

CATERING MENU

July 1, 2023 – June 30, 2024



LAS
Vegas[®]

FOOD AND BEVERAGE



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!

Deanna Hrycak Banks



Deanna Hrycak Banks

General Manager of F&B Las Vegas Convention Center
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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@sodexo.com

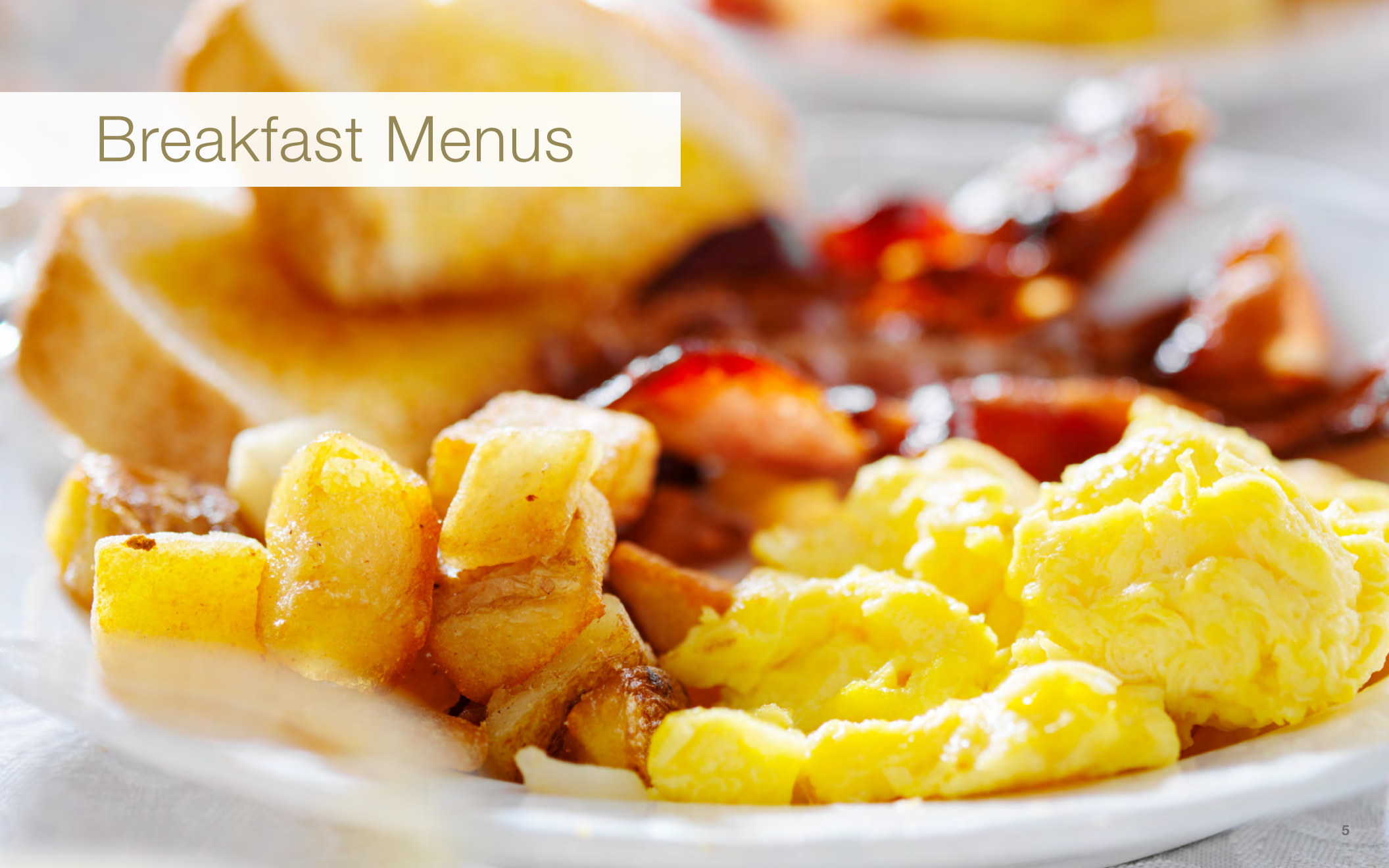
Online orders can be placed at:
lvcvaexpresscatering.ezplanit.com

Gluten-free Items (GF)

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



Breakfast Menus



Breakfast

CONTINENTAL BREAKFAST

Prices listed are per guest. Minimum of 24 guests.
Served with freshly brewed regular coffee.

