



booth
CATERING
menu

ANAHEIM CONVENTION CENTER



TAKE A BREAK

Breaks increase productivity and creativity. Working for long stretches without breaks leads to stress and exhaustion. Taking breaks refreshes the mind, replenishes your mental resources, and helps you become more creative.

REFRESHERS

MORNING

ARTISAN BAKERY SELECTION

SCONES

MUFFINS

FRUIT AND CHEESE DANISH

\$60 per doz

SLICED BREAKFAST BREADS \$48 per doz

Banana nut, marble, lemon poppy, zucchini

COFFEE CAKE \$60 per doz

ASSORTED CROISSANTS \$70 per doz

Chocolate, almond and regular

CINNAMON ROLLS \$85 per doz

Traditional cinnamon rolls

ASSORTED BAGELS \$60 per doz

with cream cheese

WHOLE WHEAT BAGEL OR ENGLISH MUFFINS WITH PEANUT BUTTER \$65 per doz+

ALMOND BUTTER \$70 per doz

AFTERNOON

FRESH BAKED COOKIES

\$60 per doz

Chocolate chunk, sugar butter, oatmeal raisin, white chocolate macadamia, peanut butter

DESSERT BARS \$70 per doz

Apple streusel, raspberry streusel, lemon, pecan, blondie, S'mores, melt away

BROWNIES \$60 per dozen

Double chocolate, fudge nut, peanut butter, chocolate decadence, salted dulce de leche

CUPCAKE ASSORTMENT \$70 per 20 pieces

Vanilla bean, chocolate ganache, red velvet, cappuccino, lemon merengue, caramel & sea salt

BREAKFAST BUFFETS

Menus are designed for 25 guests or more with service up to two hours

RISE AND SHINE \$28 per person

Assorted muffins, danish and bagels, whipped cream cheese, sliced fruit

HEALTHY START \$30 per person

Fresh fruit salad with watermelon, cantaloupe, pineapple, grapes, Greek yogurt, granola, bananas, whole wheat English muffins and peanut butter

BACON AND EGGS \$39 per person

Fresh fruit salad; watermelon, cantaloupe, pineapple, grapes, scrambled eggs*, breakfast potatoes, bacon, freshly baked croissants and muffins



ENHANCE YOUR BUFFET

Make your buffet even better with a selection of these delicious add ons!

Minimum 12 selections

BREAKFAST SANDWICHES

\$13 each (enhancement order)

\$19 each (à la carte order)

Freshly baked croissant, bacon egg* and cheddar cheese

Freshly baked croissant, sausage sausage, egg* and cheddar cheese

English muffin, bacon, egg* and cheese

English Muffin, sausage, egg* and cheese

MEATLESS

\$14 each (enhancement order)

\$20 each (à la carte order)

English muffin, Morning Star veggie sausage, vegan egg, vegan cheese (V)

BREAKFAST BURRITOS

5 oz with red fire roasted & tomatillo salsa

\$13 each (enhancement order)

\$19 each (à la carte order)

Chorizo, flour tortilla, potato and cage free scrambled eggs*, cheddar and jack cheese, tomato, onion

Spinach tortilla, black beans, peppers, potato, jack cheese, scrambled eggs*

Sausage, flour tortilla, bacon, potato, cage free scrambled eggs*, pepper jack

MEATLESS

\$14 each (enhancement order)

\$20 each (à la carte order)

Vegetarian soy chorizo, flour tortilla, potato and cage free scrambled eggs*, cheddar and jack cheese, tomato, onion (V)





QUALITY LOCAL PARTNERS



We pride ourselves on supporting local businesses in Southern California. We currently partner with over 10 local breweries as well have a partnership with over 20 local food trucks, artisan chefs, and local farms. We are excited about our new partnership with Bodhi Leaf Coffee Traders, located in Orange, California and provide high end specialty coffee directly from farms to your cup.



We offer Fair Trade Certified coffee products. Fair Trade Certified products empower farmers and farm workers to lift themselves out of poverty by investing in their farms and communities, protecting the environment.

