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Antipasto Display
International Cheese Display
Sliced Fresh Fruit Display
Market Fresh Vegetable Display
Brie En Croute
Tahini Hummus Dip

(Serves approximately 100)

<sup>\*</sup>Please contact your Sales Professional as we are willing to customize menus based on your needs and budget.



Rece	<u>ption</u>	<b>Sweets</b>

Fruit Fondue Display
Gourmet Petite Dessert Display
Reception Action Stations
Menu selections to be carved or served in room. One Chef Attendant recommended per 75-100 guests at \$125.00 per Chef attendant. Silver Dollar Rolls included in Station price.
Cola Glazed Bone-in Spiral Ham
Rosemary-Spiced Turkey
Ancho Chili Roasted Pork Loin
Salmon En Croute with Dill
Slow Roasted Baron Of Beef
Horseradish Crusted Strip Loin of Beef
Herb Crusted Tenderloin of Beef

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# **Specialty Stations**

These Specialty Stations are set up as either buffet bar or made-to-order station within the room by Chef Attendant. \$125.00 fee for each Chef Attendant. Minimum of 25 guests required for order.

Mashed Potato Bar
Pasta Bar
Shrimp and Grits Station
Pan Seared Crab Cakes14.95
Jumbo Lump Crab Cakes with choice of sauce.
Sauces choices include: Lemon Caper Aioli or Roasted Red Pepper Coulis
Sauces choices include: Lemon Caper Aioli or Roasted Red Pepper Coulis  Asian Station  Asian Vegetables Teriyaki Chicken Szechuan Beef and Thai Chili Bay Shrimp Served on a bed of White Rice or Noodles

Flour Tortillas

Salsa, Sour Cream, Guacamole

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### Hors D'oeuvres

Based on buffet-style service. Hors D'oeuvres Butlers available to pass hors d'oeuvres at \$25.00 per server per hour. \*minimum order 50 pieces per selection

Mix and Mingle Hors D'oeuvres Asian Beef Skewers 2.75 Panko and Sesame Crusted Chicken Bite 2.75 Cold Canapé and Hors D'oeuvres 

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## Bars & Beverages

Bar / Bartender Cost: \$150.00 per Bar / bartender; 4 hour minimum and \$25.00 per hour thereafter.

We recommend there be 1 bartender for every 100ppl. Bar beverages priced by drink unless otherwise noted.

Ovations Food Services has the right to refuse alcohol service and must dispense all alcohol.

It is unlawful to remove alcoholic beverages from the premises.

#### Cash Bar

Premium Beer	\$6.00 each
Domestic Beer	
Cocktails Brands	
House Wine by the glass	\$6.00 each
Bottled Water	
Soda, Juice	\$2.50 each

### **Liquor Tiers**

### Hosted Bar Service - Priced per guest by hour

#### Standard Tier Full Hosted Bars

First Hour \$12.00 Each Additional Hour \$7.00

#### **Premium Tier Full Hosted Bars**

First Hour \$14.00 Each Additional Hour \$8.00

#### **Top Shelf Tier Full Hosted Bars**

First Hour \$16.00 Each Additional Hour \$9.00

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## Ovations Services & Policies

#### **Exclusive Caterer**

Ovations Food Services maintains the exclusive right to provide all food and beverage and concession services at the Sharonville Convention Center.

#### **Outside Food and Beverages**

No food or beverage of any kind will be permitted to be brought into the facility by the patron or patron's guests or invitees without prior written approval of the General Manager or Food & Beverage Director. Food items may not be taken off the premises; however, at Ovations sole discretion, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

#### Food & Beverage Sampling

Sharonville Convention Center exhibitors may distribute food & beverage samples in authorized space, but must not be in competition with products or services offered by Ovations Food Services. Samples must be representative of products manufactured or sold by the exhibiting company. Free samples are limited to 2 ounces of non-alcoholic beverages and 1 ounce of food. Exact descriptions of sample and portion size must be submitted to the Food and Beverage Office for written approval 14 days prior to the opening of the event. No alcoholic samples may be distributed. Any exhibitor giving away and/or selling food in their booth must have a permit and all appropriate fees on file with the Cincinnati Department of Health.

