



CORPORATE & SOCIAL EVENTS

RUM ROOM & VENU AT MIAMI BEACH CONVENTION CENTER



Theater-Style Meeting: 50 max
 Seated Lunch/Dinner (conference/boardroom): 20max
 Seated Lunch/Dinner (banquet rounds): 50max
 Reception (indoors only): 50 max
 Reception (indoors, rear patio): 150 max
 Reception (indoors, rear patio and Rum Room): 250max



RUM ROOM CAPACITY

Theater-Style Meeting: 45 max
Seated Lunch/Dinner: 45max
Reception (indoors only): 60 max
Reception (indoors, patio): 100 max

RECEPTION

PASSED CANAPES

\$45 / PER GUEST

Includes choice of seven (6) passed hors d'oeuvres

Additional hors d'oeuvres at \$7 / guest / service

Based on one (1) hour of service

Increased hours of service subject to additional staffing fees

COLD

Shooters (Selection of either)

- Tomato and Fresh Mozzarella
- Peruvian Ceviche (GF): *Lime, Onion, Sweet Potato, Corn*
- Cobia and Shrimp (GF): *Pico de Gallo*
- Heart of Palm (V) (GF)

Goat Cheese and Fig on Toast

Pinor Noir Poached Pear on Toast
Baby Arugula, Crispy Prosciutto, Pomegranate Balsamic

Jumbo Shrimp with Cocktail Sauce (GF)

Vegetable Antipasto Skewer (GF)

Sushi Rolls (GF) *+\$5/person*

Plant-Based Sushi Rolls (V) (GF) *+\$10/person*

HOT

Togarashi Dusted Ahi Tuna

Creamy Edamame Puree, Ginger Ponzu Glaze

Charred Grill Spanish Octopus

Fire Roasted Pepper Hummus, Capers Escabeche Sauce

Crispy Tempura Cauliflower

Nappa Cabbage Slaw, Peanut Butter Soy Dressing

Pork Carnitas Sopas

Slow Roasted Pork, Black Bean Sauce, Queso Fresco, Pickle Red Onion, Fresh Lime Crema

Southeastern Pacific Corvina Ceviche Roll

Sushi Rice With Sweet Potatoes Puree, Red Onions Served with Leche De Tigre Foam

Pan Seared Lobster and Shrimp Dumplings

Maine Lobster & Gulf Shrimp, Hot Citrus Soy Sauce

Pacific Gulf Shrimp and Crab Tortellini

Safron Lobster Bisque

Bison Short Rib

Merlot Demi, Crispy Potato Cheddar Cake

Jamaican Jerk Chicken Satay (GF)

Asado Negro Arepas

Asian Street Tacos (Selection of either)

- Chicken: *Sweet and Spicy Chicken, Wonton Taco, Cilantro Slaw*
- Seafood: *Garlic Shrimp, Corn Tortilla, Corn Mousse*
- Plant-Based (V): *Ropa-Vieja Style Jackfruit, Onions*

Croquettes (Selection of either)

- Reina Pepiada Chicken
- Kale: *Grilled Kale, Green Beans, Roasted Poblano Aioli*
- Mushroom (V): *Wild Mushrooms, Black Truffle, Cashew Cream, Grained Mustard Aioli*

Pot Stickers (Selection of either)

- Pork: *Ponzu Sauce*
- Chicken Lemongrass: *Sweet Thai Chili Sauce*
- Plant-Based (V): *Ponzu Sauce*

Spring Rolls (Selection of either)

- Cuban: *Mango Sauce and Mustard*
- Southwest Chicken: *Mustard Aioli*
- Vegetable: *Sweet and Sour Dipping Sauce*

Empanadas (Selection of either)

- Argentine Chicken: *Garlic Aioli*
- Sweet Roasted Corn: *Lime Crema, Picante Sauce*
- Black Bean and Jackfruit (V)
- Ropa Vieja Empanada (V)

Mini Sliders (Selection of either)

- Mini Cuban
- Sweet Chili Chicken
- A1A Beef: *American Cheese, Shaved Onion, Pickle*

STATIONS

SMALL PLATES STATION

\$55 / GUEST

Includes choice of five (5) small plates

Additional plate varieties at \$10 / guest / service

Based on two (2) hours of service

Increased hours of service subject to additional staffing fees

COLD

Shooters (Selection of either)

