



PREMIER
FOOD GROUP

CATERING
MENU

Long Beach Convention and
Entertainment Center

| BREAKFAST | GRAB & GO | BUFFET | PLATED | RECEPTIONS | BREAKS | BEVERAGES | CATERING INFORMATION |



Breakfast

Beverage Selection to include: Freshly Brewed Coffee, Decaf, Tazo Hot Tea, Water, and Chilled Orange Juice

A 25 guest minimum. Pricing based on a 90 minute service.

Labor is not included in pricing.

COLD BREAKFAST

Continental **22.00**

Selection of Breakfast Breads, Muffins, Seasonal Whole and Sliced Fruits, Served with Sweet Whipped Butter, and Seasonal Fruit Preserve

Premier Continental **26.00**

Selection of Breakfast Breads, Muffins, Seasonal Whole and Sliced Fruit, Vanilla Yogurt and House-Made Granola, Served with Sweet Whipped Butter, Seasonal Fruit Preserve

Selection of Breakfast Breads Include: Lemon-Poppy Seed, Pecan and Zucchini Breakfast Bread

Muffins Selection Includes: Bran, Mixed Berry and Chocolate

BREAKFAST BUFFET

Served with Selection of Breakfast Breads & Muffins, Sweet Whipped Butter, Preserves, Seasonal Sliced Fruit,

Beverage Selection to include: Freshly Brewed Coffee, Decaf, Tazo Hot Tea, Water, and Chilled Orange Juice.

A 25 guest minimum. Pricing based on a 90 minute service. Labor is not included in pricing.

Huevos Rancheros 30.00

Farm Fresh Scrambled Eggs, Mexican Chorizo, Cumin Black Beans, Home-Made Ranchero Sauce, Side of Sour Cream & Guacamole and Corn Tortillas. Soyrizo available.

Open Faced English Muffin Sandwich 31.00

Open Faced Scrambled Egg, Bacon, Cheddar Cheese on an English Muffin garnished with Fresh Chives. Served with Pork Sausage Patty and Herb Roasted Potatoes

Premier Classic Buffet 34.00

Baked Cage Free Eggs, Brioche French Toast, Applewood Smoked Bacon, Chicken Breakfast Sausage, Home Fries, Lemon Vanilla Yogurt Parfait

Carne Asada And Eggs 36.00

Farm Fresh Scrambled Eggs with Jalapeño and Green Onion, Grilled Carne Asada, Fresh Herb Roasted Potatoes and Fresh Seasonal Fruits

Vegetarian Options Available

PLATED BREAKFAST

Served with Selection of Breakfast Breads & Muffins, Sweet Whipped Butter, Preserves, Seasonal Sliced Fruit,

Beverage Selection to include: Freshly Brewed Coffee, Decaf, Tazo Hot Tea, Water, and Chilled Orange Juice.

A 25 guest minimum. Pricing based on a 90 minute service.

Biscuits & Gravy 30.00

Warm Butter Biscuits Served with Home-Made Country Sausage Gravy with Smashed and Fried Breakfast Potato and Pork Sausage Links

Yukon Gold Potato Pancakes 32.00

Served with Farm Fresh Scrambled Eggs, Thick Cut Bacon and Chive Crème Fraiche

Long Beach Frittata 34.00

Farm Fresh Eggs, Baby Spinach, Sundried Tomato and Goat Cheese, Applewood Smoked Bacon and Fresh Herb Roasted Red Potatoes

Long Beach Steak & Eggs 38.00

Farm Fresh Scrambled Eggs, Grilled Marinated Skirt Steak, Home-Made Chimichurri



BREAKFAST ENHANCEMENTS

Breakfast Meats

Additional 5.00

Applewood Smoked Bacon
Country Ham Steak
Pork Breakfast Sausage Patty
Chicken Breakfast Sausage

Yogurt and Berries

Additional 4.00

Individual Yogurt with Seasonal Berries and Home-Made Granola

Biscuits & Gravy

Additional 6.00

Warm Butter Biscuits Served with Home-Made Country Sausage Gravy

French Toast

Additional 7.00

With Vermont Maple Syrup and Home-Made Seasonal Berry Compote

Mini Breakfast Burrito

Additional 8.00

Farm Fresh Scrambled Eggs, Soft Chorizo, Cotija Cheese, and Roasted Potatoes in Flour Tortilla. Served with Molcajete Salsa, Cilantro and Jalapeño

Grab & Go Meals



SANDWICHES AND WRAPS

Meal includes side of Quinoa Salad and Freshly Baked Otis Meyer Chocolate Chip Cookie. Labor is not included in pricing. Minimum 25 per Selection.

