

Hotels required to Fulfill room block requirements	Total room	Rating
<b>17<sup>th</sup> Street Fort Lauderdale (5-7 minutes from the Convention Center 2.4km)</b>		
Hilton Fort Lauderdale Marina	589	4
Renaissance Fort Lauderdale Cruise Port	236	4
Embassy Suites Fort Lauderdale	361	3
Hyatt Place Fort Lauderdale Cruise Port	126	3
Four Pointes by Sheraton	112	3.5
Pier 66	376	3
<b>A1A Fort Lauderdale (10-15 minutes from Convention Center 8.5km)</b>		
Lago Mar Resort & Club (5-7 minutes from Convention Center)	204	4
Fort Lauderdale Marriott Harbor Beach Resort & Spa	650	4
Hotel Maren	141	4
Bahia Mar Fort Lauderdale Beach	296	3
Courtyard By Marriott Fort Lauderdale Beach	261	3
Ritz Carlton Fort Lauderdale	194	5
Westin Fort Lauderdale Beach Resort & Spa	432	4
W Fort Lauderdale	459	4
Hilton Fort Lauderdale Beach Resort	374	4
Conrad Fort Lauderdale Beach	290	4
The Atlantic Hotel & Spa	105	4.5
Sonesta	240	4
Pelican Grand Beach Resort	156	4
<b>Downtown Fort Lauderdale (8 min from Convention center 4.4km)</b>		
Riverside Hotel	231	3
Hyatt Centric Las Olas	238	3
The Dalmar	209	4

# Proposal

May 3-13,  
2024

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**International Team  
for Implantology**





 **GREATER FORT LAUDERDALE** BROWARD COUNTY  
**CONVENTION CENTER**

**BIGGER AND GREATER**  
**SOUTH FLORIDA'S PREMIER**  
**WATERFRONT CONVENTION**  
**CENTER**





## Features



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Located minutes from Fort Lauderdale's famed Blue Wave Beaches

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Adjacent to Broward County's Port Everglades

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Five-minute drive from the Fort Lauderdale / Hollywood International Airport

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LEED for Existing Buildings Gold-certified facility

# Expansion Highlights

- 350,000 sq. ft. of contiguous space
- 132,000 sq. ft. in four elegant ballrooms
- 95,000 sq. ft. of total flexible meeting space
- 202,000 sq. ft. of total pre-function space
- 1,800+ parking spaces
- 7 acres of outdoor waterfront plaza
- 1.2 million sq. ft. of total Convention Center space





# Upgrades & Amenities

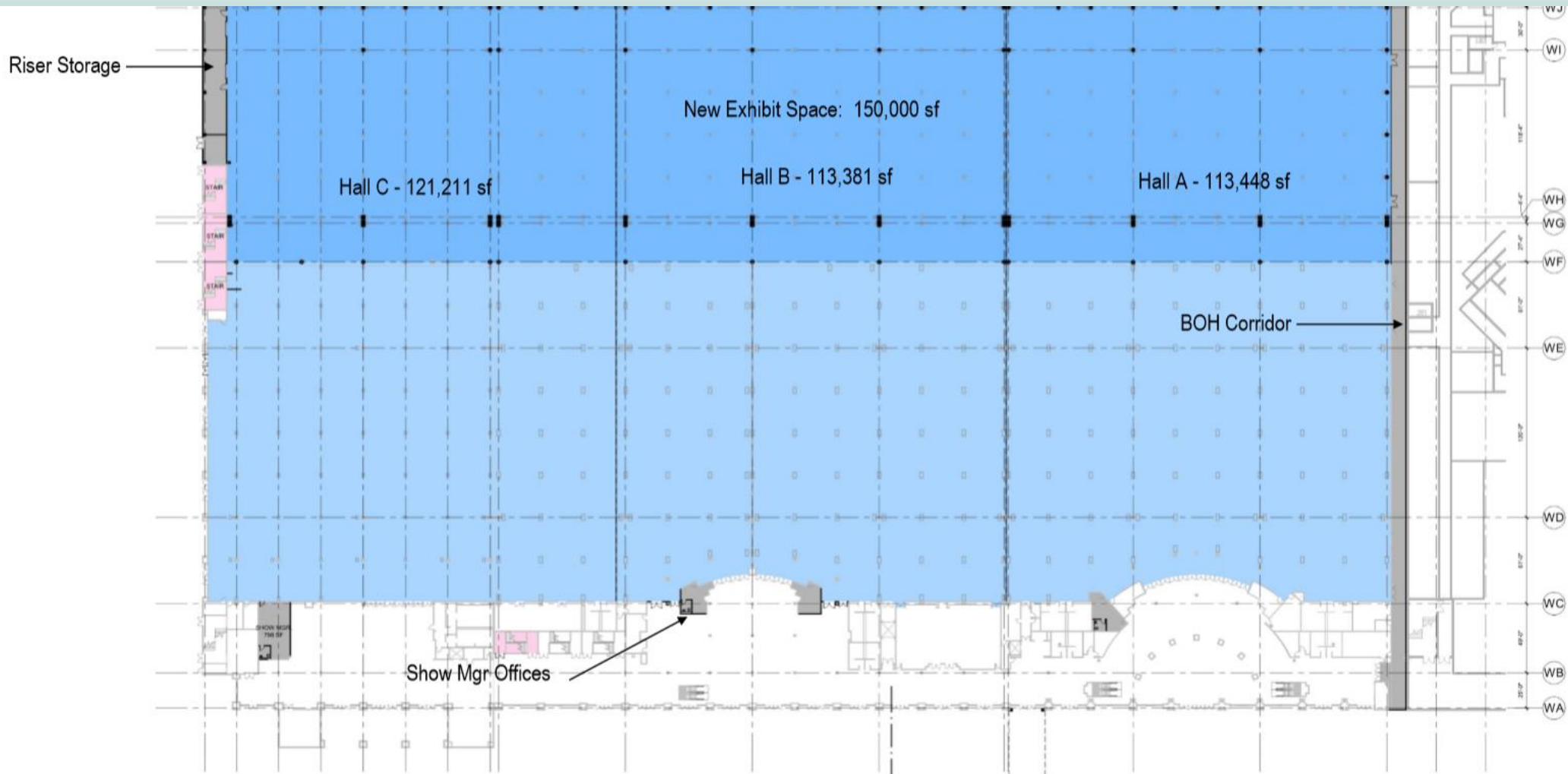
- State-of-the-art technology
- Outdoor plaza with waterfront view
- Innovative dining concepts
- Eco-friendly design and operation
- Improved traffic flow around the Convention Center
- Garage parking with covered skywalks to Convention Center
- Proximity to airport, seaport, local dining, shopping and beaches



# SPACE UTILIZATION OVERVIEW – May 3-13, 2024

SPACE	EVENT	SQ FT	METERS & MISC
Exhibit Hall A	Trade Show & Food & Beverage Events Six (6) Move In Days Three (3) Show Days Two (2) Move out Days	113,448	10'539
Exhibit Hall B	Plenary Session	113,381	10'533
Grand Ballroom	Four (4) Breakouts- Theatre Style Six (6) Move In Days Three (3) Show Days Two (2) Move out Days	30,000	2,787
Exhibit Hall A-B Prefunction, 1st Floor Meeting Planner Offices	Registration Six (6) Move In Days Three (3) Show Days Two (2) Move out Days	22,000	2'043
207-208 & 209 & 210	Two (2) Workshops Six (6) Move In Days Three (3) Show Days Two (2) Move out Days	1,512 each	5 each
203	Speaker Rest Area Six (6) Move In Days Three (3) Show Days Two (2) Move out Days	598	55
204	Media Check Room Six (6) Move In Days Three (3) Show Days Two (2) Move out Days	598	55
213	Female Prayer Room Six (6) Move In Days Three (3) Show Days Two (2) Move out Days	572	53
216	Male Prayer room	644	59
220, 221 & 222	Three (3) Meeting rooms	1,300 each	120 each
223	Media Room	1247	115



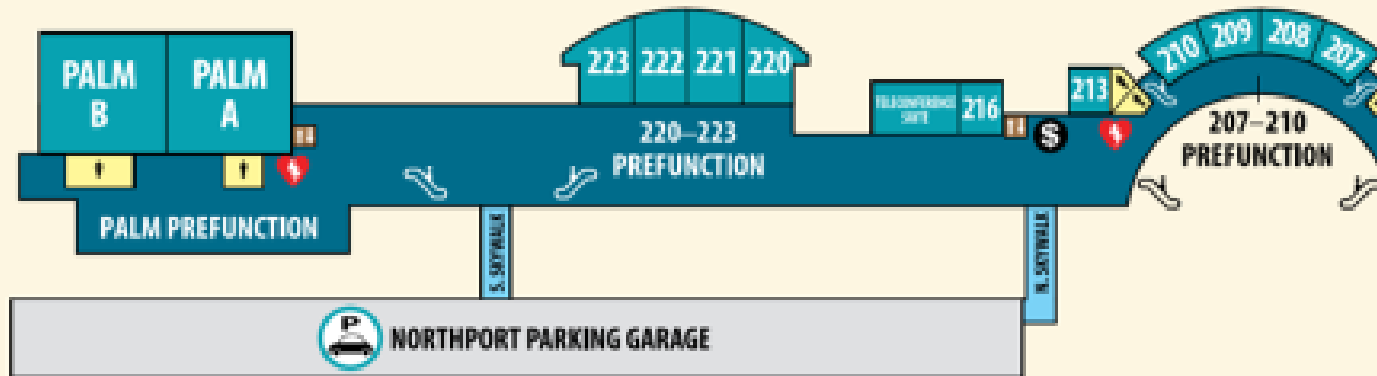


## West Expansion: First Floor

BROWARD COUNTY CONVENTION CENTER EXPANSION & HEADQUARTERS HOTEL | FORT LAUDERDALE, FLORIDA  
 MATTHEWS SOUTHWEST | BALFOUR BEATTY | STANTEC | FENTRESS ARCHITECTS | NUNZIO MARC DESANTIS ARCHITECTS

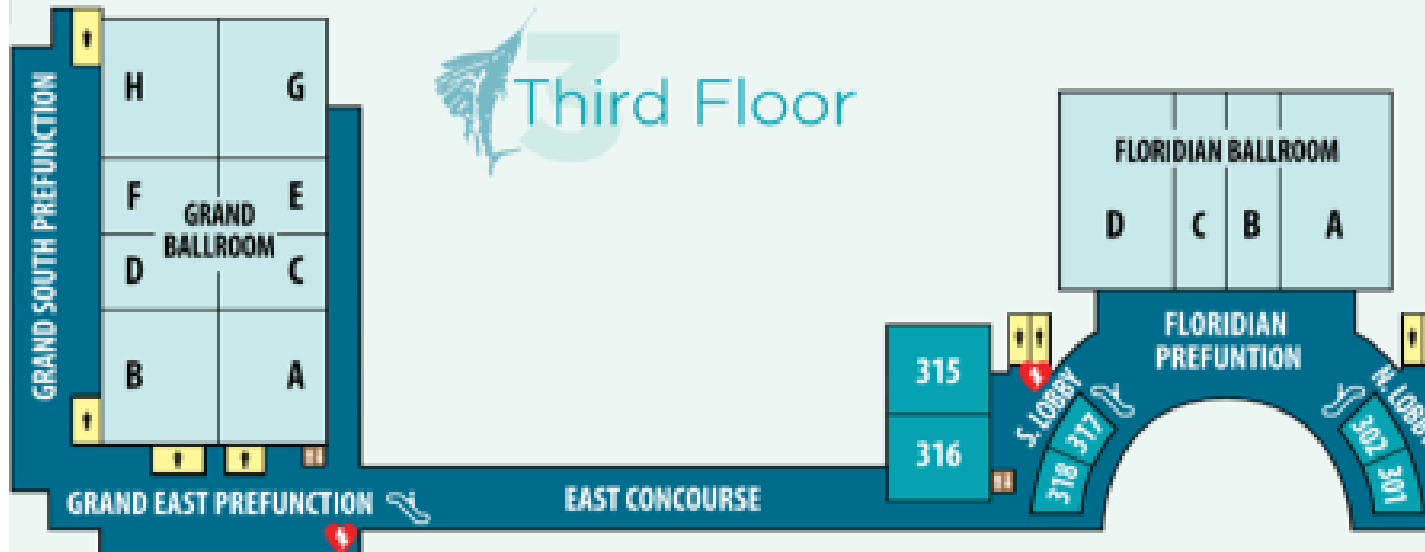


## 2 Second Floor



## UPGRADES TO EXISTING MEETING SPACE

- ✓ UPGRADED FURNISHINGS | DÉCOR
- ✓ STATE OF THE ART TECHNOLOGY
- ✓ ELEVATED DINING CONCEPTS
- ✓ ENHANCED PREFUNCTION SPACE



## MEETING ROOM RENTAL

- TOTAL MEETING ROOM RENTAL: \$275,381.14
- CONVENTION CENTER DISCOUNT: \$ 84,093.98
- GFLCVB SPONSORSHIP: \$150,000.00
  
- **TOTAL MEETING ROOM RENTAL: \$ 41,287.16**

# Commitment to Safety

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- **The newly expanded Greater Fort Lauderdale/Broward County Convention Center** is being designed with ASM Global's *VenueShield* protocol to provide the highest levels of cleanliness and safety while inspiring the confidence of planners and attendees, all in partnership with leading medical professionals, industry experts and public health officials.







