



WALTER E. WASHINGTON CONVENTION CENTER

VIEW MENU»

W E L C O M E











WELCOME

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.

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MINIMUM OF 25 GUESTS

BREAKS

MINIMUM OF 25 GUESTS

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 Egg, Cheese and Smoked Turkey

ENGLISH MUFFIN BREAKFAST SANDWICH \$10.00

Cage-Free Egg, Canadian Bacon and Cheese

BUFFETS

RISE AND SHINE MORNING PACKAGE

\$18.00

Assorted Individual Yogurts, Sliced Fruits and Seasonal Berries Freshly Baked Danish, Muffins and Croissants with preserves

EYE OPENER ENERGY BREAK

\$9.50

Whole Fresh Fruit Basket (individual)
Assorted Individual Yogurts and
Healthy Trail Mix in individual bags

POWER BREAK \$15.50

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

NOSTALGIC CANDY BREAK

\$12.00

Jelly Beans, Twizzlers, and Hershey Mini's Starburst Fruit Chews and Assorted Hard Candy





BISTRO

SALADS

Serve 10-12 guests

\$85.00 SPINACH SALAD Caramelized Shallots, Toasted Pecans, Goat Cheese and Citrus Vinaigrette

\$85.00 HEARTS OF ROMAINE CAESAR SALAD Romaine, Garlic Croutons,

Shaved Parmesan and Caesar Dressing CRISP ICEBERG SALAD \$85.00

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

\$75.00 RED BLISS POTATO SALAD OR COLE SLAW

PLATTERS

SANDWICH PLATTERS

12 sandwiches cut in half

Individually packaged Potato Chips, Deli Mustard and Mayonnaise packets accompany all sandwich platters

TRADITIONAL SANDWICH PLATTER

\$75.00

Roasted Turkey and Cheddar Cheese Black Forest Ham and Swiss Cheese Grilled Vegetables and Herb Aioli Potato Buns

GOURMET WRAP PLATTER

\$215.00

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

\$205.00

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

with Roasted Eggplant, Zucchini and Peppers on Focaccia Bread

A 23% Administration 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.

BOXES

TRADITIONAL BOX LUNCHES

SERVE WITH —

Potato Chips, Whole Fruit, Freshly Baked Cookie and Bottled Water

ROAST BEEF AND CHEDDAR

\$31.00

GRILLED CHICKEN CAESAR SALAD

\$38.00

\$36.00

\$37.00

Green Leaf Lettuce, Tomato, Horseradish Sauce, Pretzel Roll

\$31.00 BLACK FOREST HAM AND MUENSTER CHEESE

Green Leaf Lettuce, Tomato, Grain Mustard, Multigrain Roll

TUNA WRAP \$31.00

Green Leaf Lettuce, Tomato, Plain Wrap

\$36.00

GRILLED VEGETABLES WITH LEMON HUMMUS Olive Tapenade, Roasted Peppers on Multigrain Square

Romaine Lettuce, Grilled Chicken, Shredded Parmesan Cheese and Caesar Dressing

TOMATO BASIL AND MOZZARELLA Extra Virgin Olive Oil and Balsamic Drizzle

on Ciabatta

CRANBERRY QUINOA SALAD

Mixed Greens, Cucumber, Carrot and Champagne Vinaigrette





BREAKFAST, DINNER & SNACK BOXES

GRAB AND GO BREAKFAST

\$23.00

Whole Wheat Blueberry Muffin, Fresh Fruit Salad, Orange Juice and Chobani Vanilla Low Fat Yogurt

\$18.00 SNACK TRIO

Hummus and Pretzels, Carrot and Celery Sticks with Low-fat Ranch Dressing and Fresh Fruit Salad

PICNIC DINNER

\$38.00

Chilled Apple Brined Chicken with Baby Arugula and Honey Champagne Vinaigrette

Fingerling Potato Salad with Grain Mustard and Roasted Brussel Sprouts with Dried Cranberries

French Dinner Roll with Whipped Butter Three Berry Tart with Vanilla Cream

Pure Leaf Peach Iced Tea

A 23% Administration 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.

