

2024 EXHIBITOR MENU



SAMPLING

Exhibitor/event participant must be the manufacturer or manufacturer's representative of the product to be sampled.

Sample sizes are as follows:

Alcohol

Contact your Catering Sales Manager

Food

Not more than 2 ounces

Non-Alcoholic Beverages

Not more than 4 ounces

If the exhibitor/event participant meets the above criteria, submit the Authorization form for approval. Your request will be processed and written approval will be sent to you. Food and beverage marketing/sampling activities must be conducted within the confines of the exhibitor's booth space.

ELECTRICAL NEEDS

All electrical needs for food and beverage items are included with the catering orders. Please contact your general contractor to confirm adequate power is available for the food and beverage items. Any menus/items that require additional power are marked with an **"*E"**.

BAR SERVICES

For all events with alcohol service, a certified Levy Restaurants bartender is required. Bartenders are charged at \$175 per bartender with a 4 hour minimum. Each additional hour or portion thereof will be \$43.75 per bartender. Alcohol cannot be brought into or removed from the premises.

DIETARY RESTRICTIONS

The following icons are used throughout this menu:



Vegetarian



Vegan



Avoid Gluten

Due to the open air nature of our kitchen we are unable to certify any items as being "Gluten Free" or free from all allergens (certain pre-packaged items excluded) as cross contamination is a possibility. Should you need a dietary accommodation, please consult with your catering sales manager.

BREAKFAST



NEW ENGLAND BREAKFAST EXPERIENCE

Sfogliattela, Cinnamon Twists and Maine Blueberry Muffins, Plain and Fruit Yogurts, Seasonal Whole Fruit, Orange and Cranberry Juice with Coffees and Teas

27.00 PER GUEST

BREAKFAST SANDWICHES

Bacon, Egg, and Cheese on a Pretzel Roll

Canadian Bacon, Egg and Cheese
on a English Muffin

Sausage, Egg White and Cheese on a Texas
French Toast

Spicy Sausage, Egg and Cheese Burrito

Vegan Egg, Broccoli, and Beet on
Multigrain Bread (V)

*E 96.00 PER DOZEN

FROM OUR BAKE SHOP

Freshly Baked Muffins (V)

Beantown Bagels (V)

Old World English Scones (V)

Breakfast Breads (V)

Fruit and Cheese Filled Pastries (V)

*E 52.00 PER DOZEN



— ENHANCEMENTS —

Cranberry-Apricot Yogurt Parfaits

72.00 PER DOZEN

Assorted Individual Yogurts

60.00 PER DOZEN

Market Whole Fruit

40.00 PER DOZEN

Seasonal Sliced Fresh Fruit Platter

78.00 SERVES 10





REFRESHMENTS

NON ALCOHOLIC REFRESHMENTS

REGULAR COFFEE

225.00 PER 3 GALLON
375.00 PER 5 GALLON

DECAFFEINATED COFFEE

225.00 PER 3 GALLON
375.00 PER 5 GALLON

ASSORTED HOT TEAS

225.00 PER 3 GALLON
375.00 PER 5 GALLON

WICKED GOOD HOT CHOCOLATE⁺

Mini Marshmallows, Chocolate
Shavings and Whipped Cream

75.00 PER GALLON

AQUAFINA BOTTLED WATER

Case of 24 – 16.9 oz. bottles

114.00 PER CASE

ASSORTED PEPSI PRODUCTS

Case of 24 – 12 oz. cans

114.00 PER CASE

BUBLY SPARKLING WATER

Case of 24 – 12 oz. cans

114.00 PER CASE

INDIVIDUAL BOTTLED JUICE

Case of 24 – 15.2 oz. bottles

120.00 PER CASE

ALL NATURAL SPA WATER⁺

Refreshing Still Water with Fruit

65.00 PER GALLON

ICED TEA⁺

55.00 PER GALLON

NESPRESSO

40.00 PER 10 CAPSULES

125.00 MACHINE RENTAL PER DAY

LEMONADE⁺

55.00 PER GALLON

KEURIG COFFEE MACHINE ^{*E}

85.00 PER DAY

K-CUPS (BOX OF 24)

Select from the following: Green Mountain
House Blend, Decaf House Blend, French
Vanilla, Hazelnut and Celestial Decaf
Green Tea

56.00 PER CASE

ICE (PER 5LB BAG)

10.00 PER BAG

WATER COOLER

42.00 PER 5 GALLON JUG

80.00 EQUIPMENT RENTAL PER DAY

Machine rentals do not count towards F&B minimum.

⁺3 GALLON MINIMUM PER FLAVOR

1 dedicated attendant at 150 for a minimum of 4 hours required per 10 water coolers



SWEET TREATS

THE SWEET

MACARON MADNESS

Vanilla, Pistachio, Coffee, Raspberry, Lemon and Chocolate

38.00 PER DOZEN

GOURMET BROWNIES

Espresso, Chocolate Chunk, Turtle and Fudge

60.00 PER DOZEN

CHOCOLATE COVERED STRAWBERRIES⁺

48.00 PER DOZEN

CANDY BARS⁺

36.00 PER DOZEN

WHOOPIE PIES

Chocolate, Carrot Cake and Red Velvet

36.00 PER DOZEN

RICE KRISPIE TREATS

Classic, Hand-Dipped Chocolate and Peanut Butter

39.00 PER DOZEN

COOKIES

Chocolate Chip, White Chocolate Cranberry

35.00 PER DOZEN

HERSHEY KISSES^{*}

12.00 PER POUND

BULK CANDY^{*}

Ask your catering sales manager for details.

20.00 PER POUND

⁺3 DOZEN MINIMUM

^{*}3 POUND MINIMUM



SAVORY TREATS

THE SAVORY

FRESH GARDEN VEGETABLES

Raw and Roasted Baby Vegetables with Vegan Green Goddess and Lemon Tahini in Black Lentil 'soil'

14.00 PER GUEST

ASSORTED GRANOLA BARS

40.00 PER DOZEN

ASSORTED ENERGY BARS

55.00 PER DOZEN

ARTISANAL BAVARIAN PRETZEL *E

Traditional Salted Bavarian with Pimento Cheese and Brown Mustard

Cinnamon Sugar with Vanilla Bean Sauce

144.00 PER DOZEN

POTATO CHIPS AND GOURMET DIPS

Kettle-Style Potato Chips with Roasted Garlic Parmesan, French Onion and Blue Cheese Dips

250.00 SERVES 25

ASSORTED INDIVIDUAL BAGS OF CHIPS

Including Cape Cod Chips, Stacy's Pita Chips, Smartfood Popcorn and Pop Chips

42.00 PER DOZEN

NEW ENGLAND CHEESE BOARD

An Artisanal Selection Of Cheese From Vermont, New Hampshire, And Massachusetts, Served Alongside Whipped Truffle Cheddar And New England Pimento Cheese Spreads, Mixed Olives, Fig Jam, And Baguette

