



SAVOR... Providence

RHODE ISLAND CONVENTION CENTER EXHIBITOR BOOTH SERVICE MENU

This menu is for Exhibitor Booths and includes drop off service. (Fourteen) days notice is required for orders for drop off service to your booth. Guarantees need to be made (Five) business days prior to your event. Orders that are received closed to your event may present restrictions.

All vendors must place the orders directly to the Food & Beverage department (Savor) of the Rhode Island Convention Center.



DESIGN YOUR BREAK



Bakery Breakfast	\$44.00
Bagels with Creamy Butter & Cream Cheese	
Assorted Muffins	
Assorted Danish	
Freshly Baked Croissants	
Bakery Donuts	

Minimum order 3 dozen

Whole Fruit	\$4.00
Assorted Health Bars	\$5.00
Individual Bags of Trail Mix	\$5.00
Seasonal Fruit Cup	\$5.00
Seasonal Fruit Skewers	\$6.00

Minimum order of 50 pieces

Assorted Jumbo Cookies	\$40.00
Chocolate Dipped Strawberries	\$60.00
Fudge Brownies, Blondies, Congo Bars	\$40.00
Gluten Free Brownies & Cookies	\$42.00

Minimum order 3 dozen

Assorted Chocolate Bars	\$5.00
Premium Ice Cream Bars	
Bags of Homemade Chips	

Minimum order 50

Tricolored Tortilla Chips with Salsa	\$200.00
Tricolored Tortilla Chips with Guacamole	\$200.00
Homemade Chips with Spinach Dip	\$200.00
Homemade Potato Chips with Onion Dip	\$200.00
Mixed Nuts	\$200.00
Pretzels	\$175.00
Spicy Snack Mix	\$150.00

**Service for 25 guests*

PER DOZEN



EACH



PER DOZEN



EACH



PER 25 GUESTS



Gluten Free & Dietary Options Available. All prices quoted are subject to a 22% Administrative Fee. A portion (15%) of the total amount of the Administrative Fee is distributed to the employees providing the service as a gratuity. The remaining 7% of the Administrative Fee is retained to defray administrative costs. This percentage (7%) is not intended to be a gratuity or service charge and will not be distributed to employees. In addition, prices quoted are subject to 7% RI State Sales Tax and 1% Meal Tax, unless tax exempt. All prices and fees are subject to change.

SPECIALITY BOOTH STATIONS



Candy Shop **\$1,000.00**

Candy Jar Display, Serving Utensils, (100) Candy Bags
Includes: M&M's Plain & Peanut, Swedish Fish, Reese's Pieces, Gummy Bears, Hot Tamales, Tootsie Rolls, Skittles, Hershey Kisses, Malted Milk Balls, Licorice, Hershey's Chocolate Bars

House-Made Waffle Cone Station **\$1,000.00**

(100) Waffle Cones, M&M's, Sprinkles, Crushed Oreos, Reese's Pieces
Choice of Ice Cream or Gelato

*Attendant fee 4 hour minimum: (2) attendants \$300.00

Poppin' Popcorn **\$1,600.00**

Choice of Popcorn Cart or Tabletop Machine
(200) servings of popcorn
Includes: Popcorn Bags, Serving Utensils, and Napkins

*Attendant fee 4 hour minimum: \$150.00

Del's Lemonade Cart **\$600.00**

(100) Servings of Rhode Island's Famous Frozen Lemonade

*Attendant fee 4 hour minimum: \$150.00

Warm and Soft Mini Pretzels with Spicy Mustard **\$180.00**

Tabletop Pretzel Oven Display Made for Easy Grab and Go
(36) Mini Pretzels with Spicy Mustard on the Side
Includes: Tissue Paper and Napkins
Attendant will refill as necessary.
Additional pretzels are \$5.00 each

DESIGN YOUR BEVERAGE BREAK

Regular Coffee/Decaf Coffee	\$58.00/gal
Tea Service	\$58.00/gal
Starbucks Coffee/Iced or Hot	\$60.00/gal
Iced Coffee, Iced Decaf Coffee	\$58.00/gal
Iced Tea, Lemonade, Fruit Punch	\$58.00/gal
Fruit Infused Water	\$43.00/gal
Assorted Bottled Juice	\$4.50/each
Assorted Bottled Soda	\$4.00/each
Bottled Water	\$4.00/each
Sparkling Water	\$4.00/each

Self-Serve Keurig Coffee Machine **\$250.00**

Keurig Coffee Service – 50 servings
Cream, Assorted Sweeteners, Stirrers, Napkins, Cups
*Attendant fee 4 hour minimum: \$150.00/ optional

Espresso, Latte, Cappuccino Station **\$200.00**

Minimum of 50 servings
Cream, Assorted Sweeteners, Stirrers, Napkins, Cups
*Attendant fee 4 hour minimum: \$150.00

Smoothie Bar **\$500.00**

Select (2) - Strawberry, Mango, Peach, Pina Colada,
Strawberry-Banana, Berry Berry
Includes: 100 Smoothies, Straws, Napkins
*Attendant fee 4 hour minimum: \$150.00

Cold Brew Station **\$500.00**

12oz servings of Cold Brew Coffee
Stand using the Technology of a Coffee Keg
Includes: 100 servings, Cream, Assorted Sweeteners, Stirrers, Napkins, Cups
*Attendant fee 4 hour minimum: \$150.00

BEVERAGE BREAKS (CONT.)



