



**BROWARD COUNTY
CONVENTION
CENTER** | GREATER FORT
LAUDERDALE

SAVOR...
THE EXPERIENCE.

Fort Lauderdale

EXHIBITORS MENU 1Q2023

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SAVOR...
FORT LAUDERDALE



SAFETY IS OUR PRIORITY!

Our five-step Venue Shield program puts the safety of our guests and staff first! These procedures are designed to provide multiple layers of safety and sanitation throughout our venue and at every event.

For more information regarding the ASM Global Venue Shield program, please visit our website at www.asmglobal.com/p/our-story/news-releases/hygienshield



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 aligned, so delicious, and so indelible 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 aimed at minimizing our carbon footprint 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 our teams are trained 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.

To learn more about how we buy local and partner with some of the best farms, kitchens and vendors in this area, click 'Collaboration' at savorasmglobal.com

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 four 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 food-borne 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.

GUARANTEE

A guaranteed number of attendees/quantities of food is required. This guarantee must be submitted by noon three 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 5 business days prior to event.

OVERSET POLICY

SAVOR...Fort Lauderdale will be prepared to provide service staff and have seats available for 5% over-set up to 1,000 guests (maximum oversight of 20 guests) for plated meals and buffet meals with complete table setups only. There will be an additional \$150.00 charge for each over-set of 20 guests.

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. Services exceeding 750 guests may require additional staff.

EVENT TIMELINE

Service times are based on the selected times for the menu. 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.

EXHIBITORS

Unless otherwise stated exhibitors will be responsible for tables and any power required for service. Beverages (other than bars) are sold by the case and are not "on consumption". Exhibitor services use disposable service items. Each exhibitor is responsible for trash removal. Certain items may not be available for some events at show management discretion. Exhibitors are encouraged to place orders no later than three weeks before the event.

SAVOR...
FORT LAUDERDALE

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 90% 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 cash, 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, Vegan or Nut Free. 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.

Look for these icons throughout the menu for items that may fit your dietary specifications.



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

BREAKFAST
START YOUR DAY.



BREAKFAST ENHANCEMENTS

Minimum order of 25 per item.



APPLEWOOD SMOKED BACON (2) | 5  

PORK SAUSAGE PATTIES OR LINKS (2) | 5  

SCRAMBLED EGGS WITH JACK CHEDDAR CHEESE & CHIVES ON THE SIDE | 5   

LEMON BLUEBERRY GRITS | 7   

MUESLI BERRY PARFAIT | 7 
Crushed Berries, Low Fat Yogurt and Honey Granola Muesli

CINNAMON ROLL CREAM OF WHEAT | 7  

INDIVIDUAL BREAKFAST QUICHE | 8 
Zucchini, Tomato and Gruyere cheese

BREAKFAST SANDWICHES | 8

English Muffin with Egg and Cheese  

Choice of Chorizo, Ham or Bacon | 9 

BREAKFAST BISCUIT SANDWICH | 9

Buttermilk Biscuit , Egg, Turkey sausage and Cheddar cheese.

BREAKFAST BURRITO | 10

Scrambled Eggs, Cheddar Cheese, Salsa, Choice of Chorizo, Ham or Bacon | 11

ASSORTED DONUTS | 45 per doz.

ASSORTED COFFEE CAKE | 50 per doz.  



All orders are subject to a 24% administrative charge/fee and applicable sales tax. Prices subject to change.

EXHIBITORS 2023 MENU

SAVOR...
FORT LAUDERDALE

BREAKS
TIME TO RECHARGE.



TIME TO RECHARGE!

BREAKS.

A LA CARTE ITEMS

Minimum order of 1 dozen per item.

MORNING/AFTERNOON SNACKS

FRESH SLICED FRUIT | 9 per person

TRICOLORED TORTILLA CHIPS AND GUACAMOLE & HOUSEMADE SALSA | 112 per doz.    

VANILLA DONUT HOLES | 24 per doz.  

WHOLE FRUIT | 48 per doz.

DANISH PASTRIES, CINNAMON ROLLS, AND MUFFINS | 50 per doz.

FRESH BAKED COOKIES | 50 per doz. 

ORIGINAL BISCOTTI | 50 per doz. 

INDIVIDUAL CHOCOLATE TRAIL MIX | 50 per doz.    

SMOKED SALMON DEVILED EGGS | 60 per doz. 

HUMMUS & VEGETABLE SHOOTERS | 72 per doz.  

SWEET SNACKS

INDIVIDUAL BAGS OF JELLY BELLY BEANS OR GUMMY BEARS | 50 per doz.  

COOKIES, BROWNIES & BLONDIES | 50 per doz. 

ASSORTED GOURMET CUPCAKES | 50 per doz.

ASSORTED CHEESECAKE POPS | 55 per doz. 

SAVORY SNACKS

BUTTERED PRETZEL BITES | 72 per doz. 
With Horseradish Mustard 

HOUSEMADE POPCORN | 86 per doz.   
Bacon, Lime Chili and Truffle Black Garlic

INDIVIDUAL BAGS OF POTATO CHIPS OR VEGETABLE CHIPS | 48 per doz.    

