



Orange County Convention Center

Orlando



Exhibitor Menu

Greetings!

Welcome to Orlando, a world-renowned destination for business and family fun — where the entertainment options are perfectly paired to the diverse flavors, warmth, and energy of our community.

We are thrilled to be your exclusive hospitality partner at the Orange County Convention Center. This Orlando team style is collaborative and creative; working with you as a trusted, seasoned professional to ensure a smooth and successful experience. We are committed to deliver the finest food, amenities, and service to impress your guests each and every time you visit.

Much of our success comes from our attention to the important details that create truly welcoming experiences. From building a custom menu to convenient breaks, let our Award-winning Executive Chef James Katurakes “Chef K” and his team of skilled Culinarians create an event to remember.

Please review the next few pages to assist in planning your event program, but remember there’s no limit to what we can do. From fresh, locally sourced, quality ingredients to the crisp, sincere and attentive service, our goal is to provide the “WOW” for each one of our guests. We’re ready to deliver our best.

Warner Peck

Warner Peck
Director of Sales & Marketing
Food & Beverage Catering at
Orange County Convention Center
9800 International Drive, Orlando, FL 32819



M: 321.663.7325
warner.peck@sodexo.com



Incentive Pricing Program

30-Day Advanced Orders – Orders received outside of 30 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 inside 30 days from the start of your event will be charged a 15% administrative fee 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 30 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% administrative fee 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.

Exhibitor Online Orders - are limited to 10 days prior to the date of the event. Ordering within the 10 day mark will not be available Online, and you will need to reach out to your assigned Exhibitor Catering Sales Manager to place an order for that date.

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 30 days of your first event!



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Catering Payment Policy

Customer hereby agrees that one hundred percent (100%) of the projected payment for the event shall be paid at least thirty (30) 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.

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 payment requirements.

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.



Click on any of the INDEX items to jump immediately to that page.

**CLICK HERE OR SCAN QR CODE FOR
 ONLINE ORDERING**





A la Carte / Break

Non-Alcoholic Beverages

All services include the appropriate condiments, cups and napkins.

Premium Coffee	222	Iced Tea	135	Aquafina® Bottled Water	96
Three gallon units (approximately 40 cups)		Three gallon units (approximately 38 cups)		(per case of 24)	
Premium Decaffeinated Coffee	222	Southern Sweet Tea	135	Perrier® Sparkling Water	108
Three gallon units (approximately 40 cups)		Three gallon units (approximately 38 cups)		(per case of 24)	
Herbal Tea	222	Lemonade	135	Gatorade®	108
Three gallon units (approximately 40 cups)		Three gallon units (approximately 38 cups)		(per case of 24)	
Keurig® Starbucks® K-Cups Coffee Service (per show)	450	Tropical Fruit Punch	135	Red Bull® Energy Drink	144
Includes machine rental		Three gallon units (approximately 38 cups)		(per case of 24)	
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-degradable cups, lids, sleeves and napkins		Assorted Individual Fruit Juices	126	Starbucks® Frappuccino	144
Power requirements:		(per case of 24)		(per case of 24)	
1 each, 120volt/15amps/multistrip		Assorted Pepsi® Products, Including Diet	96	Optional: Add an Attendant	225
Additional Starbucks® K-Cups	125	(per case of 24)		4-hour minimum	
(24 ct, per case) Minimum order of 1 case per selection.					
<ul style="list-style-type: none"> · Veranda Blend® Blonde · Pike Place® Roast Coffee · Café Verona® · Decaf House Blend 					



From the Bakery

All services include the appropriate condiments, disposable plates, cutlery and napkins. Add an Optional Booth Attendant for \$225.

