

EXHIBIT BOOTH CATERING MENU

VENETIAN MEETINGS

— LAS VEGAS —

EFFECTIVE JANUARY 1 - DECEMBER 31, 2024



A handwritten signature in black ink, appearing to read 'KTD'.

*Kirsten Dimond, CEM
Vice President & General Manager,
The Venetian® Expo Las Vegas*

Welcome. We are excited to host your show and look forward to seeing you in Las Vegas. Our chefs have created a special Exhibit Booth Menu filled with numerous choices; their thoughtful and creative vision has led to a showcase of options that are delectable, flavorful, and sure to delight.

In addition to our variety of offerings, vegetarian, organic, gluten-free, nut-free, and other options are always available. And to further customize your food and beverage experience, equipment such as ice cream freezers, popcorn machines, frozen yogurt machines, and cookie ovens are available to rent.

Healthy, delicious, and beautifully presented, let us provide that finishing touch for your exhibit space. Keep attendees with you for 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.

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Effective January 1-December 31, 2024. A gravity hand washing station is required for all booths where food service is occurring. All prices are subject to a 24% service charge and 8.375% sales tax on food and beverages. 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 underprocessed bakery items may increase your risk of foodborne illness, especially in cases of certain medical conditions.

contents

BREAKFAST

Mini Continental Breakfast

One dozen breakfast pastries, fruit yogurts, bottles of assorted juice, and a sliced seasonal fruit tray, upgrade with options from our Hot Breakfast Enhancements
Serves 12

\$339.48 per order



Hot Breakfast Enhancements

Complete your Mini Continental Breakfast spread by adding some of these hot items (Hot Breakfast Enhancements may not be ordered à la carte), requires one attendant at no charge

Hearty Breakfast Potatoes

Diced potatoes with caramelized onions, roasted peppers, and tomato jam
\$10.86 per person with minimum order of 12

Peppered Bacon

Sliced, perfectly seasoned bacon
\$10.86 per person with minimum order of 12.

Scrambled Eggs

Light, fluffy, and perfectly prepared
\$10.86 per person with minimum order of 12.

Traditional Breakfast Sandwich

A delicious combination of English muffins, scrambled eggs, house-cured and smoked pork loin, provolone, and tomato jam, individually wrapped and served hot
\$94.42 per dozen

Breakfast Wrap

Chorizo, mozzarella, hatch chili, roasted corn, tomato, and black bean relish enveloped in a warm, gluten-free tortilla, individually wrapped and served hot
\$94.42 per dozen

Country French Croissant Sandwich

Jambon de Paris ham with an egg patty, topped with double cream brie and presented on a fresh croissant, individually wrapped and served hot
\$94.42 per dozen

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BREAKFAST

Greek Yogurt Assortment

Choose from a variety of flavors, yogurt brand is subject to availability

\$66.83 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

\$150.64 per order



Artisanal Breakfast Pastries

Scrumptious croissants, Danish pastries, and breakfast breads presented with butter and a selection of flavorful jellies, the option to choose a single bakery item is available

\$74.26 per dozen



Bagels & Spreads

A variety of fresh bagels, presented with plain, cinnamon, and sun-dried tomato cream cheeses, a toaster is available for an additional fee (requires one 5-amp outlet, not included)

\$76.38 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 individual 9 oz. cups

\$37.13 per order



Krispy Kreme Glazed Doughnuts

A classic treat, perfect in the morning or any time of day, requires 72 hours lead time, minimum order of 5 dozen

\$73.20 per dozen



Whole Fresh Fruit Display

An artful display of red and green apples, bananas, and oranges

\$57.28 per dozen



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LUNCH

Mini Salad Bar

Choose one leafy salad and two compound salads, served with an assortment of fresh rolls, serves 12

\$185.65 per order

À la carte \$73.72 per item

Leafy Salad Selections

CLASSIC CAESAR SALAD

Chopped romaine hearts topped with cherry tomatoes and shaved parmesan cheese with herbed croutons and Caesar dressing served on the side



CHEF'S SALAD

Iceberg and romaine lettuce topped with diced ham, turkey, chopped eggs, shredded carrots, and cheddar cheese, served with choice of creamy ranch or avocado ranch dressing



SPRING MIX SALAD

Mixed greens topped with fresh blueberries, goat cheese, and toasted walnuts with blueberry vinaigrette



Compound Salad Selections

CILANTRO LIME SLAW

Green and red cabbage with carrots and cilantro tossed in a lime dressing



HERBED QUINOA GARDEN SALAD

Red and white quinoa with teardrop tomatoes, shredded romaine, and shaved carrots tossed with parsley and red wine vinegar



CHICKPEA & BLACK BEAN SALAD

Chickpeas, black beans, yellow corn, diced cucumber, and red bell peppers tossed with Italian herbs and extra virgin olive oil



CLASSIC CAPRESE SALAD

Vine-ripened tomatoes, fresh mozzarella, and basil with a balsamic reduction



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LUNCH

Assorted Wraps Platter

- Turkey pastrami with Thousand Island slaw on a wheat tortilla
- Chicken curry masala with Havarti, cucumber, romaine lettuce, and mango chutney aioli on a tomato tortilla
- Quinoa and riced cauliflower with shaved vegetables, mint, and vegenaise on a wheat tortilla