We have disposed of the use of most PC (portion control) items and bring you natural sugar and chemical free sweeteners as well as local dairy creamers in bulk service for your beverage experience.

DRINKS

Our specialty juices and waters are infused with local fruits and organic herbs, some of which are grown right on property in our own rooftop garden.

INDIVIDUAL

**ASSORTED SOFT DRINKS
PEPSI PRODUCTS***
\$5

PERRIER SPARKLING WATER
\$6

**OUR PRIVATE LABELED RPET
ANAHEIM BOTTLED WATER**
\$5

BOTTLED COLD BREW
\$8.50
Black coffee, espresso, vanilla

MILK
\$4.50 per half pint
(Minimum 1 dozen)
2%, Non Fat or Chocolate

TROPICANA JUICE ASSORTMENT
\$6
Orange, apple and cranberry

WATER COOLER
\$55 per day
(115 volt 5 amp electrical required)

ARROWHEAD WATER
\$90
(5 gallon)

BY THE GALLON

FRESH BREWED FAIR TRADE COFFEE
\$75 per gallon

Regular and decaffeinated Bodhi Leaf coffee, includes half and half, Truvia, Sugar in the Raw and Equal

+ ALMOND MILK, OAT MILK \$6 per quart
+ MONIN SYRUPS vanilla, sugar free vanilla, caramel, hazelnut \$25 per bottle

TAZO HERBAL TEAS \$75 per gallon
Includes honey and lemon

COLD BREWED COFFEE \$99 per gallon
Fresh brewed chilled coffee, regular and decaffeinated, includes half and half, oat milk, Truvia, Sugar in the Raw, Equal and vanilla syrup

FRESH SQUEEZED LEMONADE \$55 per gallon

FRESH SQUEEZED STRAWBERRY LEMONADE
\$55 per gallon

BREWED ICED TEA \$55 per gallon
Served with lemon wedges
INFUSE IT with pineapple, mango or peach \$65 per gallon

AQUA FRESCA \$65 per gallon
Watermelon, pineapple or cantaloupe

JUICE \$60 per gallon
Orange, cranberry, apple or grapefruit

SPA WATER \$65 per gallon
Choice of spa water cucumber-lime-mint, strawberry-basil

All individual items require a minimum order of one dozen per item, unless otherwise noted. All menu prices are subject to change. *Coke Products available on request.



RECYCLE AND REUSE

Our Anaheim Water is bottled in 100% rPET, post-consumer recycled plastic bottles and has 65% smaller carbon footprint than traditional plastic bottles. The water is generated locally within our Anaheim Community and has high quality and taste for you and your guests.

Our 5-gallon Arrowhead® water comes from our local natural springs located just 80 miles from the Anaheim Convention Center. It is 100% natural spring water from the California San Bernardino mountains. Their Eco Sense® bottles are cleaned, re-filled, and re-used over 20 times before recycled into a variety of products, including children’s playground equipment and sneakers. They are the first beverage manufacturer to build plants in America with LEED certification. They carefully preserve the land surrounding their springs and have supported the protection of more than 426,000 acres of natural lands and freshwater resources.

SNACKS

INDIVIDUAL

All individual items require a minimum order of one dozen per item, unless otherwise noted.

ASSORTED FULL SIZE CANDY BARS
\$58 per doz

SALTED CARAMEL COOKIE
\$60 per doz

JUSTIN’S PEANUT BUTTER CUPS
\$84 per doz 2-pack

CHEWY MARSHMALLOW BAR
\$75 per doz
with brown butter and sea salt

PERUVIAN CHOCOLATE BROWNIE
\$80 per doz

ICE CREAM BARS
\$75 per doz
Assorted ice cream bars and popsicles

MINI PRETZELS
\$54 per doz

PEANUTS
\$54 per doz

ALMONDS
\$54 per doz

CASHEWS
\$75 per doz

GOURMET “POP’S” POPCORN
\$75 per doz
Barely naked, old fashioned caramel, original kettle, savory cheddar, fiery cheddar, pops mix (cheddar and caramel), zebra

