

# CELEBRATE THE EXPERIENCE.

Dayton Convention Center



# CONTENTS

- 3 WELCOME
- 4 SAFETY PROGRAM
- 5 CHEF PROFILE
- 6 BREAKFAST
- 8 BREAKS
- 10 LUNCH
- 13 BUFFETS
- 16 PLATED MEALS
- 20 RECEPTIONS
- 23 DESSERTS
- 25 BEVERAGES
- 30 GENERAL INFORMATION





## 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. Driving our focus for every event to the small details that celebrate our clients.

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](http://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**



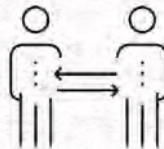
**INCREASED CLEANING PROCEDURES THROUGHOUT THE VENUE**



**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**

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.



# BREAKFAST CELEBRATE YOUR DAY!

CONTINENTAL • BUFFETS • PLATED • ENHANCEMENTS



# START YOUR DAY! **BREAKFAST.**

## **BREAKFAST**

*All selections are served with coffee, decaffeinated coffee, a selection of gourmet hot teas.*

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

### **SUNRISE CONTINENTAL | 12**

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

### **DELUXE CONTINENTAL | 17**

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 | 22**

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 | 28**

**ASSORTED MUFFINS | 28**

**ASSORTED MINI CROISSANTS | 36**

**CINNAMON STICKY ROLL | 40**

**FRENCH TOAST | 32**

**ASSORTED SCONES | 45**

**SAUSAGE LINKS OR PATTIES | 5 ea. (2 per person)**

**APPLEWOOD SMOKED BACON | 5 ea. (2 per person)**

**ORANGE JUICE | 3 ea. (per person)**

Click to return to  
**CONTENTS** page.

All buffets will follow VenueShield guidelines.



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





# BREAKS CELEBRATE & RECHARGE

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





# TIME TO RECHARGE! BREAKS.

## BREAK PACKAGES

Minimum of 25 required.

### GRAB-N-GO | 17

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 | 24

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

### YOGURT | 13

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

### HUMMUS LOVER | 15

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

### CHIPS & DIPS | 19 (Choice of 3 dips)

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

### BALL PARK | 21

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

### CARNIVAL | 15

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

## A LA CARTE SNACKS

### WHOLE FRUIT | 3 ea.

### PRETZELS (1 oz. bags) | 3 ea.

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

### POPCORN | 3 ea.

### GRANOLA BARS | 3 ea.



Click to return to CONTENTS page.





# 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. Minimum of 25 required.

### THE ITALIAN | 22

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

### PATTERSON'S CLUB | 22

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

### THE WRIGHT TURKEY CROISSANT | 21

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

### THE DUKE | 21

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

### VEGGIE LOVERS | 21

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 | 21

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

Click to return to CONTENTS page.





## **SALAD** (Plated, Buffet or Boxed)

*Minimum of 25 required.*

### **GRILLED CHICKEN CAESAR SALAD | 19**

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

### **COBB SALAD | 20**

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

### **CHEF SALAD | 20**

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

### **CAPRESE | 21**

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

*Add Grilled Chicken 5*

*Add Flank Steak 7*

*Add Sautéed Shrimp 5*



A buffet table with various dishes including spaghetti, soups, and seafood. The table is set with several white square bowls containing soups, a large blue bowl of spaghetti with green vegetables, and a white rectangular dish of a bean salad. In the background, there are more dishes, including a large platter of seafood like lobster and shrimp, and a basket of bread. The scene is brightly lit, suggesting a restaurant or event setting.

# BUFFETS CELEBRATE THE FLAVOR.

LUNCH • DINNER • WIDE VARIETY

## LUNCH AND DINNER BUFFETS

*The suggested menus are for a 50 guest minimum. Includes water and Iced tea.*

### THE BBQ BUFFET

**30 Lunch / 38 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

### THE HEART OF DAYTON

**30 Lunch / 38 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

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

### THE ITALIAN BUFFET

**30 Lunch / 38 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



Click to return to  
**CONTENTS** page.

