

EXHIBITOR CATERING MENU





Welcome to New Orleans!

Welcome to New Orleans, “The Big Easy,” a world-renowned destination for food, wine, and free-spirited fun – where the historic beauty and entertainment options are matched only by the warmth and energy of an exciting community.

Centerplate is a leading global event hospitality company, and we are thrilled to be your exclusive hospitality partner at the Ernest N. Morial Convention Center. Our style is collaborative, and our New Orleans team is delighted to work with you to ensure your experience here in this special location is smooth, successful, and enjoyable. We are committed to delivering the finest food, amenities, and service to impress your guests.

Much of our success comes from our attention to the important details that create truly welcoming experiences. From fresh, locally-sourced, and quality ingredients to crisp, sincere, and attentive service, our goal is to provide world-class hospitality for every one of our guests.

Whatever your needs, whether hosting attendee receptions, supplying convenient meals for your booth staff, or creating custom menus for unique occasions, we are dedicated to helping you achieve extraordinary results. Please give us a call to start the planning process today!

Here's to your successful event in New Orleans,

Jillian Benoit

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to jump immediately to that page.



Gluten Free Items

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. Centerplate does not operate a dedicated gluten-free, or allergen-free preparation and service space. Dishes made on-site are prepared on shared equipment, and may come into contact with products containing gluten and common allergens such as nuts.

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CENTERPLATE'S COMMITMENT TO QUALITY

Our meticulous quality assurance programs ensure we have the right systems and people in place to deliver the outstanding results our hosts seek.

We are very supportive of offering healthy choices at events by providing a wealth of fresh, customizable, and varied options that include low calorie, low-salt, low-fat, low-sugar, vegan, and gluten-free offerings, among others. Fresh fruit and vegetables, meatless entrees marketed to the mainstream, and light options are all very popular among our attendees.



Our catering menus include fresh fruit platters, fresh vegetable crudité, grilled vegetable platters, customizable salads, fresh fish, grilled chicken, farm fresh vegetables, whole grain side selections, hummus and carved-to-order roasted turkey, fish and lean meats.

Our culinary staff is available to assist event planners throughout their planning process to design menus that are appealing, affordable and in keeping with their wishes. We solicit event organizers to determine the best selections and special options for their guests.

We have a wide variety of beverages, snacks, and main course options at every meal as well as retail and grab-and-go. Lean proteins and whole grains are available, as are water and unsweetened beverages. Many of our event services include Chef-attended action stations where guests may assemble their own ingredients for preparation, having control over what and how much goes into a dish.

We look forward to serving you!



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BREAKFAST MENUS

BREAKFAST

BREAKFAST

10 person minimum required.

Uptown Breakfast \$21.00

Assorted breakfast pastries, muffins and bagels
Served with butter, preserves and cream cheese
Sliced seasonal fruit display
Assorted bottled fruit juices
Coffee, decaffeinated coffee and hot tea



ENHANCE YOUR UPTOWN BREAKFAST*

Cinnamon Pan Perdue Breakfast Sandwich \$7.50

Fresh scrambled egg, sausage
patty and pepper jack cheese

English Muffin Breakfast Sandwich \$7.50

Scrambled eggs, tasso ham
and cheddar cheese

Stuffed Biscuit Sandwich \$7.50

Scrambled eggs, andouille sausage
and cheddar cheese

Breakfast Wrap \$7.50

Warm flour tortilla filled with
scrambled eggs, Cajun sausage,
potatoes and cheese. Served with
fresh salsa

* A Booth Attendant is required.

\$200 for up to five (5) consecutive hours of service.
Additional hours \$40.00 per hour.

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A LA CARTE MENUS



A LA CARTE

FRESHLY BREWED COFFEE

*Prices listed are per gallon. Three (3) gallon minimum required.