- Tomato and Fresh Mozzarella
- Peruvian Ceviche (GF): *Lime, Onion, Sweet Potato, Corn*
- Cobia and Shrimp (GF): *Pico de Gallo*
- Heart of Palm (V) (GF)

Goat Cheese and Fig on Toast

Pinor Noir Poached Pear on Toast
Baby Arugula, Crispy Prosciutto, Pomegranate Balsamic

Jumbo Shrimp with Cocktail Sauce (GF)

Vegetable Antipasto Skewer (GF)

Sushi Rolls (GF) *+\$5/person*

Plant-Based Sushi Rolls (V) (GF) *+\$10/person*

HOT

Togarashi Dusted Ahi Tuna

Creamy Edamame Puree, Ginger Ponzu Glaze

Charred Grill Spanish Octopus

Fire Roasted Pepper Hummus, Capers Escabeche Sauce

Crispy Tempura Cauliflower

Nappa Cabbage Slaw, Peanut Butter Soy Dressing

Pork Carnitas Sopas

Slow Roasted Pork, Black Bean Sauce, Queso Fresco, Pickle Red Onion, Fresh Lime Crema

Southeastern Pacific Corvina Ceviche Roll

Sushi Rice With Sweet Potatoes Puree, Red Onions Served with Leche De Tigre Foam

Pan Seared Lobster and Shrimp Dumplings

Maine Lobster & Gulf Shrimp, Hot Citrus Soy Sauce

Pacific Gulf Shrimp and Crab Tortellini

Safron Lobster Bisque

Bison Short Rib

Merlot Demi, Crispy Potato Cheddar Cake

Jamaican Jerk Chicken Satay (GF)

Asado Negro Arepas

Asian Street Tacos (Selection of either)

- Chicken: *Sweet and Spicy Chicken, Wonton Taco, Cilantro Slaw*
- Seafood: *Garlic Shrimp, Corn Tortilla, Corn Mousse*
- Plant-Based (V): *Ropa-Vieja Style Jackfruit, Onions*

Croquettes (Selection of either)

- Reina Pepiada Chicken
- Kale: *Grilled Kale, Green Beans, Roasted Poblano Aioli*
- Mushroom (V): *Wild Mushrooms, Black Truffle, Cashew Cream, Grained Mustard Aioli*

Pot Stickers (Selection of either)

- Pork: *Ponzu Sauce*
- Chicken Lemongrass: *Sweet Thai Chili Sauce*
- Plant-Based (V): *Ponzu Sauce*

Spring Rolls (Selection of either)

- Cuban: *Mango Sauce and Mustard*
- Southwest Chicken: *Mustard Aioli*
- Vegetable: *Sweet and Sour Dipping Sauce*

Empanadas (Selection of either)

- Argentine Chicken: *Garlic Aioli*
- Sweet Roasted Corn: *Lime Crema, Picante Sauce*
- Black Bean and Jackfruit (V)
- Ropa Vieja Empanada (V)

Mini Sliders (Selection of either)

- Mini Cuban
- Sweet Chili Chicken
- A1A Beef: *American Cheese, Shaved Onion, Pickle*

ACTION STATIONS

25 GUEST MINIMUM | THREE STATIONS SUGGESTED

THE CARVERY | \$50 / GUEST*

Selection of two (2) proteins

- Whole turkey roasted with butter and rosemary
- Whole chicken roasted with butter and sage
- Chili-Baked salmon with Caribbean fruit salsa
- Miami porchetta with mojo aioli
- Herb Roasted Leg of Lamb with Tzatziki
- Slow Roasted Prime Rib of Beef with papaya horseradish, Natural Jus (+\$5/guest)
- Grilled Espresso Coffee Tomahawk with chimichurri sauce (+\$8/guest)

Selection of two (2) sides

- Whipped Potatoes
- Roasted fingerling potatoes
- Oven Roasted Brussel sprouts
- Traditional wedge salad

OCEAN DISPLAY | \$55 / GUEST

- Blue Point Oysters with shallot mignonette and cocktail sauce
- Shrimp cocktail with horseradish cocktail sauce
- Tropical ceviche
- Aji amarillo peruvian ceviche
- Hearts of palm ceviche (vegan)
- Assorted Sushi (+\$5/guest)

