



2025 BOOTH CATERING MENU



WELCOME TO THE MIAMI BEACH CONVENTION CENTER

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

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

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

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

The Sodexo Live! Team at MBCC

1901 Convention Center Drive
Miami Beach, FL 33139



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DIETARY KEY AND ALLERGEN NOTICE



GLUTEN FREE



PLANT-BASED



SUSTAINABLY PRODUCED

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

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

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

NEW POLICY

INCENTIVE PRICING PROGRAM

30-Day Advance Orders: Orders received outside of 30 days in advance of your first event date will receive our incentive pricing. Advanced orders may be selected from any of our published menus, or our Executive Chef and his team of skilled culinarians would be happy to create custom menus that are tailored to fit your specific group and budget needs.

Short Term Orders: Orders received inside 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.

On-Site Orders: Orders received inside 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. Orders received will be selected from a limited, on-site menu. Depending on the demands for On-Site Orders, please be aware that some products and services may not be available.

The published catering menus are a great place to start your planning process, but because of supply chain challenges, we ask that you reach out to your Catering Sales Manager to get the most up-to-date pricing and availability for any menu items you are interested in. Short Term Order and On-Site Order surcharges are still subject to our standard 24% service charge and 9% tax.

NEW FEATURE

ORDER CATERING SERVICES ONLINE

Sodexo Live! recommends all Customers to purchase Food and Beverage services via our Online Catering Portal; a limited variation of our menu is available for ordering efficiency. For unique services like receptions, meal stations or custom requests, we ask that you reach out to a Catering Sales Manager or email cateringmbcc@sodexo.com.

After your order has been submitted, a member of our Sales Team will reach out to confirm timing, location and payment via contract.

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



Coffee & Refreshments

Coffee, a la carte

DRIP COFFEE, BY THE GALLON

Price listed per gallon. One (1) gallon serves approx. 10-12 cups and include sugar, sugar substitute, half & half, skim milk and a plant-based milk. Minimum one (1) gallon per every three (3) hours of service. Not sold on consumption.

Premium Coffee	\$80
Premium Decaffeinated Coffee	\$80
Premium Cold Brew	\$80

VIP Coffee Bar Condiments	+\$15
Includes vanilla flavoring syrup, caramel flavoring syrup, mocha flavoring syrup, sugar sticks, caramel drizzle, chocolate drizzle and fresh whipped cream. Charged per gallon.	

HOT TEA, BY THE GALLON

Price per gallon. One (1) gallon serves approx. 10 to 12 cups and include sugar, sugar substitute, half & half, skim milk and a plant-based milk. Minimum one (1) gallon per every three (3) hours of service. Not sold on consumption.

Selection of Hot Herbal Teas	\$80
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VIP Hot Herbal Tea Condiments	+\$15
Includes sugar, sugar substitute, half & half, skim milk, a plant-based milk, lemon, honey, fresh mint, crystallized ginger, dehydrated citrus (orange, lime), star anise, cinnamon sticks, sugar sticks and fresh whipped cream. Charged per gallon.	

SINGLE-SERVE COFFEE MACHINES

Single-serve coffee machines incur one (1) rental fee per rental period. Service requires a (1) 120 Volt, 20amp dedicated electrical outlet per machine; the Client is responsible for providing all electrical requirements.

KEURIG® Machine Rental & Pods	\$335
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Package Includes:

- One (1) Keurig® Machine Rental
- 42 Regular Assorted Coffee pods
- 6 Decaf Coffee pods
- Includes sugar, sugar substitute, half & half, skim milk, and a plant-based milk

KEURIG® Pods Refill	+\$260
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- 42 Regular Assorted Coffee pods
- 6 Decaf Coffee pods
- Includes sugar, sugar substitute, half & half, skim milk, and a plant-based milk

Frozen Coffee Bar	\$1,500
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Package Includes:

- 150 8oz. cups of frozen cold brew with festive straws
- Three (3) hour service or until supplies last
- Includes vanilla, caramel and mocha flavoring syrups, assorted sprinkles, chocolate shavings, caramel and chocolate drizzle and fresh whipped cream

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 Bar Toppings	+\$400
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Includes mini brownie bites, crushed OREO® pieces, mini chocolate chip cookie bites, graham cracker dust, caramel sugar, maraschino cherries and mini marshmallows

Espresso & Barista Service

in collaboration with



ESSENTAILS PACKAGE

\$1,750

Beverage selection of espresso, cappuccino, macchiato, café mocha, café latte, Americano, Cubano and hot chocolate.

- Up to 300 8oz. cups
- Four (4) hour service or until supplies last
- Assorted DaVinci Flavored Syrups
- One (1) Espresso Machine and one (1) Coffee Bean Grinder
- One (1) Barista

Package Requires:

- Power Requirement of two (2) 110 volt, 20 amps electrical service. Client is responsible for providing electrical requirements.
- Furniture Requirement of counterspace at least 36 inches high and 6 feet wide. Client is responsible for providing furniture requirements

ULTIMATE PACKAGE

\$3,200

Beverage selection of espresso, cappuccino, macchiato, café mocha, café latte, Americano, Cubano and hot chocolate.

- Up to 550 8oz. cups
- Eight (8) hour service or until supplies last
- Assorted DaVinci Flavored Syrups
- One (1) Espresso Machine and and one (1) Coffee Bean Grinder
- One (1) Ripples® Beverage Printer (*print a custom logo on the top of the drink*)
- One (1) Barista

Package Requires:

- Power Requirement of two (2) 110 volt, 20 amps electrical service. Client is responsible for providing electrical requirements.
- Furniture Requirement of counterspace at least 36 inches high and 6 feet wide. Client is responsible for providing furniture requirements



Ripples® Beverage Printer

Print a custom logo on top of each drink

+\$300/package

Custom Logoed Cup Sleeves

Limit of one (1) custom logo per package

+\$350/package

Additional Cups

Within time limit of service

+\$6/each

Additional Baristas

+\$100/per hour

Hydration & Water Stations

WATER COOLERS

Each water cooler incurs one (1) rental fee per rental period. Requires one (1) 110 volt, 20 amps electrical service; Client is responsible for providing electrical requirements.

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.

