CATERING
MENU

Long Beach Convention and
Entertainment Center
Morning Collections

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

Premier Continental
Selection of Freshly Baked Breads and Muffins, Vanilla Yogurt, Granola, Seasonal Whole and Sliced Fruit

Signature Continental
Selection of Assorted Bagels and Cream Cheese, Scones and Breads, Vanilla Yogurt, Granola, Seasonal Whole and Sliced Fruit

Power Continental
Selection of Freshly Baked Breads and Muffins, Vanilla Yogurt, Granola, Hard Boiled Eggs, Assorted Individual Cheeses, Seasonal Whole and Sliced Fruit

A 25 guest minimum. Labor is not included in pricing.
MORNING BUFFET CONCEPTS
All buffets include: Selection of Freshly Baked Breads, Muffins, and Seasonal Sliced Fruit. Beverages include Freshly Brewed Coffee, Decaf, Tazo Tea, Water and Chilled Orange Juice

Quick Start Breakfast 34
Scrambled Eggs, Applewood Smoked Bacon, Oven Roasted Potato Medley

The Classic Breakfast 36
Baked Cage Free Eggs, Brioche French Toast, Applewood Smoked Bacon, Chicken Breakfast Sausage, Home Fries, and Vanilla Yogurt Parfait

Long Beach Grand Slam Breakfast 37
Buttermilk Pancakes, Scrambled Eggs, Maple Glazed Ham, Chicken Breakfast Sausage, Crispy Hash Browns, and Texas Toast

MORNING PLATED CONCEPTS
Services include: Selection of Freshly Baked Breads and Muffins, and Seasonal Sliced Fruit Cups. Beverages include Freshly Brewed Coffee, Decaf or Tazo Tea, Water and Chilled Orange Juice

Like Mom Would Make 34
Fluffy Eggs topped with Cheddar Cheese and Chives, Bacon and Fried Potatoes

SoCal Frittata 36
Whipped Eggs, Fontina Cheese, Canadian Bacon, Roasted Peppers, Thyme Roasted Rose Potatoes with a Red Pepper Coulis

From the South 39
Chicken Fried Steak with Soft Scrambled Eggs, Country Gravy, Roasted Pewee Potatoes and a Grilled Roma Tomato

A 25 guest minimum. Labor is not included in pricing.
ADD A LITTLE SOMETHING EXTRA TO YOUR MORNING!

MORNING ENHANCEMENTS

Proteins Additional 7.50
Applewood Smoked Bacon (2 per person)
Pork Breakfast Sausage Patty (2 per person)
Chicken Breakfast Sausage (2 per person)

Croissant Sandwich Additional 12
Fried Egg, Smoked Ham and Swiss Cheese

Breakfast Burrito Additional 12
Farm Fresh Scrambled Eggs, Bacon, Cheddar Cheese, Hash browns and Pico de Gallo

English Muffin Sandwich Additional 12
Fried Egg, Pork Sausage, Pepper Jack Cheese and Hash Browns

Additional Vegetarian options, as well as Vegan and Gluten Free are available on request.

A 25 guest minimum. Labor is not included in pricing.
A BOLD SELECTION FOR THE ATTENDEE ON THE GO!

