



Career Service Information

LOCATION & DATES

McCormick Place Hall F1 2301 S. Lake Shore Drive Chicago, IL 60616

Sunday, July 31 to Wednesday, August 3, 2016

STANDARD OFFICE EQUIPMENT

Each 12' x 12' Executive Suite includes the following:

1 – Cocktail Table 1 – Wastebasket

1 – 6' White Draped Table 1 – Standard Electrical Outlet

4 – Padded Side Chairs 1 – Table Lamp 1 – Identification Sign with Company Name Locking Office Door

NOTE: Any change(s) in standard equipment is at the exhibiting company's expense.

ADVANCE SHIPPING

Advance shipping begins Monday, June 27 at 8:00 AM and ends Tuesday, July 26 at 2:30 PM.

Advance shipping address: (Your Company Name & Booth Number) JSM 2016 c/o Hargrove CSS / YRC 4108 W 52nd Place Chicago, IL 60632

Advance Warehouse Receiving Hours: Monday thru Friday, 8:30 AM to 2:30 PM

NOTE: Monday, July 4, is a holiday and the advance warehouse will be closed.

DIRECT SHIPPING

Direct shipping will begin on Saturday, July 30 at 8:00 AM.

Direct shipping address: (Your Company Name & Booth Number) JSM 2016 c/o Hargrove McCormick Place Hall F1 2301 S. Lake Shore Drive Chicago, IL 60616





PAYMENT FORM - CAREER SERVICE

Advance Order Deadline: Monday, July 11, 2016

Company Name:	Suite:
Address:	
City:	State/Zip:
Contact Name:	Email:
Phone:	Fax:
Payment Policy: Payment in full must accompany your order. For your continuous company check, and wire transfer*. For tax-express, company check, and wire transfer.	
Credit Card on File:	Maxier card DISC_VER
Credit Card Number**:	
	EXP: /
Cardholder's Billing Address:	
Cardholder:	Signature:
** Hargrove will app To make other arrangements, con	ly all charges incurred at show site to this card. tact us at 301.306.4627 exhibitorservices@hargroveinc.com .
Order Payment Method:	
Charge the above listed credit card. OR Check	ck Enclosed # Dated/ (Ref: 5034810MK) OR
Wire Transfer* on from	in
(Date) * Send wire transfers to: Hargrove, Inc. c/o Branch Banking and Trust Company (BB&T Bank) College Park, MD 20740 USA	(Bank) in (Country)
ABA #055003308, Account #0005157351151, SWIFT Code: B	

Include your company name, booth number and show name, and the country and bank where the transfer originated. Be sure to include the following wire transfer fees: \$20 for wire transfers originating within the US, \$40 for transfers originating from a bank in any other country.

Third-Party Billing:

In the event that you have arranged for an exhibit house to handle your billing, a Third-Party Billing Agreement must be completed. As the exhibiting company, you are responsible for all charges incurred at the show, should your display house fail to meet the required payment terms explained above.





ORDER RECAP FORM - CAREER SERVICE

Company Name:		
 Please complete and return with payment and your order(s). You may choose to pay by credit card, check or wire transfer. Con payment method. 	nplete and submit the Payment For	m regardless of
Calculation of Orders (totals from Hargrove's order forms):		
Optional / Additional Furnishings		\$
Cleaning		\$
Material Handling Estimate		\$
Other Hargrove Services:		\$
	TOTAL DUE TO HARGROVE, INC.	\$
Order Payment Method:		
Charge the Credit Card listed on the Payment Form .		
Check Enclosed # Dated/ (Ref: 5034810MK)		
Wire Transfer on from (Date) (Bank)	in(C	Country)

Thank you for your order! If we can be of further assistance, or you need additional information, please call us at 301.306.4627 or email us at exhibitorservices@hargroveinc.com.





THIRD-PARTY BILLING AGREEMENT - CAREER SERVICE

As an Exhibiting Company electing to use third-party billing, I understand and hereby agree that the ultimate responsibility for payment of all charges is mine. Further, I agree to be bound by all terms and conditions as described on the Order Forms in this manual. In the event that the named third party does not discharge payment of the invoice prior to the last day of the show, charges will revert back to me, the exhibiting company.

Exhibiting Company Name: Exhibiting Company				Su	ite:
Contact Name:	Address:		City:	State:	Zip:
Exhibiting Company Contact Info:	Phone:	Fax:	Oity.	Email:	Διρ.
All invoices are due and payable up Signature:	pon receipt, by either party. By comple	eting this form, you are agreeing to	all terms mentioned:	Date:	
he following items are to b	e charged to the third party:	☐ ALL SERVICES OI	₹:		
	☐ FURNITURE/CARPET	SIGNS	☐ BOO ⁻	TH CLEANING	
	☐ MATERIAL HANDLING	G ☐ SHIPPING	☐ LABC)R	
	OTHER:				<u> </u>
Third-Party Name:					
Third-Party Contact:	Address		Oth.::	04-4	7:
Third-Party Contact Info:	Address: Phone:	Fax:	City: Email:	State:	Zip:
All invoices are due and payable up Signature:	pon receipt, by either party. By comple	eting this form, you are agreeing to	all terms mentioned:	Date:	
	mpany your order. For your and wire transfer. For tax-e				ver Card, Amerio
redit Card on File:	VISA	MasterCard	DISCOVER		Mission Symbol
Credit Card Number**:					
			EXP:	/	
Cardholder's Billing Addre	SS:				
Cardholder:		Signati	ure:		
	·	_	·	·	
		l apply all charges incurred at sho , contact us at 301.306.4627 exh		uc com	





Union Rules & Regulations

MCCORMICK PLACE - CHICAGO, IL

Exhibitor Bill of Rights

Exhibitors may perform work in a booth of any size provided the work is done by a full-time employee of the exhibiting company (i.e., full time throughout the year, employed for a minimum of six [6] months prior to the show's opening; verifiable documentation to be provided upon request). Exhibitors may work within their booth using exhibitor-owned ladders or hand tools, cordless tools, power tools and other tools designated by the McCormick Place Exhibition Authority (MPEA). Exhibitors may perform the following work within the booth:

- Setting up and dismantling exhibits.
- Assembling and disassembling materials, machinery or equipment.
- Installing signs, graphics, props, other decorative items and exhibitor's drapery, including table skirts.
- Delivering, setting up, plugging in, interconnecting and operating exhibitor's electrical equipment, computers, audio-visual devices and other equipment.
- Skidding, positioning and re-skidding exhibitor's materials, machinery and equipment using exhibitor's own **non-motorized** hand trucks and dollies.

In each case above, reasonable judgment must be used to determine when the scope of a task requires professional union labor.

In addition, exhibitors may load/unload materials from automobiles and small utility vehicles at a designated location at McCormick Place docks using exhibitor-owned, non-motorized, non-hydraulic hand trucks or dollies. The unloading or loading of materials must be done at docks only, not at pedestrian/taxi gates. All freight, defined as anything requiring more than one person to carry in one trip, must go through freight doors only. Freight is not allowed to be moved through any personnel or handicapped access doors.

NOTE: Exhibitors are prohibited at any time from using scooters, forklifts, pallet jacks, lifts, motorized dollies or any similar motorized or hydraulic equipment on MPEA premises.

Unions & Jurisdictions

Should an exhibitor choose to utilize a contractor/hire union labor, the following outline of the major unions with jurisdiction over trade shows in McCormick Place is intended to help plan participation in this show in a manner that conforms to the local union jurisdictions. Union labor may be secured through the Official Service Contractor – Hargrove, Inc.

Teamsters

Teamsters handle all freight and move all materials (except machinery – see Riggers below) in and out of the exhibit hall. They unload all trucks or vehicles, deliver the material to the booth and remove and reload material at the close of the show.

Riggers

Riggers are sometimes referred to as "machine movers." Riggers unload machines from trucks, moving the materials to the booth and, if necessary, uncrating them. Riggers also remove skids, reskid machines, and spot the machines in a booth. For all operations requiring a Rigger, including those involving computer equipment and small appliances, the crew size will be determined by the scope of the job.

Display Labor (Unified Carpenters & Decorators Labor Force)

Display laborers handle the erection and dismantling of all displays and exhibit booths. This includes cabinets, fixtures, shelving units, furniture, and carpeting/floor coverings. They also hang structural signs and re-crate exhibits and machines for outbound loading. Display laborers handle the installation of draping, table skirting, signage and other items of a decorative nature (including photos, logos, and other framed/unframed graphics).

