



EXHIBITOR MANUAL

New Orleans Ernest N. Morial Convention Center: Booth Catering Menu Guide & Order Form



FOOD AND BEVERAGE SAMPLING POLICY & GUIDELINES

Morial Convention Center New Orleans Food and Beverage (MCCNOFB) retains the exclusive right to provide, control and retain all food and beverage services within the New Orleans Convention Center. Concessions, the sale of alcoholic or non-alcoholic beverages, and the provision of snacks, treats or candies are included under this provision.

- ❖ A company/organization may not bring any food, beverages and/or alcoholic beverages for use in the hospitality lounge, staff offices, or backstage areas.
- ❖ All food and beverage samples or traffic promoters brought in to the Morial Convention Center New Orleans must have approval from MCCNOFB in writing prior to the event and adhere to the following guidelines:

Food & Non-Alcoholic Beverage Sampling

- ❖ A company/organization may only distribute samples of food and 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 samples are limited to (2) two-ounce portions
 - Samples of non-alcoholic beverages are limited to a (4) four-ounce maximum.
- ❖ A written description must be submitted in advance to MCCNOFB that details the product and portion size to be sampled. MCCNOFB will provide approval of sampling arrangements to the sampling company/organization in writing only.

Traffic Promoters

- ❖ "Traffic Promoters" (i.e. coffee, bottled water, candy, popcorn, etc.) that are of a type that competes with products vended by MCCNOFB, the sampling company/organization must contact MCCNOFB to arrange an appropriate buy-out fee. Please contact your MCCNOFB Sales Representative for more information.

Food Production Services

- ❖ If an organization requires food preparation, heating or other kitchen services, arrangements must be made no later than 3 weeks in advance of the start of the event. Only MCCNOFB staff may perform all preparation/cooking within the facility's production areas. Charges for these services will be based on the requirements of the arrangements. Please contact your MCCNOFB Sales Representative for more information.

Food & Beverage Sampling -ICE

- ❖ Ice may also be ordered in advance for delivery to your booth during the show. The fee for ice is \$25.00 for each 40-pound bag.

Sampling & Donated Alcoholic Beverages

- ❖ All alcoholic beverages used for sampling purposes must have approval from MCCNOFB in writing prior to the event and adhere to the following guidelines:
- ❖ All product must be delivered from a licensed Louisiana wholesaler and arrive with an invoice priced no less than the "laid-in" cost to the wholesaler.
- ❖ Only registered non-profit companies/organizations may sample donated product
- ❖ Samples of alcoholic beverages are limited to (1/2) one-half ounce of distilled spirits and (2) two ounces of beer or wine.
- ❖ MCCNOFB staff must dispense all alcoholic beverage samples. The fee for staff necessary to dispense product will be determined by an hourly, per person rate of \$25.00 an hour with a four-hour minimum.

Labor Fees

- ❖ Contact your MCCNOFB Sales Representative for more information on labor fees and to make the necessary arrangements.

All of the aforementioned policies will be strictly administered. Any violation of these will result in the removal of product from the show floor.

Food & Beverage Sampling Guidelines

Liability

The sampling company/organization will be fully responsible for any and all liabilities that may result from consumption of their products, and shall waive any and all liability against MCCNOFB, MCCNO and the City of New Orleans

Payment

- ❖ A deposit of 90% of the total contract value will be required 30 days in advance of the first function. The final 10% remaining balance due shall be paid in full 72 business hours prior to the start of the function. A completed Credit Card Authorization form must be provided by the Customer as a guarantee of payment for services rendered.
- ❖ A statement describing the charges made and services rendered must be signed by the responsible person (representative or agent of the Customer) attending the function on the day of the function. Final payment for event charges in addition to those estimated on this contract must be paid at the conclusion of the event. Final payment will be due no later than ten (10) business days from receipt of the final invoice. Final payment shall be made by a company, certified or cashiers check or will be assessed to the credit card used to authorize the event. In the event the balance owing to MCCNOFB under this contract is not paid within ten (10) following the function, Centerplate, Inc. may apply any final balance due to the credit card used to guarantee payment.

