

# EXHIBITOR CATERING MENU

2021



# GENERAL INFORMATION

## POLICIES AND PROCEDURES

These points will ensure your success while hosting attendees in your booth.



- Centerplate is pleased to be the exclusive caterer in the Baltimore Convention Center to provide all of your food, beverage and service staffing needs. **NO OUTSIDE FOOD OR BEVERAGE MAY BE BROUGHT INTO THE CONVENTION CENTER.**
- If your company manufactures, produces or distributes food or non-alcoholic beverages and your products are related to the nature of the show, you may provide samples for your guest's enjoyment in your booth on the trade show floor upon Centerplate's approval. Please request a sampling packet for guidelines and required forms for approval. **COMPLETED SAMPLING FORMS AND CERTIFICATE OF LIABILITY MUST BE RECEIVED BY THIS OFFICE THREE BUSINESS DAYS PRIOR TO YOUR SCHEDULED EVENT DATE.**
- To ensure availability of menu items, we encourage you to place your order 14 days prior to your scheduled event. Orders received less than five business days out from your event, will incur a 20% late fee for expedited services or charges that may arise to ensure your event.
- Cancellations prior to five business days in advance of the scheduled event date will receive a refund. Cancellation of services within three business days of the event date will be subject to payment in full.
- Each booth service order is subject to a \$60 delivery fee.
- No unconsumed food or beverage(s) may be returned for a credit, except for estimated unopened beverages served by a Centerplate bartender.
- A 23% service charge will apply to all food and beverage charges. 6% state sales taxes will apply to all food, beverage, labor/delivery charges, equipment rentals and service charges and 9% will apply to alcoholic beverages.
- Our catering services are provided on high quality disposable ware and are drop-off services (*unless otherwise noted*). We will be glad to coordinate specialty equipment\* or linens\* to optimize services in your booth (\*charges will be assessed for any damaged or lost item(s) and are the sole responsibility of the exhibitor).
- Client is responsible for supplying adequate space within their contracted exhibition space, including bar, work/counter space and/or storage needed to provide contracted service(s).
- Client responsible to contact Edlen at 410.649.7321 for all electrical services.
- Trash cans, garbage removal, tables and other equipment are to be arranged through your show's general contractor. **CENTERPLATE CANNOT SUPPLY THESE ITEMS FOR YOUR BOOTH.**
- All services must be paid in full prior to the show's start. We accept company checks, wire transfers, Visa, MasterCard, Discover and American Express in full pre-payment of your services. We will require a credit card on file for any items on consumption, additional services ordered during the show or incidentals.
- It is the responsibility of the exhibitor to ensure that all services ordered are in compliance with show regulations.

