

EXHIBIT BOOTH CATERING MENU

THE VENETIAN® THE PALAZZO® SANDS® EXPO

EFFECTIVE JULY 1 - DECEMBER 31, 2017



A handwritten signature in black ink, appearing to read 'KTD' with a flourish at the end.

Kirsten Dimond
Vice President & General Manager, Sands Expo

Welcome to Sands Expo!

Welcome to The Venetian®, The Palazzo®, and Sands Expo. We are excited to host your show, and look forward to seeing you in Las Vegas. Whether your event expects 600 or 60,000 attendees, our Chefs have created a special Exhibit Booth Menu that offers an incredible variety of choices; their thoughtful and creative vision has led to a showcase of delectable, flavorful offerings that are sure to delight.

We are offering exhibit booth visitors an assortment of bite-sized eats and nutritious grab-and-go delights; home-baked desserts that taste fresh out of the oven; create-your-own sweet or savory snacks by the pound; or a mouth-watering spread of mini salads, seasonal fresh fruits and cheeses, artisanal breads, and gourmet pizzas. Vegetarian, organic, gluten-free, nut-free and other options are all available, and we are happy to work closely with you to ensure your needs are met. In addition, rental equipment such as ice cream freezers, popcorn machines, cookie ovens and more are available to further customize your food and beverage experience.

Healthy, delicious, and beautifully presented, let us provide that finishing touch for your exhibit space. Keep attendees with you for just one more bite and a little more conversation. You never know, you just might seal the deal right then and there, perhaps with a handshake and a toast. Cheers!

Effective July 1 - December 31, 2017. All prices are subject to a 23% service charge and 8.25% sales tax on food and beverage. This menu is designed to serve a maximum of 150 guests. Offerings are strictly available to exhibitors and must be set up within the designated booth space on the show floor. Consuming raw or undercooked meat, poultry, seafood, shell stock, eggs, unpasteurized juice, or under processed bakery items may increase your risk of food borne illness, especially in cases of certain medical conditions.

contents

TABLE OF CONTENTS

<i>Breakfast Done Right</i>	4-5
<i>Grab & Go Delights</i>	6-7
<i>Gourmet Boxed Lunches</i>	8
<i>Inclusive Menu Packages</i>	9
<i>Signature Platters</i>	10-11
<i>Pizzas</i>	12
<i>Sweets & Treats</i>	13-14
<i>Beverages</i>	15-16
<i>Traffic Builders</i>	17-18
<i>Branded Opportunities</i>	19
<i>Reception Concepts</i>	20
<i>Rental Equipment</i>	21
<i>Order Forms</i>	22-26

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BREAKFAST DONE RIGHT

Fresh Fruit & Berry Platter

A colorful selection of seasonal fruits and berries, sliced and arranged in an artful display. Serves 12. Order may be increased; appropriate charges will apply.

\$127.50 per order



Krispy Kreme Glazed Doughnuts

A classic treat that is perfect in the morning or any time of day. Serves 12.

\$63.25 per dozen



Artisinal Breakfast Sweets

Enjoy an assortment of muffins and Danish, featuring a selection of our chef's favorites.

\$59.00 per dozen



Traditional or Greek Yogurt Assortment

Choose from Yoplait traditional or Greek yogurt. Both are offered in a variety of fruity flavors.

\$60.75 per dozen



Artisanal Breakfast Bakes

Scrumptious croissants, cinnamon rolls and breakfast breads presented with butter and a selection of flavorful jellies (pear and apple, wild strawberry, apricot). The option of choosing a single bakery item is available.

\$63.50 per dozen



Granola & Yogurt Parfaits

Individual servings of rich, smooth yogurt topped with a container of crunchy granola. Choose from Bananas Foster, Peach Mango, and Mixed Berry. Served as six (6) individual 9 oz. cups

\$31.50 per order



Bagels and Spreads

A variety of fresh bagels, presented with plain, strawberry, and smoked salmon cream cheeses.

Toaster available for additional fee; requires one 5 AMP outlet (not included).

\$66.50 per dozen



Whole Fresh Fruit Display

An artful display of red and green apples, bananas and oranges.

\$48.50 per dozen



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BREAKFAST DONE RIGHT

Country French Croissant Sandwich

Scrambled egg and Jambon de Paris ham, topped with double cream brie and presented on a fresh croissant.

\$84.25 per dozen



Breakfast Burrito

Green chili-braised pork, roasted potato, scrambled egg, and a splash of salsa verde enveloped in a warm tortilla.

\$84.25 per dozen



Traditional Breakfast Sandwich

A delicious combination of English muffin, scrambled egg, house-cured and smoked pork loin, provolone, and tomato jam.

\$84.25 per dozen



Individually wrapped and served hot, sandwiches may be presented with a heat lamp (requires ordering a 5 AMP outlet) or in a chafing dish (requires one attendant at \$175 for a 4 hour min./ \$45 per hour thereafter).