# CONVENTION CENTER INCENTIVES

*The Greater Fort Lauderdale  
Broward County Convention  
Center is pleased to offer the  
following Special  
Concessions:*

Complimentary  
Venue Branding

Complimentary  
Internet Access  
at Registration

Discounted  
Meeting Room  
Rental

# Catering Menu

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GREATER FORT LAUDERDALE BROWARD COUNTY  
CONVENTION CENTER **SAVOR...**

### At Your Service

Executive Chef  
Marcel Martinez  
[MMartinez@ftlauderdalecc.com](mailto:MMartinez@ftlauderdalecc.com)

Food & Beverage Director  
Jim Bennett  
[JBennett@ftlauderdalecc.com](mailto:JBennett@ftlauderdalecc.com)

Senior Catering Sales Manager  
Melissa Ayre  
[MAyre@ftlauderdalecc.com](mailto:MAyre@ftlauderdalecc.com)

# Policies

**Savor...Fort Lauderdale** is the exclusive food and beverage provider at the Broward County Convention Center. **No food or beverage of any kind will be permitted to be brought into the facilities by the patron or any of the patron's guests or invitees.** Food items may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

**Menus - Menu selections and other details pertinent to your functions are required to be submitted to the catering department a minimum of four weeks prior to the first function date.** Our culinary team is happy to customize the perfect menu for your event. To make sure every guest has a pleasant experience we do offer split menus (maximum of two options) but require each guest to have a place card indicating entree choice to give to their server, along with final counts by table three days in advance.

**Contracts** - A signed copy of the contract outlining all catering services *will* be provided. The signed contracts state terms, addendum, and specific function sheets constitute the entire agreement between the client and SAVOR...Fort Lauderdale. Secondary agents, acting on behalf of the primary client receiving services, may sign the contract in their behalf only with full payment in advance. Any changes, revisions, additions or deletions to the banquet contract and banquet event orders shall be in writing and signed by both parties.

**Guarantees** - A guaranteed number of attendees/quantities of food is required. **This guarantee must be submitted by noon three business days before your event.** If the guarantee is not received, SAVOR...Fort Lauderdale reserves the right to charge for the number of persons/quantities specified on the contracted event order. Cancellations and reductions of guarantee are subject to full charges within 3 business days prior to event.

**Payment/Deposit** - An initial deposit in the amount noted on the Catering Contract is payable, along with a signed contract, at the specified date on the contract letter to guarantee catering services. **Full payment of the balance due is payable 14 business days prior to the event. Payment can be made in cash, check, ACH or wire transfer. For additions, a major credit card is required to guarantee payment of any replenishment or new orders requested during a show/function.** These charges will be billed to the credit card unless payment is received at the end of the show/function.

**Cancellations** - Any event cancelled less than 3 business days prior to the event will incur 90% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary, this is determined on an event by event basis.

**Pricing** - Prices quoted do not include 22% administrative fee or 7% sales tax unless otherwise noted. Prices are subject to change without notice; guaranteed prices will be confirmed when contracted.

**Event Timeline** - All service times are based on two-hour breakfast or lunch service and three-hour dinner service. Additional service time will be subject to additional labor fees. Event start or end times that deviate more than thirty minutes than contracted will have additional labor fees per hour, per server scheduled. Additional security and ancillary fees will also apply.

**Service Staff** - Guest to server ratio is 1 server per 20 guests for plated meal functions and 1 server per 40 guests at buffet functions. This is for service at rounds of ten or twelve. Rounds of less than ten guests or a request for additional staffing is subject to labor fees. Holiday labor rates will apply for events scheduled on building holidays.

**Overset Policy** - SAVOR...Fort Lauderdale will be prepared to provide service staff and have seats available for 5% over-set up to 1,000 guests (maximum overset of 20 guests) for plated meals and buffet meals with complete table setups only. **There will be an additional \$150.00 charge for each over-set of 20 guests.**

**Beverage Services** - Please note alcoholic beverages and service are regulated by the Liquor Control Board, SMG/SAVOR, as licensee, is responsible for the administration of these regulations: **NO ALCOHOLIC BEVERAGES MAY BE BROUGHT ONTO THE PREMISE FROM OUTSIDE SOURCES; WE RESERVE THE RIGHT TO REFUSE ALCOHOL SERVICE TO INTOXICATED OR UNDERAGE PERSONS. NO ALCOHOLIC BEVERAGE CAN BE REMOVED FROM THE PREMISES.**

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



# Build Your Own Continental Breakfast

Includes Freshly Brewed Coffee, Decaf, Hot Tea, Florida Orange Juice and Water Service

Minimum of 10 guests, Based on one hour of service

Surcharge of \$6.95 per person/per hour for extended service

## Pick Two \$151 Pick Three \$171 Pick Four \$20

Assorted Whole Fruit (3)

Assorted Coffee Cakes (V)

Tropical Sliced Fruit with Berries (3)

Yogurt Parfait Muffins (V)

Individual Chobani Yogurt Smoothies (V;GF)

Assorted Latin Pastries (V)

Whole Wheat Bagels (V)

Assorted Breakfast Pastries (V)

With Low-Fat Chive Cream Cheese, Butter & Fruit Preserves



## Breakfast Buffets

Includes Freshly Brewed Coffee, Decaf, Hot Tea,

Selection of Freshly Squeezed Juices: Cranberry, Ruby Red Grapefruit, Orange Juice & Water Service

Minimum of 50 guests, Based on one and a half hours of service

Surcharge of \$6.95 Per person/per hour for extended service

### The Dawn

Honey Lime Balled Melon, Kiwi, and Berry Salad (3)

Assorted Bagel Middles (V)  
with Garden Vegetable Cream Cheese (V), Butter (V)  
and Fruit Preserves (3)

Multigrain Croissants (V) with Cranberry Orange Butter (V)

Egg White Frittata  
with Spinach, Yellow Tomato, Red Pepper  
and Smoked Cheddar (V,GF)

Sage Turkey Sausage Patties (GF)

**\$29 per person**

### The Southeastern Coast

Seasonal Fruit, Berry, Stone Fruit  
& Exotic Fruit Platter (3)

Assorted Breakfast Pastries (V)

Individual Muesli with Almonds  
and Golden Raisins (V,GF)

Apple Cider Infused Bacon (GF)

Scalloped Breakfast Potatoes  
with Scallions, Bell Peppers and Parsley (3)

French Toast Tart with Cinnamon Streusel  
and Vanilla Royal Icing (V)

**\$29 per person**

Prices do not include 22% administration fee and 7% sales tax

V-Vegetarian | GF • Gluten Free | VEG - Vegan 13 - V,GF,VEG

Catering Sales | 954.765.588 2

# BREAKFAST ENHANCEMENTS

Items are ideal for upgrading your continental breakfast  
Minimum orders of 12 per item

## **Breakfast Sandwiches**

Choice of Bacon, Smoked Salmon  
or Ham with Egg and Cheese

***\$8 each***

## **Breakfast Burrito**

Fluffy Eggs, Mexican Style Chorizo, Scallion,  
Peppers, Black Bean Spread, Avocado  
and Cojita Cheese

***\$9 each (Add Salsa at .75 Per Person)***

## **Individual Breakfast Frittata (GF)**

Potato, Vidalia Onion, Thyme and Manchego Cheese

***\$8 each***

## **Buttermilk Biscuits**

with Peppery Sausage Gravy

***\$8 per person***

## **Mango and Coconut Crepes (V)**

with Anise Raspberry Sauce

***\$5 each***

## **Scrambled Eggs**

with Cheddar Cheese & Chives (V; GF)

***\$5 per person***

## **Apple Cider Infused Bacon (GF)**

***\$4 per person***

## **Chicken Apple Sausage Links (GF)**

***\$4 per person***

## **Raspberry Cinnamon Streusel**

with Vanilla Royal Icing Tarts (V)

***\$7 each***

## **Apple Filled Pancakes (V)**

Mint Butter , Hazelnut Maple Syrup

***\$6 each***

## **Oatmeal (3) Smoked Cheddar Grits (V,GF) ,**

## **Buttery Cinnamon Cream of Wheat (V, GF) Bar (PP)**

Dried Cranberries, Raisins, Granola, Nuts,

Chocolate Chips, Brown Sugar, Cinnamon

***\$6 each***

## **Ham Wrapped Baked Egg**

with Smoked Cheddar (GF)

***\$32 per Dozen***

## **Parfait Tower Bar**

Vanilla Yogurt ( V; GF), Honey Granola (V; VEG),

Mixed Berries , Diced Melons, Dried Cranberries,

Dried Bananas and Toasted Coconut (3)

***\$8 per person***

## **Seasonal Fruit Parfait (V)**

Vanilla Yogurt, Honey Granola,

Passion Fruit Curd and Mixed Berries

***\$5 each***



Prices do not include 22% administration fee and 7% sales tax  
V-Vegetarian | GF - Gluten Free | VEG - Vegan | V,GF,VEG

Catering Sales | 954.765.5882

# PLATED BREAKFAST

All Plated Breakfast include: Choice of one Appetizer, Assorted Breakfast Pastries  
Florida Orange Juice, Freshly Brewed Coffee, Decaf and Hot Tea

Minimum of 10 guests

## Breakfast Appetizer

Please select one of the following:

### Power Smoothie (VEG, GF)

with Dates, Bananas, Cashews and Soy Milk

### Citrus Salad Cups with Grapes, Kiwi and Mint (3)

### For an additional \$2 per person:

### Tropical Fruit Carpaccio

with Poppy Seed Yogurt, Granola and Micro Basil (V; GF)

## Entrée

### Kick Start (GF)

Scrambled Eggs, Apple Cider Infused Bacon,  
and Chorizo Potato Skillet

*\$25 per person*

### The Mockingbird (GF)

Garden Omelet with Smoked Cheddar Cheese,  
Andouille Sausage and Cheesy Potato Casserole

*\$26 per person*

### Sabal Palm (OF)

Egg Stuffed Potato Wedges with Squash Hasb  
and Chive Hollandaise

*\$27 per person*

### Orange Blossom

Cream Cheese & Chive Frosted Waffle,  
House Bacon, Charred Asparagus  
and Tricolored Marble Potatoes

*\$28 per person*



Prices do not include 22% administration fee and 7% sales tax  
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# Morning Snacks

**Ciocolanti and Original Biscotti (V)**  
\$25 Per Dozen

**Whole Fruit (VEG)**  
\$3 Per Piece

**Individual Nut and Fruit  
Muesli (V;GF)**  
\$5 Each

**Assorted Miniature Breakfast  
Pastries (V)**  
\$42 Per Dozen

**Assorted Kind Plus Bars (V)**  
\$5 Each

**Assorted Scones (V)**  
Preserves & Cream  
\$32 Per Dozen

**Assorted Bagels  
with Cream Cheese (V)** \$42 Per  
Dozen

**BLT Deviled Egg (V;GF)**  
\$5 Each

**Fresh Sliced Fruit (V: VEG)**  
\$7 Per Person

**Mason Jar Strawberry  
and Banana Parfait (V)**  
\$5 Each

# A LA CARTE ITEMS

Minimum order of 12 per item

# Sweet Snacks

### Assorted Dessert Bars

Include Oreo Dream Bar, Chocolate Raspberry Tangos,  
Lemonberry Jazz Bars and Toffee Cream Cheese Chews (V)  
\$42 Per Dozen

### Assorted Flavored Yogurt Pretzels

Key Lime, Raspberry and Strawberry (V)  
\$15 Per Pound

**Cookies, Brownies & Bloodies (V)**  
\$42 Per Dozen

**Triple Threat Chocolate Covered Almonds (V; GF)**  
\$30 Per Pound

**Assorted Cheese Cake Pops (V)**  
\$42 Per Dozen

**Chai Seed and Orange  
Panna Cotta Cups (V)**  
\$6 Each

**Mini Macaroons (V)**  
\$42 Per Dozen

**Jelly Belly Beans (V; GP)**  
\$25 Per Pound

*Prices do not include 22% administration fee and 7% sales tax*

**V-Vegetarian IGF • Gluten Free IVEG • Vegan I3 • V,GF ,VEG**

Catering Sales 1954.765.5882

# A LA CARTE ITEMS

Minimum order of 12 per item

## Savory Snacks

### Flavored Popcorn (3)

Bacon, Lime Chili  
and Buttered Parmesan Parsley Flavored  
\$7 Per Person

### Individual Bags of Potato Chips (3) or Vegetable Chips (V;GF)

\$3 Each

### Individual Bags of Mixed Nuts (3)

\$3 Each

### Buffalo Stampede Mix or Moonburst Blend (V)

\$28 Per Pound

### Mango Coconut Energy Bites with Lime (3)

\$36 Per Dozen

### Seasonal Berry Smoothie Shots (V; GF)

\$5 Each

### Mini Crudite Shooter (V; GF)

\$5 Each

### Avocado, Strawberry, Cheddar Toast (V)

\$24 Per Dozen

### Chai Peanut Butter, Banana and Toasted Coconut Toast (VEG)

\$24 Per Dozen

### Tomato, Radish, Mozzarella, Olive, Pepper & Basil Skewer with Lemon Chive Dressing (V,GF)

\$8 Each

### Blue Corn Tortilla Chips and Salsa Verde (3)

\$5 Per Person

### Corn and Cheese Arepas (V;GF)

with Pickled Onions and Cilantro  
\$4 Each

### Zucchini, Scallion, White Cheddar Muffins (V)

\$32 Per Dozen

### Marshmallow Chuck Rice Manifesto Bar (GF;V)

\$5 Each

### Assorted Citrus Cupcakes (V)

\$42 Per Dozen

### Chocolate & Exotic Minature Desserts (V)

\$42 Per Dozen

Prices do not include 22% administration fee and 7% sales tax

[V-Vegetarian](#) | GF · Gluten Free | VEG · Vegan | 13 · VEG · Vegan 13 · V · GF · VEG · - - - -

Catering Sales | 954.765.5882

## Cold Beverages

Assortment of Coke,  
Diet Coke & Sprite  
\$4 Each

Bottled Water  
\$4 Each

Bottled Teed Tea  
\$4 Each

Individual Bottled Fruit Juices  
\$4 Each

Bottled Perrier or  
San Pellegrino Water  
\$5 Each

Starbuck Iced Frappuccino  
Mocha, Vanilla, or Regular  
\$8 Each

Monster Energy Drink 16.oz  
\$6 Each

Iced Tea  
\$42 Per Gallon

Lemonade  
\$42 Per Gallon

Florida Orange Juice  
\$48 Per Gallon

Infused Spring Water  
\$84 Per 3 Gallons  
Choice of Lemon, Lime,  
Orange, Cucumber-Mint,  
Ginseng-Lime Basil,  
Orange-Star Anise-Hibiscus

## Water Coolers

Warer Crniler Kir and Refill

Watt'r Couler **Kit**  
Chilk d \Val'Lr dispen,IT include,  
3 gallo ns of Spri ng \V:ite l  
:l1ddispo :ihk 7 ounce cup  
"-7/1tdh

5Gailun Water Refill  
S+5 Each



### Hot Beverages

Starbucks Freshly Brewed  
Regular Coffee  
\$58 Per Gallon

Starbucks Freshly Brewed  
Decaffeinated Coffee  
\$58 Per Gallon

Revolution Tea with Hot Water  
\$58 Per Gallon

### Keurig Package

**Keurig Brewer Rental**  
Minimum of 36 Servings  
\$150 for Room Package

Additional Refills  
Minimum of 12 Servings  
\$48 Each

**Keurig Machine Deposit**  
\$125  
Deposit Refundable Post Event Once  
Machine is Returned in Working Condition

Prices do not include 22% administration fee and 7% sales tax  
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# Themed Action Breaks

All action breaks require an attendant fee of \$150 per station, per every four hours.

