Orlando
Orange County
Convention Center

EXHIBITOR MENU

2027





CULINARY SPOTLIGHT

Welcome from Our Culinary Team

Every event tells a story, and exceptional cuisine helps bring that story to life.

Leading our culinary program are Senior Executive Chef James Katurakes and Executive Chef Derick Messenger. Chef Katurakes has spent nearly three decades shaping the culinary traditions and high standards that clients have come to expect from our venue. Alongside him, Chef Messenger brings extensive leadership experience with world-class hospitality and event organizations, along with a passion for innovation and elevating the guest experience.

“At the Orange County Convention Center, our culinary philosophy is built on hospitality, creativity, and an unwavering commitment to exceeding expectations. From intimate gatherings to large-scale conventions, galas, and celebrations, our team designs memorable dining experiences that reflect the energy, purpose, and unique character of every event.

Together, we lead a talented team of culinary professionals dedicated to delivering exceptional cuisine, thoughtful service, and seamless execution for every event.

We are honored to be part of your experience and look forward to creating memorable moments for you and your guests, long after the final course is served.”

Chef James Katurakes & Chef Derick Messenger

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Orlando
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SODEXO LIVE! CATERING 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 $250, any orders less than this amount will have a procedure 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 VG VEGETARIAN V DAIRY-FREE NUT FREE

Version 1 - 9/24/26

A LA CARTE

NON-ALCHOHOLIC BEVERAGES

KEURIG® STARBUCKS® K-CUPS COFFEE SERVICE
(per show) | 500
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 including sweeteners, creamer, bio-degradable cups, lids, sleeves and napkins

Power requirements: 1 each, 120volt/15amps/multistrip

ADDITIONAL STARBUCKS K-CUPS | 145
(case, 24 ct) | Minimum order of 1 case per selection

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

PREMIUM COFFEE | 276
Three gallon units (approximately 40 cups)

PREMIUM DECAFFEINATED COFFEE | 276
Three gallon units (approximately 40 cups)

HERBAL TEA | 276
Three gallon units (approximately 40 cups)

ICED TEA | 156
Three gallon units (approximately 38 cups)

SOUTHERN SWEET TEA | 156
Three gallon units (approximately 38 cups)

LEMONADE | 156
Three gallon units (approximately 38 cups)

PRICE PER CASE OF 24

ASSORTED INDIVIDUAL FRUIT JUICES | 168

ASSORTED PEPSI® PRODUCTS INCLUDING DIET | 144

AQUAFINA® BOTTLED WATER | 144

PERRIER® SPARKLING WATER | 144

GATORADE® | 168

RED BULL® ENERGY DRINK | 168

STARBUCKS® FRAPPUCCINO | 168

WATER SERVICES:

WATER COOLER RENTAL (per show) | 230
To include one, 5-gallon container of spring water and cups.
Power requirements: 120volt/5amps/single phase.

ADDITIONAL FIVE-GALLON CONTAINERS OF SPRING WATER | 45
Cups Included

WATER COOLER DEPOSIT | 350
Charged if not returned at the end of the event.

CUBED ICE (10 LBS. BAG| 12

HANDCRAFTED DONUTS - LOCALLY SOURCED

STANDARD 3.25″ DONUTS (dozen) | 65
Minimum of five (5) dozen, per order

Classic Flavors Include:

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

OVERSIZED JUMBO 5″ DONUTS (dozen) | 78

CUSTOM UPGRADES:

Themed Colors (per dozen) | 26
Eatable Logo Disk (per dozen) | 45

Minimum of five (5) dozen, per order

GOURMET DONUTS | 90
Available upon request.

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

Minimum of five (5) dozen, per order

EVERGLAZED™ DONUTS & COLD BREW

Featuring both classic donuts and gourmet creations, Everglazed is where happiness is glazed daily. Also specializing in cold brew coffee, fruity refreshers, and iced specialties such as Reese's Nitro and Purple Reign.

If you are looking for savory bites, check out our breakfast and lunch sandwiches or our chicken tender combos served with your choice of from-scratch sauces – all available day and night. Come find your new happy place!