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GRAB & GO DELIGHTS

Seasonal Fresh Fruit Spears

Accented with a slice of lime.
\$99.00 per dozen



Vegetable Crudité

With Mediterranean hummus.
\$99.00 per dozen



Vegetable & Fruit Spears

An assortment of carrot, celery, jicama, cucumber, and pineapple.
\$99.00 per dozen



Vegetable Crudité

With Ranch Dressing.
\$99.00 per dozen



Sweet Baby Carrots

With Ranch dressing.
\$56.00 per dozen



Mediterranean Hummus

With baked pita chips.
\$99.00 per dozen



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GRAB & GO DELIGHTS

Chicken Caesar Salad

Caesar and romaine lettuce, chicken, Parmesan cheese, croutons and Caesar dressing.

\$99.00 per dozen



Granola & Yogurt Parfaits

Individual servings of rich, smooth yogurt topped with a container of crunchy granola. Choose from Bananas Foster, Peach Mango, and Mixed Berry. Served as six (6) individual 9 oz. cups

\$31.50 per order



Mixed Greens Salad

Mixed greens, rainbow carrots, teardrop tomatoes, diced cucumber, Italian dressing.

\$99.00 per dozen



Granola and Protein Bars

With flavors like Chocolate Peanut Butter, Fudge Graham, and Almond Crunch, it's easy to forget these eats are healthy and delicious. Provided brands are Nature Valley and Zone Perfect.

\$38.00 per dozen



Kale & Quinoa Salad

White kale, red quinoa tabbouleh, lemon juice, EVOO, fresh mint.

\$99.00 per dozen



CLIF Bars and KIND Bars

These popular snack and breakfast bars are available in a variety of great flavors.

\$48.00 per dozen



Southwestern Turkey Salad

Shredded iceberg, turkey, black beans, cheddar, roasted red peppers, corn kernels, scallions, and chipotle ranch dressing.

\$99.00 per dozen



Chips, Pretzels & Gourmet Popcorn

This informal assortment suits every taste.

\$45.00 per dozen

\$84.75 per 24



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GOURMET BOXED LUNCHES

Skinny Lunch 1

Grilled Vegetable Wrap – Amaranth Sprout, Sundried Tomato Spread on Whole Wheat Tortilla; red quinoa salad with carrot, fennel, fresh parsley and lemon vinaigrette; low fat fruit yogurt; KIND granola bar; and a Granny Smith apple.

\$42.00 per box



Classic Lunch 2

Sliced Roast Beef, Swiss Cheese, Arugula Lettuce, Pickled Onion and Goat Cheese Aioli on a Ciabatta Roll; NY deli potato salad; classic potato chips; chocolate fudge brownie; and a Granny Smith apple.

\$42.00 per box



Classic Lunch 1

Sliced Rosemary Ham, White Cheddar Cheese, Stone Fruit Mustard, and Bibb Lettuce on a Bacon Cheddar Ciabatta; NY deli potato salad; classic potato chips; chocolate fudge brownie; and a Granny Smith apple.

\$42.00 per box



Classic Lunch 3

Roasted Turkey Club, Sliced Turkey Breast, Crisp Turkey Bacon, Dijon Mayo, Tomato and Bibb Lettuce on a Sourdough Loaf; NY deli potato salad; classic potato chips; chocolate fudge brownie; and a Granny Smith apple.

\$42.00 per box



Each single-serving lunch includes a gourmet sandwich, a piece of whole seasonal fruit, a featured salad, a bag of chips, and a cookie.

* Minimum required order of 5 total boxes.

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INCLUSIVE MENU PACKAGES

Mini Salad Bar

An inviting selection of delicious and healthy offerings. Select one leafy salad, two compound salads, and two dressings. Includes an assortment of fresh rolls.

Option 1 serves 12
\$159.00 per order

Option 2 serves 24
\$243.00 per order

À la carte service for 12
\$63.50 per order

Leafy Salad Selections:

Dressings: Balsamic, Ranch, Italian, Blue Cheese, Caesar

MIXED GREENS

Topped with crisp cucumbers, carrots, daikon, and cherry tomatoes.



CAESAR SALAD

Sprinkled with crunchy Focaccia croutons and savory Parmesan cheese.



CLASSIC GREEK SALAD

Tomatoes, Kalamata olives, cucumbers, Feta cheese, parsley, EVOO, and red wine vinegar.



Compound Salad Selections:

CAVATAPPI PASTA SALAD & PESTO
Spiral tube pasta mixed with a basil, pine nut and olive oil pesto sauce, and topped with Parmesan cheese.



FRUIT SALAD CEVICHE

Diced melon tossed in lime juice and simple syrup with a mint garnish.



RUSTIC YUKON POTATO SALAD

Yukon Gold potatoes blended with onion, celery, mayonnaise, and mustard.



QUINOA TABBOULEH SALAD

Classic tabbouleh with quinoa instead of Bulgur Wheat, cucumbers, tomatoes, onion, parsley, sliced almonds, lemon juice and EVOO.



