

2015

EXHIBITOR
CATERING
MENU





Welcome to Miami Beach!

Welcome to Miami Beach, a world-renowned destination for sophistication and style – where the natural beauty of ocean and shore is matched only by the warmth and energy of an exciting community.

Centerplate is a leading global event hospitality company, and we are thrilled to be your exclusive hospitality partner at the Miami Beach Convention Center. Our style is collaborative, and our Miami Beach 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 both impress your guests and complement your company's goals and reputation.

Much of our success comes from our attention to the important details that create truly welcoming experiences. From fresh, locally-sourced, 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 Miami Beach.

Nick Tierno

Nick Tierno, Director of Operations Convention Centers
Centerplate
1901 Convention Center Drive, Miami Beach, FL 33139



Main Office: 786.276.2700



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All prices are subject to a 21% Service Charge and a 9% Sales Tax.

SERVICE DIRECTORY

CENTERPLATE CATERING MANAGER	786.276.2700
CENTERPLATE FAX LINE	786.276.2701



BEVERAGE MENUS



BEVERAGES



A LA CARTE COFFEE

Fresh Brewed Coffee: Per three (3) gallon unit **\$135**

Fresh Brewed Decaffeinated Coffee Per three (3) gallon unit **\$135**

Tea Sachet Collection Black, Green, and Herbal Teas Per three (3) gallon unit **\$135**

Coffee Package Three gallons regular, two gallons decaffeinated, one gallon hot tea **\$250**

*** Kuerig Coffee Kit** **\$225**

Start your morning with a fresh cup of **Blue Mountain Coffee**. Each kit includes Keurig Coffee maker, 3 gallons of water, 36 regular coffee pods, 12 decaf coffee pods, 12 tea pods and appropriate condiments.

Requires 110 volts and 10 amps electrical service (client is responsible for electrical requirements).

Kuerig Coffee Kit Refill **\$175 Refill**
Espresso/cappuccino maker. Each kit includes 3 gallons of water, 36 regular **Blue Mountain Coffee** pods, 12 decaf coffee pods, 12 tea pods and appropriate condiments.

***Nespresso Coffee Kit** **\$275**

Start your morning with a fresh cup of **Nespresso**. Each kit includes 3 gallons of water, 30 regular coffee pods, 12 decaf coffee pods, select packages of tea and appropriate condiments. Requires 220 volt, 20 amp electrical service (client is responsible for electrical requirements).

Nespresso Coffee Kit Refill **\$225**

Nespresso espresso/cappuccino maker. Each kit Includes 3 gallons of water, 30 regular coffee pods, 12 decaf coffee pods, 12 select packages of tea and appropriate condiments.

Lavazza Coffee Kit **\$325**

Start your morning with a fresh cup of **Lavazza** coffee. Made from your in-room coffee maker, hot and fresh throughout the day.

Each kit includes 3 gallons of water, 45 regular coffee pods, 15 decaf coffee pods, 12 select packages of tea and appropriate condiments. Requires 110 volt, 10 amp electrical service.

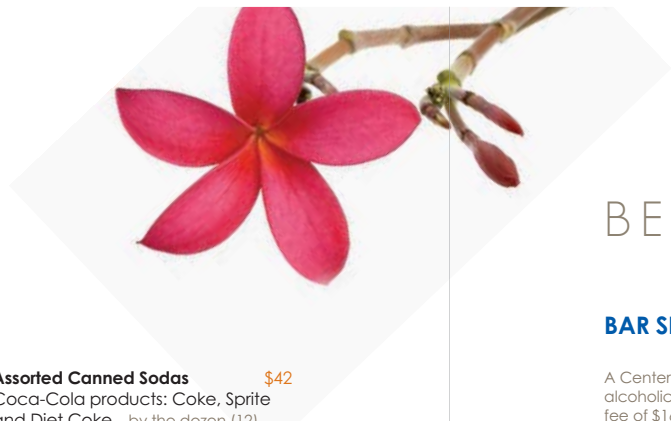
Lavazza Coffee Kit Refill **\$275**

Each kit Includes 3 gallons of water, 45 regular coffee pods, 15 decaf coffee pods, 12 select packages of tea and appropriate condiments.



* Electricity required for service. Contact Centerplate sales for additional information.

