

WELCOME TO YOUR NEXT GREAT EVENT



PLANNING FOR PERFECTION

Thank you for selecting the Colorado Convention Center, the Denver Performing Arts Complex and Centerplate to host your event. The Performing Arts Complex is comprised of Boettcher Concert Hall, the Pavilion, Buell Theater and the Auditorium Theater.

FOOD, BEVERAGE & MERCHANDISE SERVICE

Centerplate is the exclusive Caterer for the Colorado Convention Center and the preferred Caterer for the Denver Performing Arts Complex. We offer special event consulting and custom catering for all types of events.

Please note that no food or beverages of any kind may be brought into the Colorado Convention Center by the event organizers, their guests or other invitees. Additionally, the State of Colorado's Health, Liquor and Insurance Regulations prohibit any leftover food or beverages to be taken from the premises. Centerplate will donate leftover food, as applicable, to the Food Bank of the Rockies. Contact your food and beverage representative for more information.

Centerplate offers a complete selection of beverages to compliment your function. The State of Colorado Liquor Laws regulates alcoholic beverages and services. Centerplate is responsible for the administration of these regulations for the Colorado Convention Center and the Denver Performing Arts Complex. Alcoholic beverages may not be brought into the facility for consumption, except as noted below. The sampling of alcoholic beverages is prohibited. We reserve the right to refuse alcohol service to intoxicated or under-age persons. Guests must be able to show proper photo identification, upon request, when ordering or consuming alcoholic beverages. Alcoholic beverages may not be removed from the premises.

MENU SELECTION

Your knowledgeable food and beverage representative is eager to assist you with your event planning and menu selection, and to answer any questions or concerns. Even though our menus offer a wide variety from which to choose, your food and beverage representative—together with our executive chef—will be happy to create custom menus to suit your special occasion.

CONTRACTS

In order to execute your event, a signed copy of the Event Orders and Banquet Contract must be returned to Centerplate. The signed contract with its stated terms constitutes the entire agreement between the client and Centerplate.

PRICING

Prices, along with menus, are often provided well in advance of an event. Due to fluctuating market prices, our menu prices are subject to change. Centerplate will gladly lock in and guarantee menu selection pricing within 90 days of your first catered event with a signed contract, signed event orders and a deposit per our stated deposit policy. Function quotations will also be subject to change until the event is locked-in by receipt of signed contract, signed event orders and a deposit per our stated deposit policy. Please note that we require a minimum of 5 working business days in advance of the deadline to complete all of the necessary paperwork. **Pricing for banquet meals are based on round tables of 10.** A 20% service charge and applicable sales tax will be applied to all food and beverage sales. If the customer is a tax-exempt organization, Centerplate requires a copy of both a Colorado Tax Exempt Certificate and a City and County of Denver Tax Exempt Certificate with your signed Banquet Contract. If the certificates are not received, prior to invoicing, taxes will be collected on all invoices.

GUARANTEE

An estimated number of guests are required at the initial event booking. Centerplate must be notified of the exact number of guests at least 72 business hours prior to the function. This will be considered the guarantee for which the Customer will be charged even if fewer guests attend. For functions of 2500 and above the guarantee is due at least 120 business hours prior to your function. Centerplate will be prepared to serve 5% above the guarantee to a maximum of 30 persons. If the guarantee is not received as stated, Centerplate will charge for the number of persons specified on the applicable Banquet Event Orders. The guarantee is not subject to a reduction after the 72/120-hour deadline. Centerplate will make every reasonable effort to accommodate numbers that increase after a guarantee is given, but may be constrained by last minute availability of product and labor. Increases in attendance given after the final guarantee deadline will be subject to an additional 25% fee. The same additional 25% fee will also apply to all individual catered functions added after the guarantee period.

DEPOSIT AND BILLING

A deposit of seventy-five percent (75%) of the total contract value will be required thirty (30) days in advance of the first function. The final twenty-five percent (25%) remaining balance due shall be paid in full seventy-two (72) business hours prior to the start of the function. A completed credit card authorization form must be provided by the Customer as a guarantee of payment for services rendered. A photocopy of the front and back of the credit card must also be included for verification. Master Card, VISA and American Express are gladly accepted for total charges.

CANCELLATION POLICY

A charge will be assessed for cancellation of contracted services within 15 days of an event. The charge will be calculated to cover material and labor costs (including administrative) incurred by Centerplate. Any event canceled within seventy-two (72) hours prior to the event requires payment in full for the estimated revenue based on the menu and event arrangements.

ALCOHOLIC BEVERAGE GUIDELINES

Centerplate at the Colorado Convention Center
700 14th Street
Denver, Colorado 80202
303.228.8050
www.denverconvention.com
www.ezplanit.com Revision n date 11-28-06

Centerplate is the sole holder of liquor licenses for the Colorado Convention Center and the Denver Performing Arts Complex. We retain the exclusive right and responsibility to provide and control the issue of any alcohol throughout the facilities and to retain revenues from alcoholic beverage services. The only alcoholic product that may be brought into the facilities outside of that which Centerplate provides is that which is donated to a registered non-profit organization. The provision of such product must strictly adhere to state liquor laws and the policies of Centerplate. All other alcohol must be purchased through arrangements with Centerplate who has an excellent variety of standard wines and spirits normally available. We are always happy to work with clients to acquire other specific items as desired.

Alcoholic beverages may be donated for an event, provided the donation is to a registered nonprofit organization and written notice is submitted to Centerplate from the distributor/donor at least thirty (30) days prior to the event. The distributor/donor must state the selections, number of cases, and delivery arrangements. A labor fee will be assessed to the customer based upon the size and scope of the donation and will be negotiated on a case-by-case basis. Labor fees are subject to a 20% service charge. We do not assume responsibility for spoilage, uncorked bottles not consumed, or any bottles left on the premises after the event.

All liquor must be delivered and removed from the premises by a licensed Colorado wholesaler that provides Centerplate with an invoice priced for no less than their "laid in" cost.

These fees apply to all donated product delivered and invoiced whether used or unused. Centerplate staff must dispense all alcoholic beverages served within our facilities. The fee for staff necessary to dispense product will be determined by an hourly, per person rate of \$19.00 an hour. Contact your Catering Sales Representative for more information on labor fees and to make the necessary arrangements.

FOOD AND BEVERAGE SAMPLING GUIDELINES



FOOD & BEVERAGE SERVICE

Centerplate retains the exclusive right to provide, control and retain all food and beverage services throughout the facility for the events and, therefore shall retain any revenues. Concessions, the sale of alcoholic or non-alcoholic beverages, and the provision of snacks, treats or candies are included under this provision.

All food and non-alcoholic beverage samples brought into the Colorado Convention Center must have approval from Centerplate in writing prior to the event and adhere to the following guidelines:

- 4 A company/organization may not bring any food, beverages, or alcoholic beverages for use in the hospitality lounge, staff offices, or backstage areas.
- 4 All food and non-alcoholic beverage samples or traffic promoters brought into the Colorado Convention Center must have approval from Centerplate Corporation in writing prior to the event and adhere to the following guidelines:

Food & Non-Alcoholic Beverage Sampling

A company/organization may only distribute samples of food and non-alcoholic beverage products that the company/organization produces or sells in its normal day-to-day operations. Samples may only be distributed in such quantities that are reasonable with regard to the purpose of promoting the merchandise.

- 4 Food samples are limited to (2) two-ounce portions
- 4 Samples of non-alcoholic beverages are limited to a (4) four-ounce maximum.
- 4 The sampling of alcoholic beverages is not permitted.

A written description that details the product and portion size to be sampled must be submitted in advance to Centerplate. Approval of sampling arrangements to the sampling company/organization will be provided in writing only.

Traffic Promoters

"Traffic Promoters" (i.e. coffee, bottled water, candy, popcorn, etc.) that compete with products vended by Centerplate must contact Centerplate to arrange an appropriate buy-out fee. Please contact your Catering Sales Representative for more information.

Food Storage, Delivery & Production Services

If an organization requires food preparation, heating, cold or dry storage, or other kitchen services, arrangements must be made no later than three (3) weeks in advance of the start of the event. Only Centerplate staff may perform all preparation as well as cooking within the facility's production areas. Charges for these services will be based on the requirements of the arrangements. Please contact your Catering Sales Representative for more information.

Non-beverage & food vendors, refrigerated, freezer and dry storage are available for \$10.00 per cubic foot, per day.

- 4 Any special instructions for the handling of refrigerated products must be provided at the time of order.
- 4 Delivery of any food products and/or any beverage products to the facility must be coordinated with your Catering Sales Representative. Centerplate will not assume responsibility for incorrectly delivered products, damaged products at delivery, or inferior product.
- 4 Ice may also be ordered in advance for delivery to your booth during the show. The fee for ice is \$10.00 per Twenty (20) pound bag.

Donated Alcoholic Beverages

Prior to the event, Centerplate Catering Corporation must have approved in writing all alcoholic beverages to be donated and must adhere to the following guidelines:

- 4 All products must be delivered from a licensed Colorado wholesaler and arrive with an invoice priced no less than the "laid-in" cost to the wholesaler. All deliveries must arrive through the Centerplate purchasing department.
- 4 Only registered non-profit companies/organizations may have donated product. All donated alcoholic beverages must be received from a licensed Colorado wholesaler.
- 4 Centerplate staff must dispense all alcoholic beverage samples. The fee for staff necessary to dispense products will be determined by an hourly, per person rate of \$19.00 with a four-hour minimum.

Labor Fees

A labor fee will be assessed to the customer based upon the size and scope of the donation and will be negotiated on a case-by-case basis. Labor fees are subject to a 20% service charge. We do not assume responsibility for spoilage, uncorked bottles not consumed, or any bottles left on the premises after the event.

Prior written approval is required (see "traffic promoter" policies above). For more information on labor fees and to make the necessary arrangements, contact your Catering Sales Representative.

All of the aforementioned policies will be strictly administered. Any violation of these will result in the removal of product from the event.

Liability

The sampling company/organization will be fully responsible for any and all liabilities that may result from consumption of their products, and shall waive any and all liability against Centerplate, SMG and the City and County of Denver

MINIMUM SALES REQUIREMENTS



In order to provide staff to service your needs, certain sales minimums may apply. If those sales minimums are not met, labor fees may be added to cover the cost of the labor necessary to serve your function. If the minimum guarantee is not met, either the difference between actual sales or the fee (whichever is less) may be paid. For any period beyond the four (4) hour minimums mentioned, the guarantee and associated fee will be increased by 25 percent for each additional hour.