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SIGNATURE PLATTERS

Wrap Platter

These mouth-watering wraps feature three delicious options:

- Turkey, bacon, and blue cheese
- Buffalo chicken, celery, onions, and red pepper
- Vegetarian: black beans, sweet potatoes, guacamole, and baby spinach

Option 1 serves 12
\$148.25 per order

Option 2 serves 24
\$265.00 per order



Dagwood Platter

Sandwich features a selection of cured meats, cheeses and vegetables piled high on a fresh baguette.

Option 1: 12 Pieces
\$159.00 per order

Option 2: 24 Pieces
\$296.75 per order



Eastside Deli Platter

A variety of premium sliced meats and cheeses are paired with condiments, pickled vegetables, and an assortment of fresh breads.

Option 1 serves 12
\$196.00 per order

Option 2 serves 24
\$371.00 per order



Chef's Mini Sandwich Platter

A collection of miniature ham, turkey, roast beef and veggie sandwiches served on rolls and French baguettes. Accompanied by condiments.

Option 1: 12 mini sandwiches
\$106.00 per order

Option 2: 24 mini sandwiches
\$196.00 per order



Presentation suggestion: Pair one of the platters with the salad bar selections shown on page 9.

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SIGNATURE PLATTERS

Vegetable Crudité

Fresh vegetables artfully displayed and served with Boursin ranch dip.

Serves 12

\$174.75 per order



Sea Salted Kettle Chips

Homemade kettle chips with a dash of sea salt served with onion and Boursin cheese dips.

2 lbs. of chips and 1 qt. of each dip serves 12

\$57.00 per order



Edible Fruit Display

This artful arrangement features freshly cut cantaloupe, honeydew, watermelon, pineapple, and oranges accented with strawberries, blueberries, raspberries, blackberries, and grapes. *Requires a minimum of 72 hours advance notice.*

\$190.50 per order



Tri-colored Tortilla Chips

Tri-colored tortilla chips served with fire-roasted tomato salsa, pinto bean dip, and fresh guacamole.

2 lbs. of chips and 1 qt. of each dip serves 12

\$57.00 per order



Sands Cheese Board

An array of premium cheeses from the Napa Valley, the California countryside, and Europe. Served with an assortment of artisan crackers.

Serves 12

\$185.50 per order



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PIZZA

Classic Margherita

A perfect blend of tomatoes, mozzarella, basil, and EVOO.

16" pizza serves 8

\$37.00 per order



Vegetarian

Homemade roasted tomato sauce, fresh mozzarella, roasted baby zucchini, yellow squash, eggplant, red onions, and vine-ripened tomatoes.

16" pizza serves 8

\$40.00 per order



Classic Pepperoni

Zesty pepperoni and fresh herbs top this favorite.

16" pizza serves 8

\$40.00 per order



Supreme

Pepperoni, homemade Italian sausage and peppered bacon are complimented by slices of wild mushrooms and mini rainbow bell peppers.

16" pizza serves 8

\$42.00 per order



Accompanied by sides of crushed red pepper and Parmesan cheese. Pizzas may be delivered in a box or displayed with a heat lamp (requires ordering one 5 AMP outlet).

Presentation suggestion: Pair one of the pizzas with the salad bar selections shown on page 9.

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SWEETS & TREATS

Classic Cookie Platters

Home-baked peanut butter, white chocolate chip macadamia nut, chocolate chocolate chip, and oatmeal raisin. \$47.50 per dozen



Ice Cream Bars

Choose from Häagen-Dazs, Dove, Ben and Jerry's, fruit, and yogurt bars. Requires a minimum order of 1 dozen per flavor. \$100.00 per dozen



Brownies, Blondies or Chocolate-dipped Rice Crispy Treats

Choose your favorite - these "Bake Sale" goodies are definitely kicked up a notch! \$50.50 per dozen



Cupcakes

Visitors to your booth will love this traditional favorite. Cake flavors include vanilla, chocolate, red velvet, lemon, and coffee. Choose from vanilla, buttercream, chocolate ganache, or cream cheese frosting. Additional selections available upon request.

Please contact Sands Expo catering for details.

\$74.00 per dozen



Cannoli Platter

Fresh Italian-style cannolis make this classic dessert a favorite. Custom fillings include chocolate chip, pistachio, and chocolate pearls.

\$71.00 per dozen



Gourmet Cake Pops

Available in brownie and blondie flavors, these bite-sized delights add a sweet, colorful, and attractive touch to any booth presentation. Requires a minimum order of 1 dozen per flavor.

\$71.00 per dozen



Cake

Delicious and beautifully decorated, choose from a variety of flavors, fillings and frostings. Please contact Sands Expo catering for flavor options and additional cake sizes, and personalization opportunities.

\$312.00 1/4 sheet (serves 24)

\$624 1/2 sheet (serves 48)



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SWEETS & TREATS

Sweet Snacks by the Pound

A selection of classic candy (Gummi Bears, M&Ms, Twizzlers, Swedish Fish, Hershey's Miniatures, and Tootsie Rolls) to satiate your sweet tooth.

\$37.00 per pound

\$29.50 for each additional pound

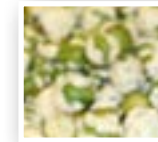


Savory Snacks by the Pound

Candy jars Filled with mixed nuts, yogurt-covered raisins, wasabi peas and Sands trail Mix (peanuts, coconut, dried blueberries, and dried cranberries), let you create your own healthy snack.

