



EXHIBITOR

2021



Orlando
**Orange County
Convention Center**



Welcome to Orlando!

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.

Centerplate is the world's leading event hospitality company and 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.



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A SPECIAL MESSAGE...

Centerplate, the exclusive caterer at the Orange County Convention Center, is looking forward to welcoming show management, exhibitors and attendees with an array of new safety and sanitation procedures to ensure the safe delivery of food and beverage services. The safety of our guests, employees, and work associates remain at the forefront of all the Centerplate/Sodexo hospitality venues. Our commitment to safety and sanitation programs continues with our suppliers and vendors to be sure they are placing the same elevated focus on safety that you would expect from us.

Let us start by introducing **Harry Amadeo, our Centerplate Hospitality Ambassador**, who will lead the entire team with the implementations and compliance of CDC, along with state or local health directives. Our Hospitality Ambassador will work with the local health department, provide continued training on new standards of operations at pre-shift team meetings and interact with our clients to educate everyone on our new safety protocols.

Our culinary team, headed by Executive Chef **James Katurakes** (Chef K), is working to adapt traditional services and menus to work within the “new norm”. Emphasis will include modified buffet services, individually packaged selections, specialized packaging and new pricing to accommodate safe and appropriate food and beverage services on behalf of the OCCC attendees.

Centerplate will provide all our employees with the necessary PPE required to perform their tasks in a safe manner. Here are some of the new policies and procedures to be implemented:

- Three-ply surgical masks and gloves for all team members
- All staff will go through employee wellness screening upon arrival prior to reporting to their assigned area
- Targeted sanitation and cleaning schedules
- Point of sale barriers for guests and cashiers
- Wrapped flatware
- Only PC condiments to be provided
- Freedom Pay available at retail locations
- Additional outdoor seating options

As each Exhibitor's order and requirements may be different and unique for the booth, please reach out to your Catering Sales Manager to answer any specific questions you may have on how items will be packaged and/or presented in your booth space, to also include wait staff as needed.


As your food service partner, Centerplate has always “made it better to be there” for our guests and employees, and as we enter the “new norm”, rest assured you can depend on Centerplate to “make it safer to be there as well!”



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CENTERPLATE BOOTH CATERING **407.685.5562**
CENTERPLATE FAX LINE **407.685.9859**



Gluten-free Selections

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. Centerplate does 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 LA CARTE

A LA CARTE

HOT BEVERAGES

All services include the appropriate condiments, cups and napkins.

Premium Coffee**\$195**

Three gallon units
(approximately 40 cups)

Premium Decaffeinated Coffee**\$195**

Three gallon units
(approximately 40 cups)

Herbal Tea**\$195**

Three gallon units
(approximately 40 cups)

**Keurig® Starbucks® K-Cups
Coffee Service****\$375 per show**

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

Additional Starbucks® K-Cups (24 ct) **\$140 per case**

Minimum order of 1 case per selection.

- Veranda Blend® Blonde
- Pike Place® Roast Coffee
- Café Verona®
- Decaf House Blend

Optional: Add an Attendant**\$180**

4-hour minimum



A LA CARTE

COLD BEVERAGES

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

Iced Tea \$126

Three gallon units
(approximately 38 cups)

Southern Sweet Tea \$126

Three gallon units
(approximately 38 cups)

Lemonade \$126

Three gallon units
(approximately 38 cups)

Tropical Fruit Punch \$126

Three gallon units
(approximately 38 cups)

Assorted Individual Fruit Juices \$102

(per case of 24)

Assorted Pepsi® Products, \$84

Including Diet

(per case of 24)

Aquafina® Bottled Water \$84

(per case of 24)

Perrier® Sparkling Water \$90

(per case of 24)

Gatorade® \$96

(per case of 24)

Red Bull® Energy Drink \$144

(per case of 24)

Starbucks® Frappuccino \$144

(per case of 24)

Optional: Add an Attendant \$180

4-hour minimum



A LA CARTE

FROM THE BAKERY

Bakery selections will be packaged individually. All services include the appropriate condiments, disposable plates, cutlery and napkins.

