

CALVIN L. RAMPTON
SALT PALACE
CONVENTION CENTER
A SALT LAKE COUNTY FACILITY

An aerial night photograph of the Salt Palace Convention Center. The building is illuminated with warm lights, and its large glass windows reflect the city lights. A prominent cylindrical tower with a glass facade is visible. The surrounding area includes a parking lot with several buses, a city street with traffic, and a backdrop of city buildings and mountains under a twilight sky. A white rectangular box with a thin black border is overlaid on the lower center of the image, containing the text 'CATERING MENU' in white, bold, sans-serif capital letters.

CATERING MENU



Welcome to Utah!

Centerplate is a leading global event hospitality company, and we are thrilled to be your exclusive hospitality partner at the Calvin L. Rampton Salt Palace Convention Center.

Our style is collaborative, and our Salt Lake City team is delighted to work with you to ensure your experience here in the Salt Lake City area is smooth, successful, and enjoyable. We are committed to delivering the finest food, amenities, and service to impress your guests. Much of our success comes from our attention to key details that create a truly welcoming experience. From quality ingredients and strong culinary knowledge to crisp, sincere, and attentive service; our goal is to provide world-class hospitality for every one of our guests.

Whatever your needs, whether hosting attendee receptions, supplying convenient meals for your booth staff, or creating custom menus for unique occasions, we are dedicated to helping you achieve extraordinary results.

Our meticulous quality assurance programs ensure we have the right systems and people in place to deliver the outstanding results our hosts seek. We are supportive of offering healthy choices at events by providing a wealth of fresh, customizable, and varied options that include low-calorie, low-salt, low-fat, low-sugar, vegan, and gluten-free offerings, among others. Fresh fruit and vegetables, meatless entrees marketed to the mainstream, and light options are all exceedingly popular among our attendees. Our catering menus include fresh fruit platters, fresh vegetable crudité, grilled vegetable platters, customizable salads, fresh fish, grilled chicken, farm fresh vegetables, whole grain side selections, hummus and carved-to-order roasted turkey, fish, and lean meats.

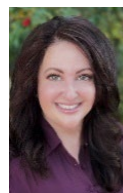


Our culinary staff is available to assist event planners throughout their planning process to design menus that are appealing, affordable and in keeping with their wishes. We solicit event organizers to determine the best selections and special options for their guests. We have a wide variety of beverages, snacks, and main course options at every meal as well as retail and grab-and-go. Lean proteins and whole grains are available, as are water and unsweetened beverages. Many of our event services include Chef-attended action stations where guests may assemble their own ingredients for preparation, having control over what and how much goes into a dish. We look forward to serving you!

Here's to your successful event!

Casey Miller

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CALVIN L. RAMPTON
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CENTERPLATE'S COMMITMENT TO QUALITY

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We look forward to serving you!



A breakfast spread is arranged on a rustic, dark wooden table. In the foreground, a white plate holds several slices of toast topped with fruit, including strawberries and cherries. To the right of the plate is a glass of orange juice. Further back, there are two white bowls containing yogurt with fruit, another glass of orange juice, and a white teapot. A silver spoon lies on the table near the teapot. The background is softly blurred, showing a wooden chair and a bright window. The word "BREAKFAST" is centered in the image within a white rectangular frame.

BREAKFAST

BREAKFAST

CONTINENTAL BREAKFASTS

All Breakfast Buffets are served with fresh brewed coffee, decaffeinated coffee, assorted hot teas, assorted juices, and iced water. Prices based on a one-hour service time. Prices listed are per guest and 50 guests minimum.

Continental Breakfast \$21

Assorted Chef selected breakfast pastries

Premium Continental Breakfast \$23

Assorted breakfast pastries, fresh seasonal fruit and berries

Healthy Start \$26.50

Whole and skim milk, Greek yogurt, seasonal berry parfaits, hard-boiled eggs, oatmeal, low-fat cottage cheese, homemade granola, dried fruits and nuts, assorted breakfast pastries, seasonal fruits and fresh berries.



BREAKFAST

BREAKFAST ENHANCEMENTS

Enhance your breakfast buffet or add to plated breakfasts, 50 guests minimum.

English Muffin Breakfast Sandwich *(each)* **\$7**

Egg and cheese with choice of ham, bacon, or pork sausage

Flaky Croissant Sandwich *(each)* **\$7.25**

Egg and cheese with choice of ham, bacon, or pork sausage

Breakfast Burrito *(each)* **\$9.25**

Scrambled eggs, chorizo, potatoes, cheddar Jack cheese, flame roasted peppers, onions

Superfood Yogurt Parfait *(each)* **\$6**

Gluten-free Muesli, house-made flax seed granola, chia seed, Greek yogurt, fresh berries

Plated Seasonal Fruit *(each)* **\$5.00**

Chef selection of seasonal fruit and berries

Fresh Bagels *(dozen)* **\$48**

Plain, blueberry, everything, cinnamon raisin, sesame seed and poppy seed

Includes assorted cream cheeses, butter and preserves with complimentary toaster



BREAKFAST

BREAKFAST BUFFETS

All Breakfast Buffets are served with freshly brewed coffee, decaffeinated coffee, assorted hot teas, and iced water. Prices based on one hour service time. Prices listed are per guest and 50 guests minimum. \$5 surcharge per person if less than 50 guests.

Wasatch Breakfast Buffet \$30.25

Fresh scrambled eggs (GF)
Roasted breakfast potatoes (GF)
Hickory smoked bacon (GF)
Artisan sausage patties (GF)
Fresh seasonal fruit (GF)
Fresh muffins and pastries
Assorted individual bottled fruit juices

Foothills Breakfast Buffet \$28

Frittata with ham, onions, bell peppers and cheddar cheese (GF)
Seasonal vegetable frittata (GF)
Roasted fingerling potatoes with caramelized onions (GF)
Honey smoked bacon and artisan link sausage (GF)
Fresh seasonal fruit (GF)
Fresh muffins and pastries
Assorted individual bottled fruit juices

The Border Breakfast Buffet \$31.50

Green chili and pepper Jack scrambled eggs (GF)
Chorizo sausage link (GF)
Peppered bacon (GF)
Roasted southwest potatoes with onion and pepper (GF)
Fresh seasonal fruit (GF)
Fresh muffins and pastries
Assorted individual bottled fruit juices

**V/Vegetarian options available- Ask Catering Manager for details*



BREAKFAST

ENHANCE YOUR BREAKFAST BUFFET

A minimum of 50 guests is required for these services.

Chef Attendant Required \$150 per Chef

GF Southwest Benedict \$11

Recommend two chef attendants per 50 guests

Green chili and pepper Jack cheese polenta cake, chorizo sausage, seasoned black beans, poached egg, chipotle hollandaise, Pico de Gallo, and queso fresco

Belgium Waffle Station \$7

Recommend one chef attendant per 75 guests

Buttermilk, blueberry, and chocolate chip waffles served with warm seasonal fruit compote, whipped butter, fresh vanilla whipped cream and maple syrup

Farm Fresh Eggs-To-Order Station (GF) \$8.75

Recommend one chef attendant per 50 guests

Fresh eggs, Egg Beaters®, egg whites, or tofu, asparagus, peppers, onions, mushrooms, tomatoes, spinach, bacon, ham, cheddar, and Swiss cheese



BREAKFAST

PLATED BREAKFASTS

All plated breakfasts are served with family-style assorted breakfast pastries, fresh brewed coffee, decaffeinated coffee, assorted hot teas, orange juice and iced water. Prices based on one hour service time. Prices listed are per guest and 50 guests minimum.

The American Tradition (GF) \$23.75

Fresh scrambled eggs, applewood smoked bacon, herb roasted breakfast potatoes, Parmesan baked Roma tomato, blistered asparagus

The Southwest Breakfast (GF) \$25.50

Fresh scrambled eggs, roasted green chilies and pepper Jack cheese, chorizo sausage links, southwest potatoes with peppers and onions, salsa fresca

Stacked \$25

House-made buttermilk pancakes, applewood smoked bacon, accompanied with apple preserves, butter, and maple syrup

Charred Avocado Toast \$24

Radish, cucumber, pickled apple, Aleppo pepper, lime salt ricotta, house focaccia bread

Banana Bread French Toast \$26

Sage pork sausage, pecan, banana brûlée, maple syrup, rye whiskey cultured butter





A LA CARTE

NON-ALCOHOLIC BEVERAGES

House Coffee or Assorted Local Tea (gallon) **\$62.50**

Fresh brewed coffee or decaffeinated coffee or selection of hot teas

Freshly Brewed Local Coffee or Tea (gallon) **\$82.50**

Fresh brewed local coffee or decaffeinated coffee or selection of Tazo® tea

Assorted Juices (gallon) **\$52.50**

Orange, cranberry, and grapefruit

Hydration Station (gallon) **\$33**

Assorted flavors include: Strawberry-Mint, Cucumber-Lime, Watermelon-Lemon, Blueberry-Ginger and Raspberry-Basil

**(2) Gallon Minimum order per flavor, includes disposable cups*

Lemonade (gallon) **\$40**

Fresh Brewed Iced Tea (gallon) **\$42**

Hot Chocolate (gallon) **\$62.50**

Bottled Fruit Juices* (each) **\$4.50**

Dasani® Bottled Water* (each) **\$4**

Sparkling Mineral Water* (each) **\$4.50**

Canned Coke Products* (each) **\$4**

Individual Cartons of Milk* (each) **\$3.50**

Monster® Energy Drink* (each, 16 oz) **\$6**

Water Pitcher (½ gallon) **\$5**

Water Cooler Tower (5 gallons / 250 cups) **\$95**

Cold Water – 110-volt power source required

Additional 5 Gallons and Cup Replacement \$35

**Billed based on consumption*

Keurig® Machine Coffee Kit **\$150**

One time set up fee of \$150.00 includes:

26 K-Cups (16 regular, 5 decaf and 5 green tea)

Disposable coffee cups, 2 gallons of water, creamers, assorted sugar packets, stir sticks and paper napkins

Additional K-Cups are \$3.00++ each

(Please contact Catering Sales for additional flavors)



A LA CARTE

FROM THE PANTRY

Fresh Seasonal Fruit and Berries (GF) *(per person)* **\$7.25**

Whole Fresh Fruit (GF) *(each)* **\$3**

Yoplait® Yogurt (GF) *(each)* **\$4.50**

Assorted Individual Cereals with Milk *(each)* **\$6**

Individual Quaker® Oatmeal *(each)* **\$5.75**

Maple brown sugar and apple cinnamon

Healthy Start Mini Bowl (GF) *(dozen)* **\$145**

Quinoa, seasonal berries, shaved coconut, raw almond, maple walnut dressing

Gourmet Chocolate Dipped Strawberries (GF) *(dozen)* **\$48**

Tortilla Chips and Salsa (GF) *(per person)* **\$4**

Freshly Made Guacamole (GF) *(per person)* **\$4.75**

Kettle Chips and French Onion Dip (GF) *(per person)* **\$5.50**

Assorted Individual Bags of Chips *(each)* **\$3.25**

Potato Chips, BBQ Chips, Doritos Nacho Cheese, Doritos Cool Ranch® and Frito's

Pretzel Twists (GF) *(pound)* **\$8**

Mixed Nuts (GF) *(pound)* **\$27**

Trail Mix (GF) *(pound)* **\$17.50**

Assorted Kind® Bars *(each)* **\$5**

Quaker® Oatmeal Granola Bars *(each)* **\$4.00**

Full-Size Assorted Candy Bars *(each)* **\$3.75**

Ice Cream Novelties *(each)* **\$5.50**

Assorted flavors

Freshly Popped Popcorn Station (GF) **\$400**

Serves approximately 200 guests,

1 bag per person, includes popcorn machine rental, requires an additional \$150 fee per attendant, per machine



A LA CARTE

FROM THE BAKERY

Fresh Muffins (dozen) **\$45**

Blueberry, oat bran raisin, banana nut, and chocolate chip

Assorted Fresh Bagels (dozen) **\$48**

Includes assorted cream cheeses, butter and preserves with a complimentary toaster

Fresh Danish (dozen) **\$45**

Cream cheese, blueberry, cherry, and apple

Scones (dozen) **\$52.50**

Traditional, orange, and cinnamon with honey butter

Assorted Fresh Donuts (dozen) **\$48**

Jumbo Soft Pretzels (dozen) **\$48**

Served with mustard and cheese dip

Fresh Baked Cookies (dozen) **\$36**

Chocolate chip, oatmeal raisin, and sugar

Brownies and Blondies (dozen) **\$43.50**

Chocolate Dipped Cheesecake Pops (GF) (dozen) **\$72**

Coated with an assortment of toppings to include coconut, pistachio, chopped nuts, unicorn sprinkles

Half Sheet Cake (40 Slices) **\$125**

Cake choice of: Vanilla cake, devil's food cake, carrot cake

Filling choice of: Raspberry or strawberry jam

Frosting choice of: Vanilla buttercream, chocolate buttercream, coffee, lemon, Oreo®

Full Sheet Cake (80 Slices) **\$225**

Cake choice of: Vanilla cake, devil's food cake, carrot cake

Filling choice of: Raspberry or strawberry jam

Frosting choice of: Vanilla buttercream, chocolate buttercream, coffee, lemon, Oreo®

Specialty A La Carte Options:

Gluten-free Brownies (GF) (dozen) **\$170**

Gluten-free/Vegan Cookies (GF/V) (dozen) **\$116**

Gluten-free/Vegan Bars (GF/V) (dozen) **\$75**



The image shows two glass cups filled with a yogurt parfait. The layers consist of white yogurt, golden-brown granola, sliced banana, and green pumpkin seeds. The cups are set against a white background with some granola scattered around. A white rectangular box with the word "BREAKS" in a serif font is centered over the foreground cup.

BREAKS

BREAKS

BREAK MENUS

Prices based on thirty-minute service time. Prices listed are per guest and a 50 guest minimum. \$5 surcharge per person if less than 50 guests.

Power Up Break \$17.50

Yogurt and granola parfaits, trail mix, string cheese and whole seasonal fruit

Ice Cream Brownie Sundae Bar* \$13.50

Premium chocolate and vanilla ice cream (GF)

Chocolate brownies and blondies

Topped with your choice of chocolate or caramel sauce (GF)

Classic sundae bar toppings: chopped tree nuts, whipped cream, sprinkles, and Maraschino cherries (GF)

Sweet & Salty Break \$13.50 Individual bags of assorted chips, pretzels, popcorn, Peanut M&M's, assorted candy bars

Build Your Own Trail Mix Station (GF) \$15

Pretzel twists, chocolate candies, peanuts, walnuts, sunflower seeds, pumpkin seeds, raisins, yogurt covered raisins, mini marshmallows, dried pineapple, dried banana chips, gummy bears, and granola

Please note: these breaks do not include beverages - see a la carte section for beverage options.