KETTLE CHIPS
\$54 per doz
Original, salt & vinegar, salt & pepper, BBQ, jalapeño

TRAIL MIX
\$77 per doz

BEEF JERKY
\$80 per doz

MOZZARELLA OR CHEDDAR
CHEESE STICKS
\$55 per doz

KASHI, CLIF, KIND AND THINK THIN BARS
\$75 per doz

PEELED DRIED FRUIT SNACKS
\$85 per doz

DANG TOASTED COCONUT CHIPS
\$80 per doz

INDIVIDUAL VEGGIE CUPS
\$100 per doz
5 oz. watermelon radish, colored carrots, multi-colored cauliflower, celery, snap peas, red bell pepper and ranch dressing

MARKET FRESH WHOLE FRUIT
\$45 per doz
Apples, bananas, oranges

INDIVIDUAL CHIOBANI GREEK YOGURTS
\$65 per doz
Flavored and plain

HARD BOILED CAGE FREE EGGS
\$30 per doz

FRESH FRUIT CUPS
\$90 per doz
5 oz. cantaloupe, watermelon, pineapple, grapes

GREEK YOGURT PARFAITS
\$95 per doz
5 oz. fruit, granola (berry, kiwi, or pineapple)

COCONUT CHIA PARFAITS
\$95 per doz | 5 oz

SHARED

Minimum 12 servings

CHEFMADE FLASH
FRIED KETTLE CHIPS
\$6.50 per person
French onion dip

HOUSE-MADE
TORTILLA CHIPS
\$6.50 per person
with red fire roasted and tomatillo salsas

CALIFORNIA
GUACAMOLE
\$11 per person
+ MADE TO ORDER
\$12.50 per person
(Attendant required
\$200 per four hour shift)

CALIFORNIA MIXED
NUTS
\$8 per person

PITA CHIPS &
HOUSE-MADE
HUMMUS
\$8 per person
Roasted red pepper

LOCAL SEASONAL
FRESH FRUIT
PLATTER
\$9.50 per person
Cantaloupe, watermelon, pineapple, seasonal berries

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BOXED

Box lunches include whole fresh fruit, side salad (see selections below), individual bagged potato chips, fresh baked cookie. Box Lunch menus are designed for 25 or more people. Box lunch service is Grab N' Go drop off service for up to two hours. Service staff and tables are not provided for Grab N' Go menu items. For events over 2,000 people, please inquire with your sales manager for further menu selections.

SANDWICHES & WRAPS

Five box minimum per order with up to three flavor selections.
Each order includes choice of pasta or potato salad.**

TUNA SALAD SANDWICH \$34 per person
Albacore tuna salad on multi-grain bread

HAM AND CHEESE SANDWICH \$35 per person
Ham and swiss on pretzel croissant

ITALIAN HOAGIE \$37 per person
Genoa salami, pepperoni, cured ham and provolone

TURKEY SANDWICH \$35 per person
Smoked turkey and pepper jack cheese on multigrain wheat

CHICKEN RANCH WRAP \$35 per person
Romaine lettuce, grilled chicken, cheddar cheese, cucumber, with ranch dressing in a spinach tortilla

SANDWICH PLATTER
Small platter \$300 (serves 10)
Large platter \$600 (serves 20)
A variety of Turkey, Ham and Cheese, Portobello** (V)
Orders include chips.

VEGETARIAN

Each vegetarian order includes fruit salad.

PORTOBELLO SANDWICH (V)
\$33 per person
Focaccia, portobello mushroom, spinach, roasted red peppers

TOMATO AND MOZZARELLA (V)
\$33 per person
Olive ciabatta, fresh basil, pesto aioli

GLUTEN FREE

CHICKEN SALAD (GF)
\$40 per person
Udi's gluten free bread filled with diced chicken, mayonnaise, diced green apple, dried cranberries, almond slivers, arugula

VEGAN DETOX WRAP (V) (GF)
\$40 per person
Cauliflower wrap, kale, cabbage, almonds, carrots, sesame dressing

SALADS

KALE WALDORF (GF)
\$35 per person
Mixed Arugula and Kale, dried cranberries, sliced apples, candied walnuts, crumbled feta, red grapes, balsamic vinaigrette

COBB (GF)
\$36 per person
Frisee and Romaine, grilled chicken, sliced apples, blue cheese crumbles, bacon, candied walnuts, balsamic vinaigrette dressing

All menu prices are subject to change. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
**Vegetarian and Vegan boxed lunches include fruit salad.



NURTURE RELATIONSHIPS

Sharing food breaks down barriers and helps people connect and bond. Positive relationships at work encourage new ideas and these connections can increase productivity by improving how employees work together.



HORS D'OEUVRES

Minimum of 50 pieces per item. Butler service available for \$200 per butler, per two hours of service.

COLD

MEDITERRANEAN SKEWER
\$8.50 each

SHRIMP COCKTAIL SKEWER
\$8.50 each
with tequila cocktail sauce

CURRIED CHICKEN LETTUCE CUPS
\$7.50 each

AHI TUNA IN CRISPY WON TON CUP
\$8.50 each

TRADITIONAL CALIFORNIA ROLL
\$7.50 each

VEGETARIAN

VEGETABLE WELLINGTON 
\$7.50 each

VEGETABLE SAMOSA 
\$7.50 each

FRIED ARTICHOKE HEART AND BOURSIN CHEESE 
\$7.50 each

SPANAKOPITA 
\$7 each

VEGAN

GOCHUJANG CAULIFLOWER BITES 
\$7.50 each

FALAFEL FILLED MUSHROOM CAPS 
\$7 each

BLACKBEAN EMPANADA 
\$7.50 each

HOT BITES

CHICKEN QUESADILLA
\$8 each
Cilantro dip

BEEF BARBACOA TAQUITO
\$8.50 each

SMOKED BRISKET PICADILLO EMPANADA
\$9 each

LOBSTER AND SWEET CORN EMPANADA
\$9.50 each

BEEF TAQUITO
\$8 each

AREPA
\$8.50 each
Chorizo, Manchengo cheese

MARYLAND LIME CRAB CAKE
\$9.50 each
Pickled ginger aioli

BALSAMIC FIG AND GOAT CHEESE FLATBREAD
\$7 each

PHILLY CHEESESTEAK SPRING ROLL
\$8.50 each

LAMB LOLLIPOP
\$9.50 each
Chimichurri sauce

TRUFFLE AND WILD MUSHROOM ARANCINI
\$7 each

MINI BUNS

BEEF SLIDER
\$9.75 each
Caramelized onion, cheddar cheese

CARNITAS PULLED PORK
\$9.50 each
Anaheim chili crema, bolillo roll

CHIPOTLE BBQ SHREDDED CHICKEN SLIDER
\$9.50 each
Hawaiian bun

IMPOSSIBLE SLIDER 
\$11 each
Vegan Cheddar, caramelized onion

SAVORY PASTRY & TARTS

FIG & MASCARPONE PHYLLO BEGGARS PURSE
\$7.50 each

SMOKED CANDIED BACON JAM TART
\$8 each

À LA CARTE

HOT DIPS
\$8.50 per person
Spinach artichoke dip with flatbread, cheesy chorizo dip with tortilla chips, Swiss, gruyere, white wine fondue with crusty bread cubes (minimum of 25)

All menu prices are subject to change. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



SPECIALTY ITEMS

ESPRESSO MACHINE

Espresso service requires 2 dedicated 110 volt, 20 amp electrical and 1 eight foot skirted table

ESPRESSO SERVICE

\$1,750 ++

Includes stainless steel espresso machine with 2 hours of unlimited espresso and cappuccino, condiments, cups, napkins, 1 barista & 1 attendant

+ ADDITIONAL RATE PER HOUR \$450 ++

NITRO BREW SERVICE

2 Hour minimum

Includes unlimited servings \$1,750

ANTIQUE POPCORN MACHINE

Popcorn machine requires 1 dedicated 110 volt, 20 amp electrical

POPCORN CASE

\$500 ++

Includes 300 servings: packs of popcorn kernels, oil and seasoning includes popcorn bags

+ MACHINE (67"H x 34"W x 25"D) \$225 +

+ TABLE TOP MACHINE \$200 +

+ ATTENDANTS (OPTIONAL) \$200 per 4 hours Minimum

+ ADDITIONAL ATTENDANT 50 per hour

For additional recommendations, please ask your sales manager.

All menu prices are subject to change.

THE BAR

Standard bar offerings to include: Svedka Vodka, Jack Daniels Whiskey, Tanqueray Gin, Sauza Blue Tequila, Dewar's White Label, Malibu Rum, Captain Morgan. House Premium Brands: Cazadores Tequila, Johnnie Walker Black Whisky, Grey Goose Vodka, Bacardi 8. House Domestic Beer: Michelob Ultra, O'Doul's (on request), House Import Beer: Modelo, Heineken, Dos Equis. Contact Sales Manager for specialty alcoholic beverages and microbrews. An RBS certified bartender is required for all alcoholic services. \$200 fee will apply per four hour shift, per bartender.

THE BAR

Standard bar offerings to include: Svedka Vodka, Jack Daniels Whiskey, Tanqueray Gin, Sauza Blue Tequila, Dewar's White Label, Malibu Rum, Captain Morgan. House Premium Brands: Cazadores Tequila, Johnnie Walker Black Whisky, Grey Goose Vodka, Bacardi 8, Knob Creek Bourbon. House Domestic Beer: Bud Lite, Coors Lite, O'Doul's (on request), House Import Beer: Modelo, Heineken, Dos Equis. Contact Sales Manager for specialty alcoholic beverages and microbrews. An RBS certified bartender is required for all alcoholic services. \$200 fee will apply per four hour shift, per bartender.



The City of Anaheim has alcohol manufacturing roots dating back to the founding of the city in the 1800's. The climate for production of beer, wine and distilled spirits was perfect for the City's founding business leaders. What's old is new again and the alcohol beverage manufacturing industry is growing rapidly once again.

We partner with our Anaheim brew masters to bring you our local flare to enhance and theme your events. Anaheim has 18+ breweries within the City. Inquire with your sales manager on what options can make your event unique.

LOCAL CRAFT BREWS
Estimated 122- 12oz pours

\$1,000 each | 120/220 CAL

HOSTED BAR

Priced On Consumption

MIXED DRINKS, PREMIUM
\$13 ++

MIXED DRINKS, CALL
\$11 ++

HOUSE WINE
\$9 ++
Canyon Road Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

PREMIUM WINE
\$12 ++
J Lohr Riverstone Chardonnay
J Lohr Seven Oaks Cabernet Sauvignon

IMPORTED AND CRAFT BEER
\$10 ++

DOMESTIC BEER
\$9 ++

BOTTLED WATER
\$5 ++

SOFT DRINKS (PEPSI)
\$5 ++

KEGS

Each Domestic or Imported keg serves 122-12 oz pours

DOMESTIC
\$850 each
Michelob Ultra

IMPORTED
\$1000 each
Stella
Modelo

Check with your sales manager for availability

ON THE ROCKS

Premade, bar-quality cocktails
\$14 ++

AVIATION
Made with Larios®, a lighter tasting juniper and citrus gin with classic flavors of dry cherry, lemon, and a hint of violet

COSMOPOLITAN
This pink cocktail blends imported EFFEN® vodka with tart flavors of cranberry, triple sec, lemon, and lime

MAI TAI
Made special with authentic flavors of orgeat, coconut, pineapple and orange, as well as a custom blend of Cruzan® Light and Dark rums

CLASSIC OLD FASHIONED
Staying true to the classic recipe, the OTR Old Fashioned cocktail is strong, balanced and simple, mixed with Knob Creek®, a Small Batch Bourbon Whiskey, bitters, and orange

JALAPEÑO PINEAPPLE MARGARITA
The combination of triple sec liqueur and pineapple flavor married with Tres Generaciones® Plata Tequila and the heat from the jalapeño make it memorable

UPON REQUEST

All menu prices are subject to change.

