

SAVOR...Fort Lauderdale

at Broward County Convention Center

Booth Service Catering Order Form

Return Completed Form (2) Weeks Prior to Show Date

Please fill out the following form and email to catering@ftlauderdalecc.com

Please wait for approval from the Catering Department.

Event Name					
Company Name:					
Billing Address:					
Booth Name:			Booth Number:		
Client Name:		Business Number:		Email Address:	
On-Site Contact:					
Fax			E-Mail Address		
Date of Service:					
Start Time					
End Time					
# of Guests					
Menu					

Exhibitors are responsible for placing any electrical orders associated with their catering order at the exhibitor's expense. Your Banquet Event Order will indicate if you need to order electric.

Place orders with Edlen Electric at 954-607-7255.

SAVOR...
THE EXPERIENCE.

EXHIBITOR MENU



**BROWARD COUNTY
CONVENTION
CENTER**
GREATER FORT
LAUDERDALE



CONTENTS

- 3 WELCOME
- 4 GENERAL INFORMATION
- 6 BREAKFAST
- 9 NON-ALCOHOLIC BEVERAGES
- 13 BREAKS
- 16 BOXED LUNCHES
- 18 RECEPTIONS
- 22 ALCOHOLIC BEVERAGES



**BROWARD COUNTY
CONVENTION
CENTER**
GREATER FORT
LAUDERDALE

LOCAL VENDORS

As part of our commitment to supporting the surrounding business community we are proud to partner with many local suppliers including:

MICROGREENS AND PRODUCE

Harpke Family Farm
harpkefamilyfarm.com

Mr. Greens
mrgreensproduce.com

SEAFOOD

Fish's Wholesale: Restaurant Quality Seafood
fishswholesale.com

BEVERAGES

Gulf Stream Brewery and Pizzeria
gulfstreambeer.com

BARISTA SERVICES

Express Kafeh
expresskafeh.com

DESSERTS

Pastry Is Art: Bakery & Coffee Shop
pastryisart.com

KITCHEN WASTE / RECYCLING

Renuable Composting & Landscaping
liverenuable.com



**BROWARD COUNTY
CONVENTION
CENTER** GREATER FORT
LAUDERDALE

WELCOME TO SAVOR

EXPERIENCES & SUSTAINABILITY

OUR MISSION

Our mission is to enrich guest experience, building upon your vision through food – listening, learning, growing, harvesting, cooking and breaking bread together.

At SAVOR, we aspire to design a visitor experience so inclusive, so delicious, and so incredible that it will live as your signature food offering for years to come.

Curating stories through food creates a powerful bond between people, place and time. And in an instant, a flavor, a taste or a familiar aroma transports us all to a memory—a snapshot in time with family and friends. That is the power of food. We strive to build on those moments.

We seek out partnerships with local chefs, restaurateurs and farmers, who will help us shape a singular dining experience known only at your venue, set within the unique backdrop of your community.

We showcase who we are by focusing on where we are and customizing experiences.

SUSTAINABILITY

Our sustainability initiatives include purchasing locally produced and sustainably raised products, sourcing sustainable seafood, using non-petroleum-based products, and recycling and composting our waste whenever possible.

ALLERGENS & FOOD SAFETY

We are focused on providing an inclusive environment to all your attendees. Whether your guests have a food allergy, food intolerance or dietary preference such as a vegan or vegetarian, our teams are trained and our menus are tailored to meet your needs.

Our Sales Team, Chefs and Managers have all taken and passed a ServSafe Allergen course and understand how to prepare safe food for your guests. We will offer the best in guidance and suggestions to provide a safe and welcoming dining environment for your event.

Speak with your Sales Representative about any anticipated dietary concerns as early as possible to ensure the most seamless service.

Look for these labels throughout the menu:



GLUTEN
FREE



VEGETARIAN



VEGAN



NUT
FREE



DAIRY
FREE

GENERAL INFORMATION

Savor...Fort Lauderdale is the exclusive food and beverage provider at the Broward County Convention Center. No food or beverage of any kind will be permitted to be brought into the facilities by the patron or any of the patron's guests or invitees. Food items may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

MENUS

Menu selections and other details pertinent to your functions are required to be submitted to the catering department a minimum of six weeks prior to the first function date. Our culinary team is happy to customize the perfect menu for your event.