Catering Services

Customary labor for catered functions is provided free of labor charges if sales for a specific function/service exceed \$300 per four (4) hour period. Otherwise, a fee of \$75 will be applied for the period or event of which the minimum is not met. Additional labor for functions/service exceeding four (4) hours or as requested over and above what is normally provided will be charged at standard hourly labor rates per staff person employed for the activity.

Exhibitor Booth Catering

Customary labor for catered functions is provided free of labor charges if sales for a specific function/service exceed \$300 per four (4) hour period. Otherwise, a fee of \$75 will be applied for the period or event of which the minimum is not met. Should a "Drop Off" only service be requested, the fee will be \$19 per delivery.

Beverage (Bar) Services

A bartender is provided free of charge for each individual bar that posts sales of \$400 or more per four (4) hour period. A \$100 fee will be applied to each bar failing to meet the \$400 minimum sales figure for the 4-hour period.

Standard Beverage and Snack Carts

Requested beverage and snack carts are provided free of labor charges if sales exceed \$350 per cart, per four (4) hour period. Otherwise, a fee of \$150 will be applied for each period the minimum is not met.

Portable Specialty Carts

Requested specialty carts, such as espresso and candied nut carts, are provided free of labor charges if sales exceed \$500 per cart, per four (4) hour period. Otherwise, a fee of \$200 will be applied for each period the minimum is not met.

Fixed Retail Outlets

Labor for fixed retail outlet stands is provided free if sales exceed \$750 per stand, per four (4) hour period. Otherwise a fee of \$300 will be applied for each period the minimum is not met.

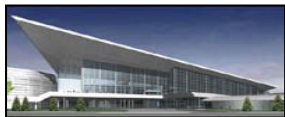
Portable Restaurants

Portable restaurants are provided free of labor charges if sales exceed \$3000 per portable café, per four (4) hour period. Otherwise a fee of \$1000 will be applied for each period the minimum is not met.

Go Gourmet

Go Gourmet is provided free of labor charges if sales exceed \$1300 per four (4) hour period. Otherwise, a fee of \$600 will be applied for each period the minimum is not met.

SUPPLEMENTAL SERVICES



SUPPLEMENTAL STAFFING FEES

Unless indicated otherwise, charges for the staffing of your function are included in our menu prices, providing the guaranteed minimum sales requirements are met. For plated lunches and dinners, the provision of this labor at no added cost is based on a 1:30 staff to patron ratio and 10 persons per table. When you request additional staffing—over and above what are normally provided—the following hourly rates will apply. Please note that a four (4) hour minimum per staff member applies.

Banquet Captain/Supervisor	\$28 per hour
Chef /Carver	\$21 per hour
Bartender/Server	\$19 per hour

COAT CHECK SERVICES

Centerplate Catering gladly assists you in providing a service to watch the coats and bags of your guests. This service provides attendant(s) to monitor such articles through a claim check system. Under this system, Centerplate Catering releases the secured property to any person presenting the required claim check. This service may be offered on a cash basis or as a service hosted by the arranging party.

Cash coat check service (\$2 per item checked) is provided without labor fees for sales exceeding \$100 for the initial minimum four (4) hour period, per attendant. Otherwise, a fee of \$75 will apply per attendant for this period. Labor fees for service requested beyond the initial four (4) period will be charged only if the average hourly sales fail to exceed \$25 per attendant per hour. In such cases the charge will be \$19 per attendant per hour.

Hosted coat check service is provided for a fee of \$19 per hour per attendant. No fee will be charged to your guests.

The service provided by Centerplate Catering watches over the articles of your guests and assures they are delivered to only persons with a matching claim check. Should you desire a more rigorous service, Centerplate Catering will gladly assist you in arranging such a service with a certified security company.

TABLE AMENITIES

Table Linens

While standard table linens, table stands and numbers are provided without a fee for food and beverage events, additional items may be rented upon request. The following rates apply for these items.

Table cloths	\$12.00 each per day
Napkins	\$ 1.00 each per day
Table skirts	\$25.00 each per day
Table stands	\$ 1.75 each per day
Table numbers	\$ 0.50 each per day

What's more, there are many specialty linen options and table dressings available in addition to our array of standard linen colors. Our standard colors are black, white, navy, burgundy, and ivory. If you desire a specific, unique or upgraded selection of table dressing, Centerplate Catering will be happy to assist you in achieving your objective. Rates will be determined based upon your selection.

Additional Table Amenities

The following items can be rented at rates indicated:

Votive candles	\$ 2.00 each
Mirror Centerpiece	\$ 2.50 each
Floral arrangements	Market Price
Table centerpieces	Market Price

The above rates also apply for any table linens and amenities requested for purposes other than a food and beverage function provided by Centerplate Catering.

Ice Carvings

Ice sculptures can greatly add to the ambiance of any event. The range of possibilities includes pedestals for cold food display, organization logos, and artistic compositions to support a theme. Centerplate Catering will work with you to provide carvings which address your special needs. Each piece is priced individually based on size and complexity. Prices for a single block carving begin at \$275.

Valet Parking Services

Valet parking is available for an additional fee and may be arranged directly with one of our valet parking service representatives.

Gift Baskets

Let us provide gourmet gift baskets for your special promotions. We will work to create a gift unique to your intentions. Selections might include tea or gourmet cookies, specialty waters, Colorado food items, fancy cheeses, chocolates and fruits. The possibilities are endless. Prices will be based on size and ingredients chosen.

CONTINENTAL BREAKFAST

STYLISHLY CONTINENTAL

A Beautiful "Mile High" Sunrise and One of Our Continental Breakfasts Will Get You Energized and Ready for a Busy Day of Activities.

Morning Glory Continental –10.00

Chef's Assortment of House Baked Grain & Natural Muffins, Breakfast Breads & Sliced Bagels
Served with Butter, Preserves and Plain Cream Cheese
Pitchers of Assorted Natural Juices
Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet & Herbal Teas

Estes Park Picnic Basket Continental –11.00

Whole Fresh Fruit
Baskets Filled w/Assorted House Baked Pastries & Bagels
Served with Butter, Preserves and Plain Cream Cheese
Assorted Bottled Juices
Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet & Herbal Teas

Aspen Ridge Continental –14.00

Sliced Fresh Fruit Display
Chef's Assortment of House Baked Grain & Natural Muffins
Assorted Breakfast Pastries & Sliced Bagels
Served with Butter, Preserves and Plain Cream Cheese
Pitchers of Assorted Natural Juices
Freshly Brewed Coffee, Decaffeinated Coffee, Regular & Herbal Teas

EXCELLENT ADDITIONS TO ANY OF THE CONTINENTAL BREAKFASTS

Starbucks Fresh Brewed Gourmet Coffee (upgrade)	2.00 / person
Assorted Flavors Individual Fruit Yogurts (regular, low-fat, and non-fat)	3.25 / each
Assorted Individual Dry Cereals	3.00 / each
½ Pints of Skim & Low Fat Milk	2.50 / each
Sliced Fresh Fruit Platter	4.00 / person
Whole Fresh Fruit	1.75 / each

Continental Prices are "Per Person"; all items are subject to a 20% Service Charge and Sales Tax

CREATE A DELICIOUS “FIRST IMPRESSION”

INCLUDE A CHEF-ATTENDED, MADE-TO-ORDER, BREAKFAST STATION

Fee For Attending Uniformed Chef - \$75 per station with a Four (4) hour minimum

Omelet Station – 4.50 / person

Have One of Our Uniformed Chefs Prepare Your Choice of Omelet
Ham, Bacon, Mushroom, Onions, Peppers, Tomatoes, Scallions, & Assorted Cheeses

Frittata Station – 5.00/ person

Have One of Our Uniformed Chefs Prepare Your Choice of Frittata
Asparagus, Sun Dried Tomato & Porcini Mushroom Frittatas
Pancetta, Artichoke and Basil Frittatas
Roasted Red Pepper, Feta and Spinach Frittatas

Belgian Waffle Station – 6.00

Have One of Our Uniformed Chefs Prepare a Belgian Waffle with Your Choice of Topping
Maple Syrup, Strawberry & Blueberry Compote,
Whipped Cream & Chocolate Shavings

All items are subject to a 20% Service Charge, Sales Tax and 72 Hour Guarantee

COLORADO INSPIRED BREAKFAST BUFFETS

The Frontier Express—17.50

A Hearty Breakfast for High Altitude Energy
Chilled Assorted Juices and Sliced Seasonal Fresh Fruit
Assorted Individual Dry Cereals with Pints of Regular & 2% Low Fat Milk
Scrambled Eggs with Herbs and Country Style Breakfast Potatoes
Hickory Smoked Bacon & Sausage Links
House Baked Grain & Natural Muffins, Assorted Breakfast Pastries & Sliced Bagels
Served with Butter, Preserves & Regular Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet & Herbal Teas

Pikes Peak Breakfast Buffet—18.00

An Old Fashioned Country Breakfast Done "Rocky Mountain" Style
Chilled Assorted Natural Juices and Sliced Seasonal Fresh Fruit
Assorted Individual Dry Cereals with Regular & 2% Low Fat Milk
Scrambled Eggs with Mushrooms & Tomatoes and Sautéed Breakfast Herb Potatoes
Hickory Smoked Bacon & Sausage Links
Cinnamon Cream Cheese French Toast, Served with Warm Maple Syrup & Wild Berry Compote
House Baked Grain & Natural Muffins, Assorted Breakfast Pastries & Sliced Bagels
Served with Butter, Preserves & Regular Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet & Herbal Teas

The Molly Brown—20.00

An "Unsinkable" Selection of Regional Favorites
Chilled Assorted Juices and Fresh Fruit Bowl
Assorted Dry Cereals with Regular & 2% Low Fat Milk
Assorted Breakfast Quiches Baked In a Flaky Pastry Shell to Include:
Southwest Jalapeno Jack Cheese with Chorizo Sausage Quiche, Vegetarian Quiche and
Quiche Lorraine
Grilled Ham Steaks and Hash Brown Potatoes
House Baked Grain & Natural Muffins, Assorted Breakfast Pastries & Sliced Bagels
Served with Butter, Preserves & Regular Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet & Herbal Teas

Breakfast Buffet Prices are "Per Person"; all items are subject to a 20% Service Charge and Sales Tax

PLATED BREAKFAST

MORNING PLEASURES BY THE PLATEFUL

What better reason to rise & shine than one of our enticing western breakfast plates filled with an appealing blend of flavors – many from products grown or raised right here in Colorado. All breakfasts include freshly brewed regular & decaffeinated coffee, gourmet & herbal teas, & pitchers of orange juice.