## Cafe Lauderdale

200 serving minimum

A dedicated 20 amp circuit is required  
An experienced Barista will brew  
flavored Lattes, Cappuccinos, Espresso  
and Cuban coffees to order

**\$6 Each**

## Cinnamon Roasted Almonds (4 oz)

A dedicated 30 amp circuit is required

Minimum of 100 guests per cart

The aromatic smell of sweet cinnamon  
glazed almonds will lead your guests  
directly to you

**\$7.50 Each**

## Sun Squeezed Lemonade

A dedicated 5 amp circuit is required

Minimum of 100 guests per cart

16 oz. of freshly squeezed lemonade shaken  
and served over ice for each guest

**\$6 Each**

## Ice Cream You Scream

A dedicated 20 amp circuit is required

Minimum of 100 guests per cart

Vanilla, Chocolate or Strawberry Ice Cream

Your guest's choice of the following toppings:

Chocolate Chips	Oreo	Chocolate
Gummy Bears	Rainbow Sprinkles	Caramel Syrup
Crushed Bimberfinger	M&M's	

Two toppings **\$6 Each**

Three toppings **\$7 Each**

*Limited Inventory. Inquire from Sales Representative.*

Client is responsible for ordering specified amount of power  
through E-Gen Electric 954.607.7255

## Italian Ice

A dedicated 5 amp circuit is required

Minimum of 100 guests per cart

Treat your guests to Fat Free Italian Ice using local fruit.

Available Flavors: Blueberry, Lemon, Lime,

Strawberry or Pineapple

**\$6 Each**

## Out to the Ball Game

A dedicated 15 amp circuit is required

Minimum of 100 guests per cart

Hot Dogs served out of our old fashioned

wheeled hot dog cart

with warm buns, ketchup (3), mustard (3), and relish (3)

**\$5 Each**

## Stadium Soft Pretzels (V)

A dedicated 40 amp circuit is required

Minimum of 100 guests per cart

Warm soft pretzels

served with yellow mustard

**\$4 Each**

**\$5 Each** with Nacho Cheese

## Under the Big Top

A dedicated 20 amp circuit is required

Minimum of 100 guests per cart

Old fashioned cart serving fresh popped popcorn (3)

**\$3.50 per serving**



*Prices do not include 22% administration fee and 7% sales tax*  
**V. Vegetarian | GF • Gluten Free | VEG - Vegan | V.GF.VEG**

**Catering Sales | 954.765.5882**

# Boxed Lunches

Orders of 10 boxed lunches and below; maximum of two selections  
Orders of 50 boxed lunches and below; maximum of three selections

Served with Whole Fruit, Potato Chips and Chocolate Chip Cookies

## Chicken Caesar Wrap

Grilled Chicken Breast with Shaved  
Parmesan Cheese, Romaine Lettuce,  
Caesar Dressing in a Roasted Garlic Wrap

## Mediterranean Vegetarian (V)

Spinach Wrap with Hummus, Portobello  
Mushrooms, Arugula, Cucumber and Feta Cheese

## Tomato Mozzarella (V)

On a Ciabatta Roll

## Add \$1 Per Lunch

Gluten Free Bread (V; GF)  
and Gluten Free Dessert (V; GF)

23 per person

## Hickory Smoked Turkey

White Cheddar, Watercress, Apple Butter  
on Multigrain Ciabatta

## Italian Deli

Capicola, Salami and Prosciutto,  
Shredded Lettuce and Giardiniera Relish on Ciabatta

## Pistachio MortadeUa

Havarti Dill, Leaf Lettuce on Sweet Bread

## BCCC Salad

Roasted Shrimp Salad with Mixed Greens, Artichokes,  
Toasted Coconut, Cucumber, Mango and Balsamic Dressing

## Oven Roast Beef

Smoked Gouda, Caramelized Onions,  
Red Leaf Lettuce on Everything Brioche Bun

## Loaded Chicken Salad Sandwich

Celery, Chives, Pecans, Onions and Parsley with  
Cranberry Chipotle Cheddar on White Hoagie

24 per person

## So Flo Salad (GF)

Mojo Spiced Chicken Breast, Seasonal Greens, Almonds, Crumbled Goat Cheese,  
Sweetie Drop Peppers, Pickled Onions, Cucumber with Parsley Apple Cider Vinaigrette

25 per person

Prices do not include 22% administration fee and 7% sales tax  
V-Vegetarian | GF • Gluten Free | VEG • Vegan | 13 • V GF, VEG

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# Entree Lunch Salads

All plated lunch selections include Artisan Rolls with Sweet Butter  
Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea

## Romaine & Red Baby Oak Salad (GF)

Kalamata Olives, Stilton Bleu Cheese, Walnuts,  
Cucumbers and Raspberry Vinaigrette  
*\$15 per Person*

## Bibb & Red Leaf Lettuce (GF)

Avocado, Garbanzo, Corn, Jubilee Tomato,  
Pecorino Cheese, Tarragon Dressing  
*\$16 per Person*

## Kale and Quinoa Salad (GF)

Butternut Squash, Cranberries, Pecans,  
Feta, Pumpkin Seeds, Orange Apple Cider Dressing  
*\$17 Per Person*

## Watercress & Radicchio Salad (GF)

Toasted Almonds, Golden Beets, Goat Cheese,  
Pickled Red Onion, Minted Peas, Champagne Dressing  
*\$15 per person*

## Iceberg & Mesclun Green Salad (GF)

Hazelnuts, Crumbled Bacon, Radish,  
Feta, Orange Segments, Apple Cider Vinaigrette  
*\$16 per Person*

### Add on to your Salad

Select one of the following:

Grilled Chicken Breast (GF)	Grilled Sesame Tuna (GF)
\$6	\$9
Latin Spiced Shrimps (GF)	Oven Roasted Salmon (GF)
\$8	\$12



# Lunch Desserts

Select one of the following:

Chocolate Cake Sphere, Dulce De Leche  
Spread, Candied Orange (V)

Lemon Meringue Pie, Passion Fruit Pearls,  
Kiwi Strawberry Hash (V)

Fresh Fruit Cup (VEG: GF)

For an additional \$2 per person

Lemon Mousse Lemon, Raspberry  
Sponge Cake, Banana Coconut Salsa (V)

Pear Chutney Mousse Pear, Blackberry  
Jam, Hazelnut Dust (V)

Prices do not include 22% administration fee and 7% sales tax  
V-Vegetarian | GF - Gluten Free | VEG - Vegan | 13 - V, GF, VEG  
Catering Sales | 954.765.5882



# Plated Lunches

All plated lunch selections include Artisan Rolls with Sweet Butter,  
Choice of Salad, Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

## Entrees

All entrees (excluding pasta dishes) include  
Chef's Selection of Seasonal Vegetables

Please select one of the following:

**Almond Crusted Mahi Mahi (GF)**  
Coconut Risotto, Creamy Guava Sauce  
*\$35 per person*

**Blackened Swordfish (GF)**  
21 Bean Blend Guanciale Pearl Onion Ragout, Caper Piston  
*\$35 per person*

**Moroccan Spiced Chicken Breast (GF)**  
Golden Rrusin Ginger Cous Cous, Saffron Yogurt  
*\$32 per person*

**Roasted Curry Chicken Breast (GF)**  
Roasted Cauliflower Rice, Lemongrass Mango Dressing  
*\$32 per person*

**Achiote Marinated Skirt Steak (GF)**  
Crispy Yuca Sticks, Cilantro Chimichurri  
*\$35 per person*

**Maple Seasoned Double Pork Chop (GF)**  
Onion Zested Sweet Potato, Braised Greens  
*\$30 per person*

**Egg Pappardelle Pasta**  
with Braised Beef Ragout, Wild Mushrooms,  
Mirepoix Cream Sauce  
*\$28 per person*

## Make A Duet

Can't decide between chicken or fish?  
Make any entree a duet by adding  
one of the following:

**Herb Sauteed Chicken Breast (GF)**  
*\$8 per person*

**Mahi-Mahi (GF)**  
*\$8 per person*

**Salmon (GF)**  
*\$8 per person*

**Jumbo Shrimp (GF)**  
*\$10 per person*

**Petite Filet Mignon (GF)**  
*\$16 per person*

**Caribbean Lobster Tail (GF)**  
*\$16 per person*



Prices do not include 22% administration fee and 7% sales tax  
V-Vegetarian | GF, Gluten Free | VEG-Vegan | GF, VEG

Catering Sales | 954.765.5882



# First Course Salad & Dessert Options

Please select one salad and one dessert for your plated entree lunch

## Lunch Salads

Select one of the following:

Savor...Fort Lauderdale Salad (V)  
Arugula & Frisee, Manchego, Pistachio,  
Mango, Grape Tomato  
and Fennel Seed Vinaigrette

Caesar Salad  
Romaine Lettuce, Shaved Parmesan,  
Mini Croutons, Chopped Egg, Caper  
with Caesar Dressing

Locally Sourced (V)  
Locally Grown Greens, Vegetables and Cheese  
with Citrus Dressing

Red Wine Poached Pear (V)  
Arugula, Cabrales Bleu Cheese, Candied Pecans,  
Dried Cherry Vinaigrette

For an additional \$2 per person  
Cucumber Carpaccio Salad (V)  
Jicama, Hearts of Fire Lettuce,  
Smoked Bleu Cheese, Red Grape Tomato,  
Pumpkin Seeds, Dill Butter Milk Dressing

## Lunch Desserts

Select one of the following:

Chocolate Cake Sphere, Dulce De Leche  
Spread, Candied Orange (V)

Lemon Meringue Pie, Passion Fruit Pearls,  
Kiwi Strawberry Hash (V)

Cardamom Rice Pudding, Fig and Stone  
Compote, Pistachio Dust (V; GF)

Fresh Fruit Cup (VEG; OF)

For an additional \$2 per person  
Lemon Mousse Lemon,  
Raspberry Sponge Cake, Banana Coconut Salsa  
(V)

Pear Chutney Mousse Pear, Blackberry Jam,  
Hazelnut Dust (V)



Prices do not include 22% administration fee and 7% sales tax  
V-Ve-tarian IGF - Gluten Free IVEG - Vegan 13 - V,GF,VEG  
Catering Sales 1954.765.5882

# Build Your Own Lunch Buffet

All lunch buffets are served with Rolls and Sweet Butter  
Free by Brewed Coffee, Decaffeinated Coffee, Hot Tea, and Iced Tea

Minimum order for 50 people, Food Service up to 1 ½ Hour

## Soups and Salads (Select 2)

- Vegetarian Chili (3)
- Tomato Zucchini Bisque (V)
- Creamy Butternut Squash (V)
- Homemade Chili (GF)
- Little Gem & Watercress Salad (V)
- Three Bean & Bacon Salad (GF)
- Local Field Green Salad (V)
- Cilantro Mango Coleslaw (V)
- Roasted Potato Salad (V, GF)
- Tomato Mozzarella Salad (V, GF)
- Grilled Sweet Onions with Kale, Cannellini Beans Rotini-Pasta Salad with Coconut-lime Sauce (V)
- Toasted Barley & Spinach Salad with Roasted Wild Mushroom (3)

## Sides (Select 2)

- Baked Cavatelli Pasta with Fava Beans & Peppers (V)
- Chef Choice Local Vegetables (3)
- Roasted Garlic Mashed Potato (V)(GF)
- Lentil Coconut Basmati Rice (3)
- Sweet Potato Hash with Red Onions, Pumpkin Seeds, & Thyme (3)
- Charred Brussel Sprouts with Crispy Potatoes and Cider Aioli (V)
- Rosemary Roasted Dutch Potatoes (3)
- Black Beans & Rice with Cilantro (3)

## Desserts

Chef's Selection of Desserts (V)

\$39 per person

## Entrees (Select 2)

- Seared Chicken Breast with Dried Fruit Compote (GF)
- Local Snapper with Lemon Artichoke Caper Sauce (GF)
- Creamy Garlic Butter Tuscan Shrimp (GF)
- Ginger Balsamic Chicken with Broccoli and Cashews (GF)
- Latin Spiced Skirt Steak with Onions (GF)
- Coriander Mahi Mahi with Stewed Juniper Berry Cabbage (GF)
- Chicken Marsala with Wild Mushroom & Tomato
- Soy & Herb Marinated Filet Mignon Beef Tip with Pearl Onions & Anise Demi
- Blackened Swordfish with Kalamata Olive White Bean Arugula Succotash (GF)
- 8 Way Chicken with Salsa Madre (GF)
- Slow Roasted Beef Brisket with Ginger Garlic Scallion Sauce (GF)