RAW FOOD DISCLAIMER

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

PRICING

Prices quoted do not include 24% administrative fee or 7% sales tax unless otherwise noted. Prices are subject to change without notice; guaranteed prices will be confirmed when contracted.

SERVICE CHARGE

A service charge, currently 24% is applied to all Food and Beverage Services. This service charge is subject to Florida State Sales Tax of 7%.

GUARANTEE

A guaranteed number of attendees/quantities of food is required. This guarantee must be submitted by noon five (5) business days before your event. If the guarantee is not received, SAVOR...Fort Lauderdale reserves the right to charge for the number of persons/quantities specified on the contracted event order. Cancellations and reductions of guarantee are subject to full charges within five (5) business days prior to event.

OVERSET POLICY

SAVOR...Fort Lauderdale will prepare an overage of 3% (up to 50 meals). Meals will be charged at full menu pricing, if used.

SERVICE STAFF

Guest to server ratio is 1 server per 20 guests for plated meal functions and 1 server per 40 guests at buffet functions. This is for service at rounds of ten. Rounds of less than ten guests or a request for additional staffing is subject to labor fees. Holiday labor rates will apply for events scheduled on building holidays.

EVENT TIMELINE

All service times are based on two-hour breakfast, lunch service and dinner service. Additional service time will be subject to additional labor fees. Event start or end times that deviate more than thirty minutes than contracted will have additional labor fees per hour, per server scheduled. Additional security and ancillary fees may also apply.

BEVERAGE SERVICES

Please note alcoholic beverages and service are regulated by the Liquor Control Board, SMG/SAVOR, as licensee, is responsible for the administration of these regulations: NO ALCOHOLIC BEVERAGES MAY BE BROUGHT ONTO THE PREMISE FROM OUTSIDE SOURCES; WE RESERVE THE RIGHT TO REFUSE ALCOHOL SERVICE TO INTOXICATED OR UNDERAGE PERSONS. NO ALCOHOLIC BEVERAGE CAN BE REMOVED FROM THE PREMISES.

CONTRACTS

A signed copy of the contract outlining all catering services will be provided. The signed contracts state terms, addendum, and specific function sheets constitute the entire agreement between the client and SAVOR...Fort Lauderdale. Secondary agents, acting on behalf of the primary client receiving services, may sign the contract in their behalf only with full payment in advance. Any changes, revisions, additions or deletions to the banquet contract and banquet event orders shall be in writing and signed by both parties.

CANCELLATIONS

Any event cancelled less than 3 business days prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary, this is determined on an event by event basis.

PAYMENT/DEPOSIT

An initial deposit in the amount noted on the Catering Contract is payable, along with a signed contract, at the specified date on the contract letter to guarantee catering services. Full payment of the balance due is payable 14 business days prior to the event. Payment can be made in check, ACH or wire transfer. For additions, a major credit card is required to guarantee payment of any replenishment or new orders requested during a show/function. These charges will be billed to the credit card unless payment is received at the end of the show/function.

ALLERGIES

SAVOR...Fort Lauderdale facilities are not certified Gluten Free, Nut Free or Vegan. We cannot guarantee that cross contact with allergens will not occur and cannot assume any responsibility or liability for a person's sensitivity or allergy to any food item provided in our facility.



ALL THE AFOREMENTIONED POLICIES WILL BE STRICTLY ADMINISTERED. ANY VIOLATION OF THESE WILL RESULT IN THE REMOVAL OF PRODUCT FROM THE SHOW FLOOR

EXHIBITOR FLOOR CATERING THAT REQUIRES POWER, MUST HAVE A DEDICATED POWER SUPPLY.

BREAKFAST START YOUR DAY

A LA CARTE • BOXED



**BROWARD COUNTY
CONVENTION
CENTER** GREATER FORT
LAUDERDALE



BREAKFAST A LA CARTE

Minimum 25 guests.

BAGEL STATION | 12 per guest

Assorted bagels with plain, vegetable, smoked salmon cream cheeses, honey butter, fruit preserves

*Toaster provided, 110v/20amp
Client responsible for power in booths.*

ASSORTED ARTISAN BREAD STATION | 10 per guest

Assorted artisan breads, whipped honey butters, fruit preserves

MARINATED FRUIT PARISIENNE | 6 ea.

Fresh fruit marinated with lime juice, mint, spices

FRUIT & YOGURT PARFAIT | 8 ea.

