



2024 EXHIBITOR CATERING MENU



WELCOME TO THE MIAMI BEACH CONVENTION CENTER

With the first-class hospitality and exceptional culinary experience you can expect from our team, we're here to make sure every minute of your time with us is unforgettable.

Our innovative menu offerings feature a distinct homegrown flair that treats guests to the diverse tastes of Miami. We believe in using fresh, sustainable ingredients to highlight the best the region has to offer, and we're proud to work with local partners to source authentic flavors.

Select from our many packages or customize a menu based on event, style, budget, and dietary needs. Our highly trained staff will indulge you and your guests with impeccable presentation and attention to every detail.

From morning coffee breaks to grand galas, let's work together to craft a unique Miami Beach experience that will keep your guests coming back year after year.

The Sodexo Live! Team
1901 Convention Center Drive
Miami Beach, FL 33139



CONTENTS

Coffee & Refreshments	4 - 8
Snacks, Light Fare & Exhibitor Attractions	9 - 14
Breakfast	15 - 16
Lunch.....	17 - 19
Receptions.....	20 - 22
Bars & Alcohol Services.....	23 - 27
General Information and Policies.....	28 - 31

DIETARY KEY



GLUTEN FREE



PLANT-BASED



SUSTAINABLY PRODUCED

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Halal, Kosher and other dietary services may be available at custom pricing, speak to a Catering Sales Manager for more information. All dietary restrictions must be communicated with the Sodexo Live! team at least five (5) business days in advance.

ALLERGEN NOTICE

Sodexo Live! does not operate a dedicated allergen-free preparation and service space; Items made on-site are prepared on shared equipment. Sodexo Live!'s food and beverage services may contain or come into contact with dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish, or wheat. The Customer accepts responsibility for communicating caution to those consuming the services, understanding that Sodexo Live! does not guarantee a complete allergen-free service.

ONLINE CATERING PORTAL

To facilitate an efficient planning process, Sodexo Live! recommends all Customers to purchase Food and Beverage services via our online Catering Portal:

<https://mbcc.ezplanit.com/#!/welcome>

Once an order is placed, a member of our Catering Sales Team will reach out to confirm payment, timing and location of services.

For unique services like receptions, alcohol services or custom requests, we ask that you reach out to a Catering Sales Manager or email cateringmbcc@sodexo.com.

INCENTIVE PRICING PROGRAM

All Banquet Event Orders (BEOs) are subject to a 24% Service Charge and 9% Tax.

All BEOs confirmed via signed contract more than twenty-one (21) days in advance of the first event day will receive our standard pricing listed in the Exhibitor Menu.



All BEOs confirmed via signed contract less than twenty-one (21) days of the first event day are subject to a **15% Short-Term Order Processing Fee** due to additional resources utilized to secure food, beverage, equipment or staffing services. Short Term Orders still have access to the entire Exhibitor Menu, but custom requests are subject to availability.



All BEOs confirmed via signed contract within seven (7) days of the first event day are subject to a **20% Expedited Processing Fee** due to additional expenses incurred to secure food, beverage, equipment or staffing services within a short notice. All orders are subject to a limited variation of the Exhibitor Menu; specific products or services may not be available.

All Short-Term Order and Expedited Processing Surcharges are automatically adjusted each product or service's price on the BEO, and a note at the bottom of the BEO will communicate the fee being charged to the Customer. Our Online Catering Portal will automatically reflect the pricing for orders placed within those time periods.



Coffee & Refreshments

Coffee a la Carte

PREMIUM COFFEE BY THE GALLON

One (1) Gallon serves approximately 12 cups. Includes sugar, sugar substitute, half & half, skim milk, and a plant-based milk. Based on three (3) hour service.

Premium Coffee	\$80
Premium Decaffeinated Coffee	\$80
Selection of Herbal Teas	\$80
Premium Cold Brew	\$80

VIP COFFEE BY THE GALLON

One (1) Gallon serves approximately 12 cups. Includes sugar, sugar substitute, half & half, skim milk, a plant-based milk, along with caramel and chocolate sauces, sugar sticks, honey, fresh whipped cream, and vanilla, caramel and mocha flavoring syrup. Based on three (3) hour service.

VIP Coffee	\$95
VIP Decaffeinated Coffee	\$95
VIP Selection of Herbal Teas	\$95
VIP Cold Brew	\$95

SINGLE-SERVE COFFEE BREWERS

Single-serve coffee machines incur one (1) rental fee per rental period.

NESPRESSO®

Machine Rental & Nespresso Pods* \$350
Includes Nespresso machine rental, 3 gallons of water, 30 regular espresso pods, 12 decaf espresso pods, a selection of hot tea and appropriate condiments.

Nespresso Pods Refill Kit \$280

KEURIG®

Machine Rental & Keurig Pods* \$335
Includes Keurig machine rental, 3 gallons of water, 36 regular coffee pods, 12 decaf coffee pods, a selection of hot tea and appropriate condiments.

Keurig Pods Refill Kit \$260

**Requires one (1) 110 volt, 20 amps electrical service. Client is responsible for procuring electrical requirements.*

Barista Service



Enhance the attendee experience with a barista experience, offering made-to-order espresso beverages! As a South Florida staple since 2012, Express Kafeh prides itself on their exceptional guest experience, which has led to expansion across the USA, Canada, Europe, and Asia.

ESSENTIALS PACKAGE* Starting at \$1,750

Gourmet Espresso made with 100% Arabica Beans; beverage selection of Cubano, espresso, cappuccino, macchiato, café mocha, café latte, Americano and hot chocolate.

- Up to 300 cups
- 4-hour service or until supplies last
- Espresso machine and grinder
- Assorted DaVinci Flavored Syrups
- One (1) trained barista

ULTIMATE PACKAGE* Starting at \$3,250

Gourmet Espresso made with 100% Arabica Beans; beverage selection of Cubano, espresso, cappuccino, macchiato, café mocha, café latte, Americano and hot chocolate.

