



CALVIN L. RAMPTON
SALT PALACE
CONVENTION CENTER
A SALT LAKE COUNTY FACILITY

Exhibitor Catering Menu

Vegetarian



Vegan



Gluten Free



**All exhibitor orders are due 30 days prior to the event
Accommodations can be made after this date and are subject to
product availability.**

Sodexo Live is the exclusive food and beverage provider of Salt Palace Convention Center



Welcome to Utah!

Sodexo Live! is a leading global event hospitality company and we are thrilled to your exclusive hospitality partner at the Calvin L. Rampton Salt Palace Convention Center.

Our Style is collaborative and our Salt Lake City team is delighted to work with you to ensure your experience here in the Salt Lake City area 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 a truly welcoming experience. 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.

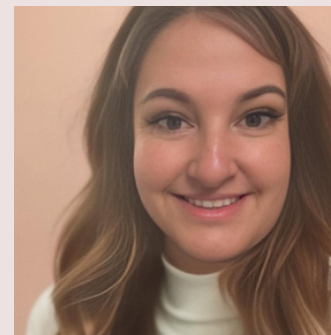


Whatever your needs, whether hosting attendee receptions, supplying convenient meals for your booth staff, or creating custom menus for unique occasions, we are dedicated to helping you achieve extraordinary results.

Here's to your successful event!

Casey Miller

Casey Miller/ Director of Operations, Sodexo Live!
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GENERAL INFORMATION

Exclusivity

Sodexo Live holds the exclusive rights to any and all food, beverage and wait staff service offered at the Salt Palace Convention Center. No outside services are permitted without the written consent of Sodexo Live. In special cases, to be determined by Sodexo Live, a buy-out arrangement

Food and Non-Alcoholic Beverage Sampling

All food and non-alcoholic beverage samples brought on premises of the Salt Palace Convention Center must have written approval prior to the event and adhere to the following guidelines:

- Food and non-alcoholic beverage samples are limited to 2 ounce portions for food and 4 ounce portions for beverages
- A written authorization request that details the product and portion size to be sampled, must be submitted a minimum of thirty (30) days prior to the event to Sodexo.
- Show management and applicant are responsible for securing all applicable City and State permits for the distribution of sampling items including applicable Salt Lake County Health Permits.
- Food and beverage items used as traffic promoters (i.e. coffee, popcorn, sodas, bar service, ice, etc.) must be purchased from Sodexo Live.

Alcoholic Beverage Guidelines

Sodexo Live is the sole holder of liquor licenses for the Salt Palace Convention Center. We retain the exclusive right and responsibility to provide and dispense any alcohol served at the facility. We reserve the right to request photo identification from any guest in attendance and to refuse services to attendees who do not have the proper identification or appear to be intoxicated, as required by the Utah Department of Alcohol and Beverage Services.

Guarantees

The customer shall notify Sodexo Live, no less than five (5) business days (excluding holidays and weekends) prior to the event, with the minimum number of persons the customer guarantees will attend the event (the “guaranteed attendance”). Sodexo Live will prepare for and provide services to the persons attending the event on the basis of the estimated attendance specified on the BEO’s.

Booth Catering Expectations

- Customer is responsible for all power needs.
- Tables are not provided for exhibit floor services and must be ordered through the decorator.
- A \$30 delivery fee is assessed per trip

BREAKFAST

All items have a 12 piece minimum

English Muffin Breakfast Sandwich (each) \$7.50

Egg and cheese with choice of ham, bacon or pork sausage

Flaky Croissant Sandwich (each) \$7.75

Egg and cheese with choice of ham, bacon or pork sausage

Breakfast Burrito (each) \$9.75

Scrambled eggs, chorizo, potatoes, cheddar jack cheese, flame roasted peppers and onions

BREAKFAST BOXES

Quiche Box (each) \$24

Vegetarian quiche, sliced fresh fruit, bagel, p.c. cream cheese and p.c. fruit jam

