

# The Las Vegas Convention Center Welcomes

## FALL 2017

# Marijuana Business Conference & Expo<sup>®</sup>

## November 15 — 17, 2017

We look forward to assisting you with all of your food and beverage needs during your event. We offer a unique blend of traditional and upscale food and beverage services. Allow us to create an extraordinary catering experience in your booth!



Please Submit Your Order By:  
**Wednesday, November 1, 2017**

Orders placed after this date are subject to approval and availability  
To Place Orders:

**Email:** [Shawndra.talaga@centerplate.com](mailto:Shawndra.talaga@centerplate.com) or **Fax:** 702-943-6782

**Visit Online:** [lvcvaexpresscatering.ezplanit.com](http://lvcvaexpresscatering.ezplanit.com)

For questions **Call:** 702-943-6779

## EXCLUSIVITY

Centerplate holds the exclusive contract for food and beverage at the Las Vegas Convention Center.

**NO OUTSIDE FOOD & BEVERAGE IS PERMITTED.** This includes bottled water, displays of candy, and any meals in Booths / Meeting Rooms. Centerplate reserves the right to assess a corkage fee for exceptions to our policies. Please review our food and beverage policy stating our guidelines and contact the catering department for further information.



# LAS VEGAS CONVENTION CENTER

## BOOTH CATERING DEPARTMENT

### EXHIBIT BOOTH FOOD & BEVERAGE POLICY

#### **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 Centerplate Sales Department based upon availability of product and staff.

#### **Payment Policy**

Centerplate 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.

#### **Delivery Charge**

A \$25.00(+) "trip charge" will apply for each food and beverage delivery. Please allow a minimum of 90 minutes for all on-site and unscheduled replenishment requests during the show.

\*Remote location fees will apply to all deliveries to parking lot exhibits.

#### **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 catering service, 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.

#### **Service Personnel**

When ordering Centerplate 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 accordingly.

#### **Delayed or extended service**

In order to offer the very finest presentation, all services are planned with the following timetable: one hour for setup, two hours for service and one hour for breakdown. If for any reason, service is delayed or will exceed the normal time frame, an additional charge per server will be assessed for each additional hour. Please note that in order to ensure the quality of food and beverage, Centerplate cannot leave food out for longer than 2 hours.

#### **Tax & Administrative charges.**

All food and beverage pricing is subject to a 19% administrative charge and 8.25% sales tax. All equipment and labor charges are subject to a 8.25% sales tax only.

## **Pricing**

All prices are subject to change without prior notification. Centerplate cannot guarantee pricing until such time as catering needs have been submitted and a signed service agreement and all banquet event orders are on file. Orders received within 5 business days prior to the first show day, or onsite during the show are subject to a 25% surcharge and are subject to availability.

Please note that all catering services served in parking lots may be subject to additional labor fees to include setup and teardown.

## **Tables & Electrical Requirements**

Centerplate 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**

Centerplate is the exclusive caterer for the Las Vegas Convention Center. Absolutely no food or beverage, candy, water, etc., are allowed into the Las Vegas Convention Center without approval from, and appropriate waiver/corkage fees paid to Centerplate. NO alcoholic beverages are allowed to be brought into the Las Vegas Convention Center.

## **Alcohol Policy**

As the provider of alcoholic beverages at the Las Vegas Convention Center and Visitors Authority, Centerplate takes very seriously the need for responsible and lawful consumption of alcohol and we ask that you do the same.

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, a guaranteed minimum sales threshold of \$950.00(+) per bar per four hours is required. If the minimum guarantee is not met, you will be charged the difference between the consumption and the minimum guarantee.

For 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.

All bars services lasting more than 4 hours will incur an increased minimum sales threshold.

The requirements and expectations of any Centerplate customer with regard to the service of alcoholic beverages at the Las Vegas Convention Center and Visitors Authority 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, Centerplate 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.
- Please note that all alcoholic beverages must be served by a Centerplate bartender.



**Centerplate**

Making It Better To Be There Since 1929.™

The LVCVA and Centerplate values its customers' safety, health, and wellness in regard to food preparation, handling and regulations set forth by the Southern Nevada Health District. It is for the safety of customers that no outside food and beverage be permitted.

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**Centerplate is the exclusive food and beverage provider for the Las Vegas Convention and Visitors Authority (LVCVA).**



**No** outside food and beverage (including water) may be brought onto the premises owned or leased by the LVCVA. All food and beverage vendors, contractors, and services need to be contracted through Centerplate.



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Any questions, comments, or concerns should be directed to  
**Centerplate's Main Office at 702-943-6779**

*Thank You for Your Cooperation!*

# HOT BEVERAGES

All equipment rentals are per day.

## Freshly Brewed Coffee

2.5 gallons of 100% Colombian coffee or decaf coffee

**\$127.50**

## Hot Tea Variety

2.5 gallons of hot water with Lipton black, green and decaf teas **\$127.50**

## Keurig K-Cup Coffee Package

Keurig Coffee Brewer Makes Individual Fresh Brewed Cups of Coffee

Package Includes 24 K-Cups on first days rental only

*\*Requires a dedicated 120 volt, 15 amp electrical outlet*

**\$98.00** per 1st day rental

**\$25.00** per additional day Keurig only rental

## Espresso/Cappuccino Machine

Offer Your Guests a Freshly Made Espresso, Latte or Mocha

One barista included for up to six hours per day, \$45.00 each additional hour

*\*Requires 2 dedicated 120 volt, 20 amp electrical outlets*

**\$648.00** per day rental

## Accompaniments

### Keurig K-Cup Kit Replenishment

24 Coffee K-Cups

Ask your sales manager about flavored coffee, decaf and tea K-Cup options.

**\$98.00** per kit

**2 Kits Minimum**

### Gourmet Espresso

This item must be ordered to accompany the espresso machine.

Kit includes espresso, chocolate syrup, whipped cream and milk. 50 Servings.

**\$136.25** per kit

**2 Kits Minimum**



# COLD BEVERAGES

## Las Vegas Logo Bottled Water

\$43.00 per case of 24

## Aquafina Ecofina Water – 50% Less Plastic

\$62.00 per case of 24

## Cold Water Cooler – advance order only

*Requires a dedicated 110 volt, 5 amp electrical outlet, includes only equipment*

\$38.00 per day

## Nestle Pure Life 5 Gallon Water Jug

\$28.00 each

## Assorted Tropicana Bottled Juice

Apple, Cranberry and Orange Juices

\$39.25 per dozen (12)

## ½ Pints of Milk

\$27.25 per dozen (12)

## Assorted Pepsi Soft Drinks

Pepsi, Diet Pepsi, Mountain Dew and Sierra Mist

\$60.00 per case of 24

## Assorted Gatorade

Grape, Fruit Punch and Lime

\$82.00 per case of 24

## Iced Tea, Lemonade or Fruit Punch

\$89.00 per 2.5 gallons

## Specialty

### Custom Bottled Water

What better way to get your company name in everyone's hand!

Available in 16.9 oz. or 12 oz. bottles. 24 bottles per case with a minimum order of 25 cases.

*Due to the nature of this product, camera ready artwork (300dpi Jpeg format preferred) must be received no later than 60 days prior to your event. Price available upon request*

# BREAKFAST

## Fresh Breakfast Pastry Selection

Assorted Fresh Baked Pastries, Croissants and Breakfast Breads Including Lemon Yogurt, Banana Pecan, Cinnamon Streusel, Sweet butter, Smucker's preserves

\$47.75 per dozen

## Locally Baked Bagel Selection

Great Buns Brand, Assorted Bagels , Philadelphia Cream Cheese, Sweet Butter, Smuckers Preserves

\$34.75 per dozen

## Carl's Donuts

Glazed, Sour Cream, Apple Fritter, Chocolate Glazed

\$32.50 per dozen

## In Season Whole Fresh Fruit

\$26.00 per dozen

## Yogurt

Assorted Flavors

\$39.25 per dozen

## Individual Cereals

Rice Chex, Cheerios, Honey Nut Cheerios, Nature Valley Low-Fat Granola & Fruit, Fiber-One Raisin Brand Clusters, Skim and Whole Milk

\$63.00 per dozen

## Fresh Sliced Fruit Tray

Pineapple, Melons, Berries

\$143.75 Serves 24

## Package

### Good Morning, Las Vegas!

Lemon, Banana and Cinnamon Breakfast Breads, Fresh Baked Pastries, Croissants, Bottled Tropicana Fruit Juices, 100% Colombian Coffee, Sweet Butter and Smucker's Preserves

\$183.25 Serves 12



# LUNCH

## Sandwich Platters

Platters are designed to serve 12 guests. All platters are accompanied by assorted bagged chips.

### Sin City Sliders

**Chicken BLT** - Sliced Chicken Breast, Smoked Bacon, Pico de Gallo, Baguette

**Italian Grinder** - Salami, Ham, Pepperoni, Provolone, Pepperoncini, Italian Dressing, Baguette

**Turkey Slider** - Turkey, Jack Cheese, Sweet Peppers, Romaine, Herb Mayo, Baguette

\$261.50

### Assorted Vegetarian

**Caprese** - Spring Mix, Mozzarella, Sundried Tomato, Garlic and Herb Wrap

**Southwest Vegetable** - Grilled Zucchini, Squash, Eggplant, Corn, Sweet Peppers, Southwest Seasoning, Jack Cheese, Chipotle Cream Cheese, Tomato Wrap

**Traditional** - Tomato, Cucumber, Carrots, Pea Shoots, Sunflower Seeds, Boursin, Provolone, Wheat Kaiser

\$189.50

### Roast Turkey on Croissant

Sliced Turkey, Provolone, Leaf Lettuce, Croissant, Mayo, Mustard Spreads

\$209.25

### Black Bean Chicken Wrap

Julienned Chicken, Black Bean Spread, Parmesan, Romaine, Flour Tortilla

\$240.00

### #1 Best Seller!

#### Only Vegas Platter

**Chicken Chipotle** - Cotija Cheese, Lettuce, Tomato, White Kaiser Roll

**Honey Ham & Swiss** - Lettuce, Wheat Kaiser Roll

**Gourmet Roast Beef\*** - Cheddar, Lettuce, Horseradish Spread, White Kaiser Roll

**Southwest Vegetable** - Grilled Zucchini, Squash, Eggplant, Corn, Sweet Peppers, Southwest Seasoning, Jack Cheese, Chipotle Cream Cheese, Tomato Wrap

\$252.75

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# LUNCH

## Salads

Salads are designed to serve 12 guests.

### Mediterranean Pasta Salad

Tri-color Rotini, Zucchini, Carrots, Broccolini, Sweet Onion, Feta, Sundried Tomato  
Vinaigrette

\$68.00

### All American Potato Salad

Red Bliss Potato, Egg, Celery, Dijon Aioli, Celery Seed

\$69.00

### Harvest Green Salad

Mixed Field Greens, Maytag Blue Cheese, Candied Walnuts, Dried Cranberries, Apricots, Balsamic Vinaigrette Dressing

\$71.75

### Classic Caesar Salad

Romaine Hearts, Garlic Croutons, Parmesan, Caesar Dressing

\$71.75

### Southwest Salad

Hearts of Romaine, Corn, Black Bean, Red Pepper, Jalapeno, Lime Vinaigrette Salsa, Tortilla Strips,  
Chipotle Ranch Dressing

\$76.25

### Grilled Chicken

Add Grilled Sea Salt and Peppercorn Mélange Chicken to Any Salad

\$28.00

# LUNCH

## Boxed Lunches

Individual boxed lunch, all served with whole fruit, bagged Lays chips, Famous Amos cookies & bottled water.

