

*Centerplate/NBSE*  
**EXHIBITOR BOOTH  
CATERING &  
HOSPITALITY SERVICES**



WASHINGTON  
CONVENTION CENTER

*A 21% Service Charge and 10% Sales Tax will be charged on all orders. All orders are subject to a \$65 Delivery Fee per delivery service. Prices are subject to change without notice.*

# Exhibitor Booth Catering & Hospitality Services For



Centerplate/NBSE is dedicated to providing quality service for all exhibitor shows. With a unique blend of traditional and upscale food and beverage services, we can create an extraordinary catering experience during your show.

The excitement builds as the show draws near your booth or hospitality, Why not allow us to help bring the customers to your booth?

The aroma of freshly Espresso or Cappuccino is sure to entice everyone to find his or her way to your booth. We can also provide luncheon buffets, boxed lunches or snacks for your staff.

If your booth's size allows, we can provide a reception with gourmet Hors D'oeuvres, fresh seasonal Fruits and Berries or a Chef Attended Station. Along with a wide selection of spirit and specialty beverages that will quench almost any kind of thirst.

Whatever your culinary needs are, we are here to fulfill them, as Centerplate/NBSE is an exclusive catering company, which provides world-class Catering services at the Walter E. Washington Convention Center here in Washington D.C our Nations Capital.

We offer a full line of exhibitor and meeting room catering services in the following menus because we know that booth enticements and hospitality services are proven tools for increasing sales at trade shows and conventions. We guarantee exceptional service, quality and presentation.

*\*All services may be provided, pending approval from Show Management Staff\**

**ALL FOOD & BEVERAGE MUST BE PURCHASED THROUGH  
CENTERPLATE/NBSE**

Outside Food & Beverage is not permitted in the Walter E. Washington Convention Center

**Orders must be placed at least 3 weeks prior to Show Dates**



Phone: (202) 249-3524 ~ Fax: (202) 249-3522

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## Refreshments

*All beverage services include appropriate condiments and disposable service-ware. Customer is responsible for providing Food/Beverage tables in booth.*

Freshly Brewed Coffee	250.00/5-gallons 50/Per Gallon
Freshly Brewed Decaf Coffee	250.00/5-gallons 50/Per Gallon
Assorted Hot Tea	144.00/3-gallons 48/Per Gallon
Sweetened/Unsweetened Iced Tea	120.00/3-gallons 40/Per Gallon
Lemonade	138.00/3-gallons 46/Per Gallon
Fruit Punch	120.00/3-gallons 40/Per Gallon
12-Pack Assorted Sodas	\$36.00/12-pack
12-Pack Assorted Bottled Juice (Apple, Cranberry, Orange, Grapefruit)	\$48.00/12-pack
12-Pack Bottled Spring Water	\$36.00/12-pack
12-Pack Bottled Sparking Water	\$48.00/12-pack
Assorted All Natural Vitamin Waters	\$48.00/12-pack
Milk by the Gallon	\$18.00/gallon
5-Gallon Water Jug	\$25.00/jug
Water Cooler Daily Rental Fee	\$60.00/day
40lbs of Ice	\$20.00
20lbs of Ice	\$10.00


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## Snacks

Assorted Individual Containers Yogurt	\$3.00/each
Layered Yogurt, Granola and Fresh Fruit Cup	\$4.75/each
Assorted Whole Fresh Fruit (24 Pieces)	\$48.00/each
Platter of Chilled Seasonal Fresh Fruits & Berries (serves 15)	\$115.00/tray
Platter of Chilled Seasonal Fresh Fruits & Berries (serves 25)	\$200.00/tray
Platter of Imported and Domestic Cheeses (serves 15)	\$140.00/tray
Cheese Board accompanied with Assorted Crackers and Bread, Garnish and Seasonal Fruit (serves 25)	\$225.00/tray
Platter of Fresh Sliced Vegetables w/ Vegetable Dip (serves 15)	\$95.00/tray
Mini Fruit Tartlets Platter	\$45.00/dozen
Assorted Candy Bars	\$42.00/dozen
Candy Apples	\$4.50 /each
All Natural Granola Bars	\$3.50/each
Assorted Dessert Bars – Raspberry, Lemon, Pecan, and Coconut	\$35.00/dozen
Individual Bags of Potato Chips and Pretzels	\$2.50/each
Potato Chips/Tortilla Chips/Pretzels/Crostinis	\$18.00/pound
Trail Mix by the bag	\$18.00/pound 5.50/each
Basket of Tri-Colored Tortilla Chips with Salsa & Guacamole (serves 10)	\$50.00/pound
Spinach Dip with Pita Chips (serves 10)	\$40.00/basket
Premium Mixed Nuts	\$32.00/pound
Power Bars	
Zone	\$5.50/each
Go-Lean	\$3.80/each
Balance Gold	\$6.00/each

