ARAMARK IS THE PREMIER EXHIBITOR 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 and retail food concepts, with an emphasis on local, quality, convenience, healthy and personalization.

LAUREN NOWECK
Director of Sales
office  202-249-3561
email  Noweck-lauren@aramark.com
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## BREAKFAST

### SANDWICHES
- **BREAKFAST BURRITO** $10.00
  - Cage Free Scrambled Eggs, Pepper Jack Cheese and Ham
  - Served with Salsa
- **BISCUIT BREAKFAST SANDWICH** $10.00
  - Buttermilk Biscuit topped with Cage-Free Eggs, Cheese and Smoked Turkey
- **ENGLISH MUFFIN BREAKFAST SANDWICH** $10.00
  - Cage-Free Eggs, Canadian Bacon and Cheese

### BREAKS

### BUFFETS
- **RISE AND SHINE MORNING PACKAGE** $18.00
  - Assorted Individual Yogurts, Sliced Fruits and Seasonal Berries
  - Freshly Baked Danishes, Muffins and Croissants with Preserves
- **EYE OPENER ENERGY BREAK** $10.00
  - Whole Seasonal Fruits
  - Assorted Individual Yogurts and Healthy Trail Mix in Individual Bags
- **POWER BREAK** $16.00
  - A selection of Whole Grain and Oat Muffins
  - Sliced Breakfast Breads, Dried Fruits and Granola Bars
  - Whole Seasonal Fruits
- **NOSTALGIC CANDY BREAK** $14.00
  - Jelly Beans, Twizzlers, and Hershey Mini’s, Starburst Fruit Chews and Assorted Hard Candies

### Prices
- A 24% 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.

### Minimums
- **BREAKFAST**: Minimum of 25 guests
- **BREAKS**: Minimum of 25 guests
BISTRO

SALADS
Serves 10-12 guests

**SPINACH SALAD**
Caramelized Shallots, Toasted Pecans, Goat Cheese and Citrus Vinaigrette

$90.00

**HEARTS OF ROMAINE CAESAR SALAD**
Romaine, Garlic Croutons, Shaved Parmesan and Caesar Dressing

$85.00

**CRISP ICEBERG SALAD**
Bacon Lardons, Oven-Dried Tomatoes, Red Onions, Cracked Black Pepper, Chive Buttermilk Ranch

$85.00

**RED BLISS POTATO SALAD OR COLE SLAW**

$80.00

PLATTERS

**SANDWICH PLATTERS**
12 sandwiches cut in half
Individually packaged Potato Chips, Deli Mustard and Mayonnaise packets accompany all sandwich platters

**TRADITIONAL SANDWICH PLATTER**
Roasted Turkey and Cheddar Cheese
Black Forest Ham and Swiss Cheese
Grilled Vegetables and Herb Aioli
Potato Buns

$195.00

**GOURMET WRAP PLATTER**
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

$225.00

**PREMIUM DELICATESSEN PLATTER**
Rosemary Grilled Chicken with Mesclun Greens, Sun-dried 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

$215.00

A 24% 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.
## A LA CARTE

### BEVERAGES

#### GALLON UNITS

<table>
<thead>
<tr>
<th>Beverage</th>
<th>5-gallon unit / approx. 65 cups</th>
<th>3-gallon unit / approx. 45 cups</th>
<th>2-gallon unit / approx. 30 cups</th>
<th>1-gallon unit / approx. 20 cups</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Brewed Coffee</td>
<td>$370.00</td>
<td>$222.00</td>
<td>$144.00</td>
<td>$108.00</td>
</tr>
<tr>
<td>Fresh Brewed Decaf Coffee</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Assorted Hot Tea</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Iced Tea</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lemonade</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tropical Fruit Punch</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Watermelon, Pineapple or Cantaloupe</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

