SAVOR...

Exhibitor Catering Menu

RAPID + TCT 2021

Please submit all orders by:
August 16, 2021

Catering Sales Managers

Show Management and all Co- Located Shows
Rayva Myles **rmyles@mccomickplace.com** 312-791-7263

OFFICIAL rapid + tct VENDOR

Exclusive Catering Company
McCormick Place Convention Center

SAVOR...

SAVOR…Chicago understands our role at the table: to provide you with an enhanced foodservice experience while being committed to your health and safety. Not just during these times, but always. We adhere to the Cook County Health Department's meticulous food service standards and require staff to be ServSafe-certified by the National Restaurant Association in proper food handling. As your health and safety is at the forefront of our service as we welcome you back, below is a list of some of the additional safety protocols we have put in place:

STAFF:

- Staff is required to wear face masks and gloves during food preparation and serving
- All staff will go through employee health screening upon arrival prior to reporting to their assigned area
- Social distancing in food preparation areas
- Implemented cleaning and disinfecting protocols that focus on high contact/touch points both in back and front of house

MENU & SERVICE UPDATES:

- Offering increased options for pre-packaged food and beverage products
- Adjusted menu items where applicable to be displayed in individual portions instead of bulk
- Increased action stations with chef to individually prepare items over buffet service
- Using single-use sustainable products, such as compostable plates, glasses and cutlery where possible
- Modified beverage stations with touchless or attended service when possible
- Modified buffets to single sided with plexiglass barriers and attended service to eliminate self-service when possible
- All condiments will be individually packaged single serve options wherever possible
- Using single-use and ready-to-drink cocktail options and pre-packaged beer options whenever possible
- Social Distancing will be implemented for food service queuing and seating – currently guests to maintain a 6' distance and guest seating at 3 guests per 72" round

CATERING LAYOUT:

- Following table seating capacities that are consistent with local government regulations and guidance
- One-way guest flow on buffets be used to minimize contact between guests and identify clear directional routes for workers and guests to help maintain social distancing
- We ask you to allow for additional set up and move out time for all catered functions to allow for additional environmental hygiene cleaning measures to be completed before and after events

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 into the facilities by the patron or any of the patron's guests or invitees (exclusive of 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 administrative fees (21.50%) or applicable taxes. A good faith estimate, of food and beverage prices, will be provided in advance of the event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, however, we reserve the right to make product substitutions based on specific commodity price increases. **SAVOR reserves the right to make menu substitutions and revise the style of service due to supply interruption and/or health and safety regulations caused by the current health crisis. Please discuss the styles of service for all buffet services and the additional costs with your Catering Manager**.

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 (5) full business days (Monday through Friday) prior to the event for functions up to 1,000 guests. Functions of 1,001 guests or more must be guaranteed ten (10) full business days prior to the event. Functions with 5,000 guests or more must be guaranteed fifteen (15) 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 business 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. SAVOR…Chicago will prepare to serve 3% over the final guarantee (for seated meal functions only) up to a maximum of 30 guests. The Customer will be charged for the greater of the actual number of guests served as the final guarantee amount. SAVOR…Chicago reserves the right to make reasonable menu substitutions, as necessary. Functions requiring over preparation greater than 3% will be subject to additional labor fees.

SERVICE STAFF

Guest to server ratio is based on the type of function. The standard is one (1) server per twenty (20) guests for plated meal functions and one (1) server per forty (40) guests at buffet functions. Due to the current health crisis, additional health and safety regulations may be implemented requiring additional service, please discuss the styles of service for all buffet services and the additional costs with your Catering Manager. Additional staffing requests or guarantees for less twenty-five (25) guests for plated or buffet functions, labor fees will be applied. Holiday labor rates may apply.

EVENT TIMELINE

Breakfast and lunch is based on up to a three (3) hour service and dinner is based on up to four (4) hours of service. Extended service time will be subject to additional labor fees. Function start or end times that deviate more than thirty (30) minutes from the time indicated on the banquet event order will have additional labor fees per hour, per server scheduled.

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BEVERAGES

SAVOR…Chicago offer a complete selection of beverages to compliment your function. Alcoholic beverages and services are regulated by the Liquor Control Board, SMG/SAVOR…, 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 premises. 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/CONTRACTS

An initial deposit in the amount noted on the Catering Contract is due on the date specified. The amount of the deposit is 50% of the estimated catering expenditure based on planned functions. The signed contract and deposit are due forty-five (45) 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 (14) days in advance of the first function. Payments can be made via credit card (for contracts less than $10,000), ACH wire or company check. Credit card payments greater than $10,000 will incur an additional fee of 3.5%.

CANCELLATIONS

In the event that a group should cancel with McCormick Place, the catering deposit will be refunded based on a sliding scale. Please refer to the Catering Contract for specific details. In the event that an individual function should cancel after the guarantee date, payment in full for the estimated revenue based on the menu and event arrangements is required.

RETAIL/CONCESSIONS SERVICE

Appropriate operation of concession outlets will occur during all show hours. SAVOR reserves the right to determine which carts/outlets are open for business and hours of operation pending the flow of business. Should additional service locations be requested, a minimum sales guarantee and related charge may apply.

SAVOR...

CONTINENTAL BREAKFAST BOXES

Individually boxed.
Pricing is ***per dozen***.