***Orders inside 30 days may have restricted delivery times to take place after 8am.**

FROM THE BAKERY

ANCIENT GRAIN BREAKFAST COOKIES (dozen) | 68
With oatmeal, quinoa, chia seeds, craisins, raisins, almonds and honey

ASSORTED BAGELS WITH CREAM CHEESE, BUTTER, AND PRESERVES (dozen) | 78

GOURMET COOKIES (dozen) | 68
Freshly baked. Minimum of one dozen per selection
- Coconut Pecan
- Chocolate Chip
- Macadamia Nut with White Chocolate
- Oatmeal Raisin
- Peanut Butter
- Red Velvet
- S'more
- Sugar

ASSORTED GOURMET TRUFFLES (dozen)| 82

ASSORTED SLICED BREAKFAST BREADS (by the loaf, 10 slices) | 54

ASSORTMENT OF PETITE DESSERT PASTRIES (dozen) | 78

BROWNIES (dozen)| 68
Freshly baked. Minimum of one dozen per selection
- Double Fudge
- Red Velvet Cheesecake
- Salted Caramel
- Peanut Butter
- Oreo Picasso Brownies

COCONUT MACAROONS (dozen) | 68

DESSERT MINIATURES (dozen) | 98
Minimum of one dozen per selection
- Banana Pudding
- Lemon Meringue
- Chocolate S'mores
- Berry Bavarian Cream
- Cherry Tiramisu
- Key Lime
- Apple Caramel Crunch with Sea Salt

FRESHLY BAKED BREAKFAST PASTRIES (dozen) | 68
Minimum of one dozen per selection
- Assorted "over the top" muffins
- Assorted strudel danish
- Assorted mini breakfast loaves
- Assorted croissants (including multigrain)

FRUITIZZAS (By the pie, 12 slices) | 78
Freshly baked pastry crust topped with custard and apricot glazed sliced fruits

GIANT SOFT PRETZELS (dozen) | 62
With mustard and warm cheese sauce

LINZER FRUIT AND NUT BARS (dozen) | 54

MACARONS (dozen) | 82

MINI BUNDT CAKES (dozen) | 68
Minimum of one dozen per selection
Lemoncello, chocolate raspberry or orange cream

ORANGE COUNTY SUGAR COOKIE (dozen) | 68
Classic sugar cake batter cookie with orange zest topped with sugar crystals

PICASSO CHOCOLATE LONG STEM STRAWBERRIES (dozen) | 84
Seasonally available, please speak with your catering sales manager

PROTEIN BREAKFAST BITES (dozen) | 55
With gluten free steel rolled oats, cinnamon, raisins, chia seeds, sesame seeds, dark chocolate chips and honey

SOUTHERN BISCUITS (dozen) | 68
Freshly baked with butter, preserves and honey

WHITE, MILK & DARK CHOCOLATE COVERED STRAWBERRIES (dozen) | 72

WHOOPIE PIES (dozen) | 78
Minimum of one dozen per flavor
Red velvet, chocolate cream or lemon

FROM THE BAKERY

FULL SHEET CAKE* (approximately 100 slices) | 435
Chocolate or vanilla cake with vanilla, cream cheese, chocolate fudge or fresh whipped cream toppings

HALF SHEET CAKE* (approximately 50 slices) | 220
Chocolate or vanilla cake with vanilla, cream cheese, chocolate fudge or fresh whipped cream toppings

GOURMET CUPCAKES | 78
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



Custom Chocolate Silk Screen Logo available upon request.
Please consult your Catering Sales Manager.

Optional Catering Staff Attendant $225 for up to 4 hours to assist with cake cutting and serving

FROM THE PANTRY

WHOLE FRESH FRUITS (dozen) | 60

GRANOLA BARS (dozen) | 72
Individually packaged

INDIVIDUAL BAGS OF POTATO CHIPS (dozen) | 72
Individual size bag

INDIVIDUAL BAGS OF PRETZELS (dozen) | 72
Individual size bag

SMARTFOOD ® POPCORN (dozen) | 72
White cheddar popcorn

TRADITIONAL CHEX ® SNACK MIX (dozen) | 72
Individual size bag

ASSORTED HARD CANDIES (2 pound minimum) | 54





BREAKS

BREAKS

All Breaks are priced based on a menu mix with fixed quantities for an event duration of 30 minutes. Prices listed are per person. Minimum of 25 guests.

