

SAVOR...
THE EXPERIENCE.

Exhibitor Menu

Long Beach Convention Center





BUILD TRAFFIC. HAVE FUN.

SAVOR would like to welcome you to the Long Beach Convention and Entertainment Center. As the exclusive food and beverage provider, we are dedicated to ensuring your experience is one that will exceed expectations. Our Exhibitor Menu is designed to build traffic and create an environment to network around food.

Much of our success comes from our culinary creativity, dedication to detail and our team's ability to turn our client's visions into reality. SAVOR takes great pride in creating menus that align with the concepts, themes and goals of the event.

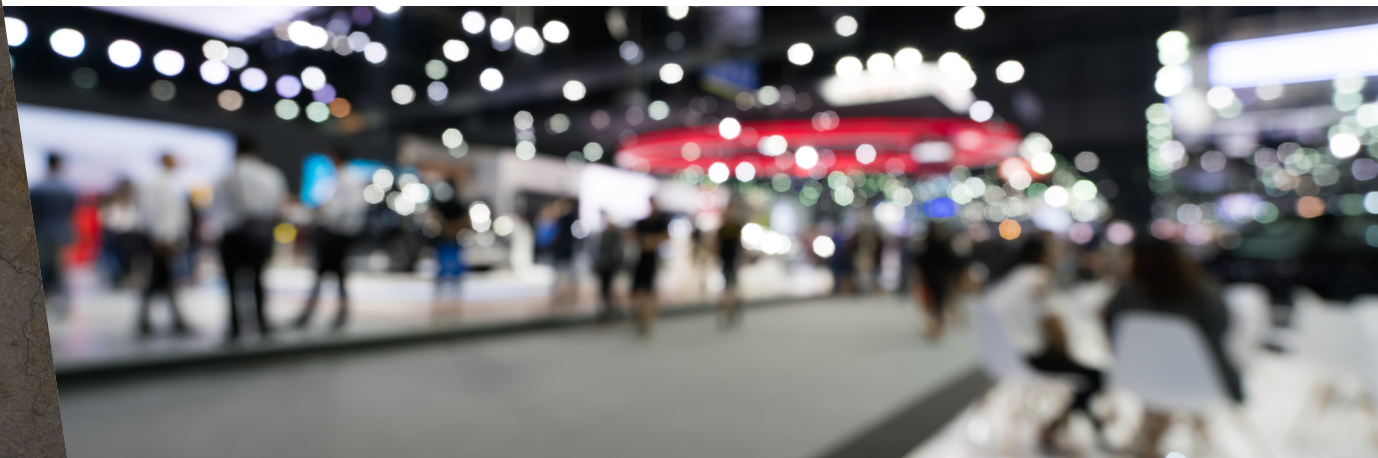
Let our food be the connector. It can kick start conversations, energize collaboration and most of all celebrate community.

SAVOR...
LONG BEACH

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TRAFFIC BUILDERS!

All Traffic Builders require a booth attendant or chef attendant \$238.50 (4 Hour Shift)

SNACKS & DESSERTS

FRESH POPPED POPCORN CART | 8 per serving

Delicious movie style Popcorn. Let the aroma of freshly popped butter flavored Popcorn bring guests your way. Includes Cheddar, Tajin, and Cinnamon Sugar shakers.

Equipment included. Requires 100V. 20 amp electrical.

FRESH CINNAMON ROLLS | 90 per doz.

Our freshly baked Cinnamon Rolls with brown sugar and spices are topped with a velvety Cream Cheese Frosting and served warm in your booth.

Heat lamp included. Requires 100V. 20 amp electrical.

NOVELTY ICE CREAM CART

Choose from a variety of Novelty Ice Cream and Fruit Bars **9 per bar**

Vegan Frozen Bars **9 per Bar**

Equipment included. Requires 100V. 20 amp electrical.

WARM CHURRO "FRIES" | 90 per doz. servings

Warm pastry fried golden then sprinkled with cinnamon and sugar. Accompanied with Caramel Dipping Sauce.

Equipment included. Requires 100V. 20 amp electrical.

WARM PRETZEL BITES | 90 per doz.servings

Our Bavarian-style Soft Pretzels are served warm with Whole Grain Mustard and Cheese Sauce for dipping.

Equipment included. Requires 100V. 20 amp electrical.

A 50 piece minimum per selection.

Electrical setup and scheduling is responsibility of client.