# NON-ALCOHOLIC BEVERAGES

All services include the appropriate condiments, disposable cups and napkins

<b>Freshly Brewed Coffee</b> Three gallon units (approximately 30-36 cups)	<b>\$195</b>	<b>Espresso Bar*</b> Includes espresso machine, 100 espresso pods, gallons of milk, three seasonal flavored syrups, whipped cream, condiments and supplies (Includes Barista for 4 hours; \$60 per hour additional above the first four hours)	<b>\$1700</b>
<b>Freshly Brewed Decaffeinated Coffee</b> Three gallon units (approximately 30-36 cups)	<b>\$195</b>	<b>Restock:</b> above items, excluding barista *Advance order notice of two weeks is required	<b>\$1450</b>
<b>Freshly Brewed Baltimore's Zeke Coffee</b> Three gallon units (approximately 30-36 cups)	<b>\$225</b>	<b>Starbucks® Gourmet Coffee Bar</b> Includes ten gallons regular and three gallons of decaffeinated Starbucks house blend coffees, three gallons of hot water with Tazo flavored tea bags, three seasonal flavored syrups and whipped cream (approximately 175 servings)	<b>\$1170</b>
<b>Freshly Brewed Baltimore's Zeke Decaffeinated Coffee</b> Three gallon units (approximately 30-36 cups)	<b>\$225</b>	<b>Additional Starbucks Coffees or Tazo Tea</b> Three gallon units per selection (approximately 36 cups)	<b>\$225</b>
<b>Morning Coffee Package</b> Includes three gallons of regular coffee, two gallons of decaffeinated coffee and one gallon of herbal tea	<b>\$390</b>	<b>Nitro Coffee Bar*</b> Includes cold brew nitro dispenser, 10 gallons of regular coffee (approx. 150 8 oz servings), condiments and supplies (Includes Barista for 4 hours; \$60 per hour additional above the first four hours) *Advance order notice of two weeks is required	<b>\$1150</b>
<b>Keurig K-Cup Coffee Kit*</b> Includes 24 K-Cups, 2 gallons of water, creamers, sugar/sweetener, stirrers and disposable cups (select either Regular Coffee or Decaffeinated Coffee)	<b>\$115</b>		
<b>Keurig Starbucks K-Cup Coffee Kit*</b> Includes 24 Starbucks K-Cups, 2 gallons of water, creamers, sugar/sweetener, stirrers and disposable cups (select either Regular Coffee or Decaffeinated Coffee)	<b>\$165</b>		
<b>*Keurig Machine Daily Rental</b>	<b>\$50</b>		



# NON-ALCOHOLIC BEVERAGES

All services include the appropriate condiments, disposable cups and napkins

## Freshly Brewed Iced Tea

\$135

Three gallon units (approximately 36 cups)

## Freshly Brewed Southern Sweet Tea

\$135

Three gallon units (approximately 36 cups)

## Housemade Classic Lemonade

\$135

Three gallon units (approximately 36 cups)

## Housemade Specialty Lemonade

\$150

Three gallon per flavor selection (approximately 48 8oz servings);  
Strawberry, Watermelon, Thai-Basil, Cranberry-Lime  
or Arnold Palmer

## Assorted Canned Soda

\$48

Twelve assorted regular and diet Coco-cola products

## Individual Bottled Water

\$48

Twelve pack

## Individual Bottled Sparkling Water

\$54

Twelve pack

## Infused Mineral Water (per order)

\$105

Three gallon per flavor selection (approximately 48 8oz servings);  
Flavors: *lemon-lime, melon, cucumber-mint, strawberry-basil or peach-thyme*

## Individual Bottled Juices

\$54

Twelve juices to include orange, apple and cranberry

## Individual Bottled Naked Smoothies

\$36

Six pack may include Berry Blast, Mighty Mango, Strawberry or Protein

## Red Bull® Energy Drink

\$36

Six pack of regular or sugar-free

## Individual Bottled Sports Drink

\$54

Six pack per selection: Orange, Lemon, Red or Blue



EXHIBITOR CATERING MENU 2021 – THE BALTIMORE CONVENTION CENTER

A 23% service charge and applicable Maryland sales tax will be added to all food and beverage orders.



# A LA CARTE

All services include the appropriate condiments, disposableware and napkins



**Assorted Freshly Baked Muffins** \$96  
(two dozen)

**Assorted Donuts** \$80  
two dozen of Chef's selection of donuts

**Assorted Bagels** \$96  
two dozen may include plain, sesame, cinnamon raisin and everything

**Assorted Danish** \$106  
two dozen may include apple, blueberry, custard and cherry

**Assorted Croissants** \$140  
two dozen may include classic, almond topped, chocolate; apple; and cherry filled

**European Breakfast Pastry Tray** \$126  
two dozen may include strawberry cheese pockets, caramel pecan twists, rum buns, crème brulee muffins and filled croissants

**Chef's Morning Bakery Display** \$150  
three dozen may include muffins, bagels, danish and croissants

**Assorted Homestyle Cookies** \$96  
two dozen may include chocolate chip, sugar, oatmeal raisin, peanut butter or seasonal selections

