



CATERING MENU

WALTER E. WASHINGTON CONVENTION CENTER





Welcome to the Nation's Capital



Centerplate is a leading global event hospitality company and we are thrilled to be your exclusive hospitality partner at the Walter E. Washington Convention Center.

Our style is collaborative and our Washington DC team is delighted to work with you to ensure your experience here in the District of Columbia 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.

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. Please give us a call to start the planning process today!

Here's to your successful event in the Nation's Capital.



Nigel Marshall

Nigel Marshall, Director of Catering, Centerplate
Walter E. Washington Convention Center
801 Mt. Vernon Place, N. W. Washington DC 20001
P: 202.345.2365 | C: 202.249.3525
nigel.marshall@centerplate.com



INDEX

PAGE

BREAKFAST	7-9	PLATED DINNERS	26-27
A LA CARTE	11-13	DINNER BUFFETS	28-29
BREAK SERVICE	15	HORS D'OEUVRE	31-32
BOXED LUNCHES	17-18	RECEPTION STATIONS	33-37
PLATED LUNCHES	19-21	BEVERAGES	39-42
LUNCH BUFFETS	22-24	GENERAL INFORMATION	44-50



 Click on any of the INDEX items to jump immediately to that page.

SERVICE DIRECTORY

CENTERPLATE CATERING SERVICES

202.249.3500

CENTERPLATE FAX

202.249.3522



Gluten-free Selections

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. Centerplate does not operate a dedicated gluten-free preparation or service space.

Dishes made on-site are prepared on shared equipment and may come into contact with other products containing gluten.



BREAKFAST MENUS



BREAKFAST

CONTINENTAL BREAKFASTS

Prices listed are per guest. Minimum of 50 guests.

All Continental Breakfasts are served with assorted bottled fruit juices, freshly brewed coffee, decaffeinated coffee and herbal teas.

Dupont Circle Continental Breakfast \$20.00

Freshly baked pastries, muffins, butter and preserves

L'Enfant Continental Breakfast \$22.00

Seasonal fruit and berry display, freshly baked pastries, muffins and bagels, butter, preserves and cream cheese



ENHANCE YOUR CONTINENTAL BREAKFAST

Breakfast Burrito \$7.00

Scrambled eggs, pepper jack cheese and ham.
Served with salsa

Biscuit Breakfast Sandwich \$6.50

Buttermilk biscuit topped with egg, cheese and smoked turkey

Yogurt Parfait \$6.50

Low fat vanilla yogurt layered with granola and fresh fruit



Creamy Grits Bar \$7.25

Smoked bacon, cheddar cheese, and whipped butter

Assorted Individual Cereals

\$5.25 With milk

English Muffin Breakfast Sandwich \$7.00

Egg, Canadian bacon and cheese

Oatmeal Station \$6.50

Rolled oats served with cinnamon, brown sugar, and raisins

BREAKFAST

BREAKFAST BUFFETS

Prices listed are per guest. Minimum of 25 guests.

All Breakfast Buffets include assorted fruit juices, freshly brewed coffee, decaffeinated coffee and herbal teas.

Sunrise Breakfast Buffet \$27.00

- Seasonal fresh fruit with berries
- Freshly baked muffins and croissants
- Butter and preserves
- Assorted bagels
- Whipped cream cheese
- Assorted individual cereals with milk
- Farm fresh scrambled eggs, aged cheddar and fresh herbs
- Breakfast potatoes
- Smoked pork bacon or turkey strips
- Country pork sausage or turkey sausage

ENHANCE YOUR BREAKFAST BUFFET

Egg and Omelet Station* \$10.00

Prepared to order with farm fresh eggs, mushrooms, onions, tomatoes, grated cheese, baby spinach and diced ham

Healthy Yogurt Bar \$8.00

Vanilla yogurt, toasted granola, golden raisins and seasonal berries

Smoked Salmon with Bagels \$12.00

Cream cheese, hard-boiled eggs, red onions, parsley, tomatoes, capers and a selection of bakery fresh bagels

Buttermilk Pancakes \$10.00

Blueberry topping, sautéed cinnamon apples, maple syrup and butter

Oatmeal Station \$6.50

Rolled oats served with cinnamon, brown sugar, and raisins

*A \$225.00+ fee per culinary professional is required.



BREAKFAST

PLATED BREAKFASTS

Prices listed are per guest. Minimum of 50 guests.

All Plated Breakfasts are served with freshly baked breakfast pastries, butter, orange juice, freshly brewed coffee, decaffeinated coffee and hot tea.

- GF** **Old Virginia Breakfast \$28.00**
Farm fresh scrambled eggs, hickory smoked bacon strips and home-style breakfast potatoes

- Southern Charm Chicken Gravy and Grits \$30.00**
Scrambled eggs, cheddar grit cake and chicken tomato gravy

- Cinnamon Orange French Toast \$27.00**
Thickly sliced and dipped in egg batter and grilled.
Served with maple syrup and chicken apple sausage

- GF** **Congressional Steak and Eggs \$32.00**
Petite filet, tricolor potato hash, scrambled eggs, roasted asparagus and tomato



A LA CARTE MENUS



A LA CARTE

BEVERAGES

Freshly Brewed Coffee, Decaffeinated Coffee or Hot Tea (gallon) **\$65.00**

Includes sugar, sugar substitute, creamer and lemon

Gourmet Coffee Bar (gallon) **\$340.00**
Five gallon minimum

Freshly brewed regular and decaffeinated coffee with flavored syrups, chocolate shavings, nutmeg, cinnamon, whipped cream, sugar, sugar substitute, creamer and lemon

Sparkling Mineral Water (each) **\$4.25**

Lemonade (gallon) **\$45.00**

Unsweetened Iced Tea (gallon) **\$45.00**
Served with lemon wedges

Bottled Vitamin Water® (each) **\$5.50**

Bottled Water (each) **\$3.75**

Red Bull (each) **\$6.00**

Individual Assorted Carton of Milk (each) **\$3.00**

Assorted Canned Soda (each) **\$3.75**
Pepsi® products

Assorted Bottled Fruit Juices (each) **\$4.50**
Orange, apple, cranberry, grapefruit

Freshly Squeezed and Chilled Juices **\$40.00**
Cranberry, Grapefruit, Apple or Orange



WATER SERVICE

Chilled Water Dispenser **\$60.00**
(Daily Charge)

Five-Gallon Jug of Water **\$35.00**

Infused Water (3 gallon) **\$165.00**
Choice of citrus or cucumber



A LA CARTE

BAKERY

Muffins (dozen) \$48.00

Bagels (dozen) \$52.00

An assortment served with butter and cream cheese

Danish (dozen) \$48.00

Fruit and cheese fillings

Assorted Sliced Breakfast Breads (dozen) \$48.00

Blueberry Scones (dozen) \$52.00

Croissants (dozen) \$48.00

Assorted Dessert Squares (dozen) \$48.00

Raspberry cheesecake swirl, pecan and lemon

Assorted Home-Style Cookies (dozen) \$40.00

GF Gluten-Free Chocolate Chip Cookies (dozen) \$60.00

GF Gluten-Free Brownies (dozen) \$60.00

GF Rice Krispies Treats® (dozen) \$42.00

Cherry Cobbler Bars (dozen) \$48.00

Cupcakes (dozen) \$72.00
Chocolate, vanilla or red velvet

Logo Cup Cakes (dozen) \$84.00

Brownies (dozen) \$40.00
Double chocolate fudge

Butterscotch Blondies (dozen) \$40.00

Half Sheet Cake* (40 slices) \$225.00
Chocolate or vanilla






Full Sheet Cake* (80 slices) \$425.00
Chocolate or vanilla

*Custom artwork available upon request.
Please speak to your Catering Sales Manager.



