



THE CAR WASH SHOW™

APRIL 26-28, 2025 • LAS VEGAS, NV

Orders are to be finalized by: Thursday, March 27th, 12pm PST

All documents are to be signed and orders paid in full by the date above

Orders submitted after this date may be subject to additional fees and
our limited catering menu

*For any custom catering request, please reach out to your catering sales representative

Online ordering is available through:
Thursday, March 20th, 12pm PST
[Las Vegas Convention Center Express Catering](#)

OR

E-mail your catering order form to:
exhibitorcateringlvcc@sodexo.com

For any questions, please contact the Catering Sales Office
702-943-6779



Las Vegas Convention Center's Food and Beverage Policy

It is for the safety of customers that ready-to-eat food prepared outside of this building is not permitted. The Las Vegas Convention Center and Sodexo Live! value their customers' safety, health and wellness regarding food preparation, handling, and regulations as set forth by the Southern Nevada Health District.

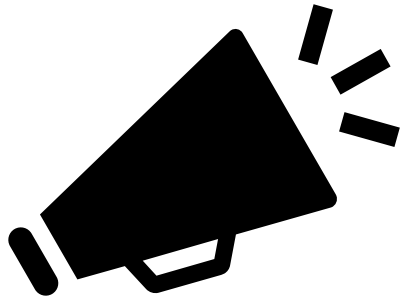
All food and beverage vendors, contractors and services must be contracted through Sodexo Live!, as it is the exclusive food and beverage provider for the LVCC. All aforementioned policies will be strictly managed by the LVCC & Sodexo Live!. Any violation could result in fees, the removal of product from the show floor and or obligatory discontinuation of booth activities.



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

Thank You for your cooperation!

THE CAR WASH SHOW™
APRIL 26-28, 2025 • LAS VEGAS, NV



SHOW RESTRICTIONS:

- No popcorn on the show floor.



FOOD AND BEVERAGE

Catering Services Booth Diagram

Company: _____

Hall: _____

OnSite Contact: _____

Booth #: _____

Please indicate in the below grid where you would like services placed in your booth.

Adjacent Booth # _____

Adjacent Booth # _____

PLEASE NOTE: Sodexo Live! does not provide tables or linens for services on the show floor.

Tables must be ordered through the show contractor.

Please note white carpeted areas as we will need to take certain precautions while delivering food and beverage.



We have implemented an online process for submitting the credit card information, please see below the full instruction.

Log in to: <https://lvcvaexpresscatering.ezplanit.com/#/welcome>

- Sign up for an account by clicking Sign Up (upper right-hand corner, above the palm tree).

**** Please do not select the event.****

- Complete all fields, including a mobile number for the person on-site and select Register Account

- Enter payment info by clicking Hi "First Name" (upper right-hand corner),

- Select Add New Card and enter card info, and click Save

You are all set! Actual payments are processed by your Sodexo sales representative.

Please confirm with your catering sales representative that you have added your information. At this time the sales representative will book your orders and send you a contract to review, sign, and return. It is not until then that your order(s) are confirmed.



LAS
Vegas[®]

FOOD AND BEVERAGE

CATERING
MENU

2024/2025



Greetings!

Welcome to Las Vegas — a world-renowned destination for food, wine and free-spirited fun — where the natural beauty and entertainment options are matched only by the warmth and energy of an exciting community.

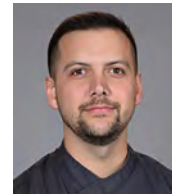
We are thrilled to be your hospitality partner at the Las Vegas Convention Center. Our style is collaborative and our Las Vegas team is delighted to work with you to ensure your experience here in this special location is smooth, successful and enjoyable. We are committed to delivering the finest food, amenities and service to impress your guests.

Much of our success comes from our attention to the important details that create truly welcoming experiences. From fresh, locally-sourced and quality ingredients to crisp, sincere and attentive service, our goal is to provide world-class hospitality for every one of our guests.



FOOD AND BEVERAGE

Whatever your needs, whether hosting attendee receptions, supplying convenient meals for your showroom staff or creating custom menus for unique occasions, we are dedicated to helping you achieve extraordinary results. Please give us a call to start the planning process today! Here's to a successful event in Las Vegas!



Chef Dylan Matuschka

Chef Dylan Matuschka

Campus Executive Chef

3150 Paradise Rd, Las Vegas, NV 89109



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Gluten Free Items (GF)

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. We do not operate a dedicated gluten-free or allergen-free preparation and service space. Dishes made on-site are prepared on shared equipment and may come into contact with products containing gluten and common allergens such as nuts.

4

Vegetarian Items (V) Vegan (VG) Nut Free (NF) Dairy Free (DF)

Service Directory/Orders

CATERING SALES OFFICE

702.943.6779

Any menu inquiries can be made to our general mailbox at:
exhibitorcateringlvcc@sodexo.com

