

▶ MENU INFORMATION & MINIMUMS

(Sample prices are inclusive of 10% tax and 24% service charge. Pricing is estimated based on industry menus 2018)

OPENING RECEPTION

The Opening Reception menu should include a cash bar and light snacks or hors d'oeuvres (two pieces per person). Examples include cheese display, vegetable crudité, mixed nuts, and/or chips and salsa. CCC will work with ACI Event Services to develop the menu and assist in meeting any venue food and beverage minimums. Below is a guideline for ordering food quantities; this information is based on historical data for this event. A sample menu is included below.

Number of Registered Attendees	Food Guarantee Quantity
1400 to 1600	800
1601 to 1800	900
1801 to 2100	1000

Note: Typically, 1 bar per 150 people. However, venue may have specific requirements.

EXAMPLE: OPENING RECEPTION (1000 PEOPLE)

Minimum of 2 pieces per person

- Vegetable Crudite—\$16 per person
- Mixed Nuts—\$40 per pound (approx. 20 people per pound) \$2 per person
- Cash bar, 6 to 8 bartenders/cashiers at \$150 each

Total = \$19,200

Possible substitutions include chips and salsa (\$10.75 per person), soft pretzels (\$50/dozen), or cheese display (\$17.50 per person). All pricing is an estimate.

CONCRETE MIXER

The Concrete Mixer menu should include heavy hors d'oeuvres (six pieces per person minimum) and two drink tickets per person. The CCC will work with ACI Event Services to develop the menu and assist in meeting any venue food and beverage minimums. Below is a guideline for ordering food quantities; this information is based on historical data for this event. A sample menu is included below.

Number of Registered Attendees	Food Guarantee Quantity
1400 to 1600	1100
1601 to 1800	1200
1801 to 2100	1400

Note: Typically, 1 bar per 150 people. However, venue may have specific requirements.

EXAMPLE: CONCRETE MIXER (1400 PEOPLE)

Minimum of 6 individual hors d'oeuvres per person; may substitute 2 hors d'oeuvres for 1 action station at full guarantee. Minimum of 2 drink tickets per person. Dessert is not required. Chapter has the option to server beer/wine only in lieu of full bar.*

Option 1

- 6 hors d'oeuvres per person—\$8.75 per piece
- 2800 hosted drink tickets—\$12.75 each (full bar) or *\$11 each (beer/wine only)
- 12-14 bartenders—\$150 each

Total = \$111,000

Option 2

- 4 hors d'oeuvres per person—\$8.75 per piece
- 1 action station—\$28 per person
- 2800 hosted drink tickets—\$12.75 each (full bar) or *\$11 each (beer/wine only)
- 12-14 bartenders—\$150 each

Total = \$125,700