Welcome

Exhibitor Hospitality Menu

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

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

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

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

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

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

Prices are subject change without notice
## Beverages

### Hot

*America’s Favorite Brewed Coffee!

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Starbucks Regular or Decaf Coffee</td>
<td>$55.00/gallon</td>
</tr>
<tr>
<td>Gourmet Hot Tea (includes tea bags)</td>
<td>$55.00/gallon</td>
</tr>
<tr>
<td>Starbucks Coffee Kit</td>
<td>$250.00/kit</td>
</tr>
</tbody>
</table>

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

### Cold

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Orange Juice</td>
<td>$48.00/gallon</td>
</tr>
<tr>
<td>Lemonade or Fruit Punch</td>
<td>$40.00/gallon</td>
</tr>
<tr>
<td>Assorted Bottled Juices</td>
<td>$4.00 each</td>
</tr>
<tr>
<td>Milk (½ pint, whole, nonfat &amp; chocolate)</td>
<td>$3.00 each</td>
</tr>
<tr>
<td>Assorted Soft Drinks</td>
<td>$3.00 each</td>
</tr>
<tr>
<td>Lipton Iced Tea</td>
<td>$3.00 each</td>
</tr>
<tr>
<td>Bottled Water (16 oz.)</td>
<td>$3.00 each</td>
</tr>
<tr>
<td>Sparkling Water</td>
<td>$4.00 each</td>
</tr>
<tr>
<td>Arrowhead 5-Gallon Water Jug</td>
<td>$35.00 each</td>
</tr>
<tr>
<td>Electric Water Cooler</td>
<td>$50.00/day</td>
</tr>
</tbody>
</table>

(Requires 110 volt, 20 amp electrical. Exhibitor to provide)

### Local Favorites

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Donuts</td>
<td>$36.00/dz</td>
</tr>
<tr>
<td>Assorted Cookies</td>
<td>$36.00/dz</td>
</tr>
<tr>
<td>Walnut Brownies</td>
<td>$40.00/dz</td>
</tr>
<tr>
<td>Black &amp; White Blondies</td>
<td>$36.00/dz</td>
</tr>
<tr>
<td>Lemon Bars</td>
<td>$35.00/dz</td>
</tr>
<tr>
<td>Assorted Dessert Bars</td>
<td>$40.00/dz</td>
</tr>
</tbody>
</table>

### Light Snacks

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Homemade Potato Chips</td>
<td>$5.00/per</td>
</tr>
<tr>
<td>Soft Pretzels</td>
<td>$5.00/ea</td>
</tr>
<tr>
<td>Tortilla Chips &amp; Salsa</td>
<td>$5.00/per</td>
</tr>
<tr>
<td>Mixed Nuts</td>
<td>$5.00/per</td>
</tr>
<tr>
<td>Hershey’s Kisses or Minis</td>
<td>$20.00/lb</td>
</tr>
<tr>
<td>Mini Pretzel Twists</td>
<td>$18.00/lb</td>
</tr>
<tr>
<td>Jolly Rancher Candies</td>
<td>$15.00/lb</td>
</tr>
<tr>
<td>Novelty Ice Cream Bars</td>
<td>$48.00/dz</td>
</tr>
</tbody>
</table>

*Prices are subject change without notice*
breakfast

Good Morning, L.A.
Our Most Popular Breakfast with all Your Favorites! Farmers Market Fresh Sliced Fruit and Berries. Assorted Freshly baked breakfast breads & pastries. Served with sweet butter, fruit preserves, and jellies, Assorted chilled Fruit Juices, Starbucks Coffee, and Gourmet Tea
$16.50 per person (minimum order of 12 persons)

Signature Sunrise
An Assortment of Freshly Baked Pastries and Bagels, served with Sweet Butter, Fruit Preserves, and Jellies, Starbucks Coffee, and Gourmet Tea
$10.95 per person (minimum order of 12 persons)

