



MENU

Exhibitor Booths





A warm Atlanta

WELCOME

IN THE HEART of Atlanta, the Georgia World Congress Center (GWCC) is the world's largest LEED certified convention center. It encloses some 3.9 million feet in exhibition space and consists of three adjacent buildings, Buildings A, B, and C. In total these buildings have twelve exhibit halls, 105 meeting rooms, and two ballrooms. GWCC hosts more than a million visitors each year and

is the third-largest convention center in the United States. As a family of passionate restaurateurs, we realize we earn our reputation one event, one meal and one gesture at a time. Our goal is to ensure your experience is one that you and your guests will truly enjoy.



Your Chef MATTHEW J. ROACH

Our Executive Chef Matt Roach pairs fresh local ingredients with seasonal specialties from around the world to create elevated cuisine at the Georgia World Congress Center. Southern heritage comes alive through traditional regional recipes prepared with a modern twist. Classic Atlanta flavor in every bite.

Matt was Executive Chef at Hynes Convention Center before making Atlanta home.

With an energetic personality and plenty of pride, Matt ensures a stellar experience for each and every guest.

“Southern heritage comes alive through traditional regional recipes prepared with a modern twist. Classic Atlanta flavor in every bite.”

“GOOD-OLE-SOUTHERN” BREAKFAST EXPERIENCE

Breakfast is the most important meal of the day, and we take that very seriously. From our signature freshly baked cinnamon bun cloaked in subtly sweet cream cheese and a bounty of ripe, refreshing fruit to wholesome and hearty hot morning favorites, we will make sure you start your day off right.



“GOOD-OLE-SOUTHERN” BREAKFAST EXPERIENCE

Our signature spread of cinnamon buns, assorted Danish and muffins, fresh squeezed juice, seasonal fruits, and a coffee selection serves up all the breakfast basics that we're proud to share with our guests

15.00 PER GUEST

Enhance your breakfast experience by adding an array of toasty breakfast sandwiches and premium pastries

SIGNATURE BREAKFAST PLATTERS

*Fresh baked pastries
delivered to your booth*

Assorted Muffins

Butter and Chocolate Croissants

Signature Breakfast Breads

Assorted Danish

45.00 PER DOZEN

BREAKFAST SANDWICHES

Southern Breaded Chicken and Egg Biscuit

Country Ham, Pimento Aioli and Egg
on Ciabatta

Sausage and Egg Croissant

Egg white, Spinach, and Egg Muffin

9.00 EACH

ALL DAY BREAKS

Fuel up with fresh fruit, satisfy your sweet tooth with full size candy bars, or conquer your craving for something crunchy with our potato chips and gourmet dips. Customize your snack break selections to suit any time of day.



ALL DAY BREAKS

Savory, sweet, and everything in between--craft the perfect snack break with a completely customized menu built around the array of items below.

Suggested serving size 1 pound per 12 guests.

TORTILLA CHIPS

Served with salsa cruda and guacamole. *50.00 per lb*

POTATO CHIPS AND GOURMET DIPS

Kettle-style potato chips served with roasted garlic Parmesan, French onion and blue cheese dips. *46.00 per lb*

SNACK MIX OR PRETZEL TWISTS

12.00 per lb

A SELECTION OF ENERGY BARS

54.00 per lb

GRANOLA BARS (ASSORTED)

28.00 per dozen

PEANUTS

Dry-roasted or honey-roasted. *23.00 per lb*

DELUXE MIXED NUTS

18.00 per lb

MARKET WHOLE FRUIT

The best of the season! Apples, bananas and local seasonal picks. *40.00 per dozen*

TRAIL MIX (INDIVIDUAL SIZE)

42.00 per dozen

INDIVIDUAL YOGURTS (ASSORTED)

Low fat fruit yogurts. *4.00 each*

INDIVIDUAL BAGS OF CHIPS AND SNACKS (ASSORTED)

43.00 per dozen

CANDY BARS (FULL SIZE)

36.00 per dozen

ALL DAY GATHERINGS



ALL DAY GATHERINGS

Drop off service – no chef attendant. Minimum 20 guests per selection.
All chef tables include disposable ware.

