

# SAVOR... EXHIBITOR MENU

Long Beach Convention Center



TO PLACE AN ORDER  
PLEASE CONTACT

WILL WEISFELD

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# **BUILD TRAFFIC. HAVE FUN.**

SAVOR would like to welcome you to the Long Beach Convention and Entertainment Center. As the exclusive food and beverage provider we are dedicated to ensuring your experience is one that will exceed expectations. Our Exhibitor Menu is designed to build traffic and create an environment to network around food.

Much of our success comes from our culinary creativity, dedication to detail and our team's ability to turn our client's visions into reality. SAVOR takes great pride in creating menus that align with the concepts, themes and goals of the event.

Let our food be the connector. It can kick start conversations, energize collaboration and most of all celebrate community. Imagine the aroma of our traffic building fresh cookies being baked right in your booth, or popcorn being freshly popped to bring attendees your direction. SAVOR the concept!

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**LONG BEACH**



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# BUILD TRAFFIC!

All Traffic Builders require a booth attendant or chef attendant \$225 (4 Hour Shift)

## SNACKS & DESSERTS

### POPCORN CART | 7 per person

Delicious movie style Popcorn popped fresh in your booth. Let the aroma of freshly popped butter flavored Popcorn bring guests your way.

*Equipment included. Requires 100V. 20 amp electrical.*

### FRESH CINNAMON ROLLS | 72 per doz.

Our freshly baked Cinnamon Rolls with brown sugar and spices are topped with a velvety Cream Cheese Frosting and served warm in your booth.

*Heat lamp included. Requires 100V. 20 amp electrical.*

### MINI BUNDT CAKES | 11 ea.

***Dressed to Your Liking!***

Our individual mini bunt cakes are a fun way "start the conversation". Cake Choices: Chocolate, Vanilla, or Red Velvet. Toppings include Belgian Chocolate, Caramel, and Raspberry Coulis.

### NOVELTY ICE CREAM CART

Choose from a variety of novelty ice cream and fruit bars **7.00 per bar**

Wicked Kitchen Vegan Frozen Bars and Cones **10.00 Per Bar**

*Includes Freezer Rental. Requires 110V.20amp electrical.*

### COOKIES BAKED IN BOOTH | 72 per doz.

Warm cookies straight from the oven are always a crowd favorite. Choice of Chocolate Chip, Snicker Doodle or Oatmeal Raisin.

*Equipment included. Requires 100V. 20 amp electrical.*

### WARM CHURRO "FRIES" | 7 per person

Warm pastry fried in your booth by one of our chef attendants then sprinkled with cinnamon and sugar. Accompanied with Caramel Dipping Sauce.

*Equipment included. Requires 100V. 20 amp electrical.*

### WARM PRETZEL BITES | 7 per person

Our Bavarian-style Soft Pretzels are served warm with Whole Grain Mustard and Cheese Sauce for dipping.

*Equipment included. Requires 100V. 20 amp electrical.*



All orders subject to a 16% administrative charge/fee and applicable sales tax.  
Prices subject to change. \$75++ Delivery fees may apply. \$225++ attendant fee.

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# BEVERAGES.

## BY THE GALLON

[FRESHLY BREWED COFFEE](#) | 99

[HOT TEA SELECTION](#) | 99

[ORANGE JUICE](#) | 79

[ICED TEA](#) | 79

[LEMONADE](#) | 79

[AGUAS FRESCAS "FRESH WATERS"](#) | 89

Tropical tastes inspired by Latin America, Aguas Frescas made with real fresh fruit and served over ice are refreshing, delicious and always a crowd pleaser. Choose from: Horchata, Watermelon, Mango, and Honeydew.

*3 gal. min. per flavor. Attendant required.*

## INDIVIDUALLY PACKAGED

[CANNED PEPSI PRODUCTS](#) | 4

[PROUD SOURCE CANNED WATER](#) | 5

[BUBLY SPARKLING FLAVORED CANNED WATER](#) | 5

[PERRIER MINERAL WATER](#) | 7

## COFFEE & WATER PACKAGES

[ESPRESSO & CAPPUCCINO SERVICE](#) | 2,375

300 cup service per day - each additional serving \$5.50. Rental of espresso machine includes supplies and an attendant, for up to 4 hours of service, to operate and prepare your specialty beverages.

*Requires 60 amp electrical.*

[KEURIG PACKAGE](#) | 500

Make-it-yourself Keurig single brew machine that contains four packages of 25 cups (100 cups total) with choice of: regular coffee and/or Earl Grey and Green teas, ten gallons water, condiments.