DEEP IN THE SEA | \$45 / GUEST

- Traditional maki rolls
- Vegan maki rolls
- Sashimi
- Nigiri
- Tuna poke bowl
- Salmon poke bowl

TASTE OF ITALY | \$35 / GUEST*

Selection of two (2) flavors

- Grilled Vegetable Parmesan Primavera**
- Red Wine Braised Beef Short Rib**
- Italian Chicken Sausage and Broccoli Rabe**
- Guanciale Carbonara**
- Spicy Creamy Tomato Vodka**
- Traditional Marinara**
- Pine Nut Pesto**
- Mushroom Risotto
- Pear and Cheese Focaccia with Havana Coffee Rum
- Butternut Squash Ravioli with a Sage Brown Butter

**Guest selection of rigatoni, fusilli or penne

GRAZING MARKETABLE | \$45 / GUEST

Artisanal Charcuterie & Breads

- Salami, Capocollo, Mortadella, Iberico Ham
- Pickled Vegetables, Mustard,
- Fresh-Baked Focaccia, Sliced Baguette and Grissini

Handcrafted Cheeses

- Camembert, White Cheddar, Manchego, Pecorino
- Assorted Crackers, Locally Sourced Jams and Honey, Fresh and Dried Fruit

Mezze & Crudité

- Heirloom Vegetables, Hummus, Eggplant Dip, Olive Tapenade

Salads

- Roasted Beets with Orange and Goat Cheese, Classic Brussel Sprouts Slaw, Kale Caesar Salad
- Marinated Vegetables, and Assorted Olives.

RISOTTO RISOTTO | \$38 / GUEST*

Creamy risotto with guest choice of toppings:

- Chicken
- Short Ribs
- Shrimp
- Mushrooms
- Broccoli
- Asparagus
- Peas
- Butternut Squash

PAELLA | \$40 / GUEST*

Includes both:

- Traditional Paella: Saffron Infused Rice, Chicken, Chorizo Pork Sausage, Shrimp, Clams, Mussels, Roasted Peppers and Peppers and Peas
- Plant-Based Paella (V): Saffron Infused Rice, Squashes, Carrots, Peppers and Onions

MINI DESSERTS | \$25 / GUEST

Selection of four (4) pre-plated desserts:

- Guava cheesecake
- Queso crema flan
- Tropical Pavlovas
- Coconut and mango panna cotta
- NY-Style cheesecake with berries
- Tres leches cake
- Lemon cake squares
- Chocolate cupcakes
- Dulce de leche cupcakes
- Raspberry Ricotta Donuts
- Decadent Brownie Bites
- Boston Crème Profiteroles

*Station requires culinary professional(s) to assist in execution

PLATED FUNCTIONS

PLATED PACKAGES

THREE COURSES | FAMILY-STYLE AVAILABLE UPON REQUEST

TO START | Choice of:

POACHED APPLE

Mixed Greens, Poached Apples, Goat Cheese, Pickled Red Onions, Candied Walnuts, Champagne Vinaigrette

SMOKEHOUSE CHOP BLT SALAD

Applewood Bacon, Heirloom Tomatoes, Cucumbers, Radishes, Feta Cheese, Olive Oil & Balsamic Dressing

COMPRESSED WATERMELON & FRESH MOZZARELLA

Cucumbers, Kalamata Olives, Balsamic Pears

BURRATA & ROASTED BEETS SALAD

Italian Burrata, Arugula, Golden Beets, Red Beets, Herbed Croutons, Basil Pesto Sauce

POMEGRANATE & MANGO BRIE SALAD

Baby Arugula, Cherry Tomatoes, Slivered Almonds

SPINACH & GRILLED PEACH SALAD

Arcadian Greens, Radicchio, Fresh Peaches, Applewood Bacon

TO ENJOY | Choice of:

TIER ONE

\$70

PORTOBELLO MUSHROOM (V)