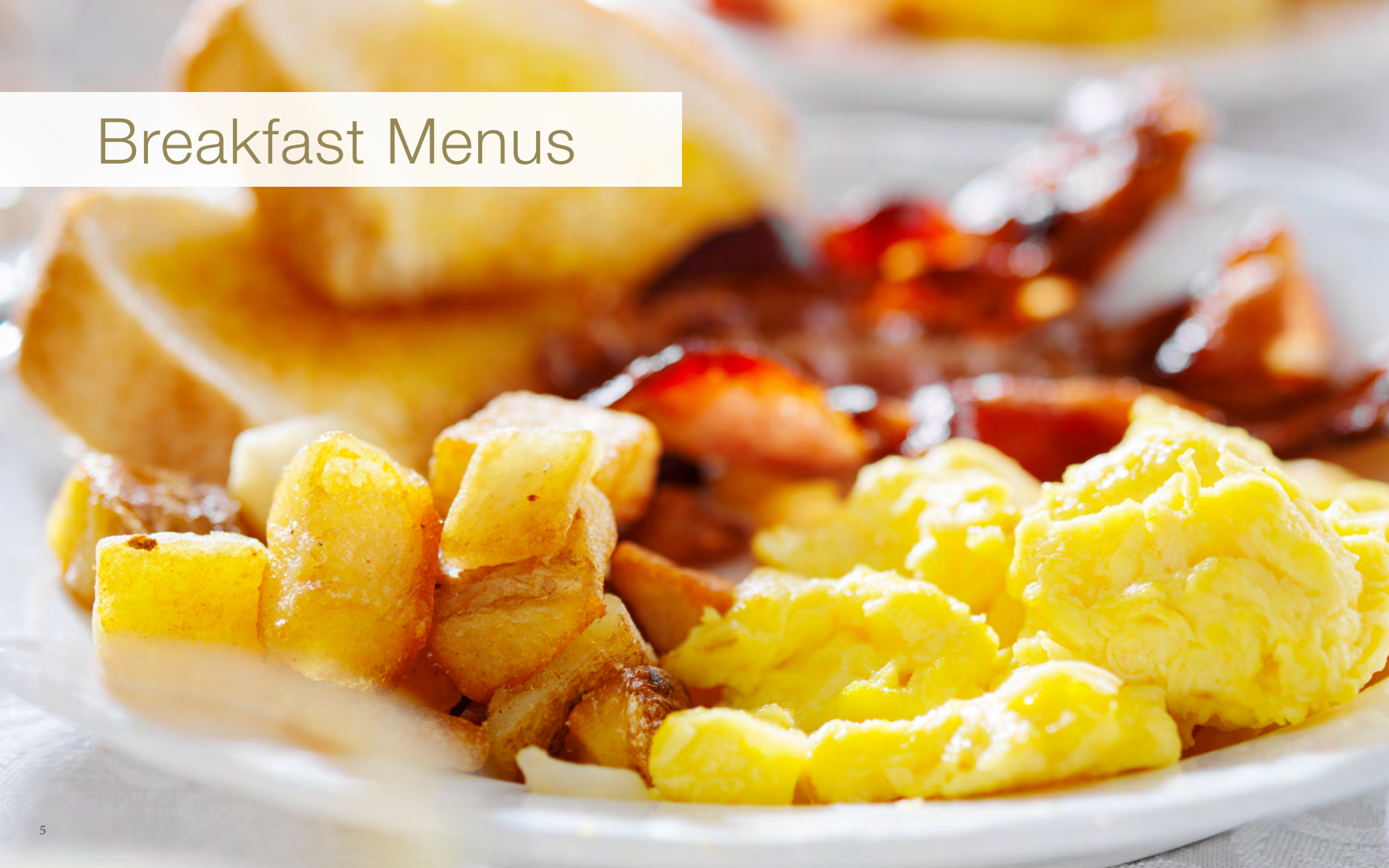
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- Complete all fields, including a mobile number for the person onsite and select **Register Account**.
- Enter payment info by clicking **Hi "First Name"** (upper right corner).
- Select **Add New Card** and enter card info, and click **Save**.
- You are all set! Actual payments are processed by Sodexo representatives.

Breakfast Menus



Breakfast

Prices listed are per guest. Minimum of 20 guests.

CONTINENTAL BREAKFAST

Good Morning Las Vegas 30

- A selection of assorted chilled bottled juice (GF, VG)
- Locally baked breakfast pastries and muffins, served with whipped butter and preserves (V)
- Freshly brewed coffee

Vegas Style 36

- Assorted bottled fruit juices (GF, VG)
- Seasonal fruits and berries (GF, NF, VG)
- Buttered Croissants (V)
- Locally baked breakfast pastries and muffins served with whipped butter and preserves (V)
- Freshly brewed coffee

BREAKFAST BUFFETS

Las Vegas Morning 46

- Scrambled eggs with chives (DF, NF, GF)
- Crispy hash brown potatoes (GF, NF, VG)
- Applewood smoked bacon (GF, NF)
- Seasonal whole fruit (GF, VG)
- Artisan breakfast pastries and muffins (NF, V)
- Served with butter, preserves and cream cheese (GF)
- Freshly brewed regular coffee
- Assorted bottled fruit juices (GF, VG)

Mountain Sunrise 50

- Scrambled eggs with chives (DF, NF, GF)
- Southwest potato hash, sauteed peppers (GF, NF, VG)
- Applewood smoked bacon (NF, GF, DF)
- Sweet sugar waffles, whipped butter, syrup (NF, V)
- Farmhouse sausage (NF, DF)
- Seasonal sliced fruit and berries (GF, VG)
- Artisan breakfast pastries, muffin and bagels (NF, V)
- Served with butter, preserves and cream cheese (GF)
- Freshly brewed regular coffee
- Assorted bottled fruit juices (GF, VG)

A dedicated server is required for all hot food services. Gluten free pastries available on request.



CONTINENTAL & BREAKFAST BUFFET ENHANCEMENTS

To accompany continental & breakfast buffets.

May not be ordered separately. Minimum order of 20 per item.

Greek Yogurt Parfait (GF, V) 5
Local honey, seasonal berries and house granola

Steel-cut Oatmeal (GF,V) 5
Assorted dried fruit, golden raisins, brown sugar, desert honey, milk and cinnamon

Brioche Breakfast Sausage Sandwich (NF) 7
Scrambled eggs, maple pork sausage patty and sharp cheddar cheese

Brioche Breakfast Country Ham Sandwich (NF) 7
Scrambled eggs, country ham and sharp cheddar cheese

Breakfast Vegetarian Burrito (NF, V) 7
Flour tortilla, scrambled eggs, roasted pepper, black beans, sharp cheddar cheese and potatoes

Breakfast Burrito (NF) 7
Flour tortilla, scrambled eggs, roasted pepper, chorizo, sharp cheddar cheese and potatoes

Pretzel Bun Breakfast Sandwich (NF) 7
Scrambled eggs, turkey sausage patty and fontina cheese

Acai Yogurt Parfait (V) 6
Acai style yogurt, granola, banana, and strawberries

Vanilla Belgian Waffles (V) 6
Maple syrup, whipped cream, butter and seasonal berry compote

Four Cheese Quiche Crustless (V) 6
Gruyere, Swiss, Parmesan, mozzarella

Buttermilk Pancakes (V) 6
Maple syrup and butter

French Toast (V) 6
Maple syrup and butter

A dedicated server is required for all hot food services.
Gluten free pastries available on request.

All meal pricing includes a maximum of two hours of service time per function. Should your event require extended service time, an additional labor charge of \$3+ per attendee will apply, per each ½ hour.



Breakfast

BREAKFAST STATIONS

Prices listed are per guest. Minimum of 20 guests.