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CAPPUCCINO & SMOOTHIES

CAPPUCCINO / LATTE

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: (3) 20 amp lines

EQUIPMENT & WORK SPACE DIMENSIONS L x W x H

Each Machine: 12.5" x 16" x 15" Grinder: 7" x 11" x 23" 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

SMOOTHIES

7oz servings

Client to select two flavors for duration of the show

FLAVORS

Strawberry, Mango, Pineapple/ Coconut, Mixed Berry

EXHIBITOR TO PROVIDE

Hospitality counter or rent a skirted table (6'l x 2' w x 42"h) Power: (2) 20 amp lines

\$150

EQUIPMENT & WORK SPACE DIMENSIONS L x W x H

Blending Shroud: 21" x 25.5" x 26" Work Space: 51" x 24" x H (N/A)

SERVICE \$1.820 (Includes 3 hours of service or 250 drinks) \$1**5**0 ADDITIONAL HOUR(S) Continued service beyond the 3 hour service package **ADDITIONAL CUPS** (ordered in advance/100 increments) \$400 \$600 **ADDITIONAL CUPS** (ordered in on-site/100 increments) \$300 PREMIUM CAPPUCCINO SERVICE Includes lattes, mochas & hot chocolate TRADESHOW DELIVERY/SET UP FEE \$275 One-time charge for station set up one day prior to service

CUPS & NAPKINS FOR CUSTOM LOGO

Minimum order / 4 week lead time. File types are Al, EPS, or PDF.

ALL QTY 2,500

CUSTOM BRANDED 80Z HOT CUPS

Full-Color Wrap Printed Cups Imprint Area: 7" x 2.88"

TBD

TBD

TBD

CUSTOM STICKERS FOR 70Z COLD CUPS

Full-Color Printed Stickers Imprint Area: 2.5" x 1.5"

5" X 5" CUSTOM BRANDED NAPKINS

1-Color Printed Napkins Imprint Area: 3.5" x 3.5

A 23% Administration 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.

CAPPUCCINO /LATTE: DELAY IN SET UP (per 15 min interval)

(excessive wait time due to not being able to set up on time)

DOUGHNUTS & ICECREAM

FRESH MADE DOUGHNUTS

ASSORTED FLAVORS INCLUDE

Strawberry Glazed, Funfetti, Milk Chocolate Peanut, Brown Butter, Vanilla Bean Glazed, Vanilla Bean Crème Brûlée

SERVICE \$1,350

(Includes 2 hours of service or 12 dozen assorted doughnuts)

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

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

\$275

Doughnut menu changes by season

EXHIBITOR TO PROVIDE

Standard (8') table for the donut display case and storage space to keep store some backup doughnuts. (24" wide x 16" Deep)

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 distinction, fun-filled environment, and an incredible award-winning product.

INCLUDES 2 FLAVORS

Additions available which 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)	ŕ
400 GUEST	\$3,150
(Includes 2 hours of service for 400 guests/4oz serving)	-,
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
	0_0
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 (8') L x W x H

Power: (1) 20 amp line

EOUIPMENT & 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)

A 23% Administration 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.

COOKIES & CANNOLIS

FRESH BAKED COOKIES

FLAVORS

Chocolate Chip, Oatmeal Raisin, Macadamia White Chocolate Chip, Peanut Butter Cookie

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

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

ADDITIONAL COOKIES	\$ 400
(ordered in advance/100 increments)	

ADDITIONAL COOKIES	\$550
(ordered in on-site/100 increments)	

TRADESHOW DELIVERY/SET UP FEE	\$2 7 5
One-time charge for station set up	

EXHIBITOR TO PROVIDE

one day prior to service

Hospitality counter or rent a skirted table $(6'L \times 2'W \times 42''H)$

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)

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)

ADDITIONAL HOUR(S)

Continued service beyond the
2 hour service package

ADDITIONAL SERVINGS \$400 (must be ordered 48 hours in

advance/100 increments)

PANTONE MATCHED SPRINKLES \$200 (per day)