Prices do not include 22% administration fee and 7% sales tax

V-Vegetarian | GF - Gluten Free | VEG - Vegan | GF, VEG

Catering Sales | 954.765.5882

# Lunch Buffe'ts

All lunch buffets are served with Freshly Brewed Coffee, Decafinated Coffee, or Tea and Soft Tea

Minimum order for 50 people, Food Service up to 1 1/2 Hours

## MAIN STREET DELI

### Choice of Soup: Select One

Vegetarian Chili (3), Tomato Zucchini Bisque (V),  
Creamy Butternut Squash (V), or Homemade Chili (GF)

### Garden Salad (VEG)

Chef's Choice Creamy Dressing  
and Vinaigrette Dressing (V, GF)

### Cilantro Mango Cole Slaw (V)

### Sliced Deli Meats (GF)

Roast Beef, Turkey, Ham, Genoa Salami and Capicola

### Cheese (V, GF)

Swiss, Provolone and Cheddar

### Albacore Tuna Salad (GF)

with Capers, Celery, Red Onion and Dill

### Mini Kaiser Rolls (V)

### Condiments (V, GF)

Lettuce, Tomato, Onions, Pickle Slices,  
Mustard and Mayonnaise

### Chef's Selection of Desserts (V)

\$30 per person



Prices do not include 22% administration fee and 7% sales tax

V-Vegetarian | GF - Gluten Free | VEG - Vegan | V GF, VEG  
Catering Sales | 954.765.5882



# Plated Dinner

All plated dinner selections include Artisan Rolls with Sweet Butter  
Choice of one Salad, one Dessert, Freshly Brewed Coffee and Decaffeinated Coffee

## Entrées

All entrees include Chef's Selection of Seasonal Vegetables.  
Please select one of the following:

### Roasted Anchoite Chicken Breast (GF)

Wild Rice Medley with Herbs, Cherry, Celery and Carrots in a Creamy Leeks Sauce

*\$42 per person*

### Miso Glazed Seabass

Marble Potato, Mussels, Shrimp and Scallions in a Soy Dashi Broth

*\$48 per person*

### Bacon Wrapped Pork Loin (GF)

Green Cilantro Rice, Mango Habanero Glaze

*\$42 per person*

### Ginger Teriyaki Salmon (GF)

Creamy Black Forbidden Rice & Peas, Orange Glaze

*\$42 per person*

### Center Cut Filet Mignon

Purple Potato Gratin, Tarragon Demi

*\$54 per person*

### Hickory and Molasses Rub Boneless Beef Rib Eye

Onion & Smoked Cheddar Mashed Potato Cakes, Cognac Gravy

*\$52 per person*

### Stuffed Eggplant (V; GP)

Bamboo Rice Risotto, Chunky Marinara

*\$28 per person*

### Grilled Portobello Mushroom (3)

With Seasonal Vegetables and Brown Rice

*\$28 Per Person*

### Roasted Tomato & Artichoke Tart (V; GF)

Fire Roasted Tomato with Mozzarella and Roasted Red Pepper Hummus with Pomodoro Sauce

*\$35 Per Person*

## Make A Duet

Can't decide between chicken or fish?

Make any entree a duet by adding one of the following:

### Herb Sauteed

#### Chicken Breast (GF)

\$8 per person

#### Salmon (GF)

\$8 per person

#### Caribbean Lobster Tail (GF) Petite Filet Mignon (GF)

\$16 per person

\$16 per person

#### Mahi-Mahi (GF)

\$8 per person

#### Jumbo Shrimp (GF)

\$10 per person



*Prices do not include 22% administration fee and 7% sales tax*  
V-Vegetarian | GF - Gluten Free | VEG - Vegan | 13 - V,GF,VEG  
Catering Sales | 954.765.5882



# Plated Dinner Options

Please select one salad and one dessert for your plated entrée lunch

## Dinner Salads

Select one of the following:

### Ocean Current (V; GF)

Baby Spinach Salad, Strawberry, Candied Walnuts, Swiss Cheese, Sesame Ginger Dressing

### Gulf Stream (V; GF)

Rocket Greens, Frisee, Dried Fruits, Toasted Almonds, Ricotta Salata, Sherry Vinaigrette

### Homestead Farms (V; GF)

Baby Romaine, Arata Legend Baby Gouda, Dried Cranberries, Pine Nuts, Blood Orange Dressing

\$2 additional per guest

### Cucumber Carpaccio Salad (V; GF)

With Jicama, Hearts of Fire Lettuce, Smoked Bleu Cheese, Red Grape Tomato, Pumpkin Seeds, Dill Buttermilk Dressing

## Dinner Desserts

Select one of the following:

### Opera Cake (V)

Mango Pearls, Chocolate Decor

### Milk Chocolate Trio (V)

Caramel, Cherry Lemon Compote, Nougat Stick

### Key Lime Cheesecake (V)

Crushed Raspberry, Rum Sauce

### Pineapple White Chocolate Coconut Mousse (V)

Red Ganache, Candied Flowers

### Apple Tarte Tartin (V)

Black Pepper Pastry Cream, Dulce De Leche Sauce

\$2 additional per guest

### Pear Chutney Mousse Pear (V)

Blackberry Jam, Hazelnut Dust



Prices do not include 22% administration fee and 7% sales tax  
V-Vegetarian | GF - Gluten Free | VEG - Vegan | 13 - V, GF, VEG  
Catering Sales 1954.765.5882

# Dinner Buffets

All dinner buffets are served with Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

Minimum order for 50 people, Food Service up to 1 1/2 Hours

## BY THE SEA

Assorted Artisan Rolls with Whipped Butter (V)

### Roasted Loaded Potato Salad (GF)

with Cheddar, Broccoli, Bacon, Sour Cream and Chives

### Shrimp and Crab Salad (GF)

with Mango, Onion, Dill and Lemon

### Saffron Rice (3)

with Peas, Golden Raisins, Almonds and Parsley

### Mojito Chicken Breast (GF)

Black Bean Sauce

### Grilled Flank Steak

Charred Veggie Sweet Peppers

### Citrus Marinated Wahoo (GF)

Caponata Relish

### Sauteed Garlic & Shallot Seasonal Vegetables, Pesto Dressing (V, GF)

Chef's Selection of Desserts (V)

\$52 per person

## THE PORT

Sweet & Cheese Rolls with Whipped Butter (V)

### Arugula, Spinach & Romaine Salad (3)

with Hearts of Palm, Grape Tomato, Grapefruit Segments, Almonds  
Chef Choice Creamy Dressing (V)  
and Vinaigrette (3)

### Bay Scallop & Bacon Pasta Salad

### Pork Tenderloin (GF)

with Green Rice and Mango Glaze

### Blackened Snapper (GF)

with Cippolini Onion Pineapple Relish

### Chili Lime Seasoned Chicken Breast (GF)

with Tostones and Cilantro Lime  
Garlic Sauce

Chef's Selection of Desserts (V)

\$51 per person



Prices do not include 22% administration fee and 7% sales tax  
V-Vegetarian | GF - Gluten Free | VEG - Vegan | V.GF.VEG  
Catering Sales | 954.765.5882

# Hors D'oeuvres

Minimum order for 50 pieces per selection

## HOT SELECTIONS

### S4 Hot Selections

BBQ Chicken Purse

Short Rib Wellington with Madeira Demi

Beef Empanada with Chimichurri

Tomato Basil Arancini Risotto (V)

Tempura Crisp Shrimp with Chili Remoulade

### S5 Hot Selections

Boursin Stuffed Breaded Mushroom  
(GF, V)

Smoked BBQ Pork Spring Roll

Paella Arancini

Pecan Crusted Chicken

Florida Blue Crab Cake with Cilantro Lime

### S6 Hot Selections

Grouper Macadamia with Passion  
Fruit Aioli

Butternut Squash Ricotta Croquette,  
Lemon Cream Fraiche

Sugar Cane Skewered Beef Chimichurri

Lobster Coconut Bites, Tarragon  
Orange Glaze

Lemongrass Chicken Rolls, Guava Sauce

## COLD SELECTIONS

### S4 Cold Selections

Roasted Beets on Rice Cracker (V; GF)

Tricolored Bruschetta with Kalamata &  
Green Olive and Tomato (V)

Green Peas and Feta Mousse in Filo Cup (V)

Shrimp Ginger Salad with Cabbage

### S5 Cold Selections

Tomato, Mozzarella and Basil  
with Organic Olive Oil (V; GF)

Fig Wrapped in Prosciutto (GF)

Jerk Chicken & Papsya

Beef Carpaccio Arugula Mustard Aioli

### S6 Cold Selections

Artichoke Bottom with Feta & Sundried Tomato (V; GF)

Skewered Quail Egg with Sausage Bacon Polenta

Sirloin Red Potato Goat Cheese Romesco

Duck Mandarin Orange on Brioche



Prices do not include 22% administrative fee and 7% sales tax  
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# Hot Reception Displays

Food Service includes 1 Hour, Extended services available for additional surcharge

Minimum order for 50 people

## **PaeUa Party (GF)**

Lobster, Chicken Wings, Shrimp, Chorizo,  
Mussels and Clams Sauteed with Peppers, Onions  
and Saffron Rice Flambéed with Spanish Sherry  
**\$15 per person**



## **Ravioli Station**

-Beef Ravioli with Creamy of Com Sauce  
-Wild Mushroom Ravioli with Pomodoro Sauce (V)  
-Maryland Crab Ravioli with First Pressed Olive Oil,  
Capers, Tomato, and Parsley

*Served with Grilled Focaccia (V) and Rosemary  
Breadsticks (3)*

**\$18 per person**

## **Tapas Station**

-Seafood Croquette with Saffron Aioli  
-Cod Stuffed Piquillo Peppers (GF)  
-Mini Tortilla Espanola (V,GF)  
-Calamari Salad (GF)  
-White Anchovy Crostini with Almonds,  
& Shrimp Gazpacho Shooters (GF)  
-Manchego & Cured Meat, Stewed Mussels  
& Beans (GF)

*Served with Olive Oil Flatbread (V)  
and Grilled Baguette*

**\$18 per person**

## **Slider Station**

-Falafel with Lemon Tahini (VEG)  
-Crab Cake with Mustard Remoulade  
-Pork Belly with Spiced Apple Chutney  
-Paprika BBQ Beef Brisket

*Served with Homemade Potato Chip*

**\$19 per person**

*Prices do not include 2.2% administration fee and 7% sales tax*  
V-Vegetarian | GF - Gluten Free | VEG - Vegan | 3 - V,GF,VEG  
Catering Sales | 954.765.5882



# Cold Reception Displays

## International & Domestic Cheese Platter (V)

Minimum order for 25 guests  
with Crostini and Gourmet Crackers

\$6 per person

## Fresh & Pickled Crudite Display (V)

Minimum order for 25 guests  
Served with Lemon Parmesan Dip (V),  
Green Olive Dip (V) and Creamy Pistachio Dip (V)

\$5 per person

Yellow Grape Tomato, Radish, Mozzarella, Olive,  
Red Peppers and Fresh Basil Skewer  
with Cheese Rolls (V,GF)

\$5 per piece

## Grilled and Roasted Vegetables (V)

Minimum order for 25 guests  
Grilled Stonefire Flat Bread (V), Grilled Artichoke,  
Piquillo Peppers, Roasted Tomato,  
Tricolored Baby Carrot, Asparagus, Fennel  
and Baby Zucchini (3)

\$7 per person

## Marination Station (V)

Minimum order for 25 guests  
Gigandes Beans (3), Balsamic Cippolini Onions (3),  
Calabrese Antipasto Salad (GF),  
Stuffed Cherry Peppers (GF),  
Heart of Palm (3) and Button Mushrooms (3)  
Served with Rosemary Olive Oil Bread (V)

\$9 per person

## Sushi Bar (GF)

Minimum order for 50 pieces  
Featuring California Rolls, Sashimi and Sushi  
Assortment with Wasabi, Ginger and Soy Sauce

\$7 per piece

## Fort Lauderdale Seafood Bar (GF)

Minimum order for 50 guests  
Gulf Shrimp, Snow Crab Claws, Oysters,  
and Grilled Octopus Salad with Mango Cocktail Sauce,  
Apple Mignonette, Mustard Sauce and Lemon Wedges

\$28 per person



Prices do not include 22% administration fee and 7% sales tax  
V - Vegetarian IGF - Gluten Free IVEG - Vegan I3 - V,GF,VEG  
Catering Sales 1954.765.5882

## Dessert Stations

All Dessert Stations require a Chef Attendant fee of \$150 per station

Minimum order for 100 people. Food Service includes 1 Hour

### Churro Donut Station

Cinnamon Dusted Churro Donuts (V)  
with Dulce De Leche (V,GF), Hot Fudge(3),  
Marshmallow Puff, Chopped Nuts (3), Toasted Coconut,  
Mini M&Ms and Rainbow Sprinkles  
**\$10 per person**

### Build Your Own Deconstructed Pie Station

Key Lime, Lemon Meringue, Cherry & Apple Pie  
Served with Whipped Cream, Graham Crackers  
Crumbs, Toasted Coconut, Mixed Berries,  
Crust Crumbs, Almonds, Caramel Sauce and Pecans  
**\$12 per person**

### Chocolate Fountain (V)

Choice of White, Dark or Milk Chocolate  
Served with Rice Crispy Treats, Brownie Bites,  
Strawberries, Marshmallows and Pineapple  
**\$13 per person**



## Carvery Stations

All Carved items require a Chef Attendant fee of \$150 per station

Minimum order for 50 people. Food Service includes 1 Hour

### Whole Roasted Chicken (GF)

with Roasted Root Vegetables (3)  
and Spinach Gnocchi with Creamy Chicken Broth  
**\$12 per person**

### Almond Crusted Mahi Mahi

with Coconut Risotto (V,GF),  
and Creamy Guava Sauce (V,GF)  
**\$13 per person**

### Fried Boneless Turkey (GF)

with Chestnut Mascarpone Potato Puree (V,GF)  
and Sage Orange Gravy (V,GF)  
**\$13 per person**

### Puff Pastry Salmon

with Dill Fennel Napa Cabbage Slaw (3),  
and Tangerine Aioli (V)  
**\$14 per person**

### Red Chili Smoked Tomahawk (GF)

with Smoked Cheddar Grits (V,GF)  
and Braised Greens (GF)  
**\$15 per person**

### Smoked Ribs and Biscuits

with Mango Habanero BBQ Sauce (3),  
and Grilled Corn (V)  
**\$15 per person**

### Coffee Rubbed Beef Tenderloin Tri Tip (GF)

with Avocado and Roasted Pepper Salsa (3)  
and Grilled Leeks (3)  
**\$16 per Person**



Prices do not include 22% administration fee and 7% sales tax  
V-Vegetarian | GF - Gluten Free | VEG - Vegan | V,GF,VEG  
Catering Sales | 95 4.765 .58 82

# Cocktail Service

Cost based on per drink consumption

Bartender fee of \$150 per bar, per four hours or portion thereof. Bar list and prices are subject to change.

