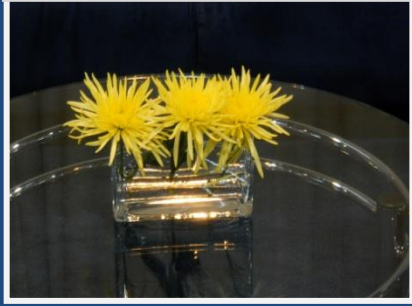




EDUCAUSE 2022 EXHIBITOR BOOTH SERVICES MENU





EXHIBITOR BOOTH SERVICES MENU 2022

Welcome to the Colorado Convention Center and Centerplate Catering.
On this menu you'll find just a sampling of some of our most popular items,
available at your booth or for your hospitality suite.
Contact Katelyn Schultz at 303.228.8131 or Katelyn.Schultz@Centerplate.com

BEVERAGES

Freshly Brewed Starbucks Coffee	\$71.00 per gallon
Freshly Brewed House Blend Coffee,	\$61.00 per gallon
Decaffeinated Coffee and Herbal Tea	
Gourmet Coffee Station	\$80.00 per gallon
<i>Starbucks Coffee featuring these specialty items: Three Varieties of Flavored Syrups, Sugar Cubes, Orange & Lemon Slices, Whipped Cream, Cinnamon Sticks and Chocolate Shavings</i>	
Lemonade or Iced tea	\$42.00 per gallon
Orange, Cranberry, & Grapefruit Juice	\$47.00 per gallon
Individual Bottled Juices	\$4.75 each
Bottled Water	\$4.50 each
Assorted Soft Drinks	\$3.50 each
Water Cooler (Cold)	\$100.00 each
Water Replenishments	\$35.00 each
Hydration Station	\$31.00 per gallon
<i>Choose From Assorted Flavors of Infused water to Include: Strawberry Mint, Cucumber Lime, Watermelon Lemon, Blueberry Ginger & Raspberry Basil</i>	

ACAI BOWLS

All Bowls use a frozen acai fruit puree as the base and comes standard with Gluten-Free Granola and Bananas.

Organic Acai Bowl \$15.00 each

Choice of the following:

(Minimum of 36 per order)

~Classic Bowl: Acai, Granola, Banana

~Super Bowl: Acai, Granola, Banana, Coconut, Cacao Nibs, Hemp Seeds

~Berry Bowl: Acai, Granola, Banana, Mulberry, Strawberry, Blueberry

Bowls are delivered in temporary cooler bag. Must be consumed within 30 minutes of delivery

BOX LUNCH SELECTIONS

All Box Lunches Served with Individual Bag of Potato Chips and a Gourmet Chocolate Chip Cookie. Beverages sold separately

Box Lunch Sandwich \$23.00 each

Choice of the following:

(Minimum of 6 per type)

~Smoked Turkey & Swiss

~Roast Beef & Cheddar

~Sliced Deli Ham & Cheddar

~Grilled Vegetables & Provolone

BAKE SHOP SPECIALTIES

Baked Bavarian Pretzel Rods	\$ 38.00 per dozen
<i>Served with Mustard and Hot Cheese Dip</i>	
Assorted Bagels with Cream Cheese	\$ 42.00 per dozen
Assorted Local Freshly Baked Danish	\$ 48.00 per dozen
Assorted Local Freshly Made Donuts	\$ 49.00 per dozen
Local Freshly Baked Muffins	\$ 49.00 per dozen
Homemade Brownies or Blondies	\$ 38.00 per dozen
Assorted Freshly Baked Cookies	\$ 45.00 per dozen
<i>Chocolate Chip, Oatmeal Raisin, and Sugar</i>	
Assorted Homemade Cupcakes	\$ 47.00 per dozen

SNACKS

Whole Fresh Fruit	\$ 4.00 each
Granola Bars	\$ 4.75 each
Assorted Candy Bars	\$ 3.75 each
Assorted Lays Potato Chips	\$ 3.25 each
Snack Mix	\$ 17.00 pound
Trail Mix	\$ 18.50 pound
Fancy Mixed Nuts	\$ 42.00 pound
Mixed Nuts with Peanuts	\$ 28.00 pound
Potato Chips & French Onion Dip	\$ 5.75 per person
Pretzel Twists	\$ 8.25 pound
Tortilla Chips & Salsa	\$ 4.25 per person
Freshly Made Guacamole	\$ 3.00 per person
Sliced Seasonal Fresh Fruit Platter	\$ 6.50 per person
Imported and Domestic Cheese Display	\$ 8.50 per person
Signature Homemade Granola Bar	\$ 42.00 per dozen

All services must remain within the confines of your assigned booth space or meeting suite.
Service equipment is not permitted in aisles.

