

CATERING MENU



Welcome to the Catering Menu for the Northern Kentucky Convention Center

Congratulations on your decision to hold your special event here at the Northern Kentucky Convention Center. It's a great venue for fun and memorable entertaining.

This season, our catering menu features a number of changes that we think you'll enjoy. From innovative new signature dishes using local ingredients, to regional favorites, all the food and beverage choices we're suggesting are carefully chosen and specially prepared to encourage and complement good times.

On behalf of Sodexo Live!, our entire team of hospitality professionals here at the Northern Kentucky Convention Center, are delighted to help you host a successful event. We are experts in all aspects of event planning, and we're 100% dedicated to making it smooth and easy for you to enjoy entertaining your guests.

Special requests are never a problem. Just ask, and our General Manager/Executive Chef Sean Schmidt and Executive Chef Nick Norton will work with you to create the perfect special dishes for your celebration.

We're truly excited for the opportunity to help you and your guests have a great time. Here's to great times and a truly memorable experience.

Thanks for joining us!

Sean Schmidt

Sean Schmidt, General Manager/Executive Chef
Sodexo Live! at The Northern Kentucky Convention Center



BREAKFAST

Minimum 50 Guests
Prices Based on 1 hour Service Time

CONTINENTAL BREAKFAST

Price Range
\$24.95-\$26.95 per guest

SAMPLE MENU

Assorted Juices
Fresh Fruit Display with Yogurt Dip
Freshly Baked Pastries
Muffins and Breakfast Breads
Served with Preserves and Butter
Coffee, Tea, Decaffeinated Coffee

BREAKFAST BUFFETS

Price Range
\$28.50 -\$30.50 per guest

SAMPLE MENU

Assorted Juices
Fluffy Scrambled Eggs
Thick Sliced Bacon
Maple Sausage Links
Rosemary-Garlic Roasted Potatoes
Freshly Baked Pastries
Muffins and Breakfast Breads
Served with Preserves and Butter
Coffee, Tea, Decaffeinated Coffee



**TALK WITH YOUR CATERING
REPRESENTATIVE ABOUT
CUSTOMIZING THE MENU FOR YOUR EVENT**

ENHANCEMENTS FOR YOUR BREAKFAST

Price Range
\$7.25-\$8.50 per guest
Stations that would require a Culinary Professional \$150.00 each

SAMPLE MENUS

Flaky Croissant Sandwich \$7.25 each
Scrambled Eggs, Sausage and Cheddar Cheese \$7.25 each

OATMEAL STATION

Served with Brown Sugar, Honey, Cranberries, Candied Pecans, Milk,
Cinnamon and Sugar
\$8.50 per guest

(All pictures shown are for illustration purpose only. Actual product and presentation may vary)

À LA CARTE

Minimum 50 Guests

BY THE GALLON

Freshly Brewed Coffee	\$58.00
Freshly Brewed Decaffeinated Coffee	\$58.00
Hot Chocolate	\$58.00
Hot Water With Selection of Teas	\$58.00
Iced Tea, Fruit Punch and Lemonade	\$49.00
Orange, Grapefruit or Cranberry Juice	\$49.00

PRICING PER DOZEN

Assorted Breakfast Pastries	\$46.00
Bagels and Cream Cheese	\$46.00
Breakfast Breads and Muffins	\$46.00
Double Fudge Brownies	\$46.00
Fresh Baked Cookies	\$46.00

INDIVIDUALLY PRICED

Assorted Bottled Juices	\$5.50
Assorted Individual Yogurts	\$4.75
Assorted Soft Drinks	\$4.25
Bottled Water	\$4.25
Canned Sparkling Waters	\$4.25
Chex Mix/Cheese-it (per bag)	\$3.95
Full Sized Candy Bars	\$4.50
Granola Bars	\$4.25
House - Made Saratoga Chips and Dip (per guest)	\$6.25
Potato Chips or Pretzel (per bag)	\$3.95
Rice Crispy Treats	\$3.50
Roasted Fancy Mixed Nuts (per pound)	\$39.00
Sliced Seasonal Fruit and Berries with Raspberry Yogurt Dip (per guest)	\$6.95
Soft Pretzel Bites with Mustard and Cheese Sauce (per guest)	\$6.75
White/Dark Pretzels (per pound)	\$39.00
Whole Fresh Fruits	\$3.75

BREAK PACKAGES

Minimum 50 Guests
Per Person Pricing
Minimum 30 Minute Service Time Frame



ALL DAY BEVERAGE PACKAGE

Freshly Brewed Coffee, Tea, Decaffeinated and Iced Tea, Assorted Soft drinks and Bottled Waters
\$27.95

DEATH BY CHOCOLATE

Chocolate dipped Oreo cookies, pretzel rods, strawberries, peanuts, double fudge brownies and double chocolate chip cookies
\$17.75

