

SAVOR...Chicago

at McCormick Place

ASCO® Annual '13 Meeting

OFFICIAL CONTRACTOR



EXHIBIT CATERING MENUS

For a complete menu, please visit our website:

<http://savorchicagomcpl.com>



JUNE 1-3, 2013

PLEASE SUBMIT YOUR CATERING ORDER BY:

2:00 pm, Tuesday, May 14, 2013

**Increases and/or new orders made within 3 business days of the Event
will be subject to a 20% additional fee based on the menu price**

**FOR ADDITIONAL IDEAS OR HELP WITH YOUR ORDER, PLEASE CONTACT
YOUR EXHIBITOR CATERING SALES MANAGERS:**

Booths 1 – 12,999:

Sohana Cantwell

312-791-7265

scantwell@mccormickplace.com

Booths 13,000 and up:

Denise Kamm

312-791-7261

dkamm@mccormickplace.com

PLEASE BE ADVISED THAT ALL FOOD AND BEVERAGE ITEMS MUST BE PURCHASED THROUGH SAVOR
Service includes compostable flatware, plates and napkins. 21.50% service charge and sales taxes apply.

There is a \$35 food and beverage minimum requirement for all booth deliveries.

SAVOR Does not supply tables for food and beverage in your booth. You must order these through the general contractor.

Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price (F&B).

SAVOR...Chicago is the exclusive food and beverage provider for McCormick Place Convention Center. No food or beverage of any kind will be permitted to be brought into the facilities by the patron or any of the patron's guests or invitees. Food items may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

Menus - Menu selections and other details pertinent to your functions are required to be submitted to the catering department a minimum of four weeks prior to the first function date. Events over 2,000 guests may require specialized menus, our culinary team is happy to customize the perfect menu for your event.

Pricing - Prices quoted do not include 21.50% service charge or sales tax unless otherwise noted. Prices are subject to change without notice; guaranteed prices will be confirmed when contracted.

Guarantee/ Payment - The estimated charges and costs for the Event are set forth in the Agreement (the "Event Price"). Client must notify us of the guaranteed number of people attending the event at least five (5) full business days prior to the Event for functions up to 2,000 guests. Functions of 2,000 guests or more must be guaranteed ten (10) full business days prior to the Event. This guarantee must be submitted by noon Monday through Friday, 8am – 5pm central time. Holidays and weekends are excluded from receiving guarantees. If the guarantee is not received, SAVOR reserves the right to charge for the number of persons/quantities specified on the contracted event order. Cancellations and reductions of guarantee are subject to full charges within the applicable 5 or 10 business days based on your estimated guest count. Also, any cancellations and reductions of specialty items are subject to full charges within 21 days prior to the event.

Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price (F&B). Attendance higher than the given guarantee will be charged the actual event attendance. SAVOR will be prepared to provide service staff and have seats available for 3% over the guarantee for up to 1,000 guests (maximum over-set of 30 guests) for plated meals and buffet meals with complete table setups only. There will be an additional \$150.00 charge for each over-set of 20 guests. A signature will be required for any additions during the event.

Overset Policy - SAVOR will be prepared to provide service staff and have seats available for 3% over-set up to 1,000 guests (maximum over-set of 30 guests) for plated meals and buffet meals with complete table setups only. There will be an additional \$150 charge for each over-set of 20 guests.

Service Staff - Guest to server ratio is 1 server per 20 guests for plated meal functions and 1 server per 40 guests at buffet functions. This is for service at rounds of ten or twelve. Rounds of less than ten guests or a request for additional staffing is subject to labor fees. Breakfast/Lunch shift – 4 hour minimum. Dinner/Reception – 6 hour minimum. Holiday labor rates will apply for events scheduled on holidays.

Event Timeline - All service times are based on two-hour breakfast or lunch service and three-hour dinner service. Additional service time will be subject to additional labor fees. Event start or end times that deviate more than thirty minutes than contracted will have additional labor fees per hour, per server scheduled.

Beverage Services - We offer a complete selection of beverages to compliment your function. Please note alcoholic beverages and service are regulated by the Liquor Control Board, SMG/SAVOR, as licensee, is responsible for the administration of these regulations: NO ALCOHOLIC BEVERAGES MAY BE BROUGHT ONTO THE PREMISE FROM OUTSIDE SOURCES; WE RESERVE THE RIGHT TO REFUSE ALCOHOL SERVICE TO INTOXICATED OR UNDERAGE PERSONS. NO ALCOHOLIC BEVERAGE CAN BE REMOVED FROM THE PREMISES.

