



Exhibitor Order Form (1 form per service date/time)

Event Name _____	Booth Number _____
Location of Booth _____	Booth Name _____
Contact Name _____	Phone Number _____
On-Site Contact _____	Email _____

ORDER : Labor fee of \$70 per delivery will apply

Date of Delivery: _____ Start Time: _____ am/pm Ending Time: _____ am/pm

- 1. Quantity _____ Item: _____
- 2. Quantity _____ Item: _____
- 3. Quantity _____ Item: _____
- 4. Quantity _____ Item: _____
- 5. Quantity _____ Item: _____

METHOD OF PAYMENT (check one):

- Credit Card
- Check
- Wire

-Booth Exhibitor Catering is not based on consumption.
-Orders submitted without all information requested will not be processed.
-A 24% Administrative Charge and 10% Food Sales Tax & 6% Non-Food Sales Tax will be charged on all orders.
-All orders are subject to a \$70.00++ Delivery Fee, per delivery. Prices are subject to change without notice.
Orders submitted later than 21 business days prior to event are charged a 23% Late Ordering Fee.
-Orders cancelled within 72 hours of event will not be refunded.
-Exhibitors are required to provide tables for all food & beverage items. Please reach out to your show decorator.
-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.

Please email order all forms to wewccexhibitorders@aramark.com

Signature: _____ Date: _____



EXHIBITOR MENU



WALTER E. WASHINGTON
CONVENTION CENTER

WELCOME

ARAMARK IS THE EXCLUSIVE FOOD AND BEVERAGE SERVICE 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 with an emphasis on local, quality, convenience, healthy and personalization.



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BREAKFAST SANDWICHES

Minimum of 25 Guests

BREAKFAST BURRITO \$12

Cage-Free Scramble- and Ham
Served with Salsa

BISCUIT BREAKFAST SANDWICH \$11

Buttermilk Biscuit topped with Cage-Free Eggs, Cheese and Smoked Turkey

ENGLISH MUFFIN BREAKFAST SANDWICH \$11

Cage-Free Eggs, Canadian Bacon and Cheese

BREAKS

Minimum of 25 Guests

BUFFETS

RISE AND SHINE MORNING PACKAGE \$18

Assorted Individual Yogurts, Sliced Fruits and Seasonal Berries
Freshly Baked Danishes, Muffins and Croissants with Preserves

EYE OPENER ENERGY BREAK \$10

Whole Seasonal Fruits
Assorted Individual Yogurts
Healthy Trail Mix in Individual Bags

POWER BREAK \$16

A selection of Whole Grain and Oat Muffins
Sliced Breakfast Breads, Dried Fruits and Granola Bars
Whole Seasonal Fruits

PACKAGES

NUTS AND BERRIES \$16

Miniature Mixed Berry Tarts
Roasted Cashews, Raw Almonds and Wasabi Peas
Assorted Kind Bars

SWEET AND SALTY \$16

Terra Chips
White Cheddar Popcorn
Fruit Kabobs with Minted Yogurt Dip
Chocolate Chip Cookies

MEDITERRANEAN \$16

Hummus and Tzatziki Dip with Pita Chips
Grilled Vegetables with Roasted Peppers and Artichokes
Herb Marinated Olives

GARDEN FRESH \$14

Tortilla Chips with Fresh Salsa
Edamame Salad Shooters with Mint and Dill
Fresh Crudité with Low Fat Greek Yogurt Ranch Dip

CHOCOLATE OVERLOAD \$20

Chocolate Chip Cookies
Fudge Brownies
Chocolate Covered Pretzels and Strawberries
Assorted Miniature Chocolate Bars

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SALADS

Serves 10-12 guests

SPINACH SALAD \$105

Caramelized Shallots, Toasted Pecans, Goat Cheese and Citrus Vinaigrette

HEARTS OF ROMAINE CAESAR SALAD \$100

Romaine, Garlic Croutons, Shaved Parmesan and Caesar Dressing

CRISP ICEBERG SALAD \$100

Bacon Lardons, Oven-Dried Tomatoes, Red Onions, Cracked Black Pepper, Chive Buttermilk Ranch

