

Levy CONVENTION CENTERS

FOOD & BEVERAGE EXHIBITOR PACKET

Missouri Bridal Show and Wedding Expo 2026

December 13, 2026

Please return required materials to:

Sami Delaney, Catering Sales Manager
sdelaney@levyrestaurants.com
314-342-5122

All documents due no later than November 23, 2026

BOOTH ORDERING POLICIES

Absolutely no outside food or beverage is permitted to be brought into the America's Center and Dome by exhibitors or their affiliates.

Please visit the following portal between October 14th and November 23rd to place a booth catering order:
https://www.reservecloud.com/sspSignIn/ooP-Oil-FDC3urDyiTH5

-All food and beverages must be ordered through Levy Catering, the exclusive caterer at the America's Center

-All standard food and beverage selections must be placed 30 Days prior to the event. Orders that are submitted less than 30 Days in advance will be subject to a 10% increase and are subject to availability.

-Payment in-full must occur prior to the event and the designated card will be charged for anything added by the exhibitor during the event. A detailed invoice will be provided, and a secure link will be emailed directly to process order payment.

-Please note that all food and beverage items are subject to a 22% taxable service charge plus applicable 11.179% sales tax. A $50 delivery fee will apply.

-Please allow for a minimum of 45 minutes to one hour for all replenishment requests during the show.

-A bartender is required to service all alcohol orders at a rate of $150 plus tax per four hours. Any additional request for service attendants are a rate of $150 plus tax per four hours.

-Exhibitors are responsible for supplying any tables or counters needed for food service, trash removal from booth, as well as electrical requirements for catering equipment. Levy is not responsible for any of these items inside the booth, and will not place food and beverage without the required items at time of function start.

-Orders are only accepted via ordering portal or via email.

-In order to ensure PCI-DSS compliance, we cannot accept credit card details through email for payment or refund processing. Please do not email your credit card information.

-Please inquire with your Levy Catering Sales Manager for specialty items. Specialty ordered items may require additional lead time to source and confirm.

Levy CONVENTION CENTERS

2026

EXHIBITOR

cateringmenu

ST. LOUIS

EXHIBITOR ONLINE ORDERING

Levy GO

levyrestaurants.com

deliveryservice

BEVERAGE MENUS

BOXED HOT BEVERAGE KIT
CHOICE OF BEVERAGE. INCLUDES 12 OZ CUPS, STIRRERS, INDIVIDUAL CREAMERS, AND INDIVIDUAL SWEETENERS.
CHOICE OF REGULAR COFFEE, DECAF COFFEE, OR HOT WATER WITH ASSORTED TAZO TEAS

80 PER GALLON COFFEE / 65 PER GALLON TEA

ASSORTED SOFT DRINKS
CHOICE OF ASSORTMENT, RC COLA, DIET RITE, DR. PEPPER, DIET DR. PEPPER, OR 7UP

57 PER DOZEN

BOTTLED WATER
20 OUNCE BOTTLES

57 PER DOZEN

SNACK MENUS

COOKIE + BROWNIE PLATTER
FRESHLY BAKED COOKIE + BROWNIE PLATTER

60 PER DOZEN

WHOLE FRUIT BOX
SEASONAL ASSORTED FRUIT

45 PER DOZEN

INDIVIDUALLY PACKAGED SNACKS
ASSORTED CHIPS, TRAIL MIX, & POPCORN

66 PER DOZEN

BREAKFAST MENUS

CONTINENTAL BREAKFAST BOX
SEASONAL FRESH SLICED FRUITS, YOGURT PARFAITS. FRESHLY BAKED BUTTERY CROISSANTS SERVED WITH PRESERVES AND SWEET BUTTER

158 PER HALF DOZEN

ASSORTED PASTRY BOX
FRESHLY BAKED PASTRIES SERVED WITH PRESERVES AND SWEET BUTTER

70 PER DOZEN

ASSORTED BAGEL BOX
ASSORTED BAGEL VARIETIES SERVED WITH CREAM CHEESE, PRESERVES, AND SWEET BUTTER

70 PER DOZEN

SEASONAL FRUIT CUPS
SERVED IN INDIVIDUAL CUPS

78 PER DOZEN

LUNCH MENUS

CLASSIC LUNCH PLATTER
SANDWICH PLATTER TO INCLUDE VEGETARIAN OPTION. KETTLE CHIPS WHOLE FRUIT ASSORTED COOKIES

176 PER HALF DOZEN

EXECUTIVE LUNCH PLATTER
ASSORTED SANDWICH PLATTER TO INCLUDE VEGETARIAN OPTION. KETTLE CHIPS WHOLE FRUIT SIDE SALAD GOOEY BUTTER BARS

