



**Tampa  
Convention  
Center**

# **Booth/Meeting Room Catering Menu**

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

# Guidelines and Procedures

## EXCLUSIVITY

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

## SAMPLING

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

## TIMING

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

## BOOTH REQUIREMENTS

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

## DELIVERY FEE

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

## MENU PRICES

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

## CATERING SERVICE AGREEMENT

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

## ESTIMATED SALES DEPOSIT/PAYMENTS

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

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

# Guidelines and Procedures

## (continued)

### FLORIDA STATE TAX EXEMPT CERTIFICATES

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

### TAXES AND ADMINISTRATIVE CHARGES

All food and beverage items are subject to a 24% administrative charge and applicable sales tax, currently at 8.5%. This administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of service employees and no portion of this administrative charge is distributed to employees. Non food and beverage items such as rental items and billed labor are not subject to the administrative charge.

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

### CANCELLATION POLICY

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

## Additional Items

### LABOR

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

### EQUIPMENT

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

Prices are subject to a 24% administrative fee and 8.5% sales tax.

# Beverages

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

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

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

## HOSTED CONSUMPTION BAR\*\*

|               |          |                      |           |
|---------------|----------|----------------------|-----------|
| House Wines   | \$9 each | Mixed Drinks         | \$10 each |
| Domestic Beer | \$7 each | Import & Craft Beers | \$8 each  |
| Soft Drinks   | \$4 each | Bottled Water        | \$4 each  |

## KEG BAR\*\*

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

Keg prices vary greatly, your Catering Sales Manager will be able to quote a price

(typically between \$700 and \$1,000 per keg).

|  |            |
|--|------------|
| Jockey Box ( <u>Required</u> for keg service, 1 box services up to 2 kegs) | \$100 each |
|--|------------|

\*\* Aramark personnel must dispense all alcoholic beverages, please refer to Labor rates on page 3.

Prices are subject to a 24% administrative fee and 8.5% sales tax.

# Bakery Items

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

## **BREAKFAST SANDWICHES**

\$65 per dozen

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

## **BREAKFAST BURRITOS**

\$65 per dozen

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

# Pantry Items

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

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

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
Prices are subject to a 24% administrative fee and 8.5% sales tax.

# Boxed Lunches

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

## Salads

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

### COBB SALAD

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

\$24

### TROPICAL CHICKEN CURRY SALAD

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

\$26

## Sandwiches

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

### DELI SANDWICHES

Turkey, Swiss, Lettuce, Tomato on Ciabatta

Ham, American, Lettuce, Tomato on a Pretzel Roll

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

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

\$26

### UPGRADED DELI SANDWICHES

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

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

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

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

\$28

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

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Prices are per person unless otherwise noted and are subject to a 24% administrative fee and 8.5% sales tax.

# Reception Displays

## FLORIDA SUNBURST

Sliced Seasonal Fruits and Berries

\$300 per twenty five servings

## CRUDITES FROM THE FARMERS MARKET

Chefs Choice of Seasonal Vegetables with Assorted Dips

\$225 per twenty five servings

## CHEESE DISPLAY

International and Domestic Cheeses and Assorted Crackers

\$300 per twenty five servings

## HOMEMADE CHIPS AND DIPS

Original and Old Bay Seasoning Homemade Potato Chips with Caramelized Onion Dip and Blue Cheese Dip

\$225 per twenty five servings

# Hors d'oeuvres

## HOT

|  |                     |
|--|---------------------|
| Vegetable Spring Rolls with Sweet and Sour Sauce       | \$200 per 50 pieces |
| Steamed Pork Pot Stickers with Soy Sauce               | \$200 per 50 pieces |
| Fried Chicken Fingers with Honey Mustard Sauce         | \$200 per 50 pieces |
| Chicken Satay with Spicy Peanut Sauce                  | \$250 per 50 pieces |
| Mild Buffalo or BBQ Chicken Wings with Blue Cheese Dip | \$250 per 50 pieces |
| Meatloaf Slider with Mustard BBQ Sauce                 | \$250 per 50 pieces |
| Beef Satay* with Spicy Szechuan Sauce                  | \$300 per 50 pieces |
| Coconut Shrimp with Raspberry Sauce                    | \$300 per 50 pieces |

## COLD

|  |                     |
|--|---------------------|
| Tomato and Basil Crostini with Pesto Glaze   | \$200 per 50 pieces |
| Tenderloin* Crostini with Wasabi Horseradish | \$300 per 50 pieces |
| Jumbo Shrimp Cocktail                        | \$300 per 50 pieces |

## SWEET

|                           |                |
|---------------------------|----------------|
| Mini Éclairs              | \$38 per dozen |
| Mini Assorted Cheesecakes | \$46 per dozen |
| Assorted Mini Petit Fours | \$58 per dozen |

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

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
Prices are subject to a 24% administrative fee and 8.5% sales tax.

