



Banquet Menu

Las Vegas Convention Center

Welcome...



Welcome to the Las Vegas Convention Center. As your enthusiasm grows as you draw nearer to the show, my team and I are dedicated to creating a lasting impression for you and your guests.

Our passion for food and enthusiasm for creating a dining experience has inspired the creation of this special menu with a variety of fantastic tantalizing food creations to complement your experience at the Las Vegas Convention Center.

Stand out in the crowd by providing your customers a reception with epicurean delights with live action cooking stations and quality ice presentations with our chef's special attention. A wide variety of spirits and specialty beverages will extinguish almost any kind of thirst.

Whatever your culinary expectations are, we are more than eager to enhance and exceed your expectations to deliver a superior service by ARAMARK'S world-class catering services at the Las Vegas Convention Center.

Andrew Atwell
Executive Chef

19% Gratuity & 8.1% Nevada State Sales Tax will be added to all food & beverage services.

8.1% Nevada State Sales Tax will be added to all labor charges.

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Take a break...

Service is based on a 25guest minimum for a maximum of 30 minutes if minimum indicated is not met, a \$110.00 labor charge will be added.

Meeting breaks are set with high grade disposable ware.

China service is available upon request at an additional charge.

The orchard	\$11.50
Assorted multigrain bars, apples and bananas, bottled water & fruit juices	
Energy break	\$15.00
Energy, protein, and low carb bars, whole fruit, bottled water, assorted energy drinks	
Coffee café	\$12.00
Biscotti, fresh baked muffins & breakfast breads, Starbuck's regular & decaf coffee	
Lemonade stand	6.00
Fresh summer fruit flavored "ades" including mango-passion fruit, watermelon-kiwi, and classic lemonade	
Stadium specialties	\$8.75
Individual bags of Cracker Jack, warm jumbo pretzels with deli mustard, assorted soft drinks & bottled water	
Ice cream shoppe	\$7.50
Novelty ice cream bars, ice cream sandwiches, jumbo cookies	
Spa break	\$11.75
Build your own parfait with vanilla and berry yogurt, fresh berries, diced fruit and granola, assorted bottled fruit juices and bottled water	
Picnic table	\$17.50
Seasonal vegetable crudités with ranch dip, Kettle chips with French onion dip, tortilla chips with Pico de Gallo salsa, assorted soft drinks and bottled water	
Sweet street	\$9.75
Assorted colossal cookies, brownies & blondies, and mini cheesecakes, Starbuck's regular & decaf coffee and hot tea	

Take a break additions can be found on page 6

From the bakery...

All served with fresh orange juice, fresh brewed coffee & hot tea

25 guest minimum – if minimum indicated is not met, a \$110.00 labor charge will be added.

Continental breakfast buffets are set with high-grade disposable ware.

China service is available upon request at an additional charge and will require a dedicated server at an additional charge.

Quick bite \$12.25

A baker's basket of fresh pastries & breakfast breads, butter and fruit preserves

The big continental \$17.00

Fresh pastries, bagels and assorted muffins, seasonal fresh fruit, cream cheese, butter and preserves

New York, New York \$18.50

Coffee cakes and turnovers, with butter and preserves, bagels with Nova Scotia lox, whipped cream cheese, sliced tomato, red onion and capers

A la carte baked goods

Jumbo muffins per dozen \$32.00

Assorted danish per dozen \$32.00

Goosey cinnamon rolls per dozen \$36.00

Apple or cherry turnovers per dozen \$42.00

Donuts variety per dozen \$34.00

Coffee cake per dozen slices \$39.00

Breakfast breads per dozen slices \$39.00

Freshly baked bagels & cream cheese per dozen \$34.00

Hot breakfast additions

Hot oatmeal bar with appropriate condiments, toppings per person \$5.25

Croissant sandwich – egg & cheese with bacon, ham or sausage - each \$6.75

English muffin sandwich – egg & cheese with bacon, ham or sausage - each \$6.75

Biscuit sandwich – egg & cheese with bacon, ham or sausage - each \$5.75

Sides and others

Seasonal sliced fruit tray for 20 guests \$110.00

Whole fresh fruit 20 pieces \$40.00

Assorted yogurt 1 dozen \$36.00

Individual popular variety cereal & milk per person \$5.00

Whole grain, all natural individual cereals & milk per person \$5.50

Wake up call buffets...

All served with fresh orange juice, fresh brewed coffee & hot tea Service is based on a 50guest minimum for a maximum of 2 hours – if minimum indicated is not met, a \$110.00 labor charge will be added. Breakfast buffets are set with china service.

The Summerlin \$21.00

Fluffy scrambled eggs topped with chives, tomatoes and cheddar cheese, smoked bacon & country sausage links, potatoes O'Brien, breakfast pastries with butter & jam

Casino Royale \$24.95

Fluffy scrambled eggs topped with tomato, chives and cheddar cheese, hickory smoked bacon, buttermilk pancakes with warm maple syrup and whipped butter

Southwestern scramble \$22.50

Scrambled eggs mixed with Mexican chorizo sausage, poblano pepper strips and topped with Monterey jack cheese, red potatoes sautéed with tomatoes and onions served with Pico de Gallo salsa, sour cream and flour tortillas

The high roller \$27.50

Requires station chef/carver \$165.00 per 2hour service

Fluffy scrambled eggs topped with tomato, chives and cheddar cheese, hand carved roast New York strip of beef with sauce béarnaise, red potatoes sautéed with tomatoes & onions, breakfast pastries with butter & jam

Breakfast enhancements...

