

EXHIBIT BOOTH CATERING MENU

THE VENETIAN® RESORT

— LAS VEGAS —

Sands EXPO
Las Vegas

EFFECTIVE JULY 1 - DECEMBER 31, 2021



Kirsten Dimond
Vice President & General Manager, Sands Expo

Welcome to Sands Expo!

Welcome to The Venetian® Resort and Sands Expo. We are excited to host your show and look forward to seeing you in Las Vegas. Our Chefs have created a special Exhibit Booth Menu filled with a variety of choices; their thoughtful and creative vision has led to a showcase of options that are delectable, flavorful and sure to delight!

From home-baked desserts that taste fresh out of the oven and boxed lunches, sandwiches, and salads, to specialty coffee bars, we'll work closely with you to ensure your needs are met. Vegetarian, organic, gluten-free, nut-free and other options are always available. And to further customize your food and beverage experience, equipment such as ice cream freezers, popcorn machines, frozen yogurt machines, and cookie ovens are available to rent.

Healthy, delicious, and beautifully presented, let us provide that finishing touch for your exhibit space. Keep attendees with you for just one more bite and a little more conversation. You never know, you just might seal the deal right then and there, perhaps with a handshake and a toast. Cheers!

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contents

BREAKFAST

Mini Continental Breakfast

One dozen breakfast pastries, fruit yogurts, bottles of assorted juice, and a sliced seasonal fruit tray. Upgrade with options from our Hot Breakfast Enhancements. Serves 12. 317.56 per order.



Country French Croissant Sandwich

Jambon de Paris ham with an egg patty, topped with double cream Brie and presented on a fresh croissant. Individually wrapped and served hot. 86.75 per dozen.

Traditional Breakfast Sandwich

A delicious combination of English muffin, scrambled egg, house-cured and smoked pork loin, Provolone, and tomato jam. Individually wrapped and served hot. 86.75 per dozen.

Hearty Breakfast Potatoes

Diced potatoes with caramelized onions, roasted peppers, and tomato jam. 10.00 per person, with minimum order of 12.

Hot Breakfast Enhancements

Complete your Mini Continental Breakfast spread by adding some of these hot items (Hot Breakfast Enhancements may not be ordered à la carte). Requires one attendant at 180.00 for a 4 hour minimum / 45.00 per hour thereafter.

Breakfast Wrap

Chorizo, Mozzarella, hatch chili, roasted corn, tomato, and black bean relish enveloped in a warm, gluten-free tortilla. Individually wrapped and served hot. 86.75 per dozen.

Peppered Bacon

Sliced, perfectly seasoned bacon. 10.00 per person, with minimum order of 12.

Scrambled Eggs

Light, fluffy, and perfectly prepared. 10.00 per person, with minimum order of 12.

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BREAKFAST

Artisanal Breakfast Pastries

Scrumptious croissants, Danish pastries, and breakfast breads are presented with butter and a selection of flavorful jellies. The option to choose a single bakery item is available. 67.21 per dozen.



Greek Yogurt Assortment

Choose from a variety of flavors. Yogurt brand is subject to availability. 62.50 per dozen.



Bagels and Spreads

A variety of fresh bagels, presented with plain, cinnamon, and sun-dried tomato cream cheeses. A toaster is available for an additional fee (requires one 5 AMP outlet, not included). 70.54 per dozen.



Krispy Kreme Glazed Doughnuts

A classic treat, perfect in the morning or any time of day. Requires 72 hours lead time. Minimum order of 5 dozen. 66.95 per dozen.



Fresh Fruit & Berry Platter

A colorful selection of seasonal fruits and berries, artfully sliced and arranged. Serves 12. Order may be increased; appropriate charges will apply. 135.19 per order.



Whole Fresh Fruit Display

An artful display of red and green apples, bananas and oranges. 51.24 per dozen.



Granola & Yogurt Parfaits

Individual servings of rich, smooth yogurt topped with a container of crunchy granola. Choose from Bananas Foster, Peach Mango, and Mixed Berry. Served as six (6) individual 9 oz. cups. 33.41 per order.



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LUNCH

Mini Salad Bar

Choose one leafy salad and two compound salads. Served with an assortment of fresh rolls. Serves 12. 168.66 per order / À la carte: 67.21 per item.

Leafy Salad Selections:

CLASSIC CAESAR SALAD

Chopped Romaine hearts topped with cherry tomatoes and shaved Parmesan cheese. Herbed croutons and Caesar dressing served on the side.



CHEF SALAD

Iceberg and Romaine lettuce topped with diced ham, turkey, chopped eggs, shredded carrots, and Cheddar cheese. Served with choice of Creamy Ranch or Avocado Ranch dressing.



ROASTED BUTTERNUT SQUASH SALAD

Iceberg lettuce and spinach with roasted butternut squash, dried cranberries, toasted almonds, crispy bacon, and poppy seed dressing.



SPRING MIX SALAD

Mixed Greens topped with fresh blueberries, goat cheese, and toasted walnuts with blueberry vinaigrette.



Compound Salad Selections:

CILANTRO LIME SLAW

Green and red cabbage with carrots and cilantro, tossed in a lime dressing.



GAZPACHO SALAD

Diced tomato and cucumber, tri-colored red peppers, red onions, celery, and cilantro tossed with a red wine vinaigrette.



