

CELEBRATE THE EXPERIENCE.

Dayton Convention Center



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WELCOME!

Welcome to the Dayton Convention Center where we Celebrate Dayton Hospitality!

Celebrate Dayton is all about celebrating the history, the culture, and the innovative future of the Gem City.

Celebrate Dayton's trained management and staff will deliver a diamond level service experience to every client. For each event, your menu will be specifically crafted, focusing on sustainable and local ingredients that celebrate the Gem City.

We look forward to serving you and your guests and Celebrating Dayton Hospitality!

For information regarding Dayton Convention Center and surrounding Dayton, OH attractions, please visit www.daytonconventioncenter.com





SAFETY IS OUR PRIORITY!

Our five-step VenueShield program puts the safety of our guests and staff first! These procedures are designed to provide multiple layers of safety and sanitation throughout our venue and at every event.



**STAFF TO COMPLETE
HEALTH CHECK
BEFORE ALL SHIFTS**



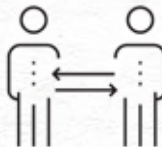
**INCREASED CLEANING
PROCEDURES THROUGH-
OUT THE VENUE**



**STAFF TO WEAR
PROVIDED FACE
MASKS AT ALL TIMES**



**HAND SANITIZERS
AVAILABLE TO CUSTOMERS
AND STAFF**



**SOCIAL DISTANCING
OF 6 FEET OR MORE
TO BE OBSERVED**

For more information regarding the ASM Global VenueShield program, please visit our [website](#).

CHEF MARK CECCIO

A PASSION FOR DELICIOUS REGIONAL FOOD



- Mark Ceccio developed his passion at an early age helping his grandmother, Maria, while she worked tirelessly in the kitchen. Maria was Sicilian and prepared everything from scratch using old world methods. Coming from a family of foodies, cooking came naturally and was in his blood.

- Starting as a fry cook 1995 working for various corporate chain restaurants In 1998 Mark entered Hinds Community College where he took a few semesters concentrating on Culinary Arts and Hotel and Restaurant Management. After Hinds, Mark turned his gaze to the world of fine dining working in Jackson, Mississippi and later in Florida where he would go on to work at high-end establishments including Ristorante de Tulios, and the Tampa Ice Palace.

- In 2003, Mark attended the Culinary Institute of America in Hyde Park, NY. After graduation, Mark began working for the New York Palace, a four star four diamond luxury hotel in NYC. During his off time, Mark staged for Daniel Bolud of Restaurant Daniel, and Markus Samuelson of Aquavit, to further grow his culinary knowledge. In 2008, Mark joined the ranks of the Benjamin Hotel in midtown Manhattan at the position of Sous Chef. He later helped open the National Bar and Dining rooms within the Benjamin Hotel with acclaimed Iron Chef Geoffrey Zakarian. "Until you work with the best, you really have no idea how much you do not know." In 2013, Mark joined SMG, now ASM Global, as the Executive Chef of the Jackson Convention Complex. During his time there, he increased food quality scores to an all time high of 97 percent. His team won Taste of Mississippi best appetizer award in 2013 and lead the company with the highest food safety scores.

Marks strengths lie in his diversity. Having worked in the corporate chain restaurant world, private fine dining sector, luxury hotels, sports arenas, banquets and catering halls, he has honed his skills to become very well-rounded. Classically trained in French technique, he is also versed in various cultures cuisine's such as French, Italian, Regional American, Southern and Creole.

A buffet table with various breakfast items including pastries, fruit, granola, and yogurt.

BREAKFAST CELEBRATE YOUR DAY!

CONTINENTAL • BUFFETS • PLATED • ENHANCEMENTS



START YOUR DAY! **BREAKFAST.**

• **BREAKFAST**

- All selections are served with coffee, decaffeinated coffee, a selection of international hot teas and orange juice.
- Includes compostable service.

- Prices listed are per guest.
- Minimum order of 25 guests.

• **SUNRISE CONTINENTAL | 11**

- Baked goods including Danish and assorted bagels with jelly, cream cheese and butter

• **DELUXE CONTINENTAL | 16**

- Assorted baked goods including bagels, Danish, yogurts, granola bars with fresh seasonal fruit and berries accompanied with jelly, cream cheese and butter

• **GOOD MORNING DUNBAR BUFFET | 21**

- Farm fresh scrambled eggs, breakfast potatoes, Applewood smoked bacon, assorted baked Danish and bagels with jelly, cream cheese and butter



A LA CARTE BREAKFAST ITEMS

Following prices listed by the dozen.