Las Vegas Valley	24
· Assorted bottled fruit juices (GF)	
· Locally baked breakfast pastries and muffins	
Sunrise Mountain Premium	32
· Assorted bottled fruit juices (GF)	
· Locally baked breakfast pastries and muffins	
· Desert Valley sliced fruit and berries (GF)	

LAS VEGAS VALLEY CONTINENTAL ENHANCEMENTS

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

Greek Yogurt Parfait (GF)	9.25	Breakfast Vegetarian Burrito	8.50
Local desert honey, seasonal berries and house granola		Flour tortilla, scrambled eggs, roasted pepper, black beans, pepper jack cheese and potatoes	
Steel-cut Oatmeal (GF)	8.25	Breakfast Burrito	9.50
Assorted dried fruit, golden raisins, brown sugar, desert honey, milk and cinnamon		Flour tortilla, scrambled eggs, roasted pepper, chorizo sharp cheddar cheese and potatoes	
English Muffin Breakfast Sausage Sandwich	8.25	Pretzel Bun Breakfast Sandwich	9.50
Scrambled eggs, maple pork sausage patty and sharp cheddar cheese		Scrambled eggs, turkey sausage patty and fontina cheese	

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



Breakfast

BREAKFAST BUFFETS

Prices listed are per guest. Minimum of 50 guests.
For events under 50 guests, a \$75+ labor fee will apply.
Served with freshly brewed regular coffee.

Las Vegas Morning 38

- 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)
- Locally baked breakfast pastries, muffins and bagels
- Served with butter, preserves and cream cheese (GF)
- Assorted bottled fruit juices (GF)

Daybreak Sunrise 44

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

BREAKFAST BUFFET ENHANCEMENTS

Minimum order of 25 per item.

French Toast Soufflé 8.50

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

Las Vegas Farmer Market Cocotte (GF) 9.25

Artichoke hearts, spinach, mushrooms, local goat cheese, egg custard and side of herbed tomato jam

Old Las Vegas Diner Special 10.50

Fried chicken, buttermilk waffle, spiced caramel, desert honey butter and agave syrup

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



A la Carte & Break Menus



A la Carte

NON-ALCOHOLIC BEVERAGES

All A La Carte beverages accompanied with standard serving condiments.

Freshly Brewed Coffee (2.5 gallons) Serves approximately 24, 12 oz. cups of coffee.	207	Espresso Machine Rental (per day rental) The Italian Gourmet Espresso Kit must be ordered with the espresso machine. One barista included up to six hours per day	800	Tropicana® Bottled Fruit Juices (case of 24) Assorted flavors of orange, cranberry and apple Served with ice on the side.	100
Freshly Brewed Decaffeinated Coffee (2.5 gallons) Serves approximately 24, 12 oz. cups of coffee.	207	Each Additional Hour Requires two dedicated 120 volt, 20amp electrical outlets.	70	Lemonade (2.5 gallons)	110
Keurig® K-Cup Brewer Daily Rental (per day rental)	40	Italian Gourmet Espresso Kit (100 servings) Each kit includes espresso, chocolate syrup, cinnamon, milk and whipped cream Espresso Machine Rental not included.	365	Brewed Iced Tea (2.5 gallons)	110
Keurig® K-Cup Coffee Kit Package Includes 48 K-Cups and one gallon of water Ask your sales manager about flavored coffee, decaf and tea K-cup options.	237			Hot Tazo® Tea (2.5 gallons) Serves approximately 24 cups of hot tea, 24 tea bags included per order.	207
				Assorted Pepsi® Soft Drinks (case of 24) Assortment includes Pepsi, Diet Pepsi, Mountain Dew and Starry, served with ice on the side	96



A la Carte

NON-ALCOHOLIC BEVERAGES continued

WATER

Las Vegas Logo Water (case of 24) 90

Servd with ice on the side.