GEORGIA BARBECUE

Chopped Barbecue Pork
Sesame Buns
Spiced Roasted Corn
Dill Pickles and Sweet Pickles
Potato Chips
Hot Sauce

24.00 PP

ITALIAN PASTA BAR

Spaghetti
Fettuccine
Ground Beef
Plum Tomato Basil Sauce
Alfredo Sauce
Caesar salad
Fresh Baked Garlic Bread and Butter

24.00 PP

SOUTHERN DELIGHT

Meatloaf with Tomato Glaze
Southern-style Potato Salad
Cucumber Salad
Cornbread with Clover Honey

24.00 PP

MEXICAN FIESTA

Chili Lime Chicken
Salsa and Sour Cream
Mexican Red Rice,
Field Greens with Honey Chipotle Dressing
Jalapeño Cheddar Cornbread with
Honey Butter

24.00 PP

SMALL BITES & BREAKS



SMALL BITES & BREAKS

Our chef-driven fare brings the heart of the kitchen into your reception in inviting snackable portions. Guests can mingle over miniature restaurant plates packed with an array of savory bites, rich cheeses, and classic appetizers packed with big flavor.

HORS D'OEUVRES

Minimum 50 pieces

Hot

Pecan Chicken with peach chutney
5.50 each

Shrimp and Grits *5.50 each*

Beef Wellington with horseradish cream
6.00 each

Tandori Chix Satay with mango salsa
5.00 each

Crab Cake with lemon aioli *6.50 each*

Pulled Pork Biscuit *5.00 each*

Ancho chili lamb chop with jalapeno citrus
salsa *6.50 each*

Pork Potsticker with soy and sweet chili
4.50 each

Vegetable Spring Roll with sweet soy
4.50 each

Chicken Quesadilla with avocado crema
4.50 each

Tuscan Ratatouille Tart *4.50 each*

Wild Mushroom Vol au Vent *4.50 each*

Cold

Smoked Salmon Cracker with crème fraîche,
capers and red onion *5.50 each*

Mediterranean kabob with tomato, artichoke
and cheese *5.50 each*

Pesto Marinated Bocconcini and Cherry
Tomato Skewers *5.00 each*

Seared Ahi on crisp lotus root
with wasabi aioli *6.50 each*

Brie en Croute with raspberry *5.00 each*

Fig, Bacon & Goat Cheese Flatbread
5.50 each

Asian Chicken Salad on wonton *5.50 each*



GARDEN FRESH CRUDITE OF VEGETABLES

Chef's colorful selection of the freshest market vegetables. Served with buttermilk ranch dip, traditional hummus, fresh basil pesto, crackers and breadsticks

187.50, Serves 25 (Served in increments of 25)

INTERNATIONAL CHEESE DISPLAY

Chefs Selection of International Cheeses, served with orange blossom honey, fresh seasonal berries, dried fruit garnish, sliced breads, crackers and bagel chips

350.00, Serves 25 (Served in increments of 25)

MEZZE

Tabbouleh, Muhammara, Hummus, Babaganoush. Served with Fresh Pita, lavosh, and assorted breads

280.00, Serves 25 (Served in increments of 25)

SEASONAL FRUIT TRAY

Assortment of sliced fruits and berries

200.00, Serves 25 (Served in increments of 25)

DESSERTS

Serve up a sweet ending to your event with our suite of showstopping desserts. These desserts are more than just a meal; they're an event!



DESSERTS

Choose from our crowd-pleasing options or customize your own distinct dessert experience.

GOURMET BROWNIES

Iced espresso, chocolate chunk, turtle and fudge

44.00 PER DOZEN

BAKED COOKIES

Chocolate chunk, oatmeal raisin and snickerdoodle

44.00 PER DOZEN

COOKIE AND BROWNIE SAMPLER

Chocolate chunk, snickerdoodle and oatmeal cookies with triple chocolate fudge brownies

44.00 PER DOZEN

CHOCOLATE COVERED STRAWBERRIES

60.00 PER DOZEN

RICE KRISPY TREATS

Classic, chocolate and peanut butter

36.00 PER DOZEN

THE CUPCAKE BAR

A variety of flavors including lemon meringue, red velvet, chocolate peanut butter cup, jelly roll, double chocolate and vanilla bean served with ice-cold milk

48.00 PER DOZEN

TRADITIONAL SHEET CAKE WITH CUSTOM LOGO

125.00 PER HALF SHEET (SERVES 40-45 GUESTS)

250.00 PER WHOLE SHEET (SERVES 75-90 GUESTS)

EXHIBITOR FAVORITES



TRAFFIC PROMOTERS POPCORN MACHINE RENTAL

Bring the smell of fresh popcorn to your booth!

250 (8 oz) cups of popcorn, assorted seasoning salt, scoop, napkins and popcorn containers

900.00 PER DAY

+ Popcorn attendant available for 200.00
(up to 4 hours, 60.00 per hour after 4 hours)

+ Additional boxes of popcorn available
for 375.00 each (250 units)

* Power Requirements: 110V/20amps - Provided by client

BACON, BACON, BACON

The intoxicating smell of bacon will fill the air!

Fresh griddled bacon and pimento cheese flatbread bites (150 pieces)

Maple Bacon Cupcakes (150 pieces)

Dark Chocolate Chipotle Dipped Bacon (150 pieces)

2,250.00 PER DAY - INCLUDES (3 HR) ATTENDANT

* Power Requirements: 110V/20amps - Provided by client

DELUXE ESPRESSO AND CAPPUCCINO CART

*Nostalgic copper and brass machine on an umbrella cart displayed in your booth.
(Tabletop version of machine also available)*

300 (8 oz) cups of beverage

Mocha Lattes

Flavor Syrups (Vanilla, Hazelnut or Caramel)

1750.00 PER DAY - INCLUDES ATTENDANT

+ Additional cups of beverage, 3.50 per cup

+ Additional charge for tabletop install, 200.00

+ Additional Barista available for 200.00
(up to 4 hours, 60.00 per hour after 4 hours)

* Half-Day Service Not Available

* Power Requirements: 208V/20amps - Provided by client

SMOOTHIE CART OR MILKSHAKE CART

Fresh made-to-order smoothie treat!

250 (8 oz) cups

Smoothies (Choose two flavors per day)
Choice of: strawberry, strawberry-banana,
mango and peach

Milkshake flavors: Chocolate, Vanilla
and Strawberry

1500.00 PER DAY - INCLUDES ATTENDANT

* Power Requirements: 110V/20amps - Provided by client

ICE CREAM FREEZER AND NOVELTIES

Indulge in delicious frozen treats any time of day!

Includes freezer rental and 120 ice cream novelties featuring a variety of fruit bars, frozen yogurt bars and ice cream sandwiches.

400.00 PER DAY

+ *Additional ice cream novelties, 42.00 per dozen (minimum 3 dozen)*

+ *Assorted Gourmet Ice Cream Bars including Häagen-Dazs or Dove Bars, 50.00 per dozen (minimum 3 dozen)*

**Novelties and Gourmet Ice Cream bars must be ordered as part of above package*

**Power Requirements: 110V/20amps - Provided by client*

ITALIAN ICE

100 (5 oz) servings. Assorted flavors include Pina Colada, Cherry, Lemon, Green Apple, Blue Raspberry, Strawberry, Creamsicle.

750.00 PER DAY

+ *8.00 per each additional serving*

**Power Requirements: 110V/20amps - Provided by client*

ICE CREAM FLOATS

100 (6 oz) servings. Choose one of the following flavors: Coke with salted peanuts, Gingerale, Cherry Chocolate or Cherry Wine

850.00 PER DAY

+ *9.00 per each additional serving*

+ *Additional cups available, 3.25 each*

**Power Requirements: 110V/20amps - Provided by client*

FRESH SQUEEZED LEMONADE

250 (6 oz) cups

(Includes Napkins)

850.00 PER DAY - INCLUDES ATTENDANT

+ *Additional cups available, 3.25 each*

**Power Requirements: 110V/20amps - Provided by client*

NON-ALCOHOLIC REFRESHMENTS

*We offer a bevy of non-alcoholic beverages to quench thirsts
and suit your needs.*



NON-ALCOHOLIC REFRESHMENTS

Customize your event with the right beverage services
based on your group from the options below.