Please note the following:

If you are planning your event in less than 30 days from the date of the event, the required deposit will be 100% of the estimated balance due upon signing of the contract.

Thank you for selecting MCCNOFB. It is our pleasure to serve you!

**Elizabeth Cox
Booth Catering Sales Manager
Morial Convention Center Food and Beverage
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BOOTH CATERING MENU • 2013

New Orleans **ERNEST N. MORIAL** **CONVENTION CENTER**

900 CONVENTION CENTER BOULEVARD

NEW ORLEANS, LA 70130

WWW.MCCNO.COM



BEVERAGES	BREAKFAST/BAKERY	PANTRY	LUNCH
HORS D'OEUVRES	STATIONS	BEVERAGES	GENERAL INFORMATION



BOOTH CATERING MENU · 2013

Beverages



please be advised that all food and beverage items in the exhibit halls must be purchased through the booth catering department – **this includes bottled water.**

a 20% service charge and current sales tax will be added to all food, beverage and labor fees.

menu items and prices may be subject to change without notice.

a \$25.00++ delivery fee will be applied to all above orders.

exhibitor booth catering does not supply tables for your booth.

you must order these through your service contractor.

BEVERAGES	BREAKFAST/BAKERY	PANTRY	LUNCH
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FRESHLY BREWED COFFEE

**includes cups, creamers, sugar, artificial sweeteners, stirrers and napkins*

**price per gallon, 3-gallon minimum required. each gallon serves approximately (15) 10 oz. cups*

PJ'S COFFEE EXCHANGE* (GALLON) \$52.00

freshly brewed PJ's coffee, decaffeinated orleans coffee or hot teas

STARBUCKS COFFEE* (GALLON) \$75.00

freshly brewed starbucks coffee, decaffeinated coffee or tazo teas

NOLA COFFEE* (GALLON) \$68.00

4 flavored syrups: vanilla, hazelnut, mocha, and caramel
swizzle sugar sticks and cinnamon

BEVERAGE SERVICE

ASSORTED CANNED SODAS* \$72.00

NATURAL SPRING WATER* \$78.00

ASSORTED BOTTLED FRUIT JUICES* \$90.00

ASSORTED POWERADE* · 20 oz. \$125.00

ASSORTED SNAPPLE* · 20 oz. \$125.00

BOTTLED ICED TEA* \$125.00

RED BULL* · 8 oz. \$155.00

ICED TEA \$39.00**

FRESH LEMONADE \$40.00**

** (24) beverages per case, (1) case minimum required*

*** price per gallon, (3) gallon minimum required*

WATER SERVICE

WATER DISPENSER \$50.00

3 day rental/additional rental of \$25.00++ per day for each additional day.

client must have a space that has (1) regular wall socket available for electrical power.

requires 100 volt, 15 amp electrical service.

(5) GALLON JUG OF WATER \$40.00

ICE · price per 40 lbs. \$25.00

DAILY REFRESH FOR BEVERAGES \$25.00

cups, cubed ice, container and ice scoop



BOOTH CATERING MENU · 2013

Breakfast & Bakery



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BREAKFAST

10 person minimum required

CONTINENTAL BREAKFAST

\$15.00

assorted bottled fruit juices, fresh baked breakfast pastries, muffins and bagels served with butter, preserves and cream cheese
 freshly brewed coffee, decaffeinated coffee and hot tea