[AMBIENT WATER KIT](#) | 150

Water dispenser, 5 gallon bottle of spring water, and 125 7-ounce compostable cups.

[HOT & COLD WATER KIT](#) | 175

Hot and cold Water Dispenser, 5 gallon bottle of Spring Water and (125) 7-ounce compostable cups for both hot and cold beverages.

[SPRING WATER REPLENISHMENT](#) | 75

5 gallon bottle of spring water and 125 compostable cups

*All orders subject to a 16% administrative charge/fee and applicable sales tax. Prices subject to change. \$75++ Delivery fees may apply. \$225++ attendant fee.*

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# COCKTAIL & BAR PACKAGES.

*\*Bar services will require that all guests show a valid form of ID per each transaction. No more than 2 beverages per person will be allowed for each bar transaction. SAVOR reserves the right to refuse bar service to any guest.*

*Bar Service includes a bartender, compostable glassware and basic bar accoutrements. \$225++ bartender fee will apply for each bar.*

## FULL HOSTED BAR

Includes House Selection of Domestic, Imported, and Craft Beers, Hard Seltzers, Cocktails, California Wine Selections, Canned Sodas and Waters

**FIRST HOUR | 28 per person**  
**EACH ADDITIONAL HOUR | 23 per person**

## LIMITED HOSTED BAR

Includes House Selection of Domestic, Imported, and Craft Beers, Hard Seltzers, California Wine Selection, Canned Soda, Waters

**FIRST HOUR | 24 per person**  
**EACH ADDITIONAL HOUR | 19 per person**

## READY TO DRINK "RTD" COCKTAILS

**16 ea.**

Variety of Options! Ease of Service!

## MARGARITA MADNESS BAR

**14 per person**

Choose either classic or strawberry margaritas on the rocks.

## MIMOSA BAR

**12 per person**

Indulge your guests with a little bubbly mixed with their choice of: Orange, Cranberry and Pineapple juices.

## CASH BAR WITH TICKETS

This allows guests to enjoy the entire inventory of libations using their tickets. Once tickets are exhausted, sales are on a cash basis. Tickets are provided by the client. **Contact the Sales Department for more information.**

*All orders subject to a 16% administrative charge/fee and applicable sales tax. Prices subject to change. \$75++ Delivery fees may apply.*

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# SNACKS

*All items below priced as listed.*

FRESH GRAPES CUPS | 6 ea.

WHOLE FRUIT | 38 per doz.

CHEESE AND CRACKERS CONES | 9 ea.

Cheese Cones with Crackers and Dried Fruit

HOUSE MADE

TORTILLA CHIPS & TRIO OF SALSA | 10 ea.

Pico de Gallo, Salsa Verde and Salsa Roja

HOUSE MADE SMALL BROWN BAGS OF KETTLE CHIPS | 9 ea.

Served with a Caramelized Onion Dip

PASTRIES | 66 per doz.

SLICED BREAKFAST BREADS | 66 per doz.

FUDGE BROWNIES | 66 per doz.

CHOCOLATE-DIPPED RICE CRISPIES BARS | 66 per doz.

FRESHLY BAKED COOKIES | 66 per doz.



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# PLATTERS

## **FRESH FRUIT AND BERRIES | 19 per person**

Seasonal Fresh Fruit and Berries served with House Made Raspberry Coulis

## **DELUXE CRUDITE CUP | 8 per person**

Farmer's Market Selection of Fresh Seasonal Vegetables served with Ranch Dressing and Home Made Hummus

## **ANTIPASTO PLATTER | 23 per person**

Mediterranean delights including Genoa Salami, Provolone Cheese, Fire Roasted Bell Peppers, Herb Marinated Zucchini and Squash, Cured Olives, Cherry Peppers, Pepperoncini, Marinated Artichoke Hearts, Hummus, served with Lavosh and selection of Crostini

## **CHARCUTERIE BOARD | 23 per person**

Various Cured and Uncured Meats, Prosciutto di Parma, Black Forest Ham, Smoked Turkey, Genoa Salami, Mortadella, Dijon and Whole Grain Mustards, Cornichons and Garden Vegetable Giardiniera

## **DOMESTIC CHEESE PLATTER | 23 per person**

Sharp Cheddar, Monterey Jack, Aged Manchego, Smoked Gouda, Alpine Swiss, Toasted Nuts, Dried Fruits, served with selection of Crackers

## **MEDITERRANEAN PLATTER | 18 per person**

Baba Ganoush, Hummus, Tzatziki served with Pita Chips and Flat Bread

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# APPETIZERS

25 person min.

