



The Las Vegas Convention Center Welcomes American Craft Retailers Expo

June 5-7, 2017



We look forward to assisting you with all of your food and beverage needs during your event. We offer a unique blend of traditional and upscale food and beverage services. Allow us to create an extraordinary catering experience in your booth!

Please Place Your Order By:

Monday May 22, 2017

Orders placed after this date are subject to approval and availability.

To Place Orders:

Email: exhibitorcateringlvcc@centerplate.com

Call: 702-943-6779 or Fax: 702-943-6789

Visit Online: lvcvaexpresscatering.ezplanit.com

EXCLUSIVITY

Centerplate Catering holds the exclusive contract for food and beverage at the Las Vegas Convention Center. **NO OUTSIDE FOOD & BEVERAGE IS PERMITTED.** This includes bottled water and displays of candy. Centerplate reserves the right to assess a corkage fee for exceptions to our policies. Please review our food and beverage policy stating our guidelines and contact the catering department for further information.

Show Management

Debra McLaughlin

Debra.mclauchlin@centerplate.com

702-943-6759

Exhibitor Catering

Theresa McMullen

Theresa.mcmullen@centerplate.com

702-943-6755



LAS VEGAS CONVENTION CENTER
BOOTH CATERING DEPARTMENT
EXHIBIT BOOTH FOOD & BEVERAGE POLICY

Booking Amendments & Cancellations

Changes and/or cancellations must be received 5 BUSINESS DAYS in advance of service. No cancellations may be made after that time. Any changes made with less than 3 business days notice must be received prior to 2 p.m. and will be subject to a 20% change fee. Late changes will also be subject to approval by the Centerplate Sales Department based upon availability of product and staff.

Payment Policy

Centerplate Corporate Policy requires full payment prior to commencement of services. Additionally, a credit card must be on file for any re-orders made on site. NO EXCEPTIONS.

Delivery Charge

A \$25.00(+) “trip charge” will apply for each food and beverage delivery. Please allow a minimum of 90 minutes for all on-site and unscheduled replenishment requests during the show.

*Remote location fees will apply to all deliveries to parking lot exhibits.

Special Orders

We have designed this menu through years of experience with exhibitors in mind. However, should you have special menu needs, please feel free to contact our Sales Department. Any variance from this menu, including changes in quantity, menu content, etc., is subject to special pricing.

Service Ware

Due to the restricted amount of space available for booth catering service, most of our customers prefer disposable service. All orders will include the appropriate variety of quality disposable ware at no additional charge. Biodegradable service ware is used where available. If you require china service, please order these items separately. Available items are listed under the “Equipment & Labor” section of the menu.

Service Personnel

When ordering Centerplate personnel for your booth, please plan for one hour each for set-up and break down time. Our union service personnel are entitled to two 15 minute and one 30 minute break per 8 hour shift. Please plan accordingly.

Delayed or extended service

In order to offer the very finest presentation, all services are planned with the following timetable: one hour for setup, two hours for service and one hour for breakdown. If for any reason, service is delayed or will exceed the normal time frame, an additional charge per server will be assessed for each additional hour. Please note that in order to ensure the quality of food and beverage, Centerplate cannot leave food out for longer than 2 hours.

Tax & Administrative charges.

All food and beverage pricing is subject to a 19% administrative charge and 8.15% sales tax. All equipment and labor charges are subject to a 8.15% sales tax only.

Pricing

All prices are subject to change without prior notification. Centerplate cannot guarantee pricing until such time as catering needs have been submitted and a signed service agreement and all banquet event orders are on file. Orders received within 48 hours prior to the first show day, or onsite during the show are subject to a 25% surcharge and are subject to availability.

Please note that all catering services served in parking lots may be subject to additional labor fees to include setup and teardown.

Tables & Electrical Requirements

Centerplate does not provide skirted service tables or electrical hook-ups in your exhibit space, including meeting rooms utilized for exhibits. Please contact the appropriate contractor for those items.

Unauthorized Food & Beverage

Centerplate is the exclusive caterer for the Las Vegas Convention Center. Absolutely no food or beverage, candy, water, etc., are allowed into the Las Vegas Convention Center without approval from, and appropriate waiver/corkage fees paid to Centerplate. NO alcoholic beverages are allowed to be brought into the Las Vegas Convention Center.