A LA CARTE

SNACKS FROM THE PANTRY

 Sliced Seasonal Fruit and Berries (per guest)	\$10.00	Giant Soft Pretzels (dozen) Mustard and cheese sauce	\$60.00
 Whole Fresh Fruit (each)	\$3.50	Quaker® Chewy Granola Bars (each)	\$3.00
 Assorted Yoplait® Yogurt (each)	\$4.25	Kellogg's Nutri-Grain® Bars (each)	\$3.50
Assorted Individual Cereals (each) With milk	\$6.50	Full Size Assorted Candy Bars (each)	\$4.00
 Chobani Greek Yogurt (dozen) Assorted flavors	\$60.00	Miniature Candy Bars (pound)	\$36.00
Pretzels, Potato Chips, Corn Chips and Doritos® (each) Individual size bag	\$3.00	Trail Mix (each) Individual size bag	\$3.50
Tortilla Chips (per guest) Served with salsa	\$7.50	White Cheddar Popcorn (each) Individual size bag	\$3.50
Crunchy Pretzel Twists (pound)	\$22.00	Ice Cream Novelties (dozen)	\$56.00
 Roasted Gourmet Cocktail Nuts (pound)	\$32.00	Premium Ice Cream Bars (dozen)	\$72.00


Freshly Popped Popcorn* \$675.00

Based on 2 hours of service and includes:

Two cases of Popcorn – 22 convenient packets of pre-measured popcorn, seasoning salt, and coconut oil (each packet serves 6-10 guests).

*Attendant included for up to 2 hours. Additional cases of popcorn are \$105.00.** per case. Electrical requirements are not included.



BREAK MENUS



BREAK SERVICE

LET'S TAKE A BREAK

Prices listed are per guest. Minimum of 50 guests.

All Breaks are priced based on an event duration of 30 minutes.

Make Your Own Trail Mix \$12.00

Yogurt raisins, raw almonds, dried pineapple, dried cranberries, banana chips and chocolate chips

Apple Orchard \$16.00

Miniature caramel apple tarts, apple nutri-grain bars, apple bars and red delicious apple chips

Salt and Caramel \$14.00

Pretzels, potato chips, corn chips, Doritos®, salted caramel cupcakes, Cracker Jack® and chocolate dipped macaroons

Big Dipper \$16.00

Warm soft pretzels, tortilla chips, potato chips, spinach-artichoke and French onion dips, guacamole, salsa and grain mustard

Chocolate Lovers \$18.00

Chocolate brownies, white and dark chocolate dipped strawberries, Hershey's® miniature chocolate bars and M&M's® trail mix



Euro Café \$18.00

Pecan diamonds, chocolate éclairs, tea cookies, tiramisu and fresh seasonal berries

Mediterranean Tapas \$20.00

Grilled vegetables with olives and artichokes, miniature crudités with lemon dill yogurt dip, hummus with pita chips and olive tapenade with garlic crostini

Healthy Snack \$14.00

Whole bananas and apples, assorted power bars, baked potato chips, fruit and nut trail mix



LUNCH MENUS



LUNCH

BOXED LUNCHES

Prices listed are per guest. Minimum of 50 boxes per selection.

All Boxed Lunches include an individual bag of chips, whole fruit, gourmet cookie, condiments and bottled water.

Traditional \$25.00

Served on a soft potato bun

Choose one Sandwich from the list below:

- **Roast Beef and Cheddar**
- **Turkey and Swiss**
- **Ham and Swiss**
- **Grilled Vegetables**
With sun dried tomato and hummus spread



Delicatessen \$28.00

Served on a ciabatta roll

Choose one Sandwich from the list below:

- **Lemon Pesto Chicken**
Provolone, red leaf lettuce and sliced tomatoes
- **Tuscan Turkey and Provolone**
Red pepper aioli and sliced olives
- **Italian Deli – Mortadella, Salami and Capicola**
Sweet pepper relish and basil
- **Roast Beef with Horseradish Sour Cream**
Jardinière vegetables
- **Tomato and Fresh Mozzarella**
Artichoke tapenade



LUNCH

BOXED LUNCHES continued**Gourmet Wrap \$27.00**

Choose one Sandwich from the list below:

- **Chicken Santa Fe**
Pepper Jack cheese, sweet corn relish and fresh cilantro
- **BBQ Beef**
Cheddar cheese, tomato marmalade and iceberg lettuce
- **Smoked Turkey**
Provolone, cranberry mayonnaise and mesclun greens
- **Grilled Vegetables**
Herb cream cheese, portobello, tomatoes and asparagus

**Gourmet Salad \$27.00**

Choose one Salad from the list below:

- **Chicken Caesar Salad**
Crisp romaine lettuce, grilled chicken breast, Parmesan cheese and garlic croutons. Traditional Caesar dressing
- GF · **Greek Salad**
Feta cheese, cucumbers and tomatoes with romaine lettuce. Golden Italian dressing
- GF · **Black Pepper and Lemon Tuna Salad**
Baby spinach, cucumbers, tomatoes and boiled eggs. Balsamic dressing
- **Southwestern Vegetables**
Black beans, cheddar cheese, peppers and onions. Ranch dressing



LUNCH

CHILLED PLATED LUNCHES

Prices listed are per guest. Minimum of 50 guests.

Chilled Plated Lunch Entrées include choice of freshly baked rolls with butter, dessert, freshly brewed coffee, decaffeinated coffee, herbal tea and unsweetened iced tea.

Choose one Chilled Entrée from the list below:

- GF **Chili Pepper Encrusted Salmon Salad** \$42.00
 Served with citrus scented quinoa, asparagus and aji amarillo yogurt dressing
- Barbecue Chicken Salad** \$37.00
 Paired with red bliss potatoes, marinated green beans and jalapeño-corn chow chow
- GF **Jamaican Jerk Chicken Salad** \$38.00
 Bibb lettuce, cucumber ribbons, baby tomatoes and grilled pineapple salsa
- GF **Grilled Ratatouille Vegetable Stack** \$35.00
 Baby arugula, bocconcini cheese, lemon pesto



Please select one Dessert:

- New York Cheese Cake**
 Whipped cream and fresh strawberries
- Layered Carrot Cake**
 Cream cheese icing and mango coulis
- GF **Flourless Chocolate Cake**
 Caramel sauce



LUNCH

PLATED LUNCHES

Prices listed are per guest. Minimum of 50 guests.

Plated Lunch Entrées include choice of salad, freshly baked rolls with butter, dessert, freshly brewed coffee, decaffeinated coffee, herbal tea and unsweetened iced tea.



