LAS Vegas®
CONVENTION CENTER

CATERING MENU

2022

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 exclusive 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.

Whatever your needs, whether hosting attendee receptions, supplying convenient meals for your booth 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 your successful event in Las Vegas!

Tyler Dowdle

Tyler Dowdle, Director of Catering and Exhibitor Sales
Catering at Las Vegas Convention Center
3150 Paradise Rd, Las Vegas, NV 89109
P: 702.943.6757
tyler.dowdle@centerplate.com

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LAS Vegas® CONVENTION CENTER

Service Directory

CATERING SALES OFFICE	**702.943.6779**
LAS VEGAS CONVENTION CENTER	**702.892.0711**

Any menu inquires can be made to our general mailbox at: exhibitorcateringlvcc@centerplate.com

Online orders can be placed at: lvcvaexpresscatering.ezplanit.com

Gluten Free Items

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.

Our Commitment To Quality

Our meticulous quality assurance programs ensure we have the right systems and people in place to deliver the outstanding results our hosts seek.

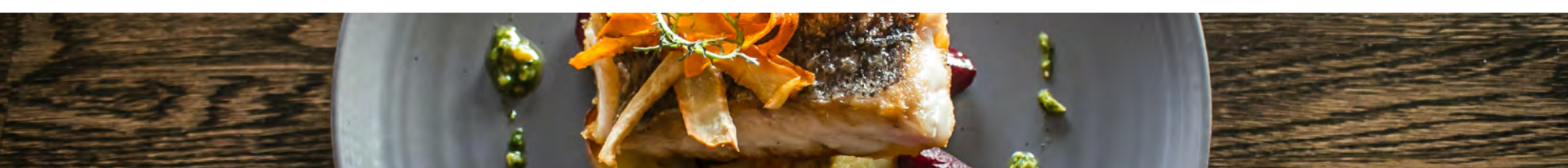
We are very supportive of offering healthy choices at events by providing a wealth of fresh, customizable, and varied options that include low-calorie, low-salt, low-fat, low-sugar, vegan, and gluten-free offerings, among others. Fresh fruit and vegetables, meatless entrees marketed to the mainstream, and light options are all very popular among our attendees.

Our catering menus include fresh fruit platters, fresh vegetable crudité, grilled vegetable platters, customizable salads, fresh fish, grilled chicken, farm fresh vegetables, whole grain side selections, hummus and carved-to-order roasted turkey and lean meats.

Our culinary staff is available to assist event planners throughout their planning process to design menus that are appealing, affordable and in keeping with their wishes. We solicit event organizers to determine the best selections and special options for their guests.

We have a wide variety of beverages, snacks, and main course options at every meal as well as retail and grab-and-go. Lean proteins and whole grains are available, as are water and unsweetened beverages. Many of our event services include Chef-attended action stations where guests may assemble their own ingredients for preparation, having control over what and how much goes into a dish.

We look forward to serving you!



Breakfast Menus

Breakfast

CONTINENTAL BREAKFAST

Prices listed are per guest. Minimum of 20 guests.
Served with freshly brewed regular coffee.

Las Vegas Valley $17.50

- GF · Assorted bottled fruit juices
- · Locally baked breakfast pastries and muffins

Sunrise Mountain Premium $26.00

- GF · Assorted bottled fruit juices
- · Locally baked breakfast pastries and muffins
- GF · Desert valley sliced fruit and berries

LAS VEGAS VALLEY CONTINENTAL ENHANCEMENTS

Prices listed are per piece or guest. Minimum order of 12 per item.

GF Greek Yogurt Parfait $7.50
Local desert honey, seasonal berries and house granola

GF Steel-cut Oatmeal $6.75
Assorted dried fruit, golden raisins, brown sugar, desert honey, milk and cinnamon

English Muffin Breakfast Sausage Sandwich $6.75
Scrambled eggs, maple pork sausage patty and sharp cheddar cheese

English Muffin Breakfast Country Ham Sandwich $6.75
Scrambled eggs, country ham and jack cheese

Breakfast Vegetarian Burrito $7.00
Flour tortilla, scrambled eggs, roasted pepper, black beans, pepper jack cheese and potatoes

Breakfast Burrito $7.75
Flour tortilla, scrambled eggs, roasted pepper, chorizo sharp cheddar cheese and potatoes

Pretzel Bun Breakfast Sandwich $7.00
Scrambled eggs, turkey sausage patty and fontina cheese

Orleans Breakfast Sandwich $7.00
Cinnamon french toast, scrambled eggs, maple sausage patty and pepper jack cheese

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

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

Breakfast

BREAKFAST BUFFETS

Prices listed are per guest. Minimum of 50 guests.
For events under 50 guests, a $75.00+ labor fee will apply.
Served with freshly brewed regular coffee.

Las Vegas Morning $30.75

- GF · Scrambled eggs with sides of diced tomatoes and sautéed mushrooms
- GF · Crispy hash brown potatoes
- GF · Applewood bacon
- GF · Desert valley sliced fruit and berries
- GF · Assorted bottled fruit juices
- · Locally baked breakfast pastries, muffins and bagels
- GF · Served with butter, preserves and cream cheese

Daybreak Sunrise $34.00

- GF · Scrambled eggs with a side of sautéed mushrooms
- GF · Southwest potato hash
- GF · Applewood bacon
- · Green chili chorizo and jack cheese enchilada
- GF · Desert valley sliced fruit and berries
- GF · Assorted bottled fruit juices
- · Locally baked breakfast pastries, muffin and bagels
- GF · Served with butter, preserves and cream cheese

BREAKFAST BUFFET ENHANCEMENTS

Minimum order of 25 per item.

French Toast Soufflé $7.00
Brioche ginger cinnamon french toast baked with royal cream served with sides of maple syrup, whipped cream, desert honey butter and seasonal berry compote

GF **Las Vegas Farmer Market Cocotte** $7.50
Artichoke hearts, spinach, mushrooms, local goat cheese, egg custard and side of herbed tomato jam

Old Las Vegas Diner Special $8.50
Fried chicken, buttermilk waffle, spiced caramel, desert honey butter and agave syrup

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

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

Breakfast

PLATED BREAKFASTS

Prices listed are per guest. Minimum of 50 guests. For events under 50 guests, a $75.00+ labor fee will apply.

All plated breakfasts are served with fresh fruit cups, locally baked breakfast pastries and muffins, butter, preserves, freshly squeezed orange juice, freshly brewed regular coffee, decaffeinated coffee and hot teas.

