

Indiana Convention Center

Booth Catering Menu



GENERAL INFORMATION

POLICY AND SERVICES



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

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

*If your company manufactures, produces, or distributes food or non-alcoholic beverages and your products are related to the nature of the show, you may provide samples for your guest's enjoyment in your booth on the trade show floor upon Centerplate's approval. Please request a sampling packet for guidelines and required forms for approval. **COMPLETED SAMPLING FORMS AND CERTIFICATE OF LIABILITY MUST BE RECEIVED BY THIS OFFICE THREE BUSINESS DAYS PRIOR TO YOUR SCHEDULED EVENT DATE.**

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

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

*Each booth service order is subject to a \$60 delivery fee.

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

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

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

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

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

*Orders can be placed by calling the Centerplate catering offices at 317-262-3500 or <https://icclos.ezplanit.com>

NON-ALCOHOLIC BEVERAGES

All services include appropriate condiments, cups, and napkins.



Freshly Brewed Coffee (gallon) \$55.00

Minimum three gallons per selection

Freshly Brewed Decaffeinated Coffee (gallon) \$55.00

Minimum three gallons per selection

Hot Water for Herbal Tea (gallon) \$55.00

Minimum three gallons per selection

Freshly Brewed Premium Hubbard's & Cravens Coffee (gallon) \$61.00

Minimum three gallon per selection

Freshly Brewed Premium Hubbard's & Cravens Decaffeinated Coffee (gallon) \$61.00

Minimum three gallons per selection

Morning Coffee Package \$330.00

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

Gourmet Coffee Bar \$380.00

Five Gallons of freshly brewed regular coffee and three gallons of freshly brewed decaffeinated coffee with flavored syrups, chocolate shavings, nutmeg, cinnamon, and whipped cream.

Keurig K-Cup® Service \$70.00

(Includes machine rental)

Included 24 K-Cups® of assorted varieties

Additional K-Cups® \$2.00

Minimum of 12 with additional order

Sparkling Mineral Water (each) \$3.75

Minimum of six per order

Bottled Vitamin Water (each) \$5.75

Minimum of six per order

Bottled Water (each) \$3.50

Lemonade (gallon) \$36.00

Iced Tea (gallon) \$36.00

Served with lemon wedges

Assorted Canned Sodas (each) \$3.50

Assorted Bottled Fruit Juice (each) \$4.00

Orange, Apple, Cranberry, Grapefruit

Individual Assorted Carton of Milk (each) \$3.50

Infused Water (gallon) \$40.00

Electric Water Dispenser \$65.00

Daily Charge

Five-Gallon Jug of Water \$60.00

A LA CARTE: FROM THE BAKERY

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

Assorted Freshly Baked Muffins

1 Dozen

\$42.00

Assorted Bagels

1 Dozen

\$42.00

Assorted Fruit & Cheese Filled Danish

1 Dozen

\$42.00

Sliced Breakfast Breads

12 Pieces per Loaf

\$40.00

Assorted Scones

1 Dozen

\$41.00

Freshly Baked Croissants

1 Dozen

\$41.00

Assorted Dessert Squares

1 Dozen

\$40.00

Assorted Home-Style Cookies

1 Dozen

\$36.00

Lemon Bars

1 Dozen

\$42.00

Assorted Cupcakes

1 Dozen

\$42.00

Brownies

1 Dozen

\$38.00



Butterscotch Blondies

1 Dozen

\$38.00

Assorted Dessert Shooters

1 Dozen

\$36.00

Half Sheet Cake (40 Slices)

Chocolate or Vanilla

\$175.00

Full Sheet Cake (80 Slices)

Chocolate or Vanilla

\$300.00

Extra Large Sheet Cake (96 Slices)

Chocolate or Vanilla

\$400.00

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



A LA CARTE: SNACKS FROM THE PANTRY

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



Whole Fresh Fruit **\$2.75**
(Each)

Assorted Yogurt **\$3.25**
(Each)

Assorted Individual Cereals with Milk **\$4.50**
(Each)

Assorted Bagged Chips **\$3.00**
(Each) Chef's Assortment

Tortilla Chips with Salsa **\$4.00**
(Per Guest)

House-Made Potato Chips with Dip **\$4.00**
(Per Guest)

Crunchy Pretzel Twists **\$17.50**
(Per Pound)

Roasted Gourmet Cocktail Nuts **\$26.00**
(Per Pound)