ENTRÉES

Choose one Entrée from the list below:



Honey Brined Chicken Breast \$42.00

Rubbed with five spice and served with roasted sweet potatoes, petite green beans and shallot wine reduction



Rosemary Roasted Chicken Breast \$44.00

Accompanied by red bliss potatoes, oven roasted vegetables and parsley sauce with feta cheese



Chicken Mambo \$42.00

Paired with garlicky rice and beans, broccolini and zesty mambo sauce

Ale Braised Short Ribs \$50.00

Boneless beef slowly simmered in DC Brau Pale Ale. Accompanied by horseradish whipped potatoes, julienne vegetables and au jus with caramelized shallots

Adobo Spiced Pork Chop \$48.00

Served with chipotle mashed potatoes, seasonal vegetables and mole sauce



Citrus Mojo Flat Iron Steak \$46.00

Roasted new potatoes, tiny string beans and charred tomato sauce

Cajun Cod Fillet \$48.00

Rubbed with a bayou spice blend and skillet seared. Paired with a grit cake, asparagus spears and tomato-caper relish



Teriyaki Glazed Salmon \$50.00

Served with cucumber-daikon relish, steamed jasmine rice and ginger scented vegetables



Roasted Sweet Bell Pepper Stuffed with Organic Quinoa \$40.00

Served with steamed asparagus and spaghetti squash

LUNCH

PLATED LUNCHES continued

SALADS

Please select one Salad from the list below:

**Iceberg Wedge**

Crisp iceberg lettuce, crumbled blue cheese, tomatoes and peppered, hickory smoked bacon. Creamy herb dressing

Chiffonade Salad

Napa cabbage, mesclun greens, carrots, mandarin oranges, scallions, cilantro, crispy noodles and sesame dressing

Caesar Salad

Romaine lettuce, shaved Parmesan cheese and garlic croutons. Traditional Caesar dressing

**Farmers Market Salad**

Baby greens, cucumbers and carrot ribbons, cherry tomatoes and balsamic dressing

Kale and Radicchio Salad

Granny smith apples, toasted bread crumbs, lemon Dijon vinaigrette



DESSERTS

Please select one Dessert from the list below:

White Chocolate Raspberry Cheese Cake

Bittersweet chocolate sauce

Grand Marnier Chocolate Mousse Cake

Raspberry sauce

Tiramisu Cake

Espresso cream, mascarpone cheese and lady fingers with chocolate sauce

Streusel Tart

Layers of baked apples with caramel sauce

**Flourless Chocolate Cake**

Marinated berries

Carrot Cake

Cream cheese icing and mango coulis



LUNCH

BUFFETS

Prices listed are per guest and are based on an event duration of up to two hours. Minimum of 50 guests.

All Lunch Buffets include freshly brewed coffee, decaffeinated coffee, herbal tea and unsweetened iced tea.

DELICATESSEN \$38.00

- **Mixed Field Greens Salad**
With tomatoes, cucumbers, chickpeas and croutons. Creamy ranch and Italian dressings
- **Macaroni and Cheese Salad**
- **Broccoli Salad with Roasted Carrot Vinaigrette**
- **Homemade Pickles**
- **Sliced Deli Meats**
Honey glazed ham, smoked turkey, roast beef and cured Italian meats
- **Sliced Cheeses**
Cheddar, pepper Jack, Swiss and provolone
- **Condiments**
Lettuce, tomatoes, onions, dill pickles, mayonnaise, Dijon and whole grain mustards
- **Assorted Buns and Sliced Breads**
- **Assorted Home-Style Cookies**



LIGHT AND HEALTHY \$42.00

- **Mixed Field Greens and Baby Spinach**
With tomatoes, cucumbers, chickpeas, cheddar cheese, chopped eggs, sunflower seeds and sun-dried cranberries. Creamy ranch and Italian dressings
- **Marinated and Grilled Vegetable Salad**
Mushrooms, zucchini, roasted peppers and tomatoes
- **Five Grain Citrus Quinoa Salad**
Lemon and fresh basil
- **Curried Chicken Salad**
Grapes and almonds
- **Black Pepper Seared Beef Flank Steak**
Seared and thinly sliced
- **Sun-Dried Tomato and Garlic Encrusted Tofu**
- **Rosemary Lavash and Seeded Flatbreads**
- **Strawberry Tarts and Chocolate Bark**



LUNCH

BUFFETS continued**HARRY'S BARBECUE** \$48.00

- **Creamy Cole Slaw**
Pineapple and chives
- **Tomato and Cucumber Salad**
With a light vinaigrette dressing
- **Chilled Grilled Vegetables**
Eggplant, potatoes, artichokes and asparagus
- **House-Made Pickles and Vegetables**
Bread and butter chips, cucumbers, carrots, peppers and cauliflower
- **12 Hour Smoked Beef Brisket**
Trio of Texas hot, southern sweet and North Carolina vinegar sauces
- **Dry Rubbed Chicken Breast**
With sweet corn chow chow
- **Virginia Cheddar Mac n' Cheese**
- **Vegetable Medley**
- **Potato Rolls and Texas Toast**
- **Raspberry, Lemon and Pecan Bars**

SOUTH OF THE BORDER \$44.00

- **Hearty Green Salad**
Roasted sweet corn, black beans, Monterey Jack cheese and honey chipotle vinaigrette
- **Tortilla Chips**
Fresh garden salsa
- **Beef Barbacoa**
Slow cooked chili infused shredded beef
- **Lime Marinated Chicken Fajitas**
Grilled peppers and onions
- **Warm Flour Tortillas**
- **Mexican Rice**
Cilantro, peppers and onions
- **Tres Leches Cake**
- **Miniature Fruit Tarts**



LUNCH

BUFFETS continued**Capital Lunch Buffet** \$48.00**SALADS**

Please select two choices from the following salads

- **Mixed Green Salad**
Cucumber, carrots and cherry tomatoes. Balsamic vinaigrette and Italian dressing
- **Caesar Salad**
Romaine lettuce, shaved Parmesan and garlic croutons. Traditional Caesar dressing
- **Steak House Salad**
Iceberg lettuce, beefsteak tomatoes, blue cheese crumbles and balsamic vinaigrette
- **Caprese Salad**
Tomatoes and mozzarella with fresh basil
- **Five Grain Citrus Quinoa Salad**
Laced with roasted root vegetables
- **Ratatouille Salad**
Roasted garlic, tomato confit and lemon thyme

**ENTRÉES**

Please select two choices from the following entrées

- **Beef Short Ribs with Caramelized Shallots**
Braised in DC Brau Pale Ale
- **Chicken Breast Marsala**
Topped with a trio of forest mushrooms
- **Creamy Chicken Fricassée**
Stewed with tomatoes, leeks and olives
- **Teriyaki Glazed Salmon**
Cucumber-daikon relish
- **Eggplant Lasagna**
Fresh tomatoes, toasted garlic and basil

**SIDE DISHES**

Please select two choices from the following side dishes

- **Whipped Potatoes**
- **Long Grain and Wild Rice Pilaf**
- **Sautéed Zucchini, Squash and Carrots**
- **Green Beans with Roasted Red Peppers**
- **Fried Brussels Sprouts**

DESSERTS

Please select two choices from the following desserts

- **White Chocolate Raspberry Cheese Cake**
Bittersweet Chocolate Sauce
- **Grand Marnier Chocolate Mousse Cake**
Raspberry sauce
- **Tiramisu Cake**
Espresso cream, mascarpone cheese and lady fingers with chocolate sauce
- **GF Flourless Chocolate Cake**
Marinated berries

DINNER MENUS



DINNER

PLATED DINNERS

Prices listed are per guest. Minimum of 50 guests.