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## *Fresh from the Bakery*

Assorted Gourmet Muffins	\$48.00/dozen
Assorted Mini Fruit & Cheese Danish Pastries	\$48.00/dozen
Assorted Bagels with Plain & Flavored Cream Cheese	\$36.00/dozen
Assorted Breakfast Bakeries to Include Muffins, Danish & Croissants	\$48.00/dozen
Assorted Breakfast Breads	\$40.00/per loaf
Fresh Baked Croissants <i>Above served with Butter &amp; Preserves, Disposable Plates, Cutlery &amp; Napkins</i>	\$48.00/dozen
Freshly Baked Assorted Gourmet Cookies (Chocolate Chip, Peanut Butter, Oatmeal Raisin, and Macadamia)	\$36.00/dozen
Double Fudge Chocolate Brownies	\$36.00/dozen
Soft Pretzels Served Warm with Spicy Dijon Mustard	\$34.00/dozen
Chocolate Dipped Strawberries (2dz)	\$100.00/tray
Assorted Cupcakes with/without Custom Logo	\$53.00/dozen
Full Sheet with/without Custom Logo (Serves Approx. 75pp) ~Half Sheet Cakes Available~	\$400.00/each

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## Lunch Options

*All lunch services are served with disposable plates, cutlery, napkins and appropriate condiments.*

### DELI PLATTER

Platter of Sliced Roast Beef, Turkey Breast, and Virginia Ham accompanied  
With Sliced Cheeses (Baby Swiss, Vermont Cheddar, and Provolone) on  
Assorted Breads and Rolls with Relish Tray and Condiments

(Serves 12)

125.00/platter

(Serves 25)

250.00/platter

### ASSORTED SANDWICHES AND WRAPS

Tuna on Kaiser

Grilled Chicken Wrap

Grilled Veggies on Focaccia

Includes: Relish Tray & Appropriate condiments

(Serves 12)

105.00/tray

(Serves 25)

210.00/tray

### ASSORTED CROISSANT PLATTER

Ham with Brie Cheese

Shaved Turkey & Cranberry Butter

Roast Beef with Swiss Cheese

Vegetarian (Alfalfa Sprouts with Boursin Cheese)

Includes: Relish Tray & Appropriate Condiments

(Serves 12)

110.00/platter

(Serves 25)

220.00/platter

### SANDWICH SELECTION

Ham on White Bread

Smoked Turkey on Whole Wheat Bread

Roast Beef on Rye

Salami on White Bread

Fresh Mozzarella, Basil & Tomato

Served with Chef's Selection of Cheeses

Includes: Relish Tray & Appropriate Condiments

(Serves 12)

105.00/tray

(Services 25)

210.00/tray

### WALK AROUND WRAPS

Smoked Turkey, Boursin Cheese, Arugula, Diced Red Onion,

Avocado and Tomatoes

Asian Shaved Beef, Cabbage Slaw and Miso Dressing

Marinated Grilled Chicken, Garden Vegetables and Creamy Ranch

Grilled Vegetables, Fresh Spinach and Balsamic Vinaigrette

(Serves 12)

110.00/tray

Serves 25)

220.00/tray

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## **Box Lunches**

*All Boxed lunches are served with disposable plates, cutlery, napkins and appropriate condiments  
All Boxed Lunches come with a soda*

### **OPTION ONE**

Choice of Turkey Breast and Provolone Cheese, Ham and Swiss,  
Roast Beef and Cheddar or Roasted Vegetarian Sandwiches on a  
Herbed Rolls Accompanied with a Bag of Potato Chips and a freshly baked cookie  
20.00 per person

### **OPTION TWO**

Choice of Herbed Marinated Chicken Breast served cold on Herb Focaccia,  
Italian Cold Cut Sandwich served on Hoagie Roll,  
Tomato, Mozzarella and Onion on Rosemary Focaccia  
Accompanied with a Cucumber Dill Salad  
24.00 per person