All breakfast stations are served with seasonal fresh fruit, locally baked breakfast pastries and muffins, butter, preserves, freshly squeezed orange juice and freshly brewed regular coffee.

Culinary attendant and dedicated server required.

'Smothered & Covered' 38

- House-made chicken and waffles (NF)
- Buttered maple syrup, hot honey (NF)
- Warm buttermilk biscuits and gravy, country style gravy, caramelized onions, sharp cheddar cheese (NF)

'Toast Table' 36

- Locally baked sourdough farm bread, grilled ciabatta, plain NY bagels (NF, DF)
- Smashed avocado, Feta cheese, heirloom baby tomatoes, chives (NF)
- White bean hummus, crispy chickpeas, torn basil, crispy garlic (NF, VG)

Omelet Station 38

- Includes cage free eggs and egg whites (NF, GF)
- Ham, bacon, onions, spinach, ratatouille
- Sharp cheddar, Jack and Feta cheese



Lunch Menus



Lunch

SANDWICH & WRAP PLATTERS / A LA CARTE SALADS

Prices listed are priced per platter, serves 12.

Accompanied with assorted kettle chips and condiments.

Only Las Vegas Platter (NF) 300

- Chicken Chipotle – jack cheese, lettuce, chipotle aioli on a brioche roll (NF)
- Virginia Ham & Swiss – lettuce, dijon mustard aioli on a wheat kaiser roll (NF)
- Roast Beef & Cheddar Cheese – lettuce and horseradish aioli on a potato kaiser roll (NF)
- Southwestern Vegetable Wrap (NF) – jack cheese, chipotle aioli and seasonal grilled vegetables in a tomato basil tortilla

Turkey Croissant Platter (NF) 252

Honey roasted turkey breast, provolone cheese, whole grain mustard aioli, on buttery croissants

Sin City Sliders (NF) 288

- Chicken BLT – sliced chicken breast, tomato, bacon, lettuce, avocado aioli on slider bun (NF)
- Italian Grinder – salami, spiced ham, pepperoni, provolone, pepperoncini aioli on slider bun (NF)
- Turkey Slider – pan roasted turkey, jack cheese, roasted peppers, romaine, herb aioli on slider bun (NF)

Garden Vegetarian Platter (V, NF) 240

- Caprese – buffalo mozzarella, tomato balsamic glaze, basil aioli in a garlic herb wrap
- Southwestern Vegetable Wrap – jack cheese, chipotle aioli and grilled vegetables in a tomato basil tortilla (V, NF)

SALADS

Serves 12

Flower Salad (NF, GF, VG) 96

Roasted cauliflower, broccoli and carrot, kale, chili vinaigrette

Summer Citrus Salad (GF, NF, VG) 96

Kale, frisee, shaved fennel, asparagus, toasted quinoa, Valencia oranges, spiced almonds, served with Meyer lemon vinaigrette

Ancient Grains Salad (GF, NF, VG) 96

Quinoa, mushrooms, kale, artichokes, tomato, balsamic vinaigrette

American Potato Salad (GF, V, NF) 96

Whole grain mustard aioli, egg, celery



Lunch

PLATED LUNCHES

Prices listed are per guest. Minimum 50 guests. Lunches served with Vegas bakery rolls and butter, freshly brewed regular coffee, carafes of iced water and iced tea. Additional beverages to be ordered from a la carte.

SALADS (Choose 1):

Summer Salad (V, GF)

Mesclun mix, baby arugula, seasonal fresh berries, goat cheese, candied walnuts, raspberry vinaigrette

Kale and Endive Salad (V, GF)

Shredded baby kale, red endive, dried cranberries, dried apples, Gorgonzola, honey pecans, champagne vinaigrette

Chef's Caesar Salad (V)

Romaine hearts, garlic croutons, Parmesan cheese, pecorino dressing

Classic Wedge (GF)

Baby iceberg lettuce, heirloom cherry tomatoes, balsamic reduction, crispy bacon, buttermilk ranch dressing

ENTRÉES (Choose 1):

Braised Short Rib (GF)

Roasted seasonal root vegetable, Yukon Gold potatoes, burgundy demi

Pan Seared

Atlantic Salmon (GF)

Baby carrots and asparagus, Yukon Gold potatoes, Meyer lemon beurre blanc

Herb Roasted Airline Chicken Breast (GF)

Gremolata broccolini, potato au gratin, mushroom chicken jus

60

55

50

DESSERTS (Choose 1):

- **Chocolate Flourless Cake** (GF) raspberry coulis, whipped cream
- **NY Style Cheesecake** strawberry sauce, white chocolate crumble
- **Brûlée Tart** lemon cream, fresh blueberries

A dedicated server is required for all hot food services.

Gluten free options available.

All meal pricing includes a maximum of two hours of service time per function. Should your event require extended service time, an additional labor charge of \$3* per attendee will apply, per each ½ hour.



Lunch

BOXED LUNCHES

Prices listed are per boxed lunch.

All boxed lunches are served with an individual bag of chips, whole fresh fruit, cookie, and 12oz. bottled water.

Sandwiches 42

Selection of gourmet sandwich:

- **Turkey & Provolone on Multi-Grain Bread** -Shaved Oven Roasted Turkey, Leaf Lettuce, Provolone Cheese (NF)
- **Roast Beef & Cheddar on Artisanal Pretzel Roll** - Angus Beef, Leaf Lettuce, Sharp Cheddar Cheese (NF)
- **Italian Sandwich on Roasted Garlic Panini** -Genoa Salami, Pepperoni, Smoked Ham, Leaf Lettuce, Provolone Cheese (NF)

Wraps 42

- **Grilled Vegetable Wrap** - Grilled Asparagus, Zucchini, Yellow Squash, Red Bell Pepper, Hummus, Whole Wheat Flour Tortilla (NF, DF)

Salads 42

Selection of gourmet salad:

- **Asian Vegetable Salad** - Baby Spinach, Napa Cabbage, Radish, Carrots, Sesame Soy Vinaigrette (VG, V, NF, DF)
- **Southwestern Vegetable Salad** - Crisp Romaine, Black Beans, Fire Roasted Corn, Tomatoes, Pickled Red Onions, Cilantro, Tangy Balsamic Vinaigrette (DF, NF, V)

Gluten free boxed lunches available with prior notice. Ask your sales manager.