All Plated Dinner Entrées include choice of salad, freshly baked rolls with butter, dessert, freshly brewed coffee, decaffeinated coffee and herbal tea



ENTRÉES

Please select one from the following:

Three Peppercorn Roasted Chicken Breast \$54.00

Paired with mushroom risotto, glazed baby carrots and sherry reduction

Pan Roasted Chicken Breast \$54.00

Stuffed with figs and caramelized onions and accompanied by sweet potatoes, braised rainbow chard and seasonal root vegetables

Chesapeake Bay Salmon \$66.00

Atlantic fillets stuffed with sautéed shrimp and crabmeat. Accompanied by cheddar scallion grit cakes and zucchini

Sirloin Steak and Creole Shrimp \$75.00

Served with tomatoes Provencal, Indian Harvest grains and creamy leek sauce

Black Grouper \$68.00

Served with roasted artichokes, sweet bell peppers, steamed asparagus and five grain pilaf

New York Strip Steak \$68.00

Served with truffle mashed Yukon gold potatoes, baby vegetables and roasted garlic sauce

Mustard Encrusted Filet Mignon \$80.00

Beef Tenderloin paired with Parmesan-leek gratin potatoes and tiny string beans with roasted shallots and rosemary

Mustard and Rosemary Rack of Lamb with Roasted Garlic Au Jus \$76.00

Served with wild mushroom risotto, grilled squash and roasted red pepper jam

Lemon Basil Chicken Breast and Maryland Crab Cakes \$72.00

Accompanied by smashed root vegetables, gingered julienne vegetables, broccolini and whole grain mustard sauce

Stuffed Eggplant Roulade Filled with Lemon and Oregano Scented Tofu \$52.00

Braised with tomatoes, olives and spinach



DINNER

PLATED DINNERS continued

SALADS

Please select one from the following:

-  **Bibb Salad with Champagne Vinaigrette**
Oven roasted tomatoes, hearts of palm and manchego cheese
-  **Little Gem Lettuce and Kale Salad with Fig Balsamic Dressing**
Sliced strawberries and mandarin oranges
-  **Composed Salad of Lola Rosa, Frisée and Lambs Tongue Lettuce**
Shaved fennel, beets and citrus honey dressing
-  **Hearts of Romaine with Red Wine Vinaigrette**
Cucumber, tomatoes, olives and feta cheese
- Organic Field Greens with Red Pepper Dressing**
Roasted pears, shiitake mushrooms and edamame



DESSERTS

Please select one from the following:

- Berry Crumble Cheese Cake**
With bittersweet chocolate sauce
- Triple Chocolate Charlotte**
Crème fraiche and raspberry coulis
- Chocolate Almond Opera Cake**
Mandarin oranges and caramel sauce
- Milk Chocolate Caramel Crunch**
Ginger-apple compote
- Brandied Cherry Meringue Dome**
Candied pecans
- Roasted Pear Charlotte**
Chocolate shavings



DINNER

BUFFET DINNERS

Prices listed are per guest and are based on an event duration of up to two hours. Minimum of 50 guests.

All Dinner Buffets include freshly brewed coffee, decaffeinated coffee and herbal tea.

THE CONGRESSIONAL HOUSE \$75.00

- **Marinated Roasted Vegetables**
Roasted garlic and extra virgin olive oil
- **Romaine Hearts, Frisée and Lolla Rossa Lettuce**
Red wine vinaigrette and roasted red pepper dressing
- **Marinated Grape Tomatoes**
With edamame and feta cheese
- **Grilled Shrimp and Melon salad**
Mint and sherry wine vinaigrette
- **Pan Seared Red Snapper**
Chimichurri sauce
- **Rosemary Chicken Medallions**
Smoked Gouda cheese, roma tomatoes and pan jus
- **London Broil**
Flank steak with mushrooms and leeks
- **Baked Eggplant with Roasted Tomatoes and Chickpeas**
Fresh mozzarella and basil
- **Creamed Spinach**
With mushrooms and Parmesan cheese



- **Peewee Potatoes**
With caramelized onions
- **Key Lime Tart**
Graham cracker crumb crust, tart lime custard and whipped cream
- **White Chocolate Raspberry Cheese Cake**
Encrusted with chocolate cookies and shaved white chocolate



DINNER

BUFFET DINNERS continued

AMERICAN HERITAGE \$66.00

- **Iceberg Wedge**
Black peppercorn bacon, Maytag blue cheese and grape tomatoes, with green goddess and golden Italian dressings
- **Three Bean Salad**
With roasted red peppers
- **Buttermilk Fried Chicken**
- **Slow Cooked Pot Roast**
Beef braised with carrots, celery and peas
- **Cornmeal Crusted Catfish**
Grain mustard rémoulade
- **Mashed Potatoes**
Brown gravy
- **Succotash**
Brown Butter and Chives
- **Strawberry Short Cake**
With vanilla cream and lady fingers
- **Chocolate Mousse Cake**
A trio of milk, white and dark chocolate
- **Apple Pie**
Fresh Granny Smith apples with a hint of nutmeg

THE CHESAPEAKE BAY BEACH PARTY \$70.00

- **Caesar Salad**
Crisp Romaine, garlic croutons and Parmesan cheese. Traditional Caesar and balsamic vinaigrette dressings
- **Marinated Wild Mushrooms**
Leeks and tomatoes
- **Maryland Style Lump Crab Cakes**
Cajun mustard sauce
- **Grilled Shrimp and Scallop Brochettes**
Lemon pesto glaze
- **Grilled Bratwurst**
Smothered in beer and onions
- **Parsley New Potatoes**
- **Roasted Vegetables**
- **Freshly Baked Dessert Squares**
Brownies, blondies and fruit bars



RECEPTION MENUS



RECEPTION

COLD HORS D'OEUVRE

Prices listed are per 100 pieces. Minimum of 100 pieces per selection.



GF **BLT Deviled Eggs** \$600.00
Baby arugula and peppercorn bacon

GF **Shrimp Gazpacho Shooters** \$700.00
Chili-lime marinade

GF **Vietnamese Vegetarian Summer Rolls** \$700.00
Sweet chili sauce

Tomato Bruschetta \$500.00
Basil and Parmesan

Seared Tuna Wonton Chips \$600.00
Wasabi cream

California Rolls \$700.00
Soy sauce

Ponzu Crab Salad Spoons \$600.00
Dragon sauce

Pepper Encrusted Beef Tenderloin \$600.00
Garlic crostini and grain mustard

Curried Chicken Salad \$600.00
Served in filo cups with raisins and grapes

Fig and Blue Cheese Flatbread \$500.00
Balsamic syrup

Red Pepper Hummus Pita Chip \$600.00
Roasted pepper and kalamata olives

GF **Antipasto Skewer** \$600.00
Sun-dried tomatoes, artichokes, mozzarella and basil

Smoked Salmon on Crispy Potato \$500.00
Sour cream and capers



RECEPTION

HOT HORS D'OEUVRE

Prices listed are per 100 pieces. Minimum of 100 pieces per selection.



Rosemary Chicken Brochettes \$600.00
Grain mustard

Spanakopita Triangles \$500.00
Spinach and feta cheese

Beef Skewers \$600.00
Roasted peppers and chive chimichurri

Mushroom Vol au Vents \$600.00
Chive sour cream

GF Lamb Chop Lollipops \$700.00
Garlic, Dijon mustard and rosemary

Vegetable Samosas \$600.00
Mango chutney

GF Chicken Brochettes Mambo \$600.00
Mango-jalapeño salsa

Gingered Vegetable Spring Rolls \$500.00
Sweet chili- soy dipping sauce

Philly Cheese Steak Spring Rolls \$600.00
Grilled onions and provolone cheese

Seared Sea Scallops \$700.00
Wrapped in bacon

Barbecue Beef Tartlettes \$600.00
Cheddar cheese and scallions

Brie and Pears \$600.00
Baked in filo

Chicken and Lemon Grass Pot Stickers \$600.00
Tamari dipping sauce

Petite Crab Cakes \$700.00
Old Bay aioli

Beef Empanadas \$700.00
Braised short rib and tomato salsa

Chicken Quesadillas \$600.00
Avocado crème



RECEPTION

RECEPTION STATIONS

Prices listed are per guest. Minimum of 50 guests.