Freshly Baked Breakfast Pastries 60

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) 50

Freshly baked served with butter, preserves and honey

Assorted Gourmet Cookies (dozen) 52

Double Fudge Brownies (dozen) 60

Petite Dessert Pastries (dozen) 62

Coconut Macaroons (GF) (dozen) 65

Protein Breakfast Bites (GF) (dozen) 48

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

Gourmet Cupcakes (dozen) 62

Minimum of one dozen per 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 64

Minimum of one dozen per flavor

- Limoncello
- Chocolate Raspberry
- Orange Cream

Whoopie Pies 60

Minimum of one dozen per flavor

- Red Velvet
- Chocolate Cream
- Lemon

Half Sheet Cake* 200

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

*Requires Booth Attendant at \$225

Full Sheet Cake* 300

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 at \$225

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 at \$225

From the Pantry

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

<p>Smartfood® Popcorn (GF) (dozen) 45 White cheddar popcorn, individual size bags</p> <p>Assorted Fruit Yogurt (GF) (dozen) 60 Individual containers</p> <p>Whole Fresh Fruits (GF) (dozen) 48</p> <p>Bulk Candy (GF) (pound) 25 Assortment of individually wrapped hard candies</p> <p>Granola Bars (dozen) 48 Individually packaged</p>	<p>Individual Bags of Potato Chips (dozen) 48</p> <p>Individual Bags of Pretzels (dozen) 48</p> <p>Traditional Chex® Snack Mix (dozen) 45 Individual size bags</p> <p>Assorted Ice Cream Novelties 54 (dozen) A selection of ice cream sandwiches, cones, sherbet cups and strawberry shortcake on a stick Freezer rental required at \$100 per unit Power requirements: 120volt/10amps/single phase</p>	<p>Premium Ice Cream Novelties 84 (dozen) A selection of Dove® ice cream bars, M&M's® cookie sandwiches and Snickers® cones Freezer rental required at \$100 per unit Power requirements: 120volt/10amps/single phase</p> <p>Optional: Add an Attendant 225 4-hour minimum</p>
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Break Service / Breakfast

Break Service 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.*

Citrus Break 16

Bountiful baskets of seasonal whole fresh fruits, Key lime cheesecake bars, lemon bars, orange glazed sugar cookies and lemon drop Jelly Belly® jelly beans

Death by Chocolate Break 18.50

Chocolate dipped Oreo® cookies, pretzel rods, strawberries, peanuts, double fudge brownies and double chocolate chip cookies

Snack Attack Break 16.75

Sweet and salty trail mix, Ruffles® potato chips, crunchy pretzel twists, Goldfish®, assorted freshly baked cookies, Rice Krispies® treats and M&M's® candies

Power Break 19.75

A selection of whole grain and oat muffins, vegetable breads, assorted dried fruits, whole seasonal fresh fruit, energy and granola bars

Eye Opener Energy Break 15

Whole fresh fruit basket, individual fruit yogurts, assorted dried fruits and healthy trail mix in individual bags

Fruit and Cheese Break (GF) 19

Whole fresh fruit basket, assorted regional and imported cheeses with fruit garnish, plantain chips, Terra® chips and rice crackers

Milk and Cookies Break 16.50

Whole fresh fruit basket, freshly baked chocolate chip, oatmeal, peanut butter with peanut butter chips and sugar cookies, individual half pints of 2% milk and skim

South Florida Spice Break 17.75

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

Farm Stand Fruit and Vegetable Break (GF) 23

Fresh vegetable crudité display with herb ranch dip, sliced seasonal fresh fruits with honey yogurt dip, rice crackers, plantain chips, cheddar and brie cheese

Harvest Break 21

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

Nostalgic Candy Break 16

Good & Plenty®, Hot Tamales®, Raisinets®, Goobers®, Jaw Breakers®, Snow Caps® and Malt Balls (selections based upon availability)

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



Continental Breakfasts

Served with coffee, decaffeinated coffee and herbal tea.
 Prices listed are per guest. Minimum of 25 guests.
 Pricing based on one hour period of service. Replenished items,
 with service time above 1 hour, will be charged on an a la carte basis.

A \$75 fee will be applied for services less than the stated minimum.