## COLD APPETIZERS

### **CAPRESE SKEWER | 8**

Vine Ripe Tomato, Galvani Mozzarella, Fresh Basil, and Balsamic Glaze

### **TIGER SHRIMP SHOOTER | 9**

With Chimichurri and Cocktail Sauce

### **AHI TUNA CRUDO SPOONS | 9**

Sustainable Ahi, Ginger, Chili and Citrus

### **ANTIPASTI SKEWERS | 10**

Cured Meats, Cheeses, Olives and Marinated Vegetables

### **CRAB CEVICHE CUP | 12**

Lime Marinated Lump Crab Meat, Cilantro, Spicy Tomato Sauce and Bloody Mary Seasoning

### **PETITE MEDITERRANEAN STYLE GRILLED VEGETABLE PLATE | 18**

With Hummus and Pita

## HOT APPETIZERS

### **DUCK AND LEMONGRASS SPRING ROLL | 9**

With Sweet and Sour Dipping Sauce

### **GOAT CHEESE WONTON | 8**

With Roasted Garlic Aioli Dipping Sauce

### **ARANCINI - MINI RICE BALLS | 8**

Choice of Black Truffle, Short Rib, Cajun, or Vegetarian

### **WARM PIZZETTES BITES | 11**

With Roasted Tomatoes, Mozzarella and Pepperoni

### **BLACK BEAN EMPANADA | 8**

With an Avocado Crema

### **WICKED KITCHEN MEATBALLS | 8**

These plant-based Meatballs are perfectly seasoned with Italian Herbs, Fennel Seed, Black Pepper, and a touch of Chili flakes.





# ON THE GO.

## SPECIALTY LUNCH MEAL

*Includes Natural Water.*

### **SHAVED PEPPERY BEEF PASTRAMI SANDWICH | 48**

Swiss Cheese, Caramelized Onions on a Pretzel Roll, Wholegrain Mustard Spread, Kettle Sea Salt Chips, Pasta Salad, Apple Strudel Pastry

### **MEDITERRANEAN VEGETARIAN SANDWICH | 46**

Chickpeas Hummus Spread, Roasted Eggplant Caponata, Shaved Romaine Lettuce on Pita Bread, Feta-Cucumber-Tomato Salad and Tzatziki Dip, Baklava Sweet Pastry

### **CITRUS-CRANBERRY CHICKEN SALAD WRAP | 47**

Seasonal Greens and Roasted Tomatoes in a Spinach Wrap, Cous-Cous Basil Salad, Fresh Sliced Fruit, Chocolate Fudge Brownie

### **TURKEY, TOMATO AND PROVOLONE GRILLED FLAT BREAD SANDWICH | 46**

Baby Kale, Arugula, Celery, Carrots Salad, Blood Orange Vinaigrette, Garnished with Shaved Coconut and Raisins, Pecan Sweet Bar

### **CROISSANT HONEY HAM SANDWICH | 48**

Thin-sliced Ham, Sharp Cheddar Cheese, Tomatoes, Spring Mix Lettuce, Primavera Pasta Salad, Salted Caramel Brownie

### **CHICKEN CAPRESE SALAD | 45**

Basil-crusting Grilled Chicken, Fresh Mozzarella, Vine-ripe Tomatoes, Arugula, Balsamic Vinaigrette, Fresh Berries, Chocolate S'more Bar



# SLIDER & SKEWER BAR.



## **HOT SLIDERS | 11 per person**

### **MINI PHILLY CHEESE STEAKS**

Shaved Sirloin, Peppers, Onions, Provolone Cheese on a Brioche Bun

### **CAROLINA HOT CHICKEN SLIDER**

With Red Cabbage and Pickles

### **BEEF AND BACON SLIDER**

Cheddar Cheese, Caramelized Onion, Burger Sauce on a Sesame Seed Bun

### **BBQ PORK SLIDER**

Shredded Tender BBQ Pork with Bread & Butter Pickles and Marinated Onions

### **WICKED KITCHEN**

### **PLANT BASED BBQ MEATBALL SLIDERS**

With Bread & Butter Pickles and Marinated Onions

### **WICKED KITCHEN**

### **PLANT BASED CHORIZO SLIDERS**

With Grilled Peppers

## **COLD SLIDERS | 11 per person**

### **TOMATO AND MOZZARELLA SLIDER**

Heirloom Tomato, Fresh Mozzarella, Basil Pesto on a Ciabatta Bun

### **SOFT MINI BRIOCHE BUN SLIDER**

Choice of Turkey, Ham or Roast Beef with Lettuce and Tomato

### **GLAZED PORK BELLY BANH MI**

Sriracha Mayo, Sliced Cucumbers, Cilantro, Asian Pickled Carrots and Onions, in a Bao