- Up to 550 cups
- 8-hour service or until supplies last
- Espresso machine and grinder
- Assorted DaVinci Flavored Syrups
- Ripples® Beverage Printer (print a custom logo on the top of the drink)
- One (1) trained barista

Ripples® Beverage Printer (print a custom logo on the top of the drink)	+\$300
Additional Cups (within time limit)	\$5.25 each
Cold Brew (100 cups)	+\$550
Additional Baristas or Additional Hours of Service	+\$100/Hour/Barista





**Requires one (1) 110 volt, 20 amps electrical service. Client is responsible for procuring electrical requirements.
Furniture must be at least 36 inches high and 6 feet wide. Client is responsible for procuring proper furniture requirements*



Non-Alcoholic Beverages

BOTTLED BEVERAGES

Each sold on consumption

 Pepsi® Proud Source Water, 16oz Still Water	\$6
 Perrier®, 11.15oz Sparkling Water	\$5
Assorted Fruit Juices, 10oz Flavors including orange, apple and cranberry	\$5
 Assorted Pepsi® Products, 12oz Pepsi, Diet Pepsi, Starry and Brisk Iced Tea	\$4
Gatorade®, 20oz Flavors including punch, orange and lemon-lime	\$7
 Red Bull® Energy Drink, 8.4oz	\$6
Assorted Starbucks® Frappuccinos, 9.5oz Flavors including caramel, vanilla, and mocha	\$8

BY THE GALLON

One (1) Gallon serves approximately 12 cups. Not sold on consumption

Orange Juice Freshly squeezed orange juice. Pulp-Free	\$53
Tropical Fruit Punch A mix of pineapple, mango, orange, passion fruit, and papaya juice	\$53
Lemonade Freshly squeezed lemon juice and sugar. Pulp-Free	\$53
Freshly Brewed Iced Tea Black iced tea	\$47
Freshly Brewed Southern Sweet Tea Black iced tea infused with liquid cane sugar	\$47
Arnold Palmer A mix of our in-house lemonade and our fresh brewed iced tea	\$53

Hydration Stations

WATER COOLERS

Freestanding water dispenser, which holds five (5) gallons of cold spring water. Each refill sold on consumption.

Water Cooler Rental* \$200
Rental includes five gallons of cold spring water. Each water cooler incurs one (1) rental fee per rental period.

Water Cooler Refill \$50
Five (5) gallon replenishment of cold spring water.



Glass Water Cooler Refill \$75
Five-gallon (glass) replenishment of cold purified water.
For safety, glass containers are allowed in carpeted meeting rooms and ballrooms, not in Exhibit Halls.

AGUA REFRESCA

Each sold by the gallon. Minimum two (2) gallons per flavor. Not sold on consumption. Based on three (3) hour service.

Piña \$100
Pineapple

Granada \$100
Pomegranate

Pepino y Limón \$100
Cucumber and Lime

Sandía \$100
Watermelon

Agua de Jamaica \$100
Hibiscus

SPA WATER

Three (3) gallons tabletop dispensers. Not sold on consumption. Based on three (3) hour service.

Sunshine Citrus \$240
Lemon and Orange infused water.

Basil Berry Breeze \$240
Strawberry and Basil infused water.

Tropical Sunset Dream \$240
Pineapple and Ginger infused water.

Seaside Mint Cooler \$240
Cucumber and Mint infused water.

Custom Infusion \$265
Custom infused water with up to two (2) flavors.








*Requires one (1) 110 volt, 20 amps electrical service. Client is responsible for procuring electrical requirements.



Snacks & Light Fare

Pastry Shop

SOLD BY THE DOZEN

Assorted Hometown Pastelitos (Pastries) Guava, Guava and Queso, Pineapple, and Coconut	\$65	Gourmet Cookies Chocolate Chunk, Oatmeal Raisin, Peanut Butter, and White Chocolate Macadamia  <i>Gluten-Free (Chocolate Chunk) Available</i> +\$5 <i>Jumbo Size Available</i> +\$12	\$65
Freshly Baked Pastries Chef's selection of freshly baked pastries	\$65	Brownies Chocolate fudge brownies	\$65
Assorted Muffins Chocolate Banana Coconut, Cranberry Walnut Flax Seed, Lemon Blueberry Sunflower Seed, and Mango Papaya  <i>Gluten-Free (All Flavors) Available</i> +\$5	\$65	Blondies Vanilla walnut blondies	\$65
Assorted Strudel Danishes Cheese, Crumb, Cherry, and Pineapple	\$65	Tropical Mini Bundt Cakes Key Lime, Coconut, Double Chocolate, and Pineapple  <i>Gluten-Free (All Flavors) Available</i> +\$5	\$65
Sliced Pound Cake Chocolate Banana Coconut, Cranberry Walnut Flax Seed, Lemon Blueberry Sunflower Seed, and Mango Papaya  <i>Gluten-Free (All Flavors) Available</i> +\$5	\$65	Chocolate Covered Strawberries White, Milk, and Dark Chocolate	\$70
Freshly Baked Croissants Plain and Multigrain Croissants. Served with butter and preserves <i>Flavored Croissants Available</i> +\$5	\$65	Freshly Baked Donuts Assortment of freshly baked donuts <i>Custom Decorated Donuts</i> +\$8	\$72
Assorted Bagels* Plain, Sesame, Everything, and Cinnamon Raisin. Served with cream cheese, butter, and preserves	\$65	Gourmet Cupcakes <ul style="list-style-type: none">Carrot raisin and walnuts with vanilla icingRed velvet with cream cheese icingPicasso with chocolate chunks, chocolate fudge, mini marshmallows, and chocolate shavings  <i>Gluten-Free Flavors Available</i> +\$5 <i>Custom Decorated/Flavored Cupcakes Available</i> +\$5	\$65
Assorted Scones Blueberry, Raspberry-White Chocolate, and Apple Cinnamon. Served with butter, preserves, and honey	\$65		

From The Pantry

SNACKS BY THE DOZEN

Individually packaged. No substitutions / modifications.

Granola Bars	\$51
 Trail Mix	\$51
Assorted Candy Bars	\$51
 Smart Food® Popcorn	\$51
 Plantain Chips	\$51
Mini Pretzels	\$51
 Potato Chips	\$51
Doritos®	\$51
 Fritos®	\$51
 Traditional Chex® Mix	\$51

FROZEN NOVELTIES

Packages offered by the two dozen (24).