Continental Box (each) \$21

Danish, sliced fresh fruit, hard boiled egg, fruit and yogurt parfait

Gluten Free Breakfast Box (each) \$22

Sliced fresh fruit, hard boiled egg, fruit and yogurt parfait, cubed local cheeses

Vegan Breakfast Box (each) \$21

Chia and coconut fruit parfait, sliced fresh fruit, bagel with p.c. fruit jam

BREAKFAST ADDITIONS

All items have a 12 piece minimum unless otherwise noted

Assorted Muffins (dozen) \$48

Blueberry, Chocolate Chip, and Banana Nut

Assorted Danishes (dozen) \$50

Cream Cheese, Blueberry, Cherry and Apple

Assorted Scones (dozen) \$55

Traditional, Orange, and Cinnamon served with Honey Butter

Local Donuts (dozen) \$50

Assorted Donuts from Banbury Cross Donuts

Fresh Seasonal Fruit (each) \$8

Individual cups of fresh cut fruit

Whole Fresh Fruit (each) \$3

Yoplait Yogurts (each) \$5

Superfood Yogurt Parfait (each) \$7

Gluten-free Muesli, house-made flax seed granola, chia seed, Greek yogurt, and fresh berries



BOXED LUNCH

For orders of 12 or less there is a 2 selection maximum. For orders of 13 or more there is a 3 selection maximum. All boxed lunches are served with a bag of chips and cookie. Gluten free boxed lunches are available for an additional fee of \$5.00 per box

Turkey and Swiss Wrap (each) \$24

Turkey and swiss wrap with pesto aioli

Roast Beef and Cheddar Wrap (each) \$24

Roast Beef and cheddar wrap with horseradish aioli

Ham and Swiss Wrap (each) \$24

Ham and swiss wrap with dijonnaise

Chicken Caesar Salad Wrap (each) \$24

Chopped Romaine, marinated cherry tomatoes, shaved parmesan, grilled chicken breast and creamy Caesar dressing

California Turkey Wrap (each) \$24

Turkey breast, smoked bacon, sliced cucumber, pickled red onion, arugula, and honey chipotle aioli

Vegan Roasted Vegetable Wrap (each) \$24

Roasted Vegetable wrap with house-made vegan aioli

POWER BOWLS

For orders of 12 or less there is a 2 selection maximum. For orders of 13 or more there is a 3 selection maximum.

Mediterranean Bowl (each) \$26

Baby Spinach, quinoa, garbanzo beans, pickled red onions, chopped tomatoes, diced cucumbers, sliced olives, feta cheese, and Mediterranean dressing

Beef Taco Bowl (each) \$28

Chopped Romaine lettuce, taco beef, black beans, cheddar cheese, black olives, green onions, roasted corn, salsa, and cilantro lime dressing. Topped with crispy tortilla strips.

Chicken Caesar Salad (each) \$23

Crisp Romaine lettuce, grilled chicken breast, marinated cherry tomatoes, parmesan cheese, and creamy Caesar dressing

Seared Salmon Bowl (each) \$28

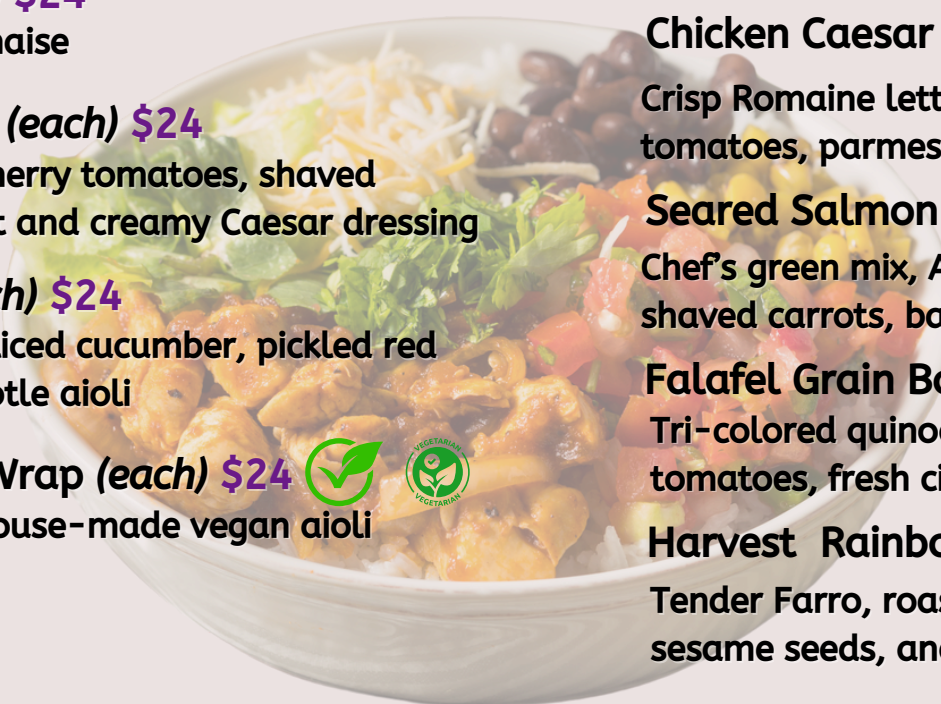
Chef's green mix, Atlantic salmon, chickpeas, pickled onions, shaved carrots, baby tomatoes, and Citrus Vinaigrette

Falafel Grain Bowl (each) \$26

Tri-colored quinoa, chickpea falafel, diced cucumbers, grape tomatoes, fresh cilantro, and citrus tahini dressing


Harvest Rainbow Vegetable Bowl (each) \$26

Tender Farro, roasted butternut squash, red cabbage, arugula, sesame seeds, and chili mojo sauce



HOT LUNCHES

For orders of 12 or less there is a 2 selection maximum. For orders of 13 or more there is a 3 selection maximum.

Orange Chicken Rice Bowl (each) \$26 

Seasonal stir-fried vegetables with chicken, orange sauce, with white rice

Schezwan Beef Rice Bowl (each) \$27






Seasonal stir-fried vegetables with beef, Schezwan sauce, and white rice

Teriyaki Tofu Rice Bowl (each) \$24  

Seasonal stir-fried vegetables with tofu, Teriyaki Sauce, and white rice

Fajita Rice Bowl

Cilantro lime rice, black beans, grilled pepper, grilled onions, fresh made salsa, p.c. sour cream, p.c. queso fresco

- **Tinga Chicken (each) \$24** 
- **Carne Asada Beef (each) \$25** 
- **Beefless Beef (each) \$24**   

SNACKS



All items have a 12 piece minimum unless otherwise noted

Fresh Baked Cookies (dozen) \$38 

Chocolate Chip, Oatmeal Raisin, and Sugar

Brownies and Blondies (dozen) \$45 

Gluten Free Brownies (dozen) \$170  

Chocolate Dipped Strawberries (dozen) \$50  



Full-Size Candy Bars (each) \$4  

Individual Bags of Chips (each) \$3.50   

Individual Bags of Pretzels (each) \$3.50  

Chips and Salsa (per person) \$4.50   

Chips and Guacamole (per person) \$5.50   

Jumbo Soft Pretzels (dozen) \$50  

Jumbo soft pretzels served with mustard and cheese dip

Ice Cream Novelties (each) \$6  

Assorted Dessert Shooters (each) \$7.50  

Chocolate Mousse, Passion Fruit Cheesecake with Pistachio crumble, and Strawberry Cream

BEVERAGES

All hot beverages have a 3 gallon minimum



Millcreek Roasters Coffee (gal) \$82.50

Millcreek Roasters Decaffeinated Coffee (gal) \$82.50

House Regular Coffee (gallon) \$62.50

House Decaffeinated Coffee (gallon) \$62.50

Hot Tea (gallon) \$62.50

Hot Chocolate (gallon) \$62.50

Iced Tea (gallon) \$42

- 2 gallon minimum

Orange Juice (gallon) \$52.50

- 2 gallon minimum
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Water Cooler Tower (5 gallons/200 cups) \$95

- 110-volt power source required
- Additional 5 Gallons and Cup Replacements, \$35

INDIVIDUAL BOTTLED BEVERAGES

All individually bottled beverages have a 24 piece minimum

Individual bottled fruit juices (each) \$4.50

Dasani Canned Waters (each) \$4

Canned Coke Products (each) \$4

- Coke, Diet Coke, Coke Zero, Dr. Pepper, Sprite

Perrier Sparkling Mineral Water (each) \$4.50

Monster Energy Drink (each) \$6

Keurig Machine Coffee Kit \$150

- 26 K-Cups (16 regular, 5 decaf, 5 green tea)
- Disposable coffee cups, 2 gallons of water, creamers, assorted sugar packets, stir sticks and paper napkins
- 110-volt power required
- Additional K-Cups are \$3 each

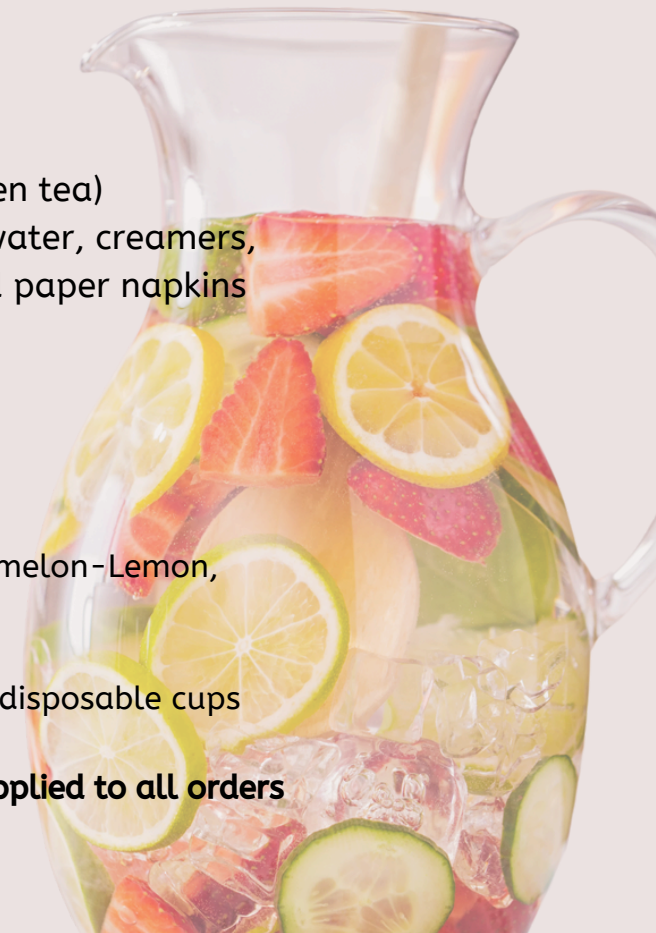
Hydration Station (gallon) \$33

Flavor options include:

- Strawberry-Mint, Cucumber-Lime, Watermelon-Lemon, Blueberry-Ginger, and Raspberry Basil

2 Gallon minimum order per flavor, includes disposable cups

23% Service Fee and 8.75% tax will be applied to all orders



HOT HORS D'OEUVRES

All items have a 25 piece minimum

Hot hors d'oeuvres \$8 per piece


Spanakopita 

Lemongrass Chicken Dumpling with Soy Dipping Sauce

Spicy Chicken Quesadilla with Cilantro Crema

Coconut Shrimp with Sweet Chili Lime Dip


Petit Beef Chimichurri Skewer 

Spiced Lamb Lollipop 


Crispy Pork Belly Slider

Meatball and Tomato Lollipop

Short Rib Arancini Ball

Vegan Arancini Mushroom Ball   

Mini Beef Wellington

Bacon Wrapped Fig with Goat Cheese 



COLD HORS D'OEUVRES

All items have a 25 piece minimum

Cold hors d'oeuvres \$7 per piece

Braised Leek and Onion Goat Cheese Tartlet 

Signature Deviled Eggs with Tarragon  

Curry Chicken Salad Toast with Apple Chutney

Wagyu Beef Tartare Crostini with Mustard Aioli

Prosciutto and Melon Canapé with Mascarpone Dijon 

Spicy Tuna Tartare Wakame Salad on Wonton Crisp

Shrimp Crostini with Red Pepper Aioli

Orange Lump Crab Salad and Avocado Savory Tart

Shrimp Cocktail Shooter with Horseradish Cocktail Sauce 


Mini Bite Classic Lobster Roll

Mozzarella, Marinated Tomato and Basil Skewer  

Goat Cheese and Preserves Crostini

Hummus and Pita Bread Shooter  

Crispy Pita topped with Salmon Dip

Roasted Tomato Bruschetta  

UTAH SPECIALTIES

Utah Gourmet Dip Station (per person) \$13

Local smoked Trout Dip, Buffalo Chicken Dip, Creamy Beehive Jalapeño Queso Dip, with Fresh Tortilla Chips, Pita, Crostini, Grilled Flat Breads, Lavish, Grissini and Crackers

Utah Cheesy Bar Station (per person) \$21

Gourmet Local Beehive Mac and Cheese - *Elbow Macaroni, Creamy Apple Walnut Smoked Beehive Cheese*
Utah Potato Casserole - *Shredded Potatoes Au Gratin topped with Crunchy Corn Flakes*
Mini Bavarian Pretzels - *Served with Utah Beer Cheese*

Utah Slider Bar (per person) \$23

Local Beehive Cheese Grilled Cheese Slider
Bison Slider with Jalapeño Jack Cheese, Lettuce, Tomato, Onion and Utah Fry Sauce.
Angus Beef and Pastrami Slider with Smoked Cheddar Cheese, Heirloom Tomato, Pickle and Utah Fry Sauce.

Wastach Chili Bar (per person) \$17

Wasatch Mountain Chili
Shredded Cheddar Cheese, Sour Cream, Chopped Bacon, Chives
Sweet Corn Bread
Local Whipped Honey Butter

Utah Hand Pie Sampler (each - 50 piece min) \$7

Brigham City Peach, Hill Top Cherry, Paradise Apple, and Bear Lake Raspberry

Utah Traveler Appetizers (each - 50 piece min) \$8

Rocky Mountain Lamb Lollipop with Green Chili Peppercorn Mint Demi
Peach & Goat Cheese Crostini with Honey Drizzle
Mini Beef Empanada with Utah Fry Sauce
Smoked Utah Trout Lavish Crisp with Dill Lemon Cream
Local Sweet Corn and Tomato Salad

Utah Scone Station (per person) \$12

House-Made Fried Scones Accompanied with Whipped Local Honey Butter, Cinnamon Butter, Powdered Sugar and a Selection of Local Fruit Preserves
**Requires Chef Attendant, \$250*

Utah's Sugar Shooters (each - 50 piece min) \$7

Jell-O Belt Shooters - Lime Green, Cherry Red, and Berry Blue topped with Whipped Topping
Bear Lake Chocolate Raspberry Shooter - Layers of Chocolate Mousse and Raspberry Compote
Marbled Moose Tracks Shooter - Vanilla Custard, Peanut Butter Cups, and Fudge
Red Rock Red Velvet and Cream Cheese Shooter - Red Velvet Cake and Rich Cream Cheese Topping
Brigham City Peach Cobbler Shooter - Brigham City Peaches and House Made Cobbler Crumble
Beehive Whipped Honey Shooter - Vanilla Pound Cake with Whipped Creamed Honey and Seasonal Berries

RECEPTION PLATTERS

All platters serve 25 people

Grazing Platter **\$300**

Celery, carrot sticks, marinated cherry tomatoes, and bell peppers. Cured meats and local Beehive cheeses. Assorted nuts, stuffed olives, lemon hummus, and assorted crackers

Farm Fresh Crudité **\$250**

Tomatoes, cucumbers, broccoli, cauliflower, bell peppers, celery, carrots, pink peppercorn ranch and red pepper hummus

Local Artisanal Cheese and Charcuterie **\$275**

A selection of whole cheeses and sliced meats, dried fruits, organic Beehive honeycomb, marmalades, artisan flatbreads, and rosemary olive oil crisps

Fresh Fruit and Berry Display **\$250**

Sliced melon, pineapple, strawberries, yogurt fruit dip

- *Seasonal offerings may vary*



BOOTH ATTRACTORS

Freshly Popped Popcorn Station (each) \$400

2 hour service. Serves 200 people.

Includes popcorn machine rental (110-volt power required)

Requires an attendant, \$150. Booth Setup, \$150

Ice Cream Brownie Sundae Bar \$150

2 hour service. Serves 100 people.

Premium chocolate and vanilla ice cream, chocolate brownies, topped with chocolate or caramel sauce. Classic sundae bar toppings: whipped cream, sprinkles, and Maraschino cherries

Requires an attendant, \$150. Booth Setup, \$150

Confections on a Stick \$175

Serves 100 people.

Plain and chocolate dipped rice crispy treats. Chocolate dipped cheesecake pops topped with sprinkles.

Frozen Beverage Station (6 hours) \$2150

Serves 400 people

Frozen Lemonade and Strawberry Banana Smoothies

110-volt power required

Booth set-up fee, \$150

Requires an attendant, \$250

Churro Bar Service \$175

50 churros

Chocolate and caramel sauce

110-volt, 1000 watt power required. Booth Set-up fee, \$150

***Attendant optional, \$150 for 2 hour service*

Fresh Baked Cookie Service

Chocolate Chip, Sugar Cookies, Oatmeal Raisin

Cookie Service for up to 4 hours \$650

- 200 cookies (1 case/1 flavor)
- Convection cookie oven rental
- *Attendant required, \$150. Booth Set-up Fee \$150*

Cookie Service for up to 8 hours \$950

- 400 cookies (2 case/2 flavor)
- Convection cookie oven rental
- *Attendant required, \$250. Booth Set-up Fee, \$150*

120-volt, 11.25 amps, 1350 watts power required

Ice Cream Novelties \$550

100 ice cream novelties to include Chocolate Dipped Vanilla Ice Cream Cones, and a selection of Creamies.

110-volt power required

Freezer Rental, \$150. Booth Set-up Fee, \$150

***Attendant optional for additional \$150 fee for 2 hour service*

BOOTH ATTRACTORS

Specialty Coffee Bar (each) **\$2750**

4 hour service, each additional hour \$650. Includes 2 baristas. Exhibitor is responsible for power and space requirements.

- Gourmet coffee service includes Lattes, Americanos, Mochas, and Hot Chocolate
- Vanilla, Caramel, Hazelnut, and Mocha flavors
- Whole Milk and 1 Milk Alternative
- Ice, Cups and Lids

Requires Booth Setup, \$100

Utah's Dirty Soda Bar (per drink) **\$5**

2 hour service.

Soda "spiked" with cream and flavored syrups.

Estimated consumption will be determined by the Catering Sales Manager. Actual consumption will be calculated following the event.