- Roasted Vegetables Wrap** 24.00
 Bell Pepper, Zucchini, Red Onion, Cremini Mushrooms, Home-Made Hummus Spread, Fresh Baby Spinach, Herb Dressing in a Sundried Tomato Tortilla
- Caprese Sandwich** 24.00
 Fresh Galbani Mozzarella, Ripe Californian Tomato, Basil Pesto, Tuscan Extra Virgin Olive Oil, Balsamic Glaze on Herb Focaccia
- California Turkey Sandwich** 25.00
 Oven Roasted Turkey, Fresh Hass Avocado, Alfalfa Sprouts, Romaine Lettuce, Ripe Californian Tomatoes On a Whole Wheat Baguette
- Chicken Pesto** 25.00
 Grilled Chicken Breast, Basil Pesto, Grana Padano Parmesan Cheese, Roasted Red Bell Pepper, Lettuce on Baguette
- Roast Beef Sandwich** 26.00
 Black Pepper Roast Beef, Horseradish Cream, Green Leaf Lettuce, Swiss Cheese on French Baguette

SALADS

Meal includes Potato Chips and Freshly Baked Otis Meyer Chocolate Chip Cookie

- Roasted Cauliflower Salad** 24.00
 Arugula, Pine Nuts, Red Onions, Green Goddess Dressing
- Baby Kale & Chicken Caesar Salad** 25.00
 California Baby Kale, Pickled Red Onion, Brown Butter Bread Crumbs, Freshly Shaved Parmesan and House-Made Caesar Dressing
- Southwestern Chicken Salad** 25.00
 Fresh Baby Romaine Hearts, Lime Marinated Chicken Breast, Black Beans, Yellow Corn, Crumbled Cotija Cheese, Fried Tortilla Strips and Chipotle -Caesar Dressing
- Sustainable Tuna Salad** 25.00
 Romaine Lettuce, Ripe Californian Tomato, Cucumbers, Capers, Italian Bread Croutons and Fresh Lemon Vinaigrette
- Steak Salad** 30.00
 Arugula, Pickled Red Onion and Toasted Garlic Vinaigrette



Buffet Collections

A 25 guest minimum. Labor is not included in pricing.

Served with Selection of Freshly Baked Breads and Rolls,
Butter and Beverages

Please select up to 3 Sandwich types.

MINI SANDWICHES AND WRAPS 39.00

Composed Market Salad

Mini Roasted Vegetables Wrap

Bell Pepper, Zucchini, Red Onion, Cremini Mushrooms,
Home-Made Hummus Spread, Fresh Baby Spinach, Herb Dressing
in a Sundried Tomato Tortilla

Mini Caprese Sandwich

Fresh Galbani Mozzarella, Ripe Californian Tomato, Basil Pesto,
Tuscan Extra Virgin Olive Oil, Balsamic Glaze on Herb Focaccia

Mini California Turkey Sandwich

Oven Roasted Turkey, Fresh Hass Avocado, Alfalfa Sprouts,
Romaine Lettuce, Ripe Californian Tomatoes On a Whole Wheat Baguette

Mini Chicken Pesto

Grilled Chicken Breast, Basil Pesto, Grana Padano Parmesan Cheese,
Roasted Red Bell Pepper, Lettuce on Baguette

Mini Roast Beef Sandwich

Black Pepper Roast Beef, Horseradish Cream, Green Leaf Lettuce
Swiss Cheese on French Baguette

Salted Caramel Brownie

BUILD YOUR OWN BUFFET

45.00

SALADS (Select One)

Classic Greek Salad with Cucumber, Tomatoes, Kalamata Olives, Feta Cheese, Oregano Vinaigrette

Premier Market Salad: Mixed Greens, Hot House Cucumbers, Radish, Baby Tomatoes and Champagne Vinaigrette

Baby Arugula, Valdivia Farms Baby Heirloom Tomatoes, Rustic Croutons, Green Goddess Dressing

Mediterranean quinoa salad with tomato, cucumber, sweet peppers and lemon vinaigrette

MAIN ENTRÉE (Select Two)

House Made Beef Lasagna

Soy Glazed Beef Served With Broccoli, Toasted Sesame and Garlic

Pan Seared Parmesan Chicken Breast with a Light Roasted Tomato Sauce

Chicken Enchiladas with a Smokey Ancho Chili Sauce

Pork Chili Verde: Stewed Pork in a Rich And Savory Tomatillo Salsa

Oven Roasted Lemon Chicken Breast

VEGGIES, GRAINS, GREENS AND PASTA (Select Two)

Fire Roasted Corn Succotash with Chipotle Aioli and Cotija Cheese

Steamed Jasmine Rice

Mediterranean Style Israeli Couscous with Dried Cranberries and Fresh Herbs

Roasted Garlic Mashed Potatoes

Oven Roasted Seasonal Veggies

Penne Pasta Alfredo with Basil Pesto and Parmesan

DESSERTS (Select One)

Seven Layer Bar

Pecan Bar

Cherry-Brownie Bar

Apple-Cobbler

Lemon Bar

Pear-Almond Bar

Apricot Bar

Carrot Bar

Berry-Cheese Bar

Crème Brulee Cheese Bar

Mocha-Crunch

S'mores Bar

Tiramisu Bar

Additional Salad

5.00

Additional Side Dish

5.00

Additional Protein

9.00 - 12.00

Additional Dessert

5.00

BUILD YOUR OWN BUFFET

55.00

SALADS (Select One)

All Salads Can Be Made Gluten Free or Vegan.