The “Vail Valley” Plated Breakfast--16.00

A Classic Country Breakfast with Style
Chilled Fresh Squeezed Orange Juice and Sliced Fresh Fruit
Fluffy Scrambled Eggs with Red Peppers & Chives
Lyonnais Breakfast Potatoes and Hickory Smoked Bacon or Sausage Links
House Baked Muffins & Assorted Breakfast Pastries, Served with Butter and Preserves
Freshly Brewed Coffee, Decaffeinated Coffee & Gourmet & Herbal Teas

The “Mesa Verde” Plated Breakfast—18.00

A Hearty Breakfast with a Southwestern Flair
Chilled Fresh Squeezed Orange Juice and Sliced Fresh Fruit
Chorizo, Red Pepper & Cilantro Omelet with Asiago Roasted Tomato Salsa & Fresh Flour Tortilla
Golden Hash Brown Potatoes
Southwest Chicken Sausage
House Baked Grain & Natural Muffins & Assorted Breakfast Pastries
Served with Butter & Preserves
Freshly Brewed Coffee, Decaffeinated Coffee & Gourmet & Herbal Teas

The “Garden of the Gods” Plated Breakfast—20.00

A Sophisticated & Unique Breakfast Creation
Chilled Fresh Squeezed Orange Juice
Fresh Fruit with Madeira & Mint Served in a Champagne Glass
Asparagus, Sun-Dried Tomato & Porcini Mushroom Frittata and a Crisp Potato Galette
Seared Sage & Fennel Breakfast Links
Citrus Risotto and Grilled White Figs
House Baked Grain & Natural Muffins and Assorted Breakfast Pastries
Served with Butter & Preserves
Freshly Brewed Coffee, Decaffeinated Coffee & Gourmet & Herbal Teas

Plated Breakfast Prices are “Per Person”; all items are subject to a 20% Service Charge and Sales Tax

PLATED BREAKFAST (CONTINUED)

The “Steamboat Springs” Plated Breakfast—24.00

A Cowboy’s Delight...Hearty & Satisfying

Chilled Fresh Squeezed Orange Juice

Sliced Fresh Fruit with Cranberry Cottage Cheese

6 Ounce Sirloin Steak with Country Fried Yukon Gold Potatoes

House Baked Grain & Natural Muffins and Assorted Flavored Biscuits

Served with Butter & Preserves

Freshly Brewed Coffee, Decaffeinated Coffee & Gourmet & Herbal Teas

Plated Breakfast Prices are “Per Person”; all items are subject to a 20% Service Charge and Sales Tax

BREAKFAST A LA CARTE

A La Carte Hot Items

Irish Oatmeal	6.00 per person
Southwestern Breakfast Burrito	5.00 per person
Ham, Egg & Cheese Croissant Sandwich	5.00 per person
Ham, Egg and Cheese Biscuit	4.00 per person
Sausage & Egg Biscuit	4.00 per person

Fresh Fruit

Sliced Seasonal Fresh Fruit Platter (seasonal availability for fresh berries ~ serves 25)	100.00 platter
Whole Fresh Fruit	1.75 each

From Our Bake Shop

Assortment of House Baked Muffins & Breakfast Pastries	35.00 dozen
Assorted Flavored Bagels with Regular Cream Cheese	28.00 dozen
Flavored Cream Cheese (add to any baked item)150 per person
Assortment of Fresh Baked Breakfast Breads:	
Banana, Zucchini or Date Nut Loaf ~ serves four (4) people	6.00 loaf
Fresh Baked Croissants (served w/Butter, Jellies & Preserves)	32.00 dozen
Assortment of Fresh Baked Scones: Blueberry, Cranberry-Nut, Maple Pecan ~ Served w/ Butter, Jellies & Preserves	42.00 dozen
Pecan Sticky Buns	28.00 dozen
Cinnamon Rolls	28.00 dozen
Assorted House Baked Danish Pastries	38.00 dozen
Assorted Donuts	28.00 dozen
Assorted Muffins	35.00 dozen

Juices & Other Refreshments

Pitchers of Natural Juices	
Orange	28.00 each
Grape, Cranberry, Apple	24.00 each
Assorted Bottled Fruit Juices	4.00 each
Individual Bottles of V8 Juice	4.00 each
Bottled Frappuccino (charged on consumption)	5.50 each
Assorted Sodas (charged on consumption)	2.00 each
Non-Carbonated Bottled Spring Water (charged on consumption)	3.00 each
Chilled whole & low fat milk pints	2.50 each

Coffee & Tea

Freshly Brewed Starbucks® Regular Coffee	46.00 gallon/24.00 pot
Freshly Brewed Starbucks® Decaffeinated Coffee	46.00 gallon/24.00 pot
Freshly Brewed Regular Coffee	42.00 gallon/22.00 pot
Freshly Brewed Decaffeinated Coffee	42.00 gallon/22.00 pot
Tea Service w/Assorted Gourmet & Herbal Teas	42.00 gallon/22.00 pot

All items are subject to a 20% Service Charge, Sales Tax and 72 Hour Guarantee

BREAK SERVICE

BREAK SERVICE IDEAS: INSPIRED, REFRESHING & COMPLETE!

The following Packaged Breaks are priced according to total guest count. Your Salesperson will work with you to design the appropriate amounts. Individual Item prices can be found within the Breakservice Menus. *Catering Services Minimums may apply.*

“The Intermission” Breakservice

AM or PM, This Basic Break Service Will Help Your Guests Refresh, Re-hydrate & Recharge!

Freshly Brewed Starbucks® or Regular Coffee & Decaffeinated Coffee, Gourmet & Herbal Teas, Assorted Individual Sodas, Assorted Individual Bottled Juices & Bottled Non-Carbonated Spring Water. (Price is based upon items selected and quantities desired)

“Sweets & Treats” Breakservice

Supercharge with this Sweet Afternoon Treat!

Assorted Individual Candy Bars Including: Three Musketeers, Snickers, Milky Way & M&Ms
Assorted Bags of Chips & Snacks including: Potato Chips~ Regular & BBQ, Pretzels & Cracker Jacks,
Assorted Soft Drinks & Bottled Spring Water
(Price is based upon items selected and quantities desired)

“Old Fashioned” Breakservice

A Classic Favorite in the Afternoon!

Baskets of Assorted, Freshly Baked Gourmet Cookies, Brownies & Blondie's
½ Pints of Low Fat & Skim Milk, Bottled Sparkling Mineral Water & Assorted Soft Drinks
Freshly Brewed Regular & Decaffeinated Coffee
(Price is based upon items selected and quantities desired)

“Ice Cream Social” Breakservice

Everyone Loves Assorted Ice Cream Bars!

Select from Dove Bars, Drumsticks, Snickers, Cookiewiches, Ice Cream Sandwiches, Popsicles & Fruit Juice Bars. (Price is based upon items selected and quantities desired)

“Gourmet Coffee Station” Breakservice –55.00/Gallon of Coffee, Includes Accompaniments

Make any Coffee Break Special with these Gourmet Additions!

Starbucks Gourmet Coffee and a Beautiful Presentation of Tasty Ingredients Guests Can Add at Their Whim, Including Sugar Cubes, Orange & Lemon Slices, Whipped Cream, Cinnamon Sticks, Chocolate Shavings & Three Varieties of Flavored Syrup

*All items are subject to a 20% Service Charge, Sales Tax and 72 Hour Guarantee

BREAK SERVICE (CONTINUED)

"Ice Cream Sundae Bar"

9.00 per person ++*

Make Your Own Sundaes or Banana Splits!

Premium Vanilla Ice Cream Scooped by a Server

Hot Fudge Topping, Hot Caramel Topping, Bananas, Chocolate Sprinkles, Chopped Nuts, Crushed Oreo Cookies, Whipped Cream, Cherries & M&Ms

Gourmet Mini-Dessert Break

10.00 per person ++*

Our Pastry Chef's Finest Selection of Mini-Sized Gourmet Desserts

Chocolate Dipped Fruits, Mini Tarts, Macaroon Nut Bars, Petit Fours,

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet & Herbal Teas

Java Java Break

12.00 per person ++*

A Coffee-Lovers Delight --Beautiful Presentation of Coffee & Mocha Inspired Treats!

Coffee Pralines, Almond Tuiles, Pecan & Coffee Bean Tartlets, Mini Coffee-Flavored Cream Cakes,

Mocha Mousse, Chocolate & White Chocolate Covered Coffee Beans

A Variety of Freshly Brewed Gourmet Coffees Featuring Starbucks® Coffee,

Assorted Flavoring Syrups, Selection of Spiced & Herb Teas

Apple Break

10.00 per person ++*

An Irresistible Selection of Apple Inspired Treats

Natural Apple Juice (can be served as Hot Cider upon request), Whole Fresh Apples

House Baked Apple Tarts, Apple Cookies, and Apple Strudel with Cinnamon Cream

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet & Herbal Teas

Asian Tea & Coffee Break

15.00 per person ++*

Reward Your Guests with a Unique Culinary Experience!

Freshly Brewed Jasmine Tea is Served with the Following Authentic Asian Culinary Delights:

A Time Honored Savory Rice Soup Infused with Coriander & Ginger, A Beautiful Display of Authentic

Hong Kong Dim-Sum, Original Vietnamese Spring Rolls, A Selection of South Asian Fruits, An

Assortment of House Made Mini-Pacific Rim Inspired Desserts, White & Dark Chocolate Dipped

Almond Cookies & Fortune Cookies

Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet & Herbal Teas

*All items are subject to a 20% Service Charge, Sales Tax and 72 Hour Guarantee

Centerplate at the Colorado Convention Center

700 14th Street

Denver, Colorado 80202

303.228.8050

www.denverconvention.com

www.ezplanit.com Revision n date 11-28-06

A LA CARTE BREAK SERVICE

Giant Pretzel Platter 27.00 dozen
Freshly Baked Giant Pretzels in a Variety of Delicious Flavors
Soft Pretzels, Plain or Salted

Specialty Flavored Soft Pretzels 34.00 dozen
Includes: Sugar & Cinnamon, Poppy Seed & Sesame Seed

Specialty Filled Soft Pretzels 50.00 dozen
Includes: Pizza, Jalapeno, Cream Cheese & Apple Cinnamon

Dutch Style Soft Pretzel Platter with Dipping Mustards 40.00 dozen
Fresh House Baked Standard Sized Soft Pretzels Served with Creole,
Whole Grain & Dijon Mustards for Dipping

ASSORTED BEVERAGES

Assorted Bottled Fruit Juices 4.00 each
Individual Bottles of V8 Juice 4.00 each
Bottled Frappuccino (charged on consumption) 5.50 each
Assorted Sodas (charged on consumption) 2.00 each
Non-Carbonated Bottled Spring Water (charged on consumption) 3.00 each
Chilled whole & low fat milk pints 2.50 each
Fruit Punch, Lemonade, or Iced Tea 28.00 per gallon

