Includes 1 Attendant
- Cups, spoons & napkins
- Additional 4oz servings are \$4.00 each
- Additional Attendant Hours are \$56.25/hour
- Sweet Freeze can be set up in your booth on your counter space or a portable cart can be provided, catering cart is 58.5 X 26 inches
- Customer Responsible for Electrical Requirements: 1 – 110vt.
- Customer is responsible for Table
- Customer may provide bowls and napkins with their customized logo. Additional charges may apply for servings over 4oz.

Add Ice Cream Sundae Bar toppings– Make your own Sundae with

- Level 1: Served with Homemade Hot Fudge, Caramel Sauce, Toffee, Roasted Almonds and Oreo Cookie Crumbs – (up-charge of \$500.00)
- Level 2: Homemade Brownies, Triple Chocolate Chip Cookies, Hot Fudge, Caramel Sauce, Strawberry Sauce, Toffee, Roasted Almonds and Pecans, Oreo Cookie Crumbs, Whipped Cream, M&M's, Sprinkles, and Reese's™ Peanut Butter Cups Chocolate Chips – (up-charge of \$750.00)

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Sweet Freeze – Liquid Nitrogen Floats Station

Homemade Liquid Nitrogen Root Beer and Orangesicle Floats made at your booth!

\$1,600.00 + + (Based on 2 Hours of Service)

- Includes 250 7oz. Float servings
 - All Floats come with Pure Vanilla Bean Ice Cream and your choice of either Root Beer or Orange Soda. You can also request Chocolate Ice Cream on special order.
- Includes 1 Attendant
- Cups, spoons & napkins
- Additional 7oz servings are \$4.00 each
- Additional Attendant Hours are \$56.25/hour
- Sweet Freeze can be set up in your booth on your counter space
- Customer is responsible for Table
- No Electrical Requirements are needed
- Customer may provide cups and napkins with their customized logo.
- Additional charges may apply for servings over 7oz.



Sweet Freeze Smoothies

\$1,800.00 + + (Based on 2 Hours of Service)

- Includes 250 7oz. Cups of Freshly Made Fruit Smoothies, Cups, and Napkins
- Flavors Include 2 of the Following:
 - Strawberry-Banana, Mango, Blueberry, Coffee or Pina Colada
- Additional Hours: \$56.25/Hour (Over 2 Hours)
- Additional Cups (over 250): \$5.25 + + / 7oz. Cup
- Customer is Responsible for Electrical Requirements in Booth (120 V, 2 20-amps)
- Customer is responsible for Table
- Customer May Provide Cups with their Own Logo
- Additional Charges will be applied to cups over 7oz.



Sweet Freeze Daiquiris & Margaritas

\$3,000 + + (Based on 2 Hours of Service)

- Includes 300 5 oz. Made-to-Order Alcoholic and Non-Alcoholic Margaritas/Daiquiris, Cups, and Napkins
- Additional Hours: \$56.25/Hour (Over 2 Hours)
- Additional Cups (over 300): \$7.50 + + / 5oz. Cup
- Customer is Responsible for Electrical Requirements in Booth (120 V, 2 20-amps) and Table.
- Customer May Provide Cups with their Own Logo
- Additional Charges will be applied to cups over 5oz



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WALTER E. WASHINGTON CONVENTION CENTER

EXHIBITOR MENUS



BREAKFAST





PASTRIES

BAGEL ASSORTMENT	\$52.00 PER DOZEN
ASSORTED DONUTS	\$60.00 PER DOZEN
HOUSE-MADE MUFFINS	\$50.00 PER DOZEN
FRESHLY BAKED SCONES	\$53.00 PER DOZEN
FRESHLY BAKED MINI DANISH	\$50.00 PER DOZEN
FRESH-BAKED BREAKFAST BREADS	\$51.00 PER DOZEN

