

CATERING MENU




Sharonville
CONVENTION CENTER



Greater Cincinnati's only
LEED Certified Event Facility



SPECTRA





A La Carte Breakfast Service

Beverages

Freshly Brewed Rooted Grounds™ Regular Coffee and Decaffeinated Coffee	\$42.00 per gallon
Hot Water with Assorted Herbal Teas	\$38.00 per gallon
Fruit Punch, Lemonade or Freshly Brewed Iced Tea	\$29.00 per gallon
Individual Bottled Juices	\$3.00 ea
Bottled Water	\$3.00 ea
Can Soft Drinks	\$3.00 ea
Self-Service Water Coolers Available For In-Room Placement	
Installation is \$20.00 plus sales tax for a water cooler with a five-gallon bottle of water.	
Each additional five-gallon bottle of water will be charged at \$15.00 plus tax.	

Continental Selections

All Continental packages include Assorted Chilled Bottled Juices, Freshly Brewed Rooted Grounds™ Regular and Decaffeinated Coffee and Assorted Herbal Tea

Skinny Continental	12.95
Assortment of Danish, Coffee Cake, and Muffins served with Butter and Preserves	
Sharonville Continental	16.95
Fresh Baked Danish, Muffins and Breakfast Breads served with Butter and Preserves Sliced Fruit Display	
Executive Continental	17.95
Fresh Baked Cinnamon Rolls and Breakfast Breads served with Butter and Preserves Homemade Scones with Marmalades and Jams Large Butter Croissants, Muffins and Danish Seasonal Fruit Display	
European Continental	19.95
Fresh Baked European Breads and Breakfast Breads served with Butter and Preserves Toasted Crumpets with European Meats and Jam Mini Bagels and Lox Hard Boiled Eggs Dried Fruit Muesli Fresh Fruit Display	

Breakfast Buffets

All Breakfast buffets include Assorted Chilled Bottled Juices, Freshly Brewed Rooted Grounds™ Regular and Decaffeinated Coffee and Assorted Herbal Tea

Sunrise Buffet

18.95

Fresh Baked Danish, Muffins and Breakfast Breads served with Butter and Preserves
Sliced Fruit Display
Scrambled Eggs
Breakfast Potatoes
Smoked Sausage
Bacon

Sharonville Buffet

19.95

Fresh Baked Danish, Muffins and Breakfast Breads served with Butter and Preserves
Sliced Fruit Display
Scrambled Eggs
Lyonnaise Potatoes
Smoked Sausage
Bacon
French toast with Warm Maple Syrup
Granola with Yogurt

The SCC Buffet

19.95

Fresh Baked Danish, Muffins and Breakfast Breads served with Butter and Preserves
Sliced Fruit Display
Broccoli and Cheddar Frittata
Breakfast Potatoes
Bacon
Granola with Yogurt

Just Fit Buffet

20.95

Whole Grain Breads
Fresh Sliced Fruit
Steel Cut Oatmeal with Toppings
Scrambled Egg Whites with Broccoli and Roasted Tomato
Turkey Sausage Links

A La Carte Breakfast Selections

Cinnamon Rolls	28.00 per dz
Assorted Croissants served with Butter and Preserves	26.00 per dz
Assorted Bagels served with Cream cheese, Butter and Preserves	26.00 per dz
Assorted Danish and Pastries	24.00 per dz
Mini Bagels and Lox	30.00 per dz
Sausage, Ham or Bacon Sandwich with Egg and Cheese	34.00 per dz
Steel Cut Oatmeal served with Brown Sugar and Dried Fruit	3.75 per person
Assorted Chilled Yogurts	3.50 ea
Fresh Whole Grain Breads	3.25 per person
Hard Boiled Eggs	28.00 per dz



Premium Meeting Planners Package

55.00

All breaks will be replenished for a total of thirty minutes. Lunch service time is one hour.