Seasonal Fruits and Berries Display \$8.00

Minted yogurt dip



Farmer's Market Vegetable Crudités \$6.50

With smoked tomato-ranch dip



Grilled and Marinated Vegetable Display \$8.50

Tomatoes, mozzarella, zucchini, eggplant, roasted peppers, olives and artichokes

Imported and Domestic Cheese Display \$10.00

Selection of sliced domestic, imported, and local farmstead cheeses, sliced baguettes, flatbreads, water crackers, grapes, seasonal berries, balsamic-fig compote and local honeycomb

Nacho Bar \$12.00

Tortilla chips, warm queso sauce, chili con carne, sliced jalapeños, black olives, sour cream, guacamole and pico de gallo

Bruschetta and Flatbread Station \$15.00

Lemon and artichoke relish, Parmesan mushrooms, green olive tapenade, fresh tomato basil bruschetta

Mac n' Cheese \$14.00

- Barbeque chicken with cornbread crust and Virginia white cheddar
- Spinach and artichoke with three cheeses
- Smoked pulled pork, green chillies, Jack cheese and tortilla crumble



Chilled Jumbo Shrimp Display (50 pieces per order) \$300.00

Poached shrimp served with cocktail sauce and lemon wedges.

Tapas Bar \$14.00

Marinated olives, stuffed grape leaves, hummus, baba ganoush, tabbouleh and pita triangles

Sushi and Sashimi Display \$650.00

California rolls, maki rolls and sushi nigiri. Pickled ginger, wasabi and soy sauce

Baked Brie \$200.00

Imported brie topped with apricots and brown sugar and baked in pastry. Served with sliced baguettes, flat breads and water crackers



RECEPTION

CULINARY ATTENDED ACTION STATIONS

Prices listed are per guest. Minimum order of 50 guests. **Tex-**

Mex Quesadillas* \$16.00

- Served with pico de gallo, and lime crème
- Shredded chicken, sun-dried tomatoes and Monterey Jack cheese
- Black bean, poblano chilies and cotija cheese
- Beef barbacoa, cheddar cheese and cilantro

Mashed Potato Martini Bar* \$12.50

- Truffled Yukon gold, sour cream red bliss and whipped sweet potatoes
- Toppings to include: lobster crab ragout, confit of duck, beef short rib, mushrooms, dried cranberries, cheddar cheese, bacon bits and scallions

Chinatown Satay and Noodle Bar* \$16.00

- Lo mein with straw mushrooms, carrots, red peppers and ginger
- Ginger chicken
- Barbeque beef short rib
- Coconut shrimp skewers



Baja Fish Tacos* \$14.00

Flour tortillas, marinated cabbage, corn relish and jalapeño tartar sauce

Harvested Salad Shakes* \$12.50

Salads individually shaken to order in martini shakers

- **The Local:** Mixed field greens, seasonal vegetables and house vinaigrette
- **The Classic:** Fresh cut romaine, Asiago, croutons and Parmesan with Caesar dressing
- **The Steakhouse:** Iceberg, red onion, tomatoes, bacon and blue cheese dressing

Pasta Station* \$15.00

Tricolor cheese tortellini and penne rigate

Select two sauces from the following:

- Marinara sauce
- Pesto sauce
- Vodka cream sauce

*A \$225+ fee per culinary professional is required.

RECEPTION

SMALL PLATE STATIONS

Prices listed are per guest. Minimum of 100 guests per selection.
Each small plate is individually prepared and served by our culinary professionals.

Maryland Crab Cake Sliders* \$15.00

Brioche buns, fennel-orange slaw and creole rémoulade

Blackened Shrimp and Cheese Grits* \$16.00

With tomato-onion relish, bacon, scallions and Parmesan cheese

Braised Short Rib* \$14.00

Yukon gold potatoes, tobacco onions and red wine demi-glace

Maple Gazed Chicken and Waffles* \$14.00

Harvest apple salad and crisp sage leaves

Midwestern Barbeque Pork Belly* \$14.00

Senate bean stew and honey mustard



Hard Cider Braised Brisket Timbale* \$14.00

Topped with cornbread and fried Brussels sprouts

Green Peas and Smoked Chicken Risotto* \$14.00

Mushrooms and tomato confit

*A \$225+ fee per culinary professional is required.



RECEPTION

CARVED TO ORDER STATIONS

Prices listed are per carved item. All carved items are served with petit rolls and appropriate condiments.

Sage and Rosemary Roasted Turkey Breast* \$400.00

Serves approximately 50 guests

Orange-cranberry sauce, whole grain mustard and mayonnaise

Pistachio Encrusted Pork Loin* \$350.00

Serves approximately 30 guests

Served with citrus-apricot and mango chutney

Smoked Virginia Ham* \$400.00

Serves approximately 20 guests

Served with whole grain mustard and mayonnaise

Salt Encrusted Steamship Round of Beef* \$1200.00

Served with horseradish sauce, whole grain mustard and mayonnaise

Peppercorn Rubbed Strip Loin of Beef* \$600.00

Serves approximately 25 guests

Herb and citrus gremolata sauce

Rosemary and Mustard Crusted Leg of Lamb* \$550.00

Serves approximately 40 guests

Red pepper jam and roasted garlic aioli

Salmon Coulibiac* \$325.00

Serves approximately 25 guests

Atlantic Salmon wrapped in pastry with mushrooms, barley and spinach with Saffron crème fraiche

*A \$225.00++ fee per culinary professional is required.



RECEPTION

DESSERT STATIONS

Prices listed are per guest. Minimum order of 50 guests.

Sundae Bar \$18.00

Chocolate, vanilla and strawberry ice cream
Chocolate sauce, caramel sauce, raspberry sauce,
sliced strawberries, M&M's®, crushed Oreos®, crushed
Heath Bars®, sprinkles, toasted walnuts, whipped
cream and maraschino cherries

Petite French Pastries \$18.00

Petite tartlettes, chocolate dipped strawberries, truffles,
brownie bites, tea cookies, éclairs and tiramisu

Viennese Table \$18.00

Apple tart, Linzer torte, chocolate torte, lemon
chiffon cake and seasonal fruit and berries

Short or Tall Cakes \$16.00

Pound cake and buttermilk biscuits with seasonal
berry selection, chocolate sauce, raspberry sauce,
whipped cream and white chocolate shavings



Caramel Apple Crepes* \$16.00

Made to order with rum laced raisins, thick
cinnamon cream and toasted pecans

*A \$225.00++ fee per culinary professional is required.



BEVERAGE MENUS



BEVERAGES



HOSTED BEVERAGES

All Beverages are purchased by the host. Charges are based on consumption. One bartender per 100 guests is recommended.