ASSORTED BAGELS | 26

ASSORTED MUFFINS | 26

ASSORTED MINI CROISSANTS | 36

CINNAMON STICKY ROLL | 38

FRENCH TOAST | 30

ASSORTED SCONES | 45

SAUSAGE LINKS OR PATTIES | 4 ea. (2 per person)

APPLEWOOD SMOKED BACON | 4 ea. (2 per person)





BREAKS CELEBRATE & RECHARGE

SNACKS • BAKERY • CRACKERS & MIXES • DIPS • REFRESHING DRINKS



TIME TO RECHARGE!

BREAKS.

• BREAK PACKAGES

• *Minimum of 25 required.*

• GRAB-N-GO | 16

• Assorted Bagged Snacks to include: Mini Chips Ahoy Cookies, Cheese Nips, Goldfish, Pretzels, Stacey's Pita Chips, Mike Sell's Potato Chips, Granola Bars, Cereal Bars

• TAKE FLIGHT | 21

• Regular and Sugar Free Energy Drinks, Assorted Bottled Tropicana Fruit Juices, Trail Mix, Nuts, Power Bars, Assorted Granola Bars, Apples, Oranges, and Bananas

• YOGURT | 16

• Granola and Yogurt Parfaits, Fruit Skewers with Vanilla Honey Yogurt Dip

• HUMMUS LOVER | 21

• House Made Roasted Garlic Hummus, Grilled Pita Bread, Assorted Sliced Vegetables

• CHIPS & DIPS | 16

• Spinach Artichoke Dip | Caramelized French Onion Dip | Guacamole | Black Bean & Corn Salsa | Chorizo Queso Dip | House Fried Pita Chips | Pretzels | Tortilla Chips



GEM CITY | 21

Franks in a Blanket, Soft Pretzels with Mustard, Fried Pickles, Caramel Popcorn and Peanuts

CARNIVAL | 16

Freshly Popped Popcorn, Hot Pretzels with Mustard, Cracker Jacks, Salted Roasted Peanuts, Warm Funnel Fries with Powered Sugar

A LA CARTE SNACKS

WHOLE FRUIT | 2.25 ea.

PRETZELS (1 oz. bags) | 2.5 ea.

POTATO CHIPS (1.75 oz. bags) | 3 ea.

POPCORN | 2.5 ea.

GRANOLA BARS | 2.75 ea.





LUNCH CELEBRATE YOUR CHOICES.

DELI SANDWICHES • BUILD-YOUR-OWN SANDWICHES • SALADS



SO MANY CHOICES! **LUNCH.**

• **DELI SANDWICHES**

• *All Boxed Lunches come with chips, fresh baked cookie, and choice of potato salad, coleslaw, pasta salad or fruit cup. Includes compostable service. Minimum of 25 required.*

• **THE ITALIAN | 20.95**

• Ham, Salami, Provolone, and Olive salad presented on Rustic Ciabatta Bun

• **PATTERSON'S CLUB | 20.95**

• Turkey, Ham, Bacon, Swiss and Cheddar Cheese presented on Multi Grain Bread with Lettuce, Tomato and Dijon Spread

• **THE WRIGHT TURKEY CROISSANT | 19.95**

• Sliced Turkey, Havarti Cheese, Cranberry Sauce and Dijon Spread presented on a Croissant

• **THE DUKE | 19.95**

• Thin Sliced Roast Beef piled high on Rustic Ciabatta Bread with Colby Jack Cheese and Horseradish Sauce

• **VEGGIE LOVERS | 19.95**

• Grilled Tofu, Roasted Red Pepper, Diced Cucumber, Avocado, Alfalfa Sprouts and Hummus Spread served on Multi Grain Bread



A LA CARTE SANDWICHES

A La Carte sandwiches come with Lettuce, Tomato, Onion, Mayo, Mustard (on the side), chips, fresh baked cookie, and choice of potato salad, coleslaw, pasta salad or fruit cup. Includes compostable service.

BUILD A SANDWICH | 19.95

Choose 1 each.

Meats

Virginia Ham, Roast Beef, Roasted Turkey, Salami, Chicken Salad, Tuna Salad, Egg Salad, Shrimp Salad

Cheese

Swiss, Cheddar, Provolone, American, Colby Jack

Bread

White, Wheat, Rye, Multi Grain, Ciabatta, Croissant, Flour Tortilla

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SALAD (Plated, Buffet or Boxed)

Minimum of 25 required.

