



SOCIAL DISTANCING EXHIBITOR MENU



ADAPTING CATERING FOR SOCIAL DISTANCING

As we welcome you back into our facilities, Centerplate is focused on one thing – Safety. The safety of Our Employees, Our Attendees, Our Vendors, and Our Partners.

Our talented Chefs adapted traditional services and menus to work within our new norms. Our newly modified menu packages will showcase available service styles, food selections, and recommendations for increased service levels. For the comfort of all guests and staff, event layouts should be considered that accommodate the physical distancing recommendations.

All banquets and catering staff will receive in-depth training in our Return to Work guidelines. Continuous cleaning and sanitizing of frequently touched surfaces will be tailored specifically to all banquets and catering production and storage areas.

With the implementation of these new practices and policies, Centerplate at the Miami Beach Convention Center is prepared to welcome you.

Here's to your successful event in Miami Beach!

The Centerplate Team
1901 Convention Center Drive, Miami
Beach, FL 33139

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SERVICE GUIDELINES

As we re-imagine our Banquets and Catering services, we recommend incorporating social distancing into all service plans

CONSIDER MENU ALTERNATIVES

- “One Plate” meals to minimize human interaction
- Upscale Box lunches
- Modified buffet services (Stations)

RECOMMENDED SEATS PER TABLE

For the comfort of all guests and staff, event layouts should be considered that accommodate the physical distancing recommendations.

The recommended seating capacity per table is Five (5) guests per table – based on 72 inch rounds

Clients should work with the venue Event Manager and determine appropriate room that can ensure the distancing guidelines are met when setting up for a catered event

CATERING SANITATION

TRAINING

All banquets and catering staff will receive in-depth training in our return to work guidelines.

SANITATION ATTENDANTS

Centerplate provides sanitation attendants with all catering functions. Their role is to continuously clean & sanitize Frequently Touched Surfaces (FTS)

Continuous cleaning and sanitizing of frequently touched surfaces will be tailored specifically to all banquets and catering production and storage areas.

DROP-OFF SERVICES

Where services and guest count allow it, Centerplate provides food & beverage drop-off services. This service style is a fit for small groups in a controlled environment (private rooms)

Centerplate can provide individually wrapped sanitation wipes subject to additional cost.

MODIFIED CATERING SERVICE OPTIONS & CATERING STAFFING GUIDELINES

DROP-OFF SERVICES	COFFEE BREAKS	BREAKS SNACKS OR REFRESHMENTS	MEALS INDIVIDUALLY PRE-PACKAGED BREAKFAST/LUNCH/DINNER	MEALS STATIONS BREAKFAST/LUNCH/DINNER
<p>SERVICE STYLE</p> <p>Self service No service attendant required</p>	<p>SERVICE STYLE</p> <p>Attended with additional cost to client Staffing fee applies \$40 per hour – minimum 3-hour shift</p> <p>Requires one (1) Individual service attendant behind safety shield per station every 50 guest</p>	<p>SERVICE STYLE</p> <p>Drop-off: No service attendant required or Attended with additional cost to client Reduced price staffing fee of \$40 per hour – minimum 3-hour shift</p> <p>Includes one (1) individual service attendant per station for every 50 guest included</p>	<p>SERVICE STYLE</p> <p>Attended Individual service attendants behind safety shields included in menu price</p> <p>Includes one (1) individual service attendants per station for every 50 guest included</p> <p>Max duration of meal: 2 hours</p>	<p>SERVICE STYLE</p> <p>Attended - Individual service attendants behind safety shields included in menu price</p> <p>Includes one (1) individual service attendant per station for every 50 guest included</p> <p>Max duration of meal: 2 hours</p>
MEALS COMBINATION STATION & PRE-PACKAGED BREAKFAST/LUNCH/DINNER	MEALS PLATED BREAKFAST/LUNCH/DINNER	RECEPTION PRE-PLATED STATIONS	RECEPTION ACTION STATIONS	HOSTED BARS
<p>SERVICE STYLE</p> <p>Attended Individual service attendants behind safety shields included in menu price</p> <p>Includes one (1) individual service attendant per station for every 50 guest included</p> <p>Max duration of meal: 2 hours</p>	<p>SERVICE STYLE</p> <p>Served Traditional plated meal with servers included in the price</p> <p>Includes one (1) Server per for every 50 guest</p> <p>Max duration of meal: 2 hours</p>	<p>SERVICE STYLE OPTIONS</p> <p>Attended Individual service attendants behind safety shields included in menu price</p> <p>Includes one (1) individual service attendant per station for every 50 guest included</p> <p>Max duration of meal: 2 hours</p>	<p>SERVICE STYLE</p> <p>Attended with additional cost to client Staffing fee applies \$60 per hour – minimum 3-hour shift</p> <p>Requires one (1) Individual service attendant behind safety shield per station every 50 guest</p>	<p>SERVICE STYLE</p> <p>Standard bar with bartenders behind safety shields Bartender included Included for duration of service subject to \$700 minimum consumption per bar</p> <p>Includes one (1) individual Bartender per bar</p>

ADDITIONAL STAFFING: Any additional staffing above the ratios provided by Centerplate will be subject to regular fee of \$60 per hour – minimum 3-hour shift



COFFEE &
REFRESHMENTS

COFFEE BY THE GALLON

PREMIUM COFFEE BY THE GALLON

SERVICE STYLE

30-60 min breaks with service attendant at additional cost of \$120 per attendant.

One (1) Individual service attendant per station every 50 guests

PREMIUM COFFEE BY THE GALLON

One (1) Gallon serves approximate 12 cups

Premium Coffee	\$65
Premium Decaffeinated Coffee	\$65
Selection of Herbal Teas	\$65

Prices listed are per gallon. Minimum of one gallon per selection.

