



.....  
LOCAL GOOD FOOD  
.....

# EXHIBITOR MENU



WALTER E. WASHINGTON CONVENTION CENTER

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W E L C O M E



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# W E L C O M E

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ARAMARK IS THE PREMIER EXHIBITOR PARTNER AT THE WALTER E. WASHINGTON CONVENTION CENTER IN THE HEART OF OUR NATION'S CAPITAL.

From intimate private meetings, to grand events, your event will benefit from our innovative approach, professional talent, exceptional agility and unparalleled results.

As the exclusive food and beverage provider for the Walter E. Washington Convention Center, Aramark has partnered with Events DC to develop an innovative new food and beverage brand, called "DC Eats." The DC Eats brand represents a commitment to creating a distinct and authentic experience that embodies Washington, DC's diversity, cultural heritage and flourishing culinary scene.

As an innovator in the marketplace, we continue to push the envelope on transforming the food and beverage experience with new and innovative catering menus and retail food concepts, with an emphasis on local, quality, convenience, healthy and personalization.

**LAUREN NOWECK**

Director of Sales

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## BREAKFAST

MINIMUM OF 25 GUESTS

### SANDWICHES

- BREAKFAST BURRITO** **\$10.00**  
Cage Free Scrambled Eggs,  
Pepper Jack Cheese and Ham  
Served with Salsa
- BISCUIT BREAKFAST SANDWICH** **\$10.00**  
Buttermilk Biscuit topped with Cage-Free Eggs,  
Cheese and Smoked Turkey
- ENGLISH MUFFIN BREAKFAST SANDWICH** **\$10.00**  
Cage-Free Eggs, Canadian Bacon and Cheese

## BREAKS

MINIMUM OF 25 GUESTS

### BUFFETS

- RISE AND SHINE MORNING PACKAGE** **\$18.00**  
Assorted Individual Yogurts,  
Sliced Fruits and Seasonal Berries  
Freshly Baked Danishes, Muffins and  
Croissants with Preserves
- EYE OPENER ENERGY BREAK** **\$10.00**  
Whole Seasonal Fruits  
Assorted Individual Yogurts and  
Healthy Trail Mix in Individual Bags
- POWER BREAK** **\$16.00**  
A selection of Whole Grain and Oat Muffins  
Sliced Breakfast Breads, Dried Fruits  
and Granola Bars  
Whole Seasonal Fruits
- NOSTALGIC CANDY BREAK** **\$14.00**  
Jelly Beans, Twizzlers, and Hershey Mini's,  
Starburst Fruit Chews and Assorted Hard Candies

A 24% Administration Charge and 10% Food Sales Tax & 6% Non-Food Sales Tax will be charged on all orders.  
All orders are subject to a \$70 Delivery Fee, per delivery. Prices are subject to change without notice.

## BISTRO

### SALADS

Serves 10-12 guests

- SPINACH SALAD** **\$90.00**  
Caramelized Shallots, Toasted Pecans, Goat Cheese and Citrus Vinaigrette
- HEARTS OF ROMAINE CAESAR SALAD** **\$85.00**  
Romaine, Garlic Croutons, Shaved Parmesan and Caesar Dressing
- CRISP ICEBERG SALAD** **\$85.00**  
Bacon Lardons, Oven-Dried Tomatoes, Red Onions, Cracked Black Pepper, Chive Buttermilk Ranch
- RED BLISS POTATO SALAD OR COLE SLAW** **\$80.00**

### PLATTERS

#### SANDWICH PLATTERS

**12 sandwiches cut in half**  
Individually packaged Potato Chips  
Deli Mustard and Mayonnaise packets accompany all sandwich platters

#### TRADITIONAL SANDWICH PLATTER **\$195.00**

Roasted Turkey and Cheddar Cheese  
Black Forest Ham and Swiss Cheese  
Grilled Vegetables and Herb Aioli  
Potato Buns

#### GOURMET WRAP PLATTER **\$225.00**

Premium Roast Turkey with Provolone and Pesto Sauce  
Southwest Roast Beef with Roasted Peppers and Chipotle Aioli  
Grilled Vegetables with Baby Spinach and Balsamic Glaze

