



GREATER RICHMOND
CONVENTION CENTER

WHERE VIRGINIA MEETS THE WORLD



aramark



Catering Menu

2023-2024

MENU & PRICING SUBJECT TO CHANGE WITHOUT NOTICE

SCAN ME



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MENU & PRICING SUBJECT TO CHANGE WITHOUT NOTICE



BEVERAGES

- WATER COOLER W/CUPS\$60.00 PER UNIT/PER DAY
- (5) GALLON WATER JUG\$35.00 PER JUG
- PREMIUM COFFEE & HOT TEAS (10 SERVINGS PER GALLON)\$55.00 PER GALLON
- ICED TEA, LEMONADE OR FRUIT PUNCH (15 SERVINGS PER GALLON)\$30.00 PER GALLON
- SEASONAL INFUSED FILTERED WATER (15 SERVINGS PER GALLON)\$20.00 PER GALLON
- ICED WATER SERVICE (15 SERVINGS PER GALLON)\$15.00 PER GALLON
- SOFT DRINKS, JUICE, OR WATER\$3.00 EACH
- GATORADE\$3.50 EACH

Beverage Packages

HALF DAY BEVERAGE SERVICE | MAXIMUM (4) HOURS SERVICE

REGULAR COFFEE, DECAFFEINATED COFFEE, HOT TEA, SOFT DRINKS & BOTTLED WATER
.....\$9.00 PER PERSON

SIX HOUR BEVERAGE SERVICE | MAXIMUM (6) HOURS SERVICE

REGULAR COFFEE, DECAFFEINATED COFFEE, HOT TEA, SOFT DRINKS & BOTTLED WATER
.....\$13.50 PER PERSON

FULL DAY BEVERAGE SERVICE | MAXIMUM (8) HOURS SERVICE

REGULAR COFFEE, DECAFFEINATED COFFEE, HOT TEA, SOFT DRINKS & BOTTLED WATER
.....\$18.00 PER PERSON



A' LA CARTE

PASTRIES, BAKED GOODS, & PIZZA

- ASSORTED COOKIE PLATTER\$34.00 PER DOZEN
- GLUTEN FRIENDLY COOKIE PLATTER (1 DOZEN MINIMUM)\$40.00 PER DOZEN
- ASSORTED BREAKFAST PASTRY PLATTER\$38.00 PER DOZEN
- BAGELS & CREAM CHEESE PLATTER\$37.75 PER DOZEN
- PRETZEL BITES W/ MUSTARD & CHEESE\$6.50 PER PERSON
- PIZZA PER PIE (COMBINATION OF CHEESE, PEPPERONI, & VEGGIE - 8 SLICES PER PIE)\$21.50 PER PIE

SWEET & HEALTHY

- WHOLE FRUIT\$2.00 EACH
- GRANOLA BARS\$2.75 EACH
- INDIVIDUAL YOGURTS\$2.50 EACH
- FARMERS MARKET CRUDITIES' PLATTER\$5.75 PER PERSON
- CHEESE & CRACKER PLATTER\$5.00 PER PERSON
- FRESH SEASONAL FRUIT PLATTER\$6.00 PER PERSON
- FRUIT, CHEESE & CRUDITIES' PLATTER\$12.50 PER PERSON

GRAB & GO

- BAGGED CHIPS\$2.00 EACH
- CANDY BARS\$3.00 EACH
- INDIVIDUAL TRAIL MIX\$2.75 EACH
- GLUTEN FRIENDLY DESSERT BAR\$4.75 EACH



BREAK PACKAGES

ALL PACKAGES INCLUDE THE FOLLOWING:

Beverages, Coffee & Hot Water Service for Tea.

Package pricing based on (30) minutes of service.

Additional time will incur additional fees starting at \$1.75 per person per 30-minute period

FRESH POPCORN

- FRESHLY POPPED POPCORN WITH FLAVORED SHAKERS\$4.25 PER PERSON

***ATTENDANT REQUIRED AT \$35 PER ATTENDANT PER (150) PEOPLE

HEALTHIER HABITS

- GRANOLA BARS, SEASONAL FRUIT CUP, & YOGURTS\$8.25 PER PERSON

SNACK TIME

- ASSORTED BAGGED CHIPS, PRETZELS, POPCORN, & COOKIES\$8.75 PER PERSON

SWEET STREET

- ASSORTED SWEET TREATS & BAKED GOODS\$9.00 PER PERSON

GLUTEN FRIENDLY TREATS

- ASK YOUR CATERING MANAGER ABOUT GLUTEN FRIENDLY OPTIONS



CONTINENTAL BREAKFAST

ALL PACKAGES INCLUDE THE FOLLOWING:

Juice, Ice Water, Coffee, & Hot Water Service for Tea.

Pricing is Based on a maximum of (2) Hours of Service.

Additional time will incur additional fees.

For Additional Items please see the A La Carte menu on Page (2)

or the Breakfast Enhancement menu on Page (7)

Additional cost for Gluten Friendly bread options

QUICK NOSH

- ASSORTED MUFFINS WITH JELLIES/JAMS, ASSORTED PASTRIES, & WHOLE FRUIT\$12.00 PER PERSON

JUMP START

- ASSORTED BAGELS WITH CREAM CHEESE, ASSORTED PASTRIES, BREAKFAST BREADS, JELLIES/JAMS & BUTTER, & SEASONAL FRUIT PLATTER\$13.50 PER PERSON

RISE & SHINE

- YOGURT PARFAITS, ASSORTED LOCAL PASTRIES, & SEASONAL FRUIT PLATTER\$14.00 PER PERSON



BREAKFAST BUFFET

ALL PACKAGES INCLUDE THE FOLLOWING:

Juice, Iced Water, Coffee & Hot Water Service for Tea
Pricing Based on a maximum of (2) Hours of Service
Additional time will incur additional fees.

THE EARLY BYRD

- ASSORTED BREAKFAST BREADS, HOMESTYLE BUTTERMILK BISCUITS, JELLIES/JAMS, BUTTER, SEASONAL FRESH FRUIT PLATTER, SCRAMBLED EGGS, SEASONED POTATOES, HOUSE BACON, & SAUSAGE\$22.50 PER PERSON

THE VIRGINIA SUNRISE

- CORN MUFFIN, HOMESTYLE BISCUITS, BUTTERMILK PANCAKES, SEASONAL FRUIT PLATTER, SCRAMBLED EGGS, SEASONED POTATOES, HOUSE BACON & SAUSAGE\$23.25 PER PERSON

THE RICHMOND

- ASSORTED BREAKFAST BREADS & PASTRIES W/ JELLIES, JAMS & BUTTER, HOUSE-MADE GRANOLA WITH YOGURT, SEASONAL FRESH FRUIT PLATTER, SCRAMBLED EGGS, & VIRGINIA HONEY HAM\$24.50 PER PERSON



PLATED BREAKFAST

ALL PLATED BREAKFAST MEALS INCLUDE THE FOLLOWING:

Fresh Fruit Cup, Juice, Iced Water, Coffee & Hot Water Service for Tea, Jellies,
Jams, & Whipped Butter

Pricing Based on a maximum of (2) Hours of Service

Additional time will incur additional fees

SIMPLE MORNINGS

- SCRAMBLED EGGS, SEASONED POTATOES, & HOUSE BACON OR SAUSAGE, & HOMESTYLE BUTTERMILK BISCUIT\$17.25 PER PERSON

UP AND AT 'EM

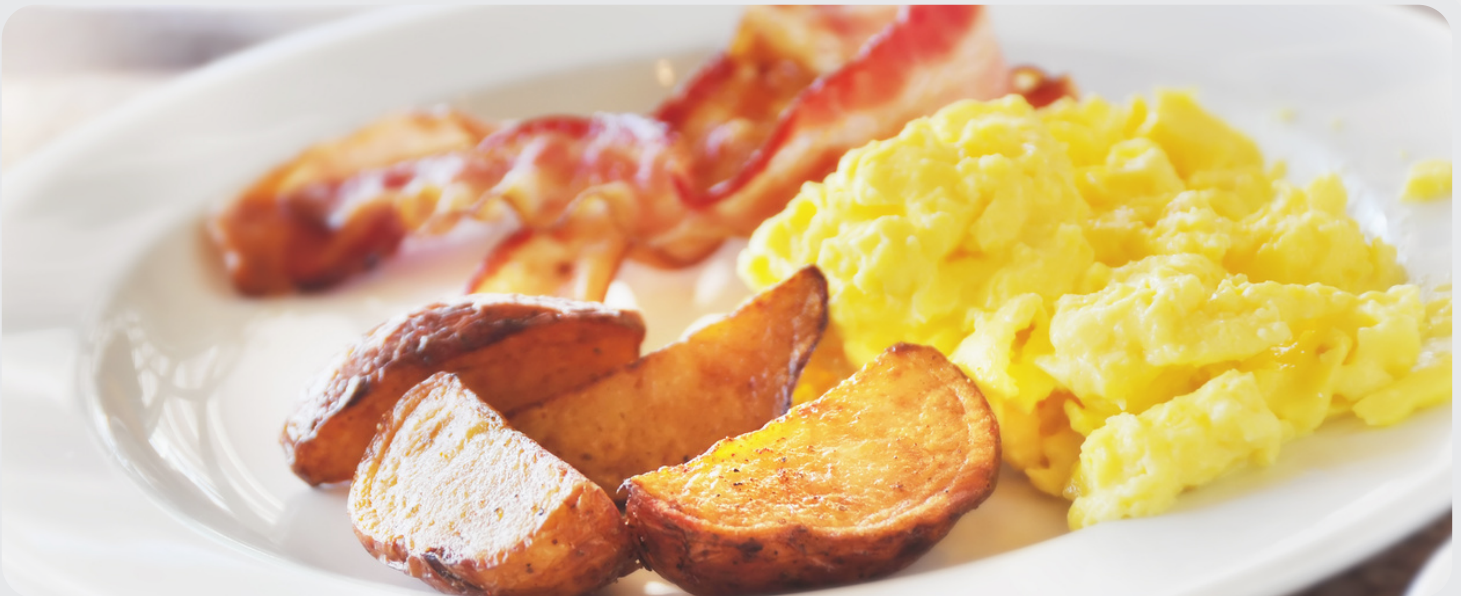
- WESTERN SCRAMBLED EGGS WITH SAUTEED PEPPERS, ONIONS & DICED HAM, WITH SEASONED POTATOES,
- & HOUSE BACON OR SAUSAGE, & HOMESTYLE BUTTERMILK BISCUIT\$18.75 PER PERSON

DAY BREAK

- VEGETABLE QUICHE OR QUICHE LORRAINE, SEASONED POTATOES, AND HOUSE BACON OR SAUSAGE, & HOMESTYLE BUTTERMILK BISCUIT\$21.00 PER PERSON

GLUTEN FRIENDLY OPTION/VEGAN OPTION

- ASK YOUR CATERING MANAGER ABOUT OUR GLUTEN FRIENDLY & VEGAN OPTIONS.



BREAKFAST ENHANCEMENTS

The items listed below are priced as an Enhancement to a Plated, Continental, or Buffet Meal
If ordered a la carte, pricing is subject to change
Minimum of (25) guests with a maximum of (2) hours service

BREAKFAST ADD-ONS

- EGG & CHEESE CROISSANT\$4.75 EACH
- SAUSAGE, EGG & CHEESE CROISSANT\$5.25 EACH
- BACON, EGG & CHEESE CROISSANT\$5.75 EACH

SIDES

- PORK SAUSAGE (2) PIECES\$3.25 PER PERSON
- TURKEY SAUSAGE (2) PIECES\$4.25 PER PERSON
- BACON (3) STRIPS\$3.75 PER PERSON
- VEGETABLE EGG TARTS\$3.50 EACH
- FRESH SCRAMBLED EGGS\$4.00 PER PERSON
- BISCUITS & SAUSAGE GRAVY\$4.00 PER PERSON
- SEASONED BREAKFAST POTATOES\$3.00 PER PERSON
- CHEDDAR CHEESE GRITS\$3.25 PER PERSON
- MAPLE FRENCH TOAST\$4.25 PER PERSON

STATIONS

*** CHEF ATTENDANT REQUIRED AT \$90 PER ATTENDANT PER (100) PEOPLE

WAFFLE STATIONS

- MAPLE SYRUP, BUTTER, BERRY COMPOTE, & WHIPPED CREAM\$4.50 PER PERSON

MADE TO ORDER OMELET STATION

*** (2) CHEF ATTENDANTS REQUIRED AT \$90.00 EACH PER (100) PEOPLE

- DICED HAM, SHREDDED CHEDDAR CHEESE, SLICED MUSHROOMS, DICED ONIONS, & DICED TOMATOES\$4.50 PER PERSON

BOX LUNCH

ALL BOXED LUNCHES INCLUDE THE FOLLOWING:

Sweet Treat, Chips, & Bottled Beverage

Pricing Based on a maximum of (90) Minutes of Service.

Additional time will incur additional fees.