Pre-Meeting Continental Breakfast

Platters of Fresh Sliced Seasonal Fruit

Baker's Basket of Assorted Breakfast items served with Butter and Preserves

Freshly Brewed Rooted Grounds™ Regular and Decaffeinated Coffee with Assorted Herbal Teas

Orange, Cranberry and Apple Juice

Mid-Morning Refresher

Freshly Brewed Rooted Grounds™ Regular and Decaffeinated Coffee with Assorted Herbal Teas

Assorted Soft Drinks

Bottled Water

Choose from any of our signature lunch buffets

Afternoon Delight

Fresh Baked Jumbo Cookies and Brownies

Freshly Brewed Rooted Grounds™ Regular and Decaffeinated Coffee with Assorted Herbal Teas

Assorted Soft Drinks

Bottled Water

Express Meeting Planner Package

45.00

All breaks will be replenished for a total of thirty minutes. Lunch service time is one hour.

Includes: A Pre-Meeting Continental Breakfast, Mid-Morning Refresher and Afternoon Delight from Deluxe Package

Working Deli Lunch

Sliced Roast Beef, Ham and Smoked Turkey Breast

Selection of Domestic Cheeses

Pasta Salad

Chips

Assorted Rolls and Breads

Appropriate Condiments

Assortment of Desserts

Iced Tea, Assorted Soft Drinks

Bottled Water



Box Lunch Selections

All boxed lunches include Fresh Whole Fruit, Sweet Treat and Chips.

Roasted Turkey with Lettuce, Tomato and Swiss Served with a Sundried Tomato Aioli	16.95
Roast Beef with Lettuce, Tomato and Cheddar Served with Horseradish Cream	17.95
Spring Ham with Lettuce, Tomato and Swiss Served with a Sweet Honey Dijon	15.95
Roasted Vegetable Wrap Served with a fresh Herb Cream Cheese Spread	15.95

Box Lunch Beverages

Add Bottled Water or Canned Soda to Boxed Lunch Offered at this price for exact number of boxed lunches ordered	2.00
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Plated Lunch Selections

All Plated Lunches are served with a House Salad, Chef's Choice of Dessert, a Basket of Rolls and Butter, Iced Tea, Iced Water, Freshly Brewed Rooted Grounds™ Regular and Decaffeinated Coffee and Herbal Tea.

Fontina and Red Pepper Stuffed Chicken Breast with lemon and toasted almond rice, haricot vert	20.95
Roasted Chicken Breast with Braised Tomatoes and Wild Mushrooms Roasted Garlic and Thyme Whipped Potato, Roasted Root Vegetables	20.95
Bourbon Molasses Roasted Pork Loin Chop Colcannon Potatoes, Grilled Asparagus	21.95
Roasted Sirloin of Beef with a Cabernet Demi Glace Whipped Potatoes, Roasted Brussel Sprouts	23.95

Lunch Buffet Selections

All Lunch Buffets are served with Iced Tea, Iced Water, Freshly Brewed Rooted Grounds™ Regular and Decaffeinated Coffee and Herbal Tea.

The Market Soup Du Jour Garden Green Salad Assorted Chips Sliced Ham, Roast Beef and Turkey Sliced Tomato, Onion and Lettuce Assorted Rolls and Bread Fresh Baked Cookies and Brownies	19.95
Comfort Buffet House Salad House Made Meatloaf with Mushroom Gravy Chicken and Dumplings Butter Whipped Potatoes Glazed Carrots Warm Sweet Potato Pie	19.95
All American Fresh Vegetable Slaw with Bacon Vinaigrette Grilled Hamburgers with Toppings Pulled BBQ Chicken Fresh Sweet Corn on the Cobb Baked Beans Mac N Cheese Apple Pie	20.95
Something Southern Harvest Cornbread with Sweet Cream Butter House Salad Buttermilk Marinated Fried Chicken Apple Cider Brined Pork loin Cheddar Grits Southern Style Green Beans Southern Fruit Cobbler	22.95



Health Nut Buffet

22.95

House Salad
Quinoa Kale and Dried Fruit Salad with Raspberry Vinaigrette
Roasted Chicken Breast with a Wild Mushroom Jus Lie
Baked White Fish with a Fresh Tomato and Basil Fumet
Roasted Sweet Potatoes
Steamed Broccoli
Fresh Fruit with Whipped Cream