Serves 12

\$171.86 per order



Dagwood Platter

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

12 pieces

\$173.98 per order



Chef's Mini Assorted Sandwiches

- Rosemary roast beef, wild arugula, and shaved parmesan with oven-roasted tomato spread on an onion roll
- Virginia ham, Granny Smith apple compote, herbed goat cheese, and alfalfa sprouts on ancient grain bread
- Mesquite turkey with smoked gruyère, horseradish BBQ aioli, and fried onions on a bacon roll
- Maple-roasted yam potato salad with pickled red pepper Tuscan kale and cranberry preserves on raisin walnut bread

\$126.24 per dozen



Eastside Deli Platter

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

Serves 12

\$223.58 per order



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LUNCH

Boxed Lunches

Individually boxed lunches available in a variety of choices, requires a minimum order of 10 boxes per option at \$47.12 per box

Craft Box Lunch 1

Italian ham and capicola, smoked provolone, giardiniera relish, pepperoncini, wild arugula, and oil and vinegar on sourdough ciabatta, served with classic potato chips, a Granny Smith apple, and a rich chocolate fudge and chocolate chip brookie bar

Craft Box Lunch 2

Lean corned beef brisket, gruyère cheese, mustard greens, and roasted red pepper Russian dressing on rye roll, served with classic potato chips, a Granny Smith apple, and a rich chocolate fudge and chocolate chip brookie bar

Craft Box Lunch 3

Smoked turkey, sliced tomatoes, shredded iceberg, avocado spread on bacon cheddar roll, served with classic potato chips, a Granny Smith apple, and a rich chocolate fudge and chocolate chip brookie bar

Craft Box Lunch 4

Black peppered crusted roast beef, horseradish cheddar, Lil' Mama Spicy Peppers, arugula, green peppercorn aioli on onion roll, served with classic potato chips, a Granny Smith apple, and a rich chocolate fudge and chocolate chip brookie bar

Craft Vegan Box Lunch 5

Black bean wrap, seared bean patties, hatched chilies aioli, shredded lettuce, and oven-dried tomatoes on a cilantro tortilla, served with classic potato chips, a Granny Smith apple, and a granola bar

Skinny Box Lunch 1

Chopped romaine, steamed broccolini, mini falafel, Kumato sweet tomatoes, and pickled onions with Greek vinaigrette, served with classic potato chips, a Granny Smith apple, and a granola bar

Skinny Box Lunch 2

Rainbow kale, red quinoa, dried cranberries, orange segments, and sliced almonds with balsamic vinaigrette, served with classic potato chips, a Granny Smith apple, and a granola bar

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LUNCH

.....
Presentation suggestion: Pair pizzas with Shaker Salad selections

Classic Margherita Pizza

A 16" pizza with the perfect blend of tomatoes, mozzarella, basil, and extra virgin olive oil

\$41.86 per order

Classic Pepperoni Pizza

A 16" pizza with zesty pepperoni and fresh herbs

\$44.98 per order

Supreme Pizza

A 16" pizza with pepperoni, housemade Italian sausage, peppered bacon, wild mushroom slices, and mini rainbow bell peppers

\$47.06 per order

Vegetarian Pizza

A 16" pizza with fresh mozzarella, roasted baby zucchini, yellow squash, eggplant, red onions, and vine-ripened tomatoes

\$44.98 per order

Chicken Caesar Shaker Salad

Romaine lettuce, chicken, parmesan cheese, croutons, and Caesar dressing

\$106.11 per dozen



Kale & Quinoa Shaker Salad

White kale, red quinoa tabbouleh, lemon juice, extra virgin olive oil, and fresh mint

\$106.11 per dozen



Mixed Greens Shaker Salad

Mixed greens, rainbow carrots, teardrop tomatoes, diced cucumbers, and Italian dressing

\$106.11 per dozen



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SNACKS & BREAKS

Brownies, Blondies, or Chocolate-Dipped Rice Krispies Treats

Choose your favorite "bake sale" treat kicked up a notch

\$59.93 per dozen, per option



Artisan Cheese Display

A selection of small batch production cheese, made from non-GMO and hormone-free milk, served with fig-orange chutney, sour cherry preserves, quince jam, red flame grapes, toasted nuts, assorted rolls, and crackers

Serves 12

\$217.48 per order



Ice Cream Bar Assortment

Assortment includes Häagen-Dazs, Ben and Jerry's, fruit, and yogurt bars

\$103.00 per dozen



Cupcakes

Cake flavors include vanilla, chocolate, red velvet, lemon, and coffee
Frosting flavors include vanilla, buttercream, chocolate ganache, and cream cheese
Additional selections available upon request, contact The Venetian Expo catering for details

\$83.03 per dozen

Classic Cookie Platter

Choose from house-baked chocolate chip, oatmeal raisin, peanut butter, snickerdoodle, white chocolate macadamia, and rocky road cookies

\$56.49 per dozen



Cake

Delicious and beautifully decorated, choose from a variety of flavors, fillings, and frostings

Please contact The Venetian Expo catering for flavor options, cake sizes, and personalization opportunities

\$381.92 1/4 sheet (serves 24)

\$763.84 1/2 sheet (serves 48)

Housemade Whoopie Pies

Assorted flavors include orange, mint-chocolate, and vanilla

\$83.03 per dozen



Macaron Display

Small 5 dozen macarons
\$371.31 per order

Large 18 dozen macarons
\$1,326.12 per order



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SNACKS & BREAKS

Sea Salted Kettle Chips

Housemade kettle chips prepared with a dash of sea salt, served with classic onion and pinto bean dips

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

\$66.03 per order



Chips, Pretzels & Gourmet Popcorn

This informal assortment suits every taste

\$53.04 per dozen



Tortilla Chips

Tortilla chips served with fire-roasted tomato salsa, pinto bean dip, and fresh guacamole

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

\$66.03 per order



Seasonal Fresh Fruit Spears

Individual containers of seasonal fresh fruit

\$106.11 per dozen



Granola & Protein Bars

Nature Valley granola bars and Premier Zone protein bars available in chocolate peanut butter, fudge graham, and almond crunch

\$44.81 per dozen



Vegetable Crudité

Individual containers of vegetable crudité, served with ranch dressing

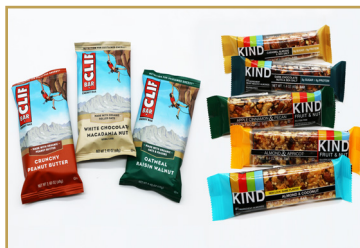
\$106.11 per dozen



CLIF Bars and KIND Bars

Available in a variety of flavors

\$64.27 per dozen



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SNACKS & BREAKS

Snacks by the Pound

Create your own mix with candy jars full of sweet, savory, or healthy snacks by the pound, each requires a minimum order of 3 pounds per option and a 10-day lead time

Healthy Snacks by the Pound

Create your own healthy snack with banana chips, organic fruit and nut mix, yogurt-covered cranberries, spa snack mix, and dried blueberries
\$51.24 per pound

Candy Snacks by the Pound

Satiate your sweet tooth with selections of classic candy (jellybeans, plain and peanut M&M'S, Swedish Fish, peanut butter cups, and Glitterati Italian miniature gourmet candy medley)
\$42.48 per pound



Savory Snacks by the Pound

Customize your snack with Mark's Wasabi Snacks, Cajun mix, honey mustard pretzel pieces, mini pretzel twists, and sea salt and black pepper cashews
\$51.24 per pound



Enhanced Sweet & Savory Snacks by the Pound

Choose your favorite items from all the Snacks by the Pound offerings, minimum order of 10 lbs. per option, per cylinder, listed price per pound applies to each



Protein Box 1

Hard-boiled egg, Tillamook cheddar cheese, sliced turkey, crackers, peanut butter, and red grapes
\$13.79 per box (minimum order of 6)



Protein Box 2

Hard-boiled egg, Monterrey Jack cheese, sliced ham, crackers, peanut butter, and a clementine orange
\$13.79 per box (minimum order of 6)



Protein Box 3

Hard-boiled egg, cottage cheese, Milano salami, crackers, peanut butter, and dried pineapple
\$13.79 per box (minimum order of 6)



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BEVERAGES

Bottled Juices

Orange, apple, or cranberry flavors
available in 10-oz. bottles
\$5.56 per bottle (minimum order of 12)



The Venetian Resort Bottled Water

Available in 12-oz. and 16-oz. bottles
\$2.95 per 12 oz. bottle (minimum order of 12)
\$4.17 per 16.9 oz. bottle (minimum order of 12)



Dasani Water

Available in 16-oz. bottles
\$4.88 per bottle (minimum order of 12)



Iced Tea

Assorted flavors available in 18.5-oz. bottles
\$5.56 per bottle (minimum order of 12)



Starbucks Frappuccino & Cold Brew

Enjoy your favorite chilled coffee drink on the go with Starbucks bottled Frappuccino (mocha, vanilla, or coffee) and bottled cold brew (black unsweetened)
These beverages are the perfect afternoon pick-me-up
\$9.36 per bottle (minimum order of 12)



Assorted Bottled Smoothies

Assorted flavors available in 15.2-oz. bottles
\$6.89 per bottle (minimum order of 12)



Pressed Juicery

Assorted flavors available in 12-oz. bottles
\$10.07 per bottle (minimum order of 12)



Red Bull

Assorted flavors available in 8.4-oz. cans
\$7.95 per can (minimum order of 12)



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BEVERAGES

Soft Drinks

Assorted options available in 12-oz. cans.
\$4.50 per can (minimum order of 12)



Fruit Juice by the Gallon

Choose orange, cranberry, grapefruit, or apple
Requires a minimum order of 2 gallons per flavor
\$80.09 per gallon

Infused Water by the Gallon

Choose mango peach with fresh orange, Granny Smith apple with fennel, cucumber lemon with tarragon, strawberry with lavender, or elderberry flower with fresh mint
Requires a minimum order of 2 gallons per flavor
\$81.15 per gallon.

Sparkling or Still Specialty Water

Available in small and large options
\$7.31 per small bottle (minimum order of 12)
\$14.58 per large bottle (minimum order of 12)



Ice

20 lbs.
\$28.64

Vitamin Water

Assorted flavors available in 16-oz. bottles
\$5.56 per bottle (minimum order of 12)



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COFFEE

Full Espresso Bar

SINGLE GROUP OPTION

A high-quality, personalized coffee service experience offering espresso, cappuccino, café latte, café mocha, and macchiato

Includes flavored syrups (almond, vanilla, chocolate, caramel, and hazelnut) and individual crystallized dipping sticks (brown sugar and white sugar)

Requires one attendant at \$218.54 for a 4-hour minimum, \$54.63 per hour thereafter

Also requires two 20-amp power drops

\$2,116.49 per day (includes 150 cups), \$4,238.45 for unlimited service (up to 8 hours maximum)

Extra cups may be ordered at \$5.82 each



Tabletop Espresso Bar

Entice attendees with refreshing beverages brewed from a compact and efficient tabletop espresso machine

Not available for Hall D or Levels 1-5 of The Convention Center

Includes 100 intensely flavorful Lavazza coffee pods, cups, condiments, and accompaniments

Measures 12" w x 19" d x 12.5" h

Requires one attendant at \$218.54 for a 4-hour minimum, \$54.63 per hour thereafter

Also requires two 20-amp power drops

\$1,007.85 per day, \$3,176.85 for unlimited service (up to 8 hours maximum)

Extra pods may be ordered at \$5.82 each



Full Espresso Bar

DELUXE OPTION

Enjoy exceptionally fast, high-quality, personalized coffee service offering espresso, cappuccino, café latte, café mocha, and macchiato

Includes flavored syrups (almond, vanilla, chocolate, caramel, and hazelnut) and individual crystallized dipping sticks (brown sugar and white sugar)

Requires one attendant at \$218.54 for a 4-hour minimum, \$54.63 per hour thereafter

Also requires two 30-amp power drops

\$2,914.90 per day (includes 200 cups), \$5,036.70 for unlimited service (up to 8 hours maximum)

Extra cups may be ordered at \$5.82 each



Ripples Machine (Latte Art)

Includes one uniformed attendant and one printer cartridge (produces approximately 350-400 prints).

Machine Rental: \$1,060.90

Additional printer cartridges: \$339.48 plus tax and service charge

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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

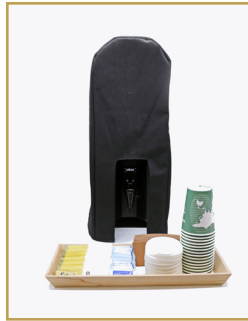
Sternoless Silver Urn

\$320.71 (3 gallons)

\$534.61 (5 gallons)

Cambro \$374.49

(5-gallon minimum)



Cold Brew Coffee Bike (Brandable)

Enjoy premium coffee infused with nitrogen for a naturally sweet flavor and flowing, velvety crema
Requires one attendant at \$218.54 for a 4-hour minimum, \$54.63 per hour thereafter

Gravity-fed hand sink included
Please inquire about branding opportunity

\$2,115.62 per day
(includes 6 gallons)

\$318.27 each additional order
(3-gallon minimum)



Single Cup Self-Serve 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

Measures 15.7" h x 10.8" w x 14.8" d

\$157.34 per day

Additional 24 pods \$127.30



Starbucks Frappuccino & Cold Brew

Enjoy your favorite chilled coffee drink on the go with Starbucks bottled Frappuccino (mocha, vanilla, or coffee) and bottled cold brew (black unsweetened)

These beverages are the perfect afternoon pick-me-up
\$9.36 per bottle (minimum order of 12)



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BEER, WINE & SPIRITS

Hosted Bar



CALL BRAND

- Martinis \$14.85
- Cocktails \$12.73
- Wine \$13.25 per serving
- Domestic Beer \$7.95 per bottle
- Imported Beer \$9.01 per bottle
- Ketel One Vodka
- Beefeater Gin
- Jim Beam Bourbon
- Seagram's 7 Crown Whiskey
- Altos Tequila
- Bacardi Rum
- Bud Light, Bud Light Seltzers, Shock Top
- Dos Equis, Stella Artois, Stella Artois Cidre

PREMIUM

- Martinis \$15.91
- Cocktails \$14.85
- Premium Wine \$14.31 per serving
- Domestic Beer \$7.95 per bottle
- Imported Beer \$9.01 per bottle
- Tito's Handmade Vodka
- Hendrick's Gin
- Monkey Shoulder Scotch
- Jack Daniel's Whiskey
- Seagram's VO Canadian Blend
- Olmeca Altos Plata Tequila
- Bacardi Rum
- Bud Light, Bud Light Seltzers, Shock Top
- Dos Equis, Stella Artois, Stella Artois Cidre

SELECT PREMIUM

- Martinis \$16.97
- Cocktails \$15.91
- Select Premium Wine \$15.37 per serving
- Domestic Beer \$7.95 per bottle
- Imported Beer \$9.01 per bottle
- Grey Goose Vodka
- Bombay Sapphire Gin
- Johnnie Walker Black Scotch
- Maker's Mark Bourbon
- Crown Royal Whiskey
- Patrón Silver Tequila
- Captain Morgan Spiced Rum
- Bud Light, Bud Light Seltzers, Shock Top
- Dos Equis, Stella Artois, Stella Artois Cidre

À la Carte Wine & Beer Selections

- House Champagne
- J. Rogét Brut \$46.14 per bottle
- Chateau Ste. Michelle, Michelle Brut \$57.28 per bottle
- Jacob's Creek Chardonnay \$31.96 per bottle
- Mondavi Chardonnay \$55.54 per bottle
- Jacob's Creek Cabernet \$31.96 per bottle
- Mondavi Cabernet \$55.54 per bottle
- Domestic Beer \$590.92 per keg
- Imported Beer \$649.79 per keg
- Craft Beer \$723.53 per keg



Hosted Bar requires a bartender at a fee of \$218.54 for the first four (4) hours and \$79.56 for each additional hour. \$2,000.00 minimum per day for Call Brand, Premium, and Select Premium options. Cocktail Bike requires a bartender at a fee of \$218.54 for the first four (4) hours and \$79.56 for each additional hour. Special order beverages are subject to market price. A \$163.90 jockey box fee will be applied to all keg orders, as well as a keg rollover fee of \$500.00 per day per keg.