\$275

TRADESHOW DELIVERY/SET UP FEE

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

EXHIBITOR TO PROVIDE

Hospitality counter or rent a skirted table $(6'L \times 2'W \times 42''H)$

Power: (1) 10 amp line

EQUIPMENT & WORK SPACE DIMENSIONS L x W x H

Refrigerated Display Case: 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

GELATO & COBBLERS



Client to select two flavors for duration of the show

FLAVORS

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

SERVICE (Includes 1-4 hours of service or 200 / 4oz cups)	\$1,750
ADDITIONAL HOUR(S) PER HOUR Continued service beyond the 4 hour service package	\$300
ADDITIONAL CUPS (must be ordered 48 hours in advance/100 increments)	\$550
ADDITIONAL FLAVOR	\$ 200
TRADESHOW DELIVERY/SET UP FEE One-time charge for station set up one day prior to service	\$275

FRESH BAKED FRUIT COBBLERS

INCLUDES 2 FLAVORS

Additions available which include Toppings Bar or Additional Flavors.

FLAVORS INCLUDES

Apple, Cherry, Peach

(2) ATTENDANT SERVICE (Includes 4 hours of service for 200/4oz serving)	\$2,800
ADDITIONAL HOUR(S) PER HOUR Continued service beyond the 4 hour service package	\$200
ADDITIONAL COBBLERS (must be ordered 96 hours in advance/100 servings)	\$650
TRADESHOW DELIVERY/SET UP FEE One-time charge for station set u one day prior to service	\$275

EXHIBITOR TO PROVIDE

Hospitality counter or rent a skirted table $(6'L \times 2'W \times 42''H)$

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

EXHIBITOR TO PROVIDE

Hospitality counter or rent a skirted table $(6'L \times 2'W \times 42''H)$

Power: (1) 10 amp line for oven (1) 10 amp line for refrigeration

EOUIPMENT & 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 LA CARTE

BEVERAGES

GALLON UNITS		
Fresh Brewed Coffee	5-gallon unit /approx. 65 cups	\$350.00
Fresh Brewed Decaf Coffee	3-gallon unit /approx. 40 cups	\$210.00
Assorted Hot Tea	3-gallon unit /approx. 40 cups	\$210.00
Iced Tea	3-gallon unit /approx. 38 cups	\$144.00
Lemonade	3-gallon unit /approx. 38 cups	\$144.00
Tropical Fruit Punch	3-gallon unit /approx. 38 cups	\$144.00
Aqua Fresca Watermelon, Pineapple or Cantaloupe	3-gallon unit /approx. 38 cups	\$195.00

WATER & RENTAL

Water Jug 5-gallon / Use with water cooler \$25.00 Use with water cooler

Water Cooler Daily Rental

Customer responsible for electrical requirements, 120volt

Ice

40lbs of Ice \$35.00 20lbs of Ice \$30.00

BY THE CASE (24)

Assorted Individual Juices Apple, Cranberry, Orange, Grapefruit	\$132.00
Assorted Soft Drinks Pepsi Only	\$132.00
Bottled Water	\$96.00
Sparkling Mineral Water	\$108.00
Red Bull	\$168.00
Starbucks® Frappuccino	\$168.00

KEURIG® K-CUPS

\$75.00

KEURIG® K-CUPS

\$185.00 (per day)

Coffee Service, Includes machine rental 24 Green Mountain K-Cups of each of the following: Sumatra Reserve, Dark Magic, Nantucket Blend and Decaf Breakfast Blend

Includes 5 gallon water jug

Sweeteners, Creamers, Bio-Degradable Cups, Lids,

Sleeves and Napkins

Power Requirements: 1 each, 120volt/20amps

ADDITIONAL K-CUPS (24ct) \$2.00 (each)

Minimum order of 24 per selection Sumatra Reserve Dark Magic Nantucket Blend Decaf Breakfast Blen

A 23% Administration 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.