**Individually Packaged Sweets** \$96  
two dozen assorted bags sweet snacks and cookies

**Assorted Brownies & Blondies** \$106  
two dozen may include double fudge, Oreo and rocky road brownies and toffee blondies

**Assorted Dessert Squares** \$106  
two dozen may include lemon berry bar, rocky road brownies, toffee blondies and seasonal selections

**Rice Krispy® Treats** \$90  
two dozen individually wrapped classic treats

**Cupcakes** \$80  
one dozen per selection:  
• Death by Chocolate Cupcake  
• Salted Caramel Cupcake  
• Strawberries 'n Cream Cupcake  
• S'mores Cupcake  
• Cannoli Cupcake  
• Cookies 'n Creme Cupcake  
• Classic Red Velvet Cupcake  
• Chef's Special Seasonal or Specialty Offering

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# A LA CARTE



All services include the appropriate condiments, disposableware and napkins

**Granola Bars** \$48  
(one dozen assorted bars)

**Kind Bars** \$60  
(one dozen assorted bars)

**Kellogg's NutriGrain® Bars** \$48  
(one dozen assorted bars)

**Chobani® Greek Yogurts** <sup>GF</sup> \$54  
(one dozen)

**Fresh Fruit Cups** <sup>GF</sup> \$90  
(serves 10)

**Individual Bagged Savory Snacks** \$48  
(one dozen assorted bags)

**Bags of Popsations' Popcorn** \$84  
Choice of 1 flavor per dozen (one dozen, 2oz. bags):  
*Caramel, Butter, Cheddar, Old Bay or Seasonal*

**Individual Bagged Trail Mix** \$60  
(one dozen)

**Individual Bagged Chex Mix** \$48  
(one dozen)

**Individual Bagged Mixed Nuts** \$60  
(one dozen)

**Bags of Housemade Kettle Chips** <sup>GF</sup> \$48  
Choice of spiced or salted  
(one dozen individual bags)

**Housemade Potato Chips & Dips** <sup>GF</sup> \$162.50  
Individual bags of salted potato chips with  
cups of buttermilk herb and caramelized onion dips  
(serves 25)

**S & G Chips** <sup>GF</sup> \$187.50  
Individual bags of corn tortilla chips  
with cups of salsa and guacamole  
(serves 25)

<sup>GF</sup> = Gluten Free

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# EXHIBITOR FAVORITES

Tables and electrical power required for any equipment will be the responsibility of the customer

## **PARKING FOR PRETZELS** **\$718**

Includes 75 jumbo salted Bavarian pretzels, spinning pretzel machine rental, attendant for four hours, classic yellow mustard, nacho cheese sauce and napkins  
Power requirements: 110volt/15amps/single phase

### **Additional Jumbo Pretzels** (each) **\$6.25**

## **“NUT-THING” TO IT** **\$1750**

Includes 200 four ounce bags, machine, bags, attendant for four hours and napkins

Flavor options: cinnamon sugar roasted almonds, cinnamon sugar roasted pecans, glazed almonds and pecans or glazed cashews

Power requirements: 208volt/30amps/single phase



## **FRESH FROM THE OVEN** **\$1000**

Includes one case of cookie dough, oven rental, oven mitt, spatula, tray, attendant for four hours, biodegradable disposable plates and napkins  
Each case includes 240, two ounce cookies

*Flavor options:* chocolate chip, sugar, oatmeal raisin, peanut butter or seasonal selection  
Power requirements: 110volt/20amps/single phase

### **Additional Case of Cookie Dough** **\$750**

## **POP TO IT** **\$700**

Includes 2 cases of unpopped popcorn (approximately 500 freshly popped two ounce servings), machine rental, choice of seasonings, attendant for four hours, popcorn scoop, popcorn bags and napkins

