



PENNSYLVANIA
CONVENTION
CENTER





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CONTINENTAL BREAKFAST

ALL BREAKFASTS INCLUDE FRESHLY BREWED COFFEE, DECAF, HOT TEA AND FRUIT JUICE.

KEEP IT GOING **CN | V** **\$27.25**

Sliced Fruit & Berries Platter, In-House Baked European Danishes, Assorted Individual Greek Yogurts, Chocolate Espresso Bean Granola, Assorted Prepackaged Breakfast Cereal Bars

JUST WAKING UP **CN | V** **\$23.50**

Sliced Fruit & Berries Platter, In-House Baked European Danishes, Croissants, House Made Muffins, Assorted Individual Greek Yogurts

*All prices are per person unless otherwise noted.
Orders with less than 15 guests will be subject to a \$200 service fee.
All services are provided on disposable ware.*

TIME TO GET GOING **CN | V** **\$24.25**

Seasonal Whole Fruit, Assorted Individual Greek Yogurts, Honey Almond Granola, Fresh Baked Muffin Tops, Assorted Prepackaged Breakfast Cereal Bars

DAYBREAK **V** **\$21.00**

Seasonal Whole Fruit, Assorted Donuts, House Made Muffins

HOT BUFFETS BREAKFAST

ALL BREAKFASTS INCLUDE FRESHLY BREWED COFFEE, DECAF, HOT TEA, WATER AND FRUIT JUICE.

BREAKFAST MEATS AND EGGS **CN** **\$40.25**

Cage Free Scrambled Eggs, Apple Wood Smoked Bacon, Artisan-Style Chicken Apple Sausage, Yukon-Yam Potato Hash, Sliced Fruit & Berries Platter, In-House Baked European Danishes, House Made Muffins

FRITTATAS **CN** **\$39.50**

Artisan-Style Chicken Apple Sausage Frittata, Egg White Spinach-Mushroom Frittata, Sliced Fruit & Berries Platter, Lemon Breakfast Bread, Bran Muffins, Assorted Individual Greek Yogurts, Honey Almond Granola

THE TRADITIONAL **\$35.50**

Cage Free Scrambled Eggs, Apple Wood Smoked Bacon, Pork Sausage Links, Roasted Diced Potatoes, Sliced Fruit & Berries Platter, Fresh Baked Bagel Assortment with Cream Cheese, Butter & Jellies

Gluten Friendly GF | Vegetarian Friendly V | Vegan Friendly VG | Dairy Free Friendly DF | Contains Nuts CN

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Prices subject to a 23% administration fee and 8% sales tax. Prices are subject to change.*





ACCOMPANIMENTS

BREAKFAST

Enhancements require a minimum of 15 guests.

Any hot items added to a continental package will have wait staff charges added to the service.

They are charged at \$225.00 for two hours of service

Breakfast enhancements must be purchased in conjunction with a continental or hot breakfast package, if not ordered in conjunction with a package, please contact the Catering Sales Department for pricing.

BREAKFAST ENTRÉE

SALTED CARAMEL AND BACON WAFFLE **CN** \$11.75

Buttermilk Bacon Waffle topped with Salted Caramel, Candied Pecans, Bacon Crisps & Whipped Butter

FRENCH TOAST **CN | V** \$10.25

Topped with Caramelized Banana & Chocolate Hazelnut, Warm Maple Syrup

STEEL CUT OATS **CN | V** \$9.25

Dried Fruits, Fresh Berries, Brown Sugar, Assorted Nuts, Honey

PANCAKE TRIO **V** \$9.75

Plain, Blueberry, Chocolate Chip, Warm Maple Syrup, Butter

TRADITIONAL CAGE FREE SCRAMBLED EGGS \$7.75

VEGAN GLUTEN FRIENDLY SANDWICH **VG | GF** \$12.00

Scrambled Tofu Rancheros on Vegan and Gluten Free Bread

BREAKFAST SANDWICHES **V** \$10.00

» Egg, American Cheese, English Muffin

» Egg, Cheddar Cheese, Croissant

ADD MEAT \$2.25

» Pork Sausage

» Turkey Bacon

» Apple Wood Smoked Bacon

» Turkey Sausage

BREAKFAST MEATS \$7.75

CHOOSE ONE

» Apple Wood Smoked Bacon **GF**

» Turkey Bacon **GF**

» Pork Sausage

» Turkey Sausage

A LA CARTE

BY THE DOZEN

Seasonal Whole Fruit **VG | GF** \$ 35.00

Fresh Baked Bagel Assortment with Cream Cheese, Butter & Jellies **V** \$ 65.00

Assorted Donuts **V | CN** \$ 68.00

House Made Muffins **V** \$ 55.00

In-House Baked European Danishes **CN | V** \$ 52.00

Assorted Breakfast Breads **V** \$ 65.25

Assorted Biscotti **V | CN** \$ 46.00

Assorted Prepackaged Breakfast Cereal Bars **VG** \$ 40.00

Assorted Prepackaged Granola Bars **VG** \$ 30.00

Hard Boiled Eggs **V** \$ 48.00

KIND Bars **VG | CN** \$ 101.25

BY THE PERSON

Cold Smoked Salmon Platter, Bagels, Traditional Garnishes \$ 29.75

Sliced Fruit & Berries Platter **VG | GF** \$ 10.00

Individual Fruit Cups **VG | GF** \$ 10.00

Assorted Individual Greek Yogurt **V** \$ 6.00

» ADD Chocolate Espresso Bean Granola **VG** \$ 1.00

» ADD Honey Almond Granola **CN** \$ 2.00

Gluten Friendly **GF** | Vegetarian Friendly **V** | Vegan Friendly **VG** | Dairy Free Friendly **DF** | Contains Nuts **CN**

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ACTION STATIONS

BREAKFAST

*All prices are per person unless otherwise noted.
Orders with less than 15 guests will be subject to a \$200 service fee.
All services are provided on disposable ware.
Chef attendants are required for these stations.
They are charged at \$225.00 for two hours of service.
Any station requiring electric will be charged to the client.*

OMELETS GF

\$18.50

Black Forest Ham, Apple Wood Smoked Bacon, Spinach, Red Onions, Mushrooms, Tomatoes, Bell Peppers, Cheddar Cheese, Swiss Cheese, Cage Free Eggs, Egg Whites

BELGIAN WAFFLES V

\$17.00

Fruit Compote, Whipped Cream, Chocolate Chips, Warm Maple Syrup, Caramel, Butter

PLATED

BREAKFAST

*All prices are per person unless otherwise noted.
Orders with less than 15 guests will be subject to a \$200 service fee
All plated meal functions include china. If event is held in the Exhibit Hall or Grand Hall, please contact your sales representative for additional charges.*

ALL BREAKFASTS INCLUDE FRESHLY BREWED COFFEE, DECAF, HOT TEA, WATER AND FRUIT JUICE.

