



# EXHIBITOR MENU



# GREETINGS!

**Welcome to Orlando, a world-renowned destination for business and family fun – where the entertainment options are matched only by the warmth and energy of an exciting community.**

We are thrilled to be your exclusive hospitality partner at the Orange County Convention Center. Our style is collaborative and our Orlando team is delighted to work with you to ensure your experience here in this special location is smooth, successful and enjoyable. We are committed to delivering the finest food, amenities and service to impress your guests.

Much of our success comes from our attention to the important details that create truly welcoming experiences. From fresh, locally-sourced and quality ingredients to crisp, sincere and attentive service, our goal is to provide world-class hospitality for every one of our guests.

Whatever your needs, whether hosting attendee receptions, supplying convenient meals for your booth staff, or creating custom menus for unique occasions, we are dedicated to helping you achieve extraordinary results. Please give us a call to start the planning process today!

Here's to your successful event in Orlando.

*Terry E. Ross*

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# INCENTIVE PRICING PROGRAM

We are announcing an Incentive pricing program to implement a 21-day Advance Order pricing system on all catering services. This is to enable Catering to obtain the needed quantities of each item requested from our large network of suppliers who have been experiencing wild swings in product availability and costs.

**21 Day Advanced Orders** – Orders received outside of 21 days in advance of your first event date will receive our incentive pricing. Advanced orders may be selected from any of our published menus, or our Executive Chef and his team of skilled culinarians would be happy to create custom menus that are tailored to fit your specific group and budget needs.

**Short Term Orders** – Orders received between 21 and 7 days from the start of your event will be charged a 15% surcharge due to the additional expenses incurred securing food, beverage, and staffing. While Short Term Orders will still have access to our full menu offerings, please be aware that inside of 21 days, some products and services may not be available. Please contact your Catering Sales Manager for specific details or questions.

**On Site Orders** – Orders received inside of 7 days from the start of your event will be charged a 20% surcharge due to the extra efforts required to secure food, beverage and staffing in such short notice. Orders received inside of 7 days from the start of your event will be selected from a limited, on-site menu. Depending on demands for On Site Orders, please be aware that some products and services may not be available. Please contact your Catering Sales Manager for specific details or questions.

The published catering menus are a great place to start your planning process, but because of supply chain challenges, we ask that you reach out to your Catering Sales Manager to get the most up to date pricing and availability for any of the menu items you are interested in.

If you would prefer, our Executive Chef and his team of skilled culinarians would be happy to create custom menus that are tailored to fit your specific group and budget needs. We look forward to hearing from you and we are ready to partner together to create an incredible food and beverage program for your next event.

**Remember the best price for catered food and beverage is outside 21 days of your first event!**



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**Gluten-free Selections (GF)**

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. We do not operate a dedicated gluten-free, or allergen-free preparation and service space.

Dishes made on-site are prepared on shared equipment, and may come into contact with products containing gluten and common allergens such as nuts.



A close-up photograph of a woven basket filled with fresh fruit. In the foreground, a white plate holds a cluster of vibrant red strawberries with green leaves and a pile of dark blue blueberries. The basket in the background contains several bright yellow lemons and two brown kiwis. The text "A LA CARTE" is centered over the image in a white, sans-serif font, enclosed within a thin white rectangular border.

A LA CARTE

# A LA CARTE

## HOT BEVERAGES

All services include the appropriate condiments, cups and napkins.

<b>Premium Coffee</b> Three gallon units (approximately 40 cups)	204
<b>Premium Decaffeinated Coffee</b> Three gallon units (approximately 40 cups)	204
<b>Herbal Tea</b> Three gallon units (approximately 40 cups)	204

<b>Keurig® Starbucks® K-Cups Coffee Service</b> Includes machine rental 96 K-Cups total, to include 24 each of the following flavors: Veranda Blend® Blonde, Pike Place® Roast Coffee, Café Verona®, and Decaf House Blend, with sweeteners, creamers, bio-degradeable cups, lids, sleeves and napkins Power requirements: 1 each, 120volt/15amps/multistrip	400 per show
<b>Additional Starbucks® K-Cups (24 ct)</b> Minimum order of 1 case per selection. <ul style="list-style-type: none"><li>• Veranda Blend® Blonde</li><li>• Pike Place® Roast Coffee</li><li>• Café Verona®</li><li>• Decaf House Blend</li></ul>	150 per case
<b>Optional: Add an Attendant</b> 4-hour minimum	200



# A LA CARTE

## COLD BEVERAGES

All services include the appropriate condiments, cups, ice and napkins.

<b>Iced Tea</b>	135	<b>Assorted Pepsi® Products, Including Diet</b>	90
Three gallon units (approximately 38 cups)		(per case of 24)	
<b>Southern Sweet Tea</b>	135	<b>Aquafina® Bottled Water</b>	90
Three gallon units (approximately 38 cups)		(per case of 24)	
<b>Lemonade</b>	135	<b>Perrier® Sparkling Water</b>	96
Three gallon units (approximately 38 cups)		(per case of 24)	
<b>Tropical Fruit Punch</b>	135	<b>Gatorade®</b>	108
Three gallon units (approximately 38 cups)		(per case of 24)	
<b>Assorted Individual Fruit Juices</b>	108	<b>Red Bull® Energy Drink</b>	144
(per case of 24)		(per case of 24)	
		<b>Starbucks® Frappuccino</b>	144
		(per case of 24)	
		<b>Optional: Add an Attendant</b>	200
		4-hour minimum	



# A LA CARTE

## FROM THE BAKERY

All services include the appropriate condiments, disposable plates, cutlery and napkins.

