



EXHIBITOR CATERING
MENU 2022





WELCOME TO THE MIAMI BEACH CONVENTION CENTER

Great food and beverage will help create memorable moments for your guests.

With tailored catering solutions from Centerplate, the exclusive caterer for The Miami Beach Convention Center, you'll exceed their expectations with our thoughtful culinary selections.

Receive first-class service from kitchen to table with passionate hospitality professionals dedicated to your success. Feel great about helping local suppliers, many of which are minority-owned or small business enterprises, bring your guests the best flavors of the region.

Whether it's a morning cafecito, a Latin-inspired gala dinner, or a refreshing rum cocktail, create a unique Miami Beach experience that will keep them coming back year after year. And if your next event rotates cities, benefit from our network of premiere locations that already know you.

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





COVID-19 PROTOCOLS

Our menu is produced based on current COVID-19 regulations from, but not limited to:

- City of Miami Beach
- Florida Department of Health
- Centers for Disease Control and Prevention

Please contact your sales professional for further details.

SUSTAINABILITY

Centerplate is dedicated to minimizing our carbon footprint and reducing greenhouse gas emissions through our continued sustainability efforts:

- Reducing food waste with portion control and strategic ordering procedures
- Utilizing only compostable and recyclable products for disposable serviceware
- Participating in City of Miami Beach's single-stream off-site recycling program

Click through to read more about [MBCC's](#) and [Centerplate's](#) sustainability efforts.

DIETARY KEY



GLUTEN FREE



PLANT-BASED

Many of our menu items may be adjusted to accommodate different dietary needs. Please see page 19 for a list of plant-based substitution options.

Centerplate does not operate a dedicated allergen-free preparation and service space. Dishes made on-site are prepared on shared equipment, and may come into contact with products containing gluten and common allergens such as nuts. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

CONTENTS

Coffee / Refreshments4 - 6

Pastries / Snacks.....7 - 11

Breakfast12 - 13

Lunch.....14 - 16

Reception.....17 - 19

Plant-Based Dining.....20 - 21

Hosted Bars / Wines Bottles / Cocktails.....22 - 26

General Information and Policies.....27 - 30



COFFEE &
REFRESHMENTS

COFFEE BY THE GALLON

PREMIUM COFFEE BY THE GALLON

PREMIUM COFFEE BY THE GALLON

One (1) Gallon serves approximately 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, whole milk, half & half, skim milk, soy milk and almond milk.

COLD BEVERAGES

BY THE DOZEN

Minimum one (1) dozen per menu item

Assorted Fruit Juices	\$60
Orange, apple, cranberry	
Assorted Coke® Products, Including Diet	\$48
Water	\$48
Perrier®	\$60
Powerade®	\$72
Monster® Energy Drink	\$72

BARISTA SERVICES

EXPRESS KAFEH

Elevate the quality of service to your guests and stand out with a unique barista experience. Upgrade to a full-day service and take advantage of the Ripples® printer to put your logo onto beverages as guests drink – watch their surprise and enjoy the resulting conversation. 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.

Essentials Package

Gourmet Coffee made with 100% Arabica & Decaf Espresso Beans
Made to order Cubano, espresso, cappuccino, caramel macchiato, café mocha, café late, Americano and hot chocolate

Half day package	\$1650
Additional cups over package size (within time limit)	\$5.25 each

- 4-hour service with 300 cups
- Espresso machine and grinder
- Service Bar *
- One (1) trained barista
- Requires 110 volts, 20 amps electrical service (*client is responsible for electrical requirements*)

Ultimate Package

Gourmet Coffee made with 100% Arabica & Decaf Espresso Beans
Made to order Cubano, espresso, cappuccino, caramel macchiato, café mocha, café late, Americano and hot chocolate

Full day package	\$3000
Additional cups over package size (within time limit)	\$5.25 each

- 8-hour service with 550 cups
- Espresso machine and grinder
- Service Bar *
- Ripples® beverage printer – put your logo on your drink
- One (1) trained barista
- Requires two 110 volts, 20 amps electrical service (*client is responsible for electrical requirements*)



*Your barista service can be set-up either on your own booth furniture or on our service bar (approx. 6' width). Please consult your catering professional for further details.



BREAKS &
SNACKS

PASTRY SHOP

SOLD BY THE DOZEN

Assorted Hometown Pastries	\$55	GF Brownies	\$54
Guava, guava and cheese, pineapple, and coconut		Chocolate fudge brownies	
Freshly Baked Pastries	\$52	Blondies	\$54
Chef selection of house-made pastries		Vanilla walnut blondies	
Assorted Scrumptious Muffins	\$52	Assorted Tropical Mini Bundt Cakes	\$54
Chocolate banana coconut, cranberry walnut flax seed, lemon blueberry sunflower seed, and mango papaya		Key lime, coconut, double chocolate, and pineapple	
Assorted Strudel Danish	\$52	GF Chocolate Covered Strawberries	\$64
Cheese, crumb, cherry, and pineapple		White, milk, and dark chocolate	
Assorted Breakfast Loaves	\$54	Freshly Baked Gourmet Donuts	\$54
Banana nut, blueberry, cinnamon, lemon poppy, and chocolate		Assortment of Chef's selection of freshly baked donuts	
Assorted Croissants	\$52	Assorted Gourmet Cupcakes	\$55
Plain, chocolate, raspberry, vanilla almond		<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 	
Assorted Bagels	\$52	GF <i>Gluten-Free Options Available For:</i>	
Plain, sesame, everything, cinnamon raisin, served with cream cheese and preserves		<ul style="list-style-type: none"> • Assorted Scrumptious Muffins • Assorted Breakfast Loaves • Assorted Freshly Baked Gourmet Cookies • Assorted Tropical Mini Bundt Cakes • Assorted Gourmet Cupcakes 	+ \$5 per dozen
Assorted Freshly Baked Scones	\$52		
Blueberry, raspberry-white chocolate, and apple cinnamon served with butter, preserves and honey			
Assorted Freshly Baked Gourmet Cookies	\$54		
Chocolate chunks, oatmeal raisin, peanut butter, and white chocolate macadamia			

FROM THE PANTRY

SNACKS BY THE DOZEN

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

HEALTHY SERVINGS BY THE DOZEN

GF Assorted Fruit Yogurt Individual containers	\$66
GF Fruit Cups Individual containers	\$90
Yogurt and Granola Parfaits Individual containers	\$90
GF Chia Puddings Made with green tea and coconut milk, topped with a selection of either: <ul style="list-style-type: none"> • Berries • Chocolate Individual containers	\$72

ICE CREAM - INDIVIDUALLY PACKAGED

TWO DOZEN MINIMUM ORDER

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 per unit	\$160
Premium Ice Cream Novelties* (24 units) Assortment of brand name ice cream bars, cookie sandwiches, and cones Freezer rental required at \$100 per unit	\$180

*Power requirement. Please pre-order your booth cleaning and electrical through exhibit services. Power requirement (1) 110 volt, 20-amp circuit.



HOUSEMADE SNACKS

INDIVIDUALLY PACKED

50 PORTIONS MINIMUM ORDER

- | | | |
|---|---|-------|
|  | Homemade Garlic Truffle Potato Chips
Freshly fried home chips - Individually packaged | \$265 |
|  | Chile-Lime Popcorn
Fresh popcorn seasoned with Chile-Lime - Individually packaged | \$265 |
|  | Zesty Plantain Chips
Fried chips seasoned with lime & salt - Individually packaged | \$265 |
|  | Sweet and Salty Popcorn
Mix of caramel popcorn drizzled with dark chocolate, white cheddar, and sweet and spicy seasoning | \$265 |
| | House Trail Mix
Dried fruit, M&M's® dark and white chocolate chips, assorted nuts and pretzel mix. | \$265 |
| | Cookies Bites
Mix of triple chocolate, white chocolate macadamia, peanut butter and oatmeal raisin | \$265 |
|  | <i>Vegan alternative available for additional \$20 per order</i> | |
| | Brownie (GF) and Blondie Bites
Chocolate dipped brownies (GF) and blondies | \$290 |



ATTRACTIONS

Warm, Freshly Baked Cookies

\$800

Cast your presence far and wide as you draw prospective clients into your booth with the irresistible aromas of fresh-from-the-oven baked cookies. Each case bakes 240 two (2) ounce cookies.

Service Includes:

- Oven rental
- One (1) case of cookie dough
- Oven mitt
- Spatula
- Tray

Flavor Options:

- Chocolate chip
- Sugar
- Oatmeal raisin
- Peanut butter
- White Chocolate macadamia nut

Additional Servings

\$660

Serves 240 two (2) ounce cookies

Requires one (1) mandatory service attendant at \$180++ per 3-hour minimum shift.

This service can be set-up either on your own booth furniture or on our service bar (approx. 6' width). Please consult your catering professional for further details.



B R E A K F A S T

BREAKFAST PLATTERS

PLATTERS OF BREAKFAST SANDWICHES

SERVES 12 GUESTS

COLD BREAKFAST SANDWICHES

\$120

12 Sandwiches on a Platter

Served with individual fruit cups appropriate condiments.
No substitutions / modifications.

