



2017 RetailNOW Exhibitor Order Form

Dear Exhibitor,

Exhibitor booth food and beverage orders can be placed directly with hotel by completing the form below. Completed order forms must be sent to Misty Spano at mspano@caesars.com. Completed credit card authorization forms must be faxed to the Accounting department at (702) 944-7565.

For more selections not listed on this form, please refer to the Paris Menus and contact Misty Spano to discuss your needs.

Booth food and beverage service will be limited to the hours listed below.

Expo Hours	Booth Food & Beverage Service Hours
Monday, 8/7 = 3:30p - 7p*	Monday, 8/7 = 5p - 7p

*RSPA will NOT host any food or beverage in the Expo Hall on Monday



2017 RetailNOW Exhibitor Order Form

Contact:

Company:

Phone:

Fax:

Address:

Booth/Suite:

Delivery Date:

Delivery Time:

QUANTITY:	LABOR:	PRICE:
	Designated Servers/Runners/Bartenders/Chefs	\$ 300 per 4 hour maximum \$ 75 for each additional hour
Bartender Required	Hosted Bar on Consumption	PRICE Per Drink:
	Call Brands	\$11.00
	House Wine	\$11.00
	Cordials	\$13.00
	Imported Beer	\$9.50
	Domestic Beer	\$8.50
	Red Bull Energy Drink	\$8.50
	Soft Drinks (Pepsi Products)	\$5.50
	Bottled Water	\$5.50
QUANTITY:	FOOD ITEMS FOR PURCHASE:	PRICE:
	Coffee, Decaf, Hot Water, Iced Tea, Lemonade	\$ 92.00 per gallon*
	Soft Drinks (Pepsi Products)	\$ 5.50 each*
	Assorted Juices	\$ 7.50 each*
	Bottled Water	\$ 5.50 each*
	Cheese Board w/ Sliced French Breads (Serves 75)	\$ 750.00 each*
	Sliced Fruit Display (Serves 75)	\$ 675 each*
	Fresh Vegetable Crudite with Dip (Serves 75)	\$ 675.00 each*
	Miniature Croissant Sandwiches (2 dz minimum)	\$ 114.00 per dozen*
	Potato Chips with French Onion Dip (Serves 25)	\$ 120.00 per bowl*
	Fancy Mixed Nuts	\$ 72.00 per bowl*
	Bags of potato chips, Pretzels or popcorn	\$72.00 Per Dozen
	Granola, Kashi or Power Bars	\$72.00 Per Dozen
	Homemade Cookies	\$86.00 Per Dozen
	Brownies	\$86.00 Per Dozen
	Warm Soft Pretzels (2 dz minimum)	\$80.00 Per Dozen
	Chicken Wings	\$8.50 Each (Minimum of 100)
	Spring Rolls	\$7.00 Each (Minimum of 100)
	Petite Quiche Lorraine	\$7.25 Each (Minimum of 100)

ADDITIONAL ITEMS:

QUANTITY:	FOOD ITEMS FOR PURCHASE:	PRICE:

*8.25% sales tax will be added on food, beverage & labor.

*24% Service Charge will be added on food & beverage.

Initial orders received after the deadline or on-site orders will be charged a fee of \$75.00.

Delivery fee \$50 minimum - Additional fees may be assessed based on size of order.

FOR QUESTIONS PLEASE CONTACT:

Misty Spano, Director Catering/Conference Services

Phone: (702) 967-7792

Email: mspano@caesars.com

Terms & Conditions for Ordering

**F&B Exhibitor Order Form must be returned to
Misty Spano Mspano@caesars.com
Deadline is 14 business days prior to Service Date**

**Credit Card Authorization Form must be returned via Fax
(702) 944-7565 to Accounting at least 72 Hours Prior to Event
or Order will be CANCELLED**

***Bally's & Paris Las Vegas do not allow any outside catering in any function space held by a group or individual.**

***Food or beverage samples of any kind may not be brought into Bally's or Paris without written approval.**

*Sample Items dispensed are limited to products manufactured, processed, or distributed by the exhibiting company.

*Food and beverage items used as traffic promoters (i.e., popcorn, coffee, bar service, ice cream) MUST be purchased from the Convention Services department at the designated hotel.

*All alcoholic beverages must also be purchased from the Convention Services department at the designated hotel, and dispersed by banquet bartenders (prevailing rates will apply).

*Sample sizes are limited to two (2) ounces. Samples larger than (2) ounces will incur a corkage fee, please contact your Catering Manager for pricing.

*Product liability insurance as well as Clark County Health Permit is required when sample food is distributed at Bally's & Paris Las Vegas.



CREDIT CARD AUTHORIZATION FORM

Group Name: _____

Group Code: _____

Affiliate Company Name: _____

Arrival Date: _____

Departure Date: _____

Property Name: _____

Credit Card Number: (To be entered on the bottom of the form in the blocks provided)

Cardholder's Name: _____

(As it appears on the credit card)

Billing Address: _____

City/State/Zip: _____

Telephone Number: _____

Fax Number: _____

Expiration Date: _____

Amount to be charged: _____

Date to be Charged: _____

Daily Limit: \$ _____

I authorize and acknowledge all of the aforementioned charges and any additional charges will be posted to my credit card in the form of an advance deposit or for full payment for the person(s)/function(s) designated above. I acknowledge that any cancellation fees, penalties or minimum requirements agreed to in our signed contract may also be charged to my credit card. I understand that upon receipt of this form, Caesars Entertainment, may hold sufficient funds to cover the anticipated charges.

Cardholder's Signature _____

Date _____

**Please fax the completed Credit Card Authorization Form to:
(702)944-7565**

Note: For security purposes, please do not email this form

This Block for Company use only:

Charge Processed by: (Employee Name) _____

Employee to enter the date card information was entered into POS System _____

Employee to enter the reference to the Confirmation Number or the Transaction Number the charge is applied to: _____

CUSTOMERS - Please write each digit of your Credit Card Number in the spaces provided below:

____ - ____ - ____ - ____ - ____ - ____ - ____ - ____ - ____ - ____

(Card numbers to be removed after posting)

COLD HORS D'OEUVRES

Minimum of 100 pieces per item | Priced per item

Curry chicken canapés on raisin bread	7.00
Asparagus wrapped in prosciutto on swirl rye bread	7.00
Apple-smoked chicken breast on brioche with sour cream	7.00
Goat cheese and ratatouille on ciabatta crouton	7.25
D'Anjou pear, stilton cheese and pancetta on toasted rye	7.25
Teriyaki chicken and soba noodle salad on Chinese spoon	7.25
Tomato and basil bruschetta on sourdough	7.25
Pastrami-smoked salmon with pistachio cream in a French baguette	7.50
Grilled andouille sausage and jumbo shrimp on a mini corn muffin	7.50
Belgian endive filled with Dungeness crab salad	8.00
Shrimp salad in a cucumber cup	8.00
Garlic crouton with filet of beef, asparagus and Boursin cheese	8.00
Toy box caprese salad in mini martini glass	8.00
Cajun ahi tuna on brioche toast with saffron kaffir-lime mayonnaise	8.50
Lobster medallion on basil brioche with Osetra caviar	9.00
Herb-seared lamb loin on whole-wheat crostini with cranberry compote	9.00

HOT HORS D'OEUVRES

Minimum of 100 pieces per item | Priced per item

Southwestern spring roll	7.00
Crab rangoon with plum sauce	7.00
Pan-fried pork pot sticker with ponzu sauce	7.00
Parmesan cheese-breaded artichoke heart	7.00
Pork shumai (steamed pork dumpling) with dipping sauce	7.00
Vegetable spring roll	7.25
Petite quiche Lorraine	7.25
Mushroom caps with spinach and cheese	7.25
Vegetable samosa	7.25
Seafood purse — lobster, scallops and crab with imported cheese in cream sauce	7.75
Chicken or beef satay with peanut sauce	7.75
Thai cozy shrimp	8.25
Lobster filled phyllo triangle with fresh chervil	8.25
Risotto crab cake with saffron lobster béarnaise	8.25
Mini chicken or beef wellington	8.25
Seared baby lamb chop with fresh mint	9.25
Asparagus and lobster bundle	9.25

Package

Select 8 pieces per guest

60.00 per guest

All prices subject to state sales tax and a service charge (currently 8.15% and 24%).
Menus subject to change, valid through July 1, 2016.