## **HOT SKEWERS**

### **JERK CHICKEN SATAY | 8 per person**

With Caribbean Spices and Cilantro Crema

### **HIBACHI BEEF SKEWERS | 9 per person**

With Scallion and Garlic Sauce

### **BEEF CHIMICHURRI SKEWER | 9 per person**

## **COLD SKEWERS**

### **CAPRESE SKEWER | 8 per person**

Vine-Ripe Tomato, Galvani Mozzarella, Fresh Basil, and Balsamic Glaze

### **CHARCUTERIE SKEWER | 10 per person**

Salami, Prosciutto, Mortadella and Pickled Vegetables

### **DELI SKEWER | 10 per person**

Smoked Turkey, Honey Cured Ham, Heirloom Cherry Tomato and Cheddar Cheese

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DOORDASH

**SCAN.  
ORDER.  
EAT.**



# NO TIME? ORDER ONLINE.

When you have a booth, there's no down time. Making connections and drawing traffic to your booth is non-stop from open to close. But when it's time to eat you might need a solution that is quick, easy and gets you back in the action!

Long Beach Convention Center has partnered with DoorDash to provide our guests with a simple online meal solution. It's as simple as: Scan. Order. Eat.

With the DoorDash app you can place your food order from the comfort of your booth or exhibit floor using any mobile device. Skip the lines and pick up your meal at a requested time from one of our order pickup windows located nearby.



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# GENERAL INFORMATION.

As the Long Beach Convention Center's exclusive caterer, SAVOR is renowned for its world class service, cutting edge cuisine and a wide variety of menus that can be customized to any event or special occasion. SAVOR's culinary team uses the freshest, seasonal, and locally sourced ingredients to create unique and memorable dining experiences for you and your guests. To assist you with every detail and facilitate your planning, a dedicated catering sales professional will assist you from start to finish to ensure a seamless event.

## EVENT PLANNING TIMELINE

There are some important decisions for you to consider regarding the catering and execution of your event. Your Catering Sales Manager is ready to assist you in making these decisions a seamless part of your planning. The timeline below will help you in creating the environment and presentation needed for a successful event.

- 120 days prior to your event (or before) we request an initial event order outline. At this time, you will be issued a catering agreement and it will be due 10 business days from issue date along with a required 20% deposit.
- 60 days prior to your event we require catering locations, approximate numbers of guests and finalized menu choices.
- 7 business days prior to your event we require guest guarantee minimums along with any remaining balance. Once minimums are stated, they can increase, however they may not be reduced.

## GUARANTEES

When providing your initial order, a minimum estimated attendance guarantee must be communicated to the Catering Sales Department. Contract minimums and full payment prior to your event will be based on the minimum estimated attendance. When changes are determined on a per person basis, a "final guaranteed attendance" must be given to Catering Sales 5 business days before service date.

This figure is the number of guests for which you guarantee to pay and is not subject to reduction. We will be ready to prepare 5% over your Guaranteed Attendance up to 1,000 guests (50 meals). Food and Beverage will make every attempt to accommodate increases in your count after the final guarantee is due, however, any increase exceeding 10% of the final guarantee will be subject to a 10% surcharge. If the count increases within the final guarantee timeline, the 5% overage will no longer apply. Once minimums are stated on initial sales orders and signed, they cannot be reduced.

The Guaranteed Attendance shall not exceed the maximum capacity of the areas within the Facility in which the Event(s) will be held. Food and Beverage shall be entitled to charge and collect from the Customer any reasonable costs incurred by the Caterer in the event the Guaranteed Attendance figure provided by the Customer is not within the limits stated in this paragraph.

You will be charged for the greater of the actual number of guests served or the final guarantee amount. Increases made within the 5 day deadline are subject to approval and may be subject to an additional charge. We reserve the right to make reasonable substitutions as necessary.

Food and Beverage shall not be required to provide any services hereunder, nor will the Caterer be required to commence planning for the event(s), unless and until the Customer has returned a signed copy of the agreement and paid the deposit to the Caterer.