(cont.)





Union Rules & Regulations (cont.)

MCCORMICK PLACE

Electricians

Electricians are responsible for the assembly, installation and dismantling of anything that uses electricity as a power source. They handle all electrical work, including supplying power lines to booths, connecting equipment to the proper outlets, and installing electrical signs/headers.

Plumbers

Plumbers are responsible for all plumbing work, including the installation and removal of tanks (water, compressed air, and/or gas), drains, and venting systems.

In General

The person in charge of your exhibit should carefully inspect and sign all work order forms. Questions regarding billing should be brought to the Hargrove Service Desk. Any questions arising with regard to union jurisdictions or practices should be directed to the Hargrove manager on the floor. Any conflicts or disagreements regarding the union jurisdictions or interpretations thereof shall be resolved with representatives of Hargrove and Show Management.

A Note about Freight Handling

Hargrove has the responsibility of receiving and handling all exhibit materials and empty crates. It is our responsibility to manage docks and schedule vehicles for smooth and efficient move-in and move-out of the exposition. Hargrove will not be responsible for any material we do not handle.

A Note about Cleaning

Hargrove is the exclusive cleaning contractor. No other cleaning service, including an exhibitor-appointed contractor, may perform cleaning or porter services.

A Note about Gratuities

Solicitation of tips or gratuities in any form is prohibited. Please do not tip any Hargrove employee, as all are paid at an appropriate, professional wage scale.

A Note about Safety

Standing on chairs, tables or other rental furniture is prohibited. This furniture is not engineered to support standing weight. Hargrove cannot be responsible for injuries or falls caused by the improper use of rental furniture. If assistance is required in assembling your booth, please order installation and/or dismantling labor by using the enclosed Order Form and the necessary ladders and tools will be provided. Please assist us in our efforts to provide a safe working environment for everyone.





LIMITS OF LIABILITY

Please read carefully, as the consignment of a shipment to Hargrove or the placement of an order with Hargrove by an Exhibiting Company, or by any shipper to or on behalf of the exhibiting company, shall be construed as an acceptance by such Exhibiting Company (and/or other shipper) of the terms and conditions set forth below.

Invoice Adjustment Policy: Once the show opens, you may obtain a statement of your account at the Hargrove Service Center. Please review all charges and bring any discrepancies to Hargrove's attention prior to the close of the show. No adjustments will be made to items appearing on your statement after show closing. Hargrove will issue a final invoice for your account after the close of the show. You must bring any invoice discrepancies to Hargrove's attention within 30 calendar days of the last show day if any adjustments are to be made. No exceptions will be made to this policy.

NOTE: Protection of all materials belonging to the Exhibiting Company is the sole responsibility of the Exhibiting Company. Remember to insure your exhibit and all collateral materials from the time they leave your firm until they are returned after the show. A "rider" to an existing insurance policy can usually do this.

Damage & Loss

Hargrove, Inc. and its subcontractors do not insure the Exhibiting Company's property against loss or damage. Further, Hargrove and its subcontractors do not provide for full replacement value should loss or damage occur. The Exhibiting Company shall obtain insurance for Exhibiting Company's property.

If Exhibiting Company's property is lost or damaged due to the performance or nonperformance of services provided by Hargrove or its subcontractors, or due to negligence by Hargrove, its subcontractors or their employees, the liability of Hargrove and its subcontractors shall be limited to \$.30 per pound per article, with a maximum liability of \$50.00 per item or \$1000.00 per shipment, whichever is less. This amount shall be the Exhibiting Company's agreed upon damages.

Specifically, Hargrove and its subcontractors shall not be liable for:

- Damage to uncrated materials, improperly packed freight, and concealed damage or glass breakage.
- Loss, theft or disappearance of shipments while the booth is left unattended, i.e., once materials have been delivered to the
 Exhibiting Company's booth area during move-in, or, once shipments are packed and ready for loading on the move-out. Security
 of all exhibit materials contained in the rented booth space is the sole responsibility of the Exhibiting Company.
- Loss, damage or delay due to fire, acts of God, strikes, lockouts or work stoppages of any kind or to any causes beyond Hargrove
 and its subcontractors' control.
- Loss, shortages, or damage related to shipments received without proper documentation, i.e., freight bills without specified piece count (UPS, Federal Express, privately owned vehicles, local couriers, company vehicles, or miscellaneous air freight carriers).
- Actual, potential, or assumed loss of profits or revenues, or for any collateral costs, which may result from any loss or damage to an Exhibiting Company's materials which may make it impossible or impractical for the Exhibiting Company to exhibit its materials.

Agreement between Hargrove, Inc. and Exhibitor

Hargrove and its subcontractors shall not be bound by any claim presented more than 30 calendar days after the date of the incident.

In the event of a dispute with Hargrove and its subcontractors regarding loss or damage to any of the Exhibiting Company's property, the Exhibiting Company agrees that payment for services provided by Hargrove or its subcontractors will not be withheld in any amount as an offset against the amount of any alleged loss or damage. The Exhibiting Company agrees to pay the full amount for the services provided by Hargrove and its subcontractors prior to the close of the show. The Exhibiting Company further agrees that any claim against Hargrove or its subcontractors will be handled as a separate transaction to be resolved on its own merits.

The Exhibiting Company agrees, in relation to the receiving, material handling, storage and reloading of its freight, that Hargrove and its subcontractors will act as the Exhibiting Company's agent when signing any documentation related to its shipment. If any employee of Hargrove and its subcontractors sign a delivery receipt, Material Handling Agreement or any documentation, it is agreed that Hargrove and its subcontractors are doing so on behalf of the Exhibiting Company, and the Exhibiting Company accepts the responsibility of said shipment.

Empty container labels are available on site at the Hargrove Exhibitor Service Center. Affixing the labels is the sole responsibility of the Exhibiting Company and/or his representatives. All previous labels should be removed. Hargrove assumes no responsibility for containers with incorrect labels. Further, Hargrove assumes all containers labeled "empty" to be empty, and therefore assumes no liability for material or equipment left inside a container marked as empty.

In all cases where Exhibiting Companies store materials with Hargrove (empty, accessible, dry, refrigerated, or otherwise), they do so at their own risk. Hargrove assumes no liability for items placed in such storage.

Hargrove and its subcontractors reserve the right to change designated carriers; if the carrier assigned by the Exhibiting Company does not pick up Exhibiting Company's freight on time. The Exhibiting Company will be responsible for payment to the carrier that Hargrove and its subcontractors choose to reroute the Exhibiting Company's freight. Hargrove and its subcontractors assume no responsibility as a result of rerouting or handling of freight.





OPTIONAL / ADDITIONAL FURNISHINGS - CAREER SERVICE

Advance Order Deadline:	Monday.	July 11 .	2016
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Company Name:	Suite:	

- Order online by the deadline date to receive the lowest price.
- Advance orders for the Career Service are strongly suggested; carpet and carpet padding are only available by advance order.
- Advance prices apply to orders received with payment by the deadline date.
- Items canceled after delivery will be refunded 50% of the original price.
- Drape color choices for this show are **Black**, **Blue**, **Burgundy**, **Gold**, **Grey/Silver**, **Red**, **Teal** and **White**. If a drape color is not indicated, Hargrove will provide show colors.
- Need an item not listed? Call 301.306.4627

Description	Product #	Pricing	e Order rice only good h 7/11/16	-	/ance rice		ndard rice	Quantity	Color	Total
STANDARD CARPET										
12' x 12' Grey Carpet (no color options)	C12	\$	435	\$	479	١	I/A		Grey	
CARPET PADDING										
12' x 12' Padding	CP12	\$	197	\$	217	١	N/A		N/A	
STANDARD TABLES										
Round Tables (30" diameter top)										
Low – 18" high	Е	\$	214	\$	235	\$	299		N/A	
Standard – 30" high	F	\$	214	\$	235	\$	299		N/A	
Tall – 42" high	G	\$	214	\$	235	\$	299		N/A	
Draped Tables (30" high x 24" wid	le)			•						
Small (4' long)	H4	\$	163	\$	179	\$	228			
Standard (6' long)	H6	\$	194	\$	213	\$	271			
Long (8' long)	H8	\$	223	\$	246	\$	312			
Draped Counters (42" high x 24" v	vide)			•						
Small (4' long)	14	\$	194	\$	213	\$	271			
Standard (6' long)	16	\$	223	\$	246	\$	312			
Long (8' long)	18	\$	254	\$	280	\$	356			
STANDARD CHAIRS										
Barstool	Q	\$	132	\$	145	\$	184		N/A	
Chair – Side (armless)	0	\$	104	\$	114	\$	145		N/A	
55- effective01/16				•		•			TOTAL ·	

55- effective01/16 TOTAL:





CLEANING - CAREER SERVICE

Advance Order Deadline: Monday, July 11, 2016

Company Name:	Booth:	

- Order online by the deadline date to receive the lowest price.
- Advance order prices apply to orders received with payment by the deadline date.
- Cleaning orders are based on the square footage of your booth (length x width).
- Vacuuming is discounted 10% for booths that are 600 square feet and larger. The discount will appear on your statement.
- Daily vacuuming service includes nightly emptying of wastebaskets rented from Hargrove.
- Porter service is trash removal periodically throughout the show days. This service is recommended for exhibitors with lots of giveaways or food service.
- Hargrove is the exclusive cleaning contractor for this show.

