

LAS VEGAS MARKET **AND MORE**



CATERING MENU

January – December 2024

WELCOME!

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

We are thrilled to be your hospitality partner for the Las Vegas Market ANDMORE. 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.

LAS VEGAS MARKET **ANDMORE**

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

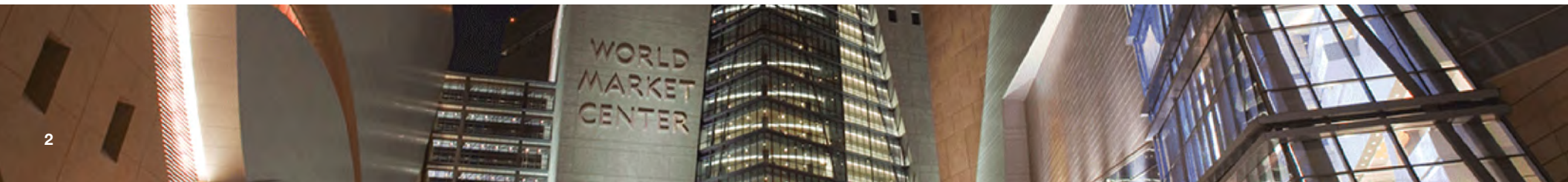
Catering at World Market Center Las Vegas

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Gluten Free Items (GF)

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

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



MENU ITEMS



BREAKFAST

CONTINENTAL BREAKFAST

Prices listed are per guest. Minimum of 20 guests.

Good Morning Las Vegas 24

- Assorted bottled fruit juices (GF)
- Locally baked breakfast pastries and muffins
- Served with butter and preserves (GF)
- Freshly brewed coffee, decaffeinated coffee and hot tea

LV Market Premium 32

- Assorted bottled fruit juices (GF)
- Croissants, fruit danish and seasonal muffins
- Served with butter and preserves (GF)
- Seasonal sliced fruit and berries (GF)
- Freshly brewed coffee, decaffeinated coffee and hot tea

Breakfast Vegetarian Burrito (V) 9

Flour tortilla, scrambled eggs, roasted pepper, black beans, pepper jack cheese and potatoes

Breakfast Burrito 10

Flour tortilla, scrambled eggs, roasted pepper, Spanish chorizo sausage, sharp cheddar cheese and potatoes



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
Served 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) 185
2.5 gallon container (each)

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

Infused Iced Tea (GF) 185
2.5 gallon container (each)

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

Infused Lemonade (GF) 185
2.5 gallon container (each)

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. Gluten free pastries available on request.

Assorted Bakery Tulip Muffins	56	Freshly Baked Cookies	52
Assorted Bakery Bagels	52	Chocolate chip, oatmeal raisin, and macadamia white chocolate. Peanut butter available on request	
Served with cream cheese			
Assorted Danish Pastries	64	Brownies	52
Assorted Breakfast Breads	58	Fudge, walnuts and chocolate chip	
Assorted Breakfast Scones	54	Assorted Gourmet Cupcakes	82
Served with butter and preserves		French Macaroons	47
Assorted Croissants	54	Rice Krispy® Treats	52
Carl's Bakery Donuts	48		

Note: Toaster available upon request.
For temporary booth orders, there will be
additional costs for booth power requirements.

PANTRY

Prices listed are by the dozen.

Seasonal Whole Hand Fruit (GF)	48
Assortment of Greek Yogurts (GF)	84
Assortment of Cereals and Milk	84
Tortilla Chips and Salsa	84
Kettle Chips and Dip	108
Roasted onion and sour cream dip	
Roasted Mixed Nuts (GF) (per pound)	50
Traditional Snack Mix (per pound)	27



LUNCH

SANDWICH PLATTERS

Assorted bagged kettle chips accompany all platters.

Las Vegas Market ANDMORE Platter 295

Serves approximately 10-12 guests

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

Sin City Sliders 240

18 mini sliders

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

Garden Vegetarian Platter (V) 220

Serves approximately 10-12 guests

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

Turkey Croissant Platter 295

Serves approximately 10-12 guests

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



BUFFETS

Prices listed are per guest. Minimum of 50 guests. For events under 50 guests, a \$75+ labor fee will apply. All buffets include iced tea. Other beverages to be ordered from the a la carte options.