GF **Classic Vegas Diner** $31.00
Fluffy scrambled eggs, southwest potato hash, herbed pork sausage patty and grilled tomato

GF **Las Vegas Farmer's Market Torta** $31.00
Artichoke hearts, spinach, mushrooms, local goat cheese, egg custard, root vegetable hash potatoes, chicken apple sausage, and side of grilled tomato jam

Breakfast Enchilada $31.00
Corn tortilla stuffed with scrambled eggs, jack cheese, roasted green chili, ranchero sauce and southwest fingerling potatoes, hardwood smoked bacon

GF **Fremont Street Frittata** $31.00
Fire roasted sweet peppers, farm vegetables, cheddar cheese, chorizo sausage, egg custard, applewood bacon, semi-dried herb tomato and lyonnaise potatoes

GF **Vegas Egg Tian** $31.00
Local goat cheese, leeks, onions, garden herbs, egg custard and side of ranchero sauce, applewood bacon and open country breakfast potatoes

A dedicated server is required for all hot food services.

GF Gluten free pastries available on request.

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

A la Carte Menus

A la Carte

NON-ALCOHOLIC BEVERAGES

All A La Carte beverages accompanied with standard serving condiments.

Freshly Brewed Coffee $190.00
(2.5 gallons, serves approximately 25 cups of coffee)

Freshly Brewed Decaffeinated Coffee $190.00
(2.5 gallons, serves approximately 25, 12 oz cups of coffee)

Royal Coffee Package $200.00
(2.5 gallons)
Freshly brewed coffee with a side of cinnamon, nutmeg, chocolate sprinkles, sugar stir sticks and whipped cream

Keurig® K-Cup Brewer Daily Rental (per day) $25.00
K-Cups sold separately

Keurig® K-Cup Coffee Kit $220.00
Package Includes 48 K-cups and one gallon of water
Ask sales manager about flavored coffee, decaf and tea K-cup options

Italian Gourmet Espresso Kit $330.00
(100 servings)
Each kit includes espresso, chocolate syrup, cinnamon, milk and whipped cream
Must accompany espresso machine rental (not "included")

Espresso Machine Rental $650.00
(per day rental)
The Italian gourmet espresso kit must be ordered with the espresso machine. One barista included up to six hours per day
(Each additional hour) $45.00
Requires two dedicated 120 volt, 20amp electrical outlets

Tropicana® Bottled Fruit Juices (case of 24) $84.00
Assorted flavors of orange, cranberry and apple

Lemonade (2.5 gallons) $90.00

Brewed Iced Tea (2.5 gallons) $90.00

Hot Tazo® Tea $190.00
(2.5 gallons, serves approximately 24 cups of hot tea, 24 tea bags included per order)

Assorted Pepsi® Soft Drinks $78.00
(case of 24)
Assortment includes Pepsi, Diet Pepsi, Mountain Dew and Sierra Mist, served with ice on the side

Assorted La Croix Sparkling Water (case of 24) $78.00

Assorted Cartons of Milk $27.75
(case of 12, ½ pints)

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

A la Carte

NON-ALCOHOLIC BEVERAGES continued

WATER

Las Vegas Logo Water (case of 24) $54.00

Aquafina® Eco-Fina Water (case of 24) $84.00

Arrowhead® Spring Water (case of 24) $78.00

Evian® Natural Spring Water (case of 24) $90.00

Perrier® Sparkling Water (case of 24) $84.00

Cold Water Cooler (per day) $38.00
Advance order – Requires a dedicated 110 volt 5amp electric outlet, includes only equipment.

Purified Water Jug (5 gallon) $40.00

Bagged Ice (20 pounds) $29.00
Does not include vessel

Custom Logo Bottled Water
16.9 oz or 12 oz bottles. 24 bottles per case. Minimum order of 25 cases. Ask your sales manager for pricing and artwork requirements. The lead time is six weeks.

LAS VEGAS INFUSED HYDRATION STATION

2.5 gallon containers enhanced with fresh fruit garnish. Delivered with cups and napkins. Needs table or counter.

Infused Spa Water
2.5 gallon container (each) $150.00
Please select one from the following:
lemon-cucumber peach-pomegranate, red raspberry-basil, passion fruit-jalapeño, or prickly pear-orange

Infused Iced Tea
2.5 gallon container (each) $150.00
Please select one from the following:
lemon-cucumber peach, red raspberry-basil, passion fruit-jalapeño, or prickly pear-orange

Infused Lemonade
2.5 gallon container (each) $150.00
Please select one from the following:
lemon-cucumber peach, red raspberry-basil, passion fruit-jalapeño, or prickly pear-orange

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

A la Carte

LAS VEGAS BAKERY

Prices listed are by the dozen.

Assorted Bakery Tulip Muffins $48.00

Assorted Breakfast Scones $45.00

Assorted Croissants $45.00

Assorted Low Fat Muffins and Scones $45.00

Assorted Bakery Bagels $44.00
Served with cream cheese

Assorted Danish Pastries $48.00

Assorted Breakfast Breads $41.00

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

Carl's Bakery Donuts $36.00

Freshly Baked Cookies $39.50
Chocolate chip, oatmeal raisin and macadamia white chocolate. Peanut butter available on request

Brownies $44.00
Fudge, walnuts and chocolate chip

Assorted Gourmet Cupcakes $60.00

French Macaroons $40.00

Rice Krispy® Treats $44.00

Bavarian Style Pretzels $131.25
(Minimum order 25)
Bavarian pretzel served with mustard and choice of cheese sauce or house beer sauce
A dedicated server is required. $120 per server.
A pretzel warmer is required.

Half Sheet Cake* (40 slices) $155.00
Choice of fruit or cream filling

Full Sheet Cake* (80 slices) $290.00
Choice of fruit or cream filling

*Custom artwork available with prior notice and additional fees. Ask your sales manager.
A dedicated server is required. $120 per server.

GF Gluten free pastries available on request.

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

A la Carte

PANTRY

Prices listed are per item.

GF **Seasonal Whole Hand Fruit** (bowl) $33.00
Serves 12

GF **Carved Seasonal Fruit and Berries** $95.00
(platter) Serves 12

GF **Assortment of Greek Yogurts** (each) $5.00

Assortment of Cereals and Milk (each) $5.50

Tortilla Chips and Salsa (bowl) $66.00
Serves 12

Tortilla Chips, Salsa and Guacamole (bowl) Serves 12 $96.00

GF **Kettle Chips and Dip** (bowl) Serves 12 $72.00
Roasted onion and sour cream dip

Roasted Mixed Nuts (per pound) $42.00

Traditional Snack Mix (per pound) $23.00

PACKAGE GOODS

Rold Gold® Pretzels
Individual bags (per dozen) $27.00

GF **Planters® Salted Peanuts**
Individual bags (per dozen) $27.00

GF **Planters® Fruit and Nut Trail Mix**
Individual bags (per dozen) $27.00

Assorted Bags of Chips
Doritos®, Cheetos®, Lays®
Original and Barbecue
Individual bags (per dozen) $28.00
GF Some Gluten free bags