RED BLISS POTATO SALAD \$95

COLE SLAW \$95

SANDWICH PLATTERS

12 SANDWICHES CUT IN HALF

All Sandwich Platters accompany with Individually Packaged Potato Chips and Deli Mustard & Mayonnaise Packets

TRADITIONAL SANDWICH PLATTER \$195

Roasted Turkey and Cheddar Cheese

Black Forest Ham and Swiss Cheese

Grilled Vegetables and Herb Aioli

Potato Buns

GOURMET WRAP PLATTER \$225

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

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

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BOXES

TRADITIONAL HOAGIES \$36

Served with Potato Chips, Freshly Baked Cookie and Whole Fruit

TURKEY AND CHEDDAR

Oven Roasted Turkey Breast, Cheddar Cheese and Lettuce on Soft White Italian Hoagie Roll

HAM AND PROVOLONE

Hardwood Smoked Ham, Provolone Cheese and Lettuce on Soft White Italian Hoagie Roll

ITALIAN

Hardwood Smoked Ham, Capicola Hot Ham, Genoa Salami, Provolone Cheese and Lettuce on Soft White Italian Hoagie Roll

ROAST BEEF AND HORSERADISH

Roast Beef, Horseradish Aioli, Red Onion and Lettuce on Wheat & Oat Hoagie Roll

VEGETABLES AND HUMMUS

Hummus, Roasted Red Peppers, Spinach, Olives and Red Onions on French Ficelle

ENTRÉE SALADS & WRAPS \$38

Served with Potato Chips, Fruit Cup and Brownie

CHICKEN CAESAR WRAP

Grilled White Meat Chicken, Lettuce, Tomato, Caesar Dressing and Parmesan Cheese in an Herb Flour Tortilla

JAMAICAN JERK CHICKEN WRAP

Jamaican Jerk Grilled White Meat Chicken, Creamy Coleslaw and Lettuce in an Herb Flour Tortilla

TURKEY AND BACON COBB WRAP

Oven Roasted Turkey Breast, Bacon, Tomato, Lettuce, Hard-boiled Egg and Blue Cheese Dressing in a White Flour Tortilla

BUFFALO CHICKEN AND BLUE CHEESE SALAD WITH RANCH DRESSING

Mixed Greens with Buffalo Style Grilled White Meat Chicken, Blue Cheese Crumbles, Celery and Tomato

SOUTHWESTERN CHICKEN SALAD WITH RANCH DRESSING

Mixed Greens with Grilled White Meat Chicken, Bacon Crumbles, Black Bean Corn Salad, Cheddar Cheese, Green Bell Pepper, Red Onion and Tomato

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ARTISAN CRAFT SANDWICHES \$40

Served with Potato Chips, Fruit Cup and Brownie

HOT HONEY CHICKEN

Roasted Red Pepper Aioli, Arcadian Greens, Fontina Cheese, All Seed Ciabatta

PEPPERED TURKEY AND HAVARTI

Spinach, Cranberry Mustard, Rustic Oat Baguette

TURKEY AND MUNSTER

Horseradish Aioli, Pretzel Roll

ROSEMARY HAM AND BRIE

Mesclun, Fig Baguette

SUNDRIED TOMATO AND MOZZARELLA

Pesto, Tomatoes, Pickled Onions, Ciabatta Baguette

CHICKEN BANH MI

Sriracha Aioli, Watermelon Radish, Cucumber, Cilantro, Jalapeno, Baguette

SPECIALTIES VEGAN & GLUTEN FRIENDLY \$42

Served with Potato Chips and Fruit Salad

ASIAN NOODLE BOWL

with Sweet and Spicy Plum Sauce

Noodles with Carrots, Red Bell Pepper, Broccoli, Red Cabbage, Edamame, Scallions & Sesame Seeds