25guest minimum unless otherwise indicated

Omelet station \$9.50

Requires station chef/carver \$165.00 per 2hour service

Farm fresh eggs with your choice of mushrooms, onions, tomatoes, bell peppers, cheddar cheese and diced ham

Add bay shrimp or crab meat to omelet station +\$3.75

Hot oatmeal bar \$5.25

Served with brown sugar, honey, raisins, and chopped nuts

Belgian waffle bar \$7.50

Requires station chef/carver \$165.00 per 2hour service

Whipped butter, powdered sugar and warm maple syrup

Add warm strawberry or blueberry sauce to Belgian waffle bar +\$2.50

Toaster station \$6.50

Whole wheat and white toast, English muffins, and bagels, whipped butter, preserves, and cream cheese

New York strip carving station \$17.50

Requires station chef/carver \$165.00 per 2hour service

Natural au jus, creamy horseradish sauce and sauce béarnaise

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Sit down for breakfast...

All served with fresh orange juice, fresh brewed coffee & hot tea

50 guest minimum - if minimum indicated is not met, a \$110.00 labor charge will be added.

Sit down breakfasts are set with china service.

Fremont street \$16.50

Fluffy scrambled eggs with cheddar cheese, tomatoes and green onions, apple wood smoked bacon, potatoes O'Brien, flaky croissant with butter & honey

Santa Fe breakfast burrito \$17.50

Fluffy scrambled eggs with chorizo sausage and poblano pepper strips topped with Monterey jack cheese and red potatoes sautéed with tomatoes and onions served with Pico de Gallo salsa

Paradise road \$15.75

Delightful yogurt parfait with layers of berry yogurt, granola, diced fresh fruit and seasonal berries served with mini gourmet pastries, whipped butter and assorted preserves

Venetian retreat \$16.25

Potato crusted spinach frittata with roasted red peppers and jack cheese, apple wood smoked bacon strips, grilled tomato with pesto

The strip \$25.50

Broiled New York steak, fluffy scrambled eggs with cheddar cheese, tomatoes and green onions, potatoes O'Brien, grilled tomato with pesto, flaky croissant with butter & preserves

Sit down additions...

Prices are listed per person.

Seasonal sliced fruit \$5.50

Yogurt parfait \$5.75

Layers of mixed berries, yogurt and granola

Breakfast & Take a break additions...

Hot beverages

Starbucks coffee (regular or decaf) per 2.5 gallons	\$105.00
Herbal teas per 2.5 gallons	\$105.00
Apple cider with whipped cream & cinnamon sticks per 2.5 gallons	\$80.00

Cold beverages

Unless otherwise stated, cases are based on 24 bottles

Carafes of assorted juice – 4 OJ, 1 grapefruit, 1 apple serves 25	\$86.00
Fresh orange juice per gallon	\$49.00
Assorted 10 oz bottled juice per dozen	\$36.00
Milk ½ pints per dozen	\$24.00
Assorted 12 oz pepsi product soft drinks per case	\$60.00
16.9 oz bottled water–“Only Vegas” logo per case	\$43.00
12oz bottled water – aquafina per case	\$43.00
12oz bottled water – perrier or evian per case	\$62.00
Assorted flavor gatorade per case	\$78.00
Iced tea per 2.5 gallons	\$82.00
Lemonade per 2.5 gallons	\$82.00
Fruit punch per 2.5 gallons	\$82.00

Snacks

Candy dish assortment jolly ranchers, werther’s, mints, m&ms 5 lbs	\$71.00
Colossal cookies per dozen	\$32.00
Chocolate chip, peanut butter, white chocolate macadamia nut, oatmeal raisin	
Fudge brownies with nuts (please specify “no nuts”) per dozen	\$40.00
Variety popular full size candy bars per 2 dozen	\$48.00
Variety popular energy bars per 2 dozen	\$72.00
Granola bars per 2 dozen	\$36.00
Trail mix per pound	\$26.00
Granola per pound	\$26.00
Mini-twist pretzels per pound	\$17.00
Party snack mix per pound	\$17.00
Dry roasted peanuts per pound	\$20.00
Mixed nuts per pound	\$24.00

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Buffet lunch...

All served with iced tea, lemonade and choice of dessert

50guest minimum – if minimum indicated is not met, a \$110.00 labor charge will be added.

Lunch buffets are set with china service.

