

Indiana Convention Center

Exhibitor Catering Menu



GENERAL INFORMATION



POLICY AND SERVICES

Please read carefully to ensure your success while hosting attendees in your booth.

*Sodexo Live! is pleased to be the exclusive caterer for the Indiana Convention Center and Lucas Oil Stadium to provide all of your food, beverage, and service staffing needs. **NO OUTSIDE FOOD OR BEVERAGE MAY BE BROUGHT INTO THE CONVENTION CENTER OR LUCAS OIL STADIUM, INCLUDING BOTTLED WATER**

*If your company manufactures, produces, or distributes food or non-alcoholic beverages and your products are related to the nature of the show, you may provide samples for your guest's enjoyment in your booth on the trade show floor upon Sodexo Live!'s approval. Please request a sampling packet for guidelines and required forms for approval.

COMPLETED SAMPLING FORMS AND CERTIFICATE OF LIABILITY MUST BE RECEIVED BY THIS OFFICE THREE BUSINESS DAYS PRIOR TO YOUR SCHEDULED EVENT DATE.

*To ensure the availability of menu items, we encourage you to place your order 14 days prior to your scheduled event. Orders received within 7 business days out from your event, may incur a 20% late fee for expedited services or charges that may arise to ensure availability for your event.

*Cancellations made prior to five business days in advance of the scheduled event date will receive a full refund. Cancellation of services within three business days of your event will be subject to payment in full.

*A 23% "house" charge or "administrative" charge will apply to all food and beverage charges. This charge of 22% is used to defray the cost of set up, break down, service, and other house expenses. No portion of this charge is distributed to the employee providing the services. You are free, but not obligated to add, or give a gratuity directly to your servers. Current state and local sales taxes apply to all food and beverage charges and orders are subject to applicable tax laws and regulations.

Our catering services are provided on high quality compostable ware- and are drop-off services (unless otherwise noted). We will be glad to coordinate specialty equipment, linens*, flowers,* and amenities to optimize services in your booth (*charges will be assessed for any damaged or lost item(s) and are the sole responsibility of the exhibitor).

*Client is responsible for providing their own catering tables,. Please contact the show decorator to arrange tables. Sodexo Live! may provide catering tables for \$30.00 per table,. Please contact your catering sales manager to make arrangements.

*Client is responsible for supplying adequate space within their exhibition space, including bar and work/counter space needed to provided contracted services.

*All services must be paid in full prior to the show's start. We accept company checks, wire transfers, Visa, Mastercard, Discover, and American Express for pre-payment of your services. We will require a credit card on file for any additional services ordered during the show or incidentals.

*It is the responsibility of the exhibitor to ensure that all services ordered are in compliance with show regulations.

*Orders can be placed by calling the Sodexo Live! catering offices at 317-262-3500 or online at icclos.ezplanit.com

BOOTH CATERING MENU-INDIANA CONVENTION CENTER & LUCAS OIL STADIUM

A 23% house charge and applicable sales tax will be added to all food and beverage orders

NON-ALCOHOLIC BEVERAGES

All services include appropriate condiments, cups, and napkins.

Tables and electrical power required for any equipment will be the responsibility of the exhibitor



Freshly Brewed Locally Roasted Coffee **\$180.00**

Three Gallon Units

Freshly Brewed Decaffeinated Coffee **\$180.00**

Three Gallon Units

Hot Water for Herbal Tea **\$165.00**

Three Gallon Units

Morning Coffee Package **\$350.00**

Includes three gallons of regular coffee, two gallons of decaffeinated coffee, and one gallon of hot water for herbal tea.

Keurig K-Cup® Service **\$70.00**

Includes machine rental and 24 assorted K-cups

Additional K-Cups® **\$2.00**

Minimum of 24 with additional order

Electric Water Dispenser **\$65.00**

Daily Charge

Five-Gallon Jug of Water **\$60.00**

Perrier Sparkling Water **\$27.00**

Six Pack

Bottled Powerade **\$27.00**

Six Pack

Bottled Water **\$96.00**

Case of 24

Lemonade **\$114.00**

Three Gallon Units

Iced Tea **\$114.00**

Three Gallon Units, Served with lemon wedges

Assorted Canned Sodas **\$48.00**

Coca Cola Products. Twelve Pack

Assorted Bottled Fruit Juice **\$51.00**

Twelve Pack

Orange, Apple, Cranberry, Grapefruit

Individual Assorted Carton of Milk **\$22.50**

Six Pack

Infused Water **\$150.00**

Three Gallon Units

- Strawberry/Basil
- Cucumber / Lime
- Citrus/ Mint
- Citrus/ Rosemary

BOOTH CATERING MENU-INDIANA CONVENTION CENTER & LUCAS OIL STADIUM

A 23% house charge and applicable sales tax will be added to all food and beverage orders

A LA CARTE: FROM THE BAKERY

All services include appropriate condiments, disposable plates, cutlery, and napkins.