BEVERAGES



A LA CARTE BEVERAGES

Bottled Water \$42
By the dozen (12)

Bottled Sparkling Water \$48
Perrier 10 oz – by the dozen (12)

Sun Sips \$135
One (1) gallon each of sweet tea, lemonade, and tropical fruit punch
Serves 50

Bottled Juices \$48
Tropicana 12 oz – by the dozen (12)

Assorted Canned Sodas \$42
Coca-Cola products: Coke, Sprite and Diet Coke – by the dozen (12)

***Water Cooler** \$125
Includes water dispenser unit and a five (5) gallon water jug
Requires 110 volts and 10 amp electrical service (client is responsible for electrical requirements)

Water Cooler Refill \$50

*Electricity required for service. Contact Centerplate sales for additional information.



BEVERAGES

BAR SERVICE

A Centerplate Bartender is required for all alcoholic beverage/s services. Bartender fee of \$165+ per bar will be applicable.

House Wine \$35
Chardonnay by the bottle

House Wine \$35
Cabernet Sauvignon by the bottle

House Wine \$35
Merlot by the bottle

Domestic Beer by 12 pk \$72
Budweiser, Bud Light, Miller Lite

Domestic Beer by the Keg \$550
Serves approximately 165 servings

Imported Beer by 12 pk \$84
Amstel Light, Heineken, Corona

Imported Beer by the Keg \$700
Serves approximately 165 servings

HOSTED FULL SERVICE BAR

(Priced per drink)

Premium Liquors:

Ketel One Vodka, Tanquary Gin, Bacardi, Superior Rum, White Label, Jack Daniels Bourbon Whiskey, Captain Morgan Rum, Sauza Hornitos Tequila, Martini Rossi Vermont, Dekuyper Triple Sec & Flavors Cordials

Premium Brand Cocktails \$8.50

House Wines \$8

Import Beer \$7
Heineken, Corona, Amstel Light

Domestic Beer Cans \$6
Budweiser, Bud Light, Miller Lite

Host Bar is based on per person, per portion. Host Bar prices do not include Service Charges and Sales Taxes. If ending sales do not match \$500+-. Client will be responsible for the difference between actual sales and \$500++ guaranteed sales.

Margaritas \$120
By the gallon
Serves approximately 11-16

Mojitos \$120
By the gallon
Serves approximately 11-16

SERVICE PERSONNEL*

Service Attendant \$150

Bartender \$165

Chef Attendant \$165

*Based upon a three hour required minimum





SANDWICH MENUS



SANDWICHES

DELI DELIGHTS – Served with Classic Potato Chips

Make your Own Sandwich Platter \$95

Turkey breast, smoked ham, beef pastrami, Swiss cheese, cheddar cheese, lettuce, tomato, pickle, deli mustard, mayonnaise, and twenty focaccia rolls
Serves 12

That's A Wrap Collection \$75

12 pieces

- 4- Albacore tuna salad on spinach wrap
- 4- Roasted vegetables with couscous & hummus on wheat wrap
- 4- Grilled chicken breast & roasted peppers tomato wrap

Chef Sandwich Bites \$55

- 4- Roasted turkey breast, havarti cheese, green leaf, on a focaccia roll
- 4- Smoked ham, Swiss cheese, green leaf on a focaccia roll
- 4- Albacore tuna salad, green leaf on a focaccia roll

Mini Petite Croissant Sandwiches \$75

- 4- Chicken salad with herb mayonnaise, tomato
- 4- Roast beef, boursin cheese, green leaf
- 4- Prosciutto ham, brie cheese, baby greens, honey mustard



SANDWICHES



LUNCHES TO GO

Choice of:

Americana \$24

Roasted turkey and Swiss cheese on a kaiser roll

Good Fellow \$24

Baked ham, genoa salami, capicola, and provolone cheese, on a focaccia roll

Gold on Green \$24

Jamaican style tuna salad on a sesame roll

Hail Caesar \$24

Grilled chicken, romaine lettuce, Parmesan cheese on a spinach wrap

Sultana \$24

Tangine vegetables and couscous tomato wrap

Each box lunch includes: tasty cookie, whole fruit, potato chips, and bottled water.

