

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



sodexo
live!

EXHIBIT BOOTH CATERING MENU

Welcome to Salt Lake City!

Welcome to the Beehive State! Our beautiful city rests at the base of the spectacular Wasatch front and Uinta mountains. Discover a multitude of cultural experiences, vibrant landscapes and world class dining in our modern mountain hub of the west.

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 and Mountain America Expo 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.

Here's to your successful event in Salt Lake City!

Casey Miller

Casey Miller, Director of Catering and Sales
Sodexo Live Salt Palace Convention Center
and Mountain America Expo

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BEVERAGES

Bottled Fruit Juices - \$108 per case of 24

Assorted Canned Soda - \$96 per case of 24

Dasani Bottled Water - \$96 per case of 24

Sparkling Mineral Water - \$108 per case of 24

Monster Energy - \$144 per case of 24

Water Cooler Tower (5 Gallons/Cups) - \$95

Cold Water – 110-volt power source required

5-Gallon Cooler Jug Replacements - \$35

Daily Beverage Refresh - \$25

Cups and ice for beverages already ordered in booth



Fresh Brewed House Coffee - \$62.50 per gal

Fresh Brewed House Decaf Coffee - \$62.50 per gal

Assorted Herbal Teas - \$62.50 per gal

Fresh Brewed Local Coffee - \$82.50 per gal

Lemonade or Iced Tea - \$42 per gal

2-gallon minimum

Hydration Station - \$33 per gal

Assorted flavors of Strawberry-Mint, Cucumber-Lime and Blueberry-Ginger

2-gallon minimum

All orders are subject to 23% Service Charge and Tax

BREAKFAST

Assorted Fresh Baked Muffins - \$48 per dozen

3-dozen minimum

Assorted Fresh Baked Pastries - \$48 per dozen

3-dozen minimum

Assorted Fresh Baked Donuts - \$52 per dozen

3-dozen minimum

Greek Yogurt Parfaits - \$72 per dozen

Chia Breakfast Bowl - \$84 per dozen

Chia seeds, coconut milk and fresh berries

Assorted Whole Fruit - \$42 per dozen

Hard-Boiled Eggs - \$30 per dozen

Breakfast Boxes – 10p min

Little Cottonwood Box – \$15.00 ea

Blueberry muffin, fruit cup, Quaker granola bar, and bottled juice

Deer Valley Box – \$19.00 ea

Breakfast pastry, whole fruit, KIND bar, yogurt, and bottled juice

Hot Breakfast – 10p min

English Muffin Breakfast Sandwich - \$8 ea

Egg and cheese with choice of bacon or pork sausage

Breakfast Burrito - \$9.50 ea

Scrambled eggs, chorizo, potatoes, cheese, peppers, onions and salsa fresca



All orders are subject to 23% Service Charge and Tax

SNACKS

Assorted Fresh Baked Cookies - \$40 per dozen

3-dozen minimum

Brownies & Blondies- \$45 per dozen

3-dozen minimum

Assorted Housemade Cupcakes - \$48 per dozen

3-dozen minimum

KIND® Bars - \$120 (serves 24)

Clif® Bars - \$120 (serves 24)

Assorted Candy Bars - \$96 (serves 24)

Assorted Bags of Chips - \$78 (serves 24)

Pretzel Twists - \$78 (serves 24)

Trail Mix - \$96 (serves 24)



Kettle Chips & French Onion Dip - \$66 (serves 12)

Tortilla Chips & Salsa - \$54 (serves 12)

Add Fresh Guacamole – \$54 (serves 12)

Fresh Seasonal Fruit & Berries - \$108 (serves 12)

Veggie Crudité & Ranch Dip - \$108 (serves 12)

Local Beehive & Domestic Cheese Display - \$144 (serves 12)

Pita Chips & Hummus Dip - \$84 (serves 12)

All orders are subject to 23% Service Charge and Tax

BOXED LUNCHES

TRADITIONAL BOXED LUNCH - \$22 ea

All boxes accompanied with bag of chips, pc mustard, mayonnaise, salt & pepper. Choice of gourmet cookie or whole fruit (minimum 10 per Box) – *beverage not included*

Turkey & Swiss

Roast Beef & Cheddar

Ham & Swiss

Grilled Vegetable & Provolone

GF Option Available for additional \$8 per box

All sandwiches available as a wrap



GOURMET BOXED LUNCH - \$26 ea

All boxes accompanied with bag of chips, pc mustard, mayonnaise, salt & pepper. Choice of gourmet cookie or whole fruit (minimum 10 per Box)- *beverage not included*

California Turkey

Shaved mesquite turkey breast, Applewood smoked bacon, sliced cucumber, pickled red onion, wild arugula, avocado aioli

Roasted Chicken & Kale

Seasoned chicken breast, kale and carrot slaw, oven roasted tomatoes, Dijon aioli

Chicken Caesar Wrap

Chopped romaine, marinated cherry tomatoes, shaved parmesan, marinated grilled chicken breast, creamy Caesar dressing