Tables and electrical power required for any equipment will be the responsibility of the exhibitor



Assorted Freshly Baked Muffins

\$47.00

One Dozen

Assorted Bagels

\$47.00

One Dozen

Includes Toaster, Butter and Cream Cheese

Assorted Donuts

\$47.00

One Dozen

Sliced Breakfast Breads

\$46.00

Twelve Pieces per Loaf

Assorted Scones

\$46.00

One Dozen

Freshly Baked Croissants

\$45.00

One Dozen

Assorted Dessert Squares

\$45.00

One Dozen

Assorted Home-Style Cookies

\$40.00

One Dozen

Lemon Bars

\$49.00

One Dozen

Assorted Cupcakes

\$47.00

One Dozen

Chocolate, vanilla or red velvet

Brownies

\$45.00

One Dozen

Sea Salt Caramel Brownies

\$45.00

One Dozen

Custom Logo Cookies

\$66.00

One Dozen

Half Sheet Cake (30 Slices)

\$185.00

Chocolate or Vanilla

Full Sheet Cake (60 Slices)

\$325.00

Chocolate or Vanilla

Extra Large Sheet Cake (96 Slices)

\$450.00

Chocolate or Vanilla

Custom artwork available upon request on all cakes. Please speak to your Catering Sales Manager.



BOOTH CATERING MENU-INDIANA CONVENTION CENTER & LUCAS OIL STADIUM

A 23% house charge and applicable sales tax will be added to all food and beverage orders

A LA CARTE: SNACKS FROM THE PANTRY

All services include appropriate condiments, disposable plates, cutlery, and napkins.

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Whole Fresh Fruit

Twelve Pieces– Assortment

\$42.00

Assorted Yogurt

Six Cups– Assortment

\$22.50

Assorted Bagged Chips

Twelve Bags– Assortment

\$42.00

Tortilla Chips with Salsa

Twelve Servings

\$54.00

House-Made Potato Chips with Dip

Twelve Servings

\$54.00

Crunchy Pretzel Twists

Three Pound Units

\$54.00

Roasted Gourmet Cocktail Nuts

Three Pound Units

\$81.00

Traditional or Spicy Snack Mix

Three Pound Units

\$54.00

Pretzel Bites with Mustard

Twelve Servings

\$54.00

Kind Bars

Twelve Bars– Assortment

\$66.00

Full Size Assorted Candy Bars

Twelve Pieces– Assortment

\$51.00

Assorted Gluten Free Snacks

Twelve Pieces– Assortment

\$48.00

Individual Bags of Trail Mix

Assortment of Twelve Pieces

\$48.00

Pita Chips with Hummus

Twelve Servings

\$54.00

White Cheddar Popcorn

Twelve Individual Bags

\$45.00



BOOTH CATERING MENU-INDIANA CONVENTION CENTER & LUCAS OIL STADIUM

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RISE AND SHINE

All services include appropriate condiments, disposable plates, cutlery, and napkins.
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Lockerbie Continental Breakfast

\$18.00

Freshly baked pastries, muffins butter, and preserves
Served with coffee, decaf, hot water, and assorted juices
(Per Guest)

Fountain Square Continental Breakfast

\$20.50

Seasonal fruit and berry display, freshly baked pastries,
muffins, bagels, butter, preserves, and cream cheese
(Per Guest) Includes Toaster

Individual Brioche & Smoked Bacon Strata

\$5.25

Freshly baked egg soufflé with Gruyere cheese
(Each)

Individual Brioche & Spinach Strata

\$5.25

Freshly baked egg soufflé with Asiago cheese
(Each)

Biscuit Breakfast Sandwich

\$6.00

Egg, cheese, and sausage
(Each)

English Muffin Breakfast Sandwich

\$6.00

Egg, Canadian bacon and cheese
(Each)