A Minimum of (5) types of Boxed Meals must be ordered for groups of 100 or less

ROAST BEEF SANDWICH

- ROAST BEEF, CHEDDAR, LETTUCE, & TOMATOES\$20.00 EACH

SMOKED TURKEY BLT SANDWICH

- SMOKED TURKEY, GARDEN MIX, TOMATO, & BACON\$20.00 EACH

CHICKEN SALAD SANDWICH

- HOMESTYLE CHICKEN SALAD ON A CROISSANT WITH LETTUCE, & TOMATOES\$20.00 EACH

ITALIAN WRAP

- SALAMI, MORTADELLA, CAPICOLA, PROVOLONE, LETTUCE, & TOMATO\$20.00 EACH

CHICKEN CAESAR SALAD

- GRILLED CHICKEN BREAST, ROMAINE LETTUCE, PARMESAN CHEESE, & CAESAR DRESSING\$20.00 EACH

PORTABELLA GARDEN SALAD

- GRILLED PORTABELLA, MESCLUN & ROMAINE MIX, SEASONAL VEGETABLES, & BALSAMIC VINAIGRETTE DRESSING\$20.00 EACH

HUMMUS & ROASTED VEGGIE SANDWICH

- HOUSEMADE HUMMUS W/ SEASONAL ROASTED VEGGIES.....\$20.00 EACH

POTATO OR PASTA SALAD, OR WHOLE FRUIT CAN BE ADDED FOR AN ADDITIONAL \$2.00 PER PERSON. *GLUTEN FRIENDLY BREADS CAN BE SUBSTITUTED FOR AN ADDITIONAL \$2.75 PER BOXED MEAL**

PLATED LUNCH

ALL PLATED LUNCH INCLUDE THE FOLLOWING:

Iced Water, Iced Tea, Coffee, & Hot Water Service for Tea (By Request),
Garden Salad, Fresh Rolls with Butter,
Accompanied by Chef's Choice Dessert.

See Plated Vegetarian Offerings on Page (14)

Pricing is Based on a maximum of (2) Hours of Service

An additional fee of \$1.75 per person will accompany packages with more than 1 Main Entree selection (fee does not apply to Vegetarian selections).

HERB CRUSTED CHICKEN

- HERB ROASTED CHICKEN WITH A DEMI-GLACE, MASHED POTATOES & ROASTED VEGETABLE MEDLEY\$32.75 PER PERSON

GRILLED SALMON

- GRILLED SALMON WITH LEMON BEURRE BLANC, SEASONAL ROASTED VEGETABLES, & WHIPPED MASHED POTATOES\$33.00 PER PERSON

SHENANDOAH VALLEY CHICKEN

- CHICKEN BREAST STUFFED WITH VIRGINIA HAM, FONTINA CHEESE, & COLLARD GREENS, WITH HARICOT VERTS & GARLIC HERB PILAF\$33.25 PER PERSON

RED WINE BRAISED BEEF

- RED WINE BRAISED BEEF WITH A MUSHROOM & ONION DEMI-GLACE, GARLIC PARMESAN POTATOES, ROASTED BROCCOLI, & GARNISHED WITH A ROASTED RED PEPPER STRIP.....\$46.25 PER PERSON



PLATED LUNCH—ENTRÉE SALAD

ALL MEALS INCLUDE THE FOLLOWING:

Iced Water, Iced Tea, Coffee & Hot Water Service
for Tea (By Request), Fresh Rolls with Butter,
Accompanied by Chef's Choice Dessert.

Pricing is Based on a maximum of (2) Hours of Service
Additional time will incur additional fees

An additional fee of \$1.75 per person will accompany packages with more
than 1 Main Entree selection (fee does not apply to Vegetarian selections).

CAESAR SALAD

- CHOPPED ROMAINE, SHAVED PARMESAN, CROUTONS, & CAESAR DRESSING ON THE SIDE
** NO SUBSTITUTIONS CAN BE MADE TO THE CAESAR SALAD**\$16.00 PER PERSON

CHEF'S SEASONAL SALAD

- ROMAINE & ARCADIA LETTUCE, CORN, SWEET PEAS, CARROTS, CUCUMBERS, & TOMATOES
.....\$18.00 PER PERSON

MEDITERRANEAN SALAD

- CHOPPED ROMAINE & MIXED GREENS, KALAMATA OLIVES, CRUMBLLED FETA, CHERRY TOMATOES, SHAVED
RED ONIONS, & CUCUMBERS\$20.00 PER PERSON

SALAD DRESSING OPTIONS: BALSAMIC VINAIGRETTE, RANCH, LEMON POPPYSEED, & ITALIAN

CHOICE OF PROTEIN AVAILABLE FOR AN ADDITIONAL COST:

- GRILLED LEMON CHICKEN\$8.00 PER PERSON
- SALMON\$12.00 PER PERSON
- GRILLED STEAK\$15.00 PER PERSON

COLD LUNCH BUFFET

ALL BUFFETS INCLUDE THE FOLLOWING:

Iced Water, Iced Tea, Coffee & Hot Water Service for Tea
Includes (1) Attendant Per (120) Attendees
Pricing Based on a maximum of (2) Hours of service
Additional time will incur additional fees

GRAB & GO COLD DELI BUFFET

- BREAD PLATTER, CHICKEN SALAD, HAM, ROAST BEEF, TURKEY, ASSORTED SLICED CHEESES, LEAF LETTUCE, SLICED TOMATOES, MAYO, MUSTARD, PICKLE SPEARS, PICKLED VEGETABLES, GARDEN SALAD, CHIPS, & AN ASSORTED COOKIE PLATTER\$30.00 PER PERSON

GRAB & GO COLD DELI BUFFET - WRAPS & SUB COMBO

- CHICKEN CAESAR WRAP, SMOKED TURKEY WRAP, HUMMUS & ROASTED VEGGIE WRAP, TURKEY W/PROVOLONE SUB, ITALIAN SUB, & HAM & CHEDDAR SUB, WITH MAYO, MUSTARD, PICKLE SPEARS, PICKLED VEGETABLES, GARDEN SALAD, CHIPS, & ASSORTED COOKIE PLATTER\$32.50 PER PERSON

SALAD BAR

- ROMAINE LETTUCE, GRILLED CHICKEN, TUNA SALAD, BROCCOLI, CARROTS, CUCUMBERS, BACON, GRAPE TOMATOES, SHREDDED CHEDDAR, PARMESAN, BLUE CHEESE CRUMBLES, CROUTONS, PEPITA SEEDS, DRIED CRANBERRIES, PASTA SALAD, BALSAMIC & RANCH DRESSING\$29.25 PER PERSON

ENHANCEMENTS

REQUIRES (1) ATTENDANT AT \$35.00 EACH PER (120) PEOPLE

SOUP DU JOUR

- CHOICE OF ONE SOUP: CLAM CHOWDER, CHICKEN NOODLE, SOUTHWEST CHICKEN, OR TOMATO BISQUE SOUP, WITH CRACKERS\$5.00 PER PERSON



HOT BUFFET

ALL BUFFETS INCLUDE THE FOLLOWING:

Iced Water, Iced Tea, Coffee & Hot Water Service for Tea
Includes (1) Attendant Per (120) Attendees
Pricing Based on a maximum of (2) Hours of service
Additional time will incur additional fees.

LITTLE ITALY

- GRILLED LEMON CHICKEN (GF), CHEESE RAVIOLI WITH PESTO ALFREDO SAUCE, RATATOUILLE (V,VG), GARLIC BREAD, CAESAR SALAD, & ASSORTED ITALIAN DESSERTS\$30.50 PER PERSON

TACO BAR

- CHIPOTLE SPICED BEEF & MOJO GRILLED CHICKEN TOPPED WITH PEPPERS & ONIONS, SERVED WITH SOFT FLOUR TORTILLAS, YELLOW RICE, REFRIED BEANS, SALSA ROJA, SALSA VERDE, SOUR CREAM, & CHEDDAR CHEESE, WITH TRI-COLOR TORTILLA CHIPS, SOUTHWESTERN SALAD IN CILANTRO LIME VINAIGRETTE, & SEASONAL LATIN DESSERTS\$30.75 PER PERSON

SOUTHERN CHARMER (CHOICE OF 2 PROTEINS)

- FRIED CHICKEN, SMOKED BRISKET, OR PULLED PORK WITH COLESLAW & MINI POTATO ROLLS, HOMESTYLE BBQ SAUCE, MAC & CHEESE, STRING BEANS, CORN BREAD, GARDEN SALAD, & SEASONAL PIES\$32.00 PER PERSON

THE TRADITIONAL

- CHICKEN PICCATA, BAKED SALMON, FLAME ROASTED POTATOES, SEASONAL VEGETABLE MEDLEY, GARDEN SALAD, ROLLS, & ASSORTED DESSERT BISTRO CAKES\$35.00 PER PERSON

JACKSON WARD BBQ PIT

- TEXAS BEEF BRISKET, DRY RUBBED BBQ CHICKEN, POTATO SALAD, GARLIC GREEN BEANS, PEACH COBBLER OR SEASONAL PIES\$37.00 PER PERSON



PLATED DINNER

ALL MEALS INCLUDE THE FOLLOWING:

Garden Salad, Fresh Rolls with Butter, Iced Water,
Iced Tea, Coffee & Hot Water for Tea Service (By Request),
Choice of Dessert on Page (15)

See Plated Vegetarian Offerings on Page (14)

Pricing Based on a Maximum of (2) Hours of Service

Additional time will incur additional fees

An additional fee of \$1.75 per person will accompany packages with more than 1 Main Entree selection (fee does not apply to Vegetarian selections).

HERB ROASTED CHICKEN

- CHICKEN BREAST WITH A CIPOLLINI ONION CONFIT DEMI GLACE, HARICOTS VERTS, & HERB VEGETABLE RICE PILAF\$36.25 PER PERSON

WHITE WINE BRAISED CHICKEN

- PAN ROASTED CHICKEN BREAST IN A WHITE WINE SAUCE WITH TOMATOES & CAPERS, TOPPED WITH LEMON, PARSLEY, & GARLIC, SERVED WITH RICE PILAF, & ROASTED VEGETABLES\$36.75 PER PERSON

CHESAPEAKE CRAB CAKES

- 2 (3OZ) CRAB CAKES, RED SKIN MASHED POTATOES, & ROASTED SEASONAL VEGETABLES\$42.00 PER PERSON

STUFFED SALMON

- CRAB STUFFED SALMON, HARICOTS VERTS, & HONEY ROASTED BUTTERNUT SQUASH\$45.00 PER PERSON

FILET WITH BOURSIN PEPPERCORN SAUCE

- (5OZ) ANGUS FILET WITH A BOURSIN CREAM & PEPPERCORN SAUCE, WHIPPED BUTTERMILK POTATOES, BOURBON GLAZED CARROTS & CHARRED BROCCOLI\$50.00 PER PERSON

GRILLED STEAK & HERB ROASTED CHICKEN DUO

- GRILLED STEAK & HERB ROASTED CHICKEN BREAST WITH DEMI-GLACE, WHIPPED GARLIC, MASHED POTATOES, & ROASTED BROCCOLI.....\$52.00 PER PERSON

PLATED VEGETARIAN ENTRÉE

ALL MEALS INCLUDE THE FOLLOWING:

Iced Water, Iced Tea, Coffee & Hot Water for Tea Service (By Request),
Garden Salad, Fresh Rolls with Butter,
Dessert Selected for Main Meal or a Seasonal Fruit Plate.

Pricing Based on a Maximum of (2) Hours of Service
Additional time will incur additional fees.

All Vegetarian Entree are priced the same as the selected Main Entree.
An additional fee of \$1.75 per person will accompany packages with more
than 1 Main Entree selection (fee does not apply to Vegetarian selections).

BLACK BEAN CAKE—V/VG/GF

- TOPPED WITH ROASTED VEGETABLE SALSA, ON A ROASTED RED PEPPER COULIS, DRIZZLED WITH BALSAMIC GLAZE

STUFFED MUSHROOM—V/VG/GF

- PORTABELLA MUSHROOM STUFFED WITH ZUCCHINI, SQUASH, RED BELL PEPPER, & SPINACH, WITH RED PEPPER COULIS

EGGPLANT PARMESAN—VEGETARIAN ONLY

- EGGPLANT WITH RICOTTA & MOZZARELLA CHEESE TOPPED WITH HOUSE-MADE MARINARA ACCOMPANIED WITH CHEF'S CHOICE VEGETABLE

CRISPY BANGKOK TOFU—V/VG/GF

- FLASH FRIED TOFU TOSSED IN A THAI CHILI SAUCE WITH BASMATI RICE



PLATED DINNER DESSERT

INCLUDED WITH PLATED ENTREE PICK (1)

- CARROT CAKE
- CHOCOLATE CAKE
- LEMON RASPBERRY CAKE
- RED VELVET MINI
- STRAWBERRY CAKE

UPGRADED DESSERTS - ADDITIONAL \$1.00 PER PERSON

- VANILLA BOURBON CAKE MINI
- PASSION FRUIT TARTLETT
- RASPBERRY SWIRL CHEESECAKE MINI
- KEY LIME CHEESECAKE MINI

PREMIUM DESSERTS - ADDITIONAL COST PER PERSON

- CRUSTLESS CHEESECAKE - (GF)\$10.50 PER PERSON
- CHOCOLATE DOME CAKE - (GF)\$11.25 PER PERSON
- VEGAN CHOCOLATE MOUSSE CAKE - (V, VG, GF) \$12.50 PER PERSON
- ASSORTED GOURMET INDIVIDUAL PETITE FOURS PLATE\$13.25 PER PERSON



HORS D'OEUVRES

MINIMUM ORDER OF (50) PIECES EACH

Pricing Based on a maximum of (2.5) Hours of Service

Additional food service time will incur additional fees

Vegetarian (V), Vegan (VG), & Gluten Friendly (GF) Items are Identified

COLD HORS D'OEUVRES

- FRESH BRUSCHETTA ON CROSTINI - V (500 MAXIMUM ORDER)\$2.50 PER PIECE
- FILET CROSTINI & HORSERADISH (500 MAXIMUM ORDER\$3.00 PER PIECE
- JUMBO SHRIMP COCKTAIL (300 GUEST MAXIMUM) NOT AVAILABLE FOR PASSING\$3.50 PER PIECE
- ANTIPASTO KABOBS - V\$5.75 PER PIECE