*Attendant Required \$150 per attendant



A close-up photograph of a white ceramic plate with a subtle concentric ring pattern. The plate is filled with a meal: a large, golden-brown roasted chicken leg is the central focus. To its right is a portion of bright yellow rice. Interspersed with the rice are several green asparagus spears, a cluster of dark black olives, and a fresh salad of diced tomatoes, onions, and green herbs. In the background, slightly out of focus, are other plates: one with a fork and a piece of bread, and another with a burger and more bread. The word "LUNCH" is superimposed in white, uppercase letters within a thin white rectangular border, centered over the chicken leg.

LUNCH

LUNCH

BOXED LUNCHES

Prices listed are per guest. Less than 50 people, please select only two wrap options. More than 50 people, please limit wrap selection to a total of 6 different options. Price based on service duration of one hour.

Traditional Wrap Boxed Lunch* \$22

Served with an individual bag of chips, PC Dijon mustard, mayonnaise, salt, and pepper. Please select a choice of a gourmet cookie or whole fruit — *beverage not included*.

Turkey and Swiss Cheese – Wrap with pesto aioli

Roast Beef and Cheddar Cheese – Wrap with horseradish aioli

Ham and Swiss Cheese – Wrap with Dijonnaise

Grilled Vegetable and Provolone Cheese – Wrap with chipotle aioli

Chicken Caesar Salad Wrap– Chopped romaine, marinated cherry tomatoes, shaved Parmesan, marinated grilled chicken breast, croutons, and creamy Caesar dressing

Vegan Roasted Vegetable – Wrap with house-made vegan aioli and mango salsa with grilled tofu served with cilantro lime and agave vinaigrette

Gourmet Sandwich Boxed Lunch* \$37

Less than 50 people, please select only two sandwich options. More than 50 people, please limit sandwich selection to a total of 6 different options.

Served with an individual bag of chips, PC Dijon mustard, mayonnaise, salt, and pepper. Please select a choice of a gourmet cookie or whole fruit — *beverage not included*.

BBQ Chicken Sandwich – Sliced BBQ chicken breast with smoked cheddar cheese, sliced tomato, grilled red onions, and baby arugula with honey chipotle aioli on onion roll

California Turkey Sandwich – Shaved mesquite turkey breast with applewood smoked bacon, sliced cucumber, pickled red onion and wild arugula with avocado aioli on ciabatta roll

Roasted Chicken and Kale Sandwich – Seasoned chicken breast with kale and carrot slaw, oven roasted tomatoes with a Dijon aioli served on ciabatta roll

**All boxed lunches can be made gluten-free with gluten-free wrap or gluten-free bread and a gluten-free cookie with the additional cost of \$5.00 per box*

LUNCH

CHILLED PLATED LUNCHES

Prices listed are per guest. Minimum of 10 guests. Price based on service duration of one and a half hours. \$5 surcharge per person if less than 10 guests. All plated lunches come with freshly baked rolls with butter, water, lemonade, or iced tea.

ENTRÉE SALAD OPTIONS

Asian Salad Chicken \$25 | Salmon \$28.50 | Flat Iron Steak \$29 | Tofu \$25

Romaine and bibb lettuce, watercress, rice noodles, julienned Napa cabbage, radicchio, broccoli, carrots, red onion, water chestnuts, cashews, toasted sesame seeds, citrus ponzu vinaigrette

Mediterranean Salad (GF) Chicken \$25 | Salmon \$28.50 | Flat Iron Steak \$29 | Tofu \$25

Romaine, marinated cherry tomatoes, Kalamata and green olives, grilled zucchini, yellow squash, sliced cucumber, julienne carrots, crumbled feta cheese, pickled red onion, red wine oregano vinaigrette

Ginger Steak and Quinoa (GF) \$27

Grilled ginger steak, chimichurri romaine hearts, red leaf lettuce, endive, quinoa, carrots, green onions, asparagus, green olives, pickled red onions, lemon oregano vinaigrette

LUNCH DESSERTS

Please select one dessert from the list below:

Deconstructed Cheesecake \$7

New York style cheesecake, graham cracker crumbs, fruit compote, fresh berries

Dark Chocolate Mousse with Fresh Berries \$6.75

Dark chocolate mousse, whipped cream, Oreo® crumbs and seasonal berries

Carrot Cake \$7.25

House-made carrot cake, cream cheese frosting, blueberries

Lemon Cake \$7.25

Lemon sponge cake, citrus whipped cream, toasted almonds, mixed berry coulis



LUNCH (continued)

THREE COURSE PLATED LUNCHES

Prices listed are per guest. Minimum of 10 guests. Price based on service duration of one and a half hours. \$5 surcharge per person if less than 10 guests. All plated lunches come with freshly baked rolls with butter, water, lemonade, or iced tea. Plated lunches below require the choice of three courses.

SALAD OPTIONS

Please select salad from the list below:

Baby Spinach (GF) \$8

Baby spinach, grape tomatoes, sliced cucumbers, hard-boiled eggs, candied pecans, golden raisins, spicy mustard vinaigrette

Classic Caesar Salad \$8

Chopped romaine, marinated cherry tomatoes, shaved Parmesan, croutons, Caesar dressing

Spring Mix Salad \$8.50

Red and yellow pear tomatoes, sliced radishes, carrot curls, cucumbers, pickled red onion, croutons, sherry vinaigrette

Southwest Salad (GF) \$8.50

Chopped romaine and iceberg lettuce, flame-roasted corn, black bean salsa, fresh mango, Cotija cheese, crispy tortilla chips, cilantro lime vinaigrette

Red Grape and Fennel (GF) \$9

Baby spinach, romaine hearts, watercress, red grapes, toasted fennel, crumbled bleu cheese, cherry tomatoes, pistachios, apple cider vinaigrette



LUNCH

THREE COURSE PLATED LUNCHES

continued

ENTRÉES

Please select one entrée from the list below:

Chicken Florentine (GF) \$24

Whipped Yukon gold potatoes, sautéed zucchini, yellow squash, red pepper, Asiago cream sauce

Grilled Top Sirloin Steak (GF) \$35

Grass-fed beef sirloin, mashed red skin potatoes, grilled asparagus, roasted baby carrots, brandied green peppercorn demi-glace

Mesquite Bourbon Grilled Pork Chop (GF) \$27.50

Boneless center-cut pork chop, whipped Yukon gold potatoes, green beans, flame-roasted corn, charred apple onion demi

Chicken Piccata \$26.50

Lightly breaded chicken breast, Parmesan roasted garlic risotto, grilled asparagus, oven-roasted tomatoes, lemon caper garlic sauce

Mustard Salmon \$32

Mustard crusted salmon, mushroom farro risotto, roasted gala apple chutney, poached cranberries, fresh broccolini, lemon garlic beurre blanc

Vegetarian Plate \$24

Roasted vegetable lasagna, San Marzano tomato sauce

Tuscan Ratatouille Vegetable Tart \$26

Roasted tomatoes, creamy polenta, fresh herbs



LUNCH

THREE COURSE PLATED LUNCHES

continued

Prices listed are per guest. Minimum of 10 guests. Price based on one of the selections below for all guests.