Cold Water Cooler (per day) 47

Advance order – Requires a dedicated 110 volt 5amp electric outlet, includes only equipment.

Purified Water Jug (5 gallon) 65

Bagged Ice (16 pounds) 32

Does not include vessel

Custom Logo Bottled Water

16.9 oz or 12 oz bottles. 24 bottles per case. Minimum order of 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 (GF)

2.5 gallon container (each) 185

Please select one from the following:
lemon-cucumber, peach-pomegranate, red raspberry-basil, passion fruit-jalapeño, or prickly pear-orange

Infused Iced Tea (GF)

2.5 gallon container (each) 185

Please select one from the following:
lemon-cucumber, peach-pomegranate, red raspberry-basil, passion fruit-jalapeño, or prickly pear-orange

Infused Lemonade (GF)

2.5 gallon container (each) 185

Please select one from the following:
lemon-cucumber, peach-pomegranate, red raspberry-basil, passion fruit-jalapeño, or prickly pear-orange



A la Carte

LAS VEGAS BAKERY

Prices listed are by the dozen.

Assorted Bakery Tulip Muffins	57	Carl's Bakery Donuts	43	Rice Krispy® Treats	52
Assorted Breakfast Scones	57	Freshly Baked Cookies	47	Bavarian Style Pretzels	164
Assorted Croissants	57	Chocolate chip, oatmeal raisin and macadamia white chocolate. Peanut butter available on request		(Minimum order 25) Bavarian pretzel served with mustard and choice of cheese sauce or house beer sauce	
Assorted Low Fat Muffins and Scones	57	Brownies	52	A dedicated server is required. \$240 per server. A pretzel warmer is required. \$130 per day.	
Assorted Bakery Bagels Served with cream cheese	57	Fudge, walnuts and chocolate chip		Note: Toaster available upon request.	
Assorted Danish Pastries	57	Assorted Gourmet Cupcakes	70	Gluten-free pastries available on request.	
Assorted Breakfast Breads	48	French Macaroons	48		



A la Carte

PANTRY

Prices listed are per item.

Seasonal Whole Hand Fruit (GF) (bowl) Serves 12	40
Carved Seasonal Fruit and Berries (GF) (platter) Serves 12	112
Greek Yogurt Parfaits (GF) (each) Local desert honey, seasonal berries and house granola	9.25
Assortment of Greek Yogurts (GF) Serves 12	84
Assortment of Cereals and Milk Serves 12	84
Tortilla Chips and Salsa (bowl) Serves 12	78
Tortilla Chips, Salsa and Guacamole (bowl) Serves 12	110
Kettle Chips and Dip (GF) (bowl) Serves 12 French onion dip	85
Roasted Mixed Nuts (per pound)	50
Traditional Snack Mix (per pound)	32

PACKAGE GOODS

Rold Gold® Pretzels Individual bags (per dozen)	32	Kellogg's® Nutri-Grain® Bars Assorted flavors (per dozen)	53
Planters® Salted Peanuts (GF) Individual bags (per dozen)	32	Full Size Candy Bars (per dozen)	46
Planters® Fruit and Nut Trail Mix (GF) Individual bags (per dozen)	32	Energy & Protein Bars (per dozen)	70
Assorted Bags of Chips Doritos®, Cheetos®, Lays® Original and Barbecue Individual bags (per dozen) Some Gluten-free bags	32	Ice Cream Novelties* (per dozen) Requires a portable freezer and dedicated 110volt 10amp line.	58
Assorted Chex® Snack Mix Traditional and Cheddar Individual bags (per dozen)	48	Premium Ice Cream Novelties* (per dozen) Requires a portable freezer and dedicated 110volt 10amp line. *Ice cream freezer rental fee	100 300
Nature Valley® Granola Bars Assorted flavors (per dozen)	48		



Specialty Displays

BREAK SERVICE

Antique Style Popcorn Machine (per day) 235

*A dedicated server is required.