HOT HORS D'OEUVRES

- BUFFALO CHICKEN SPRING ROLL \$2.75 PER PIECE
- BRAISED SHORT RIB & MANCHEGO EMPANADA.....\$2.75 PER PIECE
- SPANAKOPITA - V\$2.75 PER PIECE
- PEKING ROASTED DUCK SPRING ROLL\$2.75 PER PIECE
- VEGETABLE TIKI - VG, GF\$2.75 PER PIECE
- BRANDIED PEACH & BRIE PUFF - V\$2.75 PER PIECE
- TERIYAKI MEATBALLS\$2.75 PER PIECE
- MUSHROOM CAP STUFFED W/ ITALIAN SAUSAGE\$2.75 PER PIECE
- MAC & CHEESE POPPER - V.....\$3.00 PER PIECE
- CHILI LIME CHICKEN KABOB W/ PEPPERS & SPANISH ONION\$3.00 PER PIECE
- MINI CRAB CAKE\$3.25 PER PIECE
- CHICKEN & WAFFLE STACK W/ CHIPOTLE AIOLI\$3.25 PER PIECE
- MINI AMERICAN WAGYU BURGER W/ AMERICAN CHEESE\$4.00 PER PIECE
- MALIBU COCONUT SHRIMP W/RUM BATTER\$4.00 PER PIECE
- SLAB BACON SKEWER W/ VANILLA BOURBON SAUCE - GF.....\$4.50 PER PIECE

DISPLAYS

**SHOULD BE PURCHASED IN CONJUNCTION WITH
OTHER RECEPTION ITEMS
MINIMUM ORDER FOR 25 PEOPLE**

MULTI-COLORED TORTILLA CHIPS DISPLAY

- WITH SALSA VERDE, PICO DE GALLO, & QUESO\$5.00 PER PERSON

FARMERS MARKET CRUDITÉ DISPLAY

- BROCCOLI, CAULIFLOWER, CARROTS, ZUCCHINI STICKS, & GRAPE TOMATOES, WITH BLUE CHEESE & RANCH
.....\$5.75 PER PERSON

FRESH SEASONAL FRUIT DISPLAY

-\$6.00 PER PERSON

CHEF'S CHARCUTERIE BOARD DISPLAY

- WITH ASSORTED MEATS, CHEESES, CRACKERS, & FLAT BREADS\$8.00 PER PERSON

FLAT BREAD PIZZA DISPLAY PICK (2)

- PEPPERONI, BACON JAM W/ SPINACH & GLAZED PORTABELLA, BBQ CHICKEN, VEGETARIAN
.....\$8.50 PER PERSON

MAC & CHEESE BAR DISPLAY

- *****MUST BE PURCHASED WITH OTHER RECEPTION ITEMS** | 3 CHEESE MAC, ALFREDO MAC,
BUFFALO CHICKEN, BROCCOLI, CRISPY ONIONS, GREEN ONIONS, SAUTEED MUSHROOMS, SMOKED KIELBASA,
& BACON CRUMBLES
.....\$10.50 PER PERSON

WING DISPLAY

- *****MUST BE PURCHASED WITH OTHER RECEPTION ITEMS** | SEASONED PARTY WINGS SERVED WITH
BBQ SAUCE, BUFFALO SAUCE, CARROTS, CELERY, RANCH, & BLUE CHEESE DRESSING
.....\$14.25 PER PERSON

CARVING STATIONS

MINIMUM ORDER OF (50)

Requires a Chef Attendant at \$90 each
(1) attendant per (100) people recommended
Must be purchased in conjunction with other Reception items
Pricings based on (90) Minutes of Service Maximum

STUFFED PORK LOIN

- WHOLE MUSTARD, HOMESTYLE GRAVY, & FRESH ROLLS\$8.00 PER PERSON

HERB CRUSTED BEEF

- AU JUS, WHOLE GRAIN MUSTARD, CHOPPED FRESH GARLIC, ROSEMARY & THYME,
WITH FRESH ROLLS\$12.00 PER PERSON

CITRUS BRINED TURKEY BREAST

- CITRUS BRINED STUFFED TURKEY BREAST WITH CRANBERRY RELISH, & A COLONIAL POPOVER
.....\$13.50 PER PERSON

SMOKED BEEF BRISKET

- WITH LOCAL LAGER BBQ SAUCE, HORSERADISH CREAM SAUCE & FRESH ROLLS\$16.50 PER PERSON



DESSERT STATIONS

*****SHOULD BE PURCHASED WITH OTHER RECEPTION ITEMS**

MINI DESSERT SHOOTER ASSORTMENT

- TIRAMISU, LEMON MERINGUE, CHOCOLATE GANACHE, & RASPBERRY\$6.00 PER PERSON

CHEF'S DESSERT TABLE

- AN ASSORTMENT OF SEASONAL CAKES & SWEET TREATS\$8.25 PER PERSON

CUPCAKE STATION

- CHEFS CHOICE ASSORTED CUPCAKES (1) PER PERSON\$6.75 PER PERSON
- CHEFS CHOICE ASSORTED CUPCAKES (2) PER PERSON\$13.75 PER PERSON



CASH BAR

Cash Bar Set Up (4) Hour Maximum
\$175.00 Includes (1) Cashier & (1) Bartender
Menu Based on Availability of Product (1) Bar Per (100-125 People)

PREMIUM BRAND SPIRITS

- ABSOLUT VODKA, TANQUERAY GIN, BACARDI RUM, CAPTAIN MORGAN SPICED RUM, JIM BEAM BOURBON, JACK DANIEL'S TENNESSEE WHISKEY, DEWAR'S SCOTCH WHISKY, MARK MARKERS, CROWN ROYAL CANADIAN WHISKY, & JOSE CUERVO ESPECIAL GOLD TEQUILA\$10.00 DRINK

RED & WHITE HOUSE WINE

- MONDAVI PRIVATE SELECTION: CABERNET SAUVIGNON, MERLOT, & CHARDONNAY, SAUVIGNON BLANC, PINOT GRIGIO\$9.00 PER GLASS

CRAFT BEER

- HARDYWOOD - SINGEL, HARDYWOOD - RICHMOND LAGER, HARDYWOOD - GREAT RETURN, DEVIL'S BACKBONE VIENNA LAGER\$9.00 EACH

PREMIUM BEER

- CORONA, HEINEKEN, BOLD ROCK CIDER, & STELLA ARTOIS.....\$9.00 EACH

DOMESTIC BOTTLED BEER

- YUENGLING, MILLER LITE, MICHELOB ULTRA\$8.00 EACH

BOTTLED SOFT DRINKS, WATERS & JUICES

- PEPSI, DIET PEPSI, AQUAFINA, ORANGE, & CRANBERRY\$4.00 EACH



HOST BAR

***BILLED BASED ON CONSUMPTION

Host Bar Set-Up (4) Hour Maximum

(1) Bar Per (75-100 People)