### Chicken Club Wrap

Grilled Chicken Breast, Romaine Lettuce, Smoked Bacon, Cheddar Cheese, Ranch Dressing, Garlic Herb Wrap  
\$25.00

### Roast Turkey on Croissant

Sliced Roasted Turkey, Provolone, Leaf Lettuce, Mayo, Mustard, Croissant  
\$21.75

### Honey Ham and Swiss

Leaf Lettuce, Whole Grain Mustard Spread, Wheat Kaiser Roll  
\$21.75

### Gourmet Roast Beef\*

Cheddar Cheese, Horseradish Spread, Romaine Lettuce, Kaiser  
\$21.75

### Chicken Caesar Salad

Grilled Chicken, Hearts of Romaine, Parmesan, Croutons, Caesar Dressing  
\$21.75

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## Vegetarian

### Chickpea Salad on Multi Grain

Kalamata Olives, Roasted Tomato, Romaine Lettuce, Tomato Ranch Spread, Multigrain Roll  
\$25.00

### Vegetable Cobb Salad

Chopped Romaine Lettuce, Grilled Vegetables, Bleu Cheese, Tomatoes, Hard Boiled Egg, Ranch Dressing  
\$25.00

# SNACKS

## Savory

## Sweet

### Specialty

#### Logo Sheet Cake

Display Your Company's Logo!

\$141.50 Half Sheet Cake (*serves 45*)

\$272.50 Full Sheet Cake (*serves 90*)

*Artwork must be supplied ten (10) business days prior to your service.*

#### Salsa Time

Tostitos Brand Corn Tortilla Chips, Guacamole, Pico de Gallo

\$32.50 Serves 12

#### Rold Gold Pretzels

Individual Bags

\$24.00 per dozen

#### Planters Salted Peanuts

Individual Bags

\$24.00 per dozen

#### Planters Fruit and Nut Trail Mix

Individual Bags

\$24.00 per dozen

#### Assorted Bagged Chips

Doritos, Cheetos Crunchy, Lays Original, Barbecue

\$22.75 per dozen

#### Chex Mix Snack Mix

Traditional, Honey Nut, Hot & Spicy

Individual Bags

\$35.00 per dozen

#### Nature Valley Granola Bars

Assorted Flavors

\$36.00 per dozen

#### Energy and Protein Bar

Kashi, Power Bars

\$50.00 per dozen

#### Dessert Bars

Brulee Raspberry White Chocolate Cheese Bar, Caramel Apple Grannies, Lemon Shortbread, Gooney Turtle Brownie

\$50.00 per dozen

#### Fudge Brownies

Double Chocolate Fudge Brownies

(*no nut item*)

\$43.50 per dozen

#### Otis Spunkmeyer Colossal Cookies

Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut

\$34.75 per dozen

#### Paradise Road

Assorted Otis Spunkmeyer Colossal Cookies, Fudge Brownies, Petite Cheesecakes: Raspberry, Lemon and Vanilla

\$140.00 per order (25 pieces)

#### Candy Bowl

Jolly Rancher Hard Candy, Werther's Originals, Hershey's Miniatures, Peppermints, Sour Rockin' Rods

\$75.00 Serves 12

#### Drizzled Rice Krispy Treats

White and Dark Chocolate

\$43.75 per dozen

# SPECIALTY ITEMS

## Antique Popcorn Machine

*(Attendant Required)*

67" H x 34" W x 26" D

*\*Requires dedicated 110 volt, 20 amp electrical outlet*

**\$190.75 per day**

## Tabletop Popcorn Machine

*(Attendant Required)*

22" H x 22" W x 18" D

*\*Requires dedicated 110 volt, 20 amp electrical outlet*

**\$81.75 per day**

## Portable Convection Cookie Oven

*(Attendant Required)*

22" H x 22" W x 18" D

*\*Requires dedicated 110 volt, 20 amp electrical outlet*

*\*Table or countertop required*

**\$54.50 per day**

## Specialty Refresh Items

### Popcorn Packs

Individual Packages of Popcorn Kernels, Oil and Seasoning. Includes Popcorn Serving Bags. *Serves approx. 200 bags. \*Requires a popcorn machine.*

**\$179.75**

### Otis Spunkmeyer Cookie Dough

Your Choice of Chocolate Chip, Butter Sugar, Oatmeal Raisin, Peanut Butter, or White Chocolate Macadamia Nut Cookie Dough *Serves 240 pieces*

**\$190.75**

# RECEPTIONS

## Hot

## Cold

Items are sold in increments of 50 pieces unless otherwise specified. Dedicated server is required for any hot food items.