All menu prices are subject to a 10% administrative fee which is entirely distributed to employees providing the service as a gratuity. All sales are subject to a 10.5% sales tax as applicable and subject to change. See page 15 for further information.

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BEVERAGES.

BY THE GALLON

**FRESHLY BREWED
REGULAR AND DECAF COFFEE** | 119

HOT TEA SELECTION | 119

CHILLED FRUIT JUICE | 119

ICED TEA BAR | 105

LEMONADE BAR | 105

AGUAS FRESCAS "FRESH WATERS" | 105

Tropical tastes inspired by Latin America, Aguas Frescas made with real fresh fruit and served over ice are refreshing, delicious and always a crowd pleaser. Choose from: Horchata, Watermelon, Mango, and Honeydew.

3 gal. min. per flavor.

INDIVIDUALLY PACKAGED

CANNED PEPSI PRODUCTS | 8

CANNED WATER | 8 16 oz / Refillable

**BUBLY SPARKLING
FLAVORED CANNED WATER** | 8

COFFEE & WATER PACKAGES

ESPRESSO & CAPPUCCINO SERVICE | 2,770

300 cup service per day - each additional serving \$6.50. Rental of espresso machine includes supplies for up to 4 hours of service, to operate and prepare your specialty beverages.

Requires 60 amp electrical.

Requires 6ft.x3ft. available space to place service.

Barista fee of \$238.50/4 hours

KEURIG PACKAGE | 583

Make-it-yourself Keurig single brew machine that contains four packages of 25 cups (100 cups total) with choice of: regular and decaf coffee and/or Earl Grey and Green teas, ten gallons water, condiments.

AMBIENT WATER KIT | 175

Water dispenser, 5 gallon bottle of spring water, and 100 7-ounce compostable cups.

HOT & COLD WATER KIT | 204

Hot and cold Water Dispenser, 5 gallon bottle of Spring Water and 100 7-ounce compostable cups for both hot and cold beverages.

Requires 110V.20amp electrical.

SPRING WATER REPLENISHMENT | 97

5 gallon bottle of spring water and 125 compostable cups

*A water kit runner fee applies for every order of up to 12 kits.
Electrical setup and scheduling is responsibility of client.*

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COCKTAIL & BAR PACKAGES.

Bar services will require that all guests show a valid form of ID per each transaction. No more than 2 beverages per person will be allowed for each bar transaction. SAVOR reserves the right to refuse bar service to any guest.

Bar service requires a RBS trained & certified bartender. Includes compostable glassware and basic bar accoutrements. \$238.50 bartender fee will apply for each bar.

Minimum guarantee of \$500 per bar.

FULL HOSTED BAR

Includes House Selection of Domestic, Imported, and Craft Beers, Hard Seltzers, Cocktails, California Wine Selections, Canned Sodas and Waters

BAR ESTIMATE | 31 per person per hour

Final billing will be based on actual consumption.

LIMITED HOSTED BAR

Includes House Selection of Domestic, Imported, and Craft Beers, Hard Seltzers, California Wine Selection, Canned Soda, Waters

BAR ESTIMATE | 31 per person per hour

Final billing will be based on actual consumption.

READY TO DRINK "RTD" COCKTAILS

16 ea.

Variety of Options! Ease of Service!

MIMOSA BAR

Indulge your guests with a little bubbly mixed with their choice of: Orange, Cranberry and Pineapple juices.

BAR ESTIMATE | 31 per person per hour

Final billing will be based on actual consumption.

MARGARITA MADNESS BAR

Choose either classic or strawberry margaritas on the rocks.

BAR ESTIMATE | 31 pper person per hour

Final billing will be based on actual consumption.

NON-HOSTED BAR WITH TICKETS

This allows guests to enjoy the entire inventory of libations using their tickets. Once tickets are exhausted, sales are on a cash basis. Tickets are provided by the client.

Contact the Sales Department for more information.

Bar minimum of \$500 per bar applies

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SNACKS.

FRESH BERRY CUPS | 102 per doz.

WHOLE FRUIT | 45 per doz.

ANTIPASTO SKEWERS | 140 per doz.

SOUTH OF THE BORDER CHIPS & SALSA | 12 per person

HOUSE MADE CAJUN KETTLE CHIPS | 128 per doz.

MORNING BREAKFAST PASTRIES | 77 per doz.