Lunch Buffets



Buffets

Prices listed are per guest. Minimum of 20 guests. All buffets include iced water and iced tea. Additional beverages to be ordered from a la carte.

Deli Lunch Buffet

49

DELI SALADS

- Summer Green Salad – spring mix, tomato, cucumbers, carrots, buttermilk ranch, balsamic vinaigrette (NF, GF, V)
- Italian Cauliflower Salad – roasted cauliflower salad, Tuscan kale, red onions, toasted pine nuts, lemon vinaigrette (GF, VG)

BUILD YOUR OWN DELI COUNTER

- Carved meats and cheeses to include smoked turkey breast, Virginia ham, roast beef, cheddar, Swiss and jack cheeses (NF)
- Served with artisanal sliced breads, soft rolls, lettuce, tomatoes, onions, mayonnaise and whole grain mustard

SIDES & DESSERTS

- Whole fruit
- Gourmet cookies (V)

Gourmet Deli Lunch Buffet

58

DELI SALADS

- Summer Green Salad – spring mix, tomato, cucumbers, carrots, buttermilk ranch, balsamic vinaigrette (NF, GF, V)
- Italian Cauliflower Salad – roasted cauliflower salad, Tuscan kale, red onions, toasted pine nuts, lemon vinaigrette (GF, VG)
- Smoked Red Skin Potato Salad – whole grain mustard, red onion, celery, smoked bacon (GF, NF)

SANDWICHES AND WRAPS

- Virginia Ham & Swiss – lettuce, dijon mustard aioli on a wheat kaiser roll (NF)
- Roast Beef & Cheddar Cheese – lettuce and horseradish aioli on a potato kaiser roll (NF)
- Chicken Chipotle – jack cheese, lettuce, chipotle aioli on a brioche roll (NF)
- Southwestern Vegetable Wrap – jack cheese, chipotle aioli and seasonal grilled vegetables in a tomato basil tortilla (NF)

SIDES & DESSERTS

- Whole fruit
- Chef's selection of gourmet cookies (V)
- Chocolate brownies (V)

All meal pricing includes a maximum of two hours of service time per function. Should your event require extended service time, an additional labor charge of \$3+ per attendee will apply, per each ½ hour.

A 19% service charge and 8.375% Nevada sales tax will be added to all food and beverage orders.



Buffets

Prices listed are per guest. Minimum of 20 guests.

All buffets include iced water and iced tea.

Additional beverages to be ordered a la carte.

***NOTE:** Special discount pricing if Buffet ordered on specified day mentioned.

West Coast Taco Takeover 60 | *55 on MON or THU

SALADS

- Southwest Salad – romaine, roasted corn, tomato, black beans, queso fresco, crispy tortilla strips, chipotle ranch (V, GF, NF)
- Roasted Corn Elote Salad – roasted red peppers and poblano, Cotija cheese, cilantro, tajin, avocado crema (V, GF, NF)

TACOS (Choose 3):

- Beef Barbacoa, (NF, GF, DF)
- Chicken Adobo, (NF, GF, DF)
- Pork Carnitas (NF, GF, DF)
- Impossible Taco (VG, NF)
- Served with corn tortillas, Spanish rice, black beans and tri-colored tortilla chips (VG, GF, NF)
- Includes salsa roja, salsa verde, cilantro onions and Cotija cheese (V, GF, NF)

DESSERTS

- Caramel stuffed churros (V)
- Tres leches (V)

Southwest BBQ Buffet 60 | *55 on TUE or FRI

SALADS

- Cowboy Caviar – black-eyed pea, black beans, charred corn, bell pepper, cilantro vinaigrette (V, GF, NF)
- Picnic Table Salad – romaine, iceberg, tomatoes, red onion, cucumber, corn, creamy BBQ ranch (VG, GF, NF)
- Smoked Red Skin Potato Salad – whole grain mustard, red onion, celery, smoked bacon (GF, NF)

BARBEQUE (Choose 2):

- House smoked brisket (GF, NF, DF)
- Pulled BBQ pork (GF, NF, DF)
- Pulled BBQ jackfruit (VG, GF, NF)

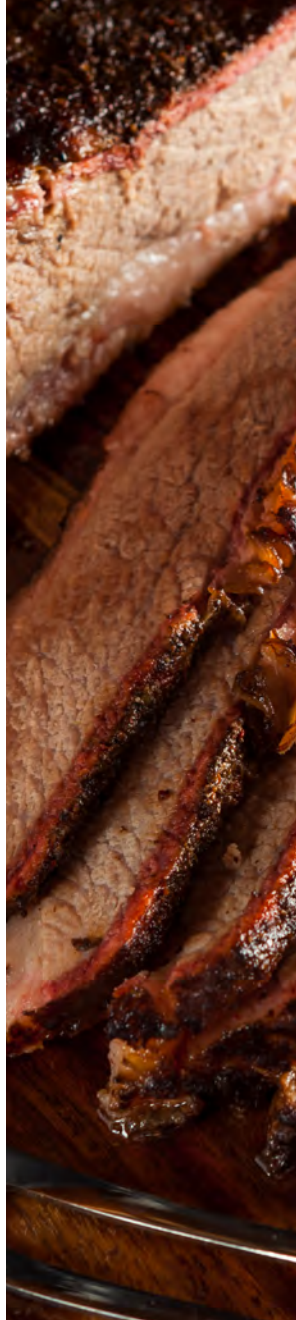
SIDES

- Baked 5-cheese mac and cheese (V, NF)
- Ranchero beans (VG, GF, NF)
- Texas toast (VG, NF)

DESSERTS

- Red velvet cupcakes (V)
- Seasonal fruit tart (V)

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Buffets

Prices listed are per guest. Minimum of 20 guests.

All buffets include iced water and iced tea.

Additional beverages to be ordered a la carte.

