



Booth/Meeting Room Catering Menu

333 SOUTH FRANKLIN STREET • TAMPA, FLORIDA 33602
PHONE 813-274-7779 • FAX 813-274-7854

Guidelines and Procedures

EXCLUSIVITY

All food, beverages, cafes and restaurants on the premises are operated and controlled **exclusively** by Tampa Convention Center's in-house food and beverage provider, Aramark. Arrangements for all catered functions must be made through Aramark's sales office. Outside food or beverage are not allowed on premises, this includes exhibitor and office areas.

SAMPLING

Exhibitor and/or show management may request an exception be made to Aramark's exclusivity policy for sampling purposes, providing the products to be sampled are indigenous to the specific exhibiting booth and show. Please discuss the sampling requirements with a Catering Sales Professional.

TIMING

All exhibitor orders must be received a minimum of 5 days prior to the show to ensure availability of food, beverages and appropriate staffing. A \$50 late fee may apply to all orders received within 5 days of the show.

BOOTH REQUIREMENTS

Exhibitors must provide adequate table or counter space for your food and beverage order, you may be required to order tables from the decorator. Electricity may be required for some food and beverage items as well, which can be ordered from the Tampa Convention Center Exhibitor Services Desk; 813.274.8447.

DELIVERY FEE

A \$25 fee will be added to all orders every time a delivery is made to a booth.

MENU PRICES

Menus and prices listed in this menu are subject to change until a signed Catering Service Agreement is received.

CATERING SERVICE AGREEMENT

Aramark's Catering Services Agreement (contract) outlines specific agreements between the customer and the caterer. The signed Catering Service Agreement, along with the required payments, must be received by Aramark no less than 7 days in advance of the first scheduled service. If the signed Catering Service Agreement is not received by 7 days, menu prices are subject to change. The Event Orders, when completed, will also form part of your contract.

ESTIMATED SALES DEPOSIT/PAYMENTS

Aramark's policy requires full payment (100%) 7 days in advance of your event(s) based on an estimated sales amount.

Aramark accepts company checks, American Express, MasterCard, Visa and wire fund transfers as payment for products and services. Any wire transfer fees incurred are the responsibility of the Customer. If payment is received within less than five (5) business days prior to the event, certified funds, credit card or a wire transfer will be required (Non-certified Checks are not acceptable forms of payment). If the customer prefers to pay by company check or wire transfer, a credit card authorization form is required to facilitate on-site orders. On-site orders/re-orders will not be accepted without prior established credit or credit card on file.

Guidelines and Procedures

(continued)

FLORIDA STATE TAX EXEMPT CERTIFICATES

Only tax exempt certificates issued by the State of Florida will be accepted to qualify for Florida state sales tax exemption. Tax exempt certificates must be on file 7 days prior to the first scheduled event.

TAXES AND ADMINISTRATIVE CHARGES

All food and beverage items are subject to a 24% administrative charge and applicable sales tax, currently at 7.0%. This administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of service employees and no portion of this administrative charge is distributed to employees. Non food and beverage items such as rental items and billed labor are not subject to the administrative charge.

In Florida, the administrative charge and labor fees are subject to applicable sales tax, currently at 7.0%. The administrative charge and sales tax are subject to change without notice.

CANCELLATION POLICY

Cancellation of any convention or individual event must be sent in writing to your Aramark Catering Sales Professional. Any cancellation received more than 30 days of the first scheduled event will result in a fee to Aramark equal to 25% of the estimated food and beverage charges. Any cancellation received less than 30 days in advance of the first scheduled event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation received after the Final Guarantee has been provided will result in a fee equal to 100% of the charges on the affected event order(s).

Additional Items

LABOR

Bartender (required to dispense all alcoholic beverages)	\$150 first two hours \$50 each additional hour
Attendants (available by request to assist serving)	\$150 first two hours \$35 each additional hour

EQUIPMENT

Small Refrigerator (daily rental) (Requires a 110 V/10 Amp Outlet)	\$100 each
Highboy Table with Linen (daily rental)	\$25 each
85x85 White Linen	\$9 each

Prices are subject to a 24% administrative fee and 7% sales tax.