- | | |
|--|----|
| Day Break Continental Breakfast | 25 |
| Apple, cranberry and Florida orange juices, freshly baked breakfast pastries, bran muffins and multigrain croissants served with butter and preserves | |
| Sunrise Continental Breakfast | 30 |
| Apple, cranberry, Florida orange and V-8 juices, sliced fresh fruit display, freshly baked breakfast pastries, bran muffins, multigrain croissants and bagels served with butter, preserves and cream cheese | |
| Healthy Start Continental | 28 |
| Apple, cranberry, Florida orange and V-8 juices, seasonal fresh fruits and berries with non-fat yogurt and toasted granola, whole grain muffins with margarine and fruit preserves | |
| The Park Avenue Continental | 38 |
| Apple, cranberry and Florida orange juices, fruit cocktail bar with yogurt and seasonal fruit and berries, mini gourmet breakfast muffins, tropical fruitizzas, fresh bagels and thinly sliced smoked salmon served with tomatoes, onions, capers and cream cheese | |

BREAKFAST ENHANCEMENTS

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

- | | |
|--|-------|
| Whole Wheat English Muffin and Egg White | 10.50 |
| With sautéed peppers, American cheese and fresh spinach | |
| Premium Buttermilk Biscuit Sandwich | 10.50 |
| Scrambled eggs, sausage and cheddar cheese | |
| Breakfast Burrito | 12 |
| Scrambled eggs with chorizo and Monterey Jack cheese in a grilled flour tortilla with salsa fresca | |
| Egg Gratin Bowl (GF) | 8 |
| Oven poached with cheddar cheese, sea salt and pepper | |
| Farmers Scrambled Egg Meat Trio Bowl (GF) | 9 |
| With sage sausage, bacon, ham and potatoes | |
| Vegetarian Scrambled Egg Bowl (GF) | 8 |
| Caprese style with roma tomato, basil and fresh buffalo mozzarella | |





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 32

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 36

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 36

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 36

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 \$5.00 per guest

Substitute a dessert bar instead of a cookie: Add \$5.00 per guest

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



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 250

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 275

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 275

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 225



Exhibit Booth Deli Luncheons

EXHIBIT BOOTH DELI ENHANCEMENTS

Serves 10 guests

Baked Three-Potato Salad Bowl (GF) 80

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

Bibb and Mixed Greens Salad Bowl (GF) 80

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

Caprese Salad Platter (GF) 100

Fresh sliced mozzarella, sliced tomatoes, basil and olive oil

Edamame Salad Bowl (GF) 80

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

Fusilli Pasta Salad Bowl 90

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





Reception

Cold Hors d'Oeuvres

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 \$225 (per minimum of four hours).

Assorted Mini Pinwheel Sandwich	5	Tandoori Chicken Slider	7
		With pickled carrots, cucumbers and tzatziki sauce on a Hawaiian roll	
Tomato and Fresh Mozzarella Shooter (GF)	6	Italian Slider	7
		Prosciutto, smoked mozzarella, olive tapenade, roasted peppers and fresh basil on focaccia bread	
Prosciutto-wrapped Melon (GF)	7	Smoked Salmon on Wonton Crisp	8
On bamboo skewer		With wasabi aioli	
Caribbean Ceviche Shooter (GF)	7	California Roll	8
		With soy dipping sauce, wasabi and pickled ginger	
Asian Spoon Ahi Tuna Tataki (GF)	7	Jumbo Shrimp Cocktail (GF)	8
With plantain chip		With lemons and cocktail sauce	
Vegetarian Summer Roll (GF)	7		
With peanut dipping sauce			
Caprese Slider	7		
With tomato, fresh mozzarella, grilled squash, basil and pesto aioli			



Hot Hors d'Oeuvres

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 \$225 (per minimum of four hours).