Sticky Rice, Red Thai Coconut Curry Sauce

DOUBLE BONE PORK CHOP

Sauteed Peppers, Mango, Capers, Sweet Bonito

12HR SOUS VIDE CRISPY CHICKEN

Crispy Chicken, Butternut Squash Puree, Chiffonade Kale Salad

TIER TWO

\$90

GRILLED PRIME FILET MIGNON

Kale Puree, Ancho Chili Demi

MUSTARD ENCRUSTED SALMON

Roasted Fingerling Potatoes, Beurre Blanc

OUTSIDE SKIRT STEAK

Spanish Hash, Roasted Poblano Chimichurri

CASHEW CRUSTED MAHI

Sticky Rice, Red Thai Coconut Curry Sauce

BOURBON-GLAZED RACK OF LAMB

Knob-Creek Glaze, Mediterranean Hash

TIER THREE

\$115

HAWAIIAN MARINATED MANHATTAN STEAK & SEARED GROUPER

Truffle Cauliflower Gratin, Tamarind, Cabernet Demi

TO REMEMBER | Choice of:

CLOUD CUSTARD WITH VANILLA RUM CAKE

Caramel Merengue, Rum Flavored Anglaise

QUESO CREMA FLAN

Egg Custard with Cream Cheese, Caramel, Whipped Cream

ESPRESSO TRES LECHES

Vanilla Sponge Cake, Three Milks, Cafe Cubano, Whipped Cream, Toasted Coconut Flakes, Cherries

TIRAMISU

Sponge Cake, Coffee Syrup, Mascarpone Cheese, Lady Fingers and Cocoa Powder

PINEAPPLE UPSIDE-DOWN CAKE

Pineapple Cake, Rum Syrup, Marinated Pineapple Wheel

TROPICAL PAVLOVA

Merengue, Dulce de Leche, Chantilly Cream; Fresh Mango with Passion Fruit Coolie, Pistachio

BEVERAGES

BEVERAGE PACKAGES

COFFEE AND TEA STATION | \$15 / GUEST

Three (3) hour service

Premium 100% Arabica Coffee, Decaffeinated Coffee and a Selection of Herbal Teas. Includes sugar, sugar substitute, half & half, skim milk, a plant-based milk, caramel and chocolate sauces, sugar sticks, honey and fresh whipped cream.

Refresh required for any services after three (3) hours at \$8 / guest

INFUESED HYDRATION STATION | \$10 / GUEST

Three (3) hour service

Selection of two (2) spa water varieties:

- Cucumber and Lemon
- Orange and Mint
- Cucumber and Mint
- Orange and Lemon

Refresh required for any services after three (3) hours at \$5 / guest

PRESSED JUICE STATION | \$25 / GUEST

Three (3) hour service

Selection of three (3) pressed juices:

- Pineapple
- Tangerine
- Watermelon
- Grapefruit
- Carrot
- Cucumber
- Le Carrot Blend (Carrot, Orange, Ginger)
- Le Beet Blend (Apple, Beet, Lime)
- Le Green (Cucumber, Kale, Lime, Ginger)

Refresh required for any services after three (3) hours at \$10 / guest

SOFT BEVERAGES STATION | \$15 / GUEST

Three (3) hour service

- Still Water
- Sparkling Water
- Assorted Pepsi Products
- Lemonade and Iced Tea

Refresh required for any services after three (3) hours at \$8 / guest

AGUA REFRESCAS | \$15 / GUEST

Three (3) hour service

Selection of three (3) pressed juices:

- Pina (Pineapple)
- Granada (Pomegranate)
- Pepino y Limon (Cucumber and Lime)
- Sandia (Watermelon)
- Agua de Jamaica (Hibiscus)

Refresh required for any services after three (3) hours at \$8 / guest

ALCOHOL PACKAGES

FULL, HOSTED DELUXE BAR | \$60 / GUEST

Two (2) hour service

+\$15 / guest / hour per additional hour

Wine, Beer & Liquor

- House Selection of red, white & sparkling wines
- House Selection of domestic & imported beers
- Vodka: New Amsterdam
- Gin: New Amsterdam
- Rum: Bacardi Superior
- Tequila: Jose Cuervo Gold
- Scotch: Dewar's White Label
- Bourbon: Jack Daniel's
- Canadian Whisky: Seagram's 7
- Irish Whiskey: Bushmills

Soft Drinks

- Pepsi products
- Bottled water
- Sparkling water
- Assorted fruit juices

FULL, HOSTED PREMIUM BAR | \$75 / GUEST

Two (2) hour service

+\$15 / guest / hour per additional hour

Wine, Beer & Liquor

- One Signature Cocktail for welcome drink or at the bars
- House Selection of red, white & sparkling wines
- House Selection of domestic & imported beers
- Vodka: Tito's
- Gin: Tanqueray
- Rum: Bacardi 8
- Tequila: Herradura Silver
- Scotch: Glenfiddich 12
- Bourbon: Bulleit
- Canadian Whisky: Seagram's VO
- Irish Whiskey: Prosper No Twelve

