



# Huntington

Convention  
Center of Cleveland



# MENU

EXHIBITOR



# #therealfarmville

is a small urban farm located outside the Grand Ballroom that is maintained by the Levy team. The farm serves as a visual reminder of our mission to source ingredients, as responsibly as possible. We work with local, organic, and responsible farmers and producers on an unprecedented level, which sets the Huntington Convention Center of Cleveland apart from all other venues. For us, the farm tells the story of our passion for a sustainable food system.



**Dolly**



**Brie**



**Worker Bee #1,282**

# PLAN WITH EASE

To help facilitate your event planning, please find below, our policies containing answers to your most frequently asked questions.

## FREQUENTLY ASKED QUESTIONS

### **CAN I BRING MY OWN FOOD AND BEVERAGE INTO THE HUNTINGTON CONVENTION CENTER OF CLEVELAND?**

Levy is the exclusive provider of all food and beverage for the Huntington Convention Center of Cleveland. All food and beverage items on-site must be purchased through Levy.

### **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 email (Cleveland@levyrestaurants.com). 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 with full payment before services are performed. If you do not receive your Catering Agreement or your BEOs within 14 days of your event, please contact your Catering Sales Manager.

### **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 and size restrictions apply. Please contact your Catering Sales Manager for more details.

### **ARE PRICES QUOTED IN US DOLLARS? ARE THERE ANY ADDITIONAL CHARGES/FEES?**

Prices are quoted in US Dollars. All services are subject to 23% service charge and 8% sales tax. The service charge is taxable. Prices are subject to change without notice.

### **CAN I INCREASE OR DECREASE MY ORDER ON-SITE?**

Increases may be made on-site based on availability of product and additional fees/up charges may apply. Unfortunately, decreases are not allowed within 7 business days of the event and we are not able to offer credit for any leftovers.

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

Full cancellation of an order must be made 14 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.

### **WILL YOU PROVIDE PLATES, CUPS, NAPKINS, ETC.? WHAT ABOUT TABLES, TRASH CANS AND OTHER SET UP NEEDS?**

All exhibitor booth services include disposable ware (plates, cups, etc.), napkins and appropriate condiments. 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 Bartender is required. Alcohol cannot be removed from the Huntington Convention Center of Cleveland. 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. Please contact your Catering Sales Manager for details at Cleveland@levyrestaurants.com.

Thank you and we look forward to your event!



# TRAFFIC PROMOTERS



# "A TASTE OF CLEVELAND"

We are proud to showcase our hometown's flair and flavor by sharing local favorites with you and your guests!

## CLEVELAND'S OWN MITCHELL'S™ ICE CREAM

Mitchell's™ homemade ice cream is known for its' seasonal flavors, fresh ingredients and unbeatable quality. Includes freezer rental and assorted flavors of pre-scooped homemade ice cream, disposable spoons and napkins.

\*Requires additional power

450.00 per 50 servings



## CLEVELAND'S FAVORITE POPCORN CAMPBELL'S SWEETS FACTORY®

Served in iconic Cleveland Tins, your guests will enjoy trying the Dichotomy, Kettle Corn and Garlic Parmesan flavors!

Each tin includes about 30 servings

120.00 per flavor per tin

## LOCAL FRESH PRESSED JUICE

A creative blend of fruits and vegetables, chef designed to improve hydration, increase energy and enhance your overall well-being. Served on ice in individual grab and go 16 oz. bottles

550.00 per 50 bottles



## DOUGH STREET USA® - EDIBLE COOKIE DOUGH

Cleveland's proud to be the home of this leading edible cookie dough company. Their recipe uses only pasteurized egg whites and heat-treated flour to make cookie dough safe to enjoy any time!



### Dough Bites

Chocolate Chip & Sugar Cookie  
150.00 per 50 bites

### Pre-Scooped Cups

Chocolate Chip, Cookies and Cream and Peanut Butter Cup  
300.00 per 50 - 4 oz. cups





# TRAFFIC PROMOTERS

## **Café Cart Featuring Coffee and Cream Puffs**

Introducing The Nitro Bike. This bike serves Starbucks's small-batch cold brew coffee – slow steeped for a smooth taste. It's infused with nitrogen for a naturally sweet flavor and cascading, velvety crema.

Top off your Nitro Coffee with a light and airy pastry puff filled with decadent coffee or vanilla bean pastry cream to complete the perfect pairing.

Due to only having one bike available, the café cart is the ideal option for an exclusive experience

*\*Full set up requires an 8' x 6' footprint & an Attendant*

**Minimum order is one 3 gallon keg which serves 95 - 3.5 oz. samples  
and 95 house-made cream puffs**

**600.00**

Additional servings can be ordered a la carte

## **SOFT PRETZELS**

Freshly baked and served warm

With your choice of Stadium Mustard, Whipped Herb Chevre & Caramelized Onion Dip

*\*Requires additional power*

**700.00 per 50 servings**

## **ICE CREAM FREEZER AND NOVELTIES**

Indulge in delicious frozen treats any time of the day! Includes freezer filled with 10 dozen assorted ice cream bars and napkins.