JUST A BITE

Assorted finger sandwiches including: turkey and swiss, ham and cheddar, tuna and chicken salad. Accompanied by potato chips and pretzel rods
\$18.25

PRETZEL BREAK

Traditional salted and cinnamon dusted pretzels. Served with beer cheese sauce, yellow mustard, cinnamon cream cheese and onion dip
\$9.50

POWER BREAK

A selection of breakfast breads, muffins, granola bars and seasonal fresh fruit with raspberry yogurt dips
\$16.95

SNACK ATTACK BREAK

Snack mix, potato chips, crunchy pretzel twists, cheese crackers, Freshly baked cookies and assorted candy bars
\$14.50

YOGURT PARFAIT BREAK

Build your own....with vanilla yogurt, low-fat granola, strawberries, blueberries, blackberries and raspberries.
\$11.95



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BOXED LUNCHES

Minimum of 20 boxes per selection

All boxed lunches include fresh fruit salad, pasta salad and dessert

CLASSIC \$25.95

Your choice of:

- Ham and Cheddar
- Roast Beef and Provolone
- Roasted Vegetables and Swiss
- Tuna Fish on Croissant
- Turkey and Swiss



CHEF'S SIGNATURE \$26.95

Your Choice of:

- Autumn Chicken Salad, chicken salad on croissant with cranberries and walnuts
- Buffalo Mozzarella and Roma Tomatoes, locally sourced basil leaves served on a French baguette with pesto aioli and drizzled with aged balsamic syrup
- Chicken Salad, with pecans served on wheat bread with crisp lettuce and tomato
- Smoked Turkey Breast, on a croissant with herbed cream cheese and cranberry chutney
- Thinly Sliced Roast Beef, with marinated bell peppers, cheddar cheese and horseradish cream sauce served on ciabatta bread

GOURMET WRAPS \$27.95

Your choice of:

- Buffalo Chicken Wrap - Grilled Chicken with romaine lettuce, blue cheese, diced tomato and light buffalo sauce.
- Chicken Caesar Wrap - Chicken breast, romaine lettuce, parmesan cheese and Caesar dressing, tossed and rolled in a large flour tortilla
- Italian Wrap - Freshly sliced ham, hard salami, capicola, pepperoni, provolone cheese, crisp lettuce and roma tomatoes rolled in a sun-dried tomato tortilla with Italian dressing on the side
- Mediterranean Vegetable Wrap - Tomatoes, cucumbers, bell peppers, red onions, mixed baby lettuce, Kalamata olives and feta cheese rolled into a large tortilla. Served with Greek dressing.
- Turkey BLT Wrap - Thinly sliced turkey breast, strips of crisp bacon, green leaf lettuce, tomato and Swiss cheese rolled into a large tortilla. Served with country mustard

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PLATED LUNCHEON ENTREES

Minimum of 50 Guests - Price Listed Per Guest

60/75 MINUTE SERVICE TIME FRAME TO BE ALLOTTED FOR ALL PLATED MEALS

All Meals are served with a choice of House or Caesar Salad, Rolls, Butter, and Dessert. Accompanied with Freshly Brewed Coffee, Decaffeinated Coffee, Ice Water and Iced Tea

SAMPLE MENUS

Price Range \$38.50 - \$Market Price

BACON WRAPPED PORK TENDERLOIN

Center-cut pork tenderloin wrapped in bacon and served with apple butter, oven roasted red potatoes and fresh seasonal vegetables

BONELESS BEEF SHORT RIBS

Served with celery root and horseradish mashed potatoes and fresh seasonal vegetables

GRILLED CHICKEN BREAST

Topped with bacon, gouda cheese and fresh herbs.
Served with roasted garlic mashed potatoes, fresh seasonal vegetables and cheese mornay

GRILLED CHICKEN BREAST

Topped with cheddar, smoked ham and bourbon barbecue.
Served with tri-colored roasted fingerlings and fresh seasonal vegetables

**TALK WITH YOUR CATERING REPRESENTATIVE
ABOUT CUSTOMIZING THE MENU FOR YOUR EVENT**



LUNCHEON BUFFETS

Minimum of 50 Guests - Price Listed is Per Guest
Price is based on 1 Hour Service Time

All Buffets are served with, iced tea, freshly brewed coffee,
decaffeinated coffee, and hot tea

SAMPLE MENUS

Price Range \$32.95-\$39.75

THE DELICATESSEN \$32.95

Pasta Salad

Penne pasta, marinated crisp vegetables, garlic, red onions, fresh herbs and olive oil
Red Skinned Potato Salad with Sharp Cheddar Cheese and Bacon Crumbles

Fresh Fruit Salad

Deli Platter

Display of Sliced Turkey, Sugar Cured Ham, Salami, Roