

EXHIBITOR MENU

2026

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LONG BEACH CONVENTION
AND ENTERTAINMENT CENTER CATERING

**EXCEPTIONAL EXPERIENCES,
POWERED BY LEGENDS GLOBAL**

At the Long Beach Convention and Entertainment Center, all catering is proudly delivered by Legends Global, our exclusive in-house food and beverage partner. Together, we bring your hospitality vision to life by designing dining moments that feel authentic, unforgettable, and distinctly yours.

**FOOD IS MORE THAN A MEAL,
IT'S PART OF THE MEMORY.**

Whether it's a signature dish, refreshing beverage, locally inspired menu, or shared meal that becomes tradition, every item crafted by the Long Beach Convention and Entertainment Center and Legends Global connects people to a lasting impression of world-class hospitality.

OUR APPROACH

Locally Inspired – We collaborate with chefs, farmers, and artisans to honor the flavors of our community and create menus that reflect the unique character of the Long Beach Convention and Entertainment Center.

Sustainability – Our partnership and practices with Legends Global are fortified by a commitment to sustainability and social responsibility. Guided by integrity and intention, we drive measurable impact by strengthening communities, advancing equity, and protecting our environment. In food and beverage, this means humanely raised proteins, cage-free eggs, plant-based ingredients, sustainable seafood, and reducing waste through recycling and composting.

Inclusive Hospitality – Our Sales Team, Chefs, and Managers are ServSafe Allergen certified and trained to meet dietary needs, ensuring every guest feels safe, welcome, and cared for.

OUR PROMISE

At the Long Beach Convention and Entertainment Center, catering is designed to tell a story, celebrating community, sparking memories, and uniting people in powerful ways.

TRAFFIC BUILDERS

SNACKS • SWEETS



LONG BEACH
Convention & Entertainment Center

TRAFFIC BUILDERS

All Traffic Builders require a service staff or chef attendant for \$275 (4-Hour Shift)

Fresh Popped Popcorn Cart 108 per dozen

Delicious movie-style popcorn. Let the aroma of freshly popped butter-flavored popcorn bring guests your way. Includes Cheddar, Tajín, and Cinnamon Sugar shakers.

Equipment included. Requires 100V. 20 amp electrical.

Fresh Cinnamon Rolls 95 per dozen

Our freshly baked cinnamon rolls with brown sugar and spices are topped with a velvety cream cheese frosting and served warm in your booth.

Heat lamp included. Requires 100V. 20 amp electrical.

Novelty Ice Cream Cart 120 per dozen

Choose from a variety of novelty ice cream, fruit bars, and vegan frozen bars.

Equipment included. Requires 100V. 20 amp electrical.

Funnel Cake Fries 94 per dozen

Warm pastry fried golden, then sprinkled with cinnamon and sugar.

Accompanied with caramel dipping sauce.

Equipment included. Requires 100V. 20 amp electrical.

Warm Pretzel Bites 94 per dozen

Our Bavarian-style soft pretzels are served warm with whole grain mustard and cheese sauce for dipping.

Equipment included. Requires 100V. 20 amp electrical.

Gelato Station 156 per dozen

Single Scoops of Gelato in the flavor of your choice.

Let your Catering Representative know if providing your own branded cups.

Equipment included. Requires 100V. 20 amp electrical.

Soda Float Station 168 per dozen

Single Scoops of your favorite Ice Cream in the Soda of your choice.

Let your Catering Representative know if providing your own branded cups.

Equipment included. Requires 100V. 20 amp electrical.

*A 60 piece minimum per selection.
Electrical setup and scheduling is responsibility of client.
All service equipment subject to availability.*

All menu prices are subject to an administrative fee which is entirely distributed to employees providing the service as a gratuity. Services on and before 09/30/2026 will have an 11% administrative fee. Services on and after 10/01/2026 will increase to a 12% administrative fee. All sales are subject to a 10.5% sales tax applicable and subject to change. Prices subject to change. See General Information on pages 26-30 for more information.

PROUDLY BAKING!

HOPE'S COOKIES

By the Dozen

INTRODUCTION AND STORY

It seems like every year, since 1996, Philadelphia's Main Line Today and/or Philadelphia Magazine declare that Hope's Cookies are the Best in the Philadelphia area.

Several years ago, a cookie loving, Philadelphia college student named Hope Spivak had a natural idea: why couldn't store bought cookies have the same quality and freshness of the home baked variety? Why indeed?