*\*Requires additional power*

**500.00 per four hours of service**

Additional 120 assorted ice cream bars – 400.00

## **SOFT SERVE MACHINE RENTAL**

Chocolate and Vanilla dairy free soft serve accompanied by choice of rainbow sprinkles, chocolate sauce and caramel sauce. Includes cups, spoons and napkins.

*\*Requires additional power, table top and Attendant*

**Minimum of 250 cups - 4.00 per cup**

**BOOTH ATTENDANTS -150.00 for four hours and 30.00 for each additional hour**









### **SIGNATURE CHEWY GRANOLA BARS**

House-Made Granola Bars made with Oats, Dried Fruits, and Nuts  
400.00 per 50 servings

### **CREATE-YOUR-OWN ENERGY MIX**

Assortment of gourmet favorites allowing your guests to customize their  
own sweet or savory combination  
475.00 per 50 servings

### **PROTEIN BITES**

Double Chocolate, White Chocolate Cranberry,  
and Super-Fruit Trail Mix  
450.00 Per 50 Servings

### **POWER BOWL STATION**

Assorted Greek Yogurt Bowls with Super Fruits, Nuts, and Seeds  
650.00 per 50 servings

### **BALANCED SELECTIONS FOR GRAB-AND-GO**

Assorted Baked Chips, High-Protein Energy Bars, Trail Mix,  
Dry-Roasted Peanuts, Granny Smith Apples, and Fresh Bananas  
650.00 per 50 servings

### **COMPRESSED FRUIT CUPS**

Vacuum-Infused Coconut-Pineapple, Lime-Watermelon,  
and Basil-Melon  
350.00 per 50 servings

### **GARDEN-FRESH VEGETABLE CUPS**

Individually presented with Buttermilk Ranch Dipping Sauce  
350.00 per 50 servings

### **HUMMUS CUPS**

Traditional Hummus with Crispy Pita Chips,  
Demi Cucumber, Baby Carrots, and Celery  
400.00 per 50 servings

### **FOCACCIA STICKS**

Pesto Focaccia Sticks and Pepperoni Focaccia Sticks  
with Tomato Basil Marinara for Dipping  
500.00 per 50 servings

### **FRUIT AND YOGURT PARFAITS**

350.00 per 50 servings

### **SEASONAL FRUIT CUPS**

350.00 per 50 servings

### **WHOLE FRESH FRUIT**

150 per 50 servings



### **SWEET AND SAVORY CREAM PUFFS**

Lemon Blueberry and Herbed Cheese Cucumber  
39.95 per dozen

### **HOUSE-BAKED COOKIES**

Chocolate Chip, Oatmeal, and Rosemary Shortbread  
26.95 per dozen

### **BROWNIES**

Buckeye, Chocolate Chunk, and Ginger Caramel  
30.95 per dozen

### **VEGAN AND PREPARED WITHOUT GLUTEN SWEETS**

Chocolate Chip Cookies and Mendiants  
26.95 per dozen

## **A LA Carte Items**

Assorted Breakfast Pastries 41.95 per dozen

Assorted Muffins 41.95 per dozen

Assorted Breakfast Breads 41.95 per dozen

Cinnamon Rolls 41.95 per dozen

Kettle Chips 15.00 per pound

Pretzels 15.00 per pound

Specialty Snack Mix 15.00 per pound

Gourmet Mixed Nuts 20.00 per pound

Chips, Pretzels and Popcorn 2.50 per individual bag

Rice Krispy Treats 30.95 per dozen

Assorted Granola and Breakfast Bars 36.00 per dozen

Energy Bars 72.00 per dozen

Lemon Bars 30.95 per dozen

Fudge Brownies 30.95 per dozen

Assorted Cookies 26.95 per dozen

Hershey Kisses 15.00 per pound

Full Size Candy Bars 48.00 per dozen







BOXED LUNCHES



# CHEF'S BEST BOX LUNCHES

Choose up to three selections from a lineup of chef favorites to build creative lunches, featuring mouth-watering gourmet sandwiches and crisp farm-fresh salads.

