



ANAHEIM CONVENTION CENTER



Welcome to the Heart of Southern California

On the following pages, you will find a collection of savory menus created by our top chefs to reflect Southern California's unique culinary culture. Our menu is inspired by our mild Mediterranean climate, our health-conscious lifestyle and the many cultural influences of this unique region. Our dishes blend freshly prepared local ingredients with a strong attention to presentation.

TO PLACE YOUR ORDER

Call: 714-765-8800

Email: acc-catering@aramark.com

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Experience the Peak of Flavor

We support the communities and regions in which we work and live by sourcing locally from farmers, ranchers and fisheries who employ sustainable practices. We are loyal to our environment in crafting each menu, stressing the importance of seasonality and the use of locally grown and organic ingredients whenever possible. Each menu is created with three primary factors in mind. First, your vision as our client, second, the particular season of the event, focusing on what products are reaching their peak of flavor and third, how best to integrate the two. We created this menu based on our customer's requests and feedback; keeping the items simple and economical, while staying sustainable, local, socially responsible and creative.

You will notice our trademarked World Healthy® menu offerings. We have developed these items by building relationships with small, local family farmers committed to sustainable agriculture, responsible production, propagation and promotion of fruits, vegetables, cheeses, meats and wines with exceptional flavor. The World Healthy® also designates certified third party assurances of items such as organic, Humanely Raised and Handled, Fair Trade, Rainforest Alliance™ Certified et al.

Ingredients for Success

ARAMARK at the Anaheim Convention Center is pleased to service your event and we look forward to coordinating an incredible experience for you and your guests during your visit to Anaheim. During your journey of event planning and execution, our staff will be here for you from start to finish with the finest of talent and the meticulous detailing of your expectations.

Our executive management staff provides over 100 years of accumulated food and beverage experience. Our chefs and culinary experts are “Pro Chef” certified by the Culinary Institute of America bringing you the latest innovative trends while offering the unique flavors that only Southern California has to offer. Our seasoned sales staff provides attentive assistance and creative, expert advice while taking into account all specific needs and requirements. Our event staff will provide excellent personal service, offering timeliness and attention to detail for all of your expectations.

We are here to become your partner and to offer endless possibilities.







Our Farm-to-Fork Mission

The map below locates our ranchers, farmers and dairies that outline the boundaries of our primary purchasing area. This details our partnerships and the close proximity of some of our most valued relationships. Our primary purchasing is held to within 120 miles of the Convention Center offering the freshest of what Southern California has to offer.



Our Menu Caters to You

MEET OUR EXECUTIVE CHEF

Chef Bernard Foster brings over two decades of culinary leadership to the Anaheim Convention Center, overseeing the largest premier convention facility on the West Coast. His career spans five states, where he has led award-winning culinary operations, opened new hotels internationally, and managed multi-million-dollar food and beverage programs.



Throughout his career, he has earned numerous accolades, including Open Table’s “Best New Restaurant,” and St. Louis’ “Iron Fork Champion.” His achievements also include leading a Gold Medal-winning team at the Hawaiian Culinary Expo, assisting Iron Chef Morimoto during a Food Network competition, and cooking for four Presidents of the United States.

Committed to sustainability, local sourcing, and culinary innovation, he believes that building menus around seasonal, responsibly sourced ingredients strengthens communities and elevates the guest experience. His approach focuses on reducing environmental impact while celebrating the vibrant bounty of Southern California. By honoring culinary traditions while driving creative new ideas, he creates food experiences that are thoughtful, dynamic, and memorable.

At the heart of his leadership philosophy is the belief that strong teams build extraordinary experiences. By surrounding himself with talented individuals who bring their unique abilities to the kitchen, he fosters collaboration and growth. As a passionate mentor, he takes pride in inspiring colleagues to advance in their careers—many of whom have gone on to become Executive Chefs themselves. For him, enriching lives through food and mentorship is the most rewarding aspect of the culinary profession.