\$100.00 Includes (1) Bartender

Menu Based on Availability of Product

PREMIUM BRAND SPIRITS

- ABSOLUT VODKA, TANQUERAY GIN, BACARDI RUM, CAPTAIN MORGAN SPICED RUM, JIM BEAM BOURBON, JACK DANIEL'S TENNESSEE WHISKEY, DEWAR'S SCOTCH WHISKY, CROWN ROYAL CANADIAN WHISKY, & JOSE CUERVO ESPECIAL GOLD TEQUILA\$8.50 DRINK

RED & WHITE HOUSE WINE

- WOODBRIDGE BY ROBERT MONDAVI: CABERNET SAUVIGNON, MERLOT, & CHARDONNAY SAUVIGNON BLANC, PINOT GRIGIO, INQUIRE FOR ADDITIONAL OPTIONS\$8.25 PER GLASS

CRAFT BEER

- HARDYWOOD - SINGEL, HARDYWOOD - RICHMOND LAGER, HARDYWOOD - GREAT RETURN, DEVIL'S BACKBONE VIENNA LAGER\$8.00 EACH

PREMIUM BEER

- CORONA, HEINEKEN, BOLD ROCK CIDER, & STELLA ARTOIS.....\$7.50 EACH

DOMESTIC BOTTLED BEER

- BUD LIGHT, YUENGLING, MILLER LITE, MICHELOB ULTRA\$7.00 EACH

BOTTLED SOFT DRINKS, WATERS & JUICES

- PEPSI, DIET PEPSI, AQUAFINA, ORANGE, CRANBERRY OR APPLE JUICE\$3.50 EACH

**AVAILABILITY OF CERTAIN ITEMS IS SUBJECT TO CHANGE.

SIGNATURE DRINKS

**ASK YOUR CATERING SALES
PERSON ABOUT OUR SPECIALTY
& SIGNATURE COCKTAIL**

- **CITRUS & MANGO MARTINI**
- **BLACK BERRY LEMONADE**
- **RASPBERRY FIZZ**
- **COURVOISIER COOLER**

AND MORE.....



WINE SELECTIONS

*****ALL SELECTIONS ARE PER BOTTLE**

CABERNET SAUVIGNON

- WOODBRIDGE BY ROBERT MONDAVI (CALIFORNIA)\$30.00
- CHATEAU STE. MICHELLE (WASHINGTON)\$34.00
- J LOHR (CALIFORNIA)\$38.00
- BARBOURSVILLE (VIRGINIA)\$39.00

MERLOT

- WOODBRIDGE BY ROBERT MONDAVI (CALIFORNIA)\$30.00
- CHATEAU STE. MICHELLE (WASHINGTON)\$34.00
- DREAMING TREE (CALIFORNIA)\$37.00
- BARBOURSVILLE (VIRGINIA)\$39.00

CHARDONNAY

- WOODBRIDGE BY ROBERT MONDAVI (CALIFORNIA)\$30.00
- CHATEAU STE. MICHELLE (WASHINGTON)\$34.00
- J LOHR (CALIFORNIA)\$37.00
- BARBOURSVILLE (VIRGINIA)\$39.00

PINOT GRIGIO

- ECCO DOMANI (ITALY)\$32.00
- BARBOURSVILLE (VIRGINIA)\$39.00

RIESLING

- CHATEAU STE. MICHELLE (WASHINGTON)\$33.00

CHAMPAGNE

- COOK'S BRUT (CALIFORNIA)\$30.00
- TOTTS BRUT (CALIFORNIA)\$35.00
- KORBEL (CALIFORNIA)\$38.00

SPECIAL SERVICES

WATER PITCHER SERVICE (4) HOUR MAXIMUM

-\$3.50 PER PITCHER

CHEF ATTENDANT (4) HOUR MAXIMUM

-\$90.00 PER HOUR PER SERVER

BUTLER SERVICE (2) HOUR SERVICE

-\$55.00 PER SERVER

EXTENDED WAIT STAFF (FEE FOR EXTENDED SERVICE TIMES)

-\$35.00 PER HOUR PER SERVER

SMALL GROUP SERVICES

- (50) PEOPLE OR LESS\$100.00 PER SERVICE

EXHIBIT HALL DINING LABOR IN ADDITION TO MEAL PRICE

-\$3.50 PER PERSON

LINENS

- BLACK OR WHITE TABLE LINENS - PER TABLE OF (10)\$6.00 PER TABLE
- STANDARD COLORED LINEN NAPKINS (SEE COLOR CHART)\$3.50 PER PERSON

ROUND OF (8)

- BEYOND TABLES TYPICALLY NEEDED.....\$2.75 PER PERSON

ROUND OF (6)

- BEYOND TABLES TYPICALLY NEEDED.....\$3.75 PER PERSON

FOOD & BEVERAGE OVERSET

-\$15.00 PER SETTING

NO FOOD OR BEVERAGE MAY BE BROUGHT INTO OR TAKEN OUT OF THE FACILITY

AMENITIES, MENU OF SERVICES, AND TIMETABLE

TABLE STANDARDS

THE ARAMARK BANQUET MINIMUM STANDARD FOR A PLATED/SEATED MEAL IS FOR SERVICE AT TABLES OF (10) GUESTS WITH (1) SERVER PER (30) GUESTS (1) SERVER FOR EVERY (3) TABLES AND FOR BUFFET MEALS, THE ARAMARK MINIMUM STANDARD IS (1) SERVER PER (50) GUESTS. AN ADDITIONAL LABOR FEE WILL BE APPLIED FOR ANY SET THAT REQUIRES TABLES THAT SEAT LESS THAN TEN (10) GUESTS. THE FEE WILL BE ASSESSED ACCORDING TO THE ADDITIONAL WAIT STAFF REQUIRED TO SERVICE THE EVENT AT \$35.00 PER HOUR PLUS APPLICABLE SALES TAX WITH A (4) HOUR MINIMUM.

EXHIBIT HALL LABOR FEE GROUPS OVER (1000)

ALL FUNCTIONS AT THE CONVENTION CENTER THAT ARE SERVICED IN THE EXHIBIT HALL, EXHIBITOR HOSPITALITY SUITES AND EVENTS ON THE OUTSIDE TERRACE ARE ROUTINELY ACCOMPANIED BY HIGH-GRADE DISPOSABLE SERVICE-WARE. IF YOU WOULD PREFER CHINA THERE IS AN ADDITIONAL CHARGE OF \$3.50 PER PERSON

TABLECLOTHS

ALL STANDARD MEAL FUNCTIONS NOT TO INCLUDE PER DIEM MEAL FUNCTIONS ARE DRESSED WITH STANDARD HOUSE LAP LENGTH LINEN AND NAPKINS. YOUR SALES PROFESSIONAL WILL BE ABLE TO ASSIST WITH ANY CUSTOM LINEN AND DÉCOR DETAILS AT ADDITIONAL CHARGES. EVENTS THAT REQUIRE TABLECLOTHS FOR NON-FOOD FUNCTIONS MAY BE CLOTHED FOR \$5.50++ PER STANDARD HOUSE TABLECLOTH. SPECIALTY LINENS WILL BE PRICED AS FAIR MARKET VALUE.