DANISH • $240.00
Raspberry Danish, Hard Boiled Egg, Greek Yogurt and Grapes

CROISSANT • $240.00
Petite Plain and Chocolate Croissant, Butter, Raspberry Preserves, Brie Cheese and Grapes

BREAKFAST BREAD • $240.00
Banana Bread, Butter, Nut Free Snack Mix, Cheddar Cheese, Fruit and Greek Yogurt

SCONES • $240.00
Blueberry and Cinnamon Chip Scones, Cottage Cheese, Hard Boiled Egg and Berries

SMOKED SALMON • $276.00
Smoked Salmon, Plain Bagel, Cream Cheese, Tomato, Cucumber, Hard Boiled Egg and Fruit Salad

BREAKFAST ADDITIONS

Individually wrapped.
Pricing is ***per dozen***.

BLUEBERRY MUFFINS • $48.00

BAGELS AND CREAM CHEESE • $48.00
Choice of Plain, Cinnamon Raisin, or Whole Grain served with Cream Cheese

FRESHLY BAKED CHEESE DANISH • $48.00

CINNAMON CHIP SCONES • $48.00

BISCOTTI • $48.00

ASSORTED WHOLE FRUIT • $36.00

ASSORTED GREEK YOGURTS • $50.00

ASSORTED YOGURTS • $48.00
Assorted Regular and Low-Fat Flavors

INDIVIDUAL CEREAL WITH MILK • $54.00
Assorted General Mills Brand Cereal

HARD BOILED EGGS (2 per cup) **• $72.00**
Served with Salt and Pepper Packets

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SAVOR...

BREAKFAST ENHANCEMENTS

Pricing is ***per dozen***.

FRUIT & YOGURT PARFAIT • $84.00

Vanilla Yogurt with Seasonal Fruit Preserves and locally produced Gluten-Free Maple Pecan Granola

FRUIT CUP • $84.00

Diced Melon and Pineapple, Red Grapes, Blueberries, Blackberries, Oranges and Strawberries

BREAKFAST SANDWICHES

Served in an Insulated Individual Bag.
Pricing is ***per dozen***.

ENGLISH MUFFINS • $96.00
Sausage, Egg and White Cheddar Cheese
or
Egg and White Cheddar Cheese

BISCUITS • $102.00
Country Ham, Egg and Smoked Gouda Cheese
or
Egg, Portobello Mushroom, Roasted Tomato and Smoked Gouda Cheese

BURRITOS • $102.00
Roasted Poblano Pepper, Egg, Chorizo, Potato and Monterrey Jack Cheese
Served with Salsa Roja
or
Roasted Poblano Pepper, Egg, Potato and Monterrey Jack Cheese
Served with Salsa Roja

CROISSANTS • $108.00
Applewood Bacon, Egg and Fontina Cheese
or
Egg, Roasted Vegetable and Fontina Cheese

HEALTHY STARTS • $108.00
Egg White, Roasted Red Pepper, Baby Spinach, Turkey Sausage and Low Fat Swiss on a Whole Wheat Focaccia Roll
or
Egg White, Roasted Red Pepper, Baby Spinach and Low Fat Swiss Cheese on a Whole Wheat Focaccia Roll

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COLD BOXED LUNCHES

For orders of 12 or less there is a **2 selection maximum**. For orders of 13 or more there is a **3 selection maximum**.
Sandwiches can be made into Low Carb Lettuce Wraps and will be served with Fruit Salad and Almonds.
Gluten Free Bread is available upon request with advance notice and an additional fee of $2.00 per box.

BOX SANDWICHES • $29.00
Served with a Bag of Gourmet Potato Chips, Tortellini Pasta Salad and a Chocolate Chip Cookie

GRILLED CHICKEN BREAST SANDWICH
Provolone Cheese, Lettuce, Oven-Dried Tomatoes and Pesto Mayo on Asiago Cheese Pocket Bread

GRILLED FLANK STEAK SANDWICH
Horseradish Mayo, Red Onion Confit and Watercress on a Sammy Tuscan Roll

HERB ROASTED TURKEY BREAST SANDWICH
Swiss Cheese, Lettuce, Tomato and Dijonaisse on Whole Wheat Focaccia

"THE ITALIAN" SANDWICH
Genoa Salami, Capicola Ham, Provolone Cheese, Zesty Pepper Rings, Tomato, Lettuce and Italian Dressing on a Sammy Tuscan Roll

HICKORY SMOKED HAM SANDWICH
White Cheddar Cheese, Lettuce, Tomato and Honey Mustard on a Croissant

CAPRESE SANDWICH
Vine Ripened Tomatoes, Fresh Mozzarella Basil, Hearts of Romaine and Balsamic Drizzle on Ciabatta

GRILLED PORTOBELLO MUSHROOM SANDWICH
Lettuce, Oven-Roasted Tomato, Red Pepper Hummus and Sundried Tomato on Focaccia

BOX SALADS • $29.00
Served with an Artisan Roll, Butter and a Chocolate Chip Cookie

BABY SPINACH AND STRAWBERRY SALAD
Baby Spinach, Strawberries, Orange Segments, Toasted Pecans and Goat Cheese with Honey Poppy Vinaigrette

LA GRILLED CHICKEN COBB SALAD
Lemon Grilled Chicken, Applewood Bacon, Hard Boiled Egg, Tomato, Bleu Cheese and Cheddar Cheese with Red Pepper Ranch

SOUTHWESTERN TURKEY SALAD
Mixed Baby Greens, Sweet Bell Pepper, Monterey Jack Cheese, Chile Spiced Corn and Tomato Relish, Roasted Turkey Breast and Tortilla Strips with Cilantro & Creamy Cotija-Lime Dressing

SONOMA QUINOA SALAD
Red Quinoa, Edamame, Mango, Red Onion, Red Pepper, Cranberries, Almonds, Coconut, Cilantro and Baby Spinach tossed in Lime Vinaigrette

CAULIFLOWER LENTIL SALAD
Roasted Peppers, Onions, Red Lentils, Baby Spinach and Sherry Vinaigrette

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SAVOR...