## CONTRACTS, DEPOSITS, AND PAYMENTS

Once initial contact and event information is communicated to your Catering Sales Manager you will receive a contract for the entire event. You will be issued catering sales orders for each service.

- 120 days prior to your move-in day for your event we require a signed food and beverage agreement and a 20% deposit based on rental reduction or initial specs.
- 7 days prior to your move-in day, we require final payment in full for all functions and signed event orders based on your contracted attendance

A guarantee payment is required for all functions. Deposits are non-refundable and non-transferable. We request that you have a credit card on file for any additions to your orders. You may finalize your account by company check, cashier's check, Visa, MasterCard, American Express or cash. The Catering Sales Department will process/pre-approve your credit card for any estimated balance due five (5) business days prior to your function date.

Note: Credit card payments carry a 4% fee.

## PAYMENT

Amounts in excess of \$10,000 must have actual credit card present to be swiped and will be subject to a 4% convenience fee. Any on-site adjustments, additions or replenishments of contracted catering services will be reflected in a final invoice, payable upon conclusion of the event.

Checks are payable to **SMG Food and Beverage at 300 E. Ocean Boulevard, Long Beach, CA 90802.**

## SERVICE LOCATIONS AT OUR FACILITY

We are delighted to be able to offer our food and beverage services in any of the meeting rooms, ballrooms, exhibit halls or lobby spaces of the Long Beach Convention & Entertainment Center. Please keep in mind the services ordered for specific locations are to be served and consumed in those locations. Services may not be moved to an additional location after the start time listed on your event order. Services requested for additional locations will be placed on a new event order at the price point of the initial order.

The Caterer reserves the right to approve, and make changes to, all floor plans and layouts of all events areas where the Caterer's services are to be provided, as deemed necessary in Caterer's sole discretion, to enable the safe and efficient conduct of Caterer's services by Caterer's staff. Without limiting the generality of the foregoing, Caterer reserves the right to specify the locations and configuration of all décor, tables, buffets, and service stations, as well as staging and breakdown areas. Customer's displays, exhibits, and decorations must comply with the building code and fire ordinances of the Long Beach Fire Department.

## LATE FEES

Initial orders not received within 10 business days of your event will be subject to 15% surcharge. Customer shall pay interest at the rate of 1.5% per month (or, if lower, the maximum legal rate) on all payments not made within thirty (30) days following the date such payments are due, which interest shall accrue from the date due until the date of payment. Further, Customer agrees to be liable for all costs and expenses incurred by the Caterer to collect past due payments.



## **EMPLOYEES, SERVICE AND LABOR CHARGES, SALES TAX**

Catering service personnel are covered by Union Local 11's collective bargaining agreement. Catering personnel will deliver food and beverage, serve and clean related areas. Catering personnel are not permitted to perform any general cleaning duties (non-food service related) or act as badge checkers, ticket takers, or security personnel. All food and beverage charges are subject to a 16% administrative charge/fee and local sales tax (currently 10.25%). The 16% administrative charge/fee is also taxable under SBOE Regulation #1603. Sales tax-exempt organizations are required to provide a copy of their California Franchise Tax Board Certificate of Exemption no later than one week prior to the event.

Labor provided for seated breakfast and lunch functions is two hours, with three hours provided for seated dinner functions. The labor shifts include setup, service, and cleaning time; any additional labor required outside of the standard shift length is subject to charges at plus tax, per server, per hour.

## **LABOR CHARGES**

- A \$225.00 labor fee will be charged for hosted or cash and carry bar services. Should your event end time be delayed more than 30 minutes, a labor charge will be added including event staff overtime charged by the full hour.
- Bussing Attendant \$150++ each (4 hours minimum) Applicable for food truck parties
- Runner Fee \$150++ each (4 hours minimum) – Applicable for water kits and other deliveries
- Tray Passer \$225++ each (4 hours minimum)
- Bartender \$225++ each (4 hours minimum)
- Chef Attendant \$225++ each (4 hours minimum)
- Service Staff \$225++ each (4 hours minimum) – Meals and Breaks
- Captain Fee \$250++ each (when requested by the client)
- Water kits - \$300++ daily labor fee for 8 hours, one attendant per 12 water kits

- Breakfast, Lunch and Dinner: \$75 delivery fee will be assessed for services with 25 people or less. For higher guest counts one labor charge will be assessed per each buffet line per 100 guests.
- Beverages/ Breaks - \$75 delivery fee will be assessed for services less than 25 guests. For amounts higher than 25 guests one attendant fee will be assessed per every two stations.