South West Charred Corn Salad with Chopped Romaine, Diced Tomato, Bell Pepper, Cilantro, Green Onion, Cotija Cheese with a Chipotle Ranch Dressing

Baby Kale Caesar Salad with Pickled Red Onion, Toasted Pine Nuts, Parmesan Frico and Brown Butter Panko Breadcrumbs. Served with House Made Caesar Dressing

Heirloom Tomato and Cucumber Salad with Fresh Herbs Marinated with Garlic and Citrus

Mediterranean Style Quinoa Salad with Tomato Cucumber, Sweet Peppers, Feta Cheese, Mint and Parsley Dressed With Champagne and Lemon Vinaigrette

Garden Salad with Shaved Fennel, Baby Carrots, Radish, Arugula and Mixed Baby Greens, Served with Green Goddess Dressing

Antipasto Salad with Shredded Salami, Mozzarella Cheese, Pepperoncini, Chopped Romaine Lettuce, Olives with an Oregano Lemon Vinaigrette

MAIN ENTRÉE (Select Two)

Adobo Crusted' Sous Vide' Pork Loin with A Robust Brandy and Pork Demi-Glace

Pepper Corn Rubbed CAB Sirloin Red Wine Demi-Glace

Pan Seared Sustainable Sea Bass with Tropical Fruit Relish and Citrus Emulsion

Herb Crusted Chicken Breast with Confit Shallots and Garlic

Beef Short Ribs Slow Braised In Port Wine and Herbs till Fork Tender

Bone in Oven Roasted Chicken with Fresh Herbs and House Made Dry Rub

VEGGIES, GRAINS, GREENS AND PASTA (Select Two)

Cheesy Polenta with Mascarpone, Parmesan and Fresh Herbs

Wild Mushroom Meddle Sautéed with Garlic, Shallot White, Wine and Butter

Orzo and Roasted Tomato Risotto

Roasted Seasonal Vegies

Vegetable Stir Fry

Veggie Fried Rice with Peas and Carrots

Garlic Mashed Potatoes

Roasted Fingerling Potato with Toasted Garlic and Herbs

DESSERT BAR MENU (Select Two)

Pistachio - Mocha Cake

Chocolate-Praline Crunch Cake

Opera Cake, Hazelnut Torte

Raspberry Mousse

Strawberry Short Cake

Key Lime Tart

Lemon Meringue Tart

Lemon & Raspberry Mousse

Fresh Fruit Tart

Chocolate Raspberry Ganache

Banana Chocolate Caramel

Additional Salad	6.00
Additional Side Dish	6.00
Additional Protein	10.00 - 14.00
Additional Dessert	6.00

Plated Collections

THREE COURSE PLATED

Served with Selection of Freshly Baked Breads and Rolls, Sweet Whipped Butter, Iced Tea, and Water. Iced Tea only available at lunch.

SALADS

Seasonal Caprice

Fresh Cheese and Herbs

Radish and Cucumber Salad

Green Goddess Dressing, Arugula & Frisee, Herb Oil

Stone Fruit Salad

Market Stone Fruit, Goat Cheese, Candied Walnuts, Baby Lettuces

Salt Roasted Baby Beet Salad

Whipped Burrata, Pumpernickel Crumble

Shaved Baby Vegetable

Raw Fennel, Carrots, Radish, Whipped Burrata Cheese, Pistachio Crumble, Arugula and Green Goddess Dressing

Salt Roasted Baby Beet Salad

Red And Yellow Beets, Whipped Goat Cheese, Candied Pecans, Pumpernickel Dust, Mixed Baby Greens With A Sherry Vinaigrette

Cold Soba Noodle

Toasted Cashew, Bean Sprouts, Charred Scallion, Toasted Sesame with Soy Sesame Vinaigrette

Heirloom Tomato

Burrata Cheese, Arugula, Lemon Vinaigrette

ENTRÉES

Three Cheese Ravioli (Lunch Only)

40.00

Roasted Pepperdew Pesto, Shaved Asparagus in a Herbed Cream Sauce

Herb Crusted Chicken Breast (Lunch Only)