TEMPTING TREATS THAT ATTRACT ATTENTION & DRAW ATTENDEES

TO YOUR BOOTH!

KEURIG MACHINE COFFEE KIT

\$ 157.00

- One time set up fee of \$157.00 includes 26 K-Cups (16 regular, 5 decaf and 5 green tea)
- Disposable coffee cups, creamers, assorted sugar packets, stir sticks and paper napkins
- Additional beverages used will be charged on consumption at \$3.00++ per K-Cup (*Please contact Catering Sales for additional flavors*)

➤ *Please note that you will need to order the following power from Exhibitor Services. Please contact Exhibitor Services at (303) 228-8027 and request the following:*

- (1) 115 volt, 20amps
- *Approximate cost for power will be an additional \$ 155.00*

HOT PRETZEL WARMER

\$ 425.00

- Includes (100) Pretzels served with Nacho Cheese and Yellow Mustard
- Additional Servings @ \$ 50.00 per dozen
- Dimensions: 31 ½" x 20" x 20"
- (1) Booth Attendants required @ \$ 35.00++ per hour/(4) hour minimum per Attendant

➤ *Please note that you will need to order the following power from Exhibitor Services. Please contact Exhibitor Services at (303) 228-8027 and request the following*

- (1) 120 volt, 20 amps
- *Approximate cost for power will be an additional \$ 155.00*

ICE CREAM NOVELTIES

\$ 525.00

- Includes (100) Ice Cream Bars and Freezer:
Varieties to include: Snickers, Ice Cream Sandwiches, Strawberry Fruit Bar & Drumsticks
- Additional Servings @ \$ 5.25++ each
- Dimensions: 31" x 45" cart
- (1) Booth Attendants required at \$ 35.00++ per hour/(4) hour minimum per attendant

➤ *Please note that you will need to order the following power from Exhibitor Services. Please contact Exhibitor Services at (303) 228-8027 and request the following:*

- (1) 120 volt, 10 amps
- *Approximate cost for power will be an additional \$ 115.00*

COLD HORS D'EOUVRES

Minimum order of 100 pieces per item. All Items are priced at \$6.50 for individual pieces

- Miso Sesame Shrimp with Sweet Garlic Chili
- Lobster Medallion with Papaya Relish on Brioche
- Red and Yellow Tomato Bruschetta (VEG)
- Caprese Skewer (VEG)
- Bocconcini Skewer (VEG)
- Manchego with Black Olive Tapenade (VEG)
- Pesto Chicken with Sweet Peppers
- Salami Coronet
- Antipasto Stack on Brioche
- Smoked Salmon Pinwheel on Pumpernickel
- Pesto Crab Stuffed Cherry Tomato
- Vegetable Napoleon on Parmesan Crisp (VEG)
- Fresh Stuffed Strawberry with Brie & Toasted Almonds (VEG)
- Seared Beef Tenderloin on Parmesan Shortbread

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HOT HORS D'OEUVRES

Minimum order of 100 pieces per item. All Items are priced at \$5.50 for individual pieces

- Peppadew Goat Cheese Popper
- Lobster Brie Mac & Cheese Popper
- Portobello Arancini with Pomodoro
- Short Rib & Roquefort Hand Pie with Red Wine Demi
- Assorted Mini Pizza
- Coconut Lobster Satay with Mae Ploy
- Chicken Chilito with Merf's Salsa
- Coconut Chicken Finger with Mango Salsa
- Brie & Raspberry Phyllo Star
- Buffalo Chicken Phyllo
- Andouille Sausage en Croute
- Buffalo Chicken Spring Roll
- Steak & Cheese Spring Roll
- Plain Beef Satay
- Bacon Wrapped Shrimp
- Bacon Wrapped Scallop (GF)
- Scallop in Jalapeno Bacon (GF)
- Chicken Taquito with Merf's Salsa
- Beef Taquito with Merf's Salsa
- Short Rib in Bacon Skewer
- Chorizo Arepas with Chimichurri (GF)
- Caponata Phyllo Star (VEGAN)

HOST ONE OF OUR SPECIALTY SUBCONTRACTORS AT YOUR BOOTH...

EXPRESS KAFEH COFFEE BAR ESSENTIAL PACKAGE

\$1495.00

- Full Service Espresso Bar providing the following drinks: Espresso, Espresso Macchiato, Americano, Cappuccino, Café Latte, Café Mocha
 - Includes 4 hours of service with 1 trained/professional barista
 - Includes (300) 8oz beverages
 - Includes Regular and Decaf Espresso
 - Includes Whole, Skim, Almond & Soy Milk
 - Additional Beverages @ \$4.95++ea
 - Dimensions: 6'x4' (table not included)
- Please note that you will need to order a table from your Decorator.
- Please note that you will need to order the following power from Exhibitor Services. Please contact Josh Meyer at (303) 228-8172 and request the following Power Needs: 110v-20 AMP

EXPRESS KAFEH COFFEE BAR DELUXE PACKAGE

\$2395.00

- Full Service Espresso Bar providing the following drinks: Espresso, Espresso Macchiato, Caramel Macchiato, Americano, Cappuccino, Café Latte, Café Mocha, Chai Latte, Cortado, Hot Chocolate, Tea
 - Includes unlimited 8oz beverages for 8 hours with 1 trained/professional barista
 - Includes Regular and Decaf Espresso
 - Includes Whole, Skim, Almond & Soy Milk
 - Includes 4 flavored syrups (Vanilla, Caramel, Hazelnut & Sugar Free)
 - Includes custom logo/branded coffee sleeves (logo is required 14 days prior to service; rush orders are subject to a \$75 fee)
 - Dimensions: 6'x4' (table not included)
- Please note that you will need to order a table from your Decorator.
- Please note that you will need to order the following power from Exhibitor Services. Please contact Josh Meyer at (303) 228-8172 and request the following Power Needs: 110v-20 AMP

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EXPRESS KAFEH COFFEE BAR ADD-ONS

- Cold Brew* (in combo with espresso bar) \$595.00
 - Cold Brew* Stand Alone \$1,295.00
 - Nitro Bar* (250 cups) \$1,995.00
- *includes barista attendant for 4 hours
- Branded Cup Sleeves \$250.00/day
 - Branded Bar \$500.00
 - Branded Beverage Toppers \$250.00/day

“MAD BERRY’S” SMOOTHIES TIKI BAR

\$700.00

- “Tiki” Style Smoothie Bar with Choice of (2) Flavors – Strawberry, Mango, Black Raspberry, Pina Colada or Peach
 - Includes (100) 12oz Tropical Fruit Smoothies
 - Additional 12oz Smoothies @ \$7.00++ each
 - Dimensions: 2’x2’ cart or 4’x8’ full size smoothie cart
 - (2) Booth Attendants required at \$35.00++per hour/(4) hour minimum per Attendant
- Please note that you will need to order the following power from Exhibitor Services. Please contact Exhibitor Services at **(303) 228-8027** and request the following
- (2) 110 volt, 10amps
 - Approximate cost for power will be an additional \$155.00

SIMPLY NUTS

\$500.00

- Gourmet Flavored Nut Machine creating on site the following treats:
Cinnamon Roasted Walnuts, Almonds, and Cashews, Chocolate Almonds, Salted Mixed Nuts and Assorted Trail Mix.
 - Includes (100) Individual Servings
 - Additional Servings @ \$5.00++ each
 - (2) Booth Attendants required at \$35.00++per hour/(4) hour minimum per Attendant
- Please note that you will need to order the following power from Exhibitor Services. Please contact Exhibitor Services at **(303) 228-8027** and request the following
- (1) 120 volt, 20amps
 - Approximate cost for power will be an additional \$155.00

ARTISAN GELATO BY AMORE GELATO

\$840.00

- A full service Artisan Gelato Cart providing freshly made Italian style Ice Cream
Customer’s choice of 4 flavors
 - Includes (120) 5oz Servings
 - A second refrigerated cart with 120 additional 5oz. servings can be provided for \$640.00.
 - Dimensions: 10’x10’
 - (2) Booth Attendants required at \$35.00++per hour/(4) hour minimum per Attendant
- Please note that you will need to order the following power from Exhibitor Services. Please contact Exhibitor Services at **(303) 228-8027** and request the following
- (1) 120 volt, 30amps L5-30
 - Approximate cost for power will be an additional \$185.00

ACAI SUPER BOWLS

\$975.00

- Full Service Acai Bowls: Treat your guests to healthy indulgence enjoying Organic, NON GMO, Vegan and Gluten-Free Options.
 - Choice between 10 different add-ons:
Blueberries, Goji Berries, Mulberries, Coconut, Hemp Seed, Cacao Nibs, Chia Seeds, Granola, Maca, Banana, Peanut Butter and Almond Butter
 - Includes (100) 12oz servings
 - Additional 12oz serving @ \$10.00++ea
 - Dimensions: 5’x5’ (with 2 foot clearance for attendant behind cart) or 5’x8’
 - (2) Booth Attendants recommended at \$35.00++per hour/(4) hour minimum per Attendant
- Please note that no power is needed

