MIAMI BEACH
CONVENTION CENTER

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EXHIBITOR MENU

2027



CHEF SPOTLIGHT

ISMAEL LASALLE, EXECUTIVE CHEF

Executive Chef Ismael LaSalle leads the kitchen at the Miami Beach Convention Center, bringing more than 20 years of culinary experience to the facility. His high-volume, high-end catering accomplishments include three Super Bowls, a World Series, breakfast, lunch, and dinner for 9,000 technology developers at Ellucian Live, and an elegant 500-person dinner for the Prince of Monaco.

Chef LaSalle has also cooked for top celebrities, including Jennifer Lopez, Alex Rodriguez, and Miami's own hip-hop superstar Pitbull. Chef LaSalle brings his intense passion for Latin Caribbean cuisine and his love for delicious pastries and desserts to the Sodexo Live! team at the MBCC.

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MIAMI BEACH
CONVENTION CENTER

REQUEST CATERING SERVICES ONLINE

Ready to get started? Visit our Online Catering Portal to browse and request your menu selections. For custom requests — like receptions, elaborate displays, or something outside our standard offerings — our team is just an email away at cateringmbcc@sodexo.com.

Once you've submitted your request, a member of our Catering Sales team will personally follow up to finalize timing, location, and payment details via banquet contract. **All services are considered tentative until a fully executed (signed) banquet contract is received by Sodexo Live!**

CLICK HERE TO VISIT OUR ONLINE PORTAL ➤

DIETARY & ALLERGEN NOTICE

Custom dietary services like Kosher and Halal may be available at an additional fee. All requests must be communicated in writing ten (10) days prior to the first event day. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Sodexo Live! does not operate a dedicated allergen-free preparation and service space. Items made on-site are prepared on shared equipment. All Sodexo Live! 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 and accepting that Sodexo Live! does not guarantee a complete allergen-free service.

The following dietary labels have been identified within our menus:

Gluten Free
Dairy Free
Nut Free
VG Vegan
Contains Shellfish

BUDGETING YOUR EXPERIENCE

All pricing is subject to a 24% Service Charge and 9% Tax.

To receive our listed menu's pricing, BEOs must be contractually signed via Banquet Contract in excess of 30 days from your first event day. Our Executive Chef and his team of culinarians can create custom menu(s) that are tailored to fit your specific group and budget needs.

With additional expenses incurred securing food, beverage and staffing with short notice, additional surcharges may be applicable for orders submitted within 30 days to your first event day:

- **15% Short-Term Order Surcharge:** New orders contractually agreed upon within 30 days from the first event day will be subject to an additional 15% surcharge. While Short-Term orders have access to our full menu offerings, some products and services may not be available.
- **20% On-Site Orders:** New orders contractually agreed upon within 7 days from the start of your event will be subject to an **additional 20% surcharge**. Orders received will be limited to a specific, on-site menu.

Our published catering menus serve as an excellent starting point for planning your event. Due to supply chain challenges, we recommend contacting your Catering Sales Manager for the most updated pricing and availability.

Each BEO has a $150++ food and beverage subtotal minimum, or a $50+ delivery fee will be applicable.

For a complete breakdown of our catering policies,

CLICK HERE TO VISIT OUR CATERING GUIDE ➤



COFFEE &

REFRESHMENTS

COFFEE - Á LA CARTE

DRIP COFFEE & TEA

Price per gallon. Includes assorted sugar and sugar substitutes, half & half, 2% milk, almond milk, and soy milk. Maximum of three (3) hour service per gallon. Not sold on consumption.

Premium Coffee | 85

Premium Decaffeinated Coffee | 85

Selection of Herbal Teas | 85

Includes lemon and honey

Additional Milk Alternatives | +3 /per gallon of coffee

Oat milk, coconut Milk

Elevated Condiments | +15 /per gallon of coffee

Vanilla coffee flavor syrup, mocha coffee flavor syrup, caramel drizzle, chocolate drizzle, rock randy sugar sticks, whipped cream

ICE COFFEE TO ORDER | 800

Made-to-order iced coffee beverages, featuring a selection of flavored syrups to be customized to order!

- (6) gallons of iced coffee
- Attendee selection of liquid cane sugar (simple syrup), half & half, 2% milk, almond milk, soy milk & oat milk.
- Includes vanilla, caramel and hazelnut coffee flavoring syrups, caramel drizzle, chocolate drizzle, dark chocolate shavings, white chocolate shavings, fresh whipped cream, and festive straws
- Three (3) hour service or until supplies last

Package Requires:

- Banquet attendant(s) starting at $180+/per three (3) hour minimum shift, per attendant. **Large format or high-volume services will require additional staff.**

SINGLE SERVE COFFEE

All coffee machine packages require (1) 120 volt, 20amp dedicated electrical outlet per machine. The customer is responsible for providing all electrical requirements.

KEURIG® Machine Rental & Pods | 340

Machine Rental is a one-time charge per machine on the first event day; either KEURIG Pods Refill or Condiment & Water Refill required for each remaining event day of service.

- (1) Keurig Machine
- (42) Regular Coffee pods & (6) Decaf Coffee pods
- Assorted sugar and sugar substitutes, half & half, 2% milk, almond milk and soy milk.

KEURIG® Pods Refill | +265 /per refill

- (42) Regular Coffee pods & (6) Decaf Coffee pods
- Assorted sugar and sugar substitutes, half & half, 2% milk, almond milk and soy milk.

Single Serve Machine Condiment & Water Refill | +20 /per refill

- Assorted sugar and sugar substitutes, half & half, 2% milk, almond milk and soy milk.



SPECIALTY COFFEE & ESPRESSO ACTIVATIONS

FROZEN COFFEE TO ORDER | 1,500

Made-to-order frozen coffee beverages featuring a selection of flavored syrups and sweet toppings. Attendees can customize to their preference for an interactive coffee experience.

- (150) 8oz. servings of frozen coffee
- (3) hour service or until supplies last
- Includes vanilla, caramel, and hazelnut flavoring syrups, a variety of assorted sprinkles, dark chocolate shavings, white chocolate shavings, caramel drizzle, chocolate drizzle, fresh whipped cream, and festive straws

Package Requires:

- Banquet attendant(s) starting at $180+/per three (3) hour minimum shift, per attendant.
- Frozen Beverage Machine Rental ($250+ per machine).

Premium Frozen Coffee Toppings | +400

Includes mini brownie bites, crushed OREO® pieces, mini chocolate chip cookie bites, graham cracker dust, caramel sugar, maraschino cherries, and mini marshmallows

CORTADITO MIDDAY BOOST | 2,800

Latin-style espresso and coffee bar, featuring cortaditos, coladas, cafe con leches along with standard espresso beverages (lattes cappuccinos, americanos) and matcha lattes

Cortadito
COFFEE HOUSE

- Up to (300) servings
- Attendee selection of either:
  - 12oz hot beverage - cortadito, espresso, double espresso, colada, cafe con leche, cappuccino, americano, matcha latte
  - 16oz iced beverage - iced latte, iced americano, iced matcha latte, iced strawberry matcha latte
- (4) hour service or until supplies last
- Includes a variety of sugar and sugar substitutes
- Includes a variety of milk and milk alternatives
- (1) Espresso Machine and one (1) Coffee Bean Grinder
- (1) Cortadito Barista

Package Requires:

- (1) 120 volt, 15 amp dedicated electrical outlet. The customer is responsible for providing all electrical requirements.
- Counterspace at least 42 in. high, 20 in. deep and 6 ft wide. The customer is responsible for providing all furniture requirements.

Croquettas and Pastelitos Package | +475

Includes (30) ham croquettas, (30) chicken croquettas and (60) guava & cheese pastelitos

Empanadas and Pastelitos Package | +550

Includes (60) assorted empanadas [flavors vary per season] and (60) guava & cheese pastelitos

Additional Hours of Service | +215 /per barista/per hour

Additional Cups | +9 /per cup

SPECIALTY COFFEE & ESPRESSO ACTIVATIONS *continued*

ESSENTIALS PACKAGE | 2,250

Espresso beverages made to order, selection of espresso, decaf espresso, cappuccino, cafe latte, cafe mocha latte, macchiato and Americano.

- (250) 8oz. cups
- (4) hour service or until supplies last
- Includes a variety of sugar and sugar substitutes
- Includes whole milk, skim milk and milk alternatives
- (2) DaVinci Flavored Coffee Syrups
- (1) Espresso Machine and (1) Coffee Bean Grinder
- (1) Barista

Package Requires:

- (1) 120 Volt, 15amp dedicated electrical outlets. The customer is responsible for providing all electrical requirements
- Counterspace at least 42 in. high, 20 in. deep and 6 ft wide. The customer is responsible for providing all furniture requirements

Ripples® Beverage Printer | +450

Print a custom logo on top of each beverage

ExpressKafeh Bar Rental | +300

42 inches high x 20 inches deep x 6 feet wide

Custom Branded ExpressKafeh Bar Rental | +500

- 42 inches high x 20 inches deep x 6 feet wide
- Customization with 1 logo or image; brandable portion of bar front dimensions of 58 inches high x 39 inches wide
- Must be confirmed thirty (30) days in advance

DELUXE PACKAGE | 3,300

Espresso beverages made to order, selection of espresso, decaf espresso, cappuccino, flat white, cafe latte, cafe mocha latte, macchiato, americano, chai tea latte, assorted hot herbal teas and hot chocolate.

- Up to (550) 8oz. cups
- (8) hour service or until supplies last
- Includes a variety of sugar and sugar substitutes
- Includes whole milk, skim milk and milk alternatives
- (4) DaVinci Flavored Coffee Syrups
- (1) Espresso Machine and and one (1) Coffee Bean Grinder
- (1) Ripples® Logo Printer (prints a logo on top of the beverage)
- (1) Barista

Package Requires:

- (2) 120 Volt, 15amp dedicated electrical outlets. The customer is responsible for providing all electrical requirements.
- Counterspace at least 42 in. high, 20 in. deep and 6 ft wide. The customer is responsible for providing all furniture requirements

Custom Logoed Cup Sleeves | +450

(1) custom logo per package

Iced Espresso Beverages | +1,200

Adds 250 cups of Iced Espresso Beverages, including Iced Latte, Iced Cappucino, Iced Mocha, Iced Macchiato, Iced Americano.

Cold Brew Beverages | +1,200

Adds 250 cups of Cold Brew

Additional Hours of Service | +100 /per barista/per hour

Additional Cups | +6 /per cup

HYDRATION & WATER STATIONS

WATER COOLERS

Each water cooler incurs one (1) rental fee per rental period and requires (1) 120 Volt, 20amp dedicated electrical outlet. The Customer is responsible for providing all electrical requirements. Not sold on consumption.

Water Cooler Rental | 200

Includes five gallons of cold spring water

Water Cooler Refill | +50

Price per refill; five (5) gallon replenishment of cold spring water. not sold on consumption.

Purified (Glass) Water Cooler Rental* | 200

Includes five gallons of cold purified water

Purified (Glass) Water Cooler Refill | +75

Price per refill; five (5) gallon glass replenishment of cold purified water. not sold on consumption.

* Purified (Glass) Water Coolers are only permitted on carpeted surfaces {like meeting rooms and ballrooms) and are prohibited n Exhibit Halls due to safety concerns.

SPA (INFUSED) WATER

Price per three (3) gallons. Served via tabletop beverage dispensers. Not sold on consumption.

Sunshine Citrus | 200

Lemon and orange

Tropical Sunset Dream | 200

Pineapple and ginger

Seaside Mint Cooler | 200

Cucumber and mint

Custom Infusion | 220

AGUA FRESCA

Price per three (3) gallons. Served via tabletop beverage dispensers. Not sold on consumption.

Piña / Pineapple | 200

Sandia / Watermelon | 200

Agua de Jamaica / Hibiscus | 200

Represents products part of our sustainability initiatives



INDIVIDUALLY BOTTLED

Price per unit. Each sold on consumption.

Aquafina® Still Water, 16oz | 6

Saratoga® Sparkling Water, 12oz | 5

Assorted Juices, 12oz | 7
Orange, mango-orange, strawberry lemonade

Assorted Pepsi® Products, 12oz | 4
Pepsi, Diet Pepsi, Starry

Original Red Bull® Energy Drink, 8.4oz | 6

Starbucks® Frappuccino, 9.5oz | 8
Caramel, vanilla, mocha

Café Bustelo® Cafe Con Leche, 11oz | 9
Cafe con leche, cafe con vainilla, cafe con dulce de leche

Represents products part of our sustainability initiatives

REFRESHING ALTERNATIVES

Soda alternatives, price per unit. Each sold on consumption.