INDIVIDUAL BAGS OF MIXED NUTS | 48 per doz.  

SEASONAL BERRY SMOOTHIE SHOTS | 72 Per doz.  



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EXHIBITORS 2023 MENU

SAVOR...
FORT LAUDERDALE

BEVERAGES

All hot beverages are served with sugar, sugar substitute, half & half, 2% milk and a plant-based milk.

1 gallon is approximately 10-12 drinks.

HOT

FRESHLY BREWED REGULAR COFFEE | 65 per gal.

FRESHLY BREWED DECAF COFFEE | 65 per gal.

ASSORTED TEAS
WITH HOT WATER | 65 per gal.

COLD

ASSORTMENT OF
COKE, DIET COKE & SPRITE | 48 per doz.

BOTTLED WATER | 60 per doz.

BOTTLED ICED TEA | 60 per doz.

INDIVIDUAL BOTTLED FRUIT JUICES | 60 per doz.

BOTTLED PERRIER WATER | 60 per doz.

MONSTER ENERGY DRINK 16.OZ | 96 per doz.

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

ADVANCED COFFEE SERVICE

KEURIG®

Machine rental (one time) and starter kit \$350
Coffee replenishment kit. \$275

Add an extra touch to your coffee with freshly brewed beverages from your Keuri 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.

BARISTA SERVICE

Take your coffee to the next level with a professional barista offering Cubano, espresso, cappuccino, caramel macchiato, cafe mocha, Americano and more.

Optional additions include

- Ripples® printer to add your logo
- Logo cups and sleeves (4 week lead time)
- Cold brew coffee

Contact your sales professional for ½ and full day service packages.

WATER COOLERS

WATER COOLER KIT | 150 ea.

Chilled water dispenser includes 5 gallons of spring water and disposable 7-ounce cups.

5 GALLON WATER REFILLS | 50 ea.

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EXHIBITORS 2023 MENU

SAVOR...
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THEMED ACTION BREAKS

Minimum of 100 guests. All action breaks require an attendant fee of \$150 per station, for up to FOUR (4) hours.

STADIUM SOFT PRETZELS | 5 ea.

Warm soft pretzels served with yellow mustard
With nacho cheese | add \$5 ea.
Equipment Rental | \$250

7th INNING SPECIAL | 7 ea.

Hot Dogs served with warm buns,
ketchup,    mustard    and
relish   
Equipment Rental | \$250

ICE CREAM CART | 8 ea.

Vanilla, chocolate or strawberry ice cream your guest's choice of the following toppings:
Chocolate Chips, Gummy Bears, Crushed Butterfinger and Oreo, M&M's, Rainbow Sprinkles, Chocolate or Caramel Syrup
Two toppings | \$6 Each
Three toppings | \$7 Each
Equipment Rental | \$250



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EXHIBITORS 2023 MENU

SAVOR...
FORT LAUDERDALE

LUNCH
SO MANY CHOICES.





SO MANY CHOICES! **LUNCH.**

BOXED LUNCHES

*Minimum Order of 10 boxed lunches ; maximum of three selections.
Orders of 50 boxed lunches and below; maximum of three selections.*

All boxed lunches include a bag of chips, cookie, whole fruit, and condiments.

LATIN SPICED CHICKEN SALAD SANDWICH | 32

Arugula, Tomato and Sweet Bread

GRILLED CHICKEN COBB SALAD | 32

Lemon Grilled Chicken, Applewood Bacon, Hard Boiled Egg, Tomato, Avocado, Bleu Cheese, Cheddar Cheese and Red Pepper Ranch

HERB ROASTED TURKEY BREAST | 32

Smoked Cheddar, Lettuce, Tomato, Onion, Wheatberry Bread

CAPRESE WRAP | 32

Tomato, Fresh Mozzarella, Basil, Romaine, Balsamic Reduction and Olive Oil in a Roasted Garlic Wrap



GRILLED FLANK STEAK | 35

Red Onion Confit and Watercress on a Brioche Bun

BABY SPINACH AND STRAWBERRY SALAD WITH GRILLED JUMBO SHRIMP | 37

Baby Spinach, Strawberries, Orange Segments, Toasted Pecans and Goat Cheese with Honey Poppy Vinaigrette

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EXHIBITORS 2023 MENU

SAVOR...
FORT LAUDERDALE

RECEPTIONS BITES & BUFFETS.



SMALL BITES

RECEPTIONS.



