



**AUTHORIZATION REQUEST  
SAMPLE FOOD AND/OR BEVERAGE DISTRIBUTION**

Las Vegas Hilton has the exclusive food and beverage rights within the Las Vegas Hilton. Organizations and/or their exhibitors may distribute sample food and/or beverage products only upon written authorization

**GENERAL CONDITIONS:**

1. Items dispensed are limited to products manufactured, processed or distributed by exhibiting company.
2. All items are limited to **SAMPLE SIZES** and may be distributed from exhibit location only.
  - a) Non-alcoholic beverage samples, including energy drinks, are limited to a maximum three (3) ounce container and two (2) fluid ounces of product. Energy drinks **CANNOT** be mixed with alcohol under any circumstances.
  - b) Alcoholic Beverages are limited to a maximum of two (2) ounces or ¼ ounce portion sizes determined by type of beverage being poured – exhibitor may also have to fill out an exhibitor agreement with show management when sampling alcohol.
3. Food items are limited to two (2) ounces or bite size portions.
4. Food and/or beverage items as traffic promoters (i.e., popcorn, coffee, bar service) **MUST** be purchased through the Las Vegas Hilton.
5. Exhibiting firms who wish to dispense alcoholic beverages **MUST** ship product through Las Vegas Hilton. Appropriate storage & handling fees will be applied.
6. All alcoholic beverages must be served by a Nevada TAM-certified bartender. Any exhibitors planning to have their own personnel or temps/models dispensing alcohol will be required to show proof of Nevada TAM certification at least five (5) business days prior to the show.

**CONVENTION NAME:** \_\_\_\_\_

**COMPANY NAME:** \_\_\_\_\_

**BOOTH/ROOM #:** \_\_\_\_\_

**CONTACT NAME:** \_\_\_\_\_

**ADDRESS:** \_\_\_\_\_

**CITY:** \_\_\_\_\_ **STATE:** \_\_\_\_\_ **ZIP** \_\_\_\_\_

**PHONE:** \_\_\_\_\_ **FAX:** \_\_\_\_\_

**PRODUCT TO BE SAMPLED:** \_\_\_\_\_

**PORTION SIZE:** \_\_\_\_\_

**PROPOSED METHOD OF DISTRIBUTION:** \_\_\_\_\_

**PURPOSE OF SAMPLING:** \_\_\_\_\_

**PLEASE NOTE:**

IF YOU REQUIRE SERVICES FROM THE LAS VEGAS HILTON, SUCH AS, STORAGE OF YOUR PRODUCT, ICE, KITCHEN EQUIPMENT OR LABOR, PLEASE SUBMIT THAT REQUEST TO OUR CATERING DEPARTMENT AT 702 732-5624, ASK FOR JOHN CANNIZZARO OR GABRIELA UMPIERREZ. YOUR SALES MANAGER WILL CONTACT YOU WITH ANY QUESTIONS AND WILL PROVIDE YOU WITH WRITTEN CONFIRMATION OF YOUR ORDER. IF YOU DO NOT RECEIVE WRITTEN CONFIRMATION, PLEASE CONTACT OUR OFFICES TO ENSURE THAT YOUR ORDER WAS RECEIVED.