*****PLEASE NOTE: The distribution of alcoholic beverages in the exhibit hall is NOT permitted per ASCO's policies*****

Contracts - A signed copy of the contract outlining all catering services will be provided. The signed contracts state terms, addendum, and specific function sheets constitute the entire agreement between the client and SAVOR. Secondary agents, acting on behalf of the primary client receiving services, may sign the contract in their behalf only with full payment in advance. Any changes, revisions, additions or deletions to the banquet contract and banquet event orders shall be in writing and signed by both parties.

Cancellations - in the event of Cancellation, a deposit will be fully refunded only if made 21 days prior to the event for groups under 2,000 and 30 business days for groups 2,000 and over. Cancellations made less than 21 days (under 2,000) or 30 days (2,000 and over) prior to the event are subject to 25% retention of the deposit as a cancellation fee. Please note, for specialty menus or items, a longer window of cancellation may be necessary, this is determined on an event by event basis and client is responsible for all charges associated with the items if we have already received the product or are unable to cancel the order.

Payment/Deposit - An initial deposit in the amount noted on the Catering Contract is payable, along with a signed contract, at the specified date on the contract letter to guarantee catering services. Full payment of the balance due, based on the guarantee, is payable 30 days prior to the event. Payment can be made in cash or certified check. For additions, a major credit card is required to guarantee payment of any replenishment or new orders requested during a show/function. These charges will be billed to the credit card unless payment is received at the end of the show/function.

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EXHIBITOR SERVICES DELIVERY MENU

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Breakfast options

Breakfast Burrito

Scrambled Eggs, Chorizo Sausage, Peppers, Spinach and Jack Cheese
\$37.00 for 6

Bacon Egg and Cheese Biscuit

Bakery Fresh Biscuit with Scrambled Eggs, Cheese and Bacon
\$37.00 for 6

Croissant Sandwich

Freshly Scrambled Eggs, Country Ham and Cheddar Cheese
\$40.00 for 6

English Muffin Sandwich

Freshly Scrambled Eggs with Cheddar Cheese with Sausage, Bacon or Ham
\$37.00 for 6

Breakfast Wrap

Whole Wheat Tortilla filled with Freshly Scrambled Eggs, Spinach, Broccoli, Green Onion and Jack Cheese
\$37.00 for 6

Breakfast Quesadillas

Freshly Scrambled Eggs, Grilled Vegetables, Chihuahua Cheese and Salsa Fresca
\$31.00 for 6

Seasonal Fruit Parfait

Fresh Seasonal Fruit layered with Granola and Low-Fat Yogurt
\$34.00 for 6

Beverages

Starbucks Regular, Decaffeinated or Tazo Hot Teas

\$44.00 per gallon

Coffee, Decaf Coffee or Hot Tea

\$38.00 per gallon

Iced Tea or Lemonade

\$38.00 per gallon

Aquafina Bottled Waters (20 oz)

\$63.00 per case of 24

Aquafina Bottled Waters (12 oz)

\$54.00 per case of 24

Bottled Sparkling Water

\$85.00 per case of 24

Pepsi Soft Drinks

\$48.00 per case of 24

Bottled Juice (15 oz.)