GOODIES FROM THE BAKE SHOP

Double Fudge Brownies, Lemon Bars or Blondie's 30.00 dozen
Freshly Baked "Giant" Cookies 28.00 dozen
Freshly Baked Soft Pretzels 27.00 dozen
Chocolate Covered Strawberries 36.00 dozen

CHIPS, SNACK BARS & PACKAGED CANDY

Assorted Candy Bars 2.50 each
Granola Bars 2.50 each
Nutri-Grain Bars 2.50 each
Nature Valley Bars 2.50 each
Power Bars (assorted flavors) 4.50 each
Cracker Jack Box (charged on consumption) 4.50 each
Individual Bags of Potato Chips ~ Frito Lay 2.00 each
~ Boulder Chips 2.50 each

All items are subject to a 20% Service Charge, Sales Tax and 72 Hour Guarantee

Centerplate at the Colorado Convention Center
700 14th Street
Denver, Colorado 80202
303.228.8050
www.denverconvention.com
www.ezplanit.com Revision n date 11-28-06

A LA CARTE BREAK SERVICE (CONTINUED)

ICE CREAM BARS

Snickers Ice Cream Bar	3.00
Popsicles	2.00
Fruit Juice Bars.....	3.25
Dove Bars.....	5.50
Ice Cream Sandwiches	2.50
Cookiewiches	3.00
Drumsticks.....	2.50

BULK DRY SNACKS, CHIPS & NUTS

A good rule of thumb is to allow for approximately 4 ounces of snacks per person

Party Mix.....	15.00 pound
Trail Mix.....	15.00 pound
Fancy Mixed Nuts	40.00 pound
Mixed Nuts with Peanuts	26.00 pound
Pre-Popped Popcorn	15.00 pound
Potato Chips.....	10.00 pound
Dips for Chips ~ Romano Ranch & Classic Onion Dip	25.00 quart
Pretzel Twists	7.00 pound
Tortilla Chips.....	8.00 pound
Salsa	10.00 quart

All items are subject to a 20% Service Charge, Sales Tax and 72 Hour Guarantee

BOX LUNCHES

Satisfying taste and convenience are packed into every box lunch. Each lunch includes a salad, fruit, dessert and beverage. Prices shown are person. Service Charge and Sales Tax will apply.

CLASSIC FAVORITES

1. Smoked Turkey & Swiss on a Fresh Roll—15.50
2. Roast Beef & Cheddar on a Fresh Roll—15.50
3. Ham & Cheese on a Fresh Roll—15.50
4. Grilled Portobello & Provolone on Herb Focaccia Bread—15.50

Each Classic Favorites Box Lunch Includes:

- 4 Potato Salad
- 4 Whole Fresh Fruit
- 4 House Baked Cookie
- 4 Guest Choice of either a Canned Soda or Bottled Water

SPECIALTY BOX LUNCHES

Italian/Submarine Sandwich—15.50

Salami, Portabella, & Capocollo w/ Provolone Cheese on a French Roll
Sun Dried Tomato & Basil Pasta Salad
Whole Fresh Fruit, House Baked Fruit Bar
Guest Choice of either a Canned Soda or Bottled Water

Asian Chicken Salad—16.00

Asian Chicken Salad with Soba Noodles & Ginger Soy Dressing
Fresh Baked Roll & Butter
Whole Fresh Fruit and an Almond Cookie
Guest Choice of either a Canned Soda or Bottled Water

Grilled Buffalo Wrap—19.00

Grilled Buffalo & Roasted Pepper Wrap with Chipotle Chili Mayo in a Tomato Tortilla
Black Bean Corn Salad
Whole Fresh Fruit and a Cranberry Nut Bar
Guest Choice of either a Canned Soda or Bottled Water

Grilled Tri Tip Glazed with Port Wine Salad—18.00

Grilled Tri Tip of Beef Glazed with Port Wine & Grain Mustard
Thinly Sliced on a Bed of Green Beans with Caramelized Garlic and Sweet Onions
Whole Fresh Fruit and a Maple Pecan Bar
Guest Choice of either a Canned Soda or Bottled Water

ULTIMATE LUNCH BUFFETS

Satisfy a wide variety of tastes with a regional lunch or dinner buffet. Other options include custom designed theme stations featuring delicious cuisine from Asia, Latin America, the Caribbean, Europe and the Mediterranean.

All Lunch Buffets include Iced Tea, Coffee, Decaffeinated Coffee and Herbal Tea Service.
Prices Shown are Per Person. Service Charge and Sales Tax will apply.

The "Mile High" Deli Buffet—22.00

Deli Tray featuring Sliced Roast Beef, Baked Honey Tavern Ham & Roast Turkey Breast
Sliced Provolone & Swiss Cheeses
Pasta Salad, Fresh Fruit Salad, and a Relish Tray with all Appropriate Condiments
Fresh Baked Kaiser Rolls, Sliced Rye and Pumpernickel Breads
Assorted House Baked Gourmet Cookies and Brownies
Iced Tea, Freshly Brewed Coffee, Decaffeinated and Hot Water for Tea

The Italian Buffet—24.00

Minestrone Soup
Garden Green Salad with Olives, Pepperoni and Thinly Sliced Red Onion
Baked Ziti Pasta with Mozzarella and Parmesan Cheese
Italian Meatballs with Spicy Tomato Sauce, Garlic Bread and Bread Sticks
Mini Italian Pastries
Iced Tea, Freshly Brewed Coffee, Decaffeinated and Hot Water for Tea

The Mexican Buffet—24.00

Tortilla Soup with Diced Chicken, Chilies and Roasted Corn
Tri Colored Chips and Salsa
Cheese Enchiladas with Sour Cream and Green Onions
Southwestern Chicken Fajitas with Roasted Onions and Peppers
Spanish Rice, Southwestern Vegetables, Cinnamon Churros and Buñuelos
Iced Tea, Freshly Brewed Coffee, Decaffeinated and Hot Water for Tea

The "Palomino" Lunch Buffet—27.00

Traditional Caesar Salad w/Garlic Croutons and Parmesan Cheese
Baby Red Potato and Herb Salad w/Sour Cream and Crisp Bacon
Spinach Tortellini Salad w/Roasted Tomato and Balsamic Vinegar
Grilled Marinated Flank Steak w/Roasted Corn and Chipotle Chili Relish
Barbecued Chicken w/Honey Black Pepper Barbecue Sauce
Vegetarian White Bean Chili w/ Southwest Spice
Steamed Corn on the Cob w/Butter and Parsley
Chef's Selection of Cakes and Tortes to Include:
Raspberry Mousse Cake, Strawberry Custard Cake and Lemon Curd Torte
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Gourmet Teas with Hot Water

ULTIMATE LUNCH BUFFETS (CONTINUED)

The “Durango” Buffet—28.00

Chopped Salads with Bacon, Bleu Cheese, Tomato, Hard Boiled Eggs,
Served with a Creamy Green Peppercorn Dressing
Green Bean Fennel Salad in a Cilantro Orange Vinaigrette
Roasted Corn and Zucchini Salad with a Poblano Chili Vinaigrette
Grilled Mahi Mahi Served with a Green Tomato Salsa Fresca
Shredded Chicken and Fontina Cheese Empanadas with Lime Crème Fraîche
Wheat Berry Pilaf with Red Chard and Toasted Pumpkin Seeds
Spinach and Goat Cheese Enchiladas with Smoked Ancho Chili Sauce
Sautéed Fresh Vegetable Medley
Chef’s Selection of Individual Fruit Meringues and Fruit Parfaits
Freshly Brewed Coffee, Decaffeinated and Hot Water for Tea

The “Silverthorne” Buffet—32.00

Boston Bibb Lettuce and Baby Spinach Salad with Red Onion, Mushroom, Chopped Bacon and Shaved
Parmesan Cheese, Served with Roasted Garlic and Basil Vinaigrette
Couscous Salad with Lemon, Capers and Chopped Olives
Red and Yellow Tomato Salad with Dill and Grain Mustard
Crunchy Carrot and Dried Cranberry Salad with an Orange Poppy Seed Dressing
Grilled Turkey Breast and Mushrooms Served with Spinach Fettuccine
Roast Pork Loin with a Dried Peach Chutney
Baked Eggplant with a Tomato Herb Sauce and Pecorino Romano
Harvest of Fresh Vegetables
Chef’s Selection of Fruit and Nut Tarts
Freshly Brewed Coffee, Decaffeinated and Hot Water for Tea

The “Double Diamond” Buffet—32.00

Grilled Chicken Caesar Salad of Fresh Romaine Lettuce & Thin Sliced Peppered Chicken Strips
Served with Creamy Caesar Dressing, Parmesan Cheese and Garlic Croutons
Bow Tie Pasta Salad with Artichoke Hearts and Shitake Mushrooms
Green Apple, Pistachio and Wild Rice Salad
Grilled Breast of Chicken with Prosciutto, Olives and Sage
Pan Seared Sea Bass with a Riesling Sauce and Toasted Pine Nuts
Golden Potato Cake with Sweet Corn and Rosemary
Sautéed Fresh Vegetable Medley
Chefs Selection of Individual and Whole Cakes
Freshly Brewed Coffee, Decaffeinated and Hot Water for Tea

SENSATIONAL LUNCHEON SPECIALTY PLATES

Enjoy casually elegant dining when you select from our luncheon specialty plates. Each plate is created according to our simple-but-delectable philosophy – use only the freshest, most flavorful ingredients served in home-style portions. That means harvest-fresh greens, premium meats & made-from-scratch dressings. All luncheon entrees come with a choice of Salad, Fresh Seasonal Vegetables, and Hearth Baked Rolls and Butter, Dessert and Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, & Hot Herbal Tea.

Prices Shown are Per Person. Service Charge and Sales Tax will apply.