BUTTERMILK BISCUIT SANDWICH

\$6.00

scrambled eggs, pork sausage and cheddar cheese

FROM THE BAKERY

price per dozen; (3) dozen minimum required

ASSORTED DANISH

\$44.00

ASSORTED MUFFINS

\$40.00

ASSORTED CROISSANTS

\$47.00

MINI KING CAKES

\$75.00

ASSORTED BAGELS WITH CREAM CHEESE

\$44.00

FRESHLY BAKED COOKIES

\$31.00

FRESHLY BAKED BROWNIES

\$40.00

RICE KRISPY TREATS

\$30.00

ORLEANS PECAN PRALINES · *original, chocolate or rum*

\$54.00

FRESH FRIED BEIGNETS · *plain or cinnamon*

\$40.00

dusted with powdered sugar

SHEET CAKES

choice of fruit or cream filling

includes disposable cake knife, plates, forks and napkins

FULL SHEET CAKE* · (80) slices

\$350.00

HALF SHEET CAKE* · (40) slices

\$175.00

**custom artwork available; pricing may vary depending on intricacy of logo/design.
 contact your catering sales manager for more information.*



BOOTH CATERING MENU · 2013

Pantry

BEVERAGES BREAKFAST/BAKERY PANTRY LUNCH
 HORS D'OEUVRES STATIONS BEVERAGES GENERAL INFORMATION

FROM THE PANTRY

DOMESTIC CHEESE DISPLAY WITH CRACKERS · serves 20	\$130.00
SEASONAL VEGETABLE CRUDITE WITH DIP · serves 20	\$145.00
SLICED FRESH FRUIT · serves 20	\$115.00
WHOLE FRESH FRUIT · serves 20	\$60.00
POTATO CHIPS AND DIP · serves 20	\$80.00
TORTILLA CHIPS AND SALSA · serves 20	\$140.00
MIXED NUTS · (2) pounds	\$68.00
TRADITIONAL SNACK MIX · (2) pounds	\$60.00
PRETZEL TWISTS · (2) pounds	\$32.00
GRANOLA BARS · (24) individual bars	\$75.00
ASSORTED INDIVIDUAL BAGS OF CHIPS	\$2.50

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BOOTH CATERING MENU • 2013

Lunch

BEVERAGES BREAKFAST/BAKERY PANTRY LUNCH
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BOX LUNCHEONS

10 box lunch minimum required

TRADITIONAL BOX LUNCH

\$18.50

selection of sandwiches:

- turkey and provolone cheese
- roast beef and banana pepper with dijonaise
- ham and cheddar
- grilled eggplant steak with oven dried tomatoes and hummus spread

*all traditional sandwiches are presented on a french roll with lettuce and tomato.
 includes a soda, individual bag of zapp's potato chips, fresh whole fruit,
 chocolate chip cookie, and appropriate condiments.*

FRENCH QUARTER BOX LUNCH

\$19.50

selection of gourmet wraps:

- greek salad wrap
- chicken caesar wrap
- tasso ham and egg salad wrap

*wraps are served with lettuce and tomato.
 includes a soda, individual bag of zapp's potato chips,
 fresh whole fruit, chocolate chip cookie, and appropriate condiments*

MISSISSIPPI RIVER SALAD BOX LUNCH

\$19.50

selection of gourmet salads:

- shrimp remoulade salad
- cajun chicken caesar salad

*includes a soda, individual bag of zapp's potato chips,
 fresh whole fruit, gourmet brownie and appropriate condiments*

BUFFET LUNCHEON

minimum of 10 guests / maximum of 50 guests

GOURMET DELI BUFFET

\$30.00

assorted pre-made sandwiches –
 turkey, roast beef and vegetarian
 mustard and mayonnaise
 chef's selection of deli salad and
 assorted bags of individual chips
 assorted whole fruit and assorted cookies

LUNCHEON SALADS

GARDEN SALAD

\$100.00

mixed field greens, tomatoes, carrot curls and cucumbers
 choice of ranch, italian or bleu cheese dressing
 served with hearth baked rolls and butter

CHICKEN CAESAR SALAD

\$135.00

crisp romaine lettuce, sliced breast of chicken and garlic croutons
 traditional caesar dressing
 served with crusty french bread and butter