Vegan

TURKEY WRAP

Oven Roasted Turkey Breast
Swiss Cheese & Lettuce in Tortilla

Gluten Friendly

SOUTHWEST GRILLED CHICKEN QUINOA BOWL

with Chipotle Dressing

Grilled White Meat Chicken, Lettuce, Corn, Black Beans, Red Onions and Red Peppers

Gluten Friendly

BLACK BEAN AND CORN SALAD

with Balsamic Vinaigrette Dressing

Mixed Greens, Carrots,
Red & Green Bell Peppers,
Tomato and Red Onion

Gluten Friendly, Vegan

MIXED GREENS

with Balsamic Vinaigrette Dressing

Fresh Strawberries, Blueberries,
Dried Cranberries and Walnuts

Gluten Friendly, Vegan

GARBANZO POWER WRAP

Curried Garbanzo Beans, Carrots,
Spinach & Tomato, Tortilla

Gluten Friendly, Vegan

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A L A C A R T E

BEVERAGES

GALLON UNITS

Includes Cups, Dairy and Oat Milk Creamers, Stirrers, Napkins and Various Sweeteners

Fresh Brewed Coffee	\$390
<i>5-gallon unit / approx. 65 cups</i>	
Fresh Brewed Decaf Coffee	\$234
<i>3-gallon unit / approx. 40 cups</i>	
Assorted Hot Tea	\$234
<i>3-gallon unit / approx. 40 cups</i>	
Iced Tea	\$156
<i>3-gallon unit / approx. 38 cups</i>	
Lemonade	\$156
<i>3-gallon unit / approx. 38 cups</i>	
Aqua Fresca	\$195
<i>3-gallon unit / approx. 38 cups</i>	
Watermelon, Pineapple or Cantaloupe	

WATER & RENTAL

Water Cooler Daily Rental	\$75
<i>Includes 1 5-gallon water jug with rental</i>	
Customer responsible for electrical requirements, 120volt	
Additional Water Jug	\$25
<i>5-gallon / Use with water cooler</i>	
Use with water cooler	
ICE	
20lbs of Ice	\$30
40lbs of Ice	\$50

BY THE CASE (24)

Assorted Individual Juices	\$144
Apple, Cranberry, Orange, Grapefruit	
Assorted Soft Drinks	\$132
Pepsi Only	
Bottled Water	\$120
Sparkling Mineral Water	\$144
Energy Drink	\$192

Exhibitors responsible for providing table/table space for drinks and accouterments.

KEURIG® SERVICE

Keurig® K-Cups **\$185 (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**
 Minimum order of 24 per selection

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BAKERY

BY DOZEN

Assorted Bagels	\$64
Assorted Freshly Baked Scones	\$56
Butter Croissants	\$62.50
Assorted Fruit and Cheese Danishes	\$56
House-Made Muffins	\$62.50
Assorted Doughnuts	\$56
Assorted Homestyle Cookies	\$58
Chocolate Chip Brownies	\$58
Butterscotch Blondies	\$58
Assorted Gourmet Biscotti	\$58
Cupcakes	\$72
Logo Cupcakes or Cookies*	\$84

**Custom Artwork Available upon Request*

GLUTEN FRIENDLY/VEGAN OPTIONS

Gluten Friendly Blueberry Muffins <i>Gluten Friendly</i>	\$72
Gluten Friendly Chocolate Chip Cookies <i>Gluten Friendly</i>	\$72
Gluten Friendly Chocolate Brownies <i>Gluten Friendly</i>	\$72
Vegan Cornetto Pastries <i>Vegan</i>	\$72
Vegan Oatmeal Cookies <i>Vegan</i>	\$72

ICE CREAM

Assorted Ice Cream Novelties	dozen	\$56
Premium Ice Cream Bars	dozen	\$72
Freezer Rental Required	per unit	\$100

