



EXHIBITOR MENU





CHEF SPOTLIGHT

EXECUTIVE CHEF JAMES KATURAKES

James Katurakes, known as Chef K., has been the Executive Chef at the Orange County Convention Center since 1998. He is classically trained by some of the world's best chefs and consistently cooks for large events, which is no small feat. He is presently in charge of a \$4.2-million kitchen and a production crew of 75.

"I've been in this building for 30 years, and the opportunities that have presented themselves from the partnership between Sodexo Live! and the Orange County Convention Center are unmatched. With Sodexo Live!, we have a unique position to bring experience and talent to the building and to our clients so that we can present our guests with the best possible food and overall experience for their events. Sodexo Live! offers its know-how in hospitality and culinary excellence to create tailor-made offers and transfix places and events. With the Convention Center being as renowned as it is, we are fortunate to host clients from across the globe and utilize those resources to provide world-class hospitality."

- Chef Katurakes

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SODEXO LIVE! EXHIBITOR SALES SUPPORT (407) 685-9857

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.

MINIMUM SPEND

Exhibitor agrees to a minimum spend of \$150, any orders less than this amount will access a fee of \$75.

DIETARY IDENTIFICATIONS

Please note that our kitchen is not a dedicated gluten-free or allergen-free facility. While we do our best to avoid cross-contact, items are prepared using shared equipment and may come into contact with gluten, nuts, or other common allergens. No guarantees are made for dietary allergy meals.

GLUTEN-FREE VEGAN VEGETARIAN DAIRY-FREE NUT FREE





A LA CARTE



NON-ALCOHOLIC BEVERAGES

All services include the appropriate condiments, cups and napkins.

KEURIG® STARBUCKS® K-CUPS

COFFEE SERVICE (per show) | 460

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

PREMIUM COFFEE | 255

Three gallon units (approximately 40 cups)

PREMIUM DECAFFEINATED COFFEE | 255

Three gallon units (approximately 40 cups)

HERBAL TEA | 255

Three gallon units (approximately 40 cups)

ADDITIONAL STARBUCKS® K-CUPS | 130

(24 ct, per case) Minimum order of 1 case per selection.

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

ICED TEA | 144

Three gallon units (approximately 38 cups)

SOUTHERN SWEET TEA | 144

Three gallon units (approximately 38 cups)

LEMONADE | 144

Three gallon units (approximately 38 cups)

TROPICAL FRUIT PUNCH | 144

Three gallon units (approximately 38 cups)

PRICE PER CASE OF 24

ASSORTED INDIVIDUAL FRUIT JUICES | 132

ASSORTED PEPSI® PRODUCTS, INCLUDING DIET | 120

AQUAFINA® BOTTLED WATER | 120

PERRIER® SPARKLING WATER | 120

GATORADE® | 120

RED BULL® ENERGY DRINK | 150

STARBUCKS® FRAPPUCCINO | 150

OPTIONAL: ADD AN ATTENDANT | 225

for up to 4-hours of service





HANDCRAFTED DONUTS

All services include the appropriate condiments, disposable plates, cutlery, and napkins. Minimum of 5 dozen per order. Donut services are available after 8:00 am. A \$75 fee will be applied for services less than the stated minimum.

STANDARD 3.25" DONUTS (dozen) | 60

Minimum of five (5) dozen, per order

OVERSIZED JUMBO 5" DONUTS (dozen) | 72

Minimum of five (5) dozen, per order

CLASSIC FLAVOR OPTIONS

Choose 1 flavor per dozen ordered:

- Classic Glazed
- Chocolate Iced
- Chocolate Iced & Sprinkles
- Blue (Vanilla) Iced & Sprinkles
- Strawberry Iced & Sprinkles
- Purple Glazed Ube (Vegan) 

GOURMET DONUTS | +2.50 each

Available upon request.

- Maple Double Bacon
- Cookies & Cream
- Apple Streusel
- Café Mocha
- Fruity Pebbles
- And so much more!