GRILLED CHICKEN CAESAR SALAD | 18.95

Crisp Romaine tossed with Caesar Dressing, Parmesan Cheese, Croutons and Grilled Chicken Breast

COBB SALAD | 18.95

Crisp Romaine topped with Boiled Eggs, Grilled Chicken, Bacon, Tomato, Cucumber, Avocado and Choice of Dressing

CHEF SALAD | 18.95

Crisp Romaine and Artisan Greens garnished with Ham, Turkey, Tomato, Cucumber, Red Onion, Swiss and Cheddar Cheese with Choice of Dressing

CAPRESE | 19.95

Fresh Mozzarella, Tomato and Basil on Hydro Bibb Lettuce with Balsamic Glaze

Add Grilled Chicken 3

Add Flank Steak 5

Add Sautéed Shrimp 4



A buffet table with various dishes including spaghetti, soups, and vegetables. The table is set with several white square bowls containing soups, a large blue bowl of spaghetti, and a white rectangular dish of salad. In the background, there are more dishes, including a large platter of seafood and vegetables. The scene is set in a bright, indoor environment with people visible in the background.

BUFFETS **CELEBRATE THE FLAVOR.**

LUNCH • DINNER • WIDE VARIETY

LUNCH AND DINNER BUFFETS

The suggested menus are for a 50 guest minimum.

THE BBQ BUFFET

28.95 Lunch / 36.95 Dinner

Garden Green Salad with Condiments and Dressing

Coleslaw, Potato Salad or Pasta Salad

Choice of 2 proteins: Smoked Brisket with BBQ Sauce, Slow Roasted Pull Pork, BBQ Roasted Chicken or Grilled Smoked Sausage with Onions and Peppers

Corn on the Cob or Vegetable Du Jour

Baked Macaroni & Cheese or Baked Beans

Assorted Rolls with Butter

Assorted Fresh Baked Cookies & Treats

THE HEART OF DAYTON

28.95 Lunch / 36.95 Dinner

Garden Green Salad with Condiments and Dressing

Coleslaw, Potato Salad or Pasta Salad

Choice of 2 Proteins: Homestyle Meatloaf, Fried Chicken, Shrimp & Grits, Pork Loin Roast with Bacon Peppercorn Gravy, Calabash Breaded & Fried Fish & Shrimp

Hoppin Johns Rice or Sweet Potato Casserole

Squash Casserole, Collard Greens or Vegetable Du Jour

Assorted Rolls or Cornbread with Butter

Assorted Fresh Baked Cookies & Treats

THE ITALIAN BUFFET

28.95 Lunch / 36.95 Dinner

Italian Garden Salad with crisp Romaine and Artisan Greens, Cucumber, Tomato, Red Onion, Pepperoncini, Salami and Italian Vinaigrette

Choice of 2 proteins: Italian Sausage and Peppers, Meatball Marinara, Chicken Picatta, Chicken Parmesan, Pork Cutlets Saltimbocca, Neapolitan Lasagna, Seared Salmon Scampi

Mushroom Risotto, Penne a la Pesto or Roasted Garlic Creamed Potatoes

Green Beans with Pimento Butter, Squash Medley or Vegetable Du Jour

Assorted Rolls with Butter or Garlic Bread Sticks

Tiramisu

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THE MEXICAN BUFFET

28.95 Lunch / 36.95 Dinner

South of the Border Salad with crisp Romaine and Artisan Greens, Tomato, Cucumber, Avocado, Corn, Bell Pepper and Chipotle Ranch Dressing

Choice of 2 proteins: Beef Burritos, Chicken Enchiladas, Chicken & Rice stuffed Peppers, Mole roast Pork Loin with Pineapple Relish, Fiesta Mahi Mahi seared with Tomato Garlic, Cilantro Relish

Spanish Rice, Black Beans, Refried Beans or Chili Roasted Potatoes

Fried Plantains, Corn & Peppers or Green Beans and Peppers

Assorted Rolls or Cornbread

Chimi Churros or Tres Leche

THE CAJUN BUFFET

28.95 Lunch / 36.95 Dinner

Bayou Salad with crisp Romaine, Artisan Greens and Arugula with roasted Pecans, Bleu Cheese, Beets, Artichoke, Cucumber and Balsamic Vinaigrette

Choice of 2 Proteins: Smoked Sausage with Red Beans and Rice, Braised Pork Shank with White Navy Beans, Chicken Creole braised with Tomato, Garlic, Onion, Celery and Peppers, Grillades-Beef Steak braised in Brown Gravy, Catfish topped with Crab, Mushroom, Scallions and Lemon Butter

Dirty Rice, Creamed Redskin Potatoes or Rice Pilaf

Creamed Corn Pudding, Lima Beans or Peas and Onions

Assorted Rolls or French Bread

Bread Pudding with Whiskey Sauce or Pecan Pie



As we all emerge from the pandemic, we are taking steps to incorporate certain standards to assure food safety to another level. With Celebrate Dayton, all buffets will require attendants to serve food.