HERBED QUINOA GARDEN SALAD

Red and white quinoa with teardrop tomatoes, shredded Romaine, and shaved carrots tossed with parsley and red wine vinegar.



CHICKPEA & BLCK BEAN SALAD

Chickpeas, black beans, yellow corn, diced cucumber, and red bell peppers tossed with Italian herbs and extra virgin olive oil.



PEACH AND TOMATO SALAD

Seasonal peaches, assorted tomatoes, fresh mozzarella, julienne red onions, and fresh basil tossed in extra virgin olive oil and topped off with a balsamic glaze.



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LUNCH

Assorted Wraps Platter

- Turkey pastrami with Thousand Island slaw on a wheat tortilla
- Chicken curry masala with Havarti, cucumber, Romaine lettuce, and mango chutney aioli on a tomato tortilla
- Quinoa and riced cauliflower with shaved vegetables, mint, and vegannaise on a wheat tortilla.

Serves 12.

157.27 per order.



Eastside Deli Platter

A variety of premium sliced meats and cheeses, paired with condiments, pickled vegetables, and an assortment of fresh breads.

Serves 12.

201.75 per order.



Chef's Mini Assorted Sandwiches

- Rosemary roast beef, wild arugula, and shaved Parmesan with oven-roasted tomato spread on an onion roll.
- Virginia ham, Granny Smith apple compote, herbed goat cheese, and alfalfa sprouts on Ancient Grain bread.
- Mesquite turkey with smoked Gruyere, horseradish BBQ aioli, and fried onions on a bacon roll.
- Maple-roasted yam potato salad with pickled red pepper Tuscan kale, and cranberry preserves on raisin walnut bread.

112.27 per dozen.



Boxed Lunches

Individual boxed lunches available in a variety of choices. Requires a minimum order of 10 boxes per option at 44.55 per box.

Bold Lunch 1

Pesto Parmesan ham with Italian spiced Mozzarella cheese, sun dried tomato aioli, and Romaine lettuce on a roasted tomato and Parmesan panini; classic potato chips; rich chocolate fudge and chocolate chip Brookie bar; and a Granny Smith apple.

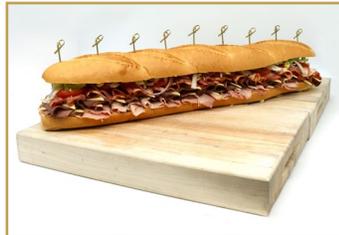


Dagwood Platter

Sandwich features a selection of cured meats, cheeses, and vegetables piled high on a fresh baguette.

12 pieces.

163.75 per order.



Bold Lunch 3

Blackened spiced turkey breast, Mozzarella cheese, Romaine lettuce, Beefsteak tomatoes, muffaletta olive spread, and Cajun aioli on a rustic panini; classic potato chips; rich chocolate fudge and chocolate chip Brookie bar; and a Granny Smith apple.



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LUNCH

Boxed Lunches, continued

Individual boxed lunches available in a variety of choices. Requires a minimum order of 10 boxes per option at 44.55 per box.

Bold Lunch 4

Buffalo spiced chicken breast, marbled bleu Monterey jack cheese, Iceberg lettuce, and dijonaise on a pretzel roll; classic potato chips; rich chocolate fudge and chocolate chip Brookie bar; and a Granny Smith apple.



Bold Lunch 5

Vegan Banh Mi with Bulgogi Portobello mushroom, sliced cucumber, vegannaise Kewpie mayo, pickled daikon radishes, and carrots on a French baguette; classic potato chips; KIND bar; and a Granny Smith apple.



Skinny Lunch 1

Grilled Vegetable Wrap – Amaranth sprout, sun dried tomato spread on whole wheat tortilla; low fat fruit yogurt; KIND granola bar; and a Granny Smith apple.



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LUNCH

Presentation Suggestion: Pair pizzas with Shaker Salad selections

Classic Margherita Pizza

A 16" pizza with the perfect blend of tomatoes, mozzarella, basil, and extra virgin olive oil.
39.00 per order.

Classic Pepperoni Pizza

A 16" pizza with zesty pepperoni and fresh herbs.
42.00 per order.

Supreme Pizza

A 16" pizza with pepperoni, homemade Italian sausage, peppered bacon, wild mushroom slices, and mini rainbow bell peppers.
44.00 per order.

Vegetarian Pizza

A 16" pizza with fresh mozzarella, roasted baby zucchini, yellow squash, eggplant, red onions, and vine-ripened tomatoes.
42.00 per order.

Chicken Caesar Shaker Salad

Romaine lettuce, chicken, Parmesan cheese, croutons and Caesar dressing.
99.00 per dozen.



Kale & Quinoa Shaker Salad

White kale, red quinoa tabbouleh, lemon juice, extra virgin olive oil, and fresh mint.
99.00 per dozen.



Mixed Greens Shaker Salad

Mixed greens, rainbow carrots, teardrop tomatoes, diced cucumber, and Italian dressing.
99.00 per dozen.



Southwestern Turkey Shaker Salad

Shredded Iceberg lettuce, turkey, black beans, cheddar, roasted red peppers, corn kernels, scallions, and chipotle ranch dressing.
99.00 per dozen.



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SNACKS & BREAKS

Brownies, Blondies or Chocolate-dipped Rice Crispy Treats

Choose your favorite - these "Bake Sale" goodies are definitely kicked up a notch! 53.56 per dozen, per option.