Discovering the answer led to a journey which took Hope from her Mom's homey kitchen, ultimately to her own state-of-the-art facility, where she watches over every aspect of the operation to bring you the world's finest all-natural Hope's Country Fresh Cookies.

Creating the perfect cookie didn't just happen overnight. It took plenty of time, testing, and tasting, and the talents of a team of master bakers. The results speak for themselves. Order a batch of Hope's award-winning cookies and you'll taste ingredients that are 100% natural. We use no chemicals, no artificial colors or flavors, and no preservatives. We also use only the richest dark and white chocolates, imported Dutch cocoa, all-natural peanut butter, Hawaiian macadamia nuts, fresh creamery butter, and pure vanilla. While most other cookie doughs use flour or sugar as the leading ingredients, Hope's cookies contain 35% chocolate as the leading ingredient - enough to please even the most discerning chocolate lovers! That's why they're 100% delicious too!

Our commitment to quality is your assurance of getting nothing but the finest, freshest cookie again and again. Enjoy a natural phenomenon!

Chocolate Chip	81
Oatmeal Raisin	81
Sugar Cookie	81
Toffee Crunch	81

*Minimum order of 25 per selection.
Attendant fee applies for every 75 guests.
China service available upon request. See page 29 for rates.
Linen available upon request. See page 29 for rates.
Dietary substitutions available upon request.
Additional fees may apply.*

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BREAKS AND BITES

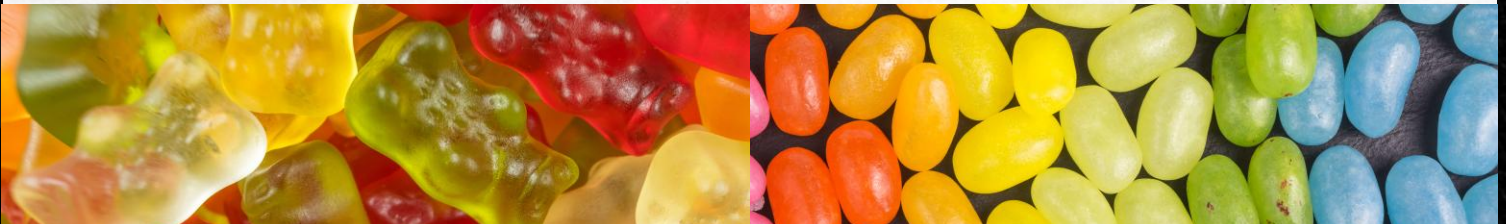
Snacks by the Dozen

Chef's Selection of Muffins including Banana, Honey-Bran, and Orange Cranberry	81
Bagged Donut Holes Dusted with Cinnamon Sugar	89
Chef's Selection of Breakfast Pastries including Danishes	81
Mini Chocolate Croissants Dusted with Powdered Sugar	82
Mini Bundt Cakes including Red Velvet, Vanilla, and Chocolate.	82
Fresh Berry Cups with Agave Syrup Drizzle	107
Seasonal Whole Fruit	47
Home-Style Kettle Potato Chips Queso Dip	138
South Of The Border Chips and Salsa	150
Protein Bars	113
Granola Bars	63
Lay's Brand Potato Chips	72
Skinny Pop Popcorn	72
Bagged Pretzels	72

*\$84 delivery fee applies.
Dietary substitutions available upon request.
Additional fees may apply.*

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CANDY BY THE POUND



M&Ms	30
Peppermints	30
Jolly Ranchers	100
Hot Tamales	60
Skittles	30
Gummy Bears	40
Jelly Belly's	60



*Minimum order 5 pounds per selection.
\$84 delivery fee applies.
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BOOTH ENHANCEMENTS