#### WATER & RENTAL

<table>
<thead>
<tr>
<th>Description</th>
<th>5-gallon / Use with water cooler</th>
<th>Use with water cooler</th>
<th>Water Cooler Daily Rental</th>
<th>Customer responsible for electrical requirements, 120volt Ice</th>
<th>20lbs of Ice</th>
<th>40lbs of Ice</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water Jug</td>
<td>$25.00</td>
<td></td>
<td>$75.00</td>
<td></td>
<td>$30.00</td>
<td>$50.00</td>
</tr>
<tr>
<td>Use with water cooler</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Water Cooler Daily Rental</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### A LA CARTE

#### BY THE CASE (24)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Individual Juices</td>
<td>$144.00</td>
</tr>
<tr>
<td>Apple, Cranberry, Orange, Grapefruit</td>
<td></td>
</tr>
<tr>
<td>Assorted Soft Drinks Pepsi Only</td>
<td>$132.00</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$108.00</td>
</tr>
<tr>
<td>Sparkling Mineral Water</td>
<td>$120.00</td>
</tr>
<tr>
<td>Energy Drink</td>
<td>$168.00</td>
</tr>
<tr>
<td>Starbucks® Frappuccino</td>
<td>$168.00</td>
</tr>
</tbody>
</table>

#### KEURIG® K-CUPS

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>KEURIG® K-CUPS</td>
<td>$185.00</td>
</tr>
<tr>
<td>Coffee Service, Includes machine rental</td>
<td></td>
</tr>
<tr>
<td>Assortment of 24 Green Mountain K-Cups</td>
<td></td>
</tr>
<tr>
<td>Includes 5 gallon water jug</td>
<td></td>
</tr>
<tr>
<td>Sweeteners, Creamers, Bio-Degradable Cups, Lids, Sleeves, Stirrers and Napkins</td>
<td></td>
</tr>
<tr>
<td>Power Requirements: 1 each, 120volt/20amps</td>
<td></td>
</tr>
</tbody>
</table>

#### ADDITIONAL K-CUPS (24ct)

Minimum order of 24 per selection

### A LA CARTE

#### BAKERY

(Priced by the dozen)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Bagels</td>
<td>$60.00</td>
</tr>
<tr>
<td>Assorted Freshly Baked Scones</td>
<td>$54.00</td>
</tr>
<tr>
<td>Whole Wheat Croissants</td>
<td>$60.00</td>
</tr>
<tr>
<td>Assorted Fruit and Cheese Danishes</td>
<td>$54.00</td>
</tr>
<tr>
<td>Freshly Baked Miniature Danishes</td>
<td></td>
</tr>
<tr>
<td>House-Made Muffins</td>
<td>$60.00</td>
</tr>
<tr>
<td>Assorted Donuts</td>
<td>$54.00</td>
</tr>
<tr>
<td>Assorted Homestyle Cookies</td>
<td>$56.00</td>
</tr>
<tr>
<td>Chocolate Chip Brownies</td>
<td>$56.00</td>
</tr>
<tr>
<td>Butterscotch Blondies</td>
<td>$56.00</td>
</tr>
<tr>
<td>Assorted Gourmet Biscotti</td>
<td>$56.00</td>
</tr>
<tr>
<td>Gluten Free Blueberry Muffins</td>
<td>$54.00</td>
</tr>
<tr>
<td>Gluten Free Chocolate Cookies</td>
<td>$56.00</td>
</tr>
<tr>
<td>Gluten Free Chocolate Brownies</td>
<td>$56.00</td>
</tr>
<tr>
<td>Vegan Cornetto Pastries</td>
<td>$56.00</td>
</tr>
<tr>
<td>Vegan Oatmeal Cookies</td>
<td>$56.00</td>
</tr>
</tbody>
</table>

### A LA CARTE

#### ICE CREAM

(Priced by the dozen)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Ice Cream Novelties</td>
<td>$56.00</td>
</tr>
<tr>
<td>Premium Ice Cream Bars</td>
<td>$56.00</td>
</tr>
<tr>
<td>Freezer Rental Required per unit</td>
<td>$100.00</td>
</tr>
</tbody>
</table>

### A LA CARTE

#### CAKE

(Priced by the dozen)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chocolate or Vanilla Cupcakes</td>
<td>$60.00</td>
</tr>
<tr>
<td>Half Sheet (40 slices)</td>
<td>$250.00</td>
</tr>
<tr>
<td>Full Sheet (100 slices)</td>
<td>$450.00</td>
</tr>
</tbody>
</table>

### A LA CARTE

#### FROM THE PANTRY

(Priced by the dozen)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Fruit Yogurt</td>
<td>$56.00</td>
</tr>
<tr>
<td>Layered Yogurt Parfait</td>
<td>$90.00</td>
</tr>
<tr>
<td>Granola and Berries</td>
<td></td>
</tr>
<tr>
<td>Whole Fresh Fruits</td>
<td>$48.00</td>
</tr>
<tr>
<td>Quaker Chewy Granola</td>
<td>$48.00</td>
</tr>
<tr>
<td>Assorted Kind Bars</td>
<td>$72.00</td>
</tr>
<tr>
<td>Smartfood® Popcorn White Cheddar</td>
<td></td>
</tr>
<tr>
<td>Rice Krispy Treats</td>
<td>$48.00</td>
</tr>
<tr>
<td>Assorted Candy Bars</td>
<td>$54.00</td>
</tr>
<tr>
<td>Potato Chips and French Onion Dip (serves 10)</td>
<td>$45.00</td>
</tr>
<tr>
<td>Tortilla Chips with Fresh Pico de Gallo (serves 10)</td>
<td>$55.00</td>
</tr>
</tbody>
</table>

### A LA CARTE

#### BAGS OF POTATO CHIPS

- Bags of Potato Chips: $42.00
- Bags of Pretzels: $42.00
- Bags of Trail Mix: $42.00
- Traditional Chex® Snack Mix: $42.00

### A LA CARTE

#### POUND

- Miniature Chocolate Candy Bars: $42.00
- Assorted Individually Wrapped Hard Candy: $45.00
- Roasted Cocktail Nuts: $42.00

---

A 24% 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.
Cappuccinos or Smoothies

Cappuccinos / Lattes
8oz drinks
Condiment Tray to Offer
Stirrers, napkins, white sugar and Splenda

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
Each Single Group Machine: 22.24” x 18.7” x 23.03”
Work Space: 40” x 24” x H (N/A)
(space for small refrigerator or cooler)

Frappes
8oz drinks
Client to select two flavors for duration of the show
Flavors
Vanilla, Mocha, Caramel, Seasonal

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
51” x 24” x H (N/A)

Smoothies
7oz drinks
Client to select two flavors for duration of the show
Flavors
Strawberry, Mango, Pineapple/Coconut, Mixed Berry

CUPS & NAPKINS FOR CUSTOM LOGO
Minimum order / 4 week lead time. File types are AI, EPS, or PDF.  
ALL QTY 2,500

CUSTOM BRANDED
8oz Hot Cups
Imprint Area: 7” x 2.88”
TBD

CUSTOM STICKERS FOR 7 oz Cold Cups
Imprint Area: 2.5” x 1.5”
TBD

5” x 5” Custom Branded Napkins
Imprint Area: 3.5” x 3.5”
TBD

SERVICE
( Includes 3 hours of service or 250 drinks)
$1,820

EACH ADDITIONAL HOUR(S)
Continued service beyond the 3 hour service package
$150

ADDITIONAL CUPS (ordered in advance/100 increments)
$400

ADDITIONAL CUPS (ordered on-site/100 increments)
$600

PREMIUM CAPPUCINO SERVICE
Includes Flavored syrups, mochas, hot chocolates & lattes
$300

TRADESHOW DELIVERY/SET UP FEE
One-time charge for station set up one day prior to service
$275