\$68.00 per case of 24

Energy Drink

\$67.75 per case of 12

Gatorade

\$92.50 per case of 24

Bottled Iced Tea

\$86.50 per case of 24

Starbucks Frappuccino

\$74.50 per case of 12

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Beverage Station

WATER COOLER SERVICE

50 Degree Water Cooler

\$100.00/first day, \$50.00/each additional day

Hot & Cold Water Cooler

\$125.00/first day, \$50.00/each additional day

5 Gallon Water Jugs

\$25.00 per jug

Booth Labor

Server booth attendant

Available per your request

\$250.00 per four hour shift

Bagged Ice

22 LB CUBED

\$15.00 per bag

50 LB CRUSHED

\$31.00 per bag

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Morning Snacks

Assorted Sweet Breakfast Breads

\$34.00 per dozen

Bagels and Cream Cheese

\$34.00 per dozen

Assorted Donuts

\$29.00 per dozen

Assorted Muffins

\$34.00 per dozen

Muffin Tops

\$30.00 per dozen

Danish Assortment

\$34.00 per dozen

Pecan Sticky Rolls

\$39.00 per dozen

Assorted Yogurts

\$3.50 each

Anytime Snacks

Assorted Energy Bars

\$40.00 per dozen

Assorted Freshly Baked Cookies

\$27.00 per dozen

Rice Krispy Treats

\$34.00 per dozen

Fudge Brownies

\$30.00 per dozen

Lemon Bars

\$35.75 per dozen

Potato Chips and French Onion Dip

\$20.50 per pound

Premium Mixed Nuts

\$25.00 per pound

Honey Roasted Peanuts

\$18.50 per pound

Tortilla Chips and Salsa

\$21.75 per pound

Seasonal Whole Fresh Fruit

\$28.00 per dozen

Pita Chips and Hummus

\$26.75 per pound

Assorted Miniature Hershey Chocolates

\$22.25 per pound

Individual Bags of Pretzels

\$3.50 each

Individual Bags of Assorted Chips

\$3.50 each

Assorted Hard Candies

\$14.00 per pound

Quaker Oats Granola Bars

\$18.50 per box of 8

Assorted Biscotti

\$30.00 per dozen

Platters

Each platter serves 12 people

Deluxe Imported and Domestic Cheese

\$84.00 per platter

Seasonal Sliced Fresh Fruit

\$78.00 per platter

Seasonal Deluxe Crudités and Dip

\$81.00 per platter

Charcuterie Board

\$92.75 per platter

Smoked Salmon

\$99.00 per platter

Antipasto

\$99.00 per platter

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Lunch Platter Choices

All sandwiches served with Individual Bags of Potato Chips

All salads are served with Individual Bags of Pita Chips

Platters serve approximately 6 people

Mesquite Turkey with Smoked Bacon Sandwich

Mesquite Turkey, Smoked Bacon, Sharp Cheddar,
Basil Aioli on Whole Wheat Ciabatta
\$60.00 per platter

Ham & Cheese Sandwich

Thinly Sliced Honey Baked Ham, Swiss Cheese,
Honey Mustard, Lettuce and Tomato on a Pretzel
Roll
\$60.00 per platter

Roast Beef Sandwich

Slow Roasted Beef with Crumbled Bleu Cheese,
Balsamic Onion Jam on a Brioche Bun
\$60.00 per platter

Italian Muffaletta

Mortadella, Provolone and Olive Tapenade on
Ciabatta
\$60.00 per platter

Grilled Chicken Breast Sandwich

Grilled Chicken Breast, Sun Dried Tomato Aioli, Jack
Cheese, Roasted Onions, Lettuce and Tomato on
Focaccia
\$60.00 per platter

Balsamic King Mushroom Sandwich

Grilled King Mushrooms, Zucchini, Yellow Squash,
Carrots, Roasted Peppers and Spinach Spread on
Whole Grain Bread
\$60.00 per platter

Florentine Chicken Salad

Chicken Breast and Roasted Shiitake Mushrooms
with Sweet Red Peppers, Baby Spinach, Shaved
Bermuda Onion and Jack Cheese and Palm Sugar
Raspberry Vinaigrette
\$62.00 per platter

Greek Vegetable Salad

Hummus, Cucumbers, Roasted Peppers, Feta
Cheese, Oregano, Red Onion, Mixed Greens and
Greek Dressing
\$52.50 per platter

Herbed Salmon Caesar Salad

Herb Marinated Grilled Salmon with Hearts of
Romaine, Garlic Croutons and Caesar Dressing
\$62.00 per platter

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Hot Stuff

Orders of more than 4 boxes will not be individually wrapped and will served in a chafing dish

Served in boxes of 6 unless otherwise noted

Fiesta Chicken Quesadillas

Cheese and Fiesta Seasoned Chicken Quesadillas with Salsa on the side
\$36.00 per box

Famous Kielbasa Sausage

Smoked Kielbasa with Grilled Onions and Peppers with Condiments served on a Soft Roll
\$38.00 per box

Famous Vienna Foot Long Hot Dog

Wrapped All Beef Dot Dog on a Poppy Seed Bun
Appropriate Condiments
\$36.00 per box

Chicago Deep Dish Style Pizza

Cheese, Sausage, Pepperoni or Vegetable (12 slices per pizza)
\$41.75 per pizza

Side Salad Choices

Salads serve approximately 6 people

Pasta Salad

Pasta Salad with Sun Dried Tomatoes, Kalamata Olives and Basil
\$21.75 per platter

Red Bliss Potato Salad

Celery, Parsley and Whole Grain Mustard
\$21.75 per platter

Seasonal Fresh Fruit Salad

with Fresh Mint
\$24.75 per platter

Black Bean Salad

Cilantro, Corn, Peppers and Chipotle
\$21.75 per platter

Mixed Greens Salad

Cucumber, Tomatoes and Herb Vinaigrette
\$20.00 per platter

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Boxed Lunch Sandwich Options

All Sandwiches come with an Apple, Bag of Chips and a Cookie

Maximum of 2 selections per orders of 6 boxed lunches or less

Maximum of 3 selections per order for orders over 6 boxed lunches

Mesquite Turkey with Smoked Bacon Sandwich

Mesquite Turkey, Smoked Bacon, Sharp Cheddar, Basil Aioli, Lettuce and Tomato on Whole Wheat Ciabatta
\$20.50 per box