A $75 fee will be applied to orders less than the stated minimum. Consult your catering sales manager for additional information on Break Services

BALL PARK BREAK | 20
Gourmet soft pretzels with mustard, classic tortilla chips with warm nacho cheese sauce, mini hot dogs with condiments, individual bags of dry roasted peanuts and white cheddar popcorn

CITRUS BREAK | 20
Clementine oranges, key lime cheesecake bars, orange cream bundt cakes, lemon whoopie pies, Orange County Signature Cookie, vintage citrus candies

FARM STAND FRUIT AND VEGETABLE BREAK | 27
Fresh vegetable crudité display with herb ranch dip, sliced seasonal fresh fruits with honey yogurt dip, rice crackers, plantain chips, cheddar and brie cheese

FRUIT AND CHEESE BREAK | 22
Seasonal sliced fruit and berries, assorted regional and imported cheeses with fruit garnish, dried fruits, Terra® chips and rice crackers

HARVEST BREAK | 27
Grilled local vegetable antipasto display, herb marinated olives, roasted peppers, gourmet cheese board with regional favorites, toasted specialty flat bread crackers, sofrito vinaigrette hummus and tri-color tortilla chips

HEALTH BREAK | 20
Individual low-fat yogurts, individual fruit salad, mini avocado toast triangles, protein breakfast bites, and linzer premium fruit and nut bars

LIVE FOR CHOCOLATE BREAK | 24
Chocolate dipped Oreo® cookies, chocolate dipped pretzel rods, chocolate dipped strawberries, chocolate dipped peanuts, double fudge brownies and double chocolate chip cookies

MILK AND COOKIES BREAK | 19
Mini brownie bites, freshly baked chocolate chip, oatmeal, peanut butter with peanut butter chips and sugar cookies, and a variety of milk beverages

POWER BREAK | 23
Protein breakfast bites, vegetable biscuits, butter, preserves, honey, assorted dried fruits, whole seasonal fresh fruit, energy and granola bars

SNACK ATTACK BREAK | 22
Sweet and salty trail mix, Ruffles® potato chips, crunchy pretzel twists, Goldfish®, fresh baked chocolate chip cookies, Rice Krispies® treats, Swedish Fish, and M&M's® candies

SOUTH FLORIDA SPICE BREAK | 27
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

BREAKFAST

CONTINENTAL BREAKFAST WITH ENCHANCEMENTS

Served with Apple, cranberry and Florida orange juices, coffee, decaffeinated coffee, and herbal tea. Prices listed are per person. Minimum of 25 guests.

A $75 fee will be applied to orders less than the stated minimum. Pricing based on 1 hour period of service

CONTINENTAL BREAKFAST

DAY BREAK CONTINENTAL BREAKFAST (per person)| 29
Freshly baked breakfast pastries, bran muffins and multigrain croissants served with butter and preserves

HEALTHY START CONTINENTAL (per person) | 32
Seasonal sliced fruits, individual non-fat yogurts, crumbled granola, assorted muffins with margarine and fruit preserves

SUNRISE CONTINENTAL BREAKFAST (per person) | 36
Sseasonal sliced fruits, freshly baked breakfast fruit danish, plain and multi grain croissants, and assorted bagels served with butter, preserves and cream cheese

THE PARK AVENUE CONTINENTAL (per person) | 40
Seasonal sliced fruits with tropical yogurt dip, individual plain and fruit yogurts, mini breakfast muffins, tropical fruitizzas and assorted bagels, butter, preserves and cream cheese

BREAKFAST ENHANCEMENTS

Prices listed are per guest. Minimum of 25 per selection

EGG MEDALLION GRATIN | 10.50
Oven poached with cheddar cheese, sea salt, and pepper

VEGETARIAN EGG MEDALLION | 10.50
Caprese style with Roma tomato, basil, and fresh Buffalo mozzarella

FARMERS EGG MEDALLION MEAT TRIO | 11.50
Sage sausage, bacon, ham, and potatoes

PREMIUM BUTTERMILK BISCUIT SANDWICH | 12.50
Scrambled eggs, sausage and cheddar cheese

BREAKFAST BURRITO | 14
Scrambled eggs with chorizo and Monterey Jack cheese in a grilled flour tortilla with salsa fresca

LUNCH

BOXED LUNCHES

To ensure efficient preparation and timely service, boxed lunch orders are limited to a maximum of two (2) entrée selections per meal period. Should additional entrée selections be requested, a culinary setup fee of $250.00++ will apply for each additional selection to accommodate the added preparation and production requirements.

All Boxed Lunches are served with whole fresh fruit, cookie, chips, and appropriate condiments. Does not include beverages.