CUSTOM UPGRADES:

Themed Colors (per donut) | +2

Eatable Logo Disk (per donut) | +3

Flavored Icing (per donut) | +2

FROM THE BAKERY

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

FRESHLY BAKED BREAKFAST PASTRIES | 65

Minimum of one dozen per selection

- Assorted "over the top" muffins
- Assorted strudel danish
- Assorted mini breakfast loaves
- Assorted croissants (including multigrain)
- Assorted bagels, cream cheese, butter & preserves

VEGETABLE BISCUITS (dozen) | 65

Freshly baked with butter, preserves and honey

ASSORTED GOURMET COOKIES (dozen) | 60

- Coconut Pecan
- Chocolate Chip
- Macadamia Nut with White Chocolate
- Oatmeal Raisin
- Peanut Butter
- Red Velvet
- S'more
- Sugar

PROTEIN BREAKFAST BITES (dozen) | 60

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

MINI BUNDT CAKES (dozen) | 65

Minimum of one dozen per flavor

Lemoncello, chocolate raspberry or orange cream

COCONUT MACAROONS (dozen) | 65

ASSORTMENT PETITE DESSERT PASTRIES (dozen) | 72

BROWNIES | 64

Choose 1 flavor per dozen

- Double Fudge
- Red Velvet Cheesecake
- Salted Caramel
- Peanut Butter
- Oreo Picasso Brownies

WHOOPIE PIES (dozen) | 72

Minimum of one dozen per flavor

Red velvet, chocolate cream or lemon

GOURMET CUPCAKES (dozen) | 72

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

SHEET CAKES*

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

· **HALF SIZE** (approx. 50 slices) | 200

· **FULL SHEET CAKE** (approx. 100 slices) | 400

· **FULL SHEET CAKE WITH CUSTOM CHOCOLATE SILK SCREEN LOGO** | 550

Submit logo (PDF) two weeks prior to event.

*Requires Booth Attendant at \$225 for up to 4 hours service.



FROM THE PANTRY

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

SMARTFOOD® POPCORN (dozen) | 63

White cheddar popcorn - Individual size bag

ASSORTED FRUIT YOGURT (dozen) | 60

Individual container

WHOLE FRESH FRUITS (dozen) | 60

ASSORTED HARD CANDIES (pound) | 25

Assortment of individually wrapped hard candies

GRANOLA BARS (dozen) | 60

Individually packaged

INDIVIDUAL BAGS OF POTATO CHIPS (dozen) | 60

INDIVIDUAL BAGS OF PRETZELS (dozen) | 60

TRADITIONAL CHEX® SNACK MIX (dozen) | 45

Individual sized bags

ICE CREAM TREATS

ASSORTED ICE CREAM NOVELTIES* (dozen) | 63

A selection of Hersey's® Ice cream bars: Banjo, Chocolate Eclair, Fudjo, Orange Blossom, and Strawberry Scooter. **Cones:** Cookies & Cream, Crazy Blue/Yellow, and P. Nutty. **Sandwiches:** Cookies & Cream, Mint Andes, and Vanilla Big Freezer rental at \$100 per unit.
Power requirements: 120volt/10amps/single phase

PREMIUM ICE CREAM NOVELTIES* (dozen) | 87

A premium selections of Hersey's® Ice cream bars: Banana Pudding, Dove Almond, Dove Dark Chocolate, Dove Vanilla Milk Chocolate, Snickers, and Twix. **Cones:** Moosetracks, and Vanilla Chocolate. **Sandwiches:** Polar Brownie, Polar Chocolate Chip, and Polar Cookies & Cream

***Selections may vary based on availability**

Freezer rental at \$100 per unit.

Power requirements: 120volt/10amps/single phase

OPTIONAL: ADD AN ATTENDANT | \$225

For up to 4 hours of service



BREAKS & BREAKFAST



BREAK SERVICE

All Breaks are priced based on a menu mix with fixed quantities for an event duration of 30 minutes.*

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.

CITRUS BREAK | 16.75

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

LIVE FOR CHOCOLATE BREAK | 22.25

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

SNACK ATTACK BREAK | 20

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

POWER BREAK | 21

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 | 16

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

FRUIT AND CHEESE BREAK | 20.25

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

MILK AND COOKIES BREAK | 17.50

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 | 25

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 & VEGGIE BREAK | 25

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 | 25

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®, Gooders®, Jaw Breakers®, Snow Caps®, and Malt Balls®

*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.