Soft Drinks

- Pepsi products
- Bottled water
- Sparkling water
- Assorted fruit juices

FULL, PREMIUM CASH BAR | Starting at \$180

Two (2) hour service

\$180 / bartender, +\$60 / hour / bartender per additional hours

Wine, Beer & Liquor

- House Selection of red, white & sparkling wines
- House Selection of domestic & imported beers
- House Selection of Vodka, Gin, Rum, Tequila, Scotch, Bourbon, Canadian Whisky, Irish Whiskey
- House Selection of Soft Drinks

SIGNATURE COCKTAIL | \$17 / GUEST

Signature cocktail of client's choosing. Butler-Passed upon entry to the event.

Based on one (1) cocktail per person.

TABLESIDE WINE SERVICE | \$15 / GUEST

Tableside wine service for selected Plated Dinner Package. Price includes one (1) white or one (1) red wine. Additional varieties at +\$15/each:

Sparkling

- LaMarca Prosecco (Italy)
- Fleur de Mer (France)

Red

- Casillero del Diablo Reserva Privada (Chile)
- Bonterra Merlot (California)
- Erath Resplendent Pinot Noir (Oregon)
- Dom. B. Rothschild Bordeaux (France)

White

- Bottega Vinaia Pinot Grigio (Italy)
- Whitehaven Sauvignon Blanc (New Zealand)
- Roscato Moscato Riesling (Italy)
- Clos du Bois Chardonnay (California)

Premium Sparkling (+\$30)

- Moët & Chandon Brut Champagne (France)
- Veuve Clicquot Brut Champagne (France)

Premium Red (+\$20)

- Patz & Hall Pinot Noir (California)
- Talbott Sleepy Hollow Pinot Noir (California)
- Cono Sur Ocio Pinot Noir (Chile)
- Taub Family Cabernet (Argentina)
- Stags' Leap Artemis Cabernet (California)

Premium White (+\$15)

- Planta Chardonnay (Italy)

BEER & WINE PACKAGE AVAILABLE UPON REQUEST

EXCLUSIVE VENDORS

FOOD+BEVERAGE | Sodexo Live!

Maria Linkous, Director of Catering Sales
maria.linkous@sodexo.com +1 (305) 494-8418
<https://us.sodexo.com/industry/sodexo-live.html>

VALET | 1st Class Parking

Walter Wilson Mediorreal, President
wilson.mediorreal@1stclassparking.systems.com +1 (305) 531-4466
<https://www.1stclassparking.com/>

INTERNET | SmartCity

Enric Escuer, General Manager
EVEscuer@smartcity.com +1 (954) 439-9448
<https://smartcity.com/>

PREFERRED VENDORS

DECORATOR+FLORAL | W&W Event Design Group

Walter Ruben, Director of Event Design and Production
infor@wandwevents.com +1 (305) 443-3311
https://www.instagram.com/wandw_events/

AUDIO+VISUAL | Everlast Productions

Stephanie Fundora, Sales Manager
sfundora@everlastproductions.com +1 (954) 456-7167
<https://everlastproductions.com/>

MUSIC | Limelight Miami

Alejandro Cacciola, Partner
alejandroc@limelightmiami.com +1 (305) 458-8610
<https://www.limelightmiami.com/>

POLICIES+PROCEDURES

EXCLUSIVITY

Sodexo Live! maintains the exclusive right to provide all food and beverage in the Miami Beach Convention Center. All food and beverage, including water, must be purchased from Sodexo Live!.

PRICING

A good faith estimate of food and beverage prices will be provided six (6) months in advance of the Event's start date and will be confirmed at the signing of the Agreement. Due to fluctuating market prices and product availability, Sodexo Live! reserves the right to make reasonable product substitutions after consultation with the Customer.

PAYMENT POLICY

A signed Food and Beverage contract is due 30 days prior to your Event and (100%) of the projected payment for the Event shall be paid at least fourteen (14) days prior the Event. Any deposit schedule that deviates from the above must be agreed to and confirmed in writing by Sodexo Live!'s catering salesperson.