Beverages

Fresh Brewed Regular and Decaffeinated Hot Coffee (minimum 3 gallons)	\$74 per gallon
Gourmet Hot Tea and Hot Chocolate (minimum 3 gallons)	\$59 per gallon
Iced Regular Coffee (minimum 3 gallons)	\$74 per gallon
Orange, Cranberry and Apple Juice (minimum 3 gallons)	\$55 per gallon
Iced Tea, Fruit Punch and Lemonade (minimum 3 gallons)	\$45 per gallon
Citrus Infused Spring Water (gallon)	\$35 per gallon
Cucumber Infused Spring Water (gallon)	\$35 per gallon
Assorted Soft Drinks	\$4 each
Bottled Water	\$4 each
Sparkling Water	\$5 each
Assorted Bottled Juices	\$5 each
Whole, Skim and Low Fat Milk – Half Pint	\$4 each
Gold Peak Tea®	\$6 each
Assorted Powerade®	\$6 each
Assorted Vitamin Water®	\$6 each
Red Bull® Energy Drinks	\$8 each
Red Bull® Sugar Free Energy Drinks	\$8 each
Ice (5lb. bag)	\$10 each

WATER TOWERS/BUBBLER (Requires a 110 V/10 Amp Outlet)

Spring Water Tower (comes with two 5 gallon jugs)	\$100 first day \$35 each additional day
Additional 5 gallon Spring Water Jugs	\$30 each

HOSTED CONSUMPTION STANDARD BAR**

Premium Wines	\$12 each	Mixed Drinks	\$10 each
Domestic Beer	\$7 each	Import & Craft Beers	\$8 each
Soft Drinks	\$4 each	Bottled Water	\$4 each

KEG BAR**

Kegs are a special order and can only be ordered with four business days' notice.

Keg prices vary greatly, your Catering Sales Manager will be able to quote a price (typically between \$700 and \$1,000 per keg).

Jockey Box (<u>Required</u> for keg service, 1 box services up to 2 kegs)	\$75 each
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**** Aramark personnel must dispense all alcoholic beverages, please refer to Labor rates on page 3.**

Prices are subject to a 24% administrative fee and 7% sales tax.

Bakery Items

Assorted Breakfast Bakeries	\$50 per dozen
Assorted Bagels with Cream Cheese	\$50 per dozen
Assorted Fresh Baked Cookies	\$45 per dozen
Rice Crispy Treats	\$45 per dozen
Chocolate Brownies	\$47 per dozen
Blondies	\$55 per dozen

BREAKFAST SANDWICHES \$65 per dozen

Scrambled Egg* and Cheese Sandwich on your choice of Biscuit or English Muffin and your choice of Ham, Bacon or Sausage (minimum order of 1 dozen per variety)

BREAKFAST BURRITOS \$65 per dozen

Scrambled Egg* and Cheese in a Flour Tortilla with your choice of Ham, Bacon or Sausage (minimum order of 1 dozen per variety)

Pantry Items

Assorted Whole Fruit	\$48 per dozen
Assorted Fruit Yogurt	\$60 per dozen
Nature Valley® Granola Bars	\$36 per dozen
Assorted Candy Bars	\$48 per dozen
Bags of Chips, Pretzels and Popcorn	\$48 per dozen
Trail Mix Packages	\$48 per dozen
Dry Snack Mix	\$60 per dozen servings
Tortilla Chips with Salsa	\$72 per dozen servings
Soft Pretzels with Spicy Mustard	\$48 per dozen
Hot Pretzel Bites with Cheese Sauce	\$72 per dozen servings
Churros	\$46 per dozen
Assorted Ice Cream Novelties (minimum 5 dozen) (Requires a 110 V/10 Amp Outlet)	\$72 per dozen

Many other options are available, please discuss with your Catering Sales Professional.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Prices are subject to a 24% administrative fee and 7% sales tax.

Boxed Lunches

Minimum order of 10 sandwiches or salads per delivery and per each type of sandwich or salad ordered.

Salads

All boxed salads are served with a cookie, whole fruit, your choice of a salad and a soda or bottled water.

COBB SALAD

Romaine, Baby Lettuces, Cherry Tomato Halves, Cucumber, Garbanzo Beans, Olives, Hard Boiled Egg, Blue Cheese Crumble and Olive Oil Vinaigrette and a Roll \$24

TROPICAL CHICKEN CURRY SALAD

With Green Leaf Lettuces, Mango Chutney, Flatbread Crackers and Fruit Skewer \$26

Sandwiches

All boxed sandwiches are served with chef's choice of side salad, chips, cookie, whole fruit, your choice of a sandwich and a soda or bottled water.