ASSORTED JUICES	\$132.00 BY THE CASE (24)
Apple, cranberry, orange, grapefruit	
FRESH BREWED COFFEE	\$340.00
Five-gallon unit, approximately 65 cups	
FRESH BREWED DECAF COFFEE	\$204.00
Three-gallon unit, approximately 40 cups	
ASSORTED HOT TEA	\$204.00
Three-gallon unit, approximately 40 cups	
INDIVIDUAL YOGURTS	\$80.00
By the dozen. With granola and fresh fruit.	
CHEF’S SELECTION OF SEASONAL FRUITS & BERRIES	
Serves 15.	\$135.00
Serves 25	\$225.00

ALL-DAY SNACKS





All services are provided on high-grade disposable-ware.

INDIVIDUAL BAGS OF CHIPS..... \$36.00

By the dozen

**INDIVIDUALLY WRAPPED CHOCOLATE BARS
AND CANDIES.....\$32.00 PP**

Three-pound unit

FRESHLY BAKED COOKIES \$39.00

By the dozen

CHOCOLATE CHIP BROWNIES \$42.00

By the dozen

FRESHLY POPPED POPCORN \$50.00

By the three-pound bag; includes scoop, popcorn bags, and napkins

ASSORTED GRANOLA BARS \$38.00

By the dozen

WHOLE FRESH FRUIT \$36.00

By the dozen

SPICY TRAIL MIX \$35.00

Per two pounds

GOURMET DISPLAY



All services are provided on high-grade disposable-ware.

CRUDITÉS \$105.00
Seasonal Vegetables and Buttermilk Ranch; Serves 25

HERITAGE CHEESE. \$175.00
Selection of Imported and Domestic, Quince Paste, Acacia Honey, and Gourmet Crackers; Serves 25

ROASTED & GRILLED VEGETABLES \$190.00
Garlic Roasted Peppers, Grilled Zucchini, Yellow Squash Roasted, Eggplant, and Marinated Artichokes; Serves 25

SPINACH ARTICHOKE DIP \$150.00
Serves 25

SIGNATURE CUPCAKES ASSORTED FLAVORS. . . . \$96.00
By the dozen

À LA CARTE BEVERAGES





All services are provided on high-grade disposable-ware.

ASSORTED SOFT DRINKS (PEPSI ONLY).....	\$132.00
By the case (24)	
BOTTLED WATER.....	\$96.00
By the case (24)	
MINERAL WATER.....	\$96.00
By the case (24)	
ENERGY DRINKS	\$168.00
By the case (24)	

LEMONADE.....	\$132.00
Three-gallon unit, approximately 40 cups	
UNSWEETENED ICED TEA.....	\$132.00
Three-gallon unit, approximately 40 cups	
HERB INFUSED WATER.....	\$156.00
Three-gallon unit, approximately 40 cups	
ICE	
40-Pound Bag—\$35	
20-Pound Bag—\$20	

BISTRO SELECTIONS





All services are provided on high-grade disposable-ware.

SPINACH SALAD \$140.00
With Caramelized Shallots, Toasted Pecans, Goat Cheese, and Citrus Vinaigrette; Serves 25

HEARTS OF ROMAINE CAESAR SALAD. \$130.00
With Romaine, Garlic Croutons, Shaved Parmesan, and Caesar Dressing; Serves 25

CRISP ICEBERG SALAD. \$135.00
With Bacon Lardons, Oven-Dried Tomatoes, Red Onions, Cracked Black Pepper, Chive Buttermilk Ranch; Serves 25

RED BLISS POTATO SALAD OR COLE SLAW \$130.00
Serves 25

PICNIC LUNCH \$325
Includes Seasonal Tossed Garden Salad, Potato Salad, Chips, and Freshly Baked Cookies; Serves 12

ROAST TURKEY
With Monterrey Jack Cheese, Spring Mix, Tomato, and Chipotle Aïoli on Italian Bread