Freshly Baked Breakfast Pastries \$48

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) \$42

Freshly baked served with butter, preserves and honey

Assorted Gourmet Cookies (dozen) \$43

Double Fudge Brownies (dozen) \$45

Petite Dessert Pastries (dozen) \$49

GF Coconut Macaroons (dozen) \$59

GF Protein Breakfast Bites (dozen) \$43

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

Gourmet Cupcakes (dozen) \$45

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 \$53

Minimum of one dozen per flavor

- Limoncello
- Chocolate Raspberry
- Orange Cream

Centerplate 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 \$180

4-hour minimum

A LA CARTE

FROM THE PANTRY

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

GF Smartfood® Popcorn (dozen) \$45

White cheddar popcorn, individual size bags

GF Assorted Fruit Yogurt (dozen) \$57

Individual containers

GF Whole Fresh Fruits (dozen) \$36

GF Bulk Candy (pound) \$22

Assortment of individually wrapped hard candies

Granola Bars (dozen) \$45

Individually packaged

Individual Bags of \$30

Potato Chips (dozen)

Individual Bags of Pretzels (dozen) \$30

Traditional Chex® Snack Mix \$45

(dozen) Individual size bags

Assorted Ice Cream Novelties \$48

(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

Premium Ice Cream Novelties \$69

(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

Optional: Add an Attendant \$180

4-hour minimum



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.*

Citrus Break \$13.75

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

Death by Chocolate Break \$16.75

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

Snack Attack Break \$14.50

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 \$17.75

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 \$12.75

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

Fruit and Cheese Break \$15.75

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

Milk and Cookies Break \$14.25

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

South Florida Spice Break \$15.50

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 \$19.75

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 \$18.75

Grilled local vegetable antipasto display, herb marinated olives, roasted peppers, gourmet cheese board with regional favorites, toasted specialty flat breads and lavosh crackers, sofrito vinaigrette hummus and tri-color tortilla chips

Nostalgic Candy Break \$13.75

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.

BREAKFAST

BREAKFAST

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 \$20

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

BREAKFAST ENHANCEMENTS

Breakfast Enhancements will be individually packaged.
Prices listed are per guest. Minimum of 25 per selection.

Whole Wheat English Muffin and Egg White \$7.75

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

GF Egg Gratin Bowl \$6

Oven poached with cheddar cheese, sea salt and pepper

GF Farmers Scrambled Egg Meat Trio Bowl \$7.25

With sage sausage, bacon, ham and potatoes

GF Vegetarian Scrambled Egg Bowl \$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 \$27.25

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 \$28.75

Please select from the following:

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

Gourmet Wrap Boxed Lunch \$32.25

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 \$32.50

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 \$4 per person**

Substitute a dessert bar instead of a cookie: **Add \$4 per person**

Substitute sliced fruit instead of a whole fruit: **Add \$4.50 per person**



LUNCH

EXHIBIT BOOTH DELI LUNCHEONS

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

Traditional Sandwich Platter \$200

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 \$220

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 \$220

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 **\$180**



LUNCH

EXHIBIT BOOTH DELI LUNCHEONS continued

EXHIBIT BOOTH DELI ENHANCEMENTS

Deli Enhancements to be individually packaged. Serves 10 guests

**Baked Three-Potato Salad Bowl \$75**

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

**Bibb and Mixed Greens Salad Bowl \$75**

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

**Caprese Salad Platter \$85**

Fresh sliced mozzarella, sliced tomatoes, basil and olive oil

**Edamame Salad Bowl \$75**

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

Fusilli Pasta Salad Bowl \$75

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 \$180 (per minimum of four hours).

Assorted Mini Pinwheel Sandwich	\$4.50		
GF Tomato and Fresh Mozzarella Shooter	\$4.75	GF	Vegetarian Summer Roll
			With peanut dipping sauce
GF Prosciutto-wrapped Melon	\$5.00		Caprese Slider
On bamboo skewer			With tomato, fresh mozzarella, grilled squash, basil and pesto aioli
Smoked Salmon on Wonton Crisp	\$5.25		Tandoori Chicken Slider
With wasabi aioli			With pickled carrots, cucumbers and tzatziki sauce on a Hawaiian roll
Jerk Tuna Rice Roll	\$5.50		Italian Slider
With mango relish and wasabi aioli			Prosciutto, smoked mozzarella, olive tapenade, roasted peppers and fresh basil on focaccia bread
California Roll	\$5.50		Wild Salmon and Asparagus
With soy dipping sauce, wasabi and pickled ginger			With honey dijon
GF Caribbean Ceviche Shooter	\$5.75	GF	Jumbo Shrimp Cocktail
			With lemons and cocktail sauce
GF Asian Spoon Ahi Tuna Tataki	\$5.75	GF	Prosciutto-wrapped Shrimp with Rémoûlade
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 \$180 (per minimum of four hours).