Seasonings (sea salt, along with two choices from the following): Old Bay®, Maple Sugar, White Cheddar Powder, Ranch Powder, Vinegar Powder, Truffle Salt, Chipotle-Cinnamon or Spicy Cajun  
Power requirements: 110volt/20amps/single phase

### **Additional Case of Unpopped Popcorn** **\$175** Each case includes 300, four ounce servings, bags and napkins

## **PRE-POPPED POPCORN** **\$165**

7 lb (approx. 50 individual bags) per selection:  
Butter, Cheese, Caramel Corn or  
Glazed with almonds & pecans

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# EXHIBITOR FAVORITES

## BOOTH ATTRACTIONS continued

### “CHILL OUT”

#### Ice Cream Novelties

\$4.50

Good Humor® selections may include ice cream sandwiches, strawberry shortcake bars, chocolate éclair bars and king cones  
(minimum order of 100 pieces)

#### Premium Ice Cream Novelties

\$5.50

Ben & Jerry® and Häagen-Dazs® Ice Cream Selections, along with all-natural smoothie pops  
(minimum order of 100 pieces)

#### Ice Cream Freezer Daily Rental

\$75

Power requirements: 110volt/20amps/single phase

#### New Wave Ice Cream Shop

\$1850

Includes rich liquid nitrogen seasonal ice cream made to order, along with two premade Baltimore Taharka® Bros. favorites, mini ice cream cones or petite disposable bowls with spoons; culinary attendant and server for four hours  
Serves approximately 200 three ounce servings

Taharka Selections: vanilla bourbon, cookie dough, strawberry cheesecake, chocolate fudge brownie, salty caramel, honey graham, key lime pie or seasonal selection

Minimum of 6 ft space required

#### CINEMA SNACK BAR GF

\$500

Includes 20 bags/boxes of each:  
White Cheddar Popcorn, Red Swedish Fish®, M&M's®, Sour Patch Kids®, Milk Duds® and Mike & Ikes®

Serves approximately 120

#### C&C DISPLAY

\$685

Includes bags/boxes of chocolate chip cookies, fudgy brownies, M&M's® and chocolate covered pretzels, freshly brewed regular and decaffeinated coffees, condiments, cups and napkins

Serves approximately 60 (15 of each sweet option)

GF = Gluten Free

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# BREAK SERVICE

## BREAK ITEMS

Prices listed are per person. Minimum of 25 guests.  
All services include the appropriate condiments, disposableware and napkins



**Mid-Morning Pick Me Up Break** \$21  
Individual Fresh Fruit Salad  
Individual Bags of Trail Mix  
Individual Chobani Yogurts  
Seasonal Infused Mineral Water  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

**Snack Break** \$15  
GF Individual Boxes of Carrots, Pita Chips & Hummus  
Individual Bags of Trail Mix  
Individual Containers of Apples & Seedless Grapes

**Ballpark Break** \$18  
Individual Bags of Dry Roasted Peanuts  
Gourmet Soft Pretzels with yellow mustard  
Individual Bags of Corn Tortilla Chips with hot cheese sauce  
Individual Bags of Butter Popcorn

**Maryland Snack Break** \$18  
Individual Bags of Chesapeake Snack Mix  
Individual Bags of Maryland's Popsations® Popcorn  
– caramel and white cheddar flavors  
Individual Bags of Utz® Crabby Seasoned Potato Chips  
Baltimore's Otterbein® Chocolate Chip Cookies

**Baltimore Fiesta Break** \$20  
GF Individual Bags of Corn Tortilla Chips  
GF Individual Crab & Corn Salsa  
Snack Pack of Berger Cookies  
Goetze's Caramel Creams®

**Give Me S'more Break** \$18  
S'mores Box - creamy marshmallow dip, graham crackers and milk chocolate  
Assorted S'more Shooter Desserts  
S'mores Trial Mix Bags – mini marshmallows, mini graham crackers, milk chocolate chips and chocolate covered pretzels  
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Teas