### Crispy Boneless Wings

Lightly Breaded or Spicy Buffalo Style,  
with Ranch Dressing

\$190.75 per 50

### Tempura Shrimp\*

Farm Raised Shrimp, Hand Breaded and Tempura  
Battered, Thai Chili Sauce

\$212.50 per 50

### Chicken Southwest Spring Rolls

Seasoned Chicken, Black Beans, Sharp Cheddar  
Cheese and Cream Cheese with Southwest Vegetables

\$190.75 per 50

### Chicken Potstickers

Pan Fried Asian Dumplings Filled with Chicken, Green  
Onion and Ginger with a Thai Chili Sauce

\$187.50 per 50

### Petite Beef Wellington\*

Layers of Delicate Puff Pastry Enrobed in Beef  
Seasoned with Mushroom Duxelle

\$275.00 per 50

### Jumbo Shrimp Cocktail\*

Wild Caught Jumbo Shrimp  
Traditional Horseradish Cocktail Sauce, Lemon

\$250.00 per 50

### Canapés\*

Goat Cheese and Roasted Peppers on Toast Round,  
Seared Ahi Tuna, Nori, Wasabi Caviar on Toast Square,  
Smoked Chicken, Papaya Salsa, Cream Cheese on Multi-  
Grain Baguette

\$325.00 per 50

### Hummus Trio

Traditional, White Bean & Roasted Garlic, Edamame Mint  
Pita, Grissini, Flat Breads

*Serves 24 guests*

\$124.25

### Gourmet Cheese Board

Savory Brie, Aged Cheddar, Creamy Maytag Bleu and  
Boursin Cheese, Fruit Garnish, Gourmet Crackers and  
Lavosh

*Serves 24 guests*

\$183.00

### Garden Fresh Vegetable Crudité

Seasonal Vegetable Display Including Carrots, Cherry  
Tomatoes, Celery and Broccoli, Roasted Red Pepper Dip

*Serves 24 guests*

\$143.75

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

All prices subject to 8.25% sales tax and 19% administrative charge. All pricing subject to change without notice.

# ALCOHOLIC BEVERAGES

## Bar Packages

**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.

**Cash Bars** a guaranteed minimum sales threshold of \$950.00(+) per bar per four hours is required. If the minimum guarantee is not met, you will be charged the difference between the consumption and the minimum guarantee.

**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.

All bars services lasting more than 4 hours will incur an increased minimum sales threshold.

	HOSTED / CASH	HOSTED EACH / CASE	CASH EACH
<b>PREMIUM LIQUORS</b>	\$8.25 PER DRINK / \$9.00 PER DRINK		
Ketel One or Grey Goose, Bombay Sapphire, Captain Morgan, Herradura Silver, Dewar's, Bulleit, Crown Royal, Hennessy V.S.O.P <i>Cordials available upon request</i>		<b>DOMESTIC BEER</b> \$5.50 / \$132 Budweiser, Bud Light, O'Doul's Amber (non-alcoholic, available upon request)	\$6.00
<b>PREMIUM WINES</b>	\$7.25 PER GLASS / \$8.00 PER GLASS	<b>IMPORTED BEER</b> \$6.50 / \$156 Stella Artois, Corona Extra, Heineken	\$7.00
William Hill Estate Winery Chardonnay MacMurray Estate Vineyard Valley Pinot Noir		<b>LOCAL CRAFT BEER</b> \$6.50 / \$156 Blue Moon, Sierra Nevada Pale Ale	\$7.00
<b>CALL LIQUORS</b>	\$7.25 PER DRINK / \$8.00 PER DRINK	<b>DRAFT BEER – KEG</b>	
New Amsterdam, Bombay Original, Bacardi Super, Jose Cuervo Especial, Dewar's White Label, Jack Daniels, Seagram's 7, Hennessy V.S <i>Cordials available upon request</i>		<b>DOMESTIC</b> \$600.00 per KEG Bud Light, Budweiser, Miller Lite, Coors Light	
<b>CALL WINES</b>	\$6.25 PER GLASS / \$7.00 PER GLASS	<b>IMPORTED</b> \$775.00 per KEG Heineken, Sam Adams, Corona Light	
Fetzer Chardonnay Fetzer Cabernet Sauvignon Fetzer Eagle Peak Merlot  <i>Wines are subject to change based upon availability. Full wine list available upon request.</i>		<b>CRAFT BREW</b> \$775.00 per KEG Sierra Nevada, Blue Moon	
		<b>Assorted Pepsi Soft Drinks</b> \$2.50 ea.	
		<b>Bottled Water</b> \$2.60 ea.	