Build your own sandwiches \$22.00

Favorite deli platter to include lean roast beef, oven roasted breast of turkey, baked honey ham and Genoa salami, provolone, Swiss and cheddar cheeses, sliced bread and sandwich rolls, lettuce, sliced tomato, red onion, Kosher style dills and appropriate condiments accompanied by a red potato salad & kettle chips

Black mountain deli \$24.00

A tasty assortment of gourmet sandwiches on artesian breads to include; roast beef with cheddar and horseradish Dijon sauce on a chewy French baguette, smoked turkey and provolone on foccacia with pesto mayo and roasted red pepper, honey ham and Swiss on Ciabatta with crisp leaf lettuce, ripe tomato and kosher dill pickles on the side accompanied by a sun-dried tomato pasta salad & kettle chips

Pacific rim fusion \$27.00

Traditional Thai chicken with Penang curry & jasmine rice Indonesian beef & chicken saté with bahmi goreng Asian noodles, wonton soup, baby bok choy salad with sesame pineapple dressing

Tex-Mex fajita bar \$26.00

Marinated carne asada style steak, grilled chicken breast with sautéed peppers & onions accompanied by a tortilla salad with chipotle ranch dressing, fiesta rice, ranch style beans, warm flour tortillas, tortilla chips, Pico de Gallo and avocado crema

Tuscany \$28.00

Fresh mozzarella and tomato salad topped with fresh basil and balsamic vinaigrette, Caesar salad with garlic croutons, shaved parmesan cheese and Caesar dressing, sautéed parmesan crusted chicken topped with a tomato basil Pomodoro sauce, penne puttanesca with roasted Mediterranean vegetables served with fresh garlic bread sticks

Southern smokehouse \$30.00

House smoked beef brisket and grilled andouille sausage served with classic barbeque sauce and apple jalapeño chutney, bourbon barbeque baked beans, three cheese macaroni, country coleslaw and corn bread

Simple Salad Buffet lunch...

All served with iced tea, lemonade and choice of dessert

50guest minimum – if minimum indicated is not met, a \$110.00 labor charge will be added.

Lunch buffets are set with china service.

The resort salad bar \$23.00

Choose one (1) salad from selection A, two (2) salads from selection B and a dessert from selection C for a light and healthy luncheon – served with fresh baked artisan breads and butter

Selection A

Grilled chicken Caesar salad Grilled chicken breast tops chopped hearts of romaine, parmesan cheese, garlic seasoned croutons, creamy Caesar dressing

Steakhouse beef salad Grilled tri-tip steak, seasonal mixed greens, crumbled gorgonzola cheese, sliced red onion, ripe roma tomatoes

Caribbean chicken cobb salad Jerk seasoned diced chicken breast & black beans tossed with mixed seasonal lettuces, ripe tomato, fresh mango and jack cheese

Selection B

Insalata Caprese Seasonal grape tomatoes, fresh mozzarella cheese and fresh basil tossed with aged balsamic vinaigrette

New potato salad Classic potato salad made with baby red potatoes and a creamy dill dressing

Italian sun dried tomato salad Penne pasta with pesto, olives, parmesan and baby mozzarella cheese

Harvest greens salad Seasonal mix of greens with gorgonzola cheese, candied walnuts, dried fruit and garlic seasoned croutons, house vinaigrette

Couscous with toasted cashew nuts and dried fruit

Classic Caesar salad with chopped hearts of romaine, parmesan cheese and garlic seasoned croutons and creamy Caesar dressing

Greek salad Hearts of romaine, roma tomatoes, cucumbers, feta cheese, kalamata olives, herb vinaigrette

Selection C - These selections are for all buffet options.

The cookie jar Assorted colossal cookies, brownies, blondies & dessert bars

Take the cake Chocolate, carrot & lemon cakes

Torte assortment Tiramisu torte, linzer torte & chocolate mousse torte (surcharge \$1.50 per person)

Sweet tarts Mini fruit tarts, peaches & cream, assorted white & milk chocolate dipped fruits (surcharge \$2.00 per person)

French connection Mini crème brûlées – traditional, chai tea, mocha & lemon (surcharge \$2.50 per person)

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Sit down for lunch....

*All served with iced tea, fresh brewed coffee & hot tea and choice of dessert.
50 guest minimum – if minimum indicated is not met, a \$110.00 labor charge will be added.
Sit down lunches are set with china service. Our standard service is 1 server per 30 guests.*

Plated salad entrées

Caribbean chicken Cobb salad	\$22.00
Mixed seasonal lettuce topped with avocado slices (seasonal), ripe tomato, Fresh mango, jack cheese, jerk seasoned diced chicken breast & black beans Served with buttermilk ranch and mango papaya vinaigrette	
Substitute "jerked" chilled shrimp	+\$4.00
Steakhouse beef salad	\$25.00
California mixed greens tossed with strips of marinated beef tenderloin, crumbled gorgonzola cheese, sliced red onion and ripe plum tomatoes served with garlic croutons and balsamic vinaigrette	
Salmon niçoise salad	\$25.00
Baby greens topped with grilled salmon filet, fingerling potatoes, haricots vert, kalamata olives and chopped egg served with Italian vinaigrette	
Mediterranean platter	\$21.00
Cumin scented hummus, tabouleh salad with diced ripe tomatoes, parsley and red onions, grape leaf dolmas and sliced pita bread	

Plated sandwich entrées

Turkey club wrap	\$19.00
Wheat tortilla filled with smoked turkey, bacon, Swiss cheese, lettuce, tomato and ranch dressing served with penne pasta salad	
Chicken arugula Panini	\$23.00
Italian herb marinated grilled chicken sliced and served on herbed foccacia with plum tomatoes, garden fresh arugula, caramelized onions and roasted red pepper spread served with penne pasta salad	
Pan seared Maryland crab cake "sandwich"	\$27.00
Jumbo lump crab cake served open faced placed on a bed of cider vinegar slaw and grilled levan bread with lemon aioli	

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Sit down for lunch or dinner....