### **OPTION THREE**

Choice of Tuna or Chicken Salad on a Kaiser Roll,  
Or a Grilled Vegetarian Wrap Sandwich, Accompanied with a  
Individual Bag of Chips and 1 fudge brownie  
24.00 per person

### **OPTION FOUR**

Choice of Smoked Turkey and Peppercorn Bacon Ciabatta,  
Tenderloin with Havarti Cheese on a Baguette,  
Grilled Vegetable Focaccia  
Accompanied with Red Potato Salad and a Raspberry Dessert Bar  
24.00 per person

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## Chilled Displays

<b>Market Fresh Vegetables served with Chefs Special Dip</b>	\$75.00
<b>Iced Jumbo Shrimp</b> w/ cocktail sauce and lemons	\$550.00
<b>Antipasto</b> (Black, Green and Greek Olives, Pepperoncini, Assorted Italian Meats, Marinate Mushrooms, Artichokes, Italian Sliced Cheeses, Tomato Bruschetta served with an array of Whole and sliced Baguettes)	\$550.00
<b>Northeast Regional &amp; Imported Cheese Display</b> (European Imports and American Garnished with dried fruits, nuts and grapes with assorted crackers and sliced baguettes)	\$9.00 per person
<b>Dupont Circle Fruit &amp; Berry Display</b> (Display of Sliced Fruit Including Pineapple Melons, Grapes, Oranges and Assorted Berries Accompanied by a Honey Yogurt Dip)	\$8.00 per/person

*Above Served With Appropriate Condiments (Total of 100 Pieces)*

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# Hors D'Oeuvres

*(Priced per 100 pieces)*

## COLD

Asparagus Wrapped Prosciutto	\$500.00
Beef Tenderloin with Stone Ground Mustard	\$700.00
Apple Wood Smoked Trout Tart with Lemon Horseradish Aioli on Crostini	\$700.00
Bruchetta with Goat Cheese, Black Olive Tapenade and Roasted Peppers	\$500.00
Smoked Salmon on Crispy Potatoes with Caper Berries	\$600.00
Jumbo Shrimp Cocktail	\$600.00
Crab Salad in Mini Bouchee	\$400.00
Deviled Egg with Parsley	\$300.00
Asiago Cheese Straws	\$400.00
Roasted Vegetable Stuffed Grape Leaves	\$300.00
Curried Chicken Tartlet	\$300.00
Prosciutto-wrapped Melon	\$500.00
Belgian Endive with Blue Cheese Mousse	\$500.00

## HOT

Chicken Quesadilla with Jalapeno Bacon	\$425.00
Corn Dogs	\$495.00
Hot Dogs with Chili & Cheese	\$575.00
With Ketchup & Mustard	\$525.00
Tequilla Chicken Burrito	\$500.00
Gruyere and Leek Quiche	\$450.00
Pear and Brie in Phyllo	\$500.00
Beef Teriyaki Skewers with Sweet and Sour Sauce	\$525.00
Cheese Burger Sliders	\$600.00
Asian Chicken Satay with Thai Peanut Dipping Sauce	\$600.00
Scallops in Apple-Smoked Bacon	\$575.00
Goat Cheese and Roasted Red Pepper Quiche	\$475.00
Roquefort Pignola Nut Puff	\$625.00
Mascarpone Bleu Cheese Tart	\$500.00
Wild Mushrooms Puff	\$425.00
Chicken Macadamia Skewer	\$600.00
Shrimp Quiche	\$550.00
Lobster Cobbler	\$700.00

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# Hospitality Services

*The following special food and beverage services can be ordered for your Exhibit Booth  
To reserve a Meeting Room for your Reception, please check with  
Show management for available space.*

## **Premium Brand Spirits**

Dewar's Scotch · Jack Daniels Black · Tanqueray Gin · Jose · Absolut Vodka · Bacardi Dark Rum · Crown Royal

## **Cordials**

Courvoisier · Grand Mariner · Remy XO · Bailey's Irish Cream · Kahlua

## **Host Bar**

Premium Brand Spirits	\$6.75/drink
Cordials	\$8.75/drink
Wine (House)	\$6.75/drink
Domestic Beer	\$6.00/drink
Imported Beer	\$6.50/drink
Soft Drinks	\$3.00/each
Fruit Juices	\$4.00/each
Mineral Water	\$4.00/each

Beverages charged on Consumption

One Bartender for every 125 guests is recommended for this service.

A Bartender Fee of \$160.00 will be applied with a 4 hour minimum.  
(\$40/00 per additional hour)

One Bartender Fee will be waived per \$700 in sales.

## **Cash Bar**

Premium Brand Spirits	\$7.50/drink
Cordials	\$9.50/drink
Wine (House)	\$7.50/drink
Domestic Beer	\$6.50/drink
Imported Beer	\$7.00/drink
Soft Drinks	\$3.00/each
Fruit Juices	\$4.00/each
Mineral Water	\$4.00/each

Beverages charged on Consumption

One Bartender for every 125 guests is recommended for this service.

A Bartender Fee of \$160.00 will be applied with a 4 hour minimum.  
(\$40/00 per additional hour)

One Bartender Fee will be waived per \$700 in sales.

## **INDIVIDUALLY PRICED ITEMS**

*(Beverages are not charged on consumption)*

Domestic Beer (Keg) (165 servings)\*\$450.00

Imported Beer (Keg)(165 servings)\*Market Price

*\*Client is responsible for necessary space and electrical requirements for keg service in booth\**

Domestic Case of Beer \$156.00

Imported Case of Beer \$168.00

House Wines by the Bottle (750ml) \$40.00/bottle

Cocktail Punches \$115.00/gallon

*Champagne Mimosa Punch, Pre-Mixed Bloody Mary and Screwdrivers*

House Champagnes by the Bottle (750ml) \$40.00/bottle (Korbel or J.Roberts)

\$100.00/bottle (Moet White Star)

\$150.00/bottle (Moet Rose)

Booth Attendant - Based upon 4 hours required minimum

\$160 (each additional hour is \$40)

Bartender Fee - Based upon 4 hours required minimum

168.00 (each additional hour is \$40)

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# Exhibitor Favorites

*Tables and Electrical Power needed for any Equipment  
Is be the Responsibility of the Customer*

## TABLE-TOP POPCORN MACHINE RENTAL

\$550.00 + + (Based on 4 Hours of Service)

- Includes 2 cases of Popcorn (22 packets-Packet serves 6-10 guests)
- Salt, Butter, Napkins, and Bags
- Additional cases are \$105.00/case
- Electrical Requirements: 115 Watts & 120 Volts
- Attendant required: \$160.00 per 4 hours of service
- Dimensions: 3 ft long & 1ft deep



## *Cappuccino/Espresso Machine*



\$1,750.00 + + (Based on 4 Hours of Service)

- Includes 200 8oz. cups of Beverage
- 1 Attendant for 4 hours
- Additional cups are \$3.75/cup
- Additional Attendant Hours are \$40/hour
- Dimensions of Cart: 36 in (L) x 18 in (D) x 35in (H) (may vary slightly)
- Customer Responsible for Electrical Requirements: Two 30 amp (60 amp total) 3-pin earthed plugs
- Table Top version also available for same cost

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## ICE CREAM CART RENTAL

- Daily Rental: \$200.00
- Ice Cream must be purchased separately at \$4.50/bar
- Selection to include: Assorted Ice Cream Bars & Gourmet Fruit Bars
- Attendant required: \$160.00 per 4 hours of service
- Electrical Requirements: 110 Volts

## SOFT SERVE ICE CREAM CART



\$1,500.00 + + (Based on 4 Hours of Service)

- Includes 200 4oz. bowls of Soft Serve Ice Cream and Plastic Spoons, Cups and Napkins
- Flavors Include: Vanilla, Chocolate, Vanilla/Chocolate Swirl  
Toppings: Rainbow Sprinkles, Chocolate Sprinkles, Nuts
- 1 Attendant and 1 Porter (To Set-up, Re-Stock, Assist in Break-Down)
- Additional Hours: \$65.00/Hour (Over 4 Hours)
- Additional Bowls (over 200): \$4.75 + + / 4oz. Bowl
- Customer is Responsible for Electrical Requirements in Booth (30-Amp 3-Phase)
- Customer May Provide Bowls with their Own Logo: Additional charges will be applied to bowls over 4oz.