Requires Tabletop Freezer Rental: One (1) 220 volts, 20 amps electrical service.

Client is responsible for procuring electrical requirements.

Ice Cream Novelties*	\$160
Assortment of ice cream sandwiches, cones, sherbet cups and strawberry shortcake on a stick.	
Artisanal Ice Cream Novelties*	\$180
Assortment of ice cream sandwiches, ice cream bars, cookie sandwiches and cones.	

HEALTHY SERVINGS BY THE DOZEN

Individually packaged

  Whole Fruit Basket	\$51
Seasonal whole fresh fruit	
 Fruit Yogurts	\$66
Blueberry, strawberry and peach yogurts	
  Fruit Cups	\$90
Assortment of seasonal fruit and berries	
Protein Overnight Oats	\$72
Assortment of blueberry, strawberry and peach	
Yogurt and Granola Parfaits	\$90
Assortment of mixed berries, tropical, and chocolate almond	
  Chia Puddings	\$72
Made with green tea and coconut milk, topped with a selection of	
<ul style="list-style-type: none"> • Banana • Blueberries • Strawberry Guava 	
Hummus and Crudité	\$180
Chickpea hummus with chef's selection of fresh vegetable crudité	
Fruit Cup with Yogurt Dip and Granola	\$180
Assortment of seasonal fruit, vanilla yogurt and granola	

Housemade Snacks

INDIVIDUALLY PACKAGED

Ordered in multiples of fifty (50).

- | | |
|---|-------|
|  Garlic-Parmesan-Truffle Potato Chips | \$300 |
| Homemade fried chips seasoned with garlic, parmesan and truffle | |
|   Chile-Lime Popcorn | \$265 |
| Fresh popcorn seasoned with chile and lime | |
|   Zesty Plantain Chips | \$265 |
| Homemade plantain chips seasoned with lime and salt | |
|  Sweet and Salty Popcorn | \$265 |
| Mix of caramel popcorn drizzled with dark chocolate, white cheddar popcorn, and sweet n' spicy popcorn | |
| House Trail Mix | \$290 |
| Dried fruit, M&M's®, dark and white chocolate chips, assorted nuts and pretzel mix | |
| Cookie Bites | \$290 |
| Mix of chocolate chunk, white chocolate macadamia, peanut butter and oatmeal raisin. | |
|  <i>Gluten Free (Chocolate Chunk) Available +\$20 per order</i> | |
| Brownie and Blondie Bites | \$290 |
| Chocolate-dipped brownies (GF) and blondies | |
|  Herbed Marcona Almonds | \$325 |
| Roasted herbed Marcona almonds, served with marinated olives | |



Exhibitor Attractions

It's Show Time! Antique Popcorn Machine*

Cast your presence far and wide as you draw prospective clients into your booth with the irresistible aromas of freshly popped popcorn. Three (3) hour service or until supplies last. Each machine bakes 200 portions of popcorn. \$800

Requires one (1) service attendant at \$180+ per three (3) hour shift. Additional labor may be required due to volume of service requested.

Antique Popcorn Machine Refill \$475
200 portions of popcorn



Warm, Freshly Baked Cookie Oven*

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. Three (3) hour service or until supplies last. Each case bakes 240 miniature cookies. \$800

Select up to two (2) flavors: Chocolate Chip, Sugar, Oatmeal Raisin, Peanut Butter, or White Chocolate Macadamia Nut

Requires one (1) service attendant at \$180+ per three (3) hour shift. Additional labor may be required due to volume of service requested.

Freshly Baked Cookies Refill \$675
240 miniature cookies

Exhibitor Attractions

Fresh PRESSED Juice Bar

Quench your thirst and revitalize your senses with our handcrafted fresh pressed juices! Three (3) hour service or until supplies last. Each Juice Bar serves 150 8oz. servings. \$1500

Select up to two (2) juices: Pineapple Juice, Orange Juice, Grapefruit Juice, Watermelon Juice, Tangerine Juice, Celery Juice

Select up to one (1) juice blends: Le Beet (*apple, beet and lime*), Le Green (*cucumber, kale, lime, ginger and agave nectar*) and Le Carrot (*orange, carrot and ginger*)

Requires one (1) service attendant at \$180+ per three (3) hour shift. Additional labor may be required due to volume of service requested.



Frozen Coffee Bar*

Escape from the heat with a frozen coffee bar! Includes a variety of toppings, festive straws and whipped cream. Three (3) hour service or until supplies last. Each package serves 150 8oz. servings. \$2000

Requires one (1) service attendant at \$180+ per three (3) hour shift. Additional labor may be required due to volume of service requested.

*Requires Frozen Beverage Machine Rental at starting at \$250+ per service. Requires one (1) 220 volts, 20 amps electrical service; client is responsible for procuring electrical requirements.



Breakfast

Breakfast Platters

BREAKFAST SANDWICHES

One dozen (12) sandwiches served on a platter with individual fruit cups and appropriate condiments. No substitutions / modifications.

Cold Breakfast Sandwich Platter

\$145

Pick two (2) sandwich flavors:

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

Hot Breakfast Sandwich Platter

\$145

Pick two (2) sandwich flavors:

- Plain Bagel with egg and cheese
- Everything Bagel with egg, cheese, and bacon
- English muffin with egg, cheese, and ham
- English muffin with turkey sausage, and cheese

 Chef's Plant-Based Flavor +\$50 per platter

BREAKFAST BURRITOS

One dozen (12) burritos served on a platter with individual fruit cups and appropriate condiments. No substitutions / modifications.

Breakfast Burritos Platter

\$170

Pick two (2) sandwich flavors.

- Eggs, applewood smoked bacon, peppers, onions, potatoes and cheese
- Eggs, chorizo sausage, peppers, onions, potatoes and cheese
- Smoked salmon, baby arugula, quinoa, tomatoes and jalapeno aioli

 Chef's Plant-Based Flavor +\$50 per platter





Lunch

Gourmet To-Go Lunch Boxes

MINIMUM OF 25 BOXES. BEVERAGES SOLD SEPERATELY. *Served with a fruit cup, cookie, chips and appropriate condiments.*

SALADS \$38

Select one (1) flavor per lunch box.