Please refer to page 4 for Alcohol policies. Customization of all liquor, beer and wine available upon request. Please consult with your Catering Sales Manager for pricing. Please note we are not able to serve kegs on the second floor of an exhibitor booth. A Bartender Fee of \$180.00+ will apply to all bars. Double Bars/Bartenders are counted as two bars with two guarantees.



## China

If china service is ordered, it is required that service personnel also be ordered to work in your exhibit/booth.

Full China Service \$6.00 per setting

Refreshment & Coffee Break China Service \$3.00 per setting

Bar China Service \$3.00 per setting

## Bamboo

Bamboo is upgraded Eco-friendly disposable serveware

Full bamboo Service \$6.00 per setting

Refreshment & Coffee Break bamboo Service \$3.00 per setting

**Hand Washing & Sanitation Kit \$75.00 +**  
Hand-washing Disposable Kit to include:  
2.5 Gallons of Water, 1 Roll of Paper Towels, Hand Soap, Disposable Bucket.

Sanitation Disposable Kit to include:  
100 Professional Grade Sanitizing Wipes and Test strips

## Labor

All labor is scheduled at a four hour minimum.

After eight hours, the hourly labor rate increases to time and 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 eight hour shift.

**Food Server, Runner or Busser**

\$120.00 – Four hour minimum

\$30.00 – per additional hour

**Culinary Attendant or Bartender**

\$180.00 – Four hour minimum

\$45.00 – per additional hour

**Booth Manager**

\$600.00 – per day

**Personal Chef**

\$600.00 – per day

\*Please note a designated server in your exhibit booth requires the purchase of a hand-washing/sanitation kit.



## FOOD AND/OR BEVERAGE SAMPLING ON-SITE PREPARATIONS/DISTRIBUTION APPROVAL FORM

To provide a safe and comfortable tradeshow environment, and to comply with fire safety codes, the **LVCC Catering Department** requires specific information for all on-site food and beverage preparation and dispensing.

This form must be completed and returned to the **LVCC Catering Department** for approval not less than two months prior to show move-in. Exhibitors who fail to obtain prior approval will not be allowed to prepare or dispense food or beverage on-site.

### GENERAL CONDITIONS:

1. The polices below relate only to food and beverage related events. All other sampling is subject to a waiver fee.
2. All food products brought into the building must comply with The Nevada Health Department.
3. All items to be given away are limited to sample sizes.
  - a. Non-Alcoholic Beverages limited to maximum 3 oz. containers.
  - b. Food items limited to a normal "bite size" sample, not more than 2 oz.
  - c. Any item served over this size is subject to an additional fee. All fees are due to Centerplate prior to event.
4. Items dispensed are limited to products manufactured, processed or distributed by germane to the business of the exhibiting firm. General food and beverage items not manufactured, processed, or germane to the business of the exhibiting firm must be purchased from the **LVCC's** exclusive Food Service Contractor, **CENTERPLATE**.
5. Food or beverage may not be sold within **LVCC** except by the **LVCC's exclusive Food Service Contractor**.
6. **LVCC** is solely licensed by the Nevada to sell and/or dispense alcoholic beverages. Contact House Manager for regulations and restrictions on dispensing alcoholic beverages.
7. Exhibiting firms who wish to dispense alcoholic beverages **MUST** purchase through Centerplate.
8. A certificate of liability naming **CENTERPLATE** as an additional insured **MUST** be submitted to Centerplate at least (5) business days prior to the first day of the show. Please provide general liability (\$1,000,000) and Workers Comp (\$1,000,000)
9. All food and beverage sampling exhibitors are required to have handwashing / sanitation kits. These kits can either be brought in by the exhibitor or purchased from Centerplate. Please see the Handwashing / Sanitation Order form for more details.