BROAD STREET BRAWLER

\$35.00

Cage Free Scrambled Eggs, Cheesy Potato Hash "Puck", Apple Wood Smoked Bacon, Oil Cured Tomato Duo

LOVE PARK

\$36.00

Baked Challah French Toast, Warm Farro & Tomato, Apple Wood Smoked Bacon, Warm Maple Syrup, Butter

MAIN LINE

\$36.75

Prosciutto & Prima Donna Frittata, Apple Wood Smoked Bacon, Yukon-Yam Potato Hash

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PACKAGES BREAK

PACKAGES

MID-MORNING HEALTHY V | CN \$13.00
Assorted Prepackaged Granola Bars,
Assorted Individual Greek Yogurts,
Honey Almond Granola, Seasonal Whole Fruit

SWEET AND SALTY V \$15.00
House Made Potato Chips, Four Onion Dip,
Miniature Philly Soft Pretzels,
Spicy Mustard, Assorted Cookies & Brownies

AFTERNOON HEALTHY VG | CN \$16.25
Garlic-Lemon Hummus, Pita Points, Carrots,
Celery Sticks, House Made Trail Mix

SWEET TREATS V \$14.50
Rice Krispies Treats, Oreos,
Mini Chocolate Chip Cookies
All prepackaged

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THE FRANKLIN \$19.00
Miniature Philly Soft Pretzels with Beer Mustard,
Cherry Pepper Cheese, Italian Hoagie Bites, Mini
Cannoli

BE HEALTHY CN | GF \$16.00
Baby Carrots with Hummus, Smartfood Popcorn,
Assorted Prepackaged Granola Bars,
Prepackaged Apple Slices, Peanut Butter

ON THE BOARDER VG | GF \$8.50
White Corn Tortilla Chips, Pico de Gallo Salsa,
Classic Guacamole

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A LA CARTE BREAK

SNACKS BY THE DOZEN

Seasonal Whole Fruit VG GF	\$ 35.00
Philly Soft Pretzels, Spicy Mustard DF	\$ 41.00
Miniature Philly Soft Pretzels, Spicy Mustard DF	\$ 33.00
Assorted Tastykakes	\$ 75.00
Assorted Prepackaged Snacks	\$ 31.50
Gluten Free Options are Smartfood Popcorn and Lays Potato Chips	
Assorted Candy Bars	\$ 72.00
Plain M&M's, Reese's Peanut Butter Cups, Hershey Milk Chocolate Bar, Twix, Swedish Fish	
Cupcakes V	
Chocolate, Vanilla, Carrot CN, Red Velvet, Lemon	
Full Size	\$ 85.00
Mini Size	\$ 50.00
Cheese Sticks V	\$ 26.25
Assorted Cookies & Brownies V	\$ 38.00
Lemon Bars V	\$ 72.00
Chocolate Dipped Strawberries V	\$ 160.00
Assorted Granola Bars	\$ 30.00
Prepackaged Trail Mix	\$ 48.00
Frozen Novelties	\$ 65.00
Assorted Ice Cream Pops & Cones	
Cherry & Lemon Water Ice Cups	

Freezer rental required, number to be determined upon quantity requested.
Freezer rental charges are \$100.00 each/per day.
May Require Attendant(s) - each attendant is charged at \$225.00 for two hours of service.
Client is responsible for the electrical connection charges for the freezer(s).

All prices are per person unless otherwise noted.

All services are provided on disposable ware.

BY THE PLATTER

Platter Feeds 25	
Hummus Duo DF	\$ 237.50
Roasted Garlic, Roasted Red Pepper, Pita Points	
Farmers Crudité V	\$ 200.00
Rainbow Carrots, Broccoli, Bell Peppers, Cucumbers, Radishes, Cauliflower, Celery, Grape Tomatoes, Buttermilk Ranch Dressing	
Homestead Cheese Board VG CN	\$ 275.00
Humboldt Goat, Cheddar, Fontina, Smoked Gouda, Brie, Boursin, Fig Jam, Grapes, Pecans, Crostini, Flat Breads	

SNACKS BY THE POUND

Hershey Kisses V	\$ 29.00
Tiny Twist Pretzels V	\$ 12.00
House Made Potato Chips and Onion Dip V	\$ 40.00
White Corn Tortilla Chips with Pico de Gallo Salsa VG GF	\$ 40.00
Mixed Nuts VG CN	\$ 87.50
California Trail Mix VG CN	\$ 38.00
Banana Chips, Apricots, Raisins, Golden Raisins, Almonds	
Sabra Hummus & Pretzel Cups VG each	\$ 12.00

BEVERAGES

Assorted Soft Drinks	\$ 6.50
Bottled Water	\$ 5.00
Mineral Water	\$ 5.00
Assorted Fruit Juices	\$ 6.50
Energy Drinks	\$ 7.00
Lemonade per gallon	\$ 50.00
Unsweetened Iced Tea per gallon	\$ 45.00
Freshly Brewed Coffee, Decaf and Hot Tea per gallon	\$ 75.00
Selection of Seasonal Fruit & Herb Infused Water per gallon	\$ 52.00
Upscale Coffee Condiments per person	\$ 7.50
Whipped Cream, Chocolate Shavings, Cinnamon Sticks, Assorted Syrups, Creamers	

WATER COOLER

One-time Rental Fee	\$100.00
Includes cooler, initial 5-gallon water jug, flat bottom cups	
Refresh	\$45.00
Includes 5-gallon jug, flat bottom cups	

Electrical connection required for water coolers.

Gluten Friendly GF | Vegetarian Friendly V | Vegan Friendly VG | Dairy Free Friendly DF | Contains Nuts CN

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BOXED LUNCH

All prices are per person unless otherwise noted.