DAY BREAK CONTINENTAL BREAKFAST | 27

Apple, cranberry and Florida orange juices, freshly baked breakfast pastries, bran muffins and multigrain croissants served with butter and preserves

SUNRISE CONTINENTAL BREAKFAST | 35

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 | 30

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, and tropical fruitizzas

OPTIONAL: ADD THINLY SLICED SMOKED SALMON | +12

With cream cheese, hard-boiled eggs, thin sliced red onions, chopped parsley, sliced vine-ripened tomatoes, and capers

BREAKFAST ENHANCEMENTS

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

PREMIUM BUTTERMILK BISCUIT SANDWICH | 11.50

Scrambled eggs, sausage and cheddar cheese

BREAKFAST BURRITO | 13.25

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

EGG MEDALLION GRATIN | 8.50

Oven poached with cheddar cheese, sea salt and pepper

FARMERS EGG MEDALLION MEAT TRIO | 10

With sage sausage, bacon, ham and potatoes

VEGETARIAN EGG MEDALLION | 10

Caprese style with roma tomato, basil and fresh Buffalo mozzarella

*Breakfast Pairing: Grapefruit & Basil Mimosa
with Whispering Angel Rosé*

LUNCH



BOXED LUNCHES

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

PREMIUM BOXED LUNCH | 39

Please select from the following:

- **Premium Roast Turkey and Swiss**  
With cranberry orange chutney on focaccia bread
- **Premium Black Forest Ham and Swiss**
With Dijon mayonnaise on artisan 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

GOURMET SALAD BOXED LUNCH | 38.25

Please select from the following:

- **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
- **Super Chicken Caesar Salad**  
With super greens, blueberries, strawberries, toasted almonds and Caesar dressing

GOURMET WRAP BOXED LUNCH | 38.50

Please select from the following:

- **Southwest Roast Beef**  
With grilled peppers and chipotle aioli
- **Premium Roast Turkey**
With smoked cheddar and pesto aioli
- **Grilled Vegetables**   
With wilted spinach and a balsamic glaze

UPGRADE YOUR BOXED LUNCH SELECTION:

Substitute a Composed Salad instead of chips | +5.50

Substitute a Dessert Bar instead of a cookies | +5.50

Substitute Sliced Fruit instead of a whole fruits | +5.50



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 | 268

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

GOUPMET WRAP PLATTER | 294

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 | \$225

For up to 4 hours of service





EXHIBIT BOOTH DELI LUNCHEONS

continued

EXHIBIT BOOTH DELI ENHANCEMENTS

Serves approximately 10 guests

BAKED THREE-POTATO SALAD BOWL | 86

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

BIBB & MIXED GREENS SALAD BOWL | 86

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

CAPRESE SALAD PLATTER | 107

Fresh sliced mozzarella, sliced tomatoes, basil and olive oil

EDAMAME SALAD BOWL | 86

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

FUSILLI PASTA SALAD BOWL | 96

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

RECEPTION



COLD HORS D'OEUVRES

Prices listed are per piece. Minimum of 50 each. Add a Booth Attendant, at \$225 (for up to 4 hours of service). Please contact your Catering Manager to determine Reception presentations.

SMOKED SALMON ON WONTON CRISP | 9

With wasabi aioli

JUMBO SHRIMP COCKTAIL | 9

With lemons and cocktail sauce

TANDOORI CHICKEN SLIDER | 9

With pickled carrots, cucumbers and tzatziki sauce on a Hawaiian roll

CALIFORNIA ROLL | 9

With soy dipping sauce, wasabi and pickled ginger

ITALIAN SLIDER | 8

Prosciutto, smoked mozzarella, olive tapenade, roasted peppers and fresh basil on focaccia bread

CAPRESE SLIDER | 8

With tomato, fresh mozzarella, grilled squash, basil and pesto aioli

PROSCIUTTO-WRAPPED MELON | 8

On a bamboo skewer

CARIBBEAN CEVICHE SHOOTER | 8

ASIAN SPOON AHI TUNA TATAKI | 8

With plantain chip

VEGETARIAN SUMMER ROLL | 8

With peanut dipping sauce

TOMATO & FRESH MOZZARELLA SHOOTER | 7

ASSORTED MINI PINWHEEL SANDWICH | 6



HOT HORS D'OEUVRES

Prices listed are per piece. Minimum of 50 each. A \$75 fee will be applied to orders less than the stated minimum.
Please contact your Catering Manager to determine Reception presentations.