The selections above include sugar, sugar substitute, creamers and lemon for herbal teas

COLD BEVERAGES

BY THE DOZEN

SERVICE STYLE

Drop-off service

Assorted Fruit Juices Orange, apple,cranberry Minimum one (1) dozen	\$63
Assorted Coke® Products, Including Diet Minimum one (1) dozen	\$45
Bottled Water Minimum one (1) dozen	\$45
Perrier Minimum one (1) dozen	\$63
Powerade Minimum one (1) dozen	\$75
Monster® Energy Drink Minimum one (1) dozen	\$75

BARISTA SERVICES

EXPRESS KAFEH

Part of the South Florida landscape since 2012, Express Kafeh are passionate about their coffee and take great pride in the drinks that they prepare. Using local, professionally trained baristas, their focus is on providing a great guest experience reflecting positively on your brand. This customer service ethic has been rewarded over the past few years as the company expands its service area through the USA, Canada, Europe and Asia.

SERVICE STYLE

Barista service with attendants behind safety shields included

Essentials Package

Gourmet Coffee made 100% Arabica & Decaf Espresso Beans

Made to order Cubano, espresso, cappuccino, caramel macchiato, café mocha, café late, Americano and hot chocolate

Half day package	\$1850
Additional cups over package size (within time limit)	\$5.25 each

- 4-hour service with 300 cups
- Espresso machine and grinder*
- Cart
- One (1) trained barista
- One (1) line/queue attendant
- One (1) sanitation attendant

Ultimate Package

Gourmet Coffee made 100% Arabica & Decaf Espresso Beans

Made to order Cubano, espresso, cappuccino, caramel macchiato, café mocha, café late, Americano and hot chocolate

Full day package	\$3400
Additional cups over package size (within time limit)	\$5.25 each

- 8-hour service with 550 cups
- Espresso machine and grinder*
- Cart
- Ripples® beverage printer – put your logo on your drink
- One (1) trained barista
- One (1) line/queue attendant
- One (1) sanitation attendant

*Require 110 volts, 10 amps electrical service (client is responsible for electrical requirements)



A close-up photograph of several golden-brown blueberry muffins. The muffins are topped with a generous amount of white powdered sugar. Fresh blueberries are scattered around the base of the muffins on a clear glass plate. The background is a soft, out-of-focus blue.

BREAKS &
SNACKS

FRESHLY BAKED PASTRIES

INDIVIDUALLY PACKAGED - SOLD BY THE DOZEN

SERVICE STYLE OPTIONS

- Drop-off service
- 30-60 min breaks with service attendant at additional cost of \$120 per attendant.
One (1) Individual service attendant per station for every 50 guests required

Assorted Local Fresh Latin Pastries Guava, cheese guava, pineapple and coconut	\$55	Assorted Freshly Baked Gourmet Cookies Chocolate chunks, oatmeal raisin, peanut butter and white chocolate macadamia	\$54
Freshly Baked Pastries Chef selection of pastries	\$52	Brownies Chocolate fudge brownies	\$54
Assorted "Over The Top" Muffins Orange bran, cranberry walnut flax seed, lemon blueberry sunflower seed, mango papaya	\$52	Blondies Vanilla walnut blondies	\$54
Assorted Strudel Danish Cheese, crumb, cherry, and pineapple	\$52	Assorted Tropical Bundt Cakes Mini Bundt cakes: key lime, coconut, double chocolate and pineapple	\$54
Assorted Breakfast Loaves Banana nut, blueberry, cinnamon, lemon poppy chocolate	\$52	Chocolate Covered Strawberries White, milk and dark chocolate	\$64
Assorted Croissants Plain, chocolate, raspberry, vanilla almond	\$52	Freshly Baked Gourmet Donuts Assortment of chef's selection of freshly baked donuts	\$54
Assorted Bagels Plain, sesame, everything, cinnamon raisin, served with cream cheese and preserves	\$52	Assorted Gourmet Cupcakes	\$55
Assorted Freshly Baked Scones Blueberry, raspberry-white chocolate and apple cinnamon served with butter, preserves and honey	\$55	<ul style="list-style-type: none"> • Carrot raisin and walnuts with vanilla icing • Red velvet with cream cheese icing • Picasso with chocolate chunks, chocolate fudge, mini marshmallows and chocolate shaving • Banana nut cream with chocolate icing berries and cream with vanilla icing 	

S N A C K S

INDIVIDUALLY PACKED SNACKS BY THE DOZEN

SERVICE STYLE OPTIONS

- Drop-off service
- 30-60 min breaks with service attendant at additional cost of \$120 per attendant.
One (1) Individual service attendant per station for every 50 guests required

Granola Bars Individual full size	\$51
Trail Mix Individual full size bag	\$51
Candy Bars Assorted individual full size	\$51
Smart Food® Popcorn Individual full size bag	\$51
Plantain Chips Individual full size bag	\$51
Pretzels Individual full size bag	\$51
Potato Chips Assorted individual full size bag	\$51
Doritos® Individual full size bag	\$51
Fritos® Individual full size bag	\$51
Traditional Chex® Mix Individual full size bag	\$51

HEALTHY SERVINGS BY THE DOZEN

SERVICE STYLE OPTIONS

- Drop-off service
- 30-60 min breaks with service attendant at additional cost of \$120 per attendant.
One (1) Individual service attendant per station for every 50 guests required

Assorted Fruit Yogurt Individual containers	\$66
Fruit Cups Individual containers	\$90
Yogurt and Granola Parfaits Individual containers	\$90

ICE CREAM - INDIVIDUALLY PACKAGED

TWO DOZEN MINIMUM ORDER

SERVICE STYLE

30-60 min breaks with service attendant behind safety shields included

Assorted Ice Cream Novelties* (24 units) Assortment of ice cream sandwiches, cones, sherbet cups and strawberry shortcake on a stick Freezer rental required at \$100.00 per unit	\$160
Premium Ice Cream Novelties* (24 units) Assortment of Haagen-Dazs®, Dove ice cream bars®, M&M's® cookie sandwiches, and Snickers® cones Freezer rental required at \$100.00 per unit	\$180

*Power requirement Please pre-order your booth cleaning and electrical through exhibit services. Power requirement (1) 110 volt, 10-amp circuit.