CHEF PLATTERS • INTERACTIVE STATIONS



CHEF ACTION STATIONS

Requires a Chef Attendant per station

Tostada Station	30
Petite Tostadas with your Choice of Beef Picadillo, Pollo Asada, or Pork Carnitas, Served with Shredded Lettuces, Mild Salsa, Pickled Red Onions and Queso Fresco	
Pasta Station	30
Penne and Rotellini Pasta, Pomodoro, Alfredo and Arrabiatta Sauces, Chicken, Italian Sausage, Grilled Shrimp, Portobello Mushrooms, Roasted Vegetables, Fresh Basil, Bell Peppers, Onions, Spinach, Artichoke, Served with Garlic Bread, Grated Cheese, and Crushed Red Peppers	
Baja Tacos	27
Two Petite Corn Tortilla Tacos. Choice of Chicken, Carne Asada, Fried Fish, or Al Pastor Jackfruit with Beans, Fiesta Rice, Salsa Roja, Salsa Verde, Pico de Gallo, Onions and Cilantro	
Loaded Potato Station	26
Baked Russet Potatoes with Bacon, Cheddar Cheese, Whipped Butter, Sour Cream, and Green Onion.	
Mac n Cheese Station	29
Creamy Mac n Cheese with a choice of Bacon, Grilled Chicken, Pulled Pork, with Topping Choices of Cheddar Cheese, Parmesan, Blue Cheese, Chives, Roasted Broccoli, Caramelized Onions, Jalapenos, Toasted Breadcrumbs, Crispy Fried Onions, Buffalo Sauce, BBQ Sauce, Ranch Drizzle	
Stir Fry Station	29
Choice of Teriyaki Chicken or Tofu, Carrots, Broccoli, Mushrooms, Napa Cabbage, Baby Corn, Onions, Edamame, Green Peas, Soy Sauce, Siracha, Sesame Seeds, Chili, Peanuts, over Rice <i>Upgrade to Beef for \$3 more per guest</i>	
Sweet S'more Station	22
Freshly Toasted Marshmallows with Choice of Toppings: Graham Crackers, Chocolate, Cinnamon Sugar, Caramel Sauce, Peanut Butter Chips, Coconut Shreds	
"Designer" Cupcakes and Cookies	25
Choice of Cupcakes (Vanilla, Red Velvet, and Chocolate) or Hope's Chocolate Chip Cookies. Interactive Decorating Station with Vanilla, Chocolate Fudge, Red Velvet Frostings, Sprinkles, Chocolate Shavings, Candy, Nuts and Other Fun Toppings.	

*Minimum order of 50 per selection.
Chef Attendant required per station.
Suggested ratio of 1 station per 100 guests.
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Linen available upon request. See page 29 for rates.
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ENHANCE YOUR BOOTH

SPECIALTY CHEF DISPLAYS

California Garden Display	34
"Seasonal Local and Regional Selections" - Marinated Artichoke, Grilled Eggplant, Roasted Heirloom Tomatoes, Olives, Chilled Grilled Asparagus, Broiled Carrots, Sweet Peppers, Roasted Chilled Cauliflower, Zucchini, Mushrooms, Balsamic Onions, Hummus Dip, Lavash, and Crostini.	
Fresh Fruits and Berries	25
Dragon Fruit, Pineapple, Watermelon, and Berries, drizzled with Honey Lime Syrup.	
Board From Abroad	34
Mortadella, Capicola, Red Wine Salami, Prosciutto, Pamplona, Brie, Sharp Cheddar, Cured Gouda, Roasted Peppers, Artichokes, Olives, Pepperoncini, Lemon Basil Bocconcini, Lavash, and Crostini.	
Artisan Cheese Board	26
Manchego, Smoked Gouda, Brie, Asiago, Artichoke, Green Olives, Fresh Berries, Fig Marmalade, Roasted Almonds, Crackers, and Crostini.	
Mediterranean Inspired Chef's Platter	30
Al Fresco - Grilled Asparagus, Fresh Marinated Feta and Mozzarella Bocconcini Cheese, Olives, Persian Cucumbers, Tzatziki Dip, Grilled Pita Chips, Dolmas, Roasted Peppers, Dried Figs, Apricots, and Red Pepper Hummus.	
The Molcajete	24
Fire Roasted Salsas, Pico de Gallo, Guacamole, Queso Dip, served with House Fried Tortilla Chips.	
Chef's "Bite-Sized" Dessert Display	30
Fresh Baked "Hope" Cookies, Belgian Chocolate Brownies, Lemon and Almond Sweet Bars, Mini Cupcakes, and Mousse Cups.	

*Minimum order of 50 per selection.
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SMALL BITES

