

SAVOR...

Networking Reception Exhibit Catering
Menu May 4th, 2019

AUA-2019
MAY 3-6 **chicago**

Please submit all orders by:

Friday, April 12, 2019

Catering Representatives:

Trenette Humphrey
312-791-7248

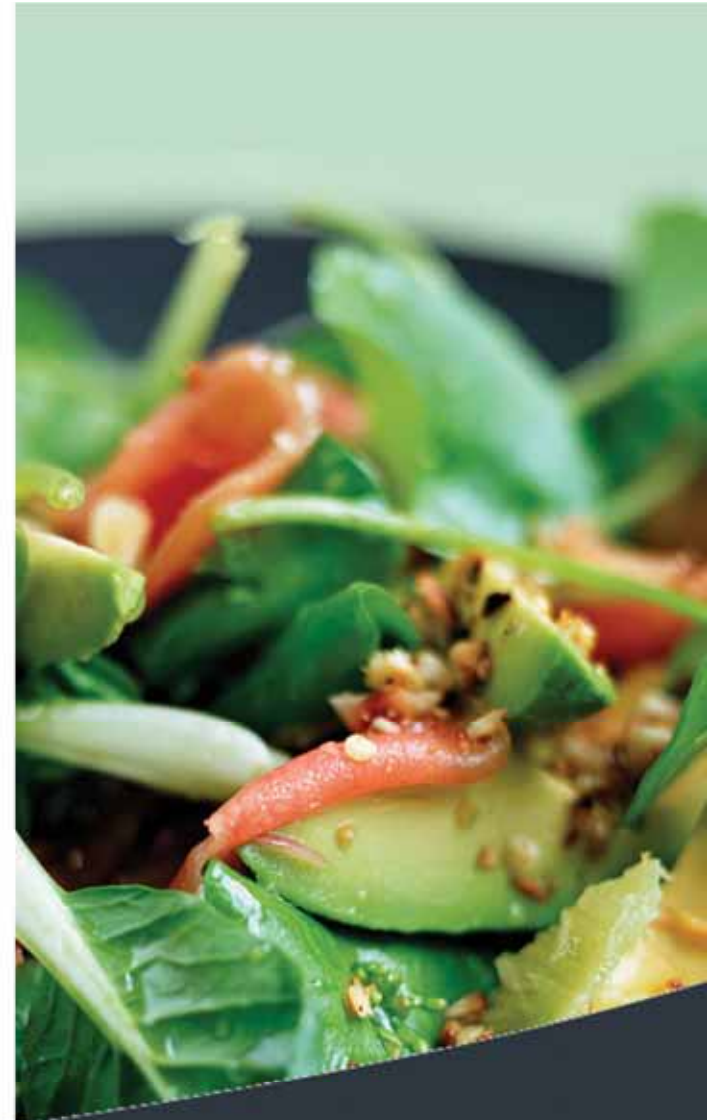
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Exclusive Catering Company

McCormick Place Convention Center



SAVOR...

A TOUR OF CHICAGO DINNER STATIONS

A culinary tour of the Chicago neighborhoods that will be sure to give your guests a memorable “Sweet Home Chicago” experience. These stations focus on a colorful display of cuisines that are highlighted in some of Chicago’s most popular neighborhoods. Customize the number of stations specifically to your group, whether it be a “Quick”, “Partial” or the extravagant “Full” tour. Chef Attendants are \$275.00 each for up to four hours of service.