LUNCH SANDWICH PLATTERS

All Sandwich Platters are served with Individual Bags of Potato Chips and appropriate condiments. Each platter serves approximately six people.
Gluten Free Bread is available upon request with advance notice and an additional fee of $12.00 per platter.

CHEF'S DELICATESSEN PLATTER • $118.00
Make your own Deli Sandwiches with Roast Beef, Turkey Breast, Ham, Swiss Cheese and Cheddar Cheese with Lettuce, Sliced Tomato, Condiments and a Selection of Sliced Breads

HERB ROASTED TURKEY BREAST SANDWICH PLATTER • $93.00
Herb Roasted Turkey Breast, Swiss Cheese, Lettuce, Tomato and Dijonaisse on Whole Wheat Focaccia

GRILLED FLANK STEAK SANDWICH PLATTER • $93.00
Grilled Flank Steak, Horseradish Mayo, Red Onion Confit and Watercress on a Sammy Tuscan Roll

HICKORY SMOKED HAM SANDWICH PLATTER • $93.00
White Cheddar Cheese, Lettuce, Tomato and Honey Mustard on a Croissant

THE ITALIAN SANDWICH PLATTER • $93.00
Genoa Salami, Capicola, Provolone, Zesty Pepper Rings, Tomato, Lettuce and Italian Dressing on a Sammy Tuscan Roll

GRILLED CHICKEN BREAST SANDWICH PLATTER • $93.00
Provolone Cheese, Lettuce, Oven-Dried Tomatoes and Pesto Mayo on Asiago Cheese Pocket Bread

CAPRESE SANDWICH PLATTER • $93.00
Vine Ripened Tomatoes, Fresh Mozzarella, Hearts of Romaine, Basil and Balsamic Drizzle on Ciabatta

GRILLED PORTOBELLO SANDWICH PLATTER • $93.00
Lettuce, Oven-Roasted Tomato, Red Pepper Hummus and Sundried Tomato on Focaccia

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LUNCH SALAD PLATTERS

All Salad Platters are served with Individual Bags of Potato Chips and appropriate condiments.

GREEK VEGETABLE SALAD PLATTER • $72.00
Mixed Greens, Hummus, Cucumbers, Roasted Peppers, Feta Cheese, Oregano and Red Onion with Greek Dressing

BABY SPINACH AND STRAWBERRY SALAD PLATTER • $67.00
Baby Spinach, Strawberries, Orange Segments, Toasted Pecans and Goat Cheese with Honey Poppy Vinaigrette

L.A. GRILLED CHICKEN COBB SALAD PLATTER • $90.00
Lemon Grilled Chicken, Applewood Bacon, Hard Boiled Egg, Tomato, Bleu Cheese and Cheddar Cheese with Red Pepper Ranch

MEDITERRANEAN COUSCOUS SALAD PLATTER • $72.00
Large Couscous Pasta, Baby Spinach, Marinated Artichokes, Tomato, Red Onion, Cucumber, Kalamata Olives and Feta with Lemon-Oregano Vinaigrette

HOT STUFF

All items are served in boxes. Orders of four or more boxes will be served in a chafing dish. Each box serves approximately six people unless otherwise stated.

FIESTA CHICKEN BURRITO • $52.00
Diced Chicken, Beans, Peppers, Onions and Chihuahua Cheese with Salsa Roja

FAMOUS KIELBASA SAUSAGE • $52.00
Served on a Soft Roll with Appropriate Condiments

FAMOUS VIENNA FOOT LONG HOT DOG • $46.00
All Beef Hot Dog on a Steamed Bun with Appropriate Condiments

CHICAGO STYLE DEEP DISH PIZZA • $52.00
Cheese, Pepperoni, Sausage or Vegetable Pizza
(12 slices per Pizza)

SIDE SALADS

Side Salads serve approximately six people.

MESCLUN SIDE SALAD • $26.00
Mesclun Greens, Grape Tomato, Radish and Shaved Carrot with Italian Dressing

FRESH FRUIT SIDE SALAD • $26.00
Seasonal Fruit with Agave Nectar

SONOMA QUINOA SIDE SALAD • $26.00
Red Quinoa, Edamame, Mango, Red Onion, Red Pepper, Cranberries, Almonds, Coconut, Cilantro and Baby Spinach tossed in Lime Vinaigrette

CHEESE TORTELLINI SIDE SALAD • $26.00
Roasted Market Vegetables and Creamy Pesto Dressing

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SAVOR...