Requires an attendant, \$150

Booth Keg Service

2 hour service, 110-volt power required

Domestic Beer (per keg) **\$500**

- Budweiser, Bud Light, Michelob Ultra, Coors, Coors Light

Local and Craft Beer (per keg) **\$600**

- Squatters Brewery: Juicy IPA, Full Suspension Ale
- Wasatch Brewery: Evolution Amber, Hefeweizen
- Uinta Brewing: Cutthroat Pale Ale, Trader IPA, 801 Pilsner, Golden Spike Hefeweizen, Hazy Nosh IPA
- Epic Brewing: Luna Transit IPA, Tropical Tart n Sour IPA, Peach Cream Ale
- Kona Brewery: Big Wave Golden Ale

Requires a bartender, \$250

Requires Keg Rental, \$75

Requires Booth Setup, \$100

BARS

A bartender is required for all bar services. 1 bartender per 125 guests is recommended. The bartender fee is \$250 per bar for up to a 2 hour service, each additional hour is \$56 per hour. Each bar has a \$900 minimum based on a 2 hour service, if the service exceeds 2 hours the minimum will be increased. If the minimum is met, the bartender fees are waived.

Cash Bar Service

Salt Palace Convention Center is a cashless venue. Credit and debit cards only. Customer is responsible for labor costs in addition to meeting bar minimums.

Hosted Bar Service

Estimated consumption will be determined by your Sales Manager. Actual consumption will be calculated following the function.



Domestic Beer (bottle) **\$8**

Michelob Ultra, Bud Light, Budweiser, Coors Light

Import Beer (can) **\$9**

Modelo, Heineken

Local Beer (can) **\$9**

Uinta Brewing 801 Pilsner, Epic Brewing Black Widow Amber, Epic Chasing Ghosts IPA

Hard Seltzer (can) **\$9.50**

Variety of Press Hard Seltzers

House Wine (glass) **\$8**

Sparkling Wine (glass) **\$14**

Deluxe Spirits (drink) **\$9**

Stolichnaya Vodka, Cruzan Rum, Dented Brick Gin, Jim Beam Whiskey, El Jimador Tequila, Red Label

Premium Spirits (drink) **\$10**

Tito's Vodka, Bacardi Rum, Tanqueray Gin, Jack Whiskey, Lunazul Tequila, Red Label

Deluxe Spirits (drink) **\$11**

Kettle One Vodka, Captain Rum, Bombay Gin, Makers Whiskey, Hornitos Tequila, Red Label

Sparkling Water (bottle) **\$4.50**

Assorted Canned Coke Products (can) **\$4**

Canned Water (can) **\$4**

POLICIES AND PROCEDURES

Contracts

In order to execute your event, a signed copy of the Banquet Contract and Banquet Event Orders (BEOs) must be returned to Sodexo Live prior to any services being provided. The signed contract, with its stated terms, constitutes the entire agreement between the client and Sodexo Live. In addition, full payment for all services must be received in advance of your first event.

Order Deadlines

All orders are due 30 days prior to the event. Any order submitted after this time are subject to product, equipment, and staff availability.

Payment Policy

Payment in full is due fourteen (14) business days prior to the start of the event. Any additional charges incurred during the event, (the adjusted remaining balance) is required within 10 days following the receipt of the final invoice. Sodexo Live will begin to accrue 1.5% interest from the date of the invoice if not paid within 30 days. Additionally, any costs of collection and enforcement of the contracted services will be the responsibility of the customer. All deposits are non-refundable should the event be cancelled within a two-week period prior to the scheduled event.

Service Charge and Tax

A 23% service fee will apply to all food and beverage charges. Current state and local sales taxes, 8.75%, apply to all food and beverage charges and are subject to applicable tax laws and regulations.

Supplement Staffing Fees

Unless indicated otherwise, charges for staffing your function are included in our menu prices and based on the following meal service times:

- Breakfast , Lunch and Dinner Services: 2 hours
- Break/A la Carte Services: 1 hour
- Reception Services: 1.5 hours

When additional staffing is needed over and above what is normally provided, the following hourly rates apply. Please noted that a four (4) hour minimum, per staff member, per service period applies:

- Attendant, or additional server fee: \$50.00 per hour
- Culinary Professional Fee: \$65.00 per hour
- Bartender: \$58.00 per hour

Additional fees may apply to orders with guarantees lower than stated minimum requirement of four hours.