40.00

Garlic Mashed Potato Roasted Cauliflower Florets and Chicken Jus

Parmesan Baked Chicken

46.00

Accompanied By Root Vegetable Hash, Pee-wee Potato and Roasted Chicken Volute

Oven Roasted Pacific Salmon

48.00

Savory Rice Pilaf, Charred Corn Succotash, Corn Puree and Cilantro Crema

Pan Seared Sea Bass

52.00

Cauliflower Puree, Pickled Beach Mushrooms, Shaved Celery, Sweet Drop Peppers with a Red Wine Truffle Au Jus

Port Braised Short Rib

54.00

Potato Au Gratin, Sunburst Squash, Herb Gremolata

Pepper Corn Rubbed CAB Sirloin

56.00

Roasted Fingerling Potatoes Roasted Baby Zucchini, Baby Carrots and Red Wine Demi-Glace

Sous Vid Adobo Rubbed Pork Loin

56.00

Goat Cheese and Herb Polenta, Rustic Squash Meddle With A Rich Pork Au Jus

Pan Seared Filet of Beef

60.00

Pome Puree, Confit Shallot, Sautéed Spinach with A Truffle Red Wine Reduction



VEGETARIAN, VEGAN, GLUTEN FREE PLATED OPTIONS

Garden Risotto

Parmesan Risotto, Asparagus, Heirloom Carrots, Radish, Baby Beets, Mushroom Soil, Herb Oil

Vegetable Wellington

Eggplant, Zucchini, Red Pepper, Onion, Summer Squash, Red Pepper Coulis, Crispy Sweet Potato

Grilled Vegetable Stack

Layered Marinated Seasonal Vegetables, Balsamic Drizzle, Micro Herb Oil and Jasmine Rice

Stir Fry Vegetables Served With Organic Quinoa Pilaf

Purple Cauliflower, Sugar Snap Peas, Wieser Farms Baby Carrots, Sweet Maui Onions, Mini Baby Peppers Served Over Organic Quinoa Pilaf

Fusilli Ala Norma

Sautéed Japanese Eggplant, Baby Heirloom Tomatoes, Fresh Basil, EVOO, Roasted Garlic, Light Tomato Sauce, With or Without Ricotta Salata

Premier Stuffed Pepper

Seasonal Vegetable Ratatouille, Organic Quinoa, Spaghetti Squash

Roasted Cauliflower

Served with Romesco and Chimichurri Polenta

DESSERTS (SELECT ONE)

Triple Chocolate Pyramid

Chocolate Mousse, Milk Chocolate Ganache and Dark Coco

Seasonal Fruit Tart

Mixed Glazed Fresh Fruit Pastry Cream in a Pie Tart Shell

Chocolate Trio Mousse

White, Milk and Dark Chocolate Mousse Layers on a top of a Chocolate Cake Base

Mango Mousse Cake

Mango Mousse with Yellow Chiffon Cake with a Mango Glaze

Lemon Tart

Fresh Meyer Lemon Curd, Lemon Cream, Brown Butter Pie Crust

Crème Brulee Tart

Classic Vanilla Custard, Caramelized Sugar, Brown Butter Pie Crust

DESSERT ENHANCEMENTS

Served In Elegant Glassware 16

Copa Catalana

Creamy Custard Topped With Caramelized Sugar

14.00

Crème Brulee and Berries

A Layer Of Raspberry Sauce topped with a Creamy Custard and decorated with Mixed Berries Coated In Caramel

14.00

Coppa 3 Chocolates

House Favorite. Delicious Combination of Silky Dark, Milk and White Chocolate Creams With A Layer of Hazelnut Crunch

14.00

Limoncello Flute

Refreshing Lemon Gelato Made With Myer Lemons swirled together with Limoncello Sauce

14.00



Reception

PLATTERS

Serves 50 Guests. Labor not included in pricing.

Mediterranean Style Grilled Vegetables 425.00

Herb and Garlic Marinated Seasonal Vegetables, dressed with Balsamic Reduction

Market Fresh Sliced Fruit and Berries 425.00

A Selection of Seasonal Fresh Fruit and Seasonal Berries served with House Made Raspberry Coulis

Antipasto Platter 450.00

Assorted Mediterranean delights including Genoa Salami, Provolone Cheese, Fire Roasted Bell Peppers, Herb Marinated Zucchini & Squash, Cured Olives, Cherry Peppers, Pepperoncini, Marinated Artichoke Hearts, Hummus, served with Lavosh and Selection of Crackers

Deluxe Crudité Garden Board 450.00

Farmer's Market Selection of Fresh Seasonal Vegetables served with Ranch Dressing and Home Made Hummus

Domestic Cheese Platter 475.00

Sharp Cheddar, Monterey Jack, Aged Manchego, Smoked Gouda, Alpine Swiss, Toasted Nuts, Dried Fruits, served with selection of Crackers

Charcuterie Board 500.00

Various Cured and Uncured Meats: Prosciutto di Parma, Black Forest Ham, Smoked Turkey, Genoa Salami, Mortadella, Dijon and Whole Grain Mustards, Cornichons and Garden Vegetable Giardiniera

COLD APPETIZERS

Tray-passed service option available for an additional fee for attendant of \$195+ . 50 Pieces per Selection. Labor is not included in pricing.