On the Go Meals

<table>
<thead>
<tr>
<th>SANDWICHES AND WRAPS</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Portobello Mushroom Sandwich</strong></td>
<td>34</td>
</tr>
<tr>
<td>Roasted Garlic Spread, Caramelized Red Onions, Balsamic Glaze on Ciabatta Bread</td>
<td></td>
</tr>
<tr>
<td><strong>B.L.T.</strong></td>
<td>35</td>
</tr>
<tr>
<td>Bacon, Lettuce, Tomato and Turkey Sandwich with Pepper Jack Cheese on a French Baguette</td>
<td></td>
</tr>
<tr>
<td><strong>Thai Chicken Wrap</strong></td>
<td>35</td>
</tr>
<tr>
<td>Grilled Chicken, Bean Sprouts, Romaine Lettuce, Red Cabbage, Red Peppers with a Sesame Seed Dressing in a Flour Tortilla</td>
<td></td>
</tr>
<tr>
<td><strong>Chicken Pesto Sandwich</strong></td>
<td>35</td>
</tr>
<tr>
<td>Grilled Chicken Breast, Basil Pesto, Grana Padano Parmesan Cheese, Roasted Red Bell Pepper and Lettuce on French Baguette</td>
<td></td>
</tr>
<tr>
<td><strong>Beef Fajita Sandwich</strong></td>
<td>36</td>
</tr>
<tr>
<td>Sautéed Onions and Peppers, Chipotle Spread on Sourdough Roll</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SALADS</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Cajun Chopped Salad</strong></td>
<td>35</td>
</tr>
<tr>
<td>Romaine Lettuce, Tomatoes, Onion, Cucumber, Cajun Grilled Chicken, Ricotta Salata with Old Bay Dressing</td>
<td></td>
</tr>
<tr>
<td><strong>Thai Chicken Salad</strong></td>
<td>35</td>
</tr>
<tr>
<td>Napa Cabbage, Red Cabbage, Red Peppers, Bean Sprouts, Thai Grilled Chicken, Crispy Wontons with Sesame Dressing</td>
<td></td>
</tr>
<tr>
<td><strong>Summer Salad</strong></td>
<td>35</td>
</tr>
<tr>
<td>Arugula, Quinoa, Feta Cheese, Parsley, Sunflower Seeds, Tomato, Yellow Bell Peppers with Balsamic Vinaigrette</td>
<td></td>
</tr>
<tr>
<td><strong>Curried Cauliflower and Baby Kale Salad</strong></td>
<td>35</td>
</tr>
<tr>
<td>Dried Cherries, Pine Nuts with a Citrus Vinaigrette</td>
<td></td>
</tr>
<tr>
<td><strong>Steak Salad</strong></td>
<td>37</td>
</tr>
<tr>
<td>Arugula, Pickled Red Onions with a toasted Garlic Vinaigrette</td>
<td></td>
</tr>
</tbody>
</table>

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

THE SANDWICH SHOP 42

Please select up to 3 Sandwich types. Served with Iced Tea & Water

Composed Market Salad
Potato Salad
Portobello Mushroom Sandwich
Roasted Garlic Spread, Caramelized Red Onions, Balsamic Glaze on Ciabatta Bread
Mini B.L.T.
Bacon, Lettuce, Tomato and Turkey Sandwich with Pepper Jack Cheese on a French Baguette
Thai Chicken Wrap
Grilled Chicken Bean Sprouts, Romaine Lettuce, Red Cabbage, Red Peppers with a Sesame Seed Dressing in a Flour Tortilla
Mini Chicken Pesto
Grilled Chicken Breast, Basil Pesto, Grana Padano Parmesan Cheese, Roasted Red Bell Pepper, Lettuce on Baguette
Mini Beef Fajita Sandwich
Seasoned Beef, Sautéed Onions and Peppers, Chipotle Spread on Sourdough Roll
Salted Caramel Brownie

THE CLASSIC BUFFET 46/56

Premier Garden Salad with Mixed Greens, Cucumber, Tomato, Radish with House Ranch and Citrus Vinaigrette
Cucumber Buttermilk Salad with Serrano Chilies, Chive Oil and Fried Herbs with Buttermilk Vinaigrette
Chicken Cordon Bleu with Gruyere Cheese, Smoked Ham, and Alfredo Sauce
Roasted Corn Succotash with Piquillo Peppers, Green Onion, and Garlic with Fresh Herbs
Roasted Garlic Mashed Potatoes
S’mores Bar

TEX MEX BUFFET 46/56

South West Charred Corn Salad with Chopped Romaine, Diced Tomato, Red Bell Pepper, Cilantro, Green Onion, Cotija Cheese and a Chipotle Ranch Dressing
Bean Salad with Pinto Beans, Black Beans, Kidney Beans, Roasted Red Bell Peppers, Red Onion, with a Cilantro Cumin Dressing
Ancho Chili Marinated Chicken with Mole Glaze, Fried Garlic and Micro Cilantro
Spice Roasted Fingerling Potatoes with Cumin, Paprika, and Cayenne
Sautéed Peppers, Onions and Nopales
Tres Leche Cake