Name of Show _____	Dates of Show _____
Exhibiting Firm _____	Booth # _____
Address _____	City _____ State _____ Zip code _____
Contact _____	Email _____ # _____

### On Site Contact and Telephone

Product to be Prepared/Dispensed _____
How prepared _____
Type of equipment to be used _____
Portion size to be dispensed _____ Method of Dispensing _____
Is storage required? (Storage may not be available) _____
A representative of <b>CENTERPLATE</b> will contact you. _____

### APPROVED:

_____ CENTERPLATE	_____ DATE	_____ COMMENT
_____ PUBLIC SAFETY <i>(If Applies)</i>	_____ DATE	_____ COMMENT

<b>RETURN TO: CENTERPLATE Convention Center – Las Vegas</b> <b>ATTN: Centerplate Catering Department</b> 3150 Paradise Road Las Vegas, NV 89109	<b>Exhibit Catering Sales</b> <b>Phone: 702-943-6779</b> <b>Fax: 702-943-6789</b> <b>Email: exhibitorcateringlvcc@centerplate.com</b>
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## **FOOD AND BEVERAGE SAMPLING POLICY & GUIDELINES**

**LVCC Catering** retains the exclusive right to provide, control and retain all food and beverage services within the Las Vegas Convention Center. Concessions, the sale of alcoholic or non-alcoholic beverages, and the provision of snacks, treats or candies are included under this provision.

- ❖ A company/organization may not bring any food, beverages and/or alcoholic beverages for use in the hospitality lounge, staff offices, or backstage areas.
- ❖ All food and beverage samples or traffic promoters brought in to the Las Vegas Center must have approval from CENTERPLATE Catering in writing prior to the event and adhere to the following guidelines:

### **Food & Non-Alcoholic Beverage Sampling**

- ❖ A company/organization may only distribute samples of food and beverage products that the company/organization produces or sells in its normal day to day operations. Samples may only be distributed in such quantities that are reasonable with regard to the purpose of promoting the merchandise.
  - Food samples are limited to a "bite size" sample, not more than 2 oz.
  - Samples of non-alcoholic beverages are limited to a (3) four-ounce maximum.
- ❖ A written description must be submitted in advance to LVCC Catering that details the product and portion size to be sampled. LVCC Catering will provide approval of sampling arrangements to the sampling company/organization in writing only.
- ❖ Items dispensed are limited to products manufactured, processed or distributed by germane to the business of the exhibiting firm.
- ❖ General food and beverage items not manufactured, processed, or germane to the business of the exhibiting firm must be purchased from the **LVCC** exclusive Food Service Contractor, **CENTERPLATE**.

### **Traffic Promoters**

- ❖ "Traffic Promoters" (i.e. coffee, bottled water, candy, popcorn, etc.) that are of a type that competes with products vended by LVCC Catering, the sampling company/organization must contact LVCC Catering to arrange an appropriate buy-out fee. Please contact your LVCC Catering Sales Representative for more information.

### **Food Production Services**

- ❖ If an organization requires food preparation, heating or other kitchen services, arrangements must be made no later than 3 weeks in advance of the start of the event. Only LVCC Catering staff may perform all preparation/cooking within the facility's production areas. Charges for these services will be based on the requirements of the arrangements. Please contact your LVCC Catering Sales Representative for more information.

### **Food & Beverage Sampling -ICE**

- ❖ Ice may also be ordered in advance for delivery to your booth during the show. The fee for ice is \$30.00 for each 20-pound bag.

### **Alcoholic Beverages**

- ❖ All alcohol must be purchased and dispensed by Centerplate. No outside alcohol may be brought in the facility.
  