SMALL BITES

Minimum order of 12 servings

GORGEOUS GOODIES

\$25 per guest

Gourmet cake pops
French macarons
Chocolate truffles
Lemon bars
Assorted cookies
Coffee & tea

VEGGIES & DIPS

\$25 per guest

Green top carrots, jicama, watermelon radish,
bell peppers, celery
Roasted red pepper hummus
Cucumber & dill raita
Terra exotic vegetable chips
Anaheim water, coffee, tea

ADD Pure green apple ginger lemon pressed juice

HARVEST TIME

\$25 per guest

Farmer's market apples
Soft pretzels with stone ground ale mustard & dijon
honey mustard
Mt. Townsend brie baked with crumbled andouille
sausage, apricot preserves
Artisan OC baking breads
Coffee, tea, & apple cider

BYO TRAIL MIX

\$25 per guest

Almonds, peanuts, walnuts, and pecans
White & dark chocolate chips, mini M&M's
Dried cranberries, golden raisins, banana chips, & mini
pretzels
Anaheim water & Gatorade

ENERGY

\$25 per guest

Bananas
Hard-boiled eggs with za'tar spice
Assorted Kind and Clif bars
Dark chocolate covered acai berries
Salted cashews, walnuts, & almonds
Anaheim water, assorted energy drinks, pomegranate juice

CHOCOLATE DELIGHT

\$25 per guest

Miniature chocolate cupcakes with dark
chocolate ganache
Double fudge chocolate chunk cookies
Assorted chocolate bars
Freshly brewed coffee, decaf coffee and assorted
teas hot chocolate with freshly whipped cream
and marshmallows

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.



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Local & Fair

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.

Bodhi Leaf Coffee Traders is a small company out of beautiful Southern California. What they lack in size, they make up for in service and a deep commitment to only serving the best quality product. Bodhi's mission is to provide the public with exceptional coffees. They proudly work directly with farmers around the world and purchase their crop at a fair price point, between 17% to 200% higher than market cost. The company's dedication to quality service is fueled by its commitment to its customers, belief in the importance of sustainability and ongoing industry research.

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.



DRINKS

INDIVIDUAL

**ASSORTED SOFT DRINKS
PEPSI AND COKE PRODUCTS**
\$5

PERRIER SPARKLING WATER
\$6

**OUR PRIVATE LABELED RPET
ANAHEIM BOTTLED WATER**
\$5

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

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

**TROPICANA JUICE
ASSORTMENT**
\$6
Orange, apple and cranberry

FRESH FRUIT SMOOTHIES
\$8
(Minimum 15 per flavor)
7 oz, Strawberry-banana, raspberry,
mango-lime-coconut

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

ARROWHEAD WATER
\$90
(5 gallon)

*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.*

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
\$25 per bottle

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

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

BREWED ICED TEA
\$55 per gallon
Served with lemon wedges
+ **INFUSE IT** with pineapple, mango
or peach \$65 per gallon

**FRESH SQUEEZED
LEMONADE**
\$55 per gallon

**FRESH SQUEEZED
STRAWBERRY LEMONADE**
\$55 per gallon

AQUA FRESCA
\$65 per gallon
Watermelon, pineapple or hibiscus

JUICE
\$60 per gallon
Orange, cranberry, apple or
grapefruit

SPA WATER
\$65 per gallon
Choice of spa water cucum-
ber-lime-mint, strawberry-basil

Get the whole package!

KEURIG PACKAGE

\$450 per package
Make-it-yourself Keurig single
brew machine that contains four
packages of 24 cups (96 cups
total) with choice of: regular
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 coffee, decaf
coffee, Earl Grey and green
teas, replenish 10 gallon water,
appropriate condiments.

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SNACKS

INDIVIDUAL

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

ASSORTED FULL SIZE CANDY BARS

\$58 per doz

SALTED CARAMEL COOKIE

\$60 per doz

JUSTIN'S PEANUT BUTTER CUPS

\$84 per doz 2-pack

CHEWY MARSHMALLOW BAR

\$75 per doz

with brown butter and sea salt

PERUVIAN CHOCOLATE BROWNIE

\$80 per doz

ICE CREAM BARS

\$75 per doz

Assorted ice cream bars and popsicles

MINI PRETZELS

\$54 per doz

PEANUTS

\$54 per doz

ALMONDS

\$54 per doz

CASHEWS

\$75 per doz

GOURMET "POP'S" POPCORN

\$75 per doz

Barely naked, old fashioned caramel, original kettle, savory cheddar, fiery cheddar, pops mix (cheddar and caramel), zebra