ALL BOXED LUNCHES INCLUDE PLAIN POTATO CHIPS, COOKIE AND BOTTLED WATER.

BOXED LUNCH \$35.00

» ROASTED TURKEY

Asiago Cheese, Caramelized Onions,
Spinach-Artichoke Spread, Rustic Hero

» ITALIAN COMBO

Hot Ham, Genoa Salami, Prosciuttini, Provolone,
Sun-Dried Tomato Purée, Seeded Semolina Hero

» GRILLED CHICKEN SALAD

Lettuce, Croissant

» THE CUBAN

Roasted Pork, Swiss Cheese, Pickle Chips,
Horseradish Mustard, Rustic Hero

» VEGAN SMASHED CHICKPEA WRAP VG

Vegan Mayo, Red & Green Peppers, Scallions,
Shredded Carrots, Green Leaf, Sun-Dried Tomato Wrap

» GRILLED VEGETABLE WRAP VG | GF

Zucchini, Yellow Squash, Eggplant, Roasted Peppers,
Basil Pesto, Gluten Free Wrap,
GF Apple

» GARDEN GREENS SALAD VG | GF

Grape Tomatoes, Cucumbers, Green Bell Peppers,
Red Onions, Red Roma Vinaigrette,
GF Apple

ADD GRILLED CHICKEN \$3.00

BOXED LUNCH UPGRADES

APPLE OR ORANGE each \$2.75

PASTA SALAD each \$3.00

SIDE GARDEN SALAD each \$4.50

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DELI & SALAD BUFFETS

LUNCH

ALL BUFFETS INCLUDE FRESHLY BREWED COFFEE, DECAF, HOT TEA AND WATER STATION.

PREMADE SANDWICHES \$44.00

HOUSE MADE CHIPS, ASSORTED FRESH BAKED COOKIES
AND SEASONAL WHOLE FRUIT

FARM GREENS V | GF

Frisee, Carrots, Radishes, Fennel, Cherry Tomatoes,
Green Goddess Dressing

CHOOSE FOUR SANDWICHES

» ROASTED TURKEY

Asiago Cheese, Caramelized Onions,
Spinach-Artichoke Spread, Rustic Hero

» ITALIAN COMBO

Hot Ham, Genoa Salami, Prosciuttini, Provolone,
Sun-Dried Tomato Purée, Seeded Semolina Hero

» GRILLED CHICKEN SALAD

Lettuce, Croissant

» THE CUBAN

Roasted Pork, Swiss Cheese, Pickle Chips,
Horseradish Mustard, Rustic Hero

» VEGAN SMASHED CHICKPEA WRAP VG

Vegan Mayo, Red & Green Peppers, Scallions,
Shredded Carrots, Green Leaf,
Sun-Dried Tomato Wrap

» GRILLED VEGETABLE WRAP VG | GF

Zucchini, Yellow Squash, Eggplant, Roasted Peppers,
Basil Pesto, Gluten Free Wrap

All prices are per person unless otherwise noted.
Orders with less than 15 guests will be subject to a \$200 service fee.
All services are provided on disposable ware.

SOUP + SALAD \$43.00

Recommended for up to 100 guests.
For services over 100 guests, additional labor charges will apply.

SEASONAL SOUP WITH DECONSTRUCTED SALAD TO INCLUDE

Farm Greens, Crisp Romaine, Grape Tomatoes, Chickpeas,
Croutons, Shredded Carrots, Hard Boiled Eggs, Albacore Tuna,
Grilled Chicken, Cheddar Cheese, Blue Cheese Crumbles,
Balsamic and Ranch Dressings, Rolls and Butter,
Fresh Baked Brownies

SOUP OPTIONS

CHOOSE ONE

» PASTA FAGIOLI V

» GARDEN VEGETABLE VG | GF

» CREAM OF MUSHROOM V

» CHICKEN AND CORN TORTILLA GF

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PICK N' CHOOSE HOT BUFFETS

LUNCH + DINNER

All prices are per person unless otherwise noted.
Orders with less than 15 guests will be subject to a \$200 service fee.
All services are provided on disposable ware

ALL BUFFETS INCLUDE FRESHLY BREWED COFFEE, DECAF, HOT TEA, WATER STATION, ROLLS AND BUTTER.

SALAD CHOOSE ONE

ROMAINE

Pickled White Anchovies, Pecorino
Pepato, Hand Torn Croutons,
Lemon-Caper Vinaigrette

FARM GREENS V | GF

Frisee, Carrots, Radishes, Fennel,
Cherry Tomatoes, Green Goddess
Dressing

CHOPPED BABY WEDGE GF

Sun-dried Tomatoes, Bacon
Lardons, Pickled Red Onions,
Blue Cheese Dressing

GREEK V | GF

Romaine, Feta Cheese,
Grape Tomatoes, Red Onions,
Cucumbers, Olives,
Oregano-Lemon Vinaigrette