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# LUNCH

All services include the appropriate condiments, disposableware and napkins

## PLATTER OF SANDWICHES

\$250

25 individually wrapped sandwiches on Chef's selection of breads; garnished with pickles; Please select from the following:

- Turkey & Swiss *with lettuce and tomato*
- Roast Beef & Cheddar
- Ham and Havarti
- Grilled Vegetables *with red pepper hummus*

## PLATTER OF PETITE SANDWICHES

\$400

60 individually wrapped sandwiches on petite rolls; Please select three from the following:

- Chunky Chicken Salad
- Brined Turkey Breast *with lingonberry aioli*
- Ham *with honey mustard*
- Roast Beef *with horseradish cream*
- Classic Tuna Salad
- Classic Egg Salad
- Fresh Cucumbers *with dill cream cheese spread*



## BOXED LUNCHES

### Traditional Sandwich Boxed Lunch \$28

with chips, whole fruit and a cookie

Please select from the following:

- Turkey and Swiss
- Roast Beef and Cheddar
- Ham and Swiss
- Vegetarian Caprese

### Gourmet Wrap Boxed Lunch \$30

with chips, side salad and a cookie

Please select from the following:

- Curry Chicken Wrap *(contains almonds)*
- Baltimore Pit Beef Wrap *with BBQ caramelized onions*
- Spicy Turkey Bacon Wrap
- Rainbow Veggie Wrap *with roasted red pepper hummus*

### Gourmet Salad Boxed Lunch \$32

with Chef's side and a dessert

Please select from the following:

- Spicy Thai Chicken Salad – *Romaine lettuce, diced chicken breast, red bell peppers, shredded red cabbage and crispy rice noodles; spicy Thai peanut dressing*
- Chef Salad – *Turkey breast, ham, egg, cheddar cheese, romaine lettuce and grape tomatoes; zinfandel vinaigrette*
- Asian Beef Ramen Bowl – *Grilled sirloin with Napa and red cabbages, kale, scallions, carrots and ramen noodles; Gochujang dressing*
- Vegetarian Chopped Kale Salad – *Napa cabbage, red onions, carrots, walnuts, dried cranberries, blueberries and sunflower seeds; pomegranate dressing*

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# RECEPTION

## COLD HORS D'OEUVRES

Prices listed are per piece.  
Minimum of 100 pieces per selection

**Curry Chicken Salad** \$5.50

*with golden raisins in a mini cone*

**Duck Confit Canape** \$6.50

*with whipped lingonberry goat cheese and micro greens*

**PLT** \$6.50

*Pork belly, baby lettuce and candied tomato on a brioche plank with tabasco aioli*

**Tomato Bruschetta Basket** \$6.50

*petit savory dough basket filled with seasoned tomatoes, herbs and toasted parmesan*

**Vegan Mushroom Ravioli** \$5.50

*with tomato coulis; topped with balsamic glaze*

**Mini Crab & Shrimp Roll** \$7.50

**Thai Chili Shrimp Skewer** <sup>GF</sup> \$7.50

*glazed and accented with lime zest*

**Seared Saku Ahi Tuna** <sup>GF</sup> \$7.50

*on fresh cucumber round; topped with sriracha aioli and ponzu-lemongrass reduction*

## HOT HORS D'OEUVRES

Prices listed are per piece.  
Minimum of 100 pieces per selection

**Buffalo Chicken Spring Roll** \$5.50

*Bleu Cheese Dip*

**Thai Chicken Skewer** \$6

*Coconut-Curry Dipping Sauce*

**Baltimore Pit Beef Sliders** \$6

*Horseradish Slaw*

**Philly Cheesecake Spring Roll** \$5.50

*Spicy Aioli*

**Honey Old Bay Glazed Bacon on a Stick** \$6

**Vegan Pan-Fried Kale Pot Stickers** \$5

*Spicy Soy Dipping Sauce*

**Crisp Artichoke Beignets** \$4.50

*Chipotle Aioli*

**Mac & Cheese Bites** \$4.50

**Twin BBQ Shrimp Skewer** \$6.50

**Petit Maryland-Style Crab Cakes** \$7.50

*Classic Cocktail Sauce*

We suggest adding a dedicated attendant to serve each hors d'oeuvres. Server fee is \$150 each.