South of the Border

23.95

Baja Salad with Peppers, Avocado, Roasted Tomatoes and Fried Tortilla Strips served with Chipotle Ranch
Braised Chicken with a Tomatillo Sauce
Carne Asada with Fresh Pico De Gallo
Fresh Tortillas
Mexican Rice
Braised Black Beans
Bavarian Cream Filled Churros

Bayou Buffet

24.95

House Salad
Chicken and Seafood Jambalaya
Pontchartrain (Blackened fish with a Crab Lemon Butter Sauce)
Dirty Rice
Corn Maque Choux
Bread Pudding

The Tri-County

24.95

House Salad
Roasted Chicken Breast with an Herb Demi
Slow Braised Beef with Classic Demi-glace
Fresh Green Beans with Julienne Carrots
Chive and Butter Whipped Potatoes
Cheesecake with Fresh Strawberries

A Taste of Italy

24.95

Caesar Salad
Assorted Italian Breads
Roasted Chicken Breast with Vodka Sauce
Sage and Olive Braised Pork Belly with a Lemon Caper Sauce
Three Cheese and Herb Pasta Bake
Italian Green Beans with Sundried Tomatoes and Rosemary
Italian Lemon Cake



Break Packages

All Break Packages include Soft Drinks and Bottled Water

Old Fashioned Break

Freshly Baked Cookies
Brownies and Dessert Bar

12.50

Farmers Market Break

Sliced Seasonal Fruit
Artisan Cheese Display Featuring Regional and Local Cheeses

13.50

Italian Break

Biscotti
Iced Coffee
Assorted Cake Breads

14.50

The Mediterranean

Assortment of Tapenades and Hummus
Toasted Pita Bread

14.50

A La Carte Break Selections

Sliced Seasonal Fresh Fruit Platter (serves approx. 12 guests)
Assorted Whole Fruit
Warm Soft Pretzels with Spicy Dijon Mustard and Cheese Sauce
Chocolate Brownies
Assorted Cookies
Individual Bags of Chips
Gourmet Nut Mix (serves 12 guests)
Trail Mix

\$44.00 each
\$3.00 each
\$30.00 per dozen
\$26.00 per dozen
\$24.00 per dozen
\$3.00 each
\$28.00 per pound
\$3.25 per person

Dinner Buffet Selections

All Dinner Buffets are served with Iced Tea, Iced Water, Freshly Brewed Rooted Grounds™ Regular and Decaffeinated Coffee and Herbal Tea. Dinner Rolls and Butter included unless otherwise noted.

Comfort Buffet

24.95

House Salad
Macaroni Salad
House Made Meatloaf with Mushroom Gravy
Chicken Pot Pie
Butter Whipped Potatoes
Glazed Carrots
Brussel Sprouts with Candied Bacon
Warm Sweet Potato Pie

Smoke House Buffet

28.95

House Salad
Red Wine Vinegar Slaw
Choice of 2 Proteins:
Smoked Brisket with BBQ
Slow Roasted Pork Shoulder
Slow Braised Pulled Chicken
Twice Baked Mashed Potato
Buttered Corn On the Cob
Fruit Cobbler

Taste of Italy

29.95

Caesar Salad
Garlic Bread Sticks
Roasted Artichoke Salad
Balsamic Chicken
Pesto Chianti Roasted Sirloin of Beef
Italian Roasted Potatoes
Italian Green Beans with Sundried Tomatoes and Rosemary
Italian Lemon Cake

The Chester

28.95

House Salad
Spinach, Strawberry, and Blue Cheese Salad with Raspberry Vinaigrette
Citrus Honey Roasted Chicken Breast
Baked White Fish with Creamed Leeks
Dill Roasted Yukon Gold Potatoes
Seared Asparagus with Roasted Red Pepper Coulis
Chef's Assortment of Cakes

Southern Feast

28.95

Tomato and Dandelion Green Salad
Pork Chops with Red Eye Gravy
Chicken Fried Chicken with Pan Gravy
Buttermilk Sage Potatoes
Braised Cabbage
Chef's Sweet Southern Desserts