Wedge Fried Pickles 4

With ranch dipping sauce

Vegetable Pot Sticker 6

With ponzu sauce

Jamaican Jerk Chicken Saté (GF) 6

Vegetable Spring Roll 6

With sweet and sour dipping sauce

New Zealand Shepherd's Pie 6

Portobello Mushroom Crisp 7

With smoked chipotle aioli

Arancini Risotto and Cheese 7

Ball with pomodoro sauce

Cuban Spring Roll 7

Black beans and cheddar cheese,
served with sour cream and chives

Shrimp & Andouille Sausage Skewers 7

With peppers, onion and BBQ sauce

Shishito Shrimp Teriyaki Skewers 8

Turkey Slider 8

With stuffing & cranberry sauce on a
sweet bun

Mojo Pork Slider 8

With aioli, pickled red onion, tomato and
Swiss cheese on a sweet bun

Key West Pan Grilled Crab Cakes 11



Hot Hors d'Oeuvres

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 \$225 (per minimum of four hours).

Argentine Chicken Empanada With garlic aioli	7	Barbeque Pulled Pork Slider With smoked cheddar on sweet bun	8
Chicken Cordon Bleu With Gruyère cheese and dijonnaise	7	Mini Cuban Slider With Swiss cheese on Cuban loaf	8
Beef Empanada	8	Chicken Quesadilla	8
Chicken Breast Slider With Pepper Jack cheese and chipotle aioli	8	Mini Beef Wellington	8
Italian Chicken Parmesan Slider With mozzarella and marinara sauce	8	Vegetable Cheese Quesadilla	9
Corned Beef Reuben & Swiss Slider With sauerkraut and Thousand Island dressing	8	Angus Beef Slider With American cheese, mustard, mayonnaise and ketchup	9
		Brazilian Churrasco Steak (GF) With chimichurri dipping sauce	10



Reception Displays

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





Exhibitor Favorites

Booth Attractions

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

A True Attraction

Pre-Measured Popcorn 300

Approximately 200, two ounce servings, to include oil, seasoning, popcorn scoop, napkins and bags

Popcorn Machine Rental (per day) 175

Power requirements: 120volt/20amps/single phase.

4ft table required for the table top machine.

Dimensions: Table Top – 33”H x 24”W x 24”D.

Dimensions: Cart – 63”H x 24”W x 18”D.

Table top machine or cart are available on a first come, first serve basis.

Booth Attendant required to serve 225

(per 4 hour minimum)

Just Like Grandma Used To Make

David’s® Cookies and Oven (per day) 250

Includes one case of cookie dough, an oven, oven mitt, spatula, tray, plastic plates and napkins

Each case includes 213, 1.5 ounce cookies

Flavor options: Please indicate your choice on the order form: Chocolate Chip, S’mores, Peanut Butter with Peanut Butter Chips, Sugar, or White Chip Macadamia Nut

(by the case of 213)

Power requirements: 120volt/15amps/single phase
4ft table required.

Dimensions: 14¼”H x 19”W x 18”D, Weighs approximately 40 lbs.

Bakes 3 dozen cookies in 10 -15 minutes.

Additional Case of David’s® Cookies 250

Booth Attendant required to serve 225

(per 4 hour minimum)



Booth Attractions continued

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

Put a Specialty Coffee Barista In Your Booth

Cappuccino/Espresso Machine Rental (per day) 375

Power requirements: 208volt/30amp/single phase per machine, 120volt/15amp/single phase per grinder
Machine Dimensions: 21"H x 22"W x 22"D.

Per Serving Cost 5

Cappuccino, Espresso, and Latte
Personnel, product, cups, whole white milk and condiments included
Minimum of 500, eight ounce cups per day required.

Add Flavored Syrups 1

Vanilla, Caramel and Mocha
Above options are applied to all 500 cups per day

Add Optional Milk Products (per serving) 1

Almond, soy or oat milk
Above options are applied to all 500 cups per day

Out Of This World!

Lil' Orbits® Mini Donuts (per serving) 6

Deep fried and powdered on the spot
Personnel, product, bags and napkins included
Flavor options: powdered sugar, cinnamon and plain
Minimum of 250 bags (six pieces per bag) required.