BAGUETTE SUBMARINES - Pre-cut, twelve (12) pieces

Choice of:

Ciao Bella \$105

Salami, ham, turkey breast, provolone, sundried tomato pesto, and green leaf

Francophile \$105

Turkey breast, brie cheese, tarragon remoulade, green leaf, tomato

Cubism \$105

Roasted pork, smoked ham, Swiss cheese, pickles, and yellow mustard

Each served with kettle potato chips and sour cream onion dip

Miami Muffaletta \$120

Serves twelve (12). Ham, genoa salami, mortadella, provolone and mozzarella cheeses with special olive mix. Served with kettle potato chips and sour cream onion dip. (24 hour notice)

SALADS

SALAD WITH FRIENDS

Garden Salad \$35

Crisp salad mix, tomato, cucumber, red onion, croutons, bell peppers, black olives, green olives, ranch dressing, Italian dressing. Serves 4 to 6

Greek Goddess \$40

Romaine hearts, feta cheese, cucumber, tomato, black olive, solonika peppers, lemon wedges, olive oil. Serves 4 to 6

Chef Salad \$45

Crisp green mix, turkey breast, Swiss cheese, roast beef, ham, hard boiled eggs, tomato, cucumber, Caesar dressing, balsamic vinaigrette. Serves 4 to 6



APPETIZER MENUS



APPETIZERS

HOT HORS D'OEUVRES

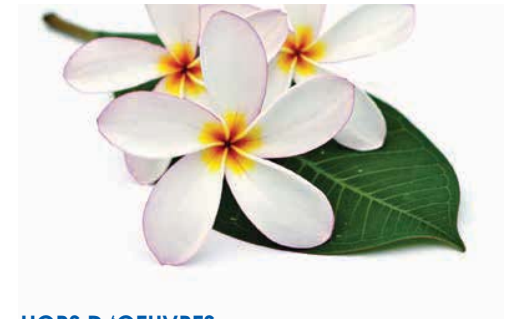
Fifty (50) pieces each – order minimum

Vegetable Spring Roll	\$3.25
Wild Mushroom Empanada	\$4.50
Artichoke Parmesan Phyllo	\$4.25
Coconut Chicken Tender	\$5
Cubanosito Mini Cuban style sandwiches	\$4
Crabmeat Mushroom	\$5
Chicken Quesadilla	\$4
Bacon Wrapped Scallop	\$5.75
Churrasco Beef Kabobs Chimichurri & red wine sauce	\$5.50

COLD CANAPÉS

Fifty (50) pieces each – order minimum

Cucumber with Spinach Dip	\$4
Smoked Salmon With caviar and dill	\$5.25
Asian Salad in Phyllo Shell	\$4.25
Smoked Chicken and Mango	\$5.75
Roast Beef & Asparagus	\$5
Brie Cheese and Strawberry On pumpkin bread	\$4
Ceviche Shooter	\$4.25
Shrimp Cocktail Cocktail & sweet mustard sauces	\$5.25