ROAST BEEF
With Sliced Cheddar, Balsamic Onions, Arugula, Tomato, and Horseradish Aïoli on Wheat

ROSEMARY GRILLED CHICKEN
With Mesclun Greens, Caramelized Onions, and Citrus Aïoli on Italian Bread

ASSORTED WRAPS \$300
Includes Seasonal Tossed Garden Salad, Potato Salad, Chips, and Freshly Baked Cookies; Serves 12

MARINATED GRILLED CHICKEN
With Crisp Romaine, Shaved Parmesan, and Caesar Dressing in Spinach Wraps

ITALIAN ANTIPASTO WRAP
Mortadella, Salami, Romaine Lettuce, Parmesan Cheese, Kalamata Olives, and Roasted Red Peppers in Sun-Dried Tomato Wraps

ROAST TURKEY
With Applewood Smoked Bacon, Lettuce, Tomato, and Chipotle Aïoli on Spinach Wrap

ITALIAN SUBS \$130.00
Imported and Domestic Meats and Cheeses, Lettuce, Tomato, Shaved Red Onions, and Banana Peppers; Serves 12

BOXED LUNCHES





All boxed lunches include chips, whole fruit, fresh-baked cookie and a bottled water.
Gluten-free bread available upon request.

ASIAGO TURKEY SANDWICH \$29.00 PP
- Roasted Turkey, Asiago Cheese, Onion, Spinach, and Artichoke Hearts on an Asiago Roll

GRILLED EGGPLANT WITH CHICKPEA AND BLACK OLIVE VINAIGRETTE \$29.00 PP
- With Hummus, Black Olives, and Radicchio on a Ciabatta Roll

ROAST BEEF* AND CHEDDAR \$29.00 PP
- With Green Leaf Lettuce, Tomato, and Horseradish Sauce on a Pretzel Roll

BLACK FOREST HAM AND MUENSTER \$29.00 PP
- With Green Leaf Lettuce, Tomato, and Grainy Mustard on a Multigrain Roll

TUNA WRAP \$29.00 PP
- With Green Leaf Lettuce and Tomato in a Plain Wrap

APPLE CHICKEN SALAD ON BRIOCHE \$29.00 PP
- Apple Chicken Salad, Lettuce, and Tomato on Brioche

PEANUT BUTTER AND JELLY \$21.00 PP
- Peanut Butter and Grape Jelly on Wheat Bread

ITALIAN COMBO \$30.00 PP
- Prosciutto, Genoa Salami, Capicola, Provolone Cheese, Green Leaf Lettuce, Tomato, and Sun-Dried Tomato Spread on Seeded Semolina

EGG SALAD WITH FRESH DILL \$27.00 PP
- With Lettuce on Pumpernickel Bread

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
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HORS D'OEUVRES



HOT HORS D'OEUVRES

Minimum 100 pieces | priced per 100 pieces

SPINACH AND FETA PHYLLO TRIANGLES \$500.00

BEEF EMPANADA \$700.00

- With Braised Beef and Salsa Roja

PRETZEL FRANKS IN A BLANKET \$500.00

- With Beer Mustard

CHEESESTEAK SPRING ROLLS \$650.00

- With Chipotle Crema

CHICKEN SATE \$600.00

- With Thai Peanut Sauce

POTATO AND CHEESE PIEROGIES \$600.00

- With Jalapeño Sour Cream

PEKING-STYLE ASSORTED POT STICKERS \$600.00

- With Shanghai Black Vinegar and Chili Garlic Sauce

CHAR-GRILLED BABY LAMB CHOPS* \$700.00

- With Balsamic Glaze

PAN-SEARED MINI CRABCAKES \$900.00

- With Preserved Lemon Chive Aioli

FILET MIGNON* KABOBS \$600.00

- With Ancho Chili Glaze

COCKTAIL BEEF* SLIDERS \$600.00

- With House-Made Pickles, Chopped Onion, and Special Sauce

ROPA VIEJA SOPES \$600.00

- With Cilantro Cream and Pickled Onions

VEGETABLE SPRING ROLL \$500.00

- With Soy Glaze

ARANCINI \$500.00

- With Risotto, Fontina Cheese, Breadcrumbs, and Saffron Aioli

CLAMS CASINO \$600.00

- With Pancetta, Italian Bread Crumbs, Butter, and Parsley

KOREAN SHORT RIB \$600.00

- With Pickled Cabbage on Grilled Bread

SHRIMP WRAPPED IN BACON \$600.00

- With Horseradish Mustard

GRILLED OCTOPUS \$700.00

- With New Potatoes and Lemon

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COLD HORS D'OEUVRES

Minimum 100 pieces | priced per 100 pieces

BRUSCHETTA \$500.00

- With Roma Tomatoes and Basil

BEEF CARPACCIO* CROSTINI \$600.00

- With Lemon Gremolata and Horseradish Cream

SMOKED SALMON* LOLLIPOPS. \$600.00

- With Lemon Dill Cream

SHRIMP WONTON \$600.00

- With Daikon Sprouts, Minced Red Onion, and Wasabi Mayo

SPICY TUNA TARTAR* \$600.00

- With Crisp Wonton

CHILLED FLATIRON* STEAK \$600.00

- With Chimichurri, Agave Glazed Onion, and Manchego

TRUFFLE DEVILED EGG \$600.00

PEPPERED BASIL GOAT CHEESE \$500.00

- On a Grilled Flatbread

SMOKED CHICKEN SALAD CROSTINI. \$600.00

SCALLOP CEVICHE* \$600.00

- With Chili Pepper, Lime, and Tostones

SHRIMP COCKTAIL. \$600.00

- With Bloody Mary Cocktail Sauce

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BAR PACKAGES



HOSTED CONSUMPTION BAR

Our on-site personnel must dispense all beverages. Bartenders are staffed one per 100 guests for hosted bars and bars using drink tickets. Bartenders are charged at \$185.00 for two hours of service and \$50.00 per hour/per bartender will apply thereafter.

All services are provided on a high-grade disposable-ware.

All local taxes and fees apply. Pricing is subject to change.

SPIRITS.....	\$10.75 PP
PREMIUM SPIRITS.....	\$11.75 PP
SUPER PREMIUM SPIRITS.....	\$12.75 PP
DOMESTIC BEER	\$7.00 PP
IMPORTED BEER	\$8.00 PP
CRAFT BREWED BEER	\$9.00 PP
NON-ALCOHOLIC BEER	\$6.00 PP
STANDARD WINE BY THE GLASS.....	\$9.00 PP
PREMIUM WINE BY THE GLASS.....	\$10.50 PP
SUPER PREMIUM WINE BY THE GLASS.....	\$11.50 PP
ASSORTED SOFT DRINKS.....	\$5.50 PP
BOTTLED WATER.....	\$4.00 PP
BOTTLED JUICES.....	\$5.50 PP

CASH BAR

Our on-site personnel must dispense all beverages. Bartenders are staffed one per 125 guests for cash bars. Bartenders are charged at \$185.00 for two hours of service \$50.00 per hour/per bartender will apply thereafter.

All services are provided in a high-grade disposable-ware. All local taxes and fees apply. Pricing is subject to change.

Cash bars will be subject to minimum sales of \$500.00 per bar. Should cash bar sales not reach the sales minimum, client will be responsible for the difference. All cash bars will require electricity, which is provided at no additional cost. However, additional outlets or power requirements above 120v are the responsibility of the client.

