



booth
CATERING
menu

ANAHEIM CONVENTION CENTER



TAKE A BREAK

Breaks increase productivity and creativity. Working for long stretches without breaks leads to stress and exhaustion. Taking breaks refreshes the mind, replenishes your mental resources, and helps you become more creative.



REFRESHERS

MORNING

ARTISAN BAKERY SELECTION

SCONES

MUFFINS

FRUIT AND CHEESE DANISH

\$55 per doz

SLICED BREAKFAST BREADS \$48 per doz

Banana nut, marble, lemon poppy, zucchini

COFFEE CAKE \$55 per doz

Cinnamon crumb, apple cheese, blueberry cheese

EXECUTIVE SELECTION

ASSORTED CROISSANT PACKAGES

Chocolate, almond and regular \$66 per doz

Fruit and cheese filled \$66 per doz

CINNAMON ROLLS \$84 per doz

Traditional cinnamon roll or Kouign Amann
croissant cinnamon roll

ASSORTED BAGELS \$58 per doz

with cream cheese

WHOLE WHEAT BAGEL OR ENGLISH MUFFINS WITH PEANUT BUTTER \$58 per doz

+ ALMOND BUTTER \$64 per doz

AFTERNOON

FRESH BAKED COOKIES

\$60 per doz

Chocolate chunk, sugar butter, oatmeal raisin,
white chocolate macadamia, peanut butter

DESSERT BARS \$70 per doz

Apple streusel, raspberry streusel, lemon,
pecan, blondie, S'mores, melt away

BROWNIES \$60 per dozen

Double chocolate, fudge nut, peanut butter,
chocolate decadence, salted dulce de leche

CUPCAKE ASSORTMENT \$65 per 20 pieces

Vanilla bean, chocolate ganache, red velvet,
cappuccino, lemon merengue, caramel & sea
salt

BREAKFAST BUFFETS

WELLNESS BREAK \$25 per person

CLEANSE

Individual detox salads with baby kale, grated beet root, watercress,
slivered almonds, lemon maple dressing

INSPIRE

Housemade power bar with blueberries, pumpkin seeds, dark
chocolate, turmeric and cashew

REJUVENATE

Hibiscus coconut spa water

HEALTHY START \$20 per person

Fresh fruit salad with watermelon, cantaloupe, pineapple, grapes,
Greek yogurt, granola, bananas, whole wheat English muffins
and peanut butter

BACON AND EGGS \$28 per person

Fresh fruit salad; watermelon, cantaloupe, pineapple, grapes,
scrambled eggs*, breakfast potatoes, bacon, freshly baked
croissants and muffins

À LA CARTE ENHANCEMENTS TO YOUR BUFFET

Minimum 12 servings

BREAKFAST SANDWICHES

\$12.75 each

Freshly baked croissant, bacon
egg* and cheddar cheese

Freshly baked croissant, sausage
sausage, egg* and cheddar cheese

English muffin, Morning Star
veggie sausage, vegan egg, vegan
cheese (V)

English muffin, bacon, egg* and
cheese

English Muffin, sausage, egg* and
cheese

BREAKFAST BURRITOS

Served with red fire roasted
& tomatillo salsa

\$12.50 each | 5 oz

Chorizo, flour tortilla, potato and
cage free scrambled eggs*, ched-
dar and jack cheese, tomato, onion
(V) Vegetarian soy chorizo avail-
able

Spinach tortilla, black beans,
peppers, potato, jack cheese,
scrambled eggs*

Sausage, flour tortilla, bacon,
potato, cage free scrambled eggs*,
pepper jack

All individual items require a minimum order of one dozen per item, unless otherwise noted.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



DRINKS

Our specialty juices and waters are infused with local fruits and organic herbs, some of which are grown right on property in our own rooftop garden.