\$1,500.00 + + (Based on 4 Hours of Service)

- Includes 200 8oz Cups of Freshly Made Italian Ice, Cups & Napkins
- Flavors Include 2 of the following: Mango, Strawberry, Raspberry Lemonade, Passion Fruit or Cherry  
\*\*\*Sugar Free Options are: Pineapple, Mango Peach, Tangerine or Pink Lemonade\*\*\*
- 1 Attendant and 1 Porter (To set-up, Re-stock/Break-Down)
- Additional Hours: \$55.00/Hour (Over 4 Hours)
- Additional Cups (over 200): \$4.00 + + / 8oz. Cup
- Customer May Provide Cups with their own Logo: Additional Charges will be applied to cups over 8oz

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## MOWI WOWI SMOOTHIE MACHINE

\$1,750.00 + + (Based on 4 Hours of Service)

- Includes 200 7oz. Cups of Freshly Made Fruit Smoothies, Cups, and Napkins  
Flavors Include 2 of the Following: Strawberry-Banana, Pina Colada, Mango-Orange, & Frozen Cappuccino
- 1 Attendant and 1 Porter (To Set-up, Re-Stock, Assist in Break-Down)
- Additional Hours: \$65.00/Hour (Over 4 Hours)
- Additional Cups (over 150): \$7.00 + + / 7oz. Cup
- Customer is Responsible for Electrical Requirements in Booth (120 V, 2 20-amps)
- Customer May Provide Cups with their Own Logo: Additional Charges will be applied to cups over 5oz.



## MAUI WOWI MARGARITA/DAIQUIRI CART



\$2,850.00 + + (Based on 4 Hours of Service)

- Includes 300 5 oz. Made-to-Order Alcoholic and Non-Alcoholic Margaritas/Daiquiris, Cups, and Napkins
- 1 Attendant and 1 Porter (To Set-up, Re-Stock, Assist in Break-Down)
- Additional Hours: \$65.00/Hour (Over 4 Hours)
- Additional Cups (over 300): \$7.50 + + / 5oz. Cup
- Customer is Responsible for Electrical Requirements in Booth (120 V, 2 20-amps)
- Customer May Provide Cups with their Own Logo: Additional Charges will be applied to cups over 5oz.

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PHONE NUMBER  
FAX NUMBER  
TRADE SHOW  
BOOTH/ROOM NUMBER  
HALL/NUMBER OF PEOPLE

MAIL OR FAX TO: Centerplate/NBSE •801 Mt. Vernon Place •Washington, D.C •20001 •Phone (202-249-3524) •Fax (202) 249-3522

## Booth Catering and Hospitality Service

### Order Form

MAIL OR FAX TO: Centerplate/NBSE •801 Mt. Vernon Place •Washington, D.C •20001 •Phone (202-249-3524) •Fax (202) 249-3522

## Important Information

*Please take a moment to read our policies*

1. All food and beverages must be ordered through Centerplate/NBSE, the exclusive Caterer at the Walter E. Washington Convention Center.
2. No food or beverages will be permitted into the Convention Center by any exhibitor, installation company, or any other entities hired by exhibiting company without prior approval and written authorization by Centerplate/NBSE. Only exhibitors with booths in the trade show exhibit hall may give away sample portions of the product they manufacture, produce or distribute, and must be show related. Sample sizes must be limited to 4 ounces of beverage and 2 ounces of food. No products may be sampled or given away outside of the exhibit hall or inside any meeting rooms of the Walter. E Washington Convention Center.
3. **Orders submitted less than three (3) weeks (21 days) in advance of the first Show Day will be subject to a 21% increase in pricing.**
4. All food service ordered must be paid in full prior to any service commencing. We will accept company checks, Visa, Master Card or American Express only. A credit card is required to be on file for any additional services ordered during the show.
5. Please allow a minimum of 45 minutes to one hour for all replenishment requests during the show and up to two hours for any on-site orders.
6. The exhibitor is responsible for supplying any electricity required for food service equipment, trash removal from booth, as well as all tables needed for food service.
7. All service will be delivered on disposable ware, unless special arrangements are made otherwise.
8. Please note that all Food and Beverage prices are subject to applicable Service Charge and Sales Tax.
10. A wide variety of additional menu items are available upon request.
11. Cancellation on all perishable goods must be made in 48 hours in advance. Any cancellation made within 48 hours is subject to cancellation fee up to the full price of the event.

### CONTACT:

#### **WALTER E. WASHINGTON CONVENTION CENTER**

Phone (202) 249-3524 Fax: (202) 249-3522

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