#### PREMIUM DELICATESSEN PLATTER **\$215.00**

Rosemary Grilled Chicken with Mesclun Greens, Sundried Tomatoes and Olive Tapenade on Multigrain Bread  
Roast Beef with Sliced Cheddar, Arugula, Tomato and Horseradish Cream on Italian Sub Roll  
Hummus with Roasted Eggplant, Zucchini and Peppers on Focaccia Bread

## TRADITIONAL BOX

### TO INCLUDE

Potato Chips, Whole Fruit, Freshly Baked Cookie and Bottled Water

- ASIAGO TURKEY SANDWICH** **\$34.00**  
Roasted Turkey, Asiago Cheese, Onions, Spinach Artichoke Hearts, Focaccia Roll
- ROAST BEEF AND CHEDDAR** **\$34.00**  
Roast Beef and Cheddar, Lettuce, Horseradish Sauce on Pretzel Hero
- BLACK FOREST HAM AND MUENSTER CHEESE** **\$34.00**  
Green Leaf Lettuce, Tomato, Grain Mustard, Multigrain Roll
- TUNA WRAP** **\$34.00**  
Green Leaf Lettuce, Tomato, Plain Wrap
- GRILLED CHICKEN SALAD** **\$34.00**  
Lettuce, Brioche Bun
- ITALIAN COMBO** **\$34.00**  
Prosciutto, Genoa Salami, Capicola, Provolone Cheese, Green Leaf Lettuce, Tomato, Sun-dried Tomato Spread, Seeded Semolina Bread

## SPECIALTY BOX

### TO INCLUDE

Fresh Fruit Cup, Potato Chips and Bottled Water

-  **GRILLED CHICKEN CAESAR SALAD** **\$38.00**  
Romaine Lettuce, Grilled Chicken, Shredded Parmesan Cheese and Caesar Dressing
-  **SOUTHWESTERN CHICKEN SALAD** **\$38.00**  
Grilled Chicken, Pepper Jack Cheese, Black Bean and Corn Salsa, Pico De Gallo Butternut Ranch Dressing
-  **GRILLED VEGETABLES WITH LEMON HUMMUS WRAP** **\$38.00**  
Olive Tapenade, Roasted Peppers
- TOMATO BASIL AND MOZZARELLA** **\$38.00**  
Extra Virgin Olive Oil and Balsamic Drizzle, Ciabatta Roll
-  **CHICKPEA SALAD WITH ARUGULA** **\$38.00**  
 Lemon and Sweet Bell Peppers with Champagne Vinaigrette

## BREAKFAST, DINNER AND SNACK BOXES

- GRAB AND GO BREAKFAST** **\$26.00**  
Whole Wheat Blueberry Muffin, Fresh Fruit Salad, Chobani Vanilla Low Fat Yogurt  
Orange Juice
- SNACK TRIO** **\$22.00**  
Hummus and Pretzels, Carrot and Celery Sticks with Low-fat Ranch Dressing and Fresh Fruit Salad

- PICNIC DINNER** **\$40.00**  
Chilled Apple Brined Chicken with Baby Arugula and Honey Champagne Vinaigrette  
Fingerling Potato Salad with Grain Mustard and Roasted Brussel Sprouts with Dried Cranberries  
French Dinner Roll with Whipped Butter  
Three Berry Tart with Vanilla Cream  
Pure Leaf Peach Iced Tea



Gluten Free



Vegan

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# A LA CARTE

## BEVERAGES

### GALLON UNITS

Fresh Brewed Coffee	5-gallon unit /approx. 65 cups	\$370.00
Fresh Brewed Decaf Coffee	3-gallon unit /approx. 40 cups	\$222.00
Assorted Hot Tea	3-gallon unit /approx. 40 cups	\$222.00
Iced Tea	3-gallon unit /approx. 38 cups	\$144.00
Lemonade	3-gallon unit /approx. 38 cups	\$144.00
Tropical Fruit Punch	3-gallon unit /approx. 38 cups	\$144.00
Aqua Fresca	3-gallon unit /approx. 38 cups	\$195.00
<i>Watermelon, Pineapple or Cantaloupe</i>		