Sanpelligrino® Italian Sparkling Drinks | 5
Assorted seasonal flavors

Sanpelligrino® CIAO! Flavored Sparkling | 6
Assorted seasonal flavors

BY THE GALLON

Price per gallon. Served via tabletop beverage dispensers.
Not sold on consumption

Orange Juice | 55

Tropical Fruit Punch | 55

Lemonade | 55

Freshly Brewed Iced Tea | 50

Southern Sweet Tea | 50
Black tea infused with liquid cane sugar

Arnold Palmer | 55
House iced tea infused with lemonade

FRESH, COLD-PRESSED JUICES

in collaboration with

INDIVIDUALLY BOTTLED

Price per forty-eight (48) bottles.
Not sold on consumption.

Pineapple Cold Pressed Juice, 12oz | 480

Orange Cold Pressed Juice, 12oz | 480

Grapefruit Cold Pressed Juice, 12oz | 480

Watermelon Cold Pressed Juice, 12oz | 480

Tangerine Cold Pressed Juice, 12oz | 480

Celery Cold Pressed Juice, 12oz | 480

Le Beet, 12oz | 576
Blend of apple, beet and lime juices

Le Carrot, 12oz | 576
Blend of orange, carrot and ginger juices

Le Green, 12oz | 576
Blend of cucumber, kale, lime and ginger juices with organic agave

Le Shot Tumeric, 2oz | 384
Shot of tumeric and lime juice

Le Shot Ginger, 2oz | 384
Shot of ginger and lime juice

COLD-PRESSED JUICE BAR | 1,500

MEP Cold-pressed juices served via beverage dispenser.

- (150) 8oz servings of cold pressed juice
- (3) hour service or until supplies last
- Selection of two (2) cold pressed juices:
  - Pineapple
  - Orange
  - Grapefruit
  - Watermelon
  - Tangerine
  - Celery
- Selection of one (1) cold pressed juice blend
  - Le Beet - apple, beet & lime
  - Le Carrot - orange, carrot & ginger
  - Le Green - cucumber, kale, lime & ginger with agave

Package Requires:

- Banquet attendant(s) starting at $60+/per hour, minimum (3) hour shift.

Health Shots Add-On | +450
Includes 50 shots of either Le Shot Tumeric or Le Shot Ginger

Additional 50 Servings – Juice | +500
Includes 50 servings of one cold pressed juice

Additional 50 Servings – Juice Blend | +600
Includes 50 servings of one cold pressed juice blend



SNACKS &

EXHIBITOR ATTRACTIONS



PASTRIES

MORNING PASTRIES

Sold by the dozen (12).

Assorted Freshly Baked Pastries | 65
Plain croissants, assorted muffins, guava & queso pastelitos, chocolate avalanche

Hometown Pastelitos | 65
Guava, guava & queso, pineapple, coconut

Freshly Baked Muffins | 65
Cranberry-orange, blueberry, chocolate chip, corn

Gluten-Free Assorted Muffins | +5
Chocolate banana, cranberry, lemon blueberry, mango papaya

Freshly Baked Cinnamon Rolls | 65

Sliced Pullman Loaves | 65
Chocolate marble, orange poppy, lemon glazed, cinnamon

Gluten-Free Sliced Pullman Loaves | +5
Chocolate banana, cranberry, lemon blueberry, mango papaya

Assorted Danishes | 65
Cheese, cherry, apple, blueberry

Freshly Baked Croissants | 65
Plain, multigrain

Assorted Flavored Croissants | +5
Chocolate, almond, raspberry, Nutella

Assorted Bagels | 65
Plain, sesame, cinnamon raisin, everything

Assorted Scones | 65
Blueberry, raspberry white chocolate, apple cinnamon

Freshly Baked Donuts | 70

SWEETS

AFTERNOON SWEETS

Sold by the dozen (12).

Gourmet Cookies | 65
Chocolate chunk, oatmeal raisin, peanut butter, white chocolate macadamia

Gluten-Free Gourmet Cookies | +5
Chocolate chunk

Brownies | 65

Blondies | 65

Tropical Mini Bundt Cakes | 65
Key lime, coconut, double chocolate, pineapple

Gluten-Free Mini Bundt Cakes | +5
Key lime, coconut, double chocolate, pineapple

Chocolate Covered Strawberries | 70
White chocolate, milk chocolate, dark chocolate

Assorted Cake Pops | 70
White chocolate, milk chocolate, dark chocolate

Gourmet Cupcakes | 65
Carrot raisin, red velvet, picasso chocolate chunk

Gluten-Free Gourmet Cupcakes | +5

SAVORY

Sold by the dozen (12).

Bistro Butter Danish | 84
Selection of one (1) flavor per dozen:

- Spinach-Feta
- Parmesean
- Tomato-Olive

FROM THE PANTRY

GUILTY PLEASURES

Sold by the dozen (12). Individually packaged.
No substitutions or modifications.

Potato Chips | 51

Plantain Chips | 51

Mini Pretzels | 51

Smart Food® Popcorn | 51

Assorted Full Size Candy Bars | 60

Assorted Doritos® | 51

Traditional Chex® Mix | 51

Trail Mix | 51

Protein Brownie Crunch Bar | 60

WHOLESOME BITES

Sold by the dozen (12). Individually packaged or served.
No substitutions or modifications.

Assorted Whole Fruit | 51

Granola Bars | 51

Seasonal Fruit Cups | 96

Assorted Fruit Yogurts | 66

Blueberry, Strawberry, peach

HEALTHY INDULGENCES

Sold by the dozen (12). Individually packaged or served.

Protein Overnight Oats | 72

Old-fashioned oats, chia seeds, coconut milk and vanilla protein. Selection of one (1) topping per dozen:

- Blueberry
- Strawberry
- Peach

With Gluten-Free Oats | +10

Yogurt & Granola Parfaits | 90

Greek yogurt topped with housemade nut-free granola. Selection of one (1) topping per dozen:

- Mixed berries
- Tropical fruit
- Chocolate almond

With Gluten-Free Granola | +10

Chia Puddings | 72

Black chia seeds, green tea and coconut milk.
Selection of one (1) topping per dozen:

- Banana
- Blueberry
- Strawberry-guava

Hummus & Crudité | 150

Assortment of carrot sticks, celery and bell pepper strips. Selection of one (1) hummus flavor per dozen:

- Chickpea hummus
- Beet hummus
- Roasted red pepper hummus



SPECIALTY BREAKS & PACKAGES

HOUSEMADE SIGNATURE BITES

Sold by multiples of fifty (50). Individually packaged or served.
No substitutions or modifications.

Avocado-Lime Potato Chips | 310
Homemade fried chips seasoned with avocado and lime

Garlic-Parmesan-Truffle Potato Chips | 310
Homemade fried chips seasoned with garlic, parmesan and truffle

Zesty Plantain Chips | 275
Homemade plantain chips seasoned with lime and salt

Chile-Lime Popcorn | 275
Fresh popcorn seasoned with chile and lime

Cheddar-Jalapeno Popcorn | 275
Cheddar and jalapeno dusted popcorn

Sweet & Salty Popcorn | 275
Mix of buttered popcorn, caramel popcorn drizzled with dark chocolate, and sweet n' spicy seasoned popcorn

House Trail Mix | 290
Mix of dried fruit, M&M's®, dark and white chocolate chips, assorted nuts and pretzel

Dried Fruit & Chocolate Mix | 275
Mix of dried fruit (pineapple, mango, apricot, cherries) and dark chocolate nibs

Classic Cookie Bites | 290
Mix of white chocolate macadamia and peanut butter mini cookies

Nut-Free Cookie Bites | 290
Mix of chocolate chunk and oatmeal raisin mini cookies

Gluten-Free Cookie Bites | 310
Chocolate chunk gluten-free mini cookies

Brownie & Blondie Bites | 310
Mix of chocolate-dipped brownies and blondies

Energy Bar Bites | 310
Mix of dried fruit bars, whole oat bars and almond butter bars

CUSTOM LOGOED COOKIES

Sold by the dozen, minimum order of thirty-six (36) cookies per design and size. Individually packaged.

Large Custom Logoed Cookies | 100
Option of square, circle or rectangle cookie (dependent on logo), lead time of 30 days required.

Small Custom Logoed Cookies | 85
Option of square, circle or rectangle cookie (dependent on logo), lead time of 30 days required.

Custom Shaped Cookies | Mkt
Create custom-shaped cookies from an image, object or logo, lead time of 45 days required.

SPECIALTY BREAKS & PACKAGES *continued*

AMBIENT BREAK PACKAGES

Sold by multiples of twenty-five (25) guests.
Maximum three (3) hour service. No substitutions or modifications.

Yogurt Parfait Station | 500
Build your own yogurt parfait with vanilla Greek yogurt, cinnamon raisin granola, strawberries, blueberries, kiwi, blackberries, pineapple, shredded coconut, pomegranate seeds, chocolate shavings, slivered almonds, mint, lemon curd, maple syrup and honey

Hummus & Crudité Station | 500
Chickpea hummus, spicy roasted red pepper hummus, beet hummus, carrot sticks, celery, bell pepper strips, sliced radish, broccoli, sugar snap peas, pita bread, crostini and crackers

Charcuterie & Cheese Station | 600
Chef-selected charcuterie, imported and domestic cheeses, seasonal fruits and berries, sliced baguette, assorted artisan crackers and honey

Assorted Fruit & Berries Station | 500
Pineapple, strawberries, blueberries, grapes, kiwi, cantaloupe, blackberries, sliced orange and yogurt dip

Assorted Cheese, Fruit & Berries Station | 600
Chef-selected imported and domestic cheeses, seasonal fruits and berries, sliced baguette, assorted artisan crackers and honey

HOT BREAK PACKAGES

Sold by multiples of fifty (50) guests.
Maximum two (2) hour service. No substitutions or modifications.
Each package has unique electrical needs; the customer is required to provide all electrical requirements.

Warm Salted Pretzel Bites | 600
Individual cups served with warm beer cheese and mustard

Warm Glazed Donut Holes | 600
Individual cups of glazed brioche donut bites served with warm chocolate dip and warm raspberry coulis

Warm Churro Bites | 600
individual cups of glazed brioche donut bites served with warm chocolate dip and warm raspberry coulis

Cuban Ventanita | 600
Papa rellenas, mushroom croquettes, mini cubano sliders and mini shredded chicken empanadas

Vegan Cuban Ventanita | 700
Vegan "Impossible" papa rellenas, vegan mushroom croquettes, mini vegan cubano sliders and mini vegan jackfruit

Warm Corn Empandas | 700
Mexican corn, pabellons, and caribbean shredded chicken empanadas with cilantro, garlic and avocado cream

FROZEN BREAK PACKAGES

Sold by multiples of fifty (50) guests.
Maximum three (3) hour service. Each package has unique electrical needs; the customer is required to provide all electrical requirements.

Soft Serve Ice Cream Station | 600
Vanilla and Chocolate Ice cream. Includes rainbow sprinkles, chocolate sprinkles and maraschino cherries.
Requires Attendant at $60+ per hour, minimum three (3) hour shift
Requires Soft Serve Ice Cream Machine Rental(s) at $250+, per day.

Premium Ice Cream Novelties | 375
Assortment of mini Haagen Daaz® ice cream cups, Blue Bunny® ice cream bars, Nestle® cookie sandwiches, Strawberry Shortcake bar, assorted ice cream cones and assorted popsicles.
Requires Freezer Rental(s) at $100+, per day



EXHIBITOR ATTRACTIONS

ANTIQUE POPCORN MACHINE | 800

Cast your presence far and wide as you draw prospective clients into your booth with the irresistible aromas of freshly popped popcorn.

- 200 portions of popcorn
- One (1) popcorn machine
- Popcorn bags, popcorn oil and popcorn scoop
- Three (3) hour service or until supplies last

Package Requires:

- Attendant(s) starting at $60 per hour, min. three (3) hour shift.
- Power Requirement of two (2) 110 volt, 20
- amps electrical service.
- Client is responsible for procuring electrical requirements.

Antique Popcorn Machine Refill +$475
200 portions of popcorn

WARM, FRESHLY BAKED COOKIES | 800

Indulge your senses and captivate your audience with our freshly baked cookies, made to order right in your booth.

- 240 mini cookies; selection of two (2) flavors: Chocolate Chip, Sugar, Oatmeal Raisin, Peanut Butter
- One (1) cookie oven
- Mini plates and napkins
- Three (3) hour service or until supplies last

Package Requires:

- Attendant(s) starting at $60 per hour, min. three (3) hour shift.
- Power Requirement of two (2) 110 volt, 20 amps electrical service.
- Client is responsible for procuring electrical requirements.

Freshly Baked Cookies Refill +$675
240 mini cookies

EXHIBITOR ATTRACTIONS

21+ ICE CREAM & SORBET | 1,100

in collaboration with AUBI&RAMSA™ 21+ ICE CREAM

Creamy ice cream and sorbets infused with your favorite liquor brands.

- (100) 3.7oz ice cream or sorbet pints
- Three (3) hour service or until supplies last
- Selection of up to two (2) ice cream or sorbet flavors

Package Requires:

- Bartender(s) starting at $180+ /per three (3) hour shift, per bartender. Additional hour(s) are charged at $60+ /per hour, per bartender.
- One (1) Aubi & Ramsa Freezer Rental at $300+ per day. Freezer requires one (1) 120 volt, 20 amps dedicated electrical outlet.
- The customer is responsible for providing all electrical requirements.

Tequila

- **The Coco Loco:** Don Julio Blanco
- **Passion Fruit Margarita Sorbet:** Casamigos VG
- **Dulce de Leche:** Mi Familia Flores Extra Anejo

Single Malt

- **Highland Truffle:** Macallan 12 | **+200**

Bourbon & Rum

- **Old Fashioned:** Woodford Reserve, Cointreau
- **Chocolate Mark:** Maker's Mark
- **Tennessee Creme Brulee:** Jack Daniel's
- **Pina Colada:** Diplomatico
- **Barbados Tiramisu:** Mount Gay Black Barrel

Liqueurs

- **Lucky Brownie:** St. Brendan's Irish Cream
- **Chocolate & Amaretto:** Knight Gabriello

Gin & Vodka

- **Key Lime Martini:** Hendrick's Gin
- **White Russian:** Grey Goose Vodka
- **Espresso Martini:** Belvedere Vodka & Cafe Granita

Champagne

- **Strawberry French Mimosa:** Piper Heidsieck | **+200** VG





BREAKFAST



BREAKFAST SANDWICHES

AMBIENT BREAKFAST SANDWICHES

One dozen (12) servings on a platter with whole fruit and appropriate condiments. No flavor substitutions or modifications.

Plain Bagel with Smoked Salmon | 150

Plain bagel, smoked salmon, dill, capers, herb-garlic cream cheese

Sesame Bagel with Prosciutto | 150

Sesame bagel, prosciutto ham, peppery arugula, tomato, feta cheese, balsamic glaze

Croissant with Egg Salad | 140

Buttery croissant, egg salad (mayo, lemon zest, chives, dill), cucumber

Gluten-Free Bread with Hummus and Avocado | 160

Gluten-free bread, chickpea hummus, roasted red pepper, red onion, spinach, sliced avocado

HOT BREAKFAST SANDWICHES

One dozen (12) servings on a platter with whole fruit and appropriate condiments. No flavor substitutions or modifications.

Egg and Cheese | 150

Plain bagel, whole eggs, sharp cheddar cheese

Bacon, Egg and Cheese | 160

Everything bagel, smoked applewood pork bacon, whole eggs, sharp cheddar cheese

Ham, Egg and Cheese | 160

Buttery croissant, egg salad (mayo, lemon zest, chives, dill), cucumber

Turkey Sausage, Egg and Cheese | 160

English muffin, turkey sausage, egg whites, sharp cheddar cheese

Vegan Sausage, Vegan Egg and Vegan Cheese | 200

Gluten-free bread, vegan “Impossible” breakfast sausage, vegan “JUST” eggs, vegan cheese



LUNCH

BOXED LUNCHES

Priced per each. Minimum of fifteen (15) lunch boxes per flavor.
Beverages sold separately. Served with a piece of assorted whole fruit, a brownie, chips and appropriate condiments.

SALADS | 38

Super Green
Super greens, blueberries, strawberries, toasted almonds and feta cheese.
Served with Caesar dressing

Greek
Tuna salad, greens, pepperoncini, tomato, red onion, cucumber, olives and feta cheese.
Served with Lemon Oregano Vinaigrette

Roasted Beet and Orange (VG)
Fresh spring greens, roasted beets, orange and walnuts.
Served with Red Wine Vinaigrette (VG)

SANDWICHES | 42

Gluten-Free Option available for all flavors.
Minimum of fifteen (15) Gluten-Free lunch boxes per flavor. ***+$6 per box***

Roast Beef
Herb-crusted beef, arugula, Boursin® cheese, horseradish and caramelized onion

Black Forest Ham
Mixed greens, Swiss cheese, tomato and honey mustard

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

Turkey Club
roasted turkey, mild cheddar cheese, turkey bacon, tomato, mixed greens and pesto aioli

Roasted Vegetable (VG)
Portobello mushrooms, bell peppers, pickled red onions, sundried tomatoes and a vegan feta aioli

WRAPS | 42

Gluten-Free Option available for all flavors.
Minimum of fifteen (15) Gluten-Free lunch boxes per flavor. ***+$6 per box***

Roasted Turkey
Roasted turkey, mild cheddar cheese, turkey bacon, tomato, mixed greens and pesto aioli

Roasted Vegetable (VG)
Portobello mushrooms, bell peppers, pickled red onions, sundried tomatoes and a vegan feta aioli

Grilled Chicken Caesar
Grilled chicken, romaine, parmesan, tomato and Caesar dressing

Tuna Salad
Albacore tuna salad and green leaf

Caprese
Fresh mozzarella, tomato and pesto



LUNCH PLATTERS & BOWLS

DELI LUNCH PLATTERS

One dozen (12) servings on a platter with chips and appropriate condiments. No flavor substitutions or modifications.

Deli Sandwich Platter | 250
Sandwiches served on a freshly baked deli roll;
selection of one (1) flavor per platter

Gourmet Wrap Platter | 250
Assorted tomato, wheat and spinach tortillas;
selection of one (1) flavor per platter

Croissant Sandwich Platter | 250
Sandwiches served on a freshly baked croissant;
selection of one (1) flavor per platter

Gluten-Free Sandwich Platter | 270
Sandwiches served on Gluten-Free bread;
selection of one (1) flavor per platter

FLAVOR SELECTIONS:

- Roast Beef
- Roasted Turkey
- Black Forest Ham
- Tuna Salad
- Roasted Vegetable
- Caprese
- Italian Antipasto
- Grilled Chicken Caesar

BOWLS OF SIDE SALAD

Approximately ten to twelve (10-12) servings per bowl.
No flavor substitutions or modifications.

Baked Three Potato Salad | 100
Yukon gold, sweet and red bliss potatoes with sour cream, flat leaf parsley and a grain mustard dressing

Garden Salad | 100
Mixed greens, shredded carrot, cucumber, red onion, tomato and croutons; served with Italian dressing

Caesar Salad | 100
Chopped crisp romaine, kale, Pecorino Romano cheese and house-made croutons; served with a Lemon-Caesar dressing

Fusilli Pasta Salad | 95
Heirloom tomatoes, fresh basil, fresh spinach, crumbled feta cheese and red pepper vinaigrette

Chickpea and Tomato Salad | 110
Chickpeas, Roma tomato, red onion, cucumber, bell pepper, olives and feta dressing

Greek Salad | 120
Fresh spring greens, pepperoncini, tomato, red onion, cucumber, olives and feta cheese; served with lemon-oregano vinaigrette

Caprese Salad | 130
Fresh mozzarella, heirloom tomato, fresh basil and a balsamic vinegar olive oil dressing



RECEPTION

PASSED CANAPES

Price per piece. Fifty (50) piece minimum per canape. $75++ fee applied for service less than the minimum. No substitutions or modifications.
Requires Attendant(s) billed at $60+ per hour, minimum three (3) hour shift

VEGETARIAN/VEGAN

Roasted Corn Empanada | 7
Fresh lime crema, corn masa, picante sauce

Vegan Black Bean and Jackfruit Empanada | 7
Flour shell, creamy mojo sauce

Vegan Truffle Cauliflower Croquette | 8
Gluten-free panko, vegan garlic aioli

Vegan Mushroom Croquette | 8
Wild mushrooms, black truffle, vegan cashew cream, gluten-free Panko, grained mustard aioli

Vegan Stuffed Banana Croquette | 8
Green banana, vegan picadillo, vegan feta, gluten-free Panko, picante sauce

Vegan Coconut Calamari | 9
Tender young coconut, gluten-free breadcrumbs, sofrito sauce

Vegan Banana Street Taco | 9
Green banana tortilla, shredded vegan ropa vieja, cilantro onion, sliced Serrano peppers

Crispy Tempura Cauliflower | 8
Nappa cabbage slaw, peanut butter soy dressing

Vegan Jackfruit Bao | 8
Korean-BBQ style jackfruit, jicama slaw, mini steamed bun

Vegetable Antipasto Skewer | 7
Tomato, artichoke, mozzarella, olive

Vegan Heart of Palm Ceviche | 8
Heart of palm, lime juice marinade

BEEF

Asado Negro Arepa | 7
Venezuelan piloncillo arepa, braised short ribs, fresh salsa

Churrasco Mofongo | 9
Tender skirt steak, chimichurri, crumbled queso blanco, yuca cups

Maduro | 7
Beef tenderloin, chimichurri, queso bravo, Cotija cheese, sweet plantain

Crispy Rice Wagyu Beef | 9
Black bean sauce

Short Rib | 8
Merlot demi, crispy potato cake

Beef Yakatori Mini Skewer | 7
Spicy sesame ginger glaze

Fried Polenta Short Rib | 8
Mushroom demi, white cheddar polenta

PASSED CANAPES *continued*

Price per piece. Fifty (50) piece minimum per ca nape. $75++ fee applied for service less than the minimum. No substitutions or modifications.
Requires Attendant(s) billed at $60+ per hour, minimum three (3) hour shift

SEAFOOD

Togarashi Dusted Ahi Tuna Wonton | 8
Creamy edamame puree, ginger ponzu glaze

Pan Seared Lobster Dumpling | 9
Maine lobster, gulf shrimp, hot citrus soy sauce

Lobster Salad | 9
Maine lobster, caviar, phyllo cup

Paella Arancini | 8
Shrimp, gluten-free panko, roasted red pepper sauce

Shrimp Street Taco | 8
Garlic shrimp, corn mousse, fried corn tortilla

Peruvian White Fish Ceviche | 8
Sweet potato, concha corn, lime juice marinade

Spicy Tuna on Crispy Rice | 8

Peruvian Shrimp Ceviche | 8
Sweet potato, concha corn, lime juice marinade

Cobia & Shrimp Ceviche | 8
Pico de gal lo, lime juice marinade

Aji Tuna on Plantain Tostone | 8
Tuna, smashed plantain, guacamole, sofrito leche de tigere, micro cilantro

Aji Amarillo Grouper Ceviche | 8
Florida grouper, creamy aji amarillo leche de tigere, rice cup

Smoked Fish Dip | 8
House smoked white fish mousse, mini cone

Lobster Mousse Macarons | 9
Lobster mousse, macaron, caviar

CHICKEN-PORK

Reina Pepiada Chicken Croquette | 7
Roasted chicken, gluten-free panko, avocado guasacaca

Jerk Chicken Satay Skewer | 6.50
Spicy jerk BBQ

Chicken Street Taco | 8
Sweet and spicy chicken, cilantro slaw, fried corn tortilla

Honey Pork Belly | 7
Cornbread croustade, quinoa puff

Prosciutto & Tomato Roll | 7
Italian, prosciutto ham, wilted arugula, fresh mozzarella, sundried tomatoes, balsamic glaze

Pork Carnita Sope | 7
Slow roasted pork, black bean sauce, queso fresco, pickled red onion, fresh lime crema

STATIONARY RECEPTION BITES, SERVED IN CHAFERS & DISPLAYS

Price per piece. Fifty (50) piece minimum per selection. $75++ fee applied for service less than the minimum.
No substitutions or modifications.

HOT

Vegetable Pot Stickers | 7
Ginger-scallion ponzu

Fried Pork Pot Stickers | 7
Ginger-scallion ponzu

Chicken Lemongrass Pot Stickers | 7
Sweet Thai chili sauce

Vegetable Spring Rolls | 7
Sweet and sour

Cuban Spring Rolls | 7
Mango dip, mustard

Dade Street Craft Prime Slider | 7
Bacon habanero jam

Sweet Chili Chicken Slider | 7
Pickles, coleslaw

Cuban Slider | 7
Pickles, mustard aioli

Ropa Vieja Empanada | 7
Cilantro cream

Argentine Chicken Empanada | 7
Garlic aioli

AMBIENT

Chunky Guacamole | 7
Roasted tomato, artisan toast

Goat Cheese and Fig Spread | 7
Artisan toast

Pinot Noir Poached Pear | 7
Baby arugula, crispy prosciutto, pomegranate balsamic, artisan toast

Brie and Caramelized Onion | 7
Artisan toast

Tomato & Mozzarella Shooter | 7
Petite heirloom tomato, mozzarella, extra virgin olive oil, balsamic pearls

Jumbo Shrimp | 8
Cocktail sauce

Caprese Slider | 7
Mozzarella, heirloom tomato

Assorted Sushi Duo | 8
Chef selected varieties, wasabi, pickled ginger

Assorted Vegan Sushi Duo | 9
Chef selected varieties, wasabi, pickled ginger



RECEPTION STATIONS & DISPLAYS

Price per guest. $75++ fee applied for service less than the minimum.
Maximum two (2) hour service. Labor fees apply for extended hours of service.

HOT CULINARY EXPERIENCES

Ordered in multiples of fifty (50). Requires Attendant(s) billed at $60+ per hour, minimum three (3) hour shift Each package has unique electrical needs; the client is required to provide all electrical requirements.