182 PER HALF DOZEN



Please visit the following portal between October 14th and November 23rd to place a booth catering order:
https://www.reservecloud.com/sspSignIn/ooP-Oil-FDC3urDyiTH5

Levy GO

All prices exclude 22% taxable service charge and 11.179% tax

signaturesnacks

GOOEY BUTTER BARS

TRIO OF VANILLA, CHOCOLATE, AND RASPBERRY

72 PER DOZEN

TOASTED RAVIOLI

ST. LOUIS SIGNATURE TOASTED BEEF RAVIOLI
WITH MARINARA SAUCE

72 PER DOZEN

JARCUTERIE & FRESH BAKED BREAD

ROASTED GARLIC HUMMUS, WHIPPED FETA,
FRESH VEGETABLES, HOUSE-MADE JAM

165 PER DOZEN



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Levy GO

All prices exclude 22% taxable service charge and 11.179% tax

barservice

Please inquire with your catering sales manager to set-up bar service in your booth

Hosted Premium Bar

Liquor - 10 each
Tito's Vodka, Bombay Sapphire Gin, Jose Cuervo Tequila, Captain Morgan Rum, Jack Daniels Whiskey, Jim Beam Bourbon, Martini & Rossi Vermouths

Wine - 9 each
Proverb Pinot Noir, Cabernet, Chardonnay, Sauvignon Blanc, & Moscato

Seltzers – 9 each
Seasonal High Noon Varieties

Local Brews – 9 each
Michelob Ultra & City Wide APA

Domestic Beer – 8 each
Budweiser, Bud Light, and Athletic Brewing NA

Hosted Deluxe Bar

Liquor - 11 each
Grey Goose Vodka, Bombay Sapphire Gin, Casamigos Tequila, Captain Morgan Rum, Bacardi Rum, Crown Royal Whiskey, Maker's Mark Bourbon, Martini & Rossi Vermouths

Wine - 10 each
Woodbridge Pinot Noir, Cabernet, Chardonnay, Sauvignon Blanc, & Silvergate Moscato

Seltzers – 9 each
Seasonal High Noon Varieties

Local Brews – 9 each
Michelob Ultra & City Wide APA

Domestic Beer – 8 each
Budweiser, Bud Light, and Athletic Brewing NA

All bar items billed on consumption; minimum net sales will apply
Levy union bartender required at $150+ per four hour minimum billable shift

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For all other F&B inquiries, please reach out to your catering sales manager

F&B POLICIES

Levy Restaurants has the exclusive rights to sell food and beverage in and around the America's Center Complex and Dome. **All food items must be provided by Levy Restaurants, unless prior written approval has been provided by Levy.** Menu selections, room requirements and all other arrangements must be received by Levy Restaurants, in writing, 30 days prior to the function date. No food or beverage items may by brought onto the premises unless written permission is requested by the customer and written permission is granted as stipulated under contract terms and conditions. No food items may be removed from any function

NON-ALCOHOLIC F&B SAMPLING

There is no charge for sampling of food or non-alcoholic beverage provided:
(1) The exhibitor is the manufacturer or distributor of the product(s) and the sole purpose of the exhibit is to market the product to the show attendees and not for the purpose of retail sales of the product(s) for profit.
(2) The product is offered in single bite portions no larger than 2 inch by 2 inch dimensions or no larger than 4 ounce liquid portions. No liquid product may be handed out in their original packaging at any time.
(3) The product is properly dispensed in full compliancy with all applicable federal, state and local health and sanitation regulations.

REQUIRED ITEMS:

- Certificate of Insurance with $1,000,000.00 Liability Insurance, naming the America's Center and Levy Restaurants/Convention Hospitality Partners as additionally insured
- Completed Exhibitor Packet
- Completed Levy Indemnity and Release Agreement (contained within this packet)
- St. Louis City Health Department Temporary Permit (must be approved and paid for in advance)
  - For more information, please visit: https://www.stlouis-mo.gov/government/departments/health/environmental-health/food-control/temporary-food-permits.cfm?option=online
- Handwashing Station and Minimum 5 of Each Disposable Utensil Needed with Clean/Dirty Bins (Applicable for any items that are NOT pre-packaged and must be served or prepared/packaged on-site)

SELLING F&B + FULL-SIZE HAND-OUTS

Requests for the right to sell food or hand-out full-size food or beverage must be submitted prior to an event by both the sponsoring event management and the requesting vendor. All approved vendors selling or handing out full-size products must submit specifications and/or pricing to Levy Restaurants 30 days in advance. All approved vendors are responsible for all booth rental fees, tables, electrical, plumbing, drayage, and all other America's Center Services.
Upon approval, there will be a charge per location per day which must be paid in advance to Levy Restaurants. This fee is non-negotiable and non-refundable. Outside food and beverage is not permitted in the America's Center/The Dome and **MUST** be approved before the show.