HOMEMADE SNACKS

INDIVIDUALLY PACKED

50 PORTIONS MINIMUM ORDER

SERVICE STYLE OPTIONS

- Drop-off service
- 30-60 min breaks with service attendant at additional cost of \$120 per attendant.
One (1) Individual service attendant per station for every 50 guests required

<p>Homemade Garlic Truffle Potato Chips Freshly fried home chips - Individually packaged</p>	\$265
<p>Chile-Lime Pop Corn Fresh pop corn seasoned with Chile-Lime - Individually packaged</p>	\$265
<p>Zesty Plantain Chips Fried chips seasoned with lime & salt - Individually packaged</p>	\$265
<p>Sweet and salty popcorn Mix of caramel popcorn drizzled with dark chocolate, white cheddar and sweet and spicy</p>	\$265
<p>House Trail Mix Dried fruit, M&M's® dark and white chocolate chips, assorted nuts and pretzel mix.</p>	\$290
<p>Cookies bites Mix of triple chocolate, white chocolate macadamia, peanut butter and oatmeal raisin</p>	\$265
<p>Brownie and blondie bites Chocolate dipped brownies and blondies</p>	\$290



ATTRACTIONS

SERVICE STYLE

30-60 min breaks with service attendant behind safety shields included

Do I smell grandma's cookies? \$800

Freshly baked cooking at your booth

Service Includes: Oven rental, one case of cookie dough, oven mitt, spatula, and tray.

Each case bakes 240 (2) ounce cookies.

Additional Servings: \$660++ (Serves 240)

Flavor options: chocolate chip, sugar, oatmeal raisin, peanut butter, and white chocolate macadamia nut.

Additional Servings: Serves 240) \$660

Requires 2 Mandatory Service Attendants, each at \$180.00++ Per 3-Hour Minimum Shift

BREAKFAST PLATTERS

PLATTERS OF BREAKFAST SANDWICHES

MINIMUM OF 12 GUESTS

SERVICE STYLE
Drop-off service

COLD BREAKFAST SANDWICHES

\$120

12 Individually wrapped sandwiches in a platter
No substitutions / modifications.

Four (4) of each, served with individual fruit cups, and appropriate condiments.

- Bagel with smoked salmon, capers, cream cheese
- Bagel with cream cheese, figs and prosciutto
- Croissant with Spinach, tomato, feta, hummus
- Croissant with egg salad

SERVICE STYLE
Drop-off service

HOT BREAKFAST SANDWICHES

\$120

12 Individually wrapped sandwiches in a platter
No substitutions / modifications.

Four (4) of each, served with individual fruit cups, and appropriate condiments.

- Bagel with eggs and cheese
- Bagel with eggs, cheese and ham
- English muffin with eggs and bacon
- English muffin with turkey sausage and cheese



LUNCH

LUNCH BOXES

GOURMET TO GO SANDWICHES, WRAPS AND SALADS

25 MINIMUM ORDER

SERVICE STYLE OPTIONS

- Drop-off service
- Individually packaged meal with service attendant behind safety shields included for up to 1 hour

SANDWICHES

\$32

Served with whole fresh fruit, cookie, chips and appropriate condiments.

Please select one from the following:

- Natural roast beef and cheddar cheese
- Black Forest ham and Swiss cheese
- Grilled vegetables with herb oil
- Caribbean chicken salad with crisp greens
- Premium roast turkey club with Tillamook cheddar and pesto aioli
- Prime rib, arugula, Boursin® cheese, BBQ horseradish and caramelized onion
- Salami, capicola, ham, pepperoni with provolone cheese and olive tapenade
- Tomato, mozzarella, basil and olive oil

WRAPS

\$32

Served with whole fresh fruit, cookie, chips and appropriate condiments.

Please select one from the following:

- Prime rib, arugula, Boursin® cheese, BBQ horseradish and caramelized onion
- Premium roast turkey club with Tillamook cheddar and pesto aioli
- Grilled vegetables and quinoa with baby spinach and a balsamic glaze
- Fresh mozzarella, tomato, grilled squash, basil and pesto aioli

SALADS

\$32

Served with whole fresh fruit, cookie, chips and appropriate condiments.

Please select one from the following:

- Super chicken Caesar salad with super greens, blueberries, strawberries, toasted almonds and Caesar dressing
- Farm fresh quattro beet hummus, crudité, edamame salad, Brussel sprout cranberry slaw
- Greek Salad with fresh spring greens, bell peppers, sliced tomatoes, red onion, cucumber, black olives, feta cheese and Greek dressing
- Garden Salad with blended mixed greens, shredded carrot, cucumber, red onion, croutons and ranch dressing

DELI LUNCHEONS

PLATTER OF INDIVIDUALLY WRAPPED SANDWICHES

MINIMUM OF 12 GUESTS

SERVICE STYLE

Drop-off service

12 Individually Sandwiches in a Platter \$195

Served with individual packages of Terra® Chips and appropriate condiments.
No substitutions / modifications.