BABY ARUGULA

Burrata, Panchetta Crips, Olive
Cured Tomatoes, Basil Oil,
Balsalmic Reduction

PROTEIN \$62.00

CHOOSE 2 at this price point

PHILLY BEEF CHEESESTEAK

Caramelized Onions, Cheese Sauce,
Hot Peppers, Ketchup, Club Rolls

ROASTED PORK LOIN GF

Shaved Sharp Provolone, Spicy Red
Pepper & Broccoli Rabe Relish

HERB GRILLED CHICKEN

BREAST DF | GF
Roasted Garlic Jus

BEEF BOLOGNESE

Rigatoni, Whipped Ricotta, Extra
Virgin Olive Oil, Cracked Black Pepper

SMOKED BOURBON

GLAZED TURKEY DF | GF
Orange Maple Mustard

TRI-COLOR ROASTED CAULIFLOWER VG | GF

Baby Kale, Arugula Pesto,
Red Beet Vinaigrette

PROTEIN \$71.00

CHOOSE 2 at this price point

HOUSE SMOKED BEEF

BRISKET DF | GF
Tomato Bacon Jam

GRILLED SALMON GF

Fig Gastric, Brown Butter

BRAISED SHORT RIBS DF | GF

Red Wine Demi

CRAB CAKES

Sweet Pepper-Fennel Chutney

SEARED MALBEC CHICKEN

BREAST DF | GF
Cipollini Onions,
Bacon Mushroom Demi

ROASTED TOMATO RISOTTO CAKES GF | VG

Smoked Yellow Pepper Purée

STARCH CHOOSE ONE

HERB ROASTED FINGERLING
POTATOES VG | GF

POTATO DAUPHINOISE V

CORIANDER

SAFFRON RICE VG | GF

WHIPPED RED POTATOES V | GF

PEA FARRO RISOTTO VG

VEGETABLE CHOOSE ONE

CHARRED BALSAMIC CARROTS
VG | GF

ROASTED BRUSSEL
SPROUTS VG | GF

SEA SALT GRILLED JUMBO
ASPARAGUS VG | GF

HARISSA ROASTED
CAULIFLOWER VG | GF

WAX BEAN MEDLEY VG | GF

DESSERT CHOOSE ONE

MINI CHOCOLATE QUARTET V | CN

Chocolate Caramel Crunch, Gianduja Praline,
Triple Chocolate Tower, Viennese Coffee

MINI TARTLETS V | CN

Key Lime, Coconut, Chocolate, Apple Crumb,
Lemon Meringue, Raspberry, Salted Caramel,
Pistachio

SLICED FRUIT & BERRIES VG | GF

SHOOTER QUARTET V | CN

Tiramisu, Chocolate Mousse, Lemon Crumble,
Raspberry Pistachio

MINI CAKES V

Carrot, Limoncello, Red Velvet

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HOT BUFFETS

LUNCH + DINNER

ALL BUFFETS INCLUDE FRESHLY BREWED COFFEE, DECAF, HOT TEA AND WATER STATION.

SARDINIA \$68.00

ROMAINE

Pickled White Anchovies, Pecorino Pepato,
Hand Torn Croutons, Lemon-Caper Vinaigrette

FOCACCIA SQUARES

HERB SEARED CHICKEN BREAST GF

Smoked Pomodoro Fennel

BRAISED SHORT RIB RAGU

Rigatoni, Fresh Mozzarella

ROASTED TOMATO RISOTTO CAKES VG | GF

Smoked Yellow Pepper Purée

BROCCOLINI VG | GF

Olive Cured Tomatoes, Roasted Garlic-Extra Virgin Olive
Oil Purée

TIRAMISU

ZAATAR \$66.00

BABY GREENS VG | GF

Cucumber, Cherry Tomatoes, Red Onions, Celery,
Minted-Citrus Dressing

NAAN BREAD

HARISSA GRILLED CHICKEN

Cucumber Yogurt

GARAM MASALA ROASTED SALMON

Cilantro Parsley Chimichurri

FALAFEL & LEMON BASMATI RICE VG | GF

CITRUS BRUSSEL SPROUTS VG | GF

HONEY BASBOUSA CAKE CN

All prices are per person unless otherwise noted.
Orders with less than 15 guests will be subject to a \$200 service fee.
All services are provided on disposable ware

BLOCK & IRON \$71.00

BABY SPINACH V | GF | CN

Fried Shallots, Toasted Walnuts, Goat Cheese,
Dried Cherries, Sherry Vinaigrette

BRIOCHE ROLLS & BUTTER

SEARED BLOCK CUT BASS GF

Saffron Herb Butter Sauce

GRILLED FLAT IRON STEAK GF

Peppercorn Demi

FRENCH LENTIL PATTIES VG | GF

Braised Greens, Roasted Cippolini Onion Sauce

ROASTED PEE-WEE POTATOES VG | GF

ASSORTED FRENCH MACARONS CN

SABROSA \$64.00

CHOPPED ROMAINE VG | GF

Pickled Onions, Tomatoes, Bell Peppers,
Corn Tortilla Strips, Avocado Ranch Dressing

CHIPOTLE BRAISED BEEF GF

CHICKEN ROJA GF

CORIANDER CAULIFLOWER VG | GF

Chunky Charred Salsa Roja

SPANISH RICE & BEANS VG | GF

SIDES

Corn Taco Shells GF

Flour Tortilla, Queso Fresco, Shaved Pickled Radish,
Pico de Gallo Salsa, Guacamole, Wedged Limes,
Cilantro Cream

CINNAMON SUGAR CHURROS

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PLATED ENTRÉES

LUNCH + DINNER

All prices are per person unless otherwise noted.

All orders for less than 15 guests will be subject to a \$200 service fee.

All plated meal functions include china. If event is held in the Exhibit Hall or Grand Hall, please contact your sales representative for additional charges.

ENTRÉE PRICE INCLUDES SALAD, DESSERT, ROLLS AND BUTTER, FRESHLY BREWED COFFEE, DECAF, HOT TEA AND WATER.

Pre-set iced tea glasses, additional \$2.75 per person

» **CHOOSE ONE** OF THE FOLLOWING OPTIONS FOR YOUR PLATED ENTRÉE

SALAD

GREEN OAK **V** | **GF**

Little Gem, Yellow and Red Grape Tomatoes, Shredded Rainbow Carrots, Roasted Pearl Onions, Buttermilk-Parmesan Dressing

FARM GREEN **V** | **GF**

Honey Roasted Apples, Parmesan, Cranberries, Citrus Vinaigrette

BABY ARUGULA **GF**

Burrata, Pancetta Crisps, Smoked Cured Tomatoes, Basil Oil, Balsamic Reduction

BABY KALE **GF** | **CN**

Pickled Baby Beets, Shaved Radishes, Toasted Pistachios, Goat Cheese Snow, Sherry-Bacon Vinaigrette

ROASTED RAINBOW CARROTS **VG** | **GF** | **CN**

Arugula, Chickpea Purée, Charred Scallion, Mint, Toasted Sliced Almonds, Honey Lemon Tahini