Hot Plated Entrees

Grilled Top Sirloin and Caramelized Onions Served with Garlic mashed red potatoes	29.00
Spinach and Pine Nut Stuffed Breast of Chicken In a Sweet Red Pepper Cream Sauce and Served with Chive whipped potatoes	27.00
Herb Crusted Halibut with Roasted Tomato Chutney Served with a Caramelized Sweet Onion Fennel Cake	33.50
Apple Wood Smoked Game Hen In a Wild Huckleberry Chardonnay Sauce and Served with Tri-Bean Lemon Capers Relish	28.25
Moroccan Chicken Filled with Fire Roasted Peppers Feta Cheese & Dates Served with Golden Pearl Couscous and a Kalamata Olive Demi Glace	27.00
Citrus Encrusted Salmon with Jasmine Rice Served with Gingered Lemon Grass Soy Butter and a Stir-fry of Fresh Pea Pods	26.00
Oven Roasted Chipotle Chili Rubbed Pork Loin Served Over White Corn Polenta with Black Currant Demi Glace and Roasted Corn Relish	26.00
Grilled Marinated Flank Steak Served with Tomato, Kalamata Olives and Feta	25.00
Baked Three Cheese Manicotti Served with and Herb Tomato Ratatouille in Parmesan Cream Sauce & Fresh Grilled Vegetables	23.00

Cold Plated Sandwich Entrees

All Sandwich entrees include Dessert and Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

Grilled Chilled Tequila Marinated Chicken Sandwich 20.00
Tequila Marinated and Grilled Chicken Served with a Cilantro Ancho Chili Mayonnaise on Herb Focaccia Bread and Accompanied by a Beet Orange and Mint Salad

Grilled Chilled Vegetable Stack 16.50
Marinated Red Pepper, Eggplant, Portobello Mushroom, Squash and Provolone Cheese Layered on Toasted Olive Bread and Accompanied by Braised Herbed Lentils in a Balsamic Syrup

Cold Plated Salad Entrees

All Salad entrees include hearth baked rolls and butter, dessert and freshly brewed coffee, decaffeinated coffee, hot tea and iced tea

Mediterranean Salad 23.00
Mediterranean Chicken and Grilled Vegetables with Marinated Baby Green Lentils, Feta Cheese, Roasted Eggplant Tapénade, Kalamata Olives and Vine Ripened Tomatoes. Served with Roasted Red Pepper Herb Vinaigrette

Seafood Linguini Salad 25.00
Saffron Linguini and a Pesto Marinated Seafood Medley of Shrimp, Scallops, Mussels, Salmon, Sun Dried Tomatoes & Capers, Tossed with a Herb Aioli Dressing

Sesame Crusted Peppered Tenderloin Salad 27.00
Asian Marinated Sesame Crusted Tenderloin Seared and Sliced Thin over Udon Noodles with Napa Cabbage, Toasted Cashews, Stir-fry of Fresh Pea Pods with Citrus Ponzu Soy Vinaigrette

Cashew Encrusted Wild Turkey Over Arugula White Bean Salad 23.00
Cashew Encrusted Turkey Tenderloin Served over Arugula White Bean Salad and Accompanied by Seasonal Grilled Vegetables

*All items are subject to a 20% Service Charge, Sales Tax and 72 Hour Guarantee

Soups

Not included, but a great addition to your event's lunch!

Oyster Chowder	5.00
Creamy Combination of Fresh Oysters, Sherry and Vegetables	
Forest Mushroom and Lentil Soup	5.00
Hearty Infusion of Mushrooms, Herbs and Lentils w/ Chive Cream Fraîche	
Cucumber Bay Shrimp Gazpacho Served in an Avocado	6.00
Cucumber, Vegetables, and Bay Shrimps	

Salads

Included with Hot Plated Lunch Entrées, Choose One...

- 4 Crisp Romaine with Gorgonzola, Caramelized Walnuts & Lemon Poppy Seed Vinaigrette
- 4 Baby Spinach & Apple Salad with Pepper Smoked Bacon, Candied Walnuts & Calvados Cider Vinaigrette
- 4 Baby Red Leaf, Spinach Salad with Pears, Caramelized Pecan & Lemon Basil Dressing
- 4 Grilled Portobello Mushroom Salad with Bouquet of Baby Lettuce, Herb Balsamic Vinaigrette And Goat Cheese Croutons
- 4 Root Vegetable Salad with Frisée and Baby Lettuce & Cracked Black Pepper and Feta Cheese Vinaigrette
- 4 Floral Baby Lettuce Salad with Radish Sprouts, Sun Dried Tomato & Feta & Lemon Caper Vinaigrette
- 4 Traditional Caesar Salad with Parmesan Crisp

Desserts

Included with All Plated Lunches, Choose One...

- 4 White & Dark Chocolate Napoleon with Fresh Seasonal Berries
- 4 Apricot Bavarians with Pistachios and Almonds
- 4 Strawberry Cream Cheese Cake
- 4 Apple Tart in Calvados Cinnamon Cream with Fresh Berries
- 4 Chocolate Blackout Cake in a Port Wine Sauce
- 4 Flan with Caramel Sauce

All items are subject to a 20% Service Charge, Sales Tax and 72 Hour Guarantee

FAMILY STYLE LUNCHES

Family Style service is a wonderful way to promote guest interaction at your catered event. Ten guests will sit at a beautifully set table with our Chef's menu selections laid out before them on a custom designed Lazy Suzan. Each menu offers ample portions and wide variety of selections while your guests remain comfortably seated in their chairs.

All Family Style Menus include Iced Tea, Coffee, Decaffeinated Coffee and Herbal Tea Service. Prices Shown are Per Person. Service Charge and Sales Tax will apply.

Big Apple Deli Lunch—23.00

Apple and Raisin Kugel Noodle Salad, Chef's Egg Salad, and Traditional Potato Salad

Gourmet New York Deli Tray to Include:

Corned Beef Brisket, Plate Pastrami, Roast Beef, Black Forest Ham, Rotisserie Turkey Breast, Cheddar Cheese, Jack Cheese, Muenster Cheese, Swiss Cheese, Lettuce, Tomato and Onion

Bread Basket Filled with Sliced Rye, Kaiser Rolls, Pumpernickel and Challah Breads

Condiment Platter to Include: NY Deli Mustard, Mayo, Kosher Pickles, Cherry Peppers, Olives and Pickled Tomatoes

Yukon Gold Potato Chips and Terra Chips

New York Style Cheese Cake with Fresh Strawberry Sauce

South of the Border—20.00

Garden Green Salad with Roasted Corn, Peppers and Currant Tomatoes and Served with a Cilantro Lime Vinaigrette

Citrus Fruit and Jicama Salad with a Chili Lime Orange Vinaigrette

Mexican Green Tomato and Grilled Nopales Salad with Roasted Peppers and Crisp Tortilla Strips

Chilled and Sliced Ancho Chili and Cilantro Rubbed Roasted Pork Loin with Dried Apricot and Sweet Tomato Chutney

Freshly Baked Jalapeno Corn Bread, Rolls and Butter

Dessert Tray of Individual Caramel Flans and Buñuelos (Mexican Fried Pastry)

Mediterranean Bistro Menu—23.00

Traditional Greek Vegetable Salad with Feta Cheese & Sun Dried Tomato and Eggplant Salad

Hummus with Lahvosh and Grissini Bread Sticks

Antipasto Platter to Include: Prosciutto, Salami, Mortadella, Capocollo Ham, Provolone, Buffalo Mozzarella, Gruyere and Dill Havarti Cheese

Condiment Platter to Include: Roasted Red Peppers, Greek and Kalamata Olives, Assorted Marinated Tomatoes and Sliced Red Onions, Whole Grain Mustard, Sun Dried Tomato Mayonnaise. Bottles of Olive Oil and Balsamic Vinegar

Baskets of Fresh Baked Focaccia Breads and Butter

Pastry Selection of Baklava & Regina Di Noci (Italian Nut Cake)

Chopsticks Required, Asian Style Menu—21.00

Asian Greens with Mandarin Oranges, Cashews, Water Chestnuts and Crisp Rice Noodles Tossed in Ginger Sesame Dressing
Udon Noodle Salad with Stir Fried Vegetables and Red Miso Dressing
Broccoli, Beef & Orzo Rice Salad with Spicy Peanut Vinaigrette
Asian Marinated and Sesame Crusted Tenderloin Seared, Chilled and Sliced Thinly over Soba Noodles with Ginger Soy Dressing
Assortment of Freshly Baked Loaf Breads and Butter
Almond Cookies and Fortune Cookies

All American Picnic Lunch—22.00

Southern Style Potato Salad Made with Whole Grain Mustard and Fresh Bacon Pieces
Traditional Cole Slaw in a Homemade Tangy Dressing
Black-Eyed Pea Salad with Diced Ham and Green Peas
Crisp Country Fried Chicken Served Hot or Cold and will Include the Following Pieces:
10 Breasts, 6 Legs, 6 Wings and 6 Thighs
Freshly Baked Buttermilk Biscuits and Honey Butter
Deep Dish Pecan Pie and Peach Pie

*All items are subject to a 20% Service Charge, Sales Tax and 72 Hour Guarantee

SPECTACULAR DINNER BUFFETS

For a truly special and elegant event that works best as a buffet.
Prices shown are Per Person. Service Charge and Sales Tax will apply.

The “Wild West” Buffet—40.00

Baby Field Greens with Toasted Cashews and Sprouts Served with an Orange Sesame Vinaigrette
Cherry Tomato Salad with Mint and Parsley
Asparagus and Hearts of Palm Salad with a Red Pepper Vinaigrette
Green and Yellow Bean Salad with Roasted Garlic and Tahini
Tea Marinated Spring Chicken with Mushrooms and Green Onion
Stir Fry Beef Tips with Roasted Peanuts and Coriander
Grilled Mushrooms and Vegetable Brochettes with Ginger Pesto
Jasmine Rice Pilaf and Spring Vegetable Medley
Almond Pear Tart, Apple Tart and Warm Peach Cobbler
Freshly Brewed Coffee, Decaf and Hot Water for Tea

The “Continental Divide” Buffet—45.00

Root Vegetable Salad and Baby Greens, and a Cracked Black Pepper & Feta Cheese Vinaigrette
Spanish Olive and Green Lentil Salad in a Dried Tomato Herb Dressing
Celery Root and Red Cabbage Salad in a Tart Apple Cider Vinaigrette
Marinated Mushroom and Pear Salad with Gorgonzola Cheese
Braised Tri Tip of Beef with Red Wine and Horseradish Demi Glace
Four Cheese Manicotti in a Tomato Basil Sauce
Grilled Sea Bass with Roasted Shallot and Sherry Cream
Mashed Red Skin Potatoes and a Summer Harvest of Fresh Vegetables
White & Dark Chocolate Napoleons, Mocha Truffle Torte, and Hazelnut Chocolate Gateau
Freshly Brewed Coffee, Decaffeinated and Hot Water for Tea

*All items are subject to a 20% Service Charge, Sales Tax and 72 Hour Guarantee

SIT DOWN TO A GOURMET DINNER CELEBRATION

Hosting a successful dinner party is one of life's most satisfying experiences. Because entertaining with style demands inspired ideas and consummate planning, allow us to assure that your dinner is both a business and social triumph.

All dinner entrees come with a choice of salad, fresh seasonal vegetables, and hearth baked rolls and butter, dessert and freshly brewed coffee, decaffeinated coffee, hot tea and iced tea.

