

A top-down photograph of two glass bowls filled with a vibrant pink smoothie. Each bowl is garnished with three fresh raspberries and a small sprig of bright green mint. A light blue and white striped straw is placed in each bowl. The bowls are set on a light-colored wooden surface. Several more raspberries and a larger sprig of mint are scattered around the bowls. A dark purple rectangular banner is positioned in the upper right corner of the image.

## EXHIBITOR MENU



WALTER E. WASHINGTON  
CONVENTION CENTER



# WELCOME

**ARAMARK IS THE EXCLUSIVE FOOD AND BEVERAGE SERVICE PARTNER  
AT THE WALTER E. WASHINGTON CONVENTION CENTER IN THE  
HEART OF OUR NATION'S CAPITAL.**

From intimate private meetings to grand events, your event will benefit from our innovative approach, professional talent, exceptional agility and unparalleled results.

As the exclusive food and beverage provider for the Walter E. Washington Convention Center, Aramark has partnered with Events DC to develop an innovative new food and beverage brand, called "DC Eats." the DC Eats brand represents a commitment to creating a distinct and authentic experience that embodies Washington, DC's diversity, cultural heritage and flourishing culinary scene.

As an innovator in the marketplace, we continue to push the envelope on transforming the food and beverage experience with new and innovative catering menus with an emphasis on local, quality, convenience, healthy and personalization.



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# BREAKFAST SANDWICHES

Minimum of 25 Guests

## **BREAKFAST BURRITO \$12**

Cage-Free Scramble- and Ham  
Served with Salsa

## **BISCUIT BREAKFAST SANDWICH \$11**

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

## **ENGLISH MUFFIN BREAKFAST SANDWICH \$11**

Cage-Free Eggs,  
Canadian Bacon and Cheese

# BREAKS

Minimum of 25 Guests

## **BUFFETS**

### **RISE AND SHINE MORNING PACKAGE \$18**

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

### **EYE OPENER ENERGY BREAK \$10**

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

### **POWER BREAK \$16**

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

## **PACKAGES**

### **NUTS AND BERRIES \$16**

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

### **SWEET AND SALTY \$16**

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

### **MEDITERRANEAN \$16**

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

### **GARDEN FRESH \$14**

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

### **CHOCOLATE OVERLOAD \$20**

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

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

A 25% Administration Charge and 10% Food Sales Tax & 6% Non-Food Sales Tax will be charged on all orders.

All orders are subject to a \$70 Delivery Fee, per delivery. Prices are subject to change without notice.





# SALADS

Serves 10-12 guests

**SPINACH SALAD \$105**

Caramelized Shallots, Toasted Pecans,  
Goat Cheese and Citrus Vinaigrette

**HEARTS OF ROMAINE CAESAR  
SALAD \$100**

Romaine, Garlic Croutons, Shaved Parmesan  
and Caesar Dressing

**CRISP ICEBERG SALAD \$100**

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

**RED BLISS POTATO SALAD \$95****COLE SLAW \$95**

# SANDWICH PLATTERS

**12 SANDWICHES CUT IN HALF**

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

**TRADITIONAL SANDWICH PLATTER \$195**

Roasted Turkey and Cheddar Cheese

Black Forest Ham and Swiss Cheese

Grilled Vegetables and Herb Aioli

Potato Buns

**GOURMET WRAP PLATTER \$225**

Premium Roast Turkey

with Provolone and Pesto Sauce

Southwest Roast Beef

with Roasted Peppers and Chipotle Aioli

Grilled Vegetables

with Baby Spinach and Balsamic Glaze

**PREMIUM DELICATESSEN PLATTER \$215**

Rosemary Grilled Chicken

with Mesclun Greens, Sundried Tomatoes and  
Olive Tapenade on Multigrain Bread

Roast Beef

with Sliced Cheddar, Arugula, Tomato and  
Horseradish Cream on Italian Sub Roll

Hummus

with Roasted Eggplant, Zucchini and Peppers  
on Focaccia Bread

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# BOXES

## TRADITIONAL HOAGIES \$36

Served with Potato Chips, Freshly Baked Cookie and Whole Fruit

### TURKEY AND CHEDDAR

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

### HAM AND PROVOLONE

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

### ITALIAN

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

### ROAST BEEF AND HORSERADISH

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

### VEGETABLES AND HUMMUS

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

## ENTRÉE SALADS & WRAPS \$38

Served with Potato Chips, Fruit Cup and Brownie

### CHICKEN CAESAR WRAP

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

### JAMAICAN JERK CHICKEN WRAP

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

### TURKEY AND BACON COBB WRAP

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

### BUFFALO CHICKEN AND BLUE CHEESE SALAD WITH RANCH DRESSING

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

### SOUTHWESTERN CHICKEN SALAD WITH RANCH DRESSING

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

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## ARTISAN CRAFT SANDWICHES \$40

