

EXHIBIT BOOTH CATERING MENU

EFFECTIVE JULY 1 - DECEMBER 31, 2019



Kirsten Dimond
Vice President & General Manager, Sands Expo

Welcome to Sands Expo!

Welcome to The Venetian® Resort and Sands Expo. We are excited to host your show, and look forward to seeing you in Las Vegas. Whether your event expects 600 or 60,000 attendees, our Chefs have created a special Exhibit Booth Menu that offers an incredible variety of choices; their thoughtful and creative vision has led to a showcase of delectable, flavorful offerings that are sure to delight.

We are offering exhibit booth visitors an assortment of bite-sized eats and nutritious grab-and-go delights; home-baked desserts that taste fresh out of the oven; create-your-own sweet or savory snacks by the pound; or a mouth-watering spread of mini salads, seasonal fresh fruits and cheeses, artisanal breads, and gourmet pizzas. Vegetarian, organic, gluten-free, nut-free and other options are all available, and we are happy to work closely with you to ensure your needs are met. In addition, rental equipment such as ice cream freezers, popcorn machines, cookie ovens and more are available to further customize your food and beverage experience.

Healthy, delicious, and beautifully presented, let us provide that finishing touch for your exhibit space. Keep attendees with you for just one more bite and a little more conversation. You never know, you just might seal the deal right then and there, perhaps with a handshake and a toast. Cheers!

Effective July 1 - December 31, 2019. All prices are subject to a 23% service charge and 8.25% sales tax on food and beverage. This menu is designed to serve a maximum of 150 guests. Offerings are strictly available to exhibitors and must be set up within the designated booth space on the show floor. Consuming raw or undercooked meat, poultry, seafood, shell stock, eggs, unpasteurized juice, or under processed bakery items may increase your risk of food borne illness, especially in cases of certain medical conditions.

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BREAKFAST

Mini Continental Breakfast

One dozen breakfast pastries, fruit yogurts, bottles of assorted juice, and a sliced seasonal fruit tray. Upgrade with Hot Breakfast Enhancements.

Serves 12.

\$317.56 per order



Hot Breakfast Enhancements

Complete your Mini Continental Breakfast spread by adding some of these hot items. Please note that Hot Breakfast Enhancements may not be ordered à la carte, and are only available as additions to the Mini Continental Breakfast. Requires one attendant at \$180 for a 4 hour min./ \$45 per hour thereafter.

Country French Croissant Sandwich

Scrambled egg and Jambon de Paris ham, topped with double cream brie and presented on a fresh croissant. Individually wrapped and served hot. May be presented with a heat lamp (requires ordering a 5 AMP outlet) or in a chafing dish. \$86.75 per dozen

Breakfast Wrap

Green chili-braised pork, roasted potato, scrambled egg, and a splash of salsa verde enveloped in a warm tortilla, individually wrapped and served hot. May be presented with a heat lamp (requires ordering a 5 AMP outlet) or in a chafing dish. \$86.75 per dozen

Traditional Breakfast Sandwich

A delicious combination of English muffin, scrambled egg, house-cured and smoked pork loin, provolone, and tomato jam, individually wrapped and served hot. May be presented with a heat lamp (requires ordering a 5 AMP outlet) or in a chafing dish. \$86.75 per dozen

Hearty Breakfast Potatoes

Diced potatoes with caramelized onions, roasted peppers and tomato jam. \$10 per person per selection, with minimum order of 12.

Peppered Bacon

Sliced bacon perfectly seasoned. \$10 per person per selection, with minimum order of 12.

Scrambled Eggs

Light and fluffy - perfectly prepared. \$10 per person per selection, with minimum order of 12.

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BREAKFAST

Artisanal Breakfast Bakes

Scrumptious croissants, Danish pastries, and breakfast breads are presented with butter and a selection of flavorful jellies (pear and apple, wild strawberry, apricot). The option of choosing a single bakery item is available.
\$67.21 per dozen



Krispy Kreme Glazed Doughnuts

A classic treat that is perfect in the morning or any time of day. Serves 12.
\$66.95 per dozen



Bagels and Spreads

A variety of fresh bagels, presented with plain, strawberry, and smoked salmon cream cheeses. Toaster available for additional fee; requires one 5 AMP outlet (not included).
\$70.54 per dozen



Greek Yogurt Assortment

Choose from a variety of flavors.
\$62.50 per dozen



Fresh Fruit & Berry Platter

A colorful selection of seasonal fruits and berries, artfully sliced and arranged. Serves 12. Order may be increased; appropriate charges will apply.
\$135.19 per order



Whole Fresh Fruit Display

An artful display of red and green apples, bananas and oranges.
\$51.24 per dozen



Granola & Yogurt Parfaits

Individual servings of rich, smooth yogurt topped with a container of crunchy granola. Choose from Bananas Foster, Peach Mango, and Mixed Berry. Served as six (6) individual 9 oz. cups
\$33.41 per order



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LUNCH

Mini Salad Bar

Select 1 leafy salad, 2 compound salads, and 2 dressings. Includes assorted fresh rolls.

Serves 12
\$168.66 per order

Serves 24
\$257.76 per order

Salad only
\$67.21 per order

Dressings: Balsamic, Ranch, Italian, Blue Cheese, Caesar

Leafy Salad Selections:

CAESAR SALAD

Sprinkled with crunchy Focaccia croutons and savory Parmesan cheese.