#### **Beverage Service**

Ovations offers a complete selection of beverages to complement your function. The Ohio Alcohol and Beverage Commission regulate alcohol and beverage service. As the licensee, we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources. In compliance with ABC regulations, we reserve the right to ask patrons for proper identification for alcoholic beverage service, and we reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

#### **Labor**

Catering personnel are scheduled for four-hour shifts for each meal period. Events requiring additional time for service over the four-hour period will incur an overtime charge of \$25.00 per server per hour.

An additional labor fee will be charged for groups of less than 25 guests. At the customer's request Room or Set up Changes made the day of the event will incur a labor charge of \$75 per 50 guests in room, \$150.00 per 50 guests to move rooms. An additional labor fee will be charged for food and beverage preparation and service for events on the following holidays: New Year's Eve, New Year's Day, Memorial Day, Fourth of July, Labor Day, Thanksgiving Day, Christmas Eve and Christmas Day.

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#### **China Service**

Ovations is happy to address a special dietary request for individual guests with a (3) day advance notice. Ovations will prepare 2% vegetarian dinners for plated served dinners.

#### **China Service**

China service is standard for all catering services on the 3rd floor and in the 2nd floor meeting rooms. For coffee services with china, Ovations will set out at least 10% of disposable ware so that guests may take their beverage with them. China is not allowed on the Exhibit Hall floor unless it is carpeted. High-grade disposable ware will be used on uncarpeted Exhibit Hall floors.

#### Linens

All plated and buffet meal prices include house white, black or ivory table linens and your choice of a variety of pre-selected linen napkin colors (7 days to allow for delivery). If a client opts to rent linens and napkins through another source, any returns and charges associated with the rental are the sole responsibility of the client, also, the customer will be responsible for receiving and returning the linens.

#### Applicable Fees and Taxes

Please contact the Ovations Catering Manager for more information on Applicable Fees and Sales Tax.

#### **Payments**

All food and beverage must be paid in advance of event. A non-refundable deposit of 50% of the total estimated food and beverage charge is required along with the signed catering contract and banquet event orders no less than two weeks prior to the event; with the anticipated balance due no later than three days prior to the event. A credit application and a credit card authorization must be completed for any incidental charges which occur during event.

Any payments made within 2 weeks prior to the event must be made either by cashier's check or by credit card.

Ovations Food Services will gladly accept credit card payments from MC, Visa & American Express.

#### Guarantees

A final guarantee of attendance is required three (3) business days prior to all food and beverage events. In the event Ovations does not receive a final guarantee prior to (3) business days, the expected number will become the guarantee number. Ovations will make every attempt to accommodate any increases in guarantee numbers after the (3) business days, however, the guarantee may not decrease inside of (3) business days prior to event.

In the event of a split entree, the client is responsible to notify the Sharonville Convention Center of the exact count of each item three (3) business days prior to the event.

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#### Cancellation

Cancellation of food function must be sent in writing to your Ovations sales representative. Any cancellation received more than 30 days of the scheduled event will result in a fee equal to 25% of the estimated food and beverage charges. Any cancellation received less than 30 days in advance of the scheduled event will result in a fee of 50% of the estimated food and beverage charges. Any cancellation received after the Final Guarantee has been provided will result in a fee equal to 100% of the charges on the affected Banquet Event Order(s).

#### **Prices**

Prices will be guaranteed three (3) months prior to the event. Ovations Catering Services reserves the right to substitute menu items due to market availability and will always make every effort to inform our clients of these substitutions.

#### Additional Fees for Changes and Additions within 4 hours of event time

Room changes and additions made within 4 hours of an event start time will incur an additional fee of 20% (\$75.00 minimum) to cover labor.