17.00 PER GUEST

HUMMUS TRIO

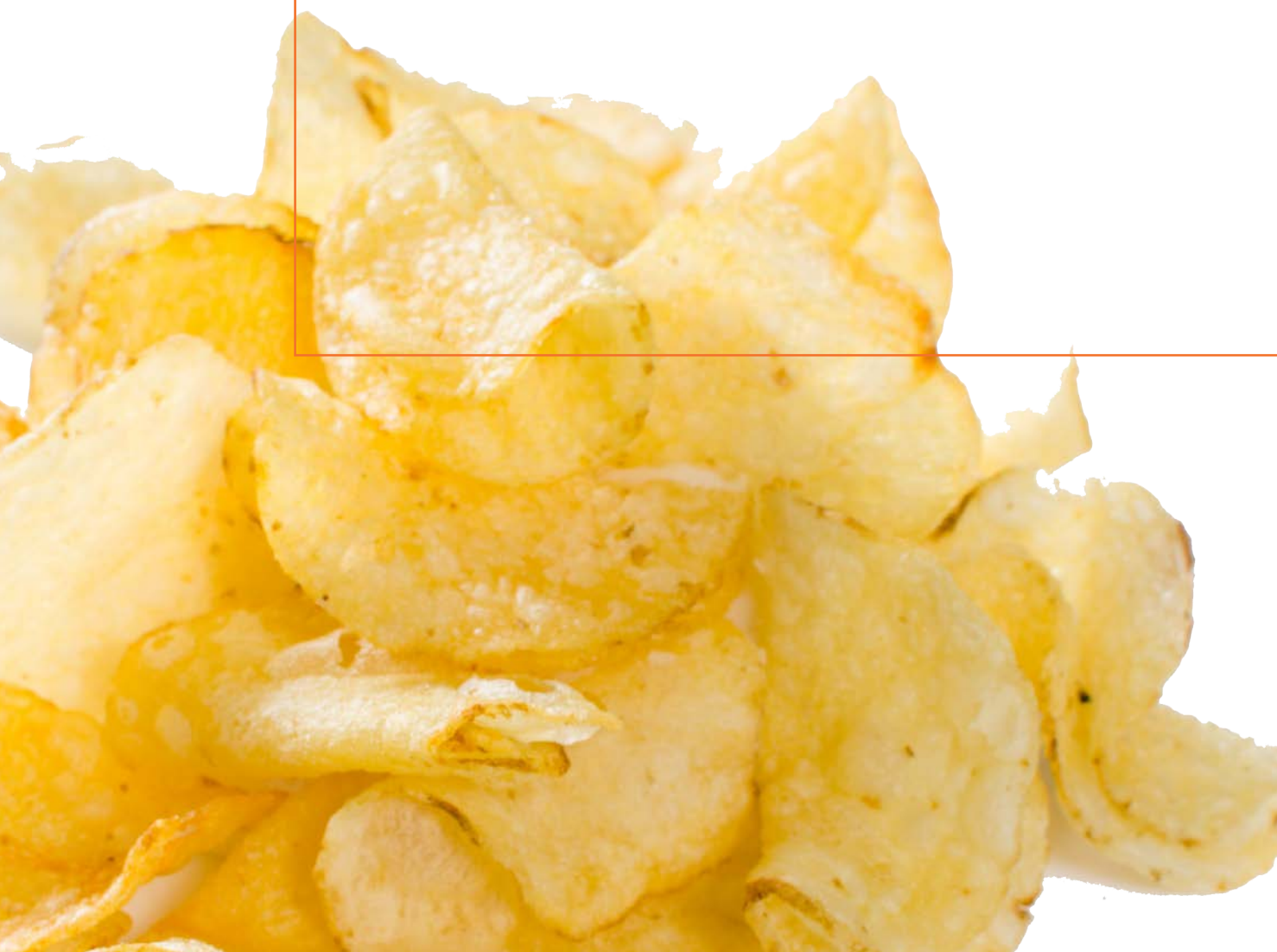
Traditional Chickpea, White Bean and Edamame Hummus, Served with Crispy Carrots, Celery, Cucumbers

300.00 SERVES 25

ENERGY MIX

Pre-Packaged Assortment of Dried Papaya, Yogurt Coated Raisins, Roasted Almonds, Dried Cranberries, Chocolate Chunks and Banana Chips

108.00 PER DOZEN





BENTO LUNCHES



TESTES BES S F E H C

BENTO LUNCHES

SANDWICHES

SMOKED TURKEY ON MULTIGRAIN

Arugula, Tomato and Cranberry Aioli

ROAST SIRLOIN OF BEEF ON FOCACCIA

Tomatoes, Sweet Onion Jam and Boursin Cheese

GRILLED ZUCCHINI, ROASTED RED PEPPER, EGGPLANT AND
MUSHROOM GRILLER

Garlic Hummus on Onion Roll (V)

SALAD

ROASTED VEGETABLE QUINOA TABBOULEH

Lemon Parsley Dressing (V) (AVG)

39.00 PER LUNCH, MINIMUM OF SIX PER OPTION

INCLUDES

Aquafina Water

Whole Fresh Fruit

Bag of Cape Cod Chips (V)

Giant Chocolate Chip Cookie (V)

The background image is a blurred photograph of a buffet table. In the foreground, there are several small glass bowls containing red cherry tomatoes and green olives. Behind them, there are more bowls with various food items, including what looks like cheese and nuts. Numerous silver serving utensils, such as forks and knives, are stuck into the food. The overall scene is a typical buffet setup for a reception or event.

SMALL BITES & RECEPTIONS

NEW ENGLAND SPECIALTIES

Slow-Cooked Boston Baked Beans with Caramelized Onions and Brown Bread (V)

4.75 EACH

Individual Yankee Pot Roast with Braised Beef Tips, Sweet Peas, Carrots and Potatoes topped with Mini Buttermilk Herb Biscuit

5.25 EACH

Mini Lobster Rolls with Griddled Brioche

7.75 EACH

"Soup Sip" Clam Chowder

5.75 EACH

HAND CRAFTED MINIS

Slow-Roasted Prime Rib with Smoked Cheddar, Caramelized Onions and BBQ Sauce

5.75 EACH

Breaded Chicken Parmesan with Marinara and Fresh Mozzarella

5.75 EACH

Tavern Slider with Secret Sauce and American Cheese

5.75 EACH

New England Style Impossible Joe Slider with Onions and Vegan Cheese (V²)