Step 1: Chose sandwich style

No mixed types, all need to be the same

- Sandwiches on focaccia roll
- Gourmet Wraps (mix of tomato, wheat and spinach)
- Croissant sandwiches

Step 2: Choose fillings

Pick three sandwich filling types. You get four of each sandwich:

- Roasted turkey breast, Havarti cheese, green leaf
- Smoked ham, Swiss cheese, green leaf
- Albacore tuna salad, green leaf
- Grilled chicken breast & roasted pepper
- Prosciutto ham, brie cheese, baby greens, honey mustard
- Roast beef, Boursin® cheese, green leaf
- Roasted vegetables with couscous & hummus
- Fresh mozzarella, tomato, grilled squash, basil and pesto aioli

SIDE SALADS - INDIVIDUALLY PACKAGED

MINIMUM OF 12 GUESTS

SERVICE STYLE

Drop-off service

Baked Three Potato Salad \$80

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

Fusilli Pasta Salad \$80

Heirloom tomatoes, fresh basil, fresh spinach, crumbled feta cheese and red pepper vinaigrette

Garden Salad \$100

Blended Mixed greens, shredded carrot, cucumber, red onion, croutons with Ranch or Italian dressing

Jackfruit Calypso Salad \$100

Crisp greens, papaya, mango, heirloom tomatoes, onions, feta cheese served with chili lime dressing

Greek Salad \$100

Fresh spring greens, bell peppers, sliced tomatoes, red onion, cucumber, black olives, sprinkled with feta cheese and drizzled with olive oil & vinegar

Caprese Salad \$110

Fresh sliced mozzarella, sliced heirloom tomatoes, fresh basil and olive oil



RECEPTIONS

RECEPTION STATIONS

INDIVIDUALLY PRE-PLATED TASTINGS

MINIMUM OF 25 GUESTS

SERVICE STYLE

Served on stations with individual attendants behind safety shields included

COLD STATIONS

Individually pre-plated with 2 or 4 selections.

\$15/ 2 options

\$30/ 4 options

- Tomato and fresh mozzarella shooter
- Cobia and shrimp ceviche
- Peruvian ceviche shooter
- Asian spoon ahi tuna tataki
- Assorted sushi & rolls with dipping sauce, wasabi and pickled ginger
- Vegetables antipasto skewer
- Caprese slider with tomato, mozzarella, grilled squash, basil and pesto aioli

HOT STATIONS

Individually pre-plated with 2 or 4 selections.

\$15/ 2 options

\$30/ 4 options

- Wild mushroom served with ponzu sauce
- Fried pork pot sticker with ponzu sauce
- Chicken lemongrass pot sticker with sweet Thai chili sauce
- Southwest chicken spring roll with mustard aioli
- Vegetable spring roll with sweet and sour dipping sauce
- Cuban spring rolls with mango sauce and mustard
- Ropa vieja empanada
- Argentine chicken empanada with garlic aioli
- Jack fruit empanadas "ropa vieja" shredded jack fruit and chipotle aioli (vg)
- Beef yakatori with spicy sesame ginger and broccoli sprouts
- Jamaican jerk chicken saté
- Beef slider with American cheese, shaved onion and pickles
- Sweet chili chicken slider
- Mini Cuban slider with smoked cheddar on sweet bun
- Reuben Cuban slider



H O S T E D B A R S

BARS ON CONSUMPTION

ALL HOSTED BARS ARE ON CONSUMPTION AND SUBJECT TO \$700 MINIMUM CONSUMPTION

SERVICE STYLE OPTIONS

Standard bar with bartenders behind safety shields

Professional Centerplate bartenders are required for all alcohol services - Bartender fee of \$180 per bar (3 hrs) will be applicable when minimum is not reached

DELUXE BAR		PREMIUM BAR		ULTRA PREMIUM BAR	
Spirits - by the cocktail	\$9.50	Spirits - by the cocktail	\$10.50	Spirits - by the cocktail	\$11.50
Vodka: New Amsterdam		Vodka: Tito's		Vodka: Grey Goose	
Gin: Bombay Original		Gin: Tanqueray		Gin: Bombay Sapphire	
Rum: Bacardi Superior		Rum: Captain Morgan White		Rum: Bacardi 10	
Tequila: Jose Cuervo Gold		Tequila: Herradura		Tequila: Patron Silver	
Scotch: Dewar's White Label		Scotch: Glenfiddich 12		Scotch: Glenfiddich 15	
Bourbon: Jack Daniel's		Bourbon: Bulleit		Bourbon: Woodford Reserve	
Canadian Whisky: Seagram's 7		Canadian Whisky: Seagram's VO		Canadian Whisky: Crown Royal	
Irish Whiskey: Bushmills		Irish Whiskey: Proper No Twelve		Irish Whiskey: Tullamore D.E.W	
Brandy: Hennessy		Brandy: Hennessy VSOP		Brandy: Hennessy XO	
Cordials/liqueurs: DeKuyper		Cordials/liqueurs: Baileys, Kahlua, Fireball		Cordials/liqueurs: Grand Marnier, St. Germain, Chambord	
Wines - by the glass	\$8.50	Wines - by the glass	\$9.50	Wines - by the glass	\$10.50
Ecco Domani, Pinot Grigio		Cavit, Pinot Grigio		Bertani Velante, Pinot Grigio	
Fetzer Vineyards Sauvignon Blanc		Matua, Sauvignon Blanc		White Haven, Sauvignon Blanc	
Canyon Road, Chardonnay		Chateau Ste Michelle, Chardonnay		Chateau Ste Michelle, Chardonnay	
Fetzer Eagle Peak, Merlot		19 Crimes, Red blend		Bonterra, Organically Grown Merlot	
Two Vines, Cabernet		Sterling Vintner's Collection, Merlot		Chateau St. Jean, Cabernet Sauvignon	
Callia, Malbec		Edna Valey, Pinot Noir		Pratz & Hall, Pinot Noir	
	\$7.50	14 Hands Rose		Ferrari Brut \$16	
Imported Beer		Imported Beer		Imported Beer	
Amstel Light, Corona, Heineken Lager,		Amstel Light, Corona, Heineken Lager,		Amstel Light, Corona, Heineken Lager,	\$7.50
Modelo Especial Negra, Peroni, Stella Artois		Modelo Especial Negra, Peroni, Stella Artois		Modelo Especial Negra, Peroni, Stella Artois	
	\$6.50		\$6.50		
American Premium Beer		American Premium Beer		American Premium Beer	
Bud light, Budweiser, Miller light		Bud light, Budweiser, Miller light		Bud light, Budweiser, Miller light	\$6.50
	\$7.50		\$7.50		
Craft Beer		Craft Beer		Craft Beer	
Sam Adams Boston Lager, Sam Adams New England		Sam Adams Boston Lager, Sam Adams New England		Sam Adams Boston Lager, Sam Adams New England	
IPA, Sierra Nevada Pale Ale, Torpedo Extra IPA		IPA, Sierra Nevada Pale Ale, Torpedo Extra IPA		IPA, Sierra Nevada Pale Ale, Torpedo Extra IPA	\$7.50
	\$7.50		\$7.50		
Beyond Beer		Beyond Beer		Beyond Beer	
Angry Orchard, White Claw		Angry Orchard, White Claw		Angry Orchard, White Claw	\$7.50
	\$3.75		\$3.75		
Soft drinks	\$3.75	Soft drinks	\$3.75	Soft drinks	
Assorted Coke® products	\$5.25	Assorted Coke® products	\$5.25	Assorted Coke® products	\$3.75
Bottled water	\$5.25	Bottled water	\$5.25	Bottled water	\$3.75
Perrier®		Perrier®		Perrier®	\$5.25
Assorted fruit juices		Assorted fruit juices		Assorted fruit juices	\$5.25