Mixed berry, vanilla Greek yogurt parfait, crunchy raisin granola
OR

Kiwi & papaya, ginger yogurt parfait, spicy candied peanuts

Minimum 25 per selection.

BREAKFAST SANDWICHES | 10 ea.

Egg & cheese on toasted English muffin or buttery croissant

With your choice of one: bacon, sausage, or Canadian bacon

Eggs, balsamic onion jam and vintage Canadian cheddar on grilled challah 

Minimum 25 per selection.

EGGS BENEDICT TRADITIONAL | 10 ea.

Poached egg, Canadian bacon, hollandaise sauce

With jumbo lump crab meat, blood orange hollandaise | 14 ea.

With smoked salmon, horseradish dill hollandaise | 12 ea.

With braised short rib, blistered tomato hollandaise | 14 ea.

With marinated avocado, chili lime hollandaise  | 14 ea.

[Plant-based jalapeño salmon cake, vegan hollandaise  | 16 ea.]

Substitute English muffin with hash brown on any Benedict for a GF option for an additional \$3 each.

Minimum 25 per selection.

Chef attendant required at \$180 each, 2 hour maximum, 1 chef per 75 guests.



BREAKFAST BURRITOS

Served with marinated avocado, roasted tomato salsa, & sour cream

Minimum 25 per selection.

Scrambled eggs, Mexican chorizo, peppers & onions, cotija cheese, flour tortilla | 11 ea.

Scrambled eggs, bacon, asparagus, gruyere cheese, flour tortilla | 11 ea.

[Plant-based scrambled "eggs" & plant-based chorizo, spinach, peppers, whole wheat tortilla  | 12 ea.]

OMELET STATION | 14 per guest

Farm fresh eggs, with ham, chorizo, bacon, sausage, smoked salmon, onions, peppers, tomatoes, spinach, mushrooms, assorted cheeses

[Plant-based chorizo and plant-based meat ball ]

Chef attendant required at \$180 each, 2 hour maximum, 1 chef per 75 guests.

*See page 13 for
Boxed Breakfast options.*

BEVERAGES

HOT, COLD & REFRESHING

HOT BEVERAGES • SOFT DRINKS • INFUSED WATER • BARISTA PACKAGES



BEVERAGES

COLD

By the case, per dozen.

ASSORTMENT OF SODA | 48

Coke, Coke Zero, Diet Coke, Sprite

CANNED WATER | 60

BOTTLED TEA | 60

INDIVIDUAL BOTTLED FRUIT JUICES | 60

BOTTLED PERRIER SPARKLING WATER | 60

MONSTER ENERGY DRINK 16 OZ. | 96

Minimum 3 gallons per beverage selection.

ICED TEA | 45 per gal.

LEMONADE | 45 per gal.

FLORIDA ORANGE JUICE | 55 per gal.

INFUSED SPRING WATER | 120 per 3 gallons

Choice of: Lemon, Lime, Orange or Cucumber-Mint

WATER COOLER KIT | 150

Chilled water dispenser includes 5 gallons of spring water and disposable 7oz cups each.

5 gallon Water Refills \$50

Proudly serving Coca-Cola products.

Prices do not include a 24% administrative fee and 7% sales tax. Prices subject to change.

 Gluten Free  Vegetarian  Vegan  Nut Free  Dairy Free



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October 2024



HOT

*One gallon is approximately 10-12 drinks.
Minimum of 3 gallons per hot beverages selection.*

FRESHLY BREWED LAVAZZA COFFEE | 65 per gal.

FRESHLY BREWED LAVAZZA DECAF COFFEE | 65 per gal.

ASSORTED TEAS WITH HOT WATER | 65 per gal.

LUXE COFFEE SERVICE | 80 per gal.

Enhance your hot beverage with local honey, a variety of flavored syrups, sugar sticks, Swiss Miss hot chocolate and marshmallows

SELF-SERVE COFFEE MACHINE

LAVAZZA COFFEE | 420

Refills \$325

Freshly brewed beverages from our Lavazza Coffee Machine. Kit includes 3-gallons of water, 36 regular coffee pods, 20 double shots, 12 decaf coffee pods, assorted teas with appropriate condiments and compostable cups.

Note: Requires dedicated 110v, 20amp electrical service - client's responsibility to supply .

KEURIG COFFEE | 350

Refills \$235

Add an extra touch to your coffee with freshly brewed beverages from your Keurig machine. Kit includes 3-gallons of water, 36 regular coffee pods, 12 decaf coffee pods and a selection of teas with appropriate condiments and compostable cups.