**Freshly Baked Breakfast Pastries** 50

Minimum of one dozen per selection

- Assorted “over the top” muffins
- Assorted strudel danish
- Assorted mini breakfast loaves
- Assorted croissants (including multigrain)
- Assorted bagels with cream cheese, butter and preserves

**Vegetable Biscuits** (dozen) 44

Freshly baked served with butter, preserves and honey

**Assorted Gourmet Cookies** (dozen) 46

**Double Fudge Brownies** (dozen) 48

**Petite Dessert Pastries** (dozen) 51

**Coconut Macaroons (GF)** (dozen) 59

**Protein Breakfast Bites (GF)** (dozen) 45

With gluten free steel rolled oats, cinnamon, raisins, chia seeds, sesame seeds, dark chocolate chips and honey

**Gourmet Cupcakes** (dozen) 48

Minimum of one dozen for each flavor:

- Carrot raisin and walnuts with vanilla icing
- Red velvet with cream cheese icing
- Picasso with chocolate chunks, chocolate fudge, mini marshmallows and chocolate shavings
- Banana nut cream with chocolate icing
- Berries and cream with vanilla icing

**Mini Bundt Cakes** 56

Minimum of one dozen per flavor

- Limoncello
- Chocolate Raspberry
- Orange Cream

**Whoopie Pies** 45

Minimum of one dozen per flavor

- Red Velvet
- Chocolate Cream
- Lemon

**Half Sheet Cake** 160

Chocolate or vanilla cake with vanilla, cream cheese, chocolate fudge or fresh whipped cream toppings

\*Requires Booth Attendant

**Full Sheet Cake** 290

100 slices approximately

Choice of raspberry, peach, or strawberry-blueberry fillings with vanilla, cream cheese, chocolate fudge or fresh whipped cream toppings

\*Requires Booth Attendant

**Full Sheet Cake with Custom Chocolate Silk Screen Logo** 550

Choice of raspberry, peach, or strawberry-blueberry fillings with vanilla, cream cheese, chocolate fudge or fresh whipped cream toppings

Submit logo (PDF) two weeks prior to event.

\*Requires Booth Attendant

**Optional: Add an Attendant** 200

4-hour minimum

# A LA CARTE

## FROM THE PANTRY

All services include the appropriate condiments, disposable plates, cutlery and napkins.

<b>Smartfood® Popcorn (GF)</b> (dozen)	45	<b>Individual Bags of Potato Chips</b> (dozen)	36	<b>Premium Ice Cream Novelties</b>	72
White cheddar popcorn, individual size bags				(dozen) A selection of Dove® ice cream bars, M&M's® cookie sandwiches and Snickers® cones	
<b>Assorted Fruit Yogurt (GF)</b> (dozen)	60	<b>Individual Bags of Pretzels</b> (dozen)	36	Freezer rental required at \$100 per unit	
Individual containers				Power requirements: 120volt/10amps/single phase	
<b>Whole Fresh Fruits (GF)</b> (dozen)	36	<b>Traditional Chex® Snack Mix</b>	45	<b>Optional: Add an Attendant</b>	200
		(dozen) Individual size bags		4-hour minimum	
<b>Bulk Candy (GF)</b> (pound)	25	<b>Assorted Ice Cream Novelties</b>	54		
Assortment of individually wrapped hard candies		(dozen) A selection of ice cream sandwiches, cones, sherbet cups and strawberry shortcake on a stick			
<b>Granola Bars</b> (dozen)	48	Freezer rental required at \$100 per unit			
Individually packaged		Power requirements: 120volt/10amps/single phase			





BREAK SERVICE

# BREAK SERVICE

## BREAK PACKAGES

Please contact your Catering Manager to discuss Break Services. Prices listed are per guest.  
 Minimum of 25 guests. A \$75 fee will be applied for services less than the stated minimum.  
 All Breaks are priced based on a menu mix with fixed quantities for an event duration of 30 minutes.\*

<b>Citrus Break</b> Bountiful baskets of seasonal whole fresh fruits, Key lime cheesecake bars, lemon bars, orange glazed sugar cookies and lemon drop Jelly Belly® jelly beans	14.75	<b>Eye Opener Energy Break</b> Whole fresh fruit basket, individual fruit yogurts, assorted dried fruits and healthy trail mix in individual bags	13.75	<b>Farm Stand Fruit and Vegetable Break (GF)</b> Fresh vegetable crudité display with herb ranch dip, sliced seasonal fresh fruits with honey yogurt dip, rice crackers, plantain chips, cheddar and brie cheese	20.75
<b>Death by Chocolate Break</b> Chocolate dipped Oreo® cookies, pretzel rods, strawberries, peanuts, double fudge brownies and double chocolate chip cookies	17.75	<b>Fruit and Cheese Break (GF)</b> Whole fresh fruit basket, assorted regional and imported cheeses with fruit garnish, plantain chips, Terra® chips and rice crackers	16.75	<b>Harvest Break</b> Grilled local vegetable antipasto display, herb marinated olives, roasted peppers, gourmet cheese board with regional favorites, toasted specialty flat breads, crackers, sofrito vinaigrette hummus and tri-color tortilla chips	19.75
<b>Snack Attack Break</b> Sweet and salty trail mix, Ruffles® potato chips, crunchy pretzel twists, Goldfish®, assorted freshly baked cookies, Rice Krispies® treats and M&M's® candies	15.50	<b>Milk and Cookies Break</b> Whole fresh fruit basket, freshly baked M&M's® chocolate chip, oatmeal, peanut butter with peanut butter chips and sugar cookies, individual half pints of 2% milk and skim	15.25	<b>Nostalgic Candy Break</b> Good & Plenty®, Hot Tamales®, Raisinets®, Goobers®, Jaw Breakers®, Snow Caps® and Malt Balls (selections based upon availability)	14.75
<b>Power Break</b> A selection of whole grain and oat muffins, vegetable breads, assorted dried fruits, whole seasonal fresh fruit, energy and granola bars	18.75	<b>South Florida Spice Break</b> Mojo spiced gourmet nuts, crispy fried plantain chips with spicy Caribbean black bean dip, chipotle spiced mango salsa with tri-color tortilla chips and toasted crostini with habanero grilled corn salsa	16.50		

\*Replenished items, with service time above 30 minutes, will be charged on an a la carte basis.