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contents

BEER, WINE & SPIRITS

Beer Kegerator Station

This modern beer dispenser uses a one-tower/two-tap system and offers a convenient and eco-friendly way to provide refreshing beer selections to guests.

Beer Kegerator Rental - \$257.50 per day

Minimum (2) keg order required per day

Domestic Beer (Bud Light, Shock Top) - \$590.92 per keg

Imported Beer (Dos Equis, Stella Artois) - \$649.79 per keg

Craft Beer (Sierra Nevada) \$723.53 per keg

Requires one dedicated bartender at \$218.54 for a 4-hour minimum, \$79.56 per hour thereafter

Requires a 110V-10amp power dedicated line



Cocktail Bike (Brandable)

Serve CO2-driven, non-carbonated cocktails in a unique and memorable way. Beverages must be non-carbonated (includes beer, kombucha, soda, etc.) and batched in 3-gallon quantities. All keg products must be purchased in 3-gallon kegs. Gravity-fed hand sink included. Bartender required. Please inquire about cocktail menu and branding opportunities.

\$2,652.25 per day (includes 6 gallons)

\$1,034.37 each additional order (3-gallon minimum)



Hosted Bar requires a bartender at a fee of \$218.54 for the first four (4) hours and \$79.56 for each additional hour. \$2,000.00 minimum per day for Call Brand, Premium, and Select Premium options; \$1,500.00 sales minimum per day (Select Premium). Cocktail Bike requires a bartender at a fee of \$218.54 for the first four (4) hours and \$79.56 for each additional hour. Special order beverages are subject to market price. A \$163.90 jockey box fee will be applied to all keg orders, as well as a keg rollover 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: Housemade kettle chips with a tomato and jalapeño cheese sauce

Requires one attendant at \$218.54 for an estimated 1 hour of service, \$54.63 per hour after 4 hours
Serves 100
\$2,546.16 per hour



California Wine Tasting Package

Red and white house wines are accompanied by a display of gourmet cheeses and artisan crackers
Includes 36 bottles of wine, requires one bartender at a fee of \$218.54 for an estimated 1 hour of service
Serves 100
\$3,496.72 per hour



Cold Appetizers

- Crusted Beef Tenderloin: Crusted beef tenderloin with salsa verde, bell peppers, and artichoke tabbouleh
- Sushi Lollipops: Assortment of tuna, salmon, and yellowtail on bamboo forks
- Blue Cheese Mousse: Blue cheese mousse with dried fruit and almond brittle on brioche

Minimum order of 5 dozen per option
\$119.88 per dozen



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RECEPTIONS

Hot Appetizers

- Teriyaki Chicken Skewers: Teriyaki chicken skewers with pearl onions, pickled ginger, and sesame seeds
- Wild Mushroom Arancini: Wild mushroom arancini with truffle aioli
- Truffle Chicken Puff: Truffle chicken and parmesan cheese wrapped in puff pastry with truffle aioli
- Crispy Shrimp: Crispy shrimp and basil wrapper with feuille de brick and Thai chili sauce

Minimum order of 5 dozen per option
\$119.88 per dozen



Artisan Cheese Display

A selection of small-batch production cheese made from non-GMO and hormone-free milk, served with fig-orange chutney, sour cherry preserves, quince jam, red flame grapes, toasted nuts, assorted rolls, and crackers

Serves 12
\$217.48 per order



Sea Salted Kettle Chips

Housemade kettle chips prepared with a dash of sea salt, served with classic onion and pinto bean dips, 2 lbs. of chips and 1 qt. of each dip
Serves 12
\$66.03 per order



Tortilla Chips

Tortilla chips served with fire-roasted tomato salsa, pinto bean dip, and fresh guacamole, 2 lbs. of chips with 1 qt. of each dip
Serves 12
\$66.03 per order



Vegetable Crudité

Fresh vegetables artfully displayed and served with Boursin ranch dip
Serves 12
\$197.32 per order



Enhanced Vegetable Crudité

Fresh vegetables artfully displayed and served with Boursin ranch dip, red beet hummus dip, preserved lemon and cucumber dip, and roasted pine nut tapenade
Serves 12
\$240.00 per order

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TRAFFIC BUILDERS

Mini Donuts Action Station

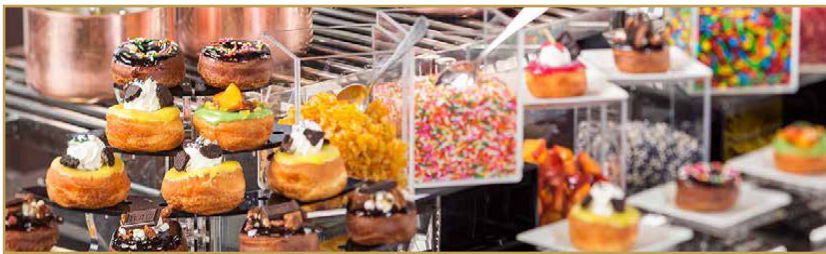
We'll glaze your doughnut to order with a selection of icings and top them for some extra crunch.