If you are interested in plated service: salads, rolls, and desserts will be preset, and service will be rolled on carts.



PLATED MEALS CELEBRATE THE EXPERIENCE.

LUNCH • DINNER • ENTRÉES • SIDES • SALADS



DELICIOUS! PLATED MEALS.

- All Entrées come with a choice of salad,
- fresh baked rolls with butter, one starch, one
- vegetable, freshly brewed iced tea and ice water.
- Minimum of 25 required.

SALADS

Please select ONE of the following:

GARDEN GREEN SALAD

Romaine and Artisan Greens garnished with Tomato, Onion, Carrots and Cucumber served with Choice of Dressing

CAESAR SALAD

Crisp Romaine Tossed with Caesar Dressing, Parmesan Cheese and Croutons

GEM CITY SALAD

Romaine, Artisan Greens and Arugula garnished with Roasted Beets, Walnuts, Blue Cheese, Mandarin Oranges and served with Choice of Dressing



BEEF ENTRÉES

Please select ONE of the following:

HOMESTYLE MEAT LOAF | 22.95 Lunch / 28.95 Dinner

Combination of Beef and Pork with Onion, Celery, Bell Pepper, Garlic and love enhanced with Pan Gravy

BEEF BRISKET | 26.95 Lunch / 32.95 Dinner

Seasoned Brisket slow roasted until tender, sliced and presented with Pan Gravy

CORNED BEEF | 26.95 Lunch / 32.95 Dinner

Brined and cured Brisket slow braised until tender, sliced and presented with Horseradish Sauce

BEEF BOURGIGNON | 31.95 Lunch / 37.95 Dinner

Tenderloin Tips smothered in Mushroom Burgundy Sauce served atop Rice Pilaf

BEEF POT ROAST | 31.95 Lunch / 37.95 Dinner

Flavorful Chuck seared and slow braised in Beef Stock and Burgundy

FLANK STEAK | 31.95 Lunch / 37.95 Dinner

Marinated and grilled sliced thin complimented with Worcestershire Steak Sauce

TENDERLOIN MEDALLIONS | 33.95 Lunch / 39.95 Dinner

Pan seared and finished with Sauce Bordelaise and enhanced with Burgundy Maître D Butter

PRIME RIB | 38.95* Dinner

Seasoned and slow roasted Ribeye, cut and presented with Jus Lie and Horseradish Sauce

NY STRIP | 48.95* Dinner

Choice Strip Loin Steak seasoned, and char-grilled and complimented with Burgundy Herb Butter

** Price subject to change*

CHICKEN ENTRÉES

Please select ONE of the following:

CHICKEN PICATTA | 21.95 Lunch / 27.95 Dinner

Sautéed Chicken Breast and Finished with Lemon and Caper Beurre Blanc

CHICKEN MARSALA | 21.95 Lunch / 27.95 Dinner

Sautéed Chicken Breast finished with a Mushroom Marsala Sauce

CHICKEN ALMONDINE | 21.95 Lunch / 27.95 Dinner

Almond Crusted and Sautéed and finished with Honey Lemon Beurre Blanc

CHICKEN PARMIGIANA | 21.95 Lunch / 27.95 Dinner

Bread Crumb and Parmesan Crusted Chicken topped with Marinara Sauce, Mozzarella and Parmesan Cheese

BLACKENED CHICKEN | 21.95 Lunch / 27.95 Dinner

Cajun Dusted and Skillet Bronzed and served sliced atop Cavatappi Pasta in a Creamy Cajun Alfredo Sauce

PORK ENTRÉES

Please select ONE of the following:

BUTTERMILK

PORK CUTLET | 21.95 Lunch / 27.95 Dinner

Country style pan sautéed and presented with Peppercorn Pan Gravy

ORANGE & WHOLE GRAIN MUSTARD

ROASTED PORK LOIN | 21.95 Lunch / 27.95 Dinner

Presented sliced and drizzled with Orange Mustard Sauce

CHOPS & APPLES | 21.95 Lunch / 27.95 Dinner

Grilled Pork Chop topped with Sautéed Apples in Butter Sugar and Cinnamon

BOURBON &

BACON TENDERLOIN | 21.95 Lunch / 27.95 Dinner

Bacon wrapped, seared and roasted Tenderloin sliced and complimented with Bourbon Pork Demi

SEAFOOD ENTRÉES

Please select ONE of the following:

SHRIMP CREOLE | 22.95 Lunch / 28.95 Dinner

Nestled in Creole Sauce of Tomato, Onion, Peppers, Celery, Garlic and Seafood Stock over Rice Pilaf