Breakfast Burrito

\$6.00

Scrambled eggs, chorizo, potatoes, cheese, peppers, onions and
A side of fresh salsa
(Each)

Fried Biscuits and Apple Butter

\$4.25

Cinnamon fried country biscuits with Indiana apple butter
(Per person)

Yogurt Parfait

\$6.50

Granola layered with low fat vanilla yogurt and fresh fruit
(Each)

Breakfast Power Box

\$15.50

Hard boiled egg, yogurt cup, gourmet granola bar,
Fresh fruit cup and Bottled of Assorted Juice
(Each)



BOOTH CATERING MENU-INDIANA CONVENTION CENTER & LUCAS OIL STADIUM

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BOOTH ATTRACTIONS

All services include appropriate condiments, disposable plates, cutlery, and napkins.

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Gourmet Espresso Barista Service

\$325.00

Exquisite Coffees, Americanos, Cappuccinos, Lattes, Mocha's, Flavored Syrups and a Barista. Client responsible
For standard 120V power source needed for this service
(Priced per Hour) (4 Hour Minimum Service)

Additional Barista

\$35.00

(Priced per Hour)

Gourmet Smoothie Bar

\$425.00

A fresh selection of hand blended smoothies blended by your own smoothie barista Client responsible
For standard 120V power source needed for this service
(Priced per Hour) (4 Hour Minimum Service)

Freshly Popped Popcorn*

\$400.00

Based on 4 hours of service and includes: One case of 36 convenient packets of pre-measured popcorn, seasoning salt and coconut oil.

*Attendant is required and included for up to 4 hours.

Additional cases of popcorn are \$100.00++ per case. Client responsible

For standard 120V power source needed for this service

Broadripple Popcorn Bar

\$495.00

Selection of 3 Gourmet Locally made popcorns. Service comes with banquet attendant to serve popcorn to guests, popcorn bags, and display jars (Break serves approximately 200 1oz servings)

Parking for Pretzels

\$600.00

Includes 75 mini salted Bavarian pretzels, spinning pretzel machine rental, classic yellow mustard, and home-made beer cheese sauce. Client responsible

For standard 120V power source needed for this service

Chill Out

\$525.00

Assortment of Ice Cream novelties served in a reach in freezer
Client responsible

For standard 120V power source needed for this service
(100 Pieces Per Order and Use of Freezer)

Bulk Candy for your Booth

(Priced per Pound)

- Individual Lifesaver Mints **\$20.00**
- Individual Lifesaver Fruit Flavors **\$20.00**
- Mars Madness **\$34.00**
- (Snickers, Twix, 3 Musketeers, Milky Way)
- Starburst **\$20.00**

BOOTH CATERING MENU-INDIANA CONVENTION CENTER & LUCAS OIL STADIUM

A 23% house charge and applicable sales tax will be added to all food and beverage orders



BREAK SERVICE

All services include appropriate condiments, disposable plates, cutlery, and napkins.
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Snack Attack Break **\$11.50**

Individually bagged potato chips, pretzels and Goldfish crackers,
Snack mix, snack sized candy bars and assorted homestyle
Cookies and brownies
(Per Guest) (20 Guest Minimum Order)

Sweet Tooth **\$12.00**

Mini cupcakes, blondies, Rice Krispies treats, sea salt
Caramel brownies and assorted cookies
(Per Guest) (20 Guest Minimum Order)

Health Break **\$9.50**

Individual low-fat yogurts, fresh whole bananas and apples,
gluten-free trail mix, and granola bars
(Per Guest) (20 Guest Minimum Order)

Chocolate Lover's Break **\$12.50**

Chocolate covered Oreo cookies, chocolate dipped
pretzels, double fudge brownies,
and chocolate chip cookies
(Per Guest) (20 Guest Minimum Order)

Milk and Cookies Break **\$9.50**

Whole fresh fruit basket, assorted home-style cookies,
individual half pints of white and chocolate milk
(Per Guest) (20 Guest Minimum Order)



BOOTH CATERING MENU-INDIANA CONVENTION CENTER & LUCAS OIL STADIUM

A 23% house charge and applicable sales tax will be added to all food and beverage orders

LUNCH PLATTERS & BOWLS

All services include appropriate condiments, disposable plates, cutlery, and napkins.

