

EXHIBITOR CATERING MENU



GENERAL INFORMATION



POLICIES AND PROCEDURES

These points will ensure your success while hosting attendees in your booth.

- Centerplate is pleased to be the exclusive caterer in the Baltimore Convention Center. We will provide all of your food, beverage and service staffing needs. **No outside food or beverage may be brought into the Convention Center.**
- 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.**
- We must receive all show orders a minimum of five business days prior to the show to ensure we have the food and beverage services you require, as well as appropriate staffing to prepare, deliver and service your function. Orders received with less than five days notice, may incur a 20% late fee for expenditure services or charges that may arise to insure your event.
- Cancellations prior to five business days in advance of the scheduled event date will receive a refund. Cancellation of services within three business days of the event date will be subject to payment in full.
- Each booth service order is subject to a \$60 delivery fee.
- No unconsumed food or beverage may be returned for a credit, except for estimated beverages served from a Centerplate bar.
- A 22% service charge will apply to all food and beverage charges. 6 % state sales taxes will apply to all food, beverage, labor/delivery charges, equipment rentals and service charges and 9% will apply to alcoholic beverages.
- 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 provide contracted service(s).
- Client responsible to contact Edlen at 410.649.7321 for electrical services.
- Needs for trash cans, garbage removal, tables and other equipment are to be arranged through your show's general contractor. Please make all arrangements for these services through them.
- 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 in full 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.

NON-ALCOHOLIC BEVERAGES

All services include the appropriate condiments, cups and napkins.

Freshly Brewed Coffee Three gallon units (approximately 36 cups)	\$180	Lavazza® Espresso Bar* Includes espresso machine, 100 espresso pods, gallons of milk, three seasonal flavored syrups, whipped cream, condiments and supplies (Includes Barista for 4 hours; \$60 per hour additional above the first four hours) Restock: above items, excluding barista *Advance order notice of two weeks is required	\$1700 \$1450
Freshly Brewed Decaffeinated Coffee Three gallon units (approximately 36 cups)	\$180	Starbucks® Gourmet Coffee Bar Includes ten gallons regular and three gallons of decaffeinated Starbucks house blend coffees, three gallons of hot water with Tazo flavored tea bags, three seasonal flavored syrups and whipped cream (approximately 175 servings)	\$1120
Freshly Brewed Baltimore's Zeke Coffee Three gallon units (approximately 36 cups)	\$210	Additional Starbucks Coffees or Tazo Tea Three gallon units per selection (approximately 36 cups)	\$210.00
Freshly Brewed Baltimore's Zeke Decaffeinated Coffee Three gallon units (approximately 36 cups)	\$210	Starbucks® Frappucinos Case of 24: Regular, Vanilla, Mocha or Mixed	\$168
Morning Coffee Package Includes three gallons of regular coffee, two gallons of decaffeinated coffee and one gallon of herbal tea	\$360		
Keurig K-Cup Coffee Service Includes machine rental and fifty assorted K-Cups (select either Coffee/Tea Package or Coffee Only Package)	\$275		
Additional K-Cups & Supplies	\$225		
Keurig Starbucks K-Cup Coffee Service Includes machine rental and fifty assorted K-Cups (select either SB Coffee/Tea Package or SB Coffee Only Package)	\$375		
Additional Starbucks K-Cups & Supplies	\$325		



2017 EXHIBITOR CATERING MENU – THE BALTIMORE CONVENTION CENTER

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NON-ALCOHOLIC BEVERAGES

All services include the appropriate condiments, cups and napkins.

Freshly Brewed Iced Tea \$135

Three gallon units (approximately 36 cups)

Freshly Brewed Southern Sweet Tea \$135

Three gallon units (approximately 36 cups)

Housemade Classic Lemonade \$135

Three gallon units (approximately 36 cups)

Housemade Seasonal Lemonade \$150

Three gallon units per selection (approximately 36 cups)
Mango, Strawberry, Basil or Cranberry

Assorted Canned Soda \$45

Twelve assorted regular and diet Coco-cola products

Individual Bottled Water \$45

Twelve pack

Individual Bottled Sparkling Water \$48

Twelve pack

Individual Bottled Juices \$48

Twelve juices to include orange, apple and cranberry

Individual Bottled Naked Smoothies \$36

Six pack may include Berry Blast, Mighty Mango, Strawberry or Protein

Red Bull® Energy Drink \$36

Six pack of regular or sugar-free

Individual Bottled Sports Drink \$48

Six pack per selection: Orange, Lemon, Red or Blue



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A LA CARTE

FROM THE BAKERY

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



Assorted Freshly Baked Muffins \$90
(two dozen)