KABOBS • APPETIZERS • DESSERTS



LONG BEACH
Convention & Entertainment Center

SKEWERS, BROCHETTES, KABOBS

SKEWERS

Appetizer - \$12

Hibachi Beef

with Teriyaki Sauce

Balsamic Beef

with Balsamic Glaze

Black Pepper Beef

with Chimichurri

Lime Chicken

with Chipotle Aioli

Orange Chicken

with Citrus Sweet n Sour Sauce

Greek Chicken

with Tzatziki Sauce

Garlic Shrimp

with Cocktail Sauce

Sesame Soy Salmon

with Sweet Honey Glaze

Portobello Mushroom

with Sweet Chili Glaze

Grilled Zucchini

with Lemon-Dill Sauce

Thai Tofu

with Peanut Sauce

BROCHETTES

Antipasto - \$15

Hibachi Beef

with Onion

Balsamic Beef

with Cherry Tomato

Black Pepper Beef

with Mushroom

Lime Chicken

with Red Bell Pepper

Orange Chicken

with Red Bell Pepper

Greek Chicken

with Zucchini

Garlic Shrimp

with Cherry Tomato

Sesame Soy Salmon

with Pineapple

Portobello Mushroom

with Pineapple

Grilled Zucchini

with Onion

Thai Tofu

with Cabbage

KABOBS

Entrée - \$19

Hibachi Beef

Zucchini, Mushroom, Onion

Balsamic Beef

Cherry Tomato, Mushroom, Onion

Black Pepper Beef

Mushroom, Bell Pepper, Onion

Lime Chicken

Red Bell Pepper, Zucchini, Onion

Orange Chicken

Red Bell Pepper, Onion, on Rice

Greek Chicken

Zucchini, Artichoke, Onion

Garlic Shrimp

Cherry Tomato, Artichoke, Onion

Sesame Soy Salmon

Pineapple, Bell Pepper, Onion

Portobello Mushroom

Pineapple, Artichoke, Onion

Grilled Zucchini

Onion, Cherry Tomato, Bell Pepper

Thai Tofu

Cabbage, Broccoli, Carrots

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SMALL BITES

Tray-passed service option available for an additional attendant fee of \$275 per tray passer.

COLD APPETIZERS

Mediterranean Antipasto Skewer	13
with Artichoke, Olives, Mozzarella, Tomato, Black Garlic Glaze	
Ahi Tuna Poke Spoons	13
Fresh Ahi Tuna, Ginger, Cilantro, Soy, Serrano Cream	
Crudité Vegetable Cone	12
Hummus, Carrots, Celery, Red Bell Pepper, Green Beans	
Classic Shrimp Cocktail	13
Citrus Broth Poached Tiger Shrimp served with Tangy Horseradish Cocktail Sauce and Lemon Wedge	
Toasted Avocado Crostini	12
Cilantro Chimichurri, Queso Fresco	
Home-Style Kettle Potato Chips	12
Queso Dip	
Caprese Skewer	12
Vine-Ripened Tomato, Mozzarella Cheese, Fresh Basil, and Balsamic Glaze	
Fried Tofu Bites	12
Choice of Spicy Chutney or Sweet and Sour Sauces	
California Rolls	18
Local Popular Sushi Roll with Avocado, Cucumber, Flavored Crab, Sesame Seeds, Rolled in a Nori Seaweed Sheet, served with Pickled Ginger and Wasabi	

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SMALL BITES

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HOT APPETIZERS

Bacon Wrapped Tiger Shrimp with Apricot Chili Glaze	14
Potato Tacos Rich Mexican Seasoning Mashed Potato Tacos served in a Pan-Fried Corn Tortilla with Shredded Cabbage, Sliced Radishes, Cotija Cheese, and Mild Salsa	13
Arancini Choice of Mushroom or Provolone	12
Pizza Puffs Small Pizza Puffs with Mozzarella Cheese, Roasted Tomato Sauce with your choice of Pepperoni or Vegetarian with Artichoke, Bell Pepper, and Chives	13
Beef Empanada with Chipotle Ranch Dip	14
Chicken En Croute Seared Chicken Morsel Wrapped in Puff Pastry with Bearnaise Sauce	13
Artichoke Beignet with Marinara Sauce	12
Edamame Potsticker with Ginger Soy Sauce	12

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SLIDER BAR

HOT SLIDERS

Mini Beef and Bacon	16
Seared Beef Patty, Cheddar Cheese, Bacon and Chef Spread on a Brioche Bun.	
Al Pastor Jack Fruit	16
Shredded Jack Fruit, Pickled Cabbage, Sweet Grilled Pineapple Marmalade on a Brioche Bun	
Pork Belly	16
Slices of Grilled Pork Belly with Cabbage Slaw, Carrots, and Scallions served with Sriracha Mayo Spread on a Brioche Bun.	
Fried Chicken	16
Nashville Hot Chicken Style with Pickles, Creamy Coleslaw, and Hot Honey on a Brioche Bun.	
BBQ Pulled Pork or Chicken	16
Shredded Tender BBQ Pork or Chicken with Pickles and Marinated Onions on a Brioche Bun	

COLD SLIDERS

Thai Chicken	15
Shredded Chicken tossed with Spicy Peanut Dressing, Cabbage Slaw, on a Bao Bun.	
BLTT	15
Applewood Bacon, Lettuce, Turkey, Tomato, on a Brioche Bun.	
Grilled Vegetable	15
Herb Roasted Shiitake Mushroom, Zucchini, Fresh Greens, Hummus Spread, on a Soft Roll.	
Caprese	15
Fresh Mozzarella Cheese, Heirloom Sliced Tomato, Basil Spread and Balsamic Glaze on a Brioche Bun.	