***NOTE:** Special discount pricing if Buffet ordered on specified day mentioned.

The Gondola Tour 60 | *55 on WED or SAT

SALADS

- Caprese Salad – baby buffalo mozzarella, heirloom tomato, basil, arugula, balsamic reduction (V, GF, NF)
- Panzanella Salad – Crisp romaine, cherry tomato, cucumber, red onion, bell pepper, garlic croutons, red wine dressing (V, NF)

ENTRÉES

- Chicken Parmesan – San Marzano tomato sauce, Buffalo mozzarella, basil gremolata (NF)
- Pesto Rigatoni – basil pesto, broccoli rabe, red chili, olive oil (V)

SIDES

- Charred Broccolini with roasted garlic, charred lemon (VG, GF, NF)
- Herbed Peewee potatoes (VG, GF, NF)
- House-baked garlic breadsticks (V, NF)

DESSERTS

- Tiramisu and Cannolis (V)

The Vegas Knights 65 | *60 on SUN

SALADS

- The Wedge – iceberg lettuce, heirloom tomato, red onion, crispy bacon, herbed blue cheese dressing (GF, NF)
- Vegas Caesar – romaine, kale, focaccia croutons, Parmesan cheese, pecorino dressing (V, NF)

ENTRÉES

- Herb Crusted Sirloin – roasted button mushrooms, burgundy demi (GF, NF, DF)
- Airline Chicken Piccata – hairicots verts, lemon caper butter sauce (NF)

SIDES

- Au gratin potatoes (V, GF, NF)
- Roasted asparagus, citrus gremolata (VG, GF, NF)
- Artisanal rolls and butter (V)

DESSERTS

- Creme Brûlée with fruit garnish (V)
- Cheesecake with fruit compote (V)



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Reception Menus



Reception

HORS D'OEUVRE

Prices listed are per piece. Minimum order of 25 pieces.

Option to have either butler passed or displayed – Server fees to apply.

COLD

Antipasto Brochettes and Pesto 8

Drizzle (NF, GF)

Southwest Corn 8

Black Bean Taco (NF, V)

Jumbo Shrimp, Cocktail Sauce and 10

Lemon (NF, DF, GF)

HomeSpun Lobster Roll, Shaved 11

Fennel,

Lemon Crème Fraiche (NF)

Ahi Poke on Plantain Chip (DF, NF) 11

HOT

Charred Moroccan 7

Cauliflower,

Harissa Sauce (VG)

Vegetable Spring Roll, Sweet 8

Chili Sauce (VG, NF)

Raspberry Poufette (V) 8

Crispy Chicken Bites, Ranch 8

Dip (NF)

Chili Lime Chicken Kabob, 8

Yogurt Dip (GF)

Barbacoa Beef Taquito, 9

Smoked Ancho Crema (NF)

Coconut Shrimp, 10

Pineapple Salsa (DF, NF)

Tempura Shrimp, 10

Thai Sweet Chili Sauce (NF)

Southwestern Style Bacon 10

Wrapped Scallop, Chile

Glaze (GF, NF, DF)

A dedicated server is required
for all hot food services.



Reception

RECEPTION DISPLAYS

Prices listed are per guest. Minimum of 25 guests.

**Farmer's Market Vegetable
Crudité Display (NF)** 12

Served with heirloom carrots, celery, radishes, cucumber, tomatoes, with buttermilk ranch dip

Seasonal Fruit and Berries Display (NF) 14

Served with Greek yogurt honey dipping sauce

Imported and Domestic Cheese Board (V) 20

Garnished with fresh and dried seasonal fruit, sliced baguette and assorted crackers

Gluten free crackers and breads available upon request.

Hummus Trio (VG) 12

Selection of Greek hummus, traditional hummus, roasted garlic hummus, edamame hummus, crispy pita chips and flatbreads with extra virgin olive oil, smoked paprika

**Charcuterie Board of Cured Meats
and Marinated Vegetables** 25

A selection of market vegetables, prosciutto, salami, cappicola, mortadella, cured pepperoni, flat breads, crostini and crackers



Reception

CULINARY ATTENDED ACTION STATIONS

Prices listed are per guests. Minimum of 50 guests.

Slider Station* 24

Locally made rolls, mayonnaise, dijon mustard, barbeque sauce

(Choose 2):

- Black Angus slider with grilled onions, American cheese, Thousand Island dressing (NF)
- Braised rotisserie chicken adobo, cilantro slaw (NF)
- Pulled buffalo chicken slider, bread & butter pickles, crumbled bleu cheese (NF)
- Pulled barbacoa pork, creamy cole slaw (NF)

Tater Tot Station* 16

Classic tater tots and sweet potato tater tots

- Plant-based house-made chili and cheddar cheese (VG, NF)
- White cheddar cheese sauce (V)
- Bacon, green onions, sour cream, shredded cheeses

Las Vegas Street Taco* 24

Flour and corn tortillas, pico de gallo, house-made salsas, guacamole, pickled jalapeños

(Choose 2):

- Grilled carne asada (NF, DF, GF)
- Braised pork carnitas (NF, DF, GF)
- Ancho grilled chicken (NF, DF, GF)
- Braised jackfruit, smoked chile, pickled onions (NF, DF, GF)

Pasta Station* 24

- Four cheese tortellini and penne rigate pastas
- San Marzano pomodoro sauce, roasted garlic Alfredo sauce
- Served with soft garlic breadsticks, parmesan cheese, torn basil

Aloha Station* (NF, GF) 24

- Tuna Poke Bowl – Ahi tuna, wakame salad, Tobiko, spicy aioli, white rice (NF, GF)
- Spam fried rice (NF, GF)
- Kalua Tofu Bowl – Wakame, edamame, white rice (NF, GF, VG)
- Hawaiiin Macaroni Salad (NF, GF, V)

*A culinary professional is required. \$300 per station. A dedicated server is required for all hot food services.

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Reception

CARVED TO ORDER STATIONS

Prices listed are per guest. Minimum of 25 guests.
Protein served at a 5 oz. portion per guest

Herb Roasted Bone-In Turkey Breast* (GF, NF) 20
Locally made rolls, mashed potatoes (VG), natural pan gravy, cranberry relish

Slow Roasted Prime Rib of Beef* (GF) 27
Locally made rolls, gratin potatoes, natural beef jus, horseradish cream

Herb Crusted Beef Tenderloin*(GF, NF) 30
Red wine jus, horseradish cream, herb roasted fingerling potatoes, local rolls

Whole Roasted Side of Atlantic Salmon (GF, NF) 27
Lemongrass herb marinade, lemon butter sauce, roasted seasonal vegetables

*A culinary professional is required. \$300 per station.
A dedicated server is required for all hot food services.