Paella Grand Display | 29
Saffron infused rice, chicken, chorizo pork sausage, shrimp, clams, mussels, roasted peppers, peas

- **Upgrade to a Lobster Paella Grand Display |+10**
- **Upgrade to a Vegan Paella Grand Display |+10**

Pincho Grand Display | 32
Adobo grilled chicken skewers, mojo-marinated grilled steak skewers, Tajin-seasoned jumbo shrimp skewers and roasted vegetable skewers; served with Cubano's Cuban rolls, chimichurri, roasted garlic aioli, guasacaca and picante sauce

Havana Nights Grand Display | 45
Mini Cubanos, yucca fries, cheese croquettas, carne guisada, shrimp ceviche and maduros with queso and cilantro

Risotto to Order | 25
Vegan portobello mushroom risotto; Italian chicken sausage and broccoli rabe risotto with basil-oil

Premium Pasta to Order | 28
Gnocchi amatriciana; short rib ravioli with a herb-ricotta cream sauce

Asian Stir Fry to Order | 25
Attendee selection of chicken, ginger-marinated beef or shrimp, with attendee selection of soba noodles or jasmine rice, snap peas, carrots, bell peppers, onions, garlic, carrots, broccoli, teriyaki sauce, sweet chili sauce, Korean gochujang sauce, truffle oil, crispy shallots, sesame seeds

AMBIENT DISPLAYS

Ordered in multiples of twenty-five (25).

Cheese, Fruits & Crudites Grand Display | 30
imported and domestic cheeses, seasonal fruits and berries and fresh vegetable crudites. served with creamy mojito dip, spicy Florida ranch, sliced baguettes, artisan crackers and honey

Charcuterie, Cheese, Fruits & Crudites Grand Display | 42
Imported and domestic charcuteries, imported and domestic cheeses, seasonal fruits and berries and fresh vegetable crudites. served with creamy mojito dip, spicy Florida ranch, sliced baguettes, artisan crackers and honey

Sushi Grand Display | 48
Chef selected assorted sushi; served with pickled ginger, wasabi and soy sauce

Ceviche to Order | 34
Attendee selection of Ahi Tuna, Shrimp or Snapper, with attendee selection of lemon & lime marinade, pineapple & mango marinate, coconut milk & lime marinade, leche de tigre, avocado, mango, pineapple, jalapenos, red onion, sweet potato, tomato, corn, cilantro, garlic, mint, microgreens, cilantro-lime vinegarette, aji amarillo sauce, rum-honey reduction, salt, pepper, plantain chips.
Requires Culinary Attendant(s) billed at $60+ per hour, minimum three (3) hour shift

RECEPTION STATIONS & DISPLAYS *continued*

Price per guest. $75++ fee applied for service less than the minimum. Maximum two (2) hour service. Labor fees apply for extended hours of service.

CARVED TO ORDER

Ordered in multiples of fifty (50). Requires Attendant(s) starting at $180+/per three (3) hour minimum shift, per attendant. Each package has unique electrical needs; the client is required to provide all electrical requirements.

Rosemary Turkey to Order | 27
Whole turkey roasted with butter and rosemary, served with charred seasonal vegetables and warm bread rolls

Cuban Pork in Caja China to Order | 35
Tender whole suckling pig with tasty crackling, served with adobo sauce, sweet plantains and rice
Minimum order of 100 guests; ordered in multiples of 100.

Prime Rib to Order | 43
Herb crusted prime rib, served with a grain mustard and an assortment of freshly baked rolls

Atlantic Salmon to Order | 40
Roasted mojo-lime salmon, served with spicy mustard beurre blanc and seasonal vegetables

Chateaubriand to Order | 49
French-style chateaubriand with a Cabernet reduction, served with a roasted garlic mash and saute broccolini

Braised Rack of Lamb to Order | 35
Rack of lamb infused with garlic and rosemary, served with seasonal vegetables and warm bread rolls

Porchetta to Order | 24
Italian herbed pork, served with a sundried tomato-artichoke spread, pickled peppers, rustic mini rolls and polenta cakes

Argentinean Parrillada | 55
Churrasco skirt steak and grilled sausage; served with chimichurri, aji criollo, grilled vegetables, papas provenzal, baguettes and provoleta melted cheese

DESSERTS TO ORDER

Ordered in multiples of twenty-five (25). Requires Attendant(s) starting at $180+/per three (3) hour minimum shift, per attendant. Each package has unique electrical needs; the client is required to provide all electrical requirements.

Crepes to Order | 19
Includes nutella-banana crepes, berries and cream crepes, and apple cinnamon crepes to order; served with whipped cream

Bread Pudding | 19
Includes white chocolate-raspberry bread pudding and guava & cheese bread pudding; baked with cinnamon croissants toasted with butter and served with vanilla bean ice cream

Soft Serve Ice Cream to Order | 19
Vanilla and chocolate ice cream; attendee selection of waffle cone or bowl; includes whipped cream, maraschino cherries, warm fudge sauce, warm salted caramel, assorted candy pieces (M&M's®, Reese's®, gummy bears), rainbow sprinkles, chocolate sprinkles, grilled pineapple, strawberry compote, grilled peaches, caramelized banana, toasted coconut, dark chocolate shavings, chocolate covered espresso beans and passion fruit curd.
Minimum order of 50 guests; ordered in multiples of 50

Tropical Banana Foster to Order | 19
Sliced bananas flambéed with butter, brown sugar, cinnamon and a splash of rum; accented with lime and orange slices; served over French vanilla ice cream

Mini Dessserts Grand Display | 34
Includes chocolate covered strawberries, seasonal petit fours, panna cotta, bon bons, macarons, truffles & mini creme brulees



BARS & ALCOHOL

SERVICES

HOSTED BAR PACKAGES

Price per cocktail, bottle, can or beverage. Each sold on consumption.
Sodexo Live! bartender(s) are required to serve all alcohol services, billed at $60+ /per hour, minimum (3) hour minimum shift per bartender.
Sodexo Live! reserves the right to make reasonable product substitutions after consultation with the Customer based on product availability.

DELUXE

Spirits | 11

- New Amsterdam Vodka
- Mi Campo Tequila
- Bacardi Rum
- Beefeater Gin
- Jack Daniel's Tennessee Whiskey
- Four Roses Bourbon
- Jameson Irish Whiskey
- Dewar's White Label Scotch Whiskey
- Hennessy V.S. Cognac
- House Selection of Liqueurs & Cordials

Wine | 9

- Dark Harvest Chardonnay
- Ruffino Lumina Pinot Grigio
- Sycamore Lane Cabernet Sauvignon
- Proverb Pinot Noir
- Wycliff Brut Sparkling Champagne

PREMIUM

Spirits | 12

- Tito's Handmade Vodka
- Hornitos Tequila
- Captain Morgan Original Spiced Rum
- Tanqueray Gin
- Maker's Mark Bourbon
- Crown Royal Canadian Whiskey
- Proper No Twelve Irish Whiskey
- The Glenlivet 12 Scotch Whiskey
- Hennessy V.S.O.P. Cognac
- House Selection of Liqueurs & Cordials

Wine | 10

- Chateau Ste. Michelle 'Mimi' Chardonnay
- Kim Crawford Sauvignon Blanc
- Franciscan Estate Cabernet Sauvignon
- La Crema Pinot Noir
- Ruffino Sparkling Prosecco

ULTRA PREMIUM

Spirits | 13

- Grey Goose Vodka
- Patron Silver Tequila
- Ron Zacapa No. 23 Rum
- Aviation Gin
- Woodford Reserve Bourbon
- Crown Royal Canadian Whiskey
- Tullamore D.E.W Irish Whiskey
- The Glenlivet 14 Scotch
- Hennessy X.O.
- House Selection of Liqueurs & Cordials

Wine | 11

- Jordan Chardonnay
- Maso Canali Pinot Grigio
- Prati by Louis M. Martini Cabernet Sauvignon
- Terrazas 'Reserva' Malbec
- La Marca Prosecco

BEER & SELTZERS

Domestic Beer | 7

Bud Light, Miller Light, Michelob Ultra

Craft Beer | 8

Sam Adams Boston Lager, Blue Moon

Imported Beer | 8

Stella Artois, Corona

Assorted Hard Seltzers | 8

White Claw, High Noon

SOFT DRINKS

- Red Bull® Energy Drink | 6
- Aquafina® Still Water | 6
- Saratoga® Sparkling Water | 5
- Assorted Juices | 7
- Assorted Pepsi® Products | 4

Represents products part of our sustainability initiatives

WINES BY THE BOTTLE

Price per bottle. Each sold on consumption. Attendant labor fees are applicable for butler-passed or plated functions.

Sodexo Live! bartender(s) are required to serve all alcohol services, billed at $60+ /per hour, minimum (3) hour minimum shift per bartender. Sodexo Live! reserves the right to make reasonable product substitutions after consultation with the Customer based on product availability.

SPARKLING WINE

CHAMPAGNE

Henriot Brut Souverain | 175

(France) crisp and refined, with lively bubbles, vibrant citrus, fresh white peach, and a delicate, toasted brioche finish.

Moët & Chandon Imperial Brut | 240

(France) vibrant notes of green apple, citrus, and toasted brioche supported by a crisp texture and a smooth, lingering finish.

Veuve Clicquot Yellow Label Brut | 275

(France) bold and structured with notes of baked apple, white peach, and toasted almond. rich and refined with signature Veuve depth and a vibrant, lingering finish.

PROSECCO

LaMarca Prosecco Extra Dry | 50

(Italy) refined from the Veneto region, offering vibrant notes of ripe citrus, white peach, and honeysuckle. smooth and subtly sweet with a lively effervescence and polished finish.

Ruffino Prosecco DOC Brut | 50

(Italy) a lively wine with fragrant aromas of white flowers and golden apple. Fine, persistent bubbles and a crisp, elegant finish make it ideal for toasts or light pairings.

Represents products part of our sustainability initiatives

WHITE WINE

CHARDONNAY

Chateau Ste. Michelle 'Mimi' | 55

(Columbia Valley, Washington) fresh and elegant with notes of lemon zest, ripe pear, and hints of toasty oak.

Jordan | 80

(California) features vibrant Meyer lemon, crisp honeycrisp apple, and subtle French oak

PINOT GRIGIO

Maso Canali | 60

(Trentino D.O.C, Italy) crisp, refreshing green apple, pear, citrus and subtle floral notes

Jermann | 75

(Friuli D.O.C, Italy) a nuanced, complex profile of minerality, balanced with green apple and pear.

SAUVIGNON BLANC

Whitehaven | 65

(Marlborough, New Zealand) bright notes of grapefruit, lemongrass, fresh-snipped greens, white peach, and pear blends.

Kim Crawford | 60

(Marlborough, New Zealand) intensely aromatic with passionfruit, grapefruit, and fresh herbs.



WINES BY THE BOTTLE *continued*

Price per bottle. Each sold on consumption. Attendant labor fees are applicable for butler-passed or plated functions.

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RED WINE

MERLOT

Chateau Souverain | 45

(California) medium-bodied with notes of dark cherry, plum, and chocolate. soft, rounded tannins, subtle oak, balanced finish.

Napa Cellars | 85

((Napa County, California) rich and velvety with layers of black cherry, mocha, and toasted oak. Well-integrated tannins and a plush mouthfeel.

MALBEC

Terrazas 'Reserva' | 65

(Mendoza, Argentina) deep and expressive with ripe blackberry, violet, and dark chocolates. aged in French oak for structure & complexity.

PINOT NOIR

Kali Hart by Talbott | 75

(Monterey, California) bright and fruit-forward with notes of red cherry, raspberry, and baking spice. silky texture & a smooth, lingering finish.

Erath 'Reserve' | 95

(Willamette Valley, Oregon) a vibrant, elegant Pinot with flavors of black cherry, currant, and earthy spice. Polished tannins, graceful acidity.

CABERNET SAUVIGNON

Prati by Louis M. Martini | 65

(Sonoma County, California) smooth and approachable with ripe blackberry, plum, and hints of vanilla. soft tannins and a polished finish make this an easy-drinking red.

Napa Cellars | 100

(Napa County, California) full-bodied and structured, showcasing dark cherry, cassis, and cocoa with notes of oak spice. rich and layered with a long, satisfying finish.

ROSÉ

Whispering Angel Dry | 85

(Provence, France) elegant and pale in color, offering bright flavors of red berries, pink grapefruit, and subtle floral notes. silky texture with a clean, dry finish.

Represents products part of our sustainability initiatives

COCKTAILS

Sodexo Live! bartender(s) are required to serve all alcohol services, billed at $60+ /per hour, minimum (3) hour minimum shift per bartender.
Sodexo Live! reserves the right to make reasonable product substitutions after consultation with the Customer based on product availability.

**Glassware requires banquet attendant(s) to be billed at $60+/per hour, minimum 3-hour shift. Attendant(s) charged per service, not per package.*

THE CLASSICS

Price per pre-batched gallon.
No substitutions or modifications.
Not sold on consumption.