### WATER & RENTAL

Water Jug	5-gallon / Use with water cooler	\$25.00
<i>Use with water cooler</i>		
Water Cooler Daily Rental		\$75.00
<i>Customer responsible for electrical requirements, 120volt</i>		
Ice		
20lbs of Ice		\$30.00
40lbs of Ice		\$50.00

### BY THE CASE (24)

Assorted Individual Juices	\$144.00
<i>Apple, Cranberry, Orange, Grapefruit</i>	
Assorted Soft Drinks	\$132.00
<i>Pepsi Only</i>	
Bottled Water	\$108.00
Sparkling Mineral Water	\$120.00
Energy Drink	\$168.00
Starbucks® Frappuccino	\$168.00

## KEURIG® K-CUPS

### KEURIG® K-CUPS

\$185.00 (per day)

Coffee Service, Includes machine rental  
Assortment of 24 Green Mountain K-Cups  
Includes 5 gallon water jug  
Sweeteners, Creamers, Bio-Degradable Cups, Lids, Sleeves, Stirrers and Napkins  
Power Requirements: 1 each, 120volt/20amps

### ADDITIONAL K-CUPS (24ct) \$48.00

Minimum order of 24 per selection

# A LA CARTE

## BAKERY

(Priced by the dozen)

Assorted Bagels	\$60.00	Assorted Dessert Squares	\$48.00
Assorted Freshly Baked Scones	\$54.00	<i>Raspberry Cheesecake Swirl, Pecan, Apple, and Lemon</i>	
Whole Wheat Croissants	\$60.00	Cupcakes	\$72.00
Assorted Fruit and Cheese Danishes	\$54.00	Logo Cupcakes*	\$84.00
<i>Freshly Baked Miniature Danishes</i>		<i>*Custom Artwork Available upon Request</i>	
House-Made Muffins	\$60.00	<b>ICE CREAM</b>	
Assorted Donuts	\$54.00	Assorted Ice Cream Novelties	dozen \$56.00
Assorted Homestyle Cookies	\$56.00	Premium Ice Cream Bars	dozen \$72.00
Chocolate Chip Brownies	\$56.00	Freezer Rental Required	per unit \$100.00
Butterscotch Blondies	\$56.00	<b>CAKE</b>	
Assorted Gourmet Biscotti	\$56.00	Chocolate or Vanilla	
 Gluten Free Blueberry Muffins	\$60.00	Half Sheet *	40 slices \$250.00
 Gluten Free Chocolate Chip Cookies	\$60.00	Full Sheet*	100 slices \$450.00
 Gluten Free Chocolate Brownies	\$60.00	<i>*Custom Artwork Available upon Request</i>	
 Vegan Cornetto Pastries	\$60.00		
 Vegan Oatmeal Cookies	\$60.00		



## FROM THE PANTRY

(Priced by the dozen)

Assorted Fruit Yogurt	\$60.00	Bags of Potato Chips	\$42.00
Layered Yogurt Parfait	\$90.00	Bags of Pretzels	\$42.00
<i>Granola and Berries</i>		Bags of Trail Mix	\$46.00
Whole Fresh Fruits	\$48.00	Traditional Chex® Snack Mix	\$42.00
Quaker Chewy Granola	\$48.00	<b>PER POUND</b>	
Assorted Kind Bars	\$72.00	Miniature Chocolate Candy Bars	\$42.00
Smartfood® Popcorn White Cheddar	\$42.00	Assorted Individually Wrapped Hard Candy	\$45.00
Rice Krispy Treats	\$46.00	Roasted Cocktail Nuts	\$42.00
Assorted Candy Bars	\$54.00		
Potato Chips and French Onion Dip (serves 10)	\$45.00		
Tortilla Chips with Fresh Pico de Gallo (serves 10)	\$55.00		



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Cappuccinos or Smoothies Doughnuts & Ice cream Cookies & Cannolis Gelato & Cobblers