Gluten free rolls available on request.

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Reception

DESSERT STATIONS

Prices listed are per guest. Minimum of 50 guests.
Served with freshly brewed regular coffee.

Ice Cream Social 14

Premium vanilla and chocolate ice cream,
served with assorted parlor toppings:

*Ice Cream Freezer Rental required for 400 or more guests

- Nuts
- Cherries
- Whipped cream
- Shredded toasted coconut
- Chopped assorted candy bars
- Cookies

Culinary attendant required.

Build Your Own Shortcake Station 16

- Fresh local seasonal berries
- Pound cake
- Angel food cake
- Agave caramel sauce
- Spiced chocolate sauce
- Whipped cream
- Mixed berry sauce

Churro Station 12

Traditional sugar churros, caramel churros
and selection of dipping sauces:

- Nutella
- Dulce de leche
- Spanish chocolate
- Strawberry

S'more Station 16

- Marshmallows
- Milk Chocolate
- Graham crackers
- Rainbow sprinkles

Culinary attendant required.

Freezer rental
(a dedicated 110-Volt 10amp line required)

Tabletop	250
Cart	300

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A 19% service charge and 8.375% Nevada sales tax will be added to all food and beverage orders.



A la Carte & Break Menus



A la Carte

NON-ALCOHOLIC BEVERAGES

All A La Carte beverages accompanied with standard serving condiments.

Freshly Brewed Coffee 207
(2.5 gallons, serves approximately
25, 12 oz cups of coffee)
(83 per gallon)

Keurig® K-Cup Brewer 40
Daily Rental (per day)
K-Cups sold separately

Freshly Brewed Decaffeinated Coffee 207
(2.5 gallons, serves approximately
25, 12 oz cups of coffee)
(83 per gallon)

Keurig® K-Cup Coffee Kit 249
Package Includes 48 K-cups
and two gallons of water
Ask sales manager about flavored
coffee, decaf and tea K-cup options

Hot Tazo® Tea (2.5 gallons) 207
Serves approximately 24 cups of
hot tea, 24 tea bags included per order
(83 per gallon)

** Contact your Catering Sales
Representative for Customized
Espresso Services*



A la Carte

NON-ALCOHOLIC BEVERAGES continued

Bottled Fruit Juices (case of 24) 100 Assortment includes orange, cranberry and apple	Las Vegas Logo Water 90 (case of 24) 16.9 oz bottles	Lemonade (2.5 gallons) 114
Assorted Pepsi® Soft Drinks 100 (case of 24) Assortment includes Pepsi, Diet Pepsi, Mountain Dew and Starry, served with ice on the side	Purified Water Jug (5 gallon) 68	Brewed Iced Tea (2.5 gallons) 114
Assorted Cartons of Milk 33 (case of 12, ½ pints)	Cold Water Cooler (per day) 49 Advance order – Requires a dedicated 110-volt 5amp electric outlet, includes only equipment.	Infused Spa Waters (VG) (each) 185 2.5 gallon container <i>Please select one from the following:</i> Cucumber-lemon, peach-pomegranate, or strawberry-basil
Assorted LaCroix® Sparkling Water (case of 24) 104	Bagged Ice (16 pounds) 32 Does not include vessel	
	Custom Logo Bottled Water 16.9 oz or 12 oz bottles. 24 bottles per case. Minimum order of 50 cases. Ask your sales manager for pricing and artwork requirements. The lead time is four weeks.	



A la Carte

LAS VEGAS BAKERY

Prices listed are by the dozen.

Assorted Bakery Tulip Muffins	59	Assorted Danish Pastries	59	Assorted Brownies	54
Assorted Breakfast Scones	59	Assorted Breakfast Breads	50	Fudge chocolate chip, fudge walnut and blondies	
Assorted Croissants	59	Banana Nut, Zucchini, Marble, Lemon Poppy		Assorted Gourmet Cupcakes	73
Assorted Low Fat Muffins and Scones	59	Locally Baked Carl's Donuts	48	Vanilla, Red Velvet, Double Chocolate	
Assorted Bakery Bagels	59	House Baked Cookies	63		
Everything, Raisin, Plain, Wheat, served with cream cheese		Chocolate chip, Oatmeal raisin, Macadamia white chocolate, Peanut butter			

Note: Toaster available upon request.
Additional cost for booth and power required.



A la Carte

PANTRY

Seasonal Whole Fruit 42

(bowl) Serves 12

Assortment of Greek Yogurts (GF) 87

Assortment of Cereals and Milk 84

Tortilla Chips and Salsa (NF) (bowl) 81

Serves 12

Fiesta Bar (NF) (bowl) Serves 12 128

Tortilla chips, guacamole,
pico de gallo, house salsa,
sour cream

Kettle Chips and Dip (GF) (bowl) Serves 12 88

Roasted onion and sour cream dip

Roasted Mixed Nuts (per pound) 52

Traditional Snack Mix (per pound) 33



A la Carte

PACKAGE GOODS

Prices listed are per dozen.

Rold Gold® Pretzels	33
Individual bags	
Planters® Salted Peanuts (GF)	33
Individual bags	
Planters® Fruit and Nut Trail Mix (GF)	33
Individual bags	
Assorted Bags of Chips	33
Doritos®, Cheetos®, Lays® Original and Barbecue	
Individual bags	

Assorted Chex® Snack Mix	50
Traditional and Cheddar	
Individual bags	
Nature Valley® Granola Bars	50
Assorted flavors	
Kellogg's® Nutri-Grain® Bars	55
Assorted flavors	
Full Size Candy Bars	48
Rice Krispy® Treats	54

Energy & Protein Bars 73

Ice Cream Novelties* Requires a portable freezer and dedicated 110-volt 10amp line. 60

Premium Ice Cream Novelties* 104

Requires a portable freezer and dedicated 110-volt 10amp line.

Freezer rental
(a dedicated 110-Volt 10amp line required)

Tabletop 250

Cart 300



Break Service

CROWD PLEASERS

A dedicated server is required.

Antique Style Popcorn Machine (per day) 300
Size: 67Hx34Wx26D
Power requirements are 110-volt 20amp dedicated power line.

Table Top Style Popcorn Machine (per day) 300
Size: 27Hx20Wx14D
Power requirements are 110-volt 20amp dedicated power line, table or counter top required.