Traditional or Spicy Snack Mix **\$17.50**
(Per Pound)

Warm Pretzel Nuggets & Mustard **\$3.50**
(Per Guest)

Chewy Granola Bars **\$3.00**
(Each)

Gourmet Granola Bars **\$5.50**
(Each)

Full Size Assorted Candy Bars **\$3.75**
(Each)

Assorted Gluten Free Snacks **\$3.50**
(Each) Chef's Assortment

Individual Bags of Trail Mix **\$3.50**
(Each)

Honey Roasted Peanuts **\$29.00**
(Per Pound)

Pita Chips with Hummus **\$3.25**
(Per Guest)

Individual Bags of White Cheddar Popcorn **\$3.50**
(Per Guest)

Freshly Popped Popcorn* **\$350.00**

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

*Attendant is required and included for up to 4 hours. Additional cases of popcorn are \$100.00++ per case. Electrical requirements are not included



RISE AND SHINE

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

Lockerbie Continental Breakfast

\$15.50

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

Fountain Square Continental Breakfast

\$18.00

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

Individual Brioche & Smoked Bacon Strata

\$4.75

Freshly baked egg soufflé with Gruyere cheese
(Each)

Individual Brioche & Spinach Strata

\$4.25

Freshly baked egg soufflé with Asiago cheese
(Each)

Biscuit Breakfast Sandwich

\$5.50

Buttermilk biscuit topped with egg, cheese, and smoked ham
(Each)

English Muffin Breakfast Sandwich

\$5.50

Egg, Canadian bacon and cheese
(Each)

Monumental Patty Melt

\$6.50

French toast, Indiana pork sausage, egg, and Havarti cheese
(Each)

Breakfast Burrito

\$5.50

Scrambled eggs, chorizo, potatoes, cheese, peppers, onions, and cilantro
Served with fresh salsa Fresca on the side
(Each)



Assorted Doughnuts

\$42.00

1 Dozen

Yogurt Parfait

\$5.75

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

Gourmet Yogurt Bar

\$6.25

Vanilla yogurt, toasted granola, golden raisins,
seasonal fruit compote and fresh berries
(Per Guest)

Crustless Quiches

\$9.50

A selection of egg tarts filled with:

Asparagus and sweet peppers

Sautéed spinach and Swiss

Hardwood smoked bacon

(Per Guest)



BREAK SERVICE

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



Snack Attack Break

\$8.50

House-made potato chips, crunchy pretzel twists, Goldfish, snack mix, snack size candy bars, and assorted home-style cookies and brownies
(Per Guest)

Ball Park Break

\$10.25

Pretzel nuggets with classic yellow mustard, mini hot dogs, honey roasted peanuts, and individual bags of white cheddar popcorn
(Per Guest)

Sweet Tooth

\$9.50

Mini cupcakes, blondies, stuffed Rice Krispies treats, caramel coated brownies, and assorted cookies
(Per Guest)

Health Break

\$7.00

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

Chocolate Lover's Break

\$9.50

Chocolate covered Oreo cookies, chocolate dipped pretzel sticks, chocolate covered strawberries, double fudge brownies, and chocolate chip cookies
(Per Guest)

Milk and Cookies Break

\$7.00

Whole fresh fruit basket, assorted home-style cookies, individual half pints of 2% milk and non-fat milk
(Per Guest)

Energy Break

\$7.75

Whole fresh fruit basket, roasted gourmet cocktail nuts, full sized candy bars, and Cracker Jack
(Per Guest)

Parking for Pretzels

\$550.00

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

Fresh from the Oven

\$250.00

Includes (4) Four Dozen chef assortment cookies served warm under a heat lamp. Assortment may include: chocolate chip, oatmeal raisin, white chocolate macadamia, peanut butter, or an assortment of stuffed cookies

Chill Out

\$4.75

Assortment of Ice Cream novelties served in a reach in freezer
(Per Piece) (Minimum order of 100 pieces)

Broadripple Popcorn Bar

\$400.00

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



LUNCH SERVICE

All boxed lunches include an individual bag of chips, while fruit, gourmet cookie, condiments, and a bottled water.