REQUIRED ITEMS:

- Certificate of Insurance as outlined in the Levy Indemnity and Release Agreement
- Completed Levy Indemnity and Release Agreement (contained within this packet)
- Completed Exhibitor Packet
- St. Louis City Health Department Temporary Permit (must be approved and paid for in advance)
  - For more information, please visit: https://www.stlouis-mo.gov/government/departments/health/environmental-health/food-control/temporary-food-permits.cfm?option=online
- Handwashing Station and Minimum 5 of Each Disposable Utensil Needed with Clean/Dirty Bins (Applicable for any items that are NOT pre-packaged and must be served or prepared/packaged on-site)

If sampling, selling, or handing out full-size F&B, please sign to acknowledge policies

COMPANY: _____ NAME (PLEASE PRINT): _____

DATE: _____ SIGNATURE: _____

Levy CONVENTION CENTERS

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ALCOHOLIC PRODUCTS

(1) All alcoholic products must be approved prior to show, and must be delivered to the America's Center dock (off Cole Street) via a Levy-approved distributor. **Absolutely no product may be brought into the facility by the client, exhibitor, or any affiliates of the the client or exhibitor.** Deliveries to be coordinated with Levy Catering Sales Manager and Purchasing team.

(2) For specialty-ordered product, the exhibitor is to pay Levy no later than two weeks prior the event for product that Levy is ordering. These items are not billed on consumption, and the exhibitor will pay Levy for all product that is ordered.

(3) With prior approval from Levy, sponsored or donated alcohol is permitted, and Levy should receive a S0 invoice with receipt of payment 2 weeks prior to the event. A corkage fee will be assessed and paid by the exhibitor for all donated or sponsored product. In some cases, A Certificate of Insurance will also need to be provided and an Alcohol Release and Indemnity Contract signed. Please inquire with your Catering Sales Manager for further details.

(4) Alcohol pouring and sampling requires service from union bartenders through Levy Restaurants at S150.00+ rate per 4 hours with a 4 hour minimum billable shift. If service times are not consecutive, fees cannot be split and will be considered different shift times.

REQUIRED ITEMS:

- Union Bartender Labor as determined by requested service time
- Payment of Product (For Specialty-Ordered Items)
- Corkage Fee (For Donated Product)
- S0 Invoice from Levy-approved Distributor prior to delivery of product (For Donated Product)

If sampling, selling, or handing out full-size F&B, please sign to acknowledge policies

COMPANY: _____ NAME (PLEASE PRINT): _____

DATE: _____ SIGNATURE: _____

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F&B POLICIES

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PERMIT INFORMATION

- Go to site, https://www.stlouis-mo.gov/government/departments/health/environmental-health/food-control/temporary-food-permits.cfm?option=online
- Click Online Application, fill out required items and pass food handler certification
- Print Application (for records) and record DOH number
- Mail in Payment via Certified Mail with DOH Number listed (Business Check, Cashier's Check or Money order) along with copy of Government ID **OR** visit in-person location to pay (preferred)
  - Mail to Department of Health 1520 Market, Room 4051 St. Louis, MO 63103
  - Must be received a minimum of 2 business days prior to event in their office
- You will receive a confirmation email once the payment is received and confirmed
- Health department will bring the permit when they do onsite inspection

Please note that once approval for the temporary health permit is received, you must pay in person with cashier's check at the downtown St. Louis Health Department or mail in payment using the above information.

The St. Louis Health Department will then visit the America's Center for booth checks and to distribute approved and paid permits, and is within their right to close down any vendor that is not in compliance with policies.

Levy also reserves the right to close down vendors that do not abide by policies.

If sampling, selling, or handing out full-size F&B, please sign to acknowledge policies

COMPANY: _____ NAME (PLEASE PRINT): _____

DATE: _____ SIGNATURE: _____

Levy CONVENTION CENTERS

RELEASE AND INDEMNITY AGREEMENT - PAGE 1/2

This Release and Indemnity Agreement (the “Release and Indemnity” or the “Agreement”) is executed this _____ day of _____, 202__ by and among _____ individually and as agent and host for all guests attending the Event (“Client”), and Convention Hospitality Partners, a Missouri partnership (“Levy”) and the Released Parties (as that term is hereinafter defined).