GF Option Available for additional \$8 per box

All sandwiches available as a wrap

All orders are subject to 23% Service Charge and Tax

SPECIALTY STATIONS

***Freshly Popped Popcorn - \$400**

Includes 200 Individual servings of delicious fresh popped popcorn, and popcorn machine rental

Additional servings @ \$250 per 100

Booth attendant required at \$50.00 per hour / 4 hour minimum per attendant

Requires 110-volt power source

***Build Your Own Trail Mix - \$850**

Delight your guests with a BYO trail mix bar with the following items of pretzels, chocolate candies, peanuts, sunflower seeds, pumpkin seeds, raisins, raisins, dried fruit and granola

Includes cups, napkins and serves 100 guests

Additional servings @ \$200 per 25

***Jumbo Soft Pretzels - \$720**

Treat your guests to 180 jumbo salted soft pretzels, served with Dijon and yellow mustard, napkins and plates

Additional servings @ \$96 per 24

Booth attendant required at \$50.00 per hour / 4 hour minimum per attendant

***Ice Cream Novelties - \$600**

Includes 100 assorted ice cream novelties

Additional servings @ \$132 per 24

Requires 110-volt power source

**All specialty stations subject to a \$100 set fee*



All orders are subject to 23% Service Charge and Tax

HOSTED BAR

Domestic Beer - \$8 per bottle

Bud Light, Budweiser and Michelob Ultra

Local Craft Beer - \$9 per bottle

Variety of craft beers from Uinta, Squatters, Wasatch

Import Beer - \$9 per bottle

Heineken, Corona, Stella

Seltzer - \$9 per can

White Claw

Deluxe Wine - \$8 per glass

Premium Wine - \$9 per glass

Deluxe Liquor - \$9 per drink

New Amsterdam Vodka, New Amsterdam Gin, Bacardi Rum, Jose Cuervo Tequila, Jack Daniels Whiskey, Jim Beam Bourbon

Premium Liquor - \$10 per drink

Tito's Vodka, Tanqueray Gin, Hornitos Tequila, Bacardi 8 Rum, Crown Royal, Bullet Bourbon, Red Label Scotch

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

Bar Services require additional \$100 set up fee

SPECIALTY HOSTED BAR

***Mimosa and Bellini Bar** - \$900 min, serves 100p

Sparkling wine and fruit juices

Additional beverages based on consumption at \$9 ea

***Moscow Mule Bar** - \$1100 min, serves 100p

Vodka, ginger beer and lime juice

Additional beverages based on consumption at \$11 ea

***Margarita Bar** - \$1100 min, serves 100p

Tequila, triple sec, margarita mix shaken and served on the rocks

Additional beverages based on consumption at \$11 ea

**available with premium liquor, ask your Catering Sales Manager for pricing*

High West Old Fashioned Bar - \$1300 min, serves 100p

High West Bourbon, simple syrup, bitters, fresh orange peel garnished with a cherry

Additional beverages based on consumption at \$13 ea

Keg Service

Domestic - \$500 Craft - \$600 Import - \$650

\$100 set fee and \$75 Kegerator rental apply

Please ask your Catering Sales Manager for a seasonal keg list

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Bar Services require additional \$100 set up fee

POLICIES

Centerplate is the exclusive vendor at the Salt Palace Convention Center and Mountain America Expo. All Food and Beverage items in the exhibit halls must be purchased through the food and beverage department. This includes bottled water and snacks.

- Exhibitor 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 all major credit cards, and ACH.
- Centerplate SPCC/MAEC requires payment by credit card for all advance and on-site orders.
- Compostable serviceware is used on all food and beverage functions on the exhibit floor.
- In order to best serve your catering needs, we require fourteen (14) business days notice for ordering or an additional 25% service charge will apply and a limited menu will be available.
- Menu items and prices are subject to change without notice

Alcohol

All alcohol sales and consumption in the Salt Palace Convention Center and Mountain America Expo are regulated by the Utah Department of Alcoholic Beverage Control. No alcoholic beverages are allowed to be served by anyone other than a certified Centerplate Bartender. Centerplate and the DABC prohibits exhibitors and event participants from removing alcohol from the SPCC and MAEC. Alcoholic products will be delivered and served at your booth at the scheduled time of service and removed at the conclusion of the service time.

No product can be transferred for use the following day.

Staffing

Booth Attendant - \$50 per hour (4 hour minimum)

Delivery Fee - \$30 per trip

Bartender Fee - \$225 per service (4-hour min, setup, teardown and 2-hour service period)

A 23% service charge and current sales tax will be applied to all food, beverage and labor. Menu items and prices may be subject to change without notice

A \$30.00 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.

Cancelation Policy

Full Charges will be applied to cancellation of any menu items received within 5 business days, prior to delivery

Service Charges and Tax

A 23% "house" or "administrative" charge will apply to all food, beverage, labor and fees. Current state and local sales tax apply to all food, beverage, labor, equipment rental and service charges and are subject to applicable tax laws and regulations.

If the customer is an entity claiming exemption from taxation in the state where the facility is located. The customer must deliver to Centerplate SPCC/MAEC 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 taxes.