Size: 67Hx34Wx26D

Power requirements are 110-volt 20amp
dedicated power line.

Table Top Style Popcorn Machine (per day) 235

*A dedicated server is required.

Size: 27Hx20Wx14D

Power requirements are 110-volt 20amp
dedicated power, line table or counter top required.

Popcorn Package (GF) 258

Popcorn kernels, oil and seasoning

Includes serving bags (200 bags)

Must be ordered with a Popcorn Machine Rental.

Cookies for Cookie Station (each case) 295

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.

Portable Cookie Oven (per day) 68

*A dedicated server is required.

Size: 22Hx22Wx18D

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

*A dedicated server is required. \$240 per server.
Minimum 4 hours.



Lunch Menus



Lunch

LUNCH PLATTERS

Assorted bagged kettle chips and condiments accompany all platters.

Only Vegas Platter 293

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 279

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 230

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 240

12 sandwiches cut in half

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

Edamame Veggie Wrap 268

12 wraps cut in half

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



Lunch

A LA CARTE LUNCH SALAD BOWLS

Serves approximately 12 guests.

Four Corners Salad (GF) 86

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 (GF) 82

Baby romaine spears, roasted peppers, crispy parmesan cheese, spiced pumpkin seeds. Served with creamy Caesar dressing and lemon-herb vinaigrette

Backyard Salad (GF) 82

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

Flower Salad (GF) 95

Roasted cauliflower, broccoli and carrot with a chili vinaigrette

American Potato Salad (GF) 96

Red bliss potatoes, whole grain mustard aioli, egg and celery

Ancient Grains Salad 85

Ancient grains, mushrooms, artichokes, tomato gems and balsamic vinaigrette

ADD TO ANY SALAD AS AN ENHANCEMENT:

Herb Grilled Chicken Breast (GF) 32

Carved and enhanced by sea salt and pink pepper



Lunch Buffets



Lunch

LUNCH BUFFETS

Prices listed are per guest. Minimum of 50 guests. For events under 50 guests, a \$160+ labor fee will apply.

Your choice of two salads and 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 45

DELI SALADS

- Mixed greens, tomato gems, cucumbers, and 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 (GF)
- 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.

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 \$160+ labor fee will apply. All lunch buffets include iced tea. Other beverages to be ordered from the A La Carte options.

Mt. Charleston

51

SALADS

Farmers Market Salad (GF)

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

Heirloom Potato Salad (GF)

Assorted heirloom petite potatoes with whole grain creamy mustard dressing

MINI SLIDER SANDWICHES

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

DESSERTS

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

Hacienda Plaza

57

SALADS

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

MAINS

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

DESSERTS

- Tres leches cake
- Spiced flourless cake
- Mini churro

A dedicated server is required for all hot food services.

Gluten-free sandwiches available upon request.



Lunch

LUNCH BUFFETS continued

Prices listed are per guest. Minimum of 50 guests.
For events under 50 guests, a \$160+ labor fee will apply.
All lunch buffets include iced tea.

Summerlin Backyard BBQ 59

SALADS

- 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 (GF)

MAINS

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

DESSERTS

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

Fremont Street 53

SALADS

Fremont Salad (GF)

Romaine spears, roasted peppers, black beans, crispy cheese, spiced pumpkin seeds served with honey Meyer lemon vinaigrette and roasted red pepper ranch dressing

Flower Salad (GF)