Super Green

Blueberries, strawberries, toasted almonds, feta cheese and Caesar dressing

Garden

Shredded carrots, cucumbers, red onions, croutons, and ranch dressing

Greek

Sliced tomatoes, red onion, cucumber, black olives, feta cheese, and Greek dressing

Roasted Beet and Orange

Arugula, red wine vinaigrette

SANDWICHES \$42

Select one (1) flavor per lunch box.

Roast Beef

Arugula, Boursin® cheese, BBQ horseradish, and caramelized onion

Roasted Turkey Club

Tillamook® cheddar, bacon, tomato, mixed greens and pesto aioli

Black Forest Ham

Swiss cheese

Italian Antipasto

Salami, capicola, ham, pepperoni, provolone cheese and olive tapenade

Cucumber and Spinach

Alfalfa sprouts, tomato, and avocado spread

Prosciutto and Brie

Prosciutto ham, brie cheese, baby greens, spicy honey mustard

WRAPS \$42

Select one (1) flavor per lunch box.

Tuna Salad

Albacore tuna salad, green leaf

Roasted Turkey

Tillamook® cheddar, bacon, tomato, mixed greens and pesto aioli

Caprese

Fresh Mozzarella, tomato and pesto

Roasted Vegetable

Portobello mushrooms, peppers, pickled red onions, sundried tomato, and feta aioli

Grilled Chicken Caesar

Grilled chicken, bell peppers and onions with Caesar dressing

ADD A PROTEIN

Grilled Chicken Breast	+\$5
Tuna Salad	+\$5
Pan Seared Steak	+\$10
Oven Roasted Salmon	+\$10

ADD A BEVERAGE

Proud Source Still Water	+\$6
Perrier®	+\$5
Assorted Fruit Juices	+\$5
Assorted Pepsi® Products	+\$4
Red Bull® Energy Drink	+\$6

Deli a la Carte

LUNCH PLATTERS

One dozen (12) sandwiches served on a platter with individual packages of chips and appropriate condiments. No substitutions / modifications.

Deli Sandwich Platter \$225

Sandwiches on a freshly baked roll. Selection of three (3) flavors.

Gourmet Wrap Platter \$225

Mix of tomato, wheat and spinach wraps. Selection of three (3) flavors.

Croissant Sandwich Platter \$225

Freshly baked croissant sandwiches. Selection of three (3) flavors.

Gluten-Free Sandwich Platter \$245

Chef's selection of Gluten-Free bread. Selection of three (3) flavors.

Sandwich Flavors:

- Roast Beef
- Roasted Turkey
- Black Forest Ham
- Tuna Salad
- Grilled Chicken
- Prosciutto and Brie
-  Cucumber and Spinach
(sandwich only)
-  Roasted Vegetable
(wrap only)
 - Caprese
 - Italian Antipasto

ADD A SIDE

Fruit Cups	+\$90/doz
Hummus and Crudité	+\$180/doz
Assorted Cookies	+\$65/doz
Brownies	+\$65/doz

ADD A BEVERAGE

Tropical Fruit Punch	+\$53/gal
Lemonade	+\$53/gal
Freshly Brewed Iced Tea	+\$47/gal
Arnold Palmer	+\$53/gal

BOWL OF SIDE SALAD

Serves 10-12 guest. No substitutions / modifications.

Baked Three Potato Salad \$90

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

Garden Salad \$90

Blended mixed greens, shredded carrot, cucumber, red onion, and croutons; served with ranch or Italian dressing.

Caesar Salad \$90

Chopped crisp Romaine, kale, pecorino Romano cheese, house-made croutons, lemon, and Caesar dressing.

Fusilli Pasta Salad \$85

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

Chickpea and Tomato Salad \$100

Chickpeas, Roma tomatoes, onion, cucumbers, peppers, olives, and feta dressing.

Greek Salad \$110

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

Caprese Salad \$120

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



Receptions

Chef's Signature Selections

EACH SOLD BY PIECE (CANAPE) OR PLATE. 50 PIECES MINIMUM ORDER PER SELECTION.

CANAPE / BUTLER PASSED SERVICES REQUIRES ATTENDANT(S) STARTING AT \$60+ PER HOUR, MINIMUM THREE (3) HOUR SHIFT.

	Canape (Butler-Passed)	Small Plates (Stationary)
Togarashi Dusted Ahi Tuna Creamy Edamame Puree, Ginger Ponzu Glaze	\$7	\$14
Asado Negro Arepas Piloncillo Arepa, Braised Short Ribs, Fresh Salsa	\$7	\$12
Charred Grill Spanish Octopus Fire Roasted Pepper Hummus, Capers Escabeche Sauce	\$8	\$17
Pork Carnitas Sopes Slow Roasted Pork, Black Bean Sauce, Queso Fresco, Pickle Red Onion, Fresh Lime Crema	\$7	\$10
Pan Seared Lobster and Shrimp Dumplings Maine Lobster & Gulf Shrimp, Hot Citrus Soy Sauce	\$8	\$18
Signature Empanadas <i>Selection of:</i>		
• Sweet Roasted Corn : Lime Crema, Picante Sauce	\$7	\$10
• Black Bean and Jackfruit : Creamy Mojo Sauce	\$7	\$10
Shrimp and Crab Tortellini Pacific Gulf Shrimp, Safron Lobster Bisque	\$8	\$18
Signature Croquettes <i>Selection of:</i>		
🌿 Kale : Grilled Kale, Green Beans, Roasted Poblano Aioli	\$7	\$12
• Reina Pepiada Chicken : Roasted Chicken, Avocado Guasacaca Sauce	\$7	\$12
Southeastern Pacific Corvina Ceviche Roll Sushi Rice With Sweet Potato Puree, Red Onions, Leche De Tigre Foam	\$8	\$16






Canapes & Hors D'oeuvres

EACH SOLD PER PIECE. 50 PIECES MINIMUM ORDER PER SELECTION.