SLICED BREAKFAST BREADS | 85 per doz.

BELGIAN CHOCOLATE BROWNIES | 77 per doz.

CHOCOLATE-DIPPED RICE CRISPIES BARS | 77 per doz.

FRESHLY BAKED COOKIES | 77 per doz.

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SPECIALTY CHEF DISPLAYS.

CALIFORNIA GARDEN STATION | 18 per person

Seasonal Local & Regional Antipasto and Vegetable Station

Marinated Artichokes, Grilled Eggplant, Roasted Heirloom Tomatoes, Olives, Chilled Grilled Asparagus and Broiled Carrots, Sweet Peppers, Roasted Chilled Cauliflower, Zucchini, Mushrooms, Balsamic Onions, Chickpeas Hummus Dip, Lavash and Crostini

SEASONAL

FRESH FRUIT AND BERRIES | 24 per person

Cantaloupe Honey Dew, Pineapple, Watermelon, and Berries, Drizzled with Honey Lime Syrup

ITALIAN ANTIPASTO | 27 per person

Mortadella, Capicola, Red Wine Salami, Prosciutto, Pamplona, Roasted Peppers, Artichokes, Olives, Pepperoncini, Lemon Basil Bocconcini, Lavosh, Crostini

FARM FRESH VEGETABLE PLATTER | 19 per person

Roasted Pumpkin and Feta Cheese Dip, Carrots, Celery, Bell Peppers, Persian Cucumber, Bean Sprouts, Sumac Seasoning

ARTISAN CHEESES BOARD | 25 per person

with Cured Vegetables & Savory Nuts

Selection of Local, Domestic & International Cheeses to Include: Manchego, Smoked Gouda, Brie, Asiago, Artichokes, Green Olives, Fresh Berries, Fig Marmalade, Roasted Almonds, Crackers, Crostini

MEDITERRANEAN

INSPIRED CHEF'S PLATTER | 27 per person

Al Fresco Plate w/ Grilled Asparagus, Fresh Marinated Feta & Mozzarella Bocconcini Cheese, Olives & Persian Cucumbers, Baba Ghanoush & Tzatziki Dips, Grilled Pita Chips, Dolmas, Roasted Peppers, Dried Figs & Apricots

THE MOLCAJETE | 22 per person

Fire Roasted Salsas, Pico de Gallo, Guacamole Dip, served with House Fried Tortilla Chips

A 25 guest minimum.

Attendant fee applies for every 100 guests.

China Service 5.50 per person.

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APPETIZERS.

COLD APPETIZERS

Tray-passed service option available for an additional attendant fee of \$238.50 per tray passer.

MEDITERRANEAN ANTIPASTO SKEWER | 12

Artichoke, Olives, Mozzarella, Tomato, Black Garlic Glaze

AHI TUNA POKE LETTUCE CUP | 13

Fresh Ahi Tuna, Bibb Lettuce, Ginger, Cilantro, Soy, Serrano Cream

CHILLED BAKED STUFFED SHIITAKE MUSHROOM | 11

Chopped Vegetables and Hoisin Sauce

BAJA ROCK SHRIMP CEVICHE | 12

Shooter with Fresh Cucumber

CRUDITÉ VEGETABLE CONE | 11

Hummus, Carrots, Celery, Red Bell Pepper, Bean Sprouts

SMOKED SALMON ROULADE | 12

Caper Cream Spread, Red Onion, Arugula

AVOCADO CROSTINI | 11

Cilantro Chimichurri, Queso Fresco

CAPRESE SKEWER | 11

Vine Ripe Tomato, Mozzarella Cheese, Fresh Basil, Balsamic Glaze

HOME KETTLE POTATO CHIPS | 11

French Caramelized Onion Dip

A 50 piece minimum.

Attendant fee applies for every 100 guests.

China Service 5.50 per person.

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APPETIZERS.

HOT APPETIZERS

Tray-passed service option available for an additional attendant fee of \$238.50 per tray passer.