Flora d'Oeuvres

CHILLED SEAFOOD BY THE PIECE

Seafood on ice
Served with coordinating sauces

- Jumbo shrimp 8.50 per piece
- Lobster tail medallions 9.00 per piece
- Oysters on the half-shell 8.00 per piece
- Clams on the half-shell 8.00 per piece
- Alaskan snow crab claws 8.50 per piece

RECEPTION DISPLAYS

FRESH VEGETABLE CRUDITÉS

Including carrots, celery, broccoli, cauliflower, sugar snap peas and tomatoes served with garlic and ranch dips

675.00 serves 75 guests

IMPORTED AND DOMESTIC CHEESE DISPLAY

La grande collection served with French bread, petit pains and assorted crackers

750.00 serves 75 guests

SEASONAL FRUIT DISPLAY

Artfully sliced seasonal fruits

675.00 serves 75 guests

PÂTÉ DISPLAY

Assorted freshly-made pâtés and terrines platter served with French breads

1,000.00 serves 75 guests

BAKED BRIE CHEESE IN PUFF PASTRY

Served with apricot preserve

325.00 serves 40 guests

SUSHI AND NIGIRI

Artfully prepared tuna, salmon egg, fresh-water eel, spicy tuna rolls, cucumber rolls and California rolls served with wasabi mustard, pickled ginger and soy sauce

8.50 per piece

Minimum order 200 pieces

GRILLED MEDITERRANEAN VEGETABLE DISPLAY

Including asparagus, onion, eggplant, zucchini, artichoke, squash and Roma tomatoes drizzled with balsamic vinegar and extra-virgin olive oil, hummus, baba ganoush and pita chips

850.00 serves 75 guests

BRUSCHETTA DISPLAY (BUILD YOUR OWN)

Crisp Italian bruschetta served with roasted red peppers, olive tapenade, goat cheese and micro herbs, asparagus pesto, prosciutto and Boursin cheese, hummus, feta, Kalamata olives, cucumber and tomato, vine-ripened red and yellow tomatoes, mozzarella, roasted garlic, basil, balsamic glaze and olive oil

850.00 serves 75 guests

ITALIAN ANTIPASTO DISPLAY

Assorted meats and cheeses to include: genoa salami, rare roast beef, peppered pastrami, soppressata, dry cured capicola and Parma ham, fontina, gorgonzola, provolone and shaved Parmesan cheeses

Assorted grilled eggplant, squash, bell peppers, asparagus, onion and Roma tomatoes served with assorted olives, stuffed cherry peppers, Italian breads and breadsticks

Served with purple, Dijon and grain mustards

1200.00 serves 75 guests

Reception

RECEPTION STATIONS

Minimum of 50 guests | Based on 90 minutes of service | 3 oz. servings per guest
Additional surcharges will apply for extended service.

WINGS

CHOICE OF TWO:

Traditional Buffalo-style

Honey/Sriracha sauce

Garlic/Parmesan

Jamaican-style jerk seasoned

Spicy orange glaze

Served with celery, carrot sticks,
blue cheese and ranch dipping sauces

24.00 per guest

*TASTE OF ASIA

CHOICE OF ONE:

Beef with vegetable stir-fry

Chicken pad Thai

Shrimp fried rice

Served with springs rolls and pork shumai,
Chinese mustard and sweet and sour sauce

24.00 per guest

*PASTA EXTRAORDINAIRE

CHOICE OF TWO:

Three-cheese tortellini in a tomato-basil sauce

Butternut squash ravioli with a Cognac
cream sauce

Lobster ravioli in a vodka cream sauce

Served with Parmesan cheese, crushed red peppers,
ciabatta and rosemary breads and breadsticks

22.00 per guest

*SAUTÉ

CHOICE OF TWO:

Chicken breast with pommery mustard tarragon sauce

Veal medallions with wild mushroom sauce

Beef tenderloin au poivre

Jumbo shrimp sautéed with roasted garlic,
Chardonnay and freshly-squeezed lemon

Bay scallops sautéed with fresh California
spinach and cream

30.00 per guest

?