Tables and electrical power required for any equipment will be the responsibility of the exhibitor



All Platters & Bowls Serve 12 People, unless otherwise noted, and come with assorted individually bagged chips

Sandwich Platters

Only Indy Lunch Platter.... **\$140.00**

Sandwiches Wrapped in Deli Paper and Cut in Half

- Turkey & Cheddar, Lettuce and Tomato
- Ham & Swiss, Lettuce and Tomato
- Grilled Vegetable Focaccia with Lettuce and Red Pepper Hummus Spread

Capitol Avenue Platter.... **\$165.00**

Sandwiches/Wraps in Deli Paper and Cut in Half

- Turkey Club Sub– Sliced turkey, crispy bacon, lettuce, tomato and chive aioli
- Chicken Salad Croissant– Cranberry chicken salad with chopped pecans, celery and herbs
- Tuscan Italian Wrap– Roasted marinated peppers and onions with sliced prosciutto, salami, ham, provolone, tomatoes and lettuce
- Veggie Quinoa Wrap– Baby field greens with quinoa super food salad, tomatoes, cucumbers, garbanzo beans, and fresh herbs



Petite Sandwich Platter.... **\$375.00**

60 Sandwiches on petite rolls, accompanied by appropriate condiments. Please select three from the following:

- Smoked Turkey & Havarti
- Ham & Swiss with Honey Mustard
- Roast Beef with Horseradish Cream
- Classic Tuna Salad
- Classic Egg Salad
- Fresh Cucumbers with dill cream cheese spread

Lunch Platter Add ons:

Serves 12 people

Fresh Fruit Platter

\$84.00

Assorted Vegetable Crudit  with Dip

\$84.00

LUNCH PLATTERS & BOWLS Continued

All services include appropriate condiments, disposable plates, cutlery, and napkins.

Tables and electrical power required for any equipment will be the responsibility of the exhibitor

All Platters & Bowls Serve 12 People unless noted and Come with Assorted Bagged Chips

Gourmet Salad Bowls

Cobb Salad Bowl....\$160.00

- Crisp romaine lettuce, chicken, applewood smoked bacon, tomatoes, scallions and hard boiled egg. Served with buttermilk ranch dressing

Classic Chicken Caesar Bowl....\$185.00

- Crisp romaine lettuce, grilled chicken breast, Parmesan cheese and garlic croutons. Served with classic Caesar dressing

Southwest Chicken Salad Bowl....\$250.00

- Garden greens with grilled chicken, diced fresh tomatoes, corn, black beans, cheddar cheese and tri-colored tortilla crisps. Served with chipotle ranch dressing

Healthy Ancient Grains Bowl....\$160.00

- Mixed greens with multi grains, garden vegetables, fresh herbs and diced cranberries. Served with a champagne vinaigrette

Superfood Salad Bowl....\$125.00

- Superfood lettuce mix, roasted chickpeas, diced apple and pecan. Served with a lemon vinaigrette

Strawberry Chicken Salad Bowl....\$185.00

- Spinach leaves, red onion, strawberry, feta cheese and grilled chicken. Served with a strawberry balsamic vinaigrette

Turkey Apple Brie Salad Bowl....\$160.00

- Spinach leaves with diced turkey, brie cheese, diced green apple, dried cranberry and walnut. Served with balsamic vinaigrette



Additional Salad Dressing

\$20.00

Basket of Assorted Rolls w/Butter

\$34.00



Booth Pizza Party.... \$140.00

Choice of Two Party Cut Pizzas with a Tossed Salad with Ranch and Vinaigrette Dressing for 12 People

- Cheese Pizza
- Pepperoni Pizza
- Sausage Pizza
- Supreme Pizza
- Roasted Veggie Pizza

Additional pizzas
(each)

\$40.00

BOOTH RECEPTIONS

All services include appropriate condiments, disposable plates, cutlery, and napkins.
Tables and electrical power required for any equipment will be the responsibility of the exhibitor