Please select one entrée, one salad and one dessert. All meals are served with bread & butter, iced tea, fresh brewed coffee & hot tea and chef's selection of seasonal vegetables. 50 guest minimum – if minimum indicated is not met, a \$110.00 labor charge will be added. Sit down meals are set with china service. Our standard service is 1 server per 30 guests.

Choose an Entrée...

Flat iron strip steak	\$32.00
Marinated strip steak topped with a charred tomato relish, red onion confit and roasted fingerling potatoes	
Neighborhood bistro chicken	\$25.00
"Hotel cut" chicken breast stuffed with apricots and dates atop sautéed spinach with wild mushroom risotto cake and roasted red pepper sauce	
Pacific island filet of salmon	\$29.00
Salmon filet encrusted with seasoned Japanese "panko" bread crumbs topped with Caribbean mango salsa served with saffron rice	
Mediterranean chicken	\$29.00
Boneless chicken breast brushed with fresh herbs topped with vine ripened tomato and fresh mozzarella cheese served with sun dried tomato fettuccini pie	
Chef's Australian seafood	\$39.00
Shrimp, cod, and scallops simmered in a lemon myrtle tomato broth presented on a bed of braised fennel and baby bok choy served with grilled focaccia	
Rack of lamb with Dijon & herbs	\$42.00
Carved rack of lamb roasted with a Dijon and fresh herb crust topped with a merlot reduction served with garlic and rosemary red potatoes	
Strip loin & grilled prawns	\$44.00
Slow roasted New York strip of beef with tempura avocado and sauce béarnaise paired with grilled Cajun citrus shrimp and white truffle potato gratin	

Choose a salad...

Garden greens salad – Mixed greens, carrots, cucumbers and cherry tomatoes, buttermilk ranch and Italian vinaigrette

Classic Caesar salad – Crisp romaine hearts with parmesan cheese, herbed croutons, kalamata olives and Caesar dressing

Harvest greens salad – Seasonal mix of greens with gorgonzola cheese, candied walnuts, dried fruit, garlic seasoned croutons, house vinaigrette (surcharge \$2.50 per person)

Iceberg wedge – A wedge of crisp iceberg lettuce, red and yellow tomatoes, Gorgonzola cheese and bacon crumbles – with Roquefort vinaigrette (surcharge \$2.00 per person)

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Choose a dessert...

These selections are for all sit-down options.

New York style cheesecake – Creamy New York style cheesecake with strawberry sauce

Upside down pineapple cake – with vanilla sauce and candied pineapple

Strawberry shortcake – Cinnamon dusted biscuits with balsamic macerated strawberries and white chocolate mousse

Tiramisu torte – Served with a hazelnut sauce and dark chocolate shavings
(surcharge \$1.50 per person)

Cheesecake martini – Macerated fresh raspberries, blueberries & strawberries topped with cheesecake filling sprinkled with graham cracker crumble garnish
(surcharge \$2.00 per person)

Passion fruit Pavlova – Soft meringue, whipped cream, seasonal fresh fruit, and passion fruit puree
(surcharge \$2.00 per person)

Dessert sampler – Classic crème brûlée, chocolate fudge and almond Florentine cup with mixed berries
(surcharge \$2.50 per person)

It's vegas, baby! All about the action...

Action stations are designed to make your reception special. They are based on minimum of 50 guests. All prices are on a per person basis unless otherwise noted. All items are priced as service with high-grade disposable service ware.

China service, décor, showgirls, Elvis or other entertainment will require additional fees.

Stations require a dedicated chef - \$165.00 per 4 hour service time

Pasta bar \$10.00

A choice of penne pasta or cheese tortellini sautéed with olive oil, garlic, fresh tomatoes, asparagus, and mushrooms served with pomodoro or pesto sauces, italian bread sticks and shredded parmesan cheese

Upgrade this service with lobster ravioli and potato gnocchi + \$4.50

Wild mushroom Crostini \$9.00

Select field mushrooms to include shiitake, oyster, cremini, lobster and enoki sautéed in garlic & olive oil or sherry, garlic and cream served with toasted artisan breads

Southwestern quesadilla grill \$9.00

Fresh flour tortillas filled with zesty shredded chicken, pork carnitas jack and cheddar cheese served with guacamole, fresh salsa and Pico de Gallo, sour cream and jalapeño peppers

Upgrade this service with bay shrimp and carne asada style steak + \$2.00

Asian infused seared scallops & prawns \$14.00

Pan seared scallops and jumbo prawns seasoned with ginger, garlic and thai spices served with lemongrass ginger scented rice, baby bok choy and asian dipping sauces

Dijon & herb crusted rack of lamb \$450.00

Served with mint pesto (service for 20-30)

Bone-in ham \$265.00

Glazed with brown sugar & grain mustard served with assorted gourmet mustards and appropriate condiments (service for 30-40)

Steamship of beef \$625.00

Served with assorted gourmet rolls, natural au jus, horseradish sauce and appropriate condiments (service for 150-175)

Herb roasted breast of turkey \$195.00

Presented with assorted gourmet rolls, cranberry relish and appropriate condiments (service for 20)

Roast New York strip of beef \$390.00

Served with gourmet rolls, natural au jus, stone ground mustard, creamy horseradish (service for 30)

It's a party – platters & displays!