Goat Cheese Stuffed Peppadew Pepper	5.00
Fresh Herbs, Whipped Goat Cheese	
Caprese Bruschetta	5.00
With Vine Ripe Tomato, Galbani Mozzarella, Fresh Basil, and Balsamic Glaze	
Chilled Heirloom Tomato Gazpacho Shooter	5.00
Topped with Fresh Herb Oil	
Tiger Shrimp Cocktail	6.00
With Green and Red "Pepper Vodka" Cocktail Sauce	
Ahi Tuna Poke Spoons	6.00
Sustainable Ahi, Sweet Soy, Asian Chili	
Truffled Beef Tartare	7.00
Shallots, Fried Capers, Chives, on Grilled Sourdough	
Chorizo Crostini	6.00
Caramelized Onions, Spanish Cured Chorizo and Adobo Aioli	
Salmon Tartar	6.00
Soy Aioli, Charred Scallion, Togorashi	
Coconut Shrimp and Fish Ceviche	6.00
With Habanero, Cilantro and Tomato	

HOT APPETIZERS

Tray-passed service option available for an additional fee for attendant of \$195+ . 50 Pieces per Selection. Labor is not included in pricing.

Chicken Parm Croquettes	6.00
Béchemel Sauce, Parmesan	
Shiitake Mushroom and Goat Cheese Spring Roll	5.00
With Sweet and Sour Dipping Sauce	
Chive and Scallion Pot Stickers	5.00
With Ponzu Sauce - Dim Sum	
Arancini - Mini Rice Balls	5.00
Black Truffle, Short Rib, Cajun, Vegetarian Available	
Shu Mai Shrimp Dumplings	5.00
With Ginger-Soy Dipping Sauce	
Charred Corn Bisque and Shrimp Shooter	6.00
With Chili Oil and Cilantro	
Balinese Chicken Satay	6.00
With Hoisin-Peanut Dipping Sauce	
Beef Filet Skewer	8.00
With Scallion and Garlic Sauce	
Goat Cheese Stuffed Mushrooms	5.00
Fresh Herbs, Caramelized Onions	
Pork Belly Skewers	6.00
Fried Pork Belly, Pickled Veggies, Cilantro, Basil, Hoisin Sauce	

SLIDER BAR

Minimum 30 Pieces per Selection. Only Available for Receptions.

Caprese Slider	5.50
Heirloom Tomato, Fresh Mozzarella, Pesto Aioli	
Fried Green Tomato	5.50
Corn Meal, Buttermilk, Spicy Slaw and Brioche Bun	
Buffalo Chicken	6.00
Chipotle Glaze, Blue Cheese Apple Slaw	
Chicken Parmesan	6.50
Baked with Mozzarella, Parmesan Cheese, San Marzano Pomodoro Sauce	
Pork Belly	6.50
Pickled Daikon & Carrots, Micro Cilantro, Siracha Hoisin Sauce	
Angus Beef	6.50
Pretzel Bun, Pepper Jack Cheese, Sautéed Mushrooms, Premier Burger Sauce	
Pulled Pork	6.50
Slow Braised Pork, BBQ Sauce, Coleslaw, Brioche Bun	

CHEF ATTENDED SMALL PLATES STATIONS

Minimum of 50 pieces required per item. All action stations require a Culinary Attendant.

Minimum of 50 guests. Culinary Attendant at \$195+ +

Beet Salad Small Plate	7.00
Red and Yellow Beets, Frisee, Mache, Candied Nuts, Whipped Buratta Cheese, Green Goddess Dressing	
Mini Pork Shank	14.00
Cheesy Polenta, Pomegranate and Crispy Onions	
Crispy Seared Chicken Breast	13.00
Sautéed Mushrooms, Wild Rice Pilaf and Saffron Sauce	
Grilled Sustainable Skuna Bay Salmon	14.00
Grilled Pineapple, Pineapple Bbq Sauce, Sesame, Scallions and Sticky Rice	
Pan Seared Barramundi	14.00
Orzo Risotto, Confit Baby Tomatoes and Opal Basil Vinaigrette	
Pepper Crusted Filet of Beef	16.00
Garlic Mashed Potatoes, Sautéed Oyster Mushroom and Ancho-Chili Demi-Glace	
Lamb Meat Balls	17.00
Parsnip Puree, Pomegranate Molasses and Toasted Garlic	
Mini Adobo Chicken Sopas (2 Per)	15.00
Black Bean Puree, Shredded Lettuce, Avocado Crema	



Breaks

Labor is not included in pricing.