- Icing Flavors: Chocolate, orange, raspberry, lemon, and pistachio
- Toppings: Oreo crumbles, chocolate chips, crispy chocolate pearls, candy fruit, bacon, M&M'S, and caramelized pecans

Requires one attendant at \$218.54 for a 4-hour minimum, \$54.63 per hour thereafter

Please contact the Catering Department for details

\$15.11 per person (minimum order of 100 persons)



Whimsical Gelato Action Station

We will create your Whimsical Cornetto to order with our variety of waffle cones or cups and your selection of toppings and sauce.

- Ice Cream Flavors: Cappuccino crunch, cookies & cream, and raspberry sorbet
- Toppings: Praline pieces, Chantilly, caramelized pecans, chocolate pearls, and mini M&M'S
- Waffle Flavors: Chocolate, orange, toasted coconut, and red velvet
- Sauce: Dark chocolate

Requires one attendant at \$218.54 for a 4-hour minimum, \$54.63 per hour thereafter

Please contact the Catering Department for details

\$18.54 per person (minimum order of 100 persons)



Mochi Donuts

Requires a 6' table and space for a cold box and one attendant at \$218.54 for a 4-hour minimum, \$54.63 per hour thereafter

A list of available flavors is available upon request.

\$6.89 each (minimum order of 100, with a two-week lead time)



Gelato Station

Choose up to 6 flavors (contact the Catering Department for options)

Requires one attendant at \$218.54 for a 4-hour minimum, \$54.63 per hour thereafter

Also requires a 110V-20-amp power drop \$4,031.42 for up to 6 flavors (480 servings)



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TRAFFIC BUILDERS

Mochi Ice Cream

An assortment of individually wrapped flavors is presented inside a Venetian ice cream cart

Requires a 6' x 4' space and one dedicated 20-amp power drop

Requires one attendant at \$218.54 for a 4-hour minimum, \$54.63 per hour thereafter

A list of available flavors is available upon request \$7.42 each (minimum order of 100)



Smoothie Action Station

Enjoy fresh smoothies blended right in your booth
Available flavors: Banana, cappuccino, mango, margarita, passion fruit, peach, piña colada, pink lemonade, and strawberry

Requires one dedicated attendant at \$218.54 for a 4-hour minimum, \$54.63 per hour thereafter

Also requires one 120V-60Hz – 20amp power drop
Minimum order of 100 servings per flavor - \$7.72 per serving



Frozen Soft Service Yogurt

Choose two flavors (vanilla, chocolate, or strawberry) to be served separately or as a twist

- Toppings: Chocolate chips, fresh blueberries, M&M'S, sprinkles, granola, and dried coconut
- Sauces: Chocolate, caramel, and strawberry

Includes cups and spoons, requires one attendant at \$218.54 for a 4-hour minimum, \$54.63 per hour Thereafter

Also requires two 30-amp power drops, machine measures 36.25" h x 23.31" w x 37.95" d

\$689.58 per flavor, per case

Free-standing soft serve machine: \$159.13 per day



Frozen Drink Action Station

Create blended frozen daiquiris or margaritas with a flavor of your choice

Blender Rental Fee - \$154.50 per day

Minimum order of 100 servings per flavor at \$7.72 per serving

Available flavors: Banana, cappuccino, mango, margarita, passion fruit, peach, piña colada, pink lemonade, and strawberry

Alcohol may also be added (please contact the Catering Department for details)

Requires one dedicated attendant at \$218.54 for a 4-hour minimum, \$54.63 per hour thereafter

Also requires one 120V-60Hz – 20amp power drop



Fresh Watermelon Icy Station

Fresh watermelon, simple syrup, and crushed iced blended to order, served in a 12 oz. cup with dome lid

Requires a 6' table and a 20-amp dedicated power drop

Requires one attendant at \$218.54 for a 4-hour minimum, \$54.63 per hour thereafter \$13.79 (minimum order of 100)

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TRAFFIC BUILDERS

Beer Kegerator Station

This modern beer dispenser uses a one-tower/two-tap system and offers a convenient and eco-friendly way to provide refreshing beer selections to guests.