CLASSIC GREEK SALAD

Tomatoes, Kalamata olives, cucumbers, Feta cheese, parsley, EVOO, and red wine vinegar.



MIXED GREENS

Topped with crisp cucumbers, carrots, daikon, and cherry tomatoes.



Compound Salad Selections:

CAVATAPPI PASTA SALAD & PESTO

Spiral tube pasta mixed with a basil, pine nut and olive oil pesto sauce, and topped with Parmesan cheese.



FRUIT SALAD CEVICHE

Diced melon tossed in lime juice and simple syrup with a mint garnish.



RUSTIC YUKON POTATO SALAD

Yukon Gold potatoes blended with onion, celery, mayonnaise, and mustard.



QUINOA TABBOULEH SALAD

Classic tabbouleh with quinoa instead of Bulgur Wheat, cucumbers, tomatoes, onion, parsley, sliced almonds, lemon juice and EVOO.



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LUNCH

Presentation suggestion: Pair platters with mini salad bar selections.

Chef's Mini Sandwich Platter

- Smashed chickpea and avocado salad with arugula and dried cranberries on a whole grain roll
- Seared petite beef tenderloin and red onion marmalade with arugula and goat cheese aioli on a ciabatta roll
- Oven-roasted turkey with provolone and bacon aioli on a butter croissant
- Tuscan rosemary ham and "Bravo Farms White Cheddar", stone fruit mustard, and bibb lettuce on an artisan bacon loaf.

12 sandwiches	24 sandwiches
\$112.27 per order	\$207.03 per order



Dagwood Platter

Sandwich features a selection of cured meats, cheeses and vegetables piled high on a fresh baguette.

12 Pieces	24 Pieces
\$163.75 per order	\$305.65 per order



Eastside Deli Platter

A variety of premium sliced meats and cheeses paired with condiments, pickled vegetables, and an assortment of fresh breads.

Serves 12	Serves 24
\$201.75 per order	\$382.00 per order



Wrap Platter

Choose from three delicious options:

- Turkey, bacon, blue cheese
- Buffalo chicken, celery, onions, red pepper
- Veggie: black beans, sweet potato, guacamole, baby spinach

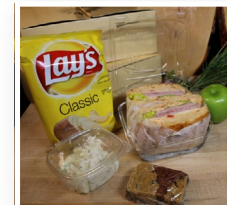
Serves 12	Serves 24
\$157.27 per order	\$281.14 per order



Bold Lunch 1

Pesto parmesan ham with Italian spiced mozzarella cheese, sun dried tomato aioli, and romaine lettuce on a roasted tomato and parmesan panini; NY deli potato salad; classic potato chips; rich chocolate fudge and chocolate chip Brookie bar; and a Granny Smith apple.

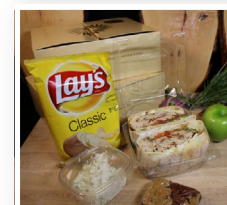
\$44.55 per box. Minimum order of 10 boxes per option.



Bold Lunch 3

Blackened spiced turkey breast, mozzarella cheese, romaine lettuce, beef steak tomatoes, mufuletta olice spread, and Cajun aioli on a rustic panini; NY deli potato salad; classic potato chips; rich chocolate fudge and chocolate chip Brookie bar; and a Granny Smith apple.

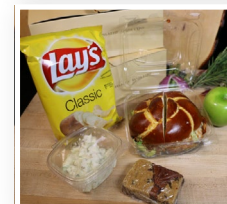
\$44.55 per box. Minimum order of 10 boxes per option.



Bold Lunch 4

Buffalo spiced chicken breast, marbled bleu Monterey jack cheese, iceberg lettuce, and dijonnaise on a pretzel roll; NY deli potato salad; classic potato chips; rich chocolate fudge and chocolate chip Brookie bar; and a Granny Smith apple.

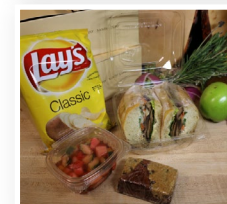
\$44.55 per box. Minimum order of 10 boxes per option.



Bold Vegetarian Lunch 5

Vegarian Banh Mi with Bulgogi portabella mushroom, sliced cucumber, kewpie mayo, pickled daikon radishes, and carrots on a French baguette; Asian pickled cucumber and pepper salad; classic potato chips; rich chocolate fudge and chocolate chip Brookie bar; and a Granny Smith apple.

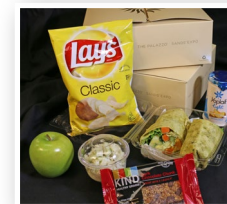
\$44.55 per box. Minimum order of 10 boxes per option.



Skinny Lunch 1

Grilled Vegetable Wrap – Amaranth sprout, sun dried tomato spread on whole wheat tortilla; red quinoa salad with carrot, fennel, fresh parsley and lemon vinaigrette; low fat fruit yogurt; KIND granola bar; and a Granny Smith apple.

\$44.55 per box. Minimum order of 10 boxes per option.