Note: Requires dedicated 110v, 20amp electrical service - client's responsibility to supply .

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October 2024

BARISTA PACKAGES

BY EXPRESS KAFEH

BARISTA HALF DAY PACKAGE | 2,000

Gourmet, locally roasted, Arabica & Decaf Espresso beans.

BEVERAGES

Espresso, Cappuccino, Caramel Macchiato, Café Mocha, Café Late, Cubano, Americano and Hot Chocolate. (4 hour / 300 cups)

SYRUPS

Vanilla, caramel, hazelnut, sugar-free options

Espresso machine and grinder

Coffee Cart *(subject to availability)*

Includes one trained Barista.

Requires 110 volts / 20 amp.

Client is responsible for electrical requirements.

Additional cups over package size,

and within time limit: \$5.25++ each

Barista Ripples Printer | 350

Ripples® printer to put logo on your beverages



BARISTA FULL DAY PACKAGE | 3,250

Gourmet, locally roasted, Arabica & Decaf Espresso beans.

BEVERAGES

Espresso, Cappuccino, Caramel Macchiato, Café Mocha, Café Late, Cubano, Americano and Hot Chocolate. (8 hour / 550 cups)

SYRUPS

Vanilla, caramel, hazelnut, sugar-free options

Espresso machine and grinder

Coffee Cart *(subject to availability)*

Includes one trained Barista.

Requires 110 volts / 20 amp.

Client is responsible for electrical requirements.

Additional cups over package size,

and within time limit: \$5.25++ each

Barista Ripples Printer | Included

Ripples® printer to put logo on your beverages

ENHANCEMENTS

Custom logo branded cups, sleeves, napkins and coffee cart.

Contact your Catering Sales Manager for more information.

6 week lead time for creation.

Prices do not include a 24% administrative fee and 7% sales tax. Prices subject to change.

Gluten Free Vegetarian Vegan Nut Free Dairy Free

October 2024





BREAKS TIME TO RECHARGE

A LA CARTE • ENHANCEMENTS • BOXED LUNCHES



BREAKS A LA CARTE

Breaks are designed for in-booth disposable service.

SLICED FRUIT DISPLAY | 9 per guest

Minimum 25 guests (\$225)

ASSORTED BAKED

BAGELS, CREAM CHEESE SPREAD | 54 per doz.

ASSORTED BAKED MUFFINS | 54 per doz.

ASSORTED BREAKFAST PASTRIES | 54 per doz.

JUMBO BUTTER CROISSANTS | 56 per doz.

with honey butter and fruit preserves

MINI CHOCOLATE CROISSANT | 54 per doz.

JUMBO CINNAMON BUNS | 60 per doz.

ASSORTED HOMEMADE COOKIES | 50 per doz.

MIXED BERRY FILLED

BEIGNETS, SPICED CONDENSED MILK DIP | 54 per doz.

ASSORTED FRUIT YOGURT | 60 per doz.

WHOLE FRESH FRUIT | 50 per doz.

INDIVIDUAL BAGS OF MISS VICKIE'S CHIPS™ | 52 per doz.

TROPICAL FRUIT & NUTS | 52 per doz.

INDIVIDUAL NUTS & CHOCOLATE TRAIL MIX | 52 per doz.

GRANOLA BARS | 50 per doz.



BOXED BREAKFASTS

*All boxed breakfasts include condiments & cutlery.
Beverage not included. Minimum 25 per selection.*

CROISSANTS & BLUEBERRY MUFFIN, TEA BREAD, HARD-BOILED EGG, WHIPPED BUTTER, FRUIT PRESERVES | 24

MANGO GINGER SCONES, INDIVIDUAL VANILLA GREEK YOGURT, HARD-BOILED EGG, FRUIT PRESERVES | 24

CINNAMON BUNS, MIXED BERRY SALAD, SALTED MIXED NUTS, HARD-BOILED EGG | 24

SMOKED SALMON, PLAIN BAGEL, CREAM CHEESE, SUN DRIED TOMATO & CAPER TAPENADE, HARD-BOILED EGG, FRUIT SALAD | 26



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Gluten Free Vegetarian Vegan Nut Free Dairy Free

BREAK ENHANCEMENTS



POPCORN MACHINE | 300

Includes 200 servings.