Step 1: Choose fillings

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

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

HOT BREAKFAST SANDWICHES

\$120

12 Sandwiches on a Platter

Served with individual fruit cups and appropriate condiments.
No substitutions / modifications.

Step 1: Choose fillings

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

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

 Vegan egg alternative available for additional \$60 per order





LUNCH

LUNCH BOXES

GOURMET TO GO SANDWICHES, WRAPS AND SALADS

25 MINIMUM ORDER

SANDWICHES

\$35

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

Please select one from the following:


- Roast beef, arugula, Boursin® cheese, BBQ horseradish and caramelized onion
- Black Forest ham and Swiss cheese
- Caribbean chicken salad with crisp greens
- Premium roast turkey club with Tillamook® cheddar and pesto aioli
-  Sliced fresh cucumber, alfalfa sprouts, spinach, and tomato with avocado spread
- Salami, capicola, ham, pepperoni with provolone cheese and olive tapenade
- Fresh mozzarella, tomato, and pesto

WRAPS

\$35

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

Please select one from the following:


- Roast beef, arugula, Boursin® cheese, BBQ horseradish and caramelized onion
- Premium roast turkey club with Tillamook® cheddar and pesto aioli
-  Sliced fresh cucumber, alfalfa sprouts, spinach, and tomato with avocado spread
- Fresh mozzarella, tomato, and pesto

SALADS

\$35

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 SANDWICHES

SERVES 12 GUESTS

12 Sandwiches on 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
-  Sliced fresh cucumber, alfalfa sprouts, spinach, and tomato with avocado spread
- Fresh mozzarella, tomato, basil and pesto aioli

BOWL OF SIDE SALAD

SERVES 10-12 GUESTS



Baked Three Potato Salad

\$80

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

Garden Salad

\$80

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

SIGNATURE HORS D'OEUVRES

HORS D'OEUVRES PER PIECE

PRICES LISTED ARE PER PIECE. MINIMUM OF 50 PIECES PER SELECTION.
ADDITIONAL STAFF FEES APPLY FOR BUTTLER PASSED SERVICE


 Grilled Octopus Citrus marinade grilled octopus with Haricot Vert and fingerling salad	\$7	 Bison Short Ribs Merlot demi, on crispy potato cheddar cake	\$7
Ahi Tuna Wakame, ginger soy vinaigrette, crispy wonton	\$7	 Jackman's Ranch Florida Wagyu Beef Oxtail Wagyu oxtail served on patakones topped with aji amarillo aioli	\$8
Steak Tartar On a toasted crostini, topped with a quail egg	\$9	 Korean BBQ Jackfruit Jicama Slaw, mini steamed bun	\$6
 Salmorejo Black Grouper Local black grouper served with shaved asparagus salad and gazpacho confit	\$9	 Mushroom Croquette Wild mushrooms, black truffle, cashew cream, grained mustard aioli	\$6
 Seared Sea Scallop Poblano pepper and truffle aioli	\$7	 Jack Fruit Empanadas Ropa vieja style shredded jack fruit with onions, peppers and olives inside of pastry served with chipotle aioli	\$6
Asian Chicken Tacos Sweet and spicy chicken on a wonton taco with cilantro slaw	\$6	 Vegan Scallops King trumpet mushrooms, curried parsnip puree, parsnip chips, pomegranate, shiitake "bacon"	\$8
Dade Street Craft Wagyu Mini Burger Grilled Wagyu burger on a Sullivan Street brioche topped with bacon habanero jam and fried quail egg	\$7		

RECEPTION FAVORITES





HORS D'OEUVRES PER PIECE

PRICES LISTED ARE PER PIECE. MINIMUM OF 50 PIECES PER SELECTION.
ADDITIONAL STAFF FEES APPLY FOR BUTTLER PASSED SERVICE

CEVICHEs, SHOOTERS & SUSHI

 Tomato and Fresh Mozzarella Shooter	\$5
 Cobia and Shrimp Ceviche	\$6.50
 Peruvian Ceviche Shooter	\$6
 Assorted Sushi & Rolls with Dipping Sauce, Wasabi and Pickled Ginger	\$6
  Vegan Sushi Rolls with Tamari, Wasabi and Pickled Ginger <i>(please select one)</i>	\$8
<ul style="list-style-type: none"> • Mighty Shroom - Shiitake mushroom teriyaki, spinach, avocado, wasabi mayo, multigrain rice • 24 Carrot - Carrot mix, cucumber, avocado, wasabi mayo, multigrain rice 	