A breakfast spread is arranged on a light-colored tablecloth. In the foreground, a white plate holds a golden-brown croissant, a small portion of fruit including strawberries, kiwi, and blueberries, and a small silver fork. To the left of the plate is a glass jar of red jam. Behind the plate is a tall glass of orange juice. To the right of the juice is a white ceramic cup filled with coffee. In the background, a large glass bowl is filled with a variety of fresh fruits like strawberries, kiwi, blueberries, and mango. Next to the bowl are several muffins and a cinnamon roll. The word "BREAKFAST" is centered in the image within a white rectangular frame.

# BREAKFAST

# BREAKFAST

## PACKAGES & ENHANCEMENTS

Prices listed are per guest. Minimum of 25 guests. A \$75 fee will be applied for services less than the stated minimum.

### Rise and Shine Morning Package 22

Individual containers of assorted yogurts, sliced fresh fruit display, assorted croissant, muffin and bagels, butter, preserves and cream cheese

## BREAKFAST ENHANCEMENTS

Prices listed are per guest. Minimum of 25 per selection.

### Whole Wheat English Muffin and Egg White 8.75

With sautéed peppers, American cheese and fresh spinach

### Premium Buttermilk Biscuit Sandwich 9.75

Scrambled eggs, sausage and cheddar cheese

### Breakfast Burrito 9.75

Scrambled eggs with chorizo and Monterey Jack cheese in a grilled flour tortilla with salsa fresca

### Egg Gratin Bowl (GF) 7

Oven poached with cheddar cheese, sea salt and pepper

### Farmers Scrambled Egg Meat Trio Bowl (GF) 7.75

With sage sausage, bacon, ham and potatoes

### Vegetarian Scrambled Egg Bowl (GF) 6.50

Caprese style with roma tomato, basil and fresh buffalo mozzarella





LUNCH

# LUNCH

## BOXED LUNCHES

Prices listed are per guest. All Boxed Lunches are served with whole fresh fruit, cookies, chips and appropriate condiments.

### Traditional Boxed Lunch 29

Served on a soft roll

*Please select from the following:*

- Premium roast turkey and cheddar cheese
- Natural roast beef and cheddar cheese
- Black Forest ham and Swiss cheese
- Grilled vegetables with herb oil
- Chicken and cheddar cheese

### Gourmet Salad Boxed Lunch 30.75

*Please select from the following:*

- **Chicken Niçoise (GF)** with gourmet greens, sliced red skin potato, gold and green beans, heirloom tomatoes, hard-boiled egg, chick peas, capers, niçoise olives and Italian vinaigrette
- **Super Chicken Caesar Salad (GF)** with super greens, blueberries, strawberries, toasted almonds and Caesar dressing

### Gourmet Wrap Boxed Lunch 33.50

*Please select from the following:*

- Southwest roast beef with grilled peppers and chipotle aioli
- Premium roast turkey with smoked cheddar and pesto aioli
- Grilled vegetables with wilted spinach and a balsamic glaze

### Premium Boxed Lunch 34.50

*Please select from the following:*

- Premium roast turkey and Swiss with cranberry orange chutney on focaccia bread
- Natural roast beef with Boursin® cheese, roasted red pepper and onion marmalade on Artisan bread
- Salami, capicola, ham and pepperoni with provolone cheese and olive tapenade on an Italian sub roll
- Tomato, mozzarella, basil and olive oil on Artisan bread

### UPGRADE YOUR BOXED LUNCH SELECTION:

**Substitute a composed salad** instead of chips: Add \$5 per person

**Substitute a dessert bar** instead of a cookie: Add \$5 per person

**Substitute sliced fruit** instead of a whole fruit: Add \$5.50 per person



# LUNCH

## EXHIBIT BOOTH DELI LUNCHEONS

All Deli Luncheons are served with Terra® Chips and appropriate condiments.  
Service to include disposable plates, cutlery and napkins.

### **Traditional Sandwich Platter** 225

12 sandwiches total, cut in half

- Premium roast turkey and cheddar cheese on a soft roll
- Natural roast beef and cheddar cheese on a soft roll
- Black Forest ham and Swiss cheese on a soft roll
- Grilled vegetables with herb oil on a soft roll

### **Gourmet Wrap Platter** 235

12 wraps total, cut in half

- Premium roast turkey with smoked cheddar and pesto aioli
- Southwest roast beef with grilled peppers and chipotle aioli
- Grilled vegetables with wilted spinach and balsamic glaze

### **Premium Sandwich Platter** 250

12 sandwiches total, cut in half

- Premium roast turkey and Swiss with Dijonnaise on a focaccia roll
- Natural roast beef with Boursin® cheese, roasted red pepper and onion marmalade on a Kaiser roll
- Salami, capicola, ham and pepperoni with provolone cheese and olive tapenade on an Italian sub roll
- Tomato, mozzarella, basil and olive oil on multigrain bread

\*Platters only available on Exhibit Floor

**Optional: Add an Attendant** 4-hour minimum 200



# LUNCH

## EXHIBIT BOOTH DELI LUNCHEONS continued

### EXHIBIT BOOTH DELI ENHANCEMENTS

Serves 10 guests

#### **Baked Three-Potato Salad Bowl (GF)** 75

Yukon gold, sweet and red bliss potatoes with sour cream, grain mustard dressing and flat leaf parsley

#### **Bibb and Mixed Greens Salad Bowl (GF)** 75

Bibb lettuce and mixed greens with carrots, cucumbers, red cabbage and mandarin orange with sesame Tamari dressing

#### **Caprese Salad Platter (GF)** 95

Fresh sliced mozzarella, sliced tomatoes, basil and olive oil

#### **Edamame Salad Bowl (GF)** 75

Soy beans, white beans, red beans, corn, red pepper, red onions and rice wine vinaigrette

#### **Fusilli Pasta Salad Bowl** 85

Pasta with diced red peppers, yellow peppers, red onions, sundried tomatoes, cherry tomatoes, basil and Italian vinaigrette dressing



# RECEPTION



# RECEPTION

## COLD HORS D'OEUVRE

Please contact your Catering Manager to determine service presentations. Prices listed are per piece.  
Minimum of 50 pieces per selection. Add a Booth Attendant, at \$200 (per minimum of four hours).