ENTRÉE SELECTION

HERB CRUSTED CHICKEN BREAST **GF**

Wild Rice, Rapini, Baby Carrots, Spring Garlic Jus

WHITE SOY SEARED COD

Purple Potato Purée, Ginger Carrots, Sweet Tamari Reduction

SMOKED AIRLINE CHICKEN BREAST **GF**

Prima Donna Risotto, Roasted Brussel Sprouts, Garlic Thyme Jus

MAPLE MUSTARD CRUSTED FILET **GF**

Duck Fat Pee Wee Potatoes, Wax Bean Duet, Natural Jus

SEARED SALMON

Saffron Couscous, Spaghetti Vegetables, Red Pepper Gastrique

SMOKY BARREL CUT STRIPLOIN **GF**

Potato Gratin, Roasted Mushrooms, Black Garlic Demi

BRAISED SHORT RIB **GF**

Chive Potato Purée, Roasted Broccolini, Farm Mushrooms, Honey Bourbon Reduction

LUNCH | DINNER

\$58.00 | \$61.00

\$68.25 | \$71.00

\$58.00 | \$62.00

\$73.00 | \$76.00

\$66.50 | \$68.50

\$68.50 | \$71.00

\$68.00 | \$70.00

DESSERT SELECTION

CARAMELIZED
APPLE TARTLET

CHOCOLATE
MOUSSE DOME

PALERMO CITRUS DOME

SEA SALTED CARAMEL
MOUSSE DELIGHT

SLICED FRUIT &
BERRIES **VG** | **GF**

Gluten Friendly **GF** | Vegetarian Friendly **V** | Vegan Friendly **VG** | Dairy Free Friendly **DF** | Contains Nuts **CN**

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HORS D'OEUVRES

Butlers are available to pass items for \$225 for two hours and \$65 per hour each thereafter.

All services are provided on disposable ware.

ALL HORS D'OEUVRES ARE PRICED FOR ORDERS OF 50 PIECES.

HOT

PRETZEL FRANKS DF	\$225.00
Victory Beer Mustard	
CHEESESTEAK SPRING ROLL	\$265.00
Sriracha Ketchup	
MEDITERRANEAN RATATOUILLE TART V	\$310.00
Curry Aioli	
PEKING STYLE CHICKEN POT STICKERS DF	\$330.00
Shanghai Black Vinegar	
PAN SEARED MINI CRAB CAKES DF	\$395.00
Citrus Caper Aioli	
EDAMAME DUMPLINGS VG	\$195.00
Sweet Chili Sauce	
ROASTED PORK BELLY SKEWER DF GF	\$325.00
Tomato Jalapeño Jam	
SHRIMP TOAST DF	\$300.00
Sesame Seeds, Scallions, Sweet Soy	
ROASTED VEGETABLE CAPONATA V	\$290.00
Goat Cheese, Phyllo Cup	
SMOKED BRISKET	\$310.00
Steak House BBQ, Crispy Onion, Brioche Crostini	

COLD

TOMATO BASIL BRUSCHETTA V	\$200.00
Garlic Baguette	
HOUSE SMOKED CHICKEN SALAD	\$290.00
Pumpnickel Crostini	
SHRIMP COCKTAIL DF	\$375.00
Sriracha Cocktail Sauce	
SUSHI	\$390.00
Spicy Tuna, California Roll, Eel Roll, Philly Roll, Soy Sauce, Wasabi, Pickled Ginger	
WALDORF CROSTINI CN VG	\$210.00
Apples, Yogurt, Walnuts, Grapes, Celery, Brioche Crostini	
PONZU TUNA TATAKI SPOON DF	\$370.00
Edamame, Togarashi Crust, Crispy Rice Noodle	
ROASTED BEET HUMMUS CN V	\$200.00
Mandarin Chutney, Goat Cheese, Toasted Almonds, Pumpnickel Crostini	
SHAVED NY STRIP DF	\$290.00
Plum Sauce Glazed Onion, Sesame Seeds, Sour Dough Crostini	
HOUSE SMOKED SALMON DF	\$300.00
Turmeric, Ginger, Mint Coriander Chutney	
ANTIPASTO KABOB GF V	\$390.00
Balsamic Reduction	

Gluten Friendly GF | Vegetarian Friendly V | Vegan Friendly VG | Dairy Free Friendly DF | Contains Nuts CN

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Prices subject to a 23% administration fee and 8% sales tax. Prices are subject to change.



RECEPTION STATIONS

FARM TABLE \$31.00

HUMMUS DUO VG

Roasted Garlic, Roasted Red Pepper, Pita Points

FARMERS CRUDITÉ V

Rainbow Carrots, Broccoli, Bell Peppers, Cucumbers, Radishes, Cauliflower, Celery, Grape Tomatoes, Buttermilk Ranch Dressing

HOMESTEAD CHEESE BOARD CN | V

Humboldt Goat, Cheddar, Fontina, Smoked Gouda, Brie, Boursin, Fig Jam, Grapes, Pecans, Crostini, Flat Breads

TACO TRIO \$38.25

Adobo Smoked Brisket, Chicken Rojo, Harissa Roasted Cauliflower, Queso Fresco, Pico de Gallo Salsa, Pickled Radish, Jalapeño Lime Crema, Flour Tortilla

MAC N 'CHEESE DUO \$28.50

CHOOSE 2 OPTIONS

» CAVATAPPI

Spanish Chorizo, Smoky Manchego Cream Sauce, Pancetta Crisps

» CLASSIC ELBOWS

Aged NY Yellow Cheddar, Gruyere

» GLUTEN FREE PENNE GF

Garlic Roasted Vegetables, Grilled Chicken, Three Cheese Sauce

All prices are per person unless otherwise noted.

All orders for less than 15 guests will be subject to a \$200 service fee.

All services are provided on disposable ware.

SOUTH PHILLY \$34.50

Beef & Chicken Cheesesteak Meat, Caramelized Onions, Cheese Sauce, Hot Peppers, Sweet Peppers, Ketchup, Club Rolls, Miniature Philly Soft Pretzels, Spicy Mustard

PASSYUNK AVENUE \$32.75

CHARCUTERIE BOARD

Prosciutto, Salami, Capicola, Humboldt Goat, Manchego, Fontina, Mustard, Olives, Crostini, Flat Breads

MEZZ

Zucchini, Yellow Squash, Asparagus, Peppers, Carrots, Broccolini, Toasted Saffron Farro Salad

CHINA TOWN \$39.00

Pork Pot Stickers, Shrimp Spring Rolls, Edamame Dumplings, Sweet Chili Sauce, Chicken Teriyaki Fried Rice, Assorted Sushi, Fortune Cookies

Gluten Friendly GF | Vegetarian Friendly V | Vegan Friendly VG | Dairy Free Friendly DF | Contains Nuts CN

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ACTION STATIONS

All prices are per person unless otherwise noted.

All orders for less than 15 guests will be subject to a \$200 service fee.