HELPFUL HINTS: To calculate your vacuuming/cleaning rate, multiply the length of your booth by the width to get the total square footage (i.e., quantity). Then, multiply the square footage (quantity) by the vacuuming/cleaning price. Please note that porter service is a daily rate.

Description	Product #	-		-	vance Price		ndard Price	Quantity	Total
Vacuuming/Cleaning – Pre-Show (one time) only, per sq ft	CC1	\$	0.59	\$	0.65	\$	0.82	sq ft	
Vacuuming/Cleaning – Daily (each show day), per sq ft	CC2	\$	2.23	\$	2.46	\$	3.12	sq ft	
Porter Service – up to 600 sq ft, per day	CC4	\$	163	\$	179	\$	228	day(s)	
Porter Service – 600-1600 sq ft, per day	CC5	\$	200	\$	220	\$	280	day(s)	
Porter Service – over 1600 sq ft, per day	CC6			Call f	or quote			day(s)	
Shampooing or Wet Mop Service	CC3			Call f	or quote				
55- effective01/16									





TOTAL:

MATERIAL HANDLING ESTIMATE - CAREER SERVICE

Company N	Name:	Suite:				
	al Handling is billed by the hundre er shipment) are billed per piece.	edweight (CWT) per shipment, with a 2	CWT minim	num . Sma	ıll packages (3	0 pounds or
	computing material handling cost bunds will be billed at 4 CWT.	s, remember to round up to the next hu	ndred poun	ds. For ex	ample, a delive	ery that weighs
 Shipm 	ents received without weight ticke	ets will be weighed and charged special	handling ra	tes.		
 Specia 	al handling rates also apply to ship	oments requiring additional or double ha constricted-space and/or ground-level un	andling, incl	uding pad-		idded and
 Materia 	al Handling charges will appear o	n your statement after actual inbound a	nd outboun	d shipmen	ts have been p	rocessed.
	hipments handled before 8:00 AM a 35% overtime surcharge.	or after 4:30 PM Monday thru Friday, c	or anytime S	Saturday, S	Sunday or holid	ay, will be
Description					per CWT ed otherwise	Minimum
WAREHO	OUSE (ADVANCE) SHIPMENT			•		
Crated or S	Skidded Shipment	MH1	\$13	9.00	\$278.00	
Small Pack	kage - first piece (applies to shipment	weighing 30 pounds or less)	MH2		\$55.00	
Small Pack	kage - each additional		MH3		\$50.00	
Special Ha	ndling/Uncrated Shipment		MH4	\$18	\$375.30	
Overtime S	Surcharge - Crated or Skidded Shipme	ent	MH5	\$48.65		\$97.30
	Surcharge - Special Handling/Uncrated	•	MH6	\$6	5.68	\$131.36
	arehouse Surcharge* - Crated or Skido arehouse deadline	ded Shipment delivered after the published	MH7	\$69.50 \$13		\$139.00
* NOTE: Tru	ick and driver fees (to move materials to sh	ow site) may apply. Any "Small Package" arriving	late to the ware	ehouse will be	e charged the CWT	minimum.
SHOW SI	TE (DIRECT) SHIPMENT					
Crated or S	Skidded Shipment		MH8	\$13	7.00	\$274.00
Crated Shi	pment via Special Carrier (FedEx, UP	S, DHL, USPS, etc.)	MH9	\$17	1.25	\$342.50
Small Pack	cage - first piece (applies to shipment	weighing 30 pounds or less)	MH2	\$55.00		
Small Pack	kage - each additional		MH3	\$50.00		
Special Ha	ndling/Uncrated Shipment		MH10	\$184.95 \$369		\$369.90
Overtime S	Surcharge - Crated or Skidded Shipme	ent	MH11	\$47.95		\$95.90
Overtime S	Surcharge - Crated Shipment via Spec	ial Carrier	MH12	\$59.94		\$119.88
	Surcharge - Special Handling/Uncrated	•	MH13	\$64.73		\$129.46
Off-Target Surcharge - shipment received at show site outside of the published exhibitor move-in schedule				\$47	7.95	\$95.90
MISCELL	ANEOUS SERVICE					
Return to V	Varehouse (includes hold period** / fir	st 5 days of storage)	MH15	\$40	0.00	\$200.00
Warehouse Storage Fee - per day (outside advance warehouse acceptance period)				\$5.00 \$25.0		\$25.00
Marshaling Yard Fee			MH18		\$30 per shipn	nent
** Hold Peri	od: Materials returned to the warehouse wi	Il be held for 5-business days; materials may not b	e picked up un	til after the ho	old period.	
Product #	Description	Carrier	# of Pieces	# of CWTs	Price per CWT/Piece	Total
			_			



TO: HARGROVE CSS / YRC

4108 W 52nd Place Chicago, IL 60632

JS	M	20	1	6
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COMPANY NAME: _____

BOOTH NUMBER:

MUST BE RECEIVED BY: Tuesday, July 26 at 2:30 PM

ADVANCE SHIPPING LABEL

d	argrove

TO: HARGROVE CSS / YRC

4108 W 52nd Place Chicago, IL 60632

JSM 2016

COMPANY NAME: _____

BOOTH NUMBER:

MUST BE RECEIVED BY: Tuesday, July 26 at 2:30 PM

ADVANCE SHIPPING LABEL



TO: HARGROVE

McCormick Place

Hall F1

2301 S. Lake Shore Drive

Chicago, IL 60616

JSM 2016	- Career	Service
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COMPANY NAME: _____

BOOTH NUMBER: _____

NO SHIPMENTS ACCEPTED BEFORE: Saturday, July 30 at 8:00 AM

DIRECT SHIPPING LABEL

➢ PLEASE CUT ALONG THIS LINE AND AFFIX LABEL TO PACKAGE
➢
PLEASE MAKE ADDITIONAL COPIES OF THESE LABELS AS NEEDED



TO: HARGROVE

McCormick Place

Hall F1

2301 S. Lake Shore Drive

Chicago, IL 60616

JSM 2016 - Career Service

COMPANY NAME: _____

BOOTH NUMBER: _____

NO SHIPMENTS ACCEPTED BEFORE: Saturday, July 30 at 8:00 AM

DIRECT SHIPPING LABEL

SAVOR...



at McCormick Place

EXHIBITOR MENU

Please submit all orders by:

Catering Representative:

Savor... Chicago at McCormick Place

Phone: 312.791.7250 Fax: 312.791.7280

Email: info@savorchicagomcpl.com

Click here for Exhibitor Online Ordering

Enjoy and SAVOR...Chicago!



SAVOR...Chicago is the exclusive food and beverage provider for McCormick Place Convention Center. Food items may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

Pricing - Prices quoted do not include 21.50% service charge or sales tax unless otherwise noted. Prices are subject to change without notice; guaranteed prices will be confirmed when contracted.

Contracts - A signed copy of the contract outlining all catering services will be provided. The signed contracts state terms, addendum and specific function sheets constitute the entire agreement between the client and SAVOR. Secondary agents, acting on behalf of the primary client receiving services, may sign the contract in their behalf only with full payment in advance. Any changes, revisions, additions or deletions to the banquet contract and banquet event orders shall be in writing and signed by both parties.