<b>Assorted Mini Pinwheel Sandwich</b>	4.50	<b>Vegetarian Summer Roll (GF)</b>	6.25
		With peanut dipping sauce	
<b>Tomato and Fresh Mozzarella Shooter (GF)</b>	4.75	<b>Caprese Slider</b>	7
		With tomato, fresh mozzarella, grilled squash, basil and pesto aioli	
<b>Prosciutto-wrapped Melon (GF)</b>	5	<b>Tandoori Chicken Slider</b>	7
On bamboo skewer		With pickled carrots, cucumbers and tzatziki sauce on a Hawaiian roll	
<b>Smoked Salmon on Wonton Crisp</b>	5.25	<b>Italian Slider</b>	7
With wasabi aioli		Prosciutto, smoked mozzarella, olive tapenade, roasted peppers and fresh basil on focaccia bread	
<b>Jerk Tuna Rice Roll</b>	5.50	<b>Wild Salmon and Asparagus</b>	6.75
With mango relish and wasabi aioli		With honey dijon	
<b>California Roll</b>	5.50	<b>Jumbo Shrimp Cocktail (GF)</b>	7
With soy dipping sauce, wasabi and pickled ginger		With lemons and cocktail sauce	
<b>Caribbean Ceviche Shooter (GF)</b>	5.75	<b>Prosciutto-wrapped Shrimp with Rémooulade (GF)</b>	7.75
<b>Asian Spoon Ahi Tuna Tataki (GF)</b>	5.75		
With Plantain Chip			



# RECEPTION

## HOT HORS D'OEUVRE

Please contact your Catering Manager to determine service presentations. Prices listed are per piece.  
Minimum of 50 pieces per selection. Add a Booth Attendant, at \$200 (per minimum of four hours).

<b>Wedge Fried Pickles</b> With ranch dipping sauce	4.25	<b>Jamaican Jerk Chicken Saté (GF)</b>	5.50
<b>Vegetable Pot Sticker</b> With ponzu sauce	4.50	<b>Cuban Spring Roll</b> Black beans and cheddar cheese, served with sour cream and chives	5.50
<b>Vegetable Spring Roll</b> With sweet and sour dipping sauce	4.75	<b>Beef Empanada</b>	5.75
<b>Fried Pork Pot Sticker</b> With ponzu sauce	4.75	<b>Southwest Chicken Spring Roll</b> With mustard aioli	5.75
<b>Portobello Mushroom Crisp</b> With smoked chipotle aioli	4.75	<b>Argentine Chicken Empanada</b> With garlic aioli	5.75
<b>Arancini Risotto and Cheese</b> Ball with pomodoro sauce	5.25	<b>Sausage en Croute</b> With stone ground mustard	5.75
<b>Vegetable Cheese Quesadilla</b>	5.50	<b>Turkey Slider and Stuffing</b> With cranberry sauce on a sweet bun	6
<b>New Zealand Shepherd's Pie</b>	5.50	<b>Chicken Cordon Bleu</b> With Gruyère cheese and dijonnaise	5.75



# RECEPTION

## HOT HORS D'OEUVRE continued

Please contact your Catering Manager to determine service presentations. Prices listed are per piece.  
Minimum of 50 pieces per selection. Add a Booth Attendant, at \$200 (per minimum of four hours).

<b>Mojo Pork Slider</b>	6	<b>Blue Crab Cake</b>	8.50
With aioli, pickled red onion, tomato and Swiss cheese on a sweet bun		With citrus herb rémoulade	
<b>Chicken Quesadilla</b>	6	<b>Bacon Wrapped Diver Scallop (GF)</b>	8
		With garlic cream	
<b>Brazilian Churrasco Steak (GF)</b>	6.25	<b>Coconut Shrimp</b>	7
With chimichurri dipping sauce		With pineapple chutney	
<b>Angus Beef Slider</b>	7.50	<b>Corned Beef Reuben and Swiss Slider</b>	7
With American cheese, mustard, mayonnaise and ketchup		With sauerkraut and Thousand Island dressing	
<b>Guava Barbeque Beef Saté (GF)</b>	7	<b>Mini Beef Wellington</b>	6.75
<b>Chicken Breast Slider</b>	7	<b>Barbeque Pulled Pork Slider</b>	7
With pepper jack cheese and chipotle aioli		With smoked cheddar on sweet bun	
<b>Italian Chicken Parmesan Slider</b>	7	<b>Mini Cuban Slider</b>	7
With mozzarella and marinara sauce		With Swiss cheese on Cuban loaf	
<b>Teriyaki Beef Kabob (GF)</b>	7		



# RECEPTION

## RECEPTION DISPLAYS

	Serves 15 guests	Serves 25 guests	Serves 50 guests
<b>Imported and Domestic Cheese Display</b> Garnished with seasonal fruit, sliced baguettes and assorted crackers	195	325	650
<b>Sliced Seasonal Fruits and Berries Display (GF)</b> Served with a fruit yogurt dip	135	225	450
<b>Fresh Vegetable Crudités Display (GF)</b> With creamy mojito dip and spicy Florida ranch dip	150	250	500
<b>Roasted Garlic Hummus</b> Served with crisp pita chips and cucumber-carrot relish	90	150	300



A photograph of two glasses of smoothies on a white surface. The glass on the left contains a thick, pinkish-red smoothie, topped with fresh raspberries, blueberries, and a sprig of mint. The glass on the right contains a light-colored, creamy smoothie, topped with a banana slice and a sprig of mint. Both glasses have purple straws. In the background, there are more bananas and a pink and white striped cloth. The foreground is decorated with various fresh fruits including raspberries, blueberries, and strawberries.