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DESSERTS ALA CART

BY THE DOZEN

Chocolate Fudge Brownie Bars	96
Salted Caramel Bars	96
Lemon Sweet Bars	96
Almond Sweet Bars	96
Apple Strudel Sweet Bars	96
Raspberry Sweet Bars	96
Mixed Berry Cups	96
with Grand Marnier Drizzle and Whipped Cream.	
Sweet Custard Empanadas	96
Mini Cheesecake Rounds	144
Honey Drizzled Baklava	144
Crème Brûlée	144
Tres Leches Cake Bites	144
Tiramisu Cake Bites	144
Cream Puffs	144
with Seasonal Berries	

BY THE 10" CAKE

Red Velvet	250
Chocolate Ganache	250
Vanilla	250
Tiramisu	250

*Minimum order of 3 dozen per selection.
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BUILD YOUR BOX

SANDWICHES • WRAPS



A WIDE VARIETY TO CHOOSE FROM!

BUILD YOUR BOX

All Boxes include: Canned Water or Soda and Whole Fresh Fruit.

Choice of 1 Sandwich, 1 Side Salad, 1 Bag of Chips, and 1 Dessert	68
Choice of 1 Sandwich, 1 Bag of Chips, and 1 Dessert	58
Choice of 1 Sandwich and 1 Bag of Chips	46

SANDWICHES

Muffaletta Sandwich

Thinly-sliced Salami, Mortadella, Spicy Capicola, Ham, Provolone Cheese, Olive Tapenade, Pepperoncini, Roasted Peppers, Capers, Fresh Basil on a Baguette

Mozzarella And Roasted Vegetable Sandwich

Fresh Mozzarella, Green Leaf Lettuce, Roasted Tomatoes, Grilled Eggplant, Zucchini, Thyme Olive Oil, on Ciabatta Bread.

Turkey Pretzel Croissant Sandwich

Sliced Roasted Turkey, Green Leaf Lettuce, Red Onion, Provolone Cheese, Cranberry Spread.

Honey Ham Sandwich

Sliced Honey Ham Sandwich with Swiss Cheese, Lettuce, and Tomatoes on a soft Hoagie Roll with sides of Mustard and Mayonnaise.

Chicken Wrap

Pulled Chicken, Cucumber, Tomatoes, Romaine Lettuce, Shallots, Chives, Boursin Cheese Spread, in a Spinach Flour Tortilla.

Grilled Vegetable Wrap

Hummus and Basil Spread, Sweet Peppers, Zucchini, Asparagus, Red Onion, Organic Arugula, Balsamic Reduction, in a Wheat Flour Tortilla Wrap.

*Minimum order of 25 per selection.
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A WIDE VARIETY TO CHOOSE FROM!

BUILD YOUR BOX

SIDE SALADS

Tortellini Pasta Salad

Tossed in Lemon Juice and Olive Oil, Shaved Onions, Parsley, Red Grape Tomatoes, Shaved Parmesan Cheese.

Penne Pesto Salad

Artichoke, Shaved Onions, Roasted Tomatoes, Basil, Pesto.

Potato Salad

Red Potatoes, Green Onions, Green Peas, Hard-Boiled Egg, Dijon-Mayonnaise Dressing.

Cous-Cous Salad

Tri-Color Peppers, Peas, Black Olives, Green Onions, Garlic Aioli.

Caesar Salad

Classic Composed Caesar Salad with Garlic Croutons, Shaved Parmesan Cheese, Caesar Dressing

Quinoa Salad

Parsley, Mint, Marinated Tomatoes, Baby Kale, Chickpeas, Red Onions, Cranberry Vinaigrette.