## THE MEXICAN BUFFET

30 Lunch / 38 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

Churros or Tres Leche

## THE CAJUN BUFFET

30 Lunch / 38 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





# 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.

• **For plated service: salads, rolls, and**

• **desserts will be preset. Entrée service**

• **will be rolled on service carts.**

## **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 | 24 Lunch / 29 Dinner

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

### BEEF BRISKET | 28 Lunch / 33 Dinner

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

### CORNED BEEF | 28 Lunch / 33 Dinner

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

### BEEF BOURGIGNON | 33 Lunch / 38 Dinner

Tenderloin Tips smothered in Mushroom Burgundy Sauce served atop Rice Pilaf

### BEEF POT ROAST | 33 Lunch / 38 Dinner

Flavorful Chuck seared and slow braised in Beef Stock and Burgundy

### FLANK STEAK | 33 Lunch / 38 Dinner

Marinated and grilled sliced thin complimented with Worcestershire Steak Sauce

### TENDERLOIN MEDALLIONS | 35 Lunch / 39 Dinner

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

### PRIME RIB | 42\* Dinner

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

### NY STRIP | 49\* 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 | 24 Lunch / 30 Dinner

Sautéed Chicken Breast and Finished with Lemon and Caper Beurre Blanc

### CHICKEN MARSALA | 24 Lunch / 30 Dinner

Sautéed Chicken Breast finished with a Mushroom Marsala Sauce

### CHICKEN ALMONDINE | 24 Lunch / 30 Dinner

Almond Crusted and Sautéed and finished with Honey Lemon Beurre Blanc

### CHICKEN PARMIGIANA | 24 Lunch / 30 Dinner

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

### BLACKENED CHICKEN | 24 Lunch / 30 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 | 24 Lunch / 30 Dinner

Country style pan sautéed and presented with Peppercorn Pan Gravy

### ORANGE & WHOLE GRAIN MUSTARD ROASTED PORK LOIN | 24 Lunch / 30 Dinner

Presented sliced and drizzled with Orange Mustard Sauce

### CHOPS & APPLES | 27 Lunch / 32 Dinner

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

### BOURBON & BACON TENDERLOIN | 24 Lunch / 30 Dinner

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

## SEAFOOD ENTRÉES

Please select ONE of the following:

### SHRIMP CREOLE | 25 Lunch / 31 Dinner

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

### SHRIMP SCAMPI | 25 Lunch / 31 Dinner

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

### PESTO SALMON | 27 Lunch / 31 Dinner

Gently brushed with Pesto Sauce baked and topped with Tomato Chutney

### GROUPE OSCAR | 37 Lunch / 43 Dinner

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

### SOUTHERN LUMP CRAB CAKES | 34 Lunch / 41 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





# RECEPTIONS CELEBRATE THE SMALL STUFF.

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



# SMALL PLATES! STATIONS.

## • HORS' D OEUVRES STATIONS

*Prices listed are per person.  
Minimum of 25 people.*

### • FRESH VEGETABLE CRUDITÉ | 6

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

### • GRILLED VEGETABLE DISPLAY | 7

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

### • SLICED SEASONAL FRUIT DISPLAY | 7

Strawberries, Grapes, Honeydew, Cantaloupe, and Pineapple

### • DOMESTIC CHEESE DISPLAY | 8

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)**

*Prices listed are per person.  
Minimum of 25 people.*

### PROTEIN ONLY | 29

### IN ADDITION TO BUFFET | 20

- Roast Prime Rib of Beef
- Roast NY Striploin

### PROTEIN ONLY | 22

### IN ADDITION TO BUFFET | 15

- 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](#) | 5

[SMOKED SALMON CANAPE](#) | 4

[TUNA POKE ON WONTON](#) | 5

[CRAB SALAD ON CRACKER](#) | 4

[CAPRESE BROCHETTE](#) | 3

[HUMMUS ON TOASTED PITA](#) | 3

[TRUFFLED MOUSSE CROSTINI](#) | 3

[SUNDRIED TOMATO & GOAT CHEESE CROSTINI](#) | 3

[HEIRLOOM TOMATO ON PARMESAN TUILE](#) | 3

[PIMENTO CHEESE CROSTINI](#) | 3

[LOBSTER SALAD CANAPE](#) | 5

[PROSCIUTTO WRAPPED  
GRILLED ASPARAGUS WITH LEMON OIL](#) | 4

[ARTICHOKE FETA FILO CUPS](#) | 4

[TOMATO & MOZZARELLA BRUSCHETTA](#) | 3

## HOT HORS' D OEUVRES

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

[SPANAKOPITA](#) | 4

[VEGETABLE SPRING ROLLS](#) | 5

[CHICKEN POT STICKERS](#) | 4

[CHICKEN SATAY](#) | 6

[SWEDISH MEATBALLS](#) | 3

[BEEF EMPANADAS](#) | 6

[SAUSAGE STUFFED MUSHROOMS](#) | 3

[CRAB CAKE MINI](#) | 5

[BEEF WELLINGTON MINI](#) | 6

[CHICKEN CORDON BLEU MINI](#) | 6

[BONELESS BUFFALO BITES](#) | 4

[COCONUT SHRIMP](#) | 4

[GOAT CHEESE & HONEY PHYLLO](#) | 6

[CANDIED APPLE & PORK BELLY](#) | 7

[ALMOND, DATE & BACON SKEWER](#) | 6

*\* Additional hors' d oeuvres are available upon request.*



# 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 | 8](#)
- [FLOURLESS CHOCOLATE CAKE | 8](#)
- [CARROT CAKE | 8](#)
- [CHEESECAKE WITH FRUIT COULIS | 8](#)
- [TIRAMISU | 9](#)
- [KEY LIME MOUSSE PIE | 9](#)
- [DOUBLE APPLE CARAMEL PIE | 8](#)
- [CHOCOLATE SILK PIE | 8](#)
- [FRESH BAKED ASSORTED COOKIES | 30 per doz.](#)
- [FRESH BAKED BROWNIES | 36 per doz.](#)
- [FRESH BAKED BLONDIES | 36 per doz.](#)
- [ASSORTED PETITE FOURS | 50 per doz.](#)
- [ASSORTED PASTRIES | 52 per doz.](#)
- [ASSORTED DESSERT BARS | 48 per doz.](#)
- [BUCKEYES | 48 per doz.](#)
- [MACARONS | 42 per doz.](#)







**BEVERAGES**  
**CELEBRATE OUR SERVICES.**

HOSTED & CASH BAR SERVICES • BEER, WINE & COCKTAILS

# REFRESHING! BEVERAGES.

## A LA CARTE BEVERAGES

**BOTTLED WATER** | 4 ea.

**ASSORTED BOTTLED SODAS** | 4 ea.

**ENERGY DRINKS** | 5 ea.

**ALL DAY BEVERAGE** | 28

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

*All day beverage service are for an 8 hour service period.*

## BEVERAGE SERVICE

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

**FRESHLY BREWED COFFEE** | 49

Regular or Decaf

**HOT TEA** | 33

With Lemon & Honey

**JUICE** | 43

Orange, Cranberry, Grapefruit

**FRESHLY BREWED ICED TEA** | 32

**FRUIT PUNCH / LEMONADE** | 34





## 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.

Please note we are a cashless facility. All sales are by debit or credit card only.

**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

24 per person (first hour) - Tier 1 Wines

18 per person (each additional hour)

### Beer & Wine Bar

14 per person (first hour) - Tier 1 Wines

8 per person (each additional hour)

Additional Tiers are available with corresponding price points.

### Soda Bar

5 per person (first hour)

Includes canned sodas and water service.



# WINE TIERS.

	<b>Tier 1 - Deluxe</b> 8 glass / 32 bottle	<b>Tier 2 - Highly Rec</b> 10 glass / 38 bottle	<b>Tier 3 - Premium</b> 12 glass / 46 bottle
<b>Cabernet Sauvignon</b>	Canyon Road	Robert Mondavi Private Select	Franciscan Simi Sonoma County
<b>Chardonnay</b>	Woodbridge by Robert Mondavi	Clos du Bois	Edna Valley Simi Sonoma County
<b>Pinot Grigio</b>	Canyon Road	Ruffino Lumina	Maso Canali Santa Margherita
<b>Pinot Noir</b>	Woodbridge by Robert Mondavi	Mark West	J Vineyards (Multi-Appellation) Meiomi
<b>Red Blend</b>	Apothic	The Dreaming Tree—Crush	CA Locations by Dave Phinney Unshackled by TPWC
<b>Rosé</b>	Woodbridge by Robert Mondavi	Prophecy	Fleur de Mer Provence Meiomi
<b>Sauvignon Blanc</b>	Woodbridge Sauvignon Blanc	Nobilo	Whitehaven Kim Crawford
<b>Sparkling</b>	William Mycliff	Ruffino Prosecco	J Vineyards CA Sparkling Mumm Napa Sparkling



Click to return to CONTENTS page.