# BOOTH ORDER MENUS

## À LA CARTE REFRESHMENT BREAKS

*MORNING & AFTERNOON*

### ***Beverages***

1.	Freshly Brewed Coffee .....	\$50.00 <i>Per Gallon</i>
2.	Freshly Brewed Decaffeinated Coffee.....	\$50.00 <i>Per Gallon</i>
3.	Black or Herbal Hot Tea .....	\$50.00 <i>Per Gallon</i>
4.	Chilled Fruit Juices-Orange, Grapefruit, Tomato, V-8, Apple, Cranberry, Pineapple.....	\$19.00 <i>Per Liter</i>
5.	Assorted Individual Bottled Juices .....	\$3.75 <i>Each</i>
6.	Assorted Soft Drinks .....	\$3.25 <i>Each</i>
7.	Bottled Water (Sparkling & Still) .....	\$3.50 <i>Each</i>
8.	Premium Bottled Water (Sparkling & Still) .....	\$4.00 <i>Each</i>
9.	Assorted Flavored Sparkling Mineral Water.....	\$4.00 <i>Each</i>
10.	Half Pint of Milk.....	\$3.00 <i>Each</i>
11.	Fruit Punch .....	\$44.00 <i>Per Gallon</i>
12.	Lemonade .....	\$44.00 <i>Per Gallon</i>
13.	Iced Tea with Lemon.....	\$45.00 <i>Per Gallon</i>
14.	Assorted Flavored Iced Tea ( <i>Bottled</i> ) .....	\$4.50 <i>Each</i>
15.	Frappuccino Drinks – Coffee and Mocha ( <i>Starbucks</i> ) .....	\$5.50 <i>Each</i>

### ***Baked Goods***

1.	Doughnuts.....	\$36.00 <i>Per Dozen</i>
2.	Coffee Cake .....	\$36.00 <i>Per Dozen</i>
3.	Assorted Muffins ( <i>Bran/Blueberry/Cranberry/Lemon Poppy Seed</i> ) .....	\$39.00 <i>Per Dozen</i>
7.	English Pound Cake (Sliced) .....	\$39.00 <i>Per Dozen</i>
4.	Danish Pastries.....	\$39.00 <i>Per Dozen</i>
5.	Freshly Baked Croissants .....	\$48.00 <i>Per Dozen</i>
6.	Mini Croissants .....	\$39.00 <i>Per Dozen</i>
8.	Assorted Cookies .....	\$39.00 <i>Per Dozen</i>
9.	Quarter Pound Cookies ( <i>Pre-Wrapped</i> ) .....	\$48.00 <i>Per Dozen</i>
10.	Brownies and Walnut Squares .....	\$39.00 <i>Per Dozen</i>
11.	Miniature French Pastries .....	\$54.00 <i>Per Dozen</i>
12.	Bear Claws .....	\$39.00 <i>Per Dozen</i>
13.	Sticky Buns.....	\$39.00 <i>Per Dozen</i>
14.	Bagels and Cream Cheese.....	\$54.00 <i>Per Dozen</i>
15.	Date Nut Bar.....	\$33.00 <i>Per Dozen</i>

*Prices are Subject to Nevada Sales Tax and 20% Service Charge*

**BOOTH ORDER MENU**  
**À LA CARTE REFRESHMENT BREAKS**  
*MORNING & AFTERNOON*

***Chocolate Treats***

- 1. Chocolate Truffles (*Per Dozen*) ..... \$36.00 *Per Dozen*
- 2. Individual Candies (*Snickers, Kit Kat, Plain M&M*) ..... \$36.00 *Per Dozen*
- 3. Granola or Rice Crispy Bar..... \$36.00 *Per Dozen*

***Dry Snacks***

- 1. Snack Package ..... \$ 5.00 *Per Serving*  
 (To include Mixed Nuts, Potato Chips, Pretzels, Dorito Chips)
- 2. Fancy Mixed Nuts (*12 oz. Can*) ..... \$25.00 *Per Can*
- 3. Spanish Peanuts (*12 oz. Can*) ..... \$20.00 *Per Can*
- 4. Pretzels (*10 Servings*) ..... \$26.00 *Per Bowl*
- 5. Potato Chips (*10 Servings*) ..... \$28.00 *Per Bowl*
- 6. Doritos Chips (*10 Servings*) ..... \$28.00 *Per Bowl*
- 7. Tortilla Chips (*10 Servings*) ..... \$28.00 *Per Bowl*