Served with Potato Chips, Fruit Cup and Brownie

### HOT HONEY CHICKEN

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

### PEPPERED TURKEY AND HAVARTI

Spinach, Cranberry Mustard, Rustic Oat Baguette

### TURKEY AND MUNSTER

Horseradish Aioli, Pretzel Roll

### ROSEMARY HAM AND BRIE

Mesclun, Fig Baguette

### SUNDRIED TOMATO AND MOZZARELLA

Pesto, Tomatoes, Pickled Onions, Ciabatta Baguette

### CHICKEN BANH MI

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

## SPECIALTIES VEGAN & GLUTEN FRIENDLY \$42

Served with Potato Chips and Fruit Salad

### ASIAN NOODLE BOWL

with Sweet and Spicy Plum Sauce

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

*Vegan*

### TURKEY WRAP

Oven Roasted Turkey Breast

Swiss Cheese & Lettuce in Tortilla

*Gluten Friendly*

### SOUTHWEST GRILLED CHICKEN QUINOA BOWL

with Chipotle Dressing

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

*Gluten Friendly*

### BLACK BEAN AND CORN SALAD

with Balsamic Vinaigrette Dressing

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

*Gluten Friendly, Vegan*

### MIXED GREENS

with Balsamic Vinaigrette Dressing

Fresh Strawberries, Blueberries, Dried Cranberries and Walnuts

*Gluten Friendly, Vegan*

### GARBANZO POWER WRAP

Curried Garbanzo Beans, Carrots, Spinach & Tomato, Tortilla

*Gluten Friendly, Vegan*

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## KEURIG® SERVICE

### Keurig® K-Cups **\$185 (per day)**

Coffee Service, Includes machine rental  
Assortment of 24 Green Mountain K-Cups

Includes 5 gallon water jug

Sweeteners, Creamers, Bio-Degradable Cups,  
Lids, Sleeves, Stirrers and Napkins

Power Requirements: 1 each, 120volt/20amps

### Additional K-Cups (24ct) **\$48**

Minimum order of 24 per selection

## A L A C A R T E

# BEVERAGES

## GALLON UNITS

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

### Fresh Brewed Coffee **\$390**

5-gallon unit / approx. 65 cups

### Fresh Brewed Decaf Coffee **\$234**

3-gallon unit / approx. 40 cups

### Assorted Hot Tea **\$234**

3-gallon unit / approx. 40 cups

### Iced Tea **\$156**

3-gallon unit / approx. 38 cups

### Lemonade **\$156**

3-gallon unit / approx. 38 cups

### Aqua Fresca **\$195**

3-gallon unit / approx. 38 cups  
Watermelon, Pineapple or Cantaloupe

## WATER & RENTAL

### Water Cooler Daily Rental **\$75**

Includes 1 5-gallon water jug with rental  
Customer responsible for  
electrical requirements, 120volt