PACKAGED SNACKS

INDIVIDUALLY WRAPPED (Pricing is ***per dozen*****)**

Chocolate Chip Cookies • **$50.00**
Fudge Brownies • **$50.00**
Rice Krispy Treats • **$50.00**
Individually Wrapped Biscotti • **$42.00**
Assorted Cake Pops • **$65.00**
Chocolate Dipped Graham Crackers • **$50.00**
Chocolate Pretzel Rods • **$50.00**
Kind Bars • **$45.00**
Bird Seed Bars • **$42.00**
Assorted Energy Bars • **$48.00**
Assorted RX Bars • **$78.00**
Assorted Quaker Granola Bars • **$36.00**
Bags of Stacy's Pita Chips • **$48.00**
Bags of Assorted Chips • **$36.00**
Individual Trail Mix • **$72.00**
Individual Bag of Nuts • **$72.00**
Garrett Chicago Mix Popcorn • **$72.00**
Skinny Pop Popcorn • **$48.00**
Sabra Hummus and Pretzel Cup • **$72.00**
Sabra Guacamole and Tortilla Cup • **$72.00**
Mozzarella or Cheddar Cheese Sticks • **$36.00**
Beef Jerky Sticks • **$84.00**
Novelty Ice Cream or Fruit Bars • **$54.00**
Premium Ice Cream or Fruit Bars • **$72.00**
Miniature Hershey's Chocolates • **$25.00/lb**

SNACK CUPS (Pricing is ***per dozen*****)**

Red Grapes and Cubed Cheddar Cheese • **$84.00**

Domestic Cheese and Crackers • **$84.00**

Diced Salami and Gouda • **$84.00**

Individual Crudités - Carrots, Celery, Radish, Cucumber, Tomato and Ranch Dressing • **$84.00**

Italian Antipasto Cups - Artichoke, Sundried Tomato, Olives, Pepperoni, Provolone and Zesty Italian Dressing • **$84.00**

Petite Trail Mix Cups • **$84.00**

Hard Boiled Eggs (2 per cup) with Salt & Pepper • **$72.00**

SNACK PACKS (Pricing is ***per dozen*****)**

Tomato-Basil Bruschetta, Crostini, Prosciutto and Fresh Mozzarella Cheese • **$168.00**

Local Gouda, Candied Pecans and Cheese Crisps • **$168.00**

Turkey Breast, Hooks Cheddar Cheese, Strawberries and Almonds • **$168.00**

Greek Town Mezze Hummus, Pita, Baba Ganoush and Cucumber Slices • **$168.00**

Grilled Chicken Breast, Hard Boiled Egg, Provolone Cheese and Marinated Tomatoes • **$168.00**

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BEVERAGES

All Hot Beverages have <u>three gallon</u> minimum order per item.

STARBUCKS Regular Coffee • **$70.00 per gallon**
STARBUCKS Decaffeinated Coffee • **$70.00 per gallon**

Regular Coffee • **$60.00 per gallon**
Decaffeinated Coffee • **$60.00 per gallon**

Hot Tea • **$50.00 per gallon**
Hot Chocolate • **$50.00 per gallon**

Orange Juice • **$42.00 per gallon**
Iced Tea • **$42.00 per gallon**
Lemonade • **$42.00 per gallon**

FRUIT INFUSED WATER • $44.00 per 3 gallons
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

Pepsi, Diet Pepsi & Sierra Mist • **$72.00 per case (24)**
Aquafina Bottled Water • **$72.00 per case (24)**
Bubly Sparkling Water • **$72.00 per case (24)**
(Lime, Grapefruit, Mango & Cherry)

Bottled Juice • **$90.00 per case (24)**
Bottled Iced Tea • **$48.00 per case (12)**
Energy Drink • **$60.00 per case (12)**
Starbucks Frappuccino • **$72.00 per case (12)**
Milk Pint • **$30.00 per case (12)**

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SAVOR...

COLD HORS D'OEUVRES

Sold per twenty-five pieces. Service Attendants required. Service Attendants are $275.00 each for up to four hours of service

GRAPE & GOAT CHEESE LOLLIPOP • $120.00
Grape and Goat Cheese Lollipops
Rolled in Crushed Pistachios

GORGONZOLA, BALSAMIC FIG AND PECAN CROSTINI • $115.00

WHIPPED BRIE, BACON AND PICKLED BLUEBERRY CROSTINI • $115.00
Grilled Crostini

BOURSIN CHEESE AND RIESLING POACHED PEAR PARMESAN CRISP PINWHEEL • $115.00

CAPRESE SKEWERS • $115.00
Grape Tomato, Mozzarella, Basil and Balsamic

CURRIED CHICKEN LETTUCE WRAP • $120.00
with Fresh Chives

SHRIMP COCKTAIL • $145.00
Horseradish Cocktail Sauce and Lemon-Basil Aioli

FRESH VEGETABLE SPRING ROLLS • $115.00
Sweet Soy Drizzle

SPICED CHICKEN WONTON SALAD CUPS• $120.00
Sweet Chile Sauce, Kimchi Slaw
with Wonton Strips

NY STRIP LOLLIPOPS • $135.00
Red Onion Jam, Horseradish Cream
and Micro Arugula

PETITE AHI TUNA TACO • $135.00
Spicy Avocado Puree, Pickled Ginger
and Micro Cilantro

SEARED SCALLOP • $135.00
Grapefruit Yuzu Marmalade,
Pink Peppercorn and Chervil

BEEF TENDERLOIN CROSTINI • $130.00
Horseradish Cream, Baby Arugula,
Sweet Red Onion Confit and Crispy Crostini

LOBSTER "BLT" STUFFED CHERRY TOMATO • $135.00
Lobster, Bacon, Chervil and Lemon Aioli

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HOT HORS D'OEUVRES

Sold per twenty-five pieces. Service Attendants required. Service Attendants are $275.00 each for up to four hours of service.