Chips, Pretzels & Gourmet Popcorn

This informal assortment suits every taste. 47.65 per dozen.



Cake

Delicious and beautifully decorated, choose from a variety of flavors, fillings, and frostings. Please contact Sands Expo catering for flavor options, cake sizes, and personalization opportunities. 360.00 1/4 sheet (serves 24) 720.00 1/2 sheet (serves 48)

CLIF Bars and KIND Bars

Available in a variety of flavors. 57.00 per dozen.



Classic Cookie Platter

Choose from home-baked chocolate chip, cran-apple oat, peanut butter, snickerdoodle, white chocolate macadamia, and rocky road cookies. 50.21 per dozen.



Granola and Protein Bars

Nature Valley granola bars and Premier Zone protein bars available in chocolate peanut butter, fudge graham, and almond crunch. 40.17 per dozen.



Cupcakes

Cake flavors include vanilla, chocolate, red velvet, lemon, and coffee. Frosting flavors include vanilla, buttercream, chocolate ganache, and cream cheese. Additional selections available upon request. Contact Sands Expo catering for details. 78.28 per dozen

Sands Cheese Board

A selection of small batch production cheese, made from non-GMO and hormone-free milk. Served with fig-orange chutney, sour cherry preserves, quince jam, red flame grapes, toasted nuts, assorted rolls, and crackers. Serves 12. 196.73 per order.



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SNACKS & BREAKS

Sea Salted Kettle Chips

Homemade kettle chips prepared with a dash of sea salt, served with classic onion and pinto bean dips. 2 lbs. of chips and 1 qt. of each dip serves 12. 60.46 per order.



Vegetable Crudité

Individual containers of vegetable crudité, served with Ranch dressing. 99.00 per dozen.



Tortilla Chips

Tortilla chips served with fire-roasted tomato salsa, pinto bean dip, and fresh guacamole. 2 lbs. of chips with 1 qt. of each dip serves 12. 60.46 per order.



Snacks by the Pound

Create your own mix with candy jars full of sweet, savory, or healthy snacks by the pound. Each requires a minimum order of 3 pounds per option.

Mediterranean Hummus

Individual containers of hummus with baked pita chips. 99.00 per dozen.



Candy Snacks by the Pound

Satiate your sweet tooth with selections of classic candy (jelly beans, plain and peanut M&Ms, Swedish Fish, chocolate malt balls, peanut butter cups, Tootsie Rolls, and Glitterati Italian miniature gourmet candy medley). 39.14 per pound.

Seasonal Fresh Fruit Spears

Individual containers of seasonal fresh fruit. 99.00 per dozen.



Healthy Snacks by the Pound

Create your own healthy snack with banana chips, organic fruit & nut mix, yogurt-covered cranberries, Spa snack mix, dried blueberries, dried apricots, and dried strawberries. 49.00 per pound.

Savory Snacks by the Pound

Customize your snack with Mark's Wasabi Snacks, Cajun mix, honey mustard pretzel pieces, mini pretzel twists, Festival mix, and sea salt & black pepper cashews. 49.00 per pound.

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SNACKS & BREAKS

Break Boxes

Choose from three options. Requires a minimum order of 6 per option.

Fiesta Break Box

Fresh Tortilla Chips, Pico De Gallo, and Guacamole.
12.00 per box.



Sushi Break Box

Spicy Tuna Roll (2 pieces), California Roll (2 pieces), Salmon, Tuna and Eel Nigiri, served with Wasabi, Pickled Ginger, and Soy Sauce.
16.00 per box.



Sweet Dippin' Chocolate Fondue Break Box

Diced Fresh Fruit, Brownie, Blondie, and Rice Crispy Bites with Chocolate Fondue.
14.00 per box.



Protein Boxes

Choose from three options. Requires a minimum order of 6 per option.
13.00 per box.

Option 1

Hard Boiled Egg, Tillamook Cheddar Cheese, Sliced Turkey, Crackers, Peanut Butter, and Red Grapes



Option 2

Hard Boiled Egg, Monterrey Jack Cheese, Sliced Ham, Crackers, Peanut Butter, and a Clementine orange.



Option 3

Hard Boiled Egg, Cottage Cheese, Milano Salami, Crackers, Peanut Butter, and Dried Pineapple



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BEVERAGES

Bottled Juices

Orange, apple or cranberry flavors available in 10 ounce bottles. Requires a minimum order of 1 dozen. 5.00 per bottle.



Java House Coffees and Frappes

Experience the full taste and texture of a true cold brew coffee or frappe. Choose from Pure Black Coffee, Lightly Sweet Vanilla Coffee, Lightly Sweet Mocha Coffee, Lightly Sweet Salted Caramel Coffee, Vanilla Frappe, Mocha Frappe, and Coffee Frappe. Requires a minimum order of 1 dozen. 8.50 per bottle.



Dasani Water

Available in 16 ounce bottles. Requires a minimum order of 1 dozen. 4.48 per bottle.



Mineral Water

Available in 12 ounce and 16 ounce bottles. Requires a minimum order of 1 dozen. 2.79 per 12 oz. bottle. 3.93 per 16 oz. bottle.



Iced Tea

Assorted flavors available in 18.5 ounce bottles. Requires a minimum order of 1 dozen. 5.00 per bottle.