Alcohol Policy

As the provider of alcoholic beverages at the Las Vegas Convention Center and Visitors Authority, Centerplate takes very seriously the need for responsible and lawful consumption of alcohol and we ask that you do the same.

All Hosted Bars are based on a consumption basis, unless otherwise contracted. For Hosted Bars, a guaranteed minimum sales threshold of \$650.00(++) per bar per four hours is required.

For Cash Bars, a guaranteed minimum sales threshold of \$950.00(++) per bar per four hours is required. If the minimum guarantee is not met, you will be charged the difference between the consumption and the minimum guarantee.

For Cash/Ticket Bars, a guaranteed minimum sales threshold of \$950.00(++) per bar per four hours is required. You will be charged the actual consumption or the minimum guarantee -whichever is greater.

All bars services lasting more than 4 hours will incur an increased minimum sales threshold.

The requirements and expectations of any Centerplate customer with regard to the service of alcoholic beverages at the Las Vegas Convention Center and Visitors Authority are as follows:

- As a host of all users of your booth or meeting room, you are responsible for the appropriate and lawful consumption of alcohol by your guests. You must ensure that all guests who consume alcoholic beverages in your booth or meeting room are at least TWENTY-ONE (21) years of age or older. We urge that you check proof of age, such as a driver's license, to be certain. In our operations, Centerplate follows a policy requiring proof of age from anyone appearing to be under the age of 30. We recommend you adopt a similar policy for your booth or meeting room.
- All alcoholic beverages must be consumed within the booth or meeting room. NO alcohol can be removed from the LVCC at any time.
- The consumption of alcoholic beverages by intoxicated guests, or guests appearing to be intoxicated, is prohibited.
- Please note that all alcoholic beverages must be served by a Centerplate bartender.

HOT BEVERAGES

All equipment rentals are per day.

Freshly Brewed Coffee

2.5 gallons of 100% Colombian coffee or decaf coffee

\$127.50

Hot Tea Variety

2.5 gallons of hot water with Lipton black, green and decaf teas **\$127.50**

Keurig K-Cup Coffee Package

Keurig Coffee Brewer Makes Individual Fresh Brewed Cups of Coffee

Package Includes 24 K-Cups on first days rental only

**Requires a dedicated 120 volt, 15 amp electrical outlet*

\$98.00 per day rental

Espresso/Cappuccino Machine

Offer Your Guests a Freshly Made Espresso, Latte or Mocha

One barista included for up to six hours per day, \$45.00 each additional hour

**Requires 2 dedicated 120 volt, 20 amp electrical outlets*

\$648.00 per day rental

Accompaniments

Keurig K-Cup Kit Replenishment

24 Coffee K-Cups

Ask your sales manager about flavored coffee, decaf and tea K-Cup options.

\$98.00 per kit

2 Kits Minimum

Gourmet Espresso

This item must be ordered to accompany the espresso machine.

Kit includes espresso, chocolate syrup, whipped cream and milk. 50 Servings.

\$136.25 per kit

2 Kits Minimum

COLD BEVERAGES

Las Vegas Logo Bottled Water

\$43.00 per case of 24

Aquafina Ecofina Water – 50% Less Plastic

\$62.00 per case of 24

Cold Water Cooler – advance order only

Requires a dedicated 110 volt, 5 amp electrical outlet, includes only equipment

\$38.00 per day

Nestle Pure Life 5 Gallon Water Jug

\$28.00 each

Assorted Tropicana Bottled Juice

Apple, Cranberry and Orange Juices

\$39.25 per dozen (12)

½ Pints of Milk

\$27.25 per dozen (12)

Assorted Pepsi Soft Drinks

Pepsi, Diet Pepsi, Mountain Dew and Sierra Mist

\$60.00 per case of 24

Assorted Gatorade

Grape, Fruit Punch and Lime

\$82.00 per case of 24

Iced Tea, Lemonade or Fruit Punch

\$89.00 per 2.5 gallons

Specialty

Custom Bottled Water

What better way to get your company name in everyone's hand!

Available in 16.9 oz. or 12 oz. bottles. 24 bottles per case with a minimum order of 25 cases.