KETTLE CHIPS

\$54 per doz

Original, salt & vinegar, salt & pepper, jalapeño

TRAIL MIX

\$77 per doz

BEEF JERKY

\$80 per doz

MOZZARELLA OR CHEDDAR CHEESE STICKS

\$55 per doz

KASHI, CLIF, KIND AND THINK THIN BARS

\$75 per doz

PEELED DRIED FRUIT SNACKS

\$85 per doz

INDIVIDUAL VEGGIE CUPS

\$100 per doz

5 oz. watermelon radish, colored carrots, multi-colored cauliflower, celery, snap peas, red bell pepper and ranch dressing

MARKET FRESH WHOLE FRUIT

\$45 per doz

Apples, bananas, oranges

INDIVIDUAL CHIOBANI GREEK YOGURTS

\$65 per doz

Flavored and plain

HARD BOILED CAGE FREE EGGS

\$30 per doz

FRESH FRUIT CUPS

\$90 per doz

5 oz. cantaloupe, watermelon, pineapple, grapes

GREEK YOGURT PARFAITS

\$95 per doz

5 oz. fruit, granola (berry, kiwi, or pineapple)

COCONUT CHIA PARFAITS

\$95 per doz | 5 oz

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SNACKS

SHARED

Minimum 12 servings

CHEF-MADE FLASH FRIED KETTLE CHIPS

\$6.50 per person

Served with French onion dip

HOUSE-MADE TORTILLA CHIPS

\$6.50 per person

Served with red fire roasted and tomatillo salsas

CALIFORNIA MIXED NUTS

\$8 per person

PITA CHIPS & HOUSE-MADE HUMMUS

\$8 per person

Roasted red pepper

LOCAL SEASONAL FRESH FRUIT PLATTER

\$9.50 PER PERSON

Cantaloupe, watermelon, pineapple,
seasonal berries



Local
Favorite

CALIFORNIA GUACAMOLE

\$11 per person

+ MADE TO ORDER

\$12.50 per person

(Attendant required \$200 per
four hour shift)

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CONTINENTAL BREAKFASTS

SIGNATURE CONTINENTAL

Classic continental with local artisan bakeries and seasonal fruit

\$33 per guest

Chef's daily selection of local & seasonally inspired fresh fruit

Local artisan bakeries & specialties

Coffee, tea, selection of chilled fruit juices

GLUTEN FRIENDLY CONTINENTAL

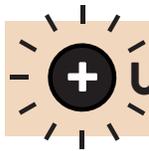
\$38 per guest

Chef's daily updated selection of local and seasonally inspired berries and fruit with greek yogurt
Gluten friendly bakeries and specialties

Steel cut oatmeal with toasted nuts, dried fruits, and brown sugar

Selection of chilled fruit juices

Coffee and Tazo tea selection



UPGRADE YOUR CONTINENTAL BREAKFAST

THE FARM

\$17 per guest

Cage-free scrambled eggs with Tillamook cheddar and chives, naturally smoked bacon and chicken sausage links, herb roasted potatoes with caramelized onions

ACC CLASSIC SUNRISE CIABATTA

\$14 Each

Cage-free egg patty, sharp cheddar, naturally smoked bacon, tomato jam, on a toasted ciabatta roll

SOCAL CHICKEN BISCUIT

\$14 Each

Buttermilk biscuit, chicken sausage patty, Tillamook cheddar, egg patty, and green chili aioli

VEGAN GARDEN MELT

\$14 Each

Just Egg® egg patty, vegan cheese, baby spinach, and smoky tomato relish on a toasted English muffin

SUSTAINABLE

\$17 per guest

Cage-free scrambled eggs, rosemary pork sausage links and turkey bacon, local harvest roasted red potatoes

OATMEAL & GRANOLA

\$12 per guest

Customize with dried fruit, farm fresh seasonal fruit, roasted walnuts, brown sugar, local honey, organic milk, and greek yogurt

EGGS N' TOAST

\$19 per guest

Goat cheese, spinach and cage-free egg scramble, french toast with raspberries & maple syrup, and chicken apple sausage



Please see your sales representative for à la carte pricing.