HORS D'OEUVRES SELECTIONS

*Minimum order for 25 pieces per selection.
Additional charges apply for butler passed service.*

COLD HORS D'OEUVRES

**GORGONZOLA, BALSAMIC
FIGS AND PECAN ON CROSTINI** | 5

**CITRUS MARINATED OLIVE
AND GOAT CHEESE LOLLIPOPS** | 5
Rolled in Crushed Pistachios

CAPRESE SKEWERS | 5
Grape Tomato, Mozzarella, Basil & Balsamic
Skewer

LATIN SPICED CHICKEN SALAD IN FILO CUP | 6
Cilantro Chimichurri

PETITE AHI TUNA TARTAR TACO | 7
Spicy Avocado Puree, Pickled Ginger and Micro
Cilantro

BEEF TENDERLOIN CROSTINI | 7.50
Horseradish Cream, Baby Arugula, Sweet Red
Onion Confit, Crispy Crostini

HOT HORS D'OEUVRES

CUBAN SPRING ROLLS | 5.50
Pickled Yellow Mustard

TURKEY CHORIZO & SMOKED GOUDA SLIDER | 7
Red Onion Jam and Black Garlic Mayo

BEEF & MONTEREY JACK CHEESE SLIDER | 7
Sweet Pickle and Spicy Ketchup

HEARTS OF PALM RISSOLE | 7
Mascarpone Pesto

PAELLA ARANCINI | 8
Smoked Tomato Jam

CHORIZO STUFFED DATES | 8
Piquillo Pepper Sauce

BEEF WELLINGTON IN CROUTE | 9
Bleu Cheese Demi



*All orders are subject to a 24% administrative charge/fee and applicable sales tax. Prices subject to change.
EXHIBITORS 2023 MENU*

SAVOR...
FORT LAUDERDALE



COLD SPECIALTY PLATTERS

Minimum of 25 people.

SLICED SEASONAL FRUIT PLATTER | 9

A Selection of Seasonal Fresh Fruit and Berries with Greek Yogurt Local Honey Dip

DELUXE CRUDITÉS AND DIP PLATTER | 9

Chef's Selection of Seasonal Fresh Vegetables served with Lemon Parmesan & Pistachio Ginger Dip

DELUXE IMPORTED AND DOMESTIC CHEESE PLATTER | 12

Chef's Selection of Imported and Domestic Cheese garnished with Berries, Nuts, Dried Fruits, Sliced Sourdough Baguette and Assorted Crackers

RUSTIC CHARCUTERIE BOARD | 14

Fort Lauderdale Local Charcuterie— (representative selection) Prosciutto, Dry Sausages, Soppressata and Mortadella al Pistachio paired with International Cheese, Grain Mustard, Fig Jam, Olives, Marinated Peppers

Grilled Sour Dough Bread & Flat Crackers

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EXHIBITORS 2023 MENU

SAVOR...
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BEVERAGES

SODA & COCKTAILS.



REFRESHING! BEVERAGES.

Bartender fee of \$150 per bar. Unless specified, bars are "on consumption". Bar list and prices are subject to change.

Captains Bar

Spirits- By The Cocktail | \$9.50

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 | \$8.50

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 | \$10.50

Vodka: Absolut

Gin: Bombay

Rum: Captain Morgan

Tequila: Jose Cuervo

Scotch: Johnny Walker Red

Bourbon: Marker's Mark

Canadian Whiskey: Seagram's VO

Irish Whiskey: Proper No. Twelve

Wines- By The Glass | \$9.50

Chardonnay: Clos du Bois

Pinot Grigio: Ruffino Lumina

Pinot Noir: Mark West

Red Blend: The Dreaming Tree - Crush

Admirals Bar

Spirits- By The Cocktail | \$12

Vodka: Tito's

Gin: Hendricks

Rum: Sailor Jerry

Tequila: Hornito's

Scotch: Auchentoshan

Bourbon: Knob Creek Bourbon

Canadian Whiskey: Crown Royal

Irish Whiskey: Tullamore D.E.W

Wines- By The Glass | \$11

Chardonnay: Sim Sonoma County

Sauvignon Blanc: Whitehaven

Pinot Noir: J Vineyards Multi-Appellation

Red Blend: Unshackled by TPWC

Mega Yacht Experience

Contact your Sales Professional for special bartenders such as flair, mixology, living tables, aerial and many more.

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EXHIBITORS 2023 MENU

SAVOR...
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REFRESHING! BEVERAGES.

Bartender fee of \$150 per bar. Unless specified, bars are "on consumption" Bar list and prices are subject to change.

Non-Alcoholic Beverages

Available to all Ranks

Assorted Coke® Products | \$4

Pepsi® ProudSource Water | \$5

Perrier | \$5

Assorted Fruit Juices | \$5

Red Bull | \$8

Custom Cocktails

Available to all Sailors and Landlubbers

Margarita | \$12

Mojito | \$12

Old Fashioned | 12

Mai- tai | \$12

Beers and Seltzer

Available to all Ratings

American Premium Beer | \$7

Bud Light, Michelob Ultra

Imported Beer | \$8

Heineken, Stella Artois

Craft Beer | \$8

Seasonal Beer from Funky Buddah

Hard Seltzer | \$8

High Noon Sun Sips (Vodka Based Seltzer)

Flavors are subject to availability

Wines By The Bottle

Available at all Bar Packages

We have a large selection of quality wines available by the bottle. Please contact your sales professional for more information.

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EXHIBITORS 2023 MENU

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