DUE DATE TIMETABLE FOR SUCCESSFUL EVENTS

- (90) BUSINESS DAYS - CREDIT APPLICATIONS FOR MASTER ACCOUNTS
- (60) BUSINESS DAYS - 75% DEPOSIT FOR MASTER ACCOUNTS
- (30) BUSINESS DAYS – MENU SELECTIONS & ESTIMATED ATTENDANCE
- (20) BUSINESS DAYS – 50% DEPOSIT & SIGNED SERVICE AGREEMENT
- (5) BUSINESS DAYS – FINAL GUARANTEES DUE

STANDARDIZED GUIDELINES & PROCEDURES

FOOD AND BEVERAGE ORDER SPECIFICATION

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 (5-6) WEEKS PRIOR TO THE DATE OF YOUR FIRST SCHEDULED SERVICE.

CONFIRMATION OF ORDERS

UPON RECEIPT OF ALL WRITTEN FOOD AND BEVERAGE SPECIFICATIONS, YOUR ARAMARK SALES PROFESSIONAL WILL REVIEW THEM AND, IN TURN PROVIDE YOU WITH WRITTEN CONFIRMATION OF THE SERVICES YOU HAVE ORDERED. THE CONFIRMATION WILL BE IN THE FORM OF SEPARATE EVENT ORDERS FOR EACH INDIVIDUAL SERVICE. SIGNED EVENT ORDERS MUST BE RECEIVED BY ARAMARK NO LESS THAN (30) DAYS PRIOR TO THE START OF THE FIRST SCHEDULED EVENT. NEW CUSTOMERS BOOKING SHORT-TERM EVENTS WITHIN (30) DAYS OF THE EVENT'S START DATE) MUST REVIEW, SIGN AND RETURN EVENT ORDERS UPON THEIR RECEIPT. ARAMARK'S SERVICES AGREEMENT (CONTRACT) OUTLINES SPECIFIC AGREEMENTS BETWEEN THE CUSTOMER AND THE CATERER. THE SIGNED SERVICE AGREEMENT, ALONG WITH THE REQUIRED DEPOSITS, MUST BE RECEIVED BY ARAMARK NO LESS THAN (3) WEEKS IN ADVANCE OF THE FIRST SCHEDULED EVENT. A (50%) NON-REFUNDABLE DEPOSIT IS REQUIRED. IF THE SIGNED SERVICE AGREEMENT IS NOT RECEIVED AT LEAST (4) WEEKS PRIOR TO THE FIRST SCHEDULED EVENT, MENU PRICES ARE SUBJECT TO CHANGE. THE EVENT ORDERS, WHEN COMPLETED, WILL FORM PART OF YOUR CONTRACT.

SPECIAL EVENTS

THERE ARE A NUMBER OF "SPECIAL EVENTS" THAT REQUIRE ATTENTION TO COMPLEX DETAILS. THESE INCLUDE, BUT ARE NOT LIMITED TO, EVENTS FOR MORE THAN (1,000) PEOPLE, WEDDINGS AND VIP FUNCTIONS. THESE FUNCTIONS TYPICALLY REQUIRE CUSTOMIZED MENUS DUE TO THE CUSTOMER'S DESIRE FOR A UNIQUE EVENT. IN ADDITION TO LOGISTICAL PLANNING, SPECIALTY EQUIPMENT AND SERVICE/LABOR MAY BE NEEDED TO SUCCESSFULLY ORCHESTRATE SUCH EVENTS. DUE TO THESE REQUIREMENTS, SPECIAL EVENTS MAY BE SUBJECT TO EARLIER GUARANTEE DATES AND DEPOSITS. EVENTS REQUIRING EXTRAORDINARY USE OF EQUIPMENT/CHINA MAY INCUR RENTAL CHARGES. PLEASE DISCUSS THIS WITH YOUR SALES PROFESSIONAL. SPECIFICATIONS FOR THESE EVENTS ARE TO BE RECEIVED NO LESS THAN (45) DAYS PRIOR TO THE EVENT UNLESS OTHERWISE NEGOTIATED BETWEEN THE CUSTOMER AND ARAMARK.

STANDARDIZED GUIDELINES & PROCEDURES

SPECIAL DIETARY MEAL IDENTIFIERS FOR PLATED MEALS

ARAMARK WILL PROVIDE MEAL IDENTIFIERS FOR YOU TO GIVE THOSE WHO REGISTERED FOR SPECIAL DIETARY MEALS, TO ENSURE THAT ALL ORDERED SPECIAL DIETARY MEALS ARE RECEIVED BY THE CORRECT GUEST. THE AMOUNT OF MEAL IDENTIFIERS WILL BE EQUAL TO THE AMOUNT OF SPECIAL DIETARY MEALS THAT WERE ORDERED.

WHILE ARAMARK IS PREPARED TO SERVE (3)% OVER THE FINAL GUARANTEE, THIS DOES NOT APPLY TO SPECIAL DIETARY MEALS. THEREFORE, IT IS IMPORTANT TO ORDER THE CORRECT AMOUNT OF SPECIAL DIETARY MEALS, AS THESE MEALS WILL ONLY BE GIVEN TO INDIVIDUALS WHO PROVIDE THEIR SERVER WITH AN ARAMARK MEAL IDENTIFIER.

REQUEST FOR ADDITIONAL SPECIAL DIETARY MEALS MADE DURING THE MEAL FUNCTION WILL BE CONTINGENT UPON WHAT ARAMARK IS ABLE TO PROVIDE

******ANY MEAL IDENTIFIER NOT PROVIDED BY ARAMARK WILL NOT BE ACCEPTED.******

STANDARDIZED GUIDELINES & PROCEDURES

MENU PROPOSALS

IN ADDITION TO DESIGNING MENUS FOR “SPECIAL EVENTS”, OUR SALES PROFESSIONALS ARE OFTEN ASKED TO DESIGN MENU PROPOSALS TO MEET ADDITIONAL CUSTOMER REQUIREMENTS. INCLUDED IN THE MENU PLANNING AND PRICING EVALUATION WHICH ACCOMPANIES THESE PROPOSALS ARE CONSIDERATIONS GIVEN TO THE EXPECTED ATTENDANCE AT THESE EVENTS. SHOULD AN EVENT’S ATTENDANCE FALL (20%) BELOW THE ORIGINAL NUMBER EXPECTED THE PROPOSED MENU PRICE MAY BE SUBJECT TO CHANGE. IN ADDITION, ANY PROPOSALS FOR EVENTS BEING CREATED FOR THE FOLLOWING YEAR ARE SUBJECT TO A (3%) PRICE INCREASE.

