

Greetings! I am pleased to welcome you to Seattle and the Washington State Convention & Trade Center. With competition increasing everyday on the tradeshow floor, you need fresh ideas and creative marketing techniques to generate a return on your booth event.

As the exclusive Food Service provider to the Washington State Convention & Trade Center, we at ARAMARK pride ourselves on offering a number of food and beverage programs to help attract tradeshow attendees to your exhibit space. Our celebrated culinary team are innovative and create beautiful displays and reception items focusing on local ingredients.

Our exhibitor hospitality menu offers many solutions to help make your trade show program a success. Our dedicated staff is committed to delivering superior service and a first class product.

Please keep in mind that some items will be subject to product availability and staff availability so ARAMARK always recommends placing your booth order in advance.

Your catering rep will advise you if your food and beverage selections are unable to be fulfilled on account of the proximity to the event date.

Also included is additional information regarding our guidelines and procedures. Please do not hesitate to contact us with your questions. You may have some additional questions or concerns that pertain to these documents and I encourage you to contact us to assist you further. We at the Washington State Convention & Trade Center are anticipating the opportunity to make your booth event remarkable and memorable.

Bon Appetite!



Beverages...

Booth orders are not billed on consumption

	Advance Purchase	Show Price
Water		
Spring Water- Pure spring water in a 16.9 ounce 100% compostable, eco-friendly bottle. Price per bottle	\$3.75++	\$4.25++
Water bubbler- Daily water bubbler rental includes first five gallon jug on the house and unlimited 100% compostable cups. Electrical specs: 110 volt, 20 amp	\$150.00++	\$165.00++
Sparkling Water- Assorted flavors. Price per bottle	\$3.25++	\$3.60++
Bags of Ice- Price per seven pound bag	\$10.00++	\$11.00++
Chilled		
Organic Iced Tea- With lemon wedges. Price per gallon	\$49.50++	\$55.00++
Lemonade- Price per gallon	\$38.00++	\$42.00++
Fruit Punch- Price per gallon	\$38.00++	\$42.00++
Assorted Bottled Fruit Juice- Price per bottle	\$3.25++	\$3.60++
Assorted Soft Drinks- We serve Coca-Cola® products	\$3.25++	\$3.60++
Hot		
Tully's® Organic Coffee- Regular or Decaf. Price per gallon. Served with all appropriate condiments	\$49.50++	\$55.00++
Numi® Organic Teas- Selection of spiced, herbal & organic black teas. Accompanied with lemon & honey Price per gallon	\$49.50++	\$55.00++
House-Made Hot Chocolate- With mini marshmallows Price per gallon	\$49.50++	\$55.00++
Spiced Washington Apple Cider- House-made & Served with cinnamon sticks, mace, juniper, nutmeg & cloves. Price per gallon	\$49.50++	\$55.00++

++ Denotes 18% administrative charge and 10% state sales tax
Prices subject to change and without prior notice



Snack Items...

All snack items are individually packaged and priced per dozen except where noted. Minimum order, two dozen.

	Advance Purchase	Show Price
Sweet		
Mighty-O® Mini Donuts- six dozen minimum	\$24.00++	\$26.50++
Oreo® Cookies	\$30.00++	\$35.00++
Nutter Butter® Cookies	\$30.00++	\$35.00++
Pudding Cups	\$30.00++	\$35.00++
Cady Bars	\$36.00++	\$40.50++
Mini Muffins	\$42.00++	\$46.50++
Rice Krispies Treats®	\$42.00++	\$46.50++
Hershey's® Mini Chocolate Bars- Price per pound	\$30.00++	\$35.00++
Savory		
Corn Nuts®	\$33.00++	\$36.50++
Cheez-It® Crackers	\$33.00++	\$36.50++
Granola Bars	\$33.00++	\$36.50++
Peanuts	\$39.00++	\$43.00++
Chex Mix®	\$39.00++	\$43.00++
Smart Pop® Popcorn	\$39.00++	\$43.00++
Tim's Cascade® Potato Chips	\$39.00++	\$43.00++
Pretzels	\$39.00++	\$43.00++
Cashews	\$45.00++	\$50.00++
Trail Mix	\$45.00++	\$50.00++
Healthful		
Mozzarella Cheese Sticks	\$24.00++	\$26.50++
Fruit & Oat Bars	\$33.00++	\$36.50++
Fresh Whole Fruit	\$42.00++	\$46.50++
Fresh Carrots & Celery	\$42.00++	\$46.50++
Power Bars®	\$48.00++	\$53.00++
Low Carb Bars®	\$48.00++	\$53.00++
Individual Fruit Yogurts	\$42.00++	\$46.50++
Chilled		
Novelty Ice Cream Bars	\$36.00++	\$40.50++
Frozen Fruit Bars	\$45.00++	\$50.00++
Häagen-Dazs® Gourmet Ice Cream Bars	\$60.00++	\$66.00++

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Meeting Breaks...

	Advance Purchase	Show Price
Fresh From our Bakery...		
Minimum order, two dozen		
Breakfast Selections	\$38.00++	\$42.00++
Bagel Assortment with Cream Cheese		
Sliced Breakfast Breads		
Cinnamon Buns		
Sliced Coffee Cake		
Mini Croissants		
Danish Pastries		
Assorted House-Made Muffins		
Assorted Berry Scones		
Afternoon Selections	\$38.00++	\$42.00++
Chocolate Cherry Brownies		
Cocoa Brownies		
Walnut Praline Brownies		
Assorted Fresh Baked Cookies		
Shortbread Cookies		
Lemon Bars		
Spiced Apple Bars		
Coconut Macaroon Bars		
Chocolate-Dipped Biscotti		
Refreshment Packages...		
Priced per person		
South of the Border- Tri-colored tortilla chips, Fresh salsa & guacamole, mini key lime tarts		
Assorted sparkling waters & assorted soft drinks	\$12.00++	\$13.50++
Fruit & Cheese- Imported & domestic cheeses, soft & semi-soft cheeses served with assorted crackers, & lavosh with seasonal fresh fruits & berries, apricot & raspberry shortbreads, assorted flavored sparkling waters <i>or</i> sparkling apple cider	\$14.00++	\$15.50++

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Meeting Breaks... (cont.)

	Advance Purchase	Show Price
Refreshment Packages... Priced per person		
Fruit Smoothies- Includes assorted individual bottled smoothie flavors, energy & granola bars, fresh whole fruit & bottled spring water	\$12.00++	\$13.50++
Lemon Break- Lemon pound cake, lemon curd lemon lavender cheese cake, lemon candies and lemon soft drinks	\$14.00++	\$15.50++
Energy Bar- Sliced seasonal fresh fruit, vegetable Crudite with low-cal Ranch dip, local yogurts, Energy bars, Red Bull® & Vitamin Water®	\$14.00++	\$15.50++
Grab & Go- Select any three standard snack items any two premium snack items & an assortment of soft drinks & bottled spring water	\$12.00++	\$13.50++
Heat Wave- Assorted premium ice cream bars, Iced tea with lemon wedges & bottled spring water	\$11.00++	\$12.50++
The Triathlon- Honey nut toasted granola, Assorted fruit yogurts, banana chips, Washington Apples & bottled spring water	\$13.00++	\$14.50++
Washington Apple Break- Includes Granny Smith apple tarts, apple cheese cake, apple crisp, apple frangipane cake, apple cinnamon ice cream with apple & ginger cider	\$14.00++	\$15.50++
Elliot Bay Continental Breakfast breads, assorted muffins and mini Croissants from our bakery an assortment of chilled orange, apple & cranberry juice Seasonal fruits & berries, butter, preserves & fresh brewed Tully's organic coffee & teas	\$18.00++	\$20.00++

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Box Lunches...