Assorted Chex® Snack Mix
Traditional and Cheddar
Individual bags (per dozen) $36.00

Nature Valley® Granola Bars
Assorted flavors (per dozen) $42.00

Kellogg's® Nutri-Grain® Bars
Assorted flavors
(per dozen) $45.00

Full Size Candy Bars
(per dozen) $39.00

Energy & Protein Bars
(per dozen) $57.00

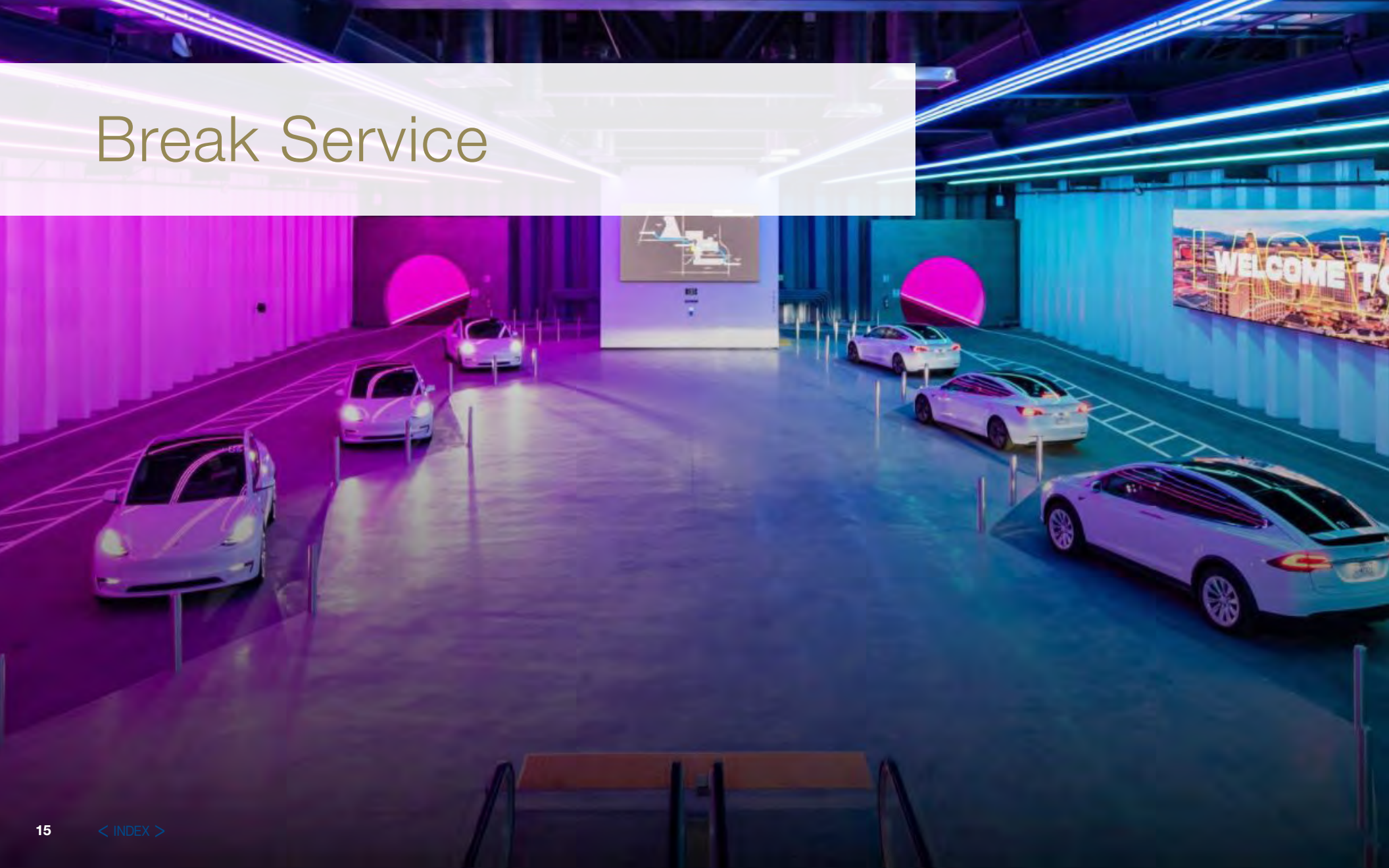
Ice Cream Novelties*
(per dozen) $48.00
Requires a portable freezer and dedicated 110volt 10amp line.

Premium Ice Cream Novelties* (per dozen) $84.00
Requires a portable freezer and dedicated 110volt 10amp line.

*Ice cream freezer rental fee $250.00

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

Break Service



Specialty Displays

BREAK SERVICE

Antique Style Popcorn Machine (per day) $190.75

*A dedicated server is required.

Size: 67Hx34Wx26D
Power requirements are 110-volt 20amp dedicated power line.

Table Top Style Popcorn Machine (per day) $190.75

*A dedicated server is required.

Size: 27Hx20Wx14D
Power requirements are 110-volt 20amp dedicated power line table or counter top required.

GF **Popcorn Package** $210.00

Popcorn kernels, oil and seasoning
Includes serving bags (200 bags)

Must be ordered with a Popcorn Machine Rental.

Portable Cookie Oven (per day) $55.00

*A dedicated server is required.

Size: 22Hx22Wx18D
Power requirements are 110-volt 20amp dedicated power line table or counter top required.

Cookies for Cookie Station (each case) $240.00

Otis Spunkmeyer® cookie dough.
Please select one: chocolate chip, sugar, oatmeal raisin and white chocolate macadamia nut cookie dough
(serves 240 cookies)

Must be ordered with a Cookie Oven Rental.

*A dedicated server is required. $120 per server.
Minimum 4 hours.

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

Lunch Menus

Lunch

BOXED LUNCHES

Prices listed are per guest.

All boxed lunches are served with an individual bag of chips, whole fresh fruit, cookie, condiments and bottle of water.

The Red Rock Wraps $31.50

Served with gourmet kettle chips, whole fresh fruit, cookie and bottled water

Selection of gourmet wrap sandwich:

- Southwest roast beef and roasted pepper wrap
- Grilled turkey and pesto wrap
- Grilled vegetable wrap

The Garden Salad Patch $31.50

Served with gourmet kettle chips, whole fresh fruit, cookie and bottled water

Selection of gourmet salad:

- Chicken Caesar salad
- GF · Southwest chicken salad
- GF · Edamame veggie salad

The Delicatessen Shop Lunch $31.50

Served with gourmet kettle chips, whole fresh fruit, cookie and bottled water

Selection of gourmet sandwich:

- Focaccia chicken pesto
- Turkey pretzel bun
- Caprese focaccia

Please indicate the number of sandwiches to be ordered per type.