Wedge Fried Pickles \$4.25

With ranch dipping sauce

Vegetable Pot Sticker \$4.50

With ponzu sauce

Vegetable Spring Roll \$4.75

With sweet and sour dipping sauce

Fried Pork Pot Sticker \$4.75

With ponzu sauce

Portobello Mushroom Crisp \$4.75

With smoked chipotle aioli

Arancini Risotto and Cheese \$5.25

Ball with pomodoro sauce

Vegetable Cheese Quesadilla \$5.50

New Zealand Shepherd's Pie \$5.50

GF Jamaican Jerk Chicken Saté \$5.50

Cuban Spring Roll \$5.50

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

Beef Empanada \$5.75

Southwest Chicken Spring Roll \$5.75

With mustard aioli

Argentine Chicken Empanada \$5.75

With garlic aioli

Sausage en Croute \$5.75

With stone ground mustard

Turkey Slider and Stuffing \$5.75

With cranberry sauce on a sweet bun

Chicken Cordon Bleu \$5.75

With Gruyère cheese and dijonaise



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 \$180 (per minimum of four hours).

Mojo Pork Slider	\$5.75	Blue Crab Cake	\$6.50
With aioli, pickled red onion, tomato and Swiss cheese on a sweet bun		With citrus herb rémoulade	
Chicken Quesadilla	\$6.00	GF Bacon Wrapped Diver Scallop	\$6.50
		With garlic cream	
GF Brazilian Churrasco Steak	\$6.25	Coconut Shrimp	\$6.50
With chimichurri dipping sauce		With pineapple chutney	
Angus Beef Slider	\$6.25	Corned Beef Reuben and Swiss Slider	\$6.50
With American cheese, mustard, mayonnaise and ketchup		With sauerkraut and Thousand Island dressing	
GF Guava Barbeque Beef Saté	\$6.25	Mini Beef Wellington	\$6.75
Chicken Breast Slider	\$6.25	Barbeque Pulled Pork Slider	\$6.75
With pepper jack cheese and chipotle aioli		With smoked cheddar on sweet bun	
Italian Chicken Parmesan Slider	\$6.25	Mini Cuban Slider	\$6.75
With mozzarella and marinara sauce		With Swiss cheese on Cuban loaf	
GF Teriyaki Beef Kabob	\$6.50		



RECEPTION

RECEPTION DISPLAYS

Booth Attendant to be provided.

Imported and Domestic Cheese Display

Garnished with seasonal fruit, sliced baguettes and assorted crackers

Serves 15 guests

\$195

Serves 25 guests

\$325

Serves 50 guests

\$650

GF

Sliced Seasonal Fruits and Berries Display

Served with a fruit yogurt dip

\$135

\$225

\$450

GF

Fresh Vegetable Crudités Display

With creamy mojito dip and spicy Florida ranch dip

\$150

\$250

\$500

Roasted Garlic Hummus

Served with crisp pita chips and cucumber-carrot relish

\$90

\$150

\$300



EXHIBITOR FAVORITES

EXHIBITOR FAVORITES

BOOTH ATTRACTIONS

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

A True Attraction

Pre-Measured Popcorn \$240

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

Popcorn Machine Rental \$175 per day

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 \$180
(per 4 hour minimum)

Just Like Grandma Used To Make

David's® Cookies and Oven \$200 per day

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:
M&M's Chocolate Chip, S'mores, Peanut Butter with Peanut Butter Chips, Sugar, White Chip Macadamia Nut, Red Velvet
(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 \$200

Booth Attendant required to serve \$180
(per 4 hour minimum)



EXHIBITOR FAVORITES

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 \$375 per day

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 \$4.25

Cappuccino, Espresso, and Latte

Personnel, product, cups and condiments included

Minimum of 500, eight ounce cups per day required.

Add Flavored Syrups \$0.50

Vanilla, Caramel and Mocha

Above options are applied to all 500 cups per day

Out Of This World!

Lil' Orbits® Mini Donuts \$5

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 \$4.25

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 \$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.

“Chill Out”

Hand Scooped Häagen Dazs® Ice Cream by the Tub \$275

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.

Lemonade Stand

Fresh Squeezed Lemonade \$4

Personnel, product and cups included

Minimum of 250, six ounce servings
per day required

6ft table required

Go To The Oasis

Frozen Smoothie Servings \$4.25

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 \$5.75

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

Stuffed Pretzels \$6

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 \$4.25

Personnel included

Choice of Natural or Glazed

Minimum of 250 bags

Freshly Roasted Mixed Nuts \$4.50

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



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.