Cancellations - In the event of Cancellation, a deposit will be fully refunded only if made 21 days prior to the event. Cancellations made less than 21 days (under \$2,000.00) or 30 days (\$2,000.00 and over) prior to the event are subject to 25% retention of the deposit as a cancellation fee. Please note, for specialty menus or items, a longer window of cancellation may be necessary, this is determined on an event by event basis and client is responsible for all charges associated with the items if we have already received the product or are unable to cancel the order.

Payment/Deposit - An initial deposit in the amount noted on the Catering Contract is payable, along with a signed contract, at the specified date on the contract letter to guarantee catering services. Full payment of the balance due, based on the guarantee, is payable 30 days prior to the event. Payment can be made in cash or certified check. A major credit card is required to guarantee payment of any replenishment or new orders requested during a show/function. These charges will be billed to the credit card unless payment is received at the end of the show/function.

- > Exhibit Floor Catering is a drop off service only and is not responsible for trash removal.
- Orders are served on disposableware. China service is available for an additional cost.
- Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price (F&B). On site POP UP orders have a 2 hour delivery window.
- > SAVOR...Chicago is NOT responsible for supplying tables on the show floor for catering services and/or bar set-up. The client needs to provide a table whether it is existing counter space in their booth or rented from the show decorator. For electric needs contact your show decorator as well.
- Staffing and upgrades are available. Consult your catering team for details.



BREAKFAST

Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price (F&B). All selections are served with disposable plates, service items and condiments.

Minimum order of \$50.00 food and beverage is required for all booth deliveries

BREAKFAST SANDWICHES



English Muffin Sandwich with Sausage

available without meat
Scrambled Egg, Sausage and White Cheddar
\$90.00 per dozen

Buttermilk Biscuit with Country Ham

Country Ham, Egg and Smoked Gouda \$90.00 per dozen

Buttermilk Biscuit with Portobello Mushroom

Portobello Mushroom, Egg, Roasted Tomato and Smoked Gouda \$90.00 per dozen

Croissant Sandwich with Applewood Bacon

Scrambled Egg, Applewood Bacon and Fontina \$93.00 per dozen

Croissant Sandwich with Roasted Vegetables

Scrambled Egg, Roasted Vegetables and Fontina \$93.00 per dozen

Breakfast Burrito with Chorizo (available without meat)

Scrambled Egg, Roasted Poblabo, Chorizo, Potato Monterey Jack Cheese with Salsa Roja \$90.00 per dozen

MORNING SNACKS

Assorted Sweet Breakfast Breads

Zucchini, Banana or Lemon Poppy \$40.00 per dozen

Croissants

Plain, Chocolate or Whole Wheat \$45.00 per dozen

Bagels with Cream Cheese

Cinnamon Raisin, Plain, Everything or Poppy \$40.00 per dozen

Danish

Raspberry Palmier, Classic Cheese, Almond or Caramel Apple \$40.00 per dozen

Cinnamon Rolls

Orange-Cream Cheese Icing \$44.00 per dozen

Muffins

Blueberry, Chocolate Chip or Banana Nut \$40.00 per dozen

Seasonal Fruit and Yogurt Parfait

Greek Yogurt, Granola and Seasonal Fruit \$78.00 per dozen

Individual Boxes of Cereal

with Milk \$48.00 per dozen

Individual Yogurt

a VGanidead bollow Pitanion ut meat

\$48.00 per dozen

Scrambled Egg, Roasted Poblano, Chorizo, Potato



BEVERAGES

Includes cups, napkins and appropriate condiments

Coffee, Decaffeinated Coffee or Hot Tea

\$48.00 per gallon – minimum 3 gallons of one kind

Iced Tea or Lemonade

\$46.00 per gallon – minimum 3 gallons of one kind

Dasani Bottled Waters (16oz)

\$66.00 per case of 24

Sparkling Bottled Water (11oz)

\$90.00 per case of 24

Coke Soft Drinks (12oz)

\$54.00 per case of 24

Assorted Bottled Juice (10oz)

Orange, Apple or V8

\$70.00 per case of 24

Energy Drink (16oz)

\$76.00 per case of 12



Powerade (20oz)

\$95.50 per case of 24

Bottled Iced Tea (16oz)

\$91.00 per case of 24

Starbucks Frappuccino (8.5oz)

\$78.00 per case of 12

MORNING COFFEE PACKAGE

This package comes with three gallons of regular coffee, two gallons of decaffeinated coffee and one gallon of herbal tea. It is delivered in disposable to-go coffee containers with disposable cups. \$225.00 per package

WATER COOLER SERVICE STATION

50 Degree Water Cooler

\$100.00/first day \$38.00 each additional day

Hot & Cold Water Cooler

\$125.00/first day \$38.00 each additional day

5 Gallon Water Jug Includes 100 flat-bottom cold cups \$38.00 per jug



Client is responsible for supplying:

110 v / 15 amp circuit of power at the location Advance order is required—subject to availability



ANYTIME SNACKS

Gluten Free @ options available

Chocolate Dipped Strawberries

\$42.00 per dozen

Assorted Freshly Baked Cookies

\$31.00 per dozen

Rice Krispy Treats

\$40.00 per dozen

Fudge Brownies

\$40.00 per dozen

Lemon Bars

\$42.00 per dozen

Blondies

\$36.00 per dozen

Assorted Miniature Hershey Chocolates @

\$25.00 per dozen

Potato Chips and French Onion Dip

\$23.00 serves 8-10

Premium Mixed Nuts @

\$26.00 per pound

Whole Fresh Fruit @

\$30.00 per dozen

Pita Chips and Hummus

\$28.00 serves 8-10

Individual Bags of Pretzels

\$36.00 per dozen



Individual Bags of Assorted Chips

\$36.00 per dozen

Assorted Hard Candies @

\$15.00 per pound

Quaker Oats Granola Bars

\$22.00 per box of 8

Assorted Energy Bars

\$48.00 per dozen

Honey Roasted Peanuts @

\$23.00 per pound

Tortilla Chips and Salsa

\$23.00 serves 8-10

Assorted Biscotti

\$40.00 per dozen

PLATTERS

The crackers served with the platters are not Gluten Free Gluten F

Deluxe Imported and Domestic Cheese Platter @

Chef's Selection of Imported and Domestic Cheese garnished with Seasonal Fresh Fruit, Almonds, Dried Apricots, Sliced Sourdough Baguette and Assorted Crackers Small Platter Serves 12 - \$100.00 Medium Platter Serves 25 - \$200.00 Large Platter Serves 50 - \$400.00

Sliced Seasonal Fruit Platter @

A Selection of Seasonal Fresh Fruit and Berries with Greek Yogurt Honey Dip Small Platter Serves 12 - \$90.00 Medium Platter Serves 25 - \$180.00 Large Platter Serves 50 - \$350.00

Deluxe Crudités and Dip Platter ©

Chef's Selection of Seasonal Fresh Vegetables served with Green Goddess Dip and Red Pepper Hummus Small Platter Serves 12 - \$85.00 Medium Platter Serves 25 - \$170.00 Large Platter Serves 50 - \$330.00

Rustic Charcuterie Board @

Prosciutto, Speck Tirolese, Soppressata and Mortadella al Pistachio paired with Italian Cheese; Ubriaco, Robiola and Teleggio Olives, Peppers, Sliced Sourdough and Crackers Small Platter Serves 12 - \$105.00 Medium Platter Serves 25 - \$210.00 Large Platter Serves 50 - \$410.00

Italian Antipasto Platter @

Capicolla, Genoa Salami and Mortadella
Basil Marinated Fresh Mozzarella, Fontina, Provolone and Gorgonzola
Marinated Roasted Red Peppers, Balsamic "Baby Bella" Mushrooms and Charred Cippolini Onions
Sicilian Olive Salad, Tomato Basil Bruschetta, Sundried Tomato Focaccia, Italian Flat Breads and Rosemary Infused
Bread Sticks

Small Platter Serves 12 - \$100.00 Medium Platter Serves 25 - \$200.00 Large Platter Serves 50 - \$400.00



LUNCH SANDWICH PLATTERS

All sandwiches served with individual bags of potato chips and appropriate condiments **Platters serve approximately 6 people**