BAGGED SIDES

Lay's Brand Potato Chips

Skinny Pop Popcorn

Pretzels

SIDE DESSERT

Fudge Brownie

Salted Caramel Bar

Apple Strudel

Lemon Sweet Bar

Chocolate Chip Cookie

Mini Bundt Cake

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BEVERAGES

COFFEE AND COCKTAILS

COFFEE • BEVERAGES • BAR PACKAGES



LONG BEACH
Convention & Entertainment Center

BEVERAGES

BY THE GALLON

Freshly Brewed Coffee and Decaf	122
with Dairy and Non-Dairy Milks, Creamers and Sweeteners	
Hot Tea Selection	122
with an assortment of Black, Green, and Herbal Teas	
Chilled Fruit Juice	122
Choice of Apple, Orange, or Cranberry	
Iced Tea	130
Choice of Traditional Black Tea, Raspberry Tea, or Peach Tea, with Fruit Garnishes on the side.	
Lemonade	130
Choice of Classic or Strawberry, with Fruit Garnishes on the side.	
Aguas Frescas	130
Choice of Horchata, Watermelon, Mango, or Honeydew. <i>Dedicated server to dispense drinks.</i>	
Milk Tea Station	130
Thai Milk Tea.	

CAN-TO-BOTTLE

Canned Pepsi Products	8
Pepsi, Diet Pepsi, Starry	
Canned Aquafina Water	8
16oz. Refillable	
Canned Bubly Sparkling Water	8
Blackberry or Lime	
Canned Aquafina Sparkling Water	9
Unflavored	
Bottled Fruit Juice	10
Orange, Cranberry, or Apple	
Bottled Iced Tea	10
Choice of Sweetened or Unsweetened	
Bottled Starbucks Frappuccino's	10
Vanilla, Mocha, or Caramel	
Canned Energy Drinks	9
Rockstar or Celsius	

*On Consumption requires minimum order of 50 per selection.
Only applies to standard canned beverages.
Canned Beverages subject to Delivery Fee.
Attendant require for By the Gallon Beverages.
Attendant fee applies for every 75 guests.
China Service available upon request. See page 29 for rates.
Linen available upon request. See page 29 for rates*

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BEVERAGES

PACKAGES AND KITS

Espresso and Cappuccino Cart	2,850
300 cup service. Includes rental of Espresso Machine and supplies to operate and prepare specialty beverages for up to four hours. <i>Requires 60amp electrical. Requires 6ft x 3ft available space to place cart + room for service staff to operate. Service Staff charged separately.</i>	
Gourmet Freshly Brewed Coffee Service	2,350
4 hours service. 300 Servings, Flavored Syrups, Sweeteners, Creamers and Non-Dairy Creamers, and all equipment. <i>Service Staff charged separately.</i>	
Keurig Kit	600
Keurig single-brew machine with four packages of 25 pods (100 pods total). Coffee and Tea pod selection available upon request. <i>Requires 110v.20amp electrical.</i>	
Nespresso Kit	950
Nespresso single-brew machine with four packages of 25 pods (100 pods total). Coffee and Tea pod selection available upon request. <i>Requires 110v.20amp electrical.</i>	
Ambient Water Kit	180
Water dispenser, 5-gallon bottle of spring water and 125 compostable cups. <i>Runner fee charged separately.</i>	
Hot and Cold Water Kit	214
Water dispenser, 5-gallon bottle of spring water and 125 compostable cups for both hot and cold beverages. <i>Requires 110v.20amp electrical. Runner fee charged separately.</i>	
Spring Water Replenishments	90
5-Gallon jug of spring water and 125 compostable cups.	

*Electrical setup and scheduling is the responsibility of the client.
Runner fee required for each block of up to 12 water kits.
China Service available upon request. See page 29 for rates.*

All menu prices are subject to an administrative fee which is entirely distributed to employees providing the service as a gratuity. Services on and before 09/30/2026 will have an 11% administrative fee. Services on and after 10/01/2026 will increase to a 12% administrative fee. All sales are subject to a 10.5% sales tax applicable and subject to change. Prices subject to change. See General Information on pages 26-30 for more information.

BAR PACKAGES

Bar services will require that all guests show a valid form of ID per transaction.

No more than 2 beverages per person will be allowed for each bar transaction.

Caterer reserves the right to refuse service to any guest. Prices are estimates.

Final billing will be based on actual consumption.

Spirit, Wine, and Beer lists available upon request and subject to change.

\$1,000 minimum per bar.

BARS

Full Hosted Bar

25/person/hour

Includes House Selection of American, Imported, and Craft Beers, Hard Seltzers/RTDs, Cocktails, Wine, and Non-Alcoholic Beverages.

Limited Hosted Bar

25/person/hour

Includes House Selection of American, Imported, and Craft Beers, Hard Seltzers/RTDs, Wine, and Non-Alcoholic Beverages.

Margarita Bar

25/person/hour

Classic or Strawberry Margaritas on the Rocks.