All menu prices are subject to change.



THE BAR

WINE CELLAR

HOUSE WHITES

CHARDONNAY
Canyon Road, Napa
\$540 per case

PINOT GRIS
Canyon Road, Napa
\$540 per case

PREMIUM WHITES

VIOGNIER
Freemark Abbey 🍷
\$792 per case

PINOT GRIS
Cloudline, Oregon
\$576 per case

SAUVIGNON BLANC
Matanzas Creek, Sonoma County 🍷
\$648 per case

MOSCATO
Mirassou, California
\$480 per case

CHARDONNAY
Kendall Jackson Vintner's Reserve, California 🍷
\$600 per case

Raymond Reserve, Napa
\$624 per case

La Crema, Sonoma Coast
\$720 per case

Sonoma Cutrer, Sonoma Coast
\$792 per case

HOUSE REDS

CABERNET SAUVIGNON
Canyon Road
\$540 per case

PINOT NOIR
Canyon Road
\$540 per case

PREMIUM REDS

PINOT NOIR
Carmel Road, Monterey 🍷
\$504 per case

Meiomi, California
\$816 per case

La Crema, Sonoma Coast 🍷
\$792 per case

CABERNET
Louis Martini, Sonoma County 🍷
\$540 per case

Kendall Jackson Vintner's Reserve, California 🍷
\$660 per case

SIMI, Sonoma County 🍷
\$840 per case

BLEND
Orin Swift Abstract, California
\$840 per case

MALBEC
Tamari Reserva/Uco Valley, Argentina
\$636 per case

ZINFANDEL
Gnarly Head Old Vine, Lodi, California 🌍
\$480 per case

ROSÉ

Kendall Jackson Vintners Reserve, California 🍷
\$480 per case

HOUSE SPARKLING

Pol Clement Brut, France
\$504 per case

PREMIUM SPARKLING

La Marca Prosecco Brut
\$540 per case

La Marca Prosecco Rosé
\$540 per case

Scharfenberger Brut NV, Mendocino, California
\$624 per case

J Vineyards, California
\$792 per case



SIP Certified



Produced under certified CA sustainable winegrowing alliance standards



Produced using sustainable growing methods

All menu prices are subject to change.