Chef's Delicatessen Platter

Make-your-own Deli Sandwiches with Roast Beef, Turkey Breast, Ham, Swiss and Cheddar Cheeses Lettuce, Tomato and Fresh Breads \$110.00 per platter

Rotisserie Chicken Salad Sandwich Platter

Red Grapes, Celery, Pecans, Leaf Lettuce, Chervil Mayo on Sourdough Ciabatta \$85.00 per platter

Smoked Turkey Breast Sandwich Platter

Applewood Smoked Turkey Breast, White Cheddar Oven Dried Tomato, Baby Spinach, Rosemary Aioli on Sourdough \$85.00 per platter

Beef Brisket Sandwich Platter

Slow Smoked Beef Brisket, Red Onion Jam, Horseradish Mayo on Country Ciabatta \$85.00 per platter

The Italian Sandwich Platter

Genoa Salami, Capicolla, Ham, Provolone, Zesty Pepper Rings Tomato, Lettuce and Italian Dressing on a Sammy Tuscan Roll \$85.00 per platter

Hickory Smoked Ham and Gouda Sandwich Platter

Smoked Ham, Aged Gouda, Watercress and Pub Mustard on a Pretzel Roll \$85.00 per platter

Grilled Zucchini and Roasted Tomato Sandwich Platter

Brie, Acovado, Tarragon Mayo on Croissant \$85.00 per platter

Grilled Portobello Mushroom Sandwich Platter (vegan)

Oven Roasted Tomato, Lettuce and Red Pepper Hummus on Sundried Tomato Foccacia \$85.00 per platter

Gluten Free bread also available for all sandwiches. Must be ordered in advance.



LUNCH SALAD PLATTERS

All salads are served with individual bags of pita chips and appropriate condiments **Platters serve approximately 6 people**

Greek Vegetable Salad Platter

Mixed Greens, Hummus, Cucumbers, Roasted Peppers Feta Cheese, Oregano, Red Onion and Greek Dressing served with Pita Bread \$70.00 per platter

Classic Caesar Salad Platter

Hearts of Romaine, Garlic Croutons and Caesar Dressing, served with Dinner Rolls and Butter \$65.00 per platter

LA Grilled Chicken Cobb Platter

Lemon Grilled Chicken, Applewood Bacon, Hard Boiled Egg, Tomato Avocado, Bleu Cheese, Cheddar Cheese with Red Pepper Ranch \$85.00 per platter



Mediterranean Couscous Platter

Large Couscous Pasta, Baby Spinach, Marinated Artichokes, Tomato, Red Onion, Cucumber Kalamata Olives, Feta and Lemon-Oregano Vinaigrette \$70.00 per platter

Gluten Free bread also available for all sandwiches. Must be ordered in advance.



HOT STUFF

4 or more boxes will be served unwrapped in a chafing dish Served in boxes of 6 unless otherwise noted

Fiesta Chicken Burrito

Diced Chicken, Beans, Peppers, Onions Chihuahua Cheese and Salsa Roja \$50.00 per box of 6

Famous Kielbasa Sausage

on a Soft Roll with appropriate condiments \$50.00 per box of 6

Famous Vienna Foot Long Hot Dog

All Beef Hot Dog on a Steamed Bun individually wrapped with appropriate condiments \$45.00 per box of 6

Chicago Style Deep Dish Pizza

Cheese, Pepperoni, Sausage or Vegetable \$50.00 per Pizza, 12 slices per Pizza

SIDE SALAD CHOICES

Gluten Free options available
Salads serve approximately 6 people

Mesculin Salad Platter @

Mesculin Greens, Grape Tomato, Radish, Shaved Carrot, Italian Dressing \$25.00 per platter

Cheese Tortellini Salad Platter

Cheese Tortellini, Roasted Market Vegetables, Creamy Pesto Dressing \$25.00 per platter

Sweet Potato Salad Platter

Roasted Sweet Potato, Dried Cranberries, Pumpkin Seeds, Celery, Lime Dressing \$25.00 per platter

Sonoma Quinoa Salad Platter

Sonoma Quinoa Salad, Mango, Edamame, Baby Spinach, Almonds, Balsamic Vinaigrette \$25.00 per platter

Fresh Fruit Salad Platter @

Seasonal Fruit, Agave Nectar \$25.00 per platter



BOXED LUNCH SANDWICH OPTIONS

All Sandwich Boxed Lunches come with Farfalle Pasta Salad, a Bag of Chips and a Chocolate Chip Cookie Gluten Free @options available

Maximum of 2 selections per orders of 6 boxed lunches or less Maximum of 3 selections per order for orders over 6 boxed lunches

Applewood Smoked Turkey

Smoked Turkey Breast, White Cheddar, Oven Dried Tomato, Baby Spinach, Rosemary Aioli Sourdough \$25.00 per box

Hickory Smoked Ham and Gouda

Smoked Ham, Aged Gouda, Watercress and Pub Mustard Pretzel Sub \$25.00 per box

The Italian

Genoa Salami, Capicolla, Ham, Provolone, Zesty Pepper Rings, Tomato, Lettuce and Italian Dressing on a Sammy Tuscan Roll \$25.00 per box

Beef Brisket

Slow Smoked Beef Brisket, Red Onion Jam, Horseradish Mayo Country Ciabatta \$25.00 per box

Rotisserie Chicken Salad

Red Grapes, Pecans, Celery, Leaf Lettuce and Chervil Mayo Sourdough Ciabatta \$25.00 per box

Smoked Portobello

Smoked Portobello, Caramelized Onions, Fresh Mozzarella, Baby Greens, Red Pepper Aioli Multi Grain Baguette \$23.00 per box

Grilled Zucchini and Roasted Tomato

Brie, Avocado and Tarragon Aioli on Croissant \$25.00 per box

Low Carb Lettuce Wrap

Low-Fat Turkey, Swiss Cheese, Honey Mustard, Lettuce and Tomato in a Lettuce Wrap served with Almonds and Seasonal Fruit Salad \$25.00 per box



BOXED LUNCH SALAD OPTIONS

All Salad Boxed Lunches come with an Artisan Roll, Butter and a Chocolate Chip Cookie Gluten Free (a) options available

Maximum of 2 selections per orders of 6 boxed lunches or less Maximum of 3 selections per order for orders over 6 boxed lunches

LA Grilled Chicken Cobb Salad

Lemon Grilled Chicken, Applewood Bacon, Hard Boiled Egg, Tomato, Avocado, Bleu Cheese, Cheddar Cheese with Red Pepper Ranch \$26.00 per box

Southwestern Turkey Salad

Baby Greens Mix, Sweet Bell Pepper, Monterey Jack, Chile Spiced Corn and Tomato Relish, Roasted Turkey Tortilla Strips, Cilantro with Creamy Cotija-Lime Dressing \$26.00 per box

Italian Beef Chop Salad

Herbed Rubbed Flank Steak, Hearts of Romaine, Iceberg Lettuce, Roma Tomato, Provolone, Crispy Prosciutto Avocado and Bleu Cheese with Red Wine Vinaigrette \$26.00 per box

Asian Shrimp and Noodle

Togarashi Spiced Shrimp, Asian Noodles, Red Pepper, Carrot, Snap Peas, Scallion, Cucumber, Cilantro, Peanuts with Peanut Vinaigrette \$26.00 per box

Classic Caesar

Hearts of Romaine, Parmesan Ribbons, Foccacia Croutons and Caesar Dressing \$23.00 per box \$26.00 per box with Chicken

Baby Spinach and Strawberry Salad

Baby Spinach, Strawberries, Orange Segments, Toasted Pecans and Goat Cheese with Honey Poppy Vinaigrette \$23.00 per box \$26.00 per box with Chicken



COLD HORS D'OEUVRES

Gluten Free options available
Minimum order of 25 pieces, per selection

Grape and Goat Cheese Lollipops

Rolled in Crushed Pistachios \$93.75 per 25

Gorgonzola, Balsamic Figs and Pecan Crostini

Crispy Crostini \$93.75 per 25

Whipped Brie, Bacon and Pickled Blueberry Crostini

Grilled Crostini \$93.75 per 25

Boursin Cheese and Riesling Poached Pear

Parmesan Crisp Pinwheel \$93.75 per 25

Caprese Skewers

Grape Tomato, Mozzarella, Basil and Balsamic Pipette \$100.00 per 25

Candied Pecan stuffed with Gorgonzola Cheese

tied with Fresh Chive \$93.75 per 25

Shrimp Cocktail

Horseradish Cocktails Sauce and Lemon-Basil Aioli \$131.25 per 25

Fresh Vegetable Spring Rolls

Sweet Soy drizzle \$106.25 per 25

Korean Spiced Chicken Wonton Cup

Sweet Chile Sauce, Kimchi Slaw \$93.75 per 25

NY Strip Lollipops

Red Onion Jam, Horseradish Cream and Micro Arugula \$106.25 per 25

Beef Tenderloin Crostini

Horseradish Cream, Baby Arugula, Sweet Red Onion Confit Crispy Crostini \$106.25 per 25