Hydration Station **\$258.00**

Includes: Ice, Cups, Lids, Straws, and Napkins

2 gallons of Infused Water:

Choose 2: Watermelon, Strawberry, Cucumber, Citrus

2 gallons of Lemonade:

Choose 2: Classic, Pink, Watermelon

2 gallons of Iced Tea

Mimosa Bar **\$1,000.00**

(Serves 100) House Champagne, Orange Juice, Cranberry Juice, Grapefruit Juice, Raspberries, Blueberries, Strawberry

Bartender required: \$125.00 for a 4-hour service

Bloody Mary Bar **\$1,400.00**

Bloody Mary beverages made with Vodka, Tomato Juice, Clamato Juice, Worcestershire Sauce, Fresh Grated Horseradish, Shrimp, Bacon, Jumbo Olives, Celery Sticks, Lemons, and Limes with a selection of Hot Sauces

Bartender required: \$125.00 for a 4-hour service

Cool Down Bar **\$1,500.00**

Serves (100) total beverages

Select (2) Classic Margarita, Pina Colada or Mudslide

Service ware is included.

Bartender required \$150.00 for a 4-hour service

COCKTAIL & BEVERAGE MENU



Premium Brand Cocktails **\$10.00**

Martinis **\$12.00**

Domestic Beer **\$8.00**

Premium Beer **\$8.00**

Wine by the Glass **\$10.00**

Bubbly Bar **\$10.00**

Soda **\$4.00**

Juice **\$4.00**

Bottled Water **\$4.00**

Sparkling Water **\$4.00**

Wine Varietals

*Premium selections available upon request

PER BOTTLE **\$50.00**

KEG SERVICE

Domestic: 160 servings - 12 oz. **\$500.00**

Premium Domestic: 160 servings - 12 oz. **\$500.00**

Microbrew: 135 servings - 12 oz. **\$575.00**

Heineken: 135 servings - 12 oz. **\$575.00**

FULL BAR PACKAGES

Imported, Domestic & Premium Beer,
Wine, Soda, Water

1 HOUR	+HOURS
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\$23.00	\$9.00
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\$24.00	\$11.00
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per attendee

GENERAL INFORMATION



Our catering menu is a guideline to assist in selecting a menu to fit your Event. The Rhode Island Convention Center's Catering Staff will be more than happy to design a unique menu for your Event. The Rhode Island Convention Center has exclusive rights to all catering needs. Outside food & beverage of any kind is not permitted.

MENU SELECTION

In order to ensure the availability of all chosen menu selections and to avoid additional fees, we request that menu selections be submitted to your Catering Sales Manager at least fourteen (14) days prior to your Event.

SPECIAL DIETARY SELECTIONS

We can accommodate most dietary needs and restrictions with advance notice. Please notify your Catering Sales Manager in advance of any dietary needs or food restrictions as it pertains to allergies, religion, or preferences.

GUARANTEES/PRICING

All prices are subject to a change due to fluctuations in the market. Guarantees are due by 10:00 a.m. five (5) business days prior to Event. **If a guarantee is NOT received, the estimated guarantee will become the final guarantee and will NOT be subject to reduction.**

All prices quoted are subject to a **22%** Administrative Fee. A portion (**15%**) of the total amount of the Administrative Fee is distributed to the employees providing the service as a gratuity. The remaining **7%** of the Administrative Fee is retained to defray administrative costs. This percentage (**7%**) is not intended to be a gratuity or service charge and will not be distributed to employees. In addition, prices quoted are subject to **7%** RI State Sales Tax and **1%** Meal Tax, unless tax exempt. All prices and fees are subject to change.

CANCELLATION

Once a contract is executed, it is understood that if the group should cancel, the group will be subject to a cancellation fee of up to 100% of the estimated expenses. All deposits are non-refundable.

LABOR CHARGES

- A Bartender Fee of \$150.00 will be applied if bars do not exceed the \$600.00 minimum.
- Carvers and Chef Attendant Fees of \$150.00 will apply to all Action Stations.
- A \$150.00 labor charge will be applied to any meal services that do not meet minimums.

DECORATIONS

Arrangements for floral pieces, linens and special props may be made through your Catering Sales Manager. All decorations must meet with the approval of your Event and Catering Sales Manager. Please communicate your decor needs prior to your Event. The Center will not permit the affixing of anything to the walls or ceiling. When helium balloons are being used, a balloon waiver must be signed. No open flames are allowed in the facility.

ELECTRICAL/AUDIO/VISUAL

A complete line of modern Audio/Visual equipment and services are available through our In-House Audio Visual Team. Please contact your Catering Sales Manager to assist with these needs.