INDIVIDUAL

**ASSORTED SOFT DRINKS
PEPSI PRODUCTS***
\$4.75

PERRIER SPARKLING WATER
\$5.50

**OUR PRIVATE LABELED RPET
ANAHEIM BOTTLED WATER**
\$4.75

BOTTLED COLD BREW
\$8.50
Black coffee, espresso, vanilla

MILK
\$4.50 per half pint
(Minimum 1 dozen)
2%, Non Fat or Chocolate

TROPICANA JUICE ASSORTMENT
\$4.75
Orange, apple and cranberry

WATER COOLER
\$55 per day
(115 volt 5 amp electrical required)

ARROWHEAD WATER
\$90
(5 gallon)

BY THE GALLON

FRESH BREWED FAIR TRADE COFFEE
\$75 per gallon

Regular and decaffeinated Bodhi Leaf coffee, includes half and half, Truvia, Sugar in the Raw and Equal
+ ALMOND MILK, OAT MILK \$6 per quart
+ MONIN SYRUPS vanilla, sugar free vanilla, caramel, hazelnut, coconut \$23 per bottle

TAZO HERBAL TEAS \$75 per gallon
Includes honey and lemon

COLD BREWED COFFEE \$99 per gallon
Fresh brewed chilled coffee, regular and decaffeinated, includes half and half, oat milk, Truvia, Sugar in the Raw, Equal and vanilla syrup

FRESH SQUEEZED LEMONADE \$50 per gallon

FRESH SQUEEZED STRAWBERRY LEMONADE
\$50 per gallon

BREWED ICED TEA \$50 per gallon
Served with lemon wedges
INFUSE IT with pineapple, mango or peach \$50 per gallon

AQUA FRESCA \$60 per gallon
Watermelon, pineapple or cantaloupe

JUICE \$55 per gallon
Orange, cranberry, apple or grapefruit

SPA WATER \$60 per gallon
Choice of spa water cucumber-lime-mint, strawberry-basil

KEURIG PACKAGE \$400 per package
Make-it-yourself Keurig single brew machine that contains four packages of 24 cups (96 cups total) with choice of: Regular Bodhi Leaf coffee and/or Earl Grey and Green teas, five gallons water, condiments.
(Requires 120 volt. 15.3 amp electrical)

24 K-CUP REPLENISHMENT \$85 per package
Choice of Regular Bodhi Leaf coffee, Bodhi Leaf decaf coffee, Earl Grey and Green teas, replenish 10 gallon water, appropriate condiments



QUALITY LOCAL PARTNERS

We pride ourselves on supporting local businesses in Southern California. We currently partner with over 10 local breweries as well have a partnership with over 20 local food trucks, artisan chefs, and local farms. We are excited about our new partnership with Bodhi Leaf Coffee Traders, located in Orange, California and provide high end specialty coffee directly from farms to your cup.



We offer Fair Trade Certified coffee products. Fair Trade Certified products empower farmers and farm workers to lift themselves out of poverty by investing in their farms and communities, protecting the environment.

We have disposed of the use of most PC (portion control) items and bring you natural sugar and chemical free sweeteners as well as local dairy creamers in bulk service for your beverage experience.

All individual items require a minimum order of one dozen per item, unless otherwise noted. *Coke Products available on request.



RECYCLE AND REUSE

Our Anaheim Water is bottled in 100% rPET, post-consumer recycled plastic bottles and has 65% smaller carbon footprint than traditional plastic bottles. The water is generated locally within our Anaheim Community and has high quality and taste for you and your guests.

Our 5-gallon Arrowhead® water comes from our local natural springs located just 80 miles from the Anaheim Convention Center. It is 100% natural spring water from the California San Bernardino mountains. Their Eco Sense® bottles are cleaned, re-filled, and re-used over 20 times before recycled into a variety of products, including children’s playground equipment and sneakers. They are the first beverage manufacturer to build plants in America with LEED certification. They carefully preserve the land surrounding their springs and have supported the protection of more than 426,000 acres of natural lands and freshwater resources.