Suggested serving size is 1 gallon per 12-15 guests

COFFEE AND TEA

Fresh brewed coffee and an assortment of hot and flavored teas
59.00 per gallon, per selection

HOT CHOCOLATE

A candy bar in a cup! Delicious warm chocolate with fresh whipped cream,
chocolate sprinkles, and delightful mini marshmallows *59.00 per gallon*

ASSORTED SOFT DRINKS

Coke, Diet Coke, Sprite, Coke Zero (12 oz.) *84.00 per case (24 per case)*

MINUTE MAID ASSORTED JUICES

Apple, Orange and Mixed Berry (10 oz.) *42.00 per dozen*

DASANI BOTTLED WATER (10 OZ.) *84.00 per case (24 per case)*

PERRIER SPARKLING WATER (12 OZ.) *96.00 per case (24 per case)*

ACQUA PANNA SPARKLING WATER (1 LITER) *120.00 per case (12 per case)*

**ENERGY DRINKS, POWERADE,
AND RED BULL** *132.00 per case, per selection (24 per case)*

WATER COOLER RENTAL

Includes water cooler, one 5-gallon water jug and paper cups *75.00 per day,
(Exhibitor is responsible for power for cooler, power requirements: 110V/20amps)*

SPRING WATER JUG (5 GALLONS)

Includes paper cups *32.00 each*

CUBED ICE

20lb bag *25.00 each*

FREEZER RENTAL

75.00 per day

VISI COOLER RENTAL

Small *50.00 per day*

Large *75.00 per day*

SPECIALTY COCKTAILS

Toast to a great event with our signature cocktails crafted with refreshing flavors, fresh ingredients, and high quality spirits.



SPECIALTY COCKTAILS

Choose a la carte offerings with our creative and classic cocktail selections, or select from one of our hosted bar packages to suit your taste.

MARTINI BAR-

the new spin on a classic!

Icy cold Ketel One Vodka or Bombay Sapphire, served with a bevy of garnish. Also available are the Ultimate Cosmopolitan, Apple Martini and the Lemon Drop.

12.00 each

BLOODY MARY BAR-

a fabulous starting point!

Classic Smirnoff or Ketel One Vodka, zesty bloody mary mix and a smorgasbord of garnishes including celery, pepperoncini, cheeses, sausage and a variety of special sauces.

10.00 each

MOJITO BAR-

The rising star of the cocktail world!

Classic Smirnoff or Ketel One Vodka, zesty bloody mary mix and a smorgasbord of garnishes including celery, pepperoncini, cheeses, sausage and a variety of special sauces.

14.00 each

JALAPEÑO MARGARITA

The kick of a margarita with the zip of jalapeño. Go way south of the border

11.00 each

FRENCH HEAVEN

Blissful blends of Grey Goose Pear Vodka, St. Germain Liqueur and a hint of lemon sour. Oui!

12.00 each

SANGRIA

Red wine, brandy and sweet vermouth with fresh citrus fruit, berries, juice and soda

12.00 each

BUBBLES AND BERRIES

a salute to a great glass

Riesling-marinated raspberries, blueberries and blackberries with a special lift of Champagne

13.00 each

VODKA LEMONADE WITH A TWIST

a blast of summer

Crisp Svedka Vodka, refreshing lemonade and Chambord

12.00 each

CRAFT AND MICROBREW BEERS

SweetWater 420 Ale

Terrapin Hopsecutioner IPA

Blue Moon Belgian White Beer

6.50 each

BAR SELECTIONS

Catch up with your guests over an expertly crafted cocktail mixed to perfection by our bar staff. In addition to premium liquor, amp up your bar package with wine and imported and domestic beers



BAR SELECTIONS

A 750.00 minimum per bar is required.