PJ'S New Orleans Roast* \$58.00

Freshly brewed coffee, decaffeinated coffee or hot teas

Starbucks Coffee* \$75.00

Freshly brewed coffee, decaffeinated coffee or Tazo hot teas

NOLA Coffee* \$69.00

Assorted syrups: vanilla, hazelnut, mocha, and caramel. Served with swizzle sugar sticks and cinnamon

Includes cups, creamers, sugar, sweeteners, stirrers and napkins

BEVERAGE SERVICE

Assorted Canned Sodas* \$80.00

Natural Spring Water* \$80.00

Dasani Bottled Water* \$90.00

Assorted Bottled Fruit Juices* \$90.00

Vitamin Water* \$125.00

Bottled Iced Tea* \$125.00

Red Bull* (8 oz.) \$180.00
Regular or sugar free

Iced Tea** \$41.00

Lemonade** \$42.00

*(24) beverages per case, (1) case minimum required

**Price per gallon, (3) gallon minimum required

WATER SERVICE

Water Cooler \$55.00

Prices listed are for a three (3) day rental. Additional rental of \$25.00 per day for each additional day. Requires 110 volt, 15 amp electrical service.

Water Jugs (5 gallon) \$44.00

Ice (40 pound bag) \$26.00

Daily Beverage Refresh \$25.00

Cups and ice for beverages already ordered in booth



A LA CARTE

FROM THE BAKERY

Price per dozen; (3) dozen minimum required, per selection.

Assorted Danish	\$46.00
Assorted Muffins	\$43.00
Assorted Croissants	\$48.00
Assorted Bagels and Cream Cheese	\$47.00
Freshly Baked Cookies	\$36.00
Freshly Baked Brownies	\$42.00
Rice Krispies® Treats	\$32.00
GF Orleans Pecan Pralines	\$55.00
Mini King Cakes	\$76.00
Fresh Beignets*	\$42.00
Dusted with powdered sugar	

* A Booth Attendant is required.
\$200 for up to five (5) consecutive hours of service. Additional hours \$40.00 per hour.

SHEET CAKES

Choice of fruit or cream filling. Includes disposable cake knife, plates, forks and napkins.

Half Sheet Cake* (40 slices)	\$160.00
Full Sheet Cake* (80 slices)	\$320.00

* Custom artwork available upon request.
Please speak to your catering sales manager.



A LA CARTE

FROM THE PANTRY

	Boiled Shrimp with Traditional Cocktail Sauce (2 dozen)	\$125.00
	Imported & Domestic Cheese Display with Crackers (serves 20)	\$150.00
GF	Seasonal Vegetable Crudité with Ranch (serves 20)	\$150.00
GF	Sliced Fresh Fruit with Yogurt Dipping Sauce (serves 20)	\$130.00
GF	Whole Fresh Fruit (serves 20)	\$65.00
GF	Potato Chips and Creole Onion Dip (serves 20)	\$85.00
GF	Tortilla Chips and Salsa Roja (serves 20)	\$150.00
GF	Mixed Nuts (2 pounds)	\$69.00

Traditional Snack Mix (2 pounds)	\$62.00
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Pretzel Twists (2 pounds)	\$33.00
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Granola Bars (24 individual bars)	\$75.00
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Assorted Individual Bags of Zapp's® Chips	\$3.00
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LUNCH MENUS

LUNCH

BOXED LUNCHES

Prices listed are per guest. 10 box lunch minimum required.

All Boxed Lunches are served with an individual bag of Zapp's® potato chips, fresh whole fruit, chocolate chip cookie, condiments and a canned soda.

Mardi Gras \$22.00

Served on an artisan French roll with lettuce and tomato

Please select from the following:

- Hardwood smoked turkey and provolone cheese
- Cajun roast beef and cheddar cheese
- Smoked ham and jack cheese
- Roasted North Shore vegetables and house-made hummus

French Quarter Wraps \$23.00

Please select from the following:

- Smoked turkey with brie mousse, greens and satsuma chutney
- Cajun roast beef, greens, roasted red peppers and herbed Creole garlic cheese
- Roasted eggplant, squash, peppers, sun-dried tomatoes and greens

Mississippi Riverside Salads \$23.00

Please select from the following:

- Cajun chicken Caesar salad with spiced chicken breast, romaine hearts, tomato gems, croutons, Parmesan cheese and creamy Caesar dressing
- French Market chef salad with local mixed greens, smoked ham, hard boiled egg, goat cheese, olives, apple wood bacon and red wine vinaigrette
- Farmer's Market vegetable salad with assorted greens, local vegetables, chickpeas, beans, goat cheese and sugarcane vinaigrette



LUNCH


LUNCH BUFFET

Prices listed are per guest. Minimum of 10 guests, maximum of 50 guests.