### Additional Water Jug **\$25**

5-gallon / Use with water cooler  
Use with water cooler

### ICE

20lbs of Ice **\$30**

40lbs of Ice **\$50**

## BY THE CASE (24)

### Assorted Individual Juices **\$144**

Apple, Cranberry, Orange, Grapefruit

### Assorted Soft Drinks **\$132**

Pepsi Only

### Bottled Water **\$120**

### Sparkling Mineral Water **\$168**

### Energy Drink **\$192**

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

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# BAKERY

## BY DOZEN

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

*\*Custom Artwork Available upon Request*

## GLUTEN FRIENDLY/VEGAN OPTIONS

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

## ICE CREAM

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

## CAKE

### Chocolate or Vanilla

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

*\*Custom Artwork Available upon Request*

# FROM THE PANTRY

## PRICED BY THE DOZEN

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

## PRICED PER POUND

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

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# BEVERAGES



## SMOOTHIE

8oz drinks

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

### SERVICE

**\$2,500**

Includes 4 hours of service or 400 drinks

#### Exhibitor to Provide

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

Power: (2) 120v/20 amp lines

#### Equipment & Work Space Dimensions L x W x H

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

#### Each Additional Hour(s)

**\$285**

Continued service beyond the 5 hour service  
package

#### Additional Cups

100 increments

##### Ordered In-Advance

**\$450**

##### Order On-Site

**\$650**

#### Drip Coffee Add On

**\$500**

Freshly brewed LAVAZZA Drip Coffee

*Ask Sales Manager for additional details*

#### Tradeshow Delivery/Set Up Fee

**\$300**

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

#### Delay in Set Up Fee

**\$150**

Per 15 min interval

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

## CUPS & NAPKINS FOR CUSTOM LOGO

Minimum 8 week lead time. Please inquire with your sales manager.  
File types are AI, EPS, or PDF.

**CUSTOM BRANDED  
8OZ HOT CUPS** TBD

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

**NAPKINS** TBD

A 25% Administration Charge and 10% Food Sales Tax & 6% Non-Food Sales Tax will be charged on all orders.  
All orders are subject to a \$70 Delivery Fee, per delivery. Prices are subject to change without notice.



# BEVERAGES

## PREMIUM ESPRESSO 8oz drinks

ESPRESSOS, LATTES, CAPPUCCINO, AMERICANOS, flavored syrups, sauces, ochas, hot chocolates and assorted teas. Dairy, almond, and oat creamers, assorted sweeteners, cups, napkins and stirrers included.

### SERVICE \$2,860

Includes 5 hours of service or 400 drinks

### Each Additional Hour(s) \$285

Continued service beyond the 5 hour service package

### Additional Cups

100 increments

**Ordered In-Advance** \$450

**Order On-Site** \$650

### Drip Coffee Add On \$500

Freshly brewed LAVAZZA Drip Coffee

*Ask Sales Manager for additional details*

### Tradeshow Delivery/Set Up Fee \$300

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

### Delay in Set Up Fee \$150

Per 15 min interval

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

### Exhibitor to Provide

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

Power: (1) 20 amp line

### Equipment & Work Space Dimensions

**L x W x H**

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

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

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

## COLD BREW/FRAPPE 16oz drinks

Select two flavors: Vanilla, Mocha, Caramel, Seasonal

### SERVICE \$2,225

Includes 4 hours of service or 400 drinks

## FRESH HAND SQUEEZED LEMONADE

16oz drinks

Select one flavor: Fresh Lemon, Strawberry, Mixed Berries, Blackberry

### SERVICE \$1,820

Includes 3 hours of service or 300 drinks

### Each Additional Hour(s) \$285

Continued service beyond the 3 hour service package

### Additional Flavor \$300

Must be ordered 48 hours in advance

### Additional Cups

100 increments

**Ordered In-Advance** \$450

**Order On-Site** \$650

### Tradeshow Delivery/Set Up Fee \$300

One-time charge for station

set up one day prior to service

## ITALIAN SODAS 16oz drinks

Select up to three Italian or Dirty Soda flavors.

*Ask Sales Manager for full list.*

### SERVICE \$2,250

Includes 4 hours of service or 200 drinks

### Each Additional Hour(s) \$285

Continued service beyond the 3 hour service package

### Additional Flavor \$350

Must be ordered 48 hours in advance

### Additional Cups

100 increments

**Ordered In-Advance** \$450

**Order On-Site** \$650

### Tradeshow Delivery/Set Up Fee \$300

One-time charge for station

set up one day prior to service

# DOUGHNUTS

## FRESH MADE DOUGHNUTS

Assorted flavors may include: Glazed, Chocolate Frosted, Vanilla Frosted, Chocolate/Vanilla Frosted with nuts or coconut, Strawberry Frosted, Maple Frosted, Cinnamon Sugar, Cake (assorted flavors)