CAPPUCINO / LATTE : DELAY IN SET UP (per 15 min interval)
(excessive wait time due to not being able to set up on time)
$150

Drip Coffee Service on Request
Ask sales manager for details and costs

A 24% 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.
**DOUGHNUTS & ICE CREAM**

**FRESH MADE DOUGHNUTS**

**ASSORTED FLAVORS INCLUDE**
Strawberry Glazed, Funfetti, Milk Chocolate Peanut, Brown Butter, Peanut Bean Glazed, Vanilla Bean Crème Brûlée

**SERVICE**  $1,350
(Includes 2 hours of service or 12 dozen assorted doughnuts)

**EACH ADDITIONAL HOUR(S)**  $150
Continued service beyond the 2 hour service package

**ADDITIONAL DOUGHNUTS**  $300
(must be ordered in advance/3 dozen increments)

**TRADESHOW DELIVERY/SET UP FEE**  $275
One-time charge for station set up one day prior to service

**EXHIBITOR TO PROVIDE**
Standard (8') table for the donut display case and storage space to keep store backup doughnuts.

**EQUIPMENT & WORK SPACE DIMENSIONS L x W x H**
Display Unit: 9" x 19" x 15.7"  Work Space: 16" x 24" x H (N/A)

---

**NICECREAM**

Nicecream is a DC-Metro-based retail and catering ice cream company changing the way we enjoy dessert. Nicecream’s ice cream is made with locally sourced milk and cream delivered from a family farm each week. Fresh cream, combined with fresh fruit, homemade ingredients, and frozen with liquid nitrogen creates an experience your guests will never forget. Nicecream’s entire dessert is made in front of guest’s eyes, creating an elegant, distinctive, fun-filled environment, and an incredible award-winning product.

**INCLUDES 2 FLAVORS**
Additions available to include Toppings Bar or Additional Flavors.

**FLAVORS INCLUDES**
Vanilla Bean, Milk Chocolate, Salted Caramel, Banana Cream, Peanut Butter Cup, Honey Lavender, Nutella

**(2) ATTENDANT SERVICE**

200 GUEST  $1,900
(Includes 2 hours of service for 200 guests/4oz serving)

400 GUEST  $3,150
(Includes 2 hours of service for 400 guests/4oz serving)

**EACH ADDITIONAL HOUR(S)**  $265
Continued service beyond the 4 hour service package

**ADDITIONAL SERVINGS**  $400
(ordered in advance/50 increments)

**ADDITIONAL FLAVOR**  $475

**TOPPINGS BAR**  $625

**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) 10 amp line for oven & (1) 10 amp line of dedicated 24 hr power for freezer

**EQUIPMENT & WORK SPACE DIMENSIONS L x W x H**
Display Unit: 9" x 19" x 15.7"
Work Space: 16" x 24" x H (N/A)

---

**DOUGHNUTS & ICE CREAM**

**FRESH BAKED COOKIES**

**FLAVORS**
Chocolate Chip, Oatmeal Raisin, Macadamia White Chocolate Chip, Peanut Butter

**SERVICE**  $2,080
(Includes 4 hours of service or 400 cookies)

**EACH ADDITIONAL HOUR(S)**  $200
Continued service beyond the 4 hour service package

**ADDITIONAL COOKIES**  $400
(ordered on-site/100 increments)

**ADDITIONAL COOKIES**  $550
(ordered in advance/100 increments)

**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) 10 amp line for oven & (1) 10 amp line of dedicated 24 hr power for freezer

**EQUIPMENT & WORK SPACE DIMENSIONS L x W x H**
Oven Shroud: 21" x 25.5" x 26”
Freezer: 37” x 23” x 34”  (Stored next to station or in booth closet)
Work Space: 51” x 24” x H (N/A)

---

**DOUGHNUTS & ICE CREAM**

**FRESH PIPED MINI CANNOLIS**

Client to select a dipping option for duration of the show

**DIPPING OPTIONS**
Chocolate Morsels & Red/White/Blue Sprinkles (included)
Pantone Matched Sprinkles (additional charge)