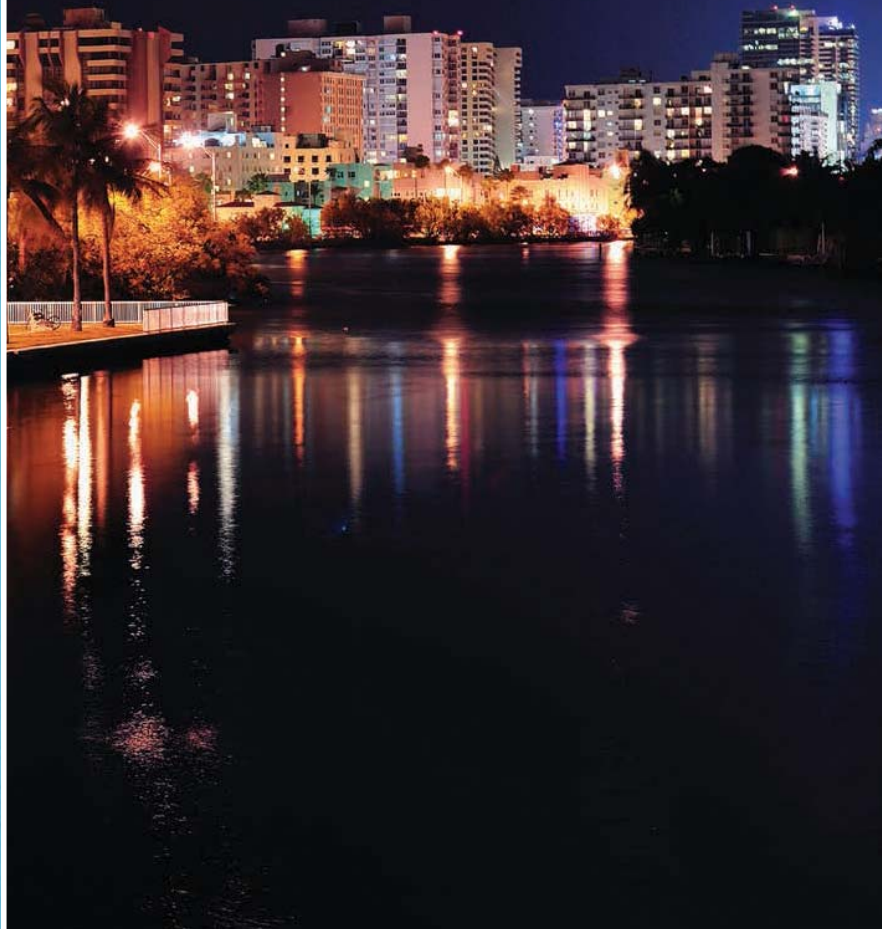


HORS D'OEUVRES PACKAGES

Miami Nice (Serves 25) Mini Cuban sandwiches (50) ceviche shooters (50) plantain chips (2 lbs)	\$375
It's All Game (Serves 25) Mini cheese burger-n-biscuit with ketchup, mustard, mayo (50) Crispy chicken tenders, barbecue sauce, honey mustard (50) Mini hotdog puffs, yellow mustard (100) potato kettle chips and sour cream onion dip (2 lbs/1 lb)	\$475
South Meets West (Serves 25) Chili beef taquitos & ranchero sauce (50) chicken quesadillas, chipotle-lime sour cream (50) Coconut fried shrimp, honey mustard (50) tortilla corn chips and pineapple black bean salsa (2 lbs/1 lb)	\$525



DISPLAY MENUS



DISPLAYS



SELECTIONS

Say Cheese \$200

Serves twenty-five (25)

Havarti with dill, sharp cheddar, Danish blue, and brie cheese, grapes, sun-dried fruit, baguette slices, crackers

Veggie Collection \$120

Serves fifteen (15)

Seasonal raw vegetables, olives, hummus, blue cheese & balsamic dips

Bruschetta Milanese \$175

Serves twenty-five (25)

Crispy Parmesan bruschetta (50), accompanied by tomato basil relish and spinach spread (3 lbs/3 lbs)

Fruit Bouquet \$180

Serves fifteen (15)

Artistic arrangement of fresh fruit skewers, includes thirty (30) "stems" and guava marmalade



DISPLAYS



BOOTH ATTRACTIONS & LURES

***It's Show-Time Popcorn \$585**

Includes popcorn machine rental, popcorn supplies and cups

Booth Exhibitors – please pre-order your booth cleaning & electrical through exhibit services. Popcorn machine requires (1) 110 volt, 10-amp circuit. (200 Servings) additional servings; \$200++ (serves 50) mandatory attendant is \$150+ per 3-hour minimum shift.

Popcorn Case Refill \$220

Serves 50

***Do I Smell Grandma's Cookies? \$585**

Includes: one case of cookie dough, oven, oven mitt, spatula, and tray.
Each case bakes 240 (2) ounce cookies.

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

Booth Exhibitors – please pre-order your booth cleaning & electrical through exhibit services. Power requirement (1) 110 volt, 10-amp circuit. Mandatory attendant is \$150+ per 3-hour minimum shift.

*Electricity required for service. Contact Centerplate sales for additional information.



MIAMI BEACH CONVENTION CENTER

ATTRACTIONS



BOOTH ATTRACTIONS & LURES continued

***Little Dirty Water Dogs \$300**

1 black kettle filled with mini all-beef hot dogs (100), sauerkraut, shredded cheese, buns, mustard, relish, ketchup, chopped onions.

Booth Exhibitors – please pre-order your booth cleaning and electrical through exhibit services. Power requirement (1) 110 volt, 10-amp circuit. Mandatory attendant is \$150+ per 3-hour minimum shift.