Prices Shown are Per Person. Service Charge and Sales Tax will apply.

PLATED DINNER ENTREES

Breast of Chicken Stuffed with Pears, Walnuts and Gorgonzola Cheese Served in a Port Wine Sauce & Accompanied by a Multigrain Pilaf	28.00
Grilled Top Sirloin of Beef Served with Cabernet Caramelized Onions, a Black Walnut Demi-Glace & Accompanied by Herbed Potato Pancakes	38.00
Seared Filet of Beef with Sweet Onion & Dried Fig Chutney Served with a Green Peppercorn Sauce & Accompanied by Potato Dauphinoise	40.00
Grilled Tenderloin of Beef with Braised Scallion Served with a Chanterelle Ragu and Accompanied by a Wild Rice Polenta	45.00
Mushroom Crusted Breast of Chicken Served with a Sherry Peppercorn Sauce and Accompanied by Garlic Mashed Red Skin Potatoes	27.00
Cold Smoked Swordfish Served with Flamed Roasted Red and Yellow Tomato Gnocchetti and Accompanied by Seasonal Grilled Vegetables	40.00
Pan Roasted Salmon with Citrus Lime Mango Salsa Served with a Multigrain Pilaf and Seasonal Grilled Vegetables	32.00
Rack of Lamb in Pecan Crust Served with a Cracked Pepper Demi Glace on a Crisp Sweet Potato Nest	44.00

All items are subject to a 20% Service Charge, Sales Tax and 72 Hour Guarantee

SOUPS & APPETIZERS

Not included in the Entrée Price, but they make a great addition to any event!

Soups

Braised Leek & Saffron Soup with Shirred Shrimps, In a Crisp Puff Pastry Shell	5.00
Lobster Corn Chowder	5.50
Trinidad Black Bean Soup with Garlic Crème Fraîche and Olive Croutons	4.50

Appetizers

Grilled Atlantic Crab Cake with Citrus & Spicy Red Chili Rémoulade	(Market Price)
Caramelized Duck Breast with Grilled Figs & Iowa Maytag Bleu Cheese	9.50
Spinach, Mushroom and Gouda Cheese Crepe with Chives & Opal Basil Cream	6.00
Sweet Onion & Porcini Mushroom Tart with Roasted Garlic Truffle Vinaigrette	6.50

Salads

Included with Entrée, Select One...

- 4 Spinach and Watercress Salad with Gorgonzola and Pine Nuts, Asian Pear Vinaigrette
- 4 Traditional Caesar Salad with a Homemade Parmesan Crisp
- 4 Tender Young Lettuces with Currant Tomatoes, Raspberries, Walnuts and Gorgonzola, Black Currant Vinaigrette
- 4 Field Green Salad with Citrus Sprouts and Vine Ripened Tomatoes with a Champagne Herb Vinaigrette
- 4 Asian Noodle Salad with Crisp Vegetables, Napa Cabbage, Asian Sprouts, Sesame Ginger Dressing
- 4 Lola Rosa and Frisée Salad with Sprouts and Mandarin Oranges, Citrus Hazelnut Vinaigrette

Desserts

Included with Entrée, Select One...

- 4 Grand Marnier Cream Brûlée
- 4 Fresh Fruit Charlotte with Cinnamon Anglaise
- 4 Pecan Crunch Cheesecake with Raspberry Port Sauce
- 4 Raspberry Macaroon with Almond Bark and Dark Chocolate Sauce
- 4 Cinnamon Smoked Apple with Cabernet Sauvignon
- 4 Chocolate Hazelnut Torte with Brandy Anglaise

*All items are subject to a 20% Service Charge, Sales Tax and 72 Hour Guarantee

SPECIALTY HORS D'OEUVRES DISPLAYS

RECEPTION PLATTERS

All Reception displays may be ordered in quantities of 25 people or more

Southwestern Wraps 550.00 / 100 person display
Spiced Grilled Chicken with Orzo, Black Bean, Fire Roasted Red & Yellow Peppers, Fresh Cilantro, Wrapped in a Green Chili Tortilla

Grilled Buffalo & Roasted Pepper Wrap 800.00 / 100 person display
A Colorado favorite! Individual Servings of Tender, Seasoned Grilled Buffalo. Served with our Homemade Chipotle Chili Mayo & Wrapped in a Tomato Tortilla accompanied with a Zesty Black Bean Corn Salad

Wings Of Fire Station 500.00 / 100 person display
An Assortment of Tantalizing Chicken Wings: Caribbean Wings, Chipotle Wings, Inferno Wings, & Cajun Wings all Served with Choice of Dipping Sauces Ranch or Blue Cheese

Southwestern Grilled Vegetable Display 425.00 / 100 person display
Fresh, Crisp Grilled Root Vegetables Accompanied by Assortment of Dips

Imported & Domestic Cheese Display 550.00 / 100 person display
Cubes & Wedges of Domestic Cheese Accompanied by Lahvosh & Assorted Gourmet Crackers

Sliced Fresh Fruit Display 400.00 / 100 person display
Display of Fresh Sliced Fruits Including Pineapple, Melons, Whole Berries & Other Fruits

Vegetable Display 350.00 / 100 person display
Fresh, Crisp Garden Vegetables Accompanied by Assortment of Dips

Antipasto Display 800.00 / 100 person display
Assortments of Grilled Vegetables, Marinated Mushrooms, Olives, Artichokes, Tomatoes, & Italian Sliced Meats & Cheeses. Accompanied by Sliced Baguettes & Appropriate Condiments

Iced Jumbo Shrimps 800.00 / 100 person display
Jumbo Shrimp Cocktail on Ice. Accompanied by Lemons, Cocktail Sauce

*All items are subject to a 20% Service Charge, Sales Tax and 72 Hour Guarantee

Tortilla Chips & Salsa 500.00 / 100 person display
Basket of Fresh Fried Corn Tortilla Chips Served with Salsa Fresca & Guacamole

Baked Brie En Croûte 180.00 / 30 person display
Filled & Wrapped in Puff Pastry. Select from Baked Wild Mushrooms & Goat Cheese, Cranberry Walnut, or Herb Pine Nut Pesto Accompanied by Sliced Baguettes & Crackers

CHEF ATTENDED CARVING ACTION STATIONS

All Carving Stations Include Silver Dollar Rolls & Appropriate Condiments
(Pork Loin Includes Handmade Tortillas)

A Uniformed Chef Will Carve to Order, \$75 Carver Fee per Station with a 4-hour minimum

Carved Roasted Tom Turkey 200.00/ 50 guests
Fresh Tom Turkey, Cooked In Natural Juices Accompanied by Silver Dollar Rolls, Mayonnaise, Mustard, Cranberry Sauce
(Serves 50 people for a reception / 15 people for dinner)

Carved Honey Baked Ham 287.50 / 50 guests
Smoked Ham Glazed w/ Honey & Violet Mustard Accompanied by Silver Dollar Rolls
(Serves 50 people for a reception / 15 people for dinner)

Carved Baron of Beef 525.00 / 100 guests
Slow Roasted Spiced Baron of Beef Accompanied by Silver Dollar Rolls, Mayonnaise, Mustard, Horseradish Sauce (Serves 100 people for a reception / 75 people for dinner)

Roasted Pork Loin with Ancho Chili & Maíz 275.00 / 50 guests
Accompanied by Handmade Flour Tortilla, Mayonnaise, Mustard, Salsa Fresca, Roasted Corn Relish
(Serves 50 people for a reception / 15 people for dinner)

SPECIALTY, CHEF ATTENDED "ACTION" STATIONS

A Uniformed Chef Will Carve to Order, \$75 Carver Fee per Station with a 4-hour minimum

Asian Noodle Bar 400.00 / 50 guests
Bean Thread Noodles, Udon Noodles & Buckwheat Soba Noodles with the following toppings: Chicken Curry, Beef & Broccoli Stir Fry, or Vegetable Stir Fry

Mushroom Bar 325.00 / 50 guests
Assortment of Fresh Seasonal Mushrooms, sautéed to order in either a Brandied Garlic Sauce, Sherry Cream Sauce or a Balsamic Soy Sauce. Served with Toasted Baguettes and Topped with Herbs

SPECIALTY, CHEF ATTENDED "ACTION" STATIONS (CONTINUED)

Risotto Bar

262.50 / 50 guests

Italian Arborio Rice, Sautéed Traditionally with White Wine, Broth & Cheese, and then Prepared to Order with Guest Choice of Onions, Garlic, Roasted Vegetables, Mushrooms, Sun Dried Tomatoes &/or Herbs with Grated Parmesan Cheese

Fajita Bar

400.00 / 50 guests

Make it yourself Fajitas include: Marinated Sirloin Beef & Tender Grilled Chicken with Peppers & Cilantro, Sliced and Served with Soft Flour & Corn Tortillas, Jalapeño Peppers, Sour Cream, Salsa & Guacamole

Pizza Station

325.00 / 50 guests

Choice of 3 of the following: Pepperoni & Cheese, Sausage & Cheese, Pesto Shrimp & Vegetarian with Grated Parmesan Cheese & Crushed Red Pepper Flakes

Pasta Station

250.00 / 50 guests

Penne Pasta and Tri-Color Tortellini Accompanied by Guest Choice of Pesto Sauce, Marinara Sauce or Garlic Cream Sauce. Accompanied by Grated Parmesan Cheese & Crushed Red Pepper Flakes

Nacho Supreme Bar

425.00 / 50 guests

Make it Yourself Nacho Bar Includes, Seasoned Ground Beef, Refried Beans & Tri-Colored Tortilla Chips, Guacamole, Sour Cream, Black Olives, Jalapeno Peppers, Green Onions, & Salsa Fresca

DESSERT BUFFETS

Pastry Display

400.00 / 50 guests

An elaborate display of our own Pastry Chef's Creations Including: Cakes, Regular & Mini Pastries, Fancy Tortes, Petit Fours, & Chocolate Dipped Strawberries.
(75 individual desserts, serves approximately 50 guests)

*All items are subject to a 20% Service Charge, Sales Tax and 72 Hour Guarantee

HOT & COLD HORS D'OEUVRES: SOME LIKE IT HOT – SOME NOT!

Get more rave reviews from your guests when you serve any of our delectable warm hors d'oeuvres & chilled canapés.

Have something different in mind? Our Chef's can realize your custom creations!