Due to the nature of this product, camera ready artwork (300dpi Jpeg format preferred) must be received no later than 60 days prior to your event. Price available upon request

BREAKFAST

Fresh Breakfast Pastry Selection

Assorted Fresh Baked Pastries, Croissants and Breakfast Breads Including Lemon Yogurt, Banana Pecan, Cinnamon Streusel, Sweet butter, Smucker's preserves

\$47.75 per dozen

Locally Baked Bagel Selection

Great Buns Brand, Assorted Bagels , Philadelphia Cream Cheese, Sweet Butter, Smuckers Preserves

\$34.75 per dozen

Carl's Donuts

Glazed, Sour Cream, Apple Fritter, Chocolate Glazed

\$32.50 per dozen

In Season Whole Fresh Fruit

\$26.00 per dozen

Yogurt

Assorted Flavors

\$39.25 per dozen

Individual Cereals

Rice Chex, Cheerios, Honey Nut Cheerios, Nature Valley Low-Fat Granola & Fruit, Fiber-One Raisin Brand Clusters, Skim and Whole Milk

\$63.00 per dozen

Fresh Sliced Fruit Tray

Pineapple, Melons, Berries

\$143.75 Serves 24

Package

Good Morning, Las Vegas!

Lemon, Banana and Cinnamon Breakfast Breads, Fresh Baked Pastries, Croissants, Bottled Tropicana Fruit Juices, 100% Colombian Coffee, Hot Tea, Sweet Butter, Smucker's Preserves

\$183.25 Serves 12

LUNCH

Sandwich Platters

Platters are designed to serve 12 guests. All platters are accompanied by assorted bagged chips.

Sin City Sliders

Chicken BLT - Sliced Chicken Breast, Smoked Bacon, Pico de Gallo, Baguette

Italian Grinder - Salami, Ham, Pepperoni, Provolone, Pepperoncini, Italian Dressing, Baguette

Turkey Slider - Turkey, Jack Cheese, Sweet Peppers, Romaine, Herb Mayo, Baguette

\$261.50

Assorted Vegetarian

Caprese - Spring Mix, Mozzarella, Sundried Tomato, Garlic and Herb Wrap

Southwest Vegetable - Grilled Zucchini, Squash, Eggplant, Corn, Sweet Peppers, Southwest Seasoning, Jack Cheese, Chipotle Cream Cheese, Tomato Wrap

Traditional - Tomato, Cucumber, Carrots, Pea Shoots, Sunflower Seeds, Boursin, Provolone, Wheat Kaiser

\$189.50

Roast Turkey on Croissant

Sliced Turkey, Provolone, Leaf Lettuce, Croissant, Mayo, Mustard Spreads

\$209.25

Black Bean Chicken Wrap

Julienned Chicken, Black Bean Spread, Parmesan, Romaine, Flour Tortilla

\$240.00

#1 Best Seller!

Only Vegas Platter

Chicken Chipotle - Cotija Cheese, Lettuce, Tomato, White Kaiser Roll

Honey Ham & Swiss – Lettuce, Wheat Kaiser Roll

Gourmet Roast Beef* – Cheddar, Lettuce, Horseradish Spread, White Kaiser Roll

Southwest Vegetable - Grilled Zucchini, Squash, Eggplant, Corn, Sweet Peppers, Southwest Seasoning, Jack Cheese, Chipotle Cream Cheese, Tomato Wrap

\$252.75

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

All prices subject to 8.15% sales tax and 19% administrative charge. All pricing subject to change without notice.

LUNCH

Salads

Salads are designed to serve 12 guests.

Mediterranean Pasta Salad

Tri-color Rotini, Zucchini, Carrots, Broccolini, Sweet Onion, Feta, Sundried Tomato
Vinaigrette

\$68.00

All American Potato Salad

Red Bliss Potato, Egg, Celery, Dijon Aioli, Celery Seed

\$69.00

Harvest Green Salad

Mixed Field Greens, Maytag Blue Cheese, Candied Walnuts, Dried Cranberries, Apricots, Balsamic Vinaigrette Dressing

\$71.75

Classic Caesar Salad

Romaine Hearts, Garlic Croutons, Parmesan, Caesar Dressing

\$71.75

Southwest Salad

Hearts of Romaine, Corn, Black Bean, Red Pepper, Jalapeno, Lime Vinaigrette Salsa, Tortilla Strips,
Chipotle Ranch Dressing

\$76.25

Grilled Chicken

Add Grilled Sea Salt and Peppercorn M \acute{e} lange Chicken to Any Salad

\$28.00

LUNCH

Boxed Lunches

Individual boxed lunch, all served with whole fruit, bagged Lays chips, Famous Amos cookies & bottled water.