Deli Lunch Buffet 46

DELI SALADS

- **Lighter Flare Salad** – Mixed greens, tomato, cucumbers, carrots, buttermilk ranch, balsamic vinaigrette (GF)
- **Italian Cauliflower Salad** – Roasted cauliflower salad, Tuscan kale, red onions, toasted pine nuts, lemon vinaigrette (GF)

SANDWICH PLATTER

- Sliced meats and cheeses to include smoked turkey breast, Virginia ham, roast beef, cheddar, Swiss and jack cheeses
- Served with herbed focaccia, soft rolls, lettuce, tomatoes, onions, mayonnaise and whole grain mustard

DESSERTS

- Whole fruit basket (GF)
- Gourmet cookies
- Decadent brownies

A dedicated server is required for all hot food services.

Gluten free sandwiches available upon request.

Las Vegas ANDMORE Gourmet Deli Lunch Buffet 48

DELI SALADS

- **Lighter Flare Salad** – Mixed greens, tomato, cucumbers, carrots, buttermilk ranch, balsamic vinaigrette (GF)
- **Italian Cauliflower Salad** – Roasted cauliflower salad, Tuscan kale, red onions, toasted pine nuts, lemon vinaigrette (GF)

SANDWICHES

- Roast beef and cheddar on brioche bun
- Turkey and Swiss on artisan French roll
- Ham and provolone on a wheat kaiser roll

TRADITIONAL WRAPS

- Roasted vegetable hummus
- Chicken Caesar

SIDES & DESSERTS

- Whole fruit basket (GF)
- Gourmet cookies
- Chef's selection of cookies



BUFFETS

Prices listed are per guest. Minimum of 50 guests. For events under 50 guests, a \$75+ labor fee will apply. All buffets include iced tea. Other beverages to be ordered from the a la carte options.

West Coast Taco Takeover 60

SALADS

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

TACOS

- Beef barbacoa, chicken adobo, pork carnitas (NF, GF, DF)
- Served with Spanish rice, black beans and tri-colored tortilla chips (VG, GF, NF)
- Includes salsa roja, salsa verde, cilantro onions (VG, GF, NF) and Cotija cheese (V, GF, NF)

DESSERTS

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

ADD-ONS

- Impossible Bulgogi (VG, NF) +5pp
- Vegan chili braised jackfruit (VG, GF, NF) +5pp

A dedicated server is required for all hot food services.

Southwest BBQ Buffet 60

SALADS

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

BARBEQUE

- House smoked brisket (GF, NF, DF)
- Pulled BBQ Pork (GF, NF, DF)

SIDES

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

DESSERTS

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

ADD-ONS

- Pulled BBQ jackfruit (VG, GF, NF) +5pp



BUFFETS

Prices listed are per guest. Minimum of 50 guests. For events under 50 guests, a \$75+ labor fee will apply. All buffets include iced tea. Other beverages to be ordered from the a la carte options.

The Gondola Tour 60

SALADS

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

ENTRÉES

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

SIDES

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

DESSERTS

- Tiramisu and Cannolis (V)

A dedicated server is required for all hot food services.

The Rat Pack 65

SALADS

- **The Wedge** – Iceberg lettuce, heirloom tomato, red onion, crispy bacon, herbed blue cheese dressing (GF, NF)
- **Vegas Caesar** – Romaine, roasted tomato, focaccia croutons, Parmesan cheese, pecorino dressing (V, NF)

ENTRÉES

- **Herb Crusted NY Sirloin** – Burgundy demi (GF, NF, DF)
- **Airline Chicken Marsala** – Marsala mushroom gravy (NF)

SIDES

- Assorted rolls and butter (V, NF)
- Au gratin potatoes (V, GF, NF)
- Gremolata Asparagus (VG, GF, NF)

DESSERTS

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



RECEPTION*

RECEPTION DISPLAYS & STATIONS

Prices listed are per guest. Minimum of 25 guests.
Order in increments of 25. For events under 25 guests,
a \$75+ labor fee will apply.

Local Farmer's Market Vegetable Crudité (GF) 12
Served with buttermilk ranch dip

Hummus Trio 12
Selection of Greek hummus, traditional hummus,
roasted garlic hummus, edamame hummus,
crispy pita chips and flatbreads with extra virgin
olive oil, smoked paprika

*This is just a small selection of reception catering we provide, please feel free to reach out to YOUR CATERING SALES REPRESENTATIVE and we will work with you on creating a custom reception menu that captures your needs.

Artisanal Cheese Board 20
A selection of California cheeses garnished with fresh and dried seasonal fruit, sliced baguette and assorted crackers
Gluten free crackers and breads available upon request.