CAKE

Chocolate or Vanilla

Half Sheet*	40 slices	\$250
Full Sheet*	100 slices	\$450

**Custom Artwork Available upon Request*

FROM THE PANTRY

PRICED BY THE DOZEN

Assorted Fruit Yogurt	\$78
Chobani Non-fat Greek Yogurt	\$90
Whole Fresh Fruits	\$48
Quaker Chewy Granola	\$54
Assorted KIND Bars	\$84
Smartfood® Popcorn White Cheddar	\$48
Assorted Candy Bars	\$72
Potato Chips and French Onion Dip <i>Serves 10</i>	\$55
Tortilla Chips with Fresh Pico de Gallo <i>Serves 10</i>	\$72
Bags of Potato Chips	\$48
Bags of Pretzels	\$42
Bags of Trail Mix	\$48

PRICED PER POUND

Miniature Chocolate Candy Bars	\$42
Assorted Individually Wrapped Hard Candy	\$45
Roasted Cocktail Nuts	\$42

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CAPPUCCINOS OR SMOOTHIES

CAPPUCCINOS /LATTES 8oz drinks

Condiment tray to include dairy and oat milk creamers, stirrers, napkins and various sweeteners

Exhibitor to Provide

Hospitality counter with access hole or rent a skirted table (6'L x 2' W x 42"H)
Power: (1) 20 amp line

Equipment & Work Space Dimensions L x W x H

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

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

((space for smaller cooler and 2 5-gallon water jugs under counter/table)

FRAPPES 8oz drinks

Select two flavors: Vanilla, Mocha, Caramel, Seasonal

SMOOTHIES 7oz drinks

Select two flavors: Strawberry, Mango, Pineapple/Coconut, Mixed Berry

Exhibitor to Provide

Hospitality counter or rent a skirted table (6'L x 2' W x 42"H)
Power: (2) 120v/20 amp lines

Equipment & Work Space Dimensions L x W x H

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

SERVICE \$2,250

Includes 4 hours of service and or 300 drinks

Each Additional Hour(s) \$200

Continued service beyond the 4 hour service package

Additional Cups \$450

Ordered in advance/
100 increments

Additional Cups \$650

Ordered on-site/100 increments

Premium Cappuccino Service \$350

Includes Flavored syrups, mochas and hot chocolates

Tradeshow Delivery/ Set Up Fee \$275

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

Cappuccino /Latte: Delay in Set Up \$150

Per 15 min interval

Excessive wait time due to not being able to set up on time

Drip Coffee service on request
Ask sales manager for details and costs

CUPS & NAPKINS FOR CUSTOM LOGO

Minimum 4 week lead time. Please inquire with your sales manager.
File types are AI, EPS, or PDF.

**CUSTOM BRANDED
8OZ HOT CUPS** TBD

**CUSTOM STICKERS
FOR 7OZ COLD CUPS** TBD

NAPKINS TBD

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FAVORITES

DOUGHNUTS

FRESH MADE DOUGHNUTS

Select two flavors: Glazed, Chocolate Frosted, Vanilla Frosted, Strawberry Frosted, Maple Frosted, Cinnamon Sugar, Cake

SERVICE **\$1,400**

Includes 2 hours of service or 12 dozen assorted doughnuts

Each Additional Hour(s) **\$300**

Continued service beyond the 2 hour service package

Additional Doughnuts **\$350**

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

PREMIUM DC MADE DOUGHNUTS

Select two flavors: Strawberry Glazed, Funfetti, Milk Chocolate Peanut, Brown Butter, Vanilla Bean Glazed, Vanilla Bean Crème Brûlée

SERVICE **\$1,820**

Includes 2 hours of service or 12 dozen assorted doughnuts

Each Additional Hour(s) **\$300**

Continued service beyond the 2 hour service package

Additional Doughnuts **\$400**

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

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

Storage space to store backup doughnuts

Equipment & Work Space Dimensions

L x W x H

Display Case: 21" x 18" x 16 1/2"