## CAPPUCCINOS OR SMOOTHIES



### CAPPUCCINOS / LATTES

8oz drinks

#### CONDIMENT TRAY TO OFFER

Stirrers, napkins, white sugar and Splenda

#### EXHIBITOR TO PROVIDE

Hospitality counter or rent a skirted table (6'1 x 2' w x 42"h)  
Power: (2) 120v/20 amp lines

#### EQUIPMENT & WORK SPACE DIMENSIONS L x W x H

Each Single Group Machine:  
22.24" x 18.7" x 23.03"

Work Space: 40" x 24" x H (N/A)

(space for small refrigerator or cooler)

### FRAPPES

8oz drinks

Client to select two flavors for duration of the show

#### FLAVORS

Vanilla, Mocha, Caramel, Seasonal

#### EXHIBITOR TO PROVIDE

Hospitality counter or rent a skirted table (6'1 x 2' w x 42"h)  
Power: (2) 120v/20 amp lines

#### EQUIPMENT & WORK SPACE DIMENSIONS L x W x H

51" x 24" x H (N/A)

### SMOOTHIES

7oz drinks

Client to select two flavors for duration of the show

#### FLAVORS

Strawberry, Mango, Pineapple/Coconut, Mixed Berry

#### SERVICE

(Includes 3 hours of service or 250 drinks)

\$1,820

#### EACH ADDITIONAL HOUR(S)

Continued service beyond the 3 hour service package

\$150

#### ADDITIONAL CUPS (ordered in advance/100 increments)

\$400

#### ADDITIONAL CUPS (ordered on-site/100 increments)

\$600

#### PREMIUM CAPPUCCINO SERVICE

Includes Flavored syrups, mochas, hot chocolates & lattes

\$300

#### TRADESHOW DELIVERY/SET UP FEE

One-time charge for station set up one day prior to service

\$275

#### CAPPUCCINO /LATTE : DELAY IN SET UP (per 15 min interval)

(excessive wait time due to not being able to set up on time)

\$150

#### DRIP COFFEE SERVICE ON REQUEST

Ask sales manager for details and costs

#### CUPS & NAPKINS FOR CUSTOM LOGO

Minimum order / 4 week lead time. File types are AI, EPS, or PDF.

ALL QTY 2,500

#### CUSTOM BRANDED

8OZ HOT CUPS TBD

Full-Color Wrap Printed Cups

Imprint Area: 7" x 2.88"

#### CUSTOM STICKERS FOR

7 oz COLD CUPS TBD

Full-Color Printed Stickers

Imprint Area: 2.5" x 1.5"

#### 5" X 5" CUSTOM BRANDED

NAPKINS TBD

1-Color Printed Napkins

Imprint Area: 3.5" x 3.5

A 24% Administration Charge and 10% Food Sales Tax & 6% Non-Food Sales Tax will be charged on all orders.

All orders are subject to a \$70 Delivery Fee, per delivery. Prices are subject to change without notice.

## DOUGHNUTS & ICE CREAM

### FRESH MADE DOUGHNUTS

#### ASSORTED FLAVORS INCLUDE

Strawberry Glazed,  
Funfetti, Milk Chocolate  
Peanut, Brown Butter,  
Vanilla Bean Glazed,  
Vanilla Bean Crème Brûlée

#### SERVICE **\$1,350**

(Includes 2 hours of service or 12 dozen assorted doughnuts)

#### EACH ADDITIONAL HOUR(S) **\$150**

Continued service beyond the 2 hour service package

#### ADDITIONAL DOUGHNUTS **\$300**

(must be ordered in advance/  
3 dozen increments)

#### TRADESHOW DELIVERY/ SET UP FEE **\$275**

One-time charge for station set up one day prior to service

*Doughnut menu changes by season*

#### EXHIBITOR TO PROVIDE

Standard (8') table for the donut display case and storage space to keep store some backup doughnuts. (24" wide x 16" Deep)

#### EQUIPMENT & WORK SPACE DIMENSIONS L x W x H

Display Unit: 9" x 19" x 15.7"  
Work Space: 16" x 24" x H (N/A)

### NICECREAM

Nicecream is a DC-Metro-based retail and catering ice cream company changing the way we enjoy dessert. Nicecream's ice cream is made with locally sourced milk and cream delivered from a family farm each week. Fresh cream, combined with fresh fruit, homemade ingredients, and frozen with liquid nitrogen creates an experience your guests will never forget. Nicecream's entire dessert is made in front of guest's eyes, creating an elegant, distinctive, fun-filled environment, and an incredible award-winning product.