# EXHIBITOR FAVORITES

# EXHIBITOR FAVORITES

## BOOTH ATTRACTIONS

Tables and electrical power required for any equipment is the responsibility of the customer.

Per Show Management: No Cooking nor Loud Noises on the Expo Hall. These selections can be pre-made and brought to your booth. Please contact your Exhibit Catering Manager for more details on services.

### *“Chill Out”*

#### **Hand Scooped Häagen Dazs® Ice Cream by the Tub 300**

Personnel, product, cups and spoons included

Approximately 75 single scoops, three ounce servings per tub

#### **Flavors to include:**

Vanilla, chocolate, strawberry, mint chocolate chip, butter pecan, cookie dough, etc.

#### **Ice Cream Freezer Rental 100 per day**

Power Requirements: 120volt/15amps/single phase

Freezer Dimensions: 35”H x 49”W x 26”D

#### **Assorted Toppings:** Available at an additional cost.

Contact your Booth Catering Sales Manager to inquire about additional toppings.

# EXHIBITOR FAVORITES

## BOOTH ATTRACTIONS continued

Tables and electrical power required for any equipment is the responsibility of the customer.

### *Out Of This World!*

**Lil' Orbits® Mini Donuts** 5.25

Deep fried and powdered on the spot

Personnel, product, bags and napkins included

Choice of one flavor: powdered sugar, cinnamon and plain

Minimum of 250 bags (six pieces per bag) required

**Lil' Orbits® Mini Donuts Cart Rental** 300 per day

Power requirements: 2 each, 120volt/20amps/single phase

Cart Dimensions: 71" L x 32" W



# EXHIBITOR FAVORITES

## BOOTH ATTRACTIONS continued

Tables and electrical power required for any equipment is the responsibility of the customer.

### *Refreshing and Healthy*

#### **Frozen Yogurt 4.75**

Personnel, product, cups and spoons included

Choice of two flavors: vanilla, chocolate, low-fat vanilla, low-fat chocolate, strawberry, key lime or mango

Minimum of 250, four ounce servings per day required

#### **Frozen Yogurt Machine Rental 250 per day**

Power requirements: 2 each, 208volt/30amps/single phase

4ft table required for a table top machine

Machine Dimensions: 60"H x 33"D x 26.5"W

#### **Assorted Toppings:** Available at an additional cost.

Contact your Booth Catering Sales Manager to inquire about additional toppings.



# EXHIBITOR FAVORITES

## BOOTH ATTRACTIONS continued

Tables and electrical power required for any equipment is the responsibility of the customer.

### *Lemonade Stand*

**Fresh Squeezed Lemonade** 4.50

Personnel, product and cups included

Minimum of 250, six ounce servings  
per day required

6ft table required

### *Go To The Oasis*

**Frozen Smoothie Servings** 4.75

Personnel, product, cups and napkins included

Please indicate your choice of two flavors: mocha,  
caramel, mango, strawberry, piña colada or banana

Minimum of 250, six ounce cups per day required

### **Frozen Smoothie Machine**

**Rental Per Day** 250 per day

Power Requirements: 120volt/10amps/single phase

Machine Dimensions: 29"H x 14"W x 16"D

6ft table required for a table top machine



# EXHIBITOR FAVORITES

## BOOTH ATTRACTIONS continued

Tables and electrical power required for any equipment is the responsibility of the customer.

### *A Different Twist*

**Giant Hot Gourmet Pretzels** 6.25

Personnel, product and napkins included

Please indicate your choice of flavor on the order form: plain, salted or cinnamon sugar

Minimum of 250 pretzels per day required

**Stuffed Pretzels** 6.50

Please indicate your choice on the order form:

- Plain pretzels stuffed with apple chunks
- Mozzarella cheese with pizza sauce
- Jalapeño stuffed with pepper jack cheese

Minimum of 250 pretzels per day required

**Gourmet Pretzel Machine Rental** 250 per day

Power Requirements: Two each, 120volt/15amps/single phase

6ft table required for a table-top machine

Machine Dimensions: 42.5"H x 17"W x 19"D

**Dipping Sauces** 2 each

Cheese sauce or marinara sauce

### *Goin' Nuts*

**Freshly Roasted Pecans or Almonds** 4.75

Personnel included

Choice of Natural or Glazed

Minimum of 250 bags

**Freshly Roasted Mixed Nuts** 5

To include Pecans and Almonds

Personnel included

Choice of Natural or Glaze

Minimum of 250 bags

**Roasted Nuts Cart Rental** 250 per day

Power Requirements: 208volt/20amps/3phase

Cart Dimensions: 81.5" H x 35" W x 65" L



A vibrant still life photograph featuring two glasses of iced lemonade. The glasses are filled with a golden-yellow liquid, ice cubes, and garnished with fresh lime slices and sprigs of mint. The scene is set on a blue textured surface, surrounded by various fresh ingredients: a large bunch of mint leaves in the upper left, several lime slices scattered around, and a small wooden bowl containing more mint leaves in the lower right. A white rectangular box with a thin black border is centered over the image, containing the word "BEVERAGES" in white capital letters.

# BEVERAGES

# BEVERAGES

## HOSTED FULL SERVICE BAR

The following special beverage service can be ordered for your exhibit booth with Show Management's approval. Beverages charged upon consumption. An estimated deposit will be charged based on event details.

<b>Premium Brand Cocktails</b> (by the cocktail)	8.50
<b>Deluxe Brand Cocktails</b> (by the cocktail)	8
<b>Premium Wines</b> (by the glass)	8
<b>Deluxe Wines</b> (by the glass)	7.50
<b>Imported Beer</b> (by the can) Heineken or Corona	7
<b>American Premium Beer</b> (by the can) Budweiser, Bud Light, Yuengling or non-alcoholic option	6
<b>Craft Beer</b> (by the can) Crooked Can Brewing Company, Seasonal Beers Orange Blossom Brewing, Seasonal Beers 3 Daughter's Brewing, Seasonal Beers	7
<b>Hard Seltzer</b> (by the can) White Claw, Assorted Flavors	6.75
<b>Assorted Pepsi® Products, Including Diet</b> (each)	3.75
<b>Aquafina Bottled Spring Water</b>	3.75

## INDIVIDUAL PRICED ITEMS

<b>Draft Beer – Keg</b> (by the keg)	
• <b>American Premium</b> Budweiser, Bud Light or Miller Lite Approximately (150) 12 oz cups	600
• <b>Imported</b> Heineken or Corona Premier Approximately (150) 12 oz cups	700

Power requirements are 120volt/5amp power supply per keg Perlick. Keg service is based on availability.

### Wines by the Bottle

Your catering manager will be glad to suggest a variety of wines available

<b>Cocktail Punches</b> (by the gallon)	120
Serves approximately 16, ten-ounce servings	
Choice of: Pre-mixed Mojitos, pre-mixed Bloody Mary's and pre-mixed Screwdrivers	

<b>Mimosas</b> (by the gallon)	225
Serves approximately 32, four-ounce servings	

\*A Centerplate Bartender is required for all alcoholic beverage events. Bar Front included with hosted bar. Dimensions are approximately 5'W x 4'H

Per Show Management: All Alcohol Services must abide by Sampling Sizes.



# BEVERAGES

## WATER SERVICES

<b>Water Cooler Rental</b> (per show)	200
To include one, 5-gallon container of spring water and cups Power requirements: 12-volts/5amps/single phase	
<b>Additional Five-Gallon Containers of Spring Water</b>	38.50
Cups included	
<b>Water Cooler Deposit</b>	350
Charged if not returned at the end of the show	
<b>Cubed Ice</b> (10 lbs)	10

## PERSONNEL

Based upon a minimum requirement of 4 hours	
<b>Booth Attendant (Server) for Your Booth</b>	200
Additional hours above the required minimum - \$50	
<b>Hosted Bartender</b>	225
Additional hours above the required minimum - \$56.25 Bartender fees waived if hosted bar sales exceed \$600	
<b>Chef for Your Booth</b>	225
Additional hours above the required minimum - \$56.25	



# INFORMATION



# GENERAL INFORMATION

## POLICIES AND PROCEDURES

### Exclusivity

Catering maintains the exclusive right to provide all food and beverage in the Orange County Convention Center. All food and beverages, including water, must be purchased from us.

### Menu Selection

Our knowledgeable Catering Sales Team is eager to assist you with your event planning, menu selection and to answer any questions or concerns. Even though our menus offer a wide variety from which to choose, your Catering Sales Manager – together with our Executive Chef – will be happy to design menus to suit your special occasion.

### Contracts

In order to execute your event, a signed copy of the Banquet Contract and Banquet Event Orders (BEOs) must be returned to catering prior to any services being provided. The signed contract, with its stated terms, constitutes the entire agreement between the client and catering. In addition, full payment for all services must be received in advance of your first event.

### Terms, Payment Schedule

We have implemented an Incentive Pricing Program. As we continue our efforts to navigate through supply chain, product availability, and pricing challenges, we have implemented a 21 Day Advance Order pricing structure on all catering services. This deadline has been put in place to allow us the time we need to obtain the products and schedule the services needed for your event.

#### Catering Pricing Details:

- **21 Day Advanced Orders** – Orders received outside of 21 days in advance of your first event date will receive our Incentive Pricing. Advanced orders may be selected from any of our published menus, or our Executive Chef and his team of skilled culinarians would be happy to create custom menus that are tailored to fit your specific group and budget needs.

- **Short Term Orders** – Orders received between 21 and 7 days from the start of your event will be charged a 15% surcharge due to the additional expenses incurred securing food, beverage, and staffing. While Short Term Orders will still have access to our full menu offerings, please be aware that inside of 21 days, some products and services may not be available. Please contact your Catering Sales Manager for specific details or questions.
- **On Site Orders** – Orders received inside of 7 days from the start of your event will be charged a 20% surcharge due to the extra efforts required to secure food, beverage and staffing in such short notice. Orders received inside of 7 days from the start of your event will be selected from a limited, on-site menu. Depending on demands for On Site Orders, please be aware that some products and services may not be available. Please contact your Catering Sales Manager for specific details or questions.

### Food and Beverage Pricing

A good faith estimate, of food and beverage prices, will be provided in advance of the event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, however, we reserve the right to make product substitutions based on specific commodity price increases. Due to the Covid-19 virus, we reserve the right to make menu substitutions and revise the style of service due to supply interruption and/or health and safety regulations caused by the current health crisis.

### Payment Policy

Customer hereby agrees that one hundred percent (100%) of the projected payment for the event shall be paid at least fourteen (14) days prior to the event. Any deposit shall be credited toward the total payment for the event; deposits may be presented as checks, wire transfers, or money orders. The deposit will not bear interest.

Notwithstanding anything to the contrary herein. Catering shall not be required to provide any services hereunder, nor will catering be required to commence planning for the event unless and until customer has returned a signed agreement to us and has complied with the deposit requirements.