Gourmet Deli Buffet \$33.00

Assorted pre-made sandwiches: turkey, roast beef and grilled vegetables served with mustard and mayonnaise

Choice of one of the following Salads:

- Creamy coleslaw
-  • Roasted cauliflower and broccoli salad with carrot-chili vinaigrette
- Creole mustard potato salad

Assorted bags of Zapp's® chips, assorted whole fruit and assorted cookies



LUNCH SALADS

Serves 15-20 guests



Garden Salad \$120.00

Mixed field greens with tomatoes, cucumbers and carrots.
Creamy ranch and Italian dressings
Rolls and butter

Cajun Chicken Caesar Salad \$145.00

Crisp romaine lettuce, spiced chicken breast, tomato gems, croutons and Parmesan cheese
Creamy Caesar dressing
Crusty French bread and butter



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HORS D'OEUVRE



HORS D'OEUVRE

SANDWICH PLATTERS

Prices listed are per platter. Each platter serves 15-20 guests.

Mini Muffaletta Sandwich Platter **\$175.00**
Salami, ham, provolone cheese and chopped olive salad

Assorted Mini Po'Boy Sandwich Platter **\$195.00**

- Smoked turkey croissant with brie and satsuma chutney
- Creole shrimp salad on brioche
- Cochon ham, bacon, smoked sausage and local jack cheese
- Roasted vegetables, pecan cheese on brioche

COLD HORS D'OEUVRE

Prices below are per dozen;
(3) dozen minimum required.

GF Beef and Potato Canapes **\$60.00**
With asparagus and blue cheese mousse

Creolaise Chicken Tarts **\$52.00**
With local pecans

BMT Bites **\$57.00**
With apple wood smoked bacon, cherry tomato and fresh mozzarella

GF Seared Tuna on Crispy Potato Cakes **\$62.00**
With citrus crème

GF Sweet Pea Panna Cotta Shooters **\$65.00**
With Louisiana crab salad

GF Bayou Potatoes **\$60.00**
With satsuma creole cream and local caviar



GF Antipasto Brochettes **\$66.00**
Ciliegini mozzarella, roasted tomato and kalamata olive in basil marinade

Caponata Tarts **\$57.00**
Olive tapenade



HORS D'OEUVRE

HOT HORS D'OEUVRE

Prices below are per dozen;
(3) dozen minimum required.

GF Hibachi Beef Skewers \$63.00
With green onion and teriyaki glaze

GF Chicken Tandoori Skewers \$51.00
With a Greek yogurt herb dip

Pecan Encrusted Chicken Tenders \$50.00
With blackberry and mayhaw chutney

Andouille Sausage and Black-Eyed Pea Spring Rolls \$51.00
With a Tabasco aioli

Louisiana Crab Cakes \$75.00
With Meyer lemon rémoulade sauce

Coconut Encrusted Shrimp \$65.00
With pineapple-ginger salsa

Mushroom Pockets \$51.00
Mushroom mousse wrapped in crispy phyllo

Chili and White Corn Hush Puppies \$39.00
With bourbon peach chutney

Mac n' Cheese Bites \$42.00
Three cheese baked macaroni



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RECEPTION MENUS

RECEPTION

RECEPTION STATIONS

Serves 15-20 guests.

Marketplace Bruschetta and Flat Bread Station **\$240.00**

Extra virgin olive oil and a variety of toasted flat breads and pita chips

Specialty toppings to include:

- Spicy hummus
- Baba ganoush
- Black olive tapenade
- Fresh tomato, basil and garlic

Client to supply: 4x6 workspace · minimum of 1 – 6 ft table · trash removal · clean up

Charcuterie Board with

Grilled Marinated Vegetables **\$240.00**

Roasted zucchini, squash, eggplant and peppers drizzled with extra virgin olive oil and served with house-made pickles

Salami and mortadella

Toasted flat breads and gourmet crackers

Client to supply: 4x6 workspace · minimum of 1 – 6 ft table · trash removal · clean up



Decatur Street Bakery **\$360.00**

A gourmet selection of miniature French pastries, petit fours, mini tartelettes and chocolate truffles

Client to supply: 4x6 workspace · minimum of 1 – 6 ft table
· trash removal · clean up



RECEPTION

RECEPTION STATIONS continued

Serves 15-20 guests.

Sampling of New Orleans Desserts* \$350.00

White chocolate bread pudding with bourbon sauce, seasonal berries and New Orleans rum sabayon, assorted pecan pralines and Creole praline cheesecake

Client to supply: 4x6 workspace · minimum of 1 – 6 ft table · trash removal · clean up

*A Booth Attendant is required.

\$200 for up to five (5) consecutive hours of service.

Additional hours \$40.00 per hour.



Olde Time Candy Shoppe \$600.00

Penny candy jars filled with your choice of sweet treats

Minimum selection of five types of candy – five pounds each

Includes jars, scoops and candy bags

Choose from: Gummi Bears®, Swedish Fish®, assorted Tootsie Rolls®, licorice Red Bites®, assorted Jolly Ranchers®, plain M&M's®, Maltball Mania® or Chewy Spree®

Infused Hydration Station \$550.00

Three decorative dispensers filled with your choice of refreshing beverage

- Infused spa water
- Infused iced tea
- Infused lemonade

Add infused juice

Consult your catering sales manager for flavors of infused beverages. Includes disposable cups, napkins, stirrers and sweeteners.

Approximately (50) 7 oz servings per container.

RECEPTION

SPECIALTY CARTS

Ice Cream Cart \$650.00

(1) Standard cart includes: (100) assorted ice cream novelties
Additional ice cream novelties available at \$6.00 each

New Orleans Ice Cream Co. Cart \$750.00

(1) Cart includes: (100) assorted individual New Orleans ice creams
Caramel Cream, Chocolate City, Coffee Chicory, Praline Crunch and Ponchatoula Strawberry
Additional ice cream novelties available at \$7.00 each

GF Popcorn Cart* \$825.00

(1) Popcorn machine includes popcorn and (325) popcorn bags and napkins
Additional popcorn available at \$475.00 per case

Smoothie Station* \$750.00

Choice of (2) flavors – strawberry, wild berry or mango
Includes (150) 7 oz. Fruit smoothies
Additional smoothies available at \$4.50 each



A one-time set-up fee of \$100.00 will apply to each of the stations.

*A Booth Attendant is required. \$200 for up to five (5) consecutive hours of service. Additional hours \$40.00 per hour.

A (2)-hour set-up time is required.

Client to supply: electrical · 4x4 work space · trash removal · clean up



RECEPTION

SPECIALTY CARTS continued

A one-time set-up fee of \$100.00 will apply to each of the following stations.

**Freshly Baked Gourmet Chocolate
Chip Cookie Station* \$750.00**

Featuring Otis Spunkmeyer premium gourmet chocolate chip cookies. Includes: (264) chocolate chip cookies, oven, napkins and appropriate supplies

Additional cookies available at \$480.00 per case of 240



Gourmet Soft Pretzel Station* \$800.00

Includes: (180) freshly baked gourmet soft pretzels

Served with yellow mustard, napkins and appropriate supplies

Additional pretzels available at \$200.00 per case of 45

*A Booth Attendant is required. \$200 for up to five (5) consecutive hours of service. Additional hours \$40.00 per hour.

Client to supply: electrical · 4x4 work space

· trash removal · clean up



RECEPTION

ENHANCED ACTION STATIONS

Fresh Piped Cannoli Station \$2650.00

Includes: cannoli with traditional ricotta filling dipped in chocolate mini morsels and crushed pistachios

1-6 hours of attendant service

400 cannoli's

Additional attendant hours \$150.00. One time set up fee \$275.00
Additional servings (ordered in advance/100 increments) \$275.00
Additional servings (ordered on site/100 increments) \$325.00

Client to provide: 6' hospitality counter or rented 6' draped counter.
Client is responsible for pre-arranging the correct electrical power supply – please request this from your catering sales manager.
Client is responsible for trash removal and clean up.

Vanilla Bean Crème Brûlée Station \$2800.00

Includes: rich, creamy custard filling of crème brûlée highlights the subtle flavors of vanilla bean and burnt caramel

1-6 hours of (2) attendants service

400 vanilla bean crème brûlées

Additional attendant hours \$150.00. One time set up fee \$275.00
Additional servings (ordered in advance/100 increments) \$275.00
Additional servings (ordered on site/100 increments) \$325.00

Client to provide: 8' hospitality counter or rented 8' draped counter.
Client is responsible for pre-arranging the correct electrical power supply – please request this from your catering sales manager.
Client is responsible for trash removal and clean up.



Chocolate Pot de Crème Station \$2800.00

Includes: traditional French sweet chocolate filled petit tartelettes

1-6 hours of (2) attendants service

400 chocolate pots de crème

Additional attendant hours \$150.00. One time set up fee \$275.00
Additional servings (ordered in advance/100 increments) \$275.00
Additional servings (ordered on site/100 increments) \$325.00

Client to provide: 8' hospitality counter or rented 8' draped counter.
Client is responsible for pre-arranging the correct electrical power supply – please request this from your catering sales manager.
Client is responsible for trash removal and clean up.



RECEPTION

BEVERAGE STATIONS

Frappe Station \$1750.00

Includes: your choice of (1) flavor – signature bananas foster, caramel or coffee
 1-6 hours of attendant service
 400 – 7 oz drinks
 Additional Flavor Enhancement \$200.00

Additional attendant hours \$150.00. One time set up fee \$275.00
 Additional cups (ordered in advance/100 increments) \$275.00
 Additional cups (ordered on site/100 increments) \$325.00

Client to provide: 4'-6' hospitality counter or rented 4'-6' draped counter. Client is responsible for pre-arranging the correct electrical power supply – please request this from your catering sales manager. Client is responsible for trash removal and clean up.

Frozen Hurricanes (Non-Alcoholic) \$1750.00

Includes: frozen Pat O' Brien's hurricanes
 1-6 hours of attendant service
 400 – 7 oz drinks

Additional attendant hours \$150.00. One time set up fee \$275.00
 Additional cups (ordered in advance/100 increments) \$275.00
 Additional cups (ordered on site/100 increments) \$325.00

Client to provide: 4'-6' hospitality counter or rented 4'-6' draped counter. Client is responsible for pre-arranging the correct electrical power supply – please request this from your catering sales manager. Client is responsible for trash removal and clean up.



Cappuccino Station \$1750.00

Includes: espresso, Americano, cappuccino, latte, macchiato and traditional condiments
 1-6 hours of barista service
 400 – 6 oz drinks

Orleans Cappuccino Enhancement \$200.00

Includes: bananas foster, mochas and hot chocolate

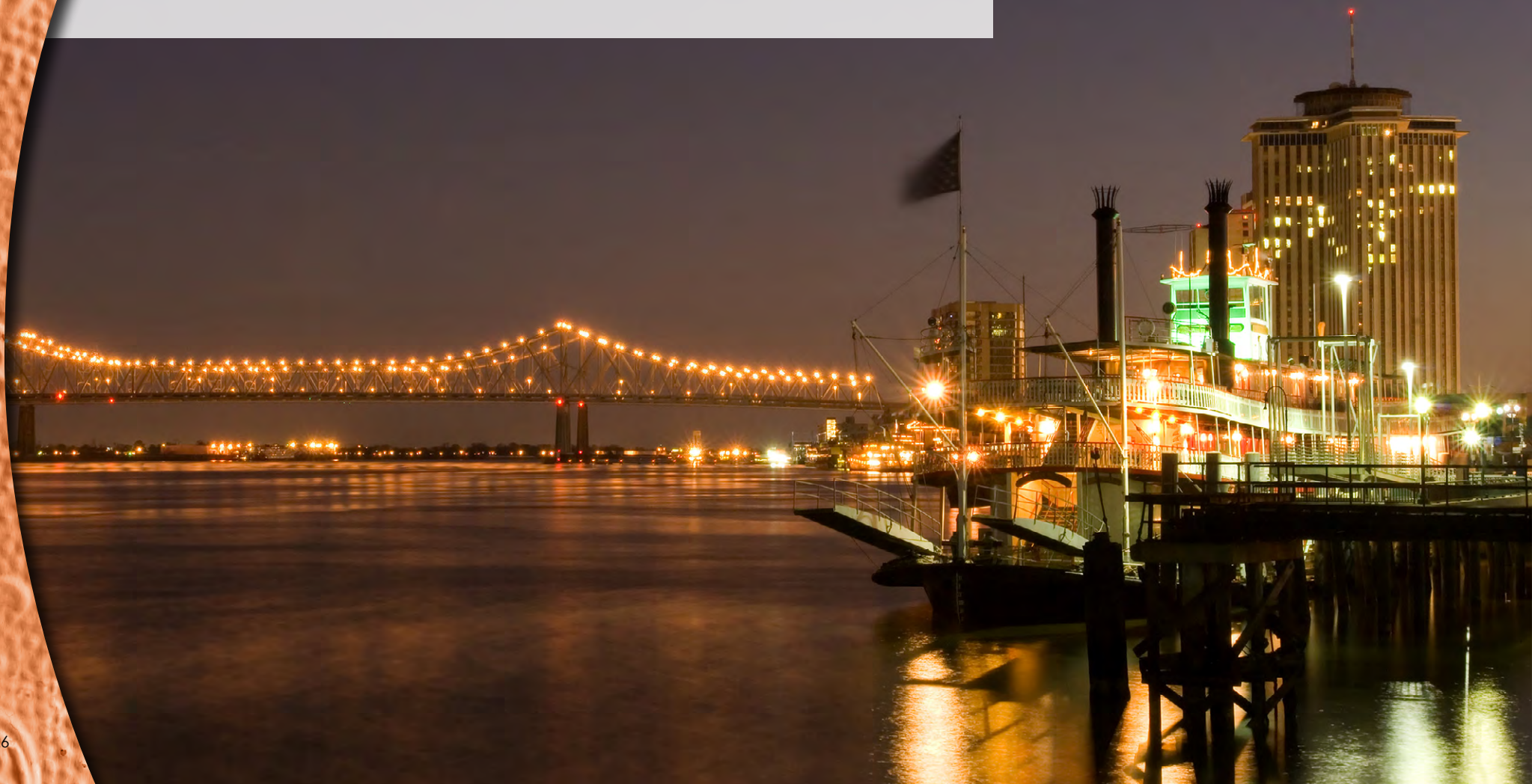
Additional barista hours \$150.00. One time set up fee \$275.00
 Additional cups (ordered in advance/100 increments) \$275.00