# LIQUOR TIERS.

	<b>Tier 1 - Deluxe</b> 8 per cocktail	<b>Tier 2 - Highly Rec</b> 12 per cocktail	<b>Tier 3 - Premium</b> 14 per cocktail
<b>Vodka</b>	New Amsterdam Svedka	Absolut	Tito's Ketel One / Effen
<b>Tequila</b>	Sauza Hacienda	Camarena Jose Cuervo	Horrito's Don Fulan / Mi Campo
<b>Rum</b>	Cruzan	Cruzan Coconut Rum Haven Coconut Water Rum Bacardi / Captain Morgan	Real McCoy 5yr Diplomatico Sailor Jerry
<b>Bourbon/Whiskey</b>	Jim Beam	Maker's Mark / Jack Daniel's Crown Royal Jameson Irish Whisky	High West / High West Rye Knob Creek Bourbon Knob Creek Rye
<b>Scotch</b>	Dewar's	Johnny Walker Red	Auchentoshan Johnny Walker Black
<b>Gin</b>	New Amsterdam Stratusphere	Bombay	Sipsmith Henricks
<b>Cognac/Brandy</b>	E&J VS	Courvoisier	Courvoisier VSOP
<b>Specialty Spirits</b>	Dekuyper	Aperol / Baileys / Disaronno / Kahlua / Midori / RumChata	Campari
<b>Seltzers</b>	High Noon		



Click to return to  
**CONTENTS** page.

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



# 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. Exceptions can be made in advance for the purchase of DORA cups at the discretion of the DCC.

## 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 and must be confirmed NO LESS THAN 30 DAYS prior to your event.**

## 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 laborer, 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.

## CONCESSIONS MINIMUMS

The **Dayton Convention Center** offers every group the opportunity to have Concessions Sales during their event. Sales are for concessions style food and/or all alcohol sales, if desired.

If you, as the event host, wish to have The Dayton Convention Center provide Food & Beverage services to your attendees for purchase, the DCC requests a Concessions minimum spend be covered by the Host/Operator of the event. If the Concessions minimum is met through direct sales to attendees, there is no charge incurred by the host. If the net sales fall below listed sales minimums, the Host will be responsible for the difference.

Please note that without a Concessions minimum, the DCC does not guarantee that Food or Beverage will be available to your attendees during your event.

When paying a Concessions minimum, the event host is welcome to state their preferred times of service as well as to have some input over menu selections. Concessions minimums include two (2) cashiers as well as sufficient food service workers and/or Bartenders.

The Concessions minimums are as follows:

- Food & Soft Beverages (soda, water, juice): \$2,000 minimum sales for 6 hours of service per day.
- Beer & Wine Sales: \$750 in minimum sales per day for 6 hours of service. Alcoholic Beverage service begins no earlier than 11 AM
- Beer, Wine & Liquor Bar: \$1000 in net sales during 6 hours of service per day. Alcoholic Beverage service begins no earlier than 11 AM.
- For additional hours of Concessions/Bar service and sales over the 6 hour daily minimum, the hourly expected sales rate is \$400/hr.

Please refer to our other policies regarding food service within the DCC. No outside food, beverages or alcohol is permitted to be brought into the facility. All Food & Beverages must be provided by the DCC.

## CANCELLATION POLICY

Cancellation of contracted services must be made in writing a minimum of 2 weeks prior to the scheduled function.

- <14 days = 100% of anticipated charges become due
- 15-30 days = 80% of anticipated charges become due
- 31 days - 6 months = 75% of anticipated charges become due
- Greater than 6 months = 50% of anticipated charges become due

## 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 & FACILITY SERVICES

Standard linen for plated and buffet functions includes one (1) white or black standard 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.

Request for china and glassware service in the Exhibit Hall will incur rental charges of \$5.00 per person for events of more than 1,200 guests.

## SPECIALTY DESSERT 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. Any handling of your dessert will incur additional fees.

***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.***