SPA (INFUSED) WATER

Price per three (3) gallons and served via tabletop dispensers. Minimum one (1) gallon per every three (3) hours of service. Not sold on consumption.

Sunshine Citrus **\$200**

Lemon and Orange

Basil Berry Breeze **\$200**

Strawberry and Basil

Tropical Sunset Dream **\$200**

Pineapple and Ginger

Seaside Mint Cooler **\$200**

Cucumber and Mint

Custom Infusion **\$220**

AGUA FRESCA BY THE GALLON

Price per three (3) gallons and served via tabletop dispensers. Minimum one (1) gallon per every three (3) hours of service. Not sold on consumption.

Piña **\$200**

Pineapple

Pepino y Limón **\$200**

Cucumber and Lime

Sandía **\$200**

Watermelon

Agua de Jamaica **\$200**





Hibiscus



Non-Alcoholic Beverages

BOTTLED BEVERAGES

Price per dozen (12). Not sold on consumption.

 Aquafina® Water, 16oz Still Water	\$72
 Saratoga® Sparkling Water, 12oz Sparkling Water	\$60
Perrier®, 11.15oz Sparkling Water	\$60
Assorted Fruit Juices Orange, apple and cranberry	\$60
 Pepsi® Products, 12oz Pepsi, Diet Pepsi, Starry and Brisk Iced Tea	\$48
 Original Red Bull® Energy Drink, 8.4oz	\$72
Starbucks® Frappuccinos, 9.5oz Caramel, vanilla, and mocha	\$96

JUICE & TEA BY THE GALLON

Price per gallon. One (1) gallon serves approx. 10 to 12 cups. Minimum one (1) gallon per every three (3) hours of service. Not sold on consumption.

Orange Juice Freshly squeezed orange juice. Pulp-free	\$55
Tropical Fruit Punch A mix of pineapple, mango, orange, passion fruit and papaya juice	\$55
Lemonade Freshly squeezed lemon juice and sugar. Pulp-free	\$55
Freshly Brewed Iced Tea Black tea served with lemon	\$50
Southern Sweet Tea Black tea infused with liquid cane sugar served with lemon	\$50
Arnold Palmer A mix of our in-house lemonade and black tea served with lemon	\$55



Snacks & Light Fare

Pastries and Sweets

MORNING FAVORITES

Sold by the dozen.

Assorted Hometown Pastelitos (Pastries)	\$65
Guava, guava & queso, pineapple and coconut	
Freshly Baked Pastries	\$65
Chef's selection of pastries	
Assorted Muffins	\$65
Chocolate-banana-coconut, cranberry-walnut-flax seed, lemon-blueberry-sunflower seed and mango-papaya	
 <i>Gluten-Free Muffins</i> +\$5	
Assorted Strudel Danishes	\$65
Cheese, crumb, cherry and pineapple	
Sliced Pound Cake	\$65
Chocolate-banana-coconut, cranberry-walnut-flax seed, lemon-blueberry-sunflower seed and mango-papaya	
 <i>Gluten-Free Sliced Pound Cake</i> +\$5	
Freshly Baked Croissants	\$65
<i>Assorted Flavored Croissants</i> +\$5	
Assorted Bagels	\$65
Plain, sesame, cinnamon-raisin and everything	
Assorted Scones	\$65
Blueberry, raspberry-white chocolate and apple-cinnamon	
Freshly Baked Donuts	\$72
<i>Custom Decorated or Flavored Donuts</i> +\$8	

AFTERNOON DELIGHTS




Sold by the dozen.

Gourmet Cookies	\$65
Chocolate chunk, oatmeal-raisin, peanut butter and white-chocolate macadamia	
 <i>Gluten-Free Gourmet Cookies</i> +\$5	
Brownies	\$65
Blondies	\$65
Tropical Mini Bundt Cakes	\$65
Key lime, coconut, double chocolate and pineapple	
 <i>Gluten-Free Mini Bundt Cakes</i> +\$5	
Chocolate Covered Strawberries	\$70
White chocolate, milk chocolate and dark chocolate	
Assorted Cake Pops	\$65
White chocolate, milk chocolate and dark chocolate	
Gourmet Cupcakes	\$65
<ul style="list-style-type: none">• Carrot, raisin & walnuts with Vanilla Icing• Red Velvet with Cream Cheese Icing• Picasso with Chocolate Chunks, Chocolate Fudge, Mini Marshmallows & Chocolate Shavings with Chocolate Icing	
 <i>Gluten-Free Gourmet Cupcakes</i> +\$5	
<i>Custom Decorated or Flavored Cupcakes</i> +\$5	

From the Pantry

GUILTY PLEASURES

Sold by the dozen. Individually packaged. No substitutions or modifications.

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

FROZEN TREATS






Three (3) hour service. Requires Rolling Freezer Rental at \$100+ per freezer, per day. Requires one (1) 220 volts, 20 amps electrical service. Client is responsible for providing electrical requirements.

Premium Ice Cream Novelties **\$360**

Sold by the four dozen (48). Assortment of premium ice cream bars, ice cream cups, ice cream sandwiches, strawberry shortcake bars, cookie sandwiches and ice cream cones.







WHOLESOME BITES

Sold by the dozen. Individually packaged. No substitutions or modifications.

  Assorted Whole Fruit	\$51
Granola Bars	\$51
  Seasonal Fruit Cups	\$90
 Fruit Yogurts	\$66
Blueberry, strawberry and peach yogurts	

HEALTHY INDULGENCES

Sold by the dozen. Individually packaged.

  Protein Overnight Oats	\$72
Made with coconut milk; includes an assortment of blueberry, strawberry and peach	
Yogurt and Granola Parfaits	\$90
Assortment of mixed berries, tropical, and chocolate almond	
  Chia Puddings	\$72
Made with green tea and coconut milk; client selection of either	
<ul style="list-style-type: none">• Banana• Blueberries• Strawberry Guava	
  Hummus and Crudité	\$150
Assortment of fresh crudité with client selection of either:	
<ul style="list-style-type: none">• Chickpea Hummus• Beet Hummus• Roasted Red Pepper Hummus	

Housemade Signature Snacks

ATTENDEE FAVORITES

Individually packaged. Ordered in multiples of fifty (50).