Ham and Cheese Sandwich

Thinly Sliced Honey Baked Ham, Swiss Cheese, Honey Mustard, Lettuce and Tomato on a Pretzel Roll
\$20.50 per box

Roast Beef Sandwich

Slow Roasted Beef with Crumbled Blue Cheese, Balsamic Onion Jam, Lettuce and Tomato on a Brioche Bun
\$20.50 per box

Italian Muffaletta

Mortadella, Provolone Cheese and Olive Tapenade on Ciabatta
\$21.50 per box

Grilled Chicken Breast Sandwich

Herb Marinated Grilled Breast of Chicken with Sun Dried Tomato Aioli, Jack Cheese, Roasted Onions, Lettuce and Tomato on Focaccia
\$21.50 per box

Vegetarian Waldorf Salad Sandwich

Crunchy Waldorf Salad with Tofu, Grapes, Celery Root and Walnuts on Whole Grain Bread
\$21.50 per box

Balsamic King Mushroom Sandwich

Grilled King Mushrooms, Zucchini, Yellow Squash, Carrots, Roasted Red Peppers and Roasted Spinach Spread on Whole Grain Bread
\$20.50 per box

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Boxed Lunch Salad Options

All Salads come with an Apple, Bag of Pita Chips and a Cookie

Maximum of 2 selections per orders of 6 boxed lunches or less

Maximum of 3 selections per order for orders over 6 boxed lunches

Florentine Chicken and Roasted Shiitake Mushroom Salad

Chicken Breast and Roasted Shiitake Mushrooms with Sweet Red Peppers, Baby Spinach, Shaved Bermuda Onion, Jack Cheese and Palm Sugar Raspberry Vinaigrette

\$24.50 per box

Greek Vegetable Salad

Hummus, Cucumbers, Tri-Colored Peppers, Feta Cheese, Oregano, Red Onion, Mixed Greens and Aged Red Wine Vinaigrette

\$21.50 per box

Thai Beef

Marinated Seared Beef with Thai Spice and Thai Basil, Bean Sprouts, Carrot, Cucumber, Spinach, Arugula, Mint, Thai Basil and Lemon Grass-Ginger Vinaigrette

\$21.50 per box

Herbed Salmon Caesar

Herb Marinated Grilled Salmon Fillet with Hearts of Romaine, Garlic Croutons and Classic Caesar Dressing

\$24.50 per box

Upgraded Side Salad Choices as Alternative for Chips for all Boxed Lunches

Additional \$1.75 per item. One side option per order.

Penne Pasta with Sun Dried Tomatoes, Kalamata Olives, Pine Nuts and Basil

Cous Cous with Artichoke, Kalamata Olives, Feta Cheese and Oregano

Red Bliss Potato Salad with Celery, Parsley and Whole Grain Mustard

Seasonal Fresh Fruit Salad with Mint

Black Bean Salad with Cilantro, Corn, Peppers and Chipotle

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Cold Hors D'Oeuvres

Minimum order of 50 pieces per selection

Assorted Filled Cucumber Cups

Mini Chickpeas, Roasted Peppers & Mint

\$3.75 each

Mint Herbed Goat Cheese & Lemon Zest

\$3.75 each

Curried Chicken & Currants

\$4.00 each

Belgium Endive Spears

Chicken Caesar and Shaved Parmesan

\$4.00 each

Roquefort Cheese and Glazed Walnuts

\$3.75 each

Grilled Shrimp and Fennel Aioli

\$4.25 each

Duck Papaya and Cress Spring Rolls

with Spicy Plum Sauce

\$4.25 each

La Quercia Prosciutto

Seasonal Fruit and Olive Oil

\$4.00 each

Truffled Goat Cheese

Roasted Tomatoes and Grilled Country Bread

\$4.00 each

Assorted Tea Sandwiches

Smoked Salmon with Cream Cheese

\$4.25 each

Cucumber with Watercress

\$3.75 each

Egg Salad with Whole Grain Mustard

\$3.75 each

Crostinis

Roasted Lamb, Goat Cheese and Fig Jam

\$4.50 each

Smoked Duck, Pear Ginger Chutney and

Grilled Radicchio

\$4.50 each

Grilled Vegetables, Chives and Goat Cheese

\$3.75 each

Deviled Eggs

with Caviar

\$3.75 each

Ahi Tuna Crudo

Citrus, Pickled Onion, Radish and Micro Greens

\$4.50 each

Blue Crab Salad

Citrus, Avocado Puree, Chives and Ginger Aioli
served on a Crouton

\$4.75 each

Roasted Vegetable Skewer

with Balsamic Reduction

\$4.00 each

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Hot Hors d'Oeuvres

Minimum order of 50 pieces per selection

Mini Quiche

Mushroom and Goat Cheese

\$3.50 each

Asparagus and Vermont Cheddar

\$3.50 each

Mozzarella, Tomato and Basil

\$3.50 each

Aranchini

Rice with Panko Crust, Fontina and Truffle Oil

\$4.25 each

Fig and Caramelized Puffs

Goat and Cream Cheese in a Puff Pastry

\$4.00 each

Adobe Chicken

Yellow Rice, Diced Chicken, Andouille Sausage, Herbs and Spices in Shredded Phyllo

\$4.00 each

Crispy Spring Rolls

Shrimp or Vegetarian with Sweet and Sour, Hot Mustard and Soy Dipping Sauces

\$4.00 each

Blue Crab Cakes

Spicy Rémooulade Sauce

\$4.50 each

Mushroom Profiteroles

Walnuts and Cream Cheese

\$3.75 each

Assorted Kabobs

Chicken, Garlic, Ginger, Spices and Lime Juice

\$4.25 each

Szechwan Beef, Garlic, Ginger and Teriyaki Sauce

\$4.25 each

Shrimp and Andouille, Red and Green Peppers

\$4.25 each

Pot Stickers

Chinese Chicken and Vegetarian Dumplings Soy with Rice Wine Vinegar Dipping Sauce

\$4.00 each

Mini Pulled Pork

Slow & Low Barbecue Pork, Slaw served on a Mini Roll

\$4.25 each

Artichoke and Parmesan Fritters

Baby Artichoke Hearts in a Parmesan Crust

\$4.00 each

Lady Liberty Duck Confit Tartlettes

Cherries, Black Pepper and Red Onion Confit

\$4.50 each

Lamb Lollipops

Lavender, Salt and Olives

\$6.25 each

Gorgonzola and Cranberry Puffs

\$4.00 each

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BILLING INFORMATION AND CREDIT CARD AUTHORIZATION FORM

CONTACT INFORMATION

TRADE SHOW	ASCO 2013	INVOICE #	
COMPANY			
CONTACT		PHONE #	
ACCOUNTING CONTACT		PHONE #	
EMAIL ADDRESS		FAX #	

PAYMENT INFORMATION

METHOD OF PAYMENT	check <input type="radio"/>	credit card <input type="radio"/>	wire <input type="radio"/>
PLEASE NOTE, a credit card must be on file for any additional on-site orders or increase in quantities			
CREDIT CARD #			
EXPIRATION DATE		V-CODE	
BILLING ADDRESS			
CITY, STATE, ZIP			
CARD HOLDERS NAME			
AUTHORIZED SIGNATURE		DATE	

A copy of the contract/receipt for all services will be forwarded to you via facsimile or e-mail
FULL PAYMENT IS DUE IN ADVANCE
 Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price (F&B).

Please return completed form to via email to your Exhibitor Catering Manager.

**SAVOR...Chicago at McCormick Place
 2301 S Lake Shore Drive, Chicago, IL 60616
 Phone 312-791-7250 | Fax 312-791-7280**

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Welcomes you to
McCormick Place Convention Center
Chicago, Illinois

