

SAVOR...

Exhibit Booth Catering Menu



Please submit order by Saturday, November 3, 2018 to:

South Building Brendan Cahill
312.791.7135
bcahill@mccormickplace.com

North Building Trenette Humphrey
312.791.7948
Thumphrey@mccormickplace.com

Exclusive catering company

McCormick Place Convention Center



SAVOR . . .Chicago and Enjoy!

SAVOR...



WITH OUR GUESTS IN MIND

From our commitment to purchase locally, to our use of antibiotic-free poultry and meats, to the socially and environmentally responsible coffee we serve, even the way we clean and sanitize our dishes, SAVOR... Chicago's ongoing commitment to environmental stewardship is at the heart of everything we do. We set the standard for excellence in sustainability in convention centers.

Our commitment to purchasing locally currently includes making 30% of our purchases from local producers and suppliers as well as growing more than 6000 pounds of produce in our 2 ½ acre Rooftop Garden. We are proud of our pledge to do our part to reduce the overuse of antibiotics by using chicken, pork and beef in our menu that is raised without the routine use of antibiotics. With each meal we serve, we are encouraging ranchers and farmers to move away from the overemployment of medicine in raising farm animals. Finally, SAVOR... Chicago has made McCormick Place the first convention center in the country to make the switch to E-water for sanitizing,

SAVOR...Chicago has been recognized for its sustainability leadership and innovation including Green Seal™ certification, International APEX Certification in Sustainability for the entire McCormick Place campus, certification by the Green Meetings Industry Council, an Illinois Governor's Award for sustainability and recognition from the Environmental Protection Agency (EPA) for leadership, education and out- reach, including winning the EPA's National Food Recovery Challenge.

ILLINOIS GOVERNOR'S SUSTAINABILITY AWARD

The Illinois Governor's Sustainability Award recognizes the organization that demonstrates a commitment to economy, society and the environment through outstanding and innovative sustainability practices. In recognizing SAVOR...Chicago, the Governor commended SAVOR's green practices, "Your organization's commendable green practices serve as a model of environmental stewardship for residents, businesses and institutions throughout our state. Implementing energy efficiency upgrades, fuel savings, pollution and waste reductions, and other sustainability improvements requires vision, strong leadership, and the dedication of individuals throughout an organization."

GREEN SEAL CERTIFICATION

In 2013, through association with the University of Chicago's Green Restaurant Research Team and the Green Chicago Restaurant Coalition, SAVOR...Chicago was the first convention center to receive Green Seal™ certification for environmentally responsible food purchasing, operations and management.

SAVOR...Chicago meets the Green Seal™ Standard GS-55 based on purchase of sustainably-sourced food, waste minimization, use of verified environmentally-preferable products, and conservation of energy and water—GreenSeal.org

APEX/ASTM INTERNATIONAL FOOD AND BEVERAGE SUSTAINABILITY STANDARD

Spearheaded by the U.S. Environmental Protection Agency and their relationship with the Green Meeting Industry Council, these standards were developed in collaboration between APEX (the Convention Industry Council's Accepted Practices Exchange) and ASTM, an ANSI certified international standard development organization. These standards were developed with the goal of creating more sustainable meetings and events. These measurable standards hold both suppliers and planners accountable for implementation and are complimentary to other meeting industry recognized standards. The eight categories of the standards include staff management and environmental policy, communication, waste management, energy, air quality, water, procurement and community partners.

ENVIRONMENTAL PROTECTION AGENCY (EPA) RECOGNITION

2015 EPA Recognition of Outstanding Waste Reduction Efforts
2013 National Winner of EPA Food Recovery Challenge

2013 EPA Honorable Mention for Education and Outreach
2013 EPA Honorable Mention for Leadership

SAVOR...