	Garlic-Parmesan-Truffle Potato Chips Homemade fried chips seasoned with garlic, parmesan and truffle	\$310	
		Chile-Lime Popcorn Fresh popcorn seasoned with chile and lime	\$275
	Zesty Plantain Chips Homemade plantain chips seasoned with lime and salt	\$275	
		Sweet and Salty Popcorn Mix of caramel popcorn drizzled with dark chocolate, white cheddar popcorn, and sweet n' spicy popcorn	\$290
	House Trail Mix Dried fruit, M&M's®, dark and white chocolate chips, assorted nuts and pretzel mix	\$290	
	Cookie Bites Mix of chocolate chunk, white chocolate macadamia, peanut butter and oatmeal raisin. <i>Gluten Free (Chocolate Chunk) Cookie Bites +\$20</i>	\$290	
	Brownie and Blondie Bites Chocolate-dipped brownies (GF) and blondies	\$300	
	Energy Bar Bites Assortment of dried fruit, whole oat and almond butter bars		

CUSTOM SNACK PLATTERS

One Platter or Bar serves twenty-five (25) guests.

	Yogurt Parfait Bar 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	\$500
	Guacamole & Pico Bar Tortilla chips and plantain chips, mashed avocado, pico de gallo, and a selection of toppings including red onion, corn, green jalapeno, tomato, cilantro, garlic, lime, sea salt and pepper	\$500
	Upgrade to a Premium Guacamole & Pico Bar Includes Smoked Salmon, Chicharrons and Ceviche	\$750
	Hummus & Crudité Bar 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	\$500
	Charcuterie & Cheese Platters Chef's selection of charcuterie, imported and domestic cheeses, seasonal fruits and berries, sliced baguettes, assorted artisan crackers and honey	\$500
	Assorted Fruit & Berries Platters Pineapple, strawberries, blueberries, grapes, kiwi, cantaloupe, blackberries, sliced orange and yogurt dip	\$500
	Assorted Cheese, Fruits & Berries Platters Assorted imported and domestic cheeses, seasonal fruits and berries, sliced baguettes, assorted artisan crackers and honey	\$500

Exhibitor Attractions

ANTIQUÉ 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



AUBI & RAMSA'S 21+ PINTS

\$1,100

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

- 100 Mini (3.7oz) ice cream pints; selection of up to two (2) flavors:
 - **The Coco Loco** with Don Julio Blanco Tequila
 - **Agave Dulce de Leche** with Milagro Reposado Tequila
 - **Jack & Chocolate** with Jack Daniel's Single Barrel
 - **Old Fashioned** with Woodford Reserve Bourbon
 - **Lucky Brownie** with St. Brendan's Irish Cream
 - **Espresso Martini** with Gun Powder Gin
 - **Pina Colada** with Brugal 1888 Rum
 - **The White Russian** with Grey Goose Vodka
 - **Passion Fruit Margarita Sorbet** with Casamigos Tequila
 - **Strawberry and Rose Sorbet** with Veuve Clicquot Rose (+\$200)
 - **Japanese Pearl Drop** with Veuve Cliquot & Soto Sake (+\$200)
 - **Tangerine Mimosa Sorbet** with Moet & Chandon Brut (+\$200)
- Three (3) hour service or until supplies last

Package Requires:

- Bartender(s) starting at \$60 per hour, min. three (3) hour shift.
- One (1) Rolling Freezer Rental, starting at \$100+ each, per day.
- Power Requirement of two (2) 110 volt, 20 amps electrical service. Client is responsible for procuring electrical requirements.



MORELIA'S PALETA SAMPLER

\$1,000

Cool off from the humidity with an authentic Mexican paletas!

- Includes the following paleta flavors:
 - Ten (10) Greek Yogurt and Berries
 - Ten (10) Oreo® Cookies and Cream
 - Ten (10) Reese's® Peanut Butter
 - Ten (10) Pineapple Sorbet with Mint
 - Ten (10) Passion Fruit Sorbet
 - Ten (10) Brownie con Chocolate
 - Ten (10) Dulce de Leche filled with Dulce de Leche
 - Ten (10) Mango Sorbet
 - Ten (10) Coconut Sorbet
 - Ten (10) Strawberry Sorbet
- Three (3) hour service or until supplies last

Package Requires:

- One (1) Rolling Freezer Rental, starting at \$100+ each, per day.
- Power Requirement of two (2) 110 volt, 20 amps electrical service. Client is responsible for procuring electrical requirements.



AUBI's 21+ AFFOGATOS

\$1,650

Liquor-flavored ice cream paired with hot espresso to order.

- 130 espressos poured over mini (2oz) ice cream pints
- Three (3) hour service or until supplies last
- Selection of to two (2) flavors:
 - **Irish Coffee** with *Teeling Whiskey & Bailey's*
 - **Hazelnut Sidecar** with *Hennessy, Frangelico & Cointreau*

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) Rolling Freezer Rental, starting at \$100+ each, per day
- Power Requirement of two (2) 110 volt, 20 amps electrical service. Client is responsible for procuring electrical requirements.

Additional 30 Servings (within time limit)

+\$375



FRESH PRESSED JUICE BAR

\$1,500

Quench your thirst and revitalize your senses with our locally sourced, fresh cold-pressed pressed juices!

- 150 (8oz) servings; selection of up to two (2) juice flavors:
 - Pineapple Juice
 - Orange Juice
 - Grapefruit Juice
 - Watermelon Juice
 - Tangerine Juice
 - Celery Juice
- Selection of one (1) juice blend:
 - Le Beet (*apple, beet and lime*),
 - Le Green (*cucumber, kale, lime, ginger and agave nectar*)
 - Le Carrot (*orange, carrot and ginger*)
- Three (3) hour service or until supplies last

Package Requires:

- Attendant(s) starting at \$60 per hour, min. three (3) hour shift.



FROZEN COFFEE BAR

\$1,500

Escape from the heat with a frozen coffee bar! Includes a variety of toppings, flavors, festive straws and customizations to make the perfect afternoon refresher for your attendees.

