



# SAVOR...

## Catering Menu

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**Florence Center**

BREAKFAST ● BREAKS ● LUNCH & DINNER ● BUFFETS ● DISPLAY ● BEVERAGES ● CATERING INFORMATION

# WELCOME!

Thank you for choosing the Florence Center and Savor for your event. We look forward to creating a world class dining experience for you.

Savor...Catering by SMG is the exclusive food and beverage provider for the Florence Center. No food and/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 and Beverage items may not be taken off the premises.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.

All pricing is per person unless otherwise noted. Please add 22% Administrative Fee (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), 8% Sales Tax and 2% Hospitality Fee to all costs. Due to fluctuating food and beverage prices, all pricing is subject to change without notice unless arrangements and selections are confirmed with a signed catering contract.

For pricing, special requests or if you do not see a menu item that you would like on our menu, please contact our Director of Food and Beverage or Banquet Manager at (843) 679-9417.

## BREAKFAST

*All Selections are served with freshly brewed coffee, orange juice, and water. Pricing per person.*



### BREAKFAST BUFFETS

#### **Traditional Buffet \$18**

Freshly Scrambled Eggs, Bacon, Country Sausage, Buttered Grits, Cheesy Hash brown Casserole, Biscuits, Butter, Jellies, and Salsa

#### **Classic Buffet \$19**

Freshly Scrambled Eggs, Bacon, Country Sausage, Buttered Grits, Cheesy Hash brown Casserole, Fresh Sliced Fruit, Muffins, Biscuits, Butter, Jellies, and Salsa

#### **Omelet Buffet \$17**

Omelets freshly prepared while you watch with your choice of Diced Tomatoes, Bell Peppers, Onions, Sliced Mushrooms, Cheddar Cheese and Ham. Served with Bacon or Sausage, Cheesy Hash Brown Casserole, Buttered Grits, Biscuits, Butter, Jellies and Salsa

#### **Spanish Frittata \$17**

Freshly Baked Frittata filled with your choice of Broccoli and Cheese, Ham and Cheese, Asparagus and Cheese or Grilled Vegetables. Served with Salsa, Mini Croissants, Vanilla Yogurt topped with Fresh Seasonal Berries, Butter, Jellies and Salsa.

**CONTINENTAL**

**Executive Continental \$16**

A Selection of Chef Prepared Muffins, Danish, Warm Cinnamon Rolls, Fresh Sliced Fruit, and Vanilla Yogurt topped with Fresh Seasonal Berries



**Deluxe Continental \$14**

Fresh Sliced Fruit, Chef Prepared and Selected Muffins, Danish, Bagels, Whipped Butters, Cream Cheese, and Jellies

**Hometown Continental \$12**

A Selection of Freshly Baked Sweet Breakfast Breads expertly prepared in house and served with Honey Butter & Apple Butter along with Vanilla Yogurt Topped with Fresh Seasonal Berries

**GRAB & GO BREAKFAST ASSORTMENT**

All items are individually wrapped. Priced per person. Choose from Pound Cake, Danish Variety, Assorted Whole Fruit, Banana Nut & Apple Cinnamon Muffins, Apple Cinnamon Oatmeal, Trail Mix or Fruit Yogurt Variety

**Choose any Three \$9**

**Choose any Four \$12**

**BREAKFAST ENHANCEMENTS**

Ham and Cheese Croissant*	\$6 each
Whole Seasonal Fruit Selection	\$4 each
Variety of Fruit Yogurt	\$4 each
Country Ham Biscuits	\$5 each
Sausage Biscuits*	\$4 each
Warm and Flaky Croissants	\$40*
Bagel Variety	\$35*
Fresh Baked Muffin Variety	\$30*
Chef Prepared Cinnamon Rolls	\$35*
Warm Fruit Danish Variety	\$35*

*\*Price Per Dozen*

**BREAKFAST BEVERAGE STATION**

**\$10**

Price per person. Two-hour service maximum. An assortment of Juices, Regular and Decaf Coffee, Hot Tea, Bottled Water, and Pepsi Products