Seared Scallop

Grapefruit Yuzu Marmalade, Pink Peppercorn and Chervil \$106.25 per 25

Petite Ahi Tuna Taco

Spicy Avocado Puree, Pickled Ginger and Micro Cilantro \$112.50 per 25

Lobster "BLT" stuffed Cherry Tomato

\$125.00 per 25



HOT HORS D'OEUVRES

Minimum order of 25 pieces, per selection

Bacon Wrapped Almond Stuffed Fig

Piqulllo Pepper Sauce \$100.00 per 25

Bacon Wrapped Diver Scallop

Red Pepper Romesco Sauce \$106.25 per 25

Bacon Wrapped Roasted Jalapeno

Cheddar Cheese and Chipotle Ranch \$100.00 per 25

Togarashi Crusted Shrimp Satay

Pickled Red Onion and Sweet Chili Sauce \$112.25 per 25

Beef Bulgogi Satay

Grilled Scallion and Sesame Seeds \$100.00 per 25

Szechuan Peppercorn Crusted Lamb Satay

Pickled Ginger and Sweet Soy Sauce \$112.25 per 25

Portobello Mushroom Slider

Roasted Tomato and Red Pepper Aioli \$100.00 per 25

Smoked Gouda and Beef Slider

Red Onion Jam and Black Truffle Aioli \$112.25 per 25

Monterey Jack Cheese and Turkey Slider

Sweet Pickle and Spicy Ketchup \$112.25 per 25

Artichoke and Parmesan Fritters

Lemon Aioli \$93.75 per 25

White Cheddar Mac & Cheese Bite

Spicy Tomato Jam \$93.75 per 25

Chicken Pot Sticker

Rice Vinegar, Soy and Chile Flake Dipping Sauce \$87.50 per 25

Chicken Yakatori Meatball

Sake-Soy Yakitori Sauce \$100.00 per 25

Seared Blue Crab Cake

Citrus Aioli \$112.25 per 25

Wild Mushroom Arrancini

Smoked Tomato Jam \$93.75 per 25

Panko Crusted Portobello Mushrooms

Red Pepper Aioli \$93.75 per 25



BEER AND WINE PACKAGES

Bartender is required for all bars ~ 1 bartender per 150 guests \$265.00 per bartender (four hour minimum) ~ \$75.00 for each additional hour Add soda/water to your package for \$1.50 per person Live like local ~ underlined products below have a bit of a Chicago twist All packages must have wristbands distributed by SAVOR...

~ BEER PACKAGE

Your choice of two domestic beers and two imports / craft beers ~ \$800.00 minimum per bar

1 hour package / \$13.00 per person 2 hour package / \$18.00 per person Each additional hour / \$8.00 per hour

Domestic

Miller Lite, Coors Light and MGD

Imported

Heineken, Amstel Light, Corona, Smith and Forge Cider, Revolution "Anti-Hero" IPA Brickstone Hop Skip I'm Drunk and Boulevard 80 Acre Wheat

~ WINE PACKAGE

Your choice of two reds and two whites ~ \$800.00 minimum per bar

1 hour package / \$15.00 per person 2 hour package / \$19.00 per person Each additional hour / \$9.00 per hour

Red

Ernesto Catena Padrillos, Malbec, Ravenswood Cabernet Sauvignon, Matthew Fritz Pinot Noir and Blackstone Merlot

White

Five Rows Chardonnay, Allan Scott, Sauvignon Blanc, Dr. L Riesling, Mondavi Private Select and Pinot Grigio

~ BEER AND WINE

Your choice of two different wines and two different beers ~ \$800.00 minimum per bar

1 hour package / \$17.00 per person 2 hour package / \$21.00 per person Each additional hour / \$9.00 per hour

Red

Ernesto Catena Padrillos, Malbec, Ravenswood Cabernet Sauvignon, Matthew Fritz Pinot Noir and Blackstone Merlot

Domestic

Miller Lite, Coors Light and MGD

White

Five Rows Chardonnay, Allan Scott, Sauvignon Blanc, Dr. L Riesling, Mondavi Private Select and Pinot Grigio

Imported

Heineken, Amstel Light, Corona, Smith and Forge Cider, Revolution "Anti-Hero" IPA Brickstone Hop Skip I'm Drunk Boulevard 80 Acre Wheat



~ BEER BOTTLES

(Additional beers available upon request- must purchase special orders outright)

Bartender is required for all orders over 500.00 - 1 bartender per 150 people 500.00 Minimum per bar

Domestic

Miller Lite ~ Wisconsin Coors Light ~ Colorado MGD ~ Wisconsin \$120.00 / case of 24 bottles

Imported

Heineken ~ Holland Corona ~ Mexico Amstel Light ~ Holland \$160.00 / case of 24 bottles

Craft

Half Acre "Daisy Cutter" Pale Ale Cans ~ Illinois
Revolution "Anti-Hero" IPA ~ Illinois
Brickstone Hop Skip I'm Drunk DBL Pale Ale ~ Illinois
Smith Forge Hard Cider Cans ~ Tennessee
Boulevard 80 Acre Hoppy Wheat ~ Missouri
Argus Lager ~ Illinois
\$180.00 / case of 24 bottles/cans

~ BEER KEGS

(Additional keg beers available upon request ~ must purchase special orders outright)
Bartender is required for all kegs

Domestic

Miller Lite ~ Wisconsin Coors Light ~ Colorado MGD ~ Wisconsin \$450.00 / keg

Imported

Heineken ~ Holland Amstel Light ~ Holland \$525.00 / keg

Craft

Half Acre "Daisy Cutter" Pale Ale Cans ~ Illinois Revolution "Anti-Hero" IPA ~ Illinois Brickstone APA ~ Illinois Boulevard 80 Acre Hoppy Wheat ~ Missouri Motor Row Lager ~ Illinois \$600.00 / keg

~ WINE TIERS

Bartender is required for all orders over \$500.00. If Based on Consumption ~ \$800.00 Minimum per bar

Tier One ~ Woodbridge ~ California

Chardonnay, Sauvignon Blanc, Pinot Grigio, Cabernet Sauvignon, Merlot and Pinot Noir \$33.00 per bottle

Tier Two ~ Chime ~ California

Chardonnay, Cabernet Sauvignon, Red Blend and Pinot Noir \$37.00 per bottle

Tier Three ~ Matthew Fritz~ Napa Valley, California

Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir and Red Blend \$42.00 per bottle

Tier One ~ Bubbles

Pierre Delize Blanc de Blanc Brut ~ France \$36.00 per bottle

Tier Two ~ Bubbles

Cara Mia Prosecco ~ Italy \$40.00 per bottle

Tier Three ~ Bubbles

Mestres "1312" Cava ~ Spain \$45.00 per bottle



~ WINE BY THE BOTTLE

Bartender is required for all orders over $$500.00 \sim 1$ bartender per 150 people Based on Consumption $\sim 800.00 Minimum per bar

RED WINES

Malbec

Ernesto Catena Padrillos ~ Argentina \$45.00 per bottle

Pino Noir

Mark West ~ California \$42.00 per bottle McMurray Ranch ~ California \$56.00 per bottle Matthew Fritz ~ Napa, California \$42.00 per bottle Chime ~ California \$37.00 per bottle

Merlot

Blackstone ~ California \$44.00 per bottle

Red Blend

Matthew Fritz ~ Napa, California \$42.00 per bottle Chime ~ California \$37.00 per bottle Whitehall Lane ~ California \$60.00 per bottle

Cabernet

Ravenswood ~ California \$46.00 per bottle Louis Martini ~ California \$58.00 per bottle Franciscan ~ California \$67.00 per bottle Matthew Fritz ~ Napa, California \$42.00 per bottle