MAG MILE • \$21.00 (chef attendant)

“24 Carrots” Salad with Roasted Heirloom Carrots, Spiced Pecans, Local Goat Cheese, Baby Mache, Maple Orange Vinaigrette
Horseradish, Rosemary and Sea Salt Crusted Tenderloin served with
Zinfandel-Peppercorn Demi-Glace,
Horseradish-Chive Cream Sauce, Soft Buttery Rolls
Mini Twice Baked Potatoes

BRONZEVILLE • \$18.00

Vegetable Jambalaya
BBQ Pulled Chicken Sliders with Sweet and Spicy BBQ Sauce, Pickle Chip on a Soft Potato Roll
Mojo Shrimp Skewers with Applewood Bacon and Southern Comfort Glaze

SWEET HOME CHICAGO • \$14.00

Frango Mint Brownie Bites, Eli’s Cheesecake Bites, Neiman Marcus Bars, Petite Lemon Head Parfaits
Coffee, Decaffeinated Coffee and Hot Tea

ITALIAN VILLAGE • \$16.00

Bruschetta Trio of Tomato & Basil, Spinach Artichoke and White Bean Rosemary
Served with Toasted Italian Crostini
Fontina and Truffle Arancini with Spicy Romesco Sauce, Parmesan and Italian Parsley
Chicken Pesto Sliders with Basil Grilled Chicken, Roasted Tomato, Provolone and Pesto Aioli on Mini Focaccia Bread

PILSEN • \$17.00

Petite Cups of Guacamole with Crispy Corn Tortilla Chips
Black Bean, Squash and Goat Cheese Empanadas with Chipotle Salsa
Pork Carnita “Fajitas” with Roasted Poblano Peppers, Onions and Salsa Verde

DEVON STREET • \$16.00

Spicy Punjabi Snack Mix served in Bamboo Cones
Potato and Pea Samosa’s with Cilantro and Tamarind Chutney
Tandoori Chicken Skewers with Cucumber Raita

GREEK TOWN • \$16.00

Greek Village Salad with Tomato, Cucumber, Feta Cheese, Red Onion and Oregano Vinaigrette
Classic Spanakopita with Sundried Tomato and Red Pepper Dipping Sauce
Grilled Lemon Chicken Skewers with Charred Lemon and Cucumber Tzatziki

CHINA TOWN • \$16.00

Fresh Vegetable Spring Rolls with Crispy Ramen Noodle Salad in mini take out containers
Jumbo Crab Rangoon with Sweet Chile Dipping Sauce
Mongolian Beef Bao Buns with Sweet Plum and Scallion Sauce



Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

RECEPTION CARVING STATION

Minimum guarantee of 25 people per station. Pricing is per person. A Chef Attendant is required for each Carving Station. Chef Attendants are \$275.00 each for up to four hours of service.

CARVING STATIONS

ARGENTINIAN GARLIC MOJO TRI-TIP • \$19.00

Traditional Chimichurri Sauce

Warm Rosemary Flatbread

Tomato, Red Onion and Arugula Salad

Oven Baked Sweet Plantains

CRÉOLE CAJUN TURKEY BREAST • \$16.00

Cajun Remoulade and Honey Mustard

Honey Corn Bread Muffins

Black Eyed Pea Salad

Vegetable Jambalaya



A LA CARTE

CHILI RUBBED PORK TENDERLOIN • \$12.00

Chili Orange Sauce

FIRE ROASTED BEEF TENDERLOIN • \$20.00

Gorgonzola-Peppercorn Sauce

A LA CARTE SIDES

SEASONAL GREEN SALAD • \$4.00

TRADITIONAL CAESAR SALAD • \$4.00

GRILLED SEASONAL VEGETABLES • \$4.00

YUKON MASHED POTATOES • \$4.00

JASMINE RICE • \$4.00

ROASTED BABY POTATOES • \$4.00

with Garlic and Rosemary

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SAVOR...