All American Breakfast
Scrambled Eggs, Breakfast Potatoes, Applewood Smoked Bacon and Biscuits, Assorted chilled Fruit Juices, Starbucks Coffee, and Gourmet Tea
$16.95 per person (minimum order of 10 persons)

Breakfast Sandwich
American Cheese Omelet Topped with Cured Ham On a Delicious Butter Croissant, Starbucks Coffee and Gourmet Tea
$11.50 per person (minimum order of 10 persons)

breakfast a la carte'

Assorted Fresh Baked Breakfast Pastries
Assorted Danish Pastries, Muffins, and Scones
Served with sweet Butter and Fruit Preserves
$40.00 per dozen

Cold Cereals & Milk
Served with 2% Milk
$6.00 per person

Assorted Freshly Baked Muffins
Served with Sweet Butter & Fruit Preserves
$40.00 per dozen

Freshly Baked Breakfast Breads
Served with Sweet Butter & Fruit Preserves
$29.00 per dozen

Assorted Bagels & Cream Cheese
An Assortment of Freshly Baked Bagels
Served with Sweet Butter & Fruit Preserves
$42.00 per dozen

Assorted Donuts
$36.00 per dozen

Whole Fresh Fruit
An Assortment of Seasonal Fruits
$3.00 per person

Individual Yogurt Parfaits
Assorted Flavors
$7.00 each

Prices are subject change without notice
**bistro party trays**

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

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

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

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

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

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**The Signature Sandwich Event Platter**
- Roast Beef Ham Muffaletta
- Ham Duet
- Chicken Caesar Wrap
- Very Veggie Sandwich

**The Bistro Sandwich Collection Platter**
- Roast Beef & Sharp Cheddar Cheese on Rustic French Baguette
- Smoked Ham & Swiss on Ciabatta
- Turkey Club Wrap
- Cypress Mediterranean Veggie Wrap

*Prices are subject change without notice*
boxed lunches

(Minimum order of 6 boxed lunches per flavor selection)
All box lunches served with our chefs daily selection of whole fruit, market side salad and cookie or brownie.

Chicken Caesar Wrap
Marinated grilled Chicken Breast Tossed with Classic Caesar Dressing, Romaine Hearts, Diced Tomatoes, Red Peppers, and Cucumbers sprinkled with Crumbled Feta Cheese. Served with Sun Chips, Mini Baby Bell Cheese, Choice of Cookie, and Choice of Bottled Water or Canned Assorted Soda
$24.00 each

Cypress Mediterranean Veggie Wrap
Roasted Garlic Cream Cheese Hummus, Caramelized Onion, Lettuce, Diced Tomatoes, Red Peppers, Cucumbers, Sprinkled with Crumbled Feta Cheese, served with Sun Chips, Mini Baby Bell Cheese, Choice of Cookie, and Choice of Bottled Water or Canned Assorted Soda
$22.00 each

Ham Duet
Rustic Multi-grain Whole Wheat Roll Spread with Sweet and Whole Grain Mustard A Duet of Juicy Tavern Ham and Sliced Parma Prosciutto with Brie Cheese, Organic Spring Greens and Sliced Local Tomato. Served with Sun Chips, Mini Baby Bell Cheese, Choice of Cookie, and Choice of Bottled Water or Canned Assorted Soda
$25.00 each

The All-American Roast Beef Onion Pocket
With Chipotle Cream Cheese Spread, Cheddar Cheese, Rare Top Sirloin Beef, Sautéed Mushrooms and Red Onion Marmalade with Arugula and Tomato on a Fresh Herb Onion Pocket. Served with Grilled Vegetable Salad, Sun Chips, Mini Baby Bell Cheese, Choice of Cookie, and Choice of Bottled Water or Canned Assorted Soda
$26.00 each

Roast Turkey Sandwich
Tender Sliced Roasted Turkey with Red Leaf Lettuce, Vine Ripened Tomatoes, Sweet Bermuda Onions and Sun Dried Cranberry Mayonnaise. Served on a Pumpernickel Marble Hoagie Roll. Served with Sun Chips, Mini Baby Bell Cheese, Choice of Cookie, Choice of Bottled Water or Canned Assorted Soda
$24.00 each