*(1 Serving equals 3 oz.)*

***Assorted Dips (Served in Glass Supremes)***

- 1. Guacamole..... \$27.50 *Each*
- 2. Jalapeño Cheese ..... \$27.50 *Each*
- 3. Hummus (*Served with Pita Bread*) ..... \$45.00 *Each*
- 4. Bleu Cheese..... \$27.50 *Each*
- 5. Salsa ..... \$27.50 *Each*
- 6. Onion Dip..... \$27.50 *Each*
- 7. Artichoke..... \$27.50 *Each*
- 8. Artichoke Crab Dip ..... \$27.50 *Each*
- 9. Cream Cheese & Smoked Salmon Dip..... \$27.50 *Each*

*(Each Dip Serves 10 People)*

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# BOOTH ORDER MENU

## À LA CARTE REFRESHMENT BREAKS

*MORNING & AFTERNOON*

### *Assorted Snack Platters*

1. **DELI PLATTER:** ..... \$335.00 *Per Tray*  
 Selection of: Hard Genoa Salami, Turkey, Ham and Pastrami,  
 Cheddar and Swiss Cheese, Marinated & Grilled Vegetables,  
 Sliced Tomatoes, Sliced Onion and Appropriate Condiments  
 (Served with a Variety of Breads and Rolls - *Serves 20 People*)
2. **TEA SANDWICH PLATTER:** ..... \$40.00 *Per Dozen*  
 Assorted Tea Sandwiches to include: Turkey & Swiss, Ham & Cheddar  
 Salami with Provolone & Dijon Mustard, Smoked Salmon with Cream Cheese,  
 Cucumber with Cream Cheese and Roast Beef with Horseradish
3. **MINI CROISSANT SANDWICH PLATTER:** ..... \$48.00 *Per Dozen*  
 Assorted Mini Croissant Sandwiches to include: Chicken Salad,  
 Tuna Salad, Shrimp Salad, Ham & Cheese and Turkey
4. **ASSORTED SANDWICH PLATTER:** ..... \$10.50 *Per Sandwich*  
 Assorted Sandwiches to include: Turkey & Swiss Croissant,  
 Ham & Cheese, Tuna Salad, Salami with Provolone,  
 Pastrami on Rye and Greek Salad in Pita Bread

### *Deli Salads*

1. **POTATO SALAD (10 Servings)** ..... \$30.00 *Per Bowl*
2. **COLE SLAW (10 Servings)** ..... \$30.00 *Per Bowl*
3. **PASTA SALAD (10 Servings)** ..... \$35.00 *Per Bowl*
4. **TORTELLINI SALAD (10 Servings)** ..... \$35.00 *Per Bowl*
5. **CHICKEN SALAD (10 Servings)** ..... \$35.00 *Per Bowl*
6. **TUNA SALAD (10 Servings)** ..... \$40.00 *Per Bowl*
7. **SEAFOOD SALAD (10 Servings)** ..... \$45.00 *Per Bowl*

## CONTINENTAL BREAKFASTS

*(Buffet Style)*

### CONTINENTAL I

#### (The Sunriser)

Choice of Chilled Fruit Juices  
 Croissants, Muffins, Danish Pastries  
 Butter, Honey and Preserves  
 Freshly Brewed Coffee, Decaffeinated Coffee, Tea  
 \$15.75 *Per Person*

### CONTINENTAL II

#### (The Sierra)

Choice of Chilled Fruit Juices  
 Fresh Fruit Compote  
 Bagels with Cream Cheese  
 Muffins, Danish Pastries and Croissants  
 Butter, Honey and Preserves  
 Freshly Brewed Coffee, Decaffeinated Coffee, Tea  
 \$18.25 *Per Person*

*Minimum 20 People*

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# BOOTH ORDER MENUS

## WORKING LUNCHEONS

*(Buffet Style)*

*Minimum of 15 People*

There will be a \$5.00 Per Person Surcharge for Groups Less than 15 Guests

### *Deli Luncheon*

Pasta Salad  
Cole Slaw  
Potato Salad  
Tuna Salad

### *COLD MEAT PLATTER*

To Include: Roast Beef, Turkey, Ham, Genoa Salami,  
Monterey Jack, American & Swiss Cheeses,  
Sliced Tomato, Lettuce, Onion, Pickles,  
Dijon Mustard and Mayonnaise