Classic Circle City Boxed Lunch **\$20.00**

Choose one sandwich from the list below:

- **Roast Beef and Cheddar:** Crisp lettuce, tomato and sweet Vidalia Onion Spread
- **Turkey and Havarti:** Crisp lettuce and tomato
- **Ham and Swiss:** Crisp lettuce and tomato
- **Grilled Vegetables :** Sundried tomato and hummus spread

Delicatessen Boxed Lunch **\$23.00**

Choose one sandwich from the list below:

- **Barbeque Chicken Sandwich:** Sliced barbeque chicken breast with smoked cheddar, sliced tomato, grilled red onions and baby arugula with honey chipotle aioli on onion roll
- **Turkey Bacon Club:** Sliced turkey, crisp applewood smoked bacon, lettuce, red onions, Roma tomatoes, sharp cheddar and chive mayonnaise on sourdough bread
- **Italian Hero:** Regionally cured Italian meats, provolone, oregano, lettuce, tomato, oil and red wine vinaigrette
- **New York Street Deli :** Shaved corned beef with sauerkraut, Russian dressing and Swiss on marbled rye

Gourmet Wrap Boxed Lunch **\$25.00**

Choose one sandwich from the list below:

- **Club Salad Wrap:** Greens, turkey, ham, bacon, lettuce, tomatoes and ranch dressing
- **Thai Chicken Salad Wrap:** Creamy sweet and spicy chicken, lettuce, shredded cabbage, daikon and crisp carrots
- **Indy Wrap:** Crunchy chicken tenders, shredded cheese, lettuce and ranch
- **Mexican Fajita Wrap :** Marinated and grilled steak with iceberg lettuce, pico de gallo, cotija cheese, roasted pepper, black beans and crème fraiche. Wrapped in a jalapeno tortilla
- **Caprese Wrape:** Baby arugula, fresh mozzarella, tomatoes, basil. Drizzled with olive oil and balsamic syrup



Premium Boxed Lunch **\$28.00**

Choose one sandwich from the list below:

- **Smokehouse Turkey:** Smoked cheddar, lettuce, tomato and bacon aioli
- **Chilled Italian Beef:** Italian beef with pepperoncini, provolone cheese and a garlic aioli
- **Not my Hero Sandwich:** Roasted pepper, cucumber, heirloom tomatoes, spinach and feta cheese with an olive tapenade

Gourmet Salad Boxed Lunch **\$26.00**

Choose one from the list below:

- **Cobb Salad:** Crisp romaine lettuce, chicken, applewood smoked bacon, tomatoes, scallions, hard boiled eggs, and Buttermilk ranch dressing
- **Classic Caesar Salad:** Crisp romaine lettuce, Parmesan cheese, garlic croutons, and classic Caesar dressing
- **Southwest Chicken Salad:** Garden greens with grilled chicken, diced fresh tomatoes, corn, black beans, cheddar cheese and tri-colored tortilla crisps and Chipotle Ranch Dressing

BOOTH RECEPTIONS

Prices listed are per piece. Minimum of 100 pieces per selection

COLD HORS D'OEUVRE

Glazed Thai Chili Shrimp **\$6.00**

Crisp Pork Belly Wonton **\$3.75**

With popcorn shoots and fresh cucumber

Caprese Skewer **\$3.25**

Pepper Crusted Beef Tenderloin **\$5.50**

Garlic crostini and grain mustard

Deviled Egg Trio **\$3.75**

Traditional, Ancho chili, and roasted red pepper

Tuna Tartar Cone **\$4.25**

With wasabi cream

Fig and Blue Cheese Flatbread **\$3.25**

Shaved fennel and smooth figs

Mini New England Lobster Roll **\$5.25**

In soft Brioche

Antipasto Skewer **\$3.75**

Sun-dried tomato, artichoke, mozzarella, and basil



Chilled Jumbo Shrimp **\$4.50**

With spicy cocktail sauce

Delicatessen Pinwheel Wraps **\$5.50**

*Roast chicken, Provolone, and baby arugula rolled with garlic mayonnaise in a sun-dried tomato tortilla

*Salami, ham, capicola, sun-dried tomatoes, and arugula rolled with pesto dressing in a spinach tortilla

Avocado and Cherry Salad **\$6.50**

Imported cherries, pear tomatoes, and Hass avocados, scented with orange zest and served in crispy plantain cups

Smoked Duck Tortillas **\$4.25**

Thin sliced Indiana smoked duck breast with baby spinach, boursin cheese spread in sundried tomato tortilla pinwheel

Crab Salad Shooter **\$4.75**

Jumbo lump crab, fresh herbs, trio tomato salad shooter

Glazed Pork Belly **\$4.25**

Asian style sweet chili glazed pork belly with jicama slaw on toasted mini sesame seed bun