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LUNCH

Presentation suggestion: Pair pizzas with mini salad bar selections.

Classic Margherita

A perfect blend of tomatoes, mozzarella, basil, and EVOO.
16" pizza
\$39.00 per order



Chicken Caesar Salad

Caesar and romaine lettuce, chicken, Parmesan cheese, croutons and Caesar dressing.
\$99 per dozen



Classic Pepperoni

Zesty pepperoni and fresh herbs top this favorite.
16" pizza
\$42.00 per order



Kale & Quinoa Salad

White kale, red quinoa tabbouleh, lemon juice, EVOO, fresh mint.
\$99 per dozen



Vegetarian

Homemade roasted tomato sauce, fresh mozzarella, roasted baby zucchini, yellow squash, eggplant, red onions, and vine-ripened tomatoes.
16" pizza
\$42.00 per order



Mixed Greens Salad

Mixed greens, rainbow carrots, teardrop tomatoes, diced cucumber, Italian dressing.
\$99 per dozen



Supreme

Pepperoni, homemade Italian sausage and peppered bacon are complimented by slices of wild mushrooms and mini rainbow bell peppers.
16" pizza
\$44.00 per order



Southwestern Turkey Salad

Shredded iceberg, turkey, black beans, cheddar, roasted red peppers, corn kernels, scallions, and chipotle ranch dressing.
\$99 per dozen



Pizzas are delivered in a box or displayed with a heat lamp (requires ordering one 5 AMP outlet).

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SNACKS & BREAKS

Classic Cookie Platters

Choose from home-baked chocolate chip, cran-apple oat, peanut butter, snickerdoodle, white chocolate macadamia, and rocky road. \$50.21 per dozen



Cupcakes

Visitors to your booth will love this traditional favorite. Cake flavors include vanilla, chocolate, red velvet, lemon, and coffee. Choose from vanilla, buttercream, chocolate ganache, or cream cheese frosting. Additional selections available upon request. Please contact Sands Expo catering for details. \$78.28 per dozen



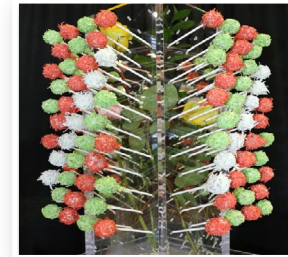
Brownies, Blondies or Chocolate-dipped Rice Crispy Treats

Choose your favorite - these "Bake Sale" goodies are definitely kicked up a notch! \$53.56 per dozen



Fruit Ganache Lollipops

Available in mango and cherry flavors, these bite-sized delights add a sweet, colorful, and attractive touch to any booth presentation. Requires a minimum order of 1 dozen per flavor. \$75.19 per dozen



Cannoli Platter

Fresh Italian-style cannolis make this classic dessert a favorite. Custom fillings include chocolate chip, pistachio, and chocolate pearls. \$73.00 per dozen



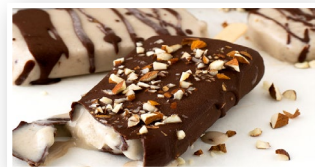
Cake

Delicious and beautifully decorated, choose from a variety of flavors, fillings and frostings. Please contact Sands Expo catering for flavor options and additional cake sizes, and personalization opportunities. \$312.00 1/4 sheet (serves 24) \$624 1/2 sheet (serves 48)



Ice Cream Bars

Choose from Häagen-Dazs, Dove, Ben and Jerry's, fruit, and yogurt bars. Requires a minimum order of 1 dozen per flavor. \$100.00 per dozen



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SNACKS & BREAKS

Chips, Pretzels & Gourmet Popcorn

This informal assortment suits every taste.

\$47.64 per dozen

\$89.87 per 24



Vegetable Crudité

With Ranch Dressing.

\$99.00 per dozen



CLIF Bars and KIND Bars

These popular snack and breakfast bars are available in a variety of great flavors.

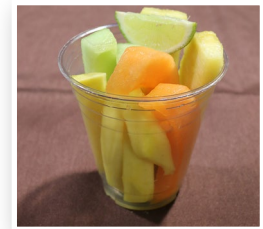
\$57.00 per dozen



Seasonal Fresh Fruit Spears

Accented with a slice of lime.

\$99.00 per dozen



Granola and Protein Bars

With flavors like Chocolate Peanut Butter, Fudge Graham, and Almond Crunch, it's easy to forget these eats are healthy and delicious. Provided brands are Nature Valley and Zone Perfect.

\$40.17 per dozen



Savory Snacks by the Pound

Candy jars filled with mixed nuts, yogurt-covered raisins, wasabi peas and Sands trail Mix (peanuts, coconut, dried blueberries, and dried cranberries), let you create your own healthy snack. *Minimum order of 3 pounds per option.*

\$50.21 per pound.



Mediterranean Hummus

With baked pita chips.

\$99.00 per dozen



Sweet Snacks by the Pound

A selection of classic candy (Gummi Bears, M&Ms, Twizzlers, Swedish Fish, Hershey's Miniatures, and Tootsie Rolls) to satiate your sweet tooth. *Minimum order of 3 pounds per option.*

\$39.14 per pound.