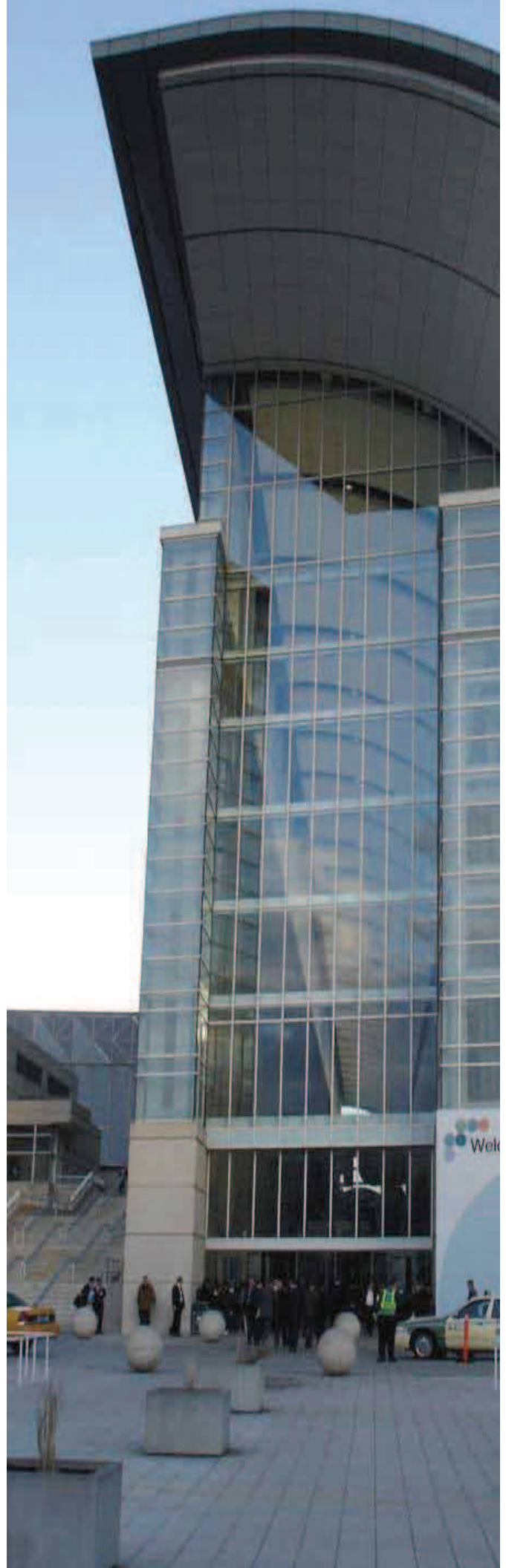
Specialty Booth Catering Menus

Your Exhibitor Catering Managers:

Booths 1-12,999:
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scantwell@mccormickplace.com

Booths 13,000 and up:
Denise Kamm | 312.791.7261
dkamm@mccormickplace.com

For a complete menu and assistance with food and beverage ideas,
contact your Exhibitor Catering Manager.



Welcome to McCormick Place Convention Center

SAVOR...Chicago has exclusive food and beverage distribution rights within the McCormick Place Convention Center. All food and beverage items used to generate traffic to booths, service for exhibition staff and for events must be catered by SAVOR...Chicago. Distribution of food or beverage by sponsoring organizations and/or exhibitors must attain written authorization. Please contact a representative of SAVOR...Chicago for a copy of the authorization policies/request form. At no time will exhibitors be allowed permission to sell food or beverage.

Menus - Menu selections and other details pertinent to your functions should be submitted to the catering department at least four weeks prior to the function date. The catering representative handling your event will assist you in selecting the proper menu items and arrangements to ensure a successful event. Events over 2,000 guests may require specialized menus. Our culinary team is happy to customize the perfect menu for your event.

Pricing - Prices quoted do not include 21.50% service charge or sales tax unless otherwise noted. Prices are subject to change without notice; guaranteed prices will be confirmed when contracted.

Guarantees - An **estimated** guarantee is required 30 days prior to the event. A **preliminary** guarantee is required 14 days prior to the event. A **final** guarantee is due 3 business days prior to the event which cannot be less than or greater than 10% of the preliminary guarantee or will be subject to an additional cost for increase or decrease in numbers. (a business day is defined as Monday through Friday). The final guarantee must be submitted by noon. If the guarantee is not received, SAVOR...Chicago reserves the right to charge for the number of persons/quantities specified on the contracted event order. Cancellations and reductions of guarantee are subject to full charges. Attendance higher than the guarantee will be charged the actual event attendance. Should attendance exceed the number specified in the final guarantee, SAVOR...Chicago will neither be responsible nor liable for serving these additional numbers but will do so on a first come, first serve basis as able. Guarantees increased less than 72 business hours prior to an event will be subject to a 10% increase on the price for each additional guest or increase.

Event Timeline - All service times are based on two-hour breakfast or lunch service or three-hour dinner service. Additional service time will be subject to additional labor fees. Event start or end times that deviate more than thirty minutes than contracted will face additional labor fees per hour per staff assigned to the event.

Beverage Services - We offer a complete selection of beverages to compliment your function. Please note that alcoholic beverages and service are regulated by the Liquor Control Board, SMG/SAVOR, as licensee, is responsible for the administration of these regulations: **NO ALCOHOLIC BEVERAGES MAY BE BROUGHT ONTO THE PREMISE FROM OUTSIDE SOURCES; WE RESERVE THE RIGHT TO REFUSE ALCOHOL SERVICE TO INTOXICATED OR UNDERAGE PERSONS. NO ALCOHOLIC BEVERAGE CAN BE REMOVED FROM THE PREMISES.**

Contracts - A signed copy of the contract outlining all catering services will be provided. The signed contracts state terms, addendum, and specific function sheets constitute the entire agreement between the client and SAVOR...Chicago. Secondary agents, acting on behalf of the primary client receiving services, may sign the contract in their behalf only with full payment in advance and an approval line of credit for additional orders. Any changes, revisions, additions or deletions to the banquet contract and banquet event orders shall be in writing and signed by both parties.