Hard Rolls, White, Whole Wheat & Rye Breads

Fresh Fruit Compote  
Brownies and Pecan Bars

Freshly Brewed Coffee  
Freshly Brewed Decaffeinated Coffee  
Tea, Herbal Teas

**\$27.00 *Per Person***

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### *Italian Luncheon*

Caesar Salad  
With Parmesan Cheese  
Toasted Garlic Croutons, Caesar Dressing

Seafood Pasta Salad

Penne & Cheese Tortellini  
Served with Mushroom Alfredo & Marinara Sauce  
Italian Sausage and Meatballs

Garlic Cheese Toast

Mini Cannolis, Mini Napoleons

Freshly Brewed Coffee  
Freshly Brewed Decaffeinated Coffee  
Tea, Herbal Teas

**\$28.00 *Per Person***

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# WORKING LUNCHEONS

*(Buffet Style)*

*Minimum of 15 People*

There will be a \$5.00 Per Person Surcharge for Groups Less than 15 Guests

## *Southwestern Luncheon*

Tossed Mixed Greens  
With Diced Tomato & Red Onions,  
With Cholula Ranch Dressing

Spicy Corn & Pepper Salad

Fajita Bar To Include:  
Warm Flour Tortillas, Seasoned Beef & Chicken Strips,  
Sautéed with Bell Peppers and Onions served with  
Shredded Lettuce,  
Diced Tomatoes, Jalapeños,  
Guacamole & Red Salsa  
Sour Cream, Cheddar Cheese  
And Sliced Black Olives

Refried Beans  
Spanish Rice  
Caramel Flan  
Churros  
Freshly Brewed Coffee  
Freshly Brewed Decaffeinated Coffee  
Tea, Herbal Teas

\$28.00 *Per Person*

## *New Yorker Deli Luncheon*

Cucumber, Tomato & Onion Salad  
Tuna Salad  
Cole Slaw  
Hot German Potato Salad

Assorted Meat Platter  
To Include: Corned Beef, Genoa Salami,  
Breast of Turkey, Ham, Pastrami,  
Cheddar, Swiss & American Cheeses  
Hot Knockwurst and Bratwurst Served on a Bed of  
Sauerkraut

Sliced Tomato, Lettuce, Onions & Pickles  
Dijon Mustard & Mayonnaise

Rolls, White, Whole Wheat,  
Rye Breads and Kaiser Rolls

Assorted Cheesecake Squares  
Freshly Brewed Coffee  
Freshly Brewed Decaffeinated Coffee  
Tea, Herbal Teas

\$29.00 *Per Person*

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## *Pacific Rim Luncheon*

Thai Chicken Salad

Vegetable Egg Rolls  
Served with Sweet & Sour Sauce

Shrimp Fried Rice

Beef Lo Mein

Lemon Chicken

Fortune Cookies  
Cheesecake Squares

Freshly Brewed Coffee  
Freshly Brewed Decaffeinated  
Tea, Herbal Tea

\$28.00 *Per Person*

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## BOXED LUNCH SELECTIONS

### BOX LUNCH I

#### *The Roman Village*

Italian Sub

***Bakery Fresh Torpedo Roll, Layers of Mortadella, Ham, Genoa Salami, Provolone Cheese with Lettuce, Tomato & Italian Dressing***

Pasta Salad, Potato Chips, Whole Fruit & Italian Cookies

Condiment Package

\$16.75++ Per Person

### BOX LUNCH II

#### *St. Tropez Picnic*

Croissant filled with Shrimp Salad and Shredded Lettuce

Potato Chips, Whole Fruit, Cucumber Tomato Salad & White Chocolate Brownie

Condiment Package

\$17.00++ Per Person

### BOX LUNCH III

#### *Picnic in Napa*

***Choice of One Sandwich to Include:***

Salami, Provolone Cheese & Tomato on a French Roll,

Ham & Swiss on Sourdough, Grilled Chicken Salad on a French Roll

Turkey Breast, California Avocado & Alfalfa Sprouts on a Croissant

Served with Tortellini Salad, Potato Chips, Grapes & Chocolate Chip Cookie

Condiment Package

\$16.75++ Per Person

### BOX LUNCH IV

#### *The Wall Street*

***Choice of One Sandwich to Include:***

Pastrami & Swiss Cheese on Rye, Turkey on Whole Wheat, Salami on French Roll, Tuna Salad on Croissant