All services are provided on disposable ware.

Chef attendants are required for these stations.

They are charged at \$225.00 for two hours of service.

Any station requiring electric will be charged to the client.

SEARED LUMP CRAB CAKE

\$32.00

Micro Greens, Sriracha Aioli, Pickled Vegetables

CARVED SMOKED BRISKET

\$29.50

Steak House BBQ, Crispy Onions, Mini Brioche Rolls

CHARRED KOREAN CHICKEN THIGH SKEWERS DF

\$26.00

Gochujang, Soy Sauce, Sesame Seeds, Scallions

CRISPY SMOKED PORK BELLY DF | GF

\$27.50

Kimchee Slaw, Black Sesame Seeds, Brown Rice, Pomegranate Glaze

CARVED SMOKED BOURBON GLAZED TURKEY

\$28.00

Orange Maple Mustard, Honey Jalapeño Corn Bread

PENNE PASTA DF | GF

\$25.50

Sweet Peas, Shrimp, Diced Tomatoes, Garlic, Oil, White Wine, Herbs

CARVED SMOKED WATERMELON VG | DF

\$23.00

Roasted Broccolini Salad

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DESSERT STATIONS

All prices are per person unless otherwise noted.

All orders for less than 15 guests will be subject to a \$200 service fee.

All services are provided on disposable ware.

ASSORTED SHOOTERS

Tiramisu, Chocolate Ganache, Raspberry, Lemon

per dozen \$92.50

MINI CHOCOLATE COVERED PHILLY CHEESECAKE BITES

per dozen \$46.95

ASSORTED MINI DESSERTS

Caramel Choux Pastry, Chocolate Praline, Tatin Tart, Raspberry Vanilla Swirl, Strawberry Coconut Biscuit, Chocolate Triangle

per dozen \$68.00

FRENCH CLASSIC MACARON ASSORTMENT CN

per dozen \$60.00

CINNAMON SUGAR CHURRO WITH CHOCOLATE SAUCE

per dozen \$55.00

BUILD YOUR OWN ICE CREAM SUNDAE STATION

Chocolate and Vanilla Ice Cream

per person \$17.50

CHOOSE ONE DAIRY FREE FLAVOR

Mango Sorbet OR Raspberry DF

TOPPINGS

Chocolate Syrup, Caramel Sauce, Sliced Strawberry Topping, Walnuts, Oreo Crumbs, Whipped Cream, Maraschino Cherries, Rainbow Jimmies, M & M's

Freezer rental required, number to be determined upon quantity requested.

Freezer rental charges are \$100.00 each/per day.

Attendants are required. Each attendant is charged at \$225.00 for two hours of service.

Client is responsible for the electrical connection charges for the freezer(s).

PHILADELPHIA WATER ICE STATION VG

Cherry, Lemon, Mango

per person \$15.50

Freezer rental required, number to be determined upon quantity requested.

Freezer rental charges are \$100.00 each/per day.

Attendants are required. Each attendant is charged at \$225.00 for two hours of service.

Client is responsible for the electrical connection charges for the freezer(s).

Gluten Friendly GF | Vegetarian Friendly V | Vegan Friendly VG | Dairy Free Friendly DF | Contains Nuts CN

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Prices subject to a 23% administration fee and 8% sales tax. Prices are subjected to change.



HOSTED CONSUMPTION BAR

HOSTED CONSUMPTION BAR

SPIRITS

Standard Spirits	\$13.00
Premium Spirits	\$14.00
Super Premium Spirits	\$15.00

BEER

Domestic Beer	\$8.50
Imported Beer	\$9.50
Craft Beer	\$10.50
Non-Alcoholic Beer	\$8.50

WINE BY THE GLASS

Standard Wine	\$13.00
Premium Wine	\$14.00
Super Premium Wine	\$15.00

NON-ALCHOLIC

Assorted Soft Drinks	\$6.50
Bottled Water/Mineral Water	\$5.00
Assorted Fruit Juices	\$6.50

OPEN BAR PACKAGES

STANDARD OPEN BAR

	PER PERSON
One Hour	\$29.00
Two Hours	\$57.00
Three Hours	\$63.00

OPEN BAR UPGRADES

	PER PERSON
Premium	add \$3.00
Super Premium	add \$6.00

Prices are subject to a 23% admin fee
and a 10% alcohol tax.

Our on-site personnel must dispense all beverages.

Bartenders are staffed one (1) per 250 guests for cash bars
and one (1) per 100 guests for hosted/ticket bars.

Bartenders are charged at \$225.00 for two hours of service
and \$65.00 per hour/per bartender will apply thereafter.

All services are provided on disposable ware.

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

CASH BAR

Cash Bars are subject to minimum sales
of \$750.00 per bar. Should cash bar sales not reach
the sales minimum, client will be responsible for the
difference. All cash bars will require electric and
will be charged to the client

SPIRITS

Standard Spirits	\$14.00
Premium Spirits	\$15.00
Super Premium Spirits	\$16.00

BEER

Domestic Beer	\$9.00
Imported Beer	\$10.00
Craft Beer	\$11.00
Non-Alcoholic Beer	\$9.00

WINE BY THE GLASS

Standard Wine	\$13.00
Premium Wine	\$14.00
Super Premium Wine	\$15.00

NON-ALCHOLIC

Assorted Soft Drinks	\$7.00
Bottled Water/Mineral Water	\$5.00
Assorted Fruit Juices	\$7.00

Prices subject to a 23% administration fee and 8% sales tax. Prices are subject to change.



EVENT PLANNING

FOOD & BEVERAGE ORDER SPECIFICATIONS

To ensure the proper planning of your event, we request that all food and beverage specifications be received in writing by our office no less than 45 days prior to the date of your first scheduled service.

CONFIRMATION OF ORDERS

Upon receipt of all written food and beverage specifications, your sales professional will review them and, in turn, provide you with written confirmation of the services you have ordered. The confirmation will be in the form of separate event orders for each individual service. Signed event orders must be received by our team no less than 30 days prior to the start of the first scheduled event. New customers booking short-term events (within 30 days of the event's start date) must review, sign, and return event orders upon their receipt.