WINES BY THE BOTTLE

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SERVICE STYLE OPTIONS

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SPARKLING

LaMarca Prosecco - Italy	\$50
Flavors of ripe lemon, green apple and grapefruit framed by mineral undertones	
Marquis De La Tour Brut - France	\$45
A fruity fragrance with white fleshed fruits and slight citrus hint. Bright stone fruits, green apple and citrus notes. Persistent bubbles and a refreshing finish	
J Vineyards Cuvee 20 Brut - California	\$118
This fruit forward and layered palate has notes of green apple, Meyer lemon and tart pineapple that blend with floral hints and crisp minerality	

PINOT GRIGIO

Santa Cristina - Italy	\$40
Delicate nose with aromas of pineapple and green apples along with hints of orange zest. The palate is balanced, soft and savory.	
Principato - Italy	\$30
Appealing fruit aromas mingle with delicate floral notes. Crisp, light and elegant, with alluring fruit flavors	
Bottega Vinaia - Italy	\$60
An alluring floral perfume of an intensity and persistence rare in a Pinot Grigio. Fresh, dry and flavorful with a firm structure leading into a lingering finish, it displays character and finesse.	

SAUVIGNON BLANC

Whitehaven - New Zealand	\$55
Bright notes of grapefruit and lemongrass in this superbly. Smooth and zesty on the palate with classic characteristics of fresh-snipped greens, white peach and pear blends with hints of tropical fruit.	
Starborough - New Zealand	\$40
Flavors of juicy nectarine and apricot are accented by notes of pink grapefruit and lime zest.	
Sterling Vintners' Collection	\$45
Vivid aromas of passion fruit, fresh pink grapefruit, lemon citrus and subtle fresh cut grass notes.	
Villa Maria - New Zealand	\$50
Aromas of lemongrass, fresh herbs, with ripe citrus and tropical fruit flavors.	

RIESLING

Penfolds - Australia	\$90
Pear, Apricot and apple flavors are plump and juicy with a slight floral edge. Finishes with a crisp note of lime zest	

CHARDONNAY

Canyon Road - California	\$33
Aromas of ripe pear and stone fruit with balanced oak notes of vanilla	
A by Acacia - California	\$45
Lusciously ripe fruit expression of white peach, ripe pear, golden delicious apple, mango and papaya	
Chateau St Jean - California	\$45
Wonderfully bright and crisp with aromas and flavors of apple and pear. Tropical notes of pineapple topped with lemon and lime zest. Oak spice notes with hints of hazelnut.	
Stags' Leap Cellars "Hands of Time" - California	\$75
Inviting aromas of pear, pineapple, and orange blossom with a lifted floral note.	

ROSE

Vanderpump - France	\$40
Light and mineral rose wine done in the style of classic Cotes du Provence	
Chateau Ste Michelle - Washington	\$40
bright aromas of watermelon and raspberry with flavors of wild strawberry, citrus zest and hints of melon.	
Fleur de Mer - Cotes de Provence, France	\$60
Beautifully balanced with bright fruit notes and crisp acidity. Delicate aromas of fresh watermelon and cherry	

WINES BY THE BOTTLE

ALL HOSTED BARS ARE ON CONSUMPTION AND SUBJECT TO \$700 MINIMUM CONSUMPTION

SERVICE STYLE OPTIONS

Standard bar with bartenders behind safety shields

Professional Centerplate bartenders are required for all alcohol services - Bartender fee of \$180 per bar (3 hrs) will be applicable when minimum is not reached

MERLOT

14 Hands – California \$33
Packed with rich flavors and aromas of blackberry, plum, cherry and mocha.

Sterling Vintner’s Collection – California \$48
Rich black cherry, cocoa and brambly berries lay the foundation. Hints of sage and pepper, joined by subtle oak nuances from 12 month aging.

Frei Brothers Reserve - California \$55
Aromas and flavors of red licorice and blackberry that meld with hints of toasted oak, milk chocolate and roasted coffee.

MALBEC

Callia- Argentina \$33
White flowers, elegant, fruity notes of white peach, apricot, hints of citrus fruits and brioche. With intense notes of pear compote and acacia honey.

Trivento Golden Reserve - Argentina \$60
Full bodied with vibrant tannins, round structure and a juicy finish.

CABERNET

Beringer Main & Vine – California \$33
The sweet vanilla and richness of the oak flavors blend seamlessly, offering just a hint of spice.

Columbia Crest Grand Estates - Washington \$45
Great complexity and structure. Aromas of dark berry fruits and plum on the nose with chocolate and vanilla on the palate.

Bonterra Organic – California \$50
Crafted from certified organically grown grapes. Flavors of cherry and currant.