The Woodlawn

32.95

Field greens with Honey Roasted Pecans and Dried Cranberries
Slow Braised Short Ribs Au Poudre
Baked Salmon with a Crab and Bay Shrimp Butter
Herb Roasted Fingerling Potato
Broccoli Almandine
Chef's Dessert Display

The New England

33.95

House Salad
Roasted Beet Salad
Yankee Pot Roast
Seafood Cakes with Lemon Butter
Succotash
Maple Glazed Sweet Potatoes
Chef's Dessert Display

The South West

28.95

House Salad
Chimichurri Roasted Chicken
Grilled Skirt Steak with Roasted Poblano Sauce
Chipotle Ranch Roasted Yukon Potato
Grilled Asparagus with Roasted Red Pepper
Chef's Assortment of Cakes



Plated Dinner Selections

All Plated Dinners served with Salad and Dessert, Rolls & Butter, Ice d Water and Iced Tea, Freshly Brewed Rooted Grounds™ Regular Coffee and Decaffeinated Coffee, Assorted Herbal Teas.

Portobello Mushroom Napoleon Served with Layered Grilled Vegetables with a Tomato Coulis	24.95
Grilled Vegetable Strudel Grilled Vegetables Baked in Puff Pastry with a Roasted Red Pepper Sauce	24.95
Citrus Honey Roasted Chicken Breast Dried Cranberry Wild Rice, Snow Peas with Red and Yellow Pepper	26.95
Rosemary and Sage Roasted Chicken Breast Caramelized Onion Whipped Potato, Roasted Root Vegetable Medley	26.95
Spinach and Pancetta Stuffed Chicken Breast in Supreme Sauce Served with Garlic Chive Butter Whipped Yukon Gold's, Haricot Vert, Roasted Tomatoes	27.95
Slow Roasted Pork Loin Served with a Brandy Peaches and Cream Sauce, Roasted Yukon Potatoes and Broccoli Spears	27.95
Salmon with a Tomato Leek Fondue Italian Potatoes, Balsamic Roasted Baby Carrots	29.95
Jumbo Lump Crab Cake with Shrimp and Lime Butter Braised Greens with Farro	31.95
Braised Short Ribs Served with a Red Wine and Herb Reduction, with Butter Whipped Potatoes and Steamed Asparagus	36.95
Seared Filet of Beef Served with a Herb Demi-Glace sauce, Au gratin Potatoes and Vegetable Medley	41.95

Please inquire about our custom duet plated dinners that would include two choices from any menu item of beef, chicken or pork entrees. Chef will provide a quote based on the two choices.

Reception Display Selections

Antipasto Display

400.00

Black, Green, and Greek Olives, Peppers, Assorted Salami, Marinated Mushrooms, Artichokes, Tomatoes and Italian Sliced Cheeses.
Served with Array of whole and sliced Baguettes.
(Serves approximately 100)

International Cheese Display

400.00

Imported and Domestic Cheeses
Garnished with Seasonal Fruit
Assortment of Gourmet Crackers
(Serves approximately 100)

Sliced Fresh Fruit Display

325.00

An Elaborate Display of Freshly sliced Seasonal Fruit.
Accompanied by a Honey Yogurt Dip
(Serves approximately 100)

Market Fresh Vegetable Display

275.00

Fresh and Crispy Vegetables
Served with our Creamy Herb Dip
(Serves approximately 100)

Brie En Croute

175.00

Wheel of Plain , Herb or Raspberry Brie
Wrapped in a Puff Pastry and baked to a golden brown
Served with Baguette slices and Lavosh
(Serves approximately 50)

Tahini Hummus Dip

275.00

Grilled and Marinated Vegetable Display
Served with Toasted Pita Bread
(Serves approximately 100)

Reception Sweets

Fruit Fondue Display

375.00

An Elaborate Display of Cubed seasonal Fresh Fruit.
Accompanied by Homemade Pound cake
Served with Chocolate Fondue and Whipped Cream
(Serves approximately 100)