Hot Hors D'oeuvres

Curried Lamb Brochette with Bengal Chutney	4.00
Lime & Tarragon Marinated Swordfish on a Wooden Skewer with Green Peppercorns & Capers	3.00
Skewered Sesame Oil & Ginger Marinated Chicken with Raspberry-Hoisin Sauce	3.50
Quesadilla Cornucopias	3.00
Spanakopita	2.50
Mediterranean Buffalo Meatballs, Herbed Tomato Sauce	3.50
Goat Cheese & Wild Mushroom Egg Roll	3.75
Bacon Wrapped Dates Stuffed w/Almonds	3.25
Southwestern Spring Roll with Black Bean & Chorizo	2.50
Mushroom Wellington	3.50
Marinated Beef Pinwheel with Red Wine Aioli	3.50
Vegetable Spring Rolls with Plum Sauce	2.00
Sweet Potato & Caramelized Pecan Phyllo Bundles	3.50
Gingered Pork Wontons	2.75

Cold Hors D'oeuvres

Boursin, Bell Pepper, & Bacon Canapé	3.50
Smoked Trout Dijon on Rye Toast	4.00
Artichoke Bottom with Curried Crab	4.00
Beef Carpaccio on Belgian Endive	4.25
Black Olive Tapenade on Toast with Smoked Chicken	3.50
Blackened Chicken on Flatbread & Grilled Mango Salsa	3.50
Grilled Garlic Shrimp with Cilantro Salsa	3.75
Flank Steak Pinwheel with Peppered Gorgonzola Cream	3.75
Grilled Tuna on Tortilla with Mango Black Bean Salsa	3.25
Hoisin Beef & Scallion Roll	3.50
Jerk Chicken Fillets with Cucumber Salsa	3.50
Pork Tenderloin Medallion filled with Brandied Prunes	3.75
Prosciutto & Melon	3.25
Sun Dried Tomato & Basil Crostini	3.75
Smoked Salmon with Capers & Red Onion	4.25

PLANNING FOR A SUCCESSFUL RECEPTION

WE WOULD LIKE TO SUGGEST THE FOLLOWING GUIDELINES
FOR ESTIMATING CONSUMPTION
OF HORS D'OEUVRE & ALCOHOLIC BEVERAGE

Hors D'oeuvre

For a Reception Preceding Dinner
45 – 60 minutes
3 to 4 Pieces per Guest

For a Reception without Dinner
15 – 60 minutes
5 to 8 Pieces per Guest

60 – 90 minutes
8 to 10 Pieces per Guest

Over 90 minutes
10 – 12 Pieces per Guest

Alcoholic Beverages

2 Drinks the First Hour
1 Drink for Each Hour Thereafter

All items are subject to a 20% Service Charge, Sales Tax and 72 Hour Guarantee

BAR SERVICE

Should you decide to offer a cocktail reception, let us measure the best ingredients available – choice whisky, rum, gin, vodka, brandies & liqueurs – to properly blend the finest drinks your guests have ever tasted. Special brands of liquor, wine & beer are available upon your request.

Charges are based on consumption. A bartender is provided free of charge for each individual bar that posts sales of \$400 or more per 4-hour period. A \$100.00 bartender fee will be applied to each bar failing to meet the \$400 minimum sales figure for the four (4) hour period. After the four (4) hour period, \$19 per bartender, per hour applies regardless of the sales. We recommend one bartender per 100 guests.

We remind you that Colorado State law prohibits the serving of alcoholic beverages to patrons under the age of 21, & that no alcoholic beverages may be brought for consumption into the Colorado Convention Center & the Denver Performing Arts Complex

HOSTED BAR

All beverages consumed are paid by the host. A 20 % service charge & applicable sales tax will be applied.

CASH BAR

All beverages consumed are paid in cash by the individual guest.

Ultra Premium Brand Cocktail & Cordial	\$7.00
Premium Brand Cocktail	\$6.00
Standard Cocktail	\$5.00
House Wine	\$5.00
Premium Beer	\$5.00
Domestic Beer	\$4.00
Bottled Water	\$3.00
Soft Drinks	\$2.00
Juice	\$4.00

LIQUOR SELECTIONS

Standard

Finlandia Vodka, Seagram's Gin, Admiral Nelson Rum, Margaritaville Tequila, Famous Grouse Scotch, Wild Turkey Bourbon

Premium

Stolichnaya Vodka, Boodles Gin, Appleton Rum, 30/30 Reposado Tequila, Chivas Regal Scotch, Jack Daniels Bourbon, Jameson's Irish Whiskey

Ultra Premium

Kettle One Vodka, Beefeater Wet Gin, Mount Gay Rum, Corazon Tequila, Glenlivet Scotch, Woodford Bourbon

Cordials

Amaretto, Kahlúa, Baileys, Chambord, Sambuca, Grand Marnier, Frangelico, Alizé Blue, Remy Cognac

ALL INCLUSIVE HOSTED BAR

If you would like to consider an all-inclusive price for your convenience, we are happy to quote you a per person price based on your desired selection of drinks and the length of your event.

*All items are subject to a 20% Service Charge, Sales Tax and 72 Hour Guarantee

WINE LIST

Whether you're matching wine to food or food to wine, our knowledgeable staff can suggest a variety of excellent, moderately priced labels that will make wonderful companions to your menu or event. The following list represents those wines that we believe to have the best flavor profiles & value to our clients & guests. Should you desire other wine options, we will gladly work with you in exploring the possibilities.

HOUSE WINE SPECIALTIES

	Bottle	Glass
Crane Lake	\$24	\$5
White Zinfandel		
Chardonnay		
Merlot		
Cabernet Sauvignon		
Beringer Stone Cellars	\$29	\$6
White Zinfandel		
Chardonnay		
Merlot		
Cabernet Sauvignon		
Fetzer Valley Oaks	\$34	\$7
White Zinfandel		
Chardonnay		
Merlot		
Cabernet Sauvignon		

PREMIUM VARIETAL WINES

	Bottle	Glass
Bezinger Carneros Chardonnay	\$38	\$8
Ravenswood Vintner's Select Merlot	\$38	\$8
Guenoc Cabernet Sauvignon	\$38	\$8

SPARKLING WINE

	Bottle	Glass
Freixenet – Carta Nevada Brut	\$43	\$9
Bouvet Brut by Tattinger	\$49	N/A
Korbelt – Natural Sparkling	\$55	N/A

All items are subject to a 20% Service Charge, Sales Tax & 72 Hour Guarantee

EXHIBITOR SERVICES MENU

Welcome to the Colorado Convention Center and Centerplate Catering Corporation, the country's premier food service provider. During your visit, Centerplate Catering is dedicated to providing you with the finest quality food and beverage product, with the service standards to help make your exhibit a complete success. On this menu you'll find just a sampling of some of our most popular items, available either at your booth or for your hospitality suite. And it's easier than ever to order with our online catering menu at EZplanit.com (see details below). Or simply call our catering sales office and we would be happy to design a menu according to your specific needs.

Break service

Beverages

Freshly Brewed Starbucks Coffee	\$ 46 per gallon
Regular and Decaffeinated	\$ 24 per pot
Freshly Brewed House Blend Coffee,	\$ 42 per gallon
Decaffeinated Coffee and Herbal Tea	\$ 22 per pot
Fruit Punch, Lemonade or Iced tea ...	\$ 28gallon/15 pitcher
Fresh squeezed orange juice	\$ 28 per pitcher
Apple or cranberry juice	\$ 24 per pitcher
Individual bottled juices	\$ 4 each
Chilled whole, low-fat and non-fat milk.....	\$ 2.50 each
Non-carbonated bottled water.....	\$ 3.00 each
Assorted soft drinks.....	\$ 2.00 each

Bake Shop Specialties

Soft pretzels served warm	\$ 27 per dozen
Pecan sticky buns	\$ 28 per dozen
Cinnamon rolls.....	\$ 28 per dozen
Assorted croissants.....	\$ 32 per dozen
Assorted bagels with cream cheese	\$ 28 per dozen
Assorted Danish pastries	\$ 38 per dozen
Assorted cookies	\$ 28 per dozen
Assorted donuts	\$ 28 per dozen
Tea breads.....	\$ 6 per loaf
(1 loaf serves approximately 4 guests)	
Chocolate dip strawberries	\$ 36 per dozen
Double Fudge Brownies or Blondies	\$30 per dozen
Assorted Giant Homemade Cookies	\$28 per dozen
Sliced seasonal fresh fruit platter (12 ppl)	\$ 48 per platter

Snacks & Treats

Bulk Candy with Candy Dish	(call for prices) \$/pound
Whole fresh fruit.....	\$ 1.75 each
Granola Bars	\$ 2.50 each
Assorted Candy Bars.....	\$ 2.50 each
Assorted Boulder Potato Chips	\$ 2.50 each
Party Mix.....	\$15 pound
Trail Mix.....	\$15 pound
Fancy Mixed Nuts	\$ 40 pound
Mixed Nuts with Peanuts	\$ 26 pound
Potato Chips.....	\$ 10 pound
Dips for Chips	\$ 25 quart
~ Romano Ranch & Classic Onion Dip	
Pretzel Twists	\$ 7 pound
Tortilla Chips	\$ 8 pound
Salsa	\$10 quart

Classic Box Lunch Selections—15.50

- 4 Smoked Turkey & Swiss on a Fresh Roll
- 4 Roast Beef & Cheddar on a Fresh Roll
- 4 Ham & Cheese on a Fresh Roll
- 4 Italian/Submarine Sandwich
- 4 Grilled Portobello & Provolone on Herb Focaccia

All of the above Include:

Potato Salad or Pasta Salad, Whole Fresh Fruit, House Baked Cookie, & Guest Choice of Canned Soda or Bottled Water

38

TEMPTING TREATS THAT ATTRACT ATTENTION

DRAW ATTENDEES TO YOUR BOOTH!

Antique popcorn cart	\$300 per day
Includes approximately 200-250 servings, popcorn bags & oil.	
4 Must include one attendant (labor at \$19.00 per hour, 4 hour minimum)	
4 Requires Electrical Power: 120 volt. Dimensions: 42"W x 68"T	
Additional Case of Popcorn (200-250 servings, bags & oil)	\$225 per case
Popcorn Tabletop	\$250 per day
Includes approximately 200-250 servings, popcorn bags & oil.	
4 Must include one attendant (labor at \$19.00 per hour, 4 hour minimum)	
4 Requires Electrical Power: 120 volt. Dimensions: 22"W x 36"T	
Additional Case of popcorn (200-250 servings, bags & oil)	\$225 per case
Hot Pretzel Cart	\$225 per day
Includes one case of Soft Pretzels plain and/or salted (50/case)	
4 Warmer Hooks in Cart hold up to 35 pretzels at a time.	
4 Must include one attendant (labor at \$19.00 per hour, 4 hour minimum)	
4 Requires Electrical Power: 120 volt. Dimensions: 31 ½" x 20" x 20"	
Additional cases of pretzels (50 per case)	\$115 per case
Fresh Baked Cookie Cart	\$300 per day
Includes one case of thawed Cookie dough (100, 2 oz. cookies)	
4 Must include one attendant (labor at \$19.00 per hour with a 4 hour minimum)	
4 Requires Electrical Power: 120 volt. Dimensions: 53"W x 88"T	
Additional Cases of Cookie Dough (100, 2 oz cookies)	\$228 per case
Ice Cream Box	\$75/day
Assorted Ice Cream (cannot be charged on consumption)	
Drumsticks \$2.50	Ice Cream Sandwiches \$2.50
Snickers \$3.00	Fruit Juice Bars \$3.25
Popsicles \$2.00	Cookiewiches \$3.00

HOST ONE OF OUR SPECIALTY SUBCONTRACTORS AT YOUR BOOTH...