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SNACKS & BREAKS

Glitterati Italian Miniature Gourmet Medley

These hard candies are a perfect offering to stop traffic at your booth. Order as a single jar or to supplement our Sweet or Savory Snacks by the Pound. *Minimum order of 3 pounds.*

\$50.21 per pound.



Edible Fruit Display

This artful arrangement features freshly cut cantaloupe, honeydew, watermelon, pineapple, and oranges accented with strawberries, blueberries, raspberries, blackberries, and grapes. *Requires a minimum of 72 hours advance notice.*

\$201.88 per order



Tri-colored Tortilla Chips

Tri-colored tortilla chips served with fire-roasted tomato salsa, pinto bean dip, and fresh guacamole. 2 lbs. of chips and 1 qt. of each dip serves 12

\$60.46 per order



Sands Cheese Board

An array of premium cheeses from the Napa Valley, the California countryside, and Europe. Served with an assortment of artisan crackers. Serves 12

\$196.73 per order



Sea Salted Kettle Chips

No sandwich is complete without a side of crunchy goodness. Homemade kettle chips are prepared with a dash of sea salt and served with classic onion dip and pinto bean dip. .

2 lbs. of chips and 1 qt. of each dip serves 12

\$60.46 per order



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BEVERAGES

Infused Water by the Gallon

Mango peach with fresh orange; Granny Smith apple and fennel; Cucumber lemon with tarragon; Strawberry with lavender; Elderberry flower and fresh mint.

Minimum order of 2 gallons.

\$72.10 per gallon

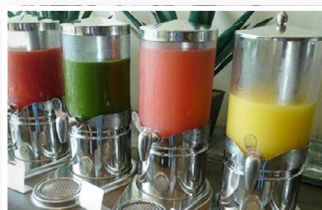


Fresh Squeezed & Cold Pressed Juice

Apple, spinach and lemon juice; Kale, cucumber, celery, kiwi and coconut water; Orange, mango and mint.

Minimum order of 2 gallons each; requires 2 week lead time

\$92.70 per gallon



Fruit Juice by the Gallon

Orange; Cranberry; Grapefruit; Apple.

Minimum order of 2 gallons.

\$72.62 per gallon



Ice

20 lbs.

\$27.30



Bottled Water, Soft Drinks & Juice

Choose from a wide assortment of bottled beverages including water, soft drinks, juice, and smoothies.



Mineral water, 12 oz.

\$2.79 per bottle

Mneral water, 16 oz

\$3.93 per bottle

Dasani water, 16 oz.

\$4.48 per bottle

Vitamin Water, 16 oz.

\$5.03 per bottle

Sparkling or still specialty water, small

\$6.72 per bottle

Sparkling or still specialty water, large

\$13.44 per bottle

Assorted soft drinks, 12 oz.

\$5.03 per can

Assorted juice flavors, 10 oz.

\$5.03 per bottle

Assorted Odwalla smoothies, 15.2 oz.

\$6.55 per bottle

Iced Tea

\$5.03 per bottle

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COFFEE

Full Espresso Bar - Single Group Option

Menu: Espresso, Cappuccino, Café Latte, Café Mocha, Macchiato
Flavored Syrups: Almond, Vanilla, Chocolate, Caramel, Hazelnut
Crystalized Sugar Sticks: Individual Dipping Sticks - Brown Sugar, White Sugar

\$1,995.00 per day (includes 150 cups) / Extra Cups: \$5.50 each
\$3,995.00 unlimited service

Uniformed Espresso Attendants: \$180.00 per attendant, up to 4 hours / \$45.00 for each additional hour, up to 8 hours maximum.



Table Top Espresso Bar

Entice attendees with refreshing beverages brewed from a compact and efficient table top espresso machine. Comes with 100 intensely flavorful Lavazza coffee pods, cups, condiments and accompaniments.

Measures 12"W x 19"D x 12.5"H. Requires a 6' table and two 20 amp-120V-60Hz power drops). Requires one Attendant at \$180 for a 4 hour minimum / \$45.00 for each additional hour, up to 8 hours maximum.

\$950.00 per day / Extra Pods: \$5.50 each
\$2,995.00 unlimited service



Full Espresso Bar - Deluxe Option

Enjoy exceptionally fast, high quality coffee service.

Menu: Espresso, Cappuccino, Café Latte, Café Mocha, Macchiato
Flavored Syrups: Almond, Vanilla, Chocolate, Caramel, Hazelnut
Crystalized Sugar Sticks: Individual Dipping Sticks - Brown Sugar, White Sugar

\$2,750.00 per day (includes 200 cups) / Extra Cups: \$5.50 each
\$4,750 unlimited service

Uniformed Espresso Attendants: \$180.00 per attendant, up to 4 hours / \$45.00 for each additional hour, up to 8 hours maximum.



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COFFEE

Nitro Cold Brew

Enjoy la Colombe infused with nitrogen for a naturally sweet flavor and flowing, velvety crema.
\$700.00 per day (includes 3 gallons) / \$400.00 each additional order (3 gallon minimum).

Requires one Attendant and a 20 amp power drop.

Uniformed Espresso Attendants: \$180.00 per attendant, up to 4 hours / \$45.00 for each additional hour, up to 8 hours maximum.



Starbucks Nitro Coffee Bike

Enjoy Starbucks black coffee infused with with nitrogen for a naturally sweet flavor and flowing, velvety crema.