- 150 (8oz) servings
- Three (3) hour service or until supplies last
- Includes vanilla, caramel, hazelnut and mocha flavoring syrups, assorted sprinkles, chocolate shavings, caramel and chocolate drizzle, fresh whipped cream and festive straws

Package Requires:

- Attendant(s) starting at \$60 per hour, min. three (3) hour service.
- Requires Frozen Machine Rental at \$250+, per day.
- Power Requirement of two (2) 110 volt, 20 amps electrical service. Client is responsible for procuring electrical requirements.

Additional 50 Servings (within time limit) +\$400

Premium Frozen Coffee Toppings Bar +\$400



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



CHAMPAGNE FLOATS

\$2,250

Fruity sorbet infused with Gin and topped with sparkling!

- 130 champagne floats with LaMarca Prosecco
- Three (3) hour service or until supplies last
- Selection of one (1) flavor:
 -  **Rouge 75** Raspberry sorbet with Hendrick's Gin and Chamboard
 -  **Jaune 75** Passion Fruit sorbet with Hendrick's Gin and Chinola

Package Requires:

- Bartender(s) starting at \$60 per hour, min. three (3) hour shift.
- One (1) Rolling Freezer Rental, starting at \$100+ each, per day
- Power Requirement of two (2) 110 volt, 20 amps electrical service. Client is responsible for procuring electrical requirements.

Additional 30 Servings (within time limit) +\$540

Upgrade to Moët & Chandon, Imperial Brut +\$MKT

Upgrade to Veuve Clicquot, Yellow Label +\$MKT





Breakfast

Breakfast Platters

BREAKFAST SANDWICHES

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

Cold Breakfast Sandwich Platter

\$150

One (1) Sandwich Flavor per platter:

- Plain Bagel with smoked salmon, capers, and cream cheese
- Sesame Bagel with prosciutto, arugula, sliced granny smith apple, honey and cream cheese
- Everything Bagel with sliced avocado, arugula, tomato, red onion and cream cheese
- Croissant with egg salad

Hot Breakfast Sandwich Platter

\$150

One (1) Sandwich Flavor per platter:

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

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

BREAKFAST BURRITOS


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

Breakfast Burritos Platter

\$170

One (1) Burrito Flavor per platter:

- Applewood bacon, eggs, grilled peppers & onions, crispy potatoes and Monterey Jack cheese with pico de gallo
- Steak, eggs, grilled onions & mushrooms, and Monterey Jack Cheese with an Avocado crema

 Smoked salmon, cream cheese, baby arugula, quinoa, and sun-dried tomatoes with a jalapeno aioli





Lunch

To-Go Lunch Boxes

SALADS \$38

Minimum of twenty-five (25) lunch boxes per flavor. Beverages sold separately. Served with a piece of assorted whole fruit, a brownie, chips and appropriate condiments.



Super Green

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

Greek

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



Roasted Beet and Orange

Arugula, red wine vinaigrette

SANDWICHES \$42

Minimum of twenty-five (25) lunch boxes per flavor. Beverages sold separately. Served with a piece of assorted whole fruit, a brownie, chips and appropriate condiments.

Roast Beef

Arugula, Boursin® horseradish, and caramelized onion

Black Forest Ham

Mixed greens, Swiss cheese, tomato and honey mustard

Italian Antipasto

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

Roasted Turkey Club

Mild cheddar, bacon, tomato, mixed greens and pesto aioli

Prosciutto and Brie

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



Roasted Vegetable

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

WRAPS \$42

Minimum of twenty-five (25) lunch boxes per flavor. Beverages sold separately. Served with a piece of assorted whole fruit, a brownie, chips and appropriate condiments.



Gluten-Free option available for all flavors. Minimum of twenty-five (25) gluten-free lunch boxes per flavor. +\$6

Roasted Turkey

Mild cheddar, bacon, tomato, mixed greens and pesto aioli



Roasted Vegetable

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

Grilled Chicken Caesar

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

Tuna Salad

Albacore tuna salad, green leaf

Caprese

Fresh Mozzarella, tomato and pesto

Lunch Platters and Bowls

DELI PLATTERS

One dozen (12) full size sandwiches served 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

Wraps served in an assortment of 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 with chef's selection of Gluten-Free bread. Selection of one (1) flavor per platter

Deli Sandwich Flavor Selections:

- Roast Beef
- Roasted Turkey
- Black Forest Ham
- Tuna Salad
- Prosciutto and Brie



Roasted Vegetable

- Caprese
- Italian Antipasto
- Grilled Chicken Caesar

BOWL OF SIDE SALAD

Serves 10 guests. No substitutions / 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, and croutons; served with ranch and Italian dressing

Caesar Salad \$100

Chopped crisp romaine, kale, Pecorino Romano cheese, house-made croutons, and 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 tomatoes, onion, cucumbers, peppers, olives and feta dressing

Greek Salad \$120

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

Caprese Salad \$130

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



Receptions

Signature Passed Canapes

Sold by piece. 50 pieces minimum order per selection. \$75+ fee applied for service less than the minimum. Requires banquet attendant(s) starting at \$180+/per three (3) hour minimum shift, per attendant. Additional hour(s) are charged at \$60+/per hour, per attendant.