GOURMET WRAP BOXED LUNCH | 42
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

GOURMET SALAD BOXED LUNCH | 46
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

PREMIUM BOXED LUNCH | 44
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

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 Fruit Salad Cup instead of whole fruit | +5.50

ALLERGY FRIENDLY SELECTIONS

GOURMET SALAD BOXED LUNCH - VEGAN | 50

- Gourmet Greens with sliced red skin potatoes, crisp chilled green beans, tomatoes, chick peas, vegan cheese and Italian vinaigrette

GOURMET WRAP BOXED LUNCH - VEGAN | 50
Please select from the following:

- Vegan cold cuts and vegan cheese
  With lettuce and tomato on a spinach wrap
- Grilled squash, roasted peppers, tomato, fresh herb oil and vegan cheese on a spinach wrap

PREMIUM ROLL/WRAP BOXED LUNCH - GF/DF | 50
Please select from the following:

- Premium roast turkey with lettuce and tomato
- Sliced deluxe ham with lettuce and tomato
- Sliced roast beef with lettuce and tomato
- Served on the chef's selection of a GF premium roll or wrap

*The above offerings are served with a red delicious apple, Lay's Potato Chips and Tapioca Fruit Cup

EXHIBIT BOOTH DELI LUNCHEONS

All Deli luncheon platters are served with (12) Lays Chips and appropriate condiments. Service to include disposable plates, cutlery, and napkins

TRADITIONAL SANDWICH PLATTER | 295
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 on a soft roll
- Grilled vegetables with herb oil on a soft roll

PREMIUM SANDWICH PLATTER | 305
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

GOURMET WRAP PLATTER | 315
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

EXHIBIT BOOTH DELI LUNCHEONS CONTINUED

Service to include disposable plates, cutlery, and napkins

EXHIBIT BOOTH DELI ENHANCEMENTS

Serves approximately 12 guests

BAKED THREE-POTATO SALAD BOWL | 115
Yukon gold, sweet and red bliss potatoes with sour cream, grain mustard dressing and flat leaf parsley

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BIBB & MIXED GREENS SALAD BOWL | 115
Bibb lettuce and mixed greens with carrots, cucumbers, red cabbage and mandarin orange with sesame Tamari dressing

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CAPRESE SALAD PLATTER | 140
Fresh sliced mozzarella, sliced tomatoes, basil and olive oil

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EDAMAME SALAD BOWL | 115
Soy beans, white beans, red beans, corn, red pepper, red onions and rice wine vinaigrette

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FUSILLI PASTA SALAD BOWL | 125
Pasta with diced red peppers, yellow peppers, red onions, sundried tomatoes, cherry tomatoes, basil and Italian vinaigrette dressing





RECEPTION

HORS D'OEUVERS

Minimum of 25 pieces per selection required.

ASIAN SPOON AHI TUNA TATAKI | 8.50

MINI PINWHEEL SANDWICH | 6.75
Turkey and cheddar; roastbeef and provolone

CALIFORNIA ROLL | 9.50
With soy dipping sauce, wasabi and pickled ginger

CAPRESE SLIDER | 8.50
With tomato, fresh mozzarella, grilled squash, basil and pesto aioli on a slider roll

CARIBBEAN CEVICHE SHOOTER | 10

ANGUS BEEF SLIDER | 11.50
With American cheese, mustard, mayonnaise, and ketchup

BARBEQUE PULLED PORK SLIDER | 10
With smoked cheddar on a sweet bun

BRAZILIAN CHURRASCO STEAK | 12
With chimichurri dipping sauce

CHICKEN BREAST SLIDER | 10
With Pepper Jack cheese and chipotle aioli

COLD

ITALIAN SLIDER | 9
Prosciutto, smoked mozzarella, olive tapenade, roasted peppers and fresh basil on focaccia bread

JUMBO SHRIMP COCKTAIL | 9.50
With lemons and cocktail sauce

PROSCIUTTO-WRAPPED MELON | 9
On a bamboo skewer

SMOKED SALMON ON WONTON CRISP | 9.50
With wasabi aioli

HOT

CHICKEN QUESADILLA | 9.50

CORNED BEEF REUBEN & SWISS SLIDER | 10
With sauerkraut and Thousand Island dressing

ITALIAN CHICKEN PARMESAN SLIDER | 10
With mozzarella and marinara sauce

KEY WEST PAN GRILLED CRAB CAKES | 12.50
With a lime aioli

TANDOORI CHICKEN SLIDER | 10
With pickled carrots, cucumbers and tzatziki sauce on a Hawaiian roll

TOMATO & FRESH MOZZARELLA SHOOTER | 7.50

VEGETARIAN SUMMER ROLL | 8.50
With peanut dipping sauce

MINI CUBAN SLIDER | 10
With Swiss cheese on a Cuban loaf

MOJO PORK SLIDER | 10
With aioli, pickled red onion, tomato, and Swiss cheese on a sweet bun

TURKEY, STUFFING & CRANBERRY CHUTNEY SLIDER | 10
With cranberry sauce on a sweet bun

VEGETABLE AND CHEESE QUESADILLA | 9.50
Melted cheeses with roasted peppers

RECEPTION STATIONS

Prices listed are per person.

FRESH VEGETABLE CRUDITÉS
Creamy mojito dip and spicy Florida ranch dip

Serves approximately 25 guests | 300
Serves approximately 50 guests | 575

IMPORTED AND DOMESTIC CHEESE DISPLAY
Garnished with seasonal fruit, sliced baguettes and assorted crackers

Serves approximately 25 guests | 400
Serves approximately 50 guests | 775

ROASTED GARLIC HUMMUS
Served with warmed Naan bread and olive tapenade

Serves approximately 25 guests | 180
Serves approximately 50 guests | 360

SLICED SEASONAL FRUITS & BERRIES DISPLAY
Served with a fruit yogurt dip

Serves approximately 25 guests | 275
Serves approximately 50 guests | 525

NACHO BAR (minimum of 25 guests) | 20
Tri-color corn tortilla chips, black beans, queso blanco, chicken tinga, sour cream, guacamole, fresh jalapeño and pico de gallo



EXHIBITOR FAVORITES

EXHIBITOR FAVORITES

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

A TRUE ATTRACTION

POPCORN MACHINE RENTAL (per day) | 185

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

PRE-MEASURED POPCORN | 325

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

WARM COOKIE WELCOME

DAVID'S® COOKIES AND OVEN (per day) | 275
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: 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 | 275

Booth Attendant required to serve | 225 For up to 4 hours of service

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.

EXHIBITOR FAVORITES CONTINUED

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

DIRTY SODA

DIRTY SODA MACHINE RENTAL | 350

Approximately 150, 6 ounce servings. Includes one attendant, straws, cups, and napkins

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

DIRTY SODA | 8.50

Flavor options (Pre select 3 flavors):

- **Dirty Coke**
  Regular or Diet Coke, squeezed lime, splash coconut cream + lime garnish
- **Shark Attack**
  Sprite, 2 pumps of blue raspberry syrup, lemonade garnished with a gummy shark
- **Dreamscicle**
  Fanta soda, 2 pumps of vanilla syrup, topped with creamer and an orange wedge
- **Dirty Cherry**
  Dr Pepper, 2 pumps of cherry syrup, splash of creamer, garnished with a cherry
- **Lime in the Coconut**
  Sprite, squeezed lime, 1 pump of coconut syrup and/or splash of coconut cream garnished with a lime wedge

REFRESHING & HEALTHY

FROZEN YOGURT MACHINE RENTAL (per day) | 350

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.

FROZEN YOGURT | 6.50

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.

ASSORTED TOPPINGS:
Available at an additional cost.

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

"CHILL OUT"

ICE CREAM FREEZER RENTAL (per day) | 100

Power Requirements: 120volt/15amps/single phase.

Freezer Dimensions: 35"H x 49"W x 26"D.

HAND SCOOPED HÄAGEN DAZS®
ICE CREAM BY THE TUB | 350
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.

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 | 7.50

Personnel, product, cups and napkins included.

Please indicate your choice of two (2) flavors:

- Pina Colada
- Watermelon
- Wildberry
- Strawberry
- Red Raspberry
- Peach
- Lemonade

Minimum of 250, six ounce cups per day required.

FROZEN SMOOTHIE MACHINE RENTAL PER DAY (per day) | 350

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

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

6ft table required for a table top machine.

A DIFFERENT TWIST

GOURMET PRETZEL MACHINE RENTAL (per day) | 350

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.

GIANT HOT GOURMET PRETZELS | 7.50

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.

