



**Show Management policy states that exhibitors with meetings rooms are permitted to order/consume personal/ staff food and beverages within their meeting rooms. However, exhibitors with meeting rooms are NOT permitted to serve food and beverages to guests within their meeting rooms.**

# CATERING

2020

# Welcome to Orlando!

**Welcome to Orlando, a world-renowned destination for business and family fun – where the entertainment options are matched only by the warmth and energy of an exciting community.**

Centerplate is the world's leading event hospitality company and we are thrilled to be your exclusive hospitality partner at the Orange County Convention Center. Our style is collaborative and our Orlando team is delighted to work with you to ensure your experience here in this special location is smooth, successful and enjoyable. We are committed to delivering the finest food, amenities and service to impress your guests.

Much of our success comes from our attention to the important details that create truly welcoming experiences. From fresh, locally-sourced and quality ingredients to crisp, sincere and attentive service, our goal is to provide world-class hospitality for every one of our guests.

Whatever your needs, whether hosting attendee receptions, supplying convenient meals for your booth staff, or creating custom menus for unique occasions, we are dedicated to helping you achieve extraordinary results. Please give us a call to start the planning process today!

Here's to your successful event in Orlando.



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## A SPECIAL MESSAGE...

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

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

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

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

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

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





# CENTERPLATE'S COMMITMENT TO QUALITY

Our meticulous quality assurance programs ensure we have the right systems and people in place to deliver the outstanding results our hosts seek.

We are very supportive of offering healthy choices at events by providing a wealth of fresh, customizable, and varied options that include low-calorie, low-salt, low-fat, low-sugar, vegan, and gluten-free offerings, among others. Fresh fruit and vegetables, meatless entrees marketed to the mainstream, and light options are all very popular among our attendees.

Our catering menus include fresh fruit platters, fresh vegetable crudité, grilled vegetable platters, customizable salads, fresh fish, grilled chicken, farm fresh vegetables, whole grain side options, hummus, carved-to-order roasted turkey and lean meats.

Our culinary staff is available to assist event planners throughout their planning process to design menus that are appealing, affordable and in keeping with their wishes. We solicit event organizers to determine the best selections and special options for their guests.

We have a wide variety of beverages, snacks, and main course options at every meal, as well as retail and grab-and-go. Lean proteins and whole grains are available, as are water and unsweetened beverages. Many of our event services include Chef-attended action stations where guests may assemble their own ingredients for preparation, having control over what and how much goes into a dish.

We look forward to serving you!



A LA CARTE



## A LA CARTE

## NON-ALCOHOLIC BEVERAGES

Prices listed are per gallon unless otherwise stated. Minimum of one gallon per selection.

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

The selections above include sugar, sugar substitute, creamers and lemon

**VIP Premium Coffee\*** \$75  
**VIP Decaffeinated Coffee\*** \$75  
**VIP Selection of Herbal Teas\*** \$75

The selections above include sugar, sugar substitute, creamers, caramel and chocolate sauces, sugar sticks, honey and fresh whipped cream

\* VIP Premium Coffee service for Group of 200 people or less.

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

Includes machine rental.

96 K-Cups total, to include 24 each of the following flavors: Veranda Blend Blonde, Pike Place Roast Coffee, Café Verona, and Decaf House Blend, with sweeteners, creamers, bio-degradable cups, lids, sleeves and napkins

**Additional Starbucks® K-Cups** \$140 per case  
 (24 ct) Minimum order of 1 case per selection

**OPTIONAL:**

**Add an Attendant** (4 hours) \$180



## A LA CARTE

**NON-ALCOHOLIC BEVERAGES** continued

**Milk** (by the half pint) **\$3.25**  
Whole, 2% or skim

**Almond Milk** (by the quart) **\$15**

**Coconut Milk** (by the quart) **\$15**

**Rice Milk** (by the quart) **\$15**

**Assorted Individual  
Fruit Juices** (each) **\$4.25**  
Orange, Apple, Cranberry  
Sold on consumption

**Tropical Fruit Punch** (by the gallon) **\$42**

**Lemonade** (by the gallon) **\$42**

**Iced Tea** (by the gallon) **\$42**

**Southern Sweet Tea** (by the gallon) **\$42**

**Assorted Pepsi® Products,  
Including Diet** (each) **\$3.50**  
Sold on consumption

**Aquafina® Bottled Water** (each) **\$3.50**  
Sold on consumption

**Perrier®** (each) **\$3.75**  
Sold on consumption

**Gatorade®** (each) **\$4**

**Red Bull® Energy Drink** (each) **\$6**

**Starbucks® Frappuccino** (each) **\$6**

**Optional: Add an Attendant** **\$180**  
4-hour minimum



## A LA CARTE

## FROM THE BAKERY

Bakery selections will be packaged individually.