Prices are subject change without notice
**select hors d’oeuvres**

**Chilled**  
(Minimum of 50 pieces per hors d’oeuvre)  
- Asparagus Tip Wrapped with Shaved Parma Prosciutto $4.75 each  
- Smoked Salmon Pinwheel $4.00 each  
- Traditional California Roll $4.25 each  
- Iced Prawn with Firecracker Cocktail Sauce $4.50 each

**Warm**  
(Minimum of 50 pieces per hors d’oeuvre)  
- Spinach & Feta Cheese Spanikopita $3.50 each  
- Vegetable Egg Roll with Ginger Soy Dipping Sauce $3.50 each  
- Stuffed Jalapeno Popper with Sour Cream $3.50 each  
- Spicy Mustard Boneless Chicken with Dipping Sauce $3.95 each  
- Teriyaki Chicken Brochettes $4.25 each  
- Mini Grilled Crab Cakes with Spicy Caper Remoulade $4.75 each

**displays and trays**  
(Minimum order of 10 guests)

- **Kern County and Underwood Ranch Vegetables Crudités**  
  An Assortment of Seasonal Vegetables  
  Served with Ranch Dressing  
  $5.50 per person

- **Farmers Market Fresh Sliced Fruit and Berries**  
  Which May Include: Pineapple, Watermelon, Cantaloupe, Honeydew, Grapes & Seasonal Berries  
  $5.50 per person

- **International Cheese Board**  
  An Assortment of Imported and Domestic Cheese  
  Garnished with Fresh Fruit  
  Served with Gourmet Crackers  
  $6.50 per person

- **Italian Antipasto Platter**  
  An Array of Genoa Salami, Provolone Cheese, Mortadella, Black and Green Olives, Pepperoncini, Proscuitto, Artichoke Hearts and Assorted Peppers  
  $6.50 per person

*Prices are subject change without notice*
Gold Hosted Bar Package
Packaged Pricing

1 Hour   $15.00 per person
2 Hours  $24.00 per person
Each Additional Hour is $10.00 per person

Jose Cuervo Tequila
Canadian Seagram’s V.O.
Bacardi Light Rum
Seagram’s Gin
Smirnoff Vodka
Jack Daniels Bourbon Whiskey
J&B Scotch

Platinum Hosted Bar Package
Packaged Pricing

1 Hour   $17.00 per person
2 Hours  $26.00 per person
Each Additional Hour is $10.00 per person

Hennessy Cognac
1800 Reposado Tequila
Chivas Regal Scotch
Bacardi Dark Rum
Tanqueray Gin
Stoli Vodka
Makers Mark Bourbon

Platinum & Gold Bar Options Include:
Robert Mondavi Wines, Import & Domestic Beer, Assorted Juice & Soda, Still & Sparkling Water

Silver Bar Package

1 Hour   $8.95 per person
2 Hour   $13.95 per person
Each Additional Hour is $5.00 per person

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

***Bars can be based on consumption basis, but will be subject to a $500.00 minimum threshold
***Packaged Bars are sold to groups with controlled access entry areas. If your exhibit does not have controlled access, please speak with your Sales Manager for other options

Labor Fees

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

Recommendations:
Hosted Bar: One Bartender for every 75 Guests
Cash Bar: One Bartender for every 100 Guests

Prices are subject to change without notice
crowd pleasers
Please allow 3 weeks lead time for all specialty services.