	Disposable *14 cocktails*	Glassware* *10-12 cocktails*
Margarita Tequila, organic agave, lime juice, citrus liquor garnished with a dehydrated lime wheel	195	225
Upgrade to a Flavored Magarita Strawberry, mango, or pineapple	205	235
Mojito Rum, lime juice, mint, agave, soda water garnished with a fresh lime wedge and mint sprig	195	225
Upgrade to a Flavored Mojito Coconut, watermelon, or passionfruit	205	235
Paloma Tequila, grapefruit juice, lime juice, simple syrup garnished with a fresh lime wedge	195	225
Lemon Drop Vodka, lemon juice, simple syrup garnished with a lemon wheel	205	235
Old Fashioned Bourbon, simple syrup, angostura bitters garnished with an orange peel and luxardo cherry	215	245

REFINED SELECTIONS

Price per fifty (50) cocktails.
No substitutions or modifications.
Not sold on consumption.

	Disposable	Glassware*
Mimosa Prosecco, orange juice	550	700
Lychee Mimosa Prosecco, lychee juice, orange juice	550	700
Bellini Prosecco, peach juice	550	700
Aperol Spritz Prosecco, aperol, soda water garnished with a fresh orange wheel	650	900
Hugo Spritz Prosecco, elderflower liqueur, soda water garnished with mint leaves and a fresh lemon wheel	650	900
Limoncello Spritz Prosecco, limoncello, soda water garnished with a fresh lemon wheel and mint sprig	650	900
Rosé Spritz Rosé, elderflower syrup, soda water garnished with an edible flower	650	900
French 75 Gin, prosecco, lemon juice, simple syrup garnished with a lemon twist	600	850
Kir Royale Prosecco, crème de cassis with a lemon twist	600	850

COCKTAILS *continued*

Sodexo Live! bartender(s) are required to serve all alcohol services, billed at $60+ /per hour, minimum (3) hour minimum shift per bartender. Sodexo Live! reserves the right to make reasonable product substitutions after consultation with the Customer based on product availability.

**Glassware requires banquet attendant(s) to be billed at $60+/per hour, minimum 3-hour shift. Attendant(s) charged per service, not per package.*

SIGNATURE SELECTIONS

Price per pre-batched gallon.
No substitutions or modifications.
Not sold on consumption.

	Disposable *14 cocktails*	Glassware* *10-12 cocktails*
Berry Bourbon Smash House bourbon, cold-pressed lime juice, organic agave infused with mint and mixed berry shrub garnished with a mint sprig	250	270
Agave Mule House tequila, cold-pressed lime juice, organic agave, cold-pressed ginger garnished with a fresh lime wheel	250	270
Smokey Sunset House mezcal, cold-pressed watermelon juice, cold-pressed lime juice, organic agave, fresh herbs, Mexican chilies garnished with a dehydrated lime wheel	250	270
Fresh Affairs House gin, cold-pressed cucumber juice, cold-pressed lime juice, organic agave infused with Thai basil garnished with a cucumber slice	250	270
Florecita Spritz house vodka, cold-pressed lime juice, organic agave infused with jasmine tea, lavender, rosemary and juniper; topped with prosecco & garnished with edible flowers	250	270
Sunny Side Up House rum, cold-pressed ginger, cold pressed lime juice, organic agave, turmeric garnished with a dehydrated lime wheel	250	270
Java Buzz House vodka, fresh brewed espresso, organic agave infused with a roasted oaxacan coffee blend garnished with espresso beans	250	270

FROZEN LIBATIONS

Price per seventy-five (75) 8oz. frozen cocktails.
No substitutions or modifications. Not sold on consumption.

Requires Frozen Beverage Rental at $250+ per machine. Each machine requires one (1) 220 volts, 20 amps electrical outlet. The customer is required to provide all electrical requirements.

Miami Vice | 960
Half Tropical Pina Colada & Half Strawberry Daiquiri
Upgrade to Dark Rum Floater Style | + Mkt

Frozen Margarita | 960
House tequila, fresh lime, organic agave, fresh citrus

Tropical Pina Colada | 960
Pineapple rum, organic agave, toasted coconut, cream of coconut, fresh lime juice
Upgrade to Dark Rum Floater Style | + Mkt

Frozen Espresso Martini | 960
Vodka, buestelo, coffee liqueur, simple syrup

Frozé | 960
Rosé wine, organic agave, fresh lime juice



READY TO ORDER?

email: cateringmbcc@sodexo.com

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

MIAMI BEACH
CONVENTION CENTER

MIAMI BEACH CONVENTION CENTER

FOOD & BEVERAGE GUIDE

2027

WELCOME TO THE MIAMI BEACH CONVENTION CENTER!

The MBCC Food and Beverage Guide provides a comprehensive overview of the food and beverage catering program available for all clients, outlining the procedures for curating a memorable culinary experience and addressing frequently asked questions.

The F&B Guide acts as a supplement to your Banquet Contract and Banquet Event Orders ("BEOs") in providing additional clarity to our exclusive services in the venue. Please review this document prior to ordering any services and note important deadlines for signed contract, advance deposit, final attendance guarantees and our incentive pricing program, which rewards early planning. While this document addresses the majority of our standard policies, additional guidelines may apply based on your event's specific needs.

Sodexo Live! is proud to be the exclusive provider to all forms of food and beverage, including alcohol, within the Miami Beach Convention Center ("MBCC") facility. Outside food, beverage and alcohol is strictly prohibited within the MBCC facility.

Our priority is ensuring the success of your event while safeguarding the health, safety and enjoyment of all attendees. Sodexo Live! reserves the right to enforce event-specific considerations on an as-needed basis and the right to modify, amend or update the Banquet Contract, Food and Beverage Guide and Catering Menu's pricing at our sole discretion.

Questions or Concerns? Email us at CateringMBCC@Sodexo.com



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GENERAL

FOOD & BEVERAGE POLICIES





EXCLUSIVITY

Sodexo Live! is pleased to be the exclusive Food and Beverage provider of the Miami Beach Convention Center. **All outside forms of food & beverage, including alcohol, is strictly prohibited within the Miami Beach Convention Center.**

The Customer assumes full responsibility for upholding and enforcing the exclusivity clause. Any infringements, whether by the Customer or an exhibiting organization participating in the event, will incur fees at Sodexo Live!'s discretion and invoiced inclusive of a 20% On-Site Order Surcharge, 24% Service Charge and 9% Tax.

The Customer is required to notify all participating organizations of Sodexo Live!'s exclusivity policy. Sodexo Live! does not communicate en mass with participating organizations to ascertain interest in placing catering orders nor advise our exclusivity.

ORDERING TIMELINE & CONTRACT DEADLINE

All food and beverage specifications must be submitted to a member of Sodexo Live!'s Catering Sales team no later than sixty (60) days in advance of your first event day. Banquet Event Orders ("BEO's") containing your food and beverage preferences will drafted; review each order for their accuracy and note important details such as location, timing, menu selections, flavors and/or quantities.

Sodexo Live! requires a fully executed agreement ("signed contract") with individually signed BEOs to be submitted thirty (30) days prior to the first event day. All functions remain tentative until a signed contract is received by Sodexo Live!.

By signing each BEO, the Customer confirms and authorizes the service. The Customer must promptly report any modifications required to your Catering Sales Manager. Sodexo Live! will not be held liable for inaccuracies approved by the Customer but not directly identified prior to the event.

PRICING ESTIMATE

A good faith estimate of menu pricing will be provided no earlier than six (6) months in advance of the event's start date and is confirmed at the signing of the agreement ("signed contract"). Due to fluctuating product availability and supply chain challenges, Sodexo Live! reserves the right to make reasonable product substitutions and/or the right to adjust pricing from our published menus with proper notification to the Customer.

INCENTIVE PRICING PROGRAM

Our published catering menus served as an excellent starting point for planning your event, but due to industry supply chain challenges, we recommend contacting your Catering Sales Manager for the most updated pricing and availability for your food and beverage preferences.

To receive our published menu's pricing, orders must be contractually finalized in excess of 30 days from your first event day. Our Executive Chef and his team of culinarians would be happy to create custom menu(s) that are tailored to fit your specific group and budget needs.

With additional expenses incurred securing food, beverage and staffing with short notice, additional surcharges may be applicable for orders submitted within 30 days to your first event day:

- **15% Short-Term Surcharge:** New orders contractually agreed upon within 30 days from the start of your event will be charged a 15% administrative fee due to the additional expenses incurred securing food, beverage and staffing. While Short-Term orders have access to our full menu offerings, please be aware that inside of 30 days some products and services may not be available.

- **20% On-Site Surcharge:** New orders received within 7 days from the start of your event will be charged a 20% administrative fee due to the extra efforts required to secure food, beverage and staffing within a short notice. On-Site Orders received will be selected from a limited, on-site menu and depending on current demand, be aware that some products or services may not be available.

A note at the bottom of each BEO will communicate any Short-Term Order and On-site Order surcharges being applied. Any orders submitted from our Online Catering Portal will have any applicable surcharges applied after the order has been received.

SERVICE CHARGE & SALES TAX

A 24% Service Charge shall apply to all food and beverage, which is used to defray the cost of setup, breakdown, service and other house expenses. For clarity, the Service Charge may also be known as a "House Charge" or "Administrative Charge". A portion of the Service Charge may be distributed by Caterer to the employees providing the Services; provided, however, this Service Charge 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 at the Event.

A 9% sales tax shall apply to all food, beverage, and labor charges, as well as equipment rentals and service charges. If the customer is a business entity claiming tax exemption, the customer must submit a valid Florida Consumer's Certificate of Exemption for Sales Tax (Form DR-14) under the customer's official business entity name and business address no later than thirty (30) days prior to the first event day.

All payments must also be made under the same official business entity. Acceptable proof includes:

- **Credit Card:** A photo of the front of the card clearly displaying the identical business entity name.
- **Wire/ACH/Bank Transfer**: Remittance advice clearly listing the identical business entity and business address.
- **Check:** A copy of the check clearly listing the identical business entity and business address.

Personal payment methods made of behalf of the business entity void any and all taxation exemptions requests. Credit cards must state the name of the business entity and the name of the individual they are representing on the card.

Should the customer be unable to provide the required evidence listed above, **taxes will not be removed from the customer's invoice.**

GUARANTEED ATTENDANCE

The Customer shall notify Sodexo Live! no less than ten (10) days prior to the first event day the minimum number of persons that will attend and utilize services during the Event (i.e. the "Guaranteed Attendance"). Should additional persons attend the event in excess of the Guaranteed Attendance, Sodexo Live! will make reasonable efforts to accommodate subject to product and staff availability. The Customer is responsible for any balance remaining from additional fees incurred in the event of a higher than anticipated attendance.

SPECIALTY EVENTS

Hosted meal functions such galas, weddings, award dinners, etc. are considered "Specialty Events" and may be eligible for custom menus. Your Sodexo Live! Catering Sales Manager and our Executive Chef will design menus that are logistically and creatively appropriate for large numbers. In some cases, additional labor and/or equipment fees may be applied to successfully orchestrate these events. Sodexo Live!'s standard banquets attendant to guest ratio is 1:20.

BEO MODIFICATIONS OR CANCELLATIONS

After an executed agreement has been received, Sodexo Live! has full discretion in accommodating adjustments to BEO's at the time of the request. **All requests must be made in writing (email or text sufficient):**

- Any decreases from the Guarantee must be requested in writing at least ten (10) days prior to the event or full charges will apply.
- Any increases from the Guarantee are subject to availability and may result in Chef's selections food and beverage preferences are not available.
- **Any BEO cancellations are subject to Sodexo Live!'s discretion:**
  - Cancellations requested between ten (10) and thirty (30) days in advance of the event may be subject to partial compensation, at Sodexo Live's discretion.
  - Cancellations requested ten (10) days or less in advance of the event will be subject to full charges.

Refer to the Banquet Contract for the full terms of the "Cancellation Policy". The dates and times of services specified on BEOs may be changed only by a written addendum signed by both the Customer and Sodexo Live!. Additional administrative and/or labor fees may be applicable for services deviating more than thirty (30) minutes from the contractually agreed upon service timing.

ORDER REPLENISHMENT & ADD-ONS

While the timing may vary based on the request, please allow a minimum of sixty (60) to ninety (90) minutes for all on-site replenishment and new add-on requests during any event. The Customer may authorize additional personnel to make Event Order decisions on behalf of the Customer before and during the event by informing Sodexo Live! in writing. Persons who are not authorized will be unable to modify any BEO or request additional services. All replenishments and add-ons will require the Customer's signature of approval at the time of the request, and payment must be received prior to delivery.

TERMS & FINAL INVOICE RECONCILIATION

Any additional amounts due to Sodexo Live! will be based on the actual number of items/persons served and any on-site services approved during the event. Onsite charges will be reconciled daily to the credit card on file. All balances are required to be settled ("paid in full") by the final event day with no exceptions.