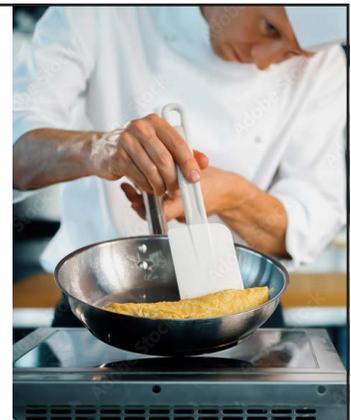
*Elevate your breakfast
with a personal chef!*

EGG STATION

\$20 Per guest

Cage-free eggs and omelets with seasonal inspired ingredients to include: bell peppers, spinach, grilled zucchini, tomatoes, bacon, ham, mushrooms and spicy heirloom tomato salsa

Requires one chef per 50 guests, at \$300 each plus tax (50 guest minimum/250 guest maximum)



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BREAKFAST BUFFETS

THE ALL AMERICAN BUFFET

\$52 per guest

Chef's daily selection of local and seasonally inspired fresh fruit, bakeries and specialties no two days alike
Fresh scrambled cage-free eggs and natural bacon
Herb roasted new potatoes with peppers and onions
Selection of chilled fruit juices
Coffee and tazo tea selection

+ UPGRADE YOUR ALL AMERICAN

SALMON LOX PLATTER

\$12 per guest

(2 Oz. Per guest) petite bagels, sliced tomatoes, minced red onion, minced egg, capers, and cream cheese

ACC BREAKFAST TACOS

\$16 per guest

(Based on 2 tacos per person)

Flour tortillas, cage free scrambled eggs, pinto beans, tater tots roasted tomato & green chili salsa, guacamole, cilantro, cotija cheese

Elevate your breakfast with a personal chef!

EGG STATION

\$12 Per guest

Cage-Free eggs and omelets prepared to order with a selection of seasonally inspired ingredients

Requires one chef per 50 guests, at \$300 each plus tax (50 guest minimum/250 maximum)

Please see your sales representative for à la carte pricing.

THE ANAHEIM FARMER'S MARKET BUFFET

\$60 per guest

Chef's daily selection of local and seasonally inspired fresh fruit, bakeries and specialties no two days alike
Cinnamon swirl french toast with warm maple syrup, seasonal berry compote
ACC breakfast scramble, goat cheese, chives, mushrooms
Signature chicken apple sausage
Chive and onion hash browns
Selection of chilled fruit juices
Coffee and tazo tea selection

Local Favorite

Happy chickens make tasty eggs!

All of our eggs are Abbotsford Farms Cage-Free Eggs and are American Humane Certified.

Abbotsford Farms hens are kept in an environment free of any type of cage system. This environment provides the hens with the room to engage in their natural behavior.



Abbotsford Farms

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Recycle & 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.



PERSONAL BOX LUNCHES

Choose up to 3

Choose up to three different sandwich/wrap options per order
 + each lunch box includes a cookie, seasonal whole fruit, potato salad, and bottled water. Five box minimum per order.

TURKEY SANDWICH

\$40 each

Cider-brined turkey, Swiss cheese, cranberry cream cheese spread, bibb lettuce, multi grain ciabatta

BEEF, BACON, & BLUE

\$40 each

Roast beef, crispy bacon, blue cheese crumbles, baby rocket, diced tomatoes, boursin spread, french baguette

ITALIAN STACKER

\$40 each

Prosciutto, soppressata, capicola, shredded romaine, red onion, giardiniera aioli, rustic olive ciabatta

ASIAN CHICKEN BAHN MI

\$40 each

Lemongrass chicken, shredded cabbage, pickled carrots & cucumber, cilantro, sriracha mayo, cilantro, baguette

GARAM MASALA PORTOBELLO MUSHROOM WRAP

\$40 each

Whole portobello mushroom, garam masala hummus, caramelized onions, crispy cucumber, field greens in a flour tortilla

+ ALL BOX LUNCHES INCLUDE:

Cookie
 Seasonal Whole Fruit
 Potato Salad



Gluten-friendly bread available



Jump-start your energy!

Staying hydrated helps maintain energy throughout the day, preventing fatigue and sluggishness.