Lil' Orbits® Mini Donuts Cart Rental (per day) 300

Power requirements: 2 each, 120volt/20amps/single phase.
Cart Dimensions: 71" L x 32" W.



Booth Attractions continued

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

Refreshing and Healthy

Frozen Yogurt 5.25

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 (per day) 250

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.

“Chill Out”

Hand Scooped Häagen Dazs® Ice Cream by the Tub 325

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 (per day) 100

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



Booth Attractions continued

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

Lemonade Stand

Fresh Squeezed Lemonade 4.75

Personnel, product and cups included
Minimum of 250, six ounce servings per day
required 6ft table required.

Go To The Oasis

Frozen Smoothie Servings 5.50

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 250

Rental Per Day (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.



Booth Attractions continued

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

A Different Twist

Giant Hot Gourmet Pretzels 6.75

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.

Gourmet Pretzel Machine Rental (per day) 250

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 6

Personnel included

Choice of Natural or Glazed

Minimum of 250 bags.

Roasted Nuts Cart Rental (per day) 250

Power Requirements: 208volt/20amps/3phase.

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





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.

Ultra-Premium Spirits 10.50

(by the cocktail)

- Grey Goose Vodka
- Bombay Sapphire Gin
- Bacardi 8 Rum
- Herradura Silver Tequila
- Johnnie Walker Black Scotch
- Woodford Reserve Bourbon Whiskey
- Crown Royal Whisky

Premium Spirits 9.50

(by the cocktail)

- Ketel One Vodka
- Tanqueray Gin
- Captain Morgan White Rum
- Jose Cuervo Especial Tequila
- Dewar's 12 Scotch
- Bulleit Bourbon
- Seagram's VO Whisky

Deluxe Spirits By the cocktail 8.50

- Tito's Vodka (GF)
- New Amsterdam Gin
- Bacardi Superior Rum
- Camarena Silver Tequila
- Dewars White Label Scotch
- Jack Daniel's Whiskey
- Seagram's 7 Crown Whiskey

Premium Wines 9.50

(by the glass)

- Chateau Ste. Michelle Chardonnay
- Los Vascos Cabernet Sauvignon
- Cono Sur Organic Pinot Noir
- Ecco Domani Pinot Grigio
- Bonterra Sauvignon Blanc
- Apothic Red Blend
- 14 Hands Rosé
- Lunetta Prosecco

Deluxe Wines (by the glass) 8.50

- Canyon Road Chardonnay
- Frontera Cabernet Sauvignon
- Two Vines Merlot
- Cavit Pinot Grigio

Imported Beer (by the can) 7.50

- Corona, Heineken, and Heineken 0.0 (alcohol free)

American Premium Beer (by the can) 6.50

- Budweiser, Bud Light, and Yuengling

Craft Beer (by the can) 8

- Crooked Can Brewing Company, Seasonal Beers
- Orange Blossom Brewing, Seasonal Beers
- 3 Daughters Brewing, Seasonal Beers

Hard Seltzer (by the can) 7.50

- White Claw, Assorted Flavors

Assorted Pepsi® Products (each) 4

- Including diet soda

Aquafina Bottled Spring Water (each) 4

Hosted Bartender required at \$225, minimum of 4 hours.



Beverages

INDIVIDUAL PRICED ITEMS

Draft Beer – Keg (by the keg)

- **American Premium** 600
Budweiser, Bud Light or Miller Lite
Approximately (150) 12 oz cups
- **Imported** 700
Heineken or Corona Premier
Approximately (150) 12 oz cups

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.

Cocktail Punches (by the gallon) 155

Serves approximately 16, ten-ounce servings
Choice of: Pre-mixed Mojitos, pre-mixed Bloody Marys and pre-mixed Screwdrivers

Mimosas (by the gallon) 305

Serves approximately 32, four-ounce servings.

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

WATER SERVICES

Water Cooler Rental (per show) 200

To include one, 5-gallon container of spring water and cups.
Power requirements: 12-volts/5amps/single phase.