The Catering Agreement (contract) outlines specific agreements between the customer and the caterer. The signed Catering Agreement, along with the required deposits, must be received by Aramark no less than 60 days in advance of the first scheduled event. A 10% deposit is required at the time the contract is returned. An additional 65% is due 30 days prior and the balance is due no less than three days prior to the first event. If the signed Catering Agreement is not received at least 60 days prior to the first scheduled event, menu prices are subject to change. The Event Orders, when completed, will form part of your contract.

SPECIAL EVENTS

There are several "special events" that require attention to complex details. These include, but are not limited to, events for more than 1,000 people, weddings, and VIP functions. These functions typically require customized menus. In addition to logistical planning, specialty equipment and additional labor may be needed to successfully orchestrate such events.

Due to these requirements, special events may be subject to earlier guarantee dates and deposits. Events requiring extraordinary use of equipment and china may incur rental charges. Please discuss this with your sales professional.

Specifications for these events are to be received no less than 45 days prior to the event unless otherwise negotiated between the customer and the caterer.

MENU PROPOSALS

In addition to designing menus for "special events", our sales professionals are often asked to design menu proposals to meet additional customer requirements. Included in the menu planning and pricing evaluations which accompany these proposals are considerations given to the expected attendance at these events. Should an event's attendance decrease significantly below the original number expected, the proposed menu price may be subject to change.

FLOOR PLANS FOR CATERING FUNCTIONS

Your sales professional will review both the guest seating arrangements (floor plan) and the "behind the scenes" logistics to ensure ample space has been considered, making appropriate recommendations for both areas to create the best possible guest experience. Often, large events require catering (dishing, serving, clearing) to take place in areas that are not commonly dedicated to that purpose. In these instances, the customer and the Aramark sales professional will discuss effective solutions (such as pipe and drape) to mask food service staging areas from the guest's view. The costs for additional equipment such as this, which should be provided by the customer's decorating company, will be the responsibility of the Customer.

Additionally, as safety is always important, Aramark reserves the right to specify floor plans and layouts of all setups, seating tables, serving stations and like items to enable safe and efficient service to your event. This includes reserving necessary space dedicated to both back of house and front of house areas. This also includes service areas, breakdown areas and front of house service aisle ways. These details will be reviewed with our facility and customers prior to developing final floor plans.

PAYMENT AND CREDIT

ACCEPTABLE FORMS OF PAYMENT

Aramark accepts certified or cashier's checks, money orders, American Express, MasterCard and Visa as payment for products and services. If payment is received within less than five (5) business days prior to the event, certified funds, credit card payment, ACH or a wire transfer will be required. If the customer prefers to pay by company check, ACH or wire transfer, a credit card authorization form is required to facilitate on-site orders. A 3% processing fee applies to all credit card charges. All wire transfers must include a \$35.00 bank processing fee in addition to the total amount.

PAYMENT POLICY

Aramark's policy requires full 100% payment in advance based on the initial contracts. Any remaining balance after the event is to be paid within 30 days of receipt of final invoice.





TAXES & FEES

ADMINISTRATIVE FEE AND TAX

All food and beverage items are subject to a 23% administration fee and applicable sales tax, currently at 8%. All alcoholic beverages are subject to a 10% state liquor tax. In some areas, the administrative fee may be subject to applicable sales tax. The administrative charge is not intended to be tip, gratuity or service charge for the benefit of service employees and no portion of this administrative charge is distributed to employees.

Labor fees are subject to applicable sales tax, currently at 8%.

ELECTRIC NEEDS

For any food and beverages services ordered which require electric, the client will be responsible for any necessary charges associated with the electrical needs of catering services. These charges will appear on the individual Aramark catering event contracts associated with the services

TABLE STANDARDS AND LABOR CHARGES

The Aramark/SFS banquet minimum standard for a plated/seated meal is for service at tables of ten guests with (1) server per (25) guests. Any tables set in anything other than rounds of 10 will be subject to additional labor charges.

For buffet meals, the Aramark/SFS minimum standard is (1) server per 100 guests for a disposable event and (1) server per (22) guests for a china event. An additional labor fee will be applied for any set that requires tables that seat less than ten (10) guests. The fee will be assessed according to the additional wait staff required to service the event at \$65 per hour plus applicable Sales Tax with a four (4) hour minimum. Events whose total time extends past the combined required set-up and standard event time, or events with less than the required set up time, will be assessed and charged additional labor charges accordingly. Our menus are designed to provide seamless event execution, any deviations from the menu and its intended presentation will result in additional labor charges to successfully run your event. Please discuss your options and preferences further with your Catering Sales Manager. Adherence to our service guidelines will ensure the smooth and successful execution of your food and beverage event.

STAFFING RATIOS CHART

EVENT TYPE	RATIO (staff per guests)	EVENT RATIO	FOR EACH ADDED HOUR	REQUIRED SET UP TIME	STANDARD EVENT TIME
DISPOSABLE BUFFET Any Meal	1 per 100	\$225.00	\$65.00	2 hours	2 hours
DISPOSABLE RECEPTION	1 per 100	\$225.00	\$65.00	2 hours	2 hours
CHINA RECEPTION	1 per 40	\$225.00	\$65.00	2 hours	2 hours
CHINA BUFFET Breakfast & Lunch	1 per 22	\$225.00	\$65.00	2 hours	2 hours
CHINA BUFFET Dinner	1 per 22	\$275.00	\$65.00	2.5 hours	2.5 hours
CHINA SIT DOWN Breakfast & Lunch	1 per 25	\$225.00	\$65.00	2 hours	2 hours
CHINA SIT DOWN Dinner	1 per 25	\$275.00	\$65.00	2.5 hours	2.5 hours

This chart shows our standard staffing ratios in the first column. In the second and third column you will see the cost to staff above the standard ratios. The standard event column will show you the time frame overtime would start to be applicable.

CHINA SERVICE

All plated meal functions (breakfast, lunch, and dinner) are served with china and glassware, unless otherwise specified by the Customer. Any plated meal functions in the Grand Hall or Exhibit Halls will be subject to a \$5.00 per person china charge. All other events and exhibitor hospitality catering are accompanied by high-grade disposable ware. If a client would like to upgrade any of those services previously mentioned, a china charge of \$5.00 per person applies in addition to applicable labor charges to meet the staffing ratio requirements. For any china bar services that are not accompanied by food, the client must hire wait staff to bus glass ware. Staffing requirements for china bars are one (1) wait staff per 200 guests in addition to the required bartenders.