BACON WRAPPED ALMOND STUFFED FIG • $130.00
Piquillo Pepper Sauce

BACON WRAPPED DIVER SCALLOP • $140.00
Red Pepper Romesco Sauce

BACON WRAPPED ROASTED JALAPENO • $130.00
Cheddar Cheese and Chipotle Ranch

PORTOBELLO MUSHROOM SLIDER • $130.00
Roasted Tomato and Red Pepper Hummus

SMOKED GOUDA AND BEEF SLIDER • $140.00
Red Onion Jam and Black Truffle Aioli

MONTEREY JACK CHEESE AND TURKEY SLIDER • $130.00
Sweet Pickle and Spicy Ketchup

ARTICHOKE AND PARMESAN FRITTERS • $115.00
Lemon Aioli

WHITE CHEDDAR MAC & CHEESE BITES • $115.00
Spicy Tomato Jam

CHICKEN POT STICKER • $115.00
Rice Vinegar, Soy and Chile Flake Dipping Sauce

SEARED BLUE CRAB CAKE • $135.00
Citrus Aioli

WILD MUSHROOM ARANCINI • $130.00
Smoked Tomato Jam

PANKO CRUSTED PORTOBELLO MUSHROOMS • $130.00
Red Pepper Aioli

TOGARASHI CRUSTED SHRIMP SATAY • $140.00
Pickled Red Onion and Sweet Chili Sauce

BEEF BULGOGI SATAY • $130.00
Grilled Scallion and Sesame Seeds

SZECHUAN PEPPERCORN CRUSTED LAMB SATAY • $130.00
Pickled Ginger and Sweet Soy Sauce

FRENCH ONION TARTLETS • $115.00

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RECEPTION PLATTERS

Service Attendant required. Service Attendants are $275.00 each for up to four hours of service.

DELUXE IMPORTED AND DOMESTIC CHEESE
Chef's Selection of Imported and Domestic Cheese garnished with Seasonal Fresh Fruit, Almonds, Dried Apricots, Sliced Sourdough Baguette and Assorted Crackers
Small Platter Serves 12 • $115.00
Medium Platter Serves 25 • $230.00
Large Platter Serves 50 • $450.00

SLICED SEASONAL FRUIT PLATTER
A Selection of Seasonal Fresh Fruit and Berries with Greek Yogurt Honey Dip
Small Platter Serves 12 • $93.00
Medium Platter Serves 25 • $190.00
Large Platter Serves 50 • $380.00

ITALIAN ANTIPASTO PLATTER
Capicola, Genoa Salami and Mortadella Basil Marinated Fresh Mozzarella, Fontina, Provolone and Gorgonzola, Marinated Roasted Red Peppers, Balsamic "Baby Bella" Mushrooms and Charred Cipollini Onions, Sicilian Olive Salad, Tomato Basil Bruschetta, Sundried Tomato Focaccia, Italian Flat Breads and Rosemary Infused Bread Sticks
Small Platter Serves 12 • $120.00
Medium Platter Serves 25 • $240.00
Large Platter Serves 50 • $470.00

RUSTIC CHARCUTERIE BOARD
Prosciutto, Speck Tirolese, Soppressata and Mortadella al Pistachio paired with Italian Cheese; Ubriaco, Robiola and Teleggio Olives, Peppers, Sliced Sourdough and Crackers
Small Platter Serves 12 • $120.00
Medium Platter Serves 25 • $240.00
Large Platter Serves 50 • $470.00

DELUXE CRUDITÉS AND DIP PLATTER
Chef's Selection of Seasonal Fresh Vegetables served with Green Goddess Dip and Red Pepper Hummus
Small Platter Serves 12 • $95.00
Medium Platter Serves 25 • $190.00
Large Platter Serves 50 • $360.00

GRILLED AND MARINATED VEGETABLES
Balsamic Marinated Portobello Mushrooms, Zucchini with Basil, Roasted Garlic Rubbed Yellow Squash, Charred Red Onion, Roasted Red Pepper and Oven Dried Tomatoes with Balsamic Syrup
Small Platter Serves 12 • $105.00
Medium Platter Serves 25 • $210.00
Large Platter Serves 50 • $375.00

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SAVOR...

EXHIBIT BOOTH TRAFFIC BUILDERS

Exhibitor is responsible for ordering tables, electrical 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 • $1,975.00
Package includes:
- o One professionally attired Barista
- o Decorative or non-decorative cappuccino machine
- o 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 • $225.00

Upgraded Drinks • $225.00
Vanilla Lattes, Mochas and Hot Chocolate

ADDITIONAL BEVERAGES • $475.00 per 100

ADDITIONAL HOURS • $175.00 per hour

REQUIRED POWER
(2) dedicated 120V/20AMP circuits per machine
DECORATED MACHINE 32”L x 20”D x 45”H
NON—DECORATED MACHINE 21”L x 21”D x 18”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 • $1,975.00
Package includes:
- o One professionally attired Barista
- o 400 Smoothies served in disposable cups

Choose 2 Flavors (duration of show dates)
Mango Tropic • Strawberry • Pineapple Paradise

ONE TIME SET-UP FEE • $225.00

ADDITIONAL FLAVOR • $175.00

ADDITIONAL SMOOTHIES • $475.00 per 100

ADDITIONAL HOURS • $175.00 per hour

REQUIRED POWER
(1) dedicated 120V/20AMP circuit per machine
BLENDER 14”L x 17”D x 30”H

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SAVOR...