GARRETT POPCORN

Garrett Popcorn Shops® use only the highest quality, wholesome ingredients. Garrett Popcorn coats every kernel with the secret family recipes in old-fashioned copper kettles. GARRETT . . . LIKE NO OTHER®



INDIVIDUAL BAGS

Choose up to 2 flavors

- Garrett Mix® combination of CaramelCrisp® & CheeseCorn
- CaramelCrisp®
- CheeseCorn
- Buttery

SMALL BAG, 2 cups • \$6.50

MEDIUM BAG, 4 cups • \$9.00

LARGE BAG, 6.5 cups • \$13.00

Minimum order of 50 bags

ONE TIME DAILY DELIVERY FEE • \$150.00



LIMITED TIME RECIPES

Ask your Catering Sales Manager for the seasonal and limited time recipes!

CUSTOMize your GARRETT Popcorn

Ask your Catering Sales Manager about this great opportunity to increase your brand awareness.

Pocket bags • \$0.50 per bag

Bag labels • \$0.50 per label

GARRETT CART

Service for up to 4 hours • \$1,775.00

- Labor • \$275.00
- Equipment • \$200.00
- Grocery • \$950.00
- Rental • \$350.00

Choose up to 4 flavors

- Garrett Mix® combination of CaramelCrisp® & CheeseCorn
- CaramelCrisp®
- CheeseCorn
- Buttery

Package includes:

- Approximately (400) 1 cup Snack Bags
- Attendant to scoop and serve
- Garrett Snack Bags, scoops and napkins
- Garrett branded cart

ADDITIONAL BAGS • \$400.00 per 100 bags



SAVOR...

ANYTIME SNACKS

Minimum order of one dozen per item listed as "per dozen".

PER DOZEN

- Freshly Baked Cookies • **\$35.00**
- Fudge Brownies • **\$40.00**
- Rice Krispy Treats • **\$40.00**
- Lemon Bars • **\$44.00**
- Chocolate Dipped Strawberries • **\$42.00**
- Blondie Bars • **\$40.00**
- Kind Bars • **\$15.00**
- Bird Seed Bars • **\$10.00**
- Individually Wrapped Biscotti • **\$42.00**
- Assorted Cake Pops • **\$65.00**
- Eli's Cheesecake Lollipops • **\$75.00**
- Chocolate Dipped Graham Crackers • **\$50.00**
- Chocolate Pretzel Rods • **\$50.00**

PER POUND

- Premium Mixed Nuts • **\$28.00**
- Honey Roasted Peanuts • **\$23.00**
- Miniature Pretzels • **\$20.00**
- Miniature Hershey's Chocolates • **\$25.00**
- Trail Mix • **\$23.00**
- Party Mix • **\$24.00**

SERVES 8-10 PEOPLE

- Potato Chips & French Onion Dip • **\$26.00**
- Pita Chips & Hummus • **\$30.00**
- Tortilla Chips and Salsa • **\$26.00**

PER 2 PACK

- Chocolate Dipped Oreos • **\$4.00**
- Short Bread Cookies • **\$4.00**
- Madeline's • **\$4.00**



EACH

- Dried Soup Packets, per box of 4 • **\$12.00**
- Assorted Energy Bars • **\$4.00**
- Assorted Quaker Granola Bars • **\$3.00**
- Individual Trail Mix Packages • **\$6.00**
- Individual Almond/Mix Nut Packages • **\$6.00**
- Sabra Hummus and Pretzel Cup • **\$5.50**
- Individual Hummus Cup • **\$3.50**
- Bags of Stacy's Pita Chips • **\$4.00**
- Bags of Assorted Chips • **\$3.00**
- Individual Bags of Garrett Popcorn • **\$6.00**
- Mozzarella or Cheddar Cheese Sticks • **\$4.00**
- Beef Jerky Sticks • **\$7.00**
- Novelty Ice Cream or Fruit Bars • **\$4.50**
- Premium Ice Cream or Fruit Bars • **\$6.00**

BEVERAGES

All Hot Beverages have three gallon minimum order.