RECEPTION PLATTERS

DELUXE IMPORTED AND DOMESTIC CHEESE

Chef's Selection of Imported and Domestic Cheese garnished with Seasonal Fresh Fruit, Almonds, Dried Apricots, Sliced Sourdough Baguette and Assorted Crackers

Small Platter Serves 12 • \$110.00

Medium Platter Serves 25 • \$220.00

Large Platter Serves 50 • \$440.00

SLICED SEASONAL FRUIT PLATTER

A Selection of Seasonal Fresh Fruit and Berries with Greek Yogurt Honey Dip

Small Platter Serves 10 • \$75.00

Medium Platter Serves 25 • \$185.00

Large Platter Serves 50 • \$370.00

DELUXE CRUDITÉS AND DIP PLATTER

Chef's Selection of Seasonal Fresh Vegetables served with Green Goddess Dip and Red Pepper Hummus

Small Platter Serves 12 • \$90.00

Medium Platter Serves 25 • \$180.00

Large Platter Serves 50 • \$350.00

RUSTIC CHARCUTERIE BOARD

Prosciutto, Speck Tirolese, Soppressata and Mortadella al Pistachio paired with Italian Cheese; Ubriaco, Robiola and Teleggio Olives, Peppers, Sliced Sourdough and Crackers

Small Platter Serves 12 • \$115.00

Medium Platter Serves 25 • \$230.00

Large Platter Serves 50 • \$460.00

ITALIAN ANTIPASTO PLATTER

Capicola, Genoa Salami and Mortadella Basil Marinated Fresh Mozzarella, Fontina, Provolone and Gorgonzola

Marinated Roasted Red Peppers, Balsamic "Baby Bella" Mushrooms and Charred Cipollini Onions

Sicilian Olive Salad, Tomato Basil Bruschetta, Sundried Tomato Focaccia, Italian Flat Breads and Rosemary Infused Bread Sticks

Small Platter Serves 12 • \$115.00

Medium Platter Serves 25 • \$230.00

Large Platter Serves 50 • \$460.00



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SAVOR...

COLD HORS D'OEUVRES

Sold per twenty-five pieces

GRAPE & GOAT CHEESE LOLLIPOP • \$110.00

Grape and Goat Cheese Lollipops
Rolled in Crushed Pistachios

FRESH VEGETABLE SPRING ROLLS • \$112.50

Sweet Soy Drizzle

CAPRESE SPICED CHICKEN WONTON CUP • \$105.00

Sweet Chile Sauce, Kimchi Slaw

NY STRIP LOLLIPOPS • \$130.00

Red Onion Jam, Horseradish Cream and Micro Arugula

PETITE AHI TUNA TACO • \$130.00

Spicy Avocado Puree, Pickled Ginger and Micro Cilantro



BEEF TENDERLOIN CROSTINI • \$118.00

Horseradish Cream, Baby Arugula,
Sweet Red Onion Confit and Crispy Crostini

CAPRESE SKEWERS • \$105.00

Grape Tomato, Mozzarella, Basil and Balsamic

CURRIED CHICKEN LETTUCE WRAP • \$115.00

Tied with Fresh Chives

SHRIMP COCKTAIL • \$137.50

Horseradish Cocktail Sauce and Lemon-Basil Aioli

SEARED SCALLOP • \$130.00

Grapefruit Yuzu Marmalade, Pink Peppercorn and Chervil

LOBSTER "BLT" STUFFED CHERRY TOMATO • \$130.00

Lobster, Bacon, Chervil and Lemon Aioli

GORGONZOLA, BALSAMIC FIG AND PECAN CROSTINI • \$105.00

WHIPPED BRIE, BACON AND PICKLED BLUEBERRY CROSTINI • \$105.00

Grilled Crostini

BOURSIN CHEESE AND RIESLING POACHED PEAR PARMESAN CRISP PINWHEEL • \$105.00

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SAVOR...