COLD HORS D'OEUVRE

Prices listed are per piece. Minimum of 50 pieces per selection

Glazed Thai Chili Shrimp **\$6.25**

Pesto Chicken Salad Shooters **\$4.75**

Caprese Skewer **\$4.00**

Pepper Crusted Beef Tenderloin **\$5.75**

Garlic crostini and grain mustard

Buffalo Chicken Salad Spoon Dips **\$4.75**

Lobster Salad Sliders **\$6.50**

Fig and Blue Cheese Flatbread **\$4.00**

Shaved fennel and smooth figs

Antipasto Skewer **\$4.00**

Sun-dried tomato, artichoke, mozzarella, and basil

Local Meats and Cheeses arranged on a wooden skewer



Chilled Jumbo Shrimp **\$4.75**

With spicy cocktail sauce

Crab Salad Shooter **\$5.00**

Jumbo lump crab, fresh herbs, trio tomato salad shooter

Root Vegetable Tartlets **\$4.00**

Roasted rutabaga, parsnips, golden beets, feta cheese

And pine nuts in a gluten free tartlet

Mango Shrimp Ceviche Tarts **\$5.00**

Bacon Wrapped **\$4.75**

Roasted Brussels Sprouts

BOOTH CATERING MENU-INDIANA CONVENTION CENTER & LUCAS OIL STADIUM

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BOOTH RECEPTIONS

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HOT HORS D'OEUVRE

Prices listed are per piece. Minimum of 50 pieces per selection

Chicken Quesadilla Trumpets

\$4.50

With Salsa Cream

Tandoori Chicken Satay

\$4.50

With tikka masala sauce

Mini Cheeseburger Bites

\$4.75

Philly Beef Spring Roll

\$4.50

With Melted Provolone sauce

Teriyaki Beef & Pepper Kabobs

\$5.50

Coconut Crusted Shrimp

\$5.75

With horseradish apricot marmalade

Mango Chicken Spring Roll

\$4.50

Fried Sesame Chicken Strips

\$4.75

With hoisin BBQ sauce

Glazed Bacon Wrapped Shrimp

\$5.50

Portobello Mushroom Arancini

\$4.75

Sweet Chili Glazed Pineapple

\$5.25

Chicken Kabobs

Buffalo Chicken Bites

\$4.75

Korean Steak Taco Bites

\$4.75

Bacon Mac & Cheese Bites

\$4.00

With rustic red sauce

Raspberry Brie Bites

\$4.25

Mini Margherita Pizzas

\$4.75



BOOTH CATERING MENU-INDIANA CONVENTION CENTER & LUCAS OIL STADIUM

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BOOTH RECEPTIONS

All services include appropriate condiments, disposable plates, cutlery, and napkins.
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Reception Stations

Prices listed are per guest. Minimum of 25 guests.

Sliced Seasonal Fruits & Berries Display \$7.00

Farmer's Market Vegetable Crudités \$7.00

With smoked tomato ranch dip

Gourmet Cheese Display \$8.50

Selection of sliced domestic, imported and local farmstand

Cheeses, artisan crackers and flatbreads

Nacho Bar \$16.00

Tortilla chips, green chili queso blanco, Pepper Jack cheddar

Queso, carnita-style shredded chicken, cumin beef chili, sliced

Jalapenos, black olives, sour cream, guacamole, pico de gallo

And house-made habanero pepper sauce

Chili Bar \$16.00

Midwestern ribeye beef and bean chili, pork belly and

Chipotle corn chili, white vegetarian chili, sour cream,

Diced onions, Pepper jack and cheddar cheeses



Pasta Casserole

Our selection of robust pasta dishes.

Choose Two **\$14.00**

Choose Three **\$15.00**

Mushroom Ravioli

Traditional Home-Style Lasagna

Pesto Cream Cheese Tortellini

Eggplant Parmesan

Baked Ziti with Italian Sausage

Truffled Macaroni and Local Cheeses

Spinach and Cheese Manicotti

Charcuterie Platter \$26.00

Seven assorted locally produced meats, charred baby carrots, roasted artichokes, locally produced cheeses, with dried fruit and assorted condiments. Served with Chef's crackers and signature bread basket

Happy Hour Station \$25.00

Mixed Nuts

Tortilla Chips with Salsa Fresca

Hot & Spicy Chicken Wings

With ranch and blue cheese

Jalapeno Poppers

Soft Pretzel Bites

With yellow mustard and Indiana beer cheese

Fried Cheese Curds

With pimento ranch

Buffalo Chicken Spring Rolls

BOOTH CATERING MENU-INDIANA CONVENTION CENTER & LUCAS OIL STADIUM

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BEVERAGES

SPIRITS, WINE AND BEER OPTIONS

HOSTED BEVERAGES

All beverages are paid by the host and charges are based on consumption.

One bartender per 100 guests is recommended.