\$47.50 per pound

\$38.00 for each additional pound



Glitterati Italian Miniature Gourmet Medley

These hard candies are a perfect offering to stop traffic at your booth. Order as a single jar or to supplement our Sweet or Savory Snacks by the Pound.

\$47.50 per pound

\$38.00 for each additional pound



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BEVERAGES

Infused Water by the Gallon

Choose from mango peach with fresh orange, Granny Smith apple and fennel, cucumber lemon with tarragon, strawberry with lavender, or Elderberry flower and fresh mint. *Minimum order of 2 gallons.*
\$70.00



Water Cooler

This unit comes with a 5 gallon jug of water and a sleeve of cups. *Please use the order form on page 26. Requires a 120V-60Hz power drop. Measurements: 41.4"H x 14.1"W x 13.7"D.*
\$210.00 for run of show
5 gallon refill: \$28.63
Refill sleeve of cups: \$9.25



Fruit Juice by the Gallon

Choose from orange, cranberry, grapefruit, or apple. *Minimum order of 2 gallons.*
\$68.75

Ice

20 lbs. 25.75

Freshly Brewed Tea & Coffee

Tea (hot or iced) and coffee (regular or decaf) comes accompanied by an assortment of sugar, artificial sweetener, creamer, cups, stir sticks and napkins.

Cambro Service - *Minimum order of 5 gallons*
\$333.00

Sternoless Silver Urn Service
\$293.50 (3 gallons)
\$489.25 (5 gallons)



Bottled Water, Soft Drinks & Juice

VPS-branded water, 12 oz.	\$2.68 per bottle
VPS-branded water, 16 oz.	\$3.71 per bottle
Dasani water, 16 oz.	\$4.22 per bottle
Vitamin Water	\$4.74 per bottle
Sparkling or still specialty water, small	\$6.33 per bottle
Sparkling or still specialty water, large	\$12.67 per bottle
Assorted soft drinks, 12 oz.	\$4.74 per can
Assorted juice flavors, 10 oz.	\$4.74 per bottle
Assorted Odwalla smoothies, 15.2 oz.	\$6.33 per bottle
Iced Tea	\$4.74 per bottle



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BEVERAGES

Hosted Bar

CALL BRAND	
Martinis	\$14.25
Cocktails	\$11.25
Wine	\$12.25 per glass
Domestic Beer	\$6.50 per bottle
Imported Beer	\$7.70 per bottle
<ul style="list-style-type: none"> • Smirnoff Vodka • Bombay Gin • Dewar's White Label Scotch • Jim Beam Bourbon • Seagram's 7 Crown Whiskey • 1800 Silver Tequila • Cruzan Rum • Bud Light, Sierra Nevada • Corona, Stella Artois 	



SELECT PREMIUM	
Martinis	\$16.25
Cocktails	\$14.25
Select Premium Wine	\$14.25 per glass
Domestic Beer	\$6.50 per bottle
Imported Beer	\$7.70 per bottle
<ul style="list-style-type: none"> • Grey Goose • Bombay Sapphire Gin • Glenlivet Scotch • Maker's Mark Bourbon • Crown Royal Whiskey • Patron Silver Tequila • Captain Morgan Spiced Rum • Bud Light, Sierra Nevada • Corona, Stella Artois 	



PREMIUM	
Martinis	\$15.25
Cocktails	\$13.25
Premium Wine	\$13.25 per glass
Domestic Beer	\$6.50 per bottle
Imported Beer	\$7.70 per bottle
<ul style="list-style-type: none"> • Absolut Vodka • Tanqueray Gin • Chivas Regal Scotch • Jack Daniel's Whiskey • Canadian Club Blend • 1800 Reposado Tequila • Bacardi Rum • Bud Light, Sierra Nevada • Corona, Stella Artois 	

À la Carte Wine & Beer Selections

House Champagne,	
J. Rogét Brut	\$40.00 per bottle
Chateau Ste. Michelle, Michelle Brut	\$49.50 per bottle
Jacob's Creek Chardonnay	\$28.50 per bottle
Greystone Cellars Chardonnay	\$49.50 per bottle
Jacob's Creek Cabernet	\$28.50 per bottle
Greystone Cellars Cabernet	\$49.50 per bottle
Domestic Beer	\$482.00 per keg
Imported Beer	\$530.00 per keg
Local Tenaya Creek Beer	\$625.00 per keg

Hosted Bar requires a Bartender at a fee of \$200.00 for the first four (4) hours and \$75.00 each additional hour. Special order kegs and bottled beer are subject to market price.