SNACKS

INDIVIDUAL

All individual items require a minimum order of one dozen per item, unless otherwise noted.

ASSORTED FULL SIZE CANDY BARS
\$52 per doz

SALTED CARAMEL COOKIE
\$52 per doz

JUSTIN’S PEANUT BUTTER CUPS
\$84 per doz 2-pack

CHEWY MARSHMALLOW BAR
\$72 per doz
with brown butter and sea salt

PERUVIAN CHOCOLATE BROWNIE
\$78 per doz

ICE CREAM BARS
\$72 per doz
Assortment of fudge bars, ice cream sandwiches, 50/50 bars, frozen fruit bars

MINI PRETZELS
\$48 per doz

PEANUTS
\$48 per doz

ALMONDS
\$48 per doz

CASHEWS
\$72 per doz

GOURMET “POP’S” POPCORN
\$72 per doz
Barely naked, old fashioned caramel, original kettle, savory cheddar, fiery cheddar, pops mix (cheddar and caramel), zebra

KETTLE CHIPS
\$48 per doz
Original, salt & vinegar, salt & pepper, BBQ, jalapeño

TRAIL MIX
\$72 per doz

BEEF JERKY
\$72 per doz

MOZZARELLA OR CHEDDAR CHEESE STICKS
\$48 per doz

KASHI, CLIF, KIND AND THINK THIN BARS
\$72 per doz

PEELED DRIED FRUIT SNACKS
\$80 per doz

DANG TOASTED COCONUT CHIPS
\$72 per doz

INDIVIDUAL VEGGIE CUPS
\$96 per doz
5 oz. watermelon radish, colored carrots, multi-colored cauliflower, celery, snap peas, red bell pepper and ranch dressing or red pepper hummus

MARKET FRESH WHOLE FRUIT
\$45 per doz
Apples, bananas, oranges

INDIVIDUAL CHIOBANI GREEK YOGURTS
\$60 per doz
Flavored and plain

HARD BOILED CAGE FREE EGGS
\$30 per doz

FRESH FRUIT CUPS
\$88 per doz
5 oz. cantaloupe, watermelon, pineapple, grapes

GREEK YOGURT PARFAITS
\$93 per doz
5 oz. fruit, granola (berry, kiwi, or pineapple)

COCONUT CHIA PARFAITS
\$93 per doz | 5 oz

SHARED

Minimum 12 servings

CHEFMADE FLASH FRIED KETTLE CHIPS
\$6 per person
Ranch or french onion dip

HOUSE-MADE TORTILLA CHIPS
\$6 per person
with red fire roasted and tomatillo salsas

CALIFORNIA GUACAMOLE
\$4 per person
+ MADE TO ORDER
\$5.50 per person
(Attendant required
\$175 per four hour shift)

CALIFORNIA MIXED NUTS
\$7.50 per person

PITA CHIPS & HOUSE-MADE HUMMUS
\$7.25 per person
Roasted red pepper, roasted garlic, cilantro jalapeño

LOCAL SEASONAL FRESH SLICED FRUIT
\$9 per person
Cantaloupe, watermelon, pineapple, seasonal berries

All individual items require a minimum order of one dozen per item, unless otherwise noted.



BOXED

Box lunches include whole fresh fruit, side salad (see selections below), individual bagged potato chips, fresh baked cookie. Box Lunch menus are designed for 25 or more people. Box lunch service is Grab N' Go drop off service for up to two hours. Service staff and tables are not provided for Grab N' Go menu items. For events over 2,000 people, please inquire with your sales manager for further menu selections.

SANDWICHES & WRAPS

Choice of pasta or potato salad per sandwich selection. Each box selection sold by the dozen, maximum of three flavor selections per order.