HOT HORS D'OEUVRES

Sold per twenty-five pieces

CHICKEN POT STICKER • \$105.00

Rice Vinegar, Soy and Chile Flake Dipping Sauce

SEARED BLUE CRAB CAKE • \$125.00

Citrus Aioli

BEEF BULGOGI SATAY • \$118.00

Grilled Scallion and Sesame Seeds

BACON WRAPPED DIVER SCALLOP • \$130.00

Red Pepper Romesco Sauce

WILD MUSHROOM ARANCINI • \$118.00

Smoked Tomato Jam



PORTOBELLO MUSHROOM SLIDER • \$118.00

Roasted Tomato and Red Pepper Aioli

SMOKED GOUDA AND BEEF SLIDER • \$130.00

Red Onion Jam and Black Truffle Aioli

PANKO CRUSTED PORTOBELLO MUSHROOMS • \$118.00

Red Pepper Aioli

TOGARASHI CRUSTED SHRIMP SATAY • \$130.00

Pickled Red Onion and Sweet Chili Sauce

SZECHUAN PEPPERCORN CRUSTED LAMB SATAY • \$118.00

Pickled Ginger and Sweet Soy Sauce

MONTEREY JACK CHEESE AND TURKEY SLIDER • \$118.00

Sweet Pickle and Spicy Ketchup

WHITE CHEDDAR MAC & CHEESE BITE • \$105.00

Spicy Tomato Jam

ARTICHOKE AND PARMESAN FRITTERS • \$105.00

Lemon Aioli

BACON WRAPPED ALMOND STUFFED FIG • \$118.00

Piquillo Pepper Sauce

BACON WRAPPED ROASTED JALAPENO • \$118.00

Cheddar Cheese and Chipotle Ranch

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SAVOR...

EXHIBIT BOOTH TRAFFIC BUILDERS

Exhibitor is responsible for ordering tables, power and trash removal from the General Service Contractor.

Hot Jumbo Pretzel Service

Traditional Pretzel Service • \$175.00

Package includes:

- 50 Traditional Pretzels
- Mustard Packets

Traditional Pretzel with Cheese Service • \$200.00

Package includes:

- 50 Traditional Pretzels
- Individual Containers of Nacho Cheese

Specialty Pretzel Service • \$215.00

Package includes:

- 50 Pretzels

Choose 1 Flavor

Apple Cinnamon • Pizza • Jalapeno Cheese

PRETZEL WARMER RENTAL • \$125.00 per day

ONE TIME DELIVERY FEE • \$50.00

ONE TIME PICK UP FEE • \$50.00

REQUIRED POWER

110V/15AMP dedicated circuit per machine



Warm Roasted Nuts

Roasted Peanut Service for up to 8 hours • \$1,350.00

Peanuts Roasted with Honey

Package includes:

- Approximately 160 2oz servings
- Paper cones and napkins
- Nut roaster machine
- Specialty Service Associate for up to 8 hours to roast and serve

Roasted Almond Service for up to 8 hours • \$1,480.00

Almonds roasted with Sambal, Brown Sugar and EVOO

Package includes:

- Approximately 160 2oz servings
- Paper cones and napkins
- Nut roaster machine
- Specialty Service Associate for up to 8 hours to roast and serve

Pistachio Service for up to 8 hours • \$1,620.00

Pistachios roasted with Cinnamon and Chipotle Seasoning

Package includes:

- Approximately 160 2oz servings
- Paper cones and napkins
- Nut roaster machine
- Specialty Service Associate for up to 8 hours to roast and serve

ADDITIONAL PEANUTS • \$65.00 per 80 2oz servings

ADDITIONAL ALMONDS • \$75.00 per 40 2oz servings

ADDITIONAL PISTACHIOS • \$110.00 per 40 2oz servings

REQUIRED POWER

120V/20AMP dedicated circuit per machine

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SAVOR...

MISTIFY

Mistify and captivate your clients and guests while they visit your Booth! Guests will be wowed by the interactive, liquid nitrogen Dessert and Cocktail Bar. Right before your eyes, at -321 °F, we create the smoothest, most delectable Ice Cream and Frozen Cocktails. Freshly Frozen Creations in a mesmerizing cloud of mist! Below are examples of popular packages, but the possibilities to create a customized experience are endless! Contact your Catering Sales Manager to create the perfect *ice* breaker!