Ultra-Premium Spirits

\$10.50

By the cocktail

- Grey Goose Vodka
- Bombay Sapphire Gin
- Bacardi 8 Rum
- Herradura Silver Tequila
- Johnnie Walker Black Scotch
- Woodford Reserve Whiskey
- Crown Royal Whisky
- D'Ussé VSOP Cognac
- Grand Marnier
- St. Germain
- Chambord

Premium Spirits

\$9.50

By the cocktail

- Ketel One Vodka
- Tanqueray Gin
- Captain Morgan Original Spice Rum
- Camarena Silver Tequila
- Dewar's 12 Scotch
- Bulleit Bourbon
- Seagram's VO Whisky
- Hennessy V.S.O.P. Cognac
- Fireball
- Southern Comfort
- Tuaca
- Bailey's Irish Cream

Deluxe Spirits

\$8.50

By the cocktail

- New Amsterdam Vodka
- Bombay Original Gin
- Bacardi Superior Rum
- Jose Cuervo Especial Tequila
- Dewar's White Label Scotch
- Jack Daniel's Whiskey
- Seagram's 7 Crown Whiskey
- Hennessy V.S. Cognac
- Martini & Rossi Vermouth
- DeKuyper Triple Sec
- DeKuyper Peachtree



Centerplate is proud to pour
Finest Call brand mixers.



BEVERAGES

HOSTED BEVERAGES continued

Premium Wine

\$9.75

By the glass

Bonterra, Chardonnay

The Monterey Vineyard, Cabernet Sauvignon

Castillero del Diablo, Merlot

Ecco Domani, Delle Venezie, Pinot Grigio

Deluxe Wine

\$7.00

By the glass

Canyon Road, Chardonnay

BV Century Cellars, Cabernet Sauvignon

Fetzer, Eagle Peak, Merlot

Placido, Pinot Grigio

Imported and Microbrew Beer

\$7.00

By the bottle

Heineken

Amstel Light

Modelo Especial

Sam Adams Boston Lager

Flying Dog IPA

Heavy Seas Imperial Coffee Porter



American Premium Beer

\$6.00

By the bottle

Budweiser

Bud Light

Miller Lite

Coors Light

O'Doul's Amber (non-alcoholic)

Draft Beer

By the keg

American Premium

\$500.00

Imported / Micro

Market Price



A bartender fee of \$225.00+ per bartender for a 4 hour minimum shift, to include set up and breakdown and 2 hours of service will be applied.

An additional fee of \$56.00 per bartender per each additional hour will be applied.

All alcoholic beverages must be dispensed by a Centerplate/NBSE Bartender.

Bartender fees are waived if bar sales exceed \$900.00.

BEVERAGES

CASH BAR SERVICE By the hour

All Beverages are purchased using cash or credit card by each guest. One bartender per 150 guests is recommended.

Ultra-Premium Spirits \$13.00

- By the cocktail
- Grey Goose Vodka
- Bombay Sapphire Gin
- Bacardi 8 Rum
- Herradura Silver Tequila
- Johnnie Walker Black Scotch
- Woodford Reserve Whiskey
- Crown Royal Whisky
- D'Ussé VSOP Cognac
- Grand Marnier
- St. Germain
- Chambord

Premium Spirits \$11.00

- By the cocktail
- Ketel One Vodka
- Tanqueray Gin
- Captain Morgan Original Spice Rum
- Camarena Silver Tequila
- Dewar's 12 Scotch
- Bulleit Bourbon
- Seagram's VO Whisky
- Hennessy V.S.O.P. Cognac
- Fireball
- Southern Comfort
- Tuaca
- Bailey's Irish Cream

Deluxe Spirits \$9.50

- By the cocktail
- New Amsterdam Vodka
- Bombay Original Gin
- Bacardi Superior Rum
- Jose Cuervo Especial Tequila
- Dewar's White Label Scotch
- Jack Daniel's Whiskey
- Seagram's 7 Crown Whiskey
- Hennessy V.S. Cognac
- Martini & Rossi Vermouth
- DeKuyper Triple Sec
- DeKuyper Peachtree



Centerplate is proud to pour
Finest Call brand mixers.



BEVERAGES

CASH BAR SERVICE continued

Premium Wine

\$10.50

By the glass

Bonterra, Chardonnay

The Monterey Vineyard, Cabernet Sauvignon

Casillero del Diablo, Merlot

Ecco Domani, Delle Venezie, Pinot Grigio

Deluxe Wine

\$7.50

By the glass

Canyon Road, Chardonnay

BV Century Cellars, Cabernet Sauvignon

Fetzer, Eagle Peak, Merlot

Placido, Pinot Grigio

Imported and Microbrew Beer

\$7.50

By the bottle

Heineken

Amstel Light

Modelo Especial

Corona

Corona Light

Sam Adams Boston Lager

Flying Dog IPA

Heavy Seas Imperial Coffee Porter

American Premium Beer

\$6.50

By the bottle

Budweiser

Bud Light

Miller Lite

Coors Light

O'Doul's Amber (non-alcoholic)

A bartender fee of \$225.00+ per bartender for a 4 hour minimum shift, to include set up and breakdown and 2 hours of service will be applied.

An additional fee of \$56.00 per bartender per each additional hour will be applied.

All alcoholic beverages must be dispensed by a Centerplate/NBSE Bartender.

Bartender fees are waived if bar sales exceed \$900.00.



BEVERAGES

WHITE WINES

Sparkling

Chandon Brut – *California* \$60.00

Hints of brioche, an almond and caramel bouquet and fruit, apple and pear flavors

Banfi Rosa Regale – *Italy* \$58.00

Captivating festive, cranberry hue in color. Aromatic strawberries, raspberries and rose petals

Wycliff Brut, Sparkling – *California* \$30.00

A touch of sweetness and a crisp, clean finish

Riesling

Pacific Rim, Organic – *Washington* \$32.00

Bouquet of jasmine, pear and apple followed by apricot and ripe apple on the palate

Pinot Grigio

Castello Banfi, San Angelo – *Italy* \$52.00

Fruity bouquet with notes of pear, banana, peach and honey. Rich and full-bodied with a slight minerality finish

Sauvignon Blanc

Whitehaven – *New Zealand* \$52.00

Full-flavored, medium-bodied. Peach, gooseberry and ripe tropical fruit. Brilliant straw color, long and clean finish

Sterling Vineyards, Napa – *California* \$55.00

Bright grapefruit, lemon blossom and pineapple aromas with rich citrus, lemon oil, golden apples, guava and hints of passion fruit

Alternative White

Bonterra, Viognier – *California* \$45.00

Aromas of peaches and cream, citrus blossom and apricot

Rosenblum Kathy's Cuvee, Viognier – *California* \$66.00

Exotic tropical aromas and fragrant white flowers with flavors of mango and white peach

Chardonnay

A by Acacia – *California* \$42.00

Lusciously ripe fruit expression of white peach, ripe pear, golden delicious apple, mango and papaya

Fetzer Sundial – *California* \$30.00

Crisp ripe flavors of apple, pear and tropical fruit

Ghost Pines – *California* \$55.00

Baked apple, pear and lemon cream flavors. Elegant finish of sweet vanilla

Jekel Vineyards Gravelstone – *California* \$50.00

Baked apples and rich vanilla, not overly oaked

William Hill Estate Winery – *California* \$68.00

Ripe tropical and stone fruit complemented by notes of caramel, brown spice and toasted oak

Dark Horse – *California* \$32.00

Rich flavors of baked apple and pear, layered with toasted oak, notes of caramel and brown spice with a smooth, lingering finish



BEVERAGES

RED WINES

Merlot

The Monterey Vineyard
– *California* \$46.00

Juicy black cherry, ripe plum and cranberry mingle with chocolate, vanilla and spice

Beaulieu Vineyards, Napa Valley
– *California* \$66.00

Dark red fruit expression of bing cherry, plum and black raspberry hints of red rose petal, chocolate cherry truffle and vanilla