The following buffets are served with Selection of Freshly Baked Breads and Rolls, Butter, Iced Tea & Water

Lunch/Dinner

A 25 guest minimum. Labor is not included in pricing.
THE ITALIAN BUFFET 50/60
Italian Salad with Chopped Romaine, Pepperoncini, Baby Heirloom Tomatoes, Red Onion, Feta Cheese with a Balsamic Vinaigrette
Antipasto Salad, Artichokes, Olives, Shredded Salami, Mozzarella Cheese, tossed in an Oregano Lemon Vinaigrette
Cheese Lasagna
Caprese Chicken with Cherry Tomatoes, Mozzarella Cheese, Basil and Drizzled Balsamic Glaze
Roasted Mushroom Medley with Garlic and Thyme
Herb Roasted Rose Potatoes tossed with Fresh Herbs
Tiramisu

FAR EAST BUFFET 50/60
Mandarin Salad with Arugula, Red Cabbage, Green Onions, Candied Walnuts, Fried Onions with Sesame Dressing
Green Papaya Salad with Napa Cabbage, Edamame, Shredded Carrots, Green Onions and Mint with a Ginger Vinaigrette
General Johnny’s Chicken with White Onions, Snap Peas, Sesame Seeds and Green Onions in a Spicy Ginger Soy Sauce
Lemongrass Beef with Fried Garlic and Chives
Vegetable Fried Rice with Peas, Carrots, Onions, Soy and Sesame
Broccolini with toasted Garlic and Red Pepper Flakes
Mandarin Cake

LAND AND SEA BUFFET 55/65
Baby Kale Caesar Salad with Pickled Red Onion, Toasted Pine Nuts, Parmesan and Brown Butter Panko Breadcrumbs with House Made Caesar Dressing
Beet Salad with Almonds, Oranges, Chervil, Goat Cheese with Honey Pepper Vinaigrette
Braised Short Rib in Red Wine Demi with Garlic and Herbs
Blackened Salmon with Pickled Pearl Onions and Dill
Charred Asparagus with Lemon
Potato au Gratin
Seasonal Fruit Tart

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

THREE COURSE PLATED MEALS

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

SALADS

Caesar Salad
Baby Gem, Parmesan Cheese, Toasted Panko with Caesar Dressing

Seasonal Harvest Salad
Baby Lettuce, Market Fruit, Goat Cheese, and Candied Walnuts

Oven Roasted Beet Salad
Whipped Burrata, Arugula, Watercress, and Spiced Pumpernickel

Shaved Baby Vegetable Salad
Arugula, Raw Fennel, Carrots, Radish, Whipped Burrata Cheese, Pistachio Crumble with Green Goddess Dressing

Carrot Carpaccio Salad and Citrus Salad
Cara Cara Oranges, Avocado Crema and Seasonal Stone Fruit with a Citrus Vinaigrette

Heirloom Tomato Salad
Arugula, Heirloom Tomatoes, Burrata Cheese, and with a Lemon Vinaigrette

Baby Gem Salad (Vegan and Gluten Free)
Frisee, Cherry Tomatoes, Persian Cucumber and Shaved Radish with a Lemon Vinaigrette

ENTRÉES

Lunch/Dinner

Herb Crusted Chicken Breast (Lunch Only) 45/50
Garlic Mashed Potatoes, Roasted Garlic Cauliflower Florets, and Chicken Jus

Parmesan Baked Chicken 48/53
Root Vegetable Hash, Baby Squash and Roasted Chicken Volute with Parmesan Tuile

Crispy Seared Chicken Breast 52/57
Carrot Puree, Broccoli, Tomato Jam and Fried Potato

Spanish Chorizo Crusted Sturgeon 57/62
Braised Maitake Mushrooms, Root Vegetable Hash with a Chorizo Infused Demi Glaze

Port Braised Short Rib 58/63
Potato Au Gratin, Sunburst Squash, and Herb Gremolata

Pan Seared Filet of Beef 63.50/69
Pomme Puree, Confit Shallot, Sautéed Spinach with a Truffle Red Wine Reduction

Blackened Beef Tataki and Sous Vide Cobia Filet 80/86
Roasted Carrot Puree, King Trumpet Mushrooms and Braised Leeks with Carrot and Porcini Mushroom Demi-Glace

Filet Mignon and Pan Seared Diver Scallops 85/92
Prosciutto, Roasted Pearl Onions, Peevee Potatoes and Black Truffle Demi-Glace

A 25 guest minimum.
LAYERS OF FLAVOR STRAIGHT FROM THE GARDEN!