\$2,500.00 per day (includes 6 gallons) / \$600.00 each additional order (3 gallon minimum).

Uniformed Espresso Attendants: \$180.00 per attendant, up to 4 hours / \$45.00 for each additional hour, up to 8 hours / \$67.50 for each additional hour, after 8 hours.



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COFFEE

Freshly Brewed Tea & Coffee

Tea (hot or iced) and coffee (regular or decaf) accompanied by an assortment of sugar, artificial sweetener, creamer, cups, stir sticks and napkins.

Cambro - Min. order of 5 gallons
\$342.99

Sternoless Silver Urn
\$302.31 (3 gallons)
\$503.93 (5 gallons)



Single Cup Self Service Coffee Service

Easily brew single serve coffee, tea and cocoa. Comes with 24 coffee pods, cups, condiments and accompaniments (requires a 6' table and 120V-60Hz power drop). Suggested option for staffing area/low volume service.

Measurements: 15.7"H x 10.8"W x 14.8"D.

\$148.32 per day
Additional 24 pods: \$120.00



La Colombe Cold Brew & Draft Lattes

Experience the full taste and texture of a true cold brew or cold draft latte. Available in original, vanilla, mocha, triple, caramel, and coconut milk.

\$8.50 per 9 oz. can, ordered by the case (12 cans per case)



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BEER, WINE & SPIRITS

Hosted Bar

CALL BRAND	
Martinis	\$14.25
Cocktails	\$11.25
Wine	\$12.25 per glass
Domestic Beer	\$6.70 per bottle
Imported Beer	\$7.75 per bottle
• Smirnoff Vodka	
• Bombay Gin	
• Dewar's White Label Scotch	
• Jim Beam Bourbon	
• Seagram's 7 Crown Whiskey	
• 1800 Silver Tequila	
• Cruzan Rum	
• Bud Light, Sierra Nevada	
• Corona, Stella Artois	



PREMIUM	
Martinis	\$15.25
Cocktails	\$13.25
Premium Wine	\$13.25 per glass
Domestic Beer	\$6.70 per bottle
Imported Beer	\$7.75 per bottle
• Absolut Vodka	
• Tanqueray Gin	
• Chivas Regal Scotch	
• Jack Daniel's Whiskey	
• Canadian Club Blend	
• 1800 Reposado Tequila	
• Bacardi Rum	
• Bud Light, Sierra Nevada	
• Corona, Stella Artois	

SELECT PREMIUM	
Martinis	\$16.25
Cocktails	\$14.25
Select Premium Wine	\$14.25 per glass
Domestic Beer	\$6.70 per bottle
Imported Beer	\$7.75 per bottle
• Grey Goose	
• Bombay Sapphire Gin	
• Glenlivet Scotch	
• Maker's Mark Bourbon	
• Crown Royal Whiskey	
• Patron Silver Tequila	
• Captain Morgan Spiced Rum	
• Bud Light, Sierra Nevada	
• Corona, Stella Artois	



À la Carte Wine & Beer Selections

House Champagne,	
J. Rog�� Brut	\$42.44 per bottle
Chateau Ste. Michelle, Michelle Brut	\$52.27 per bottle
Jacob's Creek Chardonnay	\$30.13 per bottle
Greystone Cellars Chardonnay	\$52.27 per bottle
Jacob's Creek Cabernet	\$30.13 per bottle
Greystone Cellars Cabernet	\$52.27 per bottle
Domestic Beer	\$511.14 per keg
Imported Beer	\$562.12 per keg
Joseph James	\$663.06 per keg

Hosted Bar requires a Bartender at a fee of \$206.00 for the first four (4) hours and \$75.00 each additional hour. \$500.00 ++ sales minimum per day.

Special order beverages are subject to market price. A \$154.50 jockey box fee will be applied to all keg orders, as well as a keg roll over fee of \$500.00 ++ per day per keg.

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RECEPTIONS

Bar Bites

- Buffalo Chicken Satay: Skewered chicken with Louisiana pepper sauce, carrot and celery sticks, with blue cheese dressing
- Potstickers: Vegetarian potstickers with Finadene (spiced vinegar soy sauce) and sweet chili dipping sauces
- Meatballs Marinara: Beef meatballs with classic marinara and Parmesan cheese
- Kettle Chips with Cheese Sauce: House made kettle chips with a tomato and jalapeno cheese sauce

Serves 100. Requires an attendant at a fee of \$180 for an estimated 1 hour of service.
\$2,400 per hour



California Wine Tasting Package

Red and white house wines are accompanied by a display of gourmet cheeses and artisan crackers. Serves 100; includes 36 bottles of wine. Requires a bartender, at a fee of \$206.00 for an estimated 1 hour of service.
\$3,296.00 per hour



Hot Appetizers

- Truffled grilled cheese and vegetables finger, mornay sauce, Gruyère, Swiss, truffles, and crunchy vegetables
- Teriyaki chicken skewer with pearl onions, roasted pineapple, and creamy salsa verde
- Mini potato cup, truffled mushroom duxelles, beef tenderloin, and Gruyère
- Brie Comte gougère puff