Malbec

Trivento Golden Reserve
– *Argentina* \$64.00

Bouquet of berry fruits, plum jam, coffee and tobacco notes. Elegant and powerful with velvety tannins

Alternative Red

Fetzer Crimson, Red Blend
– *California* \$42.00

Aromas of black cherry, allspice and vanilla. Raspberries and plums on the palate

Pinot Noir

Edna Valley – *California* \$45.00

Rose petal, cola, earth & black cherry on the nose. Baked blackberry pie and bramble. Full mouthfeel. Elegant tannins

Rainstorm – *Oregon* \$52.00

Soft and elegant with flavors of bright cherry, pomegranate and red berries

Jekel – *California* \$44.00

Ripe red cherry, strawberry, classic Pinot Noir with texture that is supple and generous. Pairs with any dish

MacMurray Ranch Estate Vineyards – *California* \$63.00

Pomegranates, cherries, boysenberry and lavender. Smooth, rich with hints of vanilla and baking spice

Cabernet Sauvignon

Bonterra Organic – *California* \$50.00

Crafted from certified organically grown grapes. Flavors of cherry and currant. A lingering finish

Ghost Pines – *California* \$59.00

Dark fruit flavors, round tannins. Enduring finish. Sweet vanilla and savory notes

Silver Totem – *Washington* \$49.00

Silky ruby red portraying aromas of cherry, cedar and violet with lush flavors of currant and blackberry

Five Rivers – *California* \$40.00

Deep, dense and rich. Aromas of hazelnut, currant and black plum with toasted oak

Fetzer Valley Oaks – *California* \$34.00

Robust flavors of black cherry and chocolate



INFORMATION



GENERAL INFORMATION



POLICIES AND PROCEDURES

Exclusivity

Centerplate/NBSE holds the exclusive rights to any and all food, beverage and wait staff service offered at the Walter E. Washington Convention Center. No outside services are permitted without the written consent of Centerplate/NBSE. In special cases, to be determined by Centerplate/NBSE, a buy-out arrangement subject to fees, may be made.

Food and Beverage Pricing

A good faith estimate of Food and Beverage prices will be provided six (6) months in advance of the event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, we reserve the right to make product substitutions based on specific commodity price increases. Orders placed below the stated guest minimum, may be subject to an additional fee of \$100.

Event Guidelines

Food and Beverage requirements are to be sent to your catering manager no less than six (6) weeks prior to the start of your event. Additional charges may be incurred for catering orders placed after this time.

The signed Banquet Contract and all deposits are needed in order for services to occur. The signed Banquet Event Orders (BEOs) confirming all customer requirements is to be submitted to your catering managers no later than three weeks prior to the start of your event. Additional charges will be assessed for catering orders placed within five (5) business days of your event.

All functions are subject to the rules and regulations of Centerplate/NBSE and conditions set forth below. Failure to return the Banquet Contract and Banquet Event Orders will not release customers commitments agreed upon and stated herein, since no reply shall constitute implied agreement.

Centerplate/NBSE required that all Banquet Event Orders be signed and confirmed with all additional food and beverage consumptions charges and increases in the amount served on the day of the event. Failure to sign the final Banquet Event Orders and consumption sheets will not release Customer from commitments agreed upon and stated herein. Disputes or objections must be received, by your salesperson, in writing, within five (5) business days of receipt of invoice. The balance, less the disputed amount will still be due within 15 days of your function.

Our knowledgeable Catering Sales Team is eager to assist you with your event planning, menu selection and to answer any questions or concerns. Even though our menus offer a wide variety from which to choose, your Catering Sales Manager – together with our Executive Chef – will be happy to design menus to suit your special occasion.

Contracts

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

GENERAL INFORMATION



POLICIES AND PROCEDURES continued

Service Charge and Tax

A 23% "House" charge or "Administrative" charge will apply to all food and beverage charges. Current state and local sales taxes apply to all food and beverage charges and are subject to applicable tax laws and regulations.

The "house" or "administrative" charge of 23% is added to your bill for the catered event/function which is used to defray the cost of set up, break down, service and other house expenses. No portion of this charge is distributed to the employee providing the services. You are free, but not obligated to add, or give a gratuity directly to your servers.

If the customer is an entity claiming exemption from taxation in the District of Columbia, the customer must deliver to Centerplate satisfactory evidence of such exemption thirty (30) days prior to the event in order to be relieved of its obligation to pay state and local sales tax.

Payment Policy

A 100% 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 five (5) business days prior to the start of your event. Any additional charges incurred during the Event, (the adjusted remaining balance) is required within 15 days following receipt of the Final Invoice. Centerplate will begin to accrue 1.5% interest 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.

For Social Events (non-convention related) a 25% deposit is required upon signing the contract. An additional deposit of 50% of the total estimated food and beverage is required 45 days in advance of the Event. The remaining balance of payment is required 72 business hours prior to the Event by either Cashier's Check or Credit Card. Any additional charges incurred during the function will be due upon completion of the Event.

All deposits are non-refundable should the event be canceled within a two-week period prior to the scheduled event. The above deposit policy may not be modified without the written consent of an executive officer of Centerplate/NBSE Corporation

All advance payments can be in the form of a company check drawn on a U.S. Bank and made payable to Centerplate/NBSE. Centerplate also accepts MasterCard, Visa, American Express, Discover and Diners.

Centerplate/NBSE also requires that a major credit card be left on file in our office before your event begins so that any onsite replenishment or additional orders may be processed. Please be advised services will not be provided without the signed credit card authorization on file prior to the event.



GENERAL INFORMATION



POLICIES AND PROCEDURES continued

China Service

All food and beverage located in the Exhibit Halls and Non-Carpeted areas with the exception of plated meals, are accompanied by high-grade disposable ware. If china is preferred, the following fees will apply.

- Breakfast, Lunch, Reception and Dinners: \$5.00 ++ per person, per meal period.
- Refreshment or Coffee Breaks: \$3.00 ++ per person, per break.

Linen Service

Centerplate provides its in house linen for all meal functions with our compliments. Additional linen fees will apply for specialty linens or linens required for meeting functions. Your Catering Sales Manager will be happy to offer suggestions for your consideration and quote corresponding linen fees.

Holiday Service

There will be an automatic additional labor fee for food and beverage service or preparatory days on the following federal holidays: New Year's Eve and Day, Martin Luther King Jr. Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day.

At the time of booking the event(s), Centerplate will notify the customer of estimated labor fees based on the information supplied by the customer.

Force Majeure

It is agreed that Centerplate/NBSE Corporation and the Customer shall not be held responsible for any losses resulting from the non-fulfillment or any terms or provisions of this agreement if they shall be delayed or prevented because of war, revolution, riot or other disorders, strike or any other labor troubles, fire, flood, act of God or without limiting any of the foregoing any other act not within reasonable diligence it is unable to prevent.

Moving Products

Moving products and/or events from the contract specified location to another location on the day of the event will be assessed a fee of not less than \$250.00 depending on the complexity of the move.

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 will apply.

Should your Event require extended pre or post service or stand by time, often necessitated by high volume functions, an additional labor charge will apply.

GENERAL INFORMATION

POLICIES AND PROCEDURES continued

Service Times

Meal services are based on the following:

- Breakfast service is based on four (4) hours which includes one (1) hour for banquet set-up, two (2) hours for service and one (1) hour for clean-up.
- Lunch and Dinner services are based on five (5) hours which includes two (2) hours for banquet set-up, two (2) hours for service and one (1) hour for clean-up.
- Reception service is based on four (4) hours which includes one (1) hour for banquet set-up, two (2) hours for service and one (1) hour for clean-up.