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BOOTH CATERING MENU · 2013

Hors D'Oeuvres

BEVERAGES BREAKFAST/BAKERY PANTRY LUNCH
HORS D'OEUVRES STATIONS BEVERAGES GENERAL INFORMATION

SANDWICH PLATTERS

· each platter serves 15-20 guests

MINI MUFFALETTA SANDWICHES

\$165.00

salami, ham, provolone, lettuce, tomato and chopped olive salad

ASSORTED MINI PO' BOY SANDWICHES

\$185.00

- smoked turkey croissant with brie and local citrus
- hurricane shrimp brioche
- grilled vegetable on crusty bread
- cochon ham, bacon, smoked sausage and local cheese

COLD HORS D'OEUVRES

prices below are per dozen · (3) dozen minimum required

RATATOUILLE BROCHETTES

\$68.00

BEEF AND POTATO CANAPES

\$60.00

MINI COCKTAIL MUFFALETTAS

\$56.00

CLASSIC SHRIMP COCKTAILS

\$62.00

CREOLAISE CHICKEN TARTS

\$50.00

HOT HORS D'OEUVRES

prices below are per dozen · (3) dozen minimum required

HIBACHI BEEF SKEWERS

\$58.00

PECAN CRUSTED CHICKENTENDERS

\$48.00

ANDOUILLE SAUSAGE AND BLACK-EYED PEA SPRING ROLLS

\$58.00

CAJUN CRAB CAKES

\$74.00

CHILE AND WHITE CORN HUSH PUPPIES

\$38.00

ALLIGATOR BITES

\$52.00

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BOOTH CATERING MENU · 2013

Stations

BEVERAGES BREAKFAST/BAKERY PANTRY LUNCH
HORS D'OEUVRES STATIONS BEVERAGES GENERAL INFORMATION

RECEPTION STATIONS

20 guest minimum required per order

BRUSCHETTA AND FLAT BREAD STATION · per person

\$11.00

specialty toppings to include:
spicy hummus, grilled eggplant, black olive tapenade,
fresh tomato, basil and garlic
served with extra virgin olive oil and a variety of toasted flat breads
and pita chips

client to supply: 4x6 workspace · minimum of 1 - 6 ft table · trash removal · clean up

PETIT PATISSERIE STATION · per person

\$18.00

a gourmet selection of miniature french pastries, petit fours,
mini tartlets, chocolate truffles and chocolate dipped strawberries

client to supply: 4x6 workspace · minimum of 1 - 6 ft table · trash removal · clean up

OLDTIME CANDY SHOPPE

\$600.00

penny candy jars filled with your choice of sweet treats
Minimum selection of (3)Three types of Candy/(5)Five Pounds each,
priced at \$40.00++/Pound
includes jars, scoops and candy bags
choose from: gummy bears, swedish fish, assorted tootsie rolls,
licorice red bites, assorted jolly ranchers, plain m&m's,
maltball mania, chewy spree

attendant service available at \$25.00++hour/five (5) hour minimum

\$100.00++ one time set up fee

client to supply: 4x6 workspace · minimum of 1 - 6 ft table · trash removal · clean up

INFUSED HYDRATION STATION

\$550.00

three decorative dispensers filled with
your choice of refreshing beverage:
· infused spa water · infused iced tea · infused lemonade
or choose all three!
includes disposable cups, napkins, stirrers and sweeteners
approximately: (50) 7 oz. cups per container

\$550.00++ minimum

additional infused beverage dispensers \$175.00++

3 gallon infused beverage refills, \$150.00++ each

attendant service required at \$25.00++hour/five (5) hour minimum

\$100.00++ one time set up fee

client to supply: 4x6 workspace · minimum of 1 - 6 ft table · trash removal · clean up

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food and beverage items
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this includes bottled water.

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BEVERAGES BREAKFAST/BAKERY PANTRY LUNCH
HORS D'OEUVRES STATIONS BEVERAGES GENERAL INFORMATION

ACTION STATIONS

a one-time set-up fee of \$100.00++ will apply to each of the following carts.