Premium Brand Cocktails (by the cocktail)	\$8.50
Deluxe Brand Cocktails (by the cocktail)	\$8
Premium Wines (by the glass)	\$7.75
Deluxe Wines (by the glass)	\$7.25
Imported Beer (by the can) Heineken or Corona	\$7
American Premium Beer (by the can) Budweiser, Bud Light, Sam '76 or O'Doul's (non-alcoholic)	\$6
Craft Beer (by the can) Orlando Brewing Company Pale Ale (bottle) Crooked Can Brewing Company, Seasonal Beers Orange Blossom Brewing, Seasonal Beers 3 Daughter's Brewing, Seasonal Beers	\$7
Hard Seltzer (by the can) White Claw, Assorted Flavors	\$6.75
Assorted Pepsi® Products, Including Diet (each)	\$3.50
Aquafina Bottled Spring Water	\$3.50

INDIVIDUAL PRICED ITEMS

Draft Beer – Keg (by the keg)

- **American Premium** \$500
Budweiser, Bud Light or Miller Lite
Approximately (150) 12 oz cups
- **Imported** \$600
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) \$120

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

Mimosas (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



BEVERAGES

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 **\$180**

Additional hours above the required minimum - \$45

Hosted Bartender **\$225**

Additional hours above the required minimum - \$56.25

Bartender fees waived if hosted bar sales exceed \$600

Chef for Your Booth **\$225**

Additional hours above the required minimum - \$56.25



INFORMATION



GENERAL INFORMATION

POLICIES AND PROCEDURES

Exclusivity

Centerplate 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 Centerplate.

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 Centerplate prior to any services being provided. The signed contract, with its stated terms, constitutes the entire agreement between the client and Centerplate. In addition, full payment for all services must be received in advance of your first event.

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, Centerplate reserves 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. Please discuss the styles of service for all buffet services and the additional costs with your Catering Manager.

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.

Payment Policy

A deposit of fifty percent (50%) of the total contract value will be required sixty (60) days in advance of the first function. Customer agrees that one hundred percent (100%) of the projected payment for the event shall be paid at least 14 days prior to the event. A completed credit card authorization form must be provided by the customer as a guarantee of payment for any additional on-site services rendered. MasterCard, Visa and American Express are gladly accepted. Any remaining balance due must be paid within ten (10) business days upon receipt of final invoice.

All money due to Centerplate will begin to accrue one and a half percent (1.5%) interest from the date of the invoice for all sums over thirty (30) days. Additionally, any cost of collection and enforcement of the contracted services will be the responsibility of the customer.

GENERAL INFORMATION

POLICIES AND PROCEDURES continued

Guarantees

The Customer shall notify Centerplate, 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 Centerplate of the guaranteed attendance within the time required, (a) Centerplate 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.

Centerplate 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, Centerplate 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 Centerplate 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. Centerplate reserves 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 Centerplate for every item served at each event at the per item charge specified on the BEOs provided.

Vouchers

Centerplate requires 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. Centerplate must approve the design and content of the voucher in advance.

GENERAL INFORMATION

POLICIES AND PROCEDURES continued

Sustainability

Centerplate at the Orange County Convention Center is committed to conducting business in a sustainable manner, practicing good stewardship in its everyday operations.

Centerplate 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.

Centerplate sources and utilizes the finest and freshest ingredients to create first class dining experiences. Centerplate supports the Central Florida based vendors and farms to incorporate local, seasonal items whenever possible.

Centerplate partners with community based organizations to minimize the waste of leftover items that provide for Central Florida's underserved.

Centerplate offers 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), Centerplate 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, Centerplate 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

Centerplate and Customer shall comply with all applicable local and state liquor laws. Centerplate is 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 Centerplate 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.

GENERAL INFORMATION

POLICIES AND PROCEDURES continued

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 Centerplate with an invoice priced for no less than their "laid in" cost. Centerplate does 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

Centerplate provides its 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 Centerplate. Any additional expenses, arising from changes made at the Customer's request, will be paid by the Customer.

Meetings

Customer and Centerplate 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. Centerplate 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 \$2.00++ per guest, per meal period or per break

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 Centerplate 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:	\$45.00 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 Centerplate 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 Centerplate. 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 Centerplate 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. Centerplate reserves 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 Centerplate 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
- Centerplate 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.



MAKING IT BETTER TO BE THERE®

As a leader in event hospitality, Centerplate is committed to welcoming guests to moments that matter at more than 300 premier sports, entertainment, and convention venues worldwide. From Super Bowl LIV, to the U.S. Presidential Inaugural Ball, to the winning of the Triple Crown, we are committed to making the time people spend together more enjoyable through the power of authentic hospitality, remarkably delivered. Thank you for giving us the opportunity to be a part of your next favorite story.