KEY WEST PAN GRILLED CRAB CAKES | 11.75

With a lime aioli

BRAZILIAN CHURRASCO STEAK | 11.25

With chimichurri dipping sauce

ANGUS BEEF SLIDER | 10.50

With American cheese, mustard, mayonnaise, and ketchup

CHICKEN QUESADILLA | 9.50

VEGETABLE CHEESE QUESADILLA | 8.50

TURKEY & STUFFING SLIDER | 9.25

With cranberry sauce on a sweet bun

MOJO PORK SLIDER | 9.25

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

CHICKEN BREAST SLIDER | 9.25

With Pepper Jack cheese and chipotle aioli

ITALIAN CHICKEN PARMESAN

SLIDER | 9.25

With mozzarella and marinara sauce

CORNED BEEF REUBEN &

SWISS SLIDER | 9.25

With sauerkraut and Thousand Island dressing

BARBEQUE PULLED PORK SLIDER | 9.25

With smoked cheddar on sweet bun

MINI CUBAN SLIDER | 9.25

With Swiss cheese on Cuban loaf



HOT HORS D'OEUVRES

continued

Prices listed are per piece. Minimum of 50 each. A \$75 fee will be applied to orders less than the stated minimum.
Please contact your Catering Manager to determine Reception presentations.

**SHISHITO SHRIMP TERIYAKI
SKEWERS**    | 11

MINI BEEF WELLINGTON  | 9.25

BEEF EMPANADA  | 9.25

ARGENTINE CHICKEN EMPANADA  | 8
With garlic aioli

ARANCINI RISOTTO & CHEESE BALL   | 8
With Pomodoro sauce

**SHRIMP AND ANDOUILLE
SAUSAGE SKEWERS**   | 8
With peppers, onion, and BBQ sauce

CUBAN SPRING ROLL   | 8
Black beans and cheddar cheese,
served with sour cream and chives

CHICKEN CORDON BLEU  | 8
With Gruyère cheese and Dijonnaise

VEGETABLE SPRING ROLL     | 7
With sweet and sour dipping sauce

JAMAICAN JERK CHICKEN SATÉ   | 7

VEGETABLE POT STICKER     | 6.75
With ponzu sauce

WEDGE FRIED PICKLES   | 4.50
With ranch dipping sauce





RECEPTION STATIONS

Prices listed are per person. All stations priced for 25 to 50 guests.

IMPORTED AND DOMESTIC

CHEESE DISPLAY

Garnished with seasonal fruit, sliced baguettes and assorted crackers

Serves approximately 25 guests | 362

Serves approximately 50 guests | 722

FRESH VEGETABLE CRUDITÉS

Creamy mojito dip and spicy Florida ranch dip

Serves approximately 25 guests | 281

Serves approximately 50 guests | 562

SLICED SEASONAL FRUITS & BERRIES DISPLAY

Served with a fruit yogurt dip

Serves approximately 25 guests | 255

Serves approximately 50 guests | 508

ROASTED GARLIC HUMMUS

Served with warmed Naan bread and olive tapenade

Serves approximately 25 guests | 174

Serves approximately 50 guests | 348



EXHIBITOR FAVORITES



EXHIBITOR FAVORITES

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

For up to 4 hours of service

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: (by the case of 213)

Please indicate your choice on the order form

- Chocolate Chip
- S'mores
- Peanut Butter with Peanut Butter Chips
- Sugar
- White Chip Macadamia Nut
- Red Velvet

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

Dimensions: 14 1/4"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

For up to 4 hours of service

EXHIBITOR FAVORITES

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 | 5.50

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
- Plain

Minimum of 250 bags (six pieces per bag) required.

LIL' ORBITS® MINI DONUTS

CART RENTAL (per day) | 325

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

Cart Dimensions: 71" L x 32" W.





EXHIBITOR FAVORITES

continued

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

REFRESHING & HEALTHY

FROZEN YOGURT | 5.50

Personnel, product, cups and spoons included.

Choice of two (2) flavors:

- Vanilla
- Chocolate
- Low-Fat Vanilla
- Low-Fat Chocolate
- Strawberry
- Key Lime
- 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

EXHIBITOR FAVORITES

continued

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

GO TO THE OASIS

FROZEN SMOOTHIE SERVINGS | 6.25

Personnel, product, cups and napkins included.