***We All Scream For Ice Cream! \$120**

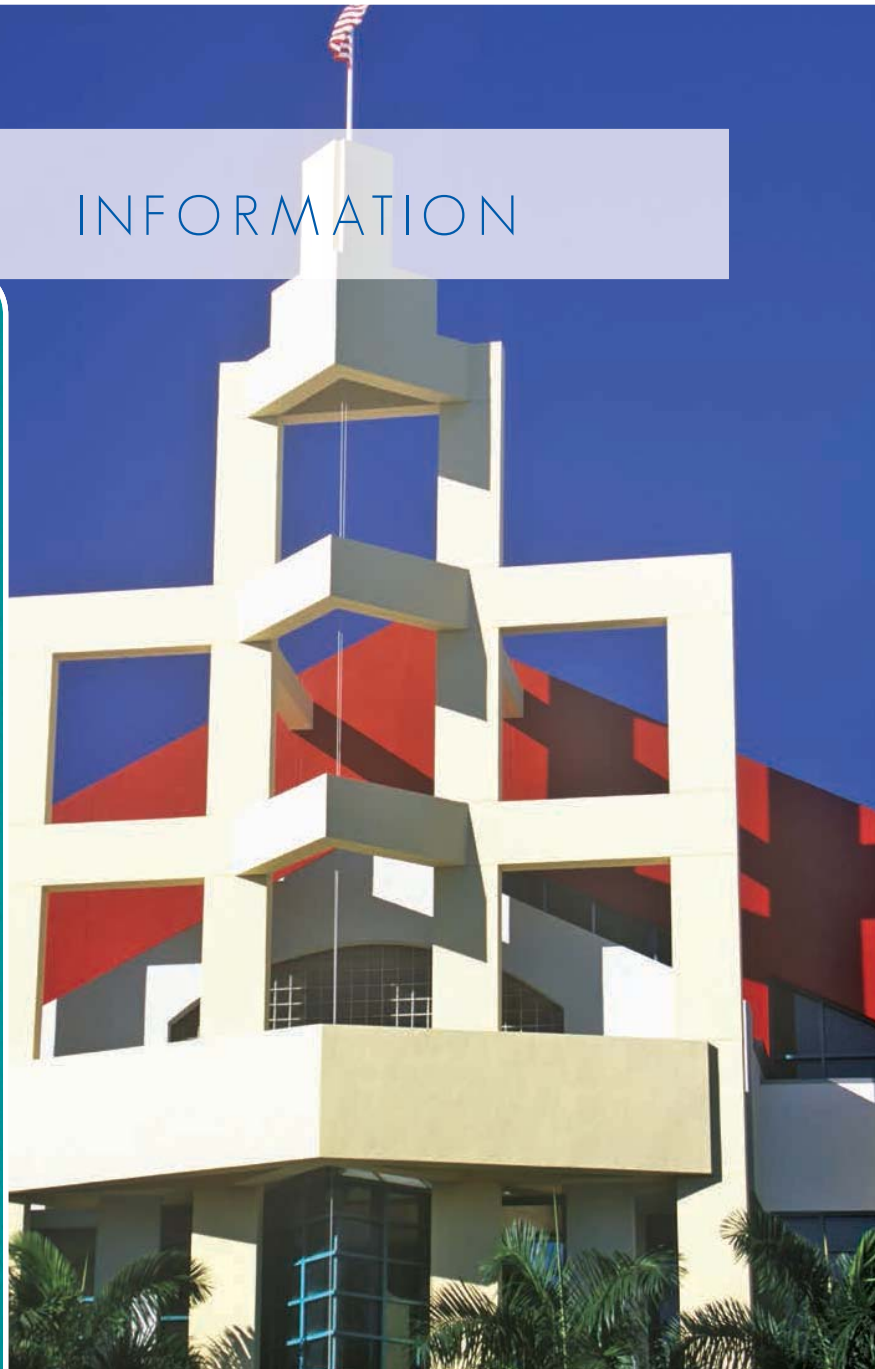
Portable table top freezer filled with premium collection of Häagen Dazs and Dove ice cream bars, 24 pieces.

Booth Exhibitors – please pre-order your booth cleaning and electrical through exhibit services. Power requirement (1) 110 volt, 10-amp circuit.

*Electricity required for service. Contact Centerplate sales for additional information.



INFORMATION



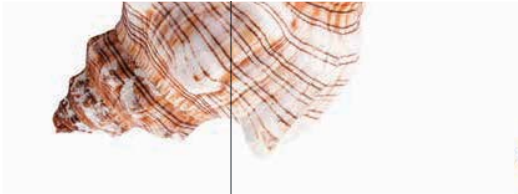
GENERAL INFORMATION



FOOD AND BEVERAGE POLICIES

1. 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.
2. 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 Director of Catering of Centerplate, 305.672.0006, and returned completed prior to the sampling occurring.
3. 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.
4. 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.
5. 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.
6. Popcorn Machines may be rented through Centerplate, only if prior approval has been given to the exhibitor by show management.
7. 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 Director of Catering at 305.672.0006.
8. All exhibit booth orders are designed and packaged to be placed on your counters or booth tables prearranged 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.
9. 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.