Casillero del Diablo Reserva Privada – Chile \$60
Firm structure with smooth and enveloping tannins at the same time. The fruit is perfectly balanced with the contributions of the oak and a lingering finish.

PINOT NOIR

Cono Sur Bicicleta – Chile \$33
Light and bright with cherry and raspberry notes.

Edna Valley – California \$50
Light bodied palate that’s rich in style. Aromas of blackberry and dark cranberry with hints of crushed violet and black cherry.

J Vineyards – Oregon \$65
aromatic notes of black cherry and baking spice. The soft, silky palate features bright, fruity notes of cranberry, fig, orange peel, with hints of dark, brambly fruit, black tea and clove.

BORDEAUX

Dom. B. Rothschild (Lafite), Légende, - France \$48
Elegant, seductive, dominated by mineral notes (gun flint) mingled with aromas of white fruit and acacia flowers

SUPER PREMIUM & LUXURY WINES BY THE BOTTLE

ALL HOSTED BARS ARE ON CONSUMPTION AND SUBJECT TO \$700 MINIMUM CONSUMPTION

SERVICE STYLE OPTIONS

Standard bar with bartenders behind safety shields

Professional Centerplate bartenders are required for all alcohol services - Bartender fee of \$180 per bar (3 hrs) will be applicable when minimum is not reached

CHAMPAGNE

Moët & Chandon Imperial, Brut - France \$180
Delicious white fruits and soft vivacity of citrus and gooseberry nuances

Veuve Clicquot, Yellow Label, Brut - France \$195
Fruity aromas of peach, Mirabelle plum and pear with vanilla and toasty brioche

CHARDONNAY

Planeta Sicily, Italy \$160
Single-variety Chardonnay with the pleasing contrast of creaminess and crispness. It is a soft white wine underlaid by a refreshing acid vein, a slight mineral suggestion and the flavour of ripe peaches, acacia honey and marzipan. Peaty, cereal and toasted aromas precede the powerful balanced finish.

Beringer Vineyards Private Reserve Napa Valley, California \$175
This Chardonnay is fresh, vibrant, and well-balanced with medium weight trending to richness. There are notes of lemon confit, crème brûlée, with aromas and flavors of tropical fruit. A light touch of oak leads to a pleasing, lingering finish.

PINOT NOIR

Patz & Hall Sonoma, California \$100
The color is dark ruby-garnet with great density to the rim, hinting at the layered concentration this wine carries so effortlessly. Aromas of spicy, dried cherries, five-spice powder, cocoa and cranberry weave amongst fresh strawberries and kirsch liquor.

Talbott Sleepy Hollow Santa Lucia Highlands, California \$150
Fresh aromas of cola, black cherry and blackberry along with richer notes of vanilla and subtle spices. On the palate, savory notes of black cherry, vanilla, clove and nutmeg meld with raspberry and plum flavors. Rich, elegant and luxurious, this Pinot Noir has a delightful touch of well-heeled tannins, cinnamon, vanilla and hard spices.

Cono Sur Ocio Casablanca Valley, Chile \$200
This iconic Pinot Noir has intense flavors of red fruits and berries with a touch of spice and tobacco.

BLEND

Carmin de Peumo Carmenere Cochapoal Valley, Chile \$320
Elegant and powerful with loads of dark berry, cherry and currant flavors. Aged 14 months in French Oak.

CABERNET

Don Melchor Puenta Alta, Chile \$375
Fine, delicate textures appear on the palate and show this to be an ample, deep wine with a smooth, fine attack followed by an intense, mouth-filling evolution.

Stags' Leap Wine Cellars Artemis Napa Valley, California \$180
Expressive aromas of dark berries, currants, raspberry sorbet, nutmeg and baking spices. The wine has a rich entry with round tannins and plush mouthfeel with lingering flavors of dark fruit and subtle oak undertones.

Taub Family Vineyards Rutherford Rutherford, Napa, California \$180
Deep ruby color. On the nose, intense aromas with ripe blueberries and plums. A complex midpalate and weighty mouthfeel with plush flavors and spice notes. Balanced and smooth tannins lead to a lingering finish.

MALBEC

Malbec, Trivento Eolo, Lujan de Cuyo, Argentina \$200
Full bodied in structure, this wine has lively fruit flavors and sweet round tannins that allow for a long, smooth and lingering finish.

COCKTAIL STATIONS

READY TO POUR COCKTAILS

ALL HOSTED BARS ARE ON CONSUMPTION AND SUBJECT TO \$700 MINIMUM CONSUMPTION

SERVICE STYLE OPTIONS

Standard bar with bartenders behind safety shields

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Hand crafted classic cocktails

\$150

One (1) Gallon serves approximate 14 cocktails

Per Gallon

Margarita

Raspberry Bourbon Smash

Moscow Mule

Mojito

Tom Collins

Lychee Martini

Mimosa

Bellini

Bloody Mary*

*Add a toppings bar \$55 (per each 14 guest)

Toppings bacon, olives, hot sauce, cocktail onions, celery, cucumber, jalapenos an pickles



ON THE ROCKS® INDIVIDUALLY BOTTLED PREMIUM COCKTAILS

SELECT AS MANY OF THE SIX (6) PREMIUM COCKTAILS FLAVORS
EACH ON THE ROCKS BAR IS SUBJECT TO A TOTAL OF 48 BOTTLES MINIMUM CONSUMPTION
SERVICE STYLE OPTIONS

Standard bar with bartenders behind safety shields

Professional Centerplate bartenders are required for all alcohol services - Bartender
fee of \$180 per bar (3 hrs) will be applicable when minimum is not reached

The Old Fashioned - Single 100ml bottle

Single \$12 each

Staying true to the original recipe, we keep our Old Fashioned strong
and simple using a generous pour of Knob Creek® Bourbon Whiskey,
bitters, cane sugar, orange, cherry, and lemon zest.