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## BREAKS

*Include Bottled Waters and Bottled Pepsi Products. Price per person*

### CROWD PLEASERS

Choose from Ballpark Style Warm Pretzels, Popcorn, Whole Fruit Assortment, Individual Bags of Chips, Candy Bar Variety, Freshly Baked Cookie Assortment, Individual Bags of Mixed Nuts, Granola/Cereal Bar Variety, Snack Cracker Packs (“Nabs”), or Trail Mix

**Choose any Two \$8**

**Choose any Three \$12**



## SNACKS BY THE DOZEN

*Price per dozen*

Fudge Brownie	\$30
Jumbo Cookie Assortment	\$30
Corn Dog	\$35

## BEVERAGES

Orange, Cranberry or Apple Juice	\$25 gal
Freshly Brewed Coffee	\$25 gal
Iced Tea	\$20 gal
Lemonade	\$20 gal
Fruit Punch	\$20 gal
Bottled Water	\$2 each
Bottled Sodas (Pepsi)	\$2 each
Water Station (Serves 100)	\$25

# LUNCH AND DINNER

## BOXED MEALS

*All Boxed Lunches served with Cookie, Bag of Chips and Bottled Water or Soda. Price per person*

### Signature Wraps \$16

Your Choice of Italian, Chicken Salad, Santé Fe Turkey, Chicken Fajita, BLT or Gilled Mediterranean Vegetables

### Classic Club Wrap \$16 / Sandwich \$17

Ham, Turkey, Bacon, American cheese, Lettuce and Tomato on White Bread or in a Wrap



### Create Your Own Deli Creations Wrap \$16

### Sandwich \$17

Choose From Ham, Turkey or Roast Beef with Lettuce, Tomato and Red Onion on White Bread or in a Wrap

### Grilled Chicken Caesar Salad \$18

Grilled Chicken Breast served on Romaine Lettuce, Red Onion, Shredded Parmesan, Cucumbers, Cherry Tomatoes, Croutons and Caesar Dressing



### Greek Salad \$16

Romaine Lettuce topped with Red Onion, Kalamata Olives, Cucumber, Pepperoncini, Roma Tomatoes, Feta Cheese and Greek Style Dressing

### Chef's Salad \$16

Blend of Romaine and Iceberg Lettuce with Ham, Turkey, Bacon Bits, Cheese, Eggs, Tomatoes, Cucumbers, Pickle Spear and choice of Ranch or Thousand Island Dressing



## PLATED ENTREES

### LIGHTER FARE

*Includes Tea and Water service. Priced per person.*

*House dessert available for \$1 more per person*



#### **Waldorf Chicken Salad Plate \$17**

Chicken salad made with grilled chicken, celery and red seedless grapes. Served atop a bed of lettuce with crackers and fresh fruit

#### **Grilled Blackened Chicken Caesar Salad \$17**

Blackened Chicken Breast served atop crisp romaine lettuce, olives, artichokes, croutons and parmesan cheese, served with a soft rosemary breadstick and Caesar Dressing

### PLATED ENTREES

*Includes bread, water and tea service and your choice of salad and dessert. Priced per person*

#### **Herb Marinated Grilled Chicken Breast \$26**

Marinated Grilled Chicken Breast finished with a Lemon-Herb Velouté and served with a Wild Rice Pilaf and Seasonal Vegetables

#### **Pan Seared Chicken with Sauce Jus Lie \$26**

Chicken Breast topped with a light, flavorful Sauce and served with Fondant Potatoes and Whole Baby Carrots

#### **Chicken Piccata \$26**

Golden Browned Chicken with a lemon, buttery, caper sauce served over Angel Hair Pasta with Roasted Carrots



#### **Oven Roasted Pork Roulade \$27**

Marinated Pork Loin stuffed with Fresh Spinach, Garlic and Shallots served with Wild Rice Pilaf and Sautéed Whole Green Beans

#### **Roasted Pork Medallions \$27**

Pork Medallions roasted with Mustard Chive Sauce and served with Roasted Garlic Mashed Potatoes and Grilled Asparagus