VEGETARIAN, VEGAN, GLUTEN FREE PLATED OPTIONS

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

**Ratatouille**
Eggplant, Zucchini, Red Pepper, Onion, Summer Squash, Red Pepper Coulis, and Spaghetti Squash

**Roasted Vegetable En Croute**
Layered Marinated Seasonal Vegetables, Balsamic Drizzle, Micro Herb Oil

**Premier Stuffed Pepper**
Seasonal Vegetable Ratatouille, Organic Quinoa, and Spaghetti Squash

**Roasted Cauliflower**
Served with Romesco Sauce, Chimichurri and 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

**Mango Mousse Cake**
Mango Mousse, Yellow Chiffon Cake with a Mango Glaze

**Lemon Tart**
Fresh Meyer Lemon Curd, Lemon Cream, in a Brown Butter Pie Crust

**Crème Brûlée Tart**
Classic Vanilla Custard, Caramelized Sugar, in a Brown Butter Pie Crust

A 25 guest minimum.
**DELICIOUS BITES AND BOARDS**

START YOUR RECEPTIONS WITH A VARIETY OF SAVORY BITES THAT ARE SMALL & PACKED WITH FLAVOR!

---

**Reception Concepts**

**PLATTERS**

- **Mediterranean Style Grilled Vegetables** 450
  Herb and Garlic Marinated Seasonal Vegetables, with Balsamic Reduction

- **Market Fresh Sliced Fruit and Berries** 450
  Seasonal Fresh Fruit and Berries served with House Made Raspberry Coulis

- **Antipasto Platter** 475
  Assorted Mediterranean delights including Genoa Salami, Provolone Cheese, Fire Roasted Bell Peppers, Herb Marinated Zucchini and Squash, Cured Olives, Cherry Peppers, Pepperoncini, Marinated Artichoke Hearts, Hummus, served with Lavash and selection of Crostini

- **Deluxe Crudité Garden Board** 475
  Farmer’s Market Selection of Fresh Seasonal Vegetables served with Ranch Dressing and Home Made Hummus

- **Domestic Cheese Platter** 575
  Sharp Cheddar, Monterey Jack, Aged Manchego, Smoked Gouda, Alpine Swiss, Toasted Nuts, Dried Fruits, served with selection of Crackers

- **Charcuterie Board** 575
  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

*Serves 50 guests. Labor is not included in pricing.*
# COLD APPETIZER COLLECTIONS

Tray-passed service option available for an additional fee for attendant of $195++.  

<table>
<thead>
<tr>
<th>Appetizer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Goat Cheese Stuffed Peppadew Pepper</td>
<td>5.50</td>
</tr>
<tr>
<td>Fresh Herbs and Whipped Goat Cheese</td>
<td></td>
</tr>
<tr>
<td>Caprese Skewer</td>
<td>5.50</td>
</tr>
<tr>
<td>Vine Ripe Tomato, Galvani Mozzarella, Fresh Basil, and Balsamic Glaze</td>
<td></td>
</tr>
<tr>
<td>Ratatouille Bruschetta</td>
<td>5.50</td>
</tr>
<tr>
<td>Seasonal Vegetables and Tomato on a Parmesan Crostini with Fresh Herbs</td>
<td></td>
</tr>
<tr>
<td>Tiger Shrimp Shooter</td>
<td>6.50</td>
</tr>
<tr>
<td>Chimichurri and Cocktail Sauce</td>
<td></td>
</tr>
<tr>
<td>Ahi Tuna Crudo Spoons</td>
<td>7.00</td>
</tr>
<tr>
<td>Sustainable Ahi, Ginger, Chili and Citrus</td>
<td></td>
</tr>
<tr>
<td>Lox &amp; Bagel Crostini</td>
<td>7.50</td>
</tr>
<tr>
<td>Smoked Salmon, Chive Cream Cheese, Everything Sauce Sourdough, Dill</td>
<td></td>
</tr>
<tr>
<td>Chorizo &amp; White Bean Crostini</td>
<td>6.50</td>
</tr>
<tr>
<td>Garlic Confit, White Bean Purée, Spanish Cured Chorizo</td>
<td></td>
</tr>
<tr>
<td>Salmon Tartar</td>
<td>6.25</td>
</tr>
<tr>
<td>Soy Aioli, Charred Scallion, and Togarashi</td>
<td></td>
</tr>
</tbody>
</table>