Popcorn Package (GF) 268
Popcorn kernels, oil and seasoning
Includes serving bags (200 bags)
Must be ordered with a Popcorn Machine Rental.

Pretzel Warmer (per day) 55
A dedicated 110-volt line is required.

Bavarian Style Pretzels (NF, V) (Serves 25) 275
Bavarian pretzel served with mustard and cheese sauce
A pretzel warmer is required per day.

Portable Cookie Oven (per day) 70
Size: 22Hx22Wx18D.
Power requirements are 110-volt 20amp dedicated power line, table or counter top required.

Cookies for Cookie Station (each case serves 240 cookies) 307
Otis Spunkmeyer® cookie dough. (V)
(Choose 1):
chocolate chip, sugar, oatmeal raisin
and white chocolate macadamia nut cookie dough
Must be ordered with a Cookie Machine Rental.

All meal pricing includes a maximum of two hours of service time per function. Should your event require extended service time, an additional labor charge of \$3* per attendee will apply, per each ½ hour.



Beverage Menus



Beverages

HOSTED BAR PACKAGE

One bartender per 100 guests is recommended. Please select Premium or Select package.

Premium Spirits 12

By the cocktail
Tito's Vodka
Bombay Gin
Bacardi Superior Rum
Jose Cuervo Gold
Tequila Crown Royal
Whisky

Premium Wine 10.50

By the glass
Los Vascos Cabernet Sauvignon
Fetzer Merlot
Chateau Ste. Michelle Chardonnay

Select Spirits 11

By the cocktail
New Amsterdam Vodka
Bombay Gin
Cruzan Rum Camarena
Tequila Seagram's 7
Whiskey

Select Wine 9

By the glass
Frontera Cabernet Sauvignon
Cavit Pinot Grigio
Canyon Road Chardonnay

Premium Beer 10.50

Domestic Beer 9.50

Hard Seltzer 10.50

Las Vegas Logo Bottled Water (each) 3.75

Soda (each) 4.25

Assorted Pepsi® products

Spirits and Wine subject to availability.

A guaranteed minimum threshold of **\$750++** per bar, per four hours is required. Your Catering Sales Representative will provide you with a personalized estimate deposit based on your event details.

Client in exhibit booths are required to reserve 2, 8' tables from the show contractor. Tables will be provided for all bars booked in meeting rooms.

Items listed with a la carte pricing are to accompany a bar, not purchased individually.



Beverages

RETAIL BAR SERVICE

All beverages are purchased using a credit or debit card by each guest. One bartender per 100 guests is recommended. Please select Premium or Select package.

Premium Spirits 12
By the cocktail

- Tito's Vodka
- Bombay Gin
- Bacardi Superior Rum
- Jose Cuervo Gold
- Tequila Crown Royal
- Whisky

Premium Wine 10.50
By the glass

- Los Vascos Cabernet Sauvignon
- Fetzer Merlot
- Chateau Ste. Michelle Chardonnay

Select Spirits 11
By the cocktail

- New Amsterdam Vodka
- Bombay Gin
- Cruzan Rum Camarena
- Tequila Seagram's 7
- Whiskey

Select Wine 9
By the glass

- Frontera Cabernet Sauvignon
- Cavit Pinot Grigio
- Canyon Road Chardonnay

Spirits and Wine subject to availability.

Premium Beer 10.50
By the 16 oz bottle/can

Domestic Beer 9.50
By the 16 oz bottle/can

Hard Seltzer 10.50
By the bottle/can

Las Vegas Logo Bottled Water (each) 3.75

Soda (each) 4.25
Assorted Pepsi® products

A guaranteed minimum threshold of **\$1050+** per bar, per four hours is required. Your Catering Sales Representative will provide you with a personalized estimate deposit based on your event details. **Client in exhibit booths are required to reserve 2, 8' tables from the show contractor.** Tables will be provided for all bars booked in meeting rooms.

Items listed with a la carte pricing are to accompany a bar, not purchased individually.



General Information



General Information

POLICIES AND PROCEDURES

PLEASE TAKE THE TIME TO FAMILIARIZE YOURSELF WITH OUR POLICIES.

The Las Vegas Convention Center is renowned for its impeccable, world-class service, truly delectable cuisine and superb selection of menus that can be customized to any event or special occasion. Whether it's a casual brunch, an elegant sit-down dinner or a reception featuring vibrant international cuisine, our culinarians will use only the finest and freshest ingredients to create a truly extraordinary dining experience for you and your guests.

In keeping with attention to every detail, we offer the following information to facilitate your planning. Count on your dedicated Catering Sales Professional to assist you in your pre-planning activities and communicate your goals to our operations team. Together, we will execute all services to your delight and satisfaction.

EXCLUSIVITY

We maintain the exclusive right to provide all food and beverage in the Las Vegas Convention Center and Visitors Authority. All food and beverages, including water, must be purchased from us.

FOOD AND BEVERAGE PRICING

A good faith estimate of food and beverage prices will be provided six (6) months in advance of the Event's start date and will be confirmed at the signing of the Agreement. However, certain environmental factors may affect pricing such as the Nevada drought. Prices are based on current market availability and cost, which fluctuate and are subject to change. Your catering manager will work with you to make product substitutions due to any of the above listed scenarios, or any other scenario which dramatically affects the price of the food and beverage for the event.

SERVICE CHARGES AND TAX

A 19% service charge will apply to all food and beverage charges. Current state and local sales taxes apply to all food, beverage, labor charges, equipment rentals and service charges, and are subject to applicable tax laws and regulations.

A service charge of 19% is added to your bill for this catered event/function (or comparable service). 90% of the total amount of this service charge is distributed to the employees providing the service as a gratuity. You are free, but not obligated, to add or give an additional gratuity directly to your servers.

If the customer is an entity claiming exemption from taxation in the state where the facility is located, the customer must deliver to us satisfactory evidence of such exemption 30 days prior to the event in order to be relieved of its obligation to pay state and local sales taxes.

PAYMENT POLICY

One hundred percent (100%) of the projected payment for the Event shall be paid at least thirty (30) days prior the Event.