Beef and Brie Bites **\$4.75**

Roasted beef sirloin, asparagus tips, brie, arugula stacks

BOOTH RECEPTIONS

Prices listed are per piece. Minimum of 100 pieces per selection

HOT HORS D'OEUVRE

Chicken Quesadilla Trumpets **\$3.75**

With Salsa Cream

Cheese Quesadilla Trumpets **\$3.25**

With salsa cream

Southwestern Spring Roll **\$3.25**

Avocado cream for dipping

Chicken Skewer **\$4.25**

Tikka Masala

Chicken Satay **\$4.25**

Peanut sauce

Beef Satay **\$5.00**

Chimichurri sauce

Mini Cheeseburger Bites **\$4.50**

Pimento & Cheese Mac Fritter **\$3.00**

Philly Cheese Steak Spring Roll **\$4.00**

Melted Provolone sauce

Crispy Chicken Filet **\$2.50**

Honey mustard sauce

Brie en Croute **\$3.75**

Baked with pears



Chicken & Vegetable Soup Dumplings **\$3.25**

Soy Ginger sauce

Mini Roasted Pork Bao Bun **\$3.50**

Soy Ginger sauce

Mini Deep Dish Pizzas **\$3.50**

Mini Chicken Cordon Blue Bites **\$5.75**

Dijonaise Sauce

Goat Cheese & Honey Phyllo **\$4.25**

Portobello Puff **\$5.00**

Mini Shepherd's Pies **\$5.00**

Barbeque Shrimp & Grits Bites **\$5.00**

Vegetable Spring Roll **\$3.25**



BOOTH RECEPTIONS

Prices listed are per guest. Minimum of 30 guests.

Reception Stations

Sliced Seasonal Fruits & Berries Display **\$6.00**

Farmer's Market Vegetable Crudités **\$6.00**

With smoked tomato ranch dip

Gourmet Cheese Display **\$7.50**

Selection of sliced domestic, imported, and local farmstead cheeses, warm baked Capriole cheese, artisan crackers and flatbreads, seasonal fruit spreads and honey.

Nacho Bar **\$11.75**

Tortilla chips, warm queso sauce, chili con carne, sliced jalapenos, black olives, sour cream, guacamole, and pico de gallo.

Half Time **\$10.00**

Mini hamburgers and "two bite" franks with red bean chili, diced onions, cheddar cheese, and condiments.

Chili Bar **\$13.00**

Indiana corn and bacon chili, white vegetarian chili, Midwestern beef and bean chili, corn chips, onions, and cheese.



Pasta Casserole

Our selection of robust pasta dishes.

Choose Two **\$12.00**

Choose Three **\$13.50**

Mushroom Ravioli

Traditional Home-Style Lasagna

Stuffed Rigatoni with Vegetables

Eggplant Parmesan

Baked Ziti with Italian Sausage

Truffled Macaroni and Local Cheeses

Spinach and Cheese Manicotti

Meatball Madness **\$8.50**

Trio of house-made meatballs, beef meatballs with Shagbark BBQ Sauce, roasted turkey meatballs with tomato basil sauce, and farm raised chicken meatballs with an orange infused golden BBQ sauce

Charcuterie Platter **\$20.00**

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

Happy Hour Station **\$22.00**

Mixed Nuts

Fresh Vegetable Crudité with Hummus

Soft Pretzel Bites with Classic Yellow and Dijon Mustard

Cheese Quesadilla Trumpets

Jalapeno Poppers

Cheeseburger Spring Rolls with Chipotle Ketchup

Buffalo Chicken Wontons with Ranch and Blue Cheese

BEVERAGES

SPIRITS, WINE AND BEER OPTIONS

HOSTED BEVERAGES

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

One bartender per 100 guests is recommended.

