A la Carte Break Service Selections

**Beverages**
House Blend Coffee or Decaffeinated Coffee - $40.00 gallon, $20.00 pot
Fruit Punch or Lemonade - $29.00 gallon
Freshly Brewed Unsweet Iced Tea - $32.00 gallon
Herbal Tea Bags for Hot Tea - $2.00 each
Orange Juice, Apple Juice or Cranberry Juice - $14.00 carafe
Individual Bottled Juices - $2.75 each
Dasani Bottled Water - $2.50 each
Coca-Cola Assorted Soft Drinks - $2.25 each
Chilled Whole, Low Fat and Non-Fat Milk - $2.25 each (min. 12)
5 Gallon Water Tower - $45.00 per Water Tower
  - Refills - $30.00 each

**Breakfast Selections**
Cinnamon Rolls - $32.00 dozen
Assorted Croissants served with Butter and Preserves - $32.00 dozen
Assorted Bagels served with Cream Cheese - $32.00 dozen
Assorted Danish & Pastries - $32.00 dozen (serves approx. 12 guests)
Assorted Muffins - $32.00 (serves approx. 12 guests)
Sausage Biscuits - $36.00 dozen
Ham Biscuits - $36.00 dozen
Chicken Biscuits - $36.00 dozen
Ham and Cheese Biscuits - $36.00 dozen
Assorted Chilled Yogurts - $3.00 each (min. 12)
Assorted Individually Packaged Cold Cereals with Milk - $4.00 each (min. 24)

**Snack Selections**
Sliced Seasonal Fresh Fruit Platter (serves approx. 12 guests) - $45.00 each
Warm Soft Pretzels with Spicy Dijon Mustard and Cheese Sauce- $32.00 dozen
Chocolate Brownies - $28.00 dozen
Assorted Cookies - $24.00 dozen
Individual Bags of Chips - $2.50 each (min. 12)
Assorted Candy Bars - $2.75 each (min. 12)
Whole Fresh Fruit - $3.00 each (min. 12) Not Billed Based Upon Consumption
Tortilla Chips and Fresh Salsa - $25.00 a Quart
Potato Chips and Creamy French Onion - $25.00 a Quart
Potato Chips and Ranch Dip - $25.00 a Quart

**Linen Needs**
Table Clothed - $5.00
Royal Floor Length Tablecloth - $17.00

*All prices are subject to change. All prices are subject to a 20% service charge and 6.50% state sales tax.*
In Booth Break Service - 1 HOUR LIMIT

**Beverage Break Deluxe - $6.95 per person**
House Blend Coffee, Decaffeinated Coffee, Herbal Tea
Assorted Bottled Juices
Coca-Cola Assorted Soft Drinks
Dasani Bottled Water

**The Sports Nut - $8.25 per person**
Assortment of Individual Bags of Chips
Granola Bars
Snack Mix
Dasani Bottled Water

**Old Fashioned Break - $8.95 per person**
Baskets of Assorted and Freshly Baked Cookies, Brownies and Dessert Bars
Iced Tea
Freshly Brewed Regular Coffee and Decaffeinated Coffee
Assorted Sodas and Bottled Water

**Goodies Break - $9.50 per person**
Rice Krispy Bars
Assorted Candy Bars
Freshly Brewed Coffee and Assorted Coca-Cola Soft Drinks

**Deluxe Kettle Chip Break - $12.95 per person**
Housemade Gourmet Kettle Chips with White Truffle Parmesan
Dips Include: Herbed Fraiche, Ranch, and Barbecue
Assorted Sodas and Bottled Water

**Sundae Bar - $13.95 per person**
Premium Vanilla Ice Cream, Hand Scooped
Served with Hot Fudge, Strawberry Sauce, Cookie Crumbles, Chopped Nuts, Whipped Cream and Cherries
Dasani Bottled Water
Coca-Cola Assorted Soft Drinks
Freshly Brewed Regular Coffee and Decaffeinated Coffee