Client to provide: 6' hospitality counter or rented 6' draped counter. Client is responsible for pre-arranging the correct electrical power supply – please request this from your catering sales manager. Client is responsible for trash removal and clean up.



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BAR SERVICE



BAR BEVERAGES

BOOTH CATERING INFORMATION

All alcohol sales and consumption in the New Orleans Convention Center are regulated by the Louisiana Alcoholic Beverage Control, and Morial Convention Center New Orleans Food and Beverage (MCCNOFB) is responsible for the administration of these regulations.

No alcoholic beverages are allowed to be served by anyone other than a MCCNOFB Department Bartender.

MCCNOFB prohibits exhibitors and event participants from removing alcohol from the New Orleans Convention Center.

Alcoholic products will be delivered to your booth at the scheduled time of your service, and removed from your booth at the conclusion of your event by the attending MCCNOFB bartender.

No product can be transferred for use the following day(s).

Domestic Beer (case) **\$128.00**
Budweiser, Bud Light,
Miller Lite, Coors Lite or
O'Doul's Amber (non-alcoholic)

Imported/Microbrew Beer (case) **\$150.00**
Heineken, Corona, or
Abita Amber (local)

Draft Beer* • Domestic (keg) **\$500.00**

Draft Beer* • Imported (keg) **\$625.00**

Draft Beer* • Micro Brew (keg) **\$625.00**

House Wine (bottle) **\$32.00**
Chardonnay, cabernet
sauvignon and merlot

Wycliff Brut (bottle) **\$32.00**

**Martinelli's Sparkling
Apple Cider** (bottle) **\$20.00**

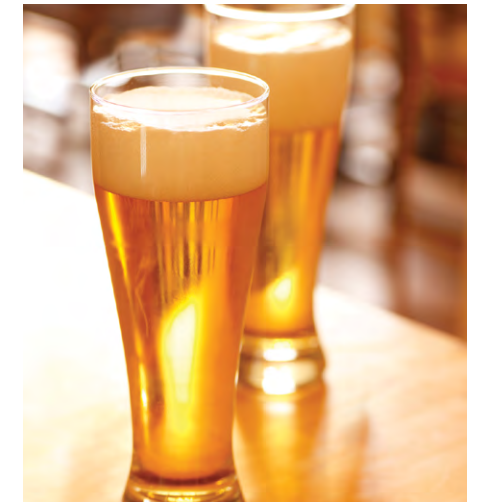
*Draft Beer Service will require additional equipment rental. Please contact your booth catering manager for options.



*A bartender is required to distribute all alcoholic beverages. \$200 for up to five (5) consecutive hours of service. Additional hours \$40.00 per hour, plus a one time set up fee of \$100.00.