Please indicate your choice of two (2) flavors:

- Pina Colada
- Watermelon
- Wildberry
- Strawberry
- Red Raspberry
- Peach
- Lemonade
- Cappuccino
- Blueberry
- Passion Fruit
- Banana
- Guava
- Mango

Minimum of 250, six ounce cups per day required.

FROZEN SMOOTHIE MACHINE

RENTAL PER DAY (per day) | 325

Power Requirements: 120volt/10amps/single phase.

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

6ft table required for a table top machine.

LEMONADE STAND

FRESH SQUEEZED LEMONADE | 4.75

Personnel, product and cups included.

Minimum of 250, six ounce servings per day required.

6ft table required.

FRESH SQUEEZED O.J.

FRESH SQUEEZED ORANGE JUICE | 4.75

Personnel, product and cups included.

Minimum of 250, six ounce servings per day required.

6ft table required.





EXHIBITOR FAVORITES

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
- 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.

ADD DIPPING SAUCES (each) | 2

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" D



BAR BEVERAGES

HOSTED BAR BEVERAGES*

HOW BAR ESTIMATES ARE CALCULATED:

Based on 2 Drinks per person
x Number of guests
x Cost of highest priced drink = \$XX.XX
+ 22% Service Charge
+ 6.5% Tax
+ \$225 Bartender Labor Fee
+ Total number of bars needed
= Estimate Bar Total \$XXXX

All Bars are charged on consumption.

CHOOSE YOUR BAR TIERS:

ULTRA-PREMIUM SPIRITS | 12.50

By the cocktail

- Grey Goose Vodka
- Hendrick's Gin
- Bacardi Gran Diaz Rum
- Casamigos Tequila
- Angel's Envy Whiskey
- Crown Royal Whisky
- Glenlivet 12 Yr Scotch

PREMIUM SPIRITS | 10.50

By the cocktail

- Tito's Handmade Vodka
- Tanqueray Gin
- Bacardi Ocho Rum
- Herradura Tequila
- Johnnie Walker Black Scotch
- Bulleit Bourbon

DELUXE SPIRITS | 9.50

By the cocktail

- Smirnoff Vodka
- Beefeater Gin
- Bacardi Superior Rum
- El Jimador Tequila
- Dewar's White Label Scotch
- Jack Daniel's TN Whiskey
- Canadian Club Whiskey

PREMIUM WINE | 10.50

By the glass

- Kendall-Jackson Chardonnay
- Kim Crawford Sauvignon Blanc
- Franciscan Estate Cabernet Sauvignon
- Napa Cellars Merlot

DELUXE WINE | 9.50

By the glass

- Chateau Ste. Michelle 'Mimi' Chardonnay
- Joel Gott Sauvignon Blanc
- Chateau Ste. Michelle 'Indian Wells' Cabernet Sauvignon
- Murphy Goode Merlot

*A Bartender is required for all bars and will be added at \$225 per bartender with a minimum of up to 4 hours of service.





HOSTED BAR BEVERAGES*

continued

CONTINUE CHOOSING YOUR BAR SETS:

SIGNATURE CRAFT BEER | 9

By the can

- Ivanhoe Park Seasonal[†]

STANDARD CRAFT BEER | 8.50

By the can

- Blue Moon Seasonal
- Orange Blossom Seasonal
- VooDoo Ranger Seasonal[†]

IMPORTED BEER SET | 8

By the can

- Corona
- Heineken
- Modelo Especial[†]

[†]Some Beers require advanced notice.

AMERICAN PREMIUM BEER SET | 7

By the can

- Budweiser
- Miller Lite

HARD SELTZER | 8

By the can

- White Claw, Assorted Flavors

NON-ALCOHOLIC BEER | 8

By the can, choose flavor

- Corona N/A
- Blue Moon Belgian White N/A

SODA | 5.00

By the can, sold on consumption

- Pepsi Products, including Diet

BOTTLED WATER | 5.00

By the each, sold on consumption

- Aquafina

WINES BY THE BOTTLE

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

COCKTAIL PUNCHES (by the gallon) | 155

Serves approximately 16, ten-ounce drinks

Choice of: Pre-mixed Mojitos, Pre-mixed Bloody Marys, and pre-mixed Screwdrivers

MIMOSAS (by the gallon) | 305

Serves approximately 32, four-ounce drinks

^{*}A Bartender is required for all bars and will be added at \$225 per bartender with a minimum of up to 4 hours of service.