Premium Spirits:

\$9.00 By the Cocktail

Titos Vodka

Tanqueray Gin

Bacardi 8 Rum

Herradura Silver Tequila

Johnnie Walker Black

Bulleit Bourbon

Seagram's VO Whisky

Proper No. 12 Irish Whiskey

Hennessy V.S.O.P. Cognac

Bailey's Irish Cream

Martini & Rossi Vermouth

Deluxe Spirits:

\$8.75 By the Cocktail

New Amsterdam Vodka

New Amsterdam Gin

Bacardi Silver Rum

Jose Cuervo Silver Tequila

Dewars White Label Scotch

Jack Daniel's Whiskey

Seagram's 7 Whisky

Bushmills Irish Whiskey

DeKuyper Triple Sec

DeKuyper Peach Schnapps

DeKuyper Blue Curacao

Premium Wine:

\$8.00 By the Glass

Chateau St. Michelle Chardonnay

Bonterra Sauvignon Blanc

Los Vascos Cabernet Sauvignon

Apothic Red Blend

Deluxe Wine:

\$7.50 By the Glass

Canyon Road Chardonnay

Cavit Pinot Grigio

Frontera Cabernet Sauvignon

Two Vines Merlot

*Professional bartenders are required.

A bartender fee of \$160+ per bartender will be applied. Bartender fees are waived if bar sales exceed \$375.

Imported and Microbrew Beer:

\$7.00 By the bottle/can

Stella Artois

White Claw Hard Seltzer

Angry Orchard Hard Cider

Premium Craft Beer

\$7.50 By the bottle/can

A Selection of local craft beer

American Premium Beer:

\$6.75 By the bottle/can

Bud Light

Coors Light

Michelob Ultra

Draft Beer - Keg:

By the keg

American Premium **\$475.00**

Imported **\$600.00**

Premium Craft **\$725.00**



BEVERAGES

SPIRITS, WINE AND BEER OPTIONS

CASH BAR SERVICE

All beverages are paid in cash by the individual guests.

One bartender per 150 guests is recommended.

Premium Spirits:

\$10.00 By the Cocktail

Titos Vodka
Tanqueray Gin
Bacardi 8 Rum
Herradura Silver Tequila
Johhny Walker Black
Bulleit Bourbon
Seagram's VO Whisky
Proper No. 12 Irish Whiskey
Hennessy V.S.O.P. Cognac
Bailey's Irish Cream
Martini & Rossi Vermouth

Deluxe Spirits:

\$9.75 By the Cocktail

New Amsterdam Vodka
New Amsterdam Gin
Bacardi Silver Rum
Jose Cuervo Silver Tequila
Dewars White Label Scotch
Jack Daniel's Whiskey
Seagram's 7 Whisky
Bushmills Irish Whiskey
DeKuyper Triple Sec
DeKuyper Peach Schnapps
DeKuyper Blue Curacao

Premium Wine:

\$8.50 By the Glass

Chateau St. Michelle Chardonnay
Bonterra Sauvignon Blanc
Los Vascos Cabernet Sauvignon
Apothic Red Blend

Deluxe Wine:

\$8.00 By the Glass

Canyon Road Chardonnay
Cavit Pinot Grigio
Frontera Cabaernet Sauvignon
Two Vines Merlot

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\$8.00 By the bottle/can

Stella Artois
White Claw Hard Seltzer
Angry orchard Hard Cider

Premium Craft Beer

\$9.00 By the bottle/can

A Selection of local craft beer

American Premium Beer:

\$8.00 By the bottle/can

Bud Light
Coors Light
Michelob Ultra

BOOTH CATERING MENU-INDIANA CONVENTION CENTER & LUCAS OIL STADIUM

A 23% house charge and applicable sales tax will be added to all food and beverage orders

Sodexo Live! Exhibitor Catering Order Form

Company: _____

Billing Address: _____

Phone: _____

Fax: _____

E-Mail: _____

Show Name: _____

Booth Name: _____

Booth #: _____

On-Site Contact: _____

Contact's Cell Phone: _____

Do You Require a Table for Catering at your Booth Yes or No

Cost per Catering Table is \$30 per Table

| Selection | Quantity | Item Price | Day/Date | Start Time | End Time |
|-----------|----------|------------|----------|------------|----------|
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IMPORTANT INFORMATION!

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PLEASE EMAIL ORDER TO : Melissa Gunn, Melissa.gunn@centerplate.com

Sodexo Live! Exhibitor Catering Order Form pg 2

Booth Name: _____

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