WHITE WINES

Chardonnay

Five Rows ~ California \$46.00 per bottle Clos Du Bois ~ California \$48.00 per bottle William Hill ~ California \$61.00 per bottle Chime ~ California \$37.00 per bottle Matthew Fritz ~ Napa, California \$42.00 per bottle

Sauvignon Blanc

Estancia ~ California \$45.00 per bottle Allan Scott ~ New Zealand \$47.00 per bottle Matthew Fritz ~ Napa, California \$42.00 per bottle Whitehall Lane ~ California \$60.00 per bottle

Riesling

Dr. L Riesling ~ Germany \$45.00 per bottle

Pinot Grigio

Mondavi, Private Select ~ *California* \$40.00 per bottle



WORLD CLASS SPIRITS

Bartender is required ~ 1 bartender per 150 people ~ \$800.00 Minimum per bar Pricing includes disposable service ~ glassware service is available at an additional \$2.50 per person Live Like a Local ~ underlined products below have a bit of a Chicago twist

Vodka ~ Svedka

Gin ~ CH Distilleries

Rum ~ Bacardi

Tequila ~ El Jimador

Bourbon ~ Jim Beam

Scotch ~ Dewars

Canadian Whiskey ~ Canadian Club

Beer ~ Coors Light, Lite, Heineken and

Amstel Light

Wine ~ Choose your wine tier (price on right)

Bubbles ~ Choose your Bubbles (price on right)

Vodka ~ Ketel One

Gin ~ Tanqueray

Rum ~ Captain Morgan

Tequila ~ El Milagro

Bourbon ~ Journeyman

Scotch ~ Chivas Regal

Canadian Whiskey ~ Crown Royal

Beer ~ Lite, Heineken, Brickstone APA and

Revolution Anti hero

Wine ~ Choose your Wine Tier (price on right)

Bubbles ~ Choose your Bubbles (price on right)

Premium Bar Pricing Per Drink

Cocktails ~ \$7.75

Domestic Beer ~ \$6.25

Import Beer ~ \$6.75

Craft Beer ~ \$7.25

Tier One Wine ~ \$7.25

Tier Two Wine ~ \$8.00

Tier Three Wine ~ \$8.50

Tier One Bubbles ~ \$8.25

Tier Two Bubbles ~ \$9.00

Tier Three Bubbles ~ \$9.50

Bottled Water ~ \$3.75

Soft Drinks ~ \$3.25

Juices ~ \$3.00

Super Premium Bar Pricing Per Drink

Cocktails ~ \$8.25

Domestic Beer ~ \$6.25

Import Beer ~ \$6.75

Craft Beer ~ \$7.25

Tier One Wine ~ \$7.25

Tier Two Wine ~ \$8.00

Tier Three Wine ~ \$8.50

Tier One Bubbles ~ \$8.25

Tier Two Bubbles ~ \$9.00

Tier Three Bubbles ~ \$9.50

Bottled Water ~ \$3.75 Soft Drinks ~ \$3.25

Juices ~ \$3.00

GREEN PACKAGES

Bartender is required $^{\sim}$ 1 bartender per 150 people $^{\sim}$ \$800.00 Minimum per bar Includes a signature cocktail created specifically for each show featuring Chicago's Green River soda Products are either locally produced, organic or environmentally preferred

Green

Vodka ~ Tru

Gin ~ CH Distilleries

Rum ~ Crusoe

Teguila ~ IXA

Bourbon ~ Journeyman

Scotch ~ Bruichladdich

Beer ~ Revolution Anti-Hero, Brickstone APA,

Wine~ Bonterra

Green Bar Pricing Per Drink

Cocktails ~ \$8.25

Beer ~ \$7.25

Wine ~ \$8.25

Bottled Water ~ \$3.75

Soft Drinks ~ \$3.25

Juices ~ \$3.00



CRAFT COCKTAIL ENHANCERS

Bartender is required ~ 1 bartender per 150 people ~ \$800.00 Minimum per bar Minimum 50 drink order

~ EYE OPENERS

Traditional Mimosa

Sparkling Wine and Orange Juice \$8.00 per drink

Traditional Bloody Mary

Vodka, Spicy Tomato Juice, Assorted Veggies, Celery Salt, Pickle Spears, Olives, Lemons and Limes \$9.00 per drink

SPECIALTY COCKTAIL ENHANCERS

Bartender is required ~ 1 bartender per 150 people ~ \$800.00 Minimum per bar Live like a local ~ underlined product below have a bit of a <u>Chicago</u> twist Minimum 50 drink order

\$11.00 per drink

~ SPECIALTY EYE OPENERS

Three Little Pigs

"Bacon" Infused Vodka, "Bacon" Salt Rim and Crisp "Bacon" Strip

Second City"mosa"

Sparkling Cava, Lemonhead Simple Syrup and Fresh Blueberries

Prickly Pear Mimosa

Prickly Pear Puree, Sparkling Rose, Ruby Red Grapefruit Juice and Candied Citrus Rind

~ THREE AMIGOS

Choose one from each category below (Margarita, Sangria and Cervezas) or by themselves

Trio of Margaritas ~ Uno ~ Lime, Dos ~ Mango, Tres ~ Ancho Chile

Trio of Sangrias ~ Uno ~ Red, Dos ~ White, Tres ~ Blended

Trio of Cervezas ~ Uno ~ Corona, Dos ~ Negro Modelo, Tres ~ Pacifico



~ SOMETHING OLD IS SOMETHING NEW AGAIN

Bartender is required ~ 1 bartender per 150 people ~ \$800.00 Minimum per bar

Old School Libations

Old Fashioned

Bourbon, Sugar Cube, Angostura Bitters, Water and Lemon Twist

Negroni

CH gin, Campari, Sweet Vermouth with an Orange Twist

Sidecar

Korbel Brandy, Triple Sec, Fresh Lemon Juice with a Lemon Wedge

New School Libations

Apple Pie Infused Old- Fashioned

Cinnamon, Apple and Vanilla Infused Bourbon, Apple Bitters, Cinnamon Simple Syrup with an Apple Slice Garnish

Blood Orange Negroni

CH Gin, Thatchers Blood Orange Liqueur, Aperol, Splash of Sweet Vermouth with Blood Orange Citrus Peel

Side By Side Sidecar

Hennessey, Pama Pomegranate Liqueur, Triple Sec and Fresh Lemon Juice

~ POLYNESIAN POTIONS

Bartender is required ~ 1 bartender per 150 people ~ \$800.00 Minimum per bar

Blue Hawaiian

White Rum, Blue Curacao Liqueur, Pineapple and Cream of Coconut

Mai Tai

White Rum, Dark Rum, Fresh Lime, Orange Curacao and Orgeat Syrup

Moon Milk Mai Tai

Pineapple Infused Rum, Cointreau, Orgeat, Lime Juice and Simple Syrup with Guava

"MOCK"TAILS

*Mixologist inspired nonalcoholic elixirs ~ just as delicious as our signature cocktails but minus the buzz... Served premade ~ no bartender required ~ minimum 50 drink order

\$7 PER DRINK

Summer in a Glass

Watermelon Puree Infused with Madagascar Vanilla Beans, Topped with Ginger Beer and a Mint Salad from our <u>Rooftop Garden</u>

Fruity Bubbles

Tangy Limeade Blended with Fresh, Organic Blackberries, Sparkling White Cranberry Juice and Kiwi Kabob

Citrus Herb Garden

Ruby Red Grapefruit Juice Infused with Rosemary from our <u>Rooftop Garden</u>, Ginger, Sparkling Soda and Rimmed with Fresh Lime Zest



ADDITIONAL OPTIONS

Let us help you customize your event with logoed bar attire Prices will vary depending on quantities, verbiage and number of colors Minimum order 1,000

~ PERSONALIZED BAR ATTIRE

Specialty Napkins Specialty Swizzle Sticks Specialty Plastic Cups – 12oz Specialty Plastic Cups – 16oz

~ BAGGED ICE

22 lb. Cubed \$18.00 per bag

~ BAR LABOR

Bartenders are required for all bars, kegs or a la carte alcohol orders of \$500.00 or more 1 Bartender is required per 150 people \$265.00 per four hour shift ~ \$75.00 for each additional hour



BOOTH TRAFFIC BUILDERS

SAVOR... provided specialty services to help promote traffic at your booth Exhibitors must order a 4 or 6 foot table, electricity and trash service from the conventions General Service Contractor

CAPPUCCINO/LATTE SERVICE

The finest quality, fresh roasted espresso for your beverages — a custom blend of Colombian, Costa Rican, Java Robust and Brazilian beans produced by an award-winning roaster.