Recitals:

WHEREAS, Client is having an event on _____ (the “Event” or the “Term”) at America’s Center Convention Complex, located in St. Louis, Missouri (the “Location”);

WHEREAS, Client desires to transport, store and serve certain food products and non-alcoholic beverages (collectively, the “Products”) for the Event;

WHEREAS, Levy does not allow the service of third-party food and non-alcoholic beverage products at an event at the Location for a variety of health, sanitation and liability concerns;

WHEREAS, Client has requested that Levy make an exception to its policy and allow Client to serve the Products at the Event; and

WHEREAS, Levy is willing to make an exception for Client’s request, provided that Client agrees to indemnify, defend and forever hold harmless, on behalf of themselves and any other individual consuming any portion of the Products at the Event, and any and all claims against the Released Parties which may occur in connection with the Products and Client at the Event, except that which results from the sole gross negligence or willful misconduct of Levy.

NOW, THEREFORE, for good and valuable consideration, the receipt and legal sufficiency of which are hereby acknowledged, the parties hereto, intending to be legally bound, hereby agree as follows:

1.Indemnification. To the fullest extent permitted by law, Client hereby protects, indemnifies, defends and forever holds harmless the Released Parties (as defined below), from and against all claims, losses, liabilities, expenses or damages to persons or property (including, but not limited to, business interruption claims), government charges, fines and reasonable costs (including, but not limited to, reasonable attorneys' and para-professionals’ fees), arising out of or in any way connected with the Products and Client, including, but not limited to, all food borne illness and personal injury claims, and any and all acts or omissions by Client or any agent, employee or any independent contractor hired, employed or utilized by Client, except for only those claims that arise out of the sole gross negligence or willful misconduct, if any, of Levy.

2.Equipment; Compliance with laws; Damages to Location.Client represents and warrants that no equipment, supplies, vehicles and improvements of Levy will be used by Client in connection with the Products at the Event. Client shall be responsible for compliance with all Federal, state and local laws and regulations with respect to the operations described herein.Client shall, at its expense, obtain all permits and licenses required for the conduct of the operations hereunder.Client agrees that Client will be solely responsible for all injuries to persons, damages at the Location and adjacent areas and the loss of, or damage to, Levy’s equipment or property. Levy will notify Client of any such damage or loss, and the costs related thereto. Client shall pay all such amounts to Levy within ten (10) days after such notification. In no event shall Levy be liable for such damages recited herein.

3.No Sale or Service of Alcoholic Beverages. Client shall not have the right to serve, sell or provide alcoholic beverages at any time during the Event.

4.Release. Client hereby releases Levy and the Released Parties (as defined below) from any and all claims related to the Products and Client, and any damage occurring as a result of the Products and Client, except for such claims that arise out of the sole gross negligence and/or willful misconduct, if any, of Levy.

RELEASE AND INDEMNITY AGREEMENT - PAGE 2/2

5.Insurance. Client shall procure, and shall maintain in full force and effect at all times during the Term of this agreement, insurance for Client, against risks as customarily carried, paying as the same become due all premiums thereof, including, without limitation:

(i) Workers' Compensation (statutory limits), including Employers' Liability for limits not less than $500,000 each accident, $500,000 disease-policy limit, and $500,000 disease-each employee;

(ii) Commercial General Liability insurance with limits not less than $1,000,000 each occurrence and $5,000,000 in the aggregate. The each occurrence limit and annual aggregate limit may be satisfied by using a combination of primary and umbrella (excess) insurance coverages. Such insurance shall include coverage for products-completed operations liability, personal injury, property damage and bodily injury liability;

(iii) Business Automobile Liability coverage with a combined single limit of not less than $1 million;

(iv) The following entities are to be named as additional insured with respect to Employers' Liability coverage, Commercial General Liability coverage, and Business Automobile coverage:

Levy, Convention Hospitality Partners, Levy Premium Foodservice Limited Partnership, Levy Restaurant Limited Partnership, Levy GP Corporation, Levy Holdings GP, Inc., Compass Group USA, Inc., Levy-Compass Group Holdings S.L., Compass Group PLC, Tri-Tec, Inc., America's Center Food Service Partners, specifically including all of their respective partners; America's Center; St. Louis Convention and Visitors Commission; The City of St. Louis; The St. Louis Regional Convention and Sports Complex Authority; St. Louis County; State of Missouri; AMBAC Assurance Corporation; and The Bank of New York Mellon Trust Company, N.A. Trustee, including, but not limited to, all of these respective entities' related partnerships, affiliates, subsidiaries corporations and limited liability companies, whether currently existing or hereafter formed, and specifically including all of their respective owners, partners, shareholders, members, officers, directors, managers, employees, and agents (collectively, the "Released Parties").