FLOOR PLANS FOR CATERING FUNCTIONS

YOUR SALES PROFESSIONAL WILL REVIEW BOTH THE GUEST SEATING ARRANGEMENTS (FLOOR PLAN) AND THE “BEHIND THE SCENES” LOGISTICS TO ENSURE AMPLE SPACE HAS BEEN CONSIDERED, MAKING APPROPRIATE RECOMMENDATIONS FOR BOTH AREAS TO CREATE THE BEST POSSIBLE GUEST EXPERIENCE. OFTEN, LARGE EVENTS REQUIRE CATERING (DISHING, SERVING, CLEARING) TO TAKE PLACE IN AREAS THAT ARE NOT COMMONLY DEDICATED TO THAT PURPOSE. IN THESE INSTANCES, THE CUSTOMER AND THE ARAMARK SALES PROFESSIONAL WILL DISCUSS EFFECTIVE SOLUTIONS (SUCH AS PIPE AND DRAPE) TO MASK FOOD SERVICE STAGING AREAS FROM THE GUEST’S VIEW. THE COSTS FOR ADDITIONAL EQUIPMENT SUCH AS THIS, WHICH MAY BE PROVIDED BY THE CUSTOMER’S DECORATING COMPANY OR THROUGH ARAMARK, WILL BE THE RESPONSIBILITY OF THE CUSTOMER.

ADDITIONALLY, AS SAFETY IS ALWAYS IMPORTANT, ARAMARK RESERVES THE RIGHT TO SPECIFY FLOOR PLANS AND LAYOUTS OF ALL SET-UPS, SEATING TABLES, SERVING STATIONS AND LIKE ITEMS TO ENABLE SAFE AND EFFICIENT SERVICE TO YOUR EVENT. THIS INCLUDES RESERVING NECESSARY SPACE DEDICATED TO BOTH BACK OF HOUSE AND FRONT OF HOUSE AREAS. THIS ALSO INCLUDES SERVICE AREAS, BREAKDOWN AREAS AND FRONT OF HOUSE SERVICE AISLE WAYS. THESE DETAILS WILL BE REVIEWED WITH OUR FACILITY AND CUSTOMERS PRIOR TO DEVELOPING FINAL FLOOR PLANS.

STANDARDIZED GUIDELINES & PROCEDURES

GUARANTEES

TO ENSURE THE SUCCESS OF YOUR EVENT(S) IT IS NECESSARY WE RECEIVE YOUR “FINAL GUARANTEE” (CONFIRMED ATTENDANCE) FOR EACH MEAL FUNCTION BY (5) BUSINESS DAYS BEFORE FIRST EVENT PLEASE NOTE THE ABOVE SCHEDULE EXCLUDES WEEKENDS AND HOLIDAYS. ONCE THE FINAL GUARANTEE IS DUE, THE COUNT MAY NOT BE DECREASED. FOR EVERY EVENT, ARAMARK SHALL BE PREPARED TO SERVE (3%) OVER THE FINAL GUARANTEE, UP TO (20) MEALS. THE CUSTOMER WILL BE BILLED BASED ON THE FINAL GUARANTEE OR THE ACTUAL NUMBER OF MEALS SERVED WHICHEVER IS GREATER. ARAMARK WILL MAKE EVERY ATTEMPT TO ACCOMMODATE INCREASES IN YOUR COUNT AFTER THE FINAL GUARANTEE IS DUE, HOWEVER ANY INCREASE AFTER THE FINAL GUARANTEE DEADLINE IS SUBJECT TO A \$2.50 PER ADDITIONAL PERSON SURCHARGE. IF THE COUNT INCREASES OUTSIDE THE FINAL GUARANTEE TIMELINE, THE (3%) OVERAGE WILL NO LONGER APPLY.

CANCELLATION POLICY

CANCELLATION OF ANY CONVENTION OR INDIVIDUAL EVENT MUST BE SENT IN WRITING TO YOUR ARAMARK SALES PROFESSIONAL. ANY CANCELLATION RECEIVED LESS THAN (60) DAYS OF THE FIRST SCHEDULED EVENT WILL RESULT IN A FEE OF (25%) OF THE ESTIMATED FOOD AND BEVERAGE CHARGES. ANY CANCELLATION RECEIVED LESS THAN (30) DAYS IN ADVANCE OF THE FIRST SCHEDULED EVENT WILL RESULT IN A FEE OF (50%) OF THE ESTIMATED FOOD AND BEVERAGE CHARGES. ANY CANCELLATION RECEIVED AFTER THE FINAL GUARANTEE HAS BEEN PROVIDED WILL RESULT IN A FEE EQUAL TO (100%) OF THE CHARGES ON THE AFFECTED EVENT ORDER(S).

MINIMUM REQUIREMENTS FOR FOOD SELECTIONS

THERE IS A MINIMUM GUARANTEE OF (50) PEOPLE FOR ALL MEAL FUNCTIONS (SEATED OR BUFFET). IF THE GUARANTEE IS LESS THAN (50) PEOPLE, A \$100.00 FEE PLUS TAX WILL APPLY.

STANDARDIZED GUIDELINES & PROCEDURES

OUTSIDE FOOD AND BEVERAGE

ARAMARK IS THE EXCLUSIVE PROVIDER OF ALL FOOD AND BEVERAGES AT THE GREATER RICHMOND CONVENTION CENTER. AS SUCH, ANY REQUESTS TO BRING IN OUTSIDE FOOD AND BEVERAGES WILL BE AT ARAMARK'S DISCRETION AND WILL BE CONSIDERED ON A CASE BY CASE BASIS. PLEASE INQUIRE WITH YOUR ARAMARK SALES PROFESSIONAL. THIS INCLUDES REQUESTS FOR EXHIBITOR AMENITIES SUCH AS LOGO-BOTTLED WATER, HARD CANDIES AND SAMPLE PRODUCTS.

CULTURAL FOODS

CULTURAL FOODS ARE THOSE FOOD DISHES OR ITEMS THAT MUST BE PREPARED ACCORDING TO SPECIFIC CULTURAL OR RELIGIOUS PRACTICES BY THE CLIENT AND/OR A FOOD DISH THAT CANNOT BE PREPARED BY THE IN-HOUSE CATERER. ALL NON-CULTURAL FOOD MUST BE PURCHASED FOR ARAMARK.

THE OUTSIDE CATERING COMPANY MUST HAVE A CURRENT LICENSE WITH THE VIRGINIA DEPARTMENT OF PUBLIC HEALTH, A PERMIT FROM THE CITY OF RICHMOND DEPARTMENT OF PUBLIC HEALTH, A CURRENT BUSINESS LICENSE AND ADEQUATE INSURANCE. PLEASE CONTACT YOUR ARAMARK SALES MANAGER WITH ANY QUESTIONS REGARDING SPECIFIC TERMS AND CONDITIONS.