**Freshly Baked Breakfast Pastries**

\$48

Minimum of one dozen per selection

- Assorted “over the top” muffins
- Assorted strudel danish
- Assorted mini breakfast loaves
- Assorted croissants (including multigrain)
- Assorted bagels with cream cheese, butter and preserves

**Assorted Sliced Breakfast Breads**

\$39

By the loaf (10 slices)

**Vegetable Biscuits** (dozen)

\$42

Freshly baked with butter, preserves and honey

**Ancient Grain Breakfast Cookies** (dozen)

\$43

With oatmeal, quinoa, chia seeds, craisins, raisins, almonds and honey

**Assorted Gourmet Cookies** (dozen)

\$43

Freshly baked

**Double Fudge Brownies** (dozen)

\$45

**Mini Picasso Brownies** (dozen)

\$48

**Fruitizzas**

\$55

By the pie (12 slices)

Freshly baked pastry crust topped with custard and apricot glazed sliced fruits

**Linzer Premium Fruit and Nut Bars** (dozen)

\$37

**Pecan Diamonds** (dozen)

\$45

**GF Protein Breakfast Bites** (dozen)

\$43

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

**Optional: Add an Attendant**

\$180

4-hour minimum





## A LA CARTE

FROM THE BAKERY continued**Gourmet Cupcakes** \$45

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

**Petite Dessert Pastries** (dozen) \$49**GF** **White, Milk and Dark Chocolate Covered Strawberries** (dozen) \$52**Picasso Chocolate Long Stem Strawberries** (dozen) \$64**Dessert Shooters** \$68

Minimum of one dozen per flavor

- Banana Pudding
- GF** • Lemon Meringue
- Chocolate S'mores
- Berry Bavarian Cream
- Cherry Tiramisu
- Key Lime
- Apple Caramel Crunch with Sea Salt

**Mini Bundt Cakes** \$53

Minimum of one dozen per flavor

Limoncello, Chocolate Raspberry or Orange Cream

**GF** **Coconut Macaroons** (dozen) \$59**Centerplate Whoopie Pies** \$45

Minimum of one dozen per flavor

Red Velvet, Chocolate Cream or Lemon

**Half Sheet Cake\*** (approximately 50 slices) \$160

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

Requires Booth Attendant

**Full Sheet Cake\*** (approximately 100 slices) \$290

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

Requires Booth Attendant

\*Custom Chocolate Silk Screen Logo available upon request. Please speak to your Catering Sales Manager.

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

4-hour minimum



## A LA CARTE

## FROM THE PANTRY

- GF** **Sliced Seasonal Fruits and Berries** (serves 10) **\$90**  
With a fruit yogurt dipping sauce
- GF** **Whole Fresh Fruit** (each) **\$3**
- GF** **Assorted Fruit Yogurt** (each) **\$4.75**  
Individual container
- Assorted Cold Cereals** (each) **\$5.25**  
With 2% and skim milk
- Granola Bars** (each) **\$3.75**  
Individually packaged
- Kellogg's® Nutri-Grain Bars** (each) **\$3**
- Trail Mix** (each) **\$4**  
Individual size bag

**Cracker Jack®** (each) **\$3.75**  
Individual size bag

**GF** **Smartfood®** (each) **\$3.75**  
White cheddar popcorn  
Individual size bag

**GF** **Plantain Chips** (each) **\$3.25**  
Individual size bag

**Pretzels, Potato Chips, Corn Chips and Doritos®** (each) **\$2.50**  
Individual size bag

**Giant Soft Pretzels with Mustard and Warm Nacho Cheese Sauce** **\$50**  
(dozen)

**Traditional Chex® Snack Mix** **\$45**  
Individual size bag (dozen)

**GF** **Bulk Candy** (pound) **\$22**

**Full Size Candy Bars** (each) **\$4**

**Assorted Ice Cream Novelties** **\$4**  
A selection of ice cream sandwiches, cones, sherbet cups and strawberry shortcake on a stick  
Freezer rental required at \$100 per unit