METROPOLIS REGULAR COFFEE • \$62.50

METROPOLIS DECAFFEINATED COFFEE • \$62.50

Small batch, artisan coffee roaster in the heart of Chicago!

REGULAR COFFEE, GALLON • **\$52.50**

DECAFFEINATED COFFEE, GALLON • **\$52.50**

HOT TEA, GALLON • **\$44.00**

HOT CHOCOLATE, GALLON • **\$42.00**

ORANGE JUICE, GALLON • **\$40.00**

ICED TEA, GALLON • **\$40.00**

LEMONADE, GALLON • **\$40.00**

COKE, DIET COKE, SPRITE, CASE (24) • **\$66.00**

DASANI BOTTLED WATER, CASE (24) • **\$72.00**

SPARKLING BOTTLED WATER, CASE (24) • **\$90.00**

BOTTLED JUICE, CASE (24) • **\$96.00**

BOTTLED ICED TEA, CASE (12) • **\$48.00**

MONSTER ENERGY DRINK, CASE (12) • **\$60.00**

STARBUCKS FRAPPUCCINO, CASE (12) • **\$72.00**

MILK PINT, CASE (12) • **\$30.00**

FRUIT INFUSED WATER, 3 GALLONS • \$42.00

*A healthy green alternative to soda and manufactured bottled water
(includes 3 gallon water dispenser)*

FLAVORS:

CLASSIC LEMON

CUCUMBER-MINT

GRAPEFRUIT-ROSEMARY

PINEAPPLE-BLACKBERRY

SAVOR...

EXHIBIT BOOTH TRAFFIC BUILDERS

The Exhibitor is responsible for ordering tables, power and trash removal from the General Service Contractor.

CAPPUCCINO/LATTE SERVICE

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.

CAPPUCCINO SERVICE FOR UP TO 8 HOURS • \$1,900.00

Package includes:

- One professionally attired Barista
- Decorative or non-decorative cappuccino machine
- 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

ONE TIME SET-UP FEE • \$200.00

UPGRADED DRINKS • \$200.00

Vanilla Lattes, Mochas and Hot Chocolate

ADDITIONAL BEVERAGES • \$475.00 per 100

ADDITIONAL HOURS • \$150.00 per hour beyond 8 hours

REQUIRED POWER

(2) dedicated 120V/20AMP circuits per machine

DECORATED MACHINE 21"L x 21"D x 18"H

NON—DECORATED MACHINE 32"L x 20"D x 45"H



SMOOTHIE SERVICE

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

SMOOTHIE SERVICE FOR UP TO 8 HOURS • \$1,900.00

Package includes:

- One professionally attired Barista
- 400 Smoothies served in disposable cups

Choose 2 flavors (duration of show dates)

Mango Tropic • Strawberry • Pineapple Paradise

ONE TIME SET-UP FEE • \$200.00

ADDITIONAL FLAVOR • \$150.00

ADDITIONAL SMOOTHIES • \$475.00 per 100

ADDITIONAL HOURS • \$150.00 per hour beyond 8 hours

REQUIRED POWER

(1) dedicated 120V/20AMP circuit per machine

BLENDER 14"L x 17"D x 30"H

SAVOR...

EXHIBIT BOOTH TRAFFIC BUILDERS

The Exhibitor is responsible for ordering tables, power and trash removal from the General Service Contractor.

FRESH BAKED COOKIE SERVICE

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 • Peanut Butter • White Chocolate Cherry
Oatmeal Raisin • Sugar • White Chocolate Macadamia

COOKIE SERVICE FOR UP TO 8 HOURS • \$1,095.00

- Labor • \$550.00
- Equipment • \$145.00
- Grocery • \$400.00

PACKAGE INCLUDES:

- One Attendant to bake and serve cookies
- Convection cookie oven
- 320 cookies (2 cases/1-2 flavors)

COOKIE SERVICE FOR UP TO 4 HOURS • \$635.00

- Labor • \$550.00
- Equipment • \$145.00
- Grocery • \$400.00

PACKAGE INCLUDES:

- One Attendant to bake and serve cookies
- Convection cookie oven
- 160 cookies (1 case/1 flavor)

ONE TIME DELIVERY FEE • \$50.00

ONE TIME PICK UP FEE • \$50.00



REQUIRED POWER

120V/20AMP dedicated circuit per machine

OVEN 19.25"L x 20"D x 9.75"H

Convection Cookie Oven Cooking time is 18 minutes per one and a half dozen cookies.