#### **Stuffed Pork Chop \$27**

Pork Chop stuffed with Caramelized Onions, Bacon and Apples served with Saffron Rice and Green Beans with Almonds

**Grilled Pesto Shrimp Skewers \$28**

Two Grilled Pesto Shrimp Skewers served with Goat Cheese and Chive Mashed Potatoes and Seasonal Vegetables

**Grilled Petit Sirloin \$32**

Petit sirloin grilled to perfection served with Duchess Potatoes and Glazed Baby Carrots

**BBQ Pulled Pork \$26**

Slow roasted pulled pork and spring vegetables served alongside Brown Butter Sweet Potato Medallions

**Hunter's Chicken \$27**

Lightly Breaded Chicken Breast topped with a Mushroom, Bacon and Tomato Demi Glaze served with Garlic Mashed Potatoes and Seasonal Vegetables

**Chicken Supreme \$27**

Seared Chicken Breast topped with Monterey Jack cheese, Green Onions and Supreme Sauce served with Garlic Mashed Potatoes and Seasonal Vegetables

**Open Faced Cordon Bleu \$27**

Chicken Cordon Bleu served with Mashed Potatoes, Balsamic Glazed Squash and Red Peppers

**Grilled Beef Medallions \$32**

Herb Marinated and Grilled Beef Medallions (3) served with Gorgonzola Sauce, Brown Sugar Sweet Potato Rounds and Oven Roasted Asparagus

**Chicken Oscar \$32**

Lightly Breaded Chicken Breast topped with Lump Crab Meat served with Yellow Rice and Haricot Verts

**Herb Crusted Beef Tenderloin \$36**

Herb Crusted Beef Tenderloin sliced and served with Garlic Mashed Red Skin Potatoes and Sautéed Whole Green Beans



**Bourbon Glazed Salmon \$30**

Salmon Filet with a Bourbon Glaze, served with Grilled Pineapple, Israeli Couscous and Ribbon Vegetables

**Blue Ribbon Crab Cake \$32**

Handmade, Award Winning Crab Cake served with a Fire Roasted Red Pepper Sauce and Jalapeño Remoulade with Garlic Mashed Potatoes and Seasoned Asparagus and Baby Carrots



**Beef Medallions & Grilled Chicken \$38**

Tender Beef Medallions marinated and grilled with a Boneless Chicken Breast, Mashed Sweet Potatoes with Butter and Brown Sugar and Green Bean Medley



**Salmon & Chicken \$38**

Sustainable Atlantic Salmon and Boneless Chicken Breast with a Chardonnay Chive Sauce served with Wild Rice Pilaf and Lemon Butter Broccoli

**Prime Rib Au Jus \$45**

Juicy Prime Rib cooked either medium or medium well with Au Jus and paired with Garlic Mashed Potatoes and Steamed Broccoli

**PLATED MEAL ACCOMPANIMENTS**

**Basket of** White Yeast Rolls and Sweet Cream Butter Balls

**SALAD CHOICES**

**Garden Salad**

Iceberg Lettuce, Shredded Carrots, Shredded Purple Cabbage, Cucumber, Tomato and Red Onion

**Spring Salad**

Spring Green Mix, Cucumber, Red Onion, and Tomatoes

**Caesar Salad**

Romaine Lettuce, Sliced Black Olives, Croutons and Parmesan Cheese served with Creamy Caesar Dressing

**Spinach Salad**

Baby Spinach, Tomatoes, Red Onion and Cucumber served with a Raspberry Vinaigrette Dressing

**DESSERT CHOICES**

**Chocolate Layer Cake**

**Apple Pie**

**Strawberry Cream Cake**

**Key Lime Pie**

**Lemon Cream Cake**

**Pecan Pie Tuxedo Cake**

**Cheesecake (add \$1 per person)**

# BUFFETS

*All buffets are priced per person and include tea and water service. Service time (2 hours) or may be extended for an additional charge.*



## **Old Fashioned Deli Buffet \$25**

An assortment of sliced Deli Meats, Cheese, Toppings, Breads and Condiments, Individual Bags of Chips, Pasta Salad, Brownies and Cookies arranged to create your own deli lunch