7.00 EACH

Buffalo Chicken Meatball Sub

5.75 EACH

EMPANADAS

Slow Braised Ground Beef, Manzanilla Olives, Poblano Peppers

5.50 EACH

Simmered Ground Chicken, Poblano, Chimichurri

5.50 EACH

Slow Cooked Black Beans, Tomato, Onion (V)

5.50 EACH

SHRIMP SHOOTERS

Mini Shrimp with Cocktail Sauce and Lemon (AVG)

6.75 EACH

Shrimp Ceviche (AVG)

6.75 EACH

Pesto Marinated Shrimp with Basil (AVG)

6.75 EACH

ARANCINIS

Lobster Arancini, Sherry Cream, Basil

6.00 EACH

Portabello Arancini, Garlic, Spinach, Mozzarella (V)

6.00 EACH

Sausage Arancini, Peppers, Onions

6.00 EACH

RETRO & MODERN MINIS

Beef Wellington Bites with Horseradish Cream

5.75 EACH

Roasted Pettipan with Black Bean and Tomato Relish

5.75 EACH

Breaded Parmesan Stuffed Peppadew

5.75 EACH

Vegetable Pakora (V) (AVG)

5.75 EACH

VEGAN

Smashed Red Potato, Paprika Aioli,
Garlic Chia Caviar (V)

6.00 EACH

Old Bay Hearts of Palm with Vegan Lemon Aioli and
Parsley in Endive (V)

6.00 EACH

Roasted Baby Pepper with Sage Scented Wild
Mushroom and Balsamic Onions (V)

6.00 EACH

SMALL BITES

MASHED POTATO BAR

Classic Whipped Potatoes with Shredded Cheddar, Scallions, Bacon, and Sour Cream

Cauliflower Mash with Caramelized Leeks, Brie, Wild Mushrooms, and Truffle Oil (V)

Root Vegetable Mash with Roast Garlic Tahini and Parsley (V)

13.00 PER GUEST *E

MAC-N-CHEESE MADNESS

CHOOSE 3

BEGIN WITH THE STANDARD MACARONI PASTA AND CREAMY CHEESE, WITH THE OPTION TO ADD:

Caramelized Onions, Sliced Brats, and Whole Grain Mustard with Pretzel Topping

Buffalo Chicken, Cracker Crumbs, and Ranch Drizzle

Chorizo, Pico de Gallo, and Tortilla Crust

Caprese Shrimp, Tomato, Mozzarella, Focaccia Crumb and Balsamic Drizzle

14.00 PER GUEST *E

GOURMET FOCACCIA

CHOOSE 3

Asiago Cheese

Eggplant, Cured Tomato, Ricotta and Basil (V)

Sundried Tomato, Red Onions, Olives, and Feta (V)

Pulled Chicken with Cilantro Pesto and Four Cheeses

Roma Tomatoes with Basil and Fresh Mozzarella (V)

14.00 PER GUEST

SHARING BOARDS

CHARCUTERIE

Shaved beef bresaola, New England salami, finnochiona and capicola with whole grain mustard, cornichon, and roast garlic and onion jam, and baguette

16.00 PER GUEST

SEACUTERIE

An assortment of tinned fish, smoked salmon, and native clam dip, with olives, capers, pickled onions, whipped herb cheese, crackers, and marcona almonds

19.00 PER GUEST

NEW ENGLAND CHEESE

An artisanal selection of cheese from Vermont, New Hampshire, and Massachusetts, served alongside whipped truffle cheddar and new England pimento cheese spreads, mixed olives, fig jam, and baguette

17.00 PER GUEST

MEZZE BOARD

Eggplant and smoked squash baba ganoush, garlic hummus, roasted pepper muhammara, and charred scallion tzaziki, greek olives, roasted vegetables, mini naan bites and papad.

