LOCAL GOOD FOOD

EXHIBITOR MENU

DC EATS

WALTER E. WASHINGTON CONVENTION CENTER

VIEW MENU »

WELCOME

ARAMARK IS THE PREMIER EXHIBITOR PARTNER AT THE WALTER E. WASHINGTON CONVENTION CENTER IN THE HEART OF OUR NATION'S CAPITAL.

From intimate private meetings, to grand events, your event will benefit from our innovative approach, professional talent, exceptional agility and unparalleled results.

As the exclusive food and beverage provider for the Walter E. Washington Convention Center, Aramark has partnered with Events DC to develop an innovative new food and beverage brand, called "DC Eats." The DC Eats brand represents a commitment to creating a distinct and authentic experience that embodies Washington, DC's diversity, cultural heritage and flourishing culinary scene.

As an innovator in the marketplace, we continue to push the envelope on transforming the food and beverage experience with new and innovative catering menus and retail food concepts, with an emphasis on local, quality, convenience, healthy and personalization.

LAUREN NOWECK
Director of Sales

office 202-249-3561
email Noweck-lauren@aramark.com

START »

CONTENTS

BREAKFAST & BREAKS

BUFFETS 7
SANDWICHES 7

BISTRO SELECTIONS

SALADS 8
PLATTERS 8

BOXES

TRADITIONAL BOX LUNCHES 9
BREAKFAST, DINNER AND SNACK BOXES 9

EXHIBITOR FAVORITES

CAPPUCCINO & SMOOTHIES 11
DOUGHNUTS & ICECREAM 12
COOKIES & CANNOLIS 13
GELATO & COBBLERS 15

A LA CARTE

BEVERAGES 16
BAKERY 17
FROM THE PANTRY 17

RECEPTION

RECEPTION DISPLAYS 18
HORS D' OEUVRE 19

BAR

HOSTED CONSUMPTION BAR 21
CASH BAR 21

GENERAL INFORMATION

GENERAL 22

BREAKFAST

MINIMUM OF 25 GUESTS

SANDWICHES

BREAKFAST BURRITO $10.00
Cage Free Scrambled Eggs, Pepper Jack Cheese and Ham Served with Salsa

BISCUIT BREAKFAST SANDWICH $10.00
Buttermilk Biscuit topped with Cage-Free Egg, Cheese and Smoked Turkey

ENGLISH MUFFIN BREAKFAST SANDWICH $10.00
Cage-Free Egg, Canadian Bacon and Cheese

BREAKS

MINIMUM OF 25 GUESTS

BUFFETS

RISE AND SHINE MORNING PACKAGE $18.00
Assorted Individual Yogurts, Sliced Fruits and Seasonal Berries

Freshly Baked Danish, Muffins and Croissants with preserves

EYE OPENER ENERGY BREAK $9.50
Whole Fresh Fruit Basket (individual)

Assorted Individual Yogurts and Healthy Trail Mix in individual bags

POWER BREAK $15.50
A selection of Whole Grain and Oat Muffins

Sliced Breakfast Breads, Dried Fruits and Granola Bars

Whole Seasonal Fruit

NOSTALGIC CANDY BREAK $12.00
Jelly Beans, Twizzlers, and Hershey Mini's

Starburst Fruit Chews and Assorted Hard Candy

A 23% Administration Charge and 10% Food Sales Tax & 6% Non-Food Sales Tax will be charged on all orders.
All orders are subject to a $65 Delivery Fee, per delivery. Prices are subject to change without notice.

BISTRO

SALADS

Serve 10-12 guests

SPINACH SALAD — $85.00
Caramelized Shallots, Toasted Pecans, Goat Cheese and Citrus Vinaigrette

HEARTS OF ROMAINE CAESAR SALAD — $85.00
Romaine, Garlic Croutons, Shaved Parmesan and Caesar Dressing

CRISP ICEBERG SALAD — $85.00
Bacon Lardons, Oven-Dried Tomatoes, Red Onions, Cracked Black Pepper, Chive Buttermilk Ranch

RED BLISS POTATO SALAD OR COLE SLAW — $75.00

PLATTERS

SANDWICH PLATTERS
12 sandwiches cut in half

Individually packaged
Potato Chips, Deli Mustard and Mayonnaise packets accompany all sandwich platters

TRADITIONAL SANDWICH PLATTER — $75.00
Roasted Turkey and Cheddar Cheese

Black Forest Ham and Swiss Cheese

Grilled Vegetables and Herb Aioli

Potato Buns

GOURMET WRAP PLATTER — $215.00
Premium Roast Turkey
with Provolone and Pesto Sauce

Southwest Roast Beef
with Roasted Peppers and Chipotle Aioli

Grilled Vegetables
with Baby Spinach and Balsamic Glaze

PREMIUM DELICATESSEN PLATTER — $205.00
Rosemary Grilled Chicken
with Mesclun Greens, Sundried Tomatoes and Olive Tapenade on Multigrain Bread

Roast Beef
with Sliced Cheddar, Arugula, Tomato and Horseradish Cream on Italian Sub Roll

Hummus
with Roasted Eggplant, Zucchini and Peppers on Focaccia Bread

A 23% Administration Charge and 10% Food Sales Tax & 6% Non-Food Sales Tax will be charged on all orders.
All orders are subject to a $65 Delivery Fee, per delivery. Prices are subject to change without notice.

BOXES

TRADITIONAL BOX LUNCHES

SERVE WITH

Potato Chips, Whole Fruit, Freshly Baked Cookie and Bottled Water

ROAST BEEF AND CHEDDAR — $31.00
Green Leaf Lettuce, Tomato, Horseradish Sauce, Pretzel Roll

BLACK FOREST HAM AND MUENSTER CHEESE — $31.00
Green Leaf Lettuce, Tomato, Grain Mustard, Multigrain Roll

TUNA WRAP — $31.00
Green Leaf Lettuce, Tomato, Plain Wrap

GRILLED VEGETABLES WITH LEMON HUMMUS — $36.00
Olive Tapenade, Roasted Peppers on Multigrain Square

GRILLED CHICKEN CAESAR SALAD — $38.00
Romaine Lettuce, Grilled Chicken, Shredded Parmesan Cheese and Caesar Dressing

TOMATO BASIL AND MOZZARELLA — $36.00
Extra Virgin Olive Oil and Balsamic Drizzle on Ciabatta

CRANBERRY QUINOA SALAD — $37.00
Mixed Greens, Cucumber, Carrot and Champagne Vinaigrette

GLUTEN FREE VEGAN

BREAKFAST, DINNER & SNACK BOXES

GRAB AND GO BREAKFAST — $23.00
Whole Wheat Blueberry Muffin, Fresh Fruit Salad, Orange Juice and Chobani Vanilla Low Fat Yogurt

SNACK TRIO — $18.00
Hummus and Pretzels, Carrot and Celery Sticks with Low-fat Ranch Dressing and Fresh Fruit Salad

PICNIC DINNER — $38.00
Chilled Apple Brined Chicken with Baby Arugula and Honey Champagne Vinaigrette

Fingerling Potato Salad with Grain Mustard and Roasted Brussel Sprouts with Dried Cranberries

French Dinner Roll with Whipped Butter

Three Berry Tart with Vanilla Cream

Pure Leaf Peach Iced Tea

A 23% Administration Charge and 10% Food Sales Tax & 6% Non-Food Sales Tax will be charged on all orders.
All orders are subject to a $65 Delivery Fee, per delivery. Prices are subject to change without notice.

CAPPUCCINO & SMOOTHIES

CAPPUCCINO / LATTE

8oz drinks

CONDIMENT TRAY TO OFFER

Stirrers, napkins, white sugar and Splenda

EXHIBITOR TO PROVIDE

Hospitality counter or rent a skirted table (6'l x 2' w x 42"h)
Power: (3) 20 amp lines

EQUIPMENT & WORK SPACE DIMENSIONS L x W x H

Each Machine: 12.5" x 16" x 15"

Grinder : 7" x 11" x 23"

Work Space: 40" x 24" x H (N/A)

(space for small refrigerator or cooler)

FRAPPES

8oz drinks

Client to select two flavors for duration of the show

FLAVORS

Vanilla, Mocha, Caramel, Seasonal

SMOOTHIES

7oz servings

Client to select two flavors for duration of the show

FLAVORS

Strawberry, Mango, Pineapple/ Coconut, Mixed Berry

EXHIBITOR TO PROVIDE

Hospitality counter or rent a skirted table (6'l x 2' w x 42"h)
Power: (2) 20 amp lines

EQUIPMENT & WORK SPACE DIMENSIONS L x W x H

Blending Shroud: 21" x 25.5" x 26"

Work Space: 51" x 24" x H (N/A)

SERVICE (Includes 3 hours of service or 250 drinks)	$1,820
ADDITIONAL HOUR(S) *Continued service beyond the 3 hour service package*	$150
ADDITIONAL CUPS (ordered in advance/100 increments)	$400
ADDITIONAL CUPS (ordered in on-site/100 increments)	$600
PREMIUM CAPPUCCINO SERVICE *Includes lattes, mochas & hot chocolate*	$300
TRADESHOW DELIVERY/SET UP FEE *One-time charge for station set up one day prior to service*	$275
CAPPUCCINO /LATTE : DELAY IN SET UP (per 15 min interval) *(excessive wait time due to not being able to set up on time)*	$150

CUPS & NAPKINS FOR CUSTOM LOGO

Minimum order / 4 week lead time. File types are AI, EPS, or PDF.

ALL QTY 2,500

CUSTOM BRANDED 8OZ HOT CUPS — TBD
Full-Color Wrap Printed Cups
Imprint Area: 7" x 2.88"

CUSTOM STICKERS FOR 7OZ COLD CUPS — TBD
Full-Color Printed Stickers
Imprint Area: 2.5" x 1.5"

5" X 5" CUSTOM BRANDED NAPKINS — TBD
1-Color Printed Napkins
Imprint Area: 3.5" x 3.5

A 23% Administration Charge and 10% Food Sales Tax & 6% Non-Food Sales Tax will be charged on all orders.
All orders are subject to a $65 Delivery Fee, per delivery. Prices are subject to change without notice.

DOUGHNUTS & ICECREAM

FRESH MADE DOUGHNUTS

ASSORTED FLAVORS INCLUDE
Strawberry Glazed,
Funfetti, Milk Chocolate
Peanut, Brown Butter,
Vanilla Bean Glazed,
Vanilla Bean Crème Brûlée

SERVICE $1,350
(Includes 2 hours of service or 12 dozen assorted doughnuts)

ADDITIONAL HOUR(S) $150
Continued service beyond the 2 hour service package

ADDITIONAL DOUGHNUTS $300
(must be ordered in advance/ 3 dozen increments)

TRADESHOW DELIVERY/ SET UP FEE $275
One-time charge for station set up one day prior to service

Doughnut menu changes by season

EXHIBITOR TO PROVIDE
Standard (8') table for the donut display case and storage space to keep store some backup doughnuts.
(24" wide x 16" Deep)

EQUIPMENT & WORK SPACE DIMENSIONS L x W x H
Display Unit: 9" x 19" x 15.7"
Work Space: 16" x 24" x H (N/A)

NICECREAM

Nicecream is a DC-Metro-based retail and catering ice cream company changing the way we enjoy dessert. Nicecream's ice cream is made with locally sourced milk and cream delivered from a family farm each week. Fresh cream, combined with fresh fruit, homemade ingredients, and frozen with liquid nitrogen creates an experience your guests will never forget. Nicecream's entire dessert is made in front of guest's eyes, creating an elegant distinction, fun-filled environment, and an incredible award-winning product.

INCLUDES 2 FLAVORS
Additions available which include Toppings Bar or Additional Flavors.

FLAVORS INCLUDES
Vanilla Bean, Milk Chocolate, Salted Caramel, Banana Cream, Peanut Butter Cup, Honey Lavender, Nutella

(2) ATTENDANT SERVICE
200 GUEST $1,900
(Includes 2 hours of service for 200 guests/4oz serving)
400 GUEST $3,150
(Includes 2 hours of service for 400 guests/4oz serving)

ADDITIONAL HOUR(S) $265
Continued service beyond the 4 hour service package

ADDITIONAL SERVINGS $400
(ordered in advance/50 increments)

ADDITIONAL FLAVOR $475

TOPPINGS BAR $625

TRADESHOW DELIVERY/SET UP FEE $275
One-time charge for station set up one day prior to service

EXHIBITOR TO PROVIDE
Hospitality counter or rent a skirted table (8') L x W x H
Power: (1) 20 amp line

EQUIPMENT & WORK SPACE DIMENSIONS L x W x H
Display Unit: 9" x 19" x 15.7"
Work Space: 16" x 24" x H (N/A)

A 23% Administration Charge and 10% Food Sales Tax & 6% Non-Food Sales Tax will be charged on all orders.
All orders are subject to a $65 Delivery Fee, per delivery. Prices are subject to change without notice.

COOKIES & CANNOLIS

FRESH BAKED COOKIES

FLAVORS
Chocolate Chip, Oatmeal Raisin,
Macadamia White Chocolate Chip,
Peanut Butter Cookie

SERVICE $2,080
(Includes 4 hours of service or 400 cookies)

ADDITIONAL HOUR(S) $200
Continued service beyond the 4 hour service package

ADDITIONAL COOKIES $400
(ordered in advance/100 increments)

ADDITIONAL COOKIES $550
(ordered in on-site/100 increments)

TRADESHOW DELIVERY/SET UP FEE $275
One-time charge for station set up one day prior to service

EXHIBITOR TO PROVIDE
Hospitality counter or rent a skirted table
(6'L x 2'W x 42"H)
Power: (1) 10 amp line for oven &
(1) 10 amp line of dedicated 24 hr power for freezer

EQUIPMENT & WORK SPACE DIMENSIONS L x W x H
Oven Shroud: 21" x 25.5" x 26"
Freezer: 37" x 23" x 34"
(Stored next to station or in booth closet)
Work Space: 51" x 24" x H (N/A)

FRESH PIPED MINI CANNOLIS

Client to select a dipping option for duration of the show

DIPPING OPTIONS
Chocolate Morsels & Red/White/Blue Sprinkles (included)
Pantone Matched Sprinkles (additional charge)

SERVICE $1,750
(Includes 2 hours of service or 200 servings)

ADDITIONAL HOUR(S) $200
Continued service beyond the 2 hour service package

ADDITIONAL SERVINGS $400
(must be ordered 48 hours in advance/100 increments)

PANTONE MATCHED SPRINKLES $200
(per day)

TRADESHOW DELIVERY/SET UP FEE $275
One-time charge for station set up one day prior to service

EXHIBITOR TO PROVIDE
Hospitality counter or rent a skirted table
(6'L x 2'W x 42"H)
Power: (1) 10 amp line

EQUIPMENT & WORK SPACE DIMENSIONS L x W x H
Refrigerated Display Case: 71.5" x 14.5" x 11.5"
Work Space: 24" x 24" x H (N/A)

ARAMARK TO PROVIDE
Access to on-site ice machine

A 23% Administration Charge and 10% Food Sales Tax & 6% Non-Food Sales Tax will be charged on all orders.
All orders are subject to a $65 Delivery Fee, per delivery. Prices are subject to change without notice.

GELATO & COBBLERS

GELATO / DOLCI GELATI

Client to select two flavors for duration of the show

FLAVORS

Lemon Custard, Stracietella (Chocolate Chip), Strawberry, Brown Butter, Vanilla Bean, Toasted Coconut

SERVICE — $1,750
(Includes 1-4 hours of service or 200 / 4oz cups)

ADDITIONAL HOUR(S) PER HOUR — $300
Continued service beyond the 4 hour service package

ADDITIONAL CUPS — $550
(must be ordered 48 hours in advance/100 increments)

ADDITIONAL FLAVOR — $200

TRADESHOW DELIVERY/SET UP FEE — $275
One-time charge for station set up one day prior to service

EXHIBITOR TO PROVIDE

Hospitality counter or rent a skirted table (6'L x 2'W x 42"H)

Power: (1) 10 amp lines with dedicated power for 24 hours for Freezer

EQUIPMENT & WORK SPACE DIMENSIONS L x W x H

Counter Freezer: 19.3" x 19" x 26"

Work Space: 51" x 24" x H (N/A)

ARAMARK TO PROVIDE

Access to on-site ice machine

FRESH BAKED FRUIT COBBLERS

INCLUDES 2 FLAVORS

Additions available which include Toppings Bar or Additional Flavors.

FLAVORS INCLUDES

Apple, Cherry, Peach

(2) ATTENDANT SERVICE — $2,800
(Includes 4 hours of service for 200/4oz serving)

ADDITIONAL HOUR(S) PER HOUR — $200
Continued service beyond the 4 hour service package

ADDITIONAL COBBLERS — $650
(must be ordered 96 hours in advance/100 servings)

TRADESHOW DELIVERY/SET UP FEE — $275
One-time charge for station set up one day prior to service

EXHIBITOR TO PROVIDE

Hospitality counter or rent a skirted table (6'L x 2'W x 42"H)

Power: (1) 10 amp line for oven
(1) 10 amp line for refrigeration

EQUIPMENT & WORK SPACE DIMENSIONS L x W x H

Oven Shroud: 21" x 25.5" x 26"

Serving Block: 24" x 18" x 3"

Work Space: 27" x 24" x H (N/A)

A 23% Administration Charge and 10% Food Sales Tax & 6% Non-Food Sales Tax will be charged on all orders.
All orders are subject to a $65 Delivery Fee, per delivery. Prices are subject to change without notice.

A LA CARTE

BEVERAGES

GALLON UNITS

Fresh Brewed Coffee	*5-gallon unit /approx. 65 cups*	$350.00
Fresh Brewed Decaf Coffee	*3-gallon unit /approx. 40 cups*	$210.00
Assorted Hot Tea	*3-gallon unit /approx. 40 cups*	$210.00
Iced Tea	*3-gallon unit /approx. 38 cups*	$144.00
Lemonade	*3-gallon unit /approx. 38 cups*	$144.00
Tropical Fruit Punch	*3-gallon unit /approx. 38 cups*	$144.00
Aqua Fresca *Watermelon, Pineapple or Cantaloupe*	*3-gallon unit /approx. 38 cups*	$195.00

WATER & RENTAL

Water Jug *Use with water cooler*	*5-gallon / Use with water cooler*	$25.00
Water Cooler Daily Rental *Customer responsible for electrical requirements, 120volt*		$75.00

Ice

40lbs of Ice $35.00

20lbs of Ice $30.00

BY THE CASE (24)

Assorted Individual Juices *Apple, Cranberry, Orange, Grapefruit*	$132.00
Assorted Soft Drinks *Pepsi Only*	$132.00
Bottled Water	$96.00
Sparkling Mineral Water	$108.00
Red Bull	$168.00
Starbucks® Frappuccino	$168.00

KEURIG® K-CUPS

KEURIG® K-CUPS **$185.00** (per day)

Coffee Service, Includes machine rental

24 Green Mountain K-Cups of each of the following: Sumatra Reserve, Dark Magic, Nantucket Blend and Decaf Breakfast Blend

Includes 5 gallon water jug

Sweeteners, Creamers, Bio-Degradable Cups, Lids, Sleeves and Napkins

Power Requirements: 1 each, 120volt/20amps

ADDITIONAL K-CUPS (24ct) **$2.00** (each)

Minimum order of 24 per selection

Sumatra Reserve

Dark Magic

Nantucket Blend

Decaf Breakfast Blen

A 23% Administration Charge and 10% Food Sales Tax & 6% Non-Food Sales Tax will be charged on all orders.
All orders are subject to a $65 Delivery Fee, per delivery. Prices are subject to change without notice.

A LA CARTE

BAKERY

(Priced by the dozen)

Assorted Bagels	$60.00
Assorted Freshly Baked Scones	$54.00
Whole Wheat Croissants	$60.00
Assorted Fruit and Cheese Danish *Freshly Baked Miniature Danish*	$54.00
House-Made Muffins	$50.00
Assorted Donuts	$48.00
Assorted Homestyle Cookies	$48.00
Chocolate Chip Brownies	$56.00
Butterscotch Blondies	$56.00
Assorted Gourmet Biscotti	$48.00
Gluten Free Blueberry Muffins	$60.00
Gluten Free Chocolate Chip Cookies	$60.00
Gluten Free Chocolate Brownie	$60.00
Vegan Cornetto Pastry	$60.00
Vegan Oatmeal Cookies	$60.00
Assorted Dessert Squares	$48.00

GLUTEN FREE VEGAN

Raspberry Cheesecake Swirl, Pecan, Apple, and Lemon

Cupcakes	$72.00
Logo Cupcakes* **Custom Artwork Available upon Request*	$84.00

ICE CREAM

Assorted Ice Cream Novelties	dozen	$56.00
Premium Ice Cream Bars	dozen	$72.00
Freezer Rental Required	per unit	$100.00

CAKE

Chocolate or Vanilla

Half Sheet *	40 slices	$250.00
Full Sheet Cake*	100 slices	$450.00

**Custom Artwork Available upon Request*

FROM THE PANTRY

(Priced by the dozen)

Assorted Fruit Yogurt	$48.00
Layered Yogurt Parfait *Granola and Berries*	$78.00
Whole Fresh Fruits	$48.00
Quaker Chewy Granola	$48.00
Assorted Kind Bars	$54.00
Smartfood® Popcorn White Cheddar	$42.00
Rice Krispy Treats	$42.00
Assorted Candy Bars	$48.00
Potato Chips and French Onion Dip (serves 10)	$40.00
Tortilla Chips with Fresh Pico de Gallo (serves 10)	$55.00
Bags of Potato Chips	$36.00
Bags of Pretzels	$36.00
Bags of Trail Mix	$42.00
Traditional Chex® Snack Mix	$42.00
Assorted Candy Bars	$48.00

PER POUND

Miniature Chocolate Candy Bars	$36.00
Assorted Individually Wrapped Hard Candy	$45.00
Roasted Cocktail Nuts	$32.00

A 23% Administration Charge and 10% Food Sales Tax & 6% Non-Food Sales Tax will be charged on all orders.
All orders are subject to a $65 Delivery Fee, per delivery. Prices are subject to change without notice.

RECEPTION DISPLAYS

SERVES 25 GUESTS

CRUDITES $175.00
Seasonal Vegetables and Buttermilk Ranch

HERITAGE CHEESE $225.00
Selection of Imported and Domestic Cheese with Grapes, Dried Fruits, Fig Compote
Water Crackers and Sliced French Bread

SLICED SEASONAL FRUITS AND BERRIES DISPLAY $250.00
Orange Honey Yogurt Dipping Sauce

ROASTED GARLIC HUMMUS $150.00
Served with Crisp Pita Chips and Marinated Olives

ROASTED & GRILLED VEGETABLES $190.00
Garlic Roasted Peppers, Grilled Zucchini, Yellow Squash Roasted, Eggplant, and Marinated Artichokes

RECEPTION HORS D' OEUVRES

MINIMUM ORDER TO 50

COLD

BRUSCHETTA $5.00
Roma Tomatoes and Basil

PEPPERCORN ENCRUSTED BEEF TENDERLOIN $6.00
Garlic Crostini and Grain Mustard

SPICY TUNA TARTAR WITH GINGER $6.00
Wonton Crisp

SMOKED SALMON $6.00
Potato Pancake with Chive Crème Fraîche.

TRUFFLE DEVILED EGG $6.00

PEPPERED BASIL GOAT CHEESE $5.00
Flatbread

CURRIED CHICKEN SALAD IN FILO CUP $6.00
Grapes and Raisin

SCALLOP CEVICHE $6.00
Chili Pepper and Lime

SHRIMP COCKTAIL SHOOTERS $7.00
Garden Gazpacho

TOMATO AND MOZZARELLA SKEWERS $6.00
Fresh Basil and EVOO

HOT

SPINACH AND FETA PHYLLO TRIANGLES $5.00

BEEF EMPANADA $7.00
Braised Beef, Salsa Rojo

COCONUT SHRIMP $8.00
Thai Chili Sauce

QUATTRO FORMAGGIO MAC N' CHEESE BITES $6.00

CHICKEN SATAY $6.00
Teriyaki Glaze

POTATO AND CHEESE PIEROGIS $6.00
Jalapeño Sour Cream

CHICKEN POT STICKERS WITH LEMON GRASS $6.00
Hoisin Glaze

LAMB CHOP LOLLIPOPS $8.00
Rosemary and Mustard

MARYLAND STYLE CRAB CAKES $8.00
Creole Remoulade

VEGETABLE SPRING ROLLS $5.00
Sweet and Sour Sauce

EDAMAME AND SWEET CORN QUESADILLA $6.00
Lime Crema

BRIE AND PEARS $6.00
Baked in Filo

PORTOBELLO MUSHROOM PASTRY FLOWER $6.00
Sun Dried Tomato and Ricotta Cheese

POTATO AND PEA SAMOSA $5.00
Mango Coulis

MINIATURE BLACK ANGUS CHEESE BURGERS $6.00

A 23% Administration Charge and 10% Food Sales Tax & 6% Non-Food Sales Tax will be charged on all orders.
All orders are subject to a $65 Delivery Fee, per delivery. Prices are subject to change without notice.