PHYLLO WRAPPED TIGER SHRIMP | 12

with Apricot Chili Glaze

HIBACHI BEEF SKEWER | 12

with Red Chimichurri

LIME CHICKEN BROCHETTE | 11

with Chipotle Aioli

APPLEWOOD BACON WRAPPED SCALLOP | 13

with Teriyaki Glaze

PETITE SEARED CRAB CAKE | 14

with Serrano Chile Aioli

CHICKEN EMPANADA | 13

Drizzled with Avocado Cream

DUCK CONFIT | 13

Braised Duck on a Crostini, Pistachio Dust, Micro Greens

BEEF EMPANADA | 13

with Chipotle Ranch Dip

CHICKEN EN CROUTE | 12

Seared Chicken Morsel Wrapped in Puff Pastry, Bearnaise Sauce

COCONUT SHRIMP | 13

with Sweet Chili Glaze

ARTICHOKE BEIGNET | 11

with Marinara Sauce

NEW ZEALAND LAMB LOLLI POP | 15

with Gremolata and Pepper Escabeche

EDAMAME POT STICKER | 11

with Ginger Soy Sauce

*A 50 piece minimum.
Attendant fee applies for every 100 guests.
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ON THE GO BUFFETS.

All Sandwiches Includes: Kettle Potato Chips, Natural Water & Sodas, Whole Fruit, and a Sweet Bar (Fudge Brownie, Salty Caramel, Apple Strudel)

For your convenience, these selections can be boxed at no additional cost.

MUFFALETTA SANDWICH | 62

- Thinly Sliced Salami, Mortadella, Spicy Capicola, Ham, Provolone Cheese, Olive Tapenade, Pepperoncini, Roasted Peppers, Capers, Fresh Basil on a Baguette
- Tortellini Pasta Salad – Tossed in Lemon Juice and Olive Oil, Shaved Onions, Parsley, Red Grape Tomatoes, Shaved Parmesan Cheese

MOZZARELLA AND ROASTED VEGETABLES SANDWICH | 62

- Fresh Mozzarella, Green Leaves Lettuce, Roasted Tomatoes, Grilled Eggplant, Zucchini, Thyme Olive Oil, on a Ciabatta Bread
- Penne Pesto Salad – Artichokes, Shaved Onions, Roasted Tomatoes Basil Pesto

PRETZEL CROISSANT TURKEY SANDWICH | 62

- Sliced Roasted Turkey, Green Leaf Lettuce, Red Onion, Provolone Cheese, Cranberry Spread
- Potato Salad – Red Potatoes, Green Onions, Green Peas, Hard Boiled Eggs, Dijon-Mayonnaise Dressing

GRILLED VEGETABLES WRAP | 62

- Hummus & Basil Spread, Sweet Peppers, Zucchini, Asparagus, Red Onion, Organic Arugula, Balsamic Reduction, Wheat Flour Tortilla Wrap
- Cous-Cous Salad – Tri Color Peppers, Peas, Black Olives, Green Onions, Garlic Aioli

OLIVE OIL FOCACCIA SANDWICH | 62

- Vegetables Ratatouille, California Seasonal Greens, Vine Ripe Tomatoes, Brie Cheese
- Caesar Salad – Garlic Croutons, Shaved Parmesan Cheese, Classic Caesar Dressing

CHICKEN WRAP | 62

- Pulled Chicken, Cucumber, Tomatoes, Romaine Lettuce, Shallots, Chives, Boursin Cheese Spread, Spinach Flour Tortilla
- Quinoa Salad – Parsley, Mint, Marinated Tomatoes, Baby Kale, Chickpea, Red Onions, Cranberry Vinaigrette

A 25 guest minimum.

Attendant fee applies for every 100 guests.

China Service 5.50 per person.

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SLIDER BAR.

HOT SLIDERS | 15 ea.

RUBEN SLIDER

Thin Sliced Pastrami, Sauerkraut, Swiss Cheese, Dijon Mustard & Pickled Chips in a Pretzel Roll

FRENCH DIP SLIDER

Freshly Cut Roast Beef, Caramelized Onions, Provolone Cheese, In a Petite French Roll with Creamy Horseradish Spread

CHICKEN TINGA SLIDER

Braised Chicken, Pepper Jack Cheese, Pickled Cabbage, Cilantro in a Bolillo Roll

MINI BEEF & BACON SLIDER

Seared Beef Patty, Cheddar Cheese, Bacon and Chef Spread on a Brioche Bun

AL PASTOR JACK FRUIT SLIDER

Shredded Jack Fruit, Pickled Cabbage, Sweet Grilled Pineapple Marmalade

COLD SLIDERS | 14 ea.