TABLECLOTHS

All rounds for meal functions are dressed with standard non-floor length house linen. Your sales professional will be able to assist with any custom linen and décor details at additional charges. Events that require tablecloths in a roundtable setting for non-food functions may be clothed for \$15.00+ per standard house tablecloth. Specialty linens, including floor length, will be priced at the current market values. Aramark/SFS is not responsible for any receiving, placing or collecting non-Aramark linen.





COAT CHECK AND FEES

HOSTED COAT & BAGGAGE CHECK

Hosted coat and baggage checks are \$3.00 per person. The estimates are charged based on the guaranteed attendance provided to Aramark/SFS for the accompanying food and beverage function. In the event that the total actual number of attendees or items checked exceeds the guarantee by more than 10%, a \$5.00 per item charge will be added to the final event order. For events less than 200 attendees, the minimum charge of \$600.00 will be applied to the event (to a maximum of 6 hours).

CASH COAT & BAGGAGE CHECK

NUMBER OF ATTENDEES	PRICE (up to 6 hours)	ADDITIONAL HOUR	NUMBER OF STAFF
Up to 500 guests	\$500.00	\$75.00	2
Up to 1000 guests	\$1000.00	\$150.00	4
Up to 1500 guests	\$1500.00	\$225.00	6
Up to 2000 guests	\$2000.00	\$300.00	8
Up to 2500 guests	\$2500.00	\$375.00	10
Up to 3000 guests	\$3000.00	\$450.00	12

Ratios are 1 staff per 250 guests, with a minimum of 2 staff per event

Items will be checked and securely stored in a designated area for a charge of \$3.00 per checked item.

For every \$1000.00 in daily revenue generated from checked items, there will be a \$500.00 credit to the event order.

When the number of hosted checked items exceeds the guarantee provided, additional items will be charged at \$5.00 per item.

If additional attendants are called in on a show day due to demand, client will be charged a fee of \$300.00 per attendant for an 6-hour shift in conjunction with client approval.

If the event is a Public Show that chooses not to pay the attendant fees, the guest will pay \$4.00 per checked item.

COAT & BAGGAGE CHECK STAFFING VARIABLES

The following variables are taken into consideration when staffing for coat & baggage check for your event.

Such variables may affect standard pricing as listed above.

- Demographics of your group
- The season of the year in which the event is being held
- Heavy arrival and departure days
- Guest arrival, all at once or staggered throughout the event
- Type of event

CONVENTION CAFES & RESTAURANTS

OVERVIEW

Great culinary concepts extend beyond the boundaries of imaginative banquet fare. Your Aramark/SFS sales professional will discuss how best to use our convention cafes and restaurants to serve event exhibitors and attendees. Please review all exhibit floor plans with your Aramark/SFS sales professional to ensure adequate food service areas.

CONVENTION CAFES AND RESTAURANTS

PERMANENT & TEMPORARY FOOD AND BEVERAGE LOCATIONS

Aramark/SFS reserves the right to open and close convention cafes & restaurants based on sales history, show demand and in consultation with show management. Each location sales must meet a minimum of \$3,000.00 in total cash sales per four-hour period. Each additional hour beyond the four-hour period must meet a total of \$750.00 in sales. If sales total less than the applicable sales minimums, the client will be responsible for the difference.

In some cases, a Temporary Dining Unit (portable food and beverage outlet) rather than one of our permanent café or restaurant locations will be requested or deemed necessary. Client is responsible for paying for the electrical set up fees for all portable concession stands. Aramark will include these charges on the individual event contracts based on the electrical requirements for the portable stand concept.

VOUCHERS

Concessions Vouchers are available upon client request. Value of voucher will be determined by the client. If you are looking for total meal coverage, with voucher amount, please contact your sales manager for more information. Concessions vouchers follow the same guarantees as catering functions. Vouchers can be charged on consumption for any voucher turned in above the guarantee. Vouchers are to be charged for full face value amount. There is no returned cash value to clients or guests.

Vouchers are not to be used as a replacement for a catering event. If the intention is to use the vouchers to feed the attendees within a specific timeframe, please contact your Aramark/SFS sales manager to discuss the appropriate catering options available for the success of your event.





CATERING GUIDELINES

GUARANTEES

To ensure the success of your event(s), it is necessary we receive your “final guarantee” (confirmed attendance) for each meal function by the following schedule:

- **Events up to 500 people** require the final guarantee three (3) business days prior to the first event.
- **Events between 501-1500 people** require the final guarantee five (5) business days prior to the first event.
- **Events over 1501 people** require the final guarantee seven (7) business days prior to the first event.

Please note the above schedule excludes weekends and holidays.

Once the final guarantee is due, the count may not be decreased. For plated meal functions, the caterer shall be prepared to serve 5% over the final guarantee, up to 50 meals. Caterer will be prepared to serve the guarantee for all other meal functions. The customer will be billed based on the final guarantee or the actual number of meals served whichever is greater. We will make every attempt to accommodate increases in your count after the final guarantee is due, however; any increase exceeding 10% of the final guarantee will be subject to a 10% surcharge. If the count increases within the final guarantee timeline, the 5% overage will no longer apply.

CANCELLATION POLICY

Cancellation of any convention or individual event must be sent in writing to your sales professional. Any cancellation received less than 60 days of the first scheduled event will result in a fee to Aramark equal to 25% of the estimated food and beverage charges. Any cancellation received less than 30 days in advance of the first scheduled event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation received after the final guarantee has been provided will result in a fee equal to 100% of the charges on the affected event order(s).

MINIMUM REQUIREMENT FOR MEAL FUNCTIONS

There is a minimum guarantee of 15 people for all meal functions (seated or buffet) and break services. If the guarantee is less than 15 people, a \$200 fee plus tax will apply.

EXHIBITOR FOOD & BEVERAGE POLICY

The caterer is the exclusive provider of all food and beverage. As such, any requests to bring in outside food and beverage will be at Aramark's discretion and will be considered on a case by case basis. Please inquire with your sales professional. This includes requests for exhibitor amenities such as logo-bottled water, hard candies, and sample products.

Exhibitor Forms are available on request. Exhibitors are required to place their order 20 business days in advance of the show to avoid a 10% late fee. Orders placed on-site are subject to a 20% late fee.