Bolthouse Smoothies

Assorted flavors available in 15.2 ounce bottles. Requires a minimum order of 1 dozen. 6.50 per bottle.



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BEVERAGES

Pressed Juicery

Assorted flavors available in 12 ounce bottles. Requires a minimum order of 1 dozen.
12.50 per bottle.



Sparkling or Still Specialty Water

Available in small and large options. Requires a minimum order of 1 dozen.
6.72 per small bottle
13.44 per large bottle.



Red Bull

Assorted flavors available in 8.4 ounce cans. Requires a minimum order of 1 dozen.
7.50 per can.



Vitamin Water

Assorted flavors available in 16 ounce bottles. Requires a minimum order of 1 dozen.
5.00 per bottle.



Fruit Juice by the Gallon

Choose orange, cranberry, grapefruit, or apple. Requires a minimum order of 2 gallons per flavor.
72.62 per gallon.

Soft Drinks

Assorted options available in 12 ounce cans. Requires a minimum order of 1 dozen.
5.00 per can.



Infused Water by the Gallon

Choose mango peach with fresh orange, Granny Smith apple with fennel, cucumber lemon with tarragon, strawberry with lavender, or elderberry flower with fresh mint. Requires a minimum order of 2 gallons per flavor.
72.10 per gallon.

Ice

20 lbs. 27.00.

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COFFEE

Full Espresso Bar: Single Group Option

A high quality, personalized coffee service experience offering espresso, cappuccino, café latte, café mocha, and macchiato. Includes flavored syrups (almond, vanilla, chocolate, caramel, and hazelnut) and individual crystallized dipping sticks (brown sugar and white sugar).



Requires one uniformed attendant at 180.00, up to 4 hours (45.00 for each additional hour, up to 8 hours maximum). Also requires two 20 amp power drops.
1,995.00 per day (includes 150 cups).
Extra Cups may be ordered at 5.50 each.
3,995.00 for unlimited service (up to 8 hours maximum).

Table Top Espresso Bar

Entice attendees with refreshing beverages brewed from a compact and efficient table top espresso machine. Includes 100 intensely flavorful LavAZza coffee pods, cups, condiments and accompaniments. Measures 12"W x 19"D x 12.5"H. Requires one uniformed attendant at 180.00 up to 4 hours (45.00 for each additional hour, up to 8 hours maximum). Also requires two 20 amp power drops.
950.00 per day.
Extra Pods may be ordered at 5.50 each.
2,995.00 for unlimited service (up to 8 hours maximum).



Full Espresso Bar: Deluxe Option

Enjoy exceptionally fast, high quality, personalized coffee service offering espresso, cappuccino, café latte, café mocha, macchiato. Includes flavored syrups (almond, vanilla, chocolate, caramel, and hazelnut) and individual crystallized dipping sticks (brown sugar and white sugar).



Requires one uniformed attendant at 180.00, up to 4 hours (45.00 for each additional hour, up to 8 hours maximum). Also requires two 30 amp power drops.
2,750.00 per day (includes 200 cups).
Extra Cups may be ordered at 5.50 each.
4,750.00 for unlimited service (up to 8 hours maximum).

Nitro Cold Brew

Enjoy la Colombe infused with nitrogen for a naturally sweet flavor and flowing, velvety crema. Requires one uniformed attendant at 180.00, up to 4 hours (45.00 for each additional hour, up to 8 hours maximum). Also requires one 20 amp power drop.
700.00 per day (includes 3 gallons).
Additional orders may be placed for 400.00 each (3 gallon minimum).



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COFFEE

Starbucks Nitro Coffee Bike

Enjoy Starbucks black coffee infused with nitrogen, for a naturally sweet flavor and flowing, velvety crema. Requires one uniformed attendant at 180.00, up to 4 hours (45.00 for each additional hour, up to 8 hours and 67.50 for each additional hour, after 8 hours). 2,500.00 per day (includes 6 gallons). Additional orders may be placed for 600.00 each (3 gallon minimum).



Java House Coffees and Frappes

Experience the full taste and texture of a true cold brew coffee or frappe. Choose from Pure Black Coffee, Lightly Sweet Vanilla Coffee, Lightly Sweet Mocha Coffee, Lightly Sweet Salted Caramel Coffee, Vanilla Frappe, Mocha Frappe, and Coffee Frappe. Requires a minimum order of 1 dozen. 8.50 per bottle.



Freshly Brewed Tea & Coffee

Tea (hot or iced) and coffee (regular or decaf) accompanied by an assortment of sugar, artificial sweetener, creamer, cups, stir sticks and napkins. Sternoless Silver Urn: 302.31 (3 gallons) and 503.93 (5 gallons). Cambro: 342.99 (5 gallon minimum).



Single Cup Self Serve Coffee Service

Easily brew single serve coffee, tea and cocoa. Comes with 24 coffee pods, cups, condiments and accompaniments (requires a 6' table and 120V-60Hz power drop). Suggested option for staffing area/low volume service. Measures 15.7"H x 10.8"W x 14.8"D. 148.32 per day. Additional 24 pods: \$120.00.