LOBSTER & SHRIMP PATTY SLIDER

Garlic Aioli Spread, Fennel, Celery, Onion Salad, Alfalfa Sprouts on a Brioche Roll

THAI CHICKEN SLIDER

Shredded Chicken tossed with Spicy Peanut Dressing; Cabbage Slaw served on a Bao Bun

BLTT SLIDER

Applewood Bacon, Lettuce, Turkey, Tomato, on a Brioche Bun

GRAVLAX SLIDER

Cured Salmon Gravlax, Caper, Cream Cheese, Shaved Pickled Red Onion, Arugula on a Mini Pretzel Roll

GRILLED VEGETABLE SLIDER

Herb Roasted Shiitake Mushroom, Zucchini, Fresh Greens, Hummus Spread, On a Soft Roll

Minimum 50 pieces per selection.

Attendant fee applies for every 100 guests.

China Service 5.50 per person.

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GENERAL INFORMATION.

As the Long Beach Convention Center's exclusive caterer, SAVOR is renowned for its world class service, cutting edge cuisine and a wide variety of menus that can be customized to any event or special occasion. SAVOR's culinary team uses the freshest, seasonal, and locally sourced ingredients to create unique and memorable dining experiences for you and your guests. To assist you with every detail and facilitate your planning, a dedicated catering sales professional will assist you from start to finish to ensure a seamless event.

EVENT PLANNING TIMELINE

There are some important decisions for you to consider regarding the catering and execution of your event. Your Catering Sales Manager is ready to assist you in making these decisions a seamless part of your planning. The timeline below will help you in creating the environment and presentation needed for a successful event.

- 120 days prior to your event (or before) we request an initial event order outline. At this time, you will be issued a catering agreement and it will be due 10 business days from issue date along with a required 50% deposit.
- 60 days prior to your event we require catering locations, approximate numbers of guests and finalized menu choices.
- Final guarantees and any remaining balance is due prior to the start of your event, subject to the following:
 - Events up to 400 people require the final guarantee five (5) business days prior to the first event.
 - Events between 401-2,000 people require the final guarantee ten (10) business days prior to the first event.
 - Events over 2,000 people require the final guarantee fifteen (15) business days prior to the event.

GUARANTEES

When providing your initial order, a minimum estimated attendance guarantee must be communicated to the Catering Sales Department. Contract minimums and full payment prior to your event will be based on the minimum estimated attendance. When changes are determined on a per person basis:

- Final guaranteed attendance must be given to Catering Sales prior to the start of service subject to the following:
 - Events up to 400 people require the final guarantee five (5) business days prior to the first event.
 - Events between 401-2,000 people require the final guarantee ten (10) business days prior to the first event.
 - Events over 2,000 people require the final guarantee fifteen (15) business days prior to the event.

This figure is the number of guests for which you guarantee to pay and is not subject to reduction. We will be ready to prepare 5% over your Guaranteed Attendance up to 1,000 guests (50 meals). Food and Beverage will make every attempt to accommodate increases in your count after the final guarantee is due, however, any increase exceeding 10% of the final guarantee will be subject to a 10% surcharge. If the count increases within the final guarantee timeline, the 5% overage will no longer apply. Once minimums are stated on initial sales orders and signed, they cannot be reduced.

The Guaranteed Attendance shall not exceed the maximum capacity of the areas within the Facility in which the Event(s) will be held. Food and Beverage shall be entitled to charge and collect from the Customer any reasonable costs incurred by the Caterer in the event the Guaranteed Attendance figure provided by the Customer is not within the limits stated in this paragraph.

You will be charged for the greater of the actual number of guests served or the final guarantee amount. Increases made within the 5 day deadline are subject to approval and may be subject to an additional charge. We reserve the right to make reasonable substitutions as necessary.

Food and Beverage shall not be required to provide any services hereunder, nor will the Caterer be required to commence planning for the event(s), unless and until the Customer has returned a signed copy of the agreement and paid the deposit to the Caterer.

CONTRACTS, DEPOSITS, AND PAYMENTS

Once initial contact and event information is communicated to your Catering Sales Manager you will receive a contract for the entire event. You will be issued catering sales orders for each service.

- 120 days prior to your move-in day for your event we require a signed food and beverage agreement and a 50% deposit based on rental reduction or initial specs.
- Final guarantees and any remaining balance is due prior to the start of your event, subject to the following:
 - Events up to 400 people require the final guarantee five (5) business days prior to the first event.
 - Events between 401-2,000 people require the final guarantee ten (10) business days prior to the first event.
 - Events over 2,000 people require the final guarantee fifteen (15) business days prior to the event.