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

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

Lunch

LUNCH PLATTERS

Sandwich platter serves approximately 12 guests.
Assorted bagged kettle chips and condiments accompany all platters.

Only Vegas Platter $285.00
12 sandwiches cut in half

- Chicken Chipotle – cotija cheese, lettuce, tomato on a kaiser roll
- Desert Honey Glazed Ham – swiss cheese and lettuce on a wheat Kaiser roll
- Roast Beef – cheddar cheese, lettuce and horseradish aioli on a kaiser roll
- Southwestern Vegetable Wrap – jack cheese, chipotle cotija cream cheese and grilled vegetables

Sin City Sliders $265.00
18 mini slider sandwiches

- Chicken BLT – sliced chicken breast meat, bacon, tomato, lettuce on a slider roll
- Italian Grinder – salami, spiced ham, pepperoni, provolone and pepperoncini on a slider roll
- Turkey Slider – pan roasted turkey, jack cheese, roasted peppers, romaine and herb aioli on a slider roll

Garden Patch Platter $191.00
12 sandwiches cut in half

- Caprese Spring Mix – mozzarella, semi-dried tomato on garlic herb wrap
- Southwestern Vegetable Wrap – jack cheese, chipotle cotija cream cheese and grilled vegetables
- Summer Flavors – tomatoes, cucumbers, carrots, pea shoots, sunflower seeds, boursin cheese and provolone cheese on kaiser roll

Pan Roasted Turkey and Butter Croissant Platter $228.00
12 sandwiches cut in half

- Shaved pan roasted turkey
- Aged provolone cheese, lettuce and grain mustard aioli
- Buttery croissants

Edamame Veggie Wrap $245.00
12 wraps cut in half

- Blended asian vegetables
- Gaucamame
- Dried tomato and lettuce
- Spinach herb wrap

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

Lunch

A LA CARTE LUNCH SALAD BOWLS

Serves approximately 12 guests.

Four Corners Salad $75.00
Crispy romaine, corn, black beans, fire roasted peppers, tomato gems, cotija cheese and crispy tortilla strips. Served with chipotle avocado ranch dressing and lime chili vinaigrette

Fremont Street Caesar Salad $72.00
Baby romaine spears, roasted peppers, crispy parmesan cheese, spiced pumpkin seeds. Served with creamy Caesar dressing and lemon herb vinaigrette

Backyard Salad $72.00
Assorted baby greens, tomato gems, cucumbers, carrots and spiced goat cheese. Served with an ancho ranch dressing and balsamic vinaigrette

Flower Salad $72.00
Roasted cauliflower, broccoli and carrot with a chili vinaigrette

American Potato Salad $69.00
Red bliss potatoes, whole grain mustard aioli, egg and celery

Ancient Grains Salad $72.00
Ancient grains, mushrooms, artichokes, tomato gems and balsamic vinaigrette

ADD TO ANY SALAD AS AN ENHANCEMENT:

Herb Grilled Chicken Breast $28.00
Carved and enhanced by sea salt and pink pepper

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

Lunch

PLATED LUNCHES

TWO COURSE

Prices listed are per guest. Minimum 50 guests. For events under 50 guests, a $75.00+ labor fee will apply.

Two course plated lunches served with Vegas bakery rolls and butter, iced tea, freshly brewed regular coffee and water.

MAIN COURSE

Please select one from the following:

Hardwood Smoked Turkey Breast $45.00
Pepper jack cheese, orange and mango chutney, leaf lettuce, Telera bread enhanced by a Fresh Market salad and edamame four-grain salad

Roasted Chicken Breast $45.00
Preserved lemon tomato chutney, Toscana pearl pasta salad, fire roasted garden vegetables, rocket lettuce and red wine dressing

GF **Honey Prickly Pear Caramelized Chicken Breast** $45.00
Roasted tri-colored fingerling chow chow, spiced haricot vert, crispy lettuce heart and passion fruit vinaigrette

Local Herb Stout Marinated Steak Pavé $45.00
Vegetable chimichurri, fire roasted cauliflower and broccoli, carrot chili dressing and southwest style potato salad

Rare Miso and Sesame Crusted Tuna Bloc $45.00
Asian lettuce wakami salad, pickled ginger, and soba noodles, crispy pickled vegetable salad and wasabi yuzu dressing

PLATED DESSERTS

Please select one from the following:

Mixed Fruit Crostata – with sweet cream and berry balsamic syrup

Meyer Lemon Tart – with raspberry compote, blueberry syrup and sweet cream

NYC Cheesecake – with mixed berry compote

Tres Leches Cake – with sea salt caramel, buttered rum sauce and sweet cream

Chocolate Mousse Layer Cake – with sweet cream and berry compote

A dedicated server is required for all hot food services.

GF Gluten free options available.

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

Lunch

PLATED LUNCHES continued

THREE COURSE

Prices listed are per guest. Minimum 50 guests.
For events under 50 guests, a $75.00+ labor fee will apply.

Three course plated lunches come with Vegas bakery rolls and butter, freshly brewed coffee, iced tea and water.

MAIN COURSE

Please select one from the following:

GF **Ancho Rubbed Roasted Chicken Breast** $45.00
Chimichurri velouté, southwest rice pilaf and seasonal local vegetable medley

Herb Grilled Chicken Breast $45.00
Prickly pear mojito reduction, roasted chili corn pudding and southwest ratouille

GF **Pioneer Chicken Breast** $45.00
Pepper, chili and mushroom caponata, fingerling potato hash and roasted baby roots

GF **Barbacoa of Beef** $45.00
Chipotle crema diabla sauce, red bliss smashed potatoes and flame grilled asparagus

GF **Butler Steak** $45.00
Mushroom ragout, herb wine sauce, Yukon mousseline potatoes, grilled herb tomato and haricot vert

SALADS

Please select one from the following:

GF **Our Simple Garden Salad**
Mixed baby leaf greens, tomato gems, cucumbers, carrot radish curls served with creamy buttermilk ranch dressing and aged sherry vinaigrette

GF **Farmers Market Salad**
Baby greens, beet and carrot curls, cucumbers, tomato gems, strawberries, maytag blue cheese, served with chive creamy dressing and raspberry vinaigrette

Four Corners Salad
Crispy romaine, corn, black bean, fire roasted peppers, tomato gems, cotija cheese and crispy tortilla strips served with chipotle avocado ranch dressing and lime chili vinaigrette

GF **Backyard Salad**
Assorted baby greens, tomato gems, cucumbers, carrot, beets and spiced goat cheese coins served with ancho ranch dressing and red wine vinaigrette

GF **Fremont Street Caesar Salad**
Baby romaine spears, roasted peppers, crispy parmesan cheese, spiced pumpkin seeds served with creamy Caesar dressing and lemon herb vinaigrette

PLATED DESSERTS

Please select one from the following:

Flourless Chocolate Cake
With raspberry syrup and sweet cream

Lemon Custard Brûlée Tart
With seasonal berry balsamic honey compote and sweet cream

Strawberry Shortcake
Sweet cream and strawberry sauce

New York Style Cheesecake
Sweet cream and seasonal berry compote

Apple Crumble Tart
Sea salted caramel and sweet cinnamon cream

A dedicated server is required for all hot food services.