## Hosted Bars On Consumption

Minimum sales of \$500 per bar paid in advance

*Based on per drink consumption*

## Cash Bar

Minimum sales of \$500 per bar paid in advance,  
refunded post event if met

Premium Brands	\$12.00
Call Brands	\$8.00
Domestic Beer	\$6.00
Imported Beer	\$7.00
House Wine	\$8.00
Soft Drinks	\$4.00
Juices	\$4.00
Bottled Water	\$4.00

Drink tickets available upon request



## Wine by the Bottle

\$32 per House Bottle: Red, White & Rose

\$50 per Premium Bottle: Red, White & Rose

## Bar Packages

Price based on 100 guests

Four hour bartender fee included

### World Wine Bar... \$1,550

A sampling of wines from around the world. Includes  
36 bottles of wine (two reds and two whites) and  
International and Domestic Cheese Display.

### Happy Hour Bar... \$1,300

Unwind with an ice cold beer and some of your  
favorite bar snacks. Includes two varieties of beer  
(one import and one domestic-1.50 total)  
and 3.5 pounds each of Mixed Nuts & Pretzels.

### Bangin' Bloody Mary Bar... \$900

Choice of Either Vodka or Tequila  
Garnished with Assorted Hot Sauces,  
Skewered Pickled Vegetables, Pickle Spears  
& Celery Sticks  
Add Roasted Shrimp Garnish \$4 Per Person

### Sparkling Mimosa Bar... \$900

Champagne or Sparkling Water Served with your  
Choice of Fruit Garnishes  
Juices to include Orange, Grapefruit  
& Cranberry Juice with Strawberry, Grapes, Mint  
Leaves, Lime & Orange Wheels as  
Garnishes

### Signature Drink Bar... \$900

Select a Signature Drink to Showcase at Your Bar

Contact Your Catering Sales Representative for a  
list of Our Signature Drinks

*Prices do not include 22% administration fee and 7% sales tax*  
Vegan | GF - Gluten Free | VEG - Vegan | V GF, VEG  
Catering Sales | 954.765.5882



# Exhibitor Menu

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GREATER FORT LAUDERDALE BROWARD COUNTY  
CONVENTION CENTER

SAVOR..•

### At Your Service

Executive Chef  
Marcel Martinez

[MMartinez@ftlauderdalecc.com](mailto:MMartinez@ftlauderdalecc.com)

Food & Beverage Director  
Jim Bennett

[JBennett@ftlauderdalecc.com](mailto:JBennett@ftlauderdalecc.com)

Senior Catering Sales Manager  
Melissa Ayre

[MAyre@ftlauderdalecc.com](mailto:MAyre@ftlauderdalecc.com)



# Policies

**Savor... Fort Lauderdale** is the exclusive food and beverage provider at the Broward County Convention Center. **No food or beverage of any kind will be permitted to be brought into the facilities by the patron or any of the patron's guests or invitees.** Food items may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

**Menus - Menu selections and other details pertinent to your functions are required to be submitted to the catering department a minimum of four weeks prior to the first function date.**

**Contracts - A signed copy of the contract outlining all catering services will be provided. Secondary agents, acting on behalf of the primary client receiving services, may sign the contract in their behalf only with full payment in advance. Any changes, revisions, additions or deletions to the banquet contract and banquet event orders shall be in writing and signed by both parties.**

**Guarantees - A guaranteed number of attendees/quantities of food is required. This guarantee must be submitted by noon three business days before your event. If the guarantee is not received, SAVOR... Fort Lauderdale reserves the right to charge for the number of persons/quantities specified on the contracted event order. Cancellations and reductions of guarantee are subject to full charges within 3 business days prior to event.**

**Payment/Deposit - An initial deposit in the amount noted on the Catering Contract is payable, along with a signed contract, at the specified date on the contract letter to guarantee catering services. Full payment of the balance due is payable 14 business days prior to the event. Payment can be made in cash, check, ACH or wire transfer. For additions, a major credit card is required to guarantee payment of any replenishment or new orders requested during a show/function. These charges will be billed to the credit card unless payment is received at the end of the show/function.**

**Cancellations - Any event cancelled less than 3 business days prior to the event will incur 90% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary, this is determined on an event by event basis.**

**Pricing - Prices quoted do not include 22% administrative fee or 7% sales tax unless otherwise noted. Prices are subject to change without notice; guaranteed prices will be confirmed when contracted.**

**Event Time/Line - All service times are based on two-hour breakfast or lunch service and three-hour dinner service. Additional service time will be subject to additional labor fees. Event start or end times that deviate more than thirty minutes than contracted will have additional labor fees per hour, per server scheduled. Additional security and ancillary fees will also apply.**

**Beverage Services - Please note alcoholic beverages and service are regulated by the Liquor Control Board, SMG/SAVOR, as licensee, is responsible for the administration of these regulations: **NO ALCOHOLIC BEVERAGES MAY BE BROUGHT ONTO THE PREMISE FROM OUTSIDE SOURCES; WE RESERVE THE RIGHT TO REFUSE ALCOHOL SERVICE TO INTOXICATED OR UNDERAGE PERSONS. NO ALCOHOLIC BEVERAGE CAN BE REMOVED FROM THE PREMISES.****

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



# SAVOR ... Fort Lauderdale

at Broward County Convention Center

Booth Service Catering Order Form

**Return Completed Form (2) Weeks Prior to Show Date**

Please fill out the following form and email/fax to Melissa Ayre, Senior Catering Sales Manager at [mayre@browardalecc.com](mailto:mayre@browardalecc.com) or 954.763.9551. Please wait for approval from the Catering Department.

Event Name								
Company Name:								
Billing Address:								
Booth Name:				Booth Number:				
Client Name:			Business Number:			Email Address:		
On-Site Contact:								
Fax:				E-Mail Address:				
Date of Service								
Start Time								
End Time								
# of Guests								
Menu								

**Exhibitors are responsible for placing any electrical orders associated with their catering order at the exhibitor's expense. Your Banquet Event Order will indicate if you need to order electric.**

**Place orders with Eden Electric at 954-607-7255.**

SAVOR...Fort Lauderdale at Broward County Convention Center  
Catering Office  
Phone: 954-765-5882 Fax: 954-763-9551

# BREAKFAST

## Build Your Own Continental Breakfast

Minimum of 10 guests, Based on one hour of service  
Surcharge of \$6.95 per person/per hour for extended service

### Pick Two \$15 | Pick Three \$17 | Pick Four \$20

Assorted Whole Fruit (3)	Assorted Coffee Cakes (V)
Tropical Sliced Fruit with Berries (3)	Yogurt Parfait Muffins (V)
Individual Chobani Yogurt Smoothies (V;OF)	Assorted Latin Pastries (V)
Whole Wheat Bagels (V) With Low-Fat Chive Cream Cheese, Butter & Fruit Preserves	Assorted Breakfast Pastries (V)

## Breakfast Enhancements

Items are ideal for upgrading your Continental Breakfast  
Minimum order of 12 per item

### Breakfast Sandwiches

Choice of Bacon, Smoked Salmon  
or Ham with Egg and Cheese  
**\$8 each**

### Breakfast Burrito

Fluffy Eggs, Mexican Style Chorizo,  
Scallion, Peppers, Black Bean Spread,  
Avocado and Quesito Cheese  
**\$9 each (Add Salsa at .75 Per Person)**

### Individual Breakfast Frittata (GF)

Potato, Vidalia Onion, Thyme  
and Manchego Cheese  
**\$8 each**

### Buttermilk Biscuits

with Peppery Sausage Gravy  
**\$8 per person**

### Oatmeal Bar (V)

Dried Cranberries, Raisins, Granola,  
Nuts, Chocolate Chips, Brown Sugar,  
Cinnamon, Smoked Cheddar Grits (V,GF),  
Buttery Cinnamon Cream of Wheat (V, GF)  
**\$6 each**

### Ham Wrapped Baked Egg

with Smoked Cheddar (GF)  
**\$32 per Dozen**

### Parfait Tower Bar

Vanilla Yogurt (V, GF),  
Honey Granola (V, VEG),  
Mixed Berries, Diced Melons,  
Dried Cranberries, Dried Bananas  
and Toasted Coconut (3)  
**\$8 per person**

### Seasonal Fruit Parfait (V)

Vanilla Yogurt, Honey Granola,  
Passion Fruit Curd & Mixed Berries  
**\$5 each**

### Mango and Coconut Crepes (V)

with Anise Raspberry Sauce  
**\$5 each**

### Scrambled Eggs

with Cheddar Cheese  
and Chives (V, GF)  
**\$5 per person**

### Raspberry Cinnamon Streusel

with Vanilla Royal Icing Tarts (V)  
**\$7 each**

### Apple Filled Pancakes (V)

Mint Butter, Hazelnut Maple Syrup  
**\$6 each**

### Apple Cider Infused Bacon (OF)

**\$4 per person**

### Chicken Apple Sausage Links (GF)

**\$4 per person**

Prices do not include 22% administration fee and 7% sales tax.

V-Vegetarian | GF - Gluten Free | VEG - Vegan | 13 - V,GF,VEG

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## Morning Snacks

**Cioccolanti and Original Biscotti (V)**  
\$25 Per Dozen

**Assorted Miniature Breakfast Pastries (V)**  
\$42 Per Dozen

**Assorted Bagels with Cream Cheese (V)** \$42 Per Dozen

**Whole Fruit (VEG)**  
\$3 Per Piece

**Assorted Kind Plus Bars (V)**  
\$5 Each

**BLT Deviled Egg (V; GF)**  
\$5 Each

**Mason Jar Strawberry and Banana Parfait (V)**  
\$5 Each

**Individual Nut and Fruit Muesli (V; GF)**  
\$5 Each

**Assorted Scones (V) Preserves & Cream**  
\$32 Per Dozen

**Fresh Sliced Fruit (V; VEG)**  
\$7 Per Person

## A LA CARTE ITEMS

Minimum order of 12 per item

## Sweet Snacks

**Assorted Dessert Bars**  
Include Oreo Dream Bar, Chocolate Raspberry Tangos, Lemonberry Jazz Bars and Toffee Cream Cheese Chews (V)  
\$42 Per Dozen

**Cookies, Brownies & Bloodies (V)**  
\$42 Per Dozen

**Assorted Cheese Cake Pops (V)**  
\$42 Per Dozen

**Mini Macaroons (V)**  
\$42 Per Dozen

**Assorted Flavored Yogurt Pretzels**  
Key Lime, Raspberry and Strawberry (V)  
\$15 Per Pound

**Triple Threat Chocolate Covered Almonds (V; GF)**  
\$30 Per Pound

**Chai Seed and Orange Panna Cotta Cups (V)**  
\$6 Each

**Jelly Belly Beans (V; GP)**  
\$25 Per Pound

*Prices do not include 22% administration fee and 7% sales tax.*  
**V-Vegetarian IGF - Gluten Free IVEG - Vegan 13- V,GF,VEG**  
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# A LA CARTE ITEMS

Minimum order of 12 per item

## Savory Snacks

### Flavored Popcorn (3)

Bacon, Lime Chili  
and Buttered Parmesan Parsley Flavored  
\$7 Per Person

### Individual Bags of Potato Chips (3) or Vegetable Chips (V,GF)

\$3 Each

### Individual Bags of Mixed Nuts (3)

\$3 Each

### Buffalo Stampede Mix or Moonburst Blend (V)

\$28 Per Pound

### Mango Coconut Energy Bites with Lime (3)

\$36 Per Dozen

### Seasonal Berry Smoothie Shots (V, GF)

\$5 Each

### Mini Crudite Shooter (V, GF)

\$5 Each

### Avocado, Strawberry, Cheddar Toast (V)

\$24 Per Dozen

### Chai Peanut Butter, Banana and Toasted Coconut Toast (VEG)

\$24 Per Dozen

### Tomato, Radish, Mozzarella, Olive, Pepper & Basil Skewer with Lemon Chive Dressing (V,GF)

\$8 Each

### Blue Corn Tortilla Chips and Salsa Verde (3)

\$5 Per Person

### Corn and Cheese Arepas (V,GF)

with Pickled Onions and Cilantro  
\$4 Each

### Zucchini, Scallion, White Cheddar Muffins (V)

\$32 Per Dozen

### Marshmallow Chuck Rice Manifesto Bar (GF,V)

\$5 Each

### Assorted Citrus Cupcakes (V)

\$42 Per Dozen

### Chocolate & Exotic Miniature Desserts (V)

\$42 Per Dozen

*Prices do not include 22% administration fee and 7% sales tax.*  
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Catering Sales | 954.765.5882