BUTLER PASSED SERVICES REQUIRES ATTENDANT(S) STARTING AT \$60+ PER HOUR, MINIMUM THREE (3) HOUR SHIFT.

RECEPTION FAVORITES

 Asian Street Taco	\$8
<i>Selection of:</i>	
• <u>Chicken</u> : Sweet & spicy chicken, cilantro slaw	
• <u>Seafood</u> : Garlic shrimp, corn mousse	
 <u>Plant-Based</u> : Ropa vieja style jackfruit	
Crispy Tempura Cauliflower	\$8
Nappa cabbage slaw, peanut butter soy dressing	
Bison Short Rib	\$9
Merlot demi, crispy potato cake	
Mushroom Croquette	\$8
Wild mushrooms, black truffle, cashew cream, grained mustard aioli	
 Korean BBQ Jackfruit	\$8
Jicama slaw, mini steamed bun	



EMPANADAS

Ropa Vieja Empanada	\$6.50
Argentine Chicken Empanada	\$6.50
Garlic aioli	


SKEWERS & SLIDERS

 Jamaican Jerk Chicken Satay Skewer	\$6.50
 Vegetable Antipasto Skewer	\$6.50
 Beef Yakatori Skewer	\$6.50
Spicy sesame ginger, broccoli sprouts	
Dade Street Craft Wagyu Slider	\$6.50
Bacon habanero jam, fried quail egg	
Sweet Chili Chicken Slider	\$6.50
Caprese Slider	\$6.50

HEALTH-CONSCIOUS BITES

 Chunky Guacamole	\$6.50
Roasted tomatoes, artisan toast	
Goat Cheese and Fig Spread	\$6.50
Artisan toast	
Pinot Noir Poached Pear	\$7
Baby arugula, crispy prosciutto, pomegranate balsamic, Artisan toast	
Brie and Caramelized Onion	\$6.50
Artisan toast	
 Jumbo Shrimp with Cocktail Sauce	\$8

SHOOTERS & SUSHI

 Tomato and Fresh Mozzarella Shooter	\$6.50
  Heart of Palm Ceviche Shooter	\$7.50
 Peruvian White Fish Ceviche Shooter	\$6.50
Lime, onion, sweet potato, and corn	
 Peruvian Shrimp Ceviche Shooter	\$7
Lime, onion, sweet potato, and corn	
 Cobia and Shrimp Ceviche Shooter	\$7
Pico de gallo	
 Assorted Duo Sushi Rolls	\$8
Wasabi and pickled ginger	
  Plant-Based Sushi Rolls	\$9
Wasabi and pickled ginger	

POT STICKERS & SPRING ROLLS

Vegetable Pot Sticker	\$6.50
Fried Pork Pot Sticker	\$6.50
Chicken Lemongrass Pot Sticker	\$6.50
Vegetable Spring Roll	\$6.50
Cuban Spring Roll	\$6.50
Southwest Chicken Spring Roll	\$6.50



Bars & Alcohol Services

Hosted Bars

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

SODEXO LIVE! BARTENDERS ARE REQUIRED FOR ALL HOSTED BAR SERVICES. BARTENDER FEE OF \$180 PER 3-HOUR SHIFT WILL BE APPLIED AND WAIVED IF MINIMUM IS REACHED

SODEXO LIVE! RESERVES THE RIGHT TO MAKE REASONABLE PRODUCT SUBSTITUTIONS AFTER CONSULTATION WITH THE CUSTOMER BASED ON PRODUCT AVAILABILITY

DELUXE BAR

Spirits & Liquors \$10

Sold by the cocktail

Vodka: New Amsterdam

Gin: New Amsterdam

Rum: Bacardi Superior

Tequila: Jose Cuervo Gold

Scotch: Dewar's White Label

Bourbon: Jack Daniel's

Canadian Whisky: Seagram's 7 Irish

Whiskey: Bushmills

Wine \$9

Sold by the glass

Cavit, Pinot Grigio

Canyon Road, Chardonnay Frontera

Cabernet

Two Vines, Merlot

PREMIUM BAR

Spirits & Liquors \$11

Sold by the cocktail

Vodka: Tito's

Gin: Tanqueray

Rum: Bacardi 8

Tequila: Herradura Silver

Scotch: Glenfiddich 12

Bourbon: Bulleit

Canadian Whisky: Seagram's VO

Irish Whiskey: Proper No Twelve

Brandy: Hennessy VSOP

Cordials/Liqueurs: Baileys

Wine \$10

Sold by the glass

Ecco Domani, Pinot Grigio

Chateau Ste Michelle, Chardonnay

Cono Sur Bicicleta, Pinot Noir

Los Vascos, Cabernet

ULTRA PREMIUM BAR

Spirits & Liquors \$12

Sold by the cocktail

Vodka: Grey Goose

Gin: Hendrick's

Rum: Bacardi 10

Tequila: Patron Silver

Scotch: Glenfiddich 14

Bourbon: Woodford Reserve

Canadian Whisky: Crown Royal

Irish Whiskey: Tullamore D.E.W

Brandy: Hennessy XO

Cordials/liqueurs: Grand Marnier

Wine \$11

Sold by the glass

Santa Cristina, Pinot Grigio

Liquid Light, Sauvignon Blanc

Columbia Winery, Merlot

Mon Frère, Pinot Noir

BEER SELECTIONS

American Premium Beer \$7

Bud Light, Miller Light, Michelob Ultra

Imported Beer \$8

Heineken, Corona

Craft Beer \$8

Sam Adams Boston Lager, Sierra Nevada

Pale

BAR ENHANCEMENTS

Assorted Hard Seltzers \$7

White Claw, Assorted Flavors

Custom Signature Cocktail

Pricing varies per request

Pepsi® Proud Source Water \$6

Perrier® Sparkling Water \$5

Assorted Fruit Juices \$5

Assorted Pepsi® Products \$4

Red Bull® Energy Drink \$6

Wines By The Bottle

SODEXO LIVE! BARTENDERS ARE REQUIRED FOR ALL WINE SERVICES. BARTENDER FEE OF \$180 PER 3-HOUR SHIFT WILL BE APPLIED AND IS NON-WAIVABLE FOR BUTLER PASSING OR PLATED DINING (WINE PAIRING) SERVICE, ADDITIONAL ATTENDANT FEES MAY APPLY
SODEXO LIVE! RESERVES THE RIGHT TO MAKE REASONABLE PRODUCT SUBSTITUTIONS AFTER CONSULTATION WITH THE CUSTOMER BASED ON PRODUCT AVAILABILITY

SPARKLING

LaMarca Prosecco - Italy \$50
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 oaks, pice, 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 \$50
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, Légende - France \$48
Elegant, seductive, dominated by mineral notes (gun flint) mingled with aromas of white fruit and acacia flowers

Luxury Wines By The Bottle

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CHAMPAGNE

Moët & 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. Soft white wine underlaid by a refreshing acid vein, a slight mineral suggestion and the flavor of ripe peaches, acacia honey and marzipan. Peaty, cereal, and toasted aromas precede the powerful balanced finish.