15.00 PER GUEST

BRIE BOARD

Warm wheels of brie topped with an assortment of sweet and savory toppings; garlic-fig-onion, mango-red pepper, and pineapple-pasilla, along with caramelized onion puff pastry and baguette

16.00 PER GUEST



TRAFFIC BUILDERS

TRAFFIC BUILDER STATIONS

CHLOE'S FRUIT POPS

10 dozen assorted popsicles. *E

FLAVORS:

Strawberry

Mango

Chocolate

REQUIRES SPACE FOR INCLUDED TABLE
TOP FREEZER

2,500.00

WALKING WAFFLE BITES

"Small Bites" waffles on a stick drizzled with white and dark chocolate, cinnamon and sugar, or "all natural", these conversation novelties will have attendees directing their colleagues to your booth in short order. *E

FLAVORS:

Red Velvet

Mocha

Cinnamon Roll

Assorted toppings included

APPROXIMATELY 240 SERVINGS

CHEF ATTENDANT INCLUDED

1,320.00

CHOCOLATE CHIP COOKIE STOP

Cookie oven includes: one case of 240 cookies, napkins, plates, and serving platter. Additional cases of cookies are 480.00 each. *E

ATTENDANT INCLUDED

680.00

BEN & JERRY'S

10 dozen assorted 4 oz. ice cream cups *E

FLAVORS:

Chocolate Chip Cookie Dough

Chocolate Fudge Brownie

Cherry Garcia

Strawberry Cheesecake

Americone Dream

REQUIRES SPACE FOR INCLUDED TABLE
TOP FREEZER

890.00

ICE CREAM BARS

Ice Cream Cooler includes: 10 dozen assorted ice cream bars and napkins. *E

680.00

ESPRESSO BAR

Our Baristas are fully trained to engage and look after your guests and get the most from our state-of-the-art espresso machines.

With our team you can have peace of mind that we have your best interests at heart. Let us clean, maintain and entertain whilst you and your team achieve your goals.

Our friendly crew will ensure your guests have a memorable visit, featuring drinks that you would see in any world-class espresso bar including Cappuccino, Caffè Latte, Americano, Espresso, and all of the other favorites, as well as herbal teas and hot chocolate.

POWER REQUIREMENTS:

Coffee machine: 5kW, 30 Amp at 208 volts

Grinder: 350W, 5 Amp at 110 volts

1,500 DRINKS PER DAY (8OZ AND 4OZ)

3,700.00 PER DAY

NITRO COLD BREW

Turn the spotlight on your booth with our Nitro Cold Brew!

We start with 100% Arabica beans steeped for 16 hours resulting in cold brew that's delightfully low in acidity with natural sweet notes.

Using nitrogen gas to infuse the brew your professionally trained team pours from the tap, resulting in a velvety, creamy texture and a cascading finish.

As an alternative this service also comes with straight up Cold Brew, both versions can be customised to suit your tastes with a full range of gourmet organic flavoured syrups and milks (both regular and plant based) on hand for a super tasty, unique, and refreshing cold drink experience.

We can switch this up even further (on request) and sub out the Cold Brew for Nitro Matcha, Beet or Turmeric Lattes!

POWER REQUIREMENTS:

Nitro kegerator: 24 hour, 115 volts/7.2 amp

*500 DRINKS PER DAY (10OZ)

*Additional portions can be added up to (2) weeks ahead of the first show day with a minimum of 100 servings per day at 5.00 each. We cannot provide additional servings once the show has started.

3,600.00 PER DAY

ESPRESSO BAR DIGITAL PRINTING/BEVERAGE TOP MEDIA

"A picture is worth a thousand words" they say! With our truly amazing printing service not only will you have the best coffee on the show floor, but you will also have your very own brand message, logo, or selfie on top of it!

As an add-on to our ESPRESSO BAR this attention grabbing, "OH WOW" moment making service can send your brand awareness to the next level as attendees grab their phones, take a picture, and then post it on social media.

Loads of fun let this unique, real time and relevant drink top content do the talking!

POWER REQUIREMENTS:

Printer: 10 Amp, 115 volts

Connectivity requirements: 2.4 & 5 GHz wireless frequency

*500 PRINTS PER DAY

*Additional prints can be added up to (1) week ahead of the first show day with a minimum of 100 prints per day at 2.50 each.

1,500.00 PER DAY



MARKEY SERVICES ARE NOT LIMITED TO THE ABOVE, ADDITIONAL SERVICES CAN BE CREATED TO SUIT YOUR NEEDS

TRAFFIC BUILDER STATIONS DO NOT COUNT TOWARDS F&B MINIMUM

BLOSSOMING TEA BAR

A visually elegant and deliciously beneficial alternative to coffee! Our Tea Service is stunning in every way.

Featuring 100% natural, hand-crafted teas watch as our 'Tea Spheres' steep and release their own unique flavours and transform into beautiful flowers right before your eyes.