Additional 50 servings | 125

Additional 200 servings | 250

Attendant Required | 180 ea. per 4 hours

Requires 110V / 20amp

COOKIE MACHINE | 475

Includes tongs, oven mitt & napkins.

Oatmeal, Chocolate Chip, Red Velvet and White Macadamia Nut

240 1.3oz cookies per case | 350

Attendant Required | 180 ea. per 4 hours

Requires 110V / 20amp

ICE CREAM CART

Minimum order 96 pieces.

Ice Cream

Blue Bunny Strawberry Shortcake, 24 per case | 137

Blue Bunny Chocolate Eclair, 24 per case | 130

Blue Ribbon Ice Cream Sandwich, 48 per case | 112

Blue Ribbon Fudge, 48 per case | 98

Häagen Daz®, 24 per case | 135

Non Alcohol - Pop Fusion®, 24 per case | 250
Blueberry Lemonade, Broward County "Citrus",
Florida Orange, Pineapple Mango, Strawberry

Alcohol - Pop Fusion®, 24 per case | 375
Blueberry Mojito, Florida Crush, Pina Colada,
Rum Runner, Strawberry Daiquiri

Rental | 175

Attendant Required | 180 ea. per 4 hours
Requires 110V / 20amp



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Gluten Free Vegetarian Vegan Nut Free Dairy Free

BOXED LUNCHES

All boxed lunches include pasta salad, Miss Vickie's™ chips, fresh baked cookie, whole fruit, condiments & cutlery. Beverage not included. Minimum 25 per selection.

BOXED LUNCHES | 36 per guest

Can be made gluten free upon request \$5.

HAM SANDWICH

Boar's Head™ Black Forest ham, balsamic caramelized onion, arugula, baby Swiss cheese, herb ciabatta

TURKEY BREAST SANDWICH

Boar's Head™ Sausalito turkey breast, smoked gouda, Gala apple chutney, bibb lettuce, brioche bun

ITALIAN SANDWICH

Boar's Head™ prosciutto, capicola, Genoa salami, provolone, Balsamic sun-dried tomato tapenade, fresh baked hoagie

25 Guests: 3 Choices
25-100 Guests: 4 Choices
100+ Guests: 5 Choices

ROAST BEEF SANDWICH

Boar's Head™ roast beef, grilled portobello mushroom, Red onion marmalade, sharp provolone, onion roll

VEGGIE SANDWICH

Grilled marinated eggplant & roasted pepper relish, fresh mozzarella, Romaine heart, ciabatta bread 🌱

GRILLED CHICKEN CAESAR SALAD

Hearts of romaine, shaved parmesan cheese, rosemary focaccia croutons, House Caesar dressing

CHEF SALAD

Boar's Head™ Black Forest ham, Oven Gold turkey, and Muenster cheese pinwheel, hard-boiled egg, European cucumber, baby heirloom tomato, rosemary focaccia croutons, marinated avocado, applewood smoked bacon, crisp field greens, buttermilk ranch dressing

ANCIENT GRAINS SALAD

Red & white quinoa, farro, barley, bulgar, edamame, chickpeas, baby heirloom tomato, Wild mushrooms, baby corn, charred radicchio 🌱
Orange ginger dressing 🌱



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🌱 Gluten Free 🌱 Vegetarian 🌱 Vegan 🌱 Nut Free 🌱 Dairy Free



RECEPTIONS BITES & STATIONS

HOT & COLD HORS D'OEUVRES • DISPLAYED STATIONS

RECEPTIONS

STATIONED HORS D'OEUVRES

Prices listed are per piece, minimum 25 per piece, disposable service. Passing labor \$180 minimum 4 hours. 1 server per 75 pieces.

COLD HORS D'OEUVRES

CRUDITE SHOOTER | 7

Roasted red pepper hummus  

FRESH BERRIES, WHIPPED HERB GOAT CHEESE, FLORIDA KEYS HONEY, CROSTINI | 8

STRAWBERRY SHISO GAZPACHO | 7

AVOCADO TOAST | 6

Marinated avocado, baby heirloom tomato, pickled onion, cilantro 

Add a quail egg | \$1 per piece

BEEF CARPACCIO | 9

Shaved Pecorino Romano, lemon cream, micro arugula

CHARRED SPICED HEIRLOOM CARROT | 8

Warm curry yogurt  

TOMATO & MOZZARELLA SHOOTER | 8

Balsamic reduction, basil oil  

SEARED DUCK BREAST | 10

White soy & ginger blackberry jam, toasted brioche

RED SNAPPER CRUDO | 10

Blood orange, white soy, mint, espelette puffed rice 

SOY TRUFFLE TUNA TARTAR | 11

Sesame cone 

KEY WEST PINK SHRIMP AGUA CHILE | 11

Charred orange, avocado mousse 

CORVINA CEVICHE SHOOTERS | 11

Sweet potato, cancha, cilantro 

BERRY SANGRIA POPSICLE | 14

Jamon Serrano, Manchego cheese 
(contains alcohol less than 5% abv)