- ❖ **All of the aforementioned policies will be strictly administrated. Any violation of these will result in the removal of product from the show floor.**

**Thank you for selecting Centerplate Catering. It is our pleasure to serve you!**

Centerplate Catering Sales Team  
Las Vegas Convention Center  
3150 Paradise Road  
Las Vegas, NV 89109  
(p) 702-943-6779  
(f) 702-943-6789  
(e) exhibitorcateringlvcc@centerplate.com  
Making It Better To Be There Since 1929.™

Centerplate holds the exclusive rights to all food and beverage within the Las Vegas Convention Center. This exclusive agreement prohibits exhibitors or other event participants from bring food or beverage into the Las Vegas Convention Center without the written approval of Centerplate - this includes bottled water. **Centerplate requires that a LVCC bartender dispense all alcoholic beverages.**

**INSTRUCTION NOTE:** Fill in and submit both the order form and the credit card authorization form completely to process your order.

Company Name: \_\_\_\_\_  
 Billing Address: \_\_\_\_\_  
 City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_  
 Phone: \_\_\_\_\_ Fax: \_\_\_\_\_ Email: \_\_\_\_\_  
 Hall/Lot: \_\_\_\_\_ Booth #: \_\_\_\_\_ Aisle: \_\_\_\_\_ Event : \_\_\_\_\_  
 Representative: \_\_\_\_\_ Title: \_\_\_\_\_  
 On-Site Contact: \_\_\_\_\_ On-Site Cell #: \_\_\_\_\_  
 On Site Email: \_\_\_\_\_ Estimated No. of Guest \_\_\_\_\_

## MENU ITEMS · SUPPLIES · EQUIPMENT

DELIVERY DATE	DELIVERY TIME	END TIME	QTY	DESCRIPTION	UNIT PRICE	TOTAL PRICE

**DELIVERY FEE · BARTENDER · BOOTH STAFF · KITCHEN LABOR**

DELIVERY DATE	DELIVERY TIME	END TIME	QTY	DESCRIPTION	UNIT PRICE	TOTAL PRICE

**COMMENTS:**

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**SUBTOTAL**

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19% SERVICE CHARGE

SUBTOTAL WITH SERVICE CHARGE

8.25% LV STATE TAX

TOTAL ESTIMATED CHARGES

To ensure availability of menu items, we encourage you to place your order by the catering cutoff date listed on the front page



**ONE OPTION BELOW MUST BE SELECTED:**

- Company Check used for total charges on initial catering contract. Credit Card to be used for additional items ordered on site.
- Credit Card to be used for all charges Pre-Ordered for the show and additional items Ordered On-Site.

Credit Card #: \_\_\_\_\_ Credit Card Type: \_\_\_\_\_

Cardholder's Name: \_\_\_\_\_

Exp. Date: \_\_\_\_\_ CID #: \_\_\_\_\_

- Check this box if billing address for this credit card is the same as Address listed on page (1)

**If the address is different, please fill in the information below for the credit card**

Street Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

**BY SIGNING BELOW, CUSTOMER AGREES TO PAY TOTAL CHARGES AS SPECIFIED ON THE CATERING CONTRACT AS WELL AS ANY APPLICABLE CHARGES FOR ADDITIONAL ITEMS ORDERED ON-SITE. CENTERPLATE WILL USE THIS AUTHORIZATION FOR ANY ADDITIONAL CHARGES INCURRED AS A RESULT OF ON-SITE ORDERS PLACED BY YOUR REPRESENTATIVE(S).**

**AUTHORIZED SIGNATURE** \_\_\_\_\_ **DATE** \_\_\_\_\_

Once the above information has been completed, a Banquet Event Order (BEO) and Catering Contract will be processed. **Pre-Payment is required.** Payment arrangements can be made either by company check or credit card. Last page of this form is a fax cover page for your convenience.

**PLEASE RETURN ORDER TO:**  
**LAS VEGAS CONVENTION CENTER**  
**ATTN: CENTERPLATE SALES DEPARTMENT**  
**3150 PARADISE ROAD, LAS VEGAS, NV 89109**  
**• PHONE (702) 943-6779 • FAX (702) 943-6789**

**BOOTH ORDER FORM AND CREDIT CARD AUTHORIZATION MUST BE COMPLETED AND RETURNED TOGETHER FOR YOUR ORDER TO BE PROCESSED.**