DESSERTS

Please select one dessert from the list below:

Deconstructed Cheesecake \$7

New York style cheesecake, graham cracker crumbs, fruit compote, fresh berries

Dark Chocolate Mousse with Fresh Berries \$6.75

Dark chocolate mousse, mascarpone whipped cream, Oreo crumbs and seasonal berries

Carrot Cake \$7.25

House made carrot cake, cream cheese frosting, blueberries

Praline Vanilla Pound Cake \$7.25

Vanilla pound cake, vanilla buttercream, seasonal berries, praline crunch

Flourless Chocolate Torte (GF) \$8

Flourless chocolate cake, mascarpone cheese, white chocolate, seasonal berries

Tahitian Vanilla and Key Lime Tartelette \$8

Key lime and Tahitian vanilla mousse, graham cracker tartelette, torched meringue, coconut garnish

Ask Catering Sales Manager for vegan options



LUNCH

LUNCH BUFFETS

Prices listed are per guest. A minimum of 25 guests are required for lunch buffets. \$5.00 surcharge per person applies if minimum not met. Price based on service duration of one and a half hours. Price based on one of the selections below for all guests. All lunch buffets come with water, lemonade, or iced tea. All buffet menus can also be served for dinner.

Cowboy Buffet \$42

Chopped Salad: iceberg lettuce, tomatoes, cucumbers, red onions, bacon, scallions, queso fresco, jalapeño ranch dressing (GF)

Creamy potato salad (GF)

Coffee-rubbed smoked brisket with house barbecue sauce (GF)

Grilled bone-out chicken thighs, Carolina's mustard barbecue sauce (GF)

Smoked sausages, fire-roasted peppers, and onions (GF)

Creamed corn casserole (GF)

Fruit cobbler, warm bread pudding with caramel sauce, pecan tartelette

Italian Lunch Buffet \$41

Tuscan pasta fagioli soup

Caesar salad: grated Parmesan cheese, garlic croutons, Caesar dressing

Heirloom tomatoes, basil pesto, local fresh mozzarella, wild arugula (GF)

Orzo pasta salad, toasted pine nuts, olive oil, lemon, wilted spinach

Cabernet braised beef short ribs, mushroom marsala (GF)

Chicken Parmigiana

Herb creamy mascarpone polenta (GF)

Grilled Italian vegetables (GF)

Tiramisu, cannoli, Limoncello panna cotta

South of the Border \$40

Chicken tortilla soup, cilantro, sour cream, crispy tortilla strips

Southwest Caesar Salad: romaine lettuce, cilantro-marinated tomatoes, pickled red onions, queso fresco, pepitas, jalapeño cornbread croutons, chipotle infused Parmesan dressing,

Vegetarian enchilada suiza (GF)

Marinated Guajillo beef and chicken tinga fajitas, flame-roasted peppers and onions (GF)

Frontera rice (GF)

Refried beans (GF)

Flour and corn tortillas (GF), fresh corn tortilla chips (GF)

Cheddar cheese, sour cream, charred tomato salsa, salsa verde, fresh guacamole (GF)

Tres leches cake, vanilla flan

Taste of Asia Buffet \$40

Marinated Asian Noodle Salad: baby spinach, Napa cabbage, cashews, Mandarin oranges, honey mustard dressing (GF)

Mixed green Salad: hearts of palm, sprouts, cherry tomatoes, ginger soy dressing (GF)

Szechuan beef, peppers, onions, eggplant (GF)

Soy ginger glazed salmon, braised baby bok choy (GF)

Hoisin-grilled chicken thighs, charred scallions (GF)

Vegetable fried rice (GF)

Stir-fried vegetables (GF)

Mango tapioca shots, coconut ginger-scented panna cotta

LUNCH

LUNCH BUFFETS continued

Salt Lake BBQ Bar \$42

Chopped Salad: iceberg lettuce, Roma tomato, shredded white cheddar cheese, crispy buttermilk onions, bleu cheese dressing

Classic potato salad (GF)

Southern style coleslaw (GF)

All-beef charbroiled burgers (GF)

Hickory BBQ glazed chicken breast (GF)

Jumbo Kosher hot dogs (GF)

All the Fixin's: lettuce, sliced tomato, shaved onion, American, cheddar, Swiss, Dijon mustard, ketchup, mayonnaise, dill pickles and fresh hamburger and hot dog buns

BBQ-dusted kettle potato chips

Baked beans (GF)

Assorted cookies and brownies

Off the Farm \$48

Whisper Creek Farm roasted tomato bisque, garlic crostini

Field greens, baby tomatoes, local blue cheese crumbles, Tow Doves cucumber, toasted almonds, sourdough croutons, Green Goddess dressing

Toasted farro, heirloom tomatoes, fennel, lemon dressing

New potato salad, tarragon dressing

Market fish, braised greens, fennel marmalade

Myers lemon scented rotisserie chicken, fortified chicken jus

Herb-roasted pork tenderloin, white bean and pepper stew

Corn and roasted pepper rice, heirloom tomato and okra

Seasonal country desserts

Traditional Deli \$35.50

Market soup

Farmer's green salad, selection of house dressings (GF)

Pasta salad with artichokes, arugula, peppers, sun dried tomato vinaigrette

Classic tuna salad (GF)

Deli meats: classic smoked turkey breast, black forest ham, roast beef, mortadella (GF)

Aged cheddar, Havarti, Monterey Jack, Provolone (GF)

Shredded lettuce, tomato, onion, sliced pickles, mayonnaise, mustard, pesto spread (GF)

Selection of bread and artisan rolls

House-made kettle chips

Cookies, brownies, and cupcakes

A close-up photograph of a white plate containing a gourmet dinner. The main focus is a thick, cylindrical piece of meat, likely a steak, which has been seared to a dark, charred exterior while maintaining a pinkish-red interior. It is topped with a thick, dark, glossy sauce. To the left of the steak is a whole, bright red tomato. Behind the tomato is a golden-brown, crumbly potato. To the right of the steak are several stalks of bright green asparagus. The plate is set on a dark, reflective surface, and the background is blurred, showing warm, out-of-focus lights. The word "DINNER" is overlaid in the center in a white, serif font, enclosed in a thin white rectangular border.

DINNER

DINNER

THREE COURSE PLATED DINNERS

Price is per guest and for service time of two hours. Plated dinner entrées include freshly baked rolls with butter and iced water. Coffee available upon request. Plated dinners require the choice of three courses.

*A minimum of 25 guests is required for plated dinners: \$5 surcharge per person if less than 25 guests.