A guarantee payment is required for all functions. Deposits are non-refundable and non-transferable. We request that you have a credit card on file for any additions to your orders. You may finalize your account by company check,

cashier's check, Visa, MasterCard, American Express or cash. The Catering Sales Department will process/pre-approve your credit card for any estimated balance due five (5) business days prior to your function date.

Note: Credit card payments are subject to a 4% fee.

PAYMENT

Amounts in excess of \$10,000 must have actual credit card present to be swiped and are subject to a 4% convenience fee. Any on-site adjustments, additions or replenishments of contracted catering services will be reflected in a final invoice, payable upon conclusion of the event.

Checks are payable to **SMG Food and Beverage at 300 E. Ocean Boulevard, Long Beach, CA 90802.**

Note: Credit card payments are subject to a 4% fee.

SERVICE LOCATIONS AT OUR FACILITY

We are delighted to be able to offer our food and beverage services in any of the meeting rooms, ballrooms, exhibit halls or lobby spaces of the Long Beach Convention & Entertainment Center. Please keep in mind the services ordered for specific locations are to be served and consumed in those locations. Services may not be moved to an additional location after the start time listed on your event order. Services requested for additional locations will be placed on a new event order at the price point of the initial order.

The Caterer reserves the right to approve, and make changes to, all floor plans and layouts of all events areas where the Caterer's services are to be provided, as deemed necessary in Caterer's sole discretion, to enable the safe and efficient conduct of Caterer's services by Caterer's staff. Without limiting the generality of the foregoing, Caterer reserves the right to specify the locations and configuration of all décor, tables, buffets, and service stations, as well as staging and breakdown areas. Customer's displays, exhibits, and decorations must comply with the building code and fire ordinances of the Long Beach Fire Department.

LATE FEES

Initial orders not received within 10 business days of your event will be subject to 15% surcharge. Customer shall pay interest at the rate of 1.5% per month (or, if lower, the maximum legal rate) on all payments not made within thirty (30) days following the date such payments are due, which interest shall accrue from the date due until the date of payment. Further, Customer agrees to be liable for all costs and expenses incurred by the Caterer to collect past due payments.

EMPLOYEES, SERVICE AND LABOR CHARGES, SALES TAX

Catering service personnel are covered by Union Local 11's collective bargaining agreement. Catering personnel will deliver food and beverage, serve and clean related areas. Catering personnel are not permitted to perform any general cleaning duties (non-food service related) or act as badge checkers, ticket takers, or security personnel. **All food and beverage menu prices for banquets and other catered events subject to a 10% Administrative Fee. 100% of this Administrative Fee is distributed to employees providing the service as a gratuity. All sales are subject to a 10.5% sales tax as applicable and subject to change.** The 10% administrative charge/fee is also taxable under SBOE Regulation #1603. Sales tax-exempt organizations are required to provide a copy of their California Franchise Tax Board Certificate of Exemption no later than one week prior to the event. Labor provided for seated breakfast and lunch functions is two hours, with three hours provided for seated dinner functions. The labor shifts include setup, service, and cleaning time; any additional labor required outside of the standard shift length is subject to charges at plus tax, per server, per hour.

LABOR CHARGES

- A \$238.50 labor fee will be charged for hosted or cash and carry bar services. Should your event end time be delayed more than 30 minutes, a labor charge will be added including event staff overtime charged by the full hour.
- Bussing Attendant \$159 each (4 hours minimum) Applicable for food truck parties
- Runner Fee \$159 each (4 hours minimum) – Applicable for water kits and other deliveries
- Tray Passer \$238.50 each (4 hours minimum)

- Bartender \$238.50 each (4 hours minimum)
- Chef Attendant \$238.50 each (4 hours minimum)
- Service Staff \$238.50 each (4 hours minimum) – Meals and Breaks
- Captain Fee \$265 each (when requested by the client)
- Water kits - \$318 daily labor fee for 8 hours, one attendant per 12 water kits
- Breakfast, Lunch and Dinner: \$79.50 delivery fee will be assessed for services with 25 people or less. For higher guest counts one labor charge will be assessed per each buffet line per 100 guests.
- Beverages/ Breaks - \$79.50 delivery fee will be assessed for services less than 25 guests. For amounts higher than 25 guests one attendant fee will be assessed per every two stations.