EXHIBIT BOOTH TRAFFIC BUILDERS

Exhibitor is responsible for ordering tables, electrical 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 • $1,100.00
Package includes:
- o One Attendant to bake and serve cookies
- o Convection cookie oven rental
- o 320 cookies (2 cases/1-2 flavors)

Cookie Service for up to 4 hours • $700.00
Package includes:
- o One Attendant to bake and serve cookies
- o Convection cookie oven rental
- o 160 cookies (1 case/1 flavor)

ONE TIME DELIVERY FEE • $50.00

ONE TIME PICK UP FEE • $50.00

ADDITIONAL COOKIES • $250.00
Per case of 160 cookies
One flavor per case; cases cannot be divided

REQUIRED POWER
120V/20AMP dedicated circuit per machine

Cookie Oven Dimensions - 19.25”L x 20”D x 9.75”H

Cookie Oven Cooking Time - 18 minutes per 1-1/2 dozen cookies

Convention service for 4 - 8 hours
- o One attendant for up to 8 hours to bake and serve the cookies Service includes 320 cookies (2 cases/2 flavors)
- o One attendant for up to 4 hours to bake and serve the cookies Service includes 160 cookies (1 cases/1 flavors)

One time set up fee $50.00

One time pick up fee of $50.00

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SAVOR...

EXHIBIT BOOTH TRAFFIC BUILDERS

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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

Sunday Service for up to 8 hours • $1,800.00

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 • $600.00
- 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 • $1,800.00

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 • $550.00
- Approximately (100) 10oz servings

Ice Cream Bar Cart

DOVE • $300.00
Package includes:
- 50 Ice Cream Bars
- Vanilla and Chocolate

HAAGAN-DAZS • $400.00
Package includes:
- 50 Ice Cream Bars
- Milk Chocolate Dipped Vanilla and Milk Chocolate Dipped Vanilla with Almonds

ONE ATTENDANT TO SERVE • $275.00 per 4 hour shift minimum
ICE CREAM CART RENTAL • $150.00 per day
ONE TIME DELIVERY FEE • $50.00
ONE TIME PICK UP FEE • $50.00

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SAVOR...

EXHIBIT BOOTH TRAFFIC BUILDERS

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

Hot Jumbo Pretzel Service

Traditional Pretzel Service • $200.00
Package includes:
- 50 Traditional Pretzels
- Mustard Packets

Traditional Pretzel with Cheese Service • $225.00
Package includes:
- 50 Traditional Pretzels
- Individual Containers of Nacho Cheese

Specialty Pretzel Service • $250.00
Package includes:
- 50 Pretzels

Choose 1 Flavor
Apple Cinnamon • Pizza • Jalapeno Cheese

ONE ATTENDANT TO SERVE • $275.00 per 4 hour shift minimum
PRETZEL WARMER RENTAL • $150.00 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 • $1,400.00
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 Almond Service for up to 8 hours • $1,500.00
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 • $1,650.00
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 • $70.00 per 80 2oz servings
ADDITIONAL ALMONDS • $80.00 per 40 2oz servings
ADDITIONAL PISTACHIOS • $120.00 per 40 2oz servings

REQUIRED POWER
120V/20AMP dedicated circuit per machine

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SAVOR...

EXHIBIT BOOTH TRAFFIC BUILDERS

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

Water Cooler

SAVOR...Chicago is not responsible for supplying electricity.

Hot and Cold Water Cooler
FIRST DAY RENTAL • **$130.00**
Each additional day rental • **$38.00**

Purified Water Jugs
Five gallon, each • **$38.00**
Includes 100 flat bottom cups

REQUIRED POWER
110v/15amp dedicated circuit per machine

Please contact your General Service Contractor to order electricity.

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SAVOR...

MISTIFY

Mistify and captivate your clients and guests while they visit your Booth! Guests will be wowed by the interactive, liquid nitrogen Dessert and Cocktail Bar. Right before your eyes, at -321 °F, we create the smoothest, most delectable Ice Cream and Frozen Cocktails. 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!

PREMIUM 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)
Strawberry Sorbet • Strawberry-Lime Sorbet
Pineapple-Coconut Sorbet • Mango-Citrus Sorbet
Cafe Latte • Mocha Latte

ONE TIME SET-UP FEE • $700.00 AND SERVER FEE • $275.00
100 ADDITIONAL SERVINGS • $600.00

TOPPINGS BAR • $1.00 PER SERVING

FROZEN COCKTAIL BAR

SERVICE FOR UP TO 8 HOURS • $6,900.00
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 BARTENDER FEE • $550.00

SERVICE FOR UP TO 4 HOURS • $3,500.00
Package includes:
- (400) 2oz servings
- 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)
Simply Lime Margarita • Strawberry Margarita • Chocolate Whiskey Ice Cream Cocktail • Peach Bellini • Sinfully Scotch Ice Cream Cocktail Frozen Cranberry Cocktail • Amaretto Freeze • Pina Colada • Passion Fruit Colada • White Russian Ice Cream Cocktail

ONE TIME SET-UP FEE • $700.00 AND BARTENDER FEE • $275.00
100 ADDITIONAL SERVINGS • $850.00

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SAVOR...

BARS

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is $275.00 each for up to four hours of service and $80.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional $3.00 per person. There is a minimum of $800.00 per consumption bars and $1,000.00 per cash bars.

CONSUMPTION BARS

Estimated consumption will be determined with your Sales Manager. Actual consumption will be calculated following your function. There is a minimum of $800.00 per bar.