#### INCLUDES 2 FLAVORS

Additions available to include Toppings Bar or Additional Flavors.

#### FLAVORS INCLUDES

Vanilla Bean, Milk Chocolate, Salted Caramel, Banana Cream, Peanut Butter Cup, Honey Lavender, Nutella

#### (2) ATTENDANT SERVICE

##### 200 GUEST

(Includes 2 hours of service for 200 guests/4oz serving)

**\$1,900**

##### 400 GUEST

(Includes 2 hours of service for 400 guests/4oz serving)

**\$3,150**

#### EACH ADDITIONAL HOUR(S)

Continued service beyond the 4 hour service package

**\$265**

#### ADDITIONAL SERVINGS

(ordered in advance/50 increments)

**\$400**

#### ADDITIONAL FLAVOR

**\$475**

#### TOPPINGS BAR

**\$625**

#### TRADESHOW DELIVERY/SET UP FEE

One-time charge for station set up one day prior to service

**\$275**

#### EXHIBITOR TO PROVIDE

Hospitality counter or rent a skirted table (8') L x W x H  
Power: (3) 120V/20 amp line

#### EQUIPMENT & WORK SPACE DIMENSIONS L x W x H

Display Unit: 9" x 19" x 15.7"  
Work Space: 16" x 24" x H (N/A)

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## COOKIES & CANNOLIS

### FRESH BAKED COOKIES

#### FLAVORS

Chocolate Chip, Oatmeal Raisin,  
Macadamia White Chocolate Chip,  
Peanut Butter

#### SERVICE **\$2,080**

(Includes 4 hours of service or 400 cookies)

#### EACH ADDITIONAL HOUR(S) **\$200**

Continued service beyond the 4 hour service package

#### ADDITIONAL COOKIES **\$400**

(ordered **in advance**/100 increments)

#### ADDITIONAL COOKIES **\$550**

(ordered **on-site**/100 increments)

#### TRADESHOW DELIVERY/SET UP FEE **\$275**

One-time charge for station set up one day prior to service

#### EXHIBITOR TO PROVIDE

Hospitality counter or rent a skirted table (6'L x 2'W x 42"H)

Power: (1) 10 amp line for oven & (1) 10 amp line of dedicated 24 hr power for freezer

#### EQUIPMENT & WORK SPACE DIMENSIONS L x W x H

Oven Shroud: 21" x 25.5" x 26"

Freezer: 37" x 23" x 34"

(Stored next to station or in booth closet)

Work Space: 51" x 24" x H (N/A)

### FRESH PIPED MINI CANNOLIS

*Client to select a dipping option for duration of the show*

#### DIPPING OPTIONS

Chocolate Morsels & Red/White/Blue Sprinkles (included)

Pantone Matched Sprinkles (additional charge)

#### SERVICE **\$1,750**

(Includes 2 hours of service or 200 servings)

#### EACH ADDITIONAL HOUR(S) **\$200**

Continued service beyond the 2 hour service package

#### ADDITIONAL SERVINGS **\$400**

(must be ordered 48 hours in advance/100 increments)

#### PANTONE MATCHED SPRINKLES **\$200**

(per day)

#### TRADESHOW DELIVERY/SET UP FEE **\$275**

One-time charge for station set up one day prior to service

#### EXHIBITOR TO PROVIDE

Hospitality counter or rent a skirted table (6'L x 2'W x 42"H)

Power: (1) 10 amp line

#### EQUIPMENT & WORK SPACE DIMENSIONS L x W x H

Refrigerated Display Case: 71.5" x 14.5" x 11.5"

Work Space: 24" x 24" x H (N/A)

#### ARAMARK TO PROVIDE

Access to on-site ice machine

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Cappuccinos or Smoothies Doughnuts & Ice cream Cookies & Cannolis Gelato & Cobblers