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TRAFFIC BUILDERS

Cappuccino Bar

Entice attendees with refreshing beverages that will make them want to linger at your booth. A simple control panel programs temperature, brewing time, cup size, and water hardness. A manual steam wand froths and steams milk. Comes with 50 pods of coffee, cups, condiments and accompaniments. *Measures 12"W x 19"D x 12.5"H. Requires a 6' table and 120V-60Hz power drop). Requires one Attendant at \$175 for a 4 hour minimum/\$45 per hour thereafter.*
\$925.00 per day
Extra Pods: \$5.50 each



Single Cup Coffee Service

Easily brew single serve beverages. A large screen features simple controls for preparing coffee, tea and cocoa. Comes with 24 coffee pods, cups, condiments and accompaniments *(requires a 6' table and 120V-60Hz power drop).*
Measurements: 15.7"H x 10.8"W x 14.8"D.

\$144.00 per day
Additional 24 pods: \$120.00



Freshly Baked Cookies

There's nothing like the smell freshly baked cookies! Choose from chocolate chip, oatmeal raisin, sugar, and peanut butter, and keep them warm in our table top cookie warmer *(requires a 6' table and 120V-60Hz power drop).* *Requires one Attendant at \$175 for a 4 hour minimum/\$45 per hour thereafter.*
Cookies: \$412.00 per flavor per case
(160 cookies)
Cookie Warmer: \$150.00 per day
Measurements: 11.5"H x 22"W x 22.5"D.



Jumbo Pretzels

Warm, soft pretzels displayed in a warmer are sure to attract attention! The warmer cooks up to 4 pretzels in five minutes and a rotating rack holds up to 40 jumbo pretzels. Served with yellow mustard. *Requires a 6' table and 120V-60Hz power drop. Requires one Attendant at \$175 for a 4 hour minimum/\$45 per hour thereafter.*
\$198.00 for 3 dozen (min. order)
\$5.50 each thereafter
Pretzel Warmer: \$150.00 per day
Measurements: 29.75"H x 18"W x 18"D.



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TRAFFIC BUILDERS

Movie-Style Popcorn

Serve fresh popcorn the old fashioned way! Popcorn and bags must be ordered separately, *Requires a 6' table and 120V-60Hz power drop. Requires one Attendant at \$175 for a 4 hour minimum/\$45 per hour thereafter.*

Popcorn and Bags: \$412.00 per case

(1 case min. order, makes 250 servings)

Popcorn Machine: \$150.00 per day

Measurements: 31"H x 18"W x 16"D.



Frozen Drinks & Smoothies

Up to 64 oz. of smoothies, frozen daiquiris or margaritas can be made at once. Choose from banana, cappuccino, mango, margarita, passion fruit, peach, piña colada, pink lemonade, and strawberry. Alcohol is also available; please contact the Catering Department. *Requires a 6' table and 120V-60Hz power drop. Requires one Attendant at \$175 for a 4 hour minimum/\$45 per hour thereafter.*

Beverage Mixes: \$520.00 (1 case min. per flavor)

Frozen Drink Machine: \$150.00 per day

Measurements: 30"H x 13"W x 17"D.



Gelato Station

Choose up to 6 flavors from a variety of flavors are available for attendees to choose their favorites. Minimum 2 hours and attendant is required. For flavor options, please contact the Catering Department. *Requires a 110V-20 amp power drop. Requires one Attendant at \$175 for a 4 hour minimum/\$45 per hour thereafter.* \$3,800 for up to 6 flavors (480 servings)



Frozen Soft Service Yogurt

Choose your favorite two (vanilla, chocolate, or strawberry) and serve separately or as a twist. Includes cups and spoons. Please contact the Catering Department with special requests including a sundae bar. *Requires a 30 amp power drop. Requires one Attendant at \$175 for a 4 hour minimum/\$45 per hour thereafter.*

\$575.00 per flavor per case

Free Standing Soft Serve Machine: \$150.00 per day

Measurements: 36.25"H x 23.31"W x 37.95"D.



Gourmet Roasted Nuts Station

A delicate, buttery taste of crunchy sugar-rubbed almonds, freshly roasted to order. The perfect sweet and salty treat to draw visitors to your booth. Includes an attendant for up to four hours of service. *Requires a 110 volt-20 amp power drop.*

\$3,200



Mini Doughnuts Action Station

We'll glaze your doughnut to order with a selection of icings, and top them for some extra crunch. Icing Flavors: Chocolate, Orange, Raspberry, Lemon, and Pistachio.

Toppings: Oreo Crumble, Chocolate Chis, Crispy Chocolate Pearls, Candy Fruit, Chantilly, M&Ms, and Caramelized Pecans.

\$14.00 per person (min. order of 100)

Please contact the Catering Department for details.



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contents

BRANDED OPPORTUNITIES

Cookies

Individually wrapped and branded with your logo, available flavors include sugar, chocolate chip, and oatmeal. *Minimum order of 10 dozen. Requires a six week lead time.* Please contact the Catering Department for details and pricing.



Cakes

A logoed cake creates a great visual presentation for your booth or special event. Choose from a variety of flavors, fillings, and frostings.

\$312.00 1/4 sheet (serves 24)

\$624.00 1/2 sheet (serves 48)

Please contact Sands Expo catering for additional cake sizes, details and pricing.