PREMIUM SELECTIONS

Premium Cocktails • **$9.00**

Vodka • Svedka
Gin • CH Distilleries
Rum • Bacardi
Tequila • El Jimador
Bourbon • Jim Beam
Scotch • Dewars
Canadian Whiskey • Canadian Club
Beer • Miller Lite, Coors Light, Heineken and Corona

Domestic Beer • **$6.50**
Import Beer • **$7.00**
Craft Beer • **$7.50**

Bottled Water • **$3.25**
Soft Drinks • **$3.25**
Juices • **$4.00**

SUPER PREMIUM SELECTIONS

Super Premium Cocktails • **$10.00**

Vodka • Ketel One
Gin • Tanqueray
Rum • Captain Morgan
Tequila • El Milagro
Bourbon • Markers Mark
Scotch • Chivas Regal
Canadian Whiskey • Crown Royal
Domestic Beer • Miller Lite, Coors Light
Import Beer • Heineken, Corona
Craft Beer • Brickstone McCormick Place Everyday Ale, Revolution "Anti Hero" IPA

Domestic Beer • **$6.50**
Import Beer • **$7.00**
Craft Beer • **$7.50**

Bottled Water • **$3.25**
Soft Drinks • **$3.25**
Juices • **$4.00**

CASH BARS

There is a minimum of $1,000.00 per bar. Customer is responsible for labor cost in addition to reaching the cash bar minimum.

CASH BAR PRICING

Prices may vary depending on alcohol selection. Pricing listed is inclusive of taxes.

House Cocktails • **$11.00**
House Wine • **$9.00**

Domestic Beer • **$7.50**
Import Beer • **$8.00**
Craft Beer • **$8.50**

Bottled Water • **$3.75**
Soft Drinks • **$3.75**
Juices • **$4.50**

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SAVOR...

BARS

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CONSUMPTION BARS
Estimated consumption will be determined with your Sales Manager. Actual consumption will be calculated following your function.

BAR PRICING PER DRINK
Please select tier

Tier One Wine • **$9.00**
Tier Two Wine • **$10.00**

Tier One Bubbles • **$9.00**
Tier Two Bubbles • **$10.00**

Bottled Water • **$3.25**
Soft Drinks • **$3.25**
Juices • **$4.00**

WINE TIERS FOR CONSUMPTION BARS and PACKAGES

TIER ONE
Woodbridge • California
Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon, Merlot and Pinot Noir

TIER TWO
Chime • California
Chardonnay, Cabernet Sauvignon, Red Blend and Pinot Noir

Allan Scott • California
Sauvignon Blanc

Mac Murray • California
Pinot Noir

BUBBLES TIERS FOR CONSUMPTION BARS and PACKAGES

TIER ONE
La Marca • Italy
Prosecco

TIER TWO
Spagnol • Italy
Prosecco

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SAVOR...

BARS

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is $275.00 each for up to four hours of service and $80.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional $3.00 per person. There is a minimum of $800.00 per bar.

SUPER PREMIUM BAR PACKAGE
2 HOUR PACKAGE • $32.00
EACH ADDITIONAL HOUR • $11.00

PREMIUM BAR PACKAGE
2 HOUR PACKAGE • $30.00
EACH ADDITIONAL HOUR • $10.00

BEER PACKAGE
Your choice of two Domestic Beers and two Imported/Craft Beers.

1 HOUR PACKAGE • $16.00
2 HOUR PACKAGE • $24.00
EACH ADDITIONAL HOUR • $8.00

DOMESTIC
Miller Lite and Coors Light

IMPORTED
Heineken and Corona

CRAFT
Brickstone McCormick Place Everyday Ale
Brickstone Hop Skip
Half Acre Daisy Cutter Pale Ale
Revolution "Anti-Hero" IPA
Motor Row Lager

BEER and WINE PACKAGE
Your choice of one Domestic Beer, one Import or Craft Beer and two Wines.

1 HOUR PACKAGE • $20.00
2 HOUR PACKAGE • $28.00
EACH ADDITIONAL HOUR • $9.00

RED
Chime Pinot Noir, Chime Cabernet,
Chime Red Blend, Blackstone Merlot and
Dreaming Tree Cabernet

WHITE
Kim Crawford Chardonnay
Chime Chardonnay
Allan Scott Sauvignon Blanc
Mark West Pinot Grigio

ALL PACKAGES INCLUDE
Soda and Bottled Water

WINE PACKAGE
Your choice of two Red Wines and two White Wines.

1 HOUR PACKAGE • $20.00
2 HOUR PACKAGE • $28.00
EACH ADDITIONAL HOUR • $9.00

RED
Chime Pinot Noir, Chime Cabernet
Chime Red Blend, Blackstone Merlot and
Dreaming Tree Cabernet

WHITE
Kim Crawford Chardonnay
Chime Chardonnay
Allan Scott Sauvignon Blanc
Mark West Pinot Grigio

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SAVOR...

WINE BY THE BOTTLE

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is $275.00 each for up to four hours of service and $80.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional $3.00 per person. There is a minimum of $800.00 per bar.

REDS

Pinot Noir
Chime • California • **$39.00**
Mark West • California • **$45.00**
Estancia • California • **$49.00**
Mac Murray Ranch • California • **$58.00**

Merlot
Blackstone • California • **$46.00**

Red Blend
Chime • California • **$39.00**
Whitehall Lane • California • **$62.00**

Cabernet
Dreaming Tree • California • **$45.00**
Ravenswood • California • **$48.00**
Louis Martini • California • **$60.00**
Franciscan • California • **$69.00**

WHITES

Chardonnay
Chime • California • **$39.00**
Kim Crawford • California • **$48.00**
Clos Du Bois • California • **$50.00**
William Hill • California • **$63.00**

Sauvignon Blanc
Estancia • California • **$47.00**
Kim Crawford • California • **$48.00**
Allan Scott • New Zealand • **$49.00**
Whitehall Lane • California • **$63.00**

Pinot Grigio
Mondavi, Private Select • California • **$40.00**
Mark West • California • **$46.00**

Bubbles
La Marca, Prosecco • Italy • **$35.00**
Spagnol Prosecco • Italy • **$40.00**

HOUSE VARIETALS • $36.00

Chardonnay, Sauvignon Blanc, Pinot Grigio, Pinot Noir, Cabernet Sauvignon and Merlot

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SAVOR...

BARS

A Bartender is required for all Full Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is $275.00 each for up to four hours of service and $75.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional $3.00 per person. There is a minimum of $800.00 per bar.

OUR VERY OWN . . .

We are extremely excited about our collaboration with Brickstone Brewery.

Cascade Hops grown in the SAVOR...Chicago Rooftop Garden at McCormick Place is blended into the Beer. The result is our very own McCormick Place Everyday Pale Ale.

Quantities are limited!

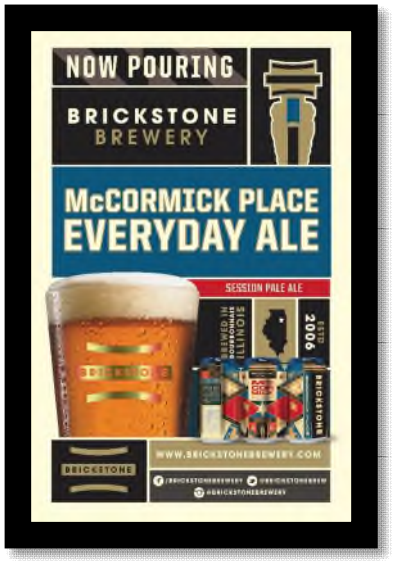
Please work with your Catering Sales Manager for availability.

BEER CASES

DOMESTIC • $146.00
Miller Lite and Coors Light

IMPORTED • $168.00
Heineken and Corona

CRAFT • $189.00
Brickstone McCormick Place Everyday Ale, Brickstone Hop Skip, Half Acre Daisy Cutter Pale Ale, Revolution “Anti-Hero” IPA and Motor Row Lager



McCORMICK PLACE EVERYDAY ALE KEG • $575.00

BEER KEGS

DOMESTIC • $475.00
Miller Lite and Coors Light

IMPORTED • $575.00
Heineken and Modelo Especial

CRAFT • $575.00
Brickstone McCormick Place Everyday Ale
Brickstone Hop Skip
Goose Island
Half Acre Daisy Cutter Pale Ale
Revolution “Anti-Hero” IPA
Motor Row Lager

REQUIRED POWER
120V/15AMP dedicated circuit per Kegerator

Power and trash removal is required from the General Service Contractor.

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SAVOR...

BAR ENHANCEMENTS

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is $275.00 each for up to four hours of service and $80.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional $3.00 per person. There is a minimum of $800.00 per bar.

ENHANCED CRAFT COCKTAILS

Pricing is per drink with a minimum order of 50.

TRADITIONAL MIMOSA • $10.00
Bubbles and Orange Juice

SECOND CITY"MOSA" • $12.00
Sparkling Cava, Lemonhead
Simple Syrup and
Fresh Blueberries

PRICKLY PEAR MIMOSA • $12.00
Prickly Pear Puree, Sparkling Rose,
Ruby Red Grapefruit Juice and
Candied Citrus Rind

TRADITIONAL BLOODY MARY • $10.00
Vodka, Spicy Tomato Juice,
Assorted Veggies, Celery Salt,
Pickle Spears, Olives,
Lemons and Limes

ORIGINAL MARGARITA • $12.00
Tequila, Triple Sec and Lime Juice

MANGO MARGARITA • $12.00
Tequila, Triple Sec and Mango Puree

STRAWBERRY MARGARITA • $12.00
Tequila, Cointreau, Lime Juice and
Strawberry Puree

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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 6,000 pounds of produce in our 2.5 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 cam- pus, 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 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...

NAME OF EVENT	FABTECH 2021 SEPTEMBER 13-16 2021	**ORDER DEADLINE**	August 16, 2021
CONTACT		**ON-SITE CONTACT**	
COMPANY		**ON-SITE PHONE #**	
ADDRESS			
CITY, STATE, ZIP			
PHONE #		**FAX #**	
EMAIL ADDRESS			
BOOTH/ROOM #		**BUILDING (Circle)**	**N S E W**

Please place your order below:

All tables, electrical requirements and garbage removal service must be ordered through your contractor. Increases and/or new orders made within 3 business days of the Show will be subject to a 20% additional fee based on the menu price (F&B).

Date	*Start Time*	*End Time*	*Quantity*	*#of Guests*	*Item Description*	*Unit Price*

A signed Catering Agreement and full payment in advance is required to confirm your order. Prices are only guaranteed at the time of contract execution.

Please submit this form to your catering sales manager:

North Building (Hall B) and East Building (Lakeside Center - Hall E): Katie Berleth kberleth@mccormickplace.com 312-791-7245
South Building (Hall A): Tracy Cammack tcammack@mccormickplace.com 312-791-6108

METHOD OF PAYMENT	**Credit Card** ◯	**Check** ◯	**Wire** ◯

A 3.5% processing fee will be added to all credit card charges greater than $10,000. A signed Catering Agreement and full payment must be received before the opening of the Show. Additional payment may be requested for any additional on-site orders or increases in quantities.
You will receive a link (Sertifi) to sign your contract after your Catering Sales Manager has entered your order. You be requested to provide your credit card information through a secured site at the time of contract.

YOUR ORDER IS CONFIRMED ONCE THE SIGNED CONTRACT IS RECEIVED BY YOUR CATERING SALES MANAGER.

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.