TUNA SALAD SANDWICH \$34 per person
Albacore tuna salad on multi-grain bread

HAM AND CHEESE SANDWICH \$34 per person
Ham and swiss on pretzel croissant

ITALIAN HOAGIE \$37 per person
Genoa salami, pepperoni, cured ham and provolone

TURKEY SANDWICH \$34 per person
Smoked turkey and pepper jack cheese on multigrain wheat

CHICKEN RANCH WRAP \$34 per person
Romaine lettuce, grilled chicken, cheddar cheese, cucumber, with ranch dressing in a spinach tortilla

SANDWICH PLATTER \$525
Each platter serves 15 people and comes potato salad, chips, assorted cookies.
Choice of three: Turkey, Ham and Cheese, Italian Hoagie, Tomato

VEGETARIAN

PORTOBELLO SANDWICH  \$32 per person
Focaccia, portobello mushroom, spinach, roasted red peppers and provolone

TOMATO AND MOZZARELLA  \$32 per person
Olive ciabatta, fresh basil, pesto aioli

GLUTEN FREE

ITALIAN SUB WRAP  \$37 per person

Genoa salami, smoked turkey, ham and provolone filled with roasted red peppers, pepperoncini and pesto, flourless tortilla

CHICKEN SALAD  \$37 per person

Udi's gluten free bread filled with diced chicken, mayonnaise, diced green apple, dried cranberries, almond slivers, arugula

VEGAN DETOX WRAP   \$37 per person

Cauliflower wrap, kale, cabbage, almonds, carrots, sesame dressing

SALADS

Each box selection sold by the dozen, maximum of three flavor selections per order.

KALE WALDORF \$35 per person

Mixed Arugula and Kale, dried cranberries, sliced apples, candied walnuts, crumbled feta, red grapes, balsamic vinaigrette

COBB

\$35 per person
Frisee and Romaine, grilled chicken, sliced apples, blue cheese crumbles, bacon, candied walnuts, balsamic vinaigrette dressing

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

HORS D'OEUVRES

Minimum of 50 pieces per item. Butler service available for \$175 per butler, per two hours of service.

COLD

TOMATO CAPRESE SKEWERS
\$7 each

SHRIMP COCKTAIL SKEWER
\$8 each
with tequila cocktail sauce

CLASSIC DEVEILED EGGS
\$5.50 each

CURRIED CHICKEN LETTUCE CUPS
\$7.25 each

AHI TUNA IN CRISPY WON TON CUP
\$7.50 each

TRADITIONAL CALIFORNIA ROLL
\$7.50 each

SUSHI*
\$19.50 each
Assorted and vegetarian
(minimum of 200 pcs)

HOT BITES

CHICKEN QUESADILLA
\$8 each
Cilantro dip

BEEF BARBACOA TAQUITO
\$8.50 each

SMOKED BRISKET PICADILLO EMPANADA
\$8.50 each

LOBSTER AND SWEET CORN EMPANADA
\$9 each

PORK CARNITAS TAQUITO
\$7.50 each

AREPA
\$8.50 each
Chorizo, Manchengo cheese

MARYLAND LIME CRAB CAKE
\$9 each
Pickled ginger aioli

TRIO TARTLETS
\$9 each
Sweet onion with gruyere, artichoke, kalamata olive with feta, and Peking duck with plum sauce

BALSAMIC FIG AND GOAT CHEESE FLATBREAD
\$7.25 each

PHILLY CHEESESTEAK SPRING ROLL
\$8 each

BBQ SHRIMP AND GRITS
\$8.25 each
Tasso ham

LAMB LOLLIPOP
\$9 each
Chimichurri sauce

CRISPY ASIAGO ASPARAGUS
\$8 each

TRUFFLE AND WILD MUSHROOM ARANCINI
\$7 each

HOT DIPS A LA CARTE
\$8.50 per person
Spinach artichoke dip and flatbread
cheesy chorizo dip and tortilla chips
Swiss, gruyere, white wine fondue and crusty bread cubes
(minimum of 12 people per selection)

HORS D'OEUVRES

Minimum of 50 pieces per item. Butler service available for \$175 per butler, per two hours of service.