Minimum order of 5 dozen per option
\$110 per dozen



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RECEPTIONS

Cold Appetizers

- Seared beef tenderloin placed on potato coins with Romesco sauce and herb garnish
- Grilled vegetable and hummus mille feuille: grilled vegetables, and garbanzo bean spread with fresh basil
- Assorted sushi lollipops: Tuna, salmon and yellowtail served on a bamboo fork
- Mini BLT skewer with toasted rye

Minimum order of 5 dozen per option
\$110 per dozen



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RECEPTIONS

Edible Fruit Display

This artful arrangement features freshly cut cantaloupe, honeydew, watermelon, pineapple, and oranges accented with strawberries, blueberries, raspberries, blackberries, and grapes. *Requires a minimum of 72 hours advance notice.*

\$201.88 per order



Tri-colored Tortilla Chips

Tri-colored tortilla chips served with fire-roasted tomato salsa, pinto bean dip, and fresh guacamole. 2 lbs. of chips and 1 qt. of each dip serves 12

\$60.46 per order



Sands Cheese Board

An array of premium cheeses from the Napa Valley, the California countryside, and Europe. Served with an assortment of artisan crackers.

Serves 12

\$196.73 per order



Sea Salted Kettle Chips

Homemade kettle chips with a dash of sea salt served with onion and Boursin cheese dips.

2 lbs. of chips and 1 qt. of each dip serves 12

\$60.46 per order



Vegetable Crudité

Fresh vegetables artfully displayed and served with Boursin ranch dip.

Serves 12

\$185.14 per order



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TRAFFIC BUILDERS

Mini Doughnuts Action Station

We'll glaze your doughnut to order with a selection of icings, and top them for some extra crunch. Icing Flavors: Chocolate, Orange, Raspberry, Lemon, and Pistachio. Toppings: Oreo Crumble, Chocolate Chis, Crispy Chocolate Pearls, Candy Fruit, Chantilly, M&Ms, and Caramelized Pecans. *Requires one chef attendant at \$180 for a 4 hour minimum/\$45 per hour thereafter.*

\$14.00 per person (min. order of 100)

Please contact the Catering Department for details.



Gourmet Roasted Nuts Station

A delicate, buttery taste of crunchy sugar-rubbed almonds, freshly roasted to order. The perfect sweet and salty treat to draw visitors to your booth. *Requires an attendant at \$180 for a minimum of four hours of service/\$45 per hour thereafter. Requires a 110 volt-20 amp power drop.*

\$7.50 per person with a minimum order of 100 persons.



Gelato Station

Choose up to 6 flavors. For flavor options, please contact the Catering Department.

Requires a 110V-20 amp power drop.

Requires one Attendant at \$180 for a 4 hour minimum/\$45 per hour thereafter.

\$3,800 for up to 6 flavors (480 servings)



Movie-Style Popcorn

Serve fresh popcorn the old fashioned way! Popcorn and bags must be ordered separately, *Requires a 6' table and 120V-60Hz power drop. Requires one Attendant at \$180 for a 4 hour minimum/\$45 per hour thereafter.*

Popcorn and Bags: \$436.97 per case (1 case min. order, makes 250 servings)

Popcorn Machine: \$150.00 per day

Measurements: 31"H x 18"W x 16"D.



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TRAFFIC BUILDERS

Freshly Baked Cookies

There's nothing like the smell freshly baked cookies! Choose from chocolate chip, oatmeal raisin, sugar, and peanut butter, and keep them warm in our table top cookie warmer (requires a 6' table and 120V-60Hz power drop). Requires one Attendant at \$180 for a 4 hour minimum/\$45 per hour thereafter.

Cookies: \$436.98 per flavor per case (160 cookies)
Cookie Warmer: \$150.00 per day
Measurements: 11.5"H x 22"W x 22.5"D.



Frozen Soft Service Yogurt

Choose your favorite two (vanilla, chocolate, or strawberry) and serve separately or as a twist. Includes cups and spoons. Toppings include chocolate chips, mochi, fresh blueberries, M&Ms, sprinkles, granola, bacon, and dried coconut. Sauces include dark chocolate, caramel, and strawberry.

Requires a 30 amp power drop. Requires one Attendant at \$180 for a 4 hour minimum/\$45 per hour thereafter.
\$650.00 per flavor, per case

Free Standing Soft Serve Machine: \$150.00 per day
Measurements: 36.25"H x 23.31"W x 37.95"D.



Jumbo Pretzels

Warm, soft pretzels displayed in a warmer are sure to attract attention! The warmer cooks up to 4 pretzels in five minutes and a rotating rack holds up to 40 jumbo pretzels. Served with yellow mustard. Requires a 6' table and 120V-60Hz power drop. Requires one Attendant at \$180 for a 4 hour minimum/\$45 per hour thereafter.

\$203.94 for 3 dozen (min. order); \$5.50 each thereafter
Pretzel Warmer: \$150.00 per day
Measurements: 29.75"H x 18"W x 18"D.



Frozen Drinks & Smoothies

Up to 64 oz. of smoothies, frozen daiquiris or margaritas can be made at once. Choose from banana, cappuccino, mango, margarita, passion fruit, peach, piña colada, pink lemonade, and strawberry. Alcohol is also available; please contact the Catering Department. Requires a 6' table and 120V-60Hz power drop. Requires one Attendant at \$180 for a 4 hour minimum/\$45 per hour thereafter.