Additional Five-Gallon Containers of Spring Water 38.50

Cups included

Water Cooler Deposit 350

Charged if not returned at the end of the show.

Cubed Ice (10 lbs) 10

PERSONNEL

Based upon a minimum requirement of 4 hours.

Booth Attendant/Server for Your Booth 225

Additional hours above the required minimum - \$56.25

Hosted Bartender 225

Additional hours above the required minimum - \$56.25

Chef for Your Booth 225

Additional hours above the required minimum - \$56.25





Information

Sustainable Solutions at the Orange County Convention Center

By focusing on minimizing the footprint of our operations and partnering with local businesses that support sustainable initiatives, we have become a hub for sustainable events.

How Can You Help?

By making impactful decisions for your next event. Below are some great opportunities to incorporate sustainable options into your food and beverage program. Please ask your Catering Sales Manager for more information and applicable pricing.

Hyper-Local Onsite Gardens

Our team partners with local “farmerpreneur” Urban Smart Farms to operate the Center-to-Table Gardens, a 2,000 sq. ft. indoor aeroponic farm with over 80 grow towers. Annually, the gardens produce 50,000+ fresh, nutritious non-GMO lettuces, herbs, and edible flowers that our chefs use to make delicious farm-to-fork dishes for your guests. From meeting rooms to meal halls and show floors, we can help you find creative ways to incorporate these innovative grow towers into your next event.

The Honey Frames Co.

This unique experience will captivate your guests. Sourced straight from a bee farm just north of Orlando, a three-pound honeycomb is suspended over a personalized engraved board to give your guests access to fresh, deliciously sweet golden honey. This added touch is perfect for any buffet-style catered event. You won’t find this anywhere else, so be sure to learn more about the opportunity to provide this one-of-a-kind experience for your guests.

Deliberate Donations

Traditionally, post-event food donations have been a challenge to coordinate for a variety of reasons. The Sodexo Live! team has re-engineered this process by working with clients on the front-end to be deliberate with donation options on the back end. During the event preparation, with pre-approval from the client, Sodexo Live! chefs will prepare the catering coverage percentage (usually 3%) of your food in pans ready to be easily donated at the end of the event if not served to your guests.

By proactively preparing these extra portions for donation in advance, it allows us to safely hold the food at the proper temperature for service or to quick chill for donation if not served. Please let us know if you’d like to be “deliberate” in planning food for your events.

Harvest Concept

The OCCC and Sodexo Live! are proud to offer bona fide “center-to-table” food options for your guests. Our Harvest concept utilizes lettuces and herbs grown in the Center-to-Table Gardens and turns them into healthy, nutritious salads and wraps right before your eyes.

With grow towers built into the front service counter your guests can see the freshness and learn how easy it is to grow their own food. Show your guests how much you value sustainable choices by adding this eco-friendly concept to events held near the Citrus Café located in the West Concourse Central Lobby.



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.

- **30-Day Advanced Orders** – Orders received outside of 30 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 inside 30 days from the start of your event will be charged a 15% administrative fee 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 30 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% administrative fee 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.
- **Exhibitor Online Orders** - are limited to 10 days prior to the date of the event. Ordering within the 10 day mark will not be available Online, and you will need to reach out to your assigned Exhibitor Catering Sales Manager to place an order for that date.

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. 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 thirty (30) 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.

100% Prepayment is required for all events to occur. 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 payment requirements.

Service Charges and Tax

A twenty percent (22%) 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.

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.

Policies and Procedures continued

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 some 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.

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 utilize 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.

Policies and Procedures continued

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").

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

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 associated with large and/or high-end 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.

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.

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.

Policies and Procedures continued

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++ 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.

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:	\$56.25 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.

Policies and Procedures continued

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 distributes 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 beer, wine or spirits
- Catering professional bartenders are required. A fee of \$225 plus tax per Hosted bartender or Credit Card 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.





CLICK HERE OR SCAN QR CODE FOR
ONLINE ORDERING