Work Space: 16" x 24" x H (N/A)

COOKIES

FRESH BAKED COOKIES

Select two flavors: Chocolate Chip, Oatmeal Raisin, Macadamia White Chocolate Chip, Peanut Butter

SERVICE **\$2,285**

Includes 4 hours of service or 400 cookies

Each Additional Hour(s) **\$300**

Continued service beyond the 4 hour service package

Additional Cookies

100 increments

Ordered In-Advance **\$400**

Order On-Site **\$550**

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) 20 amp

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)

CANNOLIS

FRESH PIPED MINI CANNOLIS

Select one dipping option: Chocolate Morsels or Red/White/Blue Sprinkles

SERVICE **\$2,285**

Includes 2 hours of service or 200 servings

Each Additional Hour(s) **\$300**

Continued service beyond the 2 hour service package

Additional Servings **\$550**

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)

Equipment & Work Space Dimensions

L x W x H

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

POPCORN

POPCORN & MACHINE RENTAL

Includes 2 cases of Popcorn

(36 packets per case-Packet serves 8 guests)

Salt, Butter, Napkins, and Bags

SERVICE **\$1,000**

Includes 1 Attendant, Based on 3 hours of service

Each Additional Hour(s) **\$225**

Continued service beyond the 3 hours of service package

Additional Attendant **\$225**

Additional Cases **\$200**

Exhibitor to Provide

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

Power: 20 amps & 120 Volts

Equipment Dimensions L x W x H

Machine: 36" x 24" x 26"



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LIQUID NITROGEN ICE CREAM

NICECREAM

Nicecream is a local, minority, and female-owned business transforming dessert in the DC Metro area. Their handcrafted ice cream, made from locally sourced milk and cream, is crafted fresh with locally sourced fruit and homemade ingredients. The ice cream is then frozen in front of guests using liquid nitrogen for an unforgettable experience. Watch as your dessert is made before your eyes, delivering a unique treat that turns any event into an elegant and fun-filled occasion. Nicecream has been featured in major publications as one of the best ice creams in the United States. Their professional catering team can serve your event for 100 to 5000 people.

Select two flavors: Madagascar Vanilla Bean, Milk Chocolate, Pistachio, Nutella, Cookies and Cream, Salted Caramel, Homemade Peanut Butter Cup, Local Honey Lavender

(2) ATTENDANT SERVICE

200 GUEST **\$2,360**

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

400 GUEST **\$3,720**

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

Each Additional Hour(s) **\$360**

Continued service beyond the 2 hour service package

Additional Servings **\$500**

Ordered in advance/50 increments

Additional Flavor **\$475**

Additional Flavor **\$475**

Vegan Option: only available as add-on flavor

Toppings Bar **\$785**

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 (8' L x 2' W x 32" H)
Power: (1) 20 amp/120 volt line

Equipment & Work Space Dimensions L x W x H

Work Space: 16" x 24" x H (N/A)

GELATO

GELATO / DOLCI GELATI

Select two flavors: Lemon Custard, Stracietella (Chocolate Chip), Strawberry, Brown Butter, Vanilla Bean, Toasted Coconut

SERVICE **\$2,285**

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

Each Additional Hour(s) **\$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' x 32")