Potato Chips, Cole Slaw, Fresh Pickle, Carrot & Celery Sticks

Whole Fruit & Chocolate Brownie

Condiment Package

\$16.75++ Per Person

### BOX LUNCH V

#### *The Monterey*

Grilled Chicken Caesar Salad

French Roll, Fresh Fruit Salad, Carrot & Celery Sticks

Oatmeal Raisin Cookie

Condiment Package

\$17.00++ Per Person

***Beverages are available Ala Carte***

***Prices are subject to Nevada State Sales Tax and 20% Service Charge***

## BOXED LUNCH SELECTIONS

### BOX LUNCH VI

#### *The Savannah*

3 Pieces of Cold Southern Fried Chicken, Southern Peppered Cole Slaw,  
Corn Slaw, Corn Bread Georgia Style, Pecan Pie, Butter & Honey  
Condiment Package Included  
\$18.50++ Per Person

### BOX LUNCH VII

#### *The French Connection*

#### *Two Sandwiches*

Miniature Croissant filled with Bay Shrimp Salad & Shredded Lettuce  
Half Sandwich with Sliced Turkey Breast, Avocado & Alfalfa Sprouts on a French Roll  
Bag of Potato Chips, Fresh Mixed Fruit Salad & a Chocolate Éclair  
Condiment Package Included  
\$21.75++ Per Person

### BOX LUNCH VIII

#### *The Orchid*

Thai Chicken Salad with Individual Dressing  
One Roll, Fresh Mixed Fruit Salad  
Two Almond Cookies and One Fortune Cookie  
Condiment Package Included  
\$18.50++ Per Person

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**BOOTH ORDER MENUS**  
**~ Culinary Displays ~**  
**SUSHI AND SASHIMI DISPLAY**

**SUSHI**

Tuna (Maguro), Salmon (Sake), Shrimp (Ebi), Octopus (Tako), Red Snapper (Tai),  
 Flounder (Hirame) and Eel (Anago)  
 \$5.50 *Per Piece*

**SUSHI ROLLS**

California, (Maki), Spicy Tuna (Tekka Maki), Cucumber (Kappa Maki) and Spicy Scallop  
 \$3.25 *Per Piece*

**SASHIMI**

Tuna (Maguro), and Salmon (Sake)  
 \$5.50 *Per Piece*

**Condiments To Include:**

Wasabi Horseradish, Gingerroot and Soy Sauce

*(100 Piece Minimum)*

**\*\*\*\*\* Sushi Master on Request @ \$250.00 Per Hour \*\*\*\*\***

*(2 Hours Minimum)*

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**SMOKED SALMON DISPLAY**

**(Displayed on Special Fish Mirrors)**

Traditional Smoked Salmon  
 Pepper Smoked Salmon  
 Tomato & Basil Smoked Salmon

**Chopped Egg, Olive Oil, Capers, Onions, Mini Rye Bread, Melba Toast and Pumpernickel**

\$375.00 Each -Serves 50

**ANTIPASTO DISPLAY**

**(Served with Sliced Italian Bread)**

Tuna, Anchovies, Pepperoni, Mortadella, Genoa Salami, Bel Paese Cheese,  
 Fresh Mozzarella, Marinated Artichoke Hearts, Broccoli, Vinaigrette, Marinated Mushrooms,  
 Hearts of Palm, Marinated Grilled Vegetables, Pepperoncini, Roma Tomatoes, Black & Green Olives

