

SAVOR...

Technical Booth Catering Menu

RSNA® 2016

NOVEMBER 27 – DECEMBER 2

Please submit orders by November 4, 2016

SOUTH

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SAVOR . . .Chicago and Enjoy!

SAVOR...



WITH OUR GUESTS IN MIND

From our commitment to purchase locally, 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 and sets 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 overemployment of medicine in raising farm animals. Finally, SAVOR... Chicago 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 outreach, 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 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...

BEVERAGES

All Hot Beverages have a minimum order 3 gallons per selection.

REGULAR COFFEE, GALLON • \$48.00

DECAFFEINATED COFFEE, GALLON • \$48.00

*We proudly brew UTZ Certified Coffee. This is the largest program for sustainable farming of coffee and cocoa in the world. The **UTZ Certified** program covers good agricultural practices, farm management, social and living conditions, and the environment.*

HOT TEA, GALLON • \$42.00

HOT CHOCOLATE, GALLON • \$42.00

ORANGE JUICE, GALLON • \$38.00

ICED TEA, GALLON • \$38.00

LEMONADE, GALLON • \$38.00

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

MANGO LIME AND BASIL

KIWI-STRAWBERRY

COKE, DIET COKE, SPRITE, CASE (24) • \$60.00

DASANI BOTTLED WATER, CASE (24) • \$66.00

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

BOTTLED ICED TEA, CASE (24) • \$91.00

BOTTLED JUICE, CASE (24) • \$70.00

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

STARBUCKS FRAPPUCCINO, CASE (12) • \$76.00

MILK PINT, CASE (12) • \$30.00



EXHIBIT BOOTH TRAFFIC BUILDERS

The Exhibitor is responsible for ordering tables, power (if needed) 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 • \$1,800.00

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 • \$225.00 per 50

ADDITIONAL HOURS • \$150.00 per hour beyond 8 hours

REQUIRED POWER

120V/20AMP dedicated circuit 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 • \$1,800.00

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 • \$225.00 per 50

ADDITIONAL HOURS • \$150.00 per hour beyond 8 hours

REQUIRED POWER

120V/20AMP dedicated circuit per machine

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

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 twenty-one days 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.