STARTERS

Cavatelli Pasta \$12

Oxtail ragout, pecorino

Risotto of Black Truffles \$14

Aged Parmesan cheese, roasted tomatoes

Christiansen's Berkshire Pork Belly \$16

Apple purée, broccolini, natural jus

SALADS

Please select one from the following:

Iceberg Wedge (GF) \$9

Wedge of iceberg lettuce topped with crispy bacon lardons, marinated cherry tomatoes, crumbled bleu cheese, pickled red onions, creamy bleu cheese dressing

Wild Berries Fields Salad (GF) \$10

Mixed greens, strawberries, blackberries, raspberries, crumbled goat cheese, spiced pecans, Beehive honey vinaigrette

Poached Pear Salad (GF) \$12.50

Fresh baby spinach, frisée, red wine poached pears, candied pecans, shaved Manchego cheese, apple cider vinaigrette

Beet Salad (GF) \$12.50

Mixed greens, frisée, chopped romaine, roasted red and golden beets, candied pecans, Humboldt Fog cheese, champagne vinaigrette

Ask Catering Sales Manager for vegan options



DINNER

THREE COURSE PLATED DINNERS continued

ENTRÉES

Please select one entrée from the list below:

Truffle Chicken (GF) \$36

Thyme-roasted airline chicken breast with chicken confit, Parmesan risotto, grilled asparagus, white truffle oil, Madeira demi-glace

Sockeye Salmon (GF) \$39

Lemon thyme crusted salmon filet, paella rice cake, roasted peppers, and peas, bouillabaisse sauce

Grilled Flat Iron Steak (GF) \$45

Horseradish and white cheddar whipped Yukon gold potatoes, grilled asparagus, roasted baby carrots, cabernet demi-glace

Paizlee's Grass-Fed Slow Braised Beef Short Rib (GF) \$46.20

Chive and truffle whipped potatoes, wild mushrooms mélange, braising jus

Smoked Berkshire Bone-in Roasted Pork Chop (GF) \$38

Creamy stone ground grits, roasted heirloom carrots, pan jus

Paizlee's Grass-Fed Petite Beef Tenderloin (GF) \$58.50

Pancetta-onion relish crusted, horseradish whipped potato, roasted garlic butter tossed baby squash

Roasted Colorado Rack of Lamb (GF) \$54.50

Gruyère infused potato gratin, garlic butter sauteed haricots vert, rosemary jus

Ask Catering Sales Manager for vegan options



DINNER

THREE COURSE PLATED DINNERS continued

ENTRÉES continued

DUETS

Scampi Jumbo Shrimp & Lightly Smoked Petite Filet \$78.25

Potato gnocchi, mushroom ragout, tomato and wilted chard, citrus butter

GF Butter Poached Lobster Tail & Pan Seared Beef Medallion \$90.25

Potato dauphinoise, braised fennel, red wine sauce

VEGETARIAN

Cannelloni \$27.25

Wild mushrooms with goat cheese, mushroom truffle cream, wilted chard

Lasagna \$29.50

Grilled vegetable lasagna with fresh basil pomodoro sauce, broccolini, braised spaghetti squash



DESSERTS

Please select one dessert from the list below:

Deconstructed Cheesecake \$7

New York cheesecake, graham cracker crumbs, fruit compote, fresh berries

Dark Chocolate Pot de Crème (GF) \$8.00

Dark chocolate pots de crème, seasonal berries, chocolate ganache

Triple Chocolate Mousse Bombe \$8.00

Hand crafted Pate au bombe chocolate mousse, chocolate fudge cake, Oreo crumbs, chocolate ganache, seasonal berries

Red Velvet Cake \$7.25

Cream cheese buttercream, seasonal berries, Chantilly cream

Ask Catering Sales Manager for vegan options





RECEPTION

RECEPTION

COLD HORS D'OEUVRES

Price is per guest and for a service time of one hour.

Tray Passed Items require an additional labor fee of \$150/per attendant.

**Minimum order of 100 pieces per item*

All items are priced at \$7 per piece

Braised Leek and Onion Goat Cheese Tartelette

Wine Poached Pear and Almond Brie Crostini

Curry Chicken Salad Toast

Apple chutney

Wagyu Beef Tartare

Crostini, mustard aioli

Prosciutto and Melon Canapé (GF)

Mascarpone Dijon cream

Spicy Tuna Tartare

Wakame salad on wonton crisp

Shrimp Crostini

Red pepper aioli

Orange Lump Crab Salad

Avocado, savory tart

Paprika Seared Beef Tenderloin

Onion confit, creamy horseradish on toasted baguette

Shrimp Cocktail Shooter (GF)

Horseradish cocktail sauce

Smoked Salmon Lavash Crisp

Dill lemon cream

Mini Bite Classic Lobster Roll

Tarragon mayonnaise

Ask Catering Sales Manager for vegan options



RECEPTION

HOT HORS D'OEUVRES

Price is per guest and for a service time of one hour.

Tray Passed Items require an additional labor fee of \$150/per attendant.

**Minimum order of 100 pieces per item*

All items are priced at \$8 per piece

Spanakopita

Vegetable Spring Roll

Sweet soy-ginger dipping sauce

Mushroom Florentine Fritter

Lemongrass Chicken Dumpling

Soy dipping sauce

Spicy Chicken Quesadilla

Cilantro crema

Vietnamese Chicken Spring Roll

Spicy coconut dipping sauce

Mini Beef or Chicken Wellingtons

Mini Beef Empanadas

Fry sauce

Petit Beef Chimichurri Skewer (GF)

Coconut Shrimp (GF)

Sweet chili Thai lime dip

Scallop or Shrimp Wrapped in Bacon (GF)

Signature Miniature Crab Cakes

Creole tartar sauce

Seafood Chicken and Pork Risotto Ball

Tarragon aioli

Spiced Lamb Lollipop (GF)

Date mint chutney

Crispy Pork Belly Slider

Asian BBQ sauce

Ask Catering Sales Manager for vegan options



RECEPTION

MARKET STATION

Price is per guest and a service time of one hour.

Local Farm to Table \$30

Grilled zucchini, yellow squash, asparagus, and roasted baby carrots (GF)

Raw celery and carrot sticks, marinated cherry tomatoes, cucumbers, and bell peppers (GF)

Cured meats: Salami, capicola, prosciutto and rosemary ham (GF)

Local Beehive cheese and domestic cheeses (GF)

Honey-smoked salmon: Dill and herb cheese, cream cheese, crispy capers, chopped egg, diced red onions (GF)

Lemon hummus and Vidalia onion dip (GF)

Warm spinach and artichoke dip Toasted crostini

Assorted crackers, lavash and sliced baguette



RECEPTION

RECEPTION STATIONS

Price is for a service time of one hour.

Sliced Seasonal Fruit and Berries Display (GF) *(per person)* **\$8.50**

Farm Fresh Vegetable Crudités (GF) *(per person)* **\$10**

Tomatoes, cucumber, broccoli, cauliflower, bell peppers, celery, carrots, zucchini, yellow squash, pink peppercorn ranch and Vidalia onion dip

Dip Station *(per person)* **\$11**

GF Spinach and artichoke dip, blue crab dip, buffalo chicken dip, traditional hummus, roasted red pepper hummus

Fresh tortilla chips, pita, crostini, grilled flat breads, lavash, grissini and crackers

Gourmet Mac & Cheese Bar *(per person)* **\$15**

Elbow macaroni, creamy four-cheese sauce, herb gratin topping,
Shell pasta, rotisserie chicken, applewood smoked bacon, caramelized red onions, smoked cheddar cheese sauce
Gemelli pasta, asparagus, mushrooms, grilled zucchini, Vidalia onions, roasted bell peppers, white cheddar cheese sauce

Slider Bar *(per person)* **\$21.50**

Mini cold cut Italian grinder with salami, pepperoni, and mortadella
Petite beef, caramelized onions, smoked cheddar cheese, pickle
Smoked pork belly, roasted green chilies, pickled red onion

Fresh Iced Seafood Display Market Price

**Price per 100 pieces*

Jumbo Shrimp (16/20, peeled)

Atlantic Oysters (on the half shell)

Snow Crab Claws (seasonal)

Jonah Crab Claws (seasonal)

Stone Claws (seasonal)

Horseradish cocktail sauce, Tabasco sauce, lemons, and crackers *(per 100 pieces)*

Customized menu items are available for your event upon request. Please contact your Catering Sales Representative for further inquiry



RECEPTION

RECEPTION STATIONS continued

Price for service time of one hour.