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BEER, WINE & SPIRITS

Hosted Bar



CALL BRAND
 Martinis, 14.00
 Cocktails, 11.25
 Wine, 12.25 per serving
 Domestic Beer, 6.70 per bottle
 Imported Beer, 7.75 per bottle

- Skyy Vodka
- Beefeater Gin
- Dewar's White Label Scotch
- Jim Beam Bourbon
- Seagram's 7 Crown Whiskey
- El Jimador Blanco Tequila
- Cruzan Rum
- Bud Light, Bud Light Seltzers, Shock Top
- Corona, Stella Artois, Stella Artois Cidre

PREMIUM
 Martinis, 15.00
 Cocktails, 13.25
 Premium Wine, 13.25 per serving
 Domestic Beer, 6.70 per bottle
 Imported Beer, 7.75 per bottle

- Tito's Handmade Vodka
- Fords Gin
- Jack Daniel's Whiskey
- Seagrams VO Canadian Blend
- Don Julio Blanco Tequila
- Bacardi Rum
- Captain Morgan Spiced Rum
- Bud Light, Bud Light Seltzers, Shock Top
- Corona, Stella Artois, Stella Artois Cidre

SELECT PREMIUM
 Martinis, 16.00
 Cocktails, 14.25
 Select Premium Wine, 14.25 per serving
 Domestic Beer, 6.70 per bottle
 Imported Beer, 7.75 per bottle

- Belvedere Vodka
- Bombay Sapphire Gin
- Belvedere 12 Year Single Malt
- Johnnie Walker Black Scotch
- Maker's Mark Bourbon
- Crown Royal Whiskey
- Patron Silver Tequila
- Flor de Cana Rum
- Bud Light, Bud Light Seltzers, Shock Top
- Corona, Stella Artois, Stella Artois Cidre

À la Carte Wine & Beer Selections

House Champagne:

J. Rogét Brut, 42.44 per bottle

Chateau Ste. Michelle, Michelle Brut, 52.27 per bottle

Jacob's Creek Chardonnay, 30.13 per bottle

Greystone Cellars Chardonnay, 52.27 per bottle

Jacob's Creek Cabernet, 30.13 per bottle

Greystone Cellars Cabernet, 52.27 per bottle

Domestic Beer, 511.14 per keg

Imported Beer, 562.12 per keg

Joseph James, 663.00 per keg



Hosted Bar requires a bartender at a fee of 206.00 for the first four (4) hours and 75.00 for each additional hour. 500.00 ++ sales minimum per day (Call Brand, Premium); \$1,500.000 ++ sales minimum per day (Select Premium). Special order beverages are subject to market price. A 154.50 jockey box fee will be applied to all keg orders, as well as a keg roll over fee of 500.00 ++ per day per keg.

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RECEPTIONS

Bar Bites

- Buffalo Chicken Satay: Skewered chicken with Louisiana pepper sauce, carrot and celery sticks, with blue cheese dressing.
- Potstickers: Vegetarian potstickers with Finadene (spiced vinegar soy sauce) and sweet chili dipping sauces.
- Meatballs Marinara: Beef meatballs with classic marinara and Parmesan cheese.
- Kettle Chips with Cheese Sauce: House made kettle chips with a tomato and jalapeno cheese sauce.

Requires an attendant at a fee of \$180 for an estimated 1 hour of service. Serves 100.
\$2,400.00 per hour.



Cold Appetizers

- Crusted Beef Tenderloin: Crusted beef tenderloin with salsa verde, bell peppers, and artichoke tabbouleh.
- Sushi Lollipops: Assortment of Tuna, Salmon, and Yellowtail on bamboo forks.
- Blue Cheese Mousse: Blue Cheese mousse with dried fruit and almond brittle on brioche.
- Duck Prosciutto: Duck Prosciutto with Ricotta and cantaloupe on red endive.

Minimum order of 5 dozen per option.
\$110.00 per dozen.



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RECEPTIONS

Hot Appetizers

- Teriyaki Chicken Skewers: Teriyaki chicken skewers with pearl onions, pickled ginger, and sesame seeds.
- Wild Mushroom Arancini: Wild mushroom arancini with truffle aioli.
- Truffle Chicken Puff: Truffle chicken and Parmesan cheese wrapped in puff pastry with truffle aioli.
- Crispy Shrimp: Crispy shrimp and basil wrapper with Feuille de Brick and Thai chili sauce.

Minimum order of 5 dozen per option.
\$110.00 per dozen.



California Wine Tasting Package

Red and white house wines are accompanied by a display of gourmet cheeses and artisan crackers. Includes 36 bottles of wine. Requires one bartender at a fee of \$206.00 for an estimated 1 hour of service. Serves 100.
\$3,296.00 per hour.



Sands Cheese Board

A selection of small batch production cheese, made from non-GMO and hormone-free milk. Served with fig-orange chutney, sour cherry preserves, quince jam, red flame grapes, toasted nuts, assorted rolls, and crackers. Serves 12.
196.73 per order.



Sea Salted Kettle Chips

Homemade kettle chips prepared with a dash of sea salt, served with classic onion and pinto bean dips. 2 lbs. of chips and 1 qt. of each dip serves 12.
60.46 per order.



Tortilla Chips

Tortilla chips served with fire-roasted tomato salsa, pinto bean dip, and fresh guacamole. 2 lbs. of chips with 1 qt. of each dip serves 12.
60.46 per order.



Vegetable Crudité

Fresh vegetables artfully displayed and served with Boursin ranch dip. Serves 12.
185.14 per order.