There is an additional charge of 200.00 per bartender for four hours of service.
(60.00 per hour per bartender after 4 hours)

HOSTED DELUXE BAR

COCKTAILS

Featuring Ketel One, Bombay Sapphire, Johnnie Walker Black, Maker's Mark, Bacardi 8, Crown Royal, Sauza Hornitos Reposado, Remy Martin VS, Martini & Rossi Dry and Sweet Vermouth
7.50 per drink

WINE BY THE GLASS

Sonoma-Cutrer Chardonnay
7.00 per glass

Geyser Peak Cabernet Sauvignon
7.00 per glass

Red Rock Merlot
7.00 per glass

Beringer White Zinfandel
7.00 per glass

SPARKLING

Woodbridge Brut
7.00 per glass

IMPORTED BEER *6.50 each*

DOMESTIC BEER *5.50 each*

BOTTLED WATER *3.75 each*

SOFT DRINKS *3.75 each*

JUICES *3.75 each*

HOSTED PREMIUM BAR

COCKTAILS

Featuring Smirnoff, Beefeater, Dewar's, Jim Beam, Bacardi Silver, Canadian Club, Jose Cuervo Gold, Christian Bros. Brandy, Martini & Rossi Dry and Sweet Vermouth
6.50 per drink

WINES BY THE GLASS

Featuring Woodbridge by Robert Mondavi Chardonnay, Cabernet Sauvignon, Merlot and White Zinfandel
6.50 per drink

SPARKLING

Woodbridge Brut
7.00 per drink

IMPORTED BEER *6.50 each*

DOMESTIC BEER *5.50 each*

BOTTLED WATER *3.75 each*

SOFT DRINKS *3.75 each*

JUICES *3.75 each*

FREQUENTLY ASKED QUESTIONS

We believe that every occasion should be extraordinary. It's all about the food, and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out. Together, we look forward to delivering The Levy Difference.

Please take a moment to review our policies and procedures, and frequently asked questions.

CAN I BRING MY OWN FOOD AND BEVERAGE INTO THE GEORGIA WORLD CONGRESS CENTER?

Levy Restaurants is the exclusive provider of all food and beverage for the Georgia World Congress Center. All food and beverage items on-site must be purchased through Levy Restaurants.

HOW DO I PLACE MY ORDER FOR FOOD AND BEVERAGE AND KNOW THAT MY ORDER IS CONFIRMED?

All food and beverage orders may be placed by fax, email, or in person on-site. Your order is confirmed when you receive your Catering Agreement and Banquet Event Orders (BEOs) via email. These documents must be signed and returned to Levy Restaurants with full payment before services are performed. If you do not receive your Catering Agreement or your BEOs within 5 business days of your event, please contact your Catering Sales Manager.

ARE PRICES QUOTES IN US DOLLARS? ARE THERE ANY ADDITIONAL CHARGES/FEES?

Prices quoted are in US Dollars. All food, beverage and related items are subject to a service charge. This service charge is not a tip or gratuity. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion. Prices are subject to change without notice.

WHAT FORMS OF PAYMENT DO YOU ACCEPT?

Levy Restaurants requires 100% payment no later than (14) days prior to the event. For orders placed after that time, payment is due immediately. Company checks and wire transfers are not accepted for orders placed within (14) days of the event. All other orders must be paid by a major credit card (Visa, MasterCard, American Express, Discover, Diners Club). A major credit card must be on file for any orders or replenishments requested during the show.

CAN I INCREASE OR DECREASE MY ORDER ON-SITE?

Increases may be made on-site based on availability of product and additional fees/upcharges may apply. Unfortunately, decreases are not allowed within 5 business days of the event and we are not able to offer credit for any leftover products.

WHAT IF I HAVE TO CANCEL MY ORDER? WILL I STILL BE CHARGED?

Full cancellation of an order must be made 5 business days prior to the delivery date or full charges will incur. Cancellation of special order items is not permitted once the order has been placed.

AM I ALLOWED TO GIVE OUT SAMPLES OF A FOOD OR BEVERAGE ITEM?

Exhibitors with booths in the trade show exhibit hall may give away sample portions of a product only if they manufacture, produce, or distribute it. All samples must be related to the nature of the show. Written authorization is required from Levy Restaurants and size restrictions apply. Please contact your Catering Sales Manager for more details.

WILL YOU PROVIDE PLATES, CUPS, NAPKINS, ETC? WHAT ABOUT TABLES, TRASHCANS AND OTHER SET UP NEEDS?