Gourmet Petite Dessert Display

375.00

A Sophisticated display of Rich Desserts.
(Serves approximately 100)



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 275.00

Served with a Cranberry-Orange Relish (Serves approximately 50)

Rosemary-Spiced Turkey 275.00

Served with a Lemon Herb Mayonnaise (Serves approximately 50)

Dijon Roasted Pork Loin 275.00

(Serves approximately 50)

Slow Roasted Baron Of Beef 425.00

Served with a Horseradish Cream and a Herb Jus (serves approximately 75-100ppl)

Slow Roasted Prime Rib Of Beef 425.00

Served with Dijon Mustard
(Serves approximately 40)

Specialty Stations

Mashed Potato Bar 12.95

Regular and sweet mashed potatoes served with an assortment of toppings

Pasta Bar 12.95

Cooked to order pasta station with a variety of toppings and sauces

Asian Station 14.95

Asian Vegetables
Teriyaki Chicken
Szechuan Beef and Thai Shrimp
Served on a bed of white rice



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.

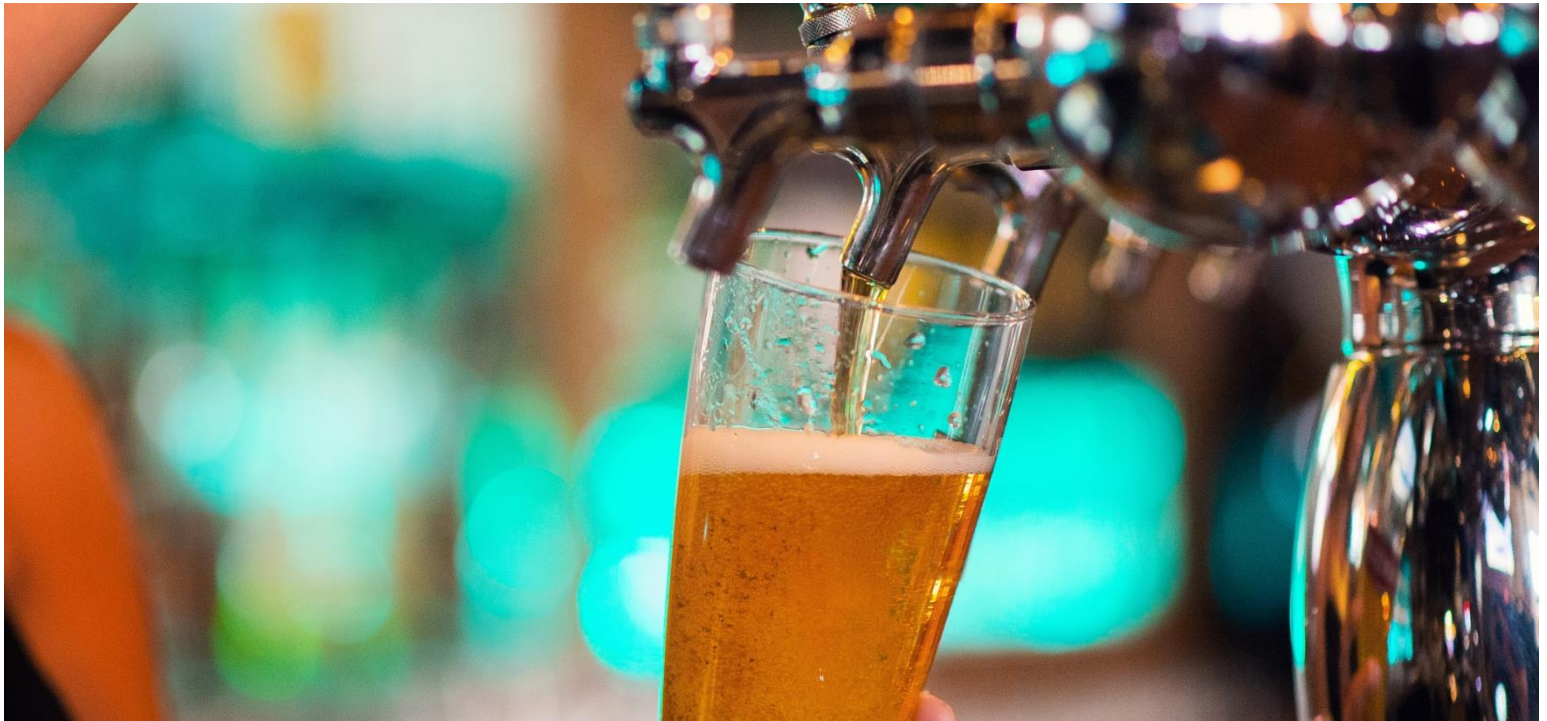
*minimum order 50 pieces per selection

Mix and Mingle Hors D'oeuvres

Thai Glazed Chicken Skewers	3.50
Pesto Beef Skewers	3.50
Homemade meat balls with your choice (Demi, BBQ, Thai Chili)	3.00
Sweet Potato Fritter	2.50
Reuben Lollipops	3.25
Panko and Sesame Crusted Chicken Bite	3.25
Coconut Shrimp	4.00
Crab Stuffed Mushroom	3.50
Crab Rangoon	4.25
Asian Pot Stickers	3.25
Vegetable Egg Roll	3.25
Fried Ravioli with Marinara	3.25
Buffalo Chicken Bites	3.00

Cold Canapé and Hors D'oeuvres

Cheese Stuffed Cherry Tomato with Bacon	3.25
Tomato, Basil, Parmesan Bruschetta	3.00
Wasabi and Avocado Bruschetta	3.25
Sesame Seared Tuna, Wasabi Cream	3.75
Chicken Salad in Phyllo	3.25
Smoked Salmon on toast points	3.75
Fig, Boursin, Balsamic Pinwheels	3.25



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.

Spectra Food Services and Hospitality 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	\$6.50 each
Domestic Beer	\$6.00 each
Cocktails Standard Brands	\$7.00 each
House Wine by the glass	\$6.50 each
Bottled Water	\$3.00 each
Soda, Juice	\$3.00 each

Liquor Tiers

Standard	\$7.00 each
Includes: Smirnoff Vodka, Tanqueray Gin, Cruzan Rum, Jose Cuervo Gold, J&B Scotch, Jim Beam Bourbon, Canadian Club, E&J Gallo	
Premium	\$8.00 each