DELI SANDWICHES

Turkey, Swiss, Lettuce, Tomato on Ciabatta

Ham, American, Lettuce, Tomato on a Pretzel Roll

Roast Beef*, Cheddar, Lettuce, Tomato on French Roll

Grilled Portobello, Roasted Red Peppers, Spinach, Tomato, Alfalfa Sprouts, Hummus on a Honey Wheat Wrap
\$26

UPGRADED DELI SANDWICHES

Roasted Chicken Salad, Fresh Mozzarella, Roasted Red and Yellow Pepper, Lettuce, Tomato, Basil Pesto Aioli on a Ciabatta Roll

Smoked Turkey Breast, Roasted Pear, Tilamook® Sharp Cheddar Cheese, Lettuce, Tomato, Candied Pecan Maple Aioli on Whole Grain Ciabatta

Honey Baked Ham, Danish Brie, Lettuce, Tomato, Apple Raisin Marmalade on a Pretzel Roll

Slow Roasted Prime Rib*, Horseradish Havarti Cheese, Honey Roasted Onions, Arugula, Tomato, Garlic Aioli on a Baguette
\$28

Many other lunch options are available, please discuss with your Catering Sales Professional.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Prices are per person unless otherwise noted and are subject to a 24% administrative fee and 7% sales tax.

Reception Displays

FLORIDA SUNBURST

Sliced Seasonal Fruits and Berries \$300 per twenty five servings

CRUDITES FROM THE FARMERS MARKET

Chefs Choice of Seasonal Vegetables with Assorted Dips \$225 per twenty five servings

CHEESE DISPLAY

International and Domestic Cheeses and Assorted Crackers \$300 per twenty five servings

HOMEMADE CHIPS AND DIPS

Original and Old Bay Seasoning Homemade Potato Chips with Caramelized Onion Dip and Blue Cheese Dip
\$225 per twenty five servings

Hors d'oeuvres

HOT

Vegetable Spring Rolls with Sweet and Sour Sauce \$200 per 50 pieces

Steamed Pork Pot Stickers with Soy Sauce \$200 per 50 pieces

Fried Chicken Fingers with Honey Mustard Sauce \$200 per 50 pieces

Chicken Satay with Spicy Peanut Sauce \$250 per 50 pieces

Mild Buffalo or BBQ Chicken Wings with Blue Cheese Dip \$250 per 50 pieces

Meatloaf Slider with Mustard BBQ Sauce \$250 per 50 pieces

Beef Satay* with Spicy Szechuan Sauce \$300 per 50 pieces

Coconut Shrimp with Raspberry Sauce \$300 per 50 pieces

COLD

Tomato and Basil Crostini with Pesto Glaze \$200 per 50 pieces

Tenderloin* Crostini with Wasabi Horseradish \$300 per 50 pieces

Jumbo Shrimp Cocktail \$300 per 50 pieces

SWEET

Mini Éclairs \$38 per dozen

Mini Assorted Cheesecakes \$46 per dozen

Assorted Mini Petit Fours \$58 per dozen

Many other options are available, please discuss with your Catering Sales Professional.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Prices are subject to a 24% administrative fee and 7% sales tax.

Booth Action Stations



POPCORN MACHINE RENTAL

Pricing

\$185 Popcorn Kit, Includes Bags
(Serves 240)

\$125 Machine Rental (per day)

Labor

\$150 Attendant (first 2 hours)

\$35 Attendant (additional hours)

Space and Electricity

(1) Six Foot Table/Counter Needed
for Display

(1) Dedicated 110V/10 Amp Outlet



OTIS SPUNKMEYER FRESH BAKED CHOCOLATE CHIP COOKIES

Pricing

\$420 per Case ((240) 1.33oz
Cookies)

\$175 Machine Rental (per day)

\$100 Refrigerator Rental (per day)

Labor

\$150 Attendant (first 2 hours)

\$35 Attendant (additional hours)