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.

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.

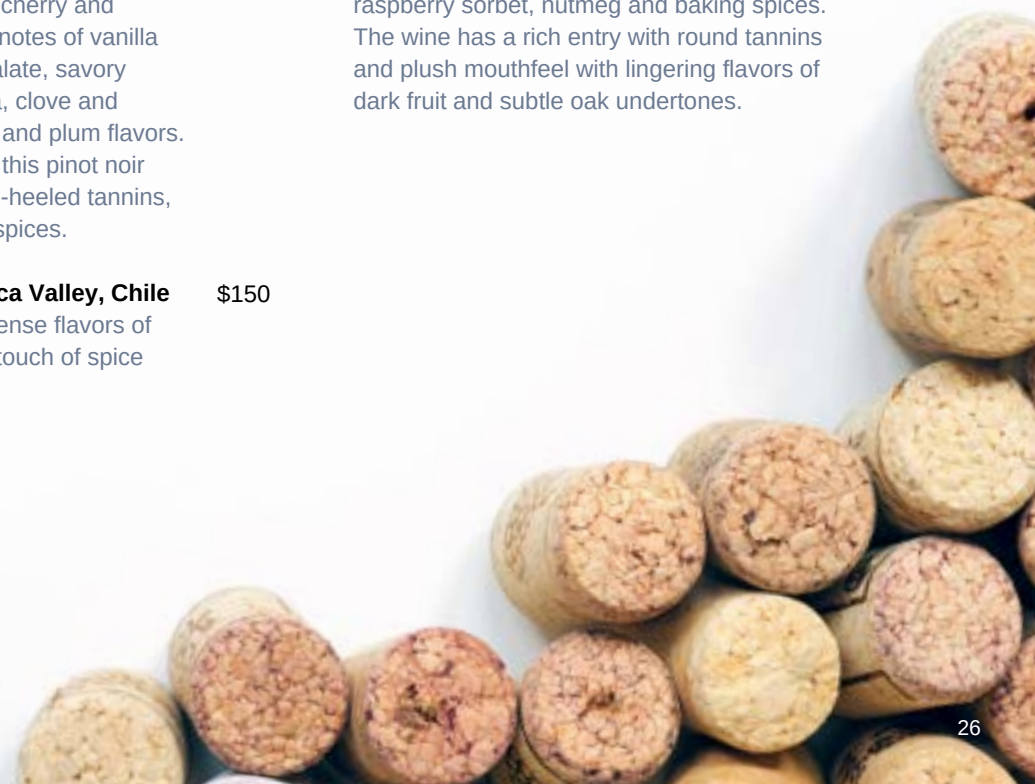
Talbot Sleepy Hollow - Santa Lucia Highlands, California \$125
Fresh aromas of cola, black cherry and blackberry along with richer notes of vanilla and subtle spices. On the palate, savory notes of black cherry, vanilla, clove and nutmeg meld with raspberry and plum flavors. Rich, elegant and luxurious, this pinot noir has a delightful touch of well-heeled tannins, cinnamon, vanilla and hard spices.

Cono Sur Ocio - Casablanca Valley, Chile \$150
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 Valley, 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.



Cocktail Stations

SODEXO LIVE! BARTENDERS ARE REQUIRED FOR ALL ALCOHOL SERVICES. BARTENDER FEE OF \$180 PER 3-HOUR SHIFT WILL BE APPLIED AND IS NON-WAIVEABLE
SODEXO LIVE! RESERVES THE RIGHT TO MAKE REASONABLE PRODUCT SUBSTITUTIONS AFTER CONSULTATION WITH THE CUSTOMER BASED ON PRODUCT AVAILABILITY

THE CLASSICS

Each gallon serves 12-14 guests. No substitutions / modifications. Not sold on consumption.

Margarita: Tequila, organic agave, lime juice, citrus liquor	\$185
Mojito: White rum, lime juice, fresh mint, organic agave, soda water	\$185
Moscow Mule: Vodka, lime juice, organic agave, fresh ginger	\$185
Bloody Mary: Vodka lime juice, tomato juice, spices	\$185

Add a Bloody Mary Toppings Bar +\$55 per gallon

SIGNATURE COCKTAILS

Each gallon serves 12-14 guests. No substitutions / modifications. Not sold on consumption.

Berry Bourbon Smash: Bourbon, lime, organic agave infused with mint and mixed berry shrub	\$200
Agave Mule: Tequila, lime, organic agave, fresh ginger	\$200
Smokey Sunset: Mezcal, watermelon, Lime, organic agave infused with fresh herbs & Mexican chillies	\$200
Fresh Affairs: Gin, cucumber, lime, organic agave infused with Thai basil	\$200
Florencia Spritz: Vodka, lime, organic agave infused with jasmine tea, lavender, rosemary, & juniper, topped with prosecco	\$200
Sunny Side Up: Rum, fresh ginger, lime, organic agave, turmeric	\$200
Custom Signature Cocktail	\$MKT





We look forward to working with you in making your event a success.
Please take a moment to carefully review our policies as outlined below:

Please refer to our Food and Beverage Guide for detailed guidelines and procedures before placing your order. While outlined below are key policies to review for your convenience, note that additional policies may apply.

Exclusivity

Volume Service America Corporation d/b/a Sodexo Live! maintains the exclusive right to provide all food and beverage within the Miami Beach Convention Center. Customer acknowledges all food and beverage, including water, must be purchased from Sodexo Live!. The Customer assumes full responsibility for enforcing the exclusivity clause; any violations, either by the Customer or an exhibiting organization participating in the event, may be subject to fees per item or service at Sodexo Live!'s discretion. This will be billed to the Customer or the exhibiting organization participating in the event at the Customer's discretion. All fees are subject to 24% service charge and 9% tax. The Customer also assumes full responsibility for notifying all organizations participating in the event of the MBCC Food & Beverage exclusivity policy. Sodexo Live! is not required to compile a list and engage en mass with organizations participating to ascertain interest in placing catering orders or communicate our exclusivity.

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, Sodexo Live! reserves the right to make reasonable product substitutions after consultation with the Customer.

Ordering Timeline

Due to the possibility of periodic interruptions in our supply chain with some of our vendors, Sodexo Live! requires all food and beverage specifications submitted to a member of Sodexo Live!'s Catering Sales team no later than sixty (60) days in advance from your first event day. Banquet Event Orders (BEO's) will then be provided based off those specifications; please review each order and notify our team of any modifications.

Sodexo Live! requires a signed contract on file thirty (30) days prior to the first event day. All functions are considered tentative until a signed contract is returned to Sodexo Live!.

Payment Policy

One hundred percent (100%) of the projected payment for the Event shall be paid at least thirty (30) days prior to the Event. Any deposit schedule that deviates from the above must be agreed to and confirmed in writing by a Sodexo Live! catering salesperson. A credit card must be on file for any add-ons during the event. If paying the deposit by ACH or wire/bank transfer, then the credit card will only be utilized for a remaining balance at the conclusion of the event. Sodexo Live! may require the Customer to provide a confirmation of payment from the financial institution to be on file. Sodexo Live! reserves the ability to halt the execution of services until the 100% deposit is acquired and applied to the Customer's invoice.

Terms & Final Invoice Reconciliation

Any additional amounts due to Sodexo Live! 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. Onsite charges will be reconciled daily to the credit card on file. After the final event day, the Customer shall, within ten (10) business days from the invoice date, advise Sodexo Live! in writing of any discrepancies in the invoice so that Sodexo Live! may review and, if necessary, make any proper adjustments. The Customer is responsible for settling all outstanding invoices within ten (10) business days from the invoice date.

Cancelation Policy

Cancelation by Customer shall be in writing:

If the Customer cancels five (5) or fewer days prior to the Event, the Customer shall be responsible for 100% of the total payment due hereunder.

If the Customer cancels between six (6) days and thirty (30) days prior to the Event, the 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 the Customer cancels between thirty-one (31) days and sixty (60) days, the Customer 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 be refunded to Customer.

If the Customer cancels the Event outside of sixty (60) days, the Customer shall be responsible for:

- (i) any specialty items or perishable items that have been purchased or ordered by Sodexo Live! for the Event;
- (ii) any services that have been purchased or ordered by Sodexo Live! for the Event;
- (iii) any equipment that has been rented by Sodexo Live! for the Event; and/or;
- (iv) a reasonable administrative fee calculated to compensate Sodexo Live! for its expense leading up to the Event.

Guaranteed Attendance

Customer shall notify Sodexo Live!, 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, and the Guaranteed Attendance shall not exceed the maximum capacity of the areas within the Facility in which the Event will be held. Sodexo Live! 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 Sodexo Live! of the Guaranteed Attendance within the time required, Sodexo Live! shall prepare for and provide services to persons attending the Event on the basis of the estimated attendance specified in the Event Orders, and 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, Sodexo Live! 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 (20%) percent (20%) may apply per guaranteed guest, at Sodexo Live!'s discretion.

If the Event Orders provided for reflect per person charges, Customer shall pay Sodexo Live! 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. Sodexo Live! 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 Sodexo Live! for every item prepared for the Event at the per item charge specified on the Event Orders provided.

Specialty Events

Meal functions of 1,000 and above are considered "Specialty Events" and may require customized menus. Your catering salesperson 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.

Service Charge and Tax

A 24% Service Charge shall apply to all food, beverage, equipment rentals, linen and disposable goods. Current Tax (9%) is applied apply to all food, beverage, labor charges, equipment rentals, linen, disposable goods and service charges, and are subject to applicable tax laws and regulations. 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 Sodexo Live! 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.

[Incentive Pricing Program](#)

All BEOs contracted more than twenty-one (21) days in advance of the first event day will receive our standard pricing listed in the Exhibitor Menu.

All BEOs contracted less than twenty-one (21) days of the first event day are subject to a **15% Short-Term Order Processing Fee** due to additional resources utilized to secure food, beverage, equipment or staffing services. Short Term Orders still have access to the entire Exhibitor Menu, but custom requests are subject to availability.

All BEOs contracted within seven (7) days of the first event day are subject to a **20% Expedited Processing Fee** due to additional expenses incurred to secure food, beverage, equipment or staffing services within a short notice. All orders are subject to a limited variation of the Exhibitor Menu; specific products or services may not be available.

All Short-Term Order and Expedited Processing Surcharges are automatically adjusted each product or service's price on the BEO, and a note at the bottom of the BEO will communicate the fee being charged to the Customer. Our Online Catering Portal will automatically reflect the pricing for orders placed within those time periods.

[Additional Services and Corresponding Fees](#)

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

- Breakfast, Lunch, Receptions and Dinners: \$5.00+ per person, per meal period
- Refreshment or Coffee Breaks: \$3.00+ per person, per break
- Rental Glassware: Starting at \$2.50+, per glass

Linen Service: Sodexo Live! is pleased to offer in-house black 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, Sodexo Live! 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 "Specialty Events" (or functions of 1,000 or more attendees), an additional labor charge may apply at Sodexo Live!'s discretion.