Premium Spirits: By the Cocktail **\$8.00**

Ketel One Vodka
Tanqueray Gin
Captain Morgan Original Spice Rum
Camarena Silver Tequila
Dewar's 12 Scotch
Bulleit Bourbon
Seagram's VO Whisky
Hennessy V.S.O.P. Cognac
Southern Comfort
Tuaca
Bailey's Irish Cream

Ultra Premium Spirits: By the Cocktail **\$9.50**

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi 8 Rum
Herradura Silver Tequila
Johnnie Walker Black Scotch
Woodford Reserve Bourbon
Crown Royal Whiskey
D'Usse VSOP Cognac
Grand Marnier
St. Germain
Chambord

Deluxe Spirits By the Cocktail **\$7.75**

New Amsterdam Vodka
Bombay Original Gin
Bacardi Superior Rum
Jose Cuervo Especial Tequila
Dewars White Label Scotch
Jack Daniel's Whiskey
Seagram's 7 Whisky
Hennessy V.S. Cognac
Martini & Rossi Vermouth
Bols Triple Sec
Bols Peach Schnapps

Deluxe Wine By the Glass **\$7.50**

Canyon Road, Chardonnay
Beringer Main & Vine, Cabernet Sauvignon
Walnut Crest, Merlot
Placido, Pinot Grigio
Fetzer, Pinot Noir
Fetzer, Sauvignon Blanc

*Professional bartenders are required.

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

Imported and Microbrew Beer: **\$6.50**

By the bottle/can

Stella Artois
Sierra Nevada Pale Ale
Sam Adams Boston Lager
Sun King
Corona
White Claw Hard Seltzer
Blue Moon
Angry Orchard Hard Cider

American Premium Beer **\$6.25**

By the bottle

Budweiser
Bud Light
Miller Lite
Coors Light
O'Doul's Amber (non-alcoholic)

Draft Beer - Keg

By the keg

American Premium **\$450.00**

Imported **\$575.00**

Premium Craft **\$700.00**



BEVERAGES



SPIRITS, WINE AND BEER OPTIONS

CASH BAR SERVICE

All beverages are paid in cash by the individual guests.

Premium Spirits: By the Cocktail **\$9.00**

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Tanqueray Gin
Captain Morgan Original Spice Rum
Camarena Silver Tequila
Dewar's 12 Scotch
Bulleit Bourbon
Seagram's VO Whisky
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Southern Comfort
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Bailey's Irish Cream

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Grey Goose Vodka
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Bacardi 8 Rum
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Johnnie Walker Black Scotch
Woodford Reserve Bourbon
Crown Royal Whiskey
D'Usse VSOP Cognac
Grand Marnier
St. Germain
Chambord

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Bombay Original Gin
Bacardi Superior Rum
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Dewars White Label Scotch
Jack Daniel's Whiskey
Seagram's 7 Whisky
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Bols Triple Sec
Bols Peach Schnapps

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Stella Artois
Sierra Nevada Pale Ale
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Corona
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Blue Moon
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American Premium Beer **\$6.75**

By the bottle

Budweiser
Bud Light
Miller Lite
Coors Light
O'Doul's Amber (non-alcoholic)

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Centerplate Booth Catering Order Form

Company:	<input type="text"/>	Show Name:	<input type="text"/>
Billing Address:	<input type="text"/>	Booth Name:	<input type="text"/>
	<input type="text"/>	Booth #:	<input type="text"/>
	<input type="text"/>	On-Site Contact:	<input type="text"/>
Phone:	<input type="text"/>	Contact's Cell Phone:	<input type="text"/>
Fax:	<input type="text"/>	Do You Require a Table for Catering at your Booth Yes or No	
E-Mail:	<input type="text"/>		

Selection	Quantity	Item Price	Day/Date	Start Time	End Time

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PLEASE EMAIL ORDER, ALONG WITH CREDIT CARD AUTHORIZATION FORM TO : rita.ramsey@centerplate.com

Centerplate Booth Catering Order Form– page 2

Booth Name: _____ Booth # _____

Selection	Quantity	Item Price	Day/Date	Start Time	End Time

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CREDIT CARD CHARGE AUTHORIZATION

For your convenience in ordering additional services, please complete the information requested below and return the form with your order. Any balance owed to Centerplate will be charged to card upon completion of services.

Company Name:	
On Site Contact:	
Company Address– City, State & Zip	
Phone Number/Fax Number:	
Event/Booth Name:	
Dates:	
Method of Payment	AMEX VISA MASTERCARD DISCOVER
Credit Card Number:	Expiration: CVV#:

Authorized for additional on-sight services to be charged to card: YES_____ NO_____

Any on-site additions or replenishments during the show must be guaranteed by a major credit card; the balance of the charges will be billed to the credit card, unless payment is received at the end of the show.

The Undersigned hereby authorizes all charges indicated above and as indicated on the executed contract and/or EVENT ORDER(S), for the referenced Function/Group to be guaranteed for payment to their Credit Card.

Cardholder's Name (please print name):_____

Cardholder's Signature (required for purchase):_____