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HOSTED BAR SERVICES

DELUXE LIQUORS:

Old Forester Whiskey, New Amsterdam Vodka, Cruzan Rum,
New Amsterdam Gin, Familia Camarena Blanco Tequila

\$9.00 PER DRINK

PREMIUM LIQUORS:

Tin Cup Whiskey, Absolute Vodka, Captain Morgan Rum,
Bombay Sapphire Gin, Altos Blanco Tequila

\$10.00 PER DRINK

ULTRA-PREMIUM LIQUORS:

Stranahan's Whiskey, Grey Goose Vodka, Ron Zacapa Rum,
Hendrick's Gin, Glenfiddich 12, Altos Reposado Tequila

\$11.00 PER DRINK

DELUXE WINE:

14 Hands: Chardonnay, Cabernet Sauvignon, Merlot and Pinot Grigio

\$9.00 PER GLASS

PREMIUM WINE:

14 Hands Sauvignon Blanc, Trivento Malbec,
Santa Cristina Toscana Rosso (Sangiovese Blend)

\$10.00 PER GLASS

ULTRA-PREMIUM WINE:

Chateau St. Michelle: Chardonnay and Cabernet Sauvignon
Erath Resplendent Pinot Noir
Lunetta Prosecco
Mumm Napa Brut

\$11.00 PER GLASS

DOMESTIC BEER (16 oz)

Coors Banquet, Coors Light, Coors N/A and White Claw

\$8.00 PER BOTTLE

IMPORTED/CRAFT BEER (12 oz)

Colorado Native, Voodoo Ranger IPA, Blue Moon and Modelo

\$8.00 PER BOTTLE

HOUSE COCKTAILS:

House Mimosa

\$ 9.50 CASH
\$ 9.00 HOSTED

House Bloody Mary

Celery Stick, Lime and Olive
\$ 9.50 CASH
\$ 9.00 HOSTED

House Margarita

\$ 9.50 CASH
\$ 9.00 HOSTED

Moscow Mule

(minimum order of 50)
\$ 11.50 CASH
\$ 11.00 HOSTED

DRAFT BEER – KEG

**DOMESTIC
LOCAL CRAFT
IMPORT**

**STARTING AT \$500.00 PER KEG
STARTING AT \$650.00 PER KEG
STARTING AT \$900.00 PER KEG**

Customization of all liquor, beer and wine available upon request.

A bartender is provided free of charge for each individual bar that posts sales of \$500 or more per 4-hour period. A \$140.00 Bartender Labor Fee will be applied to each bar failing to meet the \$500 minimum sales figure for the four (4) hour period. After the four (4) hour period, \$35 per bartender, per hour, applies regardless of the sales achieved. **Centerplate Catering recommends one bartender per 100 guests.**

We remind you that Colorado State law prohibits the serving of alcoholic beverages to patrons under the age of 21 and that no alcoholic beverages may be brought into the Colorado Convention Center and the Denver Performing Arts Complex for consumption.

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Rev 7.11.22



Ordering is Simple...
Choose one of 2 options:

Call Catering Sales at 303.228.8131

or

Fill Out the Order Form Below and Email to Katelyn.Schultz@Centerplate.com

Event Name: _____

Booth Number: _____

Organization (Bill To): _____

Booth Name: _____

Contact Name: _____

Contact Phone Number: _____

On-site Contact Name: _____

On-site Contact Cell Number: _____

Street Address: _____

Fax Number: _____

City, State, Zip: _____

Email Address: _____

Order: *Minimum labor charges associated with booth delivery or catering services apply.*
++ All items subject to a 24% service charge and 8% tax.

<i>Date of Service</i>	<i>Start Time</i>	<i>End Time</i>	<i>Quantity</i>	<i>Item</i>

Full payment is required in advance of any service rendered. In order to ensure that products are ordered and staff is scheduled, help us to complete this contract, with payment, a minimum of one week in advance.

Please note: Customary labor for catered functions is provided free of labor charges if sales for a specific function/service exceed \$300 per four (4) hour period. Otherwise, a fee will be applied for the period or event of which the minimum is not met. Additional labor for functions/service exceeding four (4) hours or as requested over and above what is normally provided will be charged at standard hourly labor rates per staff person employed for the activity.

Thank you for selecting Centerplate Catering. It is our pleasure to serve you!

Colorado Convention Center • 700 14th St. Denver, CO. 80202 • 303-228-8050 (phone)

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