



SAVOR...

Catering Menu

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

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

Classic Buffet

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

Omelet Buffet

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

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

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



Deluxe Continental

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

Hometown Continental

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

Choose any Four

BREAKFAST ENHANCEMENTS

Ham and Cheese Croissant*

Whole Seasonal Fruit Selection

Variety of Fruit Yogurt

Country Ham Biscuits

Sausage Biscuits*

Warm and Flaky Croissants

Bagel Variety

Fresh Baked Muffin Variety

Chef Prepared Cinnamon Rolls

Warm Fruit Danish Variety

**Price Per Dozen*

BREAKFAST BEVERAGE STATION

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

BREAKS

Include Bottled Waters and Bottled Pepsi Products. Price per person

CROWD PLEASERS

Choose from Popcorn, Whole Fruit Assortment, Individual Bags of Chips, Candy Bar Variety, Freshly Baked Cookie Assortment, Individual Bags of, Gummy Bears, Mixed Nuts, Yogurt Covered Raisins, Yogurt Covered Pretzels, Dried Pineapple, Brownie Bites, Snack Cracker Packs (“Nabs”), or Trail Mix

Choose any Two

Choose any Three



SNACKS BY THE DOZEN

Price per dozen

Fudge Brownie

Jumbo Cookie Assortment

Corn Dog

BEVERAGES

Orange, Cranberry or Apple Juice

Freshly Brewed Coffee

Iced Tea

Lemonade

Fruit Punch

Bottled Water

Bottled Sodas (Pepsi)

Water Station (Serves 100)

LUNCH AND DINNER

BOXED MEALS

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

Signature Wraps

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

Classic Club Wrap / Sandwich

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



Create Your Own Deli Creations Wrap / Sandwich

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

Grilled Chicken Caesar Salad

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



Greek Salad

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

Chef's Salad

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

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

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

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

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

Chicken Piccata

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



Oven Roasted Pork Roulade

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

Roasted Pork Medallions

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

Stuffed Pork Chop

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

Grilled Pesto Shrimp Skewers

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

Grilled Petit Sirloin

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

BBQ Pulled Pork

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

Hunter's Chicken

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

Chicken Supreme

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

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

Grilled Beef Medallions

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

Chicken Oscar

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

Herb Crusted Beef Tenderloin

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



Bourbon Glazed Salmon

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

Blue Ribbon Crab Cake

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

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

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

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

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

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 / 3 Entrees

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

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

Deluxe Crudité Display

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

Fruit-tini Display

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

Shrimp Cocktail Display *

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

Domestic Cheese Display

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

Individual Grilled Jumbo Shrimp

with Gazpacho * (100 Pieces)

Jumbo Shrimp served with Gazpacho (Spanish style cold soup made from tomatoes, vegetables, and spices)

Beef Tenderloin Crostini * (100 Pieces)

Shrimp with Avocado and Lime Taster * (100 Pieces)

Black Forest Ham and Swiss Slider (100 Pieces)

Cucumber and Bay Shrimp

with Dill Sour Cream * (100 Pieces)

Finger Sandwich Assortment (100 Pieces)

Prosciutto Wrapped Asparagus Spears * (100 Pieces)

Individual Seasonal Vegetable Crudité (100 Pieces)

Caprese Salad Skewers (100 Pieces)

Italian BLT * (100 Pieces)

Antipasto Skewers (100 Pieces)

HOT

Award Winning Crab Cakes

with Red Pepper Coulis * (100 Pieces)

Mini Quiche * (100 Pieces)

(Cheese or Spinach and Cheese)

Street Tacos * (100 Pieces)

(Chicken or Beef)

Beef Kabobs * (100 Pieces)

Pimento Cheeseburger Sliders * (100 Pieces)

Chorizo Potatoes * (100 Pieces)

Red potatoes stuffed with chorizo (Mexican sausage),
Cheese and Sour Cream

Chicken Wings * (100 Pieces)

(Chili Lime, BBQ, Orange Ginger, Sweet & Sour)

Chicken Satay Selection * (100 Pieces)

Skewered chicken served with Peanut Sauce

Coconut Shrimp with Mango

Chili Sauce * (100 Pieces)

Individual Grilled Cheese

and Tomato Bisque * (100 Pieces)

HOT CONTINUED

**Parmesan Crusted Chicken Tenderloin
with Marinara *** (100 Pieces)

Sweet Potato Ham Biscuits * (100 Pieces)

Cheese and Potato Pierogi (100 Pieces)
Dumpling filled with shredded cheese and
mashed potatoes

Sweet Potato Bombs * (100 Pieces)

Chicken and Waffle Bite * (100 Pieces)

Meatballs * (100 Pieces)
(Swedish, BBQ, Sweet & Sour, Teriyaki or Alfredo)

Fried Cheese Ravioli with Marinara (100 Pieces)

**Spicy Shredded Chicken Quesadilla
with Salsa & Sour Cream *** (100 Pieces)

SPREADS AND DIPS

Priced to serve 100

**Spinach Artichoke Dip
with Toasted Parmesan Pita Wedges**

Spicy Queso Dip with Tortilla Chips

Smoked Salmon Mousse with Crackers *

Hummus Trio

**Goat Cheese Bruschetta
with Peaches and Honey**

Cold Shrimp Dip with Crackers *
Homemade Pimento Cheese and Crackers

Baked Feta

Homemade Pineapple Spread with Crackers

Fruit Salsa with Cinnamon Sugar Pita Chips



STATIONS

Priced per person. Two-hour service time

Shrimp & Grits

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

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

Taco Bar

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

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

Chili Station

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

Roasted Herb Crusted Tenderloin

Steamship of Beef 100 person minimum

Roast Beef

Roast Turkey Breast

Whole Maple Sugar Cured Ham

Rubbed Pork Loin

Chef Stations

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

French Dip

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

Pasta Station

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

Both Prepared fresh for your guest to enjoy

SWEET TREAT

Mini Cheesecake Selection (100 Pieces)

Mini Boston Crème Pies (100 Pieces)



Cannolis
(100 Pieces)

Lemon Bars (100 Pieces)

Sweet Biscuits with Lemon Curd (100 pieces)

Ice Cream Sundae Bar

Priced per person. Vanilla Ice Cream served
With condiments to please all taste

Viennese Display

Priced per person. Chocolate
Dipped Strawberries, Mousse
Cups and Miniature Confections





BEVERAGES

All Bars and Host bars are subject to a \$150 Bartender fee for 3 hours of service. 1 Bartender per 100 guests is required.

PAY AS YOU GO BAR (CARDS ONLY)

Soda (PEPSI)

Bottled Water

Beer

House Wine, Woodbridge

Pinot Grigio, Chardonnay, White

Zinfandel, Moscato, Pinot Noir,

Merlo, Cabernet

Cordials & Liqueurs Mixed Drinks

HOST

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

Host Bar: Per Guest

Domestic Beer, House Wine and Soda (PEPSI)

Premier Host Bar: per guest

House Liquor, Domestic Beer, House Wine

and Soda (PEPSI)

CATERING INFORMATION

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; however, excess prepared food is donated under regulation to agencies feeding the underprivileged.

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.