## **BEVERAGE CHARGES BASED UPON CONSUMPTION**

Beverage charges based upon consumption apply only to each order that is a quantity of 50 beverages or more. Orders less than 50 beverages are based upon the actual amount ordered.

## **SERVICE TIMES**

Food and beverage service time frames are based on 2 hours of service. If services extend past two hours additional labor fees may apply.

## **OUTSIDE FOOD AND BEVERAGE**

Patrons, exhibitors or attendees may not bring food or beverage of any kind into the facility or to any event. Please contact your Catering Sales Manager for any additional information.

## **SPECIALTY MEALS**

We ask that ten (10) business days prior to your event that a specialty meal guest count be given with your guarantee. Specialty meal types include: Vegan, Kosher, Halal, Gluten Free, and Allergies. For Vegetarians, we traditionally prepare 3% of your guaranteed guest count unless otherwise notified. Ask your Catering Sales Manager about pricing.

## **ADDITIONAL CATERING ARRANGEMENTS**

Our Catering Sales Department will be happy to arrange for flowers, entertainment, ice carvings, as well as custom linens, theme props and décor. Our Catering Sales Department will be happy to discuss all the options available and approximate costs. Linen charges apply for all functions. Standard linens are \$7. Floor length linens are \$15.

## **CANCELLATION**

Should it be necessary for the Customer to cancel a function after their agreement has been signed, Food and Beverage will be entitled to liquidation damages equivalent to 50% of the total estimated charges for the canceled function. Neither the Deposit nor any other prepaid amounts will be refunded to the Customer in the event of cancellation, except as follows

- Any cancellation received after the Guaranteed Attendance is due will result in a cancellation fee payable by Customer to Caterer equal to 100% of the estimated Catering Order charges.
- Caterer may retain any cancellation fees due to the Caterer from deposits or other prepaid amounts paid by the customer.

## **ALCOHOLIC BEVERAGES**

All alcoholic beverage sales and consumption are regulated by the California Alcoholic Beverage Control. We are responsible for the administration of these regulations. We require that all alcoholic beverages be dispensed only by our employees or agents. It is acknowledged that California state law prohibits the sampling and distribution of all hard alcoholic beverages.

## **MISCELLANEOUS**

China Service: Compostable service is standard for all functions except seated breakfast, lunch and dinner service in meeting rooms and ballrooms. China service is available at a \$3.50++/per guest additional charge for morning and afternoon refreshment breaks, and \$5.00++/per guest additional charge for all other functions.

## **LIABILITY**

Licensee shall indemnify, defend and hold harmless Licensor, the City of Long Beach and their respective officers, directors, agents, and employees (the "Indemnitees") from and against any and all losses, liabilities, claims, damages and expenses (including reasonable costs of investigation and attorneys' fees) (collectively, the "Losses") occurring at the Facility (whether within or without an Authorized Area) caused to Licensor, the City of Long Beach and/or persons and/or property in, on, or near the Facility before, during, or after an Event, by (i) Licensee's failure to comply with any and all federal, state, foreign, local, and municipal regulations, ordinances, statutes, rules, laws, constitutional provisions, and common laws (collectively, the "Laws") applicable to Licensee's performance of this Agreement and/or activities at the Facility, including without limitation, health and safety laws, the Civil Rights Act, the American with Disabilities Act and intellectual property laws, (ii) any unlawful acts on the part of Licensee or its officers, directors, agents, employees, subcontractors, licensees, or invitees, (iii) the negligent acts, errors and/or omissions or the willful misconduct of Licensee or its officers, directors, agents, employees, subcontractors, licensees, or invitees, (iv) the material breach or default by Licensee or its officers, directors, agents, or employees of any provisions of this Agreement, (v) any and all rigging from or to the physical structure of the Facility or any fixture thereto, set-up, alterations, and/or improvements at or to the Facility necessitated by and/or performed with respect to the Event.

## **ALLERGIES**

Long Beach facilities are not certified Gluten Free, Vegan or Vegetarian. We cannot guarantee that cross contact with allergens will not occur and cannot assume any responsibility or liability for a person's sensitivity or allergy to any food item provided in our facility.

**ALL THE AFOREMENTIONED POLICIES WILL BE STRICTLY ADMINISTERED. ANY VIOLATION OF THESE WILL RESULT IN THE REMOVAL OF PRODUCT FROM THE SHOW FLOOR**



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