LIGHT AND HEALTHY

 Chunky Guacamole with Roasted tomatoes on Artisan Toast	\$6
Goat Cheese and Fig Spread on Artisan Toast	\$6
 Jumbo Shrimp with Cocktail Sauce	\$7.25
  Heart of Palm Ceviche Shooters	\$5.75

POT STICKERS & SPRING ROLLS

Wild Mushroom Pot Stickers with Ponzu Sauce	\$5.75
Fried Pork Pot Stickers with Ponzu Sauce	\$5.75
Chicken Lemongrass Pot Stickers with Sweet Thai Chili Sauce	\$6
Southwest Chicken Spring Rolls with Mustard Aioli	\$6
 Vegetable Spring Rolls with Sweet and Sour Dipping Sauce	\$5.50
Cuban Spring Rolls with Mango Sauce and Mustard	\$5.50

EMPANADAS

Ropa Vieja Empanada	\$6
Argentine Chicken Empanada with Garlic Aioli	\$6

SKEWERS

 Antipasto Skewers	\$5.50
 Beef Yakatori with Spicy Sesame Ginger and Broccoli Sprouts	\$6.75
 Jamaican Jerk Chicken Saté	\$5.75

SLIDERS

A1A Beef Slider with American Cheese, Shaved Onion and Pickles	\$6.50
Sweet Chili Chicken Sliders	\$6.50
Mini Cuban Sliders	\$6
Caprese Sliders with Tomato, Fresh Mozzarella, Mixed Greens, and Pesto Aioli	\$5.50

A vibrant collage of various plant-based ingredients. The image features a variety of fresh produce including lemons, limes, avocados, tomatoes, mushrooms, and leafy greens. It also includes bowls of legumes such as chickpeas, lentils, and red beans, as well as grains like quinoa and brown rice. The ingredients are arranged on a rustic wooden surface, creating a rich and colorful display of natural food sources.

PLANT-BASED
MENU



GOING GREEN

Food choices matter. Matter for our health, matter for the environment and matter for the women and men who work hard to get it to our plates. Helping people increase the share of plant-based foods in their diet is a critical step in reducing green-house gas emissions. Our chefs and supply experts take great care that the food we serve is nourishing, safe, and of great quality, and all our teams make a concerted effort to prevent food waste.

The following vegan and vegetarian items may be substituted for like products in our standard menus. Please consult your sales professional for further details.

BREAKFAST AND LUNCH

- Croissant with Spinach, Feta, Tomato, and Hummus
- Bagel with Eggs and Cheese
- Grilled Vegetable Sandwich with Herb Oil
- Cucumber Spinach Wrap with Alfalfa Sprouts, Tomatoes, and Avocado Spread
- Fresh Mozzarella and Tomato Wrap with Basil and Pesto Aioli
- Baked Three Potato Salad
- Jackfruit Calypso Salad
- Greek Salad
- Caprese Salad

RECEPTION FAVORITES

- Vegan Mushroom and Carrot Sushi
- Heart of Palm Ceviche
- Jackfruit Ropa Vieja Empanadas
- Wild Mushroom Pot Stickers
- Antipasto Skewers
- Vegetable Spring Rolls
- Tomato and Fresh Mozzarella Shooter
- Caprese Slider with Tomato, Mozzarella, Mixed Greens, and Pesto Aioli
- Mushroom Croquette
- Korean BBQ Jackfruit Buns
- Vegan Mushroom "Scallops"
- Chunky Guacamole on Artisan Toast

Additional menu items not listed may be modified to accommodate dietary needs, subject to availability. Please speak to your sales professional for assistance with these adjustments.