VEGAN "TUNA" CEVICHE | 11

Grilled corn & radish slaw, spicy cashew crunch  

FILET MIGNON | 10

Whipped horseradish bleu cheese, micro citrus herbs, herb crostini

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HOT HORS D'OEUVRES

Prices listed are per piece, minimum 25 per piece, disposable service. Passing labor \$180 minimum 4 hours. 1 server per 75 pieces.

WILD MUSHROOM POLENTA CAKE | 8

Piperade, micro chervil 🍷 🌱

QUINOA AND ZUCCHINI FRITTER | 9

Aji amarillo puree 🌱

SMOKED CHICKEN QUESADILLA CONE | 8

Chipotle herb aioli

TRUFFLE YUKON GOLD POTATO CROQUETTE | 7

Lemon crème fraîche 🌱

Enhance with caviar for additional \$2 per piece

MARYLAND CRAB CAKE | 9

Chive lime mustard sauce

PLANTAIN CHIP CRUSTED SHRIMP | 9

Sour orange mojo marmalade 🍷 🌱

BUFFALO CHICKEN SPRING ROLL | 8

Soy blue cheese

BRAISED SHORT RIB POT PIE | 9

Sriracha kewpie mayo, cilantro

RICE KRISPY CRUSTED TEMPURA SHRIMP | 9

Mango brown butter

PLANT-BASED MEATBALLS | 10

Bao bun, hoisin glaze, cilantro slaw 🌱

CORN & EDAMAME QUESADILLA | 8

Avocado crema, cotija 🌱

SMOKED PAPRIKA BRAISED CHICKEN | 9

Green chile arepa, guasacaca sauce 🍷

PLANT-BASED CHORIZO AL PASTOR TACO | 10

Pineapple salsa, cilantro 🍷 🌱

CHICKEN & FONTINA PARMIGIANO | 9

Sun-dried tomato marinara

CHAR SIU BAO (BBQ PORK BUN) | 9

Hoisin scallion sauce



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🍷 Gluten Free 🌱 Vegetarian 🌱 Vegan 🍷 Nut Free 🌱 Dairy Free



DISPLAYED STATIONS

Minimum 25 guests. Priced per person, disposable service.

CHARCUTERIE | 26

Artisan cured meats to include prosciutto, Genoa salami, soppressata, spicy capicola, wild boar salami, Finocchiona, pate campagne, duck pate en croûte, whole grain mustard, fig marmalade, cornichon, mixed olives, crackers, fresh assortment of crusty breads and gluten free offerings

ARTISAN CHEESE BOARD | 19

Chef's selection of domestic & imported cheeses, dried fruits, quince paste, fruit preserves, nuts crackers, flat breads, fresh baguette, and gluten friendly offerings

FARMER'S MARKET CRUDITÉ | 15

The season's freshest vegetables with house made dips, roasted garlic hummus, babaganoush, and Roquefort blue cheese

ROASTED VEGETABLE ANTIPASTO | 18

Colorful array of marinated & roasted vegetables to include squash, eggplant, wild mushrooms, tomato, peppers & seasonal offerings.

Pesto, balsamic reduction, Calabrese chili sauce, mixed olives, crackers, fresh assortment of crusty breads and gluten free offerings

TAPAS | 28

Contemporary Spanish-Style Tapas

Select three:

Beef, lamb, pork, chicken, calamari, salmon, or vegan.

Served with hummus, olives, assorted cheeses, marcona almonds, caperberries, grilled pita, and breads

Enhance with scallops, tuna, lobster or duck

As a substitute, \$5 per guest

As addition, \$12 per guest

SUSHI BAR | 8 per piece

250 piece minimum.

Assortment of traditional sushi, nigiri, and sashimi to include California rolls, shrimp tempura, spicy tuna, JB roll, 24-Carrot, Mighty Shroom vegan rolls.

Displayed in traditional Japanese sushi boats with soy sauce, wasabi, pickled ginger.

Enhance your event with a action sushi station!

Fully stocked display case with fresh fish

and sushi chef | \$50 per guest

Includes 2 hours of service

VIENNESE TABLE | 18

An assortment of miniature petit fours, cakes, mousses, seasonal desserts. Displayed with pate de fruit, macarons, chocolate truffles

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October 2024



BEVERAGES BARS & COCKTAILS

LIQUOR • WINE • BEER • CRAFT COCKTAILS • HOSTED BARS





ALCOHOLIC BEVERAGES

Bartender fee of \$180 per four hours or portion thereof. Bar list and prices are subject to change.

HOSTED BARS BASED ON CONSUMPTION

Cost based on per drink consumption.

CAPTAINS BAR

SPIRITS BY THE COCKTAIL | 10

Vodka: New Amsterdam
Gin: New Amsterdam
Rum: Cruzan
Tequila: Sauza Hacienda
Scotch: Dewars
Bourbon: Jim Beam
Canadian Whiskey: Canadian Club
Irish Whiskey: Jameson Irish Whiskey

WINES BY THE GLASS | 9

Chardonnay: Woodbridge by R. Mondavi
Sauvignon Blanc: Woodbridge by R. Mondavi
Pinot Noir: Woodbridge by R. Mondavi
Red Blend: Apothic

COMMODORES BAR

SPIRITS BY THE COCKTAIL | 11

Vodka: Absolut
Gin: Bombay
Rum: Captain Morgan
Tequila: Jose Cuervo
Scotch: Johnny Walker Red
Bourbon: Marker's Mark, Jack Daniels
Canadian Whiskey: Seagram's VO
Irish Whiskey: Proper No. Twelve

WINES BY THE GLASS | 10

Chardonnay: Clos du Bois
Pinot Grigio: Ruffino Lumina
Pinot Noir: Mark West
Red Blend: The Dreaming Tree Crush

ADMIRALS BAR

SPIRITS BY THE COCKTAIL | 13

Vodka: Tito's
Gin: Hendricks
Rum: Sailor Jerry
Tequila: Hornito's
Scotch: Auchentoshan, Blacklabel
Bourbon: Knob Creek Bourbon, High West
Canadian Whiskey: Crown Royal
Irish Whiskey: Tullamore D.E.W

WINES BY THE GLASS | 12

Chardonnay: Sim Sonoma County
Sauvignon Blanc: Whitehaven
Pinot Noir: J Vineyards MultiAppellation
Red Blend: Unshackled by TPWC

** Products are subject to availability, substitute of equal or greater value.*

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October 2024

NON-ALCHOLIC BEVERAGES

ASSORTMENT OF SODA | 4 ea.

Coke, Coke Zero, Diet Coke, Sprite

CANNED WATER | 5 ea.

BOTTLED TEA | 5 ea.

CANNED LEMONADE | 6 ea.

INDIVIDUAL BOTTLED FRUIT JUICES | 5 ea.

BOTTLED PERRIER SPARKLING WATER | 5 ea.

MONSTER ENERGY DRINK 16.OZ | 8 ea.

Proudly serving Coca-Cola products.

BEER & SELTZERS

AMERICAN PREMIUM BEER | 8 ea.

Bud Light, Michelob Ultra

IMPORTED BEER | 9 ea.

Heineken, Stella Artois

LOCAL CRAFT BEER | 9 ea.

Seasonal beer from Funky Buddha, Gold Coast and other regional brewers.

HARD SELTZER | 10 ea.

High Noon Sun Sips (Vodka Based Seltzer)

Flavors are subject to availability

MOCKTAILS

SPRING IN PARIS | 12 ea.

Blackberries, lime juice, grapefruit juice, lavender syrup, club soda, ice

RASMULE | 12 ea.

Raspberry fruit smash, simple syrup, lime juice, ginger beer, mint leaves, ice

PASSION FRUIT | 12 ea.

Passion fruit syrup, lime juice, tonic water, mint leaf, ice

COCONUT PARADISE | 12 ea.

Pineapple juice, orange juice, cream of coconut, lime juice, cinamon, garnished with nutmeg, pineapple and cherry



ORALE DRINK | 12 ea.