BUZZ BUILDERS

Espresso Machine

WAKE UP CALL

Includes stainless steel espresso machine with up to 4 hours of unlimited espresso and cappuccino, condiments, cups, napkins, 1 barista & 1 attendant

\$3,000

ADDITIONAL RATE PER HOUR

\$500

MAKE IT YOURS

Includes a professional espresso machine and grinder, 1 trained barista, an expanded gourmet espresso menu with 4 flavored syrups, plus hot tea, hot chocolate, and chai lattes, for up to 6 hours of service with unlimited servings. Package also includes Ripple printing to place your logo or message directly on the foam.

\$4,200

ADDITIONAL RATE PER HOUR

\$650

NITRO BREW SERVICE

2 Hour minimum

Includes unlimited servings \$1,750

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



Popcorn

POPCORN CASE

Includes 300 Servings: packs of popcorn kernels oil and seasoning.

Includes popcorn bags.

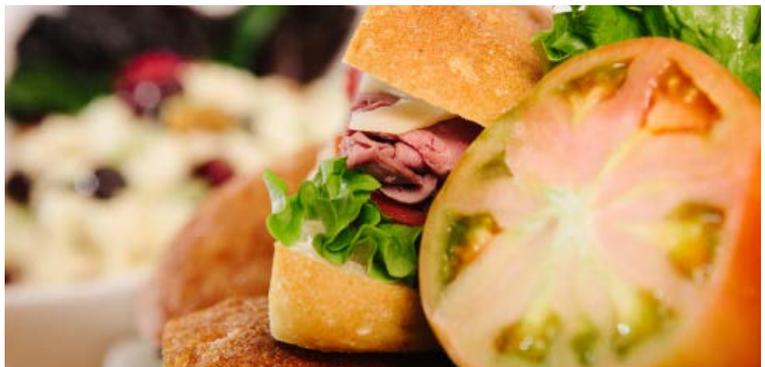
\$500

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

+TABLE TOP MACHINE \$200

+ATTENDANTS (Optional) \$200 per 4 hours, Additional hour per attendant \$50

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RECEPTION

HORS D'OEUVRES

Hors d'oeuvres are available as Tray Passed or Station
Servers are available at \$200 each, plus tax for up to four hours.

CHILLED

STRAWBERRY & CAMEMBERT

In a crêpe tied with a leek
\$9 each

GRILLED THAI BEEF

In a gem lettuce cup
\$9 each

SMOKED DUCK

With pear-ginger chutney,
radicchio on a crostini
\$9 each

HERBED GOAT CHEESE

with sun dried tomato cream
on a corn blini
\$9 each

SEARED CORIANDER AHI TUNA

With orange zest, on
seasoned rice cake
\$9 each

SMOKED SALMON

With dill-cream cheese, lemon &
caper in a cucumber cup
\$9 each

HOT

ROAST VEGETABLE AND RICOTTA WELLINGTON

With horseradish infused
sour cream
\$9 each

BRIE & RASPBERRY EN CROUTE

With honey-lemon
crème fraiche
\$9 each

CHICKEN & WAFFLE SKEWER

With ancho spiced
maple drizzle
\$9 each

COCONUT CRUSTED WILD CAUGHT SHRIMP BROCHETTE

\$9 each

LOBSTER MAC AND CHEESE FRITTERS

With Sriracha aioli
\$9 each

BACON WRAPPED BLUE CHEESE STUFFED DATE

\$9 each

VEGAN JACKFRUIT CAKE (V) (WF)

With vegan remoulade
\$9 each

VEGAN VEGETABLE SAMOSAS (V)

With tamarind sauce
\$9 each

*Elevate your
experience!*

ADD A SERVER

\$200 each, plus tax for
up to four hours



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THE BAR

An RBS certified bartender is required for all alcoholic services. \$200 fee will apply per four hour shift, per bartender. Each bar requires a dedicated 120V/15A electrical circuit.

BEER & WINE

HOUSE WINES

\$9/glass

- Canyon Road – Pinot Noir
- Canyon Road – Cabernet Sauvignon
- Canyon Road – Pinot Grigio
- Canyon Road – Chardonnay
- Pol Clement – Brut

PREMIUM WINES

\$12/glass

- Kendall Jackson – Chardonnay
- Kendall Jackson – Cabernet Sauvignon

WINES BY THE CASE

\$750/case

- Roseblood D’Estoublon – Blanc
- Roseblood D’Estoublon – Rose
- La Crema – Pinot Noir
- Tinto Negro – Malbec