Fire roasted cauliflower, broccoli and carrot lime chili vinaigrette

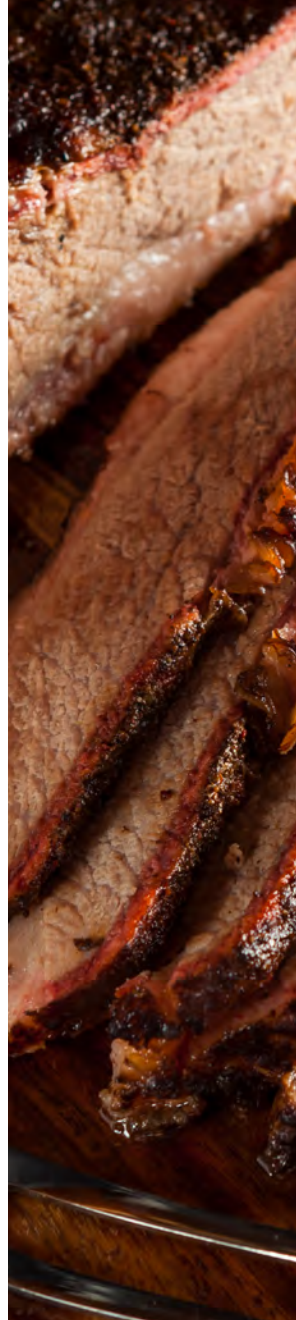
MAINS

- 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 (GF)
- Spanish rice
- Local early spring ratatouille (GF)

DESSERTS

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

A dedicated server is required for all hot food services.



Reception Menus



Reception

RECEPTION DISPLAYS & STATIONS

Imported and Domestic Cheese Board 385

Serves 25 guests

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

Gluten-free crackers and breads available upon request.

Carved Seasonal Fruit and Berries Display (GF) 112

Serves 12 guests

Served with Greek yogurt honey dipping sauce

Local Farmer's Market Vegetable Crudité Display (GF) 200

Serves 25 guests

Served with buttermilk ranch dip

Hummus Trio Display 370

Serves 50 guests

Traditional, white bean and roasted garlic, served with edamame mint, crispy pita chips and flatbreads

Charcuterie Board of Cured Meats and Marinated Vegetables Display 845

Serves 50 guests

A selection of grilled farmer's market vegetables, cured meats, flat breads, crostini and crackers

Nacho Stand* 670

Serves 50 guests

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.



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 14

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***

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 with extra virgin olive oil.

Selections of asparagus, fresh tomato, assortment of mushrooms, garlic and sweet fresh basil

Chicken	18 per person
Shrimp	20 per person
Crabmeat or Lobster	*Market price

*Ask your sales manager for current pricing

***A culinary professional is required. \$300 per station.

Minimum order of 50 guests. A dedicated server is required for all hot food services.



Reception

CULINARY ATTENDED ACTION STATIONS

Prices listed are per guests. Minimum of 50 guests.
For events under 50 guests, a \$75+ labor fee will apply.

Four Corner Slider Station* 23

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* 18

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* 34

A dedicated butler pass server is required and chef attendant. \$240 per server. \$300 per attendant.

Steamed Bao Station

Choice of one:

- Gingered beef short rib
- Dungeness crab salad
- Barbeque pork

Bao buns enhanced by pickled vegetable salad, Sriracha mayo and house plum sauce

Tray Passed

Choice of two:

- Dungeness crab Rangoon with apricot sweet and sour sauce
- Winter curry vegetable dumpling ponzu glaze
- Five-spiced smoked pork belly, forbidden rice cake with slaw of fennel, pineapple and tart cherries drizzled with caramel cappuccino antique
- Five-spiced marinated duck breast, slow roasted and topped on a fresh steamed bun with crisp vegetables and hoisin

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



Reception

CARVED TO ORDER STATIONS

Bone-In Turkey Breast* (GF) 255

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

Slow Roasted Whole Sirloin of Beef* (GF) 430

Serves 25 guests

Chimichurri, garlic herb aioli, whole grain mustard, mayonnaise and Las Vegas bakery cocktail rolls

Herb Crusted Beef Tenderloin* (GF) 610

Serves 25 guests

Horseradish cream, garlic herb aioli, whole grain mustard, mayonnaise and Las Vegas bakery cocktail rolls

Tri Color Pepper Crusted Heirloom Pork* (GF) 415

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* 615

Serves 75 guests

Horseradish cream, garlic herb aioli, whole grain mustard, mayonnaise and Las Vegas bakery cocktail rolls

*A culinary professional is required. \$300 per station.