Small            25 Servings ..... \$225.00

Large            50 Servings ..... \$400.00

**CHILLED SEAFOOD DISPLAY**

Shrimp, Crab Claws, Crab Legs and Lobster Medallions  
 Displayed on Ice Carved Shell and Decorated with Whole Crayfish

**(100 Pieces)**

\$650.00 *Per Display*

**CHOCOLATE COVERED FRUIT  
 DISPLAY**

A Rainbow of Fresh Seasonal Fruit  
 Dipped in Dark & White Chocolate  
**(100 Pieces)**

\$350.00 *Per Display*

**STRAWBERRY TREE DISPLAY**

125 Long Stemmed Strawberries Displayed on a  
 Unique Tree

Dipped in Dark and White Chocolate

\$500.00 *Per Display*

**MINIATURE PASTRY DISPLAY**

Chantilly Cream Puffs, Chocolate Eclairs, Meringue Praline, Napoleon Slices,  
 Strawberry Tartelettes, Pineapple Tartelettes and Apricot Tartelettes

Displayed on Fancy Decorated Mirror

**(Minimum of 50 Pieces)**

\$4.75 *Per Piece*

*Prices are subject to Nevada Sales Tax and 20% Service Charge*

***BOOTH ORDER MENUS  
SPECIALTY ITEMS***

***POPCORN CART***

Rental: @ \$100.00/Day  
Product: @ \$3.00/32oz. Cup  
Labor Cost: @ \$60.00/Day

***TABLE TOP POPCORN CART***

Rental: @ \$50.00/Day  
Product: @ \$3.00/Serving  
Labor Cost: @ \$60.00/Day

***POPCORN CART  
(UNLIMITED)***

Rental: @ \$100.00/Day  
Product: @ \$175.00/Hour  
Labor Cost: @ \$60.00/Day

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***COTTON CANDY MACHINE***

Rental: @ \$250.00/Day  
Product: @ \$3.00/Serving  
Labor Cost: @ \$60.00/Day

***SOFT PRETZEL MACHINE***

(With Mustard or Cheese Sauce)  
Rental: @ \$50.00/Day  
Product: @ \$4.00/Serving  
Labor Cost: @ \$60.00/Day

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***ITALIAN ICE***

(2 Scoops)

\*\*\* Raspberry, Mango, Kiwi, Lemon, Lime \*\*\*

Rental: @ \$50.00/Day  
Product: @ \$3.50/Serving  
Labor Cost: @ \$60.00/Day

***ICE CREAM***

(2 Scoops)

\*\* Toppings Not Included \*\*

Rental: @ \$50.00/Day  
Product: @ \$3.50/Serving  
Labor Cost: @ \$60.00/Day

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**\* Attendant Required @ \$100.00 Per Hour**

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# BOOTH ORDER MENU CATERING BEVERAGE LIST

## ~ *HOSTED BAR* ~

Premium Brands.....	\$6.50 Per Drink
Call Brands.....	\$5.75 Per Drink
Domestic Beer.....	\$5.00 Per Bottle
Imported Beer.....	\$5.75 Per Bottle
Red or White Wine.....	\$5.75 Per Glass
Mineral/Sparkling Waters –Bottled Water (Sparkling & Still).....	\$3.50 Per Serving
Assorted Fruit Juices.....	\$3.50 Per Serving
Assorted Soft Drinks.....	\$3.25 Per Serving
Cordials and Cognacs.....	\$7.25 Per Serving

**\*\* Bartender Labor Charge @ \$150.00 Each \*\***  
**(If Less Than \$500.00 Generated Per Bar)**

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## *Specialty Beverage Stations*

### *Martini Station*

Traditional Martini, Cosmopolitan, Chocolate,  
Crantini, Blue Moon Martini  
*\$7.25 Per Drink*

### *Tropical Station*

Traditional, Strawberry and Peach Margaritas,  
Traditional and Strawberry Daiquiri  
*\$8.50 Per Drink*

### *Cordial & Cognac Station*

*\$7.25 Per Drink*

**\*\* 1 Bartender Required Per Every 50 Guests at \$150.00 \*\***

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