VEGETARIAN

FLORENTINE STUFFED MUSHROOM 
\$8 each

VEGETABLE WELLINGTON 
\$7.50 each

VEGETABLE SAMOSA 
\$7.50 each

FRIED ARTICHOKE HEART AND BOURSIN CHEESE 
\$7.50 each

ARANCINI RISOTTO BALLS WITH POMODORI SAUCE 
\$6.75 each

SPANAKOPITA 
\$6.75 each

VEGETABLE EMPANADA 
\$7.50 each

VEGAN

GOCHUJANG CAULIFLOWER BITES 
\$7.50 each

FALAFEL FILLED MUSHROOM CAPS 
\$7 each

FALAFEL WITH SPINACH 
\$7 each

BLACKBEAN EMPANADA 
\$7.50 each

VEGAN WELLINGTON 
\$7.50 each

MINI BUNS

BEEF SLIDER
\$9.75 each
Caramelized onion, cheddar cheese

CARNITAS PULLED PORK
\$9.50 each
Anaheim chili crema, bolillo roll

MINI PHILLY CHEESESTEAK SANDWICH
\$9 each

CHIPOTLE BBQ SHREDDED CHICKEN SLIDER
\$9.50 each
Hawaiian bun

IMPOSSIBLE SLIDER 
\$10 each
Cheddar, caramelized onion

SAVORY PASTRY & TARTS

PETITE FIG & CARAMELIZED ONION PUFF
\$8 each

PORTOBELLO PUFF
\$7.50 each

FIG & MASCARPONE PHYLLO BEGGARS PURSE
\$8 each

SMOKED CANDIED BACON JAM TART
\$8 each

ASIAN FLARE

All served with Asian dipping sauces

VEGETABLE EGG ROLLS
\$6.75 each

PAD THAI CHICKEN AND SHRIMP SPRING ROLL
\$6.75 each

LOBSTER SPRING ROLL
\$9.50 each

CASHEW CHICKEN SPRING ROLL
\$7.50 each

CRAB RANGOON
\$7.50 each
with sweet chili sauce

FIRECRACKER SHRIMP
\$8.75 each
in phyllo with mango slaw

COCONUT TEMPURA SHRIMP
\$8.75 each

CHICKEN POT STICKERS
\$6.75 each

PORK POTSTICKER
\$8 each

EDAMAME POT STICKERS
\$6.50 each
with Japanese ponzu sauce

PEKING DUCK POT STICKERS
\$8.50 each

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SPECIALTY ITEMS

ESPRESSO MACHINE

Espresso service requires 2 dedicated 110 volt, 20 amp electrical and 1 eight foot skirted table

ESPRESSO SERVICE

\$1,750 ++

Includes stainless steel espresso machine with 2 hours of unlimited espresso and cappuccino, condiments, cups, napkins, 1 barista & 1 attendant

+ ADDITIONAL RATE PER HOUR \$450 ++

NITRO BREW SERVICE

2 Hour minimum

Includes unlimited servings \$1,750

SWERVE ICE CREAM

Requires 220 volt, 30 amp, 3 phase - 24 hour electrical

ICE CREAM SERVICE

\$2,250 ++

Includes 500 servings of soft serve ice cream service with attendant for 6 hours

ANTIQUE POPCORN MACHINE

Popcorn machine requires 1 dedicated 110 volt, 20 amp electrical

POPCORN CASE

\$500 ++

Includes 300 servings: packs of popcorn kernels, oil and seasoning includes popcorn bags