Cupcakes

Visitors to your booth will love this traditional favorite, personalized for that extra touch. Cake flavors include vanilla, chocolate, red velvet, lemon, and coffee. Choose from vanilla, buttercream, chocolate ganache, or cream cheese frosting. Please contact the Catering Department for details and pricing.



Water Bottles

Branded 16.9 oz. water bottles add a personal touch that can travel beyond your exhibit booth. *Minimum order of 1 palette (1,750 bottles). Requires a six week lead time.* Please contact the Catering Department for details and pricing.



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contents

RECEPTION CONCEPTS

California Wine Tasting Package

Red and white house wines are accompanied by a display of gourmet cheeses and artisan crackers. Serves 100; includes 36 bottles of wine. *Requires a bartender, at a fee of \$200.00 for an estimated 1 hour of service.*
\$3,200 per hour



Bar Bites

Features the perfect finger foods for your reception or meeting. Serves 100. *Requires an attendant at a fee of \$175 for an estimated 1 hour of service.*

- Buffalo Chicken Satay: Skewered chicken with Louisiana pepper sauce, carrot and celery sticks, with blue cheese dressing
- Potstickers: Vegetarian potstickers with Finadene (spiced vinegar soy sauce) and sweet chili dipping sauces
- Meatballs Marinara: Beef meatballs with classic marinara and parmesan cheese
- Kettle Chips with Cheese Sauce: House made kettle chips with a tomato and jalapeno cheese sauce

\$2,400 per hour



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contents

RENTAL EQUIPMENT

Hand Sink Cambro

Standard water cambro comes with a bucket, a roll of paper towels, and a liquid soap dispenser.

Rental Fee: \$100.00 for run of show



Brushed Steel Service Tables

Tables come with black fitted spandex covers for a clean, contemporary look. Easy to move with locking wheels, they are available in 4' and 6' versions.

Rental Fee:

4' L x 30"W: \$75 per day

6' L x 30"W: \$95 per day



Electric Hand Sink

Single bowl hand sink comes with removable fresh and waste water tanks, and has casters for easy maneuverability. The back splash features built-in soap and paper towel dispensers.

Requires a 120V-60Hz power drop

Rental Fee: \$250.00 for run of show

Measurements: 47.75"H x 24"W x 25.25"D.



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contents

ORDER FORMS

Exhibit Booth Catering Orders, Page 2

PLEASE REVIEW, INITIAL, AND SUBMIT THE FOLLOWING CHECKLIST WITH YOUR ORDER:

- _____ **The Venetian, The Palazzo, and Sands Expo Catering Departments hold the exclusive rights to all Food & Beverage service.** No food or beverage, Logoed bottled water, samples, etc. are allowed to be brought into The Venetian, The Palazzo, and Sands Expo. Any exceptions must be approved in writing and a corkage fee will apply.
- _____ Decreases must be received 72 hours in advance of service, and no credits will be issued on services installed as ordered but not used.
- _____ Cancellations occurring less than 21 business days but more than 10 days prior to the show opening date will result in 50% of the total order being refunded. Cancellations occurring less than 10 business days but more than 3 days prior to the show opening date will result in 25% of the total order being refunded. **No refund will be given if a cancellation occurs within 3 business days or less of the show opening date.**
- _____ Please review your BEO/Banquet Check prior to departing The Venetian, The Palazzo and Sands Expo. **For credit consideration, all service concerns must be made known during the show.**
- _____ A \$50.00 labor and preparation charge will be applied to orders that do not meet minimum requirements. A \$100 charge will be applied for buffets that do not meet the 25 person minimum.
- _____ A 10% discount will be applied to food and non-alcoholic beverage items on orders that are received – with full payment – By 5:00 PM PST, at least 21 calendar days prior to the show opening date. Orders placed 20 – 4 calendar days prior to the show opening date will be processed at the advertised menu rate. All orders received within 72 hours of the show opening will incur a 10% price increase.
- _____ If electricity is required for a booth, SES is the exclusive provider of all electrical needs. The SES Electrical Services Order Form is located in the Exhibitor Kit, or call 702.733.5548 for assistance.
- _____ Exhibitor must provide table or counter space for all F&B orders. Tables are available for rent; please see equipment rental page for details.
- _____ The cost for an Attendant is \$175.00 for the first 4 hours (at a minimum of 4 hours) and \$45.00 per hour thereafter. The cost for a Bartender is \$200.00 for the first 4 hours (at a minimum of 4 hours) and \$75.00 per hour thereafter.
- _____ A Credit Card Authorization Form must be submitted with your order.

For additional menus and service inquiries, please call 702-733-5676 or e-mail us at catering@sandsexpo.com.
For assistance during the show, please contact the Catering Department at 702-733-5676/5366 or visit the SES/Concierge Desk.

Forms with payment may be mailed, emailed or faxed to the address below. To ensure your full order is received, please indicate the total number of pages being sent.