Cancellations - **Any event cancelled less than 72 hours (3 business days) prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items a longer window of cancellation may be necessary, this is determined on an event basis.**

Payment - An initial deposit in the amount noted on the Catering Contract is due payable, along with a signed contract, at the specified date on the contract letter to guarantee catering services. Full payment of the balance due, based on the final guarantee, is payable prior to the event. Payment can be made in cash, certified check or by an authorized credit card. For additions, a major credit card is required to guarantee payment of any replenishment or new orders requested during a show/function. These charges will be billed to the credit card unless payment is received at the end of the function/show.

Booth/Meeting Room Labor Charges - There is a \$35.00 food and beverage minimum required for all orders. Should service staff be required for your event, service staff is available for \$250.00 per four-hour shift, per attendant, with a one-shift minimum. Early morning/late night exhibition floor events (before 6am/after 7pm) are subject to additional labor charges. Events that take place on a Holiday will be charged at time and a half.

Exhibitor Responsibilities - The exhibitor is responsible for supplying all tables or adequate space within their exhibition space as well as utilities necessary for food service through the show contractors. This includes the appropriate porter service arrangements made through show cleaning. It is the responsibility of the exhibitor to ensure that all services ordered from SAVOR...Chicago are in compliance with show regulations. It is also the exhibitors' responsibility to arrange for pickup of all food service related equipment. Charges incurred by damage or loss of any items contracted by the client through an outside vendor (i.e., linen, decorations, floral pieces, etc.) are the sole responsibility of the client.

CAPPUCCINO / LATTE MENU

The finest quality, fresh roasted espresso for your beverages—a custom blend of Colombian, Costa Rican, Java Robust and Brazilian beans produced by an award-winning roaster. The perfect recipe for generating excitement, increasing traffic or building goodwill.

Convention service: \$1650 per day

One Professionally attired barista
 Decorative or Non-decorative cappuccino machine
 Service includes 400 espresso based beverages served in disposable cups
 (Additional cups may be purchased when placing initial order)

Espresso based beverages including Americano, cappuccino, latte and espresso

Upgraded drinks: Additional \$185 per day

Vanilla lattes, mochas and hot chocolate

Additional Items:

Cups (order in increments of 100) for \$210
 On-site cups (order in increments of 100) for \$310
 Early start time (before dedicated exhibit hours) \$150 per hour

One time set-up fee \$200

Client is responsible for supplying:

Two 110 v / 20 amp dedicated circuits of power at the location
 Countertop for service: minimum of 4 feet (6 foot is preferred)
 Machines for limited space are available upon request and are subject to availability.

Client may choose a Decorated or Non-Decorated machine, please specify when ordering



Non-Decorated Machine
 Dimensions: 21"l x 18"d x 18"h



Decorated Machine
 Dimensions: 32"l x 20"d x 45"h

SMOOTHIE MENU

We use only 100% all natural fruit in our smoothies. All flavors can be blended independently or combined together to create a custom flavor. This service features a high-volume ice blending machine.

Convention service for 1-4 hours: \$1185 per day

One professionally attired barista
 Service includes 300 smoothies served in clear disposable cups

Convention service for 4-8 hours: \$1885 per day

One professionally attired barista
 Service includes 600 smoothies served in clear disposable cups

Choose 2 flavors (duration of show dates):
Flavors: Mango Tropic Strawberry Pineapple Paradise

Additional Items:

Cups (order in increments of 100) for \$210
 On-site cups (order in increments of 100) for \$310
 Early start time (before dedicated exhibit hours) \$150 per hour
 Additional flavor \$150
 One time set-up fee \$200

Client is responsible for supplying:

110 v / 20 amp dedicated circuit of power at the location
 Countertop for service: minimum of 4 feet (6 foot is preferred)



Service includes disposable flatware, plates and napkins. Applicable service charge and sales taxes apply.
 SAVOR...Chicago DOES NOT supply food and beverage tables in your booth. You MUST order these through the general contractor. Exhibitor is responsible for all Trash Services in the booth, please plan accordingly.

FRESH BAKED COOKIES MENU

Who can resist the temptation brought on by the aroma of Fresh Oven-Baked Cookies? Offer your guests a special treat with a choice of the following flavors:

- | | |
|------------------------|---------------------------|
| Chocolate Chip | Chocolate Chunk |
| Oatmeal Raisin | Sugar |
| Peanut Butter | White Chocolate Macadamia |
| White Chocolate Cherry | |

Case of 165 Cookies \$210.00 per case

Only one flavor per case, cases can not be divided.

Convection Cookie Oven Rental \$175.00 per day

One time set-up fee \$50.00
 One time pick-up fee \$50.00

Oven features:

Brushed chrome finish, a see-through oven door, and cookie sheets
 Cookie oven must be set-up on a table or counter in your booth.
 Cooking time: 18 minutes (1 1/2 dozen cookies)

Client is responsible for supplying:

120 v / 20 amp dedicated circuits of power at the location
 Countertop for service, trash removal and clean up

Due to the limited quantity of equipment, rentals are available on a first come, first serve basis.