Upon execution of this agreement, Client shall deliver to Levy a Certificate of Insurance evidencing the above required insurance coverages for Client.

6.Client hereby declares that the terms of this Release and Indemnity have been completely read and are fully understood and voluntarily accepted as a release of any and all claims, disputed or otherwise, hereafter arising. Moreover, this Release and Indemnity is delivered for the express purpose of precluding forever any claims against the Released Parties arising out of the Products and Client, , except for which results from the sole gross negligence or willful misconduct of Levy. Client acknowledges the availability of consulting with a legal representative of its choosing prior to executing this Release and Indemnity.

8. The parties executing this Release and Indemnity on behalf of the parties have full right, power and authority to execute this Release and Indemnity and bind the parties to the terms hereof.

IN WITNESS WHEREOF, the undersigned has caused this Release and Indemnity Agreement to be executed as of the date first above written.

CLIENT:

_____

Signature:_____
Name:_____
Its:_____
Date:_____

LEVY:
Convention Hospitality Partners

Signature:_____
Name:_____
Its: Authorized Representative
Date:_____

HEALTH DEPARTMENT POLICIES

All products prepared and/or sampled must be approved by America's Center Catering and are subject to the Terms and Conditions and applicable service charges. Food sampling is permitted only by the manufacturing company or the distributor of the product.

St. Louis City Health Department Permit **must** be approved and paid for in advance. For more information and to obtain the temporary food handlers permit, please visit: https://www.stlouis-mo.gov/government/departments/health/environmental-health/food-control/temporary-food-permits.cfm?option=online

Any food that is fully or partially baked, grilled, fried, heated or otherwise prepared in the booth for attendee sampling must be listed on the Booth Form. Temperature sensitive foods such as milk or egg products (dips, ice cream, mayonnaise, etc.), cold cuts, fish, or any other product that requires a regulated temperature should also be listed on this Booth Form.

The exhibitor is the manufacturer or distributor of the product(s) and the sole purpose of the exhibit is to market the product to the show attendees and not for the purpose of retail sales of the product(s) for profit.

The product is offered in single bite portions no larger than 2 inch by 2 inch dimensions or no larger than 4 ounce liquid portions. No liquid product may be handed out in their original packaging at any time and product must be non-alcoholic unless permits have been provided and approved by Levy.

The product is properly dispensed in full compliancy with all applicable federal, state and local health and sanitation regulations.

All food must be prepared on-site or at an approved food establishment, which obtains its products from an approved source.

Food temperatures must be 140 degrees or above (hot), 40 degrees or below (cold).

Metal-stemmed thermometers must be provided at booth to monitor product temperature.

Each booth must have adequate refrigeration (mechanical or dry ice).

Ice must come from a licensed commercial source (not made at home).

Wet ice can be used for canned or bottled soda in cold storage.

Wet ice used for drinks must be kept in separate containers with an ice scoop provided.

Ice cream dipping- see Event manager for special instructions.

Food containers (transportation and storage)must be hard, food grade plastic or stainless steel and easy to clean (no Styrofoam).

Single service items such, as cups, plates, spoons, forks, etc., shall be used in dispensing of food and be provided by the exhibitor.

Tongs, plastic gloves or other appropriate disposable utensils are required in the handling of food products and provided by the exhibitor. If using real utensils, a 3 compartment ware washing set up is required.

Eating or smoking in the booth is prohibited.

Proper hand washing facilities must be provided at booth.

Persons with any type of infection are prohibited from handling food and from working in a food preparation area.

Sufficient clothing must be worn while working in booth (no tank tops or similar attire).

At least five (5) utensils of each needed to serve/package items must be provided by exhibitor with designated clean and dirty bins for each.

If sampling, selling, or handing out full-size F&B, please sign to acknowledge policies

COMPANY: _____ NAME (PLEASE PRINT): _____

DATE: _____ SIGNATURE: _____

Levy CONVENTION CENTERS

BOOTH F&B FORM

SHOW: WINTER BRIDAL SHOW 2026 DATES: DECEMBER 13, 2026

COMPANY: _____ BOOTH #: _____

COMPANY ADDRESS: _____

_____

CONTACT NAME: _____ PHONE # _____

CONTACT EMAIL: _____

Item	Prep Location	Storage Location

If providing F&B, please sign before submitting form

SIGNATURE: _____ DATE: _____

Levy CONVENTION CENTERS