<sup>GF</sup> = Gluten Free

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# RECEPTION

## RECEPTION DISPLAYS

Prices listed are per person. Minimum of 25 guests.  
All services include the appropriate condiments, disposableware and napkins

### Individual Local and Domestic Cheese **\$10**

Served with Sliced Baguettes and Assorted Crackers

### Individual Seasonal Fruits and Berries **GF** **\$10**

*A selection of the freshest available sliced seasonal fruits and berries*

### Individual Vegetable Crudite Cups **GF** **\$6.50**

Roasted Red Pepper Hummus or Spinach Dip

### Individual Antipasto Box **\$16**

*Capicola, prosciutto, pepperoni, salami, Italian cheeses, marinated vegetables, olives, artichoke hearts and focaccia bread*

### PCC Box **\$6.50**

*Individual box of pita chips, celery and carrots with roasted red pepper hummus*

### Individual Jumbo Shrimp Display **GF** **\$20**

*(4 shrimp per display)  
With Horseradish Cocktail Sauce and Lemon Wedges*

### Chips and Dips Station **\$16**

Individual Tomato-Basil Concassé; Edamame Hummus; and Crab & Shrimp Dip with small bags of Herbed Crostini, Wonton Chips, and Old Bay Potato Chips

### Warm Maryland-Style Lump Crab Dip **\$11**

*Lump crab meat blended with cream cheese and special seasoning, served to order by an attendant\**  
With individual bags of Old Bay Potato Chips and PC Crackers  
(\*\$150 fee per attendant)



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# BAR BEVERAGES

## INDIVIDUAL PRICED ITEMS

The following special beverages service can be ordered for your exhibit booth with Show Management's approval. Individual canned/bottled beverages charged upon consumption.

### Pre-Made Cocktails

\$8.50

(by the 12oz. can)

Cutwater Moscow Mule  
Cutwater Lime Margarita  
Cutwater London Dry Gin & Tonic  
Cutwater Whiskey Mule  
Bacardí Rum Punch  
High Noon Black Cherry & Vodka  
High Noon Grapefruit & Vodka

### Premium Single Serve Wines

\$10

(by the 187ml bottle)

Cavit Chardonnay  
Cavit Riesling  
Cavit Merlot  
Cavit Cabernet Sauvignon  
Frontera Concha y Toro Red Blend

### Deluxe Single Serve Wines

\$7.50

(by the 187ml bottle)

Barefoot Pinot Grigio  
Barefoot Chardonnay  
Barefoot Riesling  
Barefoot Pinot Noir  
Barefoot Cabernet Sauvignon

### House Wine

\$40

(by the 750 ml bottle)

House selections of Pinot Grigio, Chardonnay, Rose/Blush, Cabernet Sauvignon or Pinot Noir

### White Claw Spiked Seltzer

\$8

(by the 12oz. can)

Grapefruit  
Black Cherry  
Raspberry  
Mango

### Angry Orchard Hard Cider

\$8

(by the bottle)

### Bottled Beer (by 12oz. bottles)

#### American Premium Beer

\$7.50

Budweiser  
Bud Light  
Miller Lite

#### Imported/Microbrew Beer

\$8

Heineken  
Amstel Light  
Samuel Adams  
Corona  
Baltimore's Heavy Seas

#### Draft Beer (by the keg)

##### Domestic Beer

\$550

Budweiser  
Bud Light  
Miller Lite

##### Imported/Microbrew Beer

\$650

Heineken  
Amstel Light  
Samuel Adams  
Baltimore's Heavy Seas



Custom batches of pre-made cocktails available on request.