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All Day Tradeshow Breaks

**Don’t Worry about a Thing all day Break**

**Traditional Continental**
Platters of Fresh Sliced Seasonal Fruit
Freshly Baked Muffins and Danishes
Served with Butter and Preserves
Assorted Chilled Juices
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Herbal Teas

**Mid-Morning**
Refresh Coffee and Hot Tea Service

**Mid-Afternoon**
Freshly Baked Cookies and Brownies
Assorted Chilled Sodas and Bottled Water
Freshly Brewed Regular Coffee, Decaffeinated Coffee and Herbal Teas

*$1800.00 per 100 Guests*

**Daytona Beach All Day Break**

**Yogurt Buffet**
Vanilla Yogurt Buffet with Assorted Toppings to include:
Granola and Assorted Fresh Berries
Fresh Baked Assorted Muffins
Fresh Brewed Regular and Decaffeinated Coffee
Individual Chilled Juices

**AM Break**
Baskets of Assorted and Freshly Baked Cookies,
Brownies and Dessert Bars
Iced Tea and Lemonade
Freshly Brewed Regular Coffee and Decaffeinated Coffee

**PM Break - Sundae Bar**
Premium Vanilla Ice Cream, Hand Scooped
Served with Hot Fudge, Strawberry Sauce, Cookie Crumbles,
Chopped Nuts, Whipped Cream and Cherries
Dasani Bottled Water
Coca-Cola Assorted Soft Drinks
Freshly Brewed Regular Coffee and Decaffeinated Coffee

*$2495.00 per 100 Guests*

*All prices are subject to change. All prices are subject to a 20% service charge and 6.50% state sales tax.*
Continental Breakfast

**Grab and Go** $9.95 per person
- Assorted Individually Wrapped Muffins, Danish, Granola Bars
- Assorted Bottled Juices
- Freshly Brewed Regular Coffee and Decaffeinated Coffee

**Sunshine State Breakfast** $13.95 per person
- Sliced Fresh Fruit and Berries
- Sticky Buns, Sliced English Muffins, and Bagels
- Regular flavored Cream Cheese, Butter and Preserves
- Assorted Chilled Juices
- Freshly Brewed Regular Coffee, Decaffeinated Coffee and Herbal Teas

**Beach Sunrise** $14.95 per person
- Platters of Fresh Sliced Seasonal Fruit
- Freshly Baked Muffins, Danishes, and Croissants
- Served with whipped butter
- Assorted Bottled Juices
- Freshly Brewed Regular Coffee, Decaffeinated Coffee and Herbal Teas

**Seaside Yogurt Buffet** $14.95 per person
- Vanilla and Plain Yogurts with Assorted Toppings to include: Strawberries, Blueberries, Peaches, Pineapple and Housemade Granola
- Assorted Chilled Juices
- Freshly Brewed Regular Coffee, Decaffeinated Coffee and Herbal Teas

**American Way** $16.95 per person
- Orange Juice
- Mini Doughnuts
- Assorted Cereal Bowls
- 2% and Low-fat Milk
- Assorted Yogurts
- Strawberries, Bananas, Granola, and Honey
- Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

*All prices are subject to change. All prices are subject to a 20% service charge and 6.50% state sales tax.*
Specialty Beverage Cart Service

Our Specialty Carts require a 6x4 space and some booths require power.

Beverage Break Deluxe
House Blend Coffee, Decaffeinated Coffee, Herbal Teas
Assorted Chilled Juices
Coca-Cola Assorted Soft Drinks
Dasani Bottled Water
$595.00 per 100 Guests

Gourmet Coffee Cart
(4) Gallons Regular and (2) Gallons Decaf Coffee
12 oz Coffee Cups, Napkins, Stirrers, Sugar, Creamer and (4) Flavor Syrups
Additional Gallons of Coffee @ $40.00 Per Gallon
$350.00 per 100 Guests

Specialty Barista Cart Service
Our Specialty Carts require a 6x4 space and some booths require power.
A Special Quote will be Needed For All Barista Services

Espresso Cappuccino Coffee Bar
Full service gourmet espresso bar we bring the gourmet café experience to your event, complete with an elegant espresso bar, imported Italian espresso machines & baristas.