Crème Brûlée Muffins \$110
two dozen buttery brioche muffins
filled with a rich custard

Assorted Bagels \$80
two dozen may include plain, sesame,
cinnamon raisin and everything

Assorted Danish \$100
two dozen may include apple, blueberry,
custard and cherry

Assorted Croissants \$130
two dozen may include butter, almond
topped, chocolate filled and cherry filled

European Breakfast Pastry Tray \$110
two dozen may include strawberry cheese
pockets, caramel pecan twists, rum buns,
mini bundt cakes and filled croissants

Chef's Morning Bakery Display \$135
three dozen may include muffins, bagels,
danish and croissants

Assorted Homestyle Cookies \$90
two dozen may include chocolate chip, sugar,
oatmeal raisin, peanut butter or seasonal selections

Logo'd Large Sugar Cookies \$94

Assorted Brownies & Blondies \$90
two dozen may include double fudge, Oreo
and rocky road brownies and toffee blondies

Assorted Dessert Squares \$100
two dozen may include lemon berry bar,
rocky road brownies, toffee blondies and
seasonal selections

Rice Krispy® Treats \$84
two dozen plain, chocolate dipped and decorated

Cupcakes \$75
one dozen per selection:
· Vanilla Cake with vanilla bean frosting
· Devils Food Cake with whipped chocolate buttercream
· Red Velvet Cake with cream cheese frosting
· Carrot Walnut Cake with cream cheese frosting
· Chef's Special Seasonal

Italian Biscotti \$76
two dozen plain and chocolate dipped

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A LA CARTE

FROM THE PANTRY

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



Assorted Granola Bars

(one dozen)

\$48

Assorted Kellogg's NutriGrain® Bars

(one dozen)

\$48

Individual Yoplait® Yogurts

(one dozen)

\$48

Fresh Fruit Display ^{GF}

(serves 25)

\$175

Bowl of Whole Fresh Fruit ^{GF}

(serves 25)

\$87.50

Make Your Own Trail Mix

Housemade granola, dry roasted peanuts, banana chips, M&M's®, cheddar goldfish, mini pretzels and dried fruit (serves 50)

\$500

Individual Bagged Snacks

(one dozen)

\$48

Housemade Kettle Chips ^{GF}

(bowl serves 25)

\$94

Housemade Potato Chips & Dips ^{GF}

with buttermilk herb and caramelized onion dips
(serves 25)

\$150

Tortilla Chips ^{GF}

With salsa and guacamole (serves 25)

\$175

Classic Chex Mix

(bowl serves 25)

\$120

Bar Pub Mix

(bowl serves 25)

\$120

Pretzel Twists

(bowl serves 25)

\$90

Mixed Nuts ^{GF}

(five pounds)

\$160

^{GF} = Gluten Free

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EXHIBITOR FAVORITES

BOOTH ATTRACTIONS

Tables and electrical power required for any equipment will be the responsibility of the customer

PARKING FOR PRETZELS \$550

Includes 75 jumbo salted Bavarian pretzels, spinning pretzel machine rental, classic yellow mustard, nacho cheese sauce and napkins

Power requirements: 110volt/15amps/single phase

Additional Jumbo Pretzels (each) \$6

“NUT-THING” TO IT \$1750

Includes 200 four ounce bags, machine, bags, attendant for four hours and napkins

Flavor options: cinnamon sugar roasted almonds, cinnamon sugar roasted pecans, glazed almonds and pecans or glazed cashews

Power requirements: 208volt/30amps/single phase



FRESH FROM THE OVEN \$1150

Includes one case of cookie dough, oven rental, oven mitt, spatula, tray, attendant for four hours, biodegradable disposable plates and napkins

Each case includes 240, two ounce cookies

Flavor options: chocolate chip, sugar, oatmeal raisin, peanut butter or seasonal selection

Power requirements: 110volt/20amps/single phase

Additional Case of Cookie Dough \$500

POP TO IT \$675

Includes approximately 600 freshly popped two ounce servings, machine rental, choice of seasonings, attendant for four hours, popcorn scoop, popcorn bags and napkins

Seasonings (sea salt, along with two choices from the following): Old Bay®, Maple Sugar, White Cheddar Powder, Ranch Powder, Vinegar Powder, Truffle Salt, Chipotle-Cinnamon or Spicy Cajun

Power requirements: 110volt/20amps/single phase

Additional Case of Unpopped Popcorn \$220

Each case includes 300, four ounce servings, bags and napkins

PRE-POPPED POPCORN \$165

7 lb (approx. 50 servings) per selection: Butter, Cheese, Caramel Corn or Glazed with almonds and pecans

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EXHIBITOR FAVORITES

BOOTH ATTRACTIONS continued

“CHILL OUT”

Ice Cream Novelties

\$3.75

Good Humor® selections may include ice cream sandwiches, strawberry shortcake bars, chocolate éclair bars and king cones
(minimum order of 100 pieces)

Premium Ice Cream Novelties

\$5.50

Ben & Jerry® and Häagen-Dazs® Ice Cream Selections, along with Chloe's® all-natural and gluten-free smoothie pops
(minimum order of 100 pieces)

Ice Cream Freezer Daily Rental

\$75

Power requirements: 110volt/20amps/single phase

New Wave Ice Cream Shop

\$1850

Includes rich liquid nitrogen seasonal ice cream made to order, along with two premade Baltimore Taharka® Bros. favorites, mini ice cream cones or petite disposable bowls with spoons; culinary attendant and server for four hours
Serves approximately 200 three ounce servings

Taharka Selections: vanilla bourbon, cookie dough, strawberry cheesecake, chocolate fudge brownie, Bailey's irish cream, salty caramel, honey graham, key lime pie or seasonal selection
Minimum of 6 foot space required

SMOOTH IT OUT

\$1350

Selection includes 200 six ounce frozen fruit smoothies, whipped cream and attendant for four hours.
Flavor option: Berry, Banana, Peach, Mango or Pineapple
Power requirements: 110volt/20amps/single phase

CINEMA SNACK BAR GF

\$750

Includes 25 bags of freshly popped butter popcorn, Swedish Fish®, M&M'S®, Jelly Bellies® jelly beans, Goetze's Caramel Creams®, four ounce disposable cups and napkins
Serves approximately 50

C&C DISPLAY

\$1000

Includes chocolate dipped Oreo cookies, pretzel rods and whole strawberries, double fudge brownies and chocolate chip cookies, freshly brewed regular and decaffeinated coffees, condiments, biodegradable plates and cups and napkins
Serves approximately 50

GF = Gluten Free

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BREAK SERVICE

BREAK ITEMS

Prices listed are per guest. Minimum of 25 guests.

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



Energizing Break \$19

Fresh fruit cups, housemade trail mix, fruit infused mineral water, freshly brewed regular and decaffeinated coffees and hot tea

Baltimore Fiesta Break \$10

Housemade tortilla chips, crab & corn salsa cups, Berger Cookies and Goetze's caramel creams®

Walking Chili Break ^{GF} \$14

Housemade chili con carne, individual bags of corn chips, cheddar cheese, sour cream, jalapeños and hot sauce

Mini Ballpark Break \$16

Individual bags of freshly popped popcorn, jumbo hot pretzels, mini hot dog sliders and seasonal lemonade

Dip To It Break \$10

Chocolate fondue, petite Rice Krispy® treats, glazed donut holes, marshmallows, pretzel rods and whole strawberries

Straight Shooter Break \$10

Housemade mini shooters with demi spoons

AM Yogurt Shooters: Classic topped with granola, Banana Split and Apple Pie

PM Sweet Shooters: Strawberry Shortcake, Salted Caramel, Espresso Chocolate and Seasonal Selection

“Somemore” Break \$10

Premade assorted smores; graham crackers and chocolate ganache with classic marshmallow fluff, strawberry fluff and peanut butter fluff

Add an Culinary attendant (four hours) \$200

Short Stack Break \$15

Build your own shortcake with fresh sliced strawberries, caramelized pineapple, sugar flatbread, classic pound cake, vanilla bean whipped cream, berry compote, ginger crème anglaise, chocolate shavings and freshly brewed regular and decaffeinated coffees

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LUNCH

PLATTER OF SANDWICHES

\$225

25 sandwiches on Chef's selection of breads; garnished with pickles; accompanied by appropriate condiments, disposable ware and napkins

Please select from the following:

- Turkey & Swiss with *ligonberry aioli*
- Roast beef & roasted peppers with *chipotle aioli*
- Italian cold cut with *basil pesto*
- Fresh vegetables with *roasted garlic hummus*

PLATTER OF PETITE SANDWICHES

\$350

100 sandwiches on silver dollar rolls; accompanied by appropriate condiments, disposable ware and napkins

Please select from the following:

- Curried chicken salad
- Turkey with *ligonberry aioli*
- Ham & brie cheese with *fruit chutney*
- Roast beef with *horseradish cream*
- Traditional egg salad