All box lunches are priced per person and include a choice of one soft drink or bottled water
Select up to three from the following.

	Advance Purchase	Show Price
Boxed Sandwiches		
Each includes one of the following sandwiches, a side salad, Tim's Cascade® potato chips, a Mini Babybel® Cheese, fresh whole fruit & a chocolate chip, raisin cookie.	\$21.00++	\$24.50++
Albacore Tuna Salad		
Tarragon Chicken Salad		
Club Wrap		
Honey-Baked Ham & Jarlsberg		
Italian Hoagie		
Roast Beef & Provolone		
Smoked Turkey & Tillamook® Cheddar		
Vegetarian		
Boxed Salads		
Each includes one of the following salads, A fruit cup, Mini Babybel® cheese & a nutrigrain® bar	\$21.00++	\$24.50++
Ginger Marinated Chicken		
Traditional Caesar		
Chicken Caesar		
Northwest Salmon Caesar		
House Cobb		
Mediterranean Pasta with Chicken		

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Receptions...

House-made Hor d'Oeuvres are priced per dozen with a minimum of four dozen for each item

	Advance Purchase	Show Price
Hot Hor d'Oeuvres		
Tartlets		
Walla Walla Sweet Onion & Gruyere Cheese	\$42.00++	\$46.50++
Mediterranean Artichoke – with feta cheese, Kalamata olives & tomatoes	\$42.00++	\$46.50++
Skewers & Satay		
Washington Chicken Satay- with spicy peanut sauce	\$39.00++	\$43.00++
House-Smoked Salmon Kabob	\$45.00++	\$49.50++
Washington Natural Beef Satay	\$42.00++	\$46.50++
Seattle Favorites		
Miniature Quiche- Ham with Tillamook® Cheddar & asparagus or Sun-dried tomatoes with Parmesan cheese	\$36.00++	\$40.00++
House-Smoked Salmon Turnovers- Smoked salmon, Brie, fresh garlic & herbs in a puff pastry	\$39.00++	\$43.00++
Crusted Barbecue Chicken- With smoky barbecue sauce	\$42.00++	\$46.50++
International		
Vegetable Spring Roll- With spicy Szechuan sauce	\$33.00++	\$36.50++
Thai Chicken & Cashew Spring Roll- With Thai chili sauce	\$39.00++	\$43.00++
Pot Stickers- With ginger hoisin Sauce	\$33.00++	\$36.50++
Quesadillas	\$39.00++	\$43.00++
Spanakopita- Spinach wrapped in phyllo dough	\$36.00++	\$40.00++

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Receptions...(cont.)

House-made Hor d'Oeuvres are priced per dozen with a minimum of four dozen for each item

Chilled Hor d'Oeuvres

Crostini & Bruschetta

Seattle Sourdough Crostini-

Topped with crème fraîche

\$39.00++

\$43.00++

Black Peppercorn Crusted Carpaccio-

With lavender scented huckleberries on a crostini

\$45.00++

\$49.50++

Mozzarella Herb Crostini-

With arugula & pineola puree brushed with
extra virgin olive oil

\$42.00++

\$46.50++

Bruschetta- Topped with garlic, Roma tomatoes & basil

\$36.00++

\$40.00++

Seattle Favorites

Dungeness Crab Salad-

Served in a new potato shell

\$48.00++

\$53.00++

Salmon Bundles-

House-smoked salmon wrapped around Granny Smith
apple sticks with honey-mustard aioli

\$45.00++

\$49.50++

Vegetarian

Roasted Zucchini- Stuffed with herbed Samish Bay

Goat cheese

\$36.00++

\$40.00++

Spanish Olives Filled with Bleu Cheese Mousse

\$36.00++

\$40.00++

Mini Antipasto Skewers- Marinated baby mozzarella,
small tomato, roasted pepper & artichoke

\$39.00++

\$43.00++

Stuffed Roasted Mushrooms- Filled with herbed

Chevre mousse

\$36.00++

\$40.00++

International

Spicy Tuna Tartare- Served on cracker with cilantro

\$48.00++

\$53.00++

Prosciutto-Wrapped Melon

\$42.00++

\$46.50++

Jumbo Asparagus Wrapped with Serrano Ham

\$45.00++

\$49.50++

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Receptions...(cont.)