**Premium Ice Cream Novelties** **\$5.75**  
A selection of Dove® ice cream bars, M&M's® cookie sandwiches, and Snickers® cones  
Freezer rental required at \$100 per unit

**Optional: Add an Attendant** **\$180**  
4-hour minimum





# LUNCH



## LUNCH

## BOXED LUNCHES

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

**Traditional Boxed Lunch \$27.75**

Served on a soft roll

Please select from the following:

- Premium roast turkey and cheddar cheese
- Natural roast beef and cheddar cheese
- Black Forest ham and Swiss cheese
- Grilled vegetables with herb oil
- Chicken and cheddar cheese

**Gourmet Salad Boxed Lunch \$28.75**

Please select from the following:

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

**Gourmet Wrap Boxed Lunch \$32.25**

Please select from the following:

- Southwest roast beef with grilled peppers and chipotle aioli
- Premium roast turkey with smoked cheddar and pesto aioli
- Grilled vegetables with wilted spinach and a balsamic glaze

**Premium Boxed Lunch \$32.50**

Please select from the following:

- Premium roast turkey and Swiss with cranberry orange chutney on focaccia bread
- Natural roast beef with Boursin® cheese, roasted red pepper and onion marmalade on Artisan bread
- Salami, capicola, ham and pepperoni with provolone cheese and olive tapenade on an Italian sub roll
- Tomato, mozzarella, basil and olive oil on Artisan bread

**UPGRADE YOUR BOXED LUNCH SELECTION:**

**Substitute a composed salad** instead of chips: **Add \$4 per person**

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

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



# INFORMATION





# GENERAL INFORMATION

## POLICIES AND PROCEDURES

### Exclusivity

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

### Menu Selection

Our knowledgeable Catering Sales Team is eager to assist you with your event planning, menu selection and to answer any questions or concerns. Even though our menus offer a wide variety from which to choose, your Catering Sales Manager – together with our Executive Chef – will be happy to design menus to suit your special occasion.

### Contracts

In order to execute your event, a signed copy of the Banquet Contract and Banquet Event Orders (BEOs) must be returned to Centerplate prior to any services being provided. The signed contract, with its stated terms, constitutes the entire agreement between the client and Centerplate. In addition, full payment for all services must be received in advance of your first event.

### Food and Beverage Pricing

A good faith estimate, of food and beverage prices, will be provided in advance of the event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, however, we reserve the right to make product substitutions based on specific commodity price increases.

Due to the Covid-19 virus, Centerplate reserves the right to make menu substitutions and revise the style of service due to supply interruption and/or health and safety regulations caused by the current health crisis.

### Service Charges and Tax

A twenty percent (20%) service charge will apply to all food and beverage charges. Current state and local sales taxes apply to all food, beverage, labor charges, equipment rentals and service charges are subject to applicable tax laws and regulations.

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

If the Customer is an entity claiming exemption from taxation in the State where the facility is located, please provide us satisfactory evidence of such exemption thirty (30) days prior to the event in order to be relieved of its obligation to pay state and local sales taxes.

### Payment Policy

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

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



# GENERAL INFORMATION

## POLICIES AND PROCEDURES continued

### Guarantees

The Customer shall notify Centerplate, not less than five (5) business days (excluding holidays and weekends) prior to the event, the minimum number of guests the Customer guarantees will attend the event (the “Guaranteed Attendance”). There may be applicable charges for events with minimal attendance. If Customer fails to notify Centerplate of the guaranteed attendance within the time required, (a) Centerplate shall prepare for and provide services to guests attending the event on the basis of the estimated attendance specified in the BEOs and (b) such estimated attendance shall be deemed to be the guaranteed attendance.

Centerplate will be prepared to serve three percent (3%) above the guaranteed attendance, up to a maximum of thirty (30) meals (the overage).

- If this overage is used, the Customer will pay for each additional guest at the same price per guest/per item, plus applicable service charges and sales tax. Should additional guests attend the event in excess of the total of the guaranteed attendance plus the overage, Centerplate will make every attempt to accommodate such additional guests subject to product and staff availability. Customer will pay for such additional guests and/or a la carte items at the same price per guest or per item plus the service charge and local taxes.
- Should the guaranteed attendance increase or decrease by twenty percent (20%) or more from the original contracted number of guests, an additional charge of twenty percent (20%) per guaranteed guest may apply.