SANDS EXPO FOOD AND BEVERAGE DEPT.
201 SANDS AVE., LAS VEGAS, NV 89169
Tel: 702-733-5366 | Fax: 702-733-5214 | Email: catering@sandsexpo.com

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contents

ORDER FORMS

Request to Distribute Samples, Page 1

To receive authorization for distributing food or beverages not purchased through Sands Expo (the exclusive Food & Beverage provider of The Venetian, The Palazzo and Sands Expo), please complete this form no later than 7 days prior to show opening. The selling of food and/or beverage products by any other entity is strictly prohibited and must be removed from the show floor.

Sponsoring Organizations of expositions and trade shows and their exhibitors may distribute **SAMPLES** of food and beverage products, upon written authorization and adherence to all of the conditions outlined below.

GENERAL INFORMATION FOR FOOD INDUSTRY SHOWS

1. Items dispensed are limited to food and beverage products that are **manufactured, processed or distributed** by exhibiting companies. Items that are not **manufactured, processed or distributed** by the company may not be provided as samples unless they are purchased through Sands Expo.
2. If you do **manufacture, process, or distribute** the items, they are to be a SAMPLE SIZE and must be dispensed/distributed in accordance to local and state health codes:
 - Non-Alcoholic Beverages can be a **maximum of 2oz.** sample size and must be served in plastic cups. No cans or bottles will be permitted.
 - Food items are limited to "bite size", **not to exceed 1oz.** portions.
 - Vendors must submit proof of having \$2,000,000.00 liability insurance and name Sands Expo as additional insured. Vendors are responsible for state and local laws pertaining to the distribution of alcohol.
3. Alcohol Sampling - If your company **manufactures, processes or distributes wine and this product is related to the purpose of the show**, then you are able to serve SAMPLE SIZES. Samples must be dispensed and distributed in accordance to local and state health codes:
 - Vendors must submit proof liability insurance as stated above.
 - Wine / wine coolers 1 oz. sample size.
 - All alcohol must be served in disposable plastic cups. No cans or bottles will be permitted.
 - Distribution of alcoholic products must be monitored and overseen by a staff bartender from Sands Expo, in compliance with Nevada liquor laws.
 - Spirits are not included in sample categories. All spirits must be provided by Sands Expo.
4. Sands Expo will act as the coordinator for the Health Department event permit. If the sampling of food and/or beverage will occur within your booth, it must be included in the permit and a handwashing station will be required by SNHD. A **one-time fee** will be incurred as noted below, depending upon your booth needs. Rates apply to orders received no later than 7 days prior to show opening. Orders received after this time but prior to show opening will incur an additional \$100 late fee. Orders placed on show days will incur an additional \$150 late fee.
 - \$350 - electric hand sink, permit and water disposal/replenish. A 20 amp circuit must be ordered separately.
 - \$200 - gravity fed hand washing station, permit and water disposal/replenish.
 - \$175 - sink supplied by booth, Facility coordinates permit and water disposal/replenish.
 - \$125 - sink supplied by booth, Facility coordinates permit but is not responsible for water disposal/replenish. Plumbing must be ordered separately.
5. For additional information on Southern Nevada Health District (SNHD) sampling guidelines, please visit www.southernnevadahealthdistrict.org/food-regulations/chapter15.php. A Temporary Food Establishment Quick Reference Checklist is available at <http://www.southernnevadahealthdistrict.org/download/eh/temp-permit-checklist.pdf>.
6. Sands Expo is not responsible for any Food and/or Beverage products brought in from the outside. These products must be coordinated/approved by a Catering Manager prior to show dates.
7. If product storage, delivery, or kitchen use is needed, the following charges may be assessed. For kitchen use, completion of a release form will be required. Space is limited and available on a first-come first-served basis, and must be arranged no later than 21 days prior to show opening. Any orders received after this cutoff date will need to be approved based upon available space; additional fees may apply.
 - \$200.00 per day/per pallet for refrigerated, freezer, and dry storage.
 - \$50.00 one-time handling fee for 1-4 skids / \$250.00 handling fee for 5 or more skids.
 - \$50.00 delivery charge each time product is delivered to the exhibit booth/room.
 - \$150.00 per hour for shared kitchen space (4 hour minimum. Subject to availability and management approvals.
 - Kitchen labor is available for \$45.00 per hour (4 hour minimum).
 - Additional charges will apply for equipment rental, and is subject to availability.
8. Vendors are responsible for booth rental fees and all Sands Expo services including electrical, plumbing, drayage, and booth cleaning/trash removal. **For exhibitors distributing samples, Periodic Porter Service is available at a special show rate of \$48 for run of show. Ordering this cleaning service will remove all debris and**