## **Soup and Salad Buffet \$25**

Salad bar includes Iceberg and Romaine Lettuce Mix, Chicken Salad, Pasta Salad, Cucumbers, Tomatoes, Peppers, Onions, Cheese, Assorted Dressing, and your choice of 2 of the following soups: Tomato Basil, Roasted Vegetable, Creamy Potato or Broccoli and Cheese. Served with Fresh Baked Bread Sticks and Fruit Salad

## **Traditional Hot Buffet**

Traditional hot buffet includes our traditional bread basket, your choice of Garden or Caesar Salad, and choice of dessert. Offered a maximum of 2 hours of service and may be extended for an extra charge

**2 Entrees \$28 / 3 Entrees \$30**

## ENTRÉE CHOICES

*Add an additional entrée for \$2 more per person*

- Meat or Vegetable Lasagna \*
- Pot Roast with Carrots \*
- Beef Tips with Mushroom Gravy \*
- Grilled Meatloaf \*
- Herb Roasted Chicken \*
- Chicken Parmesan \*
- Chicken Pot Pie \*
- Chicken & Dumplings \*
- Southern Fried Chicken \*
- Marinated Grilled Chicken Breast \*
- BBQ Chicken \*
- Hunter's Chicken \*
- Spaghetti with Meat Sauce \*
- Baked Honey Ham \*
- Hamburger Casserole (Rice & Cheese) \*
- Roasted Apricot-Dijon Pork Loin \*
- Pork BBQ \*
- Grilled or Blackened Salmon \*

## VEGETABLE CHOICES

*Choose two of the following: Add an additional vegetable for \$1 more per person*

- Sautéed Whole Green Beans w/Garlic and Pecans
- Italian Green Beans
- Green Baby Lima Beans
- Sweet Peas w/Pearl Onions and Mushrooms
- Steamed Broccoli
- Steamed Cauliflower
- Stewed Tomatoes with Okra
- Honey Glazed Carrots
- Sweet Kernel Corn
- Collard Greens
- Steamed Asparagus with Lemon Butter
- Steamed Cabbage
- Squash Casserole
- Summer Squash
- Green Bean Casserole
- Roasted Brussel Sprouts

## STARCH CHOICES

*Choose one of the following:*

*Add an additional starch for \$1 more per person*

Wild Rice Pilaf

Brown Rice Pilaf

Macaroni and Cheese

Roasted Garlic Mashed Potatoes

Scalloped Potatoes

Herb Roasted Potatoes

Fingerling Potatoes

Parsley Potatoes

Oven Roasted Potato Wedges

Southern Style Potato Salad

Sweet Potato Soufflé

Baked Beans

Jalapeño Corn Pudding

Broccoli, Cheese and Rice Casserole

Baked Sweet Potato

Baked Potato

## DESSERT CHOICES

*Choose one of the following:*

Chocolate Layer Cake

Lemon Cream Cake

Strawberry Cream Cake

Tuxedo Cake

Chef's Choice Assorted Desserts





## DISPLAYS

*Priced to serve 100*

### **Fresh Sliced Fruit Display \$400**

Seasonal Fruit to include Cantaloupe, Strawberries and Pineapple garnished with Grapes and served with Fruit Dip

### **Deluxe Crudité Display \$325**

A colorful assortment of Fresh Sliced Seasonal Vegetables served with a Hearty Ranch Dip

### **Fruit-tini Display \$375**

Fresh seasonal fruit served in a martini glass and garnished with a dollop of whipped cream

### **Shrimp Cocktail Display \* \$300**

100 jumbo shrimp appetizingly arranged on a platter, served with cocktail sauce and lemon wedges for garnish

### **Domestic Cheese Display \$350**

Colby, Swiss and Cheddar Cheese tastefully arranged. Garnished with Grapes and served with Crackers



# HOR D'OEUVRES

*Serving Recommendations: Light- 6 pieces per person,  
Average-9 pieces per person or Heavy-12-14 pieces per person*