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

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: New Amsterdam		Gin: Tanqueray		Gin: Hendrick's	
Rum: Bacardi Superior		Rum: Bacardi 8		Rum: Bacardi 10	
Tequila: Jose Cuervo Gold		Tequila: Herradura Silver		Tequila: Patron Silver	
Scotch: Dewar's White Label		Scotch: Glenfiddich 12		Scotch: Johnny Walker Blue	
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 VSOP		Brandy: Hennessy XO	
		Cordials/liqueurs: Baileys		Cordials/liqueurs: Grand Marnier	
Wines - by the glass	\$8.50	Wines - by the glass	\$9.50	Wines - by the glass	\$10.50
Cavit, Pinot Grigio		Ecco Domani, Pinot Grigio		Santa Cristina, Pinot Grigio	
Canyon Road, Chardonnay		Chateau Ste Michelle, Chardonnay		Liquid Light, Sauvignon Blanc	
Frontera Cabernet		Cono Sur Bicicleta, Pinot Noir		Columbia Winery, Merlot	
Two Vines, Merlot		Los Vascos, Cabernet		Mon Frère, Pinot Noir	
American Premium Beer	\$6.50	American Premium Beer	\$6.50	American Premium Beer	\$6.50
Bud Light, Miller Light, Michelob Ultra		Bud Light, Miller Light, Michelob Ultra		Bud Light, Miller Light, Michelob Ultra	
Imported Beer	\$7.50	Imported Beer	\$7.50	Imported Beer	\$7.50
Heineken, Corona		Heineken, Corona		Heineken, Corona	
Craft Beer	\$7.50	Craft Beer	\$7.50	Craft Beer	\$7.50
Sam Adams Boston Lager, Sierra Nevada Pale		Sam Adams Boston Lager, Sierra Nevada Pale		Sam Adams Boston Lager, Sierra Nevada Pale	
Hard Seltzer	\$7.50	Hard Seltzer	\$7.50	Hard Seltzer	\$7.50
White Claw		White Claw		White Claw	
Soft Drinks		Soft Drinks		Soft Drinks	
Assorted Coke® products	\$4	Assorted Coke® products	\$4	Assorted Coke® products	\$4
Bottled water	\$4	Bottled water	\$4	Bottled water	\$4
Perrier®	\$5	Perrier®	\$5	Perrier®	\$5
Assorted fruit juices	\$5	Assorted fruit juices	\$5	Assorted fruit juices	\$5
Monster® Energy Drink	\$6	Monster® Energy Drink	\$6	Monster® Energy Drink	\$6

Centerplate reserves the right to make reasonable product substitutions after consultation with Customer based on product availability.

WINES BY THE BOTTLE

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

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

SPARKLING

LaMarca Prosecco - Italy \$50
Flavors of ripe lemon, green apple and grapefruit framed by mineral undertones

PINOT GRIGIO

Bottega Vinaia - Italy \$58
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

RIESLING

Roscato Moscato - Italy \$42
Pale yellow with green highlights. Lush apricot notes with floral and spicy notes. Prevailing sweetness is balanced by crisp acidity.

CHARDONNAY

Clos du Bois - California \$40
Intense aromas of apple blossom, ripe pear, and sweet lemon drop aromas are followed by toasty oak, spice, cream and bright, juicy flavors of ripe apple and pear for a long and fresh finish.

ROSE

Fleur de Mer - Cotes de Provence, France \$60
Beautifully balanced with bright fruit notes and crisp acidity. Delicate aromas of fresh watermelon and cherry

MERLOT

Bonterra - California \$60
This medium-bodied wine has an elegant and restrained style with nice structure and balance, soft tannins and a long finish. Made with 100% organically grown grapes.

MALBEC

Trivento, Golden Reserve - Argentina \$75
Full bodied with vibrant tannins, round structure and a juicy finish.

CABERNET

Casillero del Diablo Reserva Privada - Chile \$35
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

Erath Resplendent - Oregon \$60
Aromas of raspberry jam, strawberries, cherry turnover, vanilla icing and a fragrant hint of orange blossom. Round palate, gratifying with flavors of plum, loganberry, pomegranate and a "dash of sage.

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

Centerplate reserves the right to make reasonable product substitutions after consultation with Customer based on product availability.

LUXURY WINES BY THE BOTTLE

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

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

Moet & Chandon Imperial, Brut - France	\$215
Delicious white fruits and soft vivacity of citrus and gooseberry nuances	
Veuve Clicquot, Yellow Label, Brut - France	\$240
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.	

PINOT NOIR

Patz & Hall Sonoma, California	\$130
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.	
Talbot Sleepy Hollow Santa Lucia Highlands, California	\$125
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	\$250
This iconic Pinot Noir has intense flavors of red fruits and berries with a touch of spice and tobacco.	

CABERNET

Taub Family Vineyards Rutherford, California	\$215
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 Valle California	\$225
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.	
MALBEC	
Trivento Eolo. Lujan de Cuyo, Argentina	\$225
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

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

Hand crafted classic cocktails

One (1) Gallon serves approximate 14 cocktails

\$150
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, and pickles





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.

CANCELTION POLICY

Cancelation 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 total 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 total payment due hereunder and all amounts over and above this amount, if any, shall be refunded to Customer. If Customer cancels between thirty-one (31) days and sixty (60) days shall be responsible for twenty-five percent (25%) of the total payment due hereunder and all amounts over and about this amount, if any shall by refunded to Customer. If Customer cancels the Event outside of sixty (60) 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 24% 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. Approval granted on a case by case basis.
- 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. Receiving and daily storage fees may apply. 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 24% administrative charge will apply.
- All prices are subject to 24% 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.