HOSTED KEG / WATER SERVICES*

BATCHED COCKTAIL KEGS | 1,200

Introducing pre-made Draft Cocktails. Quick pour of your favorite cocktails, premixed for faster service without compromise (serves 150 drinks per keg).

KEG COCKTAIL FLAVORS

Choose 1 flavor per keg:

- **OCCC Signature Cocktail**
Monin orange tangerine syrup with rum and pink lemonade
- **OCCC Margarita Cocktail**
Aperol Spritz, tequila, and standard margarita mix
- **Mango Margarita Cocktail**
Monin honey mango syrup, tequila and margarita mix
- **Tropical Sunset Cocktail**
Silver rum, Monin South Seas Blend, and craft standard pink lemonade
- **Citrus Fizz Cocktail**
Monin orange tangerine syrup, gin, and craft standard pink lemonade
- **Whiskey Lemonade Cocktail**
Jack Daniel's whiskey/bourbon, triple sec, craft standard pink lemonade, and a splash of Sprite

DRAFT BEER KEGS

IMPORTED DRAFT BEER KEG | 750

By the keg (150 drinks per keg)

- Corona Extra
- Heineken

AMERICAN PREMIUM KEG | 675

By the keg (150 drinks per keg)

- Budweiser
- Bud Light
- Miller Lite

WATER SERVICES

WATER COOLER RENTAL (per show) | 210

To include one, 5-gallon container of spring water and cups.

Power requirements: 120volt/5amps/single phase.

ADDITIONAL FIVE-GALLON CONTAINERS OF SPRING WATER | 40

Cups included

WATER COOLER DEPOSIT | 350

Charged if not returned at the end of the event.

CUBED ICE (10 LBS. BAG) | 10

PERSONNEL | 225

Provides up to 4 hours of service

- Booth Attendant
- Hosted/Credit Card Bartender
- Chef for your Booth

Additional Hours | +56.25

*A Bartender is required for all bars and will be added at \$225 per bartender with a minimum of up to 4 hours of service.





STANDARDS & GUIDELINES



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” Farmplicity Gardens 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 overage 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.





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.

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 onsite orders, please be aware that some products and services may not be available. Please contact your Catering Sales Manager for specific details or questions.

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

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

Remember the best price for catered food and beverage is outside 30 days of your first event!

STANDARDS & GUIDELINES

EXCLUSIVITY

As the food and beverage provider to Orange County Convention Center, we strive to deliver quality and exceptional service throughout your event, and we are delighted to handle all water, food, and beverage service for you and your guests. Contact your catering sales manager with your requirements, location, and start / end times for your functions, and we'll handle the rest. Planners and exhibitors are reminded that outside food and beverage may not be brought into the venue, and any requests for specific products can be directed to our professional catering sales managers. We appreciate your business, and look forward to working with you to make your event a success.

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.

FOOD AND BEVERAGE PRICING

Customer acknowledges that Caterer has provided a good faith estimate of its food and beverage prices for the Event. Caterer reserves the right to make reasonable product substitutions or adjustments to pricing after reasonable consultation with Customer due to fluctuating market prices and product availability.

Caterer further reserves the right to make reasonable menu substitutions and revise the style of service due to supply interruptions and/or health and safety regulations.

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. Customer shall provide a company credit card through Caterer's payment portal to guarantee any additional charges that would exceed the deposit.

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.

ADDITIONAL SERVICES AND CORRESPONDING FEES

A twenty-two 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.

GUARANTEES / ATTENDANCE

Customer represents that it has provided Caterer with a good faith estimate of the number of people that will attend the Events so that Caterer can effectively and efficiently plan accordingly (the "Estimated Attendance"). Not less than ten (10) days prior to the Event, Customer shall notify Caterer of the final number of persons that Customer guarantees will attend the Event (the "Guaranteed Attendance"). Thereafter, Customer agrees that increases in the Guaranteed Attendance of greater than ten percent (10%) may be subject to an additional twenty percent 20% surcharge, in Caterer's sole discretion.