Beer Kegerator Rental - \$257.50 per day

Minimum (2) keg order required per day

Domestic Beer (Bud Light, Shock Top) - \$590.92 per keg

Imported Beer (Dos Equis, Stella Artois) - \$649.79 per keg

Craft Beer (Sierra Nevada) \$723.53 per keg

Requires one dedicated bartender at \$218.54 for a 4-hour minimum,

\$79.56 per hour thereafter

Requires a 110V-10amp power dedicated line



Nacho Action Station

Build your own nachos, served in an individual container topped with your choice of cheese sauce or chorizo cheese sauce, toppings include diced tomatoes, green onions, sliced black olives, pickled jalapeños

Requires a 6' table and a 4' table, requires a 6' table and one attendant at \$218.54 for a 4-hour minimum, \$54.63 per hour thereafter \$9.01 each (minimum order of 100)



Doritos Chips Action Station

Assorted Doritos chips served in the bag, toppings include chili beans, roasted corn salad, green onions, cilantro, and sour cream

Requires one attendant at \$218.54 for a 4-hour minimum, \$54.63 per hour thereafter \$8.48 each (minimum order of 100)



Original Liège Waffle Action Station

Grab attendees' attention with the sweet smell of buttery Belgian waffles topped with pearl sugar, baked fresh at your booth and kept warm under a heat lamp

Includes one waffle maker, one heat lamp (optional), and one attendant

Requires one dedicated cook at \$218.54 for a 4-hour minimum, \$54.63 per hour thereafter

Requires one 110 V-20-amp power dedicated line per waffle maker and heat lamp

Minimum order of 240 (5 oz.) servings per machine

Served with powdered sugar: \$2,101.20

Served with powdered sugar, whipped cream, and syrup or flavored sauce: \$2,595.60



Mac n' Cheese Action Station

Served in a disposable martini cup, toppings include bacon bits, fried onions, diced tomatoes, red chili flakes, and green onions

Requires a 6' table and one attendant at \$218.54 for a 4-hour minimum, \$54.63 per hour thereafter

\$9.54 each (minimum order of 100)



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TRAFFIC BUILDERS

Hot Dog Cart

Vienna Beef hot dogs and warm buns served with a variety of toppings: neon relish, diced onions, diced tomatoes, pickle spears, mustard, and ketchup

Requires one attendant at \$218.54 for a 4-hour minimum, \$54.63 per hour thereafter

Also requires a 30-amp dedicated power drop
Vienna Hot Dog Cart rental \$154.50 per day
\$7.42 each (minimum order of 100)



Enhanced Jumbo Pretzels Station

Warm, soft pretzels displayed in a warmer are sure to attract attention, includes cheese sauce, ketchup, and mustard

Requires one attendant at \$218.54 for a 4-hour minimum, \$54.63 per hour thereafter

Also requires one 120V-60Hz power drop
\$7.42 each (minimum order of 200)



Jumbo Pretzels

A display of warm, soft jumbo pretzels is 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 one attendant at \$218.54 for a 4-hour minimum. \$54.63 per hour thereafter. Also requires a 120V - 60Hz power drop. Measures 29.75" h x 18" w x 18" d

\$216.30 per case (minimum order of 38 pretzels)
Pretzel Warmer: \$159.13 per day



Freshly Baked Cookies

There's nothing like the smell freshly baked cookies, choose chocolate chip, oatmeal raisin, sugar, or peanut butter

Keep them warm in our tabletop cookie warmer, measures 11.5" h x 22" w x 22.5" d

Requires one attendant at \$218.54 for a 4-hour minimum, \$54.63 per hour thereafter

Also requires one 120V-60Hz power drop
\$484.83 per flavor per case (160 cookies)
Cookie warmer \$159.13 per day



Gourmet Roasted Nuts Station

Enjoy the delicate, buttery taste of crunchy sugar-rubbed almonds, freshly roasted to order, it's the perfect sweet and salty treat to draw visitors to your booth

Requires one attendant at \$218.54 for a 4-hour minimum, \$54.63 per hour thereafter

Also requires one 110V-20-amp power drop
\$7.95 per person (minimum order of 100)



Movie-Style Popcorn

Serve fresh popcorn the old-fashioned way, popcorn and bags must be ordered separately

Requires one attendant at \$218.54 for a 4-hour minimum, \$54.63 per hour thereafter

Also requires a 120V-60Hz power drop, popcorn machine measures 31" h x 18" w x 16" d

Popcorn and bags \$490.13 per case (1 case minimum order, makes 250 servings)
Popcorn machine \$159.13 per day



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BRANDED OPPORTUNITIES

Cocktail Bike

Serve CO₂-driven, non-carbonated cocktails in a unique and memorable way. Beverages must be non-carbonated (includes beer, kombucha, soda, etc.) and batched in 3-gallon quantities. All keg products must be purchased in 3-gallon kegs.

Gravity-fed hand sink included

Bartender required

Please contact the Catering Department for cocktail menu and branding details

\$2,652.25 per day (includes 6 gallons)

\$1,034.37 each additional order (3-gallon minimum)



Water Bottles

Branded 16.9 oz. water bottles add a personal touch that can travel beyond your exhibit booth

Minimum order of 1 pallet (1,728 bottles), requires a six-week lead time

Please contact the Catering Department for details and pricing



Cold Brew Coffee Bike

Enjoy premium coffee infused with nitrogen for a naturally sweet flavor and flowing, velvety crema

Requires one attendant at 218.54 for a 4-hour minimum, \$54.63 per hour thereafter

Gravity-fed hand sink included

Please contact the Catering Department for details

\$2,115.62 per day (includes 6 gallons)

\$318.27 each additional order (3-gallon minimum)



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 the Catering Department 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

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RENTAL EQUIPMENT

Water Cooler

Each cold-water unit comes with a 5-gallon jug of water and a sleeve of cups, hot water function is not available