Chicken Club Wrap

Grilled Chicken Breast, Romaine Lettuce, Smoked Bacon, Cheddar Cheese, Ranch Dressing, Garlic Herb Wrap
\$25.00

Roast Turkey on Croissant

Sliced Roasted Turkey, Provolone, Leaf Lettuce, Mayo, Mustard, Croissant
\$21.75

Honey Ham and Swiss

Leaf Lettuce, Whole Grain Mustard Spread, Wheat Kaiser Roll
\$21.75

Gourmet Roast Beef*

Cheddar Cheese, Horseradish Spread, Romaine Lettuce, Kaiser
\$21.75

Chicken Caesar Salad

Grilled Chicken, Hearts of Romaine, Parmesan, Croutons, Caesar Dressing
\$21.75

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Vegetarian

Chickpea Salad on Multi Grain

Kalamata Olives, Roasted Tomato, Romaine Lettuce, Tomato Ranch Spread, Multigrain Roll
\$25.00

Vegetable Cobb Salad

Chopped Romaine Lettuce, Grilled Vegetables, Bleu Cheese, Tomatoes, Hard Boiled Egg, Ranch Dressing
\$25.00

SNACKS

Savory

Sweet

Specialty

Logo Sheet Cake

Display Your Company's Logo!

\$141.50 Half Sheet Cake (*serves 45*)

\$272.50 Full Sheet Cake (*serves 90*)

Artwork must be supplied ten (10) business days prior to your service.

Salsa Time

Tostitos Brand Corn Tortilla Chips, Guacamole, Pico de Gallo

\$32.50 Serves 12

Rold Gold Pretzels

Individual Bags

\$24.00 per dozen

Planters Salted Peanuts

Individual Bags

\$24.00 per dozen

Planters Fruit and Nut Trail Mix

Individual Bags

\$24.00 per dozen

Assorted Bagged Chips

Doritos, Cheetos Crunchy, Lays Original, Barbecue

\$22.75 per dozen

Chex Mix Snack Mix

Traditional, Honey Nut, Hot & Spicy

Individual Bags

\$35.00 per dozen

Nature Valley Granola Bars

Assorted Flavors

\$36.00 per dozen

Energy and Protein Bar

Kashi, Power Bars

\$50.00 per dozen

Dessert Bars

Brulee Raspberry White Chocolate Cheese Bar, Caramel Apple Grannies, Lemon Shortbread, Gooney Turtle Brownie

\$50.00 per dozen

Fudge Brownies

Double Chocolate Fudge Brownies

(no nut item)

\$43.50 per dozen

Otis Spunkmeyer Colossal Cookies

Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut

\$34.75 per dozen

Paradise Road

Assorted Otis Spunkmeyer Colossal Cookies, Fudge Brownies, Petite Cheesecakes: Raspberry, Lemon and Vanilla

\$140.00 per dozen

Candy Bowl

Jolly Rancher Hard Candy, Werther's Originals, Hershey's Miniatures, Peppermints, Sour Rockin' Rods

\$75.00 Serves 12

Drizzled Rice Krispy Treats

White and Dark Chocolate

\$43.75 per dozen

SPECIALTY ITEMS

Antique Popcorn Machine

(Attendant Required)

67"H x 34"W x 26"D

**Requires dedicated 110 volt, 20 amp electrical outlet*

\$190.75 per day

Tabletop Popcorn Machine

(Attendant Required)

22"H x 22"W x 18"D

**Requires dedicated 110 volt, 20 amp electrical outlet*

\$81.75 per day

Portable Convection Cookie Oven

(Attendant Required)

22"H x 22"W x 18"D

**Requires dedicated 110 volt, 20 amp electrical outlet*

**Table or countertop required*

\$54.50 per day

Specialty Refresh Items

Popcorn Packs

Individual Packages of Popcorn Kernels, Oil and Seasoning; Includes Popcorn Serving Bags

Serves approx. 200 bags

\$179.75

Otis Spunkmeyer Cookie Dough

Your Choice of Chocolate Chip, Butter Sugar, Oatmeal Raisin, Peanut Butter, or White Chocolate Macadamia Nut Cookie Dough

Serves 240 pieces

\$190.75

RECEPTIONS

Hot

Cold

Items are sold in increments of 50 pieces unless otherwise specified.