### SERVICE **\$1,680**

Includes 4 hours of service or 12 dozen assorted doughnuts

### Each Additional Hour(s) **\$285**

Continued service beyond the 4 hour service package

### Additional Doughnuts **\$350**

Must be ordered 72 hours in advance/ 3 dozen increments

### Doughnut Wall Rental **\$250**

*Inquire with Sales Manager regarding Doughnut Wall specs*

### Tradeshow Delivery/Set Up Fee **\$300**

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

*Doughnut menu changes by season*

#### TO COME Exhibitor to Provide

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

Storage space to store backup doughnuts

#### Equipment & Work Space Dimensions

##### L x W x H

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

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

# COOKIES

## FRESH BAKED COOKIES

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

### SERVICE **\$2,575**

Includes 4 hours of service or 500 cookies

### Each Additional Hour(s) **\$285**

Continued service beyond the 4 hour service package

### Additional Cookies

100 cookie increments

**Ordered In-Advance \$450**

**Order On-Site \$550**

### Tradeshow Delivery/Set Up Fee **\$275**

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

#### Exhibitor to Provide

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

Power: (1) 20 amp

#### Equipment & Work Space Dimensions

##### L x W x H

Oven: 19" x 22" x 16"

*(Stored on exhibitor provided surface)*

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



# PASTRIES

## FRESH BAKED PASTRIES

Select two flavors: Cinnamon Rolls, Chocolate Croissants, Strawberry Cheesecake Danish, Blueberry Cheesecake Danish, Apple Pie Danish, Chocolate Avalanche Danish, Spinach Feta Danish

### SERVICE **\$2,285**

Includes 4 hours of service or 275 pastries

### Each Additional Hour(s) **\$285**

Continued service beyond 4 hour service package

### Additional Servings **\$550**

100 pastry increment

Must be ordered 48 hours in advance

### Pantone Matched Sprinkles **\$200**

Per Day

### Tradeshow Delivery/Set Up Fee **\$300**

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

#### Exhibitor to Provide

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

Power: (1) 20 amp

#### Equipment & Work Space Dimensions

L x W x H

Oven: 19" x 22" x 16"

(Stored on exhibitor provided surface)

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

# POPCORN

## POPCORN & MACHINE RENTAL

Includes 2 cases of Popcorn

(36 packets per case-Packet serves 8 guests)

Salt, Butter, Napkins, and Bags

### SERVICE **\$1,000**

Includes 1 Attendant, Based on 3 hours of service

### Each Additional Hour(s) **\$75**

Continued service beyond the 3 hours of service package

### Additional Attendant **\$225**

### Additional Cases **\$200**

#### Exhibitor to Provide

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

Power: 20 amps & 120 Volts

#### Equipment Dimensions L x W x H

Machine: 36" x 24" x 26"



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# LIQUID NITROGEN ICE CREAM

## NICECREAM

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

Select two flavors: Vanilla Bean, Milk Chocolate, Salted Caramel, Banana Cream, Peanut Butter Cup, Honey Lavender, Nutella

### (2) ATTENDANT SERVICE

**200 GUEST** **\$2,360**

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

**400 GUEST** **\$3,720**

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

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

Continued service beyond the 2 hour service package

**Additional Servings** **\$860**

Ordered in advance/50 increments

**Additional Flavor** **\$475**

**Additional Flavor** **\$475**

**Vegan Option: only available as add-on flavor**

**Toppings Bar** **\$785**

**Tradeshow Delivery/Set Up Fee** **\$300**

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

#### Exhibitor to Provide

Hospitality counter or rent a skirted table (8' L x 2' W x 32" H)

Power: (1) 20 amp/120 volt line

#### Equipment & Work Space Dimensions L x W x H

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

# GELATO

## DOLCI GELATI

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

**SERVICE** **\$2,575**

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

**Each Additional Hour(s)** **\$285**

Continued service beyond the 4 hour service package

**Additional Cups** **\$550**

Must be ordered 48 hours in advance / 100 increments

**Additional Flavor** **\$200**

**Tradeshow Delivery/Set Up Fee** **\$300**

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

#### Exhibitor to Provide

Hospitality counter or rent a skirted table (6'L x 2' x 32")