GF Gluten free options available.

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

Lunch Buffets

Lunch

LUNCH BUFFETS

Prices listed are per guest. Minimum of 50 guests. For events under 50 guests, a $75.00+ labor fee will apply.

Your choice of two salads and select either sandwiches or wraps. All lunch buffets include iced tea. Other beverages to be ordered from the A La Carte options.

Gourmet Deli Lunch Buffet $39.00

DELI SALADS

- GF · Mixed greens, tomato gems, cucumbers, carrot curls with creamy dressing and vinaigrette
- GF · Roasted cauliflower with broccoli and carrot chili vinaigrette
- GF · Whole grain mustard potato salad
- GF · Local rice salad, mushroom, artichoke, tomato gems and herb sherry vinaigrette
- · Cajun root and grain salad, vegetable confetti with sugar cane vinaigrette

SANDWICHES

All sandwiches come with lettuce, tomato, sliced onion, dill pickles, mayonnaise, whole grain and yellow mustard.

- · Hardwood smoked turkey and provolone cheese on an artisanal french roll
- · Rare roast beef and sharp cheddar cheese on an artisanal french roll
- · Roasted vegetables and house hummus on an artisanal french roll
- · Italian capicola, ham, genoa salami, pepperoni and aged provolone cheese on ciabatta

WRAPS

- · Smoked turkey with brie mousse, greens, desert orange chutney and tortilla wrap
- · Rare roasted beef, herbed garlic cheese, greens and tortilla wrap
- · Black forest ham, swiss cheese, honey mustard, greens and tortilla wrap
- · Roasted eggplant, squash, peppers, semi-dried tomatoes, chickpea cheese and tortilla wrap

DESSERTS

- · Lemon bars
- · Gourmet cookies
- · Decadent brownies

A dedicated server is required for all hot food services.

GF Gluten free sandwiches available upon request.

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

Lunch

LUNCH BUFFETS continued

Prices listed are per guest. Minimum of 50 guests. For events under 50 guests, a $75.00+ labor fee will apply.
All lunch buffets include iced tea. Other beverages to be ordered from the A La Carte options.

Mt. Charleston $45.00

SALADS

GF **Farmers Market Salad**

Baby greens, beet and carrot curls, cucumbers, tomato gems, strawberries, side of caramelized walnuts, maytag blue cheese, with raspberry vinaigrette and chive creamy dressing

GF **Heirloom Potato Salad**

Assorted heirloom petite potatoes with whole grain creamy mustard dressing

MINI SLIDER SANDWICHES

- Ancho roasted turkey breast, crispy lettuce, semi-dried tomato, avocado aioli, Telera slider
- Carved beef tenderloin, blue cheese, smoked gouda, horseradish aioli, multigrain slider
- Fresh mozzarella, heirloom tomato, roasted peppers, aged balsamic aioli on sourdough slider
- Assorted individual bags of kettle potato chips

DESSERTS

- GF Crème brûlée with fruit garnish
- GF Fresh seasonal fruit and berry martini
- Assortment of house Las Vegas cupcakes

Hacienda Plaza $48.00

SALADS

- Corn, black bean, fire roasted peppers, tomato gems, crispy romaine, cotija cheese and crispy tortilla strips served with chipotle avocado ranch and lime chili vinaigrette
- GF Roasted root vegetables, red rice, dried local stone fruit served with honey prickly pear vinaigrette

MAINS

- Pioneer chicken enhanced by red pepper, sweet onion and local mushroom caponata
- GF Barbacoa of beef with chipotle sour cream diabla sauce
- GF Southwest blended rice
- Southwestern corn pudding
- GF Seasonal fresh vegetables

DESSERTS

- Tres leches cake
- Spiced flourless cake
- Mini churro

A dedicated server is required for all hot food services.

GF Gluten free sandwiches available upon request.

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

Lunch

LUNCH BUFFETS continued

Prices listed are per guest. Minimum of 50 guests.
For events under 50 guests, a $75.00+ labor fee will apply.
All lunch buffets include iced tea.

Summerlin Backyard BBQ $50.00

SALADS

- GF · Trio of sweet peppers, tomatoes, local onions, Spanish cucumbers, chick peas and lemon cilantro vinaigrette
- GF · Mixed baby greens, spring berries, pine nuts, queso fresco, served with red wine vinaigrette and creamy chive dressing

MAINS

- Pecan wood smoked beef brisket with house prickly pear barbeque sauce topped with crispy sweet onion
- GF · Grilled chicken breast enhanced by soft herb mojito velouté
- Roasted chili, three cheese mac and cheese
- GF · Buttered golden mashed potatoes
- GF · Farmers squash casserole

DESSERTS

- Prairie trail seasonal cobbler and spiced crema
- Fireside s'more cupcake
- Cheesecake with fruit compote

Fremont Street $45.00

SALADS

GF **Fremont Salad**
Romaine spears, roasted peppers, black beans, crispy cheese, spiced pumpkin seeds served with honey meyer lemon vinaigrette and roasted red pepper ranch dressing

GF **Flower Salad**
Fire roasted cauliflower, broccoli and carrot lime chili vinaigrette

MAINS

- GF · Pit roasted pulled pork enhanced by strawberry margarita barbeque sauce
- GF · Honey citrus soy seared chicken breast and edamame chow chow
- GF · Smashed red bliss garlic potatoes
- Spanish rice
- GF · Local early spring ratatouille

DESSERTS

- Bittersweet chocolate mousse cake
- Berry crostata, Mexican cinnamon crema
- Pecan tartlets with sweet spiced cream

A dedicated server is required for all hot food services.

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

Lunch

LUNCH BUFFETS continued

Prices listed are per guest. Minimum of 50 guests.
For events under 50 guests, a $75.00+ labor fee will apply.
All lunch buffets include iced tea.

Green Valley Backyard $45.00

SALADS

GF **Backyard Salad**

Assorted baby greens, tomato gems, cucumbers, carrots, beets and side of spiced pecans. Served with red wine vinaigrette and ancho ranch dressing

GF **Basque Salad**

Peppers, cucumbers, red onions, roasted cauliflower, enhanced with lemon herb vinaigrette

MAINS

- GF · Roasted pork loin enhanced by stone fruit chutney
- GF · Ancho rubbed roasted chicken breast with tarraqon velouté
- · Roasted poblano pepper and three cheese mac and cheese
- GF · Brown rice pilaf
- GF · Las Vegas mache choux

DESSERTS

- · Chipotle dark chocolate tart with orange cream
- · Carrot cake with cream frosting
- GF · Mango and prickly pear mousse shots

A dedicated server is required for all hot food services located on the show floor.