ICE CREAM CART

\$650.00

(1) ice cream cart

standard cart to include: (100) assorted ice cream novelties

· additional ice cream novelties available at \$6.00++ each

should you desire a booth attendant to distribute the product ,

a \$25.00++hour/five (5) hour minimum labor fee will apply.

client to supply: electrical · 4x4 work space · trash removal · clean up

SMOOTHIE STATION

\$650.00

choice of (2) flavors – strawberry, wild berry or mango

includes (150) 7oz. fruit smoothies

· additional smoothies available at \$4.50++ each

a booth attendant is required to distribute the product to your guests

a (2)-hour set-up time is required on the show floor

a \$25.00++hour/five (5) hour minimum labor fee will apply.

client to supply: electrical · 4x4 work space · trash removal · clean up

POPCORN CART

\$650.00

(1) popcorn machine includes popcorn

and (325) popcorn bags and napkins

· additional popcorn—\$325.00++ per case

a booth attendant is required to distribute the product to your guests,

a \$25.00++hour/five (5) hour minimum labor fee will apply.

client to supply: electrical · 4x4 work space · trash removal · clean up

FRESH BAKED GOURMET CHOCOLATE CHIP COOKIE STATION **\$650.00**

featuring otis spunkmeyer premium gourmet chocolate chip cookies

to include: (245) chocolate chip cookies*, oven, napkins and

appropriate supplies

· additional cookies—\$400.00++ per case

a booth attendant is required to bake and distribute the product to your guests

a \$25.00++hour/five (5) hour minimum labor fee will apply.

*a portion of the cookies will be pre-baked and delivered to your booth on trays

client to supply: electrical · 4x4 work space · trash removal · clean up

GOURMET SOFT PRETZEL STATION

\$650.00

to include: (145) freshly baked gourmet soft pretzels

served with your choice of nacho cheese or traditional yellow mustard

napkins and appropriate supplies

· additional pretzels – \$200.00++ per case

a booth attendant is required. a \$25.00++hour/five (5) hour minimum labor fee will apply.

client to supply: electrical · 4x4 work space · trash removal · clean up



BOOTH CATERING MENU · 2013

Stations



BEVERAGES	BREAKFAST/BAKERY	PANTRY	LUNCH
HORS D'OEUVRES	STATIONS	BEVERAGES	GENERAL INFORMATION

ACTION STATIONS

CAPPUCCINO BAR

\$1,500.00

includes: espresso, latte, cappuccino, americano,
mocha and hot chocolate
traditional condiments
(250) 12 oz. cups

*attendant service--a \$25.00++hour/five (5) hour minimum labor fee will apply.
one time set up fee of \$100.00++
each additional cup over the package minimum is \$4.50++/each
minimum 4x4'workspace must be provided
client is responsible for arranging the correct power supply—
please request this from your catering sales manager.
client is responsible for trash removal and clean up*

ORLEANS CAPPUCCINO BAR

\$1,625.00

includes espresso, latte and cappuccino, americano
and specialty drinks
vanilla, hazelnut and whipped cream
traditional condiments
(250) 12 oz. cups

*attendant service--a \$25.00++hour/five (5) hour minimum labor fee will apply.
one time set up fee of \$100.00++
each additional cup over the package minimum is \$5.00++/each
minimum 4x4'workspace must be provided
client is responsible for arranging the correct power supply—
please request this from your catering sales manager
client is responsible for trash removal and clean up*

please be advised that all
food and beverage items
in the exhibit halls must
be purchased through the
booth catering department –
this includes bottled water.

a 20% service charge and current
sales tax will be added to all food,
beverage and labor fees.

menu items and prices may be
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BOOTH CATERING INFORMATION

all alcohol sales and consumption in the new orleans convention center are regulated by the louisiana alcoholic beverage control, and mcnofb is responsible for the administration of these regulations.

no alcoholic beverages are allowed to be served by anyone other than a new orleans convention center food and beverage department bartender.

mcnofb prohibits exhibitors and event participants from removing alcohol from the new orleans convention center.

alcoholic products will be delivered to your booth at the scheduled time of your service, and removed from your booth at the conclusion of your event by the attending mcnofb bartender.

all alcoholic beverages must be removed from your booth at the conclusion of your event.

no product can be transferred for use the following day(s).