## GELATO & COBBLERS

### GELATO / DOLCI GELATI

*Client to select two flavors for duration of the show*

#### FLAVORS

Lemon Custard, Stracietella (Chocolate Chip), Strawberry, Brown Butter, Vanilla Bean, Toasted Coconut

**SERVICE** **\$1,750**

(Includes 1-4 hours of service or 200 / 4oz cups)

**EACH ADDITIONAL HOUR(S) PER HOUR** **\$300**

*Continued service beyond the 4 hour service package*

**ADDITIONAL CUPS** **\$550**

(must be ordered 48 hours in advance/100 increments)

**ADDITIONAL FLAVOR** **\$200**

**TRADESHOW DELIVERY/SET UP FEE** **\$275**

*One-time charge for station set up one day prior to service*

#### EXHIBITOR TO PROVIDE

Hospitality counter or rent a skirted table (6'L x 2'W x 42"H)

Power: (1) 10 amp lines with dedicated power for 24 hours for Freezer

#### EQUIPMENT & WORK SPACE DIMENSIONS L x W x H

Counter Freezer: 19.3" x 19" x 26"

Work Space: 51" x 24" x H (N/A)

#### ARAMARK TO PROVIDE

Access to on-site ice machine

### FRESH BAKED FRUIT COBBLERS

#### INCLUDES 2 FLAVORS

Additions available to include Toppings Bar or Additional Flavors.

#### FLAVORS INCLUDES

Apple, Cherry, Peach

**(2) ATTENDANT SERVICE** **\$2,800**

(Includes 4 hours of service for 200/4oz serving)

**EACH ADDITIONAL HOUR(S) PER HOUR** **\$200**

*Continued service beyond the 4 hour service package*

**ADDITIONAL COBBLERS** **\$650**

(must be ordered 96 hours in advance/100 servings)

**TRADESHOW DELIVERY/SET UP FEE** **\$275**

*One-time charge for station set up one day prior to service*

#### EXHIBITOR TO PROVIDE

Hospitality counter or rent a skirted table (6'L x 2'W x 42"H)

Power: (1) 10 amp line for oven (1) 10 amp line for refrigeration

#### EQUIPMENT & WORK SPACE DIMENSIONS L x W x H

Oven Shroud: 21" x 25.5" x 26"

Serving Block: 24" x 18" x 3"

Work Space: 27" x 24" x H (N/A)

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## RECEPTION DISPLAYS

— SERVES 25 GUESTS —

### CRUDITES \$190.00

Seasonal Vegetables and Buttermilk Ranch

### HERITAGE CHEESE \$250.00

Selection of Imported and Domestic Cheese with Grapes, Dried Fruits, Fig Compote  
Water Crackers and Sliced French Bread

### SLICED SEASONAL FRUITS AND BERRIES DISPLAY \$250.00

Orange Honey Yogurt Dipping Sauce

### ROASTED GARLIC HUMMUS \$160.00

Served with Crisp Pita Chips and Marinated Olives

### ROASTED & GRILLED VEGETABLES \$200.00

Garlic Roasted Peppers, Grilled Zucchini, Yellow Squash Roasted, Eggplant, and Marinated Artichokes



## RECEPTION HORS D'OEUVRES

— ALL ITEMS HAVE A 50 PIECE MINIMUM —

### COLD

#### BRUSCHETTA \$6.00

Roma Tomatoes and Basil

#### PEPPERCORN ENCRUSTED BEEF TENDERLOIN \$6.00

Garlic Crostini and Grain Mustard

#### SPICY TUNA TARTAR WITH GINGER \$6.50

Wonton Crisp

#### SMOKED SALMON \$6.50

Potato Pancake with Chive Crème Fraîche.