Peach or mango puree, orange juice, lime juice, ginger beer or ginger ale, tajin

GREEN DELIGHT | 12 ea.

Lime juice, simple syrup, ginger beer or club soda, red pepper, garnished with cucumber



Prices do not include a 24% administrative fee and 7% sales tax. Prices subject to change.

Gluten Free
 Vegetarian
 Vegan
 Nut Free
 Dairy Free



BAR ENHANCEMENTS

Minimum of 25 guests.

BLOODY MARY BAR

Choice of vodka, garnished with assorted hot sauce, skewered pickled vegetables, pickle spears & celery sticks

Amsterdam | 11

Absolut | 13

Titos | 15

SPARKLING MIMOSA BAR

Champagne or sparkling water served with your choice of fruit garnishes juices to include range, grapefruit & cranberry juice with strawberry, grapes, mint leaves, lime & orange wheels as garnishes

William Wycliff | 11

Ruffino Prosecco | 13

J Vineyards CA Sparkling | 15

CUSTOM COCKTAILS

Margarita | 12 ea.

Mojito | 12 ea.

Old Fashioned | 12 ea.

Mai-Tai | 12 ea.

WOLF PACK CUSTOM COCKTAILS

Upgrade to the Wolf Pack and create your own Custom Cocktail.

Create your own:

Tom of Finland Vodka Tonic | 13

Mr. Pickles Gin and Tonic | 13

Puncher's Chance Old Fashioned | 13

Assortment of fresh & dehydrated fruit garnishes
Bartender Required | \$180 (Minimum 4 hours.)

SLUSHY MACHINE

Choose (1) Flavor | 150 per gal. (Minimum 2 gallons.)

Pina Colada

Strawberry Daiquiri

Margarita

Peach Daiquiri

Rental | \$150 per machine

Attendant Required | \$180 ea. (Minimum 4 hours.)

Requires 110V amp



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WINE BY THE BOTTLE

Cost based on consumption per opened bottle.

BOTTLE HOUSE WINE

[CABERNET - CANYON ROAD | 45](#)

[RED BLEND - APOTHIC | 45](#)

[PINOT NOIR - WOODBRIDGE | 45](#)

[ROSE - WOODBRIDGE | 45](#)

[CHARDONNAY - WOODBRIDGE | 45](#)

[SAUVIGNON BLANC - WOODBRIDGE | 45](#)

[PINOT GRIGIO - CANYON ROAD | 45](#)

PROSECCO BY THE BOTTLE

[WILLIAM WYCLIF | 48](#)

[RUFFINO PROSECCO | 80](#)

[LA MARCA | 108](#)

[J VINEYARDS CA SPARKLING | 139](#)

BOTTLE PREMIUM WINE

[CHARDONNAY - SIMI SONOMA COUNTY | 60](#)

[SAUVIGNON BLANC - WHITEHAVEN | 60](#)

[PINOT GRIGIO - MASO CANALI | 60](#)

[ROSE - FLEUR DE MER PROVENCE | 60](#)

[CABERNET - SIMI SONOMA COUNTY | 60](#)

[RED BLEND - UNSHACKLED BY TPWC | 60](#)

[PINOT NOIR - J VINEYARDS MULTI-APPELLATION | 60](#)

CHAMPAGNE BY THE BOTTLE

[VEUVE CLICQUOT | 195](#)

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  Dairy Free



BOTTOMS UP DRAFT BEER

Rental price \$225. Bartender required at \$180, minimum 4 hours.

DRAFT BEER SERVICE

16 oz. cups provided.

1/2 Keg: 62 16 oz. cups

Full Keg: 124 16 oz. cups

DOMESTIC BEER

Everyone Under the Sun | 360 half keg

Bud Light | 275 half keg / 550 full keg

Michelob Ultra | 415 half keg / 550 full keg

Miller Lite | 415 half keg / 550 full keg

IMPORT BEER

Heineken | 425 half keg / 950 full keg

Modelo | 525 half keg / 950 full keg

Stella | 425 half keg / 950 full keg

*Ask your catering sales manager about custom
branded magnets and specialty sized cups.*

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 Gluten Free  Vegetarian  Vegan  Nut Free  Dairy Free



October 2024



CONTACT INFORMATION

Broward County Convention Center, SAVOR

1950 Eisenhower Blvd
Fort Lauderdale, FL 33316

Phone Number: (954) 302-8822

Email: catering@ftlauderdalecc.com

SAVOR...