# GENERAL INFORMATION

## POLICIES AND PROCEDURES continued

### Service Charges and Tax

A twenty percent (20%) service charge will apply to all food and beverage charges. Current state and local sales taxes apply to all food, beverage, labor charges, equipment rentals and service charges are subject to applicable tax laws and regulations.

The service charge is added to your bill for this catered event/ function (or comparable service). A portion of the total amount of this service charge is a "House" or "Administrative Charge" which is used to defray the cost of set up, break down, service and other house expenses. The balance of the total amount of this service charge may be distributed to the employees providing the service. It is not purported to be a gratuity and no part of it will be distributed as gratuities to any employees providing services to the guests.

If the Customer is an entity claiming exemption from taxation in the state where the facility is located, please provide us satisfactory evidence of such exemption thirty (30) days prior to the event in order to be relieved of its obligation to pay state and local sales taxes.

### Guarantees

The Customer shall notify catering, not less than five (5) business days (excluding holidays and weekends) prior to the event, the minimum number of guests the customer guarantees will attend the event (the "Guaranteed Attendance"). There may be applicable charges for events with minimal attendance. If customer fails to notify us of the guaranteed attendance within the time required, (a) we shall prepare for and provide services to guests attending the event on the basis of the estimated attendance specified in the BEOs and (b) such estimated attendance shall be deemed to be the guaranteed attendance.

Catering will be prepared to serve three percent (3%) above the guaranteed attendance, up to a maximum of thirty (30) meals (the overage).

- If this overage is used, the customer will pay for each additional guest at the same price per guest/per item, plus applicable service charges and sales tax. Should additional guests attend the event in excess of the total of the guaranteed attendance plus the overage, we will make every attempt to accommodate such additional guests subject to product and staff availability. Customer will pay for such additional guests and/or a la carte items at the same price per guest or per item plus the service charge and local taxes.
- Should the guaranteed attendance increase or decrease by twenty percent (20%) or more from the original contracted number of guests, an additional charge of twenty percent (20%) per guaranteed guest may apply.

Meal functions of 2,500 and above are considered "Specialty Events" and may require customized menus. Your Catering Sales Manager and our Executive Chef will design menus that are logistically and creatively appropriate for large numbers. In rare cases, additional labor and equipment fees may be applied to successfully execute these events. The guaranteed attendance shall not exceed the maximum capacity of the areas within the facility in which the event will be held.

### Per Person Charges/Per Items

If the BEOs provided for reflect per person charges, customer shall pay catering for every person served at each event at the per person charge specified on the BEOs provided. However, if the number of persons served at the event is less than the guaranteed attendance, the customer shall pay the per person charges on the basis of the guaranteed attendance. We reserve the right to count guests using a mutually agreed upon counting method for an event which is billed on a per person basis. Should this guest count be less than the guaranteed attendance, the customer shall pay the guaranteed attendance.

If the BEOs provided for reflect per item charges, customer shall pay catering for every item served at each event at the per item charge specified on the BEOs provided.

# GENERAL INFORMATION

## **POLICIES AND PROCEDURES** continued

### **Vouchers**

We require a guarantee for all hosted retail vouchers. The guarantee will be based upon eighty percent (80%) of the total number of hosted vouchers to be distributed. The vouchers will be charged at full face value regardless of the actual purchase amount. The guarantee will be detailed on a banquet event order, with the charges included, as part of the banquet contract.

The client must also agree to provide payment for any additional retail vouchers redeemed beyond the guarantee number. Catering must approve the design and content of the voucher in advance.

### **Sustainability**

Catering at the Orange County Convention Center is committed to conducting business in a sustainable manner, practicing good stewardship in its everyday operations. Catering actively participates in all Orange County Convention Center's current sustainability programs, including waste reduction, diversion through organic recycling, energy & water conservation, local & regional procurement, and corporate social responsibility. We source and utilizes the finest and freshest ingredients to create first class dining experiences. We support the Central Florida based vendors and farms to incorporate local, seasonal items whenever possible.

We partner with community based organizations to minimize the waste of leftover items that provide for Central Florida's underserved. We offer full china service or appropriate compostable and recyclable service ware at every food and beverage event. Certain parameters shall apply for specific event locations, including additional costs if necessary.

### **Cancellation Policy**

A charge will be assessed for cancellation of contracted services within thirty (30) days of an event. Any event cancelled within five (5) business days, prior to the event, requires payment in full for the estimated revenue based on the menu and event arrangements.

### **Force Majeure**

If for any reasons beyond its control, including strikes, labor disputes, accidents, government regulation or authority, pandemics, acts of war, acts of terrorism, or acts of God (each a "Force Majeure Event"), it becomes illegal or impossible for either party to perform its obligations hereunder, such non-performance is excused and such party may terminate this Agreement without further liability of any nature.

If a Force Majeure event occurs within thirty (30) days of the event date(s), catering shall refund to customer any deposit held less its actual out-of-pocket expenses for specialty products and/or equipment acquired for the event plus any associated labor costs actually incurred (collectively "Associated Costs").

Notwithstanding the preceding paragraph, the parties expressly agree that the novel coronavirus Covid-19 pandemic, ongoing as of the date of the execution of this agreement, is not a Force Majeure Event. If it becomes illegal, impossible, or impractical for either party to perform its obligation under this agreement due to government restrictions related to the novel coronavirus Covid-19, catering shall refund any deposit to client, less associated costs, if any, plus ten percent (10%) of the estimated total value of this Agreement. For the avoidance of doubt, none of the following shall be deemed a Force Majeure Event (a) financial distress or the inability of either party to make a profit or avoid a financial loss, (b) changes in market prices or conditions, and (c) a party's financial inability to perform its obligations hereunder.

### **Eco-Friendly Services**

A complete line of "green" products and services are available. Your assigned Catering Sales Manager will be glad to discuss "green" options available for your events.