#### TRUFFLE DEVILED EGG \$6.50

#### PEPPERED BASIL GOAT CHEESE \$6.00

Flatbread

#### CURRIED CHICKEN SALAD IN FILO CUP \$6.50

Grapes and Raisins

#### SCALLOP CEVICHE \$6.50

Chili Pepper and Lime

#### SHRIMP COCKTAIL SHOOTERS \$7.00

Garden Gazpacho

#### TOMATO AND MOZZARELLA SKEWERS \$6.50

Fresh Basil and EVOO

### HOT

#### SPINACH AND FETA PHYLLO TRIANGLES \$6.00

#### BEEF EMPANADA \$7.00

Braised Beef, Salsa Rojo

#### COCONUT SHRIMP \$8.00

Thai Chili Sauce

#### QUATTRO FORMAGGIO MAC N' CHEESE BITES \$6.50

#### CHICKEN SATAY \$7.00

Teriyaki Glaze

#### POTATO AND CHEESE PIEROGIS \$6.00

Jalapeño Sour Cream

#### CHICKEN POT STICKERS WITH LEMON GRASS \$6.00

Hoisin Glaze

#### LAMB CHOP LOLLIPOPS \$8.00

Rosemary and Mustard

#### MARYLAND STYLE CRAB CAKES \$8.00

Creole Remoulade

#### VEGETABLE SPRING ROLLS \$6.00

Sweet and Sour Sauce

#### EDAMAME AND SWEET CORN QUESADILLA \$6.00

Lime Crema

#### BRIE AND PEARS \$6.00

Baked in Filo

#### PORTOBELLO MUSHROOM PASTRY FLOWER \$6.00

Sun Dried Tomato and Ricotta Cheese

#### POTATO AND PEA SAMOSA \$6.00

Mango Coulis

#### MINIATURE BLACK ANGUS CHEESEBURGERS \$7.00

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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## BAR PACKAGES

### HOSTED EXHIBITOR BAR

Our onsite personnel must dispense all beverages. Bartenders are staffed one (1) per 100 guests for hosted bars and bars using drink tickets. Bartenders are charged at \$185.00 for four hours of service and \$50.00 per hour/per bartender will apply thereafter. All local taxes and fees apply. Pricing is subject to change.

#### PRICING

##### SPIRIT

Standard	\$12.00
Premium	\$13.00
Super Premium	\$14.00

##### BEER

<b>By the case (24)</b>	
Domestic	\$192.00
Imported	\$216.00
Craft	\$240.00
Non Alcoholic	\$168.00

##### WINE

<b>By the Bottle</b>	
Standard	\$50.00
Premium	\$60.00
Super Premium	\$70.00

##### NON-ALCOHOLIC

<b>By the case (24)</b>	
Assorted Soft Drinks	\$132.00
Bottled Water	\$108.00
Sparkling Water	\$120.00
Assorted Fruit Juices	\$144.00

### CASH BAR

Our onsite personnel must dispense all beverages. Bartenders are staffed one (1) per 125 guests for cash bars. Bartenders are charged at \$185.00 for four hours of service and \$50.00 per hour/per bartender will apply thereafter. Cashiers are required for every 2 bartenders. Cashiers are charged at \$185.00 for four hours of service and \$50.00 per hour/per bartender will apply thereafter. All local taxes and fees apply. Pricing is subject to change.

#### PRICING

##### SPIRIT

Standard	\$12.50
Premium	\$13.50
Super Premium	\$14.50

##### BEER-

Domestic	\$8.50
Imported	\$9.50
Craft	\$10.50
NA Beer	\$7.50

##### WINE by the Glass

Standard	\$10.50
Premium	\$12.50
Super Premium	\$14.50

##### NON-ALCOHOLIC

Assorted Soft Drinks	\$6.00
Bottled Water	\$5.00
Assorted Fruit Juices	\$6.50

### OPEN BAR PACKAGES

Our onsite personnel must dispense all beverages. Bartender are staffed one (1) per 100 guests for hosted bars and bars using drink tickets. Bartenders are charged at \$185.00 for four hours of service and \$50.00 per hour/per bartender will apply thereafter.

#### HOURS

One	\$25.00 per person
Two	\$50.00 per person
Three	\$55.00 per person
Four	\$60.00 per person
Five	\$65.00 per person

#### ADD

Premium Open Bar	\$2.00 per person
Super Premium Open Bar	\$5.00 per person

A 24% Administration Charge and 10% Food Sales Tax & 6% Non-Food Sales Tax will be charged on all orders. All orders are subject to a \$70 Delivery Fee, per delivery. Prices are subject to change without notice.