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A LA CARTE

BAKERY

	(Priced by	the dozen)		
Assorted Bagels	\$60.00	Raspberry Cheesecake Swirl, Pecan, Apple, and Lemo		Lemon
Assorted Freshly Baked Scones	\$54.00	Cupcakes		\$72.00
Whole Wheat Croissants	\$60.00	Logo Cupcakes*		\$84.00
Assorted Fruit and Cheese Danish Freshly Baked Miniature Danish	\$54.00	*Custom Artwork Available upon Re	quest	
House-Made Muffins	\$50.00	Assorted Ice Cream Novelties	dozen	\$56.00
Assorted Donuts	\$48.00	Premium Ice Cream Bars	dozen	\$72.00
Assorted Homestyle Cookies	\$48.00	Freezer Rental Required	per unit	\$100.00
Chocolate Chip Brownies	\$56.00	·	1	
Butterscotch Blondies	\$56.00	CAKE		
Assorted Gourmet Biscotti	\$48.00	Chocolate or Vanilla		
Gluten Free Blueberry Muffins	\$60.00	Half Sheet *	40 slices	\$250.00
Gluten Free Chocolate Chip Cookies	\$60.00	Full Sheet Cake*	100 slices	\$450.00
Gluten Free Chocolate Brownie	\$60.00	*Custom Artwork Available upon Re	equest:	
Vegan Cornetto Pastry	\$60.00			
Wegan Oatmeal Cookies	\$60.00			
Assorted Dessert Squares	\$48.00			





FROM THE PANTRY

(Priced by the dozen)

Assorted Fruit Yogurt	\$48.00	Bags of Potato Chips	\$36.00
Layered Yogurt Parfait	\$78.00	Bags of Pretzels	\$36.00
Granola and Berries		Bags of Trail Mix	\$42.00
Whole Fresh Fruits	\$48.00	Traditional Chex® Snack Mix	\$42.00
Quaker Chewy Granola	\$48.00	Assorted Candy Bars	\$48.00
Assorted Kind Bars	\$54.00	DED DOUND	
Smartfood® Popcorn White Cheddar	\$42.00	PER POUND	.=
Rice Krispy Treats	\$42.00	Miniature Chocolate Candy Bars	\$36.00
Assorted Candy Bars	\$48.00	Assorted Individually Wrapped Hard Candy	\$45.00
Potato Chips and French Onion Dip (serves 10)	\$40.00	Roasted Cocktail Nuts	\$32.00
Tortilla Chips with Fresh Pico de Gallo (serves 10)	\$55.00		



RECEPTION DISPLAYS

— SERVES 25 GUESTS —

CRUDITES \$175.00
Seasonal Vegetables and
Buttermilk Ranch

HERITAGE CHEESE \$225.00

Selection of Imported and
Domestic Cheese with Grapes,
Dried Fruits, Fig Compote

Water Crackers and Sliced
French Bread

SLICED SEASONAL FRUITS AND BERRIES DISPLAY \$250.00

Orange Honey Yogurt Dipping Sauce

ROASTED GARLIC
HUMMUS \$150.00
Served with Crisp Pita Chips
and Marinated Olives

ROASTED & GRILLED VEGETABLES \$190.00

Garlic Roasted Peppers, Grilled Zucchini, Yellow Squash Roasted, Eggplant, and Marinated Artichokes





RECEPTION HORS D'OEUVRES

MINIMUM ORDER TO 50

COLD		HOT
BRUSCHETTA Roma Tomatoes and Basil	\$5.00	SPINACH AND FETA PHYLL Beef Empanada
PEPPERCORN ENCRUSTED BEEF TENDERLOIN Garlic Crostini and Grain Mustard	\$6.00	Braised Beef, Salsa Roj
SPICY TUNA TARTAR WITH GINGER	\$6.00	COCONUT SHRIMP Thai Chili Sauce
Wonton Crisp		QUATTRO FORMAGGIO MAC
SMOKED SALMON Potato Pancake with Chive Crème Fraîche.	\$6.00	CHICKEN SATAY Teriyaki Glaze
TRUFFLE DEVILED EGG	\$6.00	POTATO AND CHEESE PIERO
PEPPERED BASIL GOAT CHEESE	\$5.00	Jalapeño Sour Cream
Flatbread		CHICKEN POT STICKERS W
CURRIED CHICKEN SALAD IN FILO CUP Grapes and Raisin	\$6.00	Hoisin Glaze
SCALLOP CEVICHE	\$6.00	LAMB CHOP LOLLIPOPS Rosemary and Mustard
Chili Pepper and Lime		MARYLAND STYLE CRAB C
SHRIMP COCKTAIL SHOOTERS	\$7.00	Creole Remoulade
Garden Gazpacho		VEGETABLE SPRING ROLLS
TOMATO AND MOZZARELLA SKEWERS	\$6.00	Sweet and Sour Sauce
Fresh Basil and EVOO		EDAMAME AND SWEET COL Lime Crema
		BRIE AND PEARS Baked in Filo