In the event that the service period exceeds the above time frame, an additional labor charge of \$56.00 per hour per wait staff will be applied.

Should your Event require extended pre or post service or stand by times or deviation from the standard set, an additional labor charge may apply.

Concession Services

Appropriate operation of Concession Outlets may occur during show hours. Centerplate reserves the right to determine which cart/outlets are open for business and hours of operation pending the flow of business. A minimum guarantee in sales is required per cart/outlet or Customer will be responsible for the difference in sales per cart/outlet. The Minimum Sales Guarantee of \$1000 is based on a four (4) hour period per cart/outlet. After the initial four (4) hour period an additional \$250.00 per hour per cart/outlet will be applied.

Supplement Staffing Fees

Unless indicated otherwise, charges for the staffing of your function are included in our menu prices, provided the guaranteed minimum sales requirements are met. When additional staffing over and above what are normally provided is requested, the following hourly rates will apply. Please note that a four (4) hour minimum, per staff member, applies.

- Attendant, Coat Checker or Additional Server Fee: \$56.00 per hour
- Culinary Professional Fee: \$56.00 per hour
- Bartender: \$56.00 per hour

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

Vouchers and Electronic Cards

Centerplate requires a guarantee for all hosted retail vouchers and electronic cards. The guarantee will be based upon eighty percent (80%) of the total number of hosted vouchers/cards to be distributed, the vouchers /cards will be charged at full face value regardless of the actual purchase amount. The guarantee will be detailed on a banquet event order, with the charges included, as part of the banquet contract.

The client must also agree to provide payment for any additional retail vouchers/cards redeemed beyond the guarantee number. Centerplate must approve the design and content of the voucher in advance.



GENERAL INFORMATION

POLICIES AND PROCEDURES continued

Coat and Bag Check

Please Inquire about coat/luggage services.

- Cash Coat Check: \$140.00 attendant fee for the first four (4) hours. \$35.00 per attendant for each additional hour, plus \$5.00 per each item checked.
- Hosted Coat Check: \$3.50 per each item checked, a Minimum guarantee of 200 guests or additional fees may apply.

Security

At the discretion of the Walter E. Washington Convention Center, 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 contact your Event Coordinator for details.

Alcoholic Beverage Guidelines

Centerplate is the sole holder of liquor licenses for the Walter E. Washington 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 proper identification or appear to be intoxicated. Alcoholic beverages are not permitted to be removed from the facility.

Cancellation Policy

For cancellation of contracted services less than two (2) weeks but more than 72 hours prior to the event, Centerplate is reimbursed for any and all labor and unrecoverable product expenses incurred in conjunction with planning for the event. Any event cancelled less than seventy two (72) business hours prior to the event will forfeit the 90% deposit.

Sustainability

Centerplate at the Walter E. Washington Convention Center is committed to conducting business in a sustainable manner, practicing good stewardship in its everyday operations.

Centerplate actively participates in all Walter E. Washington Convention Center's current sustainability programs, including waste reduction, recycling, energy and water conservation, local and regional procurement, and corporate social responsibility. Centerplate sources and utilizes the finest and freshest ingredients to create first class dining experiences. Centerplate supports regional based vendors and farms to incorporate local, seasonal items whenever possible. Centerplate partners with community based organizations to minimize the waste of leftover items that provide for Central Indiana's under served.

Centerplate offers full china service or appropriate compostable and recyclable service ware at every food and beverage event. Certain parameters shall apply for specific event locations, including additional costs if necessary.



GENERAL INFORMATION



POLICIES AND PROCEDURES continued

Guarantees

The Customer shall notify Centerplate, 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"). There may be applicable charges for events with minimal attendance based on the service selected.

If Customer fails to notify Centerplate of the guaranteed attendance within the time required, Centerplate shall prepare for and provide services to the persons attending the Event on the basis of the estimated attendance specified in the BEO's, and such estimated attendance shall be deemed to be the Guaranteed Attendance.

Centerplate will be prepared to serve five percent (5%) above the Guaranteed Attendance, up to a maximum of 30 meals (the Overage) for plated meal functions.

- If this Overage is used, the Customer will pay for each additional person at the same price per person/per item, plus applicable house charge and sales tax.
- Any food and beverage event requiring a preset menu item above the guarantee number of guests may incur additional food and/or labor charges.

- Should additional persons attend the event in excess of the total of Guaranteed Attendance plus the Overage, Centerplate 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 house 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 will apply.

Meal functions of 2,500 and above are considered "Specialty Events" and may require customized menus. Your Catering Sales Manager and 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 which the Event will be held.

Liability

The sampling company/organization will be fully responsible for any and all liabilities that may result from the consumption of their products and shall waive any and all liability against Centerplate and the Walter E. Washington Convention Center.

GENERAL INFORMATION



POLICIES AND PROCEDURES continued

Food and Non-Alcoholic Beverage Sampling Policy

All food and non-alcoholic beverage samples brought onto the premises of the Walter E. Washington Convention Center must have written approval prior to the event and adhere to the following guidelines:

- A company/organization may only distribute samples for food and non-alcoholic beverage products that the company/organization produces or sells in its normal day-to-day operations. Samples may only be distributed in such quantities that are reasonable with regard to the purpose of promoting the merchandise.
- Food and non-alcoholic beverage samples are limited to two (2) ounce portions.
- 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 Centerplate. Approval of sampling arrangements to the sampling company/organization will be provided in writing only.
- Show Management and applicant are responsible for securing all applicable City and State permits for the distribution of sampling items including applicable District of Columbia County Health Permits.
- Food and beverage items used as traffic promoters (i.e. coffee, popcorn, sodas, bar service, ice, etc.) must be purchased from Centerplate.

Our Local Suppliers:

- Bakery de France** – Rockville, MD – *Bakery goods and desserts*
- Clements Bakery** – Washington DC – *Bakery goods and desserts*
- Davis Mushrooms** – Kennett Square, PA – *Mushrooms*
- Firefly Farms** – Accident, MD – *Goat Cheese*
- Garellick Farms** – Rockville, MD – *Dairy products*
- Grayson Natural Farms** – Grayson County, VA – *Grass fed beef*
- Hummingbird Farms** – Ridgely, MD – *Hydroponic tomatoes*
- Lakeville Specialty** – Washingtonville, PA – *Lettuce*
- McCutcheons** – Fredrick, MD – *Apple Products*
- Mountain View Farms** – Fairfield, VA – *Artisan cheese*
- Mountaire Poultry** – Millsboro, DE – *Fresh poultry*
- Ploch Farms** – Vineland, NJ – *Vegetables*
- Profish** – Washington, DC – *Chesapeake Bay crabmeat and fish*
- Rappahannock Oyster Company** – Topping, VA – *Oysters*
- Route 11 Chips** – Mt. Jackson, VA – *Potato chips and salty snacks*
- Shlagel Farms** – Waldorf, MD – *Produce*
- Tuscarora Organic Growers Coop** – Hustontown, PA – *Produce*







MAKING IT BETTER TO BE THERE®

As a leader in event hospitality, Centerplate is committed to welcoming guests to moments that matter at more than 300 premier sports, entertainment, and convention venues worldwide. From Super Bowl 50, to the U.S. Presidential Inaugural Ball, to the winning of the Triple Crown, we are committed to making the time people spend together more enjoyable through the power of authentic hospitality, remarkably delivered. Thank you for giving us the opportunity to be a part of your next favorite story.