House-made Hor d'Oeuvres are priced per dozen with a minimum of four dozen for each item

Reception Displays

Farmer's Basket of Fresh Vegetables

With assorted dips \$6.50++ \$7.50++

Imported & Domestic Cheeses

With assorted crackers & fruit garnish \$6.50++ \$7.50++

Northwest Bruschetta Station

Local tomato bruschetta, olive tapenade, white bean spread, smoked salmon tartar, cranberry & Walla Walla onion marmalade, accompanied with organic artisan crackers & crostini \$9.25++ \$10.25++

Warm Dungeness Crab & Artichoke Dip

With tri-colored tortilla chips & crostini \$8.75++ \$10.00++

Two-Way Prawns

Coconut prawns with apricot chutney & prawn satay with Thai chili sauce \$8.50++ \$9.50++

Mediterranean Display

Assorted Mediterranean delights including dry salami, Roasted peppers, Greek olives, mozzarella cheese. Grilled asparagus, roasted garlic & marinated artichoke \$12.00++ \$13.50++

Artisan Washington State Cheeses & Apples

Includes Cougar Cold® cheddar & Samish Bay goat Cheese, organic & lavosh crackers, served with dried Fruit & mixed nuts \$10.00++ \$11.00++

Sweet Treats

Lemon meringue & chocolate coconut tarts, Assorted chocolate biscotti & shortbreads \$10.00++ \$11.00++

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Hosted Bar...

All hosted bars are subject to a \$500++ sales minimum. If sales fall below this amount the difference between actual sales and the minimum will be applied to the final bill. When purchasing wine and beer by the bottle, exhibitor must provide a specific request and quantity. Under no circumstances are exhibitors permitted to transport open bottles outside of exhibit hall. After show closes, all remaining open bottles will be charged as consumed and emptied. All bottles that have remained sealed will be returned as unconsumed and will not be charged to the client. Bar services of more than four hours are subject to an additional sales minimum of \$125++ per hour, per bar.

Beers by the Bottle

Priced by bottle, served in your booth

Domestic & Non Alcohol

Budweiser
Bud Light
Miller Genuine Draft
Miller Lite
O'Doul's- NA
\$5.50++

Imported

Corona
Heineken
\$6.50++

Washington Microbrews
Maritime Pacific Brewing Co.
Seasonal Selection

The Pike Brewing Co.
Pike Place Ale

Redhook Ale Brewery
ESB

Pyramid Breweries
Haywire Hefewiezen
\$6.50++

Premium Liquor

Absolut Vodka
Bacardi Rum
Dewar's Scotch
Jack Daniel's Bourbon
Jose Cuervo Tequilla
Seagrams VO Whisky
Tanqueray Gin
\$6.50++

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Hosted Bar...(cont.)

	Advance Purchase	Show Price
Wines by the Bottle		
White		
Apex II Chardonnay (Washington)	\$35.00++	\$38.50++
Boom Town Pinot Gris (Washington)	\$32.00++	\$35.50++
Naked Organic Chardonnay (Washington)	\$32.00++	\$35.50++
Next Riesling (Oregon)	\$32.00++	\$35.50++
Terra Blanca Sauvignon Blanc (Washington)	\$32.00++	\$35.50++
Terra Blanca Chardonnay (Washington)	\$29.00++	\$32.00++
Red		
Boom Town Merlot (Washington)	\$34.00++	\$37.50++
Next Pinot Noir (Washington)	\$36.00++	\$39.50++
Naked Organic Merlot (Washington)	\$32.00++	\$35.50++
Chateau Ste Michelle Orphelin Red Blend (Washington)	\$42.00++	\$46.50++
Terra Blanca Malbec (Washington)	\$42.00++	\$46.50++
Terra Blanca Red Mt. Cabernet Sauvignon (Washington)	\$29.00 ++	\$32.00++
Sparkling		
Argyle Brut (Oregon)	\$34.00++	\$37.50++
Domaine Pierre Noir Vin Rouge (Washington)	\$42.00++	\$46.50++
Domaine Ste. Michelle (Washington)	\$34.00++	\$37.50++
Luxe (Washington)	\$42.00++	\$46.50++

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Specialty Items...