PASTRIES AND SNACKS

Assorted Bagels with Cream Cheese	47.00 per Dozen
Butter Croissants	47.00 per Dozen
Assorted Muffins	47.00 per Dozen
Assorted Doughnuts	47.00 per Dozen
Assorted Breakfast Breads	47.00 per Dozen
Brownie Squares	47.00 per Dozen
Cheesecake Squares	47.00 per Dozen
Carrot Cake Squares	47.00 per Dozen
Chocolate Dipped Rice Krispies Squares	47.00 per Dozen
Fresh Seasonal Whole Fruit	3.00 per Piece
Assorted Granola Bars	47.00 per Dozen
Protein Bars	47.00 per Dozen
Assorted Candy Bars	47.00 per Dozen
Assorted Yogurts	47.00 per Dozen
Pecan Bars	47.00 per Dozen
Apple Bars	47.00 per Dozen
Assorted Freshly Baked Cookies	47.00 per Dozen
Trail Mix	47.00 per Dozen



Beverages

Labor is not included in pricing.

BY THE GALLON

Freshly Brewed Coffee	75.00
Tazo™ Tea Selection	75.00
Orange Juice	50.00
Cranberry Juice	50.00
Fruit Punch	50.00
Iced Tea or Lemonade	50.00

INDIVIDUALLY PACKAGED

Assorted Canned Soft Drinks (Pepsi)	4.50
Bottled Water	4.50
Mineral Water	4.50
Assorted Bottled Fruit Juice	5.00
Rockstar Energy Drink	5.50

Labor is not included in pricing.

Espresso & Cappuccino Service 1,650.00

300 cup service per day - each additional serving \$5.50. Rental of espresso machine includes supplies and an attendant, for up to 4 hours of service, to operate and prepare your specialty beverages

Espresso & Cappuccino Service 3,150.00

600 cup service per day - each additional serving \$4.00. Rental of espresso machine includes supplies.

Espresso & Cappuccino Service 3,500.00

900 cup service per day - each additional serving \$2.75. Rental of espresso machine includes supplies and an attendant, for up to 4 hours of service, to operate and prepare your specialty beverages

Keurig Package 350.00

Make-it-yourself Keurig single brew machine that contains four packages of 25 cups (100 cups total) with choice of: regular coffee and/or Earl Grey and Green teas, ten gallons water, condiments

Ambient Water Kit 95.00

Water dispenser, 5 gallon bottle of spring water, and 125 7-ounce compostable cups

Hot & Cold Water Kit 125.00

Hot and cold water dispenser, 5 gallon bottle of spring water and (125) 7-ounce compostable cups for both hot and cold beverages

Spring Water Replenishment 60.00

5 gallon bottle of spring water and 100 compostable cups



BAR PACKAGES

*Bar services will require that all guests show a valid form of ID per each transaction. No more than 2 beverages per person will be allowed for each bar transaction. Premier reserves the right to refuse bar service to any guest.

A full bar includes a bartender, disposable glassware and basic bar accoutrements. \$195++ bartender fee will apply for all bar. Prices listed below are on a per person basis

FULL HOSTED BAR

Domestic, Imported, and Craft Beers, Cocktails, California Wine Selections, Canned Sodas and Bottled Water

\$19 for the 1st hour	19.00
\$10 each additional hour	10.00

LIMITED HOSTED BAR

Includes House Selection of Domestic, Imported, and Craft Beers, California Wine Selection, Canned Soda, Bottled Water

1st Hour	15.00
Each Additional Hour	8.00

CASH BAR WITH TICKETS

This allows guests to enjoy the entire inventory of libations using their tickets. Once tickets are exhausted, sales are on a cash basis. Tickets are provided by the client.

FULL CASH BAR

Allows guests the freedom to select any beverage. All sales are on a cash basis.

Ultra Premium Cocktails	15.00
Grey Goose Vodka, El Tesoro Tequila, JW Black Scotch, Hennessey VS Cognac	
Super Premium Cocktails	13.00
Effen Vodka, Beefeaters Gin, Bacardi Light Rum, Hornitos Plata Tequila, Makers Bourbon, Chivas Regal Scotch, Jameson Whiskey	
Cordials	12.00
Grand Marnier, Bailey's, Kahlua, Amaretto	
Premium Cocktails	11.00
Svedka Vodka, Seagrams Gin, Cruzan Rum, Sauza Signature Blue Tequila, Jim Beam Bourbon, Johnnie Walker Red Scotch, Seagram's 7 Crown Whiskey	
Carafe of Premium Wine*	38.00
Carafe of House Wine*	38.00
Wine by The Bottle*	
Premium Wine by the Glass*	10.00
House Wine by the Glass*	9.00
Imported Beer	10.00
Craft Beer	10.00
Domestic Beer	9.00
Canned Soda Pepsi Products	4.50
Bottled Water	4.50

*Selection of wines available. Please speak with our Catering Sales Manager.