Beverage Mixes: \$520.00 (1 case min. per flavor)
Frozen Drink Machine: \$150.00 per day
Measurements: 30"H x 13"W x 17"D.



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BRANDED OPPORTUNITIES

Cakes

A logoed cake creates a great visual presentation for your booth or special event. Choose from a variety of flavors, fillings, and frostings. Please contact Sands Expo catering for additional cake sizes, details and pricing.



Cookies

Individually wrapped and branded with your logo, available flavors include sugar, chocolate chip, and oatmeal. *Minimum order of 10 dozen. Requires a six week lead time.* Please contact the Catering Department for details and pricing.



Cupcakes

Visitors to your booth will love this traditional favorite, personalized for that extra touch. Cake flavors include vanilla, chocolate, red velvet, lemon, and coffee. Choose from vanilla, buttercream, chocolate ganache, or cream cheese frosting. Please contact the Catering Department for details and pricing.



Water Bottles

Branded 16.9 oz. water bottles add a personal touch that can travel beyond your exhibit booth. *Minimum order of 1 palette (1,728 bottles). Requires a six week lead time.* Please contact the Catering Department for details and pricing.



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RENTAL EQUIPMENT

Water Cooler

This cold water unit comes with a 5 gallon jug of water and a sleeve of cups.

Requires a 120V-60Hz power drop. Measurements: 41.4"H x 14.1"W x 13.7"D.

\$210.00 for run of show

5 gallon refill: \$30.33

Refill sleeve of cups: \$9.50



Brushed Steel Service Tables

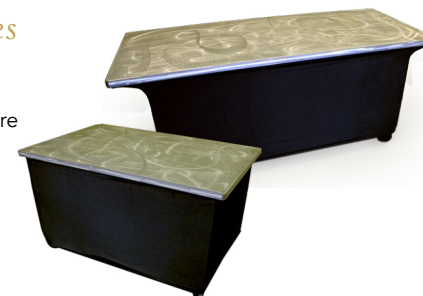
Tables come with black fitted spandex covers for a clean, contemporary look.

Easy to move with locking wheels, they are available in 4' and 6' versions.

Rental Fee:

4'L x 30"W: \$75 per day

6' L x 30"W: \$95 per day



Electric Hand Sink

Single bowl hand sink comes with removable fresh and waste water tanks, and has casters for easy maneuverability. The back splash features built-in soap and paper towel dispensers.

Requires a 120V-60Hz power drop

Rental Fee: \$250.00 for run of show

Measurements: 47.75"H x 24"W x 25.25"D.



Hand Sink Cambro

Standard water cambro comes with a bucket, a roll of paper towels, and a liquid soap dispenser.

Rental Fee: \$106.09 for run of show



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CATERING GUIDELINES

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- The Venetian, The Palazzo, and Sands Expo Catering Departments hold the exclusive rights to all Food & Beverage service. No food or beverage, Logoed bottled water, samples, etc. are allowed to be brought into The Venetian, The Palazzo, and Sands Expo. Any exceptions must be approved in writing and a corkage fee will apply.
- Decreases must be received 72 hours in advance of service, and no credits will be issued on services installed as ordered but not used.
- Cancellations occurring less than 21 business days but more than 10 days prior to the show opening date will result in 50% of the total order being refunded. Cancellations occurring less than 10 business days but more than 3 days prior to the show opening date will result in 25% of the total order being refunded. No refund will be given if a cancellation occurs within 3 business days or less of the show opening date.
- Please review your BEO/Banquet Check prior to departing The Venetian, The Palazzo and Sands Expo. For credit consideration, all service concerns must be made known during the show.
- A \$50.00 labor and preparation charge will be applied to orders that do not meet minimum requirements. A \$100 charge will be applied for buffets that do not meet the 25 person minimum.
- A 10% discount will be applied to food and non-alcoholic beverage items on orders that are received – with full payment – By 5:00 PM PST, at least 21 calendar days prior to the show opening date. Orders placed 20 – 4 calendar days prior to the show opening date will be processed at the advertised menu rate. All orders received within 72 hours of the show opening will incur a 10% price increase.
- If electricity is required for a booth, SES is the exclusive provider of all electrical needs. Please call 702.733.5548 for assistance.
- Exhibitor must provide table or counter space for all F&B orders. Tables are available for rent; please call 702-733-5676 or e-mail catering@sandsexpo.com for assistance.
- The cost for an Attendant is \$180.00 for the first 4 hours (at a minimum of 4 hours) and \$45.00 per hour thereafter. The cost for a Bartender is \$206.00 for the first 4 hours (at a minimum of 4 hours) and \$75.00 per hour thereafter.
- For additional menus and service inquiries, please call 702-733-5676 or e-mail us at catering@sandsexpo.com.
- For assistance during the show, please contact the Catering Department at 702-733-5676/5366 or visit the SES/Concierge Desk.

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REQUEST TO DISTRIBUTE SAMPLES

Order Form, Page 1

To receive authorization for distributing food or beverages not purchased through Sands Expo (the exclusive Food & Beverage provider of The Venetian, The Palazzo and Sands Expo), please complete this form no later than 7 days prior to show opening. The selling of food/beverage products by any other entity is prohibited and must be removed from the show floor. Sponsoring Organizations of expositions and trade shows and their exhibitors may distribute **SAMPLES** of food and beverage products, upon written authorization and adherence to all of the conditions outlined below.