Platters & displays designed to make your reception special.

All items are priced as service with high-grade disposable service ware.

China service, décor, showgirls, Elvis or other entertainment will require additional fees.

Frutti de mare	\$495.00
King crab legs, jumbo prawns steamed & chilled mussels and little neck clams (100 pieces)	
Garden fresh vegetable crudités	\$100.00
Seasonal vegetable display including carrots, celery sticks, sweet bell peppers, cherry tomatoes and a roasted red pepper dip (service for 20)	
Brie en croûte	\$130.00
Baked wheel of brie in puff pastry, apricot sauce, gourmet crackers (service for 20-30)	
Bruschetta display	\$75.00
Toasted baguette slices served with olive and caper tapenade and classic tomato-basil Bruschetta topping (service for 20)	
Fresh seasonal fruit	\$110.00
A seasonal assortment of pineapple, watermelon, honeydew, cantaloupe, and berries (service for 20-30)	
Maki rolls, sushi and sashimi assortment	\$275.00
With wasabi, pickled ginger, and appropriate condiments (50 pieces)	
Ask us about a sushi action station for made to order sushi, sashimi and maki rolls or our waterfall of sushi tiered display	
Marinated roasted vegetables	\$110.00
Grilled balsamic vinaigrette marinated baby carrots, asparagus, Bermuda onions, plum tomatoes, yellow squash and zucchini (service for 20-30)	
Antipasto platter	\$225.00
Cured meats, imported cheeses, and roasted vegetables with artisan breads, crackers, and appropriate condiments (service for 20-30)	
Mediterranean platter	\$120.00
Cumin scented hummus, grape leaf dolmas, bulgur wheat tabouleh salad, baba ghanoush roasted eggplant dip, kalamata olives, pita triangles (service for 20-30)	
International Cheese Platter	\$140.00
International & domestic cheeses garnished with fruit served with gourmet crackers and lavosh	

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It's a party – canapés!

Individual hors d'oeuvres designed to make your reception a stand out event.

Prices are per piece with a 50 piece minimum order – sold in increments of 50 pieces.

Functions are set with high-grade disposable service ware.

China service, décor, showgirls, Elvis or other entertainment will require additional fees.

Chilled

Iced jumbo shrimp with appropriate accompaniments	\$5.00
Chef's selection of assorted canapés	\$5.50
Chocolate dipped strawberries	\$4.00
Peppered beef tenderloin on polenta	\$5.50
Mediterranean skewer	\$4.50
Snow crab claws	\$5.00
Maki rolls – California, vegetable, spicy tuna	\$3.50
Sushi – hamachi, maguro, unagi	\$5.50
Tandoori chicken pita with raita sauce	\$4.00

Warm

Andouille en croûte – puff pastry, andouille sausage	\$4.25
Gorgonzola stuffed red potatoes	\$4.50
Sesame chicken bites with sesame ginger sauce	\$4.25
Potsticker – chicken or vegetarian	\$3.50
Tempura battered shrimp with tiger sauce	\$4.25
Hand made crab cakes with remoulade sauce	\$7.00
Asparagus & Asiago cheese wrapped in Phyllo	\$4.50
Petite beef wellington with sauce béarnaise	\$4.50
Mushroom Duxelle pastry	\$3.50
Petite smoked chicken quesadilla	\$4.50
Coconut crusted shrimp	\$4.50

Hosted Bar Packages...

The below Bar Packages can be customized to exceed your guest's expectations. (Packages may be upgraded to include any spirits listed on the menu by purchasing the desired spirits by the liter). Also, don't forget to inquire about our specialty cocktail program that will allow you work to with our in-house mixologist to create a specialty cocktail customized for your event!

Portable Bar Fronts are available on a first come first served basis. Exhibitors are required to provide one 8 foot skirted table for a back bar. Once our bar front inventory is depleted, exhibitors must also supply a bar front table. ARAMARK reserves the right to substitute spirits of same type and similar quality and price.

*All hosted bars are based on a consumption basis, unless otherwise contracted. A guaranteed minimum sales threshold of **\$650.00(++)** per bar per four hours is required. If the minimum guarantee is not met, you will be charged the minimum sales threshold of **\$650.00(++)**.*

"The Lounge" Standard Hosted Bar

Vodka	Smirnoff or Skky
Rum	Bacardi Silver
Gin	Bombay Sapphire
Whiskey	Jim Beam or Jack Daniels, Canadian Club
Scotch	Cutty Sark
Tequila	Sauza or Jose Cuervo Gold
Brandy	Christian Brothers
Beers	Bud, Bud Light, Miller Lite, Corona, Heineken or Beck's
Wine	Robert Mondavi Woodbridge Chardonnay, Cabernet and Woodbridge White Zinfandel

Charge per drink:

Cocktails	\$6.50
Domestic/Import Beer	\$5.00/\$6.00
Wine by the Glass	\$5.50
Assorted Soft Drinks	\$2.50
Bottled Water	\$2.75

"The Club" Premium Hosted Bar

Vodka	Absolut or Stolichnaya
Rum	Captain Morgan and Bacardi Silver
Gin	Bombay Sapphire or Tanqueray
Whiskey	Jameson, Jack Daniels, Makers Mark, Crown Royal, Dewar's
Tequila	Jose Cuervo 1800
Brandy	Remy VS
Cordials	Baileys Irish Crème
Beers	Bud, Bud Light, Miller Lite, Corona, Heineken or Beck's, Fat Tire or Sierra Nevada
Wines	Columbia Crest 2 Vines Chardonnay and Cabernet, Woodbridge White Zinfandel

Charge per drink:

Cocktails	\$7.00
Domestic/Import Beer	\$5.00/\$6.00
Wine by the Glass	\$6.00
Assorted Soft Drinks	\$2.50
Bottled Water	\$2.75

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Cash Bar & Cash/Ticket Bar Packages...