Togarashi Dusted Ahi Tuna Wonton	\$7	Asian Street Taco	
Creamy Edamame Puree, Ginger Ponzu Glaze		 Sweet & Spicy Chicken with Cilantro Slaw	\$8
Asado Negro Arepas	\$7	 Garlic Shrimp with Corn Mousse	\$8
Piloncillo Arepa, Braised Short Ribs, Fresh Salsa		 Ropa-Vieja Style Jackfruit	\$8
Pork Carnitas Sopes	\$7	Crispy Tempura Cauliflower	\$8
Black Bean Sauce, Queso Fresco, Red Onion, Fresh Lime Crema		Nappa Cabbage Slaw, Peanut Butter Soy Dressing	
Pan Seared Lobster and Shrimp Dumplings	\$8	Bison Short Rib	\$9
Hot Citrus Soy Sauce		Merlot Demi, Crispy Potato Cake	
Signature Empanadas		 Korean BBQ Jackfruit	\$8
<ul style="list-style-type: none"> • Sweet Roasted Corn with Lime Crema & Picante Sauce • Black Bean and Jackfruit with Creamy Mojo Sauce 	\$7	Jicama Slaw, Mini Steamed Bun	
	\$7	Mini Skewers	
Shrimp and Crab Tortellini	\$8	 Jamaican Jerk Chicken Satay	\$6.50
Pacific Gulf Shrimp, Safron Lobster Bisque		 Vegetable Antipasto	\$6.50
Signature Croquettes		 Beef Yakatori with Spicy Sesame Ginger	\$6.50
 Cauliflower with Black Garlic Aioli	\$7	Mini Shooters	
• Reina Pepiada Chicken with Avocado Guasacaca Sauce	\$7	 Heart of Palm Ceviche	\$7.50
 Mushroom with Cashew Cream and Grained Mustard Aioli	\$8	 Peruvian White Fish Ceviche with Sweet Potato and Corn	\$6.50
Lobster Salad	\$9	 Peruvian Shrimp Ceviche with Sweet Potato and Corn	\$7
Caviar, Phyllo Cup		 Cobia and Shrimp Ceviche with Pico de gallo	\$7
 Plant Base Calamari	\$9	 Ebi and Tuna Roll	\$8
Pomodoro sauce		Wakame, Tobiko, Ginger Soy (price per piece)	
 Crispy Rice Wagyu Beef	\$9	 Maduro	\$6
Black Bean Sauce		Chimichurri Steak, Bravo Cheese Sauce	
 Paella Arancini	\$8	Honey Pork Belly	\$7
Toasted Red Pepper Sauce		Cornbread Croustade, Quinoa Puff	

Stationary Reception Bites

Sold by piece. 50 pieces minimum order per selection. Served via Stationary Chafers and Displays. \$75+ fee applied for service less than the minimum. Butler passing is available upon request and requires banquet attendant(s) starting at \$180+/per three (3) hour minimum shift, per attendant. Additional hour(s) are charged at \$60+/per hour, per attendant.

HOT

Pot Stickers

Vegetable	\$6.50
Fried Pork	\$6.50
Chicken Lemongrass	\$6.50

Spring Rolls

Vegetable	\$6.50
Cuban	\$6.50
Southwest Chicken	\$6.50

Sliders

Dade Street Craft Prime Slider	\$6.50
Sweet Chili Chicken Slider	\$6.50
Cuban	\$6.50

Empandas

Ropa Vieja	\$6.50
Argentine Chicken with Garlic Aioli	\$6.50

CHILLED & AMBIENT



Chunky Guacamole	\$6.50
Roasted tomatoes, artisan toast	

Goat Cheese and Fig Spread	\$6.50
Artisan toast	

Pinot Noir Poached Pear	\$7
Baby arugula, crispy prosciutto, pomegranate balsamic, Artisan toast	

Brie and Caramelized Onion	\$6.50
Artisan toast	



Jumbo Shrimp with Cocktail Sauce	\$8
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Caprese Slider	\$6.50
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Assorted Duo Sushi Roll (2 pieces)	\$8
Wasabi and pickled ginger	



Plant-Based Sushi Roll (2 pieces)	\$8
Wasabi and pickled ginger	



Reception Stations & Displays

Price listed per guest. Minimum of 25 guests, **ordered in multiples of 25 guests.**

Two (2) hour service. \$75+ fee applied for service less than the minimum. Labor fees apply for extended hours of service.

DESSERT STATIONS

Requires Culinary Attendant(s) starting at \$180+/per three (3) hour minimum shift, per attendant. Additional hour(s) are charged at \$60+/per hour, per attendant. Requires two (2) 220 volts, 20 amps electrical service. Client is responsible for procuring electrical requirements.

Crepes to Order **\$19**

Nutella-banana, berries and cream, and apple-cinnamon filled crepes; served with whipped cream

Affogatos to Order **\$19**

Scoops of creamy vanilla ice cream drowned with a shot of freshly brewed hot espresso

Add shots of liquor to your affogato station:

- *Kahlua Coffee Liquor* +\$5
- *Sambuca Italian Liquor* +\$5

Bread Pudding **\$19**

Cinnamon croissants with white chocolate raspberry, or guava and cheese bread pudding; toasted with butter, and served with vanilla bean ice cream

Ice Cream Social **\$19**

Selection of either vanilla and chocolate ice cream; attendee selection of waffle cone or bowl, whipped cream, maraschino cherries, warm fudge and caramel sauces, brownie bites, assorted candy, cookies bites and sprinkles.

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

CHARCUTERIE & CHEESE DISPLAYS

Cheese, Fruits & Crudités Grand Display **\$30**

Imported and domestic cheese, sliced seasonal fruits and berries with yogurt dip, fresh vegetable crudités, creamy mojito dip, and spicy Florida ranch dip. Served with sliced baguettes, assorted artisan crackers, and honey

Charcuterie, Cheese, Fruits & Crudités Grand Display **\$42**

Chef's selection of charcuterie, imported and domestic cheese, sliced seasonal fruits and berries with yogurt dip, fresh vegetable crudités, creamy mojito dip and spicy Florida ranch dip. Served with sliced baguettes, assorted artisan crackers, and honey



Interested in more elaborate reception displays like a Protein Carving Station, a Mini Slider Grand Culinary Display, or Gourmet Pasta to order?

Reach out to a Catering Sales Manager for options available that will fit your needs and within your allocated booth space!