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

Reception Menus

Reception

COLD HORS D'OEUVRE

Prices listed are per piece. Minimum order of 50 pieces.

GF **Tropicana Jumbo Shrimp Cocktail Sauce and Lemon** $6.00

GF **Antipasto Brochettes and Pesto Drizzle** $6.00

Stuffed Piquillo Pepper, Hearts of Palm, Watercress and Wheat Toast $5.50

Southwest Corn Black Salad Encased in Taco $5.75

Smoked Chicken, Cotija Cheese, Pepper Jelly and Jalapeño Biscuit $5.75

Five Spice Duck Breast, Cucumber, Red Pepper on Bao Buns $6.00

Beef Medallion Horseradish Cream, and Blue Cheese on Short Bread $7.25

Bresaola, Baby Arugula, Herbed Goat Cheese, Asiago on Crostini $6.50

Scottish Style Smoked Salmon, Crepe, Lemon, Dill, Crème Fraiche and Tobiko $6.50

Las Vegas Spicy Tuna Tartar Cannoli $7.00

GF **Cold Water Lobster Roll, Romaine Lettuce, Tarragon, Fennel, Mango and Sauce Americaine** $7.50

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

Reception

HOT HORS D'OEUVRE

Prices listed are per piece. Minimum order of 50 pieces.

Large Tempura White Shrimp Hand Battered and Thai Sweet Chili Sauce $5.00

Crispy Chicken Bites and Ranch Dip $4.25

Chorizo Arepas and Chimichurri Aioli $5.75

Artichoke Beignets and Meyer Lemon Crema $6.25

GF **Southwestern Style Bacon Wrap Scallop and Lime Chile Glaze** $6.50

Four Corner Chicken Spring Roll and Cilantro Aioli $4.75

Barbacoa Beef Taquito and Ancho Crema $6.50

Lobster Indian Corn Empanada and Lime Crema $6.00

Coconut Crusted Shrimp and Pino Colada Crema $7.00

GF **Chili Lime Chicken Kabob and Cilantro Greek Yoghurt Dip** $6.00

Raspberry and Brie Poufette $5.00

A dedicated server is required for all hot food services.

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

Reception

RECEPTION DISPLAYS & STATIONS

Imported and Domestic Cheese Board $300.00
Garnished with fresh and dried seasonal fruit, sliced baguette and assorted crackers
GF Gluten free crackers and breads available upon request.
Serves 25

GF **Carved Seasonal Fruit and Berries Display** $102.00
Served with Greek yogurt honey dipping sauce
Serves 12

GF **Local Farmer's Market Vegetable Crudité Display** $181.25
Served with buttermilk ranch dip
Serves 25

Hummus Trio Display $337.50
Traditional, white bean and roasted garlic, served with edamame mint, crispy pita chips and flatbreads
Serves 50

Charcuterie Board of Cured Meats and Marinated Vegetables Display $675.00
A selection grilled farmer's market vegetables, cured meats, flat breads, crostini and crackers
Serves 50

Nacho Stand* $600.00
Crisp corn tortilla chips, chicken tinga, refried pinto beans, jalapeño cheddar cheese sauce, pickled jalapeños, black olive rings, sour cream, pico de gallo and guacamole
*A dedicated server is required. Serves 50

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

Reception

RECEPTION DISPLAYS & STATIONS continued

Prices listed are per guests. Minimums are listed below per each item. Labor fee of $75+ will apply when minimum not met.

Bruschetta and Flat Bread Station $11.75

Assortment of toppings, toasted flatbreads, crostini and pita chips. Includes:

- Fresh tomato, torn basil and garlic
- Roasted cauliflower, artichoke and arugula tapenade
- Classic olive tapenade
- Classic hummus, red beet hummus and extra virgin olive oil

Minimum order of 50 guests

Pasta Station* ** $16.50

Fresh four-cheese tortellini and penne rigate enhanced with breadsticks, crushed red pepper and parmesan cheese.

Select two sauces from the following: rosa sauce, pomodoro sauce, classic genovese pesto and ragout of estate extra virgin olive oil. Selections of asparagus, smoked chicken, fresh tomato, assortment of mushrooms, garlic and sweet fresh basil

Add Shrimp $16.00

Add Crabmeat or Lobster $18.00

***A culinary professional is required. $180 per station.

Minimum order of 50 guests.

A dedicated server is required for all hot food services.

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

Reception

CULINARY ATTENDED ACTION STATIONS

Prices listed are per guests. Minimum of 50 guests.
For events under 50 guests, a $75.00+ labor fee will apply.

Four Corner Slider Station* $13.50

Las Vegas bakery buns, side of prickly pear cole slaw, house pickled vegetables and peppers

Choice of three:

- Black angus slider with jalapeño jack cheese
- Pulled wood fired rotisserie chicken tinga
- Buffalo slider with caramelized onions and western blue cheese
- Black bean chipotle burger with chayote slaw and spiced avocado purée

Las Vegas Street Vendor Taco* $16.00

Choice of corn or flour tortillas, enhanced by prickly pear cabbage salad, sour cream, guacamole and choice of salsa roja, verde or roasted corn pico de gallo

Choice of three:

- Agave and prickly pear pork carnitas
- Chipotle and tequila flame grilled angus skirt steak
- Ancho chili and lime grilled chicken
- Margarita marinated grilled catch of the day
- Salsa verde and garlic grilled portobello mushroom

Looking West to the Far East* $30.00

A dedicated butler pass server is required. $120 per server.
Tray passed, choice of two:

- Dungeness crab rangoon with apricot sweet and sour sauce
- Winter curry vegetable dumpling ponzu glaze

Small Plates:

- Steamed Bao station with choice of gingered beef short rib, poached lobster, dungeness crab salad, stir fry of vegetables and barbeque pork, enhanced by pickled vegetable salad, sriracha mayo and house plum sauce
- GF · Five spiced smoked pork belly, forbidden rice cake with slaw of fennel, pineapple and tart cherries drizzled with caramel cappuccino gastrique
- GF · Charsiu of gingered, free-range duck breast of sweet and sour, eggplant, crispy house granola red rice cake. Served with cilantro asian vegetable slaw and peanut ponzu vinaigrette

*A culinary professional is required. $180 per station.

A dedicated server is required for all hot food services.

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

Reception

CARVED TO ORDER STATIONS

GF **Bone-In Turkey Breast*** $230.00
(serves 25 guests)
High desert herb rubbed and roasted turkey breast, prickly pear orange chutney, whole grain mustard, mayonnaise and Las Vegas bakery cocktail rolls

GF **Slow Roasted Whole Sirloin of Beef*** $390.00
(serves 25 guests)
Chimichurri, garlic herb aioli, whole grain mustard, mayonnaise and Las Vegas bakery cocktail rolls

GF **Herb Crusted Beef Tenderloin*** $550.00
(serves 25 guests)
Horseradish cream, garlic herb aioli, whole grain mustard, mayonnaise and Las Vegas bakery cocktail rolls

GF **Tri Color Pepper Crusted Heirloom Pork*** $375.00
(serves 25 guests)
Charred stone fruit and orange chutney, tarragon mustard aioli, chimichurri and Las Vegas bakery cocktail rolls

Herb and Pepper Crusted Baron of Beef* $550.00
(serves 75 guests)
Horseradish cream, garlic herb aioli, whole grain mustard, mayonnaise and Las Vegas bakery cocktail rolls

*A culinary professional is required. $180 per station.
A dedicated server is required for all hot food services.

GF Gluten free rolls available on request.

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

Reception

DESSERT STATIONS

Prices listed are per guest. Minimum of 50 guests.
For events under 50 guests, a $75.00+ labor fee will apply.
Based on an event duration of 90 minutes.

Served with freshly brewed regular coffee.

Ice Cream Social $12.00

Premium vanilla ice cream, served with assorted parlor toppings:

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

*Requires freezer – Ice cream freezer rental fee: $250.00

Build Your Own Shortcake Station $14.50

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

Las Vegas Pastry Shop Window $16.00

A selection of mini pastries, petit fours, chocolates and tarts

Four Corner Sweet Street Taco Station* $16.00

- Crispy almond taco shells
- Crispy cinnamon taco shells
- Prickly pear mousse
- Avocado agave mousse
- Margarita mousse
- Fresh mixed fruit and berry salsa
- Agave caramel sauce
- Spiced chocolate sauce
- Whipped cream
- Mixed berry sauce

*A culinary professional is required. $180 per station.

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

Beverage Menus

Beverages

HOSTED BEVERAGES

All beverages are purchased by the host. Charges are based on consumption.
One bartender per 100 guests is recommended. Please select premium or deluxe package.

Premium Spirits $8.50
By the cocktail

Ketel One Vodka
Tanqueray Gin
Bacardi Superior Rum
Camarena Silver Tequila
Herradura Tequila
Bulleit Bourbon
Woodford Reserve Bourbon
Seagram's VO Whisky
Hennessy V.S.O.P. Cognac
Crown Royal Whisky
Glenfiddich 12 Scotch
Sweet Vermouth
Dry Vermouth

Deluxe Spirits $7.75
By the cocktail

New Amsterdam Vodka
Bombay Original Gin
Bacardi Superior Rum
Jose Cuervo Especial Tequila
Dewar's White Label Scotch
Jack Daniel's Whiskey
Seagram's 7 Crown Whiskey
Hennessy V.S. Cognac
Triple Sec

Please select one category of spirits per event.

We are proud to pour Finest Call brand mixers.

A guaranteed minimum threshold of $650.00++ per bar, per four hours is required. If the minimum guarantee is not met, you will be charged the difference between the consumption and the minimum guarantee. 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.

The beverage prices are the price per item as these items cannot be ordered by the each.

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

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

Beverages

HOSTED BEVERAGES continued

Premium Wine
By the glass $7.25
House Selections
Chardonnay
Merlot

Deluxe Wine
By the glass $6.75
House Selections
Chardonnay
Merlot

Imported Beer
By the bottle/can $7.50
By the case $180.00
Corona Extra
Stella Artois
Other options available by the case

American Premium Beer
By the bottle/can $7.00
By the case $144.00
Sierra Nevada
Bud Light

Draft Beer By the keg*
American Premium
Imported
Contact your sales manager for keg pricing.
*Please note we are not able to serve kegs on the second floor of an exhibit booth.

Malt
By the case $168.00
Truly Hard Seltzer
High Noon Hard Seltzer

Las Vegas Logo Bottled Water (each) $2.25

Soda (each) $3.25
Assorted Pepsi® products

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

Professional licensed bartenders are required.

A bartender fee of $180+ per bartender be will applied per 4-hour period.

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

Beverages

RETAIL BAR SERVICE

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

Premium Spirits $8.50
By the cocktail
Ketel One Vodka
Tanqueray Gin
Bacardi Superior Rum
Camarena Silver Tequila
Herradura Tequila
Bulleit Bourbon
Woodford Reserve Bourbon
Seagram's VO Whisky
Hennessy V.S.O.P. Cognac
Crown Royal Whisky
Glenfiddich 12 Scotch
Sweet Vermouth
Dry Vermouth

Deluxe Spirits $8.00
By the cocktail
New Amsterdam Vodka
Bombay Original Gin
Bacardi Superior Rum
Jose Cuervo Especial Tequila
Dewar's White Label Scotch
Jack Daniel's Whiskey
Seagram's 7 Crown Whiskey
Hennessy V.S. Cognac
Triple Sec

Premium Wine $7.50
By the glass
House Selections

Deluxe Wine $7.00
By the glass
House Selections

Imported Beer $7.50
By the bottle/can
Corona Extra
Stella Artois

American Premium Beer $5.75
By the bottle/can
Budweiser
Bud Light

Malt $7.00
By the bottle/can
Truly Hard Seltzer
High Noon Hard Seltzer

Las Vegas Logo Bottled Water (each) $2.25

Soda (each) $3.25
Assorted Pepsi® products

Please select one category of spirits per event.

We are proud to pour Finest Call brand mixers.

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

The beverage prices are the price per item as these items cannot be ordered by the each.

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

Professional licensed bartenders are required.

A bartender fee of $180+ per bartender be will applied per 4-hour period.

Please do not hesitate to contact your Catering Sales Manager for assistance with your event's beverage menu.

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

Beverages

WINES

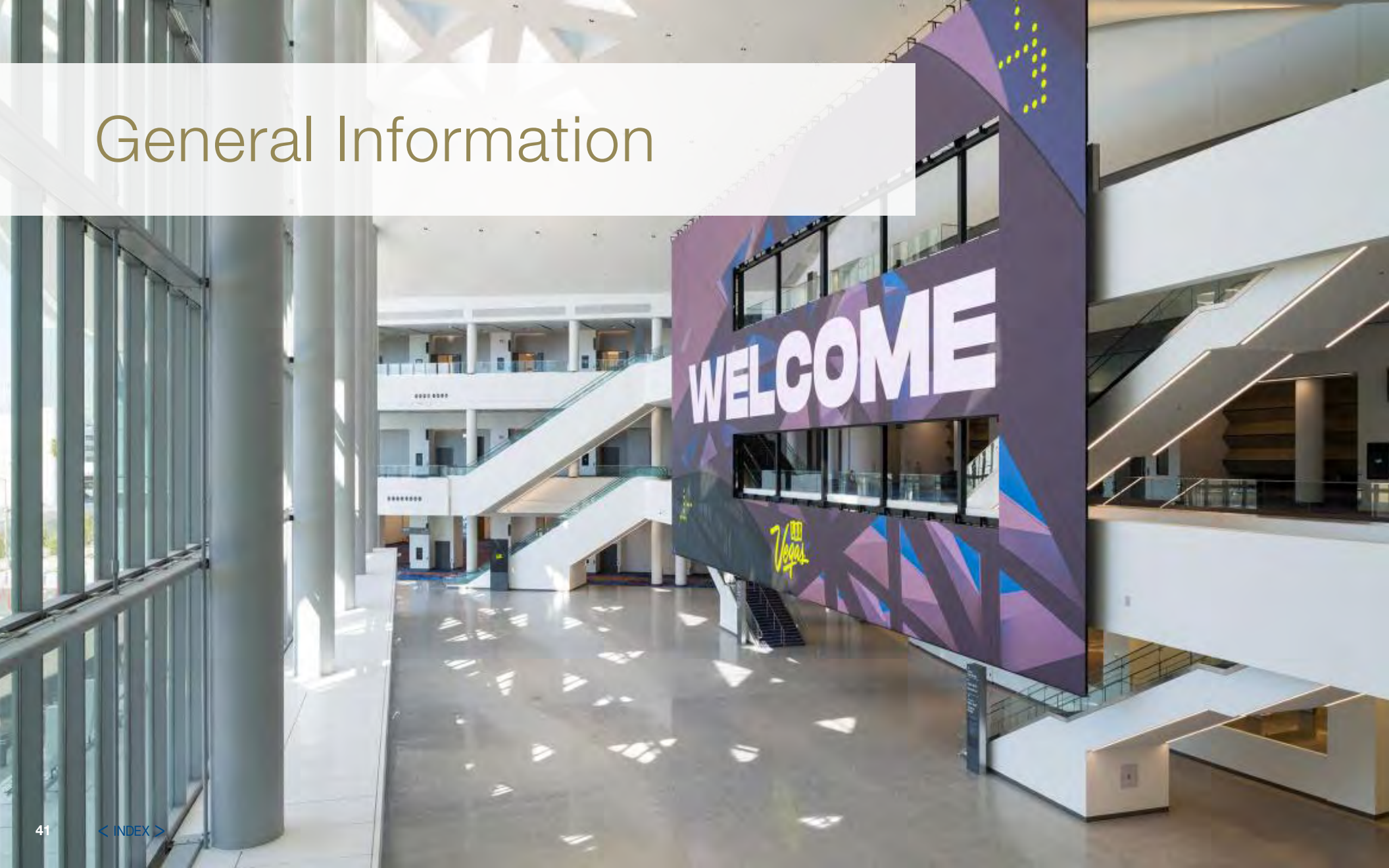
Chardonnay	Bottle
Canyon Road, *California*	$29
Bonterra, *Mendocino, California*	$54
Pinot Grigio	
Ecco Domani, *Delle Venezie, Italy*	$36
Placido, *Italy*	$37
Sauvignon Blanc	
Fetzer Echo Ridge, *California*	$29
Whitehaven Marlborough, *New Zealand*	$48
Bonterra, *Mendocino, California*	$54
Riesling	
Pacific Rim (Dry Organic), *Columbia Valley*	$40
Sparkling Wine · Champagne	
Wycliff Brut, *California*	$28
Maschio Prosecco, *Veneto, Italy*	$43
LaMarca Prosécco, *Treviso, Italy*	$48
Chandon Brut Classic, *Carneros, Napa*	$84

Cabernet Sauvignon	Bottle
Dark Horse, *California*	$28
Beringer Main & Vine, *California*	$29
Fetzer Valley Oaks, *California*	$29
Merlot	
Walnut Crest Select, *Chile*	$29
Columbia Winery, *Washington*	$32
Bonterra, *Mendocino, California*	$45
Pinot Noir	
Fetzer, *Chile*	$29
Rainstorm, *Willamette Valley*, *Oregon*	$55
Lyric By Etude, *California*	$90
Malbec	
Trivento Reserve, *Mendoza, Argentina*	$52
Zinfandel	
Fetzer Valley Oaks, *California*	$29
1000 Stories Bourbon Barrel Aged, *California*	$50
Bonterra, *Mendocino, California*	$58

Wines are subject to change based upon availability.

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

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. From first course to last, we are committed to providing Craveable Experiences with Raveable Results.

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 contract. 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). 19% of the total amount of this Service Charge is a "House" or "Administrative Charge" which is used to defray the cost of set up, break down, service and other house expenses. 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.

General Information

POLICIES AND PROCEDURES continued

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 thirty (30) days prior to the event in order to be relieved of its obligation to pay state and local sales taxes.

PAYMENT POLICY

100% payment is due in advance. A 90% deposit and signed food and beverage contract is due 30 days prior to your event or upon receipt of the preliminary invoice. The remaining balance will be due five (5) business days prior to the start of your 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 25% 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 event. The remaining balance of payment is required 72 business hours prior to the event by either Cashier's Check or Credit Card. Any additional charges incurred during the function will be due upon completion of the event.

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, Sails Pavilion or Outdoor Terraces, the following fees will apply:

- Breakfast, lunch, receptions and dinners: $6.00+ per person, per meal period.
- Refreshment or coffee breaks: $3.00++ 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. 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/fixed outlets, a minimum guarantee in sales is required per cart/outlet or customer will be responsible for the difference in sales per cart/outlet.

General Information

POLICIES AND PROCEDURES continued

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 fee's apply. A $35.00 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 $50.00 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 $1.50+ 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 $1.50+ 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 $1.50+ 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.

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 plated meal services only.

General Information

POLICIES AND PROCEDURES continued

- 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, Bus Person, or Attendant:**
  $120.00 (4-hr minimum) $30.00 – per additional hour
- **Culinary Attendant or Bartender:**
  $180.00 (4-hr minimum) $45.00 – per additional hour
- **Booth/Meeting Room Manager:**
  $600.00 – per 8 hours $75.00 – per additional hour
- **Personal Chef**: $600.00 – per 8 hours

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 $650.00(++) per bar per four hours is required.

For retail bars and ticketed/retail bars, a guaranteed minimum sales threshold of $950.00(+) per bar per four hours is required.

For ticketed bars, a guaranteed minimum sales threshold of $650.00(++) 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.

Las Vegas destination pictures credit of the Las Vegas Convention and Visitors Authority News Bureau.

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