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TRAFFIC BUILDERS

Mini Doughnuts Action Station

We'll glaze your doughnut to order with a selection of icings, and top them for some extra crunch. Icing Flavors: Chocolate, Orange, Raspberry, Lemon, and Pistachio. Toppings: Oreo Crumble, Chocolate Chis, Crispy Chocolate Pearls, Candy Fruit, Chantilly, M&Ms, and Caramelized Pecans. Requires one chef attendant at \$180 for a 4 hour minimum/\$45 per hour thereafter. Please contact the Catering Department for details. \$14.00 per person (minimum order of 100 persons).



Whimsical Gelato Action Station

We will create your Whimsical Cornetto to order with our variety of waffle cones or cups, and your selection of toppings and sauce.

- Ice Cream Flavors: Malaga Rum Raisin, Rocky Road Brownie, and Strawberry Mojito.
- Toppings: Praline Pieces, Chantilly, Caramelized Pecans, Chocolate Pearls, and Mini M&Ms.
- Waffle Flavors: Chocolate, Orange, Toasted Coconut, and Red Velvet
- Sauce: Dark Chocolate

\$18 Per Person (minimum order of 100 persons).



Gelato Station

Choose up to 6 flavors (contact the Catering Department for options). Requires one uniformed attendant at 180.00, up to 4 hours (45.00 for each additional hour), and a 110V - 20 amp power drop. 3,800.00 for up to 6 flavors (480 servings).



Frozen Soft Service Yogurt

Choose two flavors (vanilla, chocolate, or strawberry) to be served separately or as a twist.

- Toppings: chocolate chips, fresh blueberries, M&Ms, sprinkles, granola, and dried coconut.
- Sauces: chocolate, caramel, and strawberry.

Includes cups and spoons. Requires one uniformed attendant at 180.00, up to 4 hours (45.00 for each additional hour), and two 30 amp power drops. Machine measures 36.25"H x 23.31"W x 37.95"D. 650.00 per flavor, per case.

Free standing soft serve machine: 150.00 per day.



Frozen Drinks & Smoothies

Make up to 64 ounces of smoothies, frozen daiquiris or margaritas at one time. Available flavors are banana, cappuccino, mango, margarita, passion fruit, peach, piña colada, pink lemonade, and strawberry. Alcohol may also be requested; please contact the Catering Department for details. Measurements: 30"H x 13"W x 17"D. Requires one uniformed attendant at 180.00, up to 4 hours (45.00 for each additional hour), and one 120V-60Hz power drop.

Beverage Mixes: 520.00 (1 case min. per flavor)

Frozen Drink Machine: 150.00 per day.



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TRAFFIC BUILDERS

Enhanced Jumbo Pretzels Station

Warm, soft pretzels displayed in a warmer are sure to attract attention! Includes cheese sauce, ketchup, and mustard. Requires one uniformed attendant at 180.00, up to 4 hours (45.00 for each additional hour), and one 120V-60Hz power drop. 7.00 each (minimum order of 200).



Freshly-baked Cookies

There's nothing like the smell freshly baked cookies! Choose chocolate chip, oatmeal raisin, sugar, or peanut butter, and keep them warm in our table top cookie warmer (measures 11.5"H x 22"W x 22.5"D). Requires one uniformed attendant at 180.00, up to 4 hours (45.00 for each additional hour), and one 120V-60Hz power drop. 436.98 per flavor per case (160 cookies) 150.00 per day for the cookie warmer.



Jumbo Pretzels

A display of warm, soft jumbo pretzels are sure to attract attention! The warmer cooks up to 4 pretzels in five minutes, and a rotating rack holds up to 40 jumbo pretzels. Served with yellow mustard. Requires one uniformed attendant at 180.00, up to 4 hours (45.00 for each additional hour), and a 120V - 60Hz power drop. Measures 29.75"H x 18"W x 18"D. 203.94 per case (minimum order of 38 pretzels). 150.00 per day for the warmer.



Movie-Style Popcorn

Serve fresh popcorn the old fashioned way! Popcorn and bags must be ordered separately. Requires one uniformed attendant at 180.00, up to 4 hours (45.00 for each additional hour), and a 120V - 60Hz power drop. Popcorn machine measures 31"H x 18"W x 16"D. Popcorn and Bags:

436.97 per case (1 case minimum order, makes 250 servings) 150.00 per day for the popcorn machine.



Gourmet Roasted Nuts Station

Enjoy the delicate, buttery taste of crunchy sugar-rubbed almonds, freshly roasted to order. The perfect sweet and salty treat to draw visitors to your booth. Requires one uniformed attendant at 180.00, up to 4 hours (45.00 for each additional hour), and a 110V - 20 amp power drop. 7.50 per person with a minimum order of 100 persons.



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BRANDED OPPORTUNITIES

Water Bottles

Branded 16.9 oz. water bottles add a personal touch that can travel beyond your exhibit booth. *Minimum order of 1 pallet (1,728 bottles). Requires a six week lead time.* Please contact the Catering Department for details and pricing.



Cakes

A logoed cake creates a great visual presentation for your booth or special event. Choose from a variety of flavors, fillings, and frostings. Please contact Sands Expo catering for additional cake sizes, details and pricing.

Cookies

Individually wrapped and branded with your logo, available flavors include sugar, chocolate chip, and oatmeal. *Minimum order of 10 dozen. Requires a six week lead time.* Please contact the Catering Department for details and pricing.