# HOT APPETIZER COLLECTIONS

Tray-passed service option available for an additional fee for attendant of $195++.  

<table>
<thead>
<tr>
<th>Appetizer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fontina and Chicken Croquette</td>
<td>6.50</td>
</tr>
<tr>
<td>Sun-dried Tomato and Panko Crust</td>
<td></td>
</tr>
<tr>
<td>Duck and Lemongrass Spring Roll</td>
<td>7.00</td>
</tr>
<tr>
<td>With Sweet and Sour Dipping Sauce</td>
<td></td>
</tr>
<tr>
<td>Goat Cheese Wonton</td>
<td>5.50</td>
</tr>
<tr>
<td>With Sweet and Sour Dipping Sauce</td>
<td></td>
</tr>
<tr>
<td>Arancini - Mini Rice Balls</td>
<td>5.50</td>
</tr>
<tr>
<td>Choice of Black Truffle, Short Rib, Cajun, or Vegetarian</td>
<td></td>
</tr>
<tr>
<td>Japanese Chicken Meatball</td>
<td>6.00</td>
</tr>
<tr>
<td>Eel Sauce Glaze</td>
<td></td>
</tr>
<tr>
<td>Roasted Tomato Bisque Shooter</td>
<td>5.50</td>
</tr>
<tr>
<td>With Crispy Parmesan</td>
<td></td>
</tr>
<tr>
<td>Jerk Chicken Satay</td>
<td>6.25</td>
</tr>
<tr>
<td>Caribbean Spices and Cilantro Crema</td>
<td></td>
</tr>
<tr>
<td>Beef Filet Skewer</td>
<td>8.50</td>
</tr>
<tr>
<td>With Scallion and Garlic Sauce</td>
<td></td>
</tr>
<tr>
<td>Mushroom Bisque Shooter</td>
<td>5.50</td>
</tr>
<tr>
<td>Roasted Peanut, Chili Oil, Fresh Herbs and Caramelized Onions</td>
<td></td>
</tr>
</tbody>
</table>

Minimum 50 pieces per selection. Labor is not included in pricing.
SLIDER BAR
Only Available for Receptions.

Tomato and Mozzarella Slider
Heirloom Tomato, Fresh Mozzarella, Basil Pesto on a Ciabatta Bun...

Mini Philly Cheese Steaks
Shaved Sirloin, Peppers, Onions, Provolone Cheese on a Brioche Bun...

Carolina Hot Chicken Slider
With Red Cabbage and Pickles...

Beef and Bacon Slider
Cheddar Cheese, Caramelized Onion, Burger Sauce on a Sesame Seed Bun...

Carnitas Pork Slider
Spicy Citrus Marinaded Onions

CHEF ATTENDED SMALL PLATES STATIONS
All action stations require a Culinary Attendant of $195++

Chili Relleno
Citrus Cream and Salsa

Crispy Seared Chicken Breast
Sautéed Mushrooms, Wild Rice Pilaf and Saffron Sauce

Teriyaki Chicken Skewers
Vegetable Fried Rice and Sesame Seeds

Sustainable Cajun Crab Cakes
With Remoulade and Cilantro

Sustainable Pan Seared Sea Bass
Orzo Risotto, Confit Baby Tomatoes and Opal Basil Vinaigrette

Pepper Crusted Filet of Beef
Garlic Mashed Potatoes, Sautéed Oyster Mushroom and Ancho-Chili Demi-Glace

Yakitori Glazed Chicken Meat Balls
Yuzu Kosho Chili and Toasted Garlic

Mini Adobo Chicken Sopes (2 Per)
Black Bean Puree, Shredded Lettuce, and Avocado Crema

Additional Vegetarian options, as well as Vegan and Gluten Free are available on request.