## Cold Beverages

Assortment of Coke,  
Diet Coke & Sprite  
\$4 Each

Bottled Water  
\$4 Each

Bottled Teed Tea  
\$4 Each

Individual Bottled Fruit Juices  
\$4 Each

Bottled Perrier or  
San Pellegrino Water  
\$5 Each

Starbuck Iced Frappuccino  
Mocha, Vanilla, or Regular  
\$8 Each

Monster Energy Drink 16.oz  
\$6 Each

Iced Tea  
\$42 Per Gallon

Lemonade  
\$42 Per Gallon

Florida Orange Juice  
\$48 Per Gallon

Infused Spring Water  
\$84 Per 3 Gallons  
Choice of Lemon, Lime,  
Orange, Cucumber-Mint,  
Ginseng, Lime Basil, Orange,  
Star Anise, Hibiscus

## Water Coolers

Water Cooler Kit and Refill

Water Cooler Kit  
Chilled Water dispenser, IT include,  
5gallons of Spring Water +  
11litter 16.oz 7 ounce cup  
\$750

5Gallon Water Refill  
\$-45 Each



## Hot Beverages

Starbucks Freshly Brewed  
Regular Coffee  
\$58 Per Gallon

Starbucks Freshly Brewed  
Decaffeinated Coffee  
\$58 Per Gallon

Revolution Tea with Hot Water  
\$58 Per Gallon

## Keurig Package

Keurig Brewer Rental  
Minimum of 100 Servings  
\$400 for Exhibitor Package

Additional Refills  
Minimum of 24 Servings  
\$96 Each

Keurig Machine Deposit  
\$100  
Deposit Refundable Post Event  
Once Machine is Returned in Working Condition

*Prices do not include 22% administration fee and 7% sales tax*  
V-Vegetarian IGF • Gluten Free I VEG • Vegan I 3 • V,GF,VEG

Catering Sales | 954.765.5882

# Themed Action Breaks

All action breaks require an attendant fee of \$150 per station, per every four hours.

## Cafe Lauderdale

200 serving minimum

A dedicated 20 amp circuit is required

An experienced Barista will brew flavored Lattes, Cappuccinos, Espresso and Cuban coffees to order

**\$6 Each**

## Cinnamon Roasted Almonds (4 oz)

A dedicated 30 amp circuit is required

Minimum of 100 guests per cart

The aromatic smell of sweet cinnamon glazed almonds will lead your guests directly to you

**\$7.50 Each**

## Sun Squeezed Lemonade

A dedicated 5 amp circuit is required

Minimum of 100 guests per cart

16 oz. of freshly squeezed lemonade shaken and served over ice for each guest

**\$6 Each**

## Ice Cream You Scream

A dedicated 20 amp circuit is required

Minimum of 100 guests per cart

Vanilla, Chocolate or Strawberry Ice Cream

Your guest's choice of the following toppings:

Chocolate Chip	Oreo	Chocolate
Gummy Bears	Rainbow Sprinkles	Caramel Syrup
Crushed Butterfinger	M&M's	

Two toppings **\$6 Each**

Three toppings **\$7 Each**

Limited Inventory. Inquire from Sales Representative.

Client is responsible for ordering specified amount of power through Eden Electric 954.607.7255

## Italian Ice

A dedicated 5 amp circuit is required

Minimum of 100 guests per cart

Treat your guests to Fat Free Italian Ice using local fruit.

Available Flavors: Blueberry, Lemon, Lime, Strawberry or Pineapple

**\$6 Each**

## Out to the Ball Game

A dedicated 15 amp circuit is required

Minimum of 100 guests per cart

Hot Dogs served out of our old-fashioned

wheeled hot dog cart

with warm buns, ketchup (3), mustard (3) and relish (3)

**\$5 Each**

## Stadium Soft Pretzels (V)

A dedicated 40 amp circuit is required

Minimum of 100 guests per cart

Warm soft pretzels

served with yellow mustard

**\$4 Each**

**\$5 Each** with Nacho Cheese

## Under the Big Top

A dedicated 20 amp circuit is required

Minimum of 100 guests per cart

Old-fashioned cart serving fresh popped popcorn (3)

**\$3.50 per serving**



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# Boxed Lunches

Orders of 10 boxed lunches and below; maximum of two selections  
Orders of 50 boxed lunches and below; maximum of three selections

Served with Whole Fruit, Potato Chips and Chocolate Chip Cookies

## Chicken Caesar Wrap

Grilled Chicken Breast with Shaved  
Parmesan Cheese, Romaine Lettuce,  
Caesar Dressing in a Roasted Garlic Wrap

## Tomato Mozzarella (V)

On a Ciabatta Roll

## Mediterranean Vegetarian (V)

Spinach Wrap with Hummus, Portobello  
Mushrooms, Arugula, Cucumber and Feta Cheese

## Add \$1 Per Lunch

Gluten Free Bread (V, GF)  
and Gluten Free Dessert (V, GF)

23 per person

## Hickory Smoked Turkey

White Cheddar, Watercress, Apple on  
Cranberry Ciabatta

## Pistachio Mortadella

Havarti Dill, Leaf Lettuce on Sweet Bread

## Oven Roast Beef

Smoked Gouda, Caramelized Onions,  
Red Leaf Lettuce on Everything Brioche Bun

## Italian Deli

Capicola, Salami and Prosciutto,  
Shredded Lettuce and Giardiniera Relish on Ciabatta

## BCCC Salad

Roasted Shrimp Salad with Mixed Greens, Artichokes,  
Toasted Coconut, Cucumber, Mango and Balsamic Dressing

## Loaded Chicken Salad Sandwich

Celery, Chives, Pecans, Onions and Parsley with  
Cranberry Chipotle Cheddar on White Hoagie

24 per person

## So Flo Salad (GF)

Mojo Spiced Chicken Breast, Seasonal Greens, Almonds, Crumbled Goat Cheese,  
Sweetie Drop Peppers, Pickled Onions, Cucumber with Parsley Apple Cider Vinaigrette

25 per person

*Please do not include 22% administrative fee and 7% sales tax*  
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# Entree Lunch Salads

All plated lunch selections include Artisan Rolls with Sweet Butter, and Choice of Dessert

## Romaine & Red Baby Oak Salad (GF)

Kalamata Olives, Stilton Bleu Cheese, Walnuts,  
Cucumbers and Raspberry Vinaigrette  
*\$15 per Person*

## Bibb & Red Leaf Lettuce (GF)

Avocado, Garbanzo, Corn, Jubilee Tomato,  
Pecorino Cheese, Tarragon Dressing  
*\$16 per Person*

## Kale and Quinoa Salad (GF)

Butternut Squash, Cranberries, Pecans,  
Feta, Pumpkin Seeds, Orange Apple Cider Dressing  
*\$17 Per Person*

## Watercress & Radicchio Salad (GF)

Toasted Almonds, Golden Beets, Goat Cheese,  
Pickled Red Onion, Minted Peas, Champagne Dressing  
*\$15 per person*

## Iceberg & Mesclun Green Salad (GF)

Hazelnuts, Crumbled Bacon, Radish,  
Feta, Orange Segments, Apple Cider Vinaigrette  
*\$16 per Person*

### Add on to your Salad

Select one of the following:

Grilled Chicken Breast (GF)	Grilled Sesame Tuna (GF)
\$6	\$9
Latin Spiced Shrimp (GF)	Oven Roasted Salmon (GF)
\$8	\$12



# Lunch Desserts

Select one of the following:

Chocolate Cake Sphere, Dulce De Leche  
Spread, Crispy Orange (V)

Lemon Meringue Pie, Passion Fruit Pearls,  
Kiwi Strawberry Hash (V)

Fresh Fruit Cup (VEG; OF)

*Additional \$2 per Guest:*

Lemon Mousse, Lemon, Raspberry Sponge  
Cake, Banana Coconut Salsa (V)

Pear Chutney Mousse, Pear, Blackberry Jam,  
Hazelnut Dust (V)

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# Hors D'oeuvres

Minimum order for 50 pieces per selection

## HOT SELECTIONS

### \$4 Hot Selections

BBQ Chicken Purse

Short Rib Wellington with Madeira Demi

Beef Empanada with Chimichurri

Tomato Basil Arancini Risotto (V)

Tempura Crisp Shrimp with Chili Remoulade

### \$5 Hot Selections

Boursin Stuffed Breaded Mushroom  
(GF, V)

Smoked BBQ Pork Spring Roll

Paelle Arancini

Pecan Crusted Chicken

Florida Blue Crab Cake with Cilantro Lime

### \$6 Hot Selections

Grouper Macadamia with Passion  
Fruit Aioli

Butternut Squash Ricotta Croquette,  
Lemon Cream Fraiche

Sugar Cane Skewered Beef Chimichurri

Lobster Coconut Bites, Tarragon  
Orange Glaze

Lemongrass Chicken Rolls, Guava Sauce

## COLD SELECTIONS

### \$4 Cold Selections

Roasted Beets on Rice Cracker (V, GF)

Tricolore d Bruschetta with Kalamata &  
Green Olive and Tomato (V)

Green Peas and Feta Mousse in Filo Cup (V)

Shrimp Ginger Salad with Cabbage

### \$5 Cold Selections

Tomato, Mozzarella and Basil  
with Organic Olive Oil (V, GF)

Fig Wrapped in Prosciutto (GF)

Jerk Chicken & Papaya

Beef Carpaccio Arugula Mustard Aioli

### \$6 Cold Selections

Artichoke Bottom with Feta & Sundried Tomato (V, GP)

Skewered Quail Egg with Sausage Bacon Polenta

Sirloin Red Potato Goat Cheese Romesco

Duck Mandarin Orange on Brioche



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# Cold Reception Displays

## International & Domestic Cheese Platter (V)

Minimum order for 25 guests  
with Crostini and Gourmet Crackers

\$6 per person

## Fresh & Pickled Crudite Display (V)

Minimum order for 25 guests  
Served with Lemon Parmesan Dip (V),  
Green Olive Dip (V) and Creamy Pistachio Dip (V)

\$5 per person

Yellow Grape Tomato, Radish, Mozzarella, Olive,  
Red Peppers and Fresh Basil Skewer  
with Cheese Rolls (V,GF)

\$5 per piece

## Grilled and Roasted Vegetables (V)

Minimum order for 25 guests  
Grilled Stonefire Flat Bread (V), Grilled Artichoke,  
Piquillo Peppers, Roasted Tomato,  
Tricolored Baby Carrot, Asparagus, Fennel  
and Baby Zucchini (3)

\$7 per person

## Marination Station (V)

Minimum order for 25 guests  
Gigandes Beans (3), Balsamic Cippolini Onions (3),  
Calabrese Antipasto Salad (GF),  
Stuffed Cherry Potatoes (GF),  
Heart of Palm (3) and Button Mushrooms (3)  
Served with Rosemary Olive Oil Bread (V)

\$9 per person

## Sushi Bar (GF)

Minimum order for 50 pieces  
Featuring California Rolls, Sashimi and Sushi  
Assortment with Wasabi, Ginger and Soy Sauce

\$7 per piece

## Fort Lauderdale Seafood Bar (GF)

Minimum order for 50 guests  
Gulf Shrimp, Snow Crab Claws, Oysters,  
and Grilled Octopus Salad with Mango Cocktail Sauce,  
Apple Mignonette, Mustard Sauce and Lemon Wedges

\$28 per person



Prices do not include 22% administration fee and 7% sales tax  
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Catering Sales 1954.765.5882



# Hot Reception Displays

Food Service includes 1 Hour, Extended services available for additional surcharge

Minimum order for 50 people

## **Paelia Party (GF)**

Lobster, Chicken Wings, Shrimp, Chorizo, Mussels and Clams Sautéed with Pepper, Onions and Saffron Rice Flambéed with Spanish Sherry  
**\$15 per person**



## **Ravioli Station**

-Beef Ravioli with Creamy of Corn Sauce  
-Wild Mushroom Ravioli with Pomodoro Sauce (V)  
-Maryland Crab Ravioli with First Pressed Olive Oil, Capers, Tomato, and Parsley

*Served with Grilled Focaccia (V) and Rosemary Breadsticks (3)*

**\$18 per person**

## **Tapas Station**

-Seafood Croquette with Saffron Aioli  
-Cod Stuffed Piquillo Peppers (GF)  
-Mini Tortilla Espanola (V,GF)  
-Calamari Salad (GF)  
-White Anchovy Crostini with Almonds, & Shrimp Gazpacho Shooters (GF)  
-Manchego & Cured Meat, Stewed Mussels & Beans (GF)

*Served with Olive Oil Flatbread (V) and Grilled Baguette*

**\$18 per person**

## **Slider Station**

-Falafel with Lemon Tahini (VEG)  
-Crab Cake with Mustard Remoulade  
-Pork Belly with Spiced Apple Chutney  
-Paprika BBQ Beef Brisket

*Served with Homemade Potato Chip*

**\$19 per person**

*Prices do not include 22% administrative fee and 7% sales tax*  
V-Vegetarian | GF - Gluten Free | VEG - Vegan | 13 - V,GF,VEG  
Catering Sales | 954.765.5882

## Dessert Stations

All Dessert Stations require a Chef Attendant fee of \$150 per station

Minimum order for 10+ people. Food Service includes 1 Hour

### Churro Donut Station

Cinnamon Dusted Churro Donuts (V)  
with Dulce De Leche (V,GF), Hot Fudge(3),  
Marshmallow Puff, Chopped Nuts (3), Toasted Coconut,  
Mini M&Ms and Rainbow Sprinkles