A cash bar or cash/ticket bar has a guaranteed minimum sales threshold of **\$950.00(++)** per bar per four hours. If the minimum guarantee is not met, you will be charged the difference between the actual cash sales and the minimum of **\$950.00(++)**. All bars are based on a consumption basis, unless otherwise contracted.

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"The Club" Premium Cash Bar or Cash/Ticket Bar

(Cash bars require 110v electrical drop for each bar's register)

Vodka	Absolut or Stolichnaya
Rum	Captain Morgan and Bacardi Silver
Gin	Bombay Sapphire or Tanqueray
Whiskey	Jameson, Jack Daniels, Makers Mark, Crown Royal, Dewar's
Tequila	Jose Cuervo 1800
Brandy	Remy VS
Cordials	Baileys Irish Crème
Beers	Bud, Bud Light, Miller Lite, Corona, Heineken or Beck's, Fat Tire or Sierra Nevada
Wines	Columbia Crest 2 Vines Chardonnay and Cabernet, Woodbridge White Zinfandel

Charge per drink:

- Cocktails \$7.00
- Domestic/Import Beer \$5.00/\$6.00
- Wine by the Glass \$6.00
- Assorted Soft Drinks \$2.50
- Bottled water \$2.75

***Tickets have a blended value of \$6.00 each

Please note if you will provide guests with coupons or drink tickets to be redeemed at the bar:

- All coupons/tickets are redeemable for a single serving beverage.
- All coupons/tickets received by the bartenders remain the property of ARAMARK until a signed invoice of consumption is returned to ARAMARK.
- Please notify ARAMARK in advance if you wish these coupons/tickets to be returned to you.
- Tickets have a blended price value of \$6.00++ for cash/ticket bars.

Beer Selection...

Beer available by the case

Budweiser, Bud Light, Miller Genuine Draft, Miller High Life, Miller Lite, Coors, Coors Light
\$105 case (12oz bottles)

Heineken, Beck's, Amstel Light, Corona, Pacifico, Dos Equis, Bohemia, Sierra Nevada, Fat Tire,
Pyramid Heffewiesen
\$130 case (12 oz. bottles)

Beer by the keg – please note that a bartender is required to dispense kegs. Exhibitor must supply one table at least 3 foot tall with a minimum service area of 4' x 2.5' and capable of supporting 70 pounds.

Budweiser, Bud Light, Miller Genuine Draft, Miller High Life, Miller Lite, Coors, Coors Light
\$375 / keg

Beck's, Dos Equis (Amber or Lager), Bass Ale, Rolling Rock, Samuel Adams, Shiner Bock, Sierra Nevada Pale Ale, Labatt's, Moosehead
\$475 / keg

Guinness Stout
\$550 / keg

**The maximum delivery of unattended beer and wine per day will be 2 drinks per person up to a maximum of two (2) cases of beer or eight (8) bottles of wine. Any order exceeding this quantity will require an ARAMARK attendant.
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Spirit Selection...

Spirits available by the Liter

Vodka

\$140 Smirnoff
\$140 Skky
\$160 Absolut
\$160 Stolichnaya
\$200 Ketel One
\$200 Grey Goose
\$200 Belvedere
\$200 Finlandia

Gin

\$140 Beefeater
\$140 Bombay Sapphire
\$160 Tanqueray

Whiskey

\$160 Jack Daniels
\$180 Maker's Mark
\$160 Crown Royal
\$160 Woodford Reserve
\$140 Canadian Club
\$200 Knobb Creek
\$160 Jameson
\$140 Wild Turkey 101
\$160 Southern Comfort

Rum

\$140 Bacardi Silver
\$140 Bacardi Gold
\$160 Meyers Dark
\$160 Captain Morgan Spiced
\$140 Malibu

Scotch

\$200 Johnny Walker Black
\$200 Glenlivet
\$160 Dewar's
\$140 Cutty Sark

Tequila

\$160 Jose Cuervo Gold
\$180 Jose Cuervo 1800
\$140 Sausa Silver or Gold
\$200 Herradura Silver or Gold
\$200 Patron Silver or Gold

Brandy/Cordials

\$140 Christian Bros Brandy
\$140 Korbel Brandy
\$180 Remy VS & VSOP
\$200 Grand Marnier
\$180 Bailey's Irish Crème
\$160 Amaretto di Saronno
\$160 Kahlua

Wine Selection...

Cellar 1 wines are offered by the individual bottle and may be poured by the glass on hosted bars. Cellar 2, 3 and 4 wines are offered the case (12 bottles).