Catering Information

Event Planning Timeline

There are some important decisions for you to consider regarding the catering and execution of your event. Your Catering Sales Manager is ready to assist you in making these decisions a seamless part of your planning. The timeline below will help you in creating the environment and presentation needed for a successful event.

- 90 days prior to your event (or before) we request an initial order. At this time you will be issued a catering agreement and it will be due 10 business days from issue date along with a required deposit.
- 45 days prior to your event you must provide catering locations, approximate numbers of guests and finalized menu choices.
- 10 business days prior to your event we require guest guarantee minimums along with any remaining balance. Once minimums are stated, they can increase, however they cannot be reduced.
- 3 business days prior to your event the final guest count is due.

GUARANTEES

When providing your initial order, a minimum estimated attendance guarantee must be communicated to the Catering Sales Department. Contract minimums and full payment prior to your event will be based on the minimum estimated attendance. When changes are determined on a per person basis, a “final guaranteed attendance” must be given to Premier no later than 12:00 PM (PST) for each event order based on the following schedule*:

- Events up to 400 people require the final guarantee three (3) business days prior to the first event.
- Events between 401-2,000 people require the final guarantee five (5) business days prior to the first event.
- Events over 2,000 people require the final guarantee seven (7) business days prior to the event.

This figure is the number of guests for which you guarantee to pay and is not subject to reduction. We will be ready to prepare 5% over your Guaranteed Attendance up to 1,000 guests (50 meals). SMG Food and Beverage will make every attempt to accommodate increases in your count after the final guarantee is due, however, any increase exceeding 10% of the final guarantee will be subject to a 10% surcharge. If the count increases within the final guarantee timeline, the 5% will no longer apply. Once minimums are stated on initial sales orders and signed, they cannot be reduced.

The Guaranteed Attendance (a) shall not exceed the maximum capacity of the areas within the Facility in which the Event(s) will be held, and (b) shall not decrease by more than 25% (or more than 1,000 people, whichever is lower) of the estimated attendance specified on the catering Order(s). SMG Food and Beverage shall be entitled to charge and collect from the Customer any reasonable costs incurred by the Caterer in the event the Guaranteed Attendance figure provided by the Customer is not within the limits stated in this paragraph.

CONTRACTS, DEPOSITS, AND PAYMENTS

Once initial contact and event information is communicated to your sales manager you will receive a contract for the entire event. You will be issued catering sales orders for each service.

- 60 days prior to your move-in day for your event we require a signed copy of the sales order and the food and beverage agreement and a 50% deposit based on rental reduction or initial specs.
- 10 days prior to your move-in day, we require final payment in full for all functions based on your contracted attendance

A guarantee payment is required for all functions. Deposits are non-refundable and non-transferable. We request that you have a credit card on file for any additions to your orders. You may finalize your account by company check, cashier's check, Visa, MasterCard, American Express or cash. The Catering Sales Department will process/pre-approve your credit card for any estimated balance due five (5) business days prior to your function date.



Amounts in excess of \$10,000 must have actual credit card present to be swiped and will be subject to a 3% convenience fee.

Any on-site adjustments, additions or replenishments of contracted catering services will be reflected in a final invoice, payable upon conclusion of the event.

Checks are payable to: SMG Food and Beverage at 300 E. Ocean Boulevard, Long Beach, CA 90802. Premier shall not be required to provide any services hereunder, nor will the Caterer be required to commence planning for the event(s), unless and until the Customer has returned a signed copy of the agreement and paid the deposit to the Caterer.

SERVICE LOCATIONS AT OUR FACILITY

Premier is delighted to be able to offer our food and beverage services in any of the meeting rooms, ballrooms, exhibit halls or lobby spaces of the Long Beach Convention & Entertainment Center. Please keep in mind the services ordered for specific locations are to be served and consumed in those locations. Services may not be moved to an additional location after the start time listed on your sales order. Services requested for additional locations will be placed on a new sales order at the price point of the initial order.

The Caterer reserves the right to approve, and make changes to, all floor plans and layouts of all events areas where the Caterer's services are to be provided, as deemed necessary in Caterer's sole discretion, to enable the safe and efficient conduct of Caterer's services by Caterer's staff.

Without limiting the generality of the foregoing, Caterer reserves the right to specify the locations and configuration of all décor, tables, buffets, and service stations, as well as staging and breakdown areas. Customer's displays, exhibits, and decorations must comply with the building code and fire ordinances of the Long Beach Fire department.

SERVICE CHARGE, ADMINISTRATIVE AND SALES TAX

A 6% Administrative Fee and a 10.25% sales tax will be applied to all food & beverage and additional charges. Please note that the Service Charge is taxable (per California State Board of Equalization Regulation #1603).