\$1,250/case

- Henriot – Brut Souverain
- Hartford Court – Chardonnay
- Copain Sonoma Coast – Pinot Noir

DOMESTIC BEER

\$9/drink or \$850/keg*

- Michelob Ultra

IMPORTED BEER

\$10/drink or \$1000/keg*

- Modelo
- Stella Artois

CRAFT BEER

\$10/drink or \$1000/keg*

We offer a rotating selection from local breweries

NON-ALCOHOLIC

O’DOUL’S

\$9/drink

BOTTLED WATER

\$5/drink

SOFT DRINKS

Pepsi and Coke

\$5/drink

PURCHASE YOUR DRINKS BY THE HOUR

All of the above beer, wine, soda, and water are also available to purchase per person by the hour.

1hr	\$26	4hrs	\$40
2hrs	\$30	Add’l hr	\$7
3hrs	\$35		

* Each keg serves 165-12 oz pours

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LIQUOR

HOUSE LIQUORS

\$11/drink

Vodka – Absolut
Gin – Tanqueray
Rum – Cruzan
Tequila – Hornitos
Whiskey – Jack Daniel’s
Bourbon – Jim Beam

PREMIUM LIQUORS

\$13/drink

Vodka – Grey Goose
Gin – Aviation
Rum – Bacardi
Tequila – Cazadores
Whiskey – Four Walls
Bourbon – Knobb Creek
Scotch – Johnnie Walker Black Label

PURCHASE YOUR DRINKS BY THE HOUR

All of the above premium liquor is also available to purchase per person by the hour.

1hr	\$36
2hrs	\$43
3hrs	\$52

4hrs	\$60
Add'l hr	\$10



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SERVICES & GUIDELINES

STAFFING

Butlers (1 per 100 guests)

Booth Service Attendant Bartender

(1 per 100 guests)

Ticket Taker (1 per 100 guests)

Chef/Carver

\$300 each for a four (4) hour minimum

(\$75 each additional hour)

Continuous Service Attendant

Consumption Beverage Attendant*

\$200 each for a four (4) hour minimum

(\$50 each additional hour)

SERVICE FEES

DELIVERY FEE

\$50 for all orders \$500 net or less

SMALL MEAL FEE

Buffet or sit down less than 25 people

\$150 per service

CHINA SERVICE FEE

For events in the Exhibit Halls

\$3.50 per person

RECEIVING & HANDLING FEES

Ask your sales specialist for details

STORAGE FEES

Ask your sales specialist for details

BAR GUARANTEE

Each bar requires a bartender fee of

\$200 per 4 hour shift.

UPGRADES

DEDICATED CAPTAINS

Fee applies to each captain

\$250 per 4 hour shift

GREETERS OR USHERS

\$200 per 4 hour shift

ITEM PLACEMENT

Menus, books, favors, etc.

\$1 per item/per setting

WINE STEWARDS

1 steward per 30 people

\$200 per 4 hour shift

All shifts are a minimum of four (4) hours, each additional hour and all applicable taxes and service charges apply.

CATERING GUIDELINES

EXCLUSIVE CATERER

Aramark is the exclusive provider of all food and beverage at the Anaheim 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. Please consult with your designated Aramark Sales Professional concerning this.

CONFIRMATION OF ORDERS

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. 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 21 days in advance of the first scheduled service.

PAYMENT POLICY

Full payment is required prior to the commencement of services. 50% deposit due 60 days prior to event. Aramark accepts company checks, cash, money orders and wire fund transfers as payment for products and services in advance. Any wire transfer fees incurred are the responsibility of the client. Visa, MasterCard and American Express are also an acceptable form of payment for all charges below \$30,000. A 3% fee will apply to all credit card charges. Certified funds or wire transfer will be required for all payments received less than five (5) business days prior to the event. Non-certified checks are not acceptable forms of payment within five (5) business days.

All events require a completed and signed Credit Card Authorization Form on file to facilitate any on-site orders or additions. All charges incurred onsite will be applied to the credit card at the closing of the event.

TAXES & ADMINISTRATIVE CHARGES

All food and beverage items are subject to a 18% service charge and applicable California Sales Tax, currently at 7.75%.

Please note that service charges are taxable in California.

Labor fees are subject to applicable California Sales Tax. Qualified non-profit 501 (c)(3) organizations requesting sales tax exemptions status must provide a valid California State Tax Exemption Form.