Crispy Boneless Wings

Lightly Breaded or Spicy Buffalo Style,
with Ranch Dressing

\$190.75 per 50

Tempura Shrimp*

Farm Raised Shrimp, Hand Breaded and Tempura
Battered, Thai Chili Sauce

\$212.50 per 50

Chicken Southwest Spring Rolls

Seasoned Chicken, Black Beans, Sharp Cheddar
Cheese and Cream Cheese with Southwest Vegetables

\$190.75 per 50

Chicken Potstickers

Pan Fried Asian Dumplings Filled with Chicken, Green
Onion and Ginger with a Thai Chili Sauce

\$187.50 per 50

Petite Beef Wellington*

Layers of Delicate Puff Pastry Enrobed in Beef
Seasoned with Mushroom Duxelle

\$275.00 per 50

Jumbo Shrimp Cocktail*

Wild Caught Jumbo Shrimp
Traditional Horseradish Cocktail Sauce, Lemon

\$250.00 per 50

Canapés*

Goat Cheese and Roasted Peppers on Toast Round,
Seared Ahi Tuna, Nori, Wasabi Caviar on Toast Square,
Smoked Chicken, Papaya Salsa, Cream Cheese on Multi-
Grain Baguette

\$325.00 per 50

Hummus Trio

Traditional, White Bean & Roasted Garlic, Edamame Mint
Pita, Grissini, Flat Breads

Serves 24 guests

\$124.25

Gourmet Cheese Board

Savory Brie, Aged Cheddar, Creamy Maytag Bleu and
Boursin Cheese, Fruit Garnish, Gourmet Crackers and
Lavosh

Serves 24 guests

\$183.00

Garden Fresh Vegetable Crudité

Seasonal Vegetable Display Including Carrots, Cherry
Tomatoes, Celery and Broccoli, Roasted Red Pepper Dip
Serves 24 guests

\$143.75

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

All prices subject to 8.15% sales tax and 19% administrative charge. All pricing subject to change without notice.

ALCOHOLIC BEVERAGES

Bar Packages

Hosted Bars are based on a consumption basis, unless otherwise contracted. For Hosted Bars, a guaranteed minimum sales threshold of \$650.00(++) per bar per four hours is required.

Cash Bars a guaranteed minimum sales threshold of \$950.00(++) per bar per four hours is required. If the minimum guarantee is not met, you will be charged the difference between the consumption and the minimum guarantee.

Cash/Ticket Bars a guaranteed minimum sales threshold of \$950.00(++) per bar per four hours is required. You will be charged the actual consumption or the minimum guarantee -whichever is greater.

All bars services lasting more than 4 hours will incur an increased minimum sales threshold.

	HOSTED / CASH	HOSTED EACH / CASE	CASH EACH
PREMIUM LIQUORS	\$8.25 PER DRINK / \$9.00 PER DRINK		
Ketel One or Grey Goose, Bombay Sapphire, Captain Morgan, Herradura Silver, Dewar's, Bulleit, Crown Royal, Hennessy V.S.O.P <i>Cordials available upon request</i>		DOMESTIC BEER \$5.50 / \$132 Budweiser, Bud Light, O'Doul's Amber (non-alcoholic, available upon request)	\$6.00
PREMIUM WINES	\$7.25 PER GLASS / \$8.00 PER GLASS	IMPORTED BEER \$6.50 / \$156 Stella Artois, Corona Extra, Heineken	\$7.00
William Hill Estate Winery Chardonnay MacMurray Estate Vineyard Valley Pinot Noir		LOCAL CRAFT BEER \$6.50 / \$156 Blue Moon, Sierra Nevada Pale Ale	\$7.00
CALL LIQUORS	\$7.25 PER DRINK / \$8.00 PER DRINK	DRAFT BEER – KEG	
New Amsterdam, Bombay Original, Bacardi Super, Jose Cuervo Especial, Dewar's White Label, Jack Daniels, Seagram's 7, Hennessy V.S <i>Cordials available upon request</i>		DOMESTIC \$600.00 per KEG Bud Light, Budweiser, Miller Lite, Coors Light	
CALL WINES	\$6.25 PER GLASS / \$7.00 PER GLASS	IMPORTED \$775.00 per KEG Heineken, Sam Adams, Corona Light	
Fetzer Chardonnay Fetzer Cabernet Sauvignon Fetzer Eagle Peak Merlot <i>Wines are subject to change based upon availability. Full wine list available upon request.</i>		CRAFT BREW \$775.00 per KEG Sierra Nevada, Blue Moon	
		Assorted Pepsi Soft Drinks \$2.50 ea.	
		Bottled Water \$2.60 ea.	