Decorated Machine
 Dimensions: 19.25"l x 20"d x 9.75"h

SPECIALTY CAKE MENU

Cake Sizes	Servings	Price
10" Round	18-20	\$90.00
1/2 Sheet, Single Layer	30-36	\$160.00
1/2 Sheet, Double Layer	45-60	\$235.00
Full Sheet, Single Layer	60-75	\$285.00
Full Sheet, Double Layer	90-100	\$415.00

Cake Flavors:

Yellow, Chocolate or Carrot

Fresh Fruit Fillings:

Banana or Strawberry

Icings:

Chocolate Mousse or Whipped Cream

Buttercream Varieties:

Chocolate, Grand Marnier, Peanut Butter or Vanilla



**Price includes basic decorations with flowers and writing. For custom designed cakes, please supply special artwork no less than one week in advance for pastry chef's approval and estimated price.

Service includes disposable flatware, plates and napkins. Applicable service charge and sales taxes apply. SAVOR...Chicago DOES NOT supply food and beverage tables in your booth. You MUST order these through the general contractor. Exhibitor is responsible for all Trash Services in the booth, please plan accordingly.

HOT, SOFT PREZEL MENU

Traditional Pretzels—\$3.25 each

Served with Mustard Packets

Traditional Pretzels w/Cheese Dip—\$3.75 each

Served with individual containers of Nacho cheese

Specialty Flavored Pretzels—\$4.25 each

Choice of: Apple Cinnamon, Pizza, Jalapeno or Cheese

Pretzel Warmer Rental Fee \$125.00 per day

One time set-up \$50.00

One time pick-up fee \$50.00

Client is responsible for supplying:

110 v / 15 amp dedicated circuits of power at the location
Countertop for service



ANTIQUE POPCORN MACHINE

Popcorn Machine Rental Fee \$210.00 per day

One time set-up \$50.00

One time pick-up fee \$50.00

The Popcorn: \$210.00 per case

Each case produces approximately (100) 4oz bags

Each case includes plain, white bags for the popcorn

Logo Popcorn Bags: *4 week lead time*

\$250.00/case of 1,000 bags only (1-color)

\$50.00 set-up fee

4" by 2 5/8" x 8" (4 oz.) white or brown craft bag

Client is responsible for supplying:

120 v / 12 amp dedicated circuits of power at the location

The machine can be made available without the cart (Client must supply countertop for service)



Machine Dimensions: 3' l x 2' d x 6' h

ICE CREAM BAR MENU

Everyone will scream for ice cream when they see the cart at your exhibit booth! Choose from a variety of premium ice cream bars: Ben and Jerry's, Dove and Good Humor.

Good Humor Ice Cream Bar—\$3.50 each

Classic Vanilla
Ice Cream Sandwiches
Strawberry Shortcake

Ben & Jerry's Ice Cream Bar—\$5.75 each

Vanilla
Cherry Garcia®
Half Baked®

Dove Ice Cream Bar—\$5.75 each

Vanilla
Chocolate

Ice Cream Cart Rental—\$125.00 per day

One time set-up \$50.00
One time pick-up fee \$50.00



Client is responsible for supplying:

115 v / 8 amp dedicated circuits of power at the location
24 hour service is required for multiple days

WATER COOLER SERVICE

50 degree Cold Water Cooler

\$100.00 for the 1st day, \$25.00 each additional day

Hot and Cold Water Cooler

\$125.00 for the 1st day, \$25.00 each additional day

5 Gallon Purified Drinking Water Bottles—\$25.00 each
Cone-Shaped Cold Cups (5 oz. pkg/500) - \$45.00 per package
Flat-Bottom Cold Cups (7 oz. pkg/500) - \$45.00 per package
Styrofoam Hot Cups (8 oz. pkg/500) - \$50.00 per package

Client is responsible for supplying:

110 v / 15 amp circuit of power at the location

Advance order is required—subject to availability. Shows beginning on weekend days, water coolers, water and cups will be delivered the Friday before the start of the show. Water cooler replenishes not available over the weekend.

Service includes disposable flatware, plates and napkins. Applicable service charge and sales taxes apply.

SAVOR...Chicago DOES NOT supply food and beverage tables in your booth. You MUST order these through the general contractor. Exhibitor is responsible for all Trash Services in the booth, please plan accordingly.



Cold Cooler

- Water: 60° cold
- Floor Space: 1sq.ft.
- Height: 38"
- Electricity: 110 outlet

Hot & Cold Cooler

- Water: 60° hold & 180° ho
- Floor Space: 1sq.ft.
- Height: 38"
- Electricity: 110 outlet