Carved Smoked Salmon *(per person)* **\$23.50**

Smoked salmon and gravlax, capers, onions, chopped eggs, buttered toast points, sour cream, chives

Local and International Artisanal Cheeses and Charcuterie *(per person)* **\$28.50**

(A minimum of 20 guests required)

Selection of whole cheeses and sliced meats, quince paste, dried fruits, nuts, organic Beehive honeycomb, marmalades, artisan flatbreads, rosemary olive oil crisps, assorted breads

Add a Melted Experience* **\$7**

Classic Gruyère cheese fondue, Raclette cheese, baked brie, asparagus, citrus marmalade, walnuts

*Chef Attendant Required \$150 per Chef

Mason Jar Salads **\$21**

(A minimum of 20 guests required)

Caesar Salad: Romaine lettuce, shaved Parmesan, garlic crouton, white anchovies, Caesar dressing

Chopped Salad: Iceberg, cherry tomatoes, bacon bits, red onion, radish, bleu cheese dressing (GF)

Mixed Greens Salad: Orange segments, spicy pecans, roasted red pepper, onion, citrus vinaigrette (GF)



RECEPTION

RECEPTION STATIONS continued

Price is per guest and for a service time of one hour.

Italy* Choice of two \$29 / Choice of three \$36

(A minimum of 25 guests required)

Served with garlic bread and Parmesan cheese

Risotto

Tomato and artichoke

Braised short rib, mushrooms

Seafood saffron

Roasted pumpkin, walnuts

Sage prosciutto, green pea

Pasta

Ricotta and spinach tortellacci, sun dried tomatoes, artichoke cream

Classic penne marinara

Fresh basil gnocchetti, truffled pecorino, mushroom cream

Fiocchi (beggars' purse), roasted pear, baby arugula, toasted walnuts,

Gorgonzola cream

Cheese tortellini, sun dried tomato, pine nuts, basil pesto

Additional Enhancements: Per person

Chicken: \$5 | Shrimp: \$9

Add Lobster: \$20

*Chef Attendant Required \$150 per Chef / 4 hr. maximum

Dim Sum \$24

Shrimp shumai, chicken lemongrass pot sticker, char siu bao (BBQ pork bun), vegetables spring roll, sea salt edamame, garlic ginger soy sauce, Thai dipping sauce

Paella Station (GF) \$32

A minimum of 50 guests required

Slow cooked saffron rice, classic mixed seafood, chicken, smoked pork belly, chorizo, sweet peas, red peppers, artichokes, roasted peppers, yellow squash, asparagus, mushrooms



RECEPTION

CARVED-TO-ORDER STATIONS

Prices are per item and require a minimum of 50 guests for a service time of one hour.

All carving stations require a Chef Attendant: \$150 per Chef

Paizlee's Grass-Fed Beef Prime Rib (GF) \$975

(Serves approximately 40 guests)

Natural jus, horseradish cream, and brioche rolls

Salt & Smoke's Pastrami (GF) \$280

(Serves approximately 15 guests)

Russian dressing, mustard, sauerkraut, and seedless rye bread

French-Cut Sage Butter Basted Turkey Breast (GF) \$165

(Serves approximately 25 guests)

Orange cranberry chutney and rolls

Cracked Pepper Crusted Top Round of Beef (GF) \$440

(Serves approximately 50 guests)

Creamy horseradish, stone ground mustard and rolls

Slow-Roasted Porchetta (GF) \$352

(Serves approximately 40 guests)

Roasted garlic aioli and hinged ciabatta rolls

Oregano and Garlic Roasted Leg of Lamb (GF) \$440

(Serves approximately 40 guests)

Roasted tomato confit, minted jam, and hinged rolls

Smoked Pit Ham (GF) \$240

(Serves approximately 35 guests)

Dijonnaise, grilled pineapple chutney and hinged rolls

Utah Natural's Grass-Fed Strip Loin (GF) \$620

(Serves approximately 30 guests)

Roasted with herbs and garlic Bordelaise sauce, horseradish cream, stone ground mustard and fresh baked artisan rolls

Christiansen's Berkshire Pork Loin (GF) \$330

(Serves approximately 25 guests)

Roasted with spices and a salt crust Natural jus, garlic aioli and artisan epi bread

Customized menu items are available for your event upon request. Please contact your Catering Sales Representative for further inquiry



RECEPTION

DESSERT STATIONS

Prices listed are per guest. Minimum order of 25 guests.

Sundae Bar* **\$13.50**

Premium chocolate and vanilla ice cream (GF)

Chocolate brownies, and blondies

Topped with your choice of chocolate or caramel sauce (GF)

Classic sundae bar toppings: chopped peanuts, whipped cream, sprinkles, and Maraschino cherries (GF)

Strawberry Shortcake Bar **\$13.25**

Selection includes:

Shortcake biscuit and pound cake

Strawberries, strawberry glaze, soft whipped cream

Confections on a Stick **\$14**

Selection includes

Plain and chocolate dipped rice crispy treats

Chocolate dipped cheesecake pops coated with an assortment of toppings: coconut, pistachio, chopped nuts and unicorn sprinkles

*Attendant Required \$150 per attendant



A photograph of two tall glasses filled with bright orange juice, topped with ice cubes and a sprig of fresh mint. The glasses are placed on a dark, rustic wooden surface. Several slices of orange are scattered on the table in front of the glasses. The word "BEVERAGES" is overlaid in a white, outlined box in the center of the image.

BEVERAGES

BEVERAGES

Hosted charges are based on consumption. One bartender per 100 guests is recommended.

Ask your catering sales manager for a list of seasonal options.

BEER

Domestic \$8

Budweiser, Bud Light, Coors Light, Michelob Ultra

Craft \$9

Sam Adams, Sierra Nevada, Blue Moon

Local \$9

Local brews available

Import/Non-Alcoholic \$9

Corona, Heineken, O'Doul's (Non-Alcoholic)



Kegs

Ask your catering sales manager for a list of seasonal options

Domestic Keg Beer \$500

Craft Keg Beer \$600

Import Keg Beer \$650

All kegs are purchased by the host. They are charged based on what is ordered and agreed per the banquet event order. No refunds or returns. Pricing does not include keg equipment.

A bartender fee of \$225.00 per bartender for a 4-hour minimum shift, to include set up and breakdown and 2 hours of service will be applied. An additional fee of \$58.00 per bartender, per additional hour will be applied. All alcoholic beverages must be dispensed by a Centerplate bartender. Bartender fees are waived if bar sales exceed \$900.00, per bar

BEVERAGES

SPIRITS

Deluxe *per cocktail* \$9

Jack Daniel's Whiskey
Seagram's 7 Canadian Whiskey
New Amsterdam Vodka
Dewar's White Label Scotch
Bacardi Superior Rum
Bombay Original Gin
Cuervo Silver Tequila

Premium Spirits *per cocktail* \$10

Bulleit Bourbon
Johnny Walker Red Label Scotch
Absolut Vodka
Captain Morgan White Rum
Tanqueray Gin
Seagram's VO Whisky Canadian Whiskey
Herradura Silver Tequila

Super Premium Spirits *per cocktail* \$11

Woodford Reserve Bourbon
Johnnie Walker Black Label Scotch
Grey Goose Vodka
Captain Morgan Spiced Rum
Bombay Sapphire Gin
Crown Royal Canadian Whisky
Patrón Tequila

Local Spirits *(by the cocktail)* \$10

Your Catering Sales Manager can provide a seasonal list

A bartender fee of \$225.00 per bartender for a 4-hour minimum shift, to include set up and breakdown and 2 hours of service will be applied. An additional fee of \$58.00 per bartender, per additional hour will be applied. All alcoholic beverages must be dispensed by a Centerplate bartender. Bartender fees are waived if bar sales exceed \$900.00, per bar.