#### Equipment & Work Space Dimensions L x W x H

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

Access to on-site ice machine

# RECEPTION DISPLAYS

Serves 24 guests

**CRUDITES \$225**

Seasonal Vegetables and Buttermilk Ranch

**HERITAGE CHEESE \$290**

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

**SEASONAL FRUITS AND BERRIES DISPLAY \$250**

Orange Honey Yogurt Dipping Sauce

**ROASTED AND GRILLED VEGETABLES \$300**

Vegetables, Pita Crisps and Roasted Garlic Hummus



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# HORS D'OEUVRES

All items have a 50 piece minimum

Butler Fees Apply

## COLD

### BRUSCHETTA \$7

Roma Tomatoes and Basil

### PEPPERCORN ENCRUSTED BEEF TENDERLOIN \$8

Garlic Crostini and Grain Mustard

### SPICY TUNA TARTAR WITH GINGER \$7.50

Wonton Crisp

### SMOKED SALMON \$7

Potato Pancake with Chive Crème Fraîche

### TRUFFLE DEVEILED EGG \$6.75

### CURRIED CHICKEN SALAD IN PHYLLO CUP \$6.75

Grapes and Raisin

### SCALLOP CEVICHE \$7

Chili Pepper and Lime

### SHRIMP COCKTAIL SHOOTERS \$8

Garden Gazpacho

### TOMATO AND MOZZARELLA SKEWERS \$6.75

Fresh Basil and EVOO

## HOT

### SPINACH AND FETA PHYLLO TRIANGLES \$6.50

### BEEF EMPANADA \$7.50

Braised Beef, Salsa Rojo

### COCONUT SHRIMP \$8.25

Thai Chili Sauce

### QUATTRO FORMAGGIO MAC N' CHEESE BITES \$6.75

### CHICKEN SATAY \$8

Teriyaki Glaze

### POTATO AND CHEESE PIEROGIS \$6.50

Jalapeño Sour Cream

### CHICKEN POT STICKERS WITH LEMONGRASS \$6.50

Hoisin Glaze

### LAMB CHOP LOLLIPOPS \$10

Rosemary and Mustard

### MARYLAND STYLE CRAB CAKES \$9

Creole Remoulade

### VEGETABLE SPRING ROLLS \$6.50

Sweet and Sour Sauce

### EDAMAME AND SWEET CORN QUESADILLA \$6.50

Lime Crema

### BRIE AND PEARS \$6.50

Baked in Phyllo

### PORTOBELLO MUSHROOM PASTRY FLOWER \$6.25

Sun Dried Tomato and Ricotta Cheese

### POTATO AND PEA SAMOSA \$6

Mango Coulis

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# BAR

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

## PACKAGES

### HAPPY HOUR \$900

One Bottle (750 ml) each

**Tanqueray** Gin

**Tito's** Vodka

**Casamigos** Blanco Tequila

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

### BEER + WINE \$950

One Case (24 bottles) each

**Bud Light**

**Michelob Ultra**

**Stella Artois**

**Corona Extra**

Two Bottle (750 ml) each

**William Hill** Chardonnay

**William Hill** Cabernet Sauvignon

### LOCAL CRAFT

### BEER + WINE \$675

One Case (24 cans) each

**DC Brau** The Corruption

**DC Brau** The Public

Two Bottle (750 ml) each

**William Hill** Chardonnay

**William Hill** Cabernet Sauvignon

### MARGARITA \$650

Two Bottle (750 ml)

**Casamigos** Blanco Tequila

### BLOODY MARY \$600

Two Bottle (750 ml)

**Tito's** Vodka

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

### MIMOSA \$325

Six Bottles

**La Marca** Brut Prosecco

Served with Orange Juice and Cranberry Juice

## PRICING

### PRICING PER CASE

#### SPIRIT

Contact your Catering Sales Manager for pricing

#### BEER

By the case (24)

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

#### WINE

By the Bottle

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

#### NON-ALCOHOLIC

By the case (24)

Assorted Soft Drinks	\$132
Bottled Water	\$120
Sparkling Water	\$168
Assorted Fruit Juices	\$144



A 25% Administration Charge and 10% Food Sales Tax & 6% Non-Food Sales Tax will be charged on all orders. All orders are subject to a \$70 Delivery Fee, per delivery. Prices are subject to change without notice.

# GENERAL INFORMATION

## SERVICE FEES

### DELIVERY FEE

\$70.00 per Service

### CHINA SERVICE FEE

For Events in the Exhibit Halls  
\$5.00 per person

### STORAGE FEE

Ask your Sales Manager for details  
\$75.00 per day/flat, minimum

## FOOD & BEVERAGE CONTRACT

The Catering Services Agreement (contract) outlines the specific agreement between the client and the Convention Center Catering Department. The signed Catering Services Agreement and a deposit based on estimated food and beverage charges are due 60 days in advance of the first scheduled service.