	Advance Purchase	Show Price
<p>Logo Sheet Cake You can't find a sweeter way to advertise. Perfect for product launch parties & anniversaries.</p>		
Full Sheet (serves 90)	\$190.00++	\$210.00++
Half Sheet (serves 45)	\$115.00++	\$125.50++
Cupcakes Per Dozen (5 dozen minimum)	\$57.00++	\$63.00++
<p>Add a dedicated attendant to serve for \$125.00++ (priced four consecutive hours). See your catering rep for additional details</p>		
<p>Island Oasis Smoothie Bar (14"x16"x27", 53lbs) *Requires 6.7 amp, 115 volts Attendant mandatory. Priced per hour, with a four consecutive hour minimum. Service includes equipment, dedicated attendant, unlimited smoothies, cups, straws, spoons, napkins & service table.</p>	\$225.00++/hr	\$250.00++/hr
<p>Choose Two of the Following Flavors: Strawberry, Pina Colada, Banana, Raspberry, Mango, Peach, Passion Fruit, Guava Margarita, Lemonade, Sour Mix, Hurricane, Papaya Bloody Mary, Wild Berry or Cappuccino Use both flavors per day or alternate your selections for multiple trade show days! See your catering rep for additional details</p>		
<p>Popcorn Machine Rental Capacity: 132 (1oz)servings/hour *requires 9.5amp, 120volt Attendant mandatory. Priced per day. Rental includes Complimentary popcorn kit for first day's rental, dedicated attendant for the first four consecutive hours of service & service table. Popcorn machine is limited to 4th floor exhibit halls & must sit on a covered surface. Client must set up daily porter service for booth & surrounding areas.</p>	\$450.00++/day	\$490.00++/day
<p>Additional Popcorn Kits Kit includes popcorn, popcorn bags, scoop, napkins & latex gloves. Serves about 300.</p>	\$100.00++/each	\$110.00++/each
<p>Additional Attendant Hours See your catering rep for additional details</p>	\$125.00++/hr	\$125.00++/hr

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Specialty Items...(cont.)

	Advance Purchase	Show Price
<p>Otis Spunk-Meyer Cookie Oven Bake & serve hot cookies from a table top oven! Capacity: 1 dozen cookies/ 15 min. Approx size: (2'x2') *requires 120 volts, 11.3 amps, 1,350 watts, 60Hz Attendant mandatory. Priced per day. Service includes a dedicated attendant for the first four consecutive hours, one complimentary case on your first day's rental, all baking/serving supplies & service table. Choose One of the Following Flavors: Double Chocolate Chip, White Chocolate Chip, Oatmeal, Peanut Butter, Chocolate Chip</p>	\$400.00++	\$450.00++
<p>Additional Cases of Cookies Serves approximately 200 cookies</p>	\$180.00++	\$200.00++
<p>Additional Attendant Hours See your catering rep for additional details</p>	\$125.00++/hr	\$125.00++/hr
<p>Tully's Hosted Espresso Cart Area Required: 6.5'x5.5' Cart Dimensions: 80"x32"x70" *Requires 30 amp, 208 volt, One Phase. Attendant is mandatory. Priced per day. Limited availability. Service includes dedicated attendant for the first four consecutive hours, unlimited specialty hot & iced espresso drinks, cups, sleeves, napkins & all appropriate condiments. Personalize your espresso cart service with your company's signage! Poster board signs measuring 41.5"x 26.5" will slide into our pre-existing sign holders. No tape, staples, Velcro, nails or push pins, please.</p>	\$1,000.00++	\$1,100.00++
<p>Additional Attendant Hours See your catering rep for additional details</p>	\$200.00++/hr	\$200.00++/hr
<p>Hosted Fresh Squeezed Juice Bar Area Required: 6.5"x5.5" *Req. 1 standard 110 power source Attendant Mandatory. Priced per day. Service includes Commercial grade juicer, attendant for the first four consecutive hours, cups, napkins, service table & unlimited drinks made to order.</p>	\$800.00++	\$880.00++
<p>Additional Attendant Hours See your catering rep for additional details</p>	\$125.00++/hr	\$125.00++/hr