Please refer to page 4 for Alcohol policies. Customization of all liquor, beer and wine available upon request. Please consult with your Catering Sales Manager for pricing. Please note we are not able to serve kegs on the second floor of an exhibitor booth. A Bartender Fee of \$180.00+ will apply to all bars. Double Bars/Bartenders are counted as two bars with two guarantees.

China

If china service is ordered, it is required that service personnel also be ordered to work in your exhibit/booth.

Full China Service \$6.00 per setting

Refreshment & Coffee Break China Service \$3.00 per setting

Bar China Service \$3.00 per setting

Bamboo

Bamboo is upgraded Eco-friendly disposable serveware

Full bamboo Service \$6.00 per setting

Refreshment & Coffee Break bamboo Service \$3.00 per setting

Hand Washing & Sanitation Kit \$75.00 +
Hand-washing Disposable Kit to include:
2.5 Gallons of Water, 1 Roll of Paper Towels, Hand Soap, Disposable Bucket.

Sanitation Disposable Kit to include:
100 Professional Grade Sanitizing Wipes and Test strips

Labor

All labor is scheduled at a four hour minimum.

After eight hours, the hourly labor rate increases to time and one-half. After 12 hours, the hourly rate increases to double time. Our union service personnel are entitled to two 15 minute and one 30 minute break per eight hour shift.

Food Server, Runner or Busser

\$120.00 – Four hour minimum

\$30.00 – per additional hour

Culinary Attendant or Bartender

\$180.00 – Four hour minimum

\$45.00 – per additional hour

Booth Manager

\$600.00 – per day

Personal Chef

\$600.00 – per day

*Please note a designated server in your exhibit booth requires the purchase of a hand-washing/sanitation kit.

BOOTH CATERING | CREDIT CARD AUTHORIZATION

Event Name: _____

Exhibitor Name: _____

On-Site Contact: _____ On-Site Cell #: _____

ONE OPTION BELOW MUST BE SELECTED:

- Company Check used for total charges on initial catering contract. Credit Card to be used for additional items ordered on site.
- Credit Card to be used for all charges Pre-Ordered for the show and additional items Ordered On-Site.

Credit Card #: _____ Credit Card Type: _____

Cardholder's Name: _____ Exp. Date: _____

CID #: _____

- Check this box if billing address for this credit card is the same as Address listed on page (1)

If the address is different, please fill in the information below for the credit card

Street Address _____

City _____ State _____ Zip _____

BY SIGNING BELOW, CUSTOMER AGREES TO PAY TOTAL CHARGES AS SPECIFIED ON THE CATERING CONTRACT AS WELL AS ANY APPLICABLE CHARGES FOR ADDITIONAL ITEMS ORDERED ON-SITE. CENTERPLATE WILL USE THIS AUTHORIZATION FOR ANY ADDITIONAL CHARGES INCURRED AS A RESULT OF ON-SITE ORDERS PLACED BY YOUR REPRESENTATIVE(S).

AUTHORIZED SIGNATURE _____ **DATE** _____

Once the above information has been completed, a Banquet Event Order (BEO) and Catering Contract will be processed. **Pre-Payment is required.** Payment arrangements can be made either by company check or credit card. Last page of this form is a fax cover page for your convenience.

**PLEASE RETURN ORDER TO:
LAS VEGAS CONVENTION CENTER
ATTN: CENTERPLATE SALES DEPARTMENT
3150 PARADISE ROAD, LAS VEGAS, NV 89109
• PHONE (702) 943-6779 • FAX (702) 943-6789**

BOOTH ORDER FORM AND CREDIT CARD AUTHORIZATION MUST BE COMPLETED AND RETURNED TOGETHER FOR YOUR ORDER TO BE PROCESSED.