## FOOD & BEVERAGE SPECIFICATIONS

To ensure the proper planning of your event, we request that all food and beverage specifications be received in writing by our office no less than 21 business days prior to the date of your first scheduled service.

Your Catering Sales Manager will review your food and beverage specifications and, in turn, provide you with written confirmation of the services via separate event orders for each function.

These event orders will form part of your contract and are to be confirmed, signed and returned 14 days in advance of the first scheduled service along with 100% of the payment due.

## ALLERGY, ALTERNATE DIETARY MEALS

The Walter E. Washington Convention Centre is committed to offering a wide range of food options for our guests. Part of this commitment includes meeting the needs of guests who have special dietary restrictions. Additional costs may apply based on meal requirement (Kosher, Halal). Our kitchen will make every effort to accommodate cultural and medical dietary requests received no later than the final guarantee deadline.

If at the time of service, the number of alternate meals (including vegetarian) exceeds the number on your dietary list, an additional fee of \$40 per entrée (exclusive of tax and gratuity charge) will be applied. We cannot guarantee we will be able to meet all requests, but we will attempt to satisfy your guests' needs to the best of our ability.

With an increase in demand for gluten-free and wheat-free requests, we strongly recommend you provide a small percentage by building these items into your order.

## ADMINISTRATIVE CHARGE

The Licensee shall pay to the Licensor an administrative charge in an amount of 25% on all food and beverage charges. Administrative fee is subject to applicable taxes currently at 10%.

The administrative charge is not intended to be tip, gratuity, or service charge for the benefit of service employees and no portion of this administrative charge is distributed to employees.

## TAXES

Washington DC currently taxes both Food and Beverage including Alcoholic Beverages at 10%. Labor fees are subject to applicable taxes currently at 6%. If the Licensee is an entity claiming exemption from taxation, the Licensee must deliver to the Caterer satisfactory evidence of such exemption prior to the event(s) in order to be relieved of its obligation to pay state and local retail sales tax. Please note: Washington DC sales tax exemption only can be applied.



## PAYMENT POLICY

Aramark's policy requires full payment along with the signed food and beverage event plan in advance.

Aramark accepts certified or cashier's checks, money orders, American Express, MasterCard and Visa as payment for products and services. If payment is received within less than five (5) business days prior to the event, certified funds, credit card payment or a wire transfer will be required. If the customer prefers to pay by company check or wire transfer, a credit card authorization form is required to facilitate on-site orders. A 3% processing fee applies to all credit card charges.

All remaining charges, including additional charges incurred on site are due within 30 days of the date of your invoice. If payment is not received within the time specified, a late charge of 1.5% per month will be added to the balance.

## CANCELLATION POLICY

Cancellation of any convention or individual event must be sent in writing to your designated Aramark Sales Professional. Any cancellation received less than 3 days of the first scheduled event will result in a fee payable to Aramark equal to 100% of the estimated food and beverage charges.

## SERVICE WARE

All booth services include the appropriate variety of high-grade disposable service ware.

China Service may be requested from your catering sales manager for the exhibit halls for an additional fee of \$5.00 per person.

## SERVICE TIMES

Meal services are based on the following time guidelines.

SERVICE	HOURS
Buffet Breakfast or Lunch	2 hours
Continental Breakfast	2 hours
Coffee Service	2 hours
Meeting Breaks	1 hour
Receptions	2 hours

Seated or buffet meals require 2 hours setup time in advance of the function. Extended or reduced service times, early set-up times, or delays in service time start may result in additional labor charges. Functions requiring continuous (all-day) service will incur a labor charge for the service hours.

## HOLIDAY SERVICE

There will be an automatic additional labor fee for food and beverage service or preparatory days on the following federal holidays: New Year's Eve and Day, Martin Luther King Day, Presidents' Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day.

## TABLES AND ELECTRIC

Aramark does not provide skirted service tables or electrical hook-ups in your exhibit space, including meeting rooms used for exhibit space. Please contact the appropriate contractor for these items.

## EXHIBITOR F&B POLICY

Aramark is the exclusive provider of all food and beverage at the Walter E. Washington Convention Center. As such, any requests to bring in food and beverage will be at Aramark's discretion and will be considered on a case-by-case basis. Appropriate corkage fees will apply.

Please consult with your designated catering sales manager concerning this.



WALTER E. WASHINGTON  
CONVENTION CENTER