Tea & Herbal Infusion Bars
Spectra features loose leaf tea imported selections never bag tea or sachets.
We select, blend & brew fresh teas or tisanes on request. Our bars include 2 brew methods.

Liquid Nitrogen Gelato, Ice Cream or Frozen drink Bars
Espresso Events uses liquid nitrogen technology to make the creamiest “smoking cold” gelatos, sorbets, ice cream, or frozen drinks, we mix on request and flash freeze in a cloud of nitrogen.

All our services our complete with supplies, barista and elegant bar set up

All prices are subject to change. All prices are subject to a 20% service charge and 6.50% state sales tax.
**Specialty Themed Cart Service**

*Our Specialty Carts require a 6x4 space and some booths require power*

**Popcorn Cart**
Includes Deluxe Popcorn Machine
Popcorn Bags and Napkins
Includes Booth Attendant to pop the corn and distribute the product to your guests
Client to Supply Power (1) 110 volt connection

$500.00 per Day

**Gourmet Soft Pretzel Station**
Heated Pretzel Display
Napkins and Appropriate Supplies
Freshly Baked Gourmet Soft Pretzels Served with Traditional Yellow Mustard
(100) Additional Pretzels @ $200.00 per Case
Client to Supply Power (1) 110 volt connection

$600.00 per 100 Guests

**Gourmet Sundae Bar**
Premium Vanilla Ice Cream, Hand Scooped
Served with Hot Fudge, Strawberry Sauce, Cookie Crumbles, Chopped Nuts, Whipped Cream and Cherries
Dasani Bottled Water
Coca-Cola Assorted Soft Drinks

$1200.00 per 100 Guests or $12.00 per Guest

**Build Your Own Trail Mix Bar – Get Attendees Involved!!**
Nuts: Cashews, Peanuts, Almonds, Macadamia Nuts
Dried Fruit: Raisins, Dried Cherries, Sweetened Blueberries, Sweetened Cranberries
Seeds: Sunflower Seeds
Crunchy Grains: Granola Mix, Mini Pretzels Sticks,
Tasty Additions: White and Dark Chocolate, M&M’s, Peanut M&M’s, Wasabi Peas

$1200.00 per 100 Guests or $12.00 per Guest

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In Booth Bar Menu

Bar Setup Includes:

(1) 8ft. x 4ft. Bar with Granite Top
Disposable Cups, Ice and Appropriate Mixers

**Beer, Wine and Liquor Per Person, Per Hour**

- One Hour: $16.00 per person
- Two Hours: $23.00 per person
- Three Hours: $30.00 per person
- Four Hours: $33.00 per person

**Beer, Wine and Soda Per Person, Per Hour**

- One Hour: $10.00 per person
- Two Hours: $12.00 per person
- Additional Hour: $4.00 per person

**Host Specialty Drink Bar – Choose Three Specialty Drinks**

Drinks Include:
- Hurricane - Captain Morgan Spiced Rum
- Martini’s - Absolute Vodka
- Gin &Tonic - Bombay Gin
- Margarita - Jose Cuervo
- Lynchburg Lemonade – Jack Daniels

$15.00 per Drink Poured (Based on Consumption)

**Screwdrivers, Bloody Mary and Mimosa Host Bar**

Served by the Gallon with a Complement of Products

$500.00 per 100 Guests

**Cash Bar**

- 24 oz Imported Beer: $11.00
- Domestic Beer: $5.00
- Cocktails Brands: $8.00
- House Wine: $5.50
- Cordials & Specialty Drinks: $9.00
- Soda, Water, or Juice: $2.50

(Cash Bar prices are inclusive of applicable taxes)

There is a $40.00 bartender fee per hour per bartender with a 4 hour minimum.

It is unlawful to remove alcoholic beverages from the premises.