Cupcakes

Visitors to your booth will love this traditional favorite, personalized for that extra touch. Cake flavors include vanilla, chocolate, red velvet, lemon, and coffee. Choose from vanilla, buttercream, chocolate ganache, or cream cheese frosting. Please contact the Catering Department for details and pricing.

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RENTAL EQUIPMENT

Water Cooler

Each cold water unit comes with a 5 gallon jug of water and a sleeve of cups. Hot water function is not available. Requires a 120V-60Hz power drop. Measurements: 41.4"H x 14.1"W x 13.7"D.
210.00 for run of show.
5 gallon refill, 30.33
Refill sleeve of cups, 9.50



Hand Sink Cambro

Standard water cambro comes with a bucket, a roll of paper towels, and a liquid soap dispenser. 109.00 for first day delivery and set up. 25.00 each subsequent day.



Brushed Steel Service Tables

Tables come with black fitted spandex covers for a clean, contemporary look. Easy to move with locking wheels, they are available in 4' and 6' versions.
4'L x 30"W, 75.00 per day
6' L x 30"W, 95.00 per day



Electric Hand Sink

Single bowl hand sink comes with removable fresh and waste water tanks, and has casters for easy maneuverability. The back splash features built-in soap and paper towel dispensers. Requires a 120V-60Hz power drop. Measurements: 47.75"H x 24"W x 25.25"D.
250.00 for run of show.



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REQUEST TO DISTRIBUTE SAMPLES

Order Form, Page 1

To receive authorization for distributing food or beverages not purchased through Sands Expo (the exclusive Food & Beverage provider of The Venetian, The Palazzo and Sands Expo), please complete this form no later than 7 days prior to show opening. The selling of food/beverage products by any other entity is prohibited and must be removed from the show floor. Sponsoring Organizations of expositions and trade shows and their exhibitors may distribute **SAMPLES** of food and beverage products, upon written authorization and adherence to all of the conditions outlined below.

GENERAL INFORMATION FOR FOOD INDUSTRY SHOWS

1. Items dispensed are limited to food and beverage products that are **manufactured, processed or distributed** by exhibiting companies. Items that are not manufactured, processed or distributed by the company may not be provided as samples unless they are purchased through Sands Expo.
2. If you do **manufacture, process, or distribute** the items, they are to be a SAMPLE SIZE and must be dispensed/distributed in accordance to local and state health codes:
 - Non-Alcoholic Beverages can be a **maximum of 2 oz.** sample size and must be served in plastic cups. No cans or bottles will be permitted.
 - Food items are limited to "bite size", **not to exceed 1 oz.** portions.
 - Vendors must submit proof of having \$2,000,000.00 liability insurance and name Sands Expo as additional insured. Vendors are responsible for state and local laws pertaining to the distribution of alcohol.
3. Alcohol Sampling - If your company **manufactures, processes or distributes wine and this product is related to the purpose of the show**, then you are able to serve SAMPLE SIZES. Samples must be dispensed and distributed in accordance to local and state health codes:
 - Vendors must submit proof liability insurance as stated above.
 - Wine / wine coolers 1 oz. sample size.
 - All alcohol must be served in disposable plastic cups. No cans or bottles will be permitted.
 - Distribution of alcoholic products must be monitored and overseen by a staff bartender from Sands Expo, in compliance with Nevada liquor laws.
 - Spirits are not included in sample categories. All spirits must be provided by Sands Expo.
4. Sands Expo will act as the coordinator for the Health Department event permit. If the sampling of food and/or beverage will occur within your booth, it must be included in the permit and a handwashing station will be required by SNHD. A first day delivery and setup fee will be incurred as noted below (based upon your booth needs), with a \$25.00 charge for each day thereafter. Rates apply to orders received no later than 7 days prior to show opening. Orders received after this time but prior to show opening will incur an additional \$100 late fee. Orders placed on show days will incur an additional \$150 late fee.
 - \$350.00 - electric hand sink, permit and water disposal/replenish. A 20 amp circuit must be ordered separately.
 - \$209.00 - gravity fed hand washing station, permit and water disposal/replenish.
5. For additional information on Southern Nevada Health District (SNHD) sampling guidelines, please visit www.southernnevadahealthdistrict.org/food-regulations/chapter15.php. A Temporary Food Establishment Quick Reference Checklist is available at <http://www.southernnevadahealthdistrict.org/download/eh/temp-permit-checklist.pdf>.
6. Sands Expo is not responsible for any Food and/or Beverage products brought in from the outside. These products must be coordinated/approved by a Catering Manager prior to show dates.
7. Vendors are responsible for booth rental fees and all Sands Expo services including electrical, plumbing, drainage, and booth cleaning/trash removal. For exhibitors distributing samples, Porter Service is highly recommended; ordering this cleaning service will remove all debris and food sampling waste from your booth area. Please contact the Exhibit & Business Service Center for details.