Convention service for up to 8 hours

One time set-up fee of \$200.00 (not included in price below)
One professionally attired barista
Decorative or non-decorative cappuccino machine
Includes 400 espresso based beverages served in disposable cups
(Additional cups may be purchased when placing initial order)
Espresso based beverages including Americano, Cappuccino,
Latte and Espresso
\$1,800.00 per day

Upgraded Drinks

Vanilla Lattes, Mochas and Hot Chocolate \$200.00 per day

Additional Items

Beverages (order in increments of 50) for \$225.00 Additional hours (beyond first 8 hours) \$150.00 per hour Machines are subject to availability.

Optional Items

Client may choose a decorated or non-decorated machine Please specify when ordering



Non-Decorated Machine
Dimensions: 21"l x 18"d x 18"h

Client is responsible for supplying:

120 v / 20 amp dedicated circuits of power at the location Countertop for service, trash removal and clean up



Dimensions: 32"l x 20"d x 45"h

Client is responsible for supplying:

120 v / 20 amp dedicated circuits of power at the location Countertop for service, trash removal and clean up



SMOOTHIE SERVICE

We use only 100% all natural fruit in our smoothies. All flavors can be blended independently or combined together to create a custom flavor. This service features a high-volume ice blending machine.

Convention service for up to 8 hours

One time set-up fee \$200.00 (not included in price below)
One professionally attired barista
Service includes 400 smoothies served in clear disposable cups
\$1,800.00 per day

Additional Items

Smoothies (order in increments of 50) for \$225.00 Additional hours (beyond first 8 hours) \$150.00 per hour Machines are subject to availability

Choose 2 flavors (duration of show dates)

Mango Tropic • Strawberry • Pineapple Paradise Additional Flavor \$150.00



Machine Dimensions: 14" | x 17" | x 30" | h

Client is responsible for supplying:

120 v / 20 amp dedicated circuits of power at the location Countertop for service, trash removal and clean up

FRESH BAKED COOKIE SERVICE

Who can resist the temptation brought on by the aroma of Fresh Oven-Baked Cookies? Offer your guests a special treat with a choice of the following flavors:

Chocolate Chip • Sugar • White Chocolate Cherry

Oatmeal Raisin • Peanut Butter • White Chocolate Macadamia

Convention service for 1-4 hours

One time set-up fee \$50.00 and one time pick up fee of \$50.00 Convection Cookie Oven Rental - Cooking time: 18 minutes (1 1/2 dozen cookies) One attendant for up to 4 hours to bake and serve the cookies Service includes 160 cookies (1 case/1 flavor) \$635.00 per day

Convention service for 4-8 hours

One time set-up fee \$50.00 and one time pick up fee of \$50.00 Convection Cookie Oven Rental - Cooking time: 18 minutes (1 1/2 dozen cookies) One attendant for up to 8 hours to bake and serve the cookies Service includes 320 cookies (2 cases/2 flavors) \$1,095.00 per day

Additional Items

Additional case of cookies \$225.00 per case of 160 cookies. One flavor per case; cases cannot be divided



Machine Dimensions 19.25"l x 20"d x 9.75"h

Client is responsible for supplying:

120 v / 20 amp dedicated circuits of power at the location Countertop for service, trash removal and clean up



FRESH POPCORN SERVICE

Convention service for 1-4 hours

One time set-up fee \$50.00 and one time pick up fee of \$50.00 Antique Popcorn Machine Rental
One attendant for up to 4 hours to pop and serve the popcorn Service includes approximately (100) 4oz bags (1 case)
Each case includes plain, white bags for the popcorn \$635.00 per day

Convention service for 4-8 hours

One time set-up fee \$50.00 and one time pick up fee of \$50.00 Antique Popcorn Machine Rental
One attendant for up to 8 hours to pop and serve the popcorn Service includes approximately (200) 4oz bags (2 cases)
Each case includes plain, white bags for the popcorn \$1,095.00 per day

Additional Items

Case of popcorn with approximately 100 4oz servings \$225.00
Logo Popcorn Bags: *4 week lead time*
Price based off of artwork



Machine Dimensions: 3' l x 2'd x 6' h

Client is responsible for supplying:

120 v / 12 amp dedicated circuits of power at the location Countertop for service, trash removal and clean up

MAKE YOUR OWN TRAIL MIX

Honey Toasted Oats, Peanuts, Almonds, Dried Cherries, Dried Cranberries, Dried Bananas Dried Apricots, Chocolate Chips, Toasted Coconut, M&Ms and Yogurt Covered Pretzels \$700.00 per order of 100 servings

HOT SOFT PRETZEL SERVICE

Pretzel Warmer Rental Fee \$125.00 per day
One time set-up fee of \$50.00 and one time pick-up fee of \$50.00

Traditional Pretzels
Served with Mustard Packets
\$165.00 per 50 Pretzels

Traditional Pretzels with Cheese Dip Served with Individual Containers of Nacho Cheese \$190.00 per 50 Pretzels

Specialty Flavored Pretzels \$215.00 per 50 Pretzels Served with Choice of Apple Cinnamon, Pizza, Jalapeno or Cheese



Client is responsible for supplying: 110 v / 15 amp dedicated circuits of power at the location Countertop for service, trash removal and clean up



SUNDAE BAR

Soft Serve Ice Cream or Non-Fat Frozen Yogurt served by a Specialty Service Associate Flavors; Chocolate or Vanilla in a Classic Cone or Cup

Topping to include Sprinkles, Sliced Strawberries, Oreo Cookie Crumbles, Chopped Nuts, Whipped Cream, Caramel and Chocolate Sauces

Convention service for up to 8 hours

Package includes approximately 380 4oz servings with napkins and spoons Soft Serve machine rental Specialty Service Associate for an 8 hour minimum shift \$1,730.00

Additional Package

with approximately 380 4oz servings and Toppings \$550.00



ICE CREAM BAR CART

Ice Cream Cart Rental \$125.00 per day
One time set-up \$50.00 and one time pick-up fee \$50.00

Ben & Jerry's Ice Cream Cart

Vanilla • Half Baked ® \$250.00 per 50 Bars

Dove Ice Cream Cart

Vanilla • Chocolate \$250.00 per 50 Bars

Haagen-Dazs Ice Cream Cart

Milk Chocolate Dipped Vanilla • Milk Chocolate and Almond Dipped Vanilla \$350.00 per 50 Bars

Client is responsible for supplying:

115 v / 8 amp dedicated circuits of power at the location (24 hour electric service required) Countertop for service, trash removal and clean up

ROOT BEER FLOAT CART

Featuring Goose Island Root Beer with Soft Serve Ice Cream

Convention service for up to 8 hours

Package includes approximately 300 10oz servings with clear cups, straws, napkins and spoons
Soft Serve machine rental
Specialty Service Associate for an 8 hour minimum shift
\$1,765.00

Additional Package

with approximately 100 10oz servings and Toppings \$500.00





WARM ROASTED NUTS

Featuring your choice of Roasted Peanuts, Almonds or Pistachios

Convention service for up to 8 hours

Package includes approximately 160 2oz servings with paper cones and napkins Nut Roaster machine rental

Specialty Service Associate for an 8 hour minimum shift

- \$1,310 for Honey Roasted Peanuts
- \$1,480 for Roasted Almonds with Sambal Brown Sugar and EVOO
- \$1,620 for Cinnamon & Chipotle Pistachios

Additional Packages

- \$65.00 for approximately 80 2oz servings of Honey Roasted Peanuts
- \$75.00 for approximately 40 2oz servings of Roasted Almonds with Sambal Brown Sugar and EVOO
- \$110.00 for approximately 40 2oz servings of Cinnamon & Chipotle Pistachios



Cake Pops, unwrapped Mini Cupcakes, assorted flavors Chocolate Dipped Graham Crackers, Individually bagged Chocolate Dipped Pretzel Rod, Individually bagged

PLEASE CONTACT YOUR CATERING SALES MANAGER FOR PRICING, ADDITIONAL ITEMS AND PERSONALIZATION OPTIONS