**\$10 per person**

### Build Your Own Deconstructed Pie Station

Key Lime, Lemon Meringue, Cherry & Apple Pie  
Served with Whipped Cream, Graham Crackers  
Crumbs, Toasted Coconut, Mixed Berries,  
Crust Crumbs, Almonds, Caramel Sauce and Pecans

**\$12 per person**

### Chocolate Fountain (V)

Choice of White, Dark or Milk Chocolate  
Served with Rice Crispy Treats, Brownie Bites,  
Strawberries, Marshmallows and Pineapple

**\$13 per person**



## Carvery Stations

All Carved items require a Chef Attendant fee of \$150 per station

Minimum order for 50 people. Food Service includes 1 Hour

### Whole Roasted Chicken (GF)

with Roasted Root Vegetables (3)  
and Spinach Gnocchi with Creamy Chicken Broth

**\$12 per person**

### Almond Crusted Mahi Mahi

with Coconut Risotto (V,GF),  
and Creamy Guava Sauce (V,GF)

**\$13 per person**

### Fried Boneless Turkey (GF)

with Chestnut Mascarpone Potato Puree (V,GF)  
and Sage Orange Gravy (V,GF)

**\$13 per person**

### Puff Pastry Salmon

with Dill Fennel Napa Cabbage Slaw (3),  
and Tangerine Aioli (V)

**\$14 per person**

### Red Chili Smoked Tomahawk (GP)

with Smoked Cheddar Grits (V,GF)  
and Braised Greens (GP)

**\$15 per person**

### Smoked Ribs and Biscuits

with Mango Habanero BBQ Sauce (3),  
and Grilled Corn (V)

**\$15 per person**

### Coffee Rubbed Beef Tenderloin Tri Tip (GF)

with Avocado and Roasted Pepper Salsa (3)  
and Grilled Leeks (3)

**\$16 per Person**



Prices do not include 22% administration fee and 7% sales tax  
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Catering Sales | 954.765.5882

# Cocktail Service

Cost based on per drink consumption

Bartender fee of \$150 per bar, per four hours or portion thereof. Bar list and prices are subject to change

## Hosted Bars On Consumption

Minimum sales of \$500 per bar paid in advance

*Based on per drink consumption*

## Cash Bar

Minimum sales of \$500 per bar paid in advance,

refunded post event *if met*

Premium Brands	\$12.00
Call Brands	\$8.00
Domestic Beer	\$6.00
Imported Beer	\$7.00
House Wine	\$8.00
Soft Drinks	\$4.00
Juices	\$4.00
Bottled Water	\$4.00

Drink tickets available upon request



## Wine by the Bottle

\$32 per House Bottle: Red, White & Rose

\$50 per Premium Bottle: Red, White & Rose

## Bar Packages

Price based on 100 guests

Four hour bartender fee included

### World Wine Bar... \$1,550

A sampling of wines from around the world. Includes 36 bottles of wine (two reds and two whites) and International and Domestic Cheese Display.

### Happy Hour Bar... \$1,300

Unwind with an ice cold beer and some of your favorite bar snacks. Includes two varieties of beer (one import and one domestic- 150 total) and 3.5 pounds each of Mixed Nuts & Pretzels.

### Bangin Bloody Mary Bar... \$900

Choice of Either Vodka or Tequila  
Garnished with Assorted Hot Sauces,  
Skewered Pickled Vegetables, Pickle Spears  
& Celery Sticks  
Add Roasted Shrimp Garnish \$4 Per Person

### Sparkling Mimosa Bar... \$900

Champagne or Sparkling Water Served with your  
Choice of Fruit Garnishes  
Juices to Include Orange, Grapefruit  
& Cranberry Juice with Strawberry, Grapes, Mint  
Leaves, Lime & Orange Wheels as  
Garnishes

### Signature Drink Bar... \$900

Select a Signature Drink to Showcase at Your Bar

Contact Your Catering Sales Representative for a  
list of Our Signature Drinks

*Prices do not include 22% administration fee and 7% sales tax*  
V. Vegetarian | GF - Gluten Free | VEG - Vegan | 13 + V GF VEG  
Catering Sales | 954.765.5882





### Wireless Services Order

Greater Fort Lauderdale/Broward County Convention Center

1650 Eisenhower Blvd  
Fort Lauderdale, FL 33316  
T. 954-448-6847 F. 866-935-8819  
<http://www.cclcd.net>  
[info@cclcd.net](mailto:info@cclcd.net)

Event Name: \_\_\_\_\_ Booth #/Location: \_\_\_\_\_  
Company Name: \_\_\_\_\_ Event Date(s): \_\_\_\_\_  
Street Address: \_\_\_\_\_ City: \_\_\_\_\_ State: \_\_\_\_\_ Postal Code: \_\_\_\_\_  
Contact Name: \_\_\_\_\_ Telephone #: \_\_\_\_\_ Email Address: \_\_\_\_\_

**PAYMENT MUST ACCOMPANY ORDER** (Please make checks payable to CCLD. Note: We cannot accept checks from foreign banks nor can we accept cash.)

Check Enclosed  Money Order Enclosed  Visa  Mastercard  American Express

Credit Card Number: \_\_\_\_\_ Expiration Date: \_\_\_\_\_ Security Code: \_\_\_\_\_

I HAVE READ AND AGREE TO ALL TERMS AND CONDITIONS OF THIS ORDER. (PLEASE SEE BACK PAGE FOR COMPLETE TERMS & CONDITIONS.)

Signature: \_\_\_\_\_ Date: \_\_\_\_\_ Name as it appears on credit card: \_\_\_\_\_

#### Incentive Rates Apply to Orders Received (with payment) 21 Calendar Days PRIOR to First Open Show Date.

WI-FI EXHIBITOR BOOTH SERVICE (MULTIPLE USER)	INCENTIVE RATE \$	BASE RATE \$	QUANTITY	TOTAL
WI-FI In Booth Package: Up to 10 Users <small>**Login instructions will be emailed, customer may upgrade to use their own login (instructions below)</small>	\$ 2,600	\$ 3,000		
WI-FI In Booth Package: Up to 20 Users <small>**Login instructions will be emailed, customer may upgrade to use their own login (instructions below)</small>	\$ 3,600	\$ 4,000		
WI-FI In Booth Package: Up to 50 Users <small>Customer may provide their own Wi-Fi network name (SSID) and password at no additional charge</small>	\$ 6,000	\$ 8,000		
WI-FI Network Name (SSID) and Password <small>**Available to purchase with 10 user and 20 user packages above</small>	\$ 750	\$ 1,000		

Please provide Wi-Fi Network Name (SSID) and Password if purchased above

Wi-Fi Network Name (SSID): \_\_\_\_\_

Wi-Fi Password (must be 8 characters & is case sensitive): \_\_\_\_\_

Splash Page with Sponsor Logo (Template provided by CCLD) and Redirect Landing Page (URL that is customer specific)	\$ 2,600	\$ 3,000		
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The 10, 20 and 50 user Wi-Fi networks above will be rate limited to 5Mbps per user.

WI-FI EXHIBITOR BOOTH SERVICE (PER USER)	INCENTIVE RATE \$	BASE RATE \$	QUANTITY	TOTAL
2Mbps Wi-Fi In Booth Connection per user	\$ 300	\$ 550		

This service is available on the exhibit floor and is priced per user. Each device requiring service would need a separate connection. This login information will be emailed after payment is processed and will include the Wi-Fi network name and password(s).

**Please Note:** The above Wi-Fi Exhibitor Booth Services are available on the exhibit floor. For mission critical applications, we recommend using a wired internet connection as Wi-Fi is vulnerable to interference due to many different factors outside of our control. A separate paid network named BOCCMFI is available exclusively in the lobbies and meeting rooms (excludes exhibit floors) offering a daily rate of \$15 for a 1Mbps connection.

Subtotal (Wi-Fi Services):	
10% Sales Tax / Surcharges:	
<b>Total:</b>	

Please email your order to [info@cclcd.net](mailto:info@cclcd.net) or fax to us at 404-222-5514. A receipt and instructions will be sent after the order is received.

Rate Date: January 1, 2019

#### TERMS AND CONDITIONS

- Lease of Equipment.** CCLD agrees to lease and provide to Customer, and Customer agrees to lease and obtain from CCLD, the equipment and service described herein or on attached supplement(s), for the rental payment set forth herein, or on such attached supplement (plus all sales, use, and all other taxes due to federal, state, or local taxing authorities, if any, on the lease of equipment and provision of service here under). **Payment For Which Must Accompany Service Order.** **Term.** The equipment and services will be provided during the dates of the relevant show set forth on the CCLD Service Order Form, subject to the other provisions of this agreement. Prices are subject to change without notice.
- Use of PBX Switch and Related Services.** Customer's rental of the equipment shall include the usage of (but not physical access to) the common telecommunication equipment (collectively, the "Switch") serving the Customer at the convention facility identified on the CCLD Service Order Form (the "Building").
- Local Exchange Telephone Services.** Local exchange telephone services will be provided by the local telephone company's exchange services and facilities.
- Long Distance.** Long distance (interchange) services are provided by CCLD under license agreements with center management (1+ dialing) or arrangements directly between Customer and such other parties (0+ dialing). CCLD or other such parties may process billing for such service. Billing or other questions relating to long distance services should be directed initially to CCLD at the number shown on the CCLD Service Order Form. A \$0.75 surcharge per call will be charged on all Directory Assistance, Toll Free Numbers and Credit Card Calls.
- Request for Service; Payment.**
- (a) Request for special arrangements must be received by CCLD no less than thirty (30) days prior to initial move in date. Custom' Fiber orders must be received at least 60 days prior to move in date.  
(b) Personal checks will be accepted with Advance Rate requests only.  
(c) There will be \$30.00 service charge for all returned checks.
- Equipment Management.** Customer will be responsible for returning all telephone sets, hubs, or other equipment and related materials to the CCLD Service Desk within 2 hours of the close of show.
- Cancellations.** The equipment and services are being provided by CCLD under a license agreement with the building owner or manager. CCLD may cancel this Agreement and its obligations by notice to customer in the event such license agreement expires or is terminated, in which event CCLD's only obligation shall be to refund any advanced payments made by Customer.
- Customer's Duties.**
  - Customer will use the equipment in a careful and proper manner. Customer shall not make any alterations, attachments, or additions to the equipment without CCLD's written consent. Only CCLD employees or approved personnel are authorized to modify system wiring.
  - Customer shall be liable for any loss or damage to the equipment arising from Customer's negligence, intentional act, unauthorized maintenance other cause within the reasonable control of Customer, its representatives, employees, agents, or invitees. In the event of any loss or damage to the equipment for which Customer is liable, Customer shall reimburse CCLD for the reasonable cost of the repair or replacement. **You will be charged upon non-return of the equipment.** Standard Telephone Sets, \$75.00 each; Multi-line Sets, \$300.00 each; Speaker Phone Sets, \$75.00 each; Fax Machines, \$500.00 each; Polycom Sets, \$100.00 each; Pagers, \$150.00 each; Cellular Phones, \$500.00 each; Hubs, \$300.00 each. Any additional equipment rented by CCLD will have an agreed upon non-return charge amount at time of rental. All charges are subject to a 8% sales tax.
  - The equipment shall remain the sole and exclusive property of CCLD or its assignee, and nothing contained herein shall give or convey to Customer any right, title or interest whatever in the equipment which shall, at all times, be and remain personal property notwithstanding that it may be or become attached.
- Event of Customer Default.** ~~Customer shall be held liable to CCLD for the cost of the equipment and service charge or any other indebtedness to CCLD, or Customer shall be required to return equipment to CCLD when required to do so hereunder and permit CCLD to observe any other obligation or covenant to be performed or observed by Customer hereunder. No credit will be given for equipment or service cancelled after installation date. Installation date is same as Show Move in date. A \$55.00 process charge per service will be applied to any orders cancelled prior to move in date.~~
- Remedy of CCLD.** At any time after a default by the Customer, CCLD may terminate this Agreement, by notice to Customer, and repossess the equipment, whereupon customer's right to use the equipment shall cease but Customer shall remain liable for all unpaid charges, and CCLD may apply and retain all or such portion of customer's deposit as may be necessary to compensate CCLD for any unpaid charges or damages and expenses incurred on account of such default, or CCLD may exercise any other rights according to a leasee under any applicable law upon a default by a lessee.
- Limitation of Liability.**
  - CCLD's obligations under this Agreement are subject to, and CCLD shall not be liable for delays, failure to perform or damage or destruction or malfunction of the equipment or services or any consequence of any of the above, caused, occasioned or due to fire, flood, water, the elements, labor disputes or shortages, utility curtailments, power failure, explosions, civil disturbances, government regulatory requirements, acts of God or public enemy, war, military or government requisition, shortages of equipment or supplies, unavailability of transportation, acts or omissions of anyone other than CCLD, its representatives, agents or employees, or any other cause beyond CCLD's reasonable control.
  - In all situations involving performance or non-performance of equipment or related programs of services furnished under this Agreement, the Customer's sole and exclusive remedy and CCLD's sole and exclusive liability will be (i) the adjustment or repair of the equipment or replacement of the its parts by CCLD or at CCLD's option, replacement of the equipment, or correction of programming errors or (ii) if, after reasonable and repeated efforts, CCLD is unable to install the equipment or replacement equipment in good working order, or to restore the same to good working order, or to make programming operate, the Customer shall be entitled to terminate this Agreement and receive a refund equal to the excess (if any) of (1) the total amount theretofore paid by Customer to CCLD for equipment and services under this Agreement, or (2) the reasonable value of Customer's use of the equipment and services.
  - In no event shall CCLD be liable to the Customer or to any other party for special collateral, exemplary, indirect, incidental, or consequential damages, whether such damages occur either prior or subsequent to, or are alleged as a result of, fortuitous conduct, failure of the equipment or services of CCLD or breach of any of the provisions of this Agreement, regardless of the form of action, whether in contract or in tort, including strict liability and negligence, even if CCLD has been advised of the possibility of such damages, or for any damages caused by the Customer's failure to perform the Customer's responsibilities. Such excluded damages include, but are not limited to, loss of profits, loss of use or interruption of business, or other consequential or indirect economic loss.
  - Customer acknowledges and agrees that neither the owner of the building nor the prime licensee of other party responsible for the event in which the Customer is participating is responsible for the provision of the equipment or the services, and that neither such party shall be liable to Customer for any failure or defect in such equipment or services.
- Indemnification.** ~~Customer shall be held liable to CCLD for the cost of the equipment and service charge or any other indebtedness to CCLD, or Customer shall be required to return equipment to CCLD when required to do so hereunder and permit CCLD to observe any other obligation or covenant to be performed or observed by Customer hereunder. No credit will be given for equipment or service cancelled after installation date. Installation date is same as Show Move in date. A \$55.00 process charge per service will be applied to any orders cancelled prior to move in date.~~
- Entire Agreement; Amendment.** This Agreement and any attached supplement(s) constitute the entire agreement between the parties hereto and supercedes all prior oral or written discussions or agreements. This Agreement may be amended only by a written agreement executed between both parties.
- Governing Law.** This Agreement shall be construed under the laws of the state in which the building is located.
- Cellular Air Time (Usage).** Cellular services are billed by license agreements with CCLD. Billing for such services will be billed separately to CCLD.
- Wireless Applications.** Users of wireless hardware (e.g. 802.11) and/or applications must contact CCLD to coordinate frequency usage.
- Exclusivity.** CCLD is the exclusive voice/data communications provider for the GWCCA. As such all outside proxy servers, routers, or any machine used to propagate a single IP address to multiple devices are forbidden. Each device, which has the ability to see the internet, must have an IP address purchased for that device.