SERVICES & GUIDELINES

STAFFING BUTLERS (1 per 100 guests) BOOTH SERVICE ATTENDANT BARTENDER (1 per 100 guests) TICKET TAKER (1 per 100 guests) CHEF/CARVER CONTINUOUS SERVICE ATTENDANT CONSUMPTION BEVERAGE ATTENDANT* \$200 each for a four (4) hour minimum (\$50 each additional hour)	CHINA SERVICE FEE For events in the Exhibit Halls \$3.50 per person RECEIVING & HANDLING FEES Ask your sales specialist for details STORAGE FEES Ask your sales specialist for details BAR GUARANTEE Each bar requires a bartender fee of \$200 per 4 hour shift. UPGRADES DEDICATED CAPTAINS Fee applies to each captain \$250 per 4 hour shift	GREETERS OR USHERS \$200 per 4 hour shift ITEM PLACEMENT Menus, books, favors, etc. \$1 per item/per setting WINE STEWARDS 1 steward per 30 people \$200 per 4 hour shift All shifts are a minimum of four (4) hours, each additional hour and all applicable taxes and service charges apply. LATE FEE A late fee will be applied to orders received on or within 21 business days before the event Orders received within 7 days prior to the first day of the show will have a 20% late fee applied
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CATERING GUIDELINES EXCLUSIVE CATERER Aramark is the exclusive provider of all food and beverage at the Anaheim Convention Center. As such, any requests to bring in food and beverage will be at Aramark's discretion and will be considered on a case-by-case basis. Please consult with your designated Aramark Sales Professional concerning this. CONFIRMATION OF ORDERS The Catering Services Agreement (contract) outlines the specific agreement between the client and the Convention Center Catering Department. The signed Catering Services Agreement and a deposit based on estimated food and beverage charges are due 60 days in advance of the first scheduled service. Your Catering Sales Manager will review your food and beverage specifications and, in turn, provide you with written confirmation of the services via separate event orders for each function. These event orders will form part of your contract and are to be confirmed, signed and returned 21 business days in advance of the first scheduled service.	PAYMENT POLICY Full payment is required prior to the commencement of services. 50% deposit due 60 days prior to event. Aramark accepts company checks, cash, money orders and wire fund transfers as payment for products and services in advance. Any wire transfer fees incurred are the responsibility of the client. Visa, MasterCard and American Express are also an acceptable from of payment for all charges below \$30,000. A 3% fee will apply to all credit card charges. Certified funds or wire transfer will be required for all payments received less than five (5) business days prior to the event. Non-certified checks are not acceptable forms of payment within five (5) business days. All events require a completed and signed Credit Card Authorization Form on file to facilitate any on-site orders or additions. All charges incurred onsite will be applied to the credit card at the closing of the event. TAXES & ADMINISTRATIVE CHARGES All food and beverage items are subject to a 18% service charge and applicable California Sales Tax, currently at 7.75%.	Please note that service charges are taxable in California. Labor fees are subject to applicable California Sales Tax. Qualified non-profit 501 (c)(3) organizations requesting sales tax exemptions status must provide a valid California State Tax Exemption Form. Please note the following: (++) Indicates services are subject to a Administrative Charge and California Sales Tax. (+) Indicates the services are subject to California Sales Tax only. Administrative Charge and California Sales Tax are subject to change without notice. DELIVERY FEES AND MEAL FUNCTION MINIMUMS All catering orders or re-orders valued at \$500 or less "NET" will be subject to a \$50 delivery fee. There is a minimum guarantee of 50 people for all meal functions. When the guarantee is less than 50 people, a \$150 fee plus tax could apply.
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SERVICES & GUIDELINES

SERVICE CHARGE & DELIVERY FEES This (Service/Delivery) Charge is not intended to be a tip, or gratuity for the benefit of employees; however please note that 14.45% of the service charge is distributed to certain employees as additional wages. GUARANTEES To ensure the success of your event(s), it is necessary that we receive your "Final Guarantee" (confirmed attendance) for each meal function utilizing the following schedule: - Events up to 500 people require a Final Guarantee three (3) business days prior to the first event. - Events between 501 – 2,500 people require the Final Guarantee five (5) business days prior to the first event. - Events over 2,500 people require the Final Guarantee seven (7) business days prior to the first event. Please note that the above schedule excludes weekends and holidays. Once the scheduled Final Guarantee is submitted; the count may not be decreased. OVERAGE For every plated event, Aramark shall be prepared to serve 5% over the final guarantee, up to a maximum of 50 meals. This excludes buffets, box lunches and breaks. The client will be charged based upon the final guarantee or the actual number of meals served, whichever is greater. Aramark will make every effort to accommodate increases to your count(s) after the final guarantee is due. However, any increases exceeding 10% of the final guarantee will be subject to a 10% surcharge. If the count increases within the final guarantee timeline, the 5% overage will no longer apply. SPECIAL MEALS Your Catering Sales Manager is available to consult with you on special meal requests and pricing to serve vegetarian, gluten free, vegan, kosher, halal and	other dietary restrictions. Such special requests are due 21 days in advance of your event. These special meal requests are to be included in your final guaranteed attendance. CANCELLATION POLICY Cancellation of any convention or individual event must be sent in writing to your designated Aramark Sales Professional. Any cancellation received less than 60 days of the first scheduled event will result in a fee payable to Aramark equal to 25% of the estimated food and beverage charges. Any cancellation received less than 30 days in advance of the first scheduled event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation received after the Final Guarantee has been received will result in a fee equal to 100% of the charges on the affected event order(s). AMENITIES & MENU SERVICES TABLE STANDARDS The Aramark catering minimum standard for a plated/seated meal is for the service at tables of ten (10) guests with one (1) server per 30 guests. For buffet meals, the Aramark minimum standard is one (1) server per 75 guests. An additional labor fee will be applied for any set that requires tables that seat less than ten (10) guests. The fee will be assessed according to the additional wait staff required to service the event at \$37.50 per hour, per server plus applicable Sales Tax with a four (4) hour minimum. CHINA SERVICE China and glassware are standard for buffet and seated meal services, unless otherwise specified by the client. Within the exhibit halls, receptions that do not accompany dinner, bar-only functions, and exhibitor booth services are served with disposable wares.	TABLE TOP SERVICE Tables for seated meal functions are provided with a mid-length linen. An assortment of house napkin colors is also provided for seated meals. Tables for buffet meals, beverage service or receptions include stainless steel table tops with a black spandex bottom. Ask your sales professional for upgraded linen and furniture options. BEVERAGE & ALCOHOL SERVICES We proudly serve Pepsi products. A 25% re-stocking fee and will require consumption attendants at \$150 per four hour shift per attendant. The Convention Center's catering contractor, as a licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with California State Liquor Control Board regulations. In compliance with California state law, all beer, wine, and liquor is supplied by the Convention Center's catering contractor. No alcoholic beverages may be removed from the Convention Center. Customer must comply with all applicable local and state liquor laws. NUTRITION INFORMATION The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/ bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions please contact your catering manager directly. TIMETABLE FOR A SUCCESSFUL EVENT 60 BUSSINESS DAYS: 50% Deposit Signed Service Agreement/Contract Due 45 BUSSINESS DAYS: Food and Beverage Specifications Due 21 BUSSINESS DAYS: Signed Event Orders Due 7/5/3 Days: 100% of Total Payment and Guarantee Due
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BOOTH CATERING ORDER FORM