BEVERAGES

WINE

Your Catering Sales Manager can provide a seasonal list

Deluxe per glass \$8

Bottle \$35

Premium per glass \$9

Bottle \$43

Super Premium per glass \$10

Bottle \$50

Sparkling Wine and Champagne per glass \$8

Glass and Bottle options are available, prices will vary

A bartender fee of \$225.00 per bartender for a 4-hour minimum shift, to include set up and breakdown and 2 hours of service will be applied. An additional fee of \$58.00 per bartender, per additional hour will be applied. All alcoholic beverages must be dispensed by a Centerplate bartender. Bartender fees are waived if bar sales exceed \$900.00, per bar.



An aerial photograph of a city at sunset. The foreground shows residential neighborhoods with houses and trees. In the middle ground, a larger city area with various buildings is visible. The background is dominated by a long, rugged mountain range with significant snow cover. The sky is filled with soft, orange and pink clouds from the setting sun.

GENERAL INFORMATION

GENERAL INFORMATION

POLICIES & PROCEDURES

Exclusivity

Centerplate holds the exclusive rights to any and all food, beverage and wait staff service offered at the Salt Palace Convention Center. No outside services are permitted without the written consent of Centerplate. In special cases, to be determined by Centerplate, a buy-out arrangement subject to fees, may be made.

Food and Beverage Pricing

A good faith estimate of Food and Beverage prices will be provided six (6) months in advance of the event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, we reserve the right to make product substitutions based on specific commodity price increases. Orders placed below the stated guest minimum, may be subject to an additional fee of \$100.

Event Guidelines

Food and Beverage requirements are to be sent to your catering manager no less than six (6) weeks prior to the start of your event. Additional charges may be incurred for catering orders placed after this time. The signed Banquet Contract and all deposits are needed in order for services to occur. The signed Banquet Event Orders (BEOs) confirming all customer requirements is to be submitted to your catering managers no later than three weeks prior to the start of your event. Additional charges will be assessed for catering orders placed within five (5) business days of your event. All functions are subject to the rules and regulations of Centerplate and conditions set forth below. Failure to return the Banquet Contract and Banquet Event Orders will not release customers commitments agreed upon and stated herein, since no reply shall constitute implied agreement. Centerplate required that all Banquet Event Orders be signed and confirmed with all additional food and beverage

consumptions charges and increases in the amount served on the day of the event. Failure to sign the final Banquet Event Orders and consumption sheets will not release Customer from commitments agreed upon and stated herein.

Disputes or objections must be received, by your salesperson, in writing, within five (5) business days of receipt of invoice. The balance, less the disputed amount will still be due within 15 days of your function. Our knowledgeable Catering Sales Team is eager to assist you with your event planning, menu selection and to answer any questions or concerns. Even though our menus offer a wide variety from which to choose, your Catering Sales Manager – together with our Executive Chef – will be happy to design menus to suit your special occasion.

Contracts

In order to execute your event, a signed copy of the Banquet Contract and Banquet Event Orders (BEOs) must be returned to Centerplate prior to any services being provided. The signed contract, with its stated terms, constitutes the entire agreement between the client and Centerplate. In addition, full payment for all services must be received in advance of your first event.

Service Charge and Tax

A 23% "House" charge or "Administrative" charge will apply to all food and beverage charges. Current state and local sales taxes apply to all food and beverage charges and are subject to applicable tax laws and regulations. The "house" or "administrative" charge of 23% is added to your bill for the catered event/function which is used to defray the cost of set up, break down, service and other house expenses. No portion of this charge is distributed to the employee providing the services. You are free, but not obligated to add, or

GENERAL INFORMATION

POLICIES AND PROCEDURES *continued*

give a gratuity directly to your servers. If the customer is an entity claiming exemption from taxation in the State of Utah, the customer must deliver to Centerplate satisfactory evidence of such exemption thirty (30) days prior to the event in order to be relieved of its obligation to pay state and local sales tax.

Payment Policy

A 50% deposit and signed Food and Beverage contract is due 60 days prior to your event, or upon receipt of the preliminary invoice. The remaining balance will be due fourteen (14) business days prior to the start of your event. Any additional charges incurred during the Event, (the adjusted remaining balance) is required within 10 days following receipt of the Final Invoice. Centerplate will begin to accrue 1.5% interest from the date of the invoice if not paid within 15 days. Additionally, any costs of collection and enforcement of the contracted services will be the responsibility of the Customer. All deposits are non-refundable should the event be canceled within a two-week period prior to the scheduled event.

The above deposit policy may not be modified without the written consent of an executive officer of Centerplate Corporation. All advance payments can be in the form of a company check drawn on a U.S. Bank, wire transfers, or money orders. Centerplate also requires that a major credit card be left on file in our office before your event begins so that any onsite replenishment or additional orders may be processed. Please be advised services will not be provided without the signed credit card authorization on file prior to the event.

China Service

All food and beverage located in the Exhibit Halls and Non-Carpeted areas with the exception of plated meals, are accompanied by high-grade disposable ware. If china is preferred, the following fees will apply:

- Breakfast, Lunch, Reception and Dinners: \$5.00++ per person, per meal period.

- Refreshment or Coffee Breaks: \$3.00++ per person, per break.

Linen Service

Centerplate provides its in house linen for all meal functions with our compliments. Additional linen fees will apply for specialty linens or linens required for meeting functions. Your Catering Sales Manager will be happy to offer suggestions for your consideration and quote corresponding linen fees.

Holiday Service

There will be an automatic additional labor fee for food and beverage service on preparatory days on the following Federal holidays: New Year's Eve and Day, Martin Luther King Day, President's Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day. At the time of booking the Event, Centerplate will notify the Customer of the estimated labor fees based on information supplied by the Customer.

Force Majeure

It is agreed that Centerplate Corporation and the Customer shall not be held responsible for any losses resulting from the non-fulfillment or any terms or provisions of this agreement if they shall be delayed or prevented because of war, revolution, riot or other disorders, strike or any other labor troubles, fire, flood, act of God or without limiting any of the foregoing any other act not within reasonable diligence it is unable to prevent.

Moving Products

Moving products and/or events from the contract specified location to another location on the day of the event will be assessed a fee of not less than \$250.00 depending on the complexity of the move.

GENERAL INFORMATION

POLICIES AND PROCEDURES continued

Delayed or Extended Service

On the day of your Event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge will apply. Should your Event require extended pre or post service or stand by time, often necessitated by high volume functions, an additional labor charge will apply.

Service Times

Meal services are based on the following:

- Breakfast service is based on four (4) hours which includes one (1) hour for banquet set-up, two (2) hours for service and one (1) hour for clean-up.
- Break/A la Carte service is based on two and a half hours (2.5) hours which includes one (1) hour for banquet set-up, thirty (30) minutes for service and one (1) hour for clean-up.
- Lunch and Dinner services are based on five (5) hours which includes two (2) hours for banquet set-up, two (2) hours for service and one (1) hour for clean-up.
- Reception service is based on three ½ (3.5) hours which includes one (1) hour for banquet set-up, one ½ (1.5) hours for service and one (1) hour for clean-up. In the event that the service period exceeds the above time frame, an additional labor charge of \$50.00 per hour per wait staff will be applied. Should your Event require extended pre or post service or stand by times or deviation from the standard set, an additional labor charge may apply.