35% Alcohol By Vol / 70 Proof

The Aviation - Single 100ml bottle

A throwback to the era when airplanes were brand new. This classic gin cocktail, The
Aviation, is crafted with Larios London Dry Gin, and flavors of dry cherry, lemon, and violet.

20% Alcohol By Vol / 40 Proof

The Mai Tai - Single 100ml bottle

As the old tiki adage goes, 'what one rum can't do, three rums can'. We blend light and
dark rums and combine our unique blend with flavors of orange, pineapple, orgeat, and
coconut for the perfect Mai Tai.

20% Alcohol By Vol / 40 Proof

The Cosmopolitan - Single 100ml bottle

A wildly popular cocktail, The Cosmopolitan is a simple cocktail with a big history. Often
referred to as 'the cosmo' this cocktail blends vodka, flavors of cranberry, triple sec, lemon
zest, and lime.

20% Alcohol By Vol / 40 Proof

Jalapeño Pineapple Margarita - Single 100ml bottle

The perfect drink for those who share our love of all things hot. The Jalapeño Pineapple
Margarita uses a flavor combination of pineapple and triple sec married with plata tequila
and the heat from the jalapeño.

20% Alcohol By Vol / 40 Proof

The Margarita /- Single 100ml bottle

One Of The Most Recognizable And Sought After Cocktails In The World,
The Margarita Offers A Perfect Balance Between Tequila, Tart Lime Flavors And Triple
Sec. We Set Our Margarita Apart From The Crowd With Hornitos® Plata Tequila.

20% Alcohol By Vol / 40 Proof





TERMS

EXCLUSIVITY

Centerplate maintains the exclusive right to provide all food and beverage in the Miami Beach Convention Center. All food and beverage, including water, must be purchased from Centerplate.

PRICING

A good faith estimate of food and beverage prices will be provided six (6) months in advance of the Event's start date and will be confirmed at the signing of the Agreement. Due to fluctuating market prices and product availability, Centerplate reserves the right to make reasonable product substitutions after consultation with Customer.

PAYMENT POLICY

A 50% deposit and signed Food and Beverage contract is due 30 days prior to your Event (100%) of the projected payment for the Event shall be paid at least fourteen (14) days prior the Event. Any deposit schedule that deviates from the above must be agreed to and confirmed in writing by Centerplate's catering salesperson.

TERMS, PAYMENT SCHEDULE

Any additional amounts due to Centerplate from the Customer will be based on the actual number of persons/items served and any on site services requested and approved during your Event. On-site charges will be reconciled daily. Customer shall, within ten (10) business days from the invoice date, advise Centerplate in writing of any discrepancies in the invoice so that Centerplate may review and, if necessary, make any proper adjustments.

CANCELATION POLICY

Cancellation by Customer shall be in writing. If Customer cancels five (5) or fewer days prior to the Event, Customer shall be responsible for 100% of the payment due hereunder. If Customer cancels between six (6) days and thirty (30) days prior to the Event, Customer shall be responsible for fifty percent (50%) of the payment due hereunder and all amounts over and above this amount, if any, shall be refunded to Customer. If Customer cancels the Event outside of thirty (30) days, Customer shall be responsible for (i) any specialty items or perishable items that have been purchased or ordered by Centerplate for the Event; (ii) any services that have been purchased or ordered by Centerplate for the Event; (iii) any equipment that has been rented by Centerplate for the Event; and/or; (iv) a reasonable administrative fee calculated to compensate Centerplate for its expense leading up to the Event



GUARANTEED ATTENDANCE

Customer shall notify Centerplate, not less than five (5) business days (excluding holidays and weekends) prior to the Event, the minimum number of persons that Customer guarantees will attend the Event (the "Guaranteed Attendance").

- There may be applicable charges for Events with minimal attendance.
- The Guaranteed Attendance shall not exceed the maximum capacity of the areas within the Facility in which the Event will be held.
- Centerplate will be prepared to serve three percent (3%) above the Guaranteed Attendance, up to a maximum of thirty (30) meals (the "Overage").
- If this Overage is used, the Customer will pay for each additional person at the same price per person/per item, plus applicable service charges and sales tax.
- If Customer fails to notify Centerplate of the Guaranteed Attendance within the time required, (a) Centerplate shall prepare for and provide services to persons attending the Event on the basis of the estimated attendance specified in the Event Orders, and (b) such estimated attendance shall be deemed to be the Guaranteed Attendance.
- Should additional persons attend the event in excess of the total of the Guaranteed Attendance plus the Overage, Centerplate will make reasonable efforts to accommodate such additional persons subject to product and staff availability. Customer shall pay for such additional persons and/or a la carte items at the same price per person or per item plus the applicable service charge and sales taxes.
- Should the Guaranteed Attendance increase or decrease by twenty percent (20%) or more from the original contracted number of guests, an additional charge of twenty percent (20%) may apply per guaranteed guest, at Centerplate's discretion.
- Meal functions of 1,000 and above are considered "Specialty Events" and may require customized menus. Your Catering Sales Professional and our Executive Chef will design menus that are logistically and creatively appropriate for large numbers. In certain cases, additional labor and equipment fees may be applied to successfully orchestrate these Events.
- The Guaranteed Attendance shall not exceed the maximum capacity of the areas within the Facility in which the event will be held

PER PERSON CHARGES/PER ITEMS

If the Event Orders provided for reflect per person charges, Customer shall pay Centerplate for every person served at each Event at the per person charge specified on the Event Orders 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 based on the Guaranteed Attendance. Centerplate reserves the right to count guests using a mutually agreed upon counting method for an Event which is billed on a per person basis. Should this guest count be less than the Guaranteed Attendance, the Customer shall pay the Guaranteed Attendance. If the Event Orders provided reflect per item charges, Customer shall pay Centerplate for every item prepared for the Event at the per item charge specified on the Event Orders provided.