Amazingly fragrant they are a joy to behold as the 'Tea Perfume' excites the senses. A wonderfully special and unique option our Tea Bar also comes with more traditional loose-leaf teas to tickle your tastebuds!

Your final menu is created from seasonal ingredients and market availability. A final menu of (10) tea flavours for your show will be curated with you in consultation.

POWER REQUIREMENTS:

Hot Water Towers: (2) dedicated 230v, 3kW lines at 13Amp. (1) 120v line at 10Amp

*500 DRINKS PER DAY (8OZ)

*Additional portions can be added up to (2) weeks ahead of the first show day with a minimum of 100 servings per day at 5.00 each. We cannot provide additional servings once the show has started.

3,600.00 PER DAY

FRESH FRUIT AND VEGETABLE JUICE BAR

Using only the freshest of locally sourced fruits and vegetables our two trained Baristas will juice the most naturally delicious and nutritionally beneficial drinks you can get. Hands down!

Utilising an array of raw ingredients our creations aim to strengthen the immune system, boost energy levels, and rejuvenate the body.

All of our flavours and recipes are created using seasonal ingredients and a final menu of (3) flavours for your show will be curated with you in consultation.

POWER REQUIREMENTS:

Juice machines: 3 x 20 Amp at 110 volts

*500 SERVINGS PER DAY (8OZ)

*Additional orders may be added up to (2) weeks ahead of the first show day with a minimum of 100 servings at 5.00 each. We cannot provide additional servings once the show has started.

3,600.00 PER DAY

GELATO BAR

Smooth, traditional, creamy, and super tasty artisanal Italian gelato! Say no more....

A guest favorite and a perfect attraction to your booth, watch as traffic gathers on your stand for this nostalgic and happy treat!

Two trained Baristas will scoop and serve an array of flavors. Our menu can also include intensely delicious dairy-free sorbets too.

All of our flavours change often and are made using seasonal ingredients. A final menu of (6) Gelato flavours for your show will be curated with you in consultation.

POWER REQUIREMENTS:

Gelato cabinet: 24-hour, 3 kW, single phase, 15 Amp at 110 volts.

*500 SERVINGS PER DAY (5OZ)

*Additional orders may be added up to (2) weeks ahead of the first show day with a minimum of 100 servings at 5.00 each. We cannot provide additional servings once the show has started.

3,600.00 PER DAY



MARKEY SERVICES ARE NOT LIMITED TO THE ABOVE, ADDITIONAL SERVICES CAN BE CREATED TO SUIT YOUR NEEDS

MARKEY STATIONS DO NOT COUNT TOWARDS F&B MINIMUM

COTTON CANDY

Following in the footsteps of our Popcorn Bar here's our take on the fairground favorite, Cotton Candy!

Think pastels, Pinks, Blues and Yellows this fun charged service comes with two Baristas (and two machines) who will spin classic flavours and delight with this colourful and attractive crowd pleaser!

Spun fresh we will discuss with you what (2) flavors (per day) you'd like for your guests.

POWER REQUIREMENTS:

Cotton Candy machines: Each machine will require a 110-volt, 1080-watt supply. Each machine comes with a 5-15P plug end

***500 SERVINGS PER DAY**

*Additional orders may be added up to (1) week ahead of the first show day with a minimum of 100 servings at 5.00 each.

3,600.00 PER DAY

MAKE YOUR OWN DONUT BAR

Take a soft fluffy freshly made plain donut and slather it in a Chocolate, Caramel, Nutella, or Classic Vanilla glaze, then top it off with a choice of fun and tasty toppings and you have your very own interactive Designer Donut experience!

What's not to love!? Super yummy and visually enticing our two Baristas will hand glaze and smother the donuts in a wide range of classic topping delicacies.

All of our playful toppings change often and a final menu for your show will be curated with you in consultation.

POWER REQUIREMENTS:

Small appliances: 110-volt supply is required

***500 SERVINGS PER DAY**

*Additional orders may be added up to (2) weeks ahead of the first show day with a minimum of 100 servings at 5.00 each. We cannot provide additional servings once the show has started.

3,600.00 PER DAY



MARKEY SERVICES ARE NOT LIMITED TO THE ABOVE, ADDITIONAL SERVICES CAN BE CREATED TO SUIT YOUR NEEDS

MARKEY STATIONS DO NOT COUNT TOWARDS F&B MINIMUM

FROZEN YOGURT

Fresh, natural, creamy, tart and of course additively delicious!

Complete with state-of-the-art frozen yogurt machine technology and coming with a vast array of crowd-pleasing, healthy, and wholesome toppings to choose from this colourful attraction will certainly have you noticed and remembered.

Why not change things up with Soft Serve Ice Cream instead of Fro-Yo? We can do that too!

All of our fun toppings (12) change regularly, and our fresh fruit toppings are seasonal. A final menu for your show will be curated with you in consultation.

POWER REQUIREMENTS:

Frozen Yogurt machine: 3 kW, single phase, 20 Amp at 110 volts

*500 SERVINGS PER DAY (5oz)

*Additional orders may be added up to (2) weeks ahead of the first show day with a minimum of 100 servings at 5.00 each. We cannot provide additional servings once the show has started.

3,600.00 PER DAY

FRESH FRUIT SMOOTHIES

Be they Classic, Superfood, Breakfast or even custom tailored to suit your brand or theme we've got you covered with our huge range of healthy and tasty Smoothies.

This high energy, visually stunning and palate-grabbing solution is a fantastic nutritious alternative.

Allow our two Markey Baristas to engage your guests and look after your team whilst chopping and blending their way to your flavour rich experience.

All of our flavours and recipes are created using seasonal ingredients and a final menu of (4) flavours for your show will be curated with you in consultation.

POWER REQUIREMENTS:

Blenders: 4 x 13 Amp at 110 volts

*500 SERVINGS PER DAY (8OZ)

*Additional orders may be added up to 2 weeks ahead of the first show day with a minimum of 100 servings at 5.00 each. We cannot provide additional servings once the show has started.

3,600.00 PER DAY



MARKEY SERVICES ARE NOT LIMITED TO THE ABOVE, ADDITIONAL SERVICES CAN BE CREATED TO SUIT YOUR NEEDS

MARKEY STATIONS DO NOT COUNT TOWARDS F&B MINIMUM

BOSTON CREAM PIE MINIS

A salute to the iconic Boston dessert invented at the Omini Parker House Hotel and became the official state dessert of Massachusetts in 1996. The Boston creme pie was originally called pudding pie cake due to all cakes being made in pie tins in the early 1800's.

A professional attired attendant will freshly bake aromatic vanilla-bean cakes with all the rich goodness of a Boston cream pie! For a more aromatic service, you may also choose to add chocolate chips into the cake.

Includes 400 individually boxed desserts or 6 hours of continuous service, and two professional attired attendants.

*Additional servings may be added up to 1 week ahead of the first show day in increments of 100.

Choose (1) flavor for the duration of the show:

- Original Boston Cream Pie
- Chocolate Chip Boston Cream Pie
- Boston Strawberry Cream Pie

POWER REQUIREMENTS:

(2) 20 Amp lines at 110 volts

WORK SPACE:

8ft. single level counter

3,800.00

600.00 Add Branding to Your Packaging

275.00 One Time Delivery Charge per service

BOSTON CREAM PIE
BAKE SHOPPE 

TRAFFIC BUILDER STATIONS
DO NOT COUNT TOWARDS F&B MINIMUM



VEHICLES THAT RUN ON FUN!

There are only three things we all need in life: food, coffee, and beer.

PRESS & GATHER

MOBILE BARISTA CART

3,500.00 inclusive

HOT BREW

Regular and Decaffeinated Coffee

COLD BREW COFFEE

Cold Brew
Nitro Coffee

COLD BREW TEA

Mint Green Tea
Wild Berry Tea
Sweet Peach Tea

TAP/TUK

Beer & Wine Car
7,000.00 inclusive

DRAFT BEER

Bud Light Draft

BOTTLED BEER

Harpoon IPA
Samuel Adams Lager

WINE

Boston Winery Merlot
The Black Dog American White

*Client is responsible for taking measurements and preparing all branding items on own

A FUN EXPERIENCE FOR FUN PEOPLE!

MOBILITY

No need to worry about the need for electric because your eTuk is self sufficient. You pick the location and we make it happen.

EXPERIENCE

The ultimate versatile vehicle that's perfect for mobile vending and entertaining conference attendees.

OPPORTUNITY

Custom branding of the eTuks allow an innovative branding opportunity for sponsorship packages*.

THE ULTIMATE BEVERAGE EXPERIENCE, TO CREATE LONG LASTING MEMORIES.

Enhance your attendee experience with our exclusive carts!

Each cart provides up to 500 servings for a two hour rental period.

Contact your Catering Sales Manager for additional information.