A dedicated server is required for all hot food services.

Gluten-free rolls available on request.



Reception

DESSERT STATIONS

Prices listed are per guest. Minimum of 50 guests.
For events under 50 guests, a \$75+ labor fee will apply.
Based on an event duration of 90 minutes.
Served with freshly brewed regular coffee.

Ice Cream Social 14

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 of \$350.

Build Your Own Shortcake Station 16

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

Las Vegas Pastry Shop Window 18

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

Four Corner Sweet Street Taco Station* 18

- 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. \$300 per station.



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* 11

By the cocktail

Tito's Vodka

Tanqueray Gin

Bacardi Superior Rum

Camarena Silver Tequila

Crown Royal Whisky

Deluxe Spirits 10

By the cocktail

New Amsterdam Vodka

Bombay Original Gin

Bacardi Rum

Jose Cuervo Gold Tequila

Jack Daniel's Whiskey

Premium Wine 9

By the glass

Los Vascos DBR Lafite Cab. Sauvignon

Chateau Ste. Michelle Chardonnay

Ecco Domani Pinot Grigio

Fetzer Merlot

Deluxe Wine 8

By the glass

Canyon Road Chardonnay

Cavit Pinot Grigio

Frontera Cabernet Sauvignon

Two Vines Merlot

Wines subject to availability.

Imported Beer

By the bottle/can 9.50

By the case 228

American Premium Beer

By the bottle/can 9

By the case 200

Hard Seltzer

By the bottle/can 8

By the case 190

Las Vegas Logo Bottled

Water (each) 3.75

Soda (each) 4

Assorted Pepsi® products

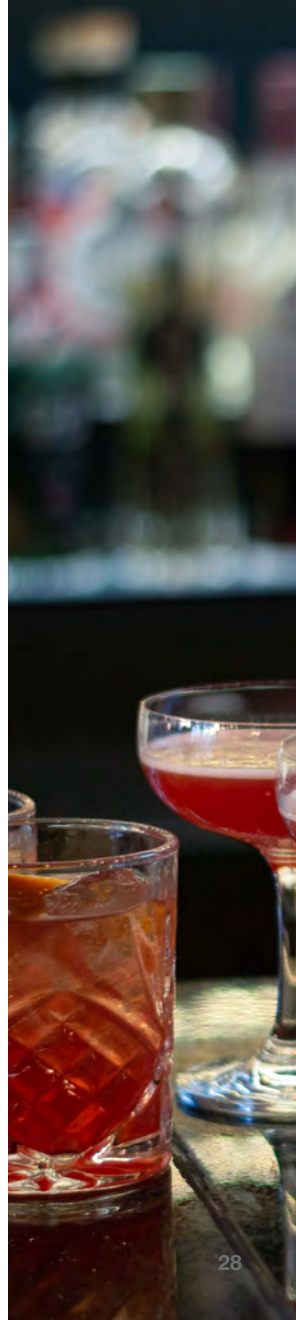
Items listed a la carte pricing are to accompany a bar, not purchased individually.

Professional licensed bartenders are required. A bartender fee of 300+ per bartender will be applied per 4-hour period.

*Additional premium spirits purchased outright by the bottle: Bulleit Bourbon, Dewar's White Label Scotch, Glenfiddich, Hennessy V.S.O.P.

Please select one category of spirits per event.

A guaranteed minimum threshold of \$750++ 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.