SHRIMP SCAMPI | 22.95 Lunch / 28.95 Dinner

Jumbo Shrimp skewered and baked with Lemon Garlic Butter presented atop Rice Pilaf with Shrimp Scampi Sauce

PESTO SALMON | 22.95 Lunch / 28.95 Dinner

Gently brushed with Pesto Sauce baked and topped with Tomato Chutney

GROUPE OSCAR | 33.95 Lunch / 39.95 Dinner

Fresh Gulf Grouper, pan seared and finished with Lump Crabmeat, Asparagus and Sauce Hollandaise

SOUTHERN

LUMP CRAB CAKES | 33.95 Lunch / 39.95 Dinner

Lump, claw and knuckle Crab Meat finished into cakes with a hint of Onion, Celery, Scallion and Lemon, pan sautéed and finished with Red Remoulade

STARCHES

Please select ONE of the following:

CREAMED POTATOES

ROASTED REDSKIN POTATOES

COUS-COUS

CANDIED SWEET POTATOES

AU GRATIN POTATO

WILD RICE

RICE PILAF WITH FRESH HERBS

SOFRITO RICE

QUINOA AND JASMINE W/ ROASTED VEGETABLE

VEGETABLES

Please select ONE of the following:

BROCCOLI, CAULIFLOWER & CARROT MEDLEY

HERB AND HONEY GLAZED CARROTS

ROASTED ROOT VEG

CIDER ROASTED BRUSSEL SPROUTS

GREEN BEANS

GRILLED ASPARAGUS

HARICOT VERT

STIR FRY VEGETABLES

SEASONAL SAUTÉ VEGETABLES

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Prices do not include a 22% administrative fee and 7.5% sales tax. Prices subject to change.



RECEPTIONS CELEBRATE THE SMALL STUFF.

HOT & COLD HORS D'OEUVRES • PLATTERS • FLAVORFUL STATIONS



SMALL PLATES! STATIONS.

• HORS' D OEUVRES STATIONS

• Includes compostable service. Prices listed are per person. Minimum of 25 people.

• FRESH VEGETABLE CRUDITÉ | 5.5

• Celery, Carrots, Tomato, Cucumber, Bell Pepper, Broccoli, Cauliflower and Ranch Dip

• GRILLED VEGETABLE DISPLAY | 6.5

• Zucchini, Yellow Squash, Red Onion, Asparagus, Red and Green Bell Pepper and Eggplant with Pita Chips and Sundried Tomato Aioli

• SLICED SEASONAL FRUIT DISPLAY | 6

• Strawberries, Grapes, Honeydew, Cantaloupe, and Pineapple

• DOMESTIC CHEESE DISPLAY | 7

• Cheddar, Swiss, Pepper Jack, Bleu and Goat Cheese with assorted Crackers, Fruit Preserve and Fruit Garnish

• INTERNATIONAL CHEESE DISPLAY | 9

• A variety of International Cheeses presented with assorted Crackers, toasted Rustic Breads, Fruit Preserve and Fruit Garnish



ACTION CARVING STATIONS (Market Priced)

Includes compostable service. Prices listed are per person. Minimum of 25 people.

PROTEIN ONLY | 28

IN ADDITION TO BUFFET | 19

- Roast Prime Rib of Beef
- Roast NY Striploin

PROTEIN ONLY | 22

IN ADDITION TO BUFFET | 13

- Spiced Roast Pork Loin (with orange & whole grain mustard sauce)
- Honey Glazed Baked Ham (with honey mustard sauce)
- Roast Whole Turkey (with turkey gravy and cranberry sauce)
- Roast Turkey Breast (with turkey gravy and cranberry sauce)