Frozen Coffee and Sorbet

SERVICE FOR UP TO 8 HOURS • \$4,900.00

Package includes:

- (800) 2oz servings
- 2 trained & licensed Attendants to create and serve
- Elegant LED Bar & Podium
- (Inquire about the ability to match company colors)
- Disposable cups, spoons, and napkins

ONE TIME SET-UP FEE • \$700.00 AND SERVER FEE • \$550.00

SERVICE FOR UP TO 4 HOURS • \$2,950.00

Package includes:

- (400) 2oz servings
- 1 trained & licensed Attendant to create and serve
- Elegant LED Bar & Podium
- (Inquire about the ability to match company colors)
- Disposable cups, spoons, and napkins

Choose 2 flavors (duration of show dates)

Strawberry Sorbet • Strawberry-Lime Sorbet
Pineapple-Coconut Sorbet • Mango-Citrus Sorbet
Cafe Latte • Mocha Latte

ONE TIME SET-UP FEE • \$700.00 AND SERVER FEE • \$275.00

100 ADDITIONAL SERVINGS • \$600.00

TOPPINGS BAR • \$1.00 PER SERVING



Frozen Cocktail Bar (please inform show management if liquor will be served at the booth)

SERVICE FOR UP TO 8 HOURS • \$6,900.00

Package includes:

- (800) 2oz servings
- 2 trained & licensed Attendants to create and serve
- Elegant LED Bar & Podium
- (Inquire about the ability to match company colors)
- Disposable cups, spoons, and napkins

ONE TIME SET-UP FEE • \$700.00 AND BARTENDER FEE • \$550.00

SERVICE FOR UP TO 4 HOURS • \$3,500.00

Package includes:

- (400) 2oz servings
- Trained & licensed Attendant to create and serve
- Elegant LED Bar & Podium
- (Inquire about the ability to match company colors)
- Disposable cups, spoons, and napkins

Choose 2 flavors (duration of show dates)

Simply Lime Margarita • Strawberry Margarita • Chocolate
Whiskey Ice Cream Cocktail • Peach Bellini • Sinfully Scotch Ice
Cream Cocktail
Frozen Cranberry Cocktail • Amaretto Freeze • Pina Colada •
Passion Fruit Colada • White Russian Ice Cream Cocktail

ONE TIME SET-UP FEE • \$700.00 AND BARTENDER FEE • \$275.00

100 ADDITIONAL SERVINGS • \$850.00

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SAVOR...

BARS

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is \$275.00 each for up to four hours of service and \$75.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional \$2.50 per person. There is a minimum of \$800.00 per bar. *(please inform show management if liquor will be served at the booth)*

CONSUMPTION BARS

Estimated consumption will be determined with your Sales Manager. Actual consumption will be calculated following your function. It is priced per drink. There is a minimum of \$800.00 per bar.

CASH BARS

Please ask your Sales Manager for current bar pricing. There is a minimum of \$1,000.00 per bar.

PREMIUM SELECTIONS

Premium Cocktails • **\$8.50**

Vodka • Svedka
Gin • CH Distilleries
Rum • Bacardi
Tequila • El Jimador
Bourbon • Jim Beam
Scotch • Dewars
Canadian Whiskey • Canadian Club
Beer • Miller Lite, Coors Light,
Heineken and Corona

Domestic Beer • **\$6.50**

Import Beer • **\$7.00**

Craft Beer • **\$7.50**

Bottled Water • **\$3.25**

Soft Drinks • **\$3.00**

Juices • **\$4.00**

SUPER PREMIUM SELECTIONS

Super Premium Cocktails • **\$9.00**

Vodka • Ketel One
Gin • Tanqueray
Rum • Captain Morgan
Tequila • El Milagro
Bourbon • Markers Mark
Scotch • Chivas Regal
Canadian Whiskey • Crown Royal
Beer • Miller Lite, Coors Light,
Heineken, Corona, Brickstone
McCormick Place Everyday Ale and
Revolution "Anti Hero" IPA

Domestic Beer • **\$6.50**

Import Beer • **\$7.00**

Craft Beer • **\$7.50**

Bottled Water • **\$3.25**

Soft Drinks • **\$3.00**

Juices • **\$4.00**

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BARS

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WINE TIERS FOR CONSUMPTION BARS and PACKAGES