+ MACHINE (67"H x 34"W x 25"D) \$225 +

+ TABLE TOP MACHINE \$200 +

+ ATTENDANTS (OPTIONAL) \$175 per 4 hours minimum

+ ADDITIONAL ATTENDANT TIME \$43.75 per hour



THE BAR

Standard bar offerings to include: Svedka Vodka, Jack Daniels Whiskey, Tanqueray Gin, Sauza Blue Tequila, Dewar's White Label, Malibu Rum, Captain Morgan. House Premium Brands: Cazadores Tequila, Johnnie Walker Black Whisky, Grey Goose Vodka, Bacardi 8, Knob Creek Bourbon. House Domestic Beer: Bud Lite, Coors Lite, O'Doul's (on request), House Import Beer: Modelo, Heineken, Dos Equis. Contact Sales Manager for specialty alcoholic beverages and microbrews. An RBS certified bartender is required for all alcoholic services. \$175 fee will apply per four hour shift, per bartender.

HOSTED BAR



The City of Anaheim has alcohol manufacturing roots dating back to the founding of the city in the 1800's. The climate for production of beer, wine and distilled spirits was perfect for the City's founding business leaders. What's old is new again and the alcohol beverage manufacturing industry is growing rapidly once again.

We partner with our Anaheim brew masters to bring you our local flare to enhance and theme your events. Anaheim has 18+ breweries within the City. Inquire with your sales manager on what options can make your event unique.

LOCAL CRAFT BREWS

Each Craft keg serves 165-12 oz. pours

\$950 each | 120/220 CAL

Priced On Consumption

MIXED DRINKS, PREMIUM
\$12 ++

MIXED DRINKS, CALL
\$10.50 ++

HOUSE WINE
\$9 ++
Canyon Road Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

PREMIUM WINE
\$12 ++
J Lohr Riverstone Chardonnay
J Lohr Seven Oaks Cabernet Sauvignon

IMPORTED AND CRAFT BEER
\$9.50 ++

DOMESTIC BEER
\$8.50 ++

BOTTLED WATER
\$4.75 ++

SOFT DRINKS (PEPSI)
\$4.75 ++

KEGS

Each Domestic or Imported keg serves 165-12 oz pours

DOMESTIC
\$750 each
Budweiser
Bud Light
Miller Genuine Draft
Miller Lite

IMPORTED
\$950 each
Heineken
New Castle

THE BAR

Standard bar offerings to include: Svedka Vodka, Jack Daniels Whiskey, Tanqueray Gin, Sauza Blue Tequila, Dewar's White Label, Malibu Rum, Captain Morgan. House Premium Brands: Cazadores Tequila, Johnnie Walker Black Whisky, Grey Goose Vodka, Bacardi 8, Knob Creek Bourbon. House Domestic Beer: Bud Lite, Coors Lite, O'Doul's (on request), House Import Beer: Modelo, Heineken, Dos Equis. Contact Sales Manager for specialty alcoholic beverages and microbrews. An RBS certified bartender is required for all alcoholic services. \$175 fee will apply per four hour shift, per bartender.

ON THE ROCKS

Premade, bar-quality cocktails
\$14 ++

AVIATION

Made with Larios®, a lighter tasting juniper and citrus gin with classic flavors of dry cherry, lemon, and a hint of violet

COSMOPOLITAN

This pink cocktail blends imported EFFEN® vodka with tart flavors of cranberry, triple sec, lemon, and lime

MAI TAI

Made special with authentic flavors of orgeat, coconut, pineapple and orange, as well as a custom blend of Cruzan® Light and Dark rums

CLASSIC OLD FASHIONED

Staying true to the classic recipe, the OTR Old Fashioned cocktail is strong, balanced and simple, mixed with Knob Creek®, a Small Batch Bourbon Whiskey, bitters, and orange

JALAPEÑO PINEAPPLE MARGARITA

The combination of triple sec liqueur and pineapple flavor married with Tres Generaciones® Plata Tequila and the heat from the jalapeño make it memorable