GENERAL INFORMATION

FOOD AND BEVERAGE POLICIES continued

10. We must receive all Orders from the Booth Service Order Form no later than ten (10) 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 ten days may be limited to only those items on hand.
11. In order to best serve your catering needs, we require seventy-two (72) business hours (3 business days) Guarantee in advance notice for ordering or an additional 21% service charge will apply.
12. All prices are subject to 21% Service Charges and 9% Sales Tax.
13. Cancellations of perishable products prior to seventy-two (72) business hours in advance of the show's start will receive a refund. Cancellation of services within seventy-two (72) business hours of the show's start will be subject to payment in full.
14. Please allow a minimum of 45 minutes to 1 (one) hour for all on-site orders and replenishment requests during the show.
15. 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. Redelivery Fee of \$25++ will apply.
16. Meeting Room Orders under \$100++ per delivery are subject to a delivery fee of \$25++ (+=9% Sales Tax.)
17. All orders must be accompanied by payment in full (100% prior Date of Event). 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. Please provide a front & back copy of the card is required for processing. This includes all clients that have made payment in full in advance with a company check.
18. Our full Catering Menus for meeting room functions, private parties, host bars and receptions are available upon request. Please contact us at 305.672.0006 for further assistance or visit our web site at www.ezplanit.com.

Thank you for choosing the Miami Beach Convention Center for your event. Let us take care of the details so you may attend to your visitors and leadership. Please call us at 305.672.0006, or email us at Centerplate Sales Team Email Contacts with your goals and we will help you achieve them.



EXHIBIT CATERING ORDER FORM

Company: _____ Contact Name: _____
 Billing Address: _____ City: _____
 State: _____ Zip Code: _____ Country: _____ Attendance: _____
 Phone Number: _____ Fax Number: _____ Email Address: _____
 Trade Show Name: _____ Booth Number: _____
 On Site Contact & Cell Phone: _____

IMPORTANT INFORMATION

1. Any replenishment orders during the show must be guaranteed by a major credit card; the balance of charges will be billed to the credit card unless payment is received at the end of the show.
2. All food and beverages must be provided and/or ordered through Centerplate the exclusive catering company of the Miami Beach Convention Center
3. Deliveries made during Show Hours only. Exceptions to this must be discussed with the Catering Manager (305-672-0006)
4. Please allow 45 mins to 1 hour for on site orders
5. Orders under \$75.00 per delivery are subject to a delivery fee of \$25.00+ (+ = 9% Miami Beach Sales Tax)
6. All services are designed and packaged to be placed on your counters or booth tables. We are unable to provide tables on the exhibit floor. Please contact the Show Decorator for additional tables.
7. Orders received after ten (10) business days notice may be limited to only those items on the premises.
8. In order to best serve your catering needs, we require 72 business hours (3 business days) advance notice for ordering. An additional 21% service charge will apply.

CATERING ORDER(S) SUMMARY

ESTIMATED SUB TOTAL: _____
 21% SERVICE CHARGE (=) _____
 SUB TOTAL(+) _____
 LABOR CHARGE (X) _____
 Under \$75.00++ Add \$25.00+ Delivery Fee
 9% SALES TAX: _____
 GRAND TOTAL DUE: _____
 • Please type or print
 • 21% service charge plus 9% sales tax will be added to subtotal.
 • SERVICE CHARGE MUST BE TAXED.
 • Food service contracts will be sent to you confirming order; signed contracts and full payment must be received in our office prior to start of show. No service will commence without full payment prior to show, and credit card information on file

CREDIT CARD AUTHORIZATION

Names of Authorized Signatures for Event: _____
 Card Type: Visa MasterCard Amex Discover
 Signature of Cardholder : _____
 Credit Card Number: (pddd-dddd-dddd-dddd-dddd) _____
 Expiration Date: _____ Security Code: _____ (3-Digit Number- Back of Card)



The Centerplate Way

Centerplate is a leading global event hospitality company, serving fans and guests at more than 250 North American sports, entertainment and convention venues. Much of our success comes from our attention to the details that create truly welcoming experiences. From fresh, locally-sourced, and quality ingredients, to simple and clean preparations that let the food speak clearly, to crisp, sincere, and attentive service, our guiding philosophy is more “restaurant” than “caterer.” So welcome to our place! We’ll do everything we can to help you have a fantastic time.

Centerplate Stir™ is our new strategic design initiative, formed to imagine and create custom hospitality solutions as uniquely compelling as the events and venues and teams they support.