*RISOTTO

CHOICE OF TWO:

Risotto Milanese, ricotta cheese and
basil risotto

Wild mushroom risotto

Smoked bacon and tomato

Risotto primavera

Four-cheese risotto

Served with Parmesan cheese and
crushed red pepper

22.00 per guest

STREET TACO STATION

CHOICE OF TWO:

Barbacoa de Costilla

Braised beef, onions and micro cilantro

Pollo Asado

Grilled chicken and lime-pickled onions

Carnitas

Braised sweet pork and onion

Mahi Mahi

Seared mahi mahi, mango relish and micro chives

Served with poblano salsa, tomatillo salsa,
pico de gallo, sour cream and shredded lettuce

24.00 per guest

Reception

All stations are prepared based on total guarantee of guests. Stations are designed to be a dinner when 5 or more are selected. All reception stations are designed for a maximum of 2 hours of service and a minimum of 50 guests. *Chef's fee of 300.00 will apply per chef, per 50 guests.

All prices subject to state sales tax and a service charge (currently 8.15% and 24%).

Menus subject to change, valid through July 1, 2016.

CARVING STATIONS

Searched sirloin of beef
marinated with fresh thyme and garlic
with Burgundy sauce

575.00 serves 50

Roast prime rib of beef
au jus and horseradish

725.00 serves 50

Canadian salmon in puff pastry
filled with fresh spinach and shrimp;
served with lemon butter sauce

475.00 serves 40

Whole roast turkey
served with gravy and cranberry sauce

450.00 serves 50

Beef tenderloin
served with wild mushroom sauce

650.00 serves 35

Pineapple-glazed ham

450.00 serves 45

Grilled vegetable strudel
served with marinara sauce

325.00 serves 25

Braised pork loin
served with apple calvados sauce

525.00 serves 40

Flank steak
rosemary and balsamic marinated and
served with a roasted onion demi

450.00 serves 40

Pork tenderloin
served adobe-style with
sesame soy sauce

400.00 serves 25

Reception Stations



Served with freshly-baked rolls and coordinating condiments.
Attendant required on all carving stations — attendant fee of 300.00 per 150 guests will apply.

All prices subject to state sales tax and a service charge (currently 8.15% and 24%).
Menus subject to change, valid through July 1, 2016.



DESSERT STATIONS

LA STATION DE DESSERTS

An enticing array of miniature cakes, tarts, French pastries and petit fours

Freshly-brewed coffee, decaffeinated coffee and hot tea selections served with vanilla, hazelnut and Irish cream flavoring syrups, shaved chocolate and freshly-whipped cream

Based on 2 1/2 pieces per guest

24.00 per guest

CHOCOLATE FOUNTAIN

Choice of white, milk or dark chocolate

Bananas, pineapple, melons, strawberries, pretzels, marshmallows, Rice Krispies treat bites, assorted pound cakes, coconut macaroons and meringues

20.00 per person

Fountain rental — 250 per unit

*LIQUID NITROGEN FROZEN LOLLIPOP STATION

Raspberry black currant, mango passion and Grand Marnier-flavored frozen lollipops

Lollipops are frozen to order on a liquid nitrogen grill

22.00 per guest

*WARM COOKIE STATION

Chocolate chip, oatmeal raisin, white chocolate macadamia nut and peanut butter

Served with whipped cream, chocolate and caramel sauces, Nutella and hot fudge toppings

Cookies baked to order

20.00 per guest

*BEIGNET STATION

Mini French-style doughnut, fried to order with cinnamon, citrus and vanilla sugars

Served with anglaise, bittersweet chocolate ganache and raspberry sauces

24.00 per guest

Reception Stations

*Attendant fee of 300.00 per 150 guests will apply

All prices subject to state sales tax and a service charge (currently 8.15% and 24%).

Menus subject to change, valid through July 1, 2016.