TIER ONE

Woodbridge • California
Chardonnay, Pinot Grigio, Sauvignon Blanc,
Cabernet Sauvignon, Merlot and Pinot Noir

TIER TWO

Chime • California
Chardonnay, Cabernet Sauvignon,
Red Blend and Pinot Noir

Allan Scott • California
Sauvignon Blanc

TIER THREE

Dreaming Tree • California
Cabernet

Estancia • California
Pinot Noir

Kim Crawford • California
Chardonnay and Sauvignon Blanc



BUBBLES TIERS FOR CONSUMPTION BARS and PACKAGES

TIER ONE

Pierre Delize • France
Blanc de Blanc Brut

TIER TWO

Spagnol • Italy
Prosecco

TIER THREE

Le Grand Courtagne • France
Rose Brut



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BARS

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SUPER PREMIUM BAR PACKAGE
2 HOUR PACKAGE • \$30.00
EACH ADDITIONAL HOUR • \$11.00

PREMIUM BAR PACKAGE
2 HOUR PACKAGE • \$28.00
EACH ADDITIONAL HOUR • \$10.00

BEER PACKAGE
Your choice of two Domestic Beers and two Imported/Craft Beers
1 HOUR PACKAGE • \$16.00
2 HOUR PACKAGE • \$24.00
EACH ADDITIONAL HOUR • \$8.00

DOMESTIC
Miller Lite and Coors Light

IMPORTED
Heineken and Corona

CRAFT
Brickstone McCormick Place Everyday Ale
Brickstone Hop Skip
Half Acre Daisy Cutter Pale Ale
Revolution "Anti-Hero" IPA
Motor Row Lager

BEER and WINE PACKAGE
Your choice of one Domestic Beer, one Import or Craft Beer and two Wines

1 HOUR PACKAGE • \$20.00
2 HOUR PACKAGE • \$28.00
EACH ADDITIONAL HOUR • \$9.00

RED
Chime Pinot Noir, Chime Cabernet,
Chime Red Blend, Blackstone Merlot and
Dreaming Tree Cabernet

WHITE
Kim Crawford Chardonnay
Chime Chardonnay
Allan Scott Sauvignon Blanc
Mark West Pinot Grigio



ALL PACKAGES INCLUDE
Soda and Bottled Water

WINE PACKAGE
Your choice of two Red Wines and two White Wines

1 HOUR PACKAGE • \$18.00
2 HOUR PACKAGE • \$26.00
EACH ADDITIONAL HOUR • \$9.00



RED
Chime Pinot Noir, Chime Cabernet
Chime Red Blend, Blackstone Merlot and
Dreaming Tree Cabernet

WHITE
Kim Crawford Chardonnay
Chime Chardonnay
Allan Scott Sauvignon Blanc
Mark West Pinot Grigio

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SAVOR...

WINE BY THE BOTTLE

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REDS

Pinot Noir

- Chime • California • **\$37.00**
- Mark West • California • **\$42.00**
- Estancia • California • **\$47.00**
- McMurray Ranch • California • **\$56.00**

Merlot

- Blackstone • California • **\$44.00**

Red Blend

- Chime • California • **\$37.00**
- Whitehall Lane • California • **\$60.00**

Cabernet

- Dreaming Tree • California • **\$43.00**
- Ravenswood • California • **\$46.00**
- Louis Martini • California • **\$58.00**
- Franciscan • California • **\$67.00**

WHITES

Chardonnay

- Chime • California • **\$37.00**
- Kim Crawford • California • **\$46.00**
- Clos Du Bois • California • **\$48.00**
- William Hill • California • **\$61.00**

Sauvignon Blanc

- Estancia • California • **\$45.00**
- Kim Crawford • California • **\$46.00**
- Allan Scott • New Zealand • **\$47.00**
- Whitehall Lane • California • **\$60.00**

Riesling

- St. Urbans-Hof Riesling • Germany • **\$45.00**

Pinot Grigio

- Mondavi, Private Select • California • **\$38.00**
- Mark West • California • **\$44.00**

Bubbles

- Pierre Delize, Blanc de Blanc Brut • France • **\$33.00**
- Spagnol Prosecco • Italy • **\$39.00**
- Le Grand Courtage, Rose Brut • France • **\$75.00**

HOUSE VARIETALS • \$33.00

Chardonnay, Sauvignon Blanc, Pinot Grigio, Pinot Noir, Cabernet Sauvignon and Merlot



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BARS

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OUR VERY OWN . . .