**SERVICE**  $1,750
(Includes 2 hours of service or 200 servings)

**EACH ADDITIONAL HOUR(S)**  $200
Continued service beyond the 2 hour service package

**ADDITIONAL SERVINGS**  $400
(must be ordered in advance/100 increments)

**PANTONE MATCHED SPRINKLES**  $200
(per day)

**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) 10 amp line for oven & (1) 10 amp line of dedicated 24 hr power for freezer

**EQUIPMENT & WORK SPACE DIMENSIONS L x W x H**
Display Unit: 9’ x 19’ x 15.7’
(Coated in front of guests)
Display Unit: 71.5’ x 14.5’ x 11.5’
Work Space: 24’ x 24’ x H (N/A)

**ARAMARK TO PROVIDE**
Access to on-site ice machine

---

A 24% 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.
**GELATO & COBBERS**

**GELATO / DOLCI GELATI**

Client to select two flavors for duration of the show

**FLAVORS**
Lemon Custard, Stracietella (Chocolate Chip), Strawberry, Brown Butter, Vanilla Bean, Toasted Coconut

---

**SERVICE**

$1,750

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

---

**EACH ADDITIONAL HOUR(S) PER HOUR**

$300

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**

$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) 10 amp lines with dedicated power for 24 hours for Freezer

---

**EQUIPMENT & WORK SPACE DIMENSIONS L x W x H**

Counter Freezer: 19.3” x 19” x 26”

Work Space: 51” x 24” x H (N/A)

---

**ARAMARK TO PROVIDE**

Access to on-site ice machine

---

**FRESH BAKED FRUIT COBBERS**

**INCLUDES 2 FLAVORS**

Additions available to include Toppings Bar or Additional Flavors.

**FLAVORS INCLUDES**

Apple, Cherry, Peach

---

**ATTENDANT SERVICE**

$2,800

(Includes 4 hours of service for 200/4oz serving)

---

**EACH ADDITIONAL HOUR(S) PER HOUR**

$200

Continued service beyond the 4 hour service package

---

**ADDITIONAL COBBERS**

$650

[must be ordered 96 hours in advance/100 servings]

---

**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) 10 amp line for oven

---

**EQUIPMENT & WORK SPACE DIMENSIONS L x W x H**

Oven Shroud: 21” x 25.5” x 26”

Serving Block: 24” x 18” x 3”

Work Space: 27” x 24” x H (N/A)

---

A 24% 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.
## RECEPTION DISPLAYS

**SERVES 25 GUESTS**

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CRUDITES</td>
<td>$190.00</td>
</tr>
<tr>
<td>Seasonal Vegetables and Buttermilk Ranch</td>
<td></td>
</tr>
<tr>
<td>HERITAGE CHEESE</td>
<td>$250.00</td>
</tr>
<tr>
<td>Selection of Imported and Domestic Cheese with Grapes, Dried Fruits, Fig Compote</td>
<td></td>
</tr>
<tr>
<td>Water Crackers and Sliced French Bread</td>
<td></td>
</tr>
<tr>
<td>SLICED SEASONAL FRUITS AND BERRIES DISPLAY</td>
<td>$250.00</td>
</tr>
<tr>
<td>Orange Honey Yogurt Dipping Sauce</td>
<td></td>
</tr>
<tr>
<td>ROASTED GARLIC HUMMUS</td>
<td>$160.00</td>
</tr>
<tr>
<td>Served with Crisp Pita Chips and Marinated Olives</td>
<td></td>
</tr>
<tr>
<td>ROASTED &amp; GRILLED VEGETABLES</td>
<td>$200.00</td>
</tr>
<tr>
<td>Garlic Roasted Peppers, Grilled Zucchini, Yellow Squash Roasted, Eggplant, and</td>
<td></td>
</tr>
<tr>
<td>Marinated Artichokes</td>
<td></td>
</tr>
</tbody>
</table>