DOMESTIC BEER · case	\$115.00
budweiser, bud light, or o'douls amber (non-alcoholic)	
IMPORTED/MICROBREW BEER · case	\$140.00
heineken, corona, or abita (local)	
DRAFT BEER · DOMESTIC · keg	\$450.00
DRAFT BEER · IMPORTED · keg	\$625.00
DRAFT BEER · MICRO BREW · keg	\$625.00
HOUSE WINE · bottle	\$28.00
chardonnay, cabernet sauvignon and merlot	
WYCLIFF BRUT · bottle	\$28.00
MARTINELLI'S SPARKLING APPLE CIDER · bottle	\$20.00

a bartender is required to distribute all alcoholic beverages.

attendant service--a \$25.00++hour/five (5) hour minimum labor fee will apply, plus a one time set up fee of \$100.00++.

client to supply: 4x4 work space · trash removal · clean up

*special order wines, beers and champagnes are sold by the case only and are not based on consumption.



BOOTH CATERING MENU · 2013

Specialty Bars



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SOUTH OF THE BORDER MARGARITA STATION

\$770.00

to include: (100) 10 oz. margaritas on the rocks
 · additional margaritas available at \$6.75++ each

*minimum guarantee of \$770.00 per day will apply, plus a one-time set-up fee of \$100.00++.
 a bartender is required to mix and distribute the beverages
 attendant service--a \$25.00++/hour/five (5) hour minimum labor fee will apply for each bartender
 client to supply: 8x8 work space · trash removal · clean up*

SIGNATURE HURRICANE STATION

\$825.00

to include: (100) 10 oz. hurricanes
 · additional hurricanes available at \$7.50++ each

*minimum guarantee of \$825.00 per day will apply, plus a one-time set-up fee of \$100.00++.
 a bartender is required to mix and distribute the beverages
 a \$25.00++/hour/five (5) hour minimum labor fee will apply for each bartender
 client to supply: 8x8 work space · trash removal · clean up*

FROZEN DAIQUIRI STATION

\$850.00

to include: (100) 12 oz. frozen daiquiris
 choose up to two flavors: strawberry, hurricane,
 passion fruit or pina colada
 · additional daiquiris available at \$7.75++ each

*minimum guarantee of \$850.00 per day will apply, plus a one-time set-up fee of \$100.00++.
 a bartender is required to mix and distribute the beverages
 a \$25.00++/hour/five (5) hour minimum labor fee will apply for each bartender
 client to supply: 8x8 work space · electrical · trash removal · clean up*

CAJUN MARY STATION

\$775.00

to include: (100) 9 oz. cajun mary's
 · additional cajun mary's available at \$7.00++ each

*minimum guarantee of \$775.00 per day will apply, plus a one-time set-up fee of \$100.00++.
 a bartender is required to mix and distribute the beverages
 a \$25.00++/hour/five (5) hour minimum labor fee will apply for each bartender
 client to supply: 8x8 work space · trash removal · clean up*

HOSTED BAR · on consumption

\$1,200.00

- house cocktails
- house wines by the glass
- domestic beers
- imported/microbrew beers
- bottled waters
- assorted sodas

*minimum guarantee of \$1,200.00 per day will apply, plus a one-time set-up fee of \$100.00++.
 a bartender is required to mix and distribute the beverages
 a \$25.00++/hour/five (5) hour minimum labor fee will apply for each bartender
 client to supply: 8x8 work space · trash removal · clean up*