Two-Flavor Soft Serve Ice Cream Service (attendant included)
$2,750.00 per day (750 – 5 oz. servings)
Choice of Flavors:
Chocolate, Vanilla & Strawberry
Choose four of the following toppings:
Granola, Peanuts, and Coconut Shaving, Carob Chips, Whipped Cream,
Chocolate Fudge, M&M’s, Pecans or Cherries
Specifications: 160 lbs; Requirements: Electrical and 5’ x 6’ operating space
Exhibitor to provide a single dedicated 208 volt, 30 amp circuit

Cappuccino Service (attendant included)
$2,200.00 per day (500 – 8 oz. servings)
Espresso, Cappuccino, Mocha, Latte & Americano
Specifications: 140 lbs; Requirements: Electrical and 5’ x 6’ operating space
Exhibitor to provide a single dedicated 110 volt, 20 amp circuit

Frozen Flavored Beverages (attendant included)
(500 – 5 oz servings)
Specifications: 140 lbs
Requirements: Electrical and 5’ x 6’ operating space $2,000.00/day - 2 flavors
Exhibitor to provide a single dedicated 115 volt, 20 amp for each machine,
Each flavor requires one machine.

Single-Cup Gourmet Coffee Brewer
Brew your favorite cup in seconds!
$75.00 rental per day
$45.00 per Box of 25 Cups (selections below)
Regular Coffees: Breakfast Blend, Vermont Country Blend or French Roast
Flavored Coffees: French Vanilla, Hazelnut, Irish Cream or Southern Pecan
Decaffeinated Coffees: Breakfast Blend, Vermont Country Blend or French Roast
Teas: Lemon Zinger, Mandarin Orange Spice, Victorian Earl Grey or Green Tea
Exhibitor to provide: Each machine requires a single dedicated 110 volt, 20 amp circuit

Logo Sheet Cake
$275.00 Full Sheet (serves 90)
$150.00 Half Sheet (serves 45)
$200.00 Logo Artwork Set-up Fee, two-color artwork

Prices are subject to change without notice
crowd pleasers cont.

Please allow 3 weeks lead time for all specialty services.

Otis Spunkmeyer Cookie Service (attendant included)
$2,000.00 per day (640 - 2 oz. servings)
Choice of Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia, Chocolate Chocolate Chip, or Peanut Butter
Oven cooks 3 dozen cookies in 10 – 12 minutes
(Specifications: 140 lbs; Requirements: Electrical and 5’ x 6’ operating space)
Exhibitor to provide: Each machine requires a single dedicated 110 volt, 20 amp circuit, and a hard, heat resistant surface to cook upon.

logo bottled water

Get your company’s name into everyone’s hands!
Your water will be on-site waiting for you. Avoid shipping and handling!

<table>
<thead>
<tr>
<th>Pallets</th>
<th>Bottles</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 pallet</td>
<td>1680 bottles</td>
<td>$3.50</td>
</tr>
<tr>
<td>2-3 pallets</td>
<td>3360-5040 bottles</td>
<td>$3.00</td>
</tr>
<tr>
<td>4+ pallets</td>
<td>6720+</td>
<td>$2.75</td>
</tr>
</tbody>
</table>

Please allow 3 weeks lead time for bottled water service.

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

** Minimum order of 25 cases (600 bottles)

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

Prices are subject change without notice
Name of Convention ________________________________________________________
Company Name ____________________________________________________________
Contact Name ______________________________________Title ____________________
Address ____________________________City _______________ State _____ ZIP_______
Phone ____________________ Fax_________________ Cell Phone__________________
On-Site Contact _____________________________ Cell Phone_____________________
Booth Number _____________ Hall _______________ Number of Guests ___________
Email _______________________________________________________________________

DAY OF WEEK/DATE       DELIVERY TIME       QUANTITY       ITEM DESCRIPTION       ITEM PRICE
____________________________________________________________________________
____________________________________________________________________________
____________________________________________________________________________
____________________________________________________________________________
____________________________________________________________________________
____________________________________________________________________________
19 % Service Charge (% of subtotal)    $___________
8.75 % Sales Tax (% of subtotal)   $___________
Food & Beverage Total   $____________

FORM OF PAYMENT
☐ Company Check (Credit Card must be on file for add-ons)
   Visa   Master Card   American Express   ☑ Discover

Card Number: ____________________________
Expiration Date: ________________________
Cardholder’s Name: ______________________

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

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

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

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

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

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

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