Space and Electricity

(1) Six Foot Table/Counter Needed
for Display

(1) Dedicated 110V/10 Amp Outlet

(1) Dedicated 110V/20 Amp Outlet

Notes

- Requires 1 hour to Pre-Bake Cookies
- Average Cooking Time: 12 Minutes Per Dozen
- It Takes Approximately 4 Hours to Bake One Case



MAUI WOWI SMOOTHIE BAR

Pricing

\$5.50 per Drink **

\$200 Smoothie Bar Rental (per day)

\$300 Optional Tiki Hut Rental (per day)

** Minimum Order of 250 Drinks
Required per Day
Additional Drinks May be Purchased
on a Consumption Basis

Choice of Two Flavors: Strawberry
Banana, Mango Orange, Black
Raspberry, Pina Colada or Peach

Labor

\$150 Attendant (first 2 hours)

\$35 Attendant (additional hours)

Additional fees may apply if Hut or
Table/Product must be moved after
initial set up.

Space and Electricity

A Six Foot Covered Area Needed for
Setup

(1) Dedicated 110V/10 Amp Outlet

Prices are subject to a 24% administrative fee and 7% sales tax.

Booth Action Stations (continued)



CAFÉ ALA CARTE ESPRESSO or ICED COFFEE DRINKS

Pricing

\$5.50 per drink **
\$6.00 per drink over guarantee
\$350 Cart Rental (per day)

** Minimum Order of 200 Drinks
Required per Day
Additional Orders May be Purchased
on a Consumption Basis

Includes: Six Assorted Flavored
Syrups, One Sugar Free Flavored
Syrup (Non-alcoholic),
Swizzle Sticks, Sugar, Sweet and
Low, Equal, Splenda and Disposable
Cups

Labor

\$150 Attendant (first 2 hours)
\$35 Attendant (additional hours)
Additional Attendant Recommended
For Events of 250 Guests or More
Additional Coffee Bar and Attendant
Recommended for Events of 350
People or More

Space and Electricity

A Six Covered Foot Area Needed for
Setup
(1) Dedicated 110V/20 Amp Outlet



DIPPIN' DOTS ICE CREAM

Pricing

\$6.75 per cup **
\$175 Machine Rental (per day)

** Minimum Order of 250 Cups
Required per Day
Additional Cups May be Purchased on
a Consumption Basis

Choice of Three Flavors: Chocolate,
Cookies and Cream, Banana Split,
Rainbow Ice (dairy free)
or Cotton Candy

Labor

\$150 Attendant (first 2 hours)
\$35 Attendant (additional hours)
Additional fees may apply if Stand
must be moved after initial set up.

Space and Electricity

A Six Foot Covered Area Needed for
Setup
(1) Dedicated 110V/10 Amp Outlet



THE GELATO CARTE

Pricing

\$6 per cup **
\$175 Machine Rental (per day)

** Minimum Order of 250 Cups
Required per Day
Additional Orders May be Purchased
on a Consumption Basis

Labor

\$150 Attendant (first 2 hours)
\$35 Attendant (additional hours)
Additional Attendant Recommended
For Events of 200 Guests or More

Space and Electricity

A Six Foot Covered Area Needed for
Setup
(1) Dedicated 110V/10 Amp Outlet

Prices are subject to a 24% administrative fee and 7% sales tax.

Catering Order Form

Show Name: _____ Company Name: _____

Show Date: _____ Booth/Meeting Room Number: _____

Address: _____

Contact Name: _____ Email: _____

Phone: _____ Fax: _____

On-Site Contact: _____ Cell: _____

Date	Start Time	End Time	Item Description	Price	Quantity	Total Price
Subtotal						
24% Administrative Fee						
\$25 Delivery Fee (per delivery)						
New Subtotal						
7% Sales Tax (including Administrative Fee)						
Total Due						

The Booth Service Order Form should be filled out as soon as possible. Full payment is required in advance and can be made by company check payable to ARAMARK, or by Visa, MasterCard or American Express credit card. If paying by credit card, complete the attached credit card authorization to be turned in with your order.

Please direct any questions as well as completed forms and payment to:
Aramark Catering Sales Office – Tampa Convention Center * 333 South Franklin Street * Tampa, FL * 33602
Phone: 813-274-7779 * Fax: 813-274-7854 * TCC-Catering@aramark.com

Client Must Provide a 6' Table or Counter Space and Electrical for Your Catering Services
Prices are subject to a 24% administrative fee and 7% sales tax.