SERVICE/ADMINISTRATIVE CHARGES; TAXES; ADDITIONAL CHARGES

SERVICE/ADMINISTRATIVE CHARGES AND TAX

A 22% service charge shall apply to all food and beverage charges. Current sales taxes apply to all food, beverage, labor charges, equipment rentals and service charges, and are subject to applicable tax laws and regulations

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

If the Customer is an entity claiming exemption from any form of taxation in the State where the Facility is located, the Customer must deliver to Centerplate satisfactory evidence of such exemption from such sales tax a minimum of thirty (30) days prior to the Event in order to be relieved of its obligation to pay such sales tax.

CHINA SERVICE

All food and beverage Events, are accompanied by high-grade and/or compostable disposable ware. If china is preferred, additional fees may apply:

- Breakfast, Lunch, Receptions and Dinners: \$2.00 per person, per meal period.
- Refreshment or Coffee Breaks: \$2.00 per person, per break

LINEN SERVICE

Centerplate is pleased to offer in-house linen with our compliments. Additional linen fees will apply for specialty linens or linens required for meeting events.

HOLIDAY SERVICE

There will be an automatic additional labor fee for food and beverage service or preparatory days on the following Federal holidays: New Year's Eve and Day, Martin Luther King Day, President's Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day. At the time of booking the Event, Centerplate will notify the Customer of the estimated labor fees based on information supplied by the Customer.

DELAYED OR EXTENDED SERVICE

On the day of your Event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge may apply. Should your Event require extended pre or post service or stand by time, often necessitated by functions of 1,000 or more attendees, an additional labor charge may apply at Centerplate's discretion.

CONCESSION SERVICE

Appropriate operation of Concession Outlets will occur during all show hours, starting ½ hour before doors open to the Event. Centerplate reserves the right to determine which Carts/Outlets are open for business and hours of operation pending the flow of business. For additional Concession Carts/Fixed Outlets, a minimum guarantee in sales is required per Cart/Outlet or Customer will be responsible for the difference in sales per Cart/Outlet.

SECURITY

Customer acknowledges and agrees that Centerplate shall have no responsibility to provide security for the Event. At the discretion of the Facility, in order to maintain adequate security measures, you may be required to provide security for certain events. Security personnel will be at the Customer's sole expense. Please consult with your Facility event manager for details.

FOOD & BEVERAGE POLICIES

- Centerplate is pleased to be the exclusive caterer to the Miami Beach Convention Center. We will provide all of your food, beverage and staff service. No outside food & beverage is allowed in the building
- If your company manufactures, produces, or distributes food or beverages and your products are related to the nature of the show, you may provide samples for your guests' enjoyment in your booth on the trade show floor. Maximum food sample sizes are two (2) ounces, and maximum beverage sample sizes are three (3) ounces. A Sample Food and/or Beverage Form must be requested from the Centerplate Catering Sales Department, and returned completed prior to the sampling occurring.
- No food or beverage may be sampled or given away outside of the exhibit hall or inside any meeting rooms of the Miami Beach Convention Center.
- If an exhibitor's request for sampling exceeds the predetermined size portions or seems to be quantities exceeding sampling guidelines, it may be deemed appropriate by Centerplate to assess a Buy out or Corkage fee for the privilege of bringing their product into the Miami Beach Convention Center.
- Food and Beverage "Traffic Promoters" must be purchased through Centerplate. Small candies such as mints or M&M's bowls are permitted. Exhibitors are not allowed to hand out food and beverage as an enticement to attract delegates to their booth if their product (Product brought into facility) has no relation to food and beverage.
- Popcorn Machines may be rented through Centerplate, only if prior approval has been given to the exhibitor by show management.
- An exhibitor may bring in logo'd bottled water. A corkage fee of \$1.50+ tax per bottle will apply. Centerplate reserves the right to control the quantity of logo'd bottled water brought into the facility. Product must be shipped to the Centerplate warehouse prior to the start date of the event and delivery fees of \$25.00+ tax to \$50.00+ tax per delivery to the booth will apply. For more details, contact the Catering Department
- All exhibit booth orders are designed and packaged to be placed on your counters or booth tables prearrange by the exhibitor with the show decorator. Centerplate does not provide tables for display of food and beverage. This is a requirement of the show decorators, not Centerplate. Electrical needs for food service, trash removal, table, and chair equipment must be coordinated through your show's general contractor or show decorator.
- Our food and beverages are provided on high quality disposable ware with appropriate condiments. We will be glad to coordinate specialty linens, flowers and amenities to optimize services in your booth. Our sales managers will work with you to provide these enhancements.
- We must receive all Orders from the Booth Service Order Form no later than fourteen (14) business days prior to the start date of the event to ensure we have the food and beverages you want as well as appropriate staffing to prepare, deliver and service your order. Orders received after fourteen (14) days may be limited to only those items on hand.
- In order to best serve your catering needs, we require five (5 business days) Guarantee in advance notice for ordering or an additional 22% administrative charge will apply.
- All prices are subject to 22% Administrative Charges and 9% Sales Tax.
- All prices are subject to 22% Administrative Charges and 9% Sales Tax.
- Cancellations of perishable products prior to five (5) business days in advance of the show's start will receive a refund. Cancellation of services within 5 (five) business days of the show's start will be subject to payment in full.
- Please allow a minimum of 45 minutes to 1(one) hour for all on-site orders and replenishment requests during the show.
- Booth Orders under \$75.00 per delivery are subject to a delivery fee of \$25.00 (9% Sales Tax). Client MUST be present in booth to receive Food & Beverage Order. Re-delivery Fee of \$25 will apply. Meeting Room Orders under \$100 per delivery are subject to a delivery fee of \$25(9% Sales Tax.)
- All orders must be accompanied by payment in full (100% prior Date of Event). Our preferred payment method is wire transfer, Centerplate will accept Company Checks drawn on a US bank, Visa, MasterCard, Discover and American Express. A credit card is required to be on file for each exhibitor to secure on-site orders during the event.