# Booth Action Stations



## POPCORN MACHINE RENTAL

### Pricing

\$185 Popcorn Kit, Includes Bags (Serves 240)  
\$125 Machine Rental (per day)

### Labor

\$150 Attendant (first 2 hours)  
\$35 Attendant (additional hours)

### Space and Electricity

(1) Six Foot Table/Counter Needed for Display  
(1) Dedicated 110V/10 Amp Outlet



## OTIS SPUNKMEYER FRESH BAKED CHOCOLATE CHIP COOKIES

### Pricing

\$420 per Case ((240) 1.33oz Cookies)  
\$175 Machine Rental (per day)  
\$100 Refrigerator Rental (per day)

### Labor

\$150 Attendant (first 2 hours)  
\$35 Attendant (additional hours)

### Space and Electricity

(1) Six Foot Table/Counter Needed for Display  
(1) Dedicated 110V/10 Amp Outlet  
(1) Dedicated 110V/20 Amp Outlet

### Notes

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



## MAUI WOWI SMOOTHIE BAR

### Pricing

\$5.50 per Drink \*\*  
\$200 Smoothie Bar Rental (per day)  
\$300 Optional Tiki Hut Rental (per day)

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

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

### Labor

\$150 Attendant (first 2 hours)  
\$35 Attendant (additional hours)

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

### Space and Electricity

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

Prices are subject to a 24% administrative fee and 8.5% sales tax.



# Booth Action Stations (continued)



## CAFÉ ALA CARTE ESPRESSO or ICED COFFEE DRINKS

### Pricing

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

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

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

### Labor

\$150 Attendant (first 2 hours)  
\$35 Attendant (additional hours)

Additional Attendant Recommended  
For Events of 250 Guests or More

Additional Coffee Bar and Attendant  
Recommended for Events of 350 People or More

### Space and Electricity

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



## DIPPIN' DOTS ICE CREAM

### Pricing

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

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

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

### Labor

\$150 Attendant (first 2 hours)  
\$35 Attendant (additional hours)

Additional fees may apply if Stand must be moved  
after initial set up.

### Space and Electricity

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



## THE GELATO CARTE

### Pricing

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

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

### Labor

\$150 Attendant (first 2 hours)  
\$35 Attendant (additional hours)

Additional Attendant Recommended  
For Events of 200 Guests or More

### Space and Electricity

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

Prices are subject to a 24% administrative fee and 8.5% sales tax.



## Food and Beverage Sampling Request Form

| Exhibitor/Company Contact Information |               |           |
|---------------------------------------|---------------|-----------|
| Event Name:                           | In Date:      | Out Date: |
| Company Name:                         | Booth/Room #: |           |
| Contact Name:                         | Telephone #:  |           |
| Email:                                | Fax #:        |           |
| Address:                              | Suite #:      |           |
| City:                                 | State:        | Zip:      |

| Sampling Information   |                |                |                     |                |                 |  |
|--|----------------|----------------|---------------------|----------------|-----------------|--|
| <p style="text-align: center;"><b>Sampling Requests are reviewed by TCC management based on the following criteria:</b></p> <ol style="list-style-type: none"> <li>1. Does the sample product relate to the event being staged at TCC?</li> <li>2. Is the sample product indigenous (i.e. sold or promoted by) to the company making the request?</li> </ol> <p style="text-align: center;"><b>Sampling portions must not exceed the following:</b></p> <table style="margin-left: auto; margin-right: auto; border: none;"> <tr> <td style="padding: 5px;">Food: 2 ounces</td> <td style="padding: 5px;">Wine: 2 ounces</td> </tr> <tr> <td style="padding: 5px;">Beverages: 2 ounces</td> <td style="padding: 5px;">Beer: 2 ounces</td> </tr> <tr> <td colspan="2" style="padding: 5px; text-align: center;">Liquor: ½ ounce</td> </tr> </table> <p style="font-style: italic; margin-top: 10px;">**Sampled alcohol is served under the Convention Center's liquor license and therefore an alcohol compliance person or bartender must oversee all alcohol sampling. Please contact the catering department for specific pricing at 813-274-7779.</p> | Food: 2 ounces | Wine: 2 ounces | Beverages: 2 ounces | Beer: 2 ounces | Liquor: ½ ounce |  |
| Food: 2 ounces   | Wine: 2 ounces |                |                     |                |                 |  |
| Beverages: 2 ounces  | Beer: 2 ounces |                |                     |                |                 |  |
| Liquor: ½ ounce  |                |                |                     |                |                 |  |

| Items to be Sampled   |   |   |  |  |  |  |  |  |  |  |  |  |  |  |
|---|---|---|--|--|--|--|--|--|--|--|--|--|--|--|
| <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 50%; padding: 5px;">Item Description</th> <th style="width: 50%; padding: 5px;">Serving Method (i.e. beverage, sterno, fryer, oven, etc.)</th> </tr> </thead> <tbody> <tr><td style="height: 20px;"> </td><td> </td></tr> <tr><td style="height: 20px;"> </td><td> </td></tr> <tr><td style="height: 20px;"> </td><td> </td></tr> <tr><td style="height: 20px;"> </td><td> </td></tr> <tr><td style="height: 20px;"> </td><td> </td></tr> <tr><td style="height: 20px;"> </td><td> </td></tr> </tbody> </table> | Item Description  | Serving Method (i.e. beverage, sterno, fryer, oven, etc.) |  |  |  |  |  |  |  |  |  |  |  |  |
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The use of cooking and / or food warming devices require an appropriate fire extinguisher and may also require an on-site Fire Watch, if the device uses an open flame.

| Please explain how these products are indigenous to the event and to your company |
|---|
|   |

|                          |                             |   |                             |
|--------------------------|-----------------------------|---|-----------------------------|
| CATERING APPROVAL _____  | Approved Yes _____ No _____ | Approved with modification Yes _____ No _____ | Declined Yes _____ No _____ |
| EXECUTIVE APPROVAL _____ | Approved Yes _____ No _____ | Approved with modification Yes _____ No _____ | Declined Yes _____ No _____ |

This form must be completed and submitted a minimum of 45 days prior to the first day of the event. For more information please contact TCC Catering at 813-274-7779 or <mailto:tcc-catering@aramark.com>.