Concession Service

Appropriate operation of Concession Outlets may occur during show hours. Centerplate reserves the right to determine which cart/outlets are open for business and hours of operation pending the flow of business. A minimum

guarantee in sales is required per cart/outlet or Customer will be responsible for the difference in sales per cart/outlet. The Minimum Sales Guarantee of \$1000 is based on a four (4) hour period per cart/outlet. After the initial four (4) hour period an additional \$250.00 per hour per cart/outlet will be applied.

Supplement Staffing Fees

Unless indicated otherwise, charges for the staffing of your function are included in our menu prices, with provided service times for event are at or less standard times, as dictated in the menu. When additional staffing over and above what are normally provided is requested, the following hourly rates will apply. Please note that a four (4) hour minimum, per staff member, per service period applies.

- Attendant, or Additional Server Fee: \$50.00 per hour
- Culinary Professional Fee: \$65.00 per hour
- Bartender: \$58.00 per hour

Additional fees may apply to orders with guarantees lower than stated minimum requirement of four hours.

Vouchers and Electronic Cards

Centerplate requires a guarantee for all hosted retail vouchers and electronic cards. The guarantee will be based upon eighty percent (80%) of the total number of hosted vouchers/cards to be distributed, the vouchers /cards will be charged at full face value regardless of the actual purchase amount. The guarantee will be detailed on a banquet event order, with the charges included, as part of the banquet contract. The client must also agree to provide payment for any additional retail vouchers/cards redeemed beyond the guarantee number. Centerplate must approve the design and content of the voucher in advance.

GENERAL INFORMATION

POLICIES AND PROCEDURES continued

Security

At the discretion of the Salt Palace Convention Center, in order to maintain adequate security measures, the Customer may be required to provide security for certain functions. Security personnel will be at the Customer's sole expense. Please contact your Event Coordinator for details.

Alcoholic Beverage Guidelines

Centerplate is the sole holder of liquor licenses for the Salt Palace Convention Center. We retain the exclusive right and responsibility to provide and dispense any alcohol served at the facility. We reserve the right to request photo identification from any guest in attendance and to refuse services to attendees who do not have proper identification or appear to be intoxicated. Alcoholic beverages are not permitted to be removed from the facility.

Cancellation Policy

Cancellation by Customer shall be in writing. If Customer cancels five (5) or fewer days prior to the Event, Customer shall be responsible for 100% of the total payment due hereunder. If Customer cancels between six (6) days and thirty (30) days prior to the Event, Customer shall be responsible for fifty percent (50%) of the total payment due hereunder and all amounts over and above this amount, if any, shall be refunded to Customer. If Customer cancels between thirty-one days and sixty (60) days shall be responsible for twenty-five percent (25%) of the total payment due hereunder and all amounts over and about this amount, if any shall be refunded to Customer. If Customer cancels the Event outside of sixty (60) days, Customer shall be responsible for (i) any specialty items or perishable items that have been purchased or

ordered by Centerplate for the Event; (ii) any services that have been purchased or ordered by Centerplate for the Event; (iii) any equipment that has been rented by Centerplate for the Event.

Sustainability

Centerplate at the Salt Palace Convention Center is committed to conducting business in a sustainable manner, practicing good stewardship in its everyday operations. Centerplate actively participates in all Salt Palace Convention Center's current sustainability programs, including waste reduction, recycling, energy and water conservation, local and regional procurement, and corporate social responsibility. Centerplate sources and utilizes the finest and freshest ingredients to create first class dining experiences. Centerplate supports regional based vendors and farms to incorporate local, seasonal items whenever possible. Centerplate partners with community-based organizations to minimize the waste of leftover items that provide for Salt Lake City's under served. Centerplate offers full china service or appropriate compostable and recyclable service ware at every food and beverage event. Certain parameters shall apply for specific event locations, including additional costs if necessary.

Guarantees

The Customer shall notify Centerplate, no less than five (5) business days (excluding holidays and weekends) prior to the Event, with the minimum number of persons the Customer guarantees will attend the Event (the "Guaranteed Attendance"). There may be applicable charges for events with minimal attendance based on the service selected. If Customer fails to notify Centerplate of the guaranteed attendance within the time required, Centerplate shall prepare for and provide services to the persons attending the Event on the basis of the estimated attendance specified in the BEO's, and such estimated attendance shall be deemed to be the Guaranteed Attendance.

Centerplate will be prepared to serve five percent (3%) above the Guaranteed Attendance, up to a maximum of 30 meals (the Overage) for plated meal functions.

GENERAL INFORMATION

POLICIES AND PROCEDURES continued

- If this Overage is used, the Customer will pay for each additional person at the same price per person/per item, plus applicable house charge and sales tax.
- Any food and beverage event requiring a preset menu item above the guarantee number of guests may incur additional food and/or labor charges.
- Should additional persons attend the event in excess of the total of Guaranteed Attendance plus the Overage, Centerplate will make every attempt to accommodate such additional persons subject to product and staff availability. Customer will pay for such additional persons and/or a la carte items at the same price per person or per item plus the house charge and local taxes.
- Should the Guaranteed Attendance increase or decrease by 20% or more from the original contracted number of guests, an additional charge of 20% per guaranteed guest will apply. Meal functions of 2,000 and above are considered “Specialty Events” and may require customized menus. Your Catering Sales Manager and Executive Chef will design menus that are logistically and creatively appropriate for large numbers. In certain cases, additional labor and equipment fees may be applied to successfully orchestrate these events. The guaranteed attendance shall not exceed the maximum capacity of the areas within the Facility which the Event will be held.

Liability

The sampling company/organization will be fully responsible for any and all liabilities that may result from the consumption of their products and shall waive any and all liability against Centerplate and the Salt Palace Convention Center.

Food and Non-Alcoholic Beverage Sampling Policy

All food and non-alcoholic beverage samples brought onto the premises of the Salt Palace Convention Center must have written approval prior to the event and adhere to the following guidelines:

- A company/organization may only distribute samples for food and non-alcoholic beverage products that the company/ organization produces or sells in its normal day-to-day operations. Samples may only be distributed in such quantities that are reasonable with regard to the purpose of promoting the merchandise.
- Food and non-alcoholic beverage samples are limited to two (2) ounce portions.
- A written authorization request that details the product and portion size to be sampled, must be submitted a minimum of thirty (30) days prior to the event to Centerplate. Approval of sampling arrangements to the sampling company/organization will be provided in writing only.
- Show Management and applicant are responsible for securing all applicable City and State permits for the distribution of sampling items including applicable Salt Lake County Health Permits.
- Food and beverage items used as traffic promoters (i.e. coffee, popcorn, sodas, bar service, ice, etc.) must be purchased from Centerplate.



MAKING IT BETTER TO BE THERE®

As a leader in event hospitality, Centerplate is committed to welcoming

guests to moments that matter at more than 300 premier sports, entertainment, and convention venues worldwide. From Super Bowl LIV, to the U.S. Presidential Inaugural Ball, to the winning of the Triple Crown, we are committed to making the time people spend together more enjoyable through the power of authentic hospitality, remarkably delivered. Thank you for giving us the opportunity to be a part of your next favorite story.

CALVIN L. RAMPTON
SALT PALACE
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