## COLD

<b>Individual Grilled Jumbo Shrimp with Gazpacho *</b> (100 Pieces) Jumbo Shrimp served with Gazpacho (Spanish style cold soup made from tomatoes, vegetables, and spices)	\$300
<b>Beef Tenderloin Crostini *</b> (100 Pieces)	\$450
<b>Shrimp with Avocado and Lime Taster *</b> (100 Pieces)	\$275
<b>Black Forest Ham and Swiss Slider</b> (100 Pieces)	\$350
<b>Cucumber and Bay Shrimp with Dill Sour Cream *</b> (100 Pieces)	\$185
<b>Finger Sandwich Assortment</b> (100 Pieces)	\$200
<b>Prosciutto Wrapped Asparagus Spears *</b> (100 Pieces)	\$250
<b>Individual Seasonal Vegetable Crudit�</b> (100 Pieces)	\$200
<b>Caprese Salad Skewers</b> (100 Pieces)	\$225
<b>Italian BLT *</b> (100 Pieces)	\$175
<b>Antipasto Skewers</b> (100 Pieces)	\$140

## HOT

<b>Award Winning Crab Cakes with Red Pepper Coulis *</b> (100 Pieces)	\$350
<b>Mini Quiche *</b> (100 Pieces) (Cheese or Spinach and Cheese)	\$275
<b>Street Tacos *</b> (100 Pieces) (Chicken or Beef)	\$300
<b>Beef Kabobs *</b> (100 Pieces)	\$350
<b>Pimento Cheeseburger Sliders *</b> (100 Pieces)	\$325
<b>Chorizo Potatoes *</b> (100 Pieces) Red potatoes stuffed with chorizo (Mexican sausage), Cheese and Sour Cream	\$250
<b>Chicken Wings *</b> (100 Pieces) (Chili Lime, BBQ, Orange Ginger, Sweet & Sour)	\$275
<b>Chicken Satay Selection *</b> (100 Pieces) Skewered chicken served with Peanut Sauce	\$325
<b>Coconut Shrimp with Mango Chili Sauce *</b> (100 Pieces)	\$210
<b>Individual Grilled Cheese and Tomato Bisque *</b> (100 Pieces)	\$200



**HOT CONTINUED**

<b>Parmesan Crusted Chicken Tenderloin with Marinara *</b> (100 Pieces)	\$325
<b>Sweet Potato Ham Biscuits *</b> (100 Pieces)	\$170
<b>Cheese and Potato Pierogi</b> (100 Pieces) Dumpling filled with shredded cheese and mashed potatoes	\$225
<b>Sweet Potato Bombs *</b> (100 Pieces)	\$150
<b>Chicken and Waffle Bite *</b> (100 Pieces)	\$140
<b>Meatballs *</b> (100 Pieces) (Swedish, BBQ, Sweet & Sour, Teriyaki or Alfredo)	\$150
<b>Fried Cheese Ravioli with Marinara</b> (100 Pieces)	\$150
<b>Spicy Shredded Chicken Quesadilla with Salsa &amp; Sour Cream *</b> (100 Pieces)	\$200

**SPREADS AND DIPS**

*Priced to serve 100*

<b>Spinach Artichoke Dip with Toasted Parmesan Pita Wedges</b>	\$250
<b>Spicy Queso Dip with Tortilla Chips</b>	\$200
<b>Smoked Salmon Mousse with Crackers *</b>	\$200
<b>Hummus Trio</b>	\$200
<b>Goat Cheese Bruschetta with Peaches and Honey</b>	\$200
<b>Cold Shrimp Dip with Crackers *</b>	\$175
<b>Homemade Pimento Cheese and Crackers</b>	\$150
<b>Baked Feta</b>	\$175
<b>Homemade Pineapple Spread with Crackers</b>	\$140
<b>Fruit Salsa with Cinnamon Sugar Pita Chips</b>	\$125



# STATIONS

*Priced per person. Two-hour service time*

## Shrimp & Grits \$10

Sautéed Shrimp with Andouille Sausage, Peppers, Onion, Tomato, and Celery tossed with Tasso Ham Etouffee Sauce served on Creamy Stone Ground Grits