Client to supply: 4x4 work space
· trash removal · clean up

Special order wines, beers and champagnes are sold by the case only and are not based on consumption.



BAR BEVERAGES

SPECIALTY BARS

South of the Border Margarita Station*

\$770.00

Includes: (100) margaritas
on the rocks

- Additional margaritas
available at \$6.75++ each

Minimum guarantee of \$770.00
per day will apply.

Signature Hurricane Station*

\$825.00

Includes: (100) hurricanes
on the rocks

- Additional hurricanes
available at \$7.50++ each

Minimum guarantee of \$825.00
per day will apply.



Frozen Daiquiri Station*

\$850.00

Includes: (100) frozen daiquiris
Choose up to two flavors:
strawberry, hurricane,
margarita or piña colada

- Additional daiquiris
available at \$7.75++ each

Minimum guarantee of \$850.00
per day will apply.

Cajun Mary Station*

\$775.00

Includes: (100) Cajun Mary's

- Additional Cajun Mary's
available at \$7.00++ each

Minimum guarantee of \$775.00
per day will apply.

Hosted Bar*

\$1,200.00

On consumption

- House cocktails
- House wines by the glass
- Bottled domestic beers
- Bottled imported beers and
microbrew beers
- Bottled waters
- Assorted sodas

Minimum guarantee of \$1,200.00
per day will apply.

*A bartender is required to mix and
distribute the beverages.

\$200 for up to five (5) consecutive
hours of service.

Additional hours \$40.00 per hour.

One time set up fee of \$100.00.

Client to supply: 8x8 work space
· trash removal · clean up



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GENERAL INFORMATION

GENERAL INFORMATION

POLICIES AND SERVICES

- All food and beverage items in the exhibit halls must be purchased through the food and beverage department. This includes bottled water.
- Exhibitor catering does not supply tables or electrical for your booth. Please order this equipment through your service contractor.
- All food and beverage orders require full payment in advance. We accept American Express, Discover, Mastercard, Visa or company check. Please make checks payable to Centerplate.
- MCCNOFB requires payment by credit card for all advance and on-site orders.
- Disposable service ware is used on all food and beverage functions on the exhibit floor.
- MCCNOFB requires that a New Orleans Convention Center bartender dispense all alcoholic beverages.
- In order to best serve your catering needs, we require five (5) business days notice for ordering or an additional 20% service charge will apply to a limited on-site menu.
- Menu items and prices are subject to change without notice.

Cancellation Policy

Full charges will be applied to cancellation of any menu items received within (72) hours, (3 business days), prior to delivery.

Staffing

Booth Attendant*	\$40.00 per hour	Bartender*	\$40.00 per hour
Chef*	\$75.00 per hour	Delivery Fee	\$25.00 per trip

*Minimum of (5) hours

A 21% service charge and current sales tax will be added to all food, beverage and labor fees. Menu items and prices may be subject to change without notice.

A \$25.00 delivery fee will be applied to all above orders. Exhibitor booth catering does not supply tables for your booth. You must order these through your service contractor.

Service Charges and Tax

A 21% "house" or "administrative" charge will apply to all food, beverage, labor and fees (including corkage). Current state and local sales taxes apply to all food, beverage, labor charges, equipment rentals and service charges, and are subject to applicable tax laws and regulations.

The "house" or "administrative" charge of 21% is added to your bill for the catered event/function (or comparable service) which is used to defray the cost of set up, break down, service and other house expenses. No portion of this charge is distributed to the employees providing the service. You are free, but not obligated to add, or give a gratuity directly to your servers.

If the customer is an entity claiming exemption from taxation in the state where the facility is located, the customer must deliver to MCCNOFB satisfactory evidence of such exemption thirty (30) days prior to the event in order to be relieved of its obligation to pay state and local sales taxes.



MAKING IT BETTER TO BE THERE®

As a leader in event hospitality, Centerplate is committed to welcoming guests to moments that matter at more than 300 premier sports, entertainment, and convention venues worldwide. From Super Bowl 50, to the U.S. Presidential Inaugural Ball, to the winning of the Triple Crown, we are committed to making the time people spend together more enjoyable through the power of authentic hospitality, remarkably delivered. Thank you for giving us the opportunity to be a part of your next favorite story.