Cellar 1

<i>Whites</i>		<i>Reds</i>	
\$35	Montevina Pinot Grigio	\$37	Turner Road Merlot
\$32	Mondavi Woodbridge Chardonnay	\$32	Mondavi Woodbridge Cabernet Sauvignon
\$29	Columbia Crest 2 Vines Chardonnay	\$25	Mondavi Woodbridge Merlot

Cellar 2

<i>Whites</i>		<i>Reds</i>	
\$55	Simi Sauvignon Blanc	\$52	Mondavi Private Selection Pinot Noir
\$49	Sterling Vintners Selection Chardonnay	\$50	Sterling Vintners Collection Merlot
\$41	Columbia Crest Grand Estates Chardonnay	\$48	Trinchero Family Cabernet Sauvignon
\$36	MezzaCorona Pinot Grigio	\$45	Aquinas Cabernet Sauvignon
\$34	Chateau St. Michelle Riesling		

Cellar 3

<i>Whites</i>		<i>Reds</i>	
\$70	Chandon Blanc de Noir	\$72	Chateau St. Michelle Indian Wells Merlot
\$63	Carneros Buena Vista Chardonnay	\$61	Estancia Cabernet Sauvignon
\$58	Langwerth Von Simmern Estate Riesling	\$58	Ebenezer Shiraz
\$55	Antinori Santa Cristina Pinot Grigio	\$56	Penfolds Thomas Highlands Shiraz
\$50	Estancia Chardonnay		

Cellar 4

<i>Whites</i>		<i>Reds</i>	
\$170	Moet Nectar Imperial	\$130	Robert Stemmler Carneros Pinot Noir
\$120	Ferrari Carano Chardonnay	\$110	Estancia Meritage
\$98	Santa Margherita Pino Grigio	\$103	Simi Sonoma Reserve Cabernet Sauvignon
\$72	Franciscan Chardonnay		
\$65	Rodney Strong Charlottes Home Vineyard Sauvignon Blanc	\$98	Franciscan Napa Valley Cabernet Sauvignon

Sparkling Wines & Champagne

\$27	Domaine St Michelle Sparkling Wine
\$39	Korbel Brut Sparkling Wine
\$48	Domaine Chandon Blanc de Noir Sparkling Wine
\$115	Vueve Clicquot Brut NV Champagne
\$130	Moet et Chandon White Star Champagne

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General Information & Policies

As the exclusive catering service for the Las Vegas convention center, ARAMARK is committed to excellence of quality and service. The following information will assist you in planning your event.

Menu selection

All food and beverage items served at the Las Vegas convention center must be supplied, prepared and/or approved by ARAMARK. Absolutely no food, beverage, candy, logo water, etc are allowed to be brought into the Las Vegas convention center without approval from and appropriate waiver/corkage fees paid to ARAMARK.

While our menu features our most popular items, the catering sales staff will be happy to assist you in designing menus to suit the individual needs of you and your event. Please note that alterations to the packages featured in this menu as to quantity, content, etc may be subject to an adjustment in pricing.

Alcohol Policy...

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

The maximum delivery of unattended beer and wine per day will be 2 drinks per person up to a maximum of two (2) cases of beer or eight (8) bottles of wine. Any order exceeding this quantity will require an ARAMARK attendant.

All bars are based on a consumption basis, unless otherwise contracted. For Hosted Bars, a guaranteed minimum sales threshold of \$650.00(++) per bar per four hours is required. For Cash Bars or Cash/Ticket Bars, a guaranteed minimum sales threshold of \$950.00(++) per bar per four hours is required. You will be charged the actual consumption or the minimum guarantee - whichever is greater.

The requirements and expectations of any ARAMARK customer with regard to the service of unattended alcoholic beverages at the Las Vegas Convention Center 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, ARAMARK follows a policy requiring proof of age from anyone appearing to be under the age of 30. We recommend you adopt a similar policy for your booth or meeting room.
- All alcoholic beverages must be consumed within the booth or meeting room. NO alcohol can be removed from the LVCC at any time.
- The consumption of alcoholic beverages by intoxicated guests, or guests appearing to be intoxicated, is prohibited.
- All spirits must be served by ARAMARK personnel.
- Any cocktail servers/models used for service of alcohol must provide ARAMARK with copies of the TAM or TIPS card for these personnel. ARAMARK reserves the right to exclude any personnel without prior approval.
- ARAMARK Alcohol Enforcement personnel reserve the right to observe the service and consumption of alcohol with the booth or meeting room at any time.
- All ARAMARK service personnel are required to follow ARAMARK's alcohol service policies and procedures.

Appropriate signage reiterating this information will be supplied for your booth or meeting room.

Standard banquet set

ARAMARK has a standard banquet set of rounds of 10. Service personnel are provided in a ratio of one per 30 guests for a plated china function and a ratio of one per 100 guests for a china buffet function. Any deviation from this standard will result in additional charges necessary to cover other costs incurred by ARAMARK. If high-grade disposable ware is being utilized for your event, service personnel will not be dedicated to your function unless requested and labor charges will apply.

Service ware

With the exception of breaks, continental breakfasts, receptions and bars, the entire menu packages contained herein is set with china service in meeting rooms as a standard. If china is desired for a break, continental breakfast, reception or bar, china service fees will apply. Additionally, the menu packages presented herein are designed for banquet service in the meeting rooms of the convention center. If any of these menus are ordered for an exhibit space, lobby or public space or an uncarpeted area, china service fees will apply on all menu packages and service personnel must also be ordered to maintain the integrity and quality of service.