Minimum 50 pieces per selection. Labor is not included in pricing.
### Breaks

**Pastries and Snacks**

- Assorted Bagels with Cream Cheese: 50 per Dozen
- Butter Croissants: 50 per Dozen
- Assorted Muffins: 50 per Dozen
- Assorted Doughnuts: 50 per Dozen
- Assorted Breakfast Breads: 50 per Dozen
- Brownie Squares: 50 per Dozen
- Cheesecake Squares: 50 per Dozen
- Carrot Cake Squares: 50 per Dozen
- Chocolate Dipped Rice Krispies Squares: 50 per Dozen
- Fresh Seasonal Whole Fruit: 3.25 per Piece
- Assorted Granola Bars: 50 per Dozen
- Protein Bars: 50 per Dozen
- Assorted Candy Bars: 50 per Dozen
- Assorted Yogurts: 50 per Dozen
- Pecan Bars: 50 per Dozen
- Apple Bars: 50 per Dozen
- Assorted Freshly Baked Cookies: 50 per Dozen
- Trail Mix: 50 per Dozen

*Labor is not included in pricing.*
STAY REFRESHED ALL DAY!

KEEP YOUR TEAM GOING WITH A WIDE VARIETY OF HOT AND COLD BEVERAGES

**Beverages**

**BY THE GALLON**
- Freshly Brewed Coffee: $80
- Tazo™ Tea Selection: $80
- Orange Juice: $53
- Cranberry Juice: $53
- Fruit Punch: $53
- Iced Tea or Lemonade: $53

**INDIVIDUALLY PACKAGED**
- Assorted Canned Soft Drinks (Pepsi): $4.75
- Bottled Water: $4.75
- Mineral Water: $5
- Assorted Bottled Fruit Juice: $5.25
- Rockstar Energy Drink: $5.75

*Labor is not included in pricing.*
| ALL YOUR COFFEEHOUSE FAVORITES... IN-HOUSE! |

| Espresso & Cappuccino Service | $1,750  
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 | $3,350  
600 cup service per day - each additional serving $4.00. 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 | $3,700  
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 | $370  
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 | $100  
Water dispenser, 5 gallon bottle of spring water, and 125 7-ounce compostable cups |

| Hot & Cold Water Kit | $130  
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 | $63.50  
5 gallon bottle of spring water and 100 compostable cups |

*Labor is not included in pricing.*
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.

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

First Hour 19
Each Additional Hour 12

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

First Hour 16
Each Additional Hour 10

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 16
Grey Goose Vodka, El Tesoro Tequila, Johnny Walker Black Scotch, Hennessy VS Cognac, Grand Marnier, Bailey’s, Kahlua, Amaretto

Super Premium Cocktails 14
Effen Vodka, Beefeaters Gin, Bacardi Light Rum, Hornitos Plata Tequila, Makers Bourbon, Chivas Regal Scotch, Jameson Whiskey

Premium Cocktails 11.75
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* 40
Carafe of House Wine* 40
Wine by The Bottle* 11

Imported Beer 10.50
Craft Beer 10.50
Domestic Beer 9.50
Mineral Water 5
Canned Soda Pepsi Products 4.75
Bottled Water 4.75

Prices listed are per person. Labor is not included in pricing.
*Selection of wines available. 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 ten (10) 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 1000 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.
PAYMENTS
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.

ADMINISTRATIVE FEE AND SALES TAX
A 16% Administrative Fee and a 10.25% sales tax will be applied to all food & beverage and additional charges. Please note that the Administrative Fee is taxable (per California State Board of Equalization Regulation #1603). This Administrative Fee is retained to defray administrative cost; it’s not intended to be a tip, gratuity or service charge and will not be distributed to employees. 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 15% 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 12 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.
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 2 hours. 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 five (5) 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 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.