Mimosa Bar

25/person/hour

Orange, Cranberry, or Pineapple Juices.

Mocktail Bar

25/person/hour

Classic Mocktails and Non-Alcoholic Beverages.

Non-Hosted Bar with Tickets

This allows guests to enjoy the entire inventory of libations using their tickets.

Once tickets are exhausted, additional beverages are available for guests to purchase.

Tickets are provided by the client. Contact the Catering Sales Department for more information.

Non-Hosted Bar

This allows guests to enjoy the entire inventory of libations available for purchase.

Client is responsible for \$1000 minimum per bar and labor costs.

*Bartender fee applies for every 75 guests.
China Service available upon request. See page 29 for rates.*

All menu prices are subject to an administrative fee which is entirely distributed to employees providing the service as a gratuity. Services on and before 09/30/2026 will have an 11% administrative fee. Services on and after 10/01/2026 will increase to a 12% administrative fee. All sales are subject to a 10.5% sales tax applicable and subject to change. Prices subject to change. See General Information on pages 26-30 for more information.

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PRICED BY THE DRINK

Cocktail	16
Premium Cocktail	19
Specialty Cocktail	21+
Prosecco Sparkling Wine - Glass	15
Prosecco Sparkling Wine - Bottle	53
House Wine - Glass	15
House Wine - Bottle	53
Premium Wine - Glass	17
Premium Wine - Bottle	60+
American Beer - 12oz	12
Imported Beer - 12oz	14
Craft Beer - 12oz	14
Non-Alcoholic Beer - 12oz	14
Mocktail	12
Bubly Sparkling Flavored Water - 16oz	8
Canned Pepsi Products - 16oz	8
Canned Aquafina Water - 16oz	8
Ready-To-Drink "RTD" Cocktails - 12oz	15

*Bartender fee applies for every 75 guests.
China Service available upon request. See page 29 for rates.*

All menu prices are subject to an administrative fee which is entirely distributed to employees providing the service as a gratuity. Services on and before 09/30/2026 will have an 11% administrative fee. Services on and after 10/01/2026 will increase to a 12% administrative fee. All sales are subject to a 10.5% sales tax applicable and subject to change. Prices subject to change. See General Information on pages 26-30 for more information.

GENERAL INFORMATION



LONG BEACH
Convention & Entertainment Center

CATERING INFORMATION

All catering at Long Beach Convention and Entertainment Center is proudly delivered by Legends Global, our exclusive in-house partner. We collaborate with local chefs and artisans to create menus that reflect our community and elevate every event.

From signature dishes to shared meals, every detail is designed to be authentic, memorable, and distinctly yours.

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:

Final guaranteed attendance must be given to Catering Sales prior to the start of service subject to the following:

- Events up to 400 people require the final guarantee five (5) business days prior to the first event.
- Events between 401-2,000 people require the final guarantee ten (10) business days prior to the first event.
- Events over 2,000 people require the final guarantee fifteen (15) 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). 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% overage will no longer apply. Once minimums are stated on initial sales orders and signed, they cannot be reduced.

The Guaranteed Attendance shall not exceed the maximum capacity of the areas within the Facility in which the Event(s) will be held. 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.

You will be charged for the greater of the actual number of guests served or the final guarantee amount. Increases made within the 5-day deadline are subject to approval and may be subject to an additional charge. We reserve the right to make reasonable substitutions, as necessary.

Food and Beverage 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.

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 event order outline. 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 50% deposit.

- 60 days prior to your event we require catering locations, approximate numbers of guests and finalized menu choices.

CONTRACTS, DEPOSITS, and PAYMENTS

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

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, ACH, 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.

Note: Credit card payments are subject to a 4% fee.

INITIALS _____

PAYMENT

Amounts in excess of \$10,000 must have actual credit card present to be swiped and are subject to a 4% 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.**

SERVICE LOCATIONS AT OUR FACILITY

We are 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 and 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 event order. Services requested for additional locations will be placed on a new event 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.

LATE FEES

Initial orders not received within 15 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.

EMPLOYEE, SERVICE, LABOR CHARGES, and SALES TAX

Catering service personnel are covered by Union Local 11's collective bargaining agreement. Catering personnel will deliver food and beverage, serve and clean related areas. Catering personnel are not permitted to perform any general cleaning duties (non-food service related) or act as badge checkers, ticket takers, or security personnel.

All food and beverage menu prices for banquets and other catered events are subject to an Administrative Fee. 100% of this Administrative Fee is distributed to employees providing the service as a gratuity. Services on and before 09/30/2026 will have an 11% administrative fee. Services on and after 10/01/2026 will increase to a 12% administrative fee. All sales are subject to a 10.5% sales tax as applicable and subject to change.