## Mashed-Tini Bar \$10

Creamy Mashed Potatoes served with an array of delicious toppings for all taste preferences

## Taco Bar \$10

Beef or Fish with Pico De Gallo, Green Onions, Jack Cheese, Grilled Corn, Roasted Tomatoes, Cilantro, Lime-Wedges and Soft or Crunchy Taco Shells

## Mac & Cheese Bar \$10

Macaroni & Cheese served with your choice of Shrimp or Crab, Panchette Bits, mushrooms and extra cheese

## Chili Station \$12

Black Bean Chili Con Carni, Vegetarian Three Bean Chili, Chili Verde. Served with Jalapeno cornbread, sour cream, diced onion salsa and shredded cheese

## Carvings

*All Carved Items served with Fresh Rolls and Condiments. Priced per person. Chef Carving fee per item will apply. Two-hour service maximum*

<b>Roasted Herb Crusted Tenderloin</b>	<b>\$9</b>
<b>Steamship of Beef</b> 100 person minimum	<b>\$8</b>
<b>Roast Beef</b>	<b>\$7</b>
<b>Roast Turkey Breast</b>	<b>\$7</b>
<b>Whole Maple Sugar Cured Ham</b>	<b>\$7</b>
<b>Rubbed Pork Loin</b>	<b>\$7</b>

## Chef Stations

*Priced per person. Chef fee per item will apply. Two-hour service time*

### French Dip \$7

Thinly sliced Roast Beef piled atop a Warm Roll and served with Au Jus for dipping

### Pasta Station \$7

Penne Pasta or Tortellini Pasta tossed with Tomato, Onion, Black Olives and Peppers topped with Tomato Herb Sauce or Alfredo Sauce

*Add Grilled Chicken for an additional \$1 per person*

### Bananas Foster or Crème Brule \$10

*Both Prepared fresh for your guest to enjoy*

# SWEET TREAT

**Mini Cheesecake Selection** (100 Pieces) **\$525**

**Mini Boston Crème Pies** (100 Pieces) **\$290**



**Cannolis** (100 Pieces) **\$260**

**Lemon Bars** (100 Pieces) **\$210**

**Sweet Biscuits with Lemon Curd** (100 pieces) **\$250**

**Ice Cream Sundae Bar** **\$7**  
Priced per person. Vanilla Ice Cream served With condiments to please all taste

**Viennese Display** **\$7**  
Priced per person. Chocolate Dipped Strawberries, Mousse Cups and Miniature Confections



## BEVERAGES

*All Bars and Host bars are subject to a \$100 Bartender fee for 3 hours of service. 1 Bartender per 100 guests is required.*

### PAY AS YOU GO BAR (CARDS ONLY)

Soda (PEPSI)	\$2
Bottled Water	\$2
Beer	\$6
House Wine, Woodbridge	\$8
Pinot Grigio, Chardonnay, White	
Zinfandel, Moscato, Pinot Noir,	
Merlo, Cabernet	
Cordials & Liqueurs Mixed Drinks	\$9

### HOST

*Price per guest. An extra charge per guest per hour after 3 hours of service*

Host Bar: \$25 Per Guest

    Domestic Beer, House Wine and Soda (PEPSI)

Premier Host Bar: \$35 per guest

    House Liquor, Domestic Beer, House Wine and Soda (PEPSI)



## CATERING INFORMATION

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### **Alcoholic Beverage Service**

We offer a complete selection of beverages to compliment your event. The South Carolina Alcohol and Beverage Commission regulates alcohol beverage service. As the licensee, we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises or removed from the premises. In compliance with regulations, we reserve the right to ask patrons for proper identification for alcoholic beverage services and the right to refuse alcohol service to intoxicated or underage persons. The Florence Center employees must dispense all Alcoholic Beverages. The client is responsible for general sobriety and conduct of its guests and the bar must close one-half hour before the ending time of the event. Any alcohol charges incurred during the event must be settled the night of the event. The bartender fee is \$100.00 per 100 guests.

### **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 Director welcomes the opportunity to customize menus and services to create unusual or thematic events. All food and beverage services are scheduled for two (2) hours unless otherwise noted, however, they may be extended at an additional charge if you choose to do so.