Convention service for 4-8 hours

One time set-up fee \$50.00 and one time pick up fee of \$50.00

Convection Cookie Oven Rental - Cooking time: 18 minutes (1 1/2 dozen cookies)

One attendant for up to 8 hours to bake and serve the cookies
Service includes 320 cookies (2 cases/2 flavors)

ADDITIONAL COOKIES • \$225.00

Per case of 160 cookies

One flavor per case; cases cannot be divided

SAVOR...

EXHIBIT BOOTH TRAFFIC BUILDERS

The Exhibitor is responsible for ordering tables, power and trash removal from the General Service Contractor.

SUNDAE BAR

Soft Serve Ice Cream or Non-Fat Frozen Yogurt. Offer your guests a tasty treat in a cone or a cup with a choice of the following flavors:

Chocolate • Vanilla

Topping to include Sprinkles, Sliced Strawberries, Oreo Cookie Crumbles, Chopped Nuts, Whipped Cream, Caramel and Chocolate Sauces



SUNDAE SERVICE FOR UP TO 8 HOURS • \$1,765.00

- Labor • \$550.00
- Equipment • \$145.00
- Grocery • \$400.00

Package includes:

- Approximately (380) 4oz servings
- Soft Serve machine rental; table top or standing
- One Attendant to serve
- Cones or Cups and Toppings

ADDITIONAL SOFT SERVE • \$570.00

- Approximately (380) 4oz servings

REQUIRED POWER

120V/20AMP dedicated circuit per machine

ROOT BEER FLOAT CART

Featuring Goose Island Root Beer with Soft Serve Ice Cream

FLOAT SERVICE FOR UP TO 8 HOURS • \$1,765.00

- Labor • \$550.00
- Equipment • \$145.00
- Grocery • \$400.00

Package includes:

- approximately (300) 10oz servings
- Cups, straws, napkins and spoons
- Soft Serve machine rental; table top or standing
- One Attendant to serve

ADDITIONAL FLOATS • \$500.00

- Approximately (100) 10oz servings



ICE CREAM BAR CART

DOVE • \$275.00

Package includes:

- 50 Ice Cream Bars
- Vanilla and Chocolate

HAAGAN-DAZS • \$350.00

Package includes:

- 50 Ice Cream Bars
- Milk Chocolate Dipped Vanilla and Milk Chocolate Dipped Vanilla with Almonds



ICE CREAM CART RENTAL • \$125.00 per day

ONE TIME DELIVERY FEE • \$50.00

ONE TIME PICK UP FEE • \$50.00

SAVOR...

EXHIBIT BOOTH TRAFFIC BUILDERS

The Exhibitor is responsible for ordering tables, power and trash removal from the General Service Contractor.

HOT JUMBO PRETZEL SERVICE

TRADITIONAL PRETZEL SERVICE • \$175.00

Package includes:

- 50 Traditional Pretzels
- Mustard Packets

TRADITIONAL PRETZEL WITH CHEESE SERVICE • \$200.00

Package includes:

- 50 Traditional Pretzels
- Individual Containers of Nacho Cheese

SPECIALTY PRETZEL SERVICE • \$215.00

Package includes:

- 50 Pretzels

Choose 1 flavor

Apple Cinnamon • Pizza • Jalapeno Cheese

PRETZEL WARMER RENTAL • \$125.00 per day

ONE TIME DELIVERY FEE • \$50.00

ONE TIME PICK UP FEE • \$50.00

REQUIRED POWER

110V/15AMP dedicated circuit per machine



WARM ROASTED NUTS

ROASTED PEANUT SERVICE FOR UP TO 8 HOURS • \$1,350.00

Peanuts roasted with Honey

Package includes:

- Approximately 160 2oz servings
- Paper cones and napkins
- Nut roaster machine
- Specialty Service Associate for up to 8 hours to roast and serve

ROASTED ALMONDS SERVICE FOR UP TO 8 HOURS • \$1,480.00

Almonds roasted with Sambal, Brown Sugar and EVOO

Package includes:

- Approximately 160 2oz servings
- Paper cones and napkins
- Nut roaster machine
- Specialty Service Associate for up to 8 hours to roast and serve

PISTACHIO SERVICE FOR UP TO 8 HOURS • \$1,620.00

Pistachios roasted with Cinnamon and Chipotle Seasoning

Package includes:

- Approximately 160 2oz servings
- Paper cones and napkins
- Nut roaster machine
- Specialty Service Associate for up to 8 hours to roast and serve

ADDITIONAL PEANUTS • \$65.00 per 80 2oz servings

ADDITIONAL ALMONDS • \$75.00 per 40 2oz servings

ADDITIONAL PISTACHIOS • \$110.00 per 40 2oz servings

REQUIRED POWER

120V/20AMP dedicated circuit per machine

SAVOR...

EXHIBIT BOOTH TRAFFIC BUILDERS

The Exhibitor is responsible for ordering tables, power and trash removal from the General Service Contractor.

WATER COOLER

SAVOR...Chicago is not responsible for supplying electricity.
Please contact your General Service Contractor to order electricity.

HOT AND COLD WATER COOLER

FIRST DAY RENTAL • **\$125.00**

PURIFIED WATER JUGS

FIVE GALLON, EACH • **\$38.00**

Includes 100 flat bottom cups

ELECTRICAL REQUIREMENTS

110V/15AMP circuit

Please contact your General Service Contractor to order electricity.



SAVOR...

MISTIFY

Mistify and captivate your clients and guests while they visit your Booth! Guests will be wowed by the interactive, and liquid nitrogen Dessert. Right before your eyes, at -321°F , we create the smoothest, most delectable Ice Cream and Frozen Coffee. Freshly Frozen Creations in a mesmerizing cloud of mist! Below are examples of popular packages, but the possibilities to create a customized experience are endless! Contact your Catering Sales Manager to create the perfect *ice* breaker!

ICE CREAM, FROZEN COFFEE AND SORBET

SERVICE FOR UP TO 8 HOURS • \$4,900.00

Package includes:

- (800) 2oz servings
- 2 trained & licensed Attendants to create and serve
- Elegant LED Bar & Podium
(Inquire about the ability to match company colors)
- Disposable cups, spoons, and napkins

ONE TIME SET-UP FEE • \$700.00 AND SERVER FEE • \$550.00

SERVICE FOR UP TO 4 HOURS • \$2,950.00

Package includes:

- (400) 2oz servings
- 1 trained & licensed Attendant to create and serve
- Elegant LED Bar & Podium
(Inquire about the ability to match company colors)
- Disposable cups, spoons, and napkins

Choose 2 flavors (duration of show dates)

Vanilla Bean • Cookies & Cream • Sea Salt Caramel
Strawberry Cheesecake • Mint Chocolate Chip •
Chocolate Brownie • Red Velvet •
Strawberry Sorbet • Strawberry-Lime Sorbet •
Mango-Citrus Sorbet • Pineapple-Coconut Sorbet
Cafe Latte • Mocha Latte
Custom Flavors Available

ONE TIME SET-UP FEE • \$700.00 AND SERVER FEE • \$275.00

100 ADDITIONAL SERVINGS • \$600.00

TOPPINGS BAR • \$1.00 PER SERVING



*Menu and pricing are specific to show floor catering.
Services are drop-off only. Staffing and upgrades are available. Consult your catering team for details.*

SAVOR...