ADD DIPPING SAUCES (each) | 2
Cheese sauce or marinara sauce

LEMONADE STAND

FRESH SQUEEZED LEMONADE | 6.25

Personnel, product and cups included.

Minimum of 250, six ounce servings per day required. 6ft table required

FRESH SQUEEZED O.J.

EQUIPMENT RENTAL | 350

FRESH SQUEEZED ORANGE JUICE | 6.25

Personnel, product and cups included.

Minimum of 250, six ounce servings per day required. 6ft table required.

FROZEN HOT CHOCOLATE

EQUIPMENT RENTAL | 350

Approximately 250, 6 ounce servings. Includes one attendant for up to 4 hours of service, blender, napkins, cups, spoons & straws.

Optional topping options (per cup) | 1

- Whipped Cream
- Peppermint Sticks
- Caramel

Power Requirements: 120volt/10amps/single phase. 6ft table required for a table-top machine.

Dimensions: 18" H x 12" W x 24" D

FROZEN HOT CHOCOLATE | 6.25

BAR BEVERAGES

HOSTED BAR BEVERAGES

*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.

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 | 13
By the cocktail
- Grey Goose Vodka
- Hendrick's Gin
- Bacardi Gran Diaz Rum
- Casamigos Tequila
- Angel's Envy Bourbon
- Crown Royal Whiskey Blend
- Glenlivet 12 Yr Scotch

PREMIUM SPIRITS | 11
By the cocktail
- Tito's Handmade Vodka
- Tanqueray Gin
- Bacardi Ocho Rum
- Herradura Tequila
- Johnnie Walker Black Scotch
- Bulleit Bourbon
- Crown Royal Whiskey Blend

DELUXE SPIRITS | 10
By the cocktail
- Smirnoff Vodka
- Beefeater Gin
- Bacardi Superior Rum
- El Jimador Tequila
- Dewar's White Label Scotch
- Jack Daniel's TN Bourbon
- Canadian Club Whiskey Blend

PREMIUM WINE | 11
By the glass
- Kendall-Jackson Chardonnay
- Kim Crawford Sauvignon Blanc
- Franciscan Estate Cabernet Sauvignon
- Napa Cellars Merlot

DELUXE WINE | 10
By the glass
- Chateau Ste. Michelle 'Mimi' Chardonnay
- Joel Gott Sauvignon Blanc
- Chateau Ste. Michelle 'Indian Wells' Cabernet Sauvignon
- Murphy Goode Merlot

CRAFT BEER | 9.50
By the can
- Ivanhoe Park Seasonal
- Blue Moon Seasonal
- Orange Blossom Seasonal
- VooDoo Ranger Seasonal

IMPORTED BEER | 8.50
By the can
- Corona
- Heineken
- Modelo Especial

AMERICAN PREMIUM BEER | 7.50
By the can
- Budweiser
- Miller Lite

HARD SELTZER | 8.50
By the can
- White Claw, Assorted Flavors

NON-ALCOHOLIC BEER | 8.50
By the can, choose flavor
- Corona N/A
- Blue Moon Belgian White N/A

SODA | 6
By the can, sold on consumption
- Pepsi Products, including Diet

BOTTLED WATER | 6
By the each, sold on consumption
- Aquafina

PERRIER | 6
By the each, sold on consumption

STANDARDS & GUIDELINES

LABOR

In the event that your booth services requires labor support the following are available to add to your event.
All fees listed below are a minimum of 4 hours and applicable taxes apply.
Please confirm all labor requirements 30 days in advance.

ATTENDANT FEE | 225+

Provides up to 4 hours of service and support in your dedicated booth space for food and beverage services

Additional Hours | 56.25+

BARTENDER FEE* | 225+

Provides up to 4 hours of service and support in your dedicated booth space for alcoholic beverages

Additional Hours | 56.25+

*A bartender is required to handle any alcoholic services on site.

CHEF ATTENDANT FEE | 225+

Provides up to 4 hours of service and support in your dedicated booth space for culinary action stations

Additional Hours | 56.25+

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 "farmerpreneurs" 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.

PRE-ARRANGED DONATIONS (POST EVENT)

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

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

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.

PRICING GUIDELINES

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 CONT.

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 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, print and distribute 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

STANDARDS & GUIDELINES CONT.

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.

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.

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.

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.

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

STANDARDS & GUIDELINES CONT.

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.

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.

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.

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.

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.

Orlando
Orange County
Convention Center

THANK YOU

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