All exhibitor booth services include disposable ware (plates, cups, etc.) napkins and appropriate condiments. All cold beverages include ice. Exhibitors must provide adequate space, all electrical needs, tables, chairs, and trash removal for booth services.

WHAT TIME WILL YOU DELIVER MY ITEMS TO ME? DO I HAVE TO BE AT MY BOOTH?

We will drop off your service at your booth at the date and time you request. Please note that you may receive your service up to 30 minutes early based on the current number of delivery requests. A representative of your company must be present to sign for the delivery. If you are not at your booth at your scheduled delivery time, we will leave a note for you to contact us when you are ready. A \$25 re-delivery fee per trip will apply. Please allow up to (2) hours once a call is made for re-delivery of orders.

CAN I SERVE ALCOHOL AT MY BOOTH? DO I NEED A BARTENDER?

Show Management must permit alcohol to be served during your event. Please check your Exhibitor Kit for any restrictions. For all events with alcohol service, a Certified Levy Restaurants Bartender is required. Alcohol cannot be brought into or removed from the Georgia World Congress Center. We reserve the right to refuse service to intoxicated or underage persons. Proper proof of age will be required for service of alcoholic beverages. Minimum charges may apply to your service. A state liquor tax of 3% will be added post-event to any cocktails that are served (does not apply to beer and wine). Please contact your Catering Sales Manager for details.

Thank you and we look forward to your event!



EXHIBITOR SERVICES ORDER FORM AND SERVICE AGREEMENT

COMPANY (INCLUDE BOOTH NAME IF DIFFERENT)	MAIN CONTACT	
BILLING ADDRESS		
CITY	STATE, COUNTRY	ZIP CODE
PHONE NUMBER	FAX NUMBER	E-MAIL
EVENT / TRADESHOW	ROOM / BOOTH NUMBER	FACILITY / HALL
ON SITE AUTHORIZED CONTACTS / CONTACT NUMBER	# OF EXPECTED GUEST	

DAY / DATE	REQUESTED DELIVERY TIME / END TIME (Contact must be present)	ITEM DESCRIPTION	QUANTITY	PRICE

(Please use additional sheet if needed)

INSTRUCTIONS:

- PLEASE** contact our office if you do not receive your catering agreement, banquet orders, and balance due within 2 weeks of placing your order; receipt of these forms **CONFIRMS** your order has been placed.
- Full payment must be received **5 business days** prior to the start of services (checks and/or wire transfers must be received **10 days** prior); all replenishment orders during the show must be guaranteed by credit card; any balance of charges due will be billed to this credit card.
- Any changes for the next day must be made by 3 pm the previous day. Cancellations require a 72 hour notice or full charges will be incurred; special order items may be reduced; however you will still incur all charges.
- Actual service delivery time may range from one hour prior to thirty minutes after your requested delivery time.**
- 21% Service Charge, 8.9% Sales Tax, and 3% City Liquour Tax (where applicable) will be added to total.
- If food/beverage order is less than \$50.00 per delivery, a \$50.00 delivery fee will be charged.
- If purchasing alcoholic beverages, the undersigned agrees to comply with all applicable laws regarding the use, sale, serving or other disposition of such alcoholic beverages. Accordingly, the undersigned agrees to indemnify and forever hold harmless Levy Restaurants and the GWCCA from all liabilities, damages, losses, costs or expenses resulting directly or indirectly from the undersigned use, sale, serving or other disposition of such alcoholic beverages.

Please let this letter serve as my formal written authorization and approval for you to charge the below described credit card for any and all charges and costs related to food services at the Georgia World Congress Center. This letter shall constitute my express written permission for you to charge, to the extent not previously paid for, the credit card for the initial deposit, the balance due before the event and any additional charges incurred during the event.

CREDIT CARD AUTHORIZATION

Card Type: Visa MC Amex Discover Visa

Other Payment Options: Check Wire Transfer *(must be received 10 business days before first show day)*

Name as appears on Card: _____

Credit Card Number: _____ Expiration Date: _____ Security Code: _____

Signature of Cardholder: _____