The balance and any additional charges incurred during the event, is required within 15 days following receipt of the final invoice. We will begin to accrue 1.5% interests from the date of the invoice if not paid within 15 days. Additionally, any costs of collection and enforcement of the contracted services will be the responsibility of the customer. The preferred method of payment is by wire transfer or company check. In addition, we require a credit card on file for all onsite orders and additional charges.

For social events (non-convention related), a 50% deposit is required upon signing the contract. An additional deposit of 50% of the total estimated food and beverage is required 45 days in advance of the move in initial date. No less than 10 days prior to move in date for the event, present either Cashier's Check or Credit Card for back up. Any additional charges incurred during the function will be charged to the credit card upon event end date.

General Information

POLICIES AND PROCEDURES continued

CHINA SERVICE

In all carpeted meeting rooms and ballrooms, china service will automatically be used for all plated meal services.

If china is preferred for food and beverage events located in the exhibit halls, Outdoor Terraces, the following fees will apply:

- Breakfast, lunch, receptions and dinners: \$6+ per person, per meal period.
- Refreshment or coffee breaks: \$3++ per person, per break.

In our continued determination to further our green efforts, we use a compostable, biodegradable and sustainable set of disposable ware. Please speak to your catering sales manager for additional disposable options.

LINEN SERVICE

We provide in-house linen for meal functions with our compliments, excluding break services. Additional linen fees will apply to specialty linens, schoolies, classroom set. Our catering sales manager will be happy to offer suggestions for your consideration and quote corresponding linen fees.

CONCESSION SERVICE

Appropriate operation of concession outlets will occur during show hours. We reserve the right to determine which carts/outlets are open for business and hours of operation pending the flow of business. For additional concession carts/food outlets, a minimum guarantee in sales is required per cart/outlet or customer will be responsible for the difference in sales per cart/outlet.

DELIVERY

Due to the magnitude of our catering events, all service will be delivered within a window of one hour based upon the requested time of service. If you would like to guarantee delivery times, then a dedicated server is required and applicable labor fees apply. A **\$35** delivery charge or trip charge will apply to each food and beverage delivery for all exhibit booths inside of the convention center. All booths located outside of the convention center will have a **\$50** delivery charge or trip charge for each food and beverage delivery. Please allow a minimum of two hours for all on-site and unscheduled replenishment requests during the show.

DELAYED OR EXTENDED SERVICE

On the day of your event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge of \$2+ per attendee will apply, per each ½ hr.

Should your event require extended service time, often necessitated by high-security functions, an additional labor charge of \$2+ per attendee will apply, per each ½ hour of additional service.

All meal pricing includes a maximum of two hours of service time per function. Should your event require extended service time, an additional labor charge of \$3+ per attendee will apply, per each ½ hour.

HOLIDAY SERVICE

There will be an automatic additional labor fee for food and beverage service or preparatory days on the following Federal holidays: New Year's Eve and Day, Martin Luther King Jr. Day, President's Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day.

At the time of booking the event(s), we will notify the customer of estimated labor fees based on the information supplied by the customer.

General Information

POLICIES AND PROCEDURES continued

GUARANTEES

The customer shall notify us no less than fifteen (15) business days, excluding holidays and weekends prior to the event, the minimum number of persons the customer guarantees will attend the event (the “guaranteed attendance”). There may be applicable charges for events with minimal attendance.

If customer fails to notify us of the guaranteed attendance within the time required, (a) we shall prepare for and provide services to persons attending the event on the basis of the estimated attendance specified in the BEO’s, and (b) such estimated attendance shall be deemed to be the guaranteed attendance.

We will be prepared to serve five percent (5%) above the guaranteed attendance, up to a maximum of 30 meals (the overage). Overage applies to buffet meal services only.

- If this overage is used, the customer will pay for each additional person at the same price per person/per item, plus applicable service charges and sales tax.
- Should additional persons attend the event in excess of the total of the guaranteed attendance plus the overage, we will make every attempt to accommodate such additional persons subject to product and staff availability. Customer will pay for such additional persons and/or a la carte items at the same price per person or per item plus the service charge and local taxes.
- Should the guaranteed attendance increase or decrease by 33% or more from the original contracted number of guests, an additional charge of 20% per guaranteed guest may apply.

Meal functions of 2,500 and above are considered “Specialty Events” and may require customized menus. Your catering sales manager and our executive chef will design menus that are logistically and creatively appropriate for large numbers. In certain cases, additional labor and equipment fees may be applied to successfully orchestrate these events.

The guaranteed attendance shall not exceed the maximum capacity of the areas within the facility in which the event will be held.

SECURITY

At the discretion of the Las Vegas Convention Center and Visitors Authority, in order to maintain adequate security measures, the customer may be required to provide security for certain functions. Security personnel will be at the customer’s sole expense. Please consult your event manager for details.

ALLERGIES

We cannot guarantee that cross contact with allergens will not occur and cannot assume any responsibility or liability for a person’s sensitivity or allergy to any food item provided in our facility.

LABOR

All labor is scheduled at four hour minimum. After eight hours, the hourly labor rate increases to time and one-half. After twelve 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 Attendant:**
\$240 (4-hr minimum) \$60 – per additional hour
- **Culinary Attendant or Bartender:**
\$300 (4-hr minimum) \$75 – per additional hour
- **Booth/Meeting Room Manager:**
\$700 – per 8 hours \$175 – per additional hour
- **Personal Chef:**
\$700 – per 8 hours \$175 – per additional hour

General Information

POLICIES AND PROCEDURES continued

ALCOHOL

As the exclusive provider of alcoholic beverages at the Las Vegas Convention Center and Visitors Authority, we take 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 consumption, unless otherwise contracted.

For hosted bars, a guaranteed minimum sales threshold of \$750++ per bar per four hours is required.

For retail bars and ticketed/retail bars, a guaranteed minimum sales threshold of \$1050+ per bar per four hours is required.

For ticketed bars, a guaranteed minimum sales threshold of \$1050++ per bar per four hours is required.

All bar services lasting more than four hours will incur an increased minimum sales threshold. If the minimum guarantee is not met, you will be charged the difference between the consumption and the minimum guarantee. The requirements and expectations of any 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, we follow 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 Las Vegas Convention Center and Visitors Authority at any time.
- The consumption of alcoholic beverages by intoxicated guests, or guests appearing to be intoxicated, is prohibited.
- All spirits must be served by our catering personnel.





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FOOD AND BEVERAGE