GENERAL INFORMATION FOR FOOD INDUSTRY SHOWS

1. Items dispensed are limited to food and beverage products that are **manufactured, processed or distributed** by exhibiting companies. Items that are not manufactured, processed or distributed by the company may not be provided as samples unless they are purchased through Sands Expo.
2. If you do **manufacture, process, or distribute** the items, they are to be a SAMPLE SIZE and must be dispensed/distributed in accordance to local and state health codes:
 - Non-Alcoholic Beverages can be a **maximum of 2oz.** sample size and must be served in plastic cups. No cans or bottles will be permitted.
 - Food items are limited to "bite size", **not to exceed 1oz.** portions.
 - Vendors must submit proof of having \$2,000,000.00 liability insurance and name Sands Expo as additional insured. Vendors are responsible for state and local laws pertaining to the distribution of alcohol.
3. Alcohol Sampling - If your company **manufactures, processes or distributes wine and this product is related to the purpose of the show**, then you are able to serve SAMPLE SIZES. Samples must be dispensed and distributed in accordance to local and state health codes:
 - Vendors must submit proof liability insurance as stated above.
 - Wine / wine coolers 1 oz. sample size.
 - All alcohol must be served in disposable plastic cups. No cans or bottles will be permitted.
 - Distribution of alcoholic products must be monitored and overseen by a staff bartender from Sands Expo, in compliance with Nevada liquor laws.
 - Spirits are not included in sample categories. All spirits must be provided by Sands Expo.
4. Sands Expo will act as the coordinator for the Health Department event permit. If the sampling of food and/or beverage will occur within your booth, it must be included in the permit and a handwashing station will be required by SNHD. A one-time fee will be incurred as noted below, depending upon your booth needs. Rates apply to orders received no later than 7 days prior to show opening. Orders received after this time but prior to show opening will incur an additional \$100 late fee. Orders placed on show days will incur an additional \$150 late fee.
 - \$360.50 - electric hand sink, permit and water disposal/replenish. A 20 amp circuit must be ordered separately.
 - \$206.00 - gravity fed hand washing station, permit and water disposal/replenish.
5. For additional information on Southern Nevada Health District (SNHD) sampling guidelines, please visit www.southernnevadahealthdistrict.org/food-regulations/chapter15.php. A Temporary Food Establishment Quick Reference Checklist is available at <http://www.southernnevadahealthdistrict.org/download/eh/temp-permit-checklist.pdf>.
6. Sands Expo is not responsible for any Food and/or Beverage products brought in from the outside. These products must be coordinated/approved by a Catering Manager prior to show dates.
7. Vendors are responsible for booth rental fees and all Sands Expo services including electrical, plumbing, drainage, and booth cleaning/trash removal. For exhibitors distributing samples, Porter Service is highly recommended; ordering this cleaning service will remove all debris and food sampling waste from your booth area. Please contact the Exhibit & Business Service Center for details.

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REQUEST TO DISTRIBUTE SAMPLES

Order Form, Page 2

1. If product storage, delivery, or kitchen use is needed, the following charges may be assessed. For kitchen use, completion of a release form will be required. Space is limited and available on a first-come first-served basis, and must be arranged no later than 21 days prior to show opening. Any orders received after this cutoff date will need to be approved based upon available space; additional fees may apply.
- \$200.00 per day/per pallet for refrigerated, freezer, and dry storage.
 - \$50.00 one-time handling fee for 1-4 skids / \$250.00 handling fee for 5 or more skids.
 - \$50.00 delivery charge each time product is delivered to the exhibit booth/room.
 - \$150.00 per hour for shared kitchen space (4 hour minimum. Subject to availability and management approvals.
 - Kitchen labor is available for \$45.00 per hour (4 hour minimum).
 - Additional charges will apply for equipment rental, and is subject to availability.

Event Name:_____ Sampling Dates:_____ Booth #_____ Hall Location:_____

Exhibiting Company:_____ Address:_____ City/State:_____ Zip:_____

Ordered By:_____ Telephone:_____ Fax:_____ Email:_____

Item(s) Description (quantity, portion size , method of and reason for dispensing):_____

Kitchen use request (describe what is needed):_____

Health Department and handwashing station option to be used in exhibit area:

- ☐ \$360.50 - Electric hand sink; Facility coordinates permit and water disposal/replenish. A 20 amp circuit must be ordered separately.
- ☐ \$206.00 - Gravity fed hand washing station; Facility coordinates permit and water disposal/replenish.

The company requesting sampling approval acknowledges it has sole responsibility for the use, servicing or other disposition of such items (including alcoholic beverages) in compliance with all applicable laws. Accordingly, the company agrees to indemnify and forever hold harmless Sands Expo, The Venetian and The Palazzo from all liabilities, damages, losses, costs or expenses resulting directly or indirectly from their use, serving or other disposition of such items (including alcoholic beverages).

Signature/Approved by:_____ Date:_____

Completed forms may be returned via fax (702.733.5214) or email (catering@sandsexpo.com).

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