## RECEPTION HORS D’ŒUVRES

**ALL ITEMS HAVE A 50 PIECE MINIMUM**

### COLD

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BRUSCHETTA (Roma Tomatoes and Basil)</td>
<td>$6.00</td>
</tr>
<tr>
<td>PEPPERCORN ENCRUSTED BEEF TENDERLOIN (Garlic Crustini and Grain Mustard)</td>
<td>$6.00</td>
</tr>
<tr>
<td>SPICY TUNA TARTAR WITH GINGER (Wonton Crisp)</td>
<td>$6.50</td>
</tr>
<tr>
<td>SMOKED SALMON (Potato Pancake with Chive Crème Fraiche)</td>
<td>$6.50</td>
</tr>
<tr>
<td>TRUFFLE DEVILED EGG (Flatbread)</td>
<td>$6.50</td>
</tr>
<tr>
<td>PEPPERED BASIL GOAT CHEESE (Grapes and Raisins)</td>
<td>$6.00</td>
</tr>
<tr>
<td>CURRIED CHICKEN SALAD IN FILLO CUP (Chili Pepper and Lime)</td>
<td>$6.50</td>
</tr>
<tr>
<td>SCALLOP CEVICHE (Chili Pepper and Lime)</td>
<td>$6.50</td>
</tr>
<tr>
<td>SHRIMP COCKTAIL SHOOTERS (Garden Gazpacho)</td>
<td>$7.00</td>
</tr>
<tr>
<td>TOMATO AND MOZZARELLA SKEWERS (Fresh Basil and EVOO)</td>
<td>$6.50</td>
</tr>
</tbody>
</table>

### HOT

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SPINACH AND FETA PHYLO TRIANGLES</td>
<td>$6.00</td>
</tr>
<tr>
<td>BEEF EMPANADA (Braised Beef, Salsa Rojo)</td>
<td>$7.00</td>
</tr>
<tr>
<td>COCONUT SHRIMP (Thai Chili Sauce)</td>
<td>$8.00</td>
</tr>
<tr>
<td>QUATTRO FORMAGGIO MAC N’ CHEESE BITES</td>
<td>$6.50</td>
</tr>
<tr>
<td>CHICKEN SATAY (Teriyaki Glaze)</td>
<td>$7.00</td>
</tr>
<tr>
<td>POTATO AND CHEESE PIEROGIS (Jalapeño Sour Cream)</td>
<td>$6.00</td>
</tr>
<tr>
<td>CHICKEN POT STICKERS WITH LEMON GRASS (Hoisin Glaze)</td>
<td>$6.00</td>
</tr>
<tr>
<td>LAMB CHOP LOLLIPOPS (Rosemary and Mustard)</td>
<td>$8.00</td>
</tr>
<tr>
<td>MARYLAND STYLE CRAB CAKES (Creole Remoulade)</td>
<td>$8.00</td>
</tr>
<tr>
<td>VEGETABLE SPRING ROLLS (Sweet and Sour Sauce)</td>
<td>$6.00</td>
</tr>
<tr>
<td>EDAMAME AND SWEET CORN QUESADILLA (Lime Crema)</td>
<td>$6.00</td>
</tr>
<tr>
<td>BRIE AND PECES (Baked in Fili)</td>
<td>$6.00</td>
</tr>
<tr>
<td>PORTOBELLO MUSHROOM PASTRY FLOWER (Sun Dried Tomato and Ricotta Cheese)</td>
<td>$6.00</td>
</tr>
<tr>
<td>POTATO AND PEA SAMOSA (Mango Coulis)</td>
<td>$6.00</td>
</tr>
<tr>
<td>MINIATURE BLACK ANGUS CHEESEBURGERS (Hoisin Glaze)</td>
<td>$7.00</td>
</tr>
</tbody>
</table>

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
A 24% 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.
## HOSTED EXHIBITOR BAR

Our onsite personnel must dispense all beverages. Bartenders are staffed one (1) per 100 guests for hosted bars and bars using drink tickets. Bartenders are charged at $185.00 for four hours of service and $50.00 per hour/per bartender will apply thereafter. All local taxes and fees apply. Pricing is subject to change.

### PRICING

<table>
<thead>
<tr>
<th>SPIRIT</th>
<th>Standard</th>
<th>Premium</th>
<th>Super Premium</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$12.00</td>
<td>$13.00</td>
<td>$14.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>BEER</th>
<th>By the case (24)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Domestic</td>
<td>$192.00</td>
</tr>
<tr>
<td>Imported</td>
<td>$216.00</td>
</tr>
<tr>
<td>Craft</td>
<td>$240.00</td>
</tr>
<tr>
<td>Non Alcoholic</td>
<td>$168.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>WINE</th>
<th>By the Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Standard</td>
<td>$50.00</td>
</tr>
<tr>
<td>Premium</td>
<td>$60.00</td>
</tr>
<tr>
<td>Super Premium</td>
<td>$70.00</td>
</tr>
</tbody>
</table>

## NON-ALCOHOLIC

### By the case (24)

- Assorted Soft Drinks: $132.00
- Bottled Water: $108.00
- Sparkling Water: $120.00
- Assorted Fruit Juices: $144.00

## OPEN BAR PACKAGES

Our onsite personnel must dispense all beverages. Bartender are staffed one (1) per 100 guests for hosted bars and bars using drink tickets. Bartenders are charged at $185.00 for four hours of service and $50.00 per hour/per bartender will apply thereafter.

### HOURS

- One: $25.00 per person
- Two: $50.00 per person
- Three: $75.00 per person
- Four: $100.00 per person
- Five: $125.00 per person

### ADD

- Premium Open Bar: $12.00 per person
- Super Premium Open Bar: $15.00 per person

A 24% 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
$3.50 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 24% 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 15% 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 $3.50 per person.

SERVICE TIMES
Meal services are based on the following time guidelines

<table>
<thead>
<tr>
<th>SERVICE</th>
<th>HOURS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buffet Breakfast/Lunch</td>
<td>2 hours</td>
</tr>
<tr>
<td>Continental Breakfast</td>
<td>2 hours</td>
</tr>
<tr>
<td>Coffee Service</td>
<td>2 hours</td>
</tr>
<tr>
<td>Meeting Breaks</td>
<td>1 hour</td>
</tr>
<tr>
<td>Receptions</td>
<td>2 hours</td>
</tr>
</tbody>
</table>

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.
Exhibitor Order Form (1 form per service please)

Event Name _______________________
Booth Number _______________________

Location of Booth_________________
Booth Name _______________________

Contact Name _____________________
Phone Number _____________________

On-Site Contact ___________________
Email _____________________________

ORDER : Labor fee of $65 per delivery will apply

Date of Delivery: ___________ Time of Delivery _______ am/pm   Ending Time _______ am/pm

1. Quantity _____ Item: ___________________________________________________
2. Quantity _____ Item: ___________________________________________________
3. Quantity _____ Item: ___________________________________________________
4. Quantity _____ Item: ___________________________________________________
5. Quantity _____ Item: ___________________________________________________

METHOD OF PAYMENT:

- Credit Card
- Check
- Wire

Booth Exhibitor Catering is not based on consumption.

Orders submitted without all information requested will not be processed. Signature:

A 23% Service Charge and 10% Food Sales Tax & 6% Non-Food Sales Tax will be charged on all orders.

All orders are subject to a $65 Delivery Fee, per delivery. Prices are subject to change without notice. Orders submitted later than 21 business days prior to event are charged a 22% Late Ordering Fee.

Orders cancelled within 72 hours of event will not be refunded.

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.

Please email order form to WEWCCExhibitorders@aramark.com