All round tables for meal functions are dressed with standard house linen and napkins. Your sales professional will be able to assist with any custom linen and décor details at additional charges. Events that require tablecloths for nonfood functions may be clothed for \$10.00(++) per standard house tablecloth. Specialty linens will incur additional charges.

Delayed or extended service

In order to offer the very finest presentation, all services are planned with the following timetable: one hour for setup, two hours for service and one hour for breakdown. If for any reason, service is delayed or will exceed the normal timeframe, an additional charge of \$27.50 per server will be assessed for each additional hour. Please note that in order to ensure the quality of food and beverage, ARAMARK cannot leave food out for longer than 2 hours.

Banquet enhancements

The catering sales staff will be happy to assist you in finding specialty linens, floral arrangements, equipment and themed décor to make your event the talk of the town.

Ordering

All original catering orders must be received 30 business days prior to the start of the event. This deadline allows sufficient time to order, plan and prepare all aspects of your special event, therefore, all orders received after the event deadline will be marked late and processed after all timely orders have been completed. Late orders are subject to a 10% late fee.

Minimums

Due to higher costs incurred by ARAMARK, any function not meeting the specified minimum numbers of guests will be assessed a labor charge of \$110.00(+).

Guarantees

ARAMARK requires final guarantees to be received as follows:

Up to 500 guests	5 business days prior to event
501 to 1,000 guests	7 business days prior to event
Over 1,000 guests	10 business days prior to event

For functions of over 500 guests, your guarantee may not be reduced by more than 20% of the original attendance number. If a final guarantee is not given within the specified time, the expected attendance identified in the original order will be considered your guarantee. ARAMARK reserves the right to verify attendance on all functions via plate and/or rolled flatware count. ARAMARK will provide an overage of 5% above guarantee up to 50 guests.

Once the final guarantee is due, the count may not be decreased. For every event, ARAMARK shall be prepared to serve 5% over the final guarantee, up to a maximum of 50 meals. The customer will be billed based on the final guarantee or the actual number of meals served whichever is greater. ARAMARK will make every attempt to accommodate increases in your count after the final guarantee is due, however; any increase exceeding the final guarantee will be subject to a 10% surcharge. For example, if the final guarantee was 2,000 people and the count increased to 2,500 people the day prior to the event, the 500 meals would be subject to a 10% surcharge. Please note that, if the count increases within the final guarantee timeline, the 5% overage will no longer apply.

Changes

Changes are costly and time consuming. We ask that you be careful in making your menu selections. Any changes to existing orders are due at the same time as the final guarantee. No cancellations may be made after the guarantee deadline. Any changes made after the guarantee deadline will be subject to a 20% late fee.

Delivery charge

A \$25.00(++) charge will apply to all original orders of less than \$75.00 per delivery.

Tax & gratuity charges

All prices are subject to Nevada state 8.1% sales tax and a 19% gratuity.

Menu prices

Prices are subject to change without prior notification.

Payment policy

ARAMARK requires full payment in advance. ARAMARK accepts company checks, american express, mastercard, visa and wire fund transfers as payment for products and services. Any wire transfer fees incurred are the responsibility of the customer.

If payment is received within less than five (5) business days prior to the event, certified funds, credit card payment or a wire transfer will be required (non-certified checks are not acceptable forms of payment). If the customer prefers to pay by company check or wire transfer, a credit card authorization form is required to facilitate onsite orders.

Master bill accounts

Those customers applying for direct billing must have orders which exceed \$25,000.00. In addition, ARAMARK requires an advance deposit of 90% of the estimated total charges 60 days prior to the start date of the first event. ARAMARK reserves the right to request an additional deposit or payment in full prior to the first scheduled event based upon credit history.

To establish a master account for direct billing, please contact your ARAMARK sales professional. All credit applications must be returned to ARAMARK for review no less than 90 days prior to the date of the first scheduled event. Upon credit approval, payment of the remaining balance plus any additional services ordered on site will be due within 10 days of presentation of final invoice. A finance fee of 1.5% per month (or, if lower, the maximum legal rate) will be assessed on all payments not made within 10 days.

Thank you for the opportunity to serve you and your guests.

3150 Paradise Road • Las Vegas, NV 89109 • (702) 9436910 • Fax (702) 9436911

Credit Card Authorization

SHOW NAME: _____

COMPANY: _____

BILLING ADDRESS:
(For Credit Card) _____

TELEPHONE: _____

FAX: _____

CELL: _____

E-MAIL ADDRESS: _____

Company check or wire transfer used for initial deposit. Credit card to be used for reorders and the balance of bill.

Credit card to be used for all charges during the event and for any re-ordering on site.

American Express Visa MasterCard

Card holder name: _____

Credit card #: _____

Expiration date: _____

Signature: _____

Customer agrees to pay total charges as specified on the catering order(s) as well as applicable charges on additional items ordered on site.

**a copy of the credit card front and back must accompany this form. **

Under no circumstances will aramark accept reorders without a credit card on file.

Under no circumstances does aramark take original orders or credit card numbers over the phone. Customer must either fax or mail order with signature of cardholder.