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

MENU SELECTION

The menus have been designed to maximize the guest's satisfaction. To assure availability of menu items, please provide the Catering Sales Manager with the food and beverage selections a minimum of four (4) weeks prior to the first function. Every effort will be made to accommodate requests for special, religious or dietary requirements that SAVOR...Chicago is made aware of.

PRICING

Published pricing does not include service charge (currently 21.50%) or applicable taxes. Pricing is subject to change without notice and will be guaranteed when contracted.

GUARANTEES

In order to ensure the success of the function(s) and the satisfaction of the guests, food and beverage quantity guarantees must be received by the Catering Sales Manager no later than five full business days (Monday – Friday) prior to the event for functions up to 1,000 guests. Function of 1,001 guests or more must be guaranteed ten full business days prior to the event. The Customer may be required to provide a guarantee earlier if special products or preparations are required. If the guarantee is not received, SAVOR...Chicago reserves the right to charge for the expected number of guests or quantities specified on the banquet event order(s). If the attendance is higher than the given guarantee the charge will be for the actual function attendance. Increases and/or new orders made within seventy-two hours of the function are subject to an additional 20% fee based on the menu price. Plated or Buffet functions with a guarantee of less than 25 guests will be subject to labor fees.

BEVERAGES

SAVOR...Chicago offers a complete selection of beverages to complement each function. Alcoholic beverages and services are regulated by the Liquor Control Board. SMG/SAVOR...Chicago, as licensee, is responsible for the administration of these regulations. No alcoholic beverages may be brought onto the premise from outside resources; nor may it be removed from the premise. We reserve the right to refuse alcohol service to intoxicated or underage persons. Where applicable, Customer is responsible to pay all minimum sales guarantees included on Banquet Event Orders. Customer will receive credit for cash sales, not to exceed amount of minimum sales guarantee listed on the Banquet Event Order for that function.

PAYMENT/DEPOSIT/CONTRACT

A deposit in the amount noted on the catering contract is due on the date specified. The amount of the deposit is 100% of the estimated catering expenditure based on planned functions. The signed contract and deposit are due in advance of the event. The actual revenue will be based on the signed banquet event order(s) and guarantee(s). The remaining balance of the deposit is due fourteen days in advance of the first function. Payment can be made via credit card, ACH wire or company check. A 2.5% service fee will be added to credit card charges over \$20,000.

IMPORTANT INFORMATION

- Exhibit Floor catering is a drop off service. SAVOR...Chicago is not responsible for trash removal.
- Catering is delivered with disposableware. China service is available with an associated fee.
- On-site pop up orders have a two hour delivery window
- SAVOR...Chicago is not responsible for supplying tables for catering services in your Booth. Please contact your General Contractor to order tables or designate appropriate counter space in your Booth.
- SAVOR ...Chicago is not responsible for supplying power for catering services in your booth. Please contact your General Contractor to order electricity.
- SAVOR...Chicago Banquet Staff is available for hire in your Booth.

Exhibitors are permitted to serve food and beverages within limits of the following guidelines:

- **Bite-size snacks and beverages may be distributed to meeting attendees in the exhibitor's booth and cannot be displayed as a promotion or to attract attendees. Refer to Exhibit Catering Menu for approved options.**
- **Food and Beverages may be provided to meeting participants during the course of a meeting within a private, fully enclosed conference room inside the exhibitor's booth as well as Meetings Suites and Headquarter Office Space. Refer to the Private Meetings Catering Menu for options.**
- **All food and beverages must be coordinated through the convention center official caterer and provided in generic cups or glasses supplied by the official convention center caterer; food preparation and cooking inside the exhibitor's booth are prohibited.**
- **Alcoholic beverages are strictly prohibited.**