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SPINACH AND FETA PHYLLO TRIANGLES	\$5.00
BEEF EMPANADA Braised Beef, Salsa Rojo	\$7.00
COCONUT SHRIMP Thai Chili Sauce	\$8.00
QUATTRO FORMAGGIO MAC N' CHEESE BITES	\$6.00
CHICKEN SATAY Teriyaki Glaze	\$6.00
POTATO AND CHEESE PIEROGIS Jalapeño Sour Cream	\$6.00
CHICKEN POT STICKERS WITH LEMON GRASS Hoisin Glaze	\$6.00
LAMB CHOP LOLLIPOPS Rosemary and Mustard	\$8.00
MARYLAND STYLE CRAB CAKES Creole Remoulade	\$8.00
VEGETABLE SPRING ROLLS Sweet and Sour Sauce	\$5.00
EDAMAME AND SWEET CORN QUESADILLA Lime Crema	\$6.00
BRIE AND PEARS Baked in Filo	\$6.00
PORTOBELLO MUSHROOM PASTRY FLOWER Sun Dried Tomato and Ricotta Cheese	\$6.00
POTATO AND PEA SAMOSA Mango Coulis	\$5.00
MINIATURE BLACK ANGUS CHEESE BURGERS	\$6.00



HOSTED CONSUMPTION 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

Standard

Premium

Super Premium \$12.00

SPIRIT		NON-ALCOHOLIC	
Standard	\$11.50	Assorted Soft	
Premium	\$12.50	Drinks	\$5.50
Super Premium	\$13.50	Bottled Water/	
BEER		Mineral Water	\$4.50
Domestic	\$7.50	Assorted Fruit	
Imported	\$8.50	Juices	\$5.50
Craft	\$9.50		
Non-Alcoholic	\$6.50		
WINE by the Glass			

\$9.50 \$11.00

CASH BAR

Our onsite personnel must dispense all beverages. Bartenders are staffed one (1) per 125 guests for cash bars. Bartenders are charged at \$185.00 for four hours of service and \$50.00 per hour/per bartender will apply thereafter.

Cashiers are required for every 2 bartenders. Cashiers 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

SPIRIT		NON-ALCOHOLIC	
Standard	\$12.00	Assorted	
Premium	\$13.00	Soft Drinks	\$6.00
Super Premium	\$14.00	Bottled Water/	
BEER		Mineral Water	\$5.00
Domestic	\$8.00	Assorted Fruit	
mported	\$9.00	Juices	\$6.00
Craft	\$10.00		
Non-Alcoholic	\$7.00		
NINE by the Gla	SS		
Standard	\$10.00		
Premium	\$11.50		

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

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Super Premium \$12.50

Super Premium Open Bar

Two	\$50.00 per persor
Three	\$55.00 per persor
Four	\$60.00 per persor
Five	\$65.00 per persor
ADD	
Premium Open Bar	\$2.00 per persor

\$25.00 per person

\$5.00 per person

GENERAL INFORMATION

SERVICE FEES

Delivery Fee

\$65.00 per Service

China Service Fee

For Events in the Exhibit Halls \$3.00 per person

Storage Fee

Ask your Sales Manager for details \$75 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 23% 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 onsite 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 \$3.00 per person

SERVICE TIMES

Meal services are based on the following time quidelines

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.







Exhibitor Order Form (1 form per service please)

Event Name Location of Booth Contact Name On-Site Contact			Booth Number Booth Name	
			Email	
ORDI	ER : Labor fee of	\$65 per delivery will ap	ply	
Date o am/pi	•	Time of Delivery	z am/pm Ending Time	
1.	Quantity	Item:		
2.	Quantity	Item:		
4.	Quantity	Item:		
5.	Quantity	Item:		

METHOD OF PAYMENT:

- o Credit Card
- o Check
- o 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