A certified Centerplate Bartender is required to dispense all alcoholic beverages in the Convention Center. Alcohol cannot be brought into or removed from the premises.

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# MISCELLANEOUS

## WATER SERVICES

**Water Cooler Rental** \$100

(by the day)  
Power requirements: 110volt/20amps/single phase

**Five Gallon Bottle of Spring Water** \$40

(by the bottle)  
Includes disposable cups

**Cubed Ice** \$20

(by the 10 lb bag)



## PERSONNEL

Based upon a minimum requirement of 4 hours

**Booth Attendant (Server) for your booth** \$150

Additional hours above the requested minimum will be charged at \$45 each

**Bartender for your booth** \$225

Additional hours above the requested minimum will be charged at \$60 each  
(A bartender is required to dispense and serve any alcoholic beverage within the Baltimore Convention Center)

**Action Chef for your booth** \$200

Additional hours above the requested minimum will be charged at \$60 each

*Above labor charges include the consecutive four hours minimum.  
Labor charges are subject to sales tax.*

# CENTERPLATE BOOTH CATERING ORDER FORM 2021

Company: \_\_\_\_\_  
 Billing Address: \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 Phone: \_\_\_\_\_  
 Fax: \_\_\_\_\_  
 E-Mail: \_\_\_\_\_  
 \_\_\_\_\_

Show Name: \_\_\_\_\_  
 Booth Name: \_\_\_\_\_  
 Booth #: \_\_\_\_\_  
 On-Site Contact: \_\_\_\_\_  
 Contact's Cell Phone: \_\_\_\_\_  
 Notes: \_\_\_\_\_  
 \_\_\_\_\_

Selection	Quantity	Item Price	Day/Date(s)	Start Time	End Time

**IMPORTED INFORMATION**

Centerplate is the exclusive caterer to the Baltimore Convention Center. All food, beverage and alcohol are to be served by Centerplate. NO outside food or beverage is permitted, including logo'd bottled water and candies. Prices are subject to change without notification. 100% payment is required at the time your order is placed. We accept American Express, MasterCard, Visa, Diner and Discover cards. Each order is subject to a \$60.00 delivery fee per service, along with MD sales tax (6%; 9% alcohol) and a 23% service charge. Orders received within 7 days of the show will incur a late order fee of 20%. Disposable service-ware is used for and/or provided for all booth catering orders and is a drop-off service only. Client is responsible for all electrical requirements, as well as tables, linens, trash cans and trash removal in the booth. For inquiries or to discuss additional options, please call (410) 649-7009  
 PLEASE FAX ORDER, ALONG WITH CREDIT CARD AUTHORIZATION FORM TO (410) 649-7043 or E-MAIL TO [marsha.pratt@centerplate.com](mailto:marsha.pratt@centerplate.com)





# CREDIT CARD CHARGE AUTHORIZATION 2021

For your convenience in ordering additional services, please complete the information requested below and return the form with your order. Any balance owed to Centerplate will be charged to card upon completion of services.

Company Name:			
On-site Contact:			
Company Address - City, State & Zip:			
Phone Number:		Fax Number:	
Event /Booth Name:			
Date(s):			
Method of Payment (circle one):	AMEX	VISA	MASTER CARD
Credit Card Number:	Expiration:		

Authorized for additional on-sight services to be charged to card: YES \_\_\_\_\_ NO \_\_\_\_\_

Any on-site additions or replenishments during the show must be guaranteed by a major credit card; the balance of the charges will be billed to the credit card, unless payment is received at the end of the show.

The Undersigned hereby authorizes all charges indicated above and as indicated on the executed contract and/or EVENT ORDER(S), for the referenced Function/Group to be guaranteed for payment to their Credit Card.

Cardholder's Name (please print name): \_\_\_\_\_

Cardholder's Signature (required for purchase): \_\_\_\_\_