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REQUEST TO DISTRIBUTE SAMPLES

Order Form, Page 2

1. If product storage, delivery, or kitchen use is needed, the following charges may be assessed. For kitchen use, completion of a release form will be required. Space is limited and available on a first-come first-served basis, and must be arranged no later than 21 days prior to show opening. Any orders received after this cutoff date will need to be approved based upon available space; additional fees may apply.
- 200.00 per day/per pallet for refrigerated, freezer, and dry storage.
 - 50.00 one-time handling fee for 1-4 skids / 250.00 handling fee for 5 or more skids.
 - 50.00 delivery charge each time product is delivered to the exhibit booth/room.
 - 150.00 per hour for shared kitchen space (4 hour minimum. Subject to availability and management approvals.
 - Kitchen labor is available for 45.00 per hour (4 hour minimum).
 - Additional charges will apply for equipment rental, and is subject to availability.

Event Name: _____ Sampling Dates: _____ Booth # _____ Hall Location: _____

Exhibiting Company: _____ Address: _____ City/State: _____ Zip: _____

Ordered By: _____ Telephone: _____ Fax: _____ Email: _____

Item(s) Description (quantity, portion size , method of and reason for dispensing): _____

Kitchen use request (describe what is needed): _____

Health Department and handwashing station option to be used in exhibit area:

- 350.00 - Electric hand sink, plus an additional \$25.00 charge for each day thereafter. Facility coordinates permit and water disposal/replenish. A 20 amp circuit must be ordered separately.
- 209.00 - Gravity fed hand washing station, plus an additional \$25.00 charge for each day thereafter. Facility coordinates permit and water disposal/replenish.

The company requesting sampling approval acknowledges it has sole responsibility for the use, servicing or other disposition of such items (including alcoholic beverages) in compliance with all applicable laws. Accordingly, the company agrees to indemnify and forever hold harmless Sands Expo, The Venetian and The Palazzo from all liabilities, damages, losses, costs or expenses resulting directly or indirectly from their use, serving or other disposition of such items (including alcoholic beverages).

Signature/Approved by: _____ Date: _____

CATERING GUIDELINES

Food Safety

The Venetian Resort and Sands Expo meet or exceed guidelines from the FDA Food Code, SNHD Food Regulations, and Nevada Revised Statutes. We follow enhanced sanitization guidelines and utilize training aides backed by SNHD, FDA, Ecolab, and National Restaurant Association. This includes ServSafe Food Manager Certified Training for all beverage, banquet, event planners, sous chefs, room chefs, and steward managers. In response to the current situation, menus for events, buffets, bar, pool, and banquet presentations have been modified to minimize risk. Team Members in appropriate areas have received further training regarding personal symptoms and awareness for reporting purposes, precautions for guest protection, and resort procedures for handling guest episodes of COVID-19. Additional training for appropriate Team Members in food, beverage, pools, events, and banquets covers strict cleanliness, sanitization, food preparation techniques, PPE, and physical distancing awareness. Chefs and managers are required to conduct self-assessments of their work areas for each shift. Food safety guidelines and compliance are validated by independent audits.

Banquet Service Standards

Banquet service standards have been revised, including operational and sanitization procedures for items like linen and silverware.

- Beverages (including coffee) and snack items will be provided by an attendant
- All food items served at exhibit hall retail outlets will be individually packaged and served by an attendant. Any food court seating will be set in accordance with social distancing rules.
- Moving forward, we will closely monitor and follow CDC, state of Nevada, and GCB recommendations for banquets and meetings. To address changes in labor and other standards, additional costs may apply for Banquet services, depending upon menu, layout, and time frame of the event.

General Guidelines

The Venetian Resort and Sands Expo Catering Departments hold the exclusive rights to all Food & Beverage service. No food or beverage, logoed bottled water, samples, etc. are allowed to be brought into The Venetian Resort and Sands Expo. Any exceptions must be approved in writing and a corkage fee will apply.

- Decreases must be received 72 hours in advance of service, and no credits will be issued on services installed as ordered but not used.
- Cancellations occurring less than 21 business days but more than 10 days prior to the show opening date will result in 50% of the total order being refunded. Cancellations occurring less than 10 business days but more than 3 days prior to the show opening date will result in 25% of the total order being refunded. No refund will be given if a cancellation occurs within 3 business days or less of the show opening date.
- Please review your BEO/Banquet Check prior to departing The Venetian, The Palazzo and Sands Expo. For credit consideration, all service concerns must be made known during the show.
- A \$50.00 labor and preparation charge will be applied to orders that do not meet minimum requirements. A \$100 charge will be applied for buffets that do not meet the 25 person minimum.
- A 10% discount will be applied to food and non-alcoholic beverage items on orders that are received – with full payment – By 5:00 PM PST, at least 21 calendar days prior to the show opening date. Orders placed 20 – 4 calendar days prior to the show opening date will be processed at the advertised menu rate. All orders received within 72 hours of the show opening will incur a 10% price increase.
- If electricity is required for a booth, SES is the exclusive provider of all electrical needs. Please call 702.733.5548 for assistance.
- Exhibitor must provide table or counter space for all F&B orders. Tables are available for rent; please call 702-733-5676 or e-mail catering@sandsexpo.com for assistance.
- The cost for an Attendant is \$180.00 for the first 4 hours (at a minimum of 4 hours) and \$45.00 per hour thereafter. The cost for a Bartender is \$206.00 for the first 4 hours (at a minimum of 4 hours) and \$75.00 per hour thereafter.
- For additional menus and service inquiries, please call 702-733-5676 or e-mail us at catering@sandsexpo.com.
- For assistance during the show, please contact the Catering Department at 702-733-5676/5366 or visit the SES/Concierge Desk.

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