20x20 minimum space required



TRAFFIC BUILDER STATIONS DO NOT COUNT TOWARDS F&B MINIMUM

BARTESIAN

Bartesian is a premium, capsule based system that crafts bar quality cocktails at the touch of a button

Insert capsule, select spirit strength and serve cocktail in under 30 seconds

Use base spirits of your choosing to serve 50+ premium cocktails in seconds

DIMENSIONS

1 cubic foot

\$125.00 MACHINE RENTAL PER DAY

\$360.00 PER BOX OF 32 CAPSULES

Choose up to 4 different base spirits (Gin, Vodka, Rum, Tequila, Whiskey)

REQUIRES 1 BARTENDER FEE OF 175 FOR MINIMUM OF 4 HOURS



BEVERAGES



BAR SELECTIONS

HOSTED DELUXE BAR

COCKTAILS

Featuring Tito's Vodka, Bombay Sapphire Gin, Hornitos Tequila, Bacardi Rum Superior, Maker's Mark Bourbon, Dewar's White Label Scotch Whisky, Jack Daniel's Whiskey and Sweet and Dry Vermouth.

13.00 PER DRINK

WINE BY THE GLASS

Pinot Grigio

Sauvignon Blanc

Pinot Noir

Cabernet Sauvignon

10.00 PER GLASS

BEER

PREMIUM BEER

9.00 EACH

DOMESTIC BEER

8.00 EACH

SPIRIT FREE

ATHLETIC BREWING - RUN WILD IPA

7.00 EACH

ATHLETIC BREWING - FREE WAVE HAZY IPA

7.00 EACH

NON-ALCOHOLIC

BOTTLED WATER

4.75 EACH

SOFT DRINKS

4.75 EACH

JUICES

5.00 EACH

*Beverages are billed on consumption unless otherwise noted. Levy bartender(s) required and bartender fees apply. Cash bar options are available.

WINE BY THE BOTTLE

WHITE WINE

CHARDONNAY
Kendall-Jackson
75.00

CHARDONNAY
Sonoma-Cutrer
75.00

SAUVIGNON BLANC
Kim Crawford
60.00

SAUVIGNON BLANC
Frei Brothers
60.00

RIESLING
Chateau Ste. Michelle
60.00

PINOT GRIGIO
J Vineyards
75.00

PINOT GRIGIO
Santa Margherita
125.00

PINOT GRIGIO
SiSi Friuli
65.00

RED WINE

PINOT NOIR
Meiomi
60.00

PINOT NOIR
Etude
64.00

CABERNET SAUVIGNON
Simi
75.00

CABERNET SAUVIGNON
Louis Martini
60.00

MERLOT
Murphy Goode
60.00

MALBEC
Gascon
60.00

RED BLEND
Chaos Theory
165.00

RED BLEND
Conundrum
90.00

BUBBLY

Ferrari Brut
100.00

NICOLAS FEUILLATTE BRUT
310.00

ROSÉ

Fleur de Mer
85.00

NICOLAS FEUILLATTE BRUT
ROSE
310.00

SPARKLING ROSÉ
Ferrari Brut Rose
100.00

BARTENDER FEE OF 175 PER 100 GUESTS FOR A MINIMUM OF 4 HOURS

EXHIBITOR CATERING ORDER FORM

EXHIBITING COMPANY INFORMATION	
COMPANY NAME: (Include Booth Name if Different)	
BILLING ADDRESS:	
CITY, STATE, ZIP CODE:	
MAIN TELEPHONE NUMBER:	COUNTRY:
MAIN FAX NUMBER:	
EMAIL ADDRESS:	

SITE INFORMATION	
EVENT NAME:	
BOOTH NUMBER:	BOOTH SIZE:
ON-SITE CONTACT NAME:	
ON-SITE CONTACT CELL NUMBER:	

DATE	DELIVERY TIME/ SERVICE END TIME	ITEM DESCRIPTION	QTY	PRICE

Mail, or Scan (Along With Any Floor Plans) To:
LIZA JOHNSON – CATERING SALES MANAGER

Levy Restaurants | Boston Convention & Exhibition Center

617.954.3988 | Liza.Johnson@levyrestaurants.com

CONTACT INFO

BOSTON CONVENTION & EXHIBITION CENTER

415 Summer Street
Boston, MA 02210
(617) 954-2382

JOHN B. HYNES VETERANS MEMORIAL CONVENTION CENTER

900 Boylston Street
Boston, MA 02115
(617) 954-2189

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