We are extremely excited about our collaboration with Brickstone Brewery.

Cascade Hops grown in the SAVOR...Chicago Rooftop Garden at McCormick Place is blended into the Beer. The result is our very own McCormick Place Everyday Pale Ale.

Quantities are limited!

Please work with your Catering Sales Manager for availability.

BEER CASES

DOMESTIC • \$126.00

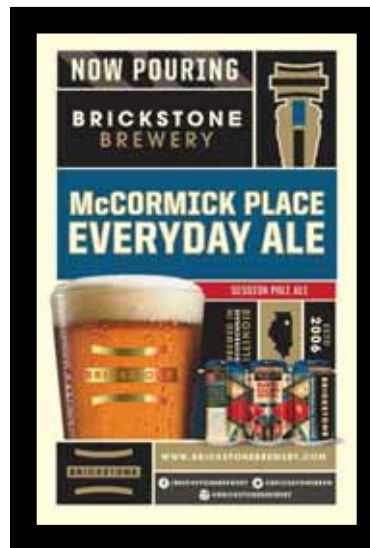
Miller Lite and Coors Light

IMPORTED • \$168.00

Heineken and Corona

CRAFT • \$189.00

Brickstone McCormick Place Everyday Ale, Brickstone Hop Skip, Half Acre Daisy Cutter Pale Ale, Revolution "Anti-Hero" IPA and Motor Row Lager



McCORMICK PLACE EVERYDAY ALE KEG • \$550.00

BEER KEGS

DOMESTIC • \$430.00

Miller Lite and Coors Light

IMPORTED • \$550.00

Heineken and Modelo Especial

CRAFT • \$550.00

Brickstone McCormick Place Everyday Ale
Brickstone Hop Skip
Half Acre Daisy Cutter Pale Ale
Revolution "Anti-Hero" IPA
Motor Row Lager

REQUIRED POWER

120V/15AMP dedicated circuit per Kegerator

Power and trash removal is required from the General Service Contractor.

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BAR ENHANCEMENTS

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is \$275.00 each for up to four hours of service and \$75.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional \$2.50 per person. There is a minimum of \$800.00 per bar. (please inform show management if liquor will be served at the booth)

ENHANCED CRAFT COCKTAILS

Pricing is per drink with a minimum order of 50.

TRADITIONAL MIMOSA • \$9.00

Bubbles and Orange Juice

SECOND CITY "MOSA" • \$11.25

Sparkling Cava, Lemonhead
Simple Syrup and
Fresh Blueberries

PRICKLY PEAR MIMOSA • \$11.25

Prickly Pear Puree, Sparkling Rose,
Ruby Red Grapefruit Juice and
Candied Citrus Rind

TRADITIONAL BLOODY MARY • \$9.25

Vodka, Spicy Tomato Juice,
Assorted Veggies, Celery Salt,
Pickle Spears, Olives,
Lemons and Limes



ORIGINAL MARGARITA • \$11.25

Tequila, Triple Sec and Lime Juice

MANGO MARGARITA • \$11.25

Tequila, Triple Sec and Mango Puree

STRAWBERRY MARGARITA • \$11.25

Tequila, Cointreau, Lime Juice and Strawberry
Puree

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SAVOR...

