

Food, Beverage and Alcohol Sampling Term's:

1. All Food and Beverages dispensed are limited to products manufactured, processed, or distributed by exhibiting firm.
2. Full size products will be permitted if the exhibiting firm is the manufacturer, distributor and/or supplier of the specific product only. For example: If your product is deli turkey meat or beef product you may give out a full size sample in its original package but you will not be permitted to give out a full size sandwich or full size hamburger.
3. All Alcoholic Beverages samples are limited to products manufactured, processed, or distributed by exhibiting firm. Sampling must be consumer education driven. Approval is subject to the following the provisions of Sections 25503.5 and 25503.55 of the California Code:

Beer:

- 1) Aramark TIPS certified bartender is required to pour samples
- 2) Portion may not exceed 2oz per pour and no more than 8oz per person per day
- 3) Limited to one hour of sampling per day
- 4) Product must be part of Aramark's inventory. Aramark will purchase product via a licensed distributor. Exhibiting firm is responsible for all cost associated with the purchase of the product

Wine and Distilled Spirits:

- 1) Aramark TIPS certified bartender is required to supervise sampling. Manufacturer or wholesaler may pour samples
- 2) Wine sampling may not exceed 1oz per pour no more than 3 tastings per person per day
- 3) Spirits sampling may not exceed 1/4oz per pour no more than 3 tastings per person per day
- 4) Product must be shipped to the of Aramark warehouse. Exhibiting firm is responsible for all return shipping arrangements for remaining product

Beer, Wine and Distilled Spirits Corkage fees:

- Wine 750ml: \$15.00++ per bottle
 - Beer 12oz: \$2.50++ per bottle
 - Beer Keg: \$162.50++ per keg
 - Liquor 750ml: \$100.00++per bottle
 - Liquor 1 Liter: \$125.00++ per bottle
4. Catering Services at the Anaheim Convention Center follow all appropriate HACCP steps when handling and storing product.
 5. Exhibiting firm must provide Catering Services no later than three business days before the first day of the event with a certificate of liability with coverage of \$2,000,000 combined single limit Bodily Injury and Property Damage Liability. ARAMARK Sports and Entertainment Services, LLC, the City of Anaheim, its officer and employees, the Community Center Authority and the Anaheim Union High School District must be named as additional insured
 6. Exhibiting firms are not authorized to sell any food or beverage items

Kitchen Prep Guidelines:

1. Catering Services can provide Kitchen preparation services to assist exhibiting firm's food and beverage sampling needs. Kitchen preparation needs must be submitted in writing to the Catering Services Sales Office at least 21 days prior to event start. All kitchen preparation requests received less than 21 days prior to the start of the show will incur a 15% late processing fee.
2. The following Guidelines must be followed when submitting kitchen preparation recipes for food and beverage sampling. Complete recipe list submitted in writing to Catering Services Sales Office. Your recipe notes must include:
 - a. Complete recipe and preparation instructions, calculated into institutional sizes.
 - b. Quantity of product to be prepared by Catering Services
 - c. Provide a list/quantity of all products from recipe that your exhibiting firm will be providing. *(Catering Services must provide all food and beverage items within recipe or used for sampling that are not manufactured, processed, or distributed by exhibiting firm.)*
 - d. Provide a list/quantity of all Catering Services provided items.
 - e. What time(s) and quantities would you like the kitchen prepared product sent to your booth? *(a \$25.00+ deliver fee will apply for each delivery)*
 - f. A description of any special instructions that may be needed. (i.e., how should your product be served/displayed, portioned, etc)
 - g. A list of all miscellaneous serving supplies you will need Catering Services to provide for you. (i.e., utensils, chafers, bowls, plates, etc. See Booth Supplies/Rental Equipment for pricing). *Please note that Catering Services does not supply complimentary utensils, etc needed for booth sampling.*



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| Ice 10lb Bag | \$10.00++ |
| Ice 25lb Bag | \$25.00++ |
| Water Cooler Rental | \$50.00+ |
| Sparkletts 5 gal water | \$75.00++ |
| Hand Washing Kit | \$30.00+ |
| Hair Nets | \$1.50+ |
| Latex Gloves (100) | \$12.00+ |
| Bamboo Frilled Picks, 3" (750) | \$7.50+ |
| Cocktail Napkins (300) | \$15.00+ |

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| Disposable PET Serving Tray 10" | \$8.50+ |
| Disposable PET Serving Tray 16" | \$9.50+ |
| Disposable PET Serving Tong | \$10.00+ |
| Disposable PET Serving Spoon | \$7.00+ |
| Disposable PET Serving Bowl 48oz | \$8.50+ |

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| Heat Lamp | \$50.00+ per day |
| Chafer with Two Sterno | \$35.00+ per day |
| Additional set (2) of Sterno | \$6.00+ each pair |
| Sheet Pan | \$5.00+ per day |
| Half Pan 2" Deep | \$10.00+ per day |
| Full Pan 2" Deep | \$12.00+ per day |
| Hotel Pan, 2", Disposable | \$6.00 + each |
| Cutting Board | \$15.00+ per day |
| Bus Tub | \$10.00+ per day |
| Lexan Tub | \$15.00+ per day |

Biodegradable Potato Starch
Knives, Spoons, Forks (750) \$45.00+

EcoTensil Tasting Spoon kit
with caddy & 280 mini EcoTasters \$40.00

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| Sugar Cane Fiber Biodegradable Plates 6" (125) | \$20.00+ |
| Sugar Cane Fiber Biodegradable Portion Cup, 2oz (250) | \$12.00+ |
| Sugar Cane Fiber Biodegradable Portion Cup, 4oz (250) | \$14.00+ |
| Sugar Cane Fiber Biodegradable Portion Cup, 7oz (550) | \$10.00+ |