Charcuterie Board of Cured Meats and Marinated Vegetables 24
A selection of market vegetables, prosciutto, salami, cappicola, mortadella, cured pepperoni, flat breads, crostini and crackers



BEVERAGES



BEVERAGES

HOSTED BAR PACKAGE

Premium Spirits 12

By the cocktail

Tito's Vodka

Tanqueray Gin

Bacardi Superior Rum

Camarena Silver Tequila

Crown Royal Whisky

Deluxe Spirits 11

By the cocktail

New Amsterdam Vodka

Bombay Original Gin

Bacardi Rum

Jose Cuervo Gold Tequila

Jack Daniel's Whiskey

Premium Wine By the glass 9

Los Vascos DBR Lafite Cab. Sauvignon

Chateau Ste. Michelle Chardonnay

Ecco Domani Pinot Grigio

Fetzer Merlot

Deluxe Wine By the glass 8

Canyon Road Chardonnay

Cavit Pinot Grigio

Frontera Cabernet Sauvignon

Two Vines Merlot

Wines subject to availability.

Imported Beer

By the 16 oz bottle/can 12

By the case 285

American Premium Beer

By the 16 oz bottle/can 11

By the case 264

Hard Seltzer

By the bottle/can 8

By the case 190

The Expo Bottled Water (16 oz, each) 3.75

Soda (12 oz can, each) 4

Assorted Pepsi® products

A guaranteed minimum threshold of \$650++ 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. Clients 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.

Professional licensed bartenders are required.

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

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

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



BEVERAGES

RETAIL BAR SERVICE

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

Premium Spirits 12

By the cocktail

Tito's Vodka

Tanqueray Gin

Bacardi Superior Rum

Camarena Silver Tequila

Crown Royal Whisky

Deluxe Spirits 11

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, California

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 16 oz bottle/can 12

By the case 285

American Premium Beer

By the 16 oz bottle/can 11

By the case 264

Hard Seltzer By the bottle/can 8

The Expo Bottled Water (16 oz, each) 3.75

Soda (12 oz can, 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 \$180+ 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.

Please select one category of spirits per event.

A guaranteed minimum threshold of \$950+ 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.



GENERAL INFORMATION

POLICIES AND PROCEDURES

PLEASE TAKE THE TIME TO FAMILIARIZE YOURSELF WITH OUR POLICIES.

As the Las Vegas Market preferred caterer, we are renowned for our 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.

FOOD AND BEVERAGE PRICING

A good faith estimate of food and beverage prices will be provided 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 sales 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 20% 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 20% is added to your bill for this catered event/function (or comparable service). 20% 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. 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.

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.

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.

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. Please allow a minimum of 90 minutes for all on-site and unscheduled replenishment requests during the Market.

CHINA SERVICE

In all showrooms including Worldview and World Forum venue space, china service will automatically be used for all plated meal services. China service is available upon request but will automatically come with disposable unless it's a plated meal.

If china is preferred for food and beverage events located in the Exhibit Halls, Sky View Terrace, 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.

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.

GUARANTEES

The customer shall notify us, no less than 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 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.

GENERAL INFORMATION

POLICIES AND PROCEDURES continued

SECURITY

At the discretion of the World Market Center Las Vegas, 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 Operations Services – opsservices@imcenters.com 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.

ALCOHOL

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 4 hours is required.

For cash bars and ticketed/cash bars, a guaranteed minimum sales threshold of \$950 (+) per bar per 4 hours is required.

For ticketed bars not offering cash sales, a guaranteed minimum sales threshold of \$650 (++) per bar per 4 hours is required.

All bar services lasting more than 4 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 catering customer with regard to the service of alcoholic beverages at the World Market Center Las Vegas are as follows:

- As a host of all users of your showroom, 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 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 showroom.
- All alcoholic beverages must be consumed within your showroom. NO alcohol provided by us can be removed from the World Market Center Las Vegas at any time.
- The consumption of alcoholic beverages by intoxicated guests, or guests appearing to be intoxicated, is prohibited.
- All spirits ordered through us must be served by our personnel.

LABOR

All labor is scheduled at a 4-hour minimum. After 8 hours, the hourly labor rate increases to time and ½. After 12 hours, the hourly rate increases to double time. Our union service personnel are entitled to two 15 minute and one 30 minute break per 8-hour shift.

- **Food Server, Runner, or Attendant:**
\$180 (4-hr minimum) \$45 – per additional hour
- **Culinary Attendant or Bartender:**
\$200 (4-hr minimum) \$50 – per additional hour
- **Booth/Meeting Room Manager:**
\$600 – per 8 hours
- **Personal Chef:** \$600 – per 8 hours



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