[Miscellaneous Provisions](#)

Indemnification and Limitation of Liability: Customer shall indemnify, defend and hold harmless the Sodexo Live! and Sodexo Live! Facility client and their respective officers, directors, agents, subcontractors and employees and each of them, from and against any and all demands, claims, actions or liabilities of whatsoever kind and nature including judgments, interest and reasonable attorney's fees and other costs, fees, expenses and charges, arising out of or caused by negligence or willful misconduct of Customer, its guests or invitees in connection with the Event. In no event shall Customer be responsible for those liabilities resulting from the sole negligence of Sodexo Live!, its agents or employees. This section shall survive the termination or expiration of this Agreement. In no event shall Sodexo Live! be liable to the Client for any liquidated, indirect, incidental, special, punitive or consequential damages, including lost profits or revenue, arising out of breach of any of its representations, warranties or agreements contained in this Agreement, whether or not such Client has been advised of the possibility of such damages, and whether any claim for recovery is based on theories of contract, negligence or tort (including strict liability).

Security: Customer acknowledges and agrees that Sodexo Live! 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.

Sampling Policies and Procedures

Sodexo Live! may grant a Customer permission to distribute food or beverage samples during an event. Approval is contingent on the Customer being the legal manufacturer or distributor of the product, the product(s) being in relation to the nature of the event, and Sodexo Live! approving the sampling activation in writing to the Customer. Maximum food sample sizes are two (2) ounces, maximum non-alcoholic beverage sample sizes are three (3) ounces and maximum alcoholic beverages/liquor sample sizes are one (1) ounce. The MBCC Sampling Request Form and the MBCC Sampling Agreement must be completed and returned to a Sodexo Live! Catering Sales Manager fourteen (14) days prior to the first event day. Approval is granted on a case-by-case basis at the sole discretion of Sodexo Live!, and a Certificate of Insurance (COI) stating Sodexo Live!, OVG 360 and the City of Miami Beach are not liable for the service must be on file.

- All sampled products must be served via biodegradable, compostable disposableware.
- No food or beverage may be sampled outside of exhibit halls and ballrooms, and all sampling operations must be confined to the Customer's booth. The Customer is strictly prohibited from distributing samples and soliciting interest outside of their booth.
- If a request for sampling exceeds the predetermined portion sizes or quantities exceeding sampling guidelines, Sodexo Live! will assess a Buy Out or Corkage Fee per item brought in.
- Sampling any beverages that include alcohol or liquor requires a Sodexo Live! bartender to distribute the product, charged at cost of the Customer. Sodexo Live! will determine the minimum amount of staff required for each sampling activation.
- Sodexo Live! does not provide or rent out equipment for sampling activations. The Customer is responsible for cleaning & maintaining their space, adhering to local and state Health Department Regulations and planning for proper waste disposal (including liquids). Disposal of cooking residue into the MBCC's drainage system is strictly prohibited.
- Receiving & Handling, Storage and Delivery services are available from Sodexo Live! at cost of the Customer.
- Samples may not be sold at any time and the Customer is prohibited from charging fees for attendees to receive samples.
- Approved Customers who are utilizing samples in relation to wholesale purposes are prohibited from distributing wholesale product on MBCC property; Sodexo Live! encourages Customers to arrange pick-up services at an off-site location or to coordinate with delivery services

Meeting Room and Booth Catering

All Meeting Room and Booth Catering Orders must be submitted via a "MBCC Catering Order Form" or Sodexo's Online Catering Portal (EZ Plant-It) no later than twenty-one (21) business days prior to the event. Orders received within twenty-one (21) business days may be limited to select product availability, and Short Term Order / Expedited Processing Fees may be applicable per order.

All functions are considered tentative until a signed contract is returned to Sodexo Live!. A credit card is required be on file for all orders. All meeting room and booth catering orders must be accompanied by one hundred percent (100%) deposit fourteen (14) business days prior to the first event day. If paying the deposit by ACH or wire/bank transfer, then the credit card will only be utilized for a remaining balance at the conclusion of the event. Sodexo Live! may require the Customer to provide a confirmation of payment from the financial institution to be on file. Sodexo reserves the ability to suspend the execution of services until the 100% deposit is acquired and applied to the Customer's invoice. Services have the ability to be denied by show management.

Please allow a minimum of sixty to ninety (60-90) minutes for all on-site orders and replenishment requests during the show:

- **Meeting Rooms** : \$125.00 per order (*Food and Beverage Subtotal*). Orders less than are subject to a \$25.00+ Delivery Fee.
- **Exhibit Hall Booths**: \$100.00 per order (*Food and Beverage Subtotal*). Orders less than are subject to a \$25.00+ Delivery Fee. The Customer must be present in the booth at time of delivery. Re-Delivery Fee of \$25.00+ per order will be applied for each attempted delivery if not present.

Food and Beverage "Traffic Promoters" must be purchased through Sodexo Live!. Small candies like individually wrapped mints are permitted. Exhibitors are prohibited from bringing outside food, beverage or food/beverage appliances into the Miami Beach Convention Center if the Customer was not assessed a Sodexo Live! Buyout Fee. Exhibitors are prohibited from handing out food and beverage as an enticement to attract attendees into to their booth if their featured product has no relation to food and beverage.

Exhibitor Attractions, like Popcorn Machines, may be rented through Sodexo Live! only if prior approval has been given to the Exhibitor by show management. Exhibitors may bring in logo'd bottled water. Receiving and daily storage fees may apply. A corkage fee of \$1.50+/per bottle will apply. Sodexo Live! reserves the right to control the quantity of logo'd bottled water brought into the facility. Product must be shipped to the Sodexo Live! warehouse prior to the start date of the event and delivery fees of \$50+ per delivery to the booth will apply.

Exhibit Hall Booth: Booth orders are designed and packaged to be placed on your counters or booth tables prearranged by the exhibitor with the show decorator. Sodexo Live! does not provide tables for display of food and beverage. Electrical needs for food service, trash removal, table, and chair equipment must be coordinated through your show's general contractor or show decorator. Booth orders are provided on high quality disposable ware with appropriate condiments. Sodexo Live! is able to coordinate china, specialty linens, specialty equipment, and services to optimize services in your booth being at cost of the Customer. Connect with our Catering Sales team to order these services.

Ready to order?



cateringmbcc@sodexo.com



<https://mbcc.ezplanit.com/#/welcome>

sodexo
live!