24.95 PER BOX

## GOURMET SANDWICHES

Box includes:

Whole Fruit, Kettle Chips, Cookie

### Smoked Turkey and Cheddar

Tomato, Lettuce, and Herb Aioli  
on Whole Wheat

### Roasted Beet and Goat Cheese

Lettuce and Herb Vinaigrette  
on Ciabatta

### Grilled All-Natural

#### Chicken Curry Salad Sandwich

Pickled Carrots and Dried Cranberries  
on Ciabatta

### Ham and Swiss

Lettuce, Tomato, and Dijon Spread  
on Pretzel Bread

### “ZLT” Flatbread Sandwich

Grilled Zucchini, Lettuce,  
Monterey Jack Cheese,  
and Sun-Dried Tomato Spread

## ADDITIONAL OPTIONS

Bag of Veggie Chips  
Carrots and Hummus  
Pasta Salad  
2.00 per person

## FARMER SALADS

Box includes:

Whole Fruit, Dark Chocolate Fruit  
and Nut Bar

### Chopped Italian Salad

Romaine, Radicchio,  
Tomatoes, Red Onion, Bacon,  
Blue Cheese, and Honey-Dijon  
Vinaigrette

### Greek Salad

Chopped Romaine, Kalamata Olives,  
Feta, Red Onion, Cucumber,  
and House-Made Greek Dressing

### Harvest Grain Salad

Quinoa, Roasted Vegetables,  
Dried Fruit, Baby Greens, and  
House-Made White Balsamic Dressing

### Spinach and Arugula Salad

Grape Tomatoes, Bermuda Onions,  
Cannellini Beans,  
and Lemon Vinaigrette

Add Grilled Chicken to any Salad for  
3.00 per person

## BEVERAGES

Bottled Water 4.00 each

Assorted Soft Drinks 4.00 each

#savethebees #responsiblefoodsystem #sustainable #therealfarmville



# RECEPTION STATIONS

## **GOURMET CHEESE BOARD**

A Sampling of Local and Imported Cheeses, #therealfarmville Honey, Jams,  
Assorted Crackers, and Flatbreads  
550.00 per 50 servings

## **CHARCUTERIE BOARD**

Imported Cured Meats, Marinated Mushrooms, Olives,  
Artisan Flatbreads, Crostini, and Breads  
900.00 per 50 servings

## **MARKET-FRESH TABLE**

A Selection of Cheeses, Fresh Garden Crudités, Fresh Fruit,  
Chutneys, #therealfarmville Honey, Artisan Breads and Crackers  
950.00 per 50 servings

## **MEDITERRANEAN STATION**

Traditional Hummus Tehina, Romesco, Herbed-Whipped Chevre,  
Crispy Pita, Cucumber, Carrots, and Celery Sticks  
550.00 per 50 servings

## **FLATBREAD STATION**

Goat Cheese and Arugula  
Prosciutto and Artichoke, and Roasted Grapes and Fennel  
*\*May require additional power*  
550.00 per 50 servings

## **WEST SIDE MARKET SAUSAGE SAMPLER**

Apple Provolone with Sweet Apple 'Kraut, Chipotle Cheddar with Caramelized Onions,  
and Spicy Italian with Grilled Peppers on Miniature Hoagie Rolls  
*\*May require additional power*  
500.00 per 50 servings

## **GOURMET MINI BURGER STATION**

Our Classic Tavern Style with American Cheese and Classic Burger Sauce,  
Gourmet with Aged Gruyère Cheese, and Black-Bean and Brown Rice  
*\*May require additional power*  
500.00 per 50 servings

## **CLEVELAND STATION**

Potato and Cheese Pierogi with Caramelized Onion Jam, Lake Erie Walleye Slider  
with Pickled Onions, and Cleveland Corned Beef Reuben with 'Kraut on a Pumpernickel Roll  
*\*May require additional power*  
650.00 per 50 servings

## **BEEF BARBACOA BOWL**

Shredded Barbacoa Beef, Black Beans, and Cilantro-Lime Rice  
*\*May require additional power*  
500.00 per 50 servings









BEVERAGES



# NON-ALCOHOLIC REFRESHMENTS

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

## **ALL-NATURAL FRUIT INFUSED WATER**

with fresh fruit infused waters: Fresh Lime-Basil, Raspberry-Orange, or Watermelon  
52.00 per gallon

## **FRESH-MADE LEMONADE**

with a hint of #therealfarmville Honey  
52.00 per gallon

## **FRESH-BREWED ICED GREEN or BLACK TEA**

with a selection of sweeteners  
52.00 per gallon

## **FRESH-BREWED STARBUCKS COFFEE**

Regular or Decaf  
65.00 per gallon

## **ASSORTED HOT TEAS**

with a selection of sweeteners  
65.00 per gallon

## **SOFT DRINKS**

4.00 each

## **BOTTLED WATER**

4.00 each

## **SPARKLING SPRING WATER**

4.00 each

## **BOTTLED JUICE**

4.50 each

## **WATER COOLER SERVICE**

5 Gallon Water Jugs 39.00 each  
Equipment Rental  
115.00 for first day/50.00 each additional day  
*\*Requires additional power*

## **KEURING SINGLE CUP COFFEE MAKER**

Includes 100 assorted K-cups, Disposable Cups, Condiments and Water  
400.00  
Daily Rental - 50.00  
*\*Requires additional power*

# BAR SELECTIONS

All beverages are billed based on actual consumption. Bartenders are required for all alcoholic services.  
Bartender fee is 150.00 per bartender for up to three consecutive hours of service.  
30.00 for each additional hour requested.

## HOSTED DELUXE BAR

### COCKTAILS

Featuring Tito's Handmade Vodka, Bombay Sapphire, Dewar's 12, Maker's Mark, Bacardi Superior, Jameson, Jack Daniel's, José Cuervo Tradicional, Christian Brothers Brandy, Martini & Rossi Sweet and Dry Vermouth

9.00 per drink

### WINE BY THE GLASS

9.00 per glass

### PREMIUM BEER

7.00 each

### DOMESTIC BEER

6.50 each

### BOTTLED WATER

4.00 each

### SOFT DRINKS

4.00 each

### JUICES

4.50 each

## HOSTED PREMIUM BAR

### COCKTAILS

Featuring Svedka Vodka, Bombay, Dewar's, Jim Beam, Bacardi Superior, Canadian Club, José Cuervo Especial, E & J Brandy, Martini & Rossi Sweet and Dry Vermouth

8.00 per drink

### WINE BY THE GLASS

8.00 per glass

### PREMIUM BEER

7.00 each

### DOMESTIC BEER

6.50 each

### BOTTLED WATER

4.00 each

### SOFT DRINKS

4.00 each

### JUICES

4.50 each

## SPECIALTY COCKTAILS

Have our in-house mixologist create a creative cocktail selection for your event! Specialty Cocktails are served in batches of 50, and start at \$500.00 per batch

Space Requirements:

Full Bar Setup - 6' x 8' area is recommended.

Beer & Wine Only Bar Setup - 6'-8' existing counter space or covered table is recommended.

Please contact your Catering Sales Manager with any questions.



# BEER

## **BY THE CASE**

DOMESTIC: 150.00 PER CASE  
BUD LIGHT | BUDWEISER | MILLER LITE

PREMIUM: 175.00 PER CASE  
HEINEKEN | STELLA | AMSTEL LIGHT

CRAFT & MICROBREW: 200.00 PER CASE  
LOCAL OPTIONS: GREAT LAKES BREWERY | MARKET GARDEN BREWERY  
NEW BELGIUM FATTIRE AMBER ALE | SIERRA NEVADA PALE ALE

## **BY THE KEG\***

DOMESTIC BEER: 450.00 PER HALF BARREL KEG  
PREMIUM BEER: 500.00 PER HALF BARREL KEG  
CRAFT & MICROBREW BEER: 575.00 PER HALF BARREL KEG

\*Kegs are considered specialty order items and need to be confirmed 30 days out.  
Orders made within 30 days are subject to product availability and may incur 10% surcharge on pricing.  
Please contact your Catering Sales Manager for all available options.

Pricing includes kegerator system (3'x3' footprint - Based on availability). Additional power is required. Exhibitor is responsible for ensuring power is set and ready prior to keg being delivered to booth.

# WINE

WINE CAN BE ORDERED BY THE BOTTLE OR BY THE CASE.  
Please contact your Catering Sales Manager for suggested wine pairings and a full list of wines.





## EXHIBITOR CATERING ORDER FORM

EXHIBITING COMPANY INFORMATION	
Company Name (Include Booth Name if Different):	
Billing Address:	
City, State, Zip Code:	Country:
Main Contact:	
Main Telephone Number:	
Email Address:	

SITE INFORMATION	
Event Name:	
Booth Number:	Booth Size:
On-Site Contact Name:	
On-Site Contact Cell Number:	

DELIVERY DATE	DELIVERY TIME	ITEM DESCRIPTION	QTY	TOTAL PRICE

1. PLEASE contact our office if you do not receive your catering agreement, banquet orders, and balance due within 14 days of placing your order; receipt of these forms CONFIRMS your order has been placed.
2. Full payments must be received 7 business days prior to the start of services. All replenishment orders during the show must be guaranteed by credit card; any balances of charges will be billed to this card on file.
3. Full cancellation of an order must be made 14 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.
4. If food/beverage order is less than 50.00 per delivery, a 50.00 delivery fee will be charged.

All prices subject to 23% service charge and 8% sales tax. Service fees and menu prices are subject to change.

A credit card is required to be on file to guarantee services and for payment purposes.  
Please contact your Catering Sales Manager to finalize payment details and to confirm your order.





*Levy*  
CONVENTION CENTERS