### **Pricing**

A 22% administrative fee (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) and a 2% hospitality fee will be applied to all food and beverage sales. An 8% sales tax **will** be applied to all food, beverages, labor, linen and decor. Guaranteed prices will be confirmed with a signed contract and specified deposit. Any catering for fewer than 50 guests will incur a \$50.00 service charge.

### **Labor**

Catering personnel are scheduled in four hour shifts for each meal period. These shifts include set-up, service and breakdown. Any events requiring additional time for service will incur an overtime charge of \$15.00 per server per hour.

### **Contracts**

A signed copy of the catering contract and catering policies must be returned two (2) weeks prior to your event. The signed contract and policies with the stated terms constitutes the entire agreement between the client and Savor...catering by SMG. Any on-site additions to these contracted arrangements will be accommodated upon receipt of a signed agreement listing the additional items requested.

### **Facility Services**

Banquet prices include linens (excluding overlays or special orders), glassware, china and flatware for up to 1000 seated guests. For banquets over 1000 guests, additional charges may apply.

### **Decorations**

The Director of Food and Beverage Services can assist you with specialty items from the decor inventory to enhance your event.

## Payment

A deposit in the amount of 50% of the estimated charges will be due, along with the signed contract, by the date specified on the Banquet Contract. This will guarantee services for your event. 100% of the estimated charges will be due five (5) business days prior to your event date. Any increases in final guarantee (above 5%) will be due and payable prior to the beginning of service. Any on-site adjustments, additions, or replenishments of the contracted services will be reflected in a final notice, payable within 10 days of receipt. We do not offer direct billing, as such, a guaranteed payment is required for all functions. You may finalize your account with a Company Check, Cashier's Check, Visa, Master Card, American Express, Discover or Cash. We will process/pre approve your credit card for any estimated balance due three (3) business days prior to your event date.

## Cancellation Policy

Cancellation of contracted services must be made in writing a minimum of four (4) weeks prior to the scheduled event date. If the event is cancelled less than fourteen (14) days but more than 72 hours (business days) prior to the event, a fee of 75% of the total estimated services will be due and payable. Any event cancelled less than 72 hours (3 business days) prior to the event date will incur 100% of the estimated charges.

## Guarantees

The guaranteed number of attendance is required five (5) business days prior to the event date. A business day is defined as Monday Friday by 12noon. If the guarantee is not received as stated, the number on the contract will be considered as your final guarantee. The guarantee is not subject to reduction after the 5-day deadline. Increases in attendance given after the final guaranteed deadline will be subject to additional charges. The Food and Beverage Department will not be responsible or liable for serving these guests,

but will do so based on availability of product. We will prepare food product for seated functions 5% over the final guarantee to a maximum of 30 people. Additional seating will only be placed if needed. We will not be responsible or liable for serving these guest but will do so based on availability of product.

## Tradeshow, Vendors, Exhibition Spaces

Sampling and/or distribution of food and/or beverages by any exhibitor or vendor must be approved by the Food & Beverage Director two weeks (10 business days) prior to any function and must complete a hold harmless agreement. ASM Global reserves the right to adjust, waive or modify exclusivity of these policies related to move-in and move-out of the facility for tradeshow, consumer or related events.

## Additional Linen

All tables where food and/or beverages are served or displayed **will** have full linen at no additional cost to the clients. Areas not pertaining to food and or beverage services will be charged at the current prevailing rate. Examples of these areas include registration, vendor booth(s), DJ, photography, etc. Events that do not serve food items; dances, fashion show, trade show, graduation, etc., will also be charged for table linen plus tax, administrative fee and labor.

## Entire Agreement

This document contains the complete and exclusive agreement between the parties, and it is intended to be a final expression of their agreement. No promise, representation, warranty or covenant not included in this document has been or is relied upon by any party. Each party has relied upon its' own examination of the full warranties, representations and covenants expressly contained in the Agreement itself. No modifications or amendments of this Agreement shall be of any force or effect unless executed by both parties hereto.