COLD HORS' D OEUVRES

Hors' d'oeuvres are purchased by the each and sold in increments of 50

[SHRIMP COCKTAIL](#) | 4.5

[SMOKED SALMON CANAPE](#) | 3.5

[TUNA POKE ON WONTON](#) | 4.5

[CRAB SALAD ON CRACKER](#) | 3.5

[CAPRESE BROCHETTE](#) | 2.5

[HUMMUS ON TOASTED PITA](#) | 2

[DEVILED EGGS](#) | 2

[TRUFFLED MOUSSE CROSTINI](#) | 2.5

[SUNDRIED TOMATO & GOAT CHEESE CROSTINI](#) | 2

[HEIRLOOM TOMATO ON PARMESAN TUILE](#) | 2.5

[PIMENTO CHEESE CROSTINI](#) | 2

[LOBSTER SALAD CANAPE](#) | 4

[PROSCIUTTO WRAPPED
GRILLED ASPARAGUS WITH LEMON OIL](#) | 3.5

[ARTICHOKE FETA FILO CUPS](#) | 3

[TOMATO & MOZZARELLA BRUSCHETTA](#) | 2

[FINGER SANDWICHES](#) | 3

Ham & Cheddar, Turkey & Swiss or Chicken Salad

HOT HORS' D OEUVRES

Hors' d'oeuvres are purchased by the each and sold in increments of 50

[SPANAKOPITA](#) | 4

[CHICKEN SPRING ROLLS](#) | 4.5

[VEGETABLE SPRING ROLLS](#) | 3

[CHICKEN POT STICKERS](#) | 2.5

[CHICKEN SATAY](#) | 3.75

[SWEDISH MEATBALLS](#) | 3

[BEEF EMPANADAS](#) | 3.5

[LAMB LOLLIPOPS](#) | 7.5

[SAUSAGE STUFFED MUSHROOMS](#) | 2.75

[CRAB CAKE MINI](#) | 3.75

[BEEF WELLINGTON MINI](#) | 5.25

[CHICKEN CORDON BLEU MINI](#) | 2.25

[PIGS IN A BLANKET](#) | 2.25

[BONELESS BUFFALO BITES](#) | 2.5

[COCONUT SHRIMP](#) | 3.25

[HAM & CHEESE PUFFS](#) | 2.5

[PORK TENDERLOIN CROSTINI W/ RASPBERRY JAM](#) | 3



DESSERTS CELEBRATE THE SWEETNESS.

PASTRIES & BARS • CAKES • PIES • SMALL BITES



SWEET TREATS! DESSERTS.

- Includes compostable service. Prices listed are per person. Minimum of 25 people.
-
- [TRIPLE CHOCOLATE CAKE](#) | 7.5
- [FLOURLESS CHOCOLATE CAKE](#) | 6.5
- [CARROT CAKE](#) | 7.75
- [CHEESECAKE WITH FRUIT COULIS](#) | 7.5
- [TIRAMISU](#) | 9
- [KEY LIME MOUSSE PIE](#) | 8.5
- [DOUBLE APPLE CARAMEL PIE](#) | 7.75
- [CHOCOLATE SILK PIE](#) | 7.75
- [FRESH BAKED ASSORTED COOKIES](#) | 30 per doz.
- [FRESH BAKED BROWNIES](#) | 36 per doz.
- ▼ [FRESH BAKED BLONDIES](#) | 36 per doz.
- [ASSORTED PETITE FOURS](#) | 48 per doz.
- [ASSORTED PASTRIES](#) | 52 per doz.
- [ASSORTED DESSERT BARS](#) | 48 per doz.
- [BUCKEYES](#) | 38 per doz.
- [MACAROONS](#) | 38 per doz.





BEVERAGES CELEBRATE OUR SERVICES.

HOSTED & CASH BAR SERVICES • BEER, WINE & COCKTAILS

REFRESHING! BEVERAGES.

A LA CARTE BEVERAGES

BOTTLED WATER | 3.5 ea.

ASSORTED BOTTLED SODAS | 3.5 ea.

ENERGY DRINKS | 4 ea.

ALL DAY BEVERAGE | 26

Assorted 12 oz. Sodas, Bottled Water, Coffee (regular and decaf) and assorted Hot Tea

All day beverage service are for a 10 hour service period.

BEVERAGE SERVICE

Priced by the gallon. There is a 3 gallon minimum with all Beverage Service items.

FRESHLY BREWED COFFEE | 48

Regular or Decaf

HOT TEA | 32

With Lemon & Honey

JUICE | 42

Orange, Cranberry, Grapefruit

FRESHLY BREWED ICED TEA | 33

FRUIT PUNCH / LEMONADE | 33





CASH BAR SERVICES

A service charge of \$125 per bartender will apply for the first four hours of service. \$35 per bartender each hour after. If sales exceed \$750 the bartender fee may be waived. One bartender per 100 guests is recommended. All bar services close 30 minutes prior to end of event. Includes compostable service.

DOMESTIC BEER | 6

IMPORT BEER | 7

DELUXE COCKTAILS | 8

HIGHLY RECOMMENDED COCKTAILS | 12

PREMIUM COCKTAILS | 14

BOTTLED WATER/SODA | 3

TIERED WINE & LIQUOR

WINE TIERS

See next page for wine selections per tier.

DELUXE WINE | 8 per glass

Bottled Wine Service / 32 per bottle

HIGHLY RECOMMENDED WINE | 10 per glass

Bottled Wine Service / 38 per bottle

PREMIUM WINE | 12 per glass

Bottled Wine Service / 46 per bottle

SPARKLING WINE/CHAMPAGNE | 8 per glass

Bottled Wine Service / 32 per bottle

LIQUOR TIERS

See next page for liquor selections per tier.