TO PLACE ORDERS EMAIL COMPLETED FORM TO ACC-CATERING@ARAMARK.COM



SHOW NAME							
COMPANY							
ORDER CONTACT				ON-SITE CONTACT			
ADDRESS		CITY		STATE		ZIP	
EMAIL		TEL:				CELL	
HALL NAME		BOOTH #		GUEST #			

Aramark is the exclusive caterer for the Anaheim Convention Center. Outside food of any kind will not be permitted.

Deadline: All orders must be received 21 BUSINESS DAYS prior to first show day or a 15% late fee will be applied. Orders received within 7 days prior to the first day of the show will have a 20% late fee applied. Changes and/or cancellations must be received 3 BUSINESS DAYS in advance of service. Cancellations may not be made after that time without applicable fees.

Payment Policy: All estimated catered services must be paid in full prior to the start of your service.

Delivery Charge: A \$50.00 delivery fee will apply to all orders less than \$500.00

Multiple Delivery Fee: Dedicated attendant required for more than 1 drop off within a 4 hour window. \$200 + for 4 hrs and \$50 + per additional hour

Taxes and Administrative Charges All food and beverage items are subject to an 18% Administrative Charge and applicable California Sales Tax, currently at 7.75%. Please note that Administrative Charges are taxable in the state of California. Labor fees are subject to applicable California Sales Tax. This (Administrative/delivery) charge is not intended to be a tip, gratuity, or service charge for the benefit of employees; however please note that 14.45% of the Administrative charge is distributed to certain employees as additional wages.

Tables & Electrical Requirements: All tables and electricity required for catering services must be provided by the show decorator.

Once we receive your order, a sales professional will complete and send you a confirmation. Your order is not confirmed until you have approved and signed your final order with payment applied.

DAY / DATE	START / END TIMES	QTY	ITEM DESCRIPTION	ITEM PRICE	EXTENDED PRICE

PAYMENT INFORMATION MUST ACCOMPANY YOUR ORDER

	VISA		MC		AMEX		DISC
CARD NUMBER				EXP		CVC	
CARDHOLDER NAME							
I hereby authorize Aramark Sports & Entertainment Services to apply all charges for services rendered for the above company to my credit card							

SUBTOTAL	
15% LATE FEE	
18% ADMIN FEE	
7.75% SALES TAX	
TOTAL DUE	