In no event shall the Guaranteed Attendance exceed the maximum capacity of the areas within the Facility in which the Event will be held. If Customer fails to notify Caterer of the Guaranteed Attendance within the time period set forth above, Caterer shall prepare for and provide services to persons attending the Event on the basis of the Estimated Attendance, and such Estimated Attendance shall be deemed to be the Guaranteed Attendance.

STANDARDS & GUIDELINES *continued*

In the event additional persons attend the Event in excess of the total of the Guaranteed Attendance, Caterer will make reasonable efforts to accommodate such additional persons subject to product and staffing availability, and Customer shall be subject to the additional charges per person.

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. Vouchers must include: "No Cash Value / No Change Given Back."

Client to create and print their own vouchers with their logo, Sodexo Live! logo cannot be utilized. Printed vouchers must be the size of a dollar bill 6.14" x 2.61", on matted paper with a weight either 20#, 60#, or 65#, as they are reconciled through a counting machine each day

CANCELLATION POLICY

In the event the Customer wishes to cancel the Event, Customer shall provide written notice to Caterer as soon as practicable and Customer shall be required to pay a "Cancellation Fee" as follows:

- If Customer cancels ten (10) days or fewer prior to the Event, the Cancellation Fee shall be one hundred percent (100%) of the Deposit.
- If Customer cancels between eleven (11) days and thirty (30) days prior to the Event, the Cancellation Fee shall be fifty percent (50%) of the Deposit, the remainder of which shall be refunded to Customer.

- If Customer cancels between thirty-one (31) days and sixty (60) days, the Cancellation Fee shall be twenty-five percent (25%) of the Deposit, the remainder of which shall be refunded to Customer.
- If Customer cancels the Event outside of sixty (60) days, Caterer shall refund the Deposit to Customer less the cost of:
 - i. any specialty items or perishable items that have been purchased or ordered by Caterer for the Event and cannot be returned
 - ii. any services that have been purchased or ordered by Caterer for the Event and cannot be cancelled
 - iii. any equipment that has been rented by Caterer for the Event in a contract that cannot be cancelled; and/or
 - iv. a reasonable fee to compensate Caterer for expenses leading up to the Event.

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.

FORCE MAJEURE

Upon any Force Majeure Event (as defined below), either party may terminate this Agreement without liability to the other party, by providing written notice to the other party as soon as reasonably practical (but in no event longer than five (5) days) after learning of such Force Majeure Event, which notice shall set forth the basis for such termination.

"Force Majeure Event" means any unforeseen event or circumstance beyond the parties' reasonable control (including, but not limited to, acts of God, labor disputes, governmental regulations, declared war in the continental United States, terrorist attacks in the city in which the Facility is located, or civil disorder within a five (5) mile radius of the Facility) that makes it illegal or impossible to provide Services or use the Facility for the Event.

In the case of termination pursuant to this provision, Caterer 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 and documented.

STANDARDS & GUIDELINES *continued*

LINEN SERVICE AND SPECIAL EVENT PLANNING

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

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.

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.

MEETINGS

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

1. No later than ten (10) 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, ball rooms, and foyers 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 in exhibit halls for buffets or other non-plated meals, the following fee will apply:

- Breakfast, lunch, receptions, dinners, refreshment, or coffee breaks \$4++ 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. 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 an up to four (4) hour minimum, per staff member, applies.

Banquet Staff: \$56.25/per hr.

Chef/Carver: \$56.25/per hr.

Bartender: \$56.25/per hr.

STANDARDS & GUIDELINES *continued*

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 distributes 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 two (2) ounce portions.
- Beverage samples are limited to two (2) 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 Sodexo Live! and Orange County Convention Center.

RETAIL/CONCESSION SERVICE

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

ALCOHOL SAMPLING POLICY

- A company/organization may only distribute samples of alcoholic beverage products that the company/organization produces or 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 0.50 ounce of beer, wine or spirits.
- Catering professional bartenders are required. A fee of \$225 plus tax per bartender for a time period of up to 4 hours is applied. A fee of \$56.25 plus tax is applied for each continuous hour beyond 4 hours.

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





THANK YOU

Sodexo Live! Catering Company
Catering Sales Assistance
(407) 685-9857