DELUXE LIQUOR | 8 per cocktail

HIGHLY RECOMMENDED LIQUOR | 12 per cocktail

PREMIUM LIQUOR | 14 per cocktail

HOSTED BAR SERVICES

A service charge of \$125 per bartender will apply for the first four hours of service. \$35 per bartender each hour after. One bartender per 100 guests is recommended. All bar services close 30 minutes prior to end of event. Includes compostable service.

Beer, Liquor & Wine Bar

18 per person (first hour)

24 per person (each additional hour)

Beer & Wine Bar

14 per person (first hour)

8 per person (each additional hour)

Soda Bar

5 per person (first hour)

Includes can sodas and water service.



WINE TIERS.

	Tier 1 - Deluxe 8 glass / 32 bottle	Tier 2 - Highly Rec 10 glass / 38 bottle	Tier 3 - Premium 12 glass / 46 bottle
Moscato	Canyon Road	Canyon Road	Canyon Road
Cabernet Sauvignon	Canyon Road	Louis Martini CA	Franciscan
Chardonnay	Canyon Road	Clos du Bois	Edna Valley
Pinot Grigio	Canyon Road	Eco Domani	Maso Canali
Pinot Noir	Canyon Road	Mark West	J Vineyards Multi-Appellation
Red Blend		Apothic	CA Locations by Dave Phinney
Rosé	Proverb	Prophecy	FLeur de Mer
Sauvignon Blanc	Canyon Road	Nobilo	Whitehaven
Sparkling	William Mycliff	LaMarca Procecco	J Vineyards Sparkling





LIQUOR TIERS.

	Tier 1 - Deluxe 8 per cocktail	Tier 2 - Highly Rec 12 per cocktail	Tier 3 - Premium 14 per cocktail
Vodka	New Amsterdam	Tito's	Grey Goose
Tequila	Camarena	José Cuervo	Horrito's
Rum	Cruzan	Bacardi Captain Morgan	RumHave Coconut Water Rum
Bourbon/Whiskey	Jim Beam	Jack Daniels / Crown Royal / Jameson Irish Whiskey	Maker's Mark Knob Creek
Scotch	Dewar's	Johnny Walker Red	Johnny Walker Black
Gin	New Amsterdam	Bombay	Henricks
Cognac/Brandy	E&J VS	Courvoisier	Courvoisier VSOP
Specialty Spirits	Dekuyper	Aperol / Baileys / Disaronno / Kahlua / Midori / RumChata	Campari



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GENERAL INFORMATION

Celebrate Dayton, powered by SAVOR... is the exclusive food and beverage provider for the Dayton Convention Center. No food or beverage of any kind will be permitted to be brought into the facility 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.



Food and Beverage Policies and Procedures

MENUS

Our menus are designed as guidelines to assist you in the selection of your food and beverage services. Please note that our Food and Beverage Team welcomes the opportunity to customize menus and services to create unique or themed events.

FACILITY SERVICES

Banquet prices include white or black linens, glassware, china, and flatware or the **Dayton Convention Center**. Ballroom and Meeting Rooms for up to 1,100 guests. A standard table set would be a round of 10 persons. Table sets outside of these parameters may incur additional charges.

Requests for China Service in the Exhibit Hall or for more than 1,200 guests will incur rental charges of \$5.00 per person.

GUARANTEES

To ensure the success of your event, we must receive your "Final Guarantee" (confirmed attendance) for each meal function **TEN BUSINESS DAYS PRIOR TO YOUR EVENT**. This will ensure the proper ordering of your food and beverage for your event.

If the guarantee is not received as stated, the number specified on the BEO (Banquet Event Order) will serve as your final guarantee. The guarantee is not subject to reduction after the deadline. Food & Beverage functions that are contracted within FIVE BUSINESS DAYS or increases in attendance given after the final guarantee deadline will be subject to a 25% additional charge.

Accuracy in the guaranteed number of guests is vital to the success of your event. The Food & Beverage Department will make every effort to service additional guests based upon availability of product and labor. However, the **Dayton Convention Center** will not be responsible or liable for serving these additional guests, added within five days of the event. Requests to replenish food after an event has commenced will incur a 50% service charge.

The **Dayton Convention Center** will provide a 5% overage for up to 1,000 guests, for a maximum of 30 additional guests.

BEVERAGE SERVICE

We offer a complete selection of beverages to complement your function. The Ohio Department of Commerce, Division of Liquor Control regulate alcoholic beverages and service. As the licensee, we are responsible for the administration of the regulations. Alcoholic beverages may not be brought onto the premises from outside sources. We reserve the right to refuse alcohol service to intoxicated persons. Alcoholic beverages may not be removed from the premises.