Bars & Alcohol



Hosted Bars

All Hosted Bars are subject to a \$700++ minimum consumption guarantee. Final charges will be billed based on total consumption or the \$700++ minimum guarantee, whichever is greater. Sodexo Live! bartender(s) are required for all alcohol services starting at \$180+/per three (3) hour minimum shift, per bartender. Additional hour(s) are charged at \$60+/per hour, per bartender. Sodexo Live! reserves the right to make reasonable product substitutions after consultation with the Customer based on product availability

DELUXE

Spirits & Liquors by the Cocktail \$11

Includes:

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

Wine by the Glass \$9



Includes:

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

PREMIUM

Spirits & Liquors by the Cocktail \$12

Includes:

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

Wine by the Glass \$10


Includes:

-  Kendall-Jackson Vintner's Reserve Chardonnay
- Kim Crawford Sauvignon Blanc
-  Franciscan Estate Cabernet Sauvignon
-  La Crema Pinot Noir
- Ruffino Sparkling Prosecco

ULTRA PREMIUM

Spirits & Liquors by the Cocktail \$13

Includes:

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

Wine by the Glass \$11

Includes:

-  Napa Cellars Chardonnay
-  Seaglass Pinot Grigio
-  Chateau Ste. Michelle Cabernet Sauvignon
-  Kali Hart by Talbott Pinot Noir
- La Marca Prosecco

BEER, SELTZER & SOFT DRINKS

American Premium Beer \$7

Bud Light, Miller Light,
Michelob Ultra

Craft Beer \$8

Sam Adams Boston Lager,
Blue Moon

Aquafina® Water, 16oz \$6

Still Water

Ocean Spray® Fruit Juices \$4.50

Orange, Apple and Cranberry

Imported Beer \$8

Heineken, Corona

Assorted Hard Seltzers \$7

Red Bull® Energy Drink \$6

Saratoga® Water, 12oz \$5

Sparkling Water

Pepsi® Products, 12oz \$4

Pepsi, Diet Pepsi, Starry and Brisk
Iced Tea

Perrier® Water, 11.15oz \$5

Sparkling Water

Wines by the Bottle

Sodexo Live! bartender(s) are required for all alcohol services starting at \$180+ /per three (3) hour minimum shift, per bartender. Additional hour(s) are charged at \$60+ /per hour, per bartender. For Wine Service during a Plated Lunch or Dinner, banquet attendant(s) are required starting at \$60+ /per hour, minimum three (3) hour shift. Sodexo Live! reserves the right to make reasonable product substitutions after consultation with the Customer based on product availability

PROSECCO & CHAMPAGNE

Sold on consumption.

LaMarca Prosecco \$50

(Italy) Crisp with notes of lemon, green apple and citrus - combined with floral notes, a hint of minerality and a refreshing finish with minimal tannins

Moët & Chandon Imperial Brut \$215

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

Veuve Clicquot Brut 'Yellow Label' \$240

(France) Fruity aromas of peach, Mirabelle plum, pear and vanilla with toasty brioche

ROSÉ

Sold on consumption.

Fleur de Mer \$60

(Côtes de Provence, France) Delightful hints of fresh strawberries and raspberries with a crisp, mineral finish and balanced acidity

Whispering Angel \$75

(Provence, France) Elegant and light, with ripe peach, red berries, and a hint of citrus and a crisp, refreshing finish

SPARKLING WINE

Sold by the half dozen (6). Not sold on consumption.

J Vineyards California Cuvée \$80

(California) Almond, brioche and pear dominate this lively and elegant wine with a balanced acidity and a smooth finish

CHANDON Brut \$90

(California) A classic expression of California vineyards with green apple, pear and citrus notes preceding a soft, dry finish

CABERNET SAUVIGNON

Sold on consumption.

Prati by Louis M. Martini \$60

(Sonoma County, California) Hints of dark berries, plums and spice complimented by a smooth tannin

Napa Cellars \$90

(Napa County, California) Rich and full-bodied enhanced by flavors of blackcurrent, cherry, dark chocolate and subtle oak crafting a long, structured finish

Louis M. Martini \$145


(Napa Valley, California) A complex relationship between blackberry, plum and cocoa with pronounced tannins




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MERLOT

Sold on consumption.

 **Chateau Souverain** **\$45**
(California) Rich and full-bodied featuring assorted dark fruit like blackberry and cassis complimented by cocoa, vanilla and a smooth finish

 **Napa Cellars** **\$50**
(Napa County, California) Vibrant notes of ripe plum & cherry with a velvety finish

MALBEC


Sold on consumption.

Terrazas 'Reserva' **\$65**
(Mendoza, Argentina) Intense and bold with black cherry & plum and a robust structure and long finish

RED BLEND


Sold by the half dozen (6). Not sold on consumption.


 **Joel Gott 'Palisades'** **\$50**
(California) A complex blend of blackberry, cherry, cassis, hints of spice and toasted oak enhanced by a smooth finish

 **Orin Swift Cellars '8 Years in the Desert'** **\$145**
(California) A complex blend of dark cherry, plum, black pepper and toasted oak, complimented by a full-bodied profile

PINOT NOIR

Sold on consumption.

 **Siduri** **\$75**
(Santa Barbara, California) Elegant and nuanced with flavors of red cherry, raspberry and spice, complimented with Earthy undertones and balanced acidity


 **Erath 'Reserve'** **\$95**
(Willamette Valley, Oregon) Vibrant flavors of cherry, strawberry and subtle oak with a silky texture, balanced acidity and a long, graceful finish

CHARDONNAY

Sold on consumption.

 **Chateau Ste. Michelle 'Mimi'** **\$50**
(Columbia Valley, Washington) A refined creamy texture and crisp finish, with green apple, pear, oak and vanilla undertones

 **Hartford Court Russian River Valley** **\$95**
(Russian River Valley, California) Layered with notes of red berry, cherry, pomegranate and earthy undertones, boasting vibrant acidity and long finish

 **Rombauer** **\$135**
(Carneros, California) Rich and buttery with bold flavors of ripe pear, pineapple and vanilla, enhanced with a hint of toasted oak and a smooth finish




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RIESLING

Sold on consumption.

 **Chateau Ste. Michelle** **\$45**
((Columbia Valley, Washington) Bright and aromatic with flavors of ripe peach, apricot and honey, complemented by a hint of floral notes, crispy acidity and an off-dry finish

 **Eroica** **\$60**
(Columbia Valley, Washington) Expressive and elegant, with a well-balanced sweetness, crisp acidity from flavors of peach and lime, and a long refreshing finish

PINOT GRIGIO

Sold on consumption.

Maso Canali **\$55**
(Trentino D.O.C, Italy) Crisp, refreshing green apple, pear, assorted citrus and subtle floral notes

Jermann **\$75**
(Friuli D.O.C, Italy) A nuanced and complex profile of minerality, balanced with green apple and pear

SAUVIGNON BLANC

Sold on consumption.