### **Alcoholic Beverage Guidelines**

Catering and Customer shall comply with all applicable local and state liquor laws. We are the sole holder of liquor licenses for the Orange County Convention Center. We retain the exclusive right and responsibility to provide and dispense any alcohol served at the facility. We reserve the right to request photo identification from any guest in attendance and to refuse services to attendees who do not have proper identification or appear to be intoxicated. Alcoholic beverages are not permitted to be removed from the facility.

# GENERAL INFORMATION

## **POLICIES AND PROCEDURES** continued

Alcoholic beverages may be donated for an event, provided the donation is to a registered non-profit organization and written notice submitted to catering from the distributor/donor at least thirty (30) days prior to the event. The distributor/donor must state the selections, number of cases and delivery arrangements.

A waiver fee will be assessed and charged to the customer based upon the size and scope of the donation. Waiver fees will be negotiated on a case-by-case basis. These fees apply to all donated product delivered and invoiced, whether used or unused. All liquor must be delivered and removed from the premises by a licensed Florida wholesaler that provides us with an invoice priced for no less than their "laid in" cost. We do not assume responsibility for spoilage, uncorked bottles not consumed, or any bottles left on the premises after the event.

### **Linen Service and Special Event Planning**

We provide in-house linen for all meal functions with our compliments. Additional linen fees will apply for specialty linens or linens required for meeting functions. Floral, décor and entertainment services can be arranged on your behalf. Our catering professionals will manage all aspects of your special event giving you the opportunity to address other conference and/or show requirements.

### **Delayed or Extended Service**

On the day of your event, if the agreed upon beginning or ending service time of your meal changes by thirty (30) minutes or more, an additional labor charge may apply. Should your event require extended pre/post service or stand by time, often necessitated by high functions, an additional labor charge will apply.

### **Changes in Service**

The dates and times of service, specified on the BEOs and the other terms and conditions of this agreement, may be changed only by a written addendum signed by both the customer and catering. Any additional expenses, arising from changes made at the customer's request, will be paid by the customer.

### **Meetings**

Customer and catering shall each designate a representative to meet as follows:

1. No later than five (5) business days before the start of the event(s) to review BEOs, guarantees, and any other necessary changes or business requirements.
2. On a daily basis during the event to review the previous day's services, verify charges, and discuss upcoming services.
3. Within twenty-four (24) hours after the conclusion of the event, to review and discuss all services provided at the event and final charges.

### **Holiday Service**

There will be an automatic labor fee for food and beverage service or preparatory days on the following federal holidays: New Year's Eve and Day, Martin Luther King Jr. Day, President's Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day. Catering will notify the customer of estimated labor fees based on the information supplied by the customer.

### **China Service**

In all carpeted meeting rooms, china service will automatically be used for all meal services, unless our high-grade and/or compostable disposable ware is requested. All food and beverage events located in the exhibit halls, with the exception of plated meals, are accompanied by high-grade and/or compostable disposable ware. If china is preferred, the following fee will apply:

- Breakfast, lunch, receptions, dinners, refreshment, or coffee breaks  
\$2 - 4.00++ per guest, per meal period or per break based upon selected menu

### **Food Storage, Delivery and Production Services**

If an organization requires food preparation, heating, cold and dry storage, or other kitchen services, arrangements must be made at least four (4) weeks in advance of the start of the event. Only catering staff may perform all preparations as well as cooking within the facility's production areas. Charges for these services will be based on the requirements of the arrangements. Please contact your catering sales manager for more information.

# GENERAL INFORMATION

## POLICIES AND PROCEDURES continued

### Supplemental Staffing Fees

Unless indicated otherwise, charges for the staffing of your function are included in our menu prices, provided the guaranteed minimum sales requirements are met. When you request additional staffing, over and above what are normally provided, the following hourly rates will apply. Please note that a four (4) hour minimum, per staff member, applies.

Banquet Staff:	\$50.00 per hour
Chef/Carver:	\$56.25 per hour
Bartender:	\$56.25 per hour

### Food and Non-Alcoholic Beverage Sampling Policy

All food and non-alcoholic beverage samples, brought into the Orange County Convention Center, must have written approval from us prior to the event and adhere to the following guidelines:

- A company/organization may only distribute samples of food and non-alcoholic beverage products, that the company/organization produces or sells in its normal day-to-day operations. Samples may only be distributed in such quantities that are reasonable with regard to the purpose of promoting the merchandise.
- Food samples are limited to three (3) ounce portions.
- Beverage samples are limited to four (4) ounce portions.
- A written description, that details the product and portion size to be sampled, must be submitted in advance to catering. Approval of sampling arrangements to the sampling company/organization will be provided in writing only.

### Liability

The sampling company/organization will be fully responsible for any and all liabilities that may result from the consumption of their products and shall waive any and all liability against catering and Orange County Convention Center.

### Retail/Concession Service

Appropriate operation of concession outlets will occur during all show hours, starting one half-hour before doors open to the event. We reserve the right to determine which carts/outlets are open for business and hours of operation pending the flow of business. Should additional food stands be requested, a minimum sales guarantee and related charge may apply.

### Alcohol Sampling Policy

- A company/organization may only distribute samples of alcoholic beverage products that the company/organization produces or sells in its normal day-to-day operations
- All alcoholic beverage samples must have a Sampling Approval and Liability Waiver completed and submitted to catering for approval 21 days or more in advance of the event. Approval will be communicated in writing.
- Sample Sizes are limited as follows:
  - Maximum of 1 ounce of spirits
  - Maximum of 2 ounces of wine
  - Maximum of 3 ounces of beer
- Catering professional bartenders are required. A fee of \$225 plus tax per bartender for a time period of up to 4 hours is applied. A fee of \$56.25 plus tax is applied for each continuous hour beyond 4 hours.

Failure to comply with any portion of these requirements may result in the immediate termination of sampling activity by the offending party for the remaining duration of the show.





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