BOXED LUNCHES

Traditional Boxed Lunch

\$30

Served on country roll with lettuce and tomato with chips, whole fruit and a cookie

Please select from the following:

- Turkey and Swiss cheese
- Roast beef and cheddar cheese
- Ham and Swiss cheese
- Fresh vegetables with *garlic hummus*

Gourmet Wrap Boxed Lunch

\$33

with chips, side salad and a cookie

Please select from the following:

- Grilled chicken Caesar wrap
- Roast beef wrap with *banana peppers, Boursin cheese and pickled onions*
- Italian cold cut wrap
- Vegetarian caprese wrap

Premium Boxed Lunch

\$35

with chips, side salad and brownie

Please select from the following:

- Turkey Breast, spinach, artichokes and tomatoes on focaccia bread
- Roast beef, smoked gouda, chipotle aioli and oven roasted tomato on onion roll
- Italian hero on focaccia bread
- Portobello mushrooms, grilled vegetables and Boursin cheese on herb roll

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RECEPTION

COLD HORS D'OEUVRE

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

Grilled Chicken Salad <i>in mini curry cones</i>	\$5
Smoked Turkey with Apple-Pear Slaw <i>on savory edible spoon</i>	\$7
PLT <i>pork belly, baby lettuce and candied tomato on brioche plank with basil aioli</i>	\$7
Jamaican Jerk Spiced Beef Satay <i>with Grilled Pineapple Salsa</i>	\$7
Tomato Bruschetta Basket <i>petit savory dough basket filled with seasoned tomatoes, herbs and toasted parmesan</i>	\$6
Chilled Vegan Mushroom Ravioli <i>topped with tomato-olive sauce, pesto and balsamic glaze</i>	\$5
Stuffed Peppadew Peppers ^{GF} <i>filled with Firefly herb goat cheese</i>	\$5
Individual Vegetable Crudites ^{GF} <i>with roasted red pepper dip</i>	\$6
Lump Crab Bloody Mary Shooters ^{GF}	\$7
Crab Topped Deviled Egg ^{GF}	\$6
Blackened Shrimp Duo ^{GF} <i>accented with avocado cream and corn-tomato relish</i>	\$7
Au Poivre Ahi Tuna ^{GF}	\$7

HOT HORS D'OEUVRE

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

Buffalo Chicken Springroll ^{GF} <i>served with Bleu Cheese Dip</i>	\$4.50
Thai Chicken ^{GF} <i>served with Coconut-Curry Dipping Sauce</i>	\$5
Bourbon & Brown Sugar Glazed Pork Belly	\$5
Mini Pit Beef Slider <i>served with Horseradish Slaw</i>	\$5
Cheeseburger Springroll ^{GF} <i>served with Spicy Pepper Aioli</i>	\$4.50
Vegan Pan-Fried Edamame Pot Stickers <i>served with Spicy Soy Dipping Sauce</i>	\$4.50
Crisp Artichoke Beignets <i>served with Chipotle Aioli</i>	\$4.50
Mac & Cheese Bites <i>served with Warm Tomato Jam</i>	\$4
Mushroom Risotto Crisp	\$5
Lobster Cobbler <i>with garlic crumble</i>	\$6.25
Mini Maryland Crab Cakes <i>served with Classic Cocktail Sauce</i>	\$7
Maryland Crab Poppers	\$7

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RECEPTION

RECEPTION DISPLAYS

Display serves approximately 25 guests.

Artisan Cheese Display \$225

Garnished with dried fruit, nuts and grapes, served with sliced baguettes and assorted crackers

Sliced Seasonal Fruit and Berries ^{GF} \$200

Fresh Market Vegetable Crudité ^{GF} \$200

with roasted red pepper hummus and caramelized onion dip

Antipasto Display \$300

Italian meats and cheeses, marinated vegetables, assorted olives, artichoke hearts and focaccia bread

Bruschetta and Flat Bread Station \$250

Served with extra virgin olive oil and specialty toppings to include: roasted garlic hummus, fresh green olive tapenade and fresh tomato, basil & garlic relish

Jumbo Shrimp Display ^{GF} \$535

(100 pieces)

with lemon wedges and cocktail sauce

Chips and Dips Station \$400

Chilled dips: Maryland crab; buffalo chicken and spinach-artichoke dips; with assorted crackers, tortilla chips and housemade potato chips



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BEVERAGES

HOSTED FULL SERVICE BAR

The following special beverage service can be ordered for your exhibit booth with Show Management's approval.