Whitehaven **\$55**
(Marlborough, New Zealand) Bright notes of grapefruit and lemongrass in this superbly. Smooth and zesty on the palate with classic characteristics of fresh-snipped greens, white peach, and pear blends

Saint Clair **\$70**
(Marlborough, New Zealand) Bright and zesty with vibrant flavors of citrus, passion fruit and green apple enhanced by fresh herbal notes and a crisp, clean finish.

 **Rombauer** **\$90**
(Sonoma & Napa Counties, California) Rich and aromatic with flavors of ripe citrus, various melons, tropical fruit, fresh herbs and a touch of minerality, perfected with a smooth texture and a refined finish.



Hosted Bar Enhancements

Sodexo Live! bartender(s) are required for all alcohol services starting at \$180+/per three (3) hour minimum shift, per bartender. Additional hour(s) are charged at \$60+/per hour, per bartender. .
Sodexo Live! reserves the right to make reasonable product substitutions after consultation with the Customer based on product availability

CLASSIC COCKTAILS

Price per gallon. Each gallon serves approx. 10-12 guests. No substitutions or modifications.
Not sold on consumption.

Margarita Tequila, organic agave, lime juice, citrus liquor	\$185
Mojito White rum, lime juice, fresh mint, organic agave, soda water	\$185
Moscow Mule Vodka, lime juice, organic agave, fresh ginger	\$185
Bloody Mary Vodka lime juice, tomato juice, spices <i>Add a Bloody Mary Toppings Bar +\$55 per gallon</i>	\$185

SIGNATURE COCKTAILS

Price per gallon. Each gallon serves approx. 10-12 guests. No substitutions or modifications.
Not sold on consumption.

Berry Bourbon Smash Bourbon, lime, organic agave infused with mint and mixed berry shrub	\$200
Agave Mule Tequila, lime, organic agave and fresh ginger	\$200
Smokey Sunset Mezcal, watermelon, Lime, organic agave, fresh herbs and Mexican chilies	\$200
Fresh Affairs Gin, cucumber, lime and agave infused with Thai basil	\$200
Florecita Spritz Vodka, lime, organic agave infused with jasmine tea, lavender, rosemary, and juniper. Topped with prosecco	\$200
Sunny Side Up Rum, fresh ginger, lime, organic agave and turmeric	\$200



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BUILD YOUR OWN SANGRIA

Client selection of sangria served with a choice of either red wine, white wine or rose. One (1) gallon serves up to ten (10) 10oz. servings. Not sold on consumption.

Pina Colada Sangria	\$22
Pineapple juice, seltzer, chopped pineapples, coconut rum, maraschino cherries	
Traditional Sangria	\$30
Sliced apples, sliced oranges, fresh blueberries or strawberries, brandy, simple	
Lemonade Sangria	\$38
Sliced oranges, raspberries, sliced apples, lemonade, rum	
Peach Raspberry Sangria	\$35
Peach nectar, juice, or puree, sliced peaches, raspberries, seltzer, brandy	
Mixed Berry Sangria	\$44
Raspberries, blueberries, strawberries, blackberries, brandy, seltzer, sweetener	
Custom Sangria	\$MKT

FROZEN LIBRATIONS

Five (5) gallons serves up to seventy-five (75) 8oz servings. No substitutions or modifications. Not sold on consumption. Requires Frozen Beverage Machine Rental at starting at \$250+ per service. Requires one (1) 220 volts, 20 amps electrical service; client is responsible for procuring electrical requirements

 Miami Vice	\$950
Half Tropical Frost, Half Strawberry Daiquiri <i>Dark Rum Floater style available +\$MKT</i>	
Frozen Margarita	\$950
Tequila, lime juice, organic agave and fresh citrus	
Tropical Frost	\$950
Pineapple rum, organic agave, toasted coconut, cream of coconut and lime juice <i>Dark Rum Floater style available +\$MKT</i>	
Frozen Mudslide	\$950
Vodka, coffee liquor, Irish cream, vanilla ice cream and chocolate syrup <i>Add a Mudslide Toppings Bar +\$55 per gallon</i>	
Frozen Strawberry Daiquiri	\$950
White rum, strawberry, lime juice and simple syrup <i>Dark Rum Floater style available +\$MKT</i>	
Frozen Mimosa	\$950
Prosecco and fresh orange juice	
Froze	\$950
Rose wine, organic agave and fresh lime juice	



We look forward to working with you in making your event a success.
Please take a moment to review our policies before placing your order:

EXCLUSIVITY

Sodexo Live! is pleased to be the exclusive Food and Beverage provider of the Miami Beach Convention Center. All outside food & beverage 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, may be incur fees at Sodexo Live!'s discretion on a per-item or per-function charge and invoiced inclusive of a 20% On-Site Order Fee, 24% Service Charge and 9% Tax. The Customer is obligated to notify all participating organizations of Sodexo Live!'s exclusivity policy. Sodexo Live! is not required to communicate en mass with participating organizations to ascertain interest in placing catering orders nor advise our exclusivity.

PRICING

A good faith estimate of food and beverage pricing will be provided six (6) months in advance of the event's start date and will be confirmed at the signing of the agreement. Due to fluctuating product availability, Sodexo Live! reserves the right to make reasonable product substitutions after consultation with the customer. Additionally, due to supply chain challenges Sodexo Live! reserves the right to adjust pricing from our published menus with notification to the Customer.

ORDERING TIMELINE & CONTRACT DEADLINE

Due to the possibility of periodic interruptions in our supply chain with some of our vendors, Sodexo Live! requires all food and beverage specifications submitted to a member of Sodexo Live!'s Catering Sales team no later than sixty (60) days in advance from your first event day. Banquet Event Orders (BEO's) will then be provided based off those specifications; please review each order and notify our team of any modifications. **Sodexo Live! requires a signed contract on file thirty (30) days prior to the first event day.**

All functions are considered tentative until an executed agreement is returned to Sodexo Live!.

PAYMENT POLICY

One hundred percent (100%) advance deposit is due thirty (30) days prior to the first event day. 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 added under the customer's account, the customer will be unable to request replenishments or add additional services during the event.

Customers unable to pay for incidentals during event via credit card, will be required to provide an additional deposit of 20%-30%. This deposit will be monitor to cover any additional services during the event and will be refunded post-event, after deducting any incidental costs. Sodexo Live! reserves the right to halt the execution of services until the Customer has complied with the payment requirements, and 100% advance deposit is acquired by Sodexo Live!. Specific payment methods may not be available based on the date of the payment request.

Sodexo Live! requires Customers who paid 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.

TERMS & FINAL INVOICE RECONCILIATION

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

CANCELATION POLICY

Cancellation by Customer must be in writing:

- If the Customer cancels five (5) or fewer days prior to the Event, the Customer shall be responsible for 100% of the total payment due hereunder.
- If the Customer cancels between six (6) days and thirty (30) days prior to the Event, the Customer shall be responsible for fifty percent (50%) of the total payment due hereunder and all amounts over and above this amount, if any, shall be refunded to Customer.
- If the Customer cancels between thirty-one (31) days and sixty (60) days, the Customer shall be responsible for twenty-five percent (25%) of the total payment due hereunder and all amounts over and about this amount, if any shall be refunded to Customer.
- If the Customer cancels the Event outside of sixty (60) days, the Customer shall be responsible for:
 - (i) any specialty items or perishable items that have been purchased or ordered by Sodexo Live! for the Event;
 - (ii) any services that have been purchased or ordered by Sodexo Live! for the Event;
 - (iii) any equipment that has been rented by Sodexo Live! for the Event; and/or;
 - (iv) a reasonable administrative fee calculated to compensate Sodexo Live! for its expense leading up to the Event.

GUARANTEED ATTENDANCE

Customer shall notify Sodexo Live!, not less than five (5) business days (excluding holidays and weekends) prior to the Event, the minimum number of persons that Customer guarantees will attend the Event (the "Guaranteed Attendance"). There may be applicable charges for Events with minimal attendance, and the Guaranteed Attendance shall not exceed the maximum capacity of the areas within the Facility in which the Event will be held. Sodexo Live! will be prepared to serve three percent (3%) above the Guaranteed Attendance, up to a maximum of thirty (30) meals (the "Overage"). If this Overage is used, the Customer will pay for each additional person at the same price per person/per item, plus applicable service charges and sales tax. If Customer fails to notify Sodexo Live! of the Guaranteed Attendance within the time required, Sodexo Live! shall prepare for and provide services to persons attending the Event on the basis of the estimated attendance specified in the Event Orders, and such estimated attendance shall be deemed to be the Guaranteed Attendance. Should additional persons attend the event in excess of the total of the Guaranteed Attendance plus the Overage, Sodexo Live! will make reasonable efforts to accommodate such additional persons subject to product and staff availability. Customer shall pay for such additional persons and/or a la carte items at the same price per person or per item plus the applicable service charge and sales taxes. Should the Guaranteed Attendance increase or decrease by twenty percent (20%) or more from the original contracted number of guests, an additional charge of twenty percent (20%) may apply per guaranteed guest, at Sodexo Live!'s discretion.

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

SPECIALTY EVENTS

Hosted meal functions such as 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.

SERVICE CHARGE AND TAX

A 24% Service Charge shall apply to all food, beverage, equipment rentals, linen and disposable goods. Current Tax (9%) is applied apply to all food, beverage, labor charges, equipment rentals, linen, disposable goods and service charges, and are subject to applicable tax laws and regulations. A portion of the total amount of this Service Charge is a "House" or "Administrative Charge" which is used to defray the cost of set up, break down, service and other house expenses. The balance of the total amount of this Service Charge may be distributed to the Employees providing the service. It is not purported to be a gratuity and no part of it will be distributed as gratuities to any employees providing services to the guests. If the Customer is an entity claiming exemption from any form of taxation in the State where the Facility is located, the Customer must deliver to Sodexo Live! satisfactory evidence of such exemption from such sales tax no later than thirty (30) days prior to the Event in order to be relieved of its obligation to pay such sales tax.

INCENTIVE PRICING PROGRAM

Starting January 1st, 2024, Sodexo Live! at MBCC has launched a new incentive pricing program for all food and beverage requests:

- **30-Day Advance Orders:** Orders received outside of 30 days in advance of your first event date will receive our incentive pricing. Advanced orders may be selected from any of our published menus, or our Executive Chef and his team of skilled culinarians would be happy to create custom menus that are tailored to fit your specific group and budget needs.
- **Short-Term Orders:** Orders received inside 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.
- **On-Site Orders:** Orders received inside 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. Orders received will be selected from a limited, on-site menu. Depending on the demands for On-Site Orders, please be aware that some products and services may not be available.

A note at the bottom of the BEO will communicate all Short-Term Order and On-site Order surcharges being charged. Please be advised that all pricing listed on our Online Catering Portal will have any applicable surcharges applied after the order has been submitted. The published catering menus are a great place to start your planning process, but because of supply chain challenges, we ask that you reach out to your Catering Sales Manager to get the most up-to-date pricing and availability for menu items you are interested in. All surcharges are applicable to 24% Service Charge and 9% Tax.

ADDITIONAL SERVICES AND CORRESPONDING FEES

- **Linen Service:** Sodexo Live! is pleased to offer in-house black linen. Additional fees may be applicable for specialty linens 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 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.

BOOTH CATERING POLICIES

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

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

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

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

Booth orders are designed and packaged to be placed on your counters or booth tables prearranged by the exhibitor with the show decorator. Sodexo Live! does not provide tables for display of food and beverage. Electrical needs for food service, trash removal, table, and chair equipment must be coordinated through your show's general contractor or show decorator. Booth orders are provided on high quality disposable ware with appropriate condiments.

MISCELLANEOUS PROVISIONS

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

Security: Customer acknowledges and agrees that Sodexo Live! shall have no responsibility to provide security for the Event. At the discretion of the Facility, in order to maintain adequate security measures, you may be required to provide security for certain events. Security personnel will be at the Customer's sole expense. Please consult with your Facility event manager for details.

Please refer to our Food and Beverage Guide for additional detailed guidelines and procedures for special requests.

While outlined above are key policies to review for your convenience, note that additional policies may apply. Connect with a Sodexo Live! Catering Sales Manager with any questions you have.

Ready to order?



cateringmbcc@sodexo.com



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

sodexo
live!

BOULEVARD HOTEL