TERMS, PAYMENT SCHEDULE

Any additional amounts due to Sodexo Live!, from the Customer, will be based on the actual number of persons/items served and any on-site services requested and approved during your Event. On-site charges will be reconciled daily. Customer shall, within ten (10) business days from the invoice date, advise Sodexo Live! in writing of any discrepancies in the invoice so that Sodexo Live! may review and, if necessary, make any proper adjustments.

CANCELATION POLICY

Cancellation by Customer shall be in writing.

- If the Customer cancels five (5) or fewer days prior to the Event, Customer shall be responsible for 100% of the total payment due hereunder.
- If the Customer cancels between six (6) days and thirty (30) days prior to the Event, Customer shall be responsible for fifty percent (50%) of the total payment due hereunder and all amounts over and above this amount, if any, shall be refunded to Customer.
- If Customer cancels between thirty-one (31) days and sixty (60) days shall be responsible for twenty-five percent (25%) of the total payment due hereunder and all amounts over and about this amount, if any shall by refunded to Customer.

SERVICE/ADMINISTRATIVE CHARGES AND TAX

A 24% service charge shall apply to all food and beverage charges. Current sales taxes apply to all food, beverage, labor charges, equipment rentals and service charges, and are subject to applicable tax laws and regulations. The Service Charge is added to your bill for this catered event/function (or comparable service). A portion of the total amount of this Service Charge is a "House" or "Administrative Charge" which is used to defray the cost of set up, break down, service and other house expenses. The balance of the total amount of this Service Charge may be distributed to the Employees providing the service. It is not purported to be a gratuity and no part of it will be distributed as gratuities to any employees providing services to the guests.

If the Customer is an entity claiming exemption from any form of taxation in the State where the Facility is located, the Customer must deliver to Sodexo Live! satisfactory evidence of such exemption from such sales tax a minimum of thirty (30) days prior to the Event in order to be relieved of its obligation to pay such sales tax.

HOLIDAY SERVICE

There will be an automatic additional labor fee for food and beverage service or preparatory days on the following Federal holidays: New Year's Eve and Day, Martin Luther King Day, President's Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day. At the time of booking the Event, Sodexo Live! will notify the Customer of the estimated labor fees based on information supplied by the Customer.

DELAYED OR EXTENDED SERVICE

On the day of your Event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge may apply. Should your Event require extended pre or post service or stand by time, often necessitated by functions of 1,000 or more attendees, an additional labor charge may apply at Sodexo Live!'s discretion.

SECURITY

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

GUARANTEED ATTENDANCE

Customer shall notify Sodexo Live!, not less than five (14) business days (excluding holidays and weekends) prior to the Event, the minimum number of persons that Customer guarantees will attend the Event (the "Guaranteed Attendance").

- There may be applicable charges for Events with minimal attendance.
- The Guaranteed Attendance shall not exceed the maximum capacity of the areas within the Facility in which the Event will be held.
- Sodexo Live! will be prepared to serve three percent (3%) above the Guaranteed Attendance, up to a maximum of thirty (30) meals (the "Overage").
- If this Overage is used, the Customer will pay for each additional person at the same price per person/per item, plus applicable service charges and sales tax.
- If Customer fails to notify Sodexo Live! of the Guaranteed Attendance within the time required, (a) Sodexo Live! shall prepare for and provide services to persons attending the Event on the basis of the estimated attendance specified in the Event Orders, and (b) such estimated attendance shall be deemed to be the Guaranteed Attendance.
- Should additional persons attend the event in excess of the total of the Guaranteed Attendance plus the Overage, Sodexo Live! will make reasonable efforts to accommodate such additional persons subject to product and staff availability. Customer shall pay for such additional persons and/or a la carte items at the same price per person or per item plus the applicable service charge and sales taxes.
- Should the Guaranteed Attendance increase or decrease by twenty percent (20%) or more from the original contracted number of guests, an additional charge of twenty percent (20%) may apply per guaranteed guest, at Sodexo Live!'s discretion.
- Meal functions of 1,000 and above are considered "Specialty Events" and may require customized menus. Your Catering Sales Professional and our Executive Chef will design menus that are logistically and creatively appropriate for large numbers. In certain cases, additional labor and equipment fees may be applied to successfully orchestrate these Events.
- The Guaranteed Attendance shall not exceed the maximum capacity of the areas within the Facility in which the event will be held