Meal functions of 2,500 and above are considered “Specialty Events” and may require customized menus. Your Catering Sales Manager and our Executive Chef will design menus that are logistically and creatively appropriate for large numbers. In rare cases, additional labor and equipment fees may be applied to successfully execute these events.

The guaranteed attendance shall not exceed the maximum capacity of the areas within the facility in which the event will be held.

### Per Person Charges/Per Items

If the BEOs provided for reflect per person charges, Customer shall pay Centerplate for every person served at each event at the per person charge specified on the BEOs provided. However, if the number of persons served at the event is less than the Guaranteed Attendance, the Customer shall pay the per person charges on the basis of the Guaranteed Attendance. Centerplate reserves the right to count guests using a mutually agreed upon counting method for an event which is billed on a per person basis. Should this guest count be less than the Guaranteed Attendance, the Customer shall pay the Guaranteed Attendance.

If the BEOs provided for reflect per item charges, Customer shall pay Centerplate for every item served at each event at the per item charge specified on the BEOs provided.

### Vouchers

Centerplate requires a guarantee for all hosted retail vouchers. The guarantee will be based upon eighty percent (80%) of the total number of hosted vouchers to be distributed. The vouchers will be charged at full face value regardless of the actual purchase amount. The guarantee will be detailed on a banquet event order, with the charges included, as part of the banquet contract.

The client must also agree to provide payment for any additional retail vouchers redeemed beyond the guarantee number. Centerplate must approve the design and content of the voucher in advance.

# GENERAL INFORMATION

## POLICIES AND PROCEDURES continued

### **Sustainability**

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

Centerplate actively participates in all Orange County Convention Center's current sustainability programs, including waste reduction, diversion through organic recycling, energy & water conservation, local & regional procurement, and corporate social responsibility.

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

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

Centerplate offers full china service or appropriate compostable and recyclable service ware at every food and beverage event. Certain parameters shall apply for specific event locations, including additional costs if necessary.

### **Cancellation Policy**

A charge will be assessed for cancellation of contracted services within thirty (30) days of an event. Any event cancelled within five (5) business days, prior to the event, requires payment in full for the estimated revenue based on the menu and event arrangements.

### **Force Majeure**

If for any reasons beyond its control, including strikes, labor disputes, accidents, government regulation or authority, pandemics, acts of war, acts of terrorism, or acts of God (each a "Force Majeure Event"), it becomes illegal or impossible for either party to perform its obligations hereunder, such non-performance is excused and such party may terminate this Agreement without further liability of any nature.

If a Force Majeure event occurs within thirty (30) days of the Event date(s), Centerplate shall refund to Customer any deposit held less its actual out-of-pocket expenses for specialty products and/or equipment acquired for the Event plus any associated labor costs actually incurred (collectively "Associated Costs").

Notwithstanding the preceding paragraph, the parties expressly agree that the novel coronavirus Covid-19 pandemic, ongoing as of the date of the execution of this agreement, is not a Force Majeure Event. If it becomes illegal, impossible, or impractical for either Party to perform its obligation under this agreement due to government restrictions related to the novel coronavirus Covid-19, Centerplate shall refund any deposit to Client, less Associated Costs, if any, plus ten percent (10%) of the estimated total value of this Agreement. For the avoidance of doubt, none of the following shall be deemed a Force Majeure Event (a) financial distress or the inability of either party to make a profit or avoid a financial loss, (b) changes in market prices or conditions, and (c) a Party's financial inability to perform its obligations hereunder.

### **Eco-Friendly Services**

A complete line of "green" products and services are available. Your assigned Catering Sales Manager will be glad to discuss "green" options available for your events.

### **Alcoholic Beverage Guidelines**

Centerplate and Customer shall comply with all applicable local and state liquor laws. Centerplate is the sole holder of liquor licenses for the Orange County Convention Center. We retain the exclusive right and responsibility to provide and dispense any alcohol served at the facility. We reserve the right to request photo identification from any guest in attendance and to refuse services to attendees who do not have proper identification or appear to be intoxicated. Alcoholic beverages are not permitted to be removed from the facility.

Alcoholic beverages may be donated for an event, provided the donation is to a registered non-profit organization and written notice submitted to Centerplate from the distributor/donor at least thirty (30) days prior to the event. The distributor/donor must state the selections, number of cases and delivery arrangements.

# GENERAL INFORMATION

## POLICIES AND PROCEDURES continued

A waiver fee will be assessed and charged to the Customer based upon the size and scope of the donation. Waiver fees will be negotiated on a case-by-case basis. These fees apply to all donated product delivered and invoiced, whether used or unused. All liquor must be delivered and removed from the premises by a licensed Florida wholesaler that provides Centerplate with an invoice priced for no less than their "laid in" cost. Centerplate does not assume responsibility for spoilage, uncorked bottles not consumed, or any bottles left on the premises after the event.

### Linen Service and Special Event Planning

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

### Delayed or Extended Service

On the day of your event, if the agreed upon beginning or ending service time of your meal changes by thirty (30) minutes or more, an additional labor charge may apply. Should your event require extended pre/post service or stand by time, often necessitated by high functions, an additional labor charge will apply.

### Changes in Service

The dates and times of service, specified on the BEOs and the other terms and conditions of this Agreement, may be changed only by a written addendum signed by both the Customer and Centerplate. Any additional expenses, arising from changes made at the Customer's request, will be paid by the Customer.

### Meetings

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

1. No later than five (5) business days before the start of the event(s) to review BEOs, guarantees, and any other necessary changes or business requirements.
2. On a daily basis during the event to review the previous day's services, verify charges, and discuss upcoming services.
3. Within twenty-four (24) hours after the conclusion of the event, to review and discuss all services provided at the event and final charges.

### Holiday Service

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

### China Service

In all carpeted meeting rooms, china service will automatically be used for all meal services, unless our high-grade and/or compostable disposable ware is requested. All food and beverage events located in the Exhibit Halls, with the exception of plated meals, are accompanied by high-grade and/or compostable disposable ware. If china is preferred, the following fee will apply:

- Breakfast, lunch, receptions, dinners, refreshment, or coffee breaks \$2.00++ per guest, per meal period or per break

### Food Storage, Delivery and Production Services

If an organization requires food preparation, heating, cold and dry storage, or other kitchen services, arrangements must be made at least four (4) weeks in advance of the start of the event. Only Centerplate staff may perform all preparations as well as cooking within the facility's production areas. Charges for these services will be based on the requirements of the arrangements. Please contact your catering sales manager for more information.



# GENERAL INFORMATION

## POLICIES AND PROCEDURES continued

### Supplemental Staffing Fees

Unless indicated otherwise, charges for the staffing of your function are included in our menu prices, provided the guaranteed minimum sales requirements are met. When you request additional staffing, over and above what are normally provided, the following hourly rates will apply. Please note that a four (4) hour minimum, per staff member, applies.

Banquet Staff:	\$45.00 per hour
Chef/Carver:	\$56.25 per hour
Bartender:	\$56.25 per hour

### Food and Non-Alcoholic Beverage Sampling Policy

All food and non-alcoholic beverage samples, brought into the Orange County Convention Center, must have written approval from Centerplate prior to the event and adhere to the following guidelines:

- A company/organization may only distribute samples of food and non-alcoholic beverage products, that the company/organization produces or sells in its normal day-to-day operations. Samples may only be distributed in such quantities that are reasonable with regard to the purpose of promoting the merchandise.
- Food samples are limited to three (3) ounce portions.
- Beverage samples are limited to four (4) ounce portions.
- A written description, that details the product and portion size to be sampled, must be submitted in advance to Centerplate. Approval of sampling arrangements to the sampling company/organization will be provided in writing only.

### Liability

The sampling company/organization will be fully responsible for any and all liabilities that may result from the consumption of their products and shall waive any and all liability against Centerplate and Orange County Convention Center.

### Retail/Concession Service

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

### Alcohol Sampling Policy

- A company/organization may only distribute samples of alcoholic beverage products that the company/organization produces or sells in its normal day-to-day operations
- All alcoholic beverage samples must have a Sampling Approval and Liability Waiver completed and submitted to Centerplate for approval 21 days or more in advance of the event. Approval will be communicated in writing.
- Sample Sizes are limited as follows:
  - Maximum of 1 ounce of spirits
  - Maximum of 2 ounces of wine
  - Maximum of 3 ounces of beer
- Centerplate professional bartenders are required. A fee of \$225 plus tax per bartender for a time period of up to 4 hours is applied. A fee of \$56.25 plus tax is applied for each continuous hour beyond 4 hours.

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



## MAKING IT BETTER TO BE THERE®

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