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Catering Policies & Additional Information...

Unauthorized Food & Beverage...

The Washington State Convention & Trade Center is committed to providing the highest quality food and beverage services for our guests. All food and beverages is to be arranged through our catering department. No outside food or beverage of any kind is allowed in the facility by clients, guests or exhibitors without prior written consent of the Food Services General Manager of Director of Catering Sales. Product sampling is restricted to the manufacturer, processor or distributor of the item being displayed by the exhibiting company. All sample items are limited to a 3oz. portion and must be approved of 3 days prior to show start.

Ordering...

We strongly recommend all orders be placed in advance. Place your order by the denoted due date on the order form to lock in Advance Purchase pricing. All orders placed after this due date will be subject to Show Pricing and to product and staff availability. Booth orders are not charged on consumption. All prices are subject to an Administrative Charge of 18% and Sales Tax of 10% and subject to change without advance notice. Refreshes can be ordered on site by dialing 5078 from any house phone or 206-510-2638. A lead time of 45 minutes or more is required.

Special Orders...

This menu has been designed with exhibitors like yourself in mind. However, should you have special menu needs, please feel free to contact your catering rep. A six week lead time is needed to guarantee special order requests.

Order Confirmation...

Your catering rep will review your food and beverage order and in turn, provide you with written confirmation of the services via separate event orders for each function. These event orders will form part of your contract and are to be confirmed, signed and returned with payment 14 days in advance of the first scheduled service.

Payment Policy...

ARAMARK corporate policy requires full payment prior to commencement of services. Additionally, a credit card must be on file for any onsite ordering. NO EXCEPTIONS.

Service Standards...

All services are scheduled to arrive with in 15 minutes from the scheduled start time. Booth orders will carried out on a dressed service table and will include the appropriate variety of disposable service wear. We are pleased to offer service wear that is 100% compostable at no additional charge. Exhibitors are free to provide their own service tables to coordinate booth colors or use logo'd service wear to personalize their event but please give your catering rep advance notice before doing so.

Delivery Charge...

There is a \$50.00 booth delivery fee for orders of \$100.00 or less.

Changes & Cancellations...

Changes and cancellations must be received 3 Business Days in advance of service. Upon signing of the catering service agreement, cancellations will not be subject to a refund. Late changes are subject to staff and product availability.

Alcohol Service...

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TMS 2010

February 14-18, 2010

Washington State Convention & Trade Center, Seattle WA
Exhibitor Hospitality Menu & Order Form

Company Name _____ Email _____

Company Address _____ Suite _____

City _____ State _____ Zip _____

Company Phone (____) _____ Fax (____) _____

Name on Contract _____ Title _____

Room or Booth# _____ Guest Count _____

On Site Contact _____ On Site Cell Phone #(____) _____

Is the exhibiting company providing the service table for this service? _____

PLEASE NOTE: Submit completed order forms by January 29, 2010.
Orders received after these dates are subject to product and staffing availability.
Show Pricing will apply to all orders placed after the above due date.

Day/Date	Start Time	End Time	Quantity	Specific Item Description

Any special instructions that would help us make your booth event extraordinary: _____



Mesina McMurray
Catering Sales Coordinator
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FAX: (206) 694-5398