Requires a 120V-60Hz power drop, measures 41.4" h x 14.1" w x 13.7" d

\$222.78 for run of show, 5-gallon refill \$33.13, refill sleeve of cups \$10.07



Hand Sink Cambro

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

\$122.00 for first-day delivery and set up

\$28.10 each subsequent day



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

4' l x 30" w

\$50.00 per day

6' l x 30" w

\$75.00 per day



Electric Hand Sink

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

Requires a 120V-60Hz power drop, measures 47.75" h x 24" w x 25.25" d

\$265.22 for first-day delivery and set up

\$28.10 each subsequent day



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REQUEST TO DISTRIBUTE SAMPLES

Order Form, Page 1

To receive authorization for distributing food or beverages not purchased through The Venetian Convention & Expo Center (the exclusive provider of these services), 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 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 The Venetian Convention & Expo Center.
2. Food and beverage items used as traffic promoters (e.g., popcorn, coffee, bar service, ice cream) must be purchased from The Venetian Convention & Expo Center.
3. If you do manufacture, process, or distribute the items, they are to be a SAMPLE SIZE and must be dispensed/distributed in accordance with local and state health codes:
 - Non-alcoholic Beverages can be a maximum of 2 oz. 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 1 oz. portions.
 - Vendors must submit proof of having \$2,000,000 liability insurance and name The Venetian Resort Las Vegas and The Venetian Expo as additional insured.
 - The distribution of alcohol sampling is not allowed.
4. All alcoholic beverages must be purchased from The Venetian Convention & Expo Center and dispensed by The Venetian Convention & Expo Center bartenders (prevailing rates will apply).
5. The Venetian Convention & Expo Center 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 Southern Nevada Health District (SNHD). A first-day delivery and setup fee will be incurred as noted below (based upon your booth needs), with a \$28.10 charge for each day thereafter. 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 \$103.00 late fee. Orders placed on show days will incur an additional \$154.00 late fee.
 - \$368.22 - electric hand sink, permit, and water disposal/replenishment. A 20-amp circuit must be ordered separately.
 - \$225.00 - gravity-fed hand washing station, permit, and water disposal/replenishment.
6. Please visit southernnevadahealthdistrict.org/food-regulations/chapter15.php for additional information on SNHD sampling guidelines. Visit southernnevadahealthdistrict.org/download/eh/temp-permit-checklist.pdf to view a Temporary Food Establishment Quick Reference Checklist.
7. The Venetian Convention & Expo Center 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.
8. Vendors are responsible for booth rental fees and related services, including electrical, plumbing, drainage, and booth cleaning/trash removal. For exhibitors distributing
9. 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.
10. 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.
 - \$206.00 per day/per pallet for refrigerated, freezer, and dry storage.
 - \$51.50 one-time handling fee for 1-4 skids/\$250 handling fee for 5 or more skids.
 - \$51.50 delivery charge each time product is delivered to the exhibit booth/room.
 - \$154.50 per hour for shared kitchen space in The Venetian Expo (4-hour minimum). Subject to availability and management approvals.
 - Kitchen labor is available for \$46.35 per hour (4-hour minimum).
 - Additional charges will apply for equipment rental and are subject to availability.

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REQUEST TO DISTRIBUTE SAMPLES

Order Form, Page 2

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:

- \$368.22 - Electric hand sink, plus an additional \$28.10 charge for each day thereafter. Facility coordinates permit and water disposal/replenishment. A 20 amp circuit must be ordered separately.
- \$225.00 - Gravity-fed hand washing station, plus an additional \$28.10 charge for each day thereafter. Facility coordinates permit and water disposal/replenishment.

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 The Venetian Resort and The Venetian Expo 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: _____

CATERING GUIDELINES

General Guidelines

The Venetian Convention & Expo Center Catering Departments hold the exclusive rights to all Food and Beverage services. No food or beverage, logoed bottled water, samples, etc., are allowed to be brought into The Venetian Convention & Expo Center. 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.
- To avoid a cancellation fee, cancellations must be received at least 21 days prior to the show opening date. Cancellations received less than 21 days but greater than 10 business days prior to the show opening date will result in 50% of the total order being refunded. Cancellations received less than 10 business days but greater than 3 business days prior to the show opening date will result in 25% of the total order being refunded. Cancellations received 3 or fewer business days prior to the show opening date will not be refunded. Please review your BEO/Banquet Check prior to departing The Venetian Convention & Expo Center. For credit consideration, all service concerns must be made known during the show.
- A \$50 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 to 1 calendar day(s) prior to the show opening date will be processed at the advertised menu rate. All orders received on show days will incur a 10% price increase.
- If electricity is required for a booth, Event Service Electrical 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 email catering@venetianlasvegas.com for assistance.
- The cost for an Attendant is \$218.54 for the first 4 hours (at a minimum of 4 hours) and \$54.63 per hour thereafter. The cost for a Bartender is \$218.54 for the first 4 hours (at a minimum of 4 hours) and \$79.56 per hour thereafter.
- Please call 702.733.5676 or email catering@venetianlasvegas.com for additional menus and service inquiries.
- Please contact the Catering Department at 702.733.5676 or 702.733.5366 or visit the Exhibit & Business Service Center for assistance during the show.

Effective January 1-December 31, 2024. A gravity hand washing station is required for all booths where food service is occurring. All prices are subject to a 24% service charge and 8.375% sales tax on food and beverages. 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 underprocessed bakery items may increase your risk of foodborne illness, especially in cases of certain medical conditions.

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