“Maui Wowi” Smoothies Tiki Bar

Our specialty contractor will provide your booth with a “tiki” style smoothie bar featuring a selection of Fresh Fruit Tropical Smoothies.

- 4 All beverages are one size only—12 ounce cup. Pricing available from your Catering Sales Representative
- 4 Cost is based upon labor & amount of product sold. Minimum Sales per day: w/Tiki Bar \$800, w/out \$500.
- 4 Minimum Two Attendant service (\$19.00 per hour, per person, 4 hour minimum)
- 4 Tiki Bar dimensions 6’ long by 4’ wide (or can be set up as a table top on your booth’s tables); requires that your booth have 110 volt electricity capability.

Gourmet Coffee Bar by “Baroness”

Our specialty contractor will provide your booth with a full service espresso bar capable of producing a wide variety of gourmet coffee beverages. Beverages Include: Cappuccino, Espresso, Latte, Americano, Hot Chocolate

- 4 All beverages are one size only—12 ounce cup.
- 4 Cost is based upon labor & amount of product sold. Minimum Sales per day: \$500.00. Pricing available from your Catering Sales Representative.
- 4 Minimum Two Attendants required (\$19.00 per hour, per person, 4 hour minimum)
- 4 Coffee Bar dimensions are 6’ long by 4’ wide and will require your booth to have 220 volt (50 Amp, 3 Phase) electricity capability.

“Oh Nuts” Sweet and Roasted Nuts

Our specialty contractor will provide your booth with a gourmet flavored nut machine that will create on site the following treats: Cinnamon Roasted Almonds or Pecans, Salted Cashews, cinnamon peanuts, hot ‘n spicy peanuts (Note: cinnamon and hot ‘n spicy peanuts may not be available at all shows

- 4 All products are one size only: snack-pak served in paper cones.
- 4 Cost is based upon labor & amount of product sold. Minimum Sales per day: \$500. Pricing available from your Catering Sales Representative.
- 4 Must include attendant service (\$19.00 per hour, per person, 4 hour minimum)
- 4 Oh Nuts “cooker” & counter dimensions are 6’ long by 4’ wide and will require your booth to have 220 volt (50 Amp, 3 Phase) electricity capability.

Appropriate electric service to operate the above equipment must be prearranged through your Centerplate Sales Representative

303.228.8050

40

*All items are subject to a 20% Service Charge, Sales Tax and 72 Hour Guarantee

Bar Service

Should you decide to offer cocktails at your booth, let us measure the best ingredients available — choice whisky, rum, gin, vodka, brandies & liqueurs — to properly blend the finest drinks your guests have ever tasted. Special brands of liquor, wine & beer are available upon your request.

We remind you that Colorado State law prohibits the serving of alcoholic beverages to patrons under the age of 21, & that no alcoholic beverages may be brought for consumption into Denver Convention Complex.

Hosted Or Cash Bar

For a Hosted bar, all beverages consumed are paid by the host. Charges are based on consumption. For a Cash Bar All beverages consumed are paid in cash by the individual guest.

A bartender is provided free of charge for each individual bar that posts sales of \$400 or more per 4-hour period. A \$100.00 bartender fee will be applied to each bar failing to meet the \$400 minimum sales figure for the 4-hour period. After the 4-hour period, \$19 per bartender, per hour applies regardless of the sales. We recommend one bartender per 75 guests.

Ultra Premium Brand Cocktail & Cordial	\$7
Premium Brand Cocktail	\$6
Standard Cocktail	\$5
House Wine – Tier 1	\$5
Premium Beer	\$5
Domestic Beer	\$4
Bottled Water	\$3
Soft Drinks	\$2
Juice	\$4

WATER COOLERS

Ice Cold Water Wherever You Need It!

Should you wish to provide water coolers for your staff & guests, a water tower, with both cooling & heating capabilities may be placed in the location of your choice. Each tower comes with an initial 5 gallons of water & 250 cups. Water & cups can be replaced throughout the event, in 5 gallon increments, as needed. A 110 volt electrical power source is necessary for the cooling & heating capabilities of the tower to function.

Initial placement of water tower with 5 gallons of water & 250 cups	\$75
Additional 5 gallon water & cup replacements	\$30

Water Oasis

An Island Oasis of Water! A cost effective idea for high traffic areas

Our Banquet Staff will set up a 8' round, banquet table with Ceramic Water Dispensers. Guests can easily move around the table for a refreshing drink of water. Each ceramic dispenser holds a single 5 gallon Water Jug and includes 250 disposable paper cups. Water & cups can be replaced throughout the event, in 5 gallon increments, as needed. No electricity is needed.

Initial placement of ceramic dispensers with 5 gallons of water & 250 cups	\$55
Additional 5 gallon water & cup replacements	\$30

*All items are subject to a 20% Service Charge, Sales Tax and 72 Hour Guarantee

FOOD AND BEVERAGE SAMPLING POLICY & GUIDELINES

Centerplate Catering retains the exclusive right to provide, control and retain all food and beverage services throughout the facility for the events and shall retain any revenues therefore. Concessions, the sale of alcoholic or non-alcoholic beverages, and the provision of snacks, treats or candies are included under this provision.

- 4 A company/organization may not bring any food, beverages and/or alcoholic beverages for use in the hospitality lounge, staff offices, or backstage areas.
- 4 All food and non-alcoholic beverage samples or traffic promoters brought in to the Colorado Convention Center must have approval from Centerplate Catering Corporation in writing prior to the event and adhere to the following guidelines:

Food & Non-Alcoholic Beverage Sampling

A company/organization may only distribute samples of food and non-alcoholic beverage products that the company/organization produces or sells in its normal day to day operations. Samples may only be distributed in such quantities that are reasonable with regard to the purpose of promoting the merchandise.

- 4 Food samples are limited to (2) two-ounce portions
- 4 Samples of non-alcoholic beverages are limited to a (4) four-ounce maximum.
- 4 The sampling of alcoholic beverages is not permitted.

A written description must be submitted in advance to Centerplate Catering that details the product and portion size to be sampled. Centerplate Catering will provide approval of sampling arrangements to the sampling company/organization in writing only.

Traffic Promoters

"Traffic Promoters" (i.e. coffee, bottled water, candy, popcorn, etc.) that are of a type that competes with products vended by Centerplate Catering, the sampling company/organization must contact Centerplate Catering to arrange an appropriate buy-out fee. NO food and beverage products may be brought into the Convention Center without prior approval by Centerplate Catering. Please contact your Catering Sales Representative for more information.

Food Storage, Delivery & Production Services

If an organization requires food preparation, heating, cold or dry storage, or other kitchen services, arrangements must be made no later than 3 weeks in advance of the start of the event. Only Centerplate Catering staff may perform all preparation/cooking within the facility's production areas. Charges for these services will be based on the requirements of the arrangements. Please contact your Catering Sales Representative for more information.

- 4 For non-beverage & food vendors, refrigerated, freezer and dry storage is available for \$10.00 per cubic foot, per day.
- 4 Any special instructions for the handling of refrigerated product must be provided at the time of order.
- 4 Delivery of any type of food and beverage product to the facility must be coordinated with your Catering Sales Representative. Centerplate will not assume responsibility for incorrectly delivered product, damaged product at delivery, or the quality of product.
- 4 Ice may be ordered for delivery to your booth during the show. The fee for ice is \$10.00 for each 20-pound bag.

Donated Alcoholic Beverages

- 4 All alcoholic beverages donated to a registered non-profit organization must have approval from Centerplate Catering in writing prior to the event and adhere to the following guidelines:
- 4 All product must be delivered from a licensed Colorado wholesaler and arrive with an invoice priced no less than the "laid-in" cost to the wholesaler. All deliveries must arrive through the Centerplate's purchasing department.
- 4 Only registered non-profit companies/organizations may sample donated product. All donated alcoholic beverages must be received from a licensed Colorado wholesaler.

Centerplate at the Colorado Convention Center

700 14th Street

Denver, Colorado 80202

303.228.8050

www.denverconvention.com

www.ezplanit.com

- 4 Centerplate Catering staff must dispense all alcoholic beverages. The fee for staff necessary to dispense product will be determined by an hourly, per person rate of \$19.00 an hour with a four-hour minimum.

Labor Fees

A labor fee will be assessed to the customer based upon the size and scope of the donation and will be negotiated on a case-by-case basis. Labor fees are subject to a 20% service charge. We do not assume responsibility for spoilage, uncorked bottles not consumed, or any bottles left on the premises after the event.

The labor fees for donated beverages will be determined by Centerplate Catering—prior written approval is required (see “traffic promoter” policies above) Contact your Catering Sales Representative for more information on labor fees and to make the necessary arrangements.

Liability

The sampling company/organization will be fully responsible for any and all liabilities that may result from consumption of their products, and shall waive any and all liability against Centerplate Catering, SMG and the City and County of Denver

All of the aforementioned policies will be strictly administered. Any violation of these will result in the removal of product from the show floor.

PAYMENT POLICIES

A deposit of 75% of the total contract value will be required 30 days in advance of the first function. The final 25% remaining balance due shall be paid in full 72 business hours prior to the start of the function.

A completed Credit Card Authorization form must be provided by the Customer as a guarantee of payment for services rendered. A photocopy of the front and back of the credit card must also be included for verification. Master Card, VISA and American Express are gladly accepted for total charges.

A statement describing the charges made and services rendered must be signed by the responsible person (representative or agent of the Customer) attending the function on the day of the function. Final payment for event charges in addition to those estimated on this contract must be paid at the conclusion of the event.

Final payment will be due no later than ten (10) business days from receipt of the final invoice. Final payment shall be made by a company, certified or cashiers check or will be assessed to the credit card used to authorize the event. In the event the balance owing to Centerplate under this contract is not paid within ten (10) following the function, Centerplate may apply any final balance due to the credit card used to guarantee payment.