T**he Customer shall, within twenty-four (24) hours of the first event day, advise Sodexo Live! in writing of any discrepancies in the final invoice so that Sodexo Live! may review and, if necessary, make any prior adjustments.** Requests made outside of the twenty-four (24) hour period will be ineligible for consideration, at Sodexo Live's discretion.

PAYMENT POLICY

Sodexo Live!'s Payment Policy is as follows, with no exceptions permitted:

A one-hundred percent (100%) advance deposit must be received by Sodexo Live! thirty (30) days prior to the first event day. Any additional orders or increases after the initial deposit has been received, must be paid in full at the time of the request before the start of the event.

A credit card is required to be on file for any replenishments or add-ons during the event. Onsite charges will be reconciled daily to the credit card on file. If a credit card is not available, an additional deposit ("Security Deposit") of 20% to 30% will be requested prior to the start of the event to cover any additional balance(s) and be refunded post-event after deducting any incidental costs. If a credit card is not added on file and the Customer refuses to submit a Security Deposit, the Customer will be unable to request replenishments, unable to add additional services, and unable to modify the originally contracted BEOs .

Sodexo Live! reserves the right to halt the execution of any contracted services until the Customer has complied with the payment requirements, the credit card requirement, and a 100% advance deposit is received by Sodexo Live! and been applied to the Customer's invoice. Specific payment methods may not be available based on the date of the payment request.

(New Vendors or Customers) To prevent payment delays, send any New Vendor Onboarding documentation needing to be completed at least sixty (60) days in advance of the event. Sodexo Live's W-9, Bank Letter and banking information are available only upon request. Sodexo Live!'s payment policy will not be exempt for requests who failed to properly advise Sodexo Live! of their New Vendor Onboarding documentation.

WARNING: Sodexo Live! shall provide written notice (email sufficient) to Customer of Customer's failure to timely pay outstanding balances. Customer shall have five (5) days from the date of such notice to pay such overdue amounts. If, after such period, Customer has still not paid the overdue amounts, Sodexo Live! reserves the right, in its sole discretion, to apply a ten percent (10%) late fee to any outstanding balance.

PAYMENT METHODS

Sodexo Live! is proud to offer the following payment channels:

CREDIT CARD
Sodexo Live! accepts all major carriers, including VISA, MASTERCARD, DISCOVER & AMERICAN EXPRESS

ACH, WIRE & BANK TRANSFERS: Exclusively available 30 days or more in advance of the event.
Sodexo Live! requires all Customers who request to pay the advance deposit by ACH, Wire or Bank Transfer to furnish an official bank letter from their financial institution, with the financial institution's logo in the letterhead, in the event a refund is warranted at the conclusion of the event. Before authorizing any advance deposits, verify your financial institution's ability to accurately supply this letter. Sodexo Live! will not be held liable for Customers unable to obtain a swift or secure refund due to the inability to procure the proper documentation.

COMPANY CHECK: Exclusively available 90 days or more in advance of the event.
Address all company checks to: Centerplate, Inc. In the event the Customer chooses to disburse a balance via Check, Sodexo Live! absolves itself of any responsible or liability associated with any issues, complications or adversities that arise subsequent to the disbursement or delivery process. Such issues include, but not limited to, loss, theft, non-receipt, and when the check fails to reach Sodexo Live!

ORDERING TIMELINE (VISUAL)

60 Days Before: Customer submits full food and beverage specs to Sodexo Live!.

Sodexo Live! will prepare Banquet Event Orders (BEOs) and send an initial proposal via Banquet Contract and Advance Invoice to the Customer for review.

30 Days Before: Signed Banquet Contract and 100% Advance Deposit are due.

The Customer is required to submit a signed Banquet Contract and 100% advance deposit to Sodexo Live! no later than 30 days before the event. All services are considered tentative until a signed Banquet Contract is returned, 100% payment is applied to the Customer's invoice and a credit card has been added to Sodexo Live!'s online catering portal.

Less Than 30 Days Before:

Any new orders ("BEOs") are subject to a 15% Short Term Order Surcharge.

10 Days Before: Guaranteed Attendance figures are confirmed.

Any modifications lower than the initial estimate and/or any BEO cancellations must beprovided in writing at least ten (10) days prior to the event or full charges will apply.

Any Dietary Restrictions or Requests are confirmed.

New requests submitted within the 10-day period are subject to availability.

Less Than 7 Days Before:

Any new orders ("BEOs) are subject to a 20% On-Site Order Surcharge.

Event Day

All balances from on-site requests or replenishments will be reconciled to the credit card on file atthe time of request. All outstanding balances must be paid in full by the final event day, A finalinvoice will be provided as receipt of payment(s) at the conclusion of the event.

24 Hours Post-Event: Report any Final Invoice Discrepancies

Any discrepancies in the invoice must be communicated to Sodexo Live! within 24 hours.

CHINA & GLASSWARE

For meeting rooms, Sodexo Live! is proud to offer China and Glassware services complimentary for all food and beverage services. For booths, ballrooms, exhibit halls and general areas of the convention center, food and beverage services are provided via high quality disposable ware with appropriate condiments. Sodexo Live! is able to coordinate china, glassware, specialty linens or equipment to optimize services at cost of the Customer.

- Breakfast, Lunch, Receptions and Dinners: *Starting at $5+ per person, per meal period, per day*
- Snack or Coffee Breaks: *Starting at $3+ per person, per break, per day*
- Rental Glassware: *Starting at $2.50+ per person, per glass, per day*
- Rental House Linen: *Starting at $28+ each, per service*

LIQUOR, WINE, BEER & ALCOHOLIC BEVERAGES

Sodexo Live! offers a variety of alcohol services including liquor, wine and beer. Any service that includes an alcohol-based beverage must be distributed by a Sodexo Live! bartender at the cost of the Customer. Sodexo Live! will determine the number of bartender(s) required per service. Due to fluctuating market prices and product availability, Sodexo Live! reserves the right to make reasonable product substitutions after consultation with the Customer based on product availability.

Hosted Bars: An assortment of alcoholic beverages distributed at no cost to attendees. Sodexo Live! will bill the Customer an initial estimate of total consumption prior to the event, which can be estimated using several variables. Final charges are invoiced by actual consumption after the conclusion of the event, priced by glass, can and bottle.

- Bartender labor charges are required for each Hosted Bar and start at $180+ per three (3) hour minimum shift. Additional hours are charged at $60+/per hour
- Hosted Bars that include spirits and cocktails have a 1:75 Ratio (Bartender to attendees)
- Hosted Bars that are wine and beer focused have a 1:100 Ratio (Bartender to attendees)

Cash Bars: An assortment of alcoholic beverages purchased on-site by attendees. Sodexo Live! will determine the number of bartender(s) required per service and the Customer is responsible for all associated labor charges. Sodexo Live! will determine the cost of the beverages available for purchase and the brands of alcohol being served.

- Bartender charges are required for each Cash Bar, start at $180+ per three (3) hour minimum shift and will be invoiced to the Customer. Additional hours are charged at $60+/per hour.
- In the event that a client requests specific food or beverage brands to be featured within Sodexo Live! bars as part of a sponsorship arrangement that extends beyond the standard house menu offerings, all such products must be provided as donated goods for Sodexo Live! to resell, with no cost or financial obligation incurred by Sodexo Live!. Approval of any such sponsorships shall remain solely at the discretion of Sodexo Live!.

ALLERGEN & RAW PRODUCT DISCLAIMER

Sodexo Live! does not operate a dedicated allergen-free preparation and service space. Items made onsite are prepared on shared equipment and may come into contact with products containing gluten and common allergens. The Customer acknowledges that food and beverage services requested may contain dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish, or wheat. Additionally, specific services may contain or come into contact with raw food.

The Customer acknowledges that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase attendee's risk of food borne illness, especially those with medical conditions. The Customer accepts responsibility for communicating caution to those consuming the services, understanding that Sodexo Live! does not guarantee a complete allergen-free service environment nor risk with raw or undercooked services.

Sodexo Live! is able to accommodate Gluten-Free, Dairy-Free, Vegan, Vegetarian, Kosher, Halal, and other allergens & dietary restrictions only with proper notice. All allergens & dietary restrictions for plated functions must be communicated to Sodexo Live! at least ten (10) days in advance of the first event day. All requests within the ten (10) day period may be limited to availability and chef's selection.

SELLING FOOD OR BEVERAGE ON MBCC PROPERTY

Customer may request approval to sell food or beverage products on Miami Beach Convention Center's property. Approval is granted on a case-by-case basis at Sodexo Live!'s discretion and is contingent on a Selling Fee being charged at cost of the Customer. A Certificate of Insurance (COI) stating Sodexo Live!, OVG 360 and the City of Miami Beach are not liable for the service must also be on file.

Selling food or beverage on MBCC property is limited to "Raw Products" or "Ready-to-Eat" Products; the distribution of alcohol is strictly prohibited. **All items requesting to be sold are prohibited to compete with Sodexo Live!'s existing Concession and Retail offerings.**

Raw Products: Classified as food or beverage that requires additional preparation to consume and is unable to be consumed on MBCC property. *i.e Spices, seasonings, condiments, flour, uncooked pasta, cake mixes, raw grains, canned products, etc.*

- These products must be sold in their pre-packaged form.
- Service is contingent on a Selling Fees being paid in full prior to the start of the event, which starts at $750++ per selling location, per day. Maximum number of locations is two (2). Additional fees per each item or service sold may be applicable.

Ready-to-Eat Products: Classified as food or beverage that has the ability to be consumed at will.
i.e. Specialty candy, internationally-sourced chips and snacks, etc.

- These products must be sold in their ready-to-eat form.
- Service is contingent on a Selling Fees being paid in full prior to the start of the event, which starts at $1,500++ per selling location, per day, but varies based on the request. Maximum number of locations is two (2). Additional Fees per each item or service sold may be applicable.

Sodexo Live! has the authority to suspend any Selling Activation at Sodexo Live's discretion at any time during an event.

CONCESSION & RETAIL VOUCHERS

Customers have the opportunity to purchase concession vouchers for attendees during their event. Each voucher must be designed towards a complete purchase of a food or beverage item, encompassing applicable tax.

All voucher requests must be communicated to Sodexo Live! 's Catering Sales Team at least thirty (30) days in advance of the event. For voucher concepts best geared towards your event, connect with a Sodexo Live! Retail & Concessions Manager for recommendations.

VOUCHER APPLICATION PROCESS

1. **The Customer must inform the Sodexo Live! Catering Sales Team the estimated number of vouchers anticipated on being redeemed during the event.** Sodexo Live! requires a minimum guarantee of 80% of the estimated number of distributed vouchers to be redeemed during the event, so plan accordingly.
2. **The Customer is required pay one hundred percent (100%) of the total estimated vouchers prior to the start of the event with each voucher billed at face value.** Vouchers will not be eligible for redemption if Sodexo Live! does not receive the initial one hundred percent (100%) advance deposit thirty (30) days in advance of the event.
3. **At the conclusion of the event, the Customer will be invoiced by either of the final actual number of vouchers redeemed, or the 80% guarantee - whichever is greater.** Each voucher will be billed by the agreed upon face value. Customers are responsible for setting all outstanding voucher balances prior to the end of the event.

VOUCHER REQUIREMENTS

Each voucher must physically display a maximum monetary value and are valid for single redemption only. Customers are permitted to employ different types of vouchers during a single event. Vouchers are exclusively redeemable in a printed form; digital vouchers are strictly prohibited. The responsibility of printing and distributing vouchers to attendees' rests with the Customer. Raffle tickets and other generic ticketing systems are prohibited.

The appearance and design of vouchers must receive approval from Sodexo Live!, ensuring the inclusion of the following information on each voucher:

- *[Name of event]*
- *[Date(s) of eligible redemption]*
- Valid for one time use.
- Valid for one *[enter type of F&B]* up to $*[enter value]*.
- Valid at any MBCC Sodexo Live! Retail Outlet.
- No cash value. No cash returned. Non-refundable.

BOOTH CATERING SERVICE REQUIREMENTS

All booth catering orders are designed to be placed on existing furniture prearranged by the exhibitor through the event's General Service Contractor (GSC) or show decorator. **Sodexo Live! does not provide furniture complimentary for booth catering orders.** If you need assistance confirming the spacing requirements of your orders, please ask your dedicated catering sales representative. Sodexo Live! offers the following furniture rentals charged per day of rental, but limited quantities are available per show on a first come, first serve basis.

- 8ft Table with Black Linen: $75+ per table, per day
- 8ft White Bar (Front and Backbar): $750+ per bar, per day
- 8ft White Bar (Front): $500+ per bar, per day
- 6ft Mogogo Bar (Front and Backbar): $350+ per bar, per day

All electrical requirements for food and beverage services must be arranged through the dedicated electrical vendor.

All customers with food and beverage services are required to organize booth cleaning services from the event's General Service Contractor (GSC) or show decorator.