Equipment & Work Space Dimensions L x W x H

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

Aramark to Provide

Access to on-site ice machine

RECEPTION

RECEPTION DISPLAYS

Serves 24 guests

CRUDITES \$225

Seasonal Vegetables and Buttermilk Ranch

HERITAGE CHEESE \$290

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

SEASONAL FRUITS AND BERRIES DISPLAY \$250

Orange Honey Yogurt Dipping Sauce

ROASTED AND GRILLED VEGETABLES \$300

Vegetables, Pita Crisps and Roasted Garlic Hummus



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HORS D'OEUVRES

All items have a 50 piece minimum

Butler Fees Apply

COLD

BRUSCHETTA \$7

Roma Tomatoes and Basil

PEPPERCORN ENCRUSTED BEEF TENDERLOIN \$8

Garlic Crostini and Grain Mustard

SPICY TUNA TARTAR WITH GINGER \$7.50

Wonton Crisp

SMOKED SALMON \$7

Potato Pancake with Chive Crème Fraîche

TRUFFLE DEVEILED EGG \$6.75

CURRIED CHICKEN SALAD IN PHYLLO CUP \$6.75

Grapes and Raisin

SCALLOP CEVICHE \$7

Chili Pepper and Lime

SHRIMP COCKTAIL SHOOTERS \$8

Garden Gazpacho

TOMATO AND MOZZARELLA SKEWERS \$6.75

Fresh Basil and EVOO

HOT

SPINACH AND FETA PHYLLO TRIANGLES \$6.50

BEEF EMPANADA \$7.50

Braised Beef, Salsa Rojo

COCONUT SHRIMP \$8.25

Thai Chili Sauce

QUATTRO FORMAGGIO MAC N' CHEESE BITES \$6.75

CHICKEN SATAY \$8

Teriyaki Glaze

POTATO AND CHEESE PIEROGIS \$6.50

Jalapeño Sour Cream

CHICKEN POT STICKERS WITH LEMONGRASS \$6.50

Hoisin Glaze

LAMB CHOP LOLLIPOPS \$10

Rosemary and Mustard

MARYLAND STYLE CRAB CAKES \$9

Creole Remoulade

VEGETABLE SPRING ROLLS \$6.50

Sweet and Sour Sauce

EDAMAME AND SWEET CORN QUESADILLA \$6.50

Lime Crema

BRIE AND PEARS \$6.50

Baked in Phyllo

PORTOBELLO MUSHROOM PASTRY FLOWER \$6.25

Sun Dried Tomato and Ricotta Cheese

POTATO AND PEA SAMOSA \$6

Mango Coulis

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BAR

Our onsite personnel must dispense all beverages. Bartenders are staffed one (1) per 100 guests for hosted bars. Bartenders are charged at \$225.00 for four (4) hours minimum of service and \$75.00 per hour/per bartender will apply thereafter.

PACKAGES

HAPPY HOUR \$900

One Bottle (750 ml) each

Tanqueray Gin

Tito's Vodka

Casamigos Blanco Tequila

Served with the following mixers: Cranberry Juice, Orange Juice, Club Soda, Tonic Water, Lemons and Limes

BEER + WINE \$950

One Case (24 bottles) each

Bud Light

Michelob Ultra

Stella Artois

Corona Extra

Two Bottle (750 ml) each

William Hill Chardonnay

William Hill Cabernet Sauvignon

LOCAL CRAFT

BEER + WINE \$675

One Case (24 cans) each

DC Brau The Corruption

DC Brau The Public

Two Bottle (750 ml) each

William Hill Chardonnay

William Hill Cabernet Sauvignon

MARGARITA \$650

Two Bottle (750 ml)

Casamigos Blanco Tequila

BLOODY MARY \$600

Two Bottle (750 ml)

Tito's Vodka

Served with Zing Zang Bloody Mary Mix, Tabasco Sauce, Worcestershire Sauce, Lime Wedges, Celery Sticks and Olives

MIMOSA \$325

Six Bottles

La Marca Brut Prosecco

Served with Orange Juice and Cranberry Juice

PRICING

PRICING PER CASE

SPIRIT

Contact your Catering Sales Manager for pricing

BEER

By the case (24)

Domestic	\$204
Imported	\$228
Craft	\$252
Non Alcoholic	\$168

WINE

By the Bottle

Standard	\$55
Premium	\$65
Super Premium	\$75

NON-ALCOHOLIC

By the case (24)

Assorted Soft Drinks	\$132
Bottled Water	\$120
Sparkling Water	\$144
Assorted Fruit Juices	\$144



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
\$5.00 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 \$5.00 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