SUSTAINABLE SEAFOOD

As a participant in the Sustainable Seafood initiative, we are actively working to raise public awareness of sustainable seafood so they can make educated choices that are good for their health and the health of the planet. Sustainable seafood is a process of utilizing seafood originating from sources, whether fished or farmed, that can maintain or increase production in the long term without jeopardizing the structure or function of affected ecosystems.

PRICING

A 22% Administrative Fee will be applied to all food, beverage, and related services. In addition, the current Ohio state sales tax of 7.5% will be added to all food, beverage, rental, floral, and Administrative Fees. The Administrative Fee is taxable under the Ohio State Law. The Administrative Fee is retained to defray administrative costs; it is not intended to be a tip, gratuity, or service charge and will not be distributed to employees. **Guaranteed prices will be confirmed with a signed contract and specified deposit.**

LABOR

Catering personnel are scheduled as follows: breakfast, lunch, and dinner shifts — 4 hours. Shifts include event time from doors open to end of event. Any events requiring additional time for service/breakdown will incur an overtime charge of \$35.00 per person, per hour. Please provide your catering manager with your event agenda for an estimate of charges.

MINIMUMS

Service labor charges will be added to any functions that do not meet minimum revenue considerations. Minimum revenue considerations are defined as any event where the service charge does not cover the cost of the labor to service the event. The amount of labor required is determined by **Dayton Convention Center** catering staff and will be explained in detail upon request.

Groups with a guarantee of less than 50 people for plated and buffet meals will incur a \$75.00 set-up fee.

Your Catering Sales Manager will review your menu selections and quantities to ensure the appropriate food and beverages have been considered for the number of the guarantee and the type of event, making appropriate recommendations for both to create the best possible guest experience. If based on your selections, we feel the quality of service will be compromised; the Food & Beverage Department reserves the right to require adjustments, in order to proceed with the event.

CANCELLATION POLICY

Cancellation of contracted services must be made in writing a minimum of 2 weeks prior to the scheduled function. If the event is cancelled less than 14 days but more than 72 hours (3 business days) prior to the event, a fee of 75% of the total estimated services will be charged. Any event cancelled less than 72 hours (3 business days) prior to the event would incur 100% of the estimated charges.

CONTRACTS

A BEO (Banquet Event Order) is your menu order and must be signed and received by our Catering Department along with the Facility Use License Agreement, no less than two (2) weeks prior to your event. The Facility Use License Agreement and BEOs signed by both parties, with its stated terms and addendum (if applicable), constitutes the entire agreement between the client and **ASM GLOBAL CONVENTION CENTER MANAGEMENT, LLC**.

Any on-site additions to these contracted arrangements will be accommodated, based upon availability, upon receipt of payment, but not guaranteed. This request must be signed by an authorized representative of the client and received prior to delivery of any additional items.

PAYMENT

100% of estimated charges are due, along with the signed BEO by the date specified in Facility Use License Agreement to guarantee services.

Please refer to your Facility Use License Agreement for all payment terms.

Any increases in final guarantee (above 5%) are due and payable prior to start of services. Any on-site adjustments, additions or replenishments of the contracted catering services will be reflected in a final invoice, payable within 30 days of receipt. The Catering Department approves direct billing to pre-qualified clients only. For all others, a guarantee payment is required for all functions. You may finalize your account by Bank Draft Authorization, Company Check, and Cashier's Check, Visa, MasterCard, American Express or Cash. The **Dayton Convention Center** will process/pre-approve your credit card for any estimated balance due three (3) business days prior to your function date.

LINENS

Standard linen for plated and buffet functions includes one (1) white or black tablecloth and one (1) white or black napkin per person. The number of tables dressed will be based on the final guarantee plus 5%.

Non-food service tables or additional guest tables above the guaranteed amount will be clothed at a charge of \$7.50 per table.

Specialty linens are an excellent way to add elegance to your event and are available upon request.

CAKE POLICY

To enhance your special day the **Dayton Convention Center** will allow clients to have a cake or pre-packaged dessert delivered from a bakery licensed to sell food to the public. Please contact your Catering Manager for delivery details and further information on wedding cake policies.

A 22% Administrative Fee will be applied to all food, beverage, and related services. In addition, the current Ohio State Sales Tax of 7.5% will be added to all food, beverage, and other charges. The Administrative Fee is retained to defray administrative costs; it is not intended to be a tip, gratuity, or service charge, and will not be distributed to employees. Policies and Procedures are subject to change.