MEETING ROOM & BOOTH CATERING ORDER MINIMUMS

All Meeting Room and Booth Catering Orders are subject to the following order minimums:

All Catering Orders are subject to a $150++ food and beverage subtotal.

Orders less than the stated minimum are subject to a $25.00+ Delivery Fee. The Customer must bepresent in the booth or meeting room at time of delivery. Re-Delivery Fee of $25.00+ will be applicable to each order for each additional attempted delivery.

All services not considered “Food or Beverage” (i.e. Ice Services, Linen Rentals, China Rentals, Storage Deliveries, etc.) will automatically be applied a $25.00+ Delivery fee for each prearranged delivery.

EXHIBITOR ATTRACTIONS & TRAFFIC PROMOTERS

Any food or beverage “Traffic Promoters” must be purchased through Sodexo Live!. Exhibitors are prohibited to handout food and beverage as an enticement to attract attendees into to their booth if their featured product (i.e. what the booth is conveying or showcasing to attendees) has no relation to food or beverage. Exhibitor Attractions such as Popcorn Machines may be rented through Sodexo Live! only if prior approval has been given to the exhibitor by the Customer/Show Management.

Small candies 1oz or less, like individually wrapped mints, are permitted for strict distribution within an Exhibitor’s booth and does not require Sodexo Live!’s written authorization.

Exhibitors may bring in logo’d bottled water contingent upon written approval from Sodexo Live!. A corkage fee of $1.50++/bottle will apply. Sodexo Live! reserves the right to control the quantity of logo’d bottled water brought into the facility.

ADDITIONAL FEES

Linen Service: Sodexo Live! is pleased to offer in-house black linen for all purchased food and beverage services. Additional fees may be applicable for specialty linens, linens for non-food-or-beverage services or for Customer meetings, starting at $28++/each.

Holiday Service: For orders requested on, or orders whose preparatory days land on, a designated U.S. Federal Holiday, additional labor fees will be charged to the Customer. At the time of ordering the service, Sodexo Live! will notify the Customer of the estimated additional labor fees based on information supplied by the Customer. The policy includes: New Year's Eve, New Year's Day, Martin Luther King Day, President's Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day.

Delayed or Extended Service: If the contractually agreed upon beginning or ending service time of your BEO changes by thirty (30) minutes or more, additional administrative and/or labor charges will apply. Should your event require extended pre- or post- stand by time, often necessitated by "Specialty Events" (or meal functions of 1,000 persons or more), additional labor charges may apply at Sodexo Live!'s discretion.

Service Minimum Fee: All BEOs where the purchased quantity of an item or service falls short of the required minimum are subject to additional fee starting at $75+ but may vary per item or service.

Enhanced Service Labor Fee: All BEOs where the requested operation exceeds our standard level of service may be subject to additional labor fees, starting at $60+/per hour and a three (3) hours minimum shift per attendant.

Equipment Rental or Table Rental Fee: Specific services may be subject to an equipment or table rental fee, charged per day of rental. For Booth Catering, the Customer is required to supply all counter space required for the services. Other fees may be applicable to your order(s); refer to your Catering Sales Manager for guidance.

Other fees may be applicable to your order(s); refer to your Catering Sales Representative for guidance.

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 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 from the Banquet Contract, 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 & Crowd Control: The customer acknowledges and agrees that Sodexo Live! shall have no responsibility to provide security for the event, nor for any food and beverage services purchased by the Customer. At the discretion of the MBCC facility, in order to maintain adequate security measures, all Customers are required to provide security personnel at the their sole expense. Consult with an MBCC event manager for details.



SAMPLING GUIDELINES

SAMPLING OVERVIEW

Sodexo Live! may grant a Customer permission to distribute food or beverage samples during an event contingent on the following conditions:

- The inherent and fundamental nature of the event is centered around food, beverage or alcohol;
- The Customer is the legal manufacturer or distributor of the proposed food or beverage samples;
- The proposed samples are in relation to the nature of the event;
- Approval is given to the Customer in writing by Sodexo Live!

Samples are limited to a specific portion size:

- Maximum food sample size is two (2) ounces
- Maximum non-alcoholic beverage sample size is three (3) ounces
- Maximum alcoholic beverage/liquor sample size is one (1) ounce

If a request for sampling exceeds the predetermined portion sizes, or is in quantities exceeding sampling guidelines, the Customer will be assessed a Buy Out or Corkage Fee per item brought in. **Sampling of any alcohol or liquor requires a Sodexo Live! bartender to distribute the product, charged at cost of the Customer.** Sodexo Live! will determine the number of staff required for each sampling activation.

TO REQUEST A SAMPLING ACTIVATION

A MBCC Sampling Request Form (Page 19), MBCC Sampling Agreement (Page 20) and Certificate of Insurance ("COI") registered under the exhibiting business and listing Sodexo Live! as an additional insured must be submitted to Sodexo Live! in writing 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! The COI must have the following coverages and verbiage as described on page 18.

Sampling requests submitted or finalized within fourteen (14) days or less prior to the first event day may result in a Buyout or Corkage fee being charged.

All sampled products must be served via single-use compostable servewear.

No food or beverage may be sampled outside of MBCC's exhibit halls 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 assigned booth.

Samples may not be sold at any time and the Customer is prohibited from charging fees for attendees to receive samples. 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.

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 Heath 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 may be available from Sodexo Live! at cost of the Customer, but are not guaranteed.

Sodexo Live! has the authority to suspend any Sampling Activation due to:

- Sodexo Live! deeming a Customer's activation operations are violating any Federal, State or Local Health Code Regulation.
- Distribution of product(s) that were not stated on the Sampling Application.
- Distribution of product(s) outside of the Customer's booth.
- Other activities in which Sodexo Live! deems it necessary to suspend operations.

BUYOUTS & CORKAGES

- If the Customer does not directly manufacture the product in the sampling request,
- If the Customer has a specific product request that Sodexo Live! is unable to procure, or
- If the Customer is requesting to distribute product exceeding sampling guidelines,

Sodexo Live! may grant the Customer permission to bring the requested food and beverage within the Miami Beach Convention Center **contingent on a Buyout and corkage fee being charged at cost of the customer, complemented with a Certificate of Insurance ("COI")** (Page 20). Approval is granted on a case-by-case basis with associated buyout or corkage fees determined at Sodexo Live!'s discretion.

All Buyout and Corkage requests submitted less than thirty (30) days prior to the event may be subject to Short-Term or On-Site surcharges (page 6).

FOOD & BEVERAGE EVENTS

If the nature of the Customer's event is exclusively food, beverage, or alcohol focused and/or the Customer anticipates five (5) or more Sampling, Buyout and/or Corkage requests, the Customer ("Show Management") will be required to provide the following:

1. A Certificate of Insurance (COI) with a $4 Million Umbrella Policy, requiring:
   a. $1 Million General Liability Coverage
   b. $1 Million Automobile Liability Coverage
   c. $4 Million Excess/Umbrella Liability Coverage
   d. $1 Million Worker's Compensation and Employer's Liability Coverage

2. A Detailed List of Sampling Booths, including:
   a. Name of Company
   b. Booth Number
   c. Main Contact (First & Last Name)
   d. Food, Beverage & Alcohol Samples to be distributed

3. A Detailed Floorplan of Sampling Booths, including booth numbers.

4. Full Payment for the following services, if applicable:
   a. Culinary Supervisors to monitor the preparation spaces and distribution of samples, and/or
   b. Alcohol Supervisors to monitor portion sizes and proper distribution of samples, and/or
   c. Fees associated with any exclusive or ticketed sampling areas that requires an additional purchase from an attendee to access.

No sampling requests will be approved or accepted until a Certificate of Insurance (COI) and any corresponding payments are provided to Sodexo Live! sixty (60) days in advance.
All sampling requests must be sent and approved by Sodexo Live! fourteen (14) days in advance. Requests within the fourteen (14) day period will not be accepted.

SHOW MANAGEMENT ACCEPTS ALL LIABILITY ASSOCIATED WITH SAMPLING AND BUYOUT ACTIVATIONS, AUTHORIZING SODEXO LIVE! TO HAVE FULL AUTHORITY OVER SAMPLING OPERATIONS, INCLUDING THE ABILITY TO SUSPEND ACTIVATIONS AT SODEXO LIVE's DISCRETION.

SPONSORED PRODUCT

- Sodexo Live! does not assume responsibility for purchasing products on behalf of clients for sponsored events. Any products intended for sponsorship must be supplied directly by the client or their sponsors.
- Sodexo Live! may grant the Customer permission to bring the requested food and beverage within the Miami Beach Convention Center **contingent on a Buyout or Corkage fee (based on 50% of catering price) being charged at cost of the customer.**
- Additional costs for receiving, storage, and delivery if Sodexo Live! is expected to manage the product.
- Any sponsorship that includes an alcohol-based beverage must be distributed by a Sodexo Live! bartender at the cost of the Customer. Sodexo Live! will determine the number of bartender(s) required per service.
- The MBCC liquor license is strictly for operational purposes and cannot be used to purchase alcoholic products on behalf of clients for sponsorships. Any such purchases must be made directly by the client in compliance with applicable regulations.
- The brands available at our cash bars are selected based on our inventory during the events. We do not source or purchase liquor brands beyond our standard offerings.
- Clients may incorporate sponsored brands by supplying the product at no cost to Sodexo Live!.
- All sponsored beverages must be reviewed and approved in advance.
- Bars operate with an open selection policy, meaning they are not exclusively tied to any single brand. While we can highlight showcase brands as part of an event sponsorship or partnership, it's our policy to preserve the integrity of our beverage program by ensuring that a full range of brands are available.
- Sodexo Live reserves the right to set catering or retail prices for menus featuring sponsored product given to Sodexo Live! at no cost.
- 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; requests without a COI with the required verbiage or insurance coverages will not be approved. All Buyout and Corkage requests submitted less than thirty (30) days prior to the event may be subject to Short-Term or On-Site surcharges (page 6). Connect with a Sodexo Live! Catering Sales Manager for additional information.

CERTIFICATE OF INSURANCE REQUIREMENTS

All Certificate of Insurances ("COI") must have the following requirements:

- COI must be submitted in a ACCORD 25 Format.
- Insured: The company representing and/or purchasing the exhibiting space must be listed.
- General Liability Coverage: Minimum $1,000,000 Each Occurrence, $2,000,000 General Aggregate
- Automobile Liability Coverage: Minimum $1,000,000 Combined Single Limit (each occurrence)
- Worker's Compensation and Employee Liability: Minimum $1,000,000 Each Accident
- Description of Operations - Must list the following verbiage: "Sodexo Live, OVG 360 and the City of Miami Beach, its agents, employees and officials are an additional insured under the terms and conditions of the General Liability policy with respect to work performed by the named insured as required by written contract. The Worker's Compensation policy contains a waiver of Subrogation in favor of Centerplate, Spectra and the City of Miami Beach, its agents, employees and officials providing the contract is executed prior to any loss. "
- Certificate Holder - Must list the following verbiage: Sodexo Live!, Miami Beach Convention Center, 1901 Convention Center Drive, Miami Beach, Florida 33139

MBCC SAMPLING REQUEST FORM

Approval is granted on a case-by-case basis. Note that submitting this form is not a guarantee of sampling approval, which is granted at Sodexo Live!'s discretion.

Email all completed forms to cateringmbcc@sodexo.com, or your designated Sodexo Live! Catering Sales Manager.

COMPANY INFORMATION

Name of the Event _____ Booth Number _____

Company Name _____

Company Address _____

City _____ State/Providence _____ Zip Code _____

Primary Contact _____ Mobile Number _____

Email _____

SAMPLING FOOD & BEVERAGE DETAILS

Dates of Sampling: *From* _____ *to* _____

Product(s) to be Sampled:

☐ Food _____ (Portion size of 2 oz or less)

☐ Beverage _____ (Portion size of 3 oz or less)

☐ Alcohol* _____ (Portion size of 1 oz or less)

**Sodexo Live! Bartenders are required to distribute the product starting at $60+/per hour, minimum three (3) hour shift.*

Please describe how the product(s) are in relation to the nature of the event:

_____

_____

Per the City of Miami Beach, all single-use plastic or styrofoam servewear is strictly prohibited.
All samples must be distributed via single-use compostable servewear made from plant-based materials like paper, bamboo, Sugarcane Bagasse, palm leaf or cornstarch.

I acknowledge all samples must be served from single-use compostable serveware and understand the activation may be subject to termination should non-compostable serveware be utilized. _____ *(Intials)*

MBCC SAMPLING AGREEMENT

SodexoLive! has exclusive food and beverage distribution rights within the Miami Beach Convention Center.

Exposition sponsoring organizations and their exhibitors may distribute sampled food or beverage products ONLY upon Written Authorization from Sodexo Live!.

GENERAL CONDITIONS

Exhibitors who directly manufacture, produce or distribute the intended product(s) may be given permission to sample portions of their products contingent on approval from Sodexo Live! The product(s) and the exhibitor(s) must be related to the inherent nature of the event. Exhibitors who do not directly manufacture, produce or distribute the product will be assessed a Buyout or Corkage fee. Sampled products may only be distributed within an Exhibitor's Booth. Samples are not permitted to be sold. Sampling Activations are not permitted if the inherent nature of the event is not food, beverage or alcohol focused.

Exhibitors acknowledge all approved sample(s) are limited to a specific size:

a. Limited to a maximum of 2oz per sample.
b. Non-Alcoholic Beverage limited to maximum of 3oz per sample.
c. Alcohol limited to maximum of 1oz per sample.

Exhibitors acknowledge that samples distributed larger than the sizes listed above will be subject to a Buyout or Corkage fee per product charged at cost of the Exhibitor(s), or operations will be terminated.

Exhibitors acknowledge responsibility for adhering to all Federal, State and Local Health Department Regulation for preparation and distribution of food, beverage and alcohol.

Exhibitors acknowledge responsibility for storage, handling, delivery and service of all equipment and products to execute the sampling activation(s). Exhibitors acknowledge Sodexo Live! is not liable for actions or damages resulting from equipment utilized from the sample activation(s). Sodexo Live! offers storage, handling and delivery services, which if agreed to, will be charged to the Exhibitor where applicable.

Exhibitors acknowledge a Certificate of Liability Insurance naming Sodexo Live!, OVG 360, The Miami Beach Convention Center and the City of Miami Beach must accompany your MBCC Sampling Request Form fourteen (14) business days prior to the event start date. Requests received by Sodexo Live! within and after the fourteen (14) day period will not be considered for approval. Your company's name as contracted with Sodexo Live!, OVG 360, The Miami Beach Convention Center and the City of Miami Beach must appear on the Certificate of Insurance. Sodexo Live! reserves the right to terminate any sampling operations that does not have a Certificate of Insurance with the appropriate verbiage on file.

WAIVER OF LIABILITY, ASSUMPTION OF RISK AND INDEMNITY AGREEMENT

In consideration of being permitted to participate at the Miami Beach Convention Center in a supervisory capacity, the sampling as detailed on the authorization request, the undersigned, heirs and personal representatives or assigns, do hereby release, waive, discharge and covenant not to sue Sodexo Live!, OVG 360 and the City of Miami Beach, their officers, employees and agents from any and all claims resulting from personal injury, accidents or illnesses (including death), and property loss arising from, but not limited to, participation in.

By signing this agreement, I understand and accept the terms and conditions listed and acknowledge that Sodexo Live! reserves the right to terminate any sampling activation leading up to and/or during an event at Sodexo Live!'s discretion. I understand that submitting this agreement is not a guarantee of sampling approval.

Print Name*: _____

Representing (Company/Business/Organization)* _____

Signature*: _____ Date*: _____

CERTIFICATE OF INSURANCE (COI) EXAMPLE

ACORD

CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY): xx/xx/xxxx

PRODUCER
XYZ BROKERAGE

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW.

INSURED
TENANT'S NAME (AS IT APPEARS ON LEASE AGREEMENT)
ADDRESS

INSURERS AFFORDING COVERAGE		NAIC #
INSURER A:	XYZ INSURANCE COMPANY	
INSURER B:		
INSURER C:		
INSURER D:		
INSURER E:		

COVERAGES

THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. AGGREGATE LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

INSR LTR	ADD'L INSRD	TYPE OF INSURANCE	POLICY NUMBER	POLICY EFFECTIVE DATE (MM/DD/YY)	POLICY EXPIRATION DATE (MM/DD/YY)	LIMITS	
	☒	**GENERAL LIABILITY** ☒ COMMERICAL GENERAL LIABILITY ☐ ☐ CLAIMS MADE ☒ OCCUR ☐ ____ ☒ INDEPENDENT CONTRACTORS GEN'L AGGREGATE LIMIT APPLIES PER: ☐ POLICY ☐ PROJECT ☐ LOC	XXXXXX	XX/XX/XX	XX/XX/XX	EACH OCCURENCE	$1,000,000
						DAMAGE TO RENTED PREMISES (Ea occurrence)	$100,000
						MED EXP (Any one person)	$5,000
						PERSONAL & ADV INJURY	$1,000,000
						GENERAL AGGREGATE	$2,000,000
						PRODUCTS - COMP/OP AGG	$2,000,000
							$
	☒	**AUTOMOBILE LIABILITY** ☒ ANY AUTO ☐ ALL OWNED AUTOS ☐ SCHEDULED AUTOS ☐ HIRED AUTOS ☐ NON-OWNED AUTOS ☐ ____ ☐	XXXXXXX	XX/XX/XX	XX/XX/XX	COMBINED SINGLE LIMIT (Each Occurrence)	$1,000,000
						BODILY INJURY (Per person)	$
						BODILY INJURY (Per accident)	$
						PROPERTY DAMAGE (Per accident)	$
	☐	**GARAGE LIABILITY** ☐ ANY AUTO ☐ ____				AUTO ONLY - EA ACCIDENT	$
						OTHER THAN AUTO ONLY: EA ACC	$
						AGG	$
	☐	**EXCESS/UMBRELLA LIABILITY** ☐ OCCUR ☐ CLAIMS MADE ☐ DEDUCTIBLE ☐ RETENTION $____				EACH OCCURRENCE	$
						AGGREGATE	$
							$
							$
							$
	☒	**WORKERS COMPENSATION AND EMPLOYERS' LIABILITY** ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? N If yes, describe under SPECIAL PROVISIONS below	XXXXXXX	XX/XX/XX	XX/XX/XX	☐ WC STATUTORY LIMITS ☐ OTHER	
						E.L. EACH ACCIDENT	$1,000,000
						E.L. DISEASE - EA EMPLOYEE	$1,000,000
						E.L. DISEASE - POLICY LIMIT	$1,000,000
	☐	**OTHER**					

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES / EXCLUSIONS ADDED BY ENDORSEMENT / SPECIAL PROVISIONS

Sodexo Live!, OVG 360 and the City of Miami Beach, its agents, employees and officials are an additional insured under the terms and conditions of the General Liability policy with respect to work performed by the named insured as required by written contract, The Workers' Compensation policy contains a Waiver of Subrogation in favor of Centerplate, Spectra and the City of Miami Beach, its agents, employees and officials providing the contract is executed prior to any loss.

CERTIFICATE HOLDER

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

CANCELLATION

SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, THE INSURER AFFORDING COVERAGE WILL ENDEAVOR TO MAIL _____ DAYS WRITTEN NOTICE TO THE CERTIFICATE HOLDER NAMED TO THE LEFT, BUT FAILURE TO DO SO SHALL IMPOSE NO OBLIGATION OR LIABILITY OF ANY KIND UPON THE INSURER, ITS AGENTS OR REPRESENTATIVES.

AUTHORIZED REPRESENTATIVE

ACORD 25 (2001/08)

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ONLINE ORDERING PROCESS

REGISTER YOUR ACCOUNT FOR INVOICING

(Updated June 1st, 2025)

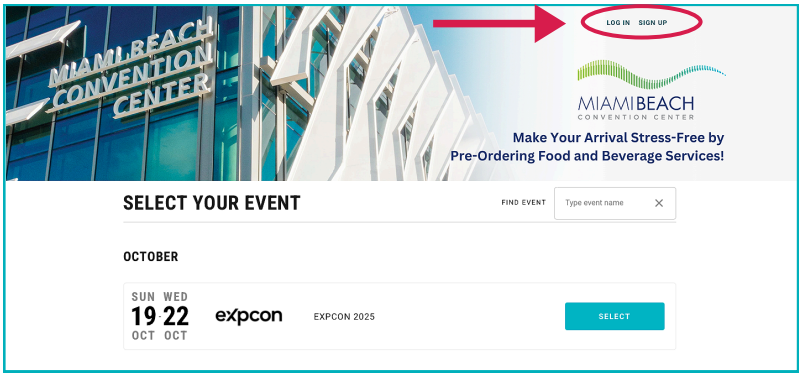
Sodexo Live! kindly requests all Customers to register an account via Sodexo Live!'s online Catering Portal to invoice you for any requested food and beverage order(s). The account registration process includes adding a credit card to be on file.

Scan the QR Code with your Mobile Device, or visit **https://mbcc.ezplanit.com/#/welcome**

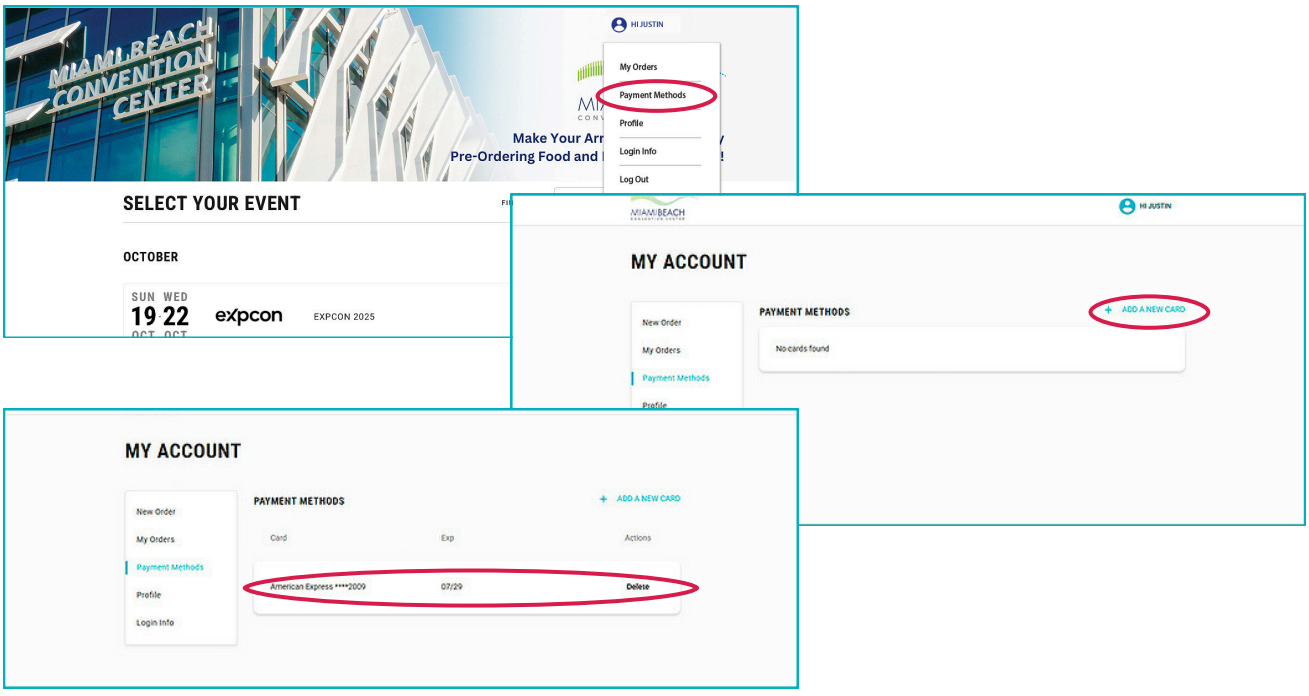
Click "Log In" (if you have an existing account) or "Sign Up" to create a new account.

If creating a new account, fill out all required fields as indicated. Include the business address and all preferred details that need to be listed on all invoices. Our portal may require a verification process to be completed either by text message or email.

Once all fields are completed, click "Register". An email may be sent to the email address on file confirming the account creation.



Click "Payment Methods", then "Add A New Card" and complete all required fields.



To maintain PCI compliancy, all credit card details must be directly inputted into your account on the portal. Should you require assistance with this process, reach out to your designated Catering Sales Representative.

ORDERING INFORMATION

All Customers must submit the following food and beverage specifications:

SERVICE INFORMATION

- Event or Function associated with the Food and Beverage Request
- Date(s) of Services
- Location(s) of Services
- Timing of Services:
    1. **Set Time:** The time our operations team will start setting up for the requested service(s), traditionally 30 minutes in advance of the Start Time.
    2. **Start Time:** The time our team guarantees that the requested service(s) will be set and commence.
    3. **End Time:** The time our team will stop all service(s) and start breaking down all equipment associated with such, unless an extension is discussed with your Catering Sales Manager. End Time extensions may incur additional labor fees.

ORDER SELECTION

- The food and beverage requested
- The cost of each food and beverage selection
- The quantity of each food and beverage selection
- Any specific flavors for the selected food or beverage
- Any specialty requests or dietary restrictions
  (Note that not all menu items may be modifiable)

Once all the above specifications are identified and submitted to our team, we will review your request and respond with a preliminary proposal in a timely manner. **All functions are considered tentative until a signed agreement and 100% advance deposit is returned to Sodexo Live!.**



THANK YOU

MIAMI BEACH
CONVENTION CENTER

READY TO ORDER?

CATERINGMBCC@SODEXO.COM

MBCC.EZPLANIT.COM