Ketel One Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Jose Cuervo Tradicional Tequila, Johnny Walker Red Scotch, Jim Beam Black Bourbon, Seagram VO, Courvoisier VS	
Top Shelf	\$9.00 each
Grey Goose Vodka, Tanqueray Ten Gin, Meyers Dark Rum, Hornitos Reposado Tequila, Johnny Walker Black Scotch, Makers Mark Bourbon, Crown Royal Select, Courvoisier VS	

Please let us know if you would be interested in adding one of our many local craft beers to your bar.

Pricing will depend on brewery selections, and some may not be available in our area.

Menu items and prices are subject to change. All prices are subject to a 22% Management Fee and Sales Taxes.

Spectra Services & Policies

Exclusive Caterer

Spectra Food Services and Hospitality 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 Spectra 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 Spectra Food Services and Hospitality. 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

Spectra 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.

Dietary Needs

Spectra is happy to address a special dietary request for individual guests with a (3) day advance notice. Spectra 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, Spectra 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.

Spectra Services & Policies

Management Charge and Tax

A 22% management charge plus 7% Ohio state sales tax will be applied to all food and beverage purchased. Ohio law states that the management charge is subject to sales tax. Management charge and taxes are subject to change and are not paid to the employees as a gratuity. If group is tax-exempt, Spectra must be in receipt of your tax-exempt form prior to the date of event.

All catered events are subject to a 22% Management Charge. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests

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.

Spectra Food Services and Hospitality 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 Spectra does not receive a final guarantee prior to (3) business days, the expected number will become the guarantee number. Spectra 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.

Cancellation

Cancellation of food function must be sent in writing to your Spectra 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. Spectra 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.