*All prices are subject to change. All prices are subject to a 20% service charge and 6.50% state sales tax.*
Food & Beverage Services & Policies

Outside Food & Beverages
Spectra Food Services and Hospitality maintains the exclusive right to provide all food and beverage, and concession services at the Daytona Beach Ocean Center. Any exceptions must be requested and obtained by prior written approval of the General Manager and/or Director of Catering. Food items may not be taken off the premises; however, excess prepared food may be donated under regulated conditions to agencies feeding the underprivileged at Spectra sole discretion.

Food and Beverage Sampling
Daytona Beach Ocean Center exhibitors may distribute Food & Beverage samples in authorized space and 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 company exhibiting. Free samples are limited to 2 ounces of non-alcoholic beverages and 2 ounces of a food sample. Exact descriptions of sample and portion size must be submitted to the Spectra Office for written approval 14 days prior to the opening of the event. The distribution of alcoholic beverages is strictly prohibited unless provided by Spectra Food Services and Hospitality. Any exhibitor giving away and/or selling food in their booth must have a permit and all appropriate fees on file with the Florida Department of Health.

Beverage Service
Spectra Food Services and Hospitality offers a complete selection of beverages to compliment your function. As a licensee we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources without prior consent of the General Manager or Director of Catering. If approval is received, a $12.00 per wine bottle corkage fee will be accessed. Spectra Food Services and Hospitality reserves the right to ask patrons for proper identification for alcoholic beverage service. 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 in four-hour shifts for each meal period. These shifts include setup, service, and breakdown. Events requiring additional time for service will incur an overtime charge of $25.00 per hour per server.

Dietary Considerations
Spectra Food Services and Hospitality is happy to address special dietary requests for individual guests. Spectra will automatically prepare 1% vegetarian dinners for plated served dinners.
Food & Beverage Services & Policies

China Service
China service is standard for all catering services with the exception of the Exhibit Hall. With coffee services, Spectra will set out at least 10% disposable ware for guests. China is not allowed on the Exhibit Hall Floor, unless it has been carpeted. High-grade disposable products will be used on uncarpeted Exhibit Hall floors.

Linens
All banquet prices include white table linens and your choice of black or White linen napkins. Additional colors are available for both table linens and napkins for a fee.

Menu Selections
Choose a menu from the preceding suggestions or have us custom design a menu for your particular needs. Menus for food functions must be finalized at least 30 days prior to the event.

Management Charge and Taxes
A 20% Management Charge and 6.5% state sales tax will be applied to all food and beverage purchased.

Guarantees
A final guarantee of attendance is required 3 working days prior to all food and beverage events. In the event of a split entrée, the client is responsible to notify Spectra Food Services and Hospitality of the exact count of each item 3 working days prior to the event. Split menus, which are not included in a package, is to be charged at the higher entrée price. Billing will be based on either your minimum guarantee (even if fewer guests actually attend) or the actual guest count, whichever is greater. The final guarantee can be increased up to 2 working days prior to your event with a 5% surcharge.

Billing
A non-refundable 50% deposit, as outlined in your contract, is due with the return of the signed Banquet Event Orders. The final balance must be paid in full no later than 30 days after the end of the event. If payment of the balance due is not received by the appropriate date, a delinquent charge of 1.5% per month will be added to the payment.

Weddings, Anniversary or Non-Profit Groups
Credit may not be established for customers organizing political, religious, wedding, or anniversary functions.

Credit Card Payments
Spectra Food Services and Hospitality will gladly accept credit card payments from MasterCard, Visa, and American Express for up to $5,000 of your catering charges.

All prices are subject to change. All prices are subject to a 20% service charge and 6.50% state sales tax.
Food & Beverage Services & Policies

Cancellations
In the event of a cancellation, no deposit refund shall be made. Cancellation of food functions must be sent in writing to your Spectra Sales Manager. 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 plus any base rental fees as outlined in the contract. Any cancellation received less than 30 days of the scheduled event will result in a fee of 50% of the estimated food and beverage charges plus any base rental fees as outlined in the contract. 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) or signed agreement, whichever if greater of the two.

Client Signature:

________________________________________________________________________

Date:

________________________________________________________________________

All prices are subject to change. All prices are subject to a 20% service charge and 6.50% state sales tax.