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contents

ORDER FORMS

Request to Distribute Samples, Page 2

EVENT NAME:		SAMPLING DATES:	BOOTH #
NAME OF EXHIBITING COMPANY:		HALL LOCATION:	
STREET ADDRESS:	CITY:	STATE:	ZIP:
ORDERED BY: (Print Name)		SIGNATURE:	
TELEPHONE:	FAX:	E-MAIL:	
ITEM(S) AND REASON FOR DISTRIBUTION – PLEASE INCLUDE DESCRIPTION OF ITEM(S), QUANTITY, PORTION SIZE AND METHOD OF DISPENSING:			
KITCHEN USE REQUEST – PLEASE DESCRIBE WHAT IS NEEDED:			
HEALTH DEPT. PERMIT AND HANDWASHING STATION OPTIOINS – PLEASE IDENTIFY THE OPTION TO BE USED IN EXHIBIT AREA:			
<input type="checkbox"/> \$350 - electric hand sink, Facility coordinates permit and water disposal/replenish. A 20 amp circuit must be ordered separately. <input type="checkbox"/> \$200 - gravity fed hand washing station, Facility coordinates permit and water disposal/replenish. <input type="checkbox"/> \$175 - sink supplied by booth, Facility coordinates permit and water disposal/replenish. <input type="checkbox"/> \$125 - sink supplied by booth, Facility coordinates permit but is not responsible for water disposal/replenish. Plumbing must be ordered separately. <input type="checkbox"/> \$125 – permit only, no handwashing station will be required at exhibit booth.			
SHOW SPECIAL: PERIODIC PORTER SERVICE			
<input type="checkbox"/> \$48 for run of show - Ordering this cleaning service will remove all debris and food sampling waste from your booth area.			

The company requesting sampling approval acknowledges it has sole responsibility for the use, servicing or other disposition of such items (including alcoholic beverages) in compliance with all applicable laws. Accordingly, the company agrees to indemnify and forever hold harmless Sands Expo, The Venetian and The Palazzo from all liabilities, damages, losses, costs or expenses resulting directly or indirectly from their use, serving or other disposition of such items (including alcoholic beverages).

Approved by: _____ Date: _____

Completed request forms may be returned to Chetan Toraskar via fax (702.733.5214) or email (ctoraskar@sandsexpo.com).

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contents

ORDER FORMS

Water Cooler Rental

EVENT NAME:		EVENT DATES:	BOOTH #
NAME OF EXHIBITING COMPANY:		HALL LOCATION:	
STREET ADDRESS:	CITY:	STATE:	ZIP:
TELEPHONE:	FAX:	E-MAIL:	
ORDERED BY: (Print Name)		SIGNATURE:	

QUANTITY	ITEM	SHOW SITE PRICE	TOTAL
	Water Cooler Unit (Cold Water Only)	\$210.00	\$
	Additional Water Bottles	\$28.63	\$
	Additional Sleeve of Cups	\$9.25	\$
	Subtotal		\$
	23% Service Charge		\$
	8.25% Sales Tax		\$
	TOTAL		\$

PLEASE REVIEW, INITIAL, AND SUBMIT THE FOLLOWING CHECKLIST WITH YOUR REQUEST:

- _____ The Venetian, The Palazzo and Sands Expo is the exclusive catering contractor for this venue.
- _____ Orders placed on site are subject to availability.
- _____ Water cooler dispensers must be rented from the Sands Expo Catering Department, or a corkage fee will be applied.
- _____ Water coolers will be delivered the day before the first show day, for the duration of the show.
- _____ "Unit Price" includes delivery to booth, cup dispenser, one sleeve of cups, and one 5 gal. bottle of water.
- _____ A representative of Exhibitor's booth must be available to receive this order.
- _____ Exhibitor is responsible for each water cooler unit and empty bottle(s).
- _____ There is a \$250.00 charge for each unit that is damaged or not returned.
- _____ There is no refund for unused water bottles or sleeves of cups.
- _____ Water coolers will be picked up no earlier than 2 hours prior to the close of show and no later than 1 hour after the close of show.
- _____ Water cooler units require one 5-AMP 120 volt outlet (to be ordered from SES, the exclusive electrical provider). Please call 702.733.5548 for assistance.

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contents

ORDER FORMS

Credit Card Authorization

You are requesting The Venetian Resort, Hotel, & Casino bill charges to your credit card for the individuals/functions listed below. Please ensure this form is filled out completely and signed by the authorized card holder. Card holder must present card upon arrival.

EVENT OR CONVENTION INFORMATION

Group Name: _____

Event Name: _____

Arrival Date: _____

Departure Date: _____

CARDHOLDER INFORMATION AS IT APPEARS ON YOUR ACCOUNT

Last Name: _____ First Name: _____ MI: _____

Full Address: _____

City: _____ State: _____ Zip Code: _____

Phone: _____ Facsimile: _____

I authorize The Venetian Resort, Hotel, & Casino to charge this credit card as indicated above.

Cardholder Signature: _____

Date: _____

To prevent unauthorized access or disclosure, we have implemented procedures to safeguard and secure the information we receive. However, we are not able to verify the security of such information during electronic transmission to us. Therefore, we recommend that this form be faxed to the number listed below or sent using email encryption technology.

CREDIT CARD INFORMATION

Credit Card: VISA MasterCard American Express Discover

Credit Card Number: _____

Expiration Date: _____

Amount to be Charged: \$ _____

If authorizing this credit card to be used for all Event/Convention-related charges, please initial here: _____

I authorize any and all charges not covered by my advance deposit and/or other deposits to be charged to this credit card. The Venetian terms are 100% prepay. If the above amount is not 100% prepayment, The Venetian is authorized to charge the remaining amount. No additional signature will be required.

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contents