All prices and items are subject to change.

LATE FEES

Initial orders not received within 10 business days of your event will be subject to 15% surcharge. Customer shall pay interest at the rate of 1.5% per month (or, if lower, the maximum legal rate) on all payments not made within thirty (30) days following the date such payments are due, which interest shall accrue from the date due until the date of payment. Further, Customer agrees to be liable for all costs and expenses incurred by the Caterer to collect past due payments.

LABOR CHARGES

- A \$195.00 labor fee will be charged for hosted or cash and carry services (bar or food). Should your event end time be delayed more than 30 minutes, a labor charge will be added including event staff overtime charged by the full hour.
- Bussing Attendant \$150++ each (4 hours minimum)
Applicable for food truck parties or food from outside events
- Runner Fee \$150++ each (4 hours minimum) – Applicable for water kits and other deliveries
- Tray Passer \$195++ each (4 hours minimum)
- Bartender \$195++ each (4 hours minimum)
- Chef Attendant \$195++ each (4 hours minimum)
- Service Staff \$195++ each (4 hours minimum) – Meals and Breaks
- Captain Fee \$250++ each (when requested by the client)
- Breakfast, Lunch and Dinner Buffets – \$55 Delivery Fee for 25 people or less
- Beverages/Breaks - \$55 delivery fee for \$550 and less. Attendant is required for anything above
- Water kits - \$300++ daily labor fee for 8 hours, one attendant per 15 water kits
- Breakfast, Lunch and Dinner Buffets: \$55 delivery fee will be assessed for services with 25 people or less. For higher guest counts one labor charge will be assessed per each buffet line.
- Beverages/ Breaks - \$55 delivery fee will be assessed for services less than \$550 (net). For amounts higher than \$550 (net) one attendant fee will be assessed per every two stations.

STAFFING GUIDELINE:

1 captain per 500 guests (meals and receptions)
1 captain for 1000 guests (breaks and beverages)
2 servers per buffet line
1 busser per 50 guests (china)
1 busser per 100 guests (disposable)
1 server per two beverage or break stations
1 server per 20 guests (plated meals)
1 bartender per 100 guests (cash)
1 bartender per 75 guests (hoisted)

BEVERAGE CHARGES BASED UPON CONSUMPTION

Beverage charges based upon consumption apply only to each order that is a quantity of 50 beverages or more. Orders less than 50 beverages are based upon the actual amount ordered. If the total amount of consumed beverages ordered is less than 50% of the initial order, a restocking fee of 25% of the cost of the remaining non-consumed beverages will apply.

DELIVERY FEES

A delivery fee of \$55.00 will be applied per order to services of under 25 guests or under \$550.00. Services requested prior to 6:30am and after 9:00pm will also be assessed a delivery fee.

SERVICE TIMES

Premier food and beverage service time frames are based on ninety minutes. If services extend past two hours additional labor fees may apply.

OUTSIDE FOOD AND BEVERAGE

Premier is the sole provider of food and beverage at the Long Beach Convention and Entertainment Center and the Aquarium of the Pacific. Patrons, exhibitors or attendees may not bring food or beverage of any kind into the facility to any event. Please contact your Catering Sales Manager for food sampling guidelines and any other dietary needs (Kosher, etc.).

SPECIALTY MEALS

We ask that three (3) business days prior to your event that a specialty meal guest count be given with your guarantee. Specialty meal types include: Vegan, Kosher, Halal, Gluten Free, and Allergies. For Vegetarians, we traditionally prepare 3% of your guaranteed guest count unless otherwise notified. Ask your Catering Sales Manager about pricing.

ADDITIONAL CATERING ARRANGEMENTS

Our Catering Sales Department will be happy to arrange for flowers, entertainment, ice carvings, as well as custom linens, theme props and décor. Our Catering Sales Department will be happy to discuss all of the options available and approximate costs

CANCELLATION

Should it be necessary for the Customer to cancel a function after this agreement has been signed, SMG Food and Beverage will be entitled to liquidation damages equivalent to no less than 50% for the total estimated charges for the canceled function. Neither the Deposit nor any other prepaid amounts will be refunded to the Customer in the event of cancellation, except as follows

- In the event a written cancellation notice is received less than 90 days, but more than 30 days, from the first scheduled Event, Customer shall pay to a Caterer a cancellation fee equal to 25% of the estimated Catering Order charge.
- In the event a written cancellation notice is received less than 30 days from the first scheduled Event, but before the Guaranteed Attendance is due, the customer shall pay to the Caterer a cancellation fee equal to 50% of the estimated Catering Order charge.
- Any cancellation received after the Guaranteed Attendance is due will result in a cancellation fee payable by Customer to Caterer equal to 100% of the estimated Catering Order charges.
- Caterer may retain any cancellation fees due to the Caterer from deposits or other prepaid amounts paid by the customer.