BEVERAGE CHARGES BASED UPON CONSUMPTION

Beverage charges based upon consumption apply only to each order that is a quantity of 50 beverages or more. Orders less than 50 beverages are based upon the actual amount ordered.

SERVICE TIMES

Food and beverage service time frames are based on 2 hours of service. If services extend past two hours additional labor fees may apply.

OUTSIDE FOOD AND BEVERAGE

Patrons, exhibitors or attendees may not bring food or beverage of any kind into the facility or to any event. Please contact your Catering Sales Manager for any additional information.

SPECIALTY MEALS

We ask that ten (10) business days prior to your event that a specialty meal guest count be given with your guarantee. Specialty meal types include: Vegan, Kosher, Halal, Gluten Free, and Allergies. For Vegetarians, we traditionally prepare 3% of your guaranteed guest count unless otherwise notified. Ask your Catering Sales Manager about pricing.

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ADDITIONAL CATERING ARRANGEMENTS

Our Catering Sales Department will be happy to arrange for flowers, entertainment, ice carvings, as well as custom linens, theme props and décor. Our Catering Sales Department will be happy to discuss all the options available and approximate costs. Linen charges apply for all functions. Standard linens are \$8. Floor length linens are \$16.

CANCELLATION

Should it be necessary for the Customer to cancel a function after their agreement has been signed, Food and Beverage will be entitled to liquidation damages equivalent to 50% of the total estimated charges for the canceled function. Neither the Deposit nor any other prepaid amounts will be refunded to the Customer in the event of cancellation, except as follows

- Any cancellation received after the Guaranteed Attendance is due will result in a cancellation fee payable by Customer to Caterer equal to 100% of the estimated Catering Order charges.
- Caterer may retain any cancellation fees due to the Caterer from deposits or other prepaid amounts paid by the customer.

ALCOHOLIC BEVERAGES

All alcoholic beverage sales and consumption are regulated by the California Alcoholic Beverage Control. We are responsible for the administration of these regulations. We require that all alcoholic beverages be dispensed only by our employees or agents. It is acknowledged that California state law prohibits the sampling and distribution of all hard alcoholic beverages.

MISCELLANEOUS

China Service: Compostable service is standard for all functions except seated breakfast, lunch and dinner service in meeting rooms and ballrooms. China service is available at a \$4/per guest additional charge for morning and afternoon refreshment breaks, and \$5.50/per guest additional charge for all other functions.

LIABILITY

Licensee shall indemnify, defend and hold harmless Licensor, the City of Long Beach and their respective officers, directors, agents, and employees (the "Indemnitees") from and against any and all losses, liabilities, claims, damages and expenses (including reasonable costs of investigation and attorneys' fees) (collectively, the "Losses") occurring at the Facility (whether within or without an Authorized Area) caused to Licensor, the City of Long Beach and/or persons and/or property in, on, or near the Facility before, during, or after an Event, by (i) Licensee's failure to comply with any and all federal, state, foreign, local, and municipal regulations, ordinances, statutes, rules, laws, constitutional provisions, and common laws (collectively, the "Laws") applicable to Licensee's performance of this Agreement and/or activities at the Facility, including without limitation, health and safety laws, the Civil Rights Act, the American with Disabilities Act and intellectual property laws, (ii) any unlawful acts on the part of Licensee or its officers, directors, agents, employees, subcontractors, licensees, or invitees, (iii) the negligent acts, errors and/or omissions or the willful misconduct of Licensee or its officers, directors, agents, employees, subcontractors, licensees, or invitees, (iv) the material breach or default by Licensee or its officers, directors, agents, or employees of any provisions of this Agreement, (v) any and all rigging from or to the physical structure of the Facility or any fixture thereto, set-up, alterations, and/or improvements at or to the Facility necessitated by and/or performed with respect to the Event.

ALLERGIES

Long Beach facilities are not certified Gluten Free, Vegan or Vegetarian. We cannot guarantee that cross contact with allergens will not occur and cannot assume any responsibility or liability for a person's sensitivity or allergy to any food item provided in our facility.

ALL THE AFOREMENTIONED POLICIES WILL BE STRICTLY ADMINISTERED. ANY VIOLATION OF THESE WILL RESULT IN THE REMOVAL OF PRODUCT FROM THE SHOW FLOOR

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