Please note the following:

(++) Indicates services are subject to a Administrative Charge and California Sales Tax.

(+) Indicates the services are subject to California Sales Tax only.

Administrative Charge and California Sales Tax are subject to change without notice.

DELIVERY FEES AND MEAL FUNCTION MINIMUMS

All catering orders or re-orders valued at \$500 or less "NET" will be subject to a \$50 delivery fee. There is a minimum guarantee of 50 people for all meal functions. When the guarantee is less than 50 people, a \$150 fee plus tax could apply. Service CHARGE & DELIVERY FEES This (Service/Delivery) Charge is not intended to be a tip, or gratuity for the

SERVICES & GUIDELINES

benefit of employees; however please note that 14.45% of the service charge is distributed to certain employees as additional wages.

GUARANTEES

To ensure the success of your event(s), it is necessary that we receive your "Final Guarantee" (confirmed attendance) for each meal function utilizing the following schedule:

- Events up to 500 people require a Final Guarantee three (3) business days prior to the first event.
- Events between 501 – 2,500 people require the Final Guarantee five (5) business days prior to the first event.
- Events over 2,500 people require the Final Guarantee seven (7) business days prior to the first event.

Please note that the above schedule excludes weekends and holidays. Once the scheduled Final Guarantee is submitted; the count may not be decreased.

OVERAGE

For every plated event, Aramark shall be prepared to serve 5% over the final guarantee, up to a maximum of 50 meals. This excludes buffets, box lunches and breaks. The client will be charged based upon the final guarantee or the actual number of meals served, whichever is greater. Aramark will make every effort to accommodate increases to your count(s) after the final guarantee is due. However, any increases 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.

SPECIAL MEALS

Your Catering Sales Manager is available to consult with you on special meal requests and pricing to serve vegetarian, gluten friendly, vegan, kosher, halal and other dietary restrictions. Such special requests are due 21 days in advance of your event. These special meal requests are to be included in your final guaranteed attendance.

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 60 days of the first scheduled event will result in a fee payable to Aramark equal to 25% of the estimated food and beverage charges. Any cancellation received less than 30 days in advance of the first scheduled event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation received after the Final Guarantee has been received will result in a fee equal to 100% of the charges on the affected event order(s).

AMENITIES & MENU SERVICES

TABLE STANDARDS

The Aramark catering minimum standard for a plated/seated meal is for the service at tables of ten (10) guests with one (1) server per 30 guests. For buffet meals, the Aramark minimum standard is one (1) server per 75 guests. An additional labor fee will be applied for any set that requires tables that seat less than ten (10) guests. The fee will be assessed according to the additional wait staff required to service the event at \$50 per hour, per server plus applicable Sales Tax with a four (4) hour minimum.

CHINA SERVICE

China and glassware are standard for buffet and seated meal services, unless otherwise specified by the client. Coffee services are offered on china and disposable wares so guests have the option to travel with their beverage. Within the exhibit halls, receptions that do not accompany dinner, bar-only functions, and exhibitor booth services are served with disposable wares.

TABLE TOP SERVICE

Tables for seated meal functions are provided with a mid-length linen. An assortment of house napkin colors is also provided for seated meals. Tables for buffet meals, beverage service or receptions

include stainless steel table tops with a black spandex bottom. Ask your sales professional for upgraded linen and furniture options.

BEVERAGE & ALCOHOL SERVICES

We proudly serve Pepsi products. A 25% re-stocking fee and will require consumption attendants at \$150 per four hour shift per attendant. The Convention Center's catering contractor, as a licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with California State Liquor Control Board regulations. In compliance with California state law, all beer, wine, and liquor is supplied by the Convention Center's catering contractor. No alcoholic beverages may be removed from the Convention Center. Customer must comply with all applicable local and state liquor laws.

NUTRITION INFORMATION

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/ bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions please contact your catering manager directly.

TIMETABLE FOR A SUCCESSFUL EVENT

- **60 BUSINESS DAYS**
50% deposit signed service contract due
- **45 BUSINESS DAYS**
Food and beverage specifications due
- **21 BUSINESS DAYS**
Signed event orders due
- **7/5/3 BUSINESS DAYS**
100% of total payment and guarantee due



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