BAR PACKAGES

HOSTED CONSUMPTION BAR

Our onsite personnel must dispense all beverages.

Bartenders are staffed one (1) per 100 guests for hosted bars and bars using drink tickets. Bartenders are charged at $185.00 for four hours of service and $50.00 per hour/per bartender will apply thereafter.

All local taxes and fees apply. Pricing is subject to change.

PRICING

SPIRIT

Standard	$11.50
Premium	$12.50
Super Premium	$13.50

BEER

Domestic	$7.50
Imported	$8.50
Craft	$9.50
Non-Alcoholic	$6.50

WINE by the Glass

Standard	$9.50
Premium	$11.00
Super Premium	$12.00

NON-ALCOHOLIC

Assorted Soft Drinks	$5.50
Bottled Water/ Mineral Water	$4.50
Assorted Fruit Juices	$5.50

CASH BAR

Our onsite personnel must dispense all beverages. Bartenders are staffed one (1) per 125 guests for cash bars. Bartenders are charged at $185.00 for four hours of service and $50.00 per hour/per bartender will apply thereafter.

Cashiers are required for every 2 bartenders. Cashiers are charged at $185.00 for four hours of service and $50.00 per hour/per bartender will apply thereafter.

All local taxes and fees apply. Pricing is subject to change.

PRICING

SPIRIT

Standard	$12.00
Premium	$13.00
Super Premium	$14.00

BEER

Domestic	$8.00
Imported	$9.00
Craft	$10.00
Non-Alcoholic	$7.00

WINE by the Glass

Standard	$10.00
Premium	$11.50
Super Premium	$12.50

NON-ALCOHOLIC

Assorted Soft Drinks	$6.00
Bottled Water/ Mineral Water	$5.00
Assorted Fruit Juices	$6.00

OPEN BAR PACKAGES

Our onsite personnel must dispense all beverages. Bartender are staffed one (1) per 100 guests for hosted bars and bars using drink tickets. Bartenders are charged at $185.00 for four hours of service and $50.00 per hour/per bartender will apply thereafter.

HOURS

One	$25.00 per person
Two	$50.00 per person
Three	$55.00 per person
Four	$60.00 per person
Five	$65.00 per person

ADD

Premium Open Bar	$2.00 per person
Super Premium Open Bar	$5.00 per person

GENERAL INFORMATION

SERVICE FEES

Delivery Fee
$65.00 per Service

China Service Fee
For Events in the Exhibit Halls
$3.00 per person

Storage Fee
Ask your Sales Manager for details
$75 per day/flat, minimum

FOOD & BEVERAGE CONTRACT

The Catering Services Agreement (contract) outlines the specific agreement between the client and the Convention Center Catering Department. The signed Catering Services Agreement and a deposit based on estimated food and beverage charges are due 60 days in advance of the first scheduled service.

FOOD & BEVERAGE SPECIFICATIONS

To ensure the proper planning of your event, we request that all food and beverage specifications be received in writing by our office no less than 21 business days prior to the date of your first scheduled service.

Your Catering Sales Manager will review your food and beverage specifications and, in turn, provide you with written confirmation of the services via separate event orders for each function.

These event orders will form part of your contract and are to be confirmed, signed and returned 14 days in advance of the first scheduled service along with 100% of the payment due.

ALLERGY, ALTERNATE DIETARY MEALS

The Walter E. Washington Convention Centre is committed to offering a wide range of food options for our guests. Part of this commitment includes meeting the needs of guests who have special dietary restrictions. Additional costs may apply based on meal requirement (Kosher, Halal). Our kitchen will make every effort to accommodate cultural and medical dietary requests received no later than the final guarantee deadline.

If at the time of service, the number of alternate meals (including vegetarian) exceeds the number on your dietary list, an additional fee of $40 per entrée (exclusive of tax and gratuity charge) will be applied. We cannot guarantee we will be able to meet all requests, but we will attempt to satisfy your guests' needs to the best of our ability.

With an increase in demand for gluten-free and wheat-free requests, we strongly recommend you provide a small percentage by building these items into your order.

ADMINISTRATIVE CHARGE

The Licensee shall pay to the Licensor an administrative charge in an amount of 23% on all food and beverage charges. Administrative fee is subject to applicable taxes currently at 10%.

The administrative charge is not intended to be tip, gratuity, or service charge for the benefit of service employees and no portion of this administrative charge is distributed to employees.

TAXES

Washington DC currently taxes both Food and Beverage including Alcoholic Beverages at 10%. Labor fees are subject to applicable taxes currently at 6%. If the Licensee is an entity claiming exemption from taxation, the Licensee must deliver to the Caterer satisfactory evidence of such exemption prior to the event(s) in order to be relieved of its obligation to pay state and local retail sales tax. Please note: Washington DC sales tax exemption only can be applied.

PAYMENT POLICY

Aramark's policy requires full payment along with the signed food and beverage event plan in advance.

Aramark accepts certified or cashier's checks, money orders, American Express, MasterCard and Visa as payment for products and services. If payment is received within less than five (5) business days prior to the event, certified funds, credit card payment or a wire transfer will be required. If the customer prefers to pay by company check or wire transfer, a credit card authorization form is required to facilitate on-site orders. A 3% processing fee applies to all credit card charges.

All remaining charges, including additional charges incurred on site are due within 30 days of the date of your invoice. If payment is not received within the time specified, a late charge of 1.5% per month will be added to the balance.

CANCELLATION POLICY

Cancellation of any convention or individual event must be sent in writing to your designated Aramark Sales Professional. Any cancellation received less than 3 days of the first scheduled event will result in a fee payable to Aramark equal to 100% of the estimated food and beverage charges

SERVICE WARE

All booth services include the appropriate variety of high-grade disposable service ware.

China Service may be requested from your catering sales manager for the exhibit halls for an additional fee of $3.00 per person

SERVICE TIMES

Meal services are based on the following time guidelines

SERVICE	HOURS
Buffet Breakfast or Lunch	2 hours
Continental Breakfast	2 hours
Coffee Service	2 hours
Meeting Breaks	1 hour
Receptions	2 hours

Seated or buffet meals require 2 hours setup time in advance of the function. Extended or reduced service times, early set-up times, or delays in service time start may result in additional labor charges. Functions requiring continuous (all-day) service will incur a labor charge for the service hours

HOLIDAY SERVICE

There will be an automatic additional labor fee for food and beverage service or preparatory days on the following federal holidays: New Year's Eve and Day, Martin Luther King Day, Presidents' Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day.

TABLES AND ELECTRIC

Aramark does not provide skirted service tables or electrical hook-ups in your exhibit space, including meeting rooms used for exhibit space. Please contact the appropriate contractor for these items.

EXHIBITOR F&B POLICY

Aramark is the exclusive provider of all food and beverage at the Walter E. Washington Convention Center. As such, any requests to bring in food and beverage will be at Aramark's discretion and will be considered on a case-by-case basis. Appropriate corkage fees will apply.

Please consult with your designated catering sales manager concerning this.

aramark

DC EATS

WALTER E. WASHINGTON CONVENTION CENTER

801 Mt Vernon Pl NW, Washington, DC 20001

Exhibitor Order Form (1 form per service please)

Event Name _____ Booth Number _____

Location of Booth_____ Booth Name _____

Contact Name _____ Phone Number _____

On-Site Contact _____ Email _____

ORDER : Labor fee of $65 per delivery will apply

Date of Delivery: _____ Time of Delivery _____ am/pm Ending Time _____ am/pm

1. Quantity _____ Item: _____
2. Quantity _____ Item: _____
3. Quantity _____ Item: _____
4. Quantity _____ Item: _____
5. Quantity _____ Item: _____

METHOD OF PAYMENT:

- Credit Card
- Check
- Wire

Booth Exhibitor Catering is not based on consumption.

Orders submitted without all information requested will not be processed. Signature:

A 23% Service Charge and 10% Food Sales Tax & 6% Non-Food Sales Tax will be charged on all orders.

All orders are subject to a $65 Delivery Fee, per delivery. Prices are subject to change without notice. Orders submitted later than 21 business days prior to event are charged a 22% Late Ordering Fee.

Orders cancelled within 72 hours of event will not be refunded.

The administrative charge is not intended to be tip, gratuity, or service charge for the benefit of service employees and no portion of this administrative charge is distributed to employees.

Please email order form to WEWCCExhibitorders@aramark.com