The 11% administrative charge/fee is also taxable under SBOE Regulation #1603. Sales tax-exempt organizations are required to provide a copy of their California Franchise Tax Board Certificate of Exemption no later than one week prior to the event. Labor provided for seated breakfast and lunch functions is two hours, with three hours provided for seated dinner functions. The labor shifts include setup, service, and cleaning time; any additional labor required outside of the standard shift length is subject to charges at plus tax, per server, per hour.

LABOR CHARGES

A \$275 labor fee will be charged for hosted or cash and carry bar services. 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.

Service Staff \$275 each (4 hours minimum) including:

- Bussing Attendant
- Runner Fee
- Tray Passer
- Chef Attendant

Bartender \$275 each (4 hours minimum)

Captain Fee \$290 each (when requested by the client)

Breakfast, Lunch and Dinner: \$84 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 per 75 guests. Beverages/ Breaks - \$84 delivery fee will be assessed for services less than 25 guests. For amounts higher than 25 guests one attendant fee will be assessed per every two stations. Holiday premium rate of 1.5x will apply to all services occurring on observable and federal holidays.

INITIALS _____

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.

SERVICE TIMES

Food and beverage service time frames are based on 2 hours of service. If services extend past two hours additional labor fees may apply.

OUTSIDE FOOD AND BEVERAGE

Patrons, exhibitors or attendees may not bring food or beverage of any kind into the facility or to any event. Please contact your Catering Sales Representative for any additional information

SPECIALTY MEALS

We ask that ten (15) 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 Representative 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. Linen charges apply for all functions.

Standard linens are \$8. Floor length linens are \$16.

CANCELLATION

Should it be necessary for the Customer to cancel a function after their agreement has been signed, Food and Beverage will be entitled to liquidation damages equivalent to 50% of 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

- 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.

ALCOHOLIC BEVERAGES

All alcoholic beverage sales and consumption are regulated by the California Alcoholic Beverage Control. We are responsible for the administration of these regulations. We require that all alcoholic beverages be dispensed only by our employees or agents. It is acknowledged that California state law prohibits the sampling and distribution of all hard alcoholic beverages.

MISCELLANEOUS

China Service: Compostable service is standard for all functions except seated breakfast, lunch and dinner service in meeting rooms and ballrooms.

China service is available at a \$4.00/per guest additional charge for Morning and Afternoon Refreshment Breaks, \$6.00/per guest for Meals and Receptions, and \$2.00/per guest for Barware.

ALLERGIES

Long Beach facilities are not certified Gluten Free, Vegan or Vegetarian. We cannot guarantee that cross contact with allergens will not occur and cannot assume any responsibility or liability for a person's sensitivity or allergy to any food item provided in our facility.

INITIALS _____

LIABILITY

Licensee shall indemnify, defend and hold harmless Licensor, the City of Long Beach and their respective officers, directors, agents, and employees (the "Indemnitees") from and against any and all losses, liabilities, claims, damages and expenses (including reasonable costs of investigation and attorneys' fees) (collectively, the "Losses") occurring at the Facility (whether within or without an Authorized Area) caused to Licensor, the City of Long Beach and/or persons and/or property in, on, or near the Facility before, during, or after an Event, by (i) Licensee's failure to comply with any and all federal, state, foreign, local, and municipal regulations, ordinances, statutes, rules, laws, constitutional provisions, and common laws (collectively, the "Laws") applicable to Licensee's performance of this Agreement and/or activities at the Facility, including without limitation, health and safety laws, the Civil Rights Act, the American with Disabilities Act and intellectual property laws, (ii) any unlawful acts on the part of Licensee or its officers, directors, agents, employees, subcontractors, licensees, or invitees, (iii) the negligent acts, errors and/or omissions or the willful misconduct of Licensee or its officers, directors, agents, employees, subcontractors, licensees, or invitees, (iv) the material breach or default by Licensee or its officers, directors, agents, or employees of any provisions of this Agreement, (v) any and all rigging from or to the physical structure of the Facility or any fixture thereto, set-up, alterations, and/or improvements at or to the Facility necessitated by and/or performed with respect to the Event.

**ALL THE AFOREMENTIONED POLICIES
WILL BE STRICTLY ADMINISTERED.
ANY VIOLATION OF THESE WILL
RESULT IN THE REMOVAL OF
PRODUCT FROM THE SHOW FLOOR.**

INITIALS _____