# GENERAL INFORMATION

## SERVICE FEES

### Delivery Fee

\$70.00 per Service

### China Service Fee

For Events in the Exhibit Halls  
\$3.50 per person

### Storage Fee

Ask your Sales Manager for details  
\$75.00 per day/flat, minimum

## FOOD & BEVERAGE CONTRACT

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.

## FOOD & BEVERAGE SPECIFICATIONS

To ensure the proper planning of your event, we request that all food and beverage specifications be received in writing by our office no less than 21 business days prior to the date of your 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 14 days in advance of the first scheduled service along with 100% of the payment due.

## ALLERGY, ALTERNATE DIETARY MEALS

The Walter E. Washington Convention Centre is committed to offering a wide range of food options for our guests. Part of this commitment includes meeting the needs of guests who have special dietary restrictions. Additional costs may apply based on meal requirement (Kosher, Halal). Our kitchen will make every effort to accommodate cultural and medical dietary requests received no later than the final guarantee deadline.

If at the time of service, the number of alternate meals (including vegetarian) exceeds the number on your dietary list, an additional fee of \$40 per entrée (exclusive of tax and gratuity charge) will be applied. We cannot guarantee we will be able to meet all requests, but we will attempt to satisfy your guests' needs to the best of our ability.

With an increase in demand for gluten-free and wheat-free requests, we strongly recommend you provide a small percentage by building these items into your order.

## ADMINISTRATIVE CHARGE

The Licensee shall pay to the Licensor an administrative charge in an amount of 24% on all food and beverage charges. Administrative fee is subject to applicable taxes currently at 10%.

The administrative charge is not intended to be tip, gratuity, or service charge for the benefit of service employees and no portion of this administrative charge is distributed to employees.

## TAXES

Washington DC currently taxes both Food and Beverage including Alcoholic Beverages at 10%. Labor fees are subject to applicable taxes currently at 6%. If the Licensee is an entity claiming exemption from taxation, the Licensee must deliver to the Caterer satisfactory evidence of such exemption prior to the event(s) in order to be relieved of its obligation to pay state and local retail sales tax. Please note: Washington DC sales tax exemption only can be applied.

## PAYMENT POLICY

Aramark's policy requires full payment along with the signed food and beverage event plan in advance.

Aramark accepts certified or cashier's checks, money orders, American Express, MasterCard and Visa as payment for products and services. If payment is received within less than five (5) business days prior to the event, certified funds, credit card payment or a wire transfer will be required. If the customer prefers to pay by company check or wire transfer, a credit card authorization form is required to facilitate on-site orders. A 3% processing fee applies to all credit card charges.

All remaining charges, including additional charges incurred on site are due within 30 days of the date of your invoice. If payment is not received within the time specified, a late charge of 1.5% per month will be added to the balance.

## 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 3 days of the first scheduled event will result in a fee payable to Aramark equal to 100% of the estimated food and beverage charges

## SERVICE WARE

All booth services include the appropriate variety of high-grade disposable service ware.

China Service may be requested from your catering sales manager for the exhibit halls for an additional fee of \$3.50 per person

## SERVICE TIMES

Meal services are based on the following time guidelines

SERVICE	HOURS
Buffet Breakfast or Lunch	2 hours
Continental Breakfast	2 hours
Coffee Service	2 hours
Meeting Breaks	1 hour
Receptions	2 hours

Seated or buffet meals require 2 hours setup time in advance of the function. Extended or reduced service times, early set-up times, or delays in service time start may result in additional labor charges. Functions requiring continuous (all-day) service will incur a labor charge for the service hours

## 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 Day, Presidents' Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day.

## TABLES AND ELECTRIC

Aramark does not provide skirted service tables or electrical hook-ups in your exhibit space, including meeting rooms used for exhibit space. Please contact the appropriate contractor for these items.

## EXHIBITOR F&B POLICY

Aramark is the exclusive provider of all food and beverage at the Walter E. Washington 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. Appropriate corkage fees will apply.

Please consult with your designated catering sales manager concerning this.







# WALTER E. WASHINGTON CONVENTION CENTER

801 Mt Vernon Pl NW, Washington, DC 20001