SPIRITS.....	\$11.25 PP
PREMIUM SPIRITS.....	\$12.25 PP
SUPER PREMIUM SPIRITS.....	\$13.25 PP
DOMESTIC BEER	\$7.50 PP
IMPORTED BEER	\$8.50 PP
CRAFT BREWED BEER	\$9.50 PP
NON-ALCOHOLIC BEER	\$6.50 PP
STANDARD WINE BY THE GLASS.....	\$9.50 PP
PREMIUM WINE BY THE GLASS.....	\$11.00 PP
SUPER PREMIUM WINE BY THE GLASS.....	\$12.00 PP
ASSORTED SOFT DRINKS.....	\$6.00 PP
BOTTLED WATER.....	\$4.50 PP
BOTTLED JUICES.....	\$6.00 PP

OPEN BAR PACKAGES

Our on-site personnel must dispense all beverages. Bartenders are staffed one per 100 guests for hosted bars and bars using drink tickets. Bartenders are charged at \$185.00 for two hours of service and \$50.00 per hour/per bartender will apply thereafter.

All services are provided in a high-grade disposable-ware.

ONE HOUR	\$25.00 PP
TWO HOURS	\$50.00 PP
THREE HOURS	\$55.00 PP
FOUR HOURS	\$60.00 PP
FIVE HOURS	\$65.00 PP
PREMIUM OPEN BAR; ADD \$2.00 PER PERSON	
SUPER PREMIUM OPEN BAR; ADD \$5.00 PER PERSON	



PAYMENT POLICY

Aramark corporate policy requires full payment prior to commencement of services. Additionally, a credit card must be on file for any reorders made on site—no exceptions. A 3 percent processing fee will be charged to all credit card charges.

DELIVERY CHARGE

A \$65 delivery charge will apply to all original orders.

TAX AND SERVICE FEE

All food and beverage items are subject to a 23 percent administrative charge and tax, currently at 10 percent. All alcoholic beverages are subject to a 10 percent state liquor tax. The administrative charge is not intended to be tip, gratuity, or service charge for the benefit of service employees and no portion of this administrative charge is distributed to employees.

Labor fees are subject to applicable tax, currently at 6 percent, and no portion of the labor fee is not intended to be tip, gratuity, or service charge for the benefit of service employees and no portion of this fee is distributed to employees.

Electricity (120v) is provided at no additional cost. However, additional outlets or power requirements above 120v are the responsibility of the client. Charges associated with the electrical needs of catering services will appear on the individual Aramark catering event contracts associated with the services.

EXHIBITOR FOOD & BEVERAGE POLICY

The caterer is the exclusive provider of all food and beverages. As such, any requests to bring in outside food and beverages will be at Aramark's discretion and will be considered on a case-by-case basis.

Please inquire with your sales professional. This includes requests for exhibitor amenities such as logo-bottled water, hard candies, and sample products.

Outside food or beverages will not be permitted into the Convention Center by any exhibitor, installation company, or any other entities hired by exhibiting companies without prior approval and written authorization by Aramark. No products may be sampled or given away outside of the exhibit hall or inside any meeting rooms of the Walter E. Washington Convention Center.

All food and beverages must be ordered through Aramark, the exclusive caterer at the Walter E. Washington Convention Center.

CHINA SERVICE

All plated meal functions (breakfast, lunch, and dinner) are served with china and glassware, unless otherwise specified by the client. Any plated meal functions in the Grand Hall or Exhibit Halls will be subject to a \$3.00 per person china charge. All other events and exhibitor hospitality catering are accompanied by high-grade disposable-ware. If a client would like to upgrade any of those services previously mentioned, a china charge of \$3.00 per person applies in addition to applicable labor charges to meet the staffing ratio requirements. For any china bar services that are not accompanied by food, the client must hire waitstaff to bus glassware. Staffing requirements for china bars are one server per 200 guests in addition to the required bartenders.

TABLECLOTHS

All rounds for meal functions are dressed with standard floor length house linen. Your sales professional will be able to assist with any custom linen and décor details at additional charges. Events that require tablecloths for non-food functions may be clothed for \$12.00 per standard house tablecloth. Specialty linens will be priced at the fair market value. Aramark is not responsible for any non-Aramark linen.