Beverages charged upon consumption.

Premium Brand Cocktails (by the cocktail)	\$8
Deluxe Brand Cocktails (by the cocktail)	\$7.50
Premium Wines (by the glass)	\$7.50
Deluxe Wines (by the glass)	\$7
Domestic Beer Budweiser, Bud Light and Miller Lite (by the bottle)	\$6.50
Imported/Microbrew Beer Heineken, Corona Extra, Amstel Light, Seasonal Leinenkugel, Samuel Adams and Baltimore's Heavy Seas (by the bottle)	\$7.00
Assorted Canned Soda Regular and diet Coco-cola products	\$3.75
Individual Bottled Water	\$3.75
Individual Bottled Sparkling Water	\$4
Individual Bottled Juices	\$4

INDIVIDUAL PRICED ITEMS

Draft Beer (by the keg)	
Domestic Beer Budweiser, Bud Light and Miller Lite	\$550
Imported/Microbrew Beer Heineken, Amstel Light, Samuel Adams and Baltimore's Heavy Seas	\$650
Beer (by the case; 24 twelve ounce bottles)	
American Premium Beer Budweiser, Bud Light and Miller Lite	\$156
Imported/Microbrew Beer Heineken, Amstel Light, Samuel Adams and Baltimore's Heavy Seas	\$168
House Wine (by the bottle)	\$35
Cocktail Punch (by the gallon) (minimum order of 3 gallons per selection) Pre-Mixed Champagne Mimosa Punch, Bloody Mary's, Red Sangria, White Sangria or Seasonal Selection	\$100
Major Mojitos (minimum order of 50 drinks) Classic Mojito, Orange and Purple Basil made with classic Bacardi	\$8
Baltimore Orange Crushes (minimum order of 50 drinks; plus \$50 orange press rental) Made to order with fresh squeezed orange juice	\$8



A Centerplate Bartender is required to dispense any alcoholic beverages.

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BEVERAGES

WATER SERVICES

Water Cooler Rental \$100

(by the day)

Power requirements: 110volt/20amps/single phase

Five Gallon Bottle of Spring Water \$38.50

(by the bottle)

Includes disposable cups

Infused Mineral Water (per order) \$75

Three gallon units per selection (approximately 36 cups); includes biodegradable cups, ice and napkins

Flavors: lemon-lime, melon, cucumber-mint, strawberry-basil or peach-thyme

Cubed Ice (10 lbs) \$20



PERSONNEL

Based upon a minimum requirement of 4 hours

Booth Attendant (Server) for your booth \$150

Additional hours above the requested minimum will be charged at \$45 each

Bartender for your booth \$175

Additional hours above the requested minimum will be charged at \$50 each

(A bartender is required to dispense and serve any alcoholic beverage within the Baltimore Convention Center)

Chef (Server) for your booth \$200

Additional hours above the requested minimum will be charged at \$60 each

Labor charges are subject to sales tax.

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CENTERPLATE BOOTH CATERING ORDER FORM 2017

Company: _____
 Billing Address: _____

 Phone: _____
 Fax: _____
 E-Mail: _____

Show Name: _____
 Booth Name: _____
 Booth #: _____
 On-Site Contact: _____
 Contact's Cell Phone: _____
 Notes: _____

Selection	Quantity	Item Price	Day/Date(s)	Start Time	End Time

IMPORTED INFORMATION

Centerplate is the exclusive caterer to the Baltimore Convention Center. All food, beverage and alcohol are to be served by Centerplate. NO outside food or beverage is permitted, including logo'd bottled water and candies. Prices are subject to change without notification. 100% payment is required at the time your order is placed. We accept American Express, MasterCard, Visa, Diner and Discover cards. Each order is subject to a \$60.00 delivery fee per service, along with MD sales tax (6%; 9% alcohol) and a 22% service charge. Orders received within 7 days of the show will incur a late order fee of 20%. Disposable service-ware is used for and/or provided for all booth catering orders and is a drop-off service only. Client is responsible for all electrical requirements, as well as tables, linens, trash cans and trash removal in the booth.

For inquiries or to discuss additional options, please call (410) 649-7072

PLEASE FAX ORDER, ALONG WITH CREDIT CARD AUTHORIZATION FORM TO (410) 649-7043 or E-MAIL TO angela.kelly@centerplate.com

CREDIT CARD CHARGE AUTHORIZATION 2017

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:			
Date(s):			
Method of Payment (circle one):	AMEX	VISA	MASTER CARD
Credit Card Number:	Expiration:		

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): _____