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	11
By the cocktail	
Tito's Vodka	
Tanqueray Gin	
Bacardi Superior Rum	
Camarena Silver Tequila	
Crown Royal Whisky	

Deluxe Spirits	10
By the cocktail	
New Amsterdam Vodka	
Bombay Original Gin	
Bacardi Rum	
Jose Cuervo Gold Tequila	
Jack Daniel's Whiskey	

Premium Wine	9
By the glass	
Los Vascos DBR Lafite Cab. Sauvignon	
Chateau Ste. Michelle Chardonnay	
Ecco Domani Pinot Grigio	
Fetzer Merlot	

Deluxe Wine	8
By the glass	
Canyon Road Chardonnay	
Cavit Pinot Grigio	
Frontera Cabernet Sauvignon	
Two Vines Merlot	

Wines subject to availability.

Imported Beer	9.50
By the bottle/can	

American Premium Beer	9
By the bottle/can	

Hard Seltzer	8
By the bottle/can	

Las Vegas Logo Bottled Water (each)	3.75
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Soda (each)	4
Assorted Pepsi® products	

*Additional premium spirits purchased outright by the bottle:
Bulleit Bourbon, Dewar's White Label Scotch, Glenfiddich, Hennessy V.S.O.P.

Please select one category of spirits per event.

A guaranteed minimum threshold of \$1050+ 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.

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

Professional licensed bartenders are required. A bartender fee of \$300+ per bartender will be applied per 4-hour period.

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



General Information



General Information

POLICIES AND PROCEDURES

PLEASE TAKE THE TIME TO FAMILIARIZE YOURSELF WITH OUR POLICIES.

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

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

EXCLUSIVITY

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

FOOD AND BEVERAGE PRICING

A good faith estimate of food and beverage prices will be provided 3 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.

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

PAYMENT POLICY

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

General Information

POLICIES AND PROCEDURES continued

CHINA SERVICE

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

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

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

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

LINEN SERVICE

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

CONCESSION SERVICE

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

DELIVERY

Due to the magnitude of our catering events, all service will be delivered within a window of one hour based upon the requested time of service. If you would like to guarantee delivery times, then a dedicated server is required and applicable labor fees apply. A \$50 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 \$75 delivery charge or trip charge for each food and beverage delivery. Please allow a minimum of two hours for all on-site and unscheduled replenishment requests during the show.

DELAYED OR EXTENDED SERVICE

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

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

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

HOLIDAY SERVICE

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

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

General Information

POLICIES AND PROCEDURES continued

GUARANTEES

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

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

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

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

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

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

SECURITY

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

ALLERGIES

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

LABOR

All labor is scheduled at four hour minimum. After eight hours, the hourly labor rate increases to time and one-half. After twelve hours, the hourly rate increases to double time. Our union service personnel are entitled to two 15 minute and one 30 minute break per eight hour shift.

- **Food Server, Runner, or Attendant:**
\$240 (4-hr minimum) \$60 – per additional hour
- **Culinary Attendant or Bartender:**
\$300 (4-hr minimum) \$75 – per additional hour
- **Booth/Meeting Room Manager:**
\$700 – per 8 hours \$131.25 – per additional hour
- **Personal Chef:** \$700 – 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 \$750++ per bar per four hours is required.

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

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

All bar services lasting more than four hours will incur an increased minimum sales threshold. If the minimum guarantee is not met, you will be charged the difference between the consumption and the minimum guarantee. The requirements and expectations of any customer with regard to the service of alcoholic beverages at the Las Vegas Convention Center and Visitors Authority are as follows:

- As a host of all users of your booth or meeting room, you are responsible for the appropriate and lawful consumption of alcohol by your guests. You must ensure that all guests who consume alcoholic beverages in your booth or meeting room are at least TWENTY-ONE (21) years of age or older. We urge that you check proof of age, such as a driver's license, to be certain. In our operations, we follow a policy requiring proof of age from anyone appearing to be under the age of 30. We recommend you adopt a similar policy for your booth or meeting room.
- All alcoholic beverages must be consumed within the booth or meeting room. NO alcohol can be removed from the Las Vegas Convention Center and Visitors Authority at any time.
- The consumption of alcoholic beverages by intoxicated guests, or guests appearing to be intoxicated, is prohibited.
- All spirits must be served by our catering personnel.







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FOOD AND BEVERAGE