BOOTH CATERING MENU · 2013

General Information



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POLICIES

- all food and beverage items in the exhibit halls must be purchased through the food and beverage department. this includes bottled water.
- exhibitor booth catering does not supply tables or electrical for your booth. please order this equipment through your service contractor.
- all food and beverage orders require full payment in advance. we accept american express, mastercard, visa or company check. please make checks payable to centerplate.
- initial order, as well as additional services ordered on site, will be billed to the customer's credit card.
- all prices are subject to a (++) charge, which represents a 20% service charge and louisiana state sales tax.
- disposable service ware is used on all food and beverage functions on the exhibit floor.
- a \$25.00++ "trip charge" will apply for each food and beverage delivery.
- mccnofb requires that a new orleans convention center bartender dispense all alcoholic beverages.
- in order to best serve your catering needs, we require (5) business days, advance notice for ordering or an additional 20% service charge will apply on a limited on-site menu.
- menu items and prices are subject to change without notice.

CANCELLATION POLICY

- full charges will be applied to cancellation of any menu items received within (72) hours, (3 business days), prior to delivery.

STAFFING

BOOTH ATTENDANT*	\$25.00++ per hour
BARTENDER*	\$25.00++ per hour
CHEF*	\$75.00++ per hour
DELIVERY FEE	\$25.00++ per trip

*minimum of (5) hours



FOOD AND/OR BEVERAGE SAMPLING ON-SITE PREPARATIONS/DISTRIBUTION APPROVAL FORM

To provide a safe and comfortable tradeshow environment, and to comply with fire safety codes, the **NOMCC** requires specific information for all on-site food and beverage preparation and dispensing.

This form must be completed and returned to the **NOMCC** for approval not less than two months prior to show move-in. Exhibitors who fail to obtain prior approval will not be allowed to prepare or dispense food or beverage on-site.

Please see the **NOMCC** Exhibitor Rules and regulations for specific information on Open Flames, Food/Beverage Dispensing, Cooking and Cooking Appliances, and Cooking Safety Requirements.

GENERAL CONDITIONS:

1. All food products brought into the building must comply with The Louisiana Administrative Code – Title 51, Public Health.
2. All items to be given away are limited to sample sizes.
 - a. Non Alcoholic Beverages limited to maximum 4 oz. containers.
 - b. Food items limited to normal "bite size" samples.
3. Items dispensed are limited to products manufactured, processed or distributed by germane to the business of the exhibiting firm. General food and beverage items not manufactured, processed, or germane to the business of the exhibiting firm must be purchased from the **NOMCC's** exclusive Food Service Contractor, **CENTERPLATE**.
4. Food or beverage may not be sold within the **NOMCC** except by the MCC's exclusive Food Service Contractor.
5. The **NOMCC** is solely licensed by the State of Louisiana to sell and/or dispense alcoholic beverages. Contact House Manager for regulations and restrictions on dispensing alcoholic beverages.

Name of Show _____ Dates of Show _____
Exhibiting Firm _____ Booth # _____
Address _____ City _____ State _____ Zip code _____
Contact _____ Telephone _____ Fax _____

On site Contact and Telephone _____

Product to be Prepared/Dispensed _____

How prepared _____

Type of equipment to be used _____

Portion size to be dispensed _____ Method of Dispensing _____

Is storage required? (Storage may not be available) _____

A representative of **CENTERPLATE** will contact you.

APPROVED:

_____ HOUSE MANAGER	_____ CENTERPLATE	_____ PUBLIC SAFETY
_____ DATE	_____ DATE	_____ DATE

COMMENTS _____

RETURN TO: **NEW ORLEANS MORIAL CONVENTION CENTER**
ATTN: FOOD AND BEVERAGE DEPARTMENT

900 CONVENTION CENTER BLVD.
NEW ORLEANS, LA 70130

ELIZABETH COX
BOOTH CATERING SALES MGR.
PHONE: (504) 670.7203
FAX: (504) 670.7201
EMAIL: ecox@mccno.com
Retain a copy for your records