SAVOR...Chicago is the exclusive food and beverage provider for McCormick Place Convention Center. All food and beverage items must be supplied and prepared by SAVOR...Chicago. No food or beverage of any kind is permitted to be brought into the facility by the patron or any of the patron's guests or invitees (exclusive of the Exhibitor Personal Consumption Policy). Food items may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

MENU SELECTION

The menus have been designed to maximize the guest's satisfaction. To assure availability of menu items, please provide the Catering Sales Manager with the food and beverage selections a minimum of four (4) weeks prior to the first function. Every effort will be made to accommodate requests for special, religious or dietary requirements that SAVOR...Chicago is made aware of.

PRICING

Published pricing does not include administrative fee (currently 21.50%) or applicable taxes. Pricing is subject to change without notice and will be guaranteed when contracted.

GUARANTEES

In order to ensure the success of the function(s) and the satisfaction of the guests, food and beverage quantity guarantees must be received by the Catering Sales Manager no later than five (5) full business days (Monday – Friday) prior to the event for functions up to 1,000 guests. Function of 1,001 guests or more must be guaranteed ten (10) full business days prior to the event. Functions with 5,000 guests or more must be guaranteed fifteen (15) full business days prior to the event. The Customer may be required to provide a guarantee earlier if special products or preparations are required. If the guarantee is not received, SAVOR...Chicago reserves the right to charge for the expected number of guests or quantities specified on the banquet event order(s). If the attendance is higher than the given guarantee the charge will be for the actual function attendance. Increases and/or new orders made within seventy-two business hours of the function are subject to an additional 20% fee based on the menu price. Plated or Buffet functions with a guarantee of less than 25 guests will be subject to labor fees.

OVERSET

SAVOR...Chicago will prepare to serve 3% over the final guarantee (for seated meal functions only) up to a maximum of 30 guests. The Customer will be charged for the greater of the actual number of guests served or the final guarantee amount. SAVOR...Chicago reserve the right to make reasonable menu substitutions as necessary. Functions requiring over preparation greater than 3% will be subject to additional labor fees.

SERVICE STAFF

Guest to server ratio is based on the type of function. The standard is one server per twenty guests for plated meal functions and one server per forty guests for buffet functions. This is for service at rounds of ten. If there are rounds of less than ten guests, additional staffing requests or guarantees for less than twenty-five guests for plated or buffet functions labor fees will be applied. Holiday labor rates may apply.

EVENT TIMELINE

Breakfast and lunch is based on up to a three hour service and dinner is based on up to four hours of service. Extended service time will be subject to additional labor fees. Function start or end times that deviate more than thirty minutes from the time indicated on the banquet event order will have additional labor fees per hour, per server scheduled.

BEVERAGES

SAVOR...Chicago offers a complete selection of beverages to complement each function. Alcoholic beverages and services are regulated by the Liquor Control Board. SMG/SAVOR...Chicago, as licensee, is responsible for the administration of these regulations. No alcoholic beverages may be brought onto the premise from outside resources; nor may it be removed from the premise. We reserve the right to refuse alcohol service to intoxicated or underage persons. Where applicable, Customer is responsible to pay all minimum sales guarantees included on Banquet Event Orders. Customer will receive credit for cash sales, not to exceed amount of minimum sales guarantee listed on the Banquet Event Order for that function.

PAYMENT/DEPOSIT/CONTRACT

An initial deposit in the amount noted on the catering contract is due on the date specified. The amount of the deposit is 50% of the estimated catering expenditure based on planned functions. The signed contract and deposit are due forty-five days in advance of the event. The actual revenue will be based on the signed banquet event order(s) and guarantee(s). The remaining balance of the deposit is due fourteen days in advance of the first function. Payment can be made via credit card (for contracts less than \$20,000), ACH wire or company check. Credit card payments greater than \$20,000 will incur an additional fee of 2.5%.

CANCELLATION

In the event that a group should cancel with McCormick Place, the catering deposit will be refunded based on a sliding scale. Please refer to the catering contract for specific details. In the event that an individual function should cancel after the guarantee date, the group shall pay liquidated damages determined by food cost and labor.