**Telecommunications & Network Services Order**  
Greater Fort Lauderdale/Broward County Convention Center

1950 Eisenhower Blvd  
Fort Lauderdale, FL 33316  
T. 954-448-5947 F. 954-935-9819  
http://www.cclid.net  
info@cclid.net

Event Name: \_\_\_\_\_ Booth #/Location: \_\_\_\_\_  
Company Name: \_\_\_\_\_ Event Date(s): \_\_\_\_\_  
Street Address: \_\_\_\_\_ City: \_\_\_\_\_ State: \_\_\_\_\_ Postal Code: \_\_\_\_\_  
Contact Name: \_\_\_\_\_ Telephone #: \_\_\_\_\_ Email Address: \_\_\_\_\_

**PAYMENT MUST ACCOMPANY ORDER** (Please make checks payable to CCLD. Note: We cannot accept checks from foreign banks nor can we accept cash.)

Check Enclosed  Visa  Mastercard  American Express

Credit Card Number: \_\_\_\_\_ Expiration Date: \_\_\_\_\_ Security Code: \_\_\_\_\_

I HAVE READ AND AGREE TO ALL TERMS AND CONDITIONS OF THIS ORDER. PLEASE SEE BACK PAGE FOR COMPLETE TERMS & CONDITIONS.

Signature: \_\_\_\_\_ Date: \_\_\_\_\_ Name as it appears on credit card: \_\_\_\_\_

**Incentive Rates Apply to Orders Received (with payment) 21 Calendar Days PRIOR to First Open Show Date. ORDERS PLACED ON-SITE ARE SUBJECT TO ADDITIONAL INSTALLATION CHARGES.**

TELECOMMUNICATION & SERVICE	INCENTIVE RATE	BASE RATE	QUANTITY	TOTAL
Switched Telephone Line (Must dial 9 for an outside line)	\$ 236	\$ 270		
Polycom Conference Phone	\$ 180	\$ 280		

A credit card must be supplied with this order for long distance service to be provided.

INTERNET & NETWORK SERVICE	INCENTIVE RATE	BASE RATE	QUANTITY	TOTAL
High-Speed Internet Lite (Private IP Address, up to 128kbits per computer)	\$ 420	\$ 610		
High-Speed Internet Standard (Private IP Address, up to 256kbits per computer)	\$ 760	\$ 870		
High-Speed Internet Premium (Recommended for VPN Users) (Up to 5 Mbps, additional devices may be added; each computer utilizing connection must have a CCLD-approved IP address)	\$ 1,100	\$ 1,260		
Additional Network Devices (Utilizing Premium Service)	\$ 146	\$ 180		
18-Port Hub Rental	\$ 146	\$ 180		
60-Foot CAT-5 Patch Cable	\$ 60	\$ 76		
100-Foot CAT-5 Patch Cable	\$ 76	\$ 100		

Customer may utilize their own router (wired or wireless) and cables when using the premium wired service. If desired, CCLD does require that an Additional Device/IP Address be purchased for each device utilizing the Premium Wired Internet service.

DEDICATED BANDWIDTH WIRED INTERNET SERVICE	INCENTIVE RATE	BASE RATE	QUANTITY	TOTAL
Dedicated 2Mbps Bandwidth Connection	\$ 8,886	\$ 4,686		
Dedicated 5Mbps Bandwidth Connection	\$ 8,886	\$ 8,686		
Dedicated 10Mbps Bandwidth Connection	\$ 8,886	\$ 10,686		

Dedicated services work well for high bandwidth applications such as webcasting, streaming media, etc. Larger increments of dedicated bandwidth are available upon request.

Subtotal:	
10% Sales Tax / Surcharge:	
<b>Total:</b>	

To ensure proper placement in your booth, please attach a scaled drawing showing service locations with reference to adjacent aisle numbers or booths. If not received, CCLD will place services in the center of the booth. Requests to change location of services will be subject to a \$150.00 Relocation Charge.

Rate Date: January 1, 2019

**TERMS AND CONDITIONS**

- Lease of Equipment:** CCLD agrees to lease and provide to Customer, and Customer agrees to lease and obtain from CCLD, the equipment and service described herein or on attached supplement(s), for the rental payment set forth herein, or on such attached supplement (plus all sales, use, and all other taxes due to federal, state, or local taxing authorities, if any, on the lease of equipment and provision of service here under). **Payment For Which Must Accompany Service Orders.** Term. The equipment and services will be provided during the dates of the relevant show set forth on the CCLD Service Order Form, subject to the other provisions of this agreement. Prices are subject to change without notice.
- Use of PBX Switch and Related Services:** Customer's rental of the equipment shall include the usage of (but not physical access to) the common telecommunication equipment (collectively, the "Switch") serving the Customer at the convention facility identified on the CCLD Service Order Form (the "Building").
- Local Exchange Telephone Services:** Local exchange telephone services will be provided by the local telephone company's exchange services and facilities.
- Long Distance:** Long distance (interchange) services are provided by CCLD under license agreements with center management (11- dialing) or arrangements directly between Customer and such other parties (0+ dialing). CCLD or other such parties may process billing for such service. Billing or other questions relating to long distance services should be directed and/or CCLD at the number shown on the CCLD Service Order Form. A \$0.75 surcharge per call will be charged on all Directory Assistance, Toll Free Numbers and Credit Card Calls.
- Request for Service; Payment:**
  - Request for special arrangements must be received by CCLD no less than thirty (30) days prior to initial move in date. Customer Fiber orders must be received at least 60 days prior to move in date.
  - Personal checks will be accepted with Advance Rate requests only.
  - There will be \$50.00 service charge for all returned checks.
- Equipment Management:** CCLD will collect telephone sets, hubs and other equipment after the event. Please leave equipment at the location it was installed or please call our office when you are ready to return it.
- Cancellations:** The equipment and services are being provided by CCLD under a license agreement with the building owner or manager. CCLD may cancel this Agreement and its obligations by notice to customer in the event such license agreement expires or is terminated, in which event CCLD's only obligation shall be to refund any advanced payments made by customer.
- Customer's Duties:**
  - Customer will use the equipment in a careful and proper manner. Customer shall not make any alterations, attachments, or additions to the equipment without CCLD's written consent. Only CCLD employees or approved personnel are authorized to modify system wiring.
  - Customer shall be liable for any loss or damage to the equipment arising from Customer's negligence, intentional act, unauthorized maintenance other cause within the reasonable control of Customer, its representatives, employees, agents, or invitees. In the event of any loss or damage to the equipment for which Customer is liable, Customer shall reimburse CCLD for the reasonable cost of the repair or replacement. **You will be charged upon non-return of the equipment.** Standard Telephone Sets, \$75.00 each; Multi-line Sets, \$100.00 each; Speaker Phone Sets, \$75.00 each; Fax Machines, \$50.00 each; Polycom Sets, \$300.00 each; Hubs, \$300.00 each. Any additional equipment rented by CCLD will have an agreed upon non-return charge amount at time of rental.
  - The equipment shall remain the sole and exclusive property of CCLD or its assignee, and nothing contained herein shall give or convey to Customer any right, title or interest whatever in the equipment which shall, at all times, be and remain personal property notwithstanding that it may be or become attached to or embedded in the realty.
- Events of Customer Default:** Customer shall be in default hereunder if Customer fails to pay when due any rental payment or service charge or any other indebtedness to CCLD, or Customer fails to return equipment to CCLD when required to do so hereunder fails to perform or observe any other obligation or covenant to be performed or observed by Customer hereunder. **No credit will be given for equipment or service cancelled after installation date. Installation date is same as Show Move in date. A \$55.00 process charge per service will be applied to any orders cancelled prior to move in date.**
- Remedies of CCLD:** At any time after a default by the Customer, CCLD may terminate this Agreement, by notice to Customer, and repossess the equipment, whereupon customer's right to use the equipment shall cease but Customer shall remain liable for all unpaid charges, and CCLD may apply and retain all or such portion of customer's deposit as may be necessary to compensate CCLD for any unpaid charges or damages and expenses incurred on account of such default, or CCLD may exercise any other rights according to a lease under any applicable law upon a default by a lessee.
- Limitation of Liability:**
  - CCLD's obligations under this Agreement are subject to, and CCLD shall not be liable for delays, failure to perform or damage or destruction or malfunction of the equipment or services or any consequence of any of the above, caused, occasioned or due to fire, flood, water, the elements, labor disputes or shortages, utility outfalls, power failure, explosions, civil disturbances, government regulatory requirements, acts of God or public enemy, war, military or government requisition, shortages of equipment or supplies, unavailability of transportation, acts or omissions of anyone other than CCLD, its representatives, agents or employees, or any other cause beyond CCLD's reasonable control.
  - In all situations involving performance or non-performance of equipment or related programs of services furnished under this Agreement, the Customer's sole and exclusive remedy and CCLD's sole and exclusive liability will be (i) the adjustment or repair of the equipment or replacement of the its parts by CCLD or at CCLD's option, replacement of the equipment, or correction of programming errors or (ii) if, after reasonable and repeated efforts, CCLD is unable to install the equipment or replacement equipment in good working order, or to restore the same to good working order, or to make programming operate, the Customer shall be entitled to terminate this Agreement and receive a refund equal to the excess (if any) of (1) the total amount theretofore paid by Customer to CCLD for equipment and services under this Agreement, or (2) the reasonable value of Customer's use of the equipment and services.
- In no event shall CCLD be liable to the Customer or to any other party for special collateral, exemplary, indirect, incidental, or consequential damages, whether such damages occur either prior or subsequent to, or are alleged as a result of, fortuitous conduct, failure of the equipment or services of CCLD or breach of any of the provisions of this Agreement, regardless of the form of action, whether in contract or in tort, including strict liability and negligence, even if CCLD has been advised of the possibility of such damages, or for any damages caused by the Customer's failure to perform the Customer's responsibilities. Such excluded damages include, but are not limited to, loss of profits, loss of use or interruption of business, or other consequential or indirect economic loss.**
- Customer acknowledges and agrees that neither the owner of the building nor the prime licensee of other party responsible for the event in which the Customer is participating is responsible for the provision of the equipment or the services, and that neither such party shall be liable to Customer for any failure or defect in such equipment or services.
  - Claims will not be considered unless filed in writing with CCLD by Customer prior to the close of the event identified on the order form submitted.
- Indemnification:** Customer hereby assumes liability for and agrees to indemnify, protect and hold wholly harmless CCLD and its agents, employees, officers, directors, and any and all successors and assigns, from and against any and all liabilities, obligations, losses, damages, injuries, claims, demands, penalties, actions, costs, and expenses, including reasonable attorney's fees, in contract, in tort or otherwise, which result from and arise out of the negligent or wrongful use of the equipment or the services, or from the acts or omissions of the Customer or its representatives, agents, employees, or invitees.
- Assignment:** CCLD shall have the right to assign its interest under the Agreement to any other party subsequently providing equipment and services to the building.
- Entire Agreement; Amendment:** This Agreement and any attached supplement(s) constitute the entire agreement between the parties hereto and supercedes all prior oral or written discussions or agreements. This Agreement may be amended only by a written agreement executed between both parties.
- Governing Law:** This Agreement shall be construed under the laws of the state in which the building is located.
- Cellular Air Time (Usage):** Cellular services are billed by license agreements with CCLD. Billing for such services will be billed separately by CCLD.
- Wireless Applications:** Users of wireless hardware (e.g. 802.11) and/or applications must contact CCLD to coordinate frequency usage.
- Exclusivity:** CCLD is the exclusive voice/data communications provider for the B.C.C.C. As such all outside proxy servers, routers, or any machine used to propagate a single IP address to multiple devices are forbidden. Each device, which has the ability to see the internet, must have an IP address purchased for that device.