THE BAR

WINE CELLAR

HOUSE WHITES

CHARDONNAY
Canyon Road, Napa
\$540 per case

PINOT GRIS
Canyon Road, Napa
\$540 per case

PREMIUM WHITES

VIOGNIER
Freemark Abbey 
\$792 per case

PINOT GRIS
Cloudline, Oregon
\$576 per case

SAUVIGNON BLANC
Matanzas Creek, Sonoma County 
\$648 per case

MOSCATO
Mirassou, California
\$480 per case

CHARDONNAY
Kendall Jackson Vintner's Reserve,
California 
\$600 per case

Raymond Reserve, Napa
\$624 per case

La Crema, Sonoma Coast
\$720 per case

Sonoma Cutrer, Sonoma Coast
\$792 per case

HOUSE REDS

CABERNET SAUVIGNON
Canyon Road
\$540 per case

PINOT NOIR
Canyon Road
\$540 per case

PREMIUM REDS

PINOT NOIR
Carmel Road, Monterey 
\$504 per case

Meiomi, California
\$816 per case

La Crema, Sonoma Coast 
\$792 per case

CABERNET
Louis Martini, Sonoma County 
\$540 per case

Kendall Jackson Vintner's Reserve,
California 
\$660 per case

SIMI, Sonoma County 
\$840 per case

BLEND
Orin Swift Abstract, California
\$840 per case

MALBEC
Tamari Reserva/Uco Valley, Argentina
\$636 per case

ZINFANDEL
Gnarly Head Old Vine, Lodi, California 
\$480 per case

ROSÉ

Kendall Jackson Vintners Reserve,
California 
\$480 per case

HOUSE SPARKLING

Pol Clement Brut,
France
\$504 per case

PREMIUM SPARKLING

La Marca Prosecco Brut
\$540 per case

La Marca Prosecco Rosé
\$540 per case

Scharfenberger Brut NV,
Mendocino, California
\$624 per case

J Vineyards, California
\$792 per case



SIP Certified



Produced under certified CA
sustainable winegrowing
alliance standards



Produced using sustainable
growing methods

TO PLACE ORDERS EMAIL COMPLETED FORM TO ACC-CATERING@ARAMARK.COM



SHOW NAME										
COMPANY										
ORDER CONTACT					ON-SITE CONTACT					
ADDRESS				CITY		STATE		ZIP		
EMAIL				TEL:				CELL		
HALL NAME				BOOTH #		GUEST #				

Aramark is the exclusive caterer for the Anaheim Convention Center. Outside food of any kind will not be permitted.

Deadline: All orders must be received 21 DAYS prior to first show day or a 15% late fee will be applied. Changes and/or cancellations must be received **3 BUSINESS DAYS** in advance of service. Cancellations may not be made after that time without applicable fees.

Payment Policy: All estimated catered services must be paid in full prior to the start of your service.

Delivery Charge: A \$75.00 delivery fee will apply to all orders less than \$250.00

Multiple Delivery Fee: Dedicated attendant required for more than 1 drop off within a 4 hour window. \$170 + for 4 hrs and \$42.50 + per additional hour

Taxes and Administrative Charges: All food and beverage items are subject to a 1.75% Administrative Charge and applicable California Sales Tax. This (Administrative/delivery) charge is not intended to be a tip, gratuity, or service charge for the benefit of employees; however please note that 14.45% of the Administrative charge is distributed to certain employees as additional wages.

Tables & Electrical Requirements: All tables and electricity required for catering services must be provided by the show decorator.

Once we receive your order, a sales professional will complete and send you a confirmation. Your order is not confirmed until you have approved and signed your final order with payment applied.

[illegible]

PAYMENT INFORMATION MUST ACCOMPANY YOUR ORDER						
	VISA		MC		AMEX	DISC
CARD NUMBER			EXP		CVC	
CARDHOLDER NAME						
I hereby authorize Aramark Sports & Entertainment Services to apply all charges for services rendered for the above company to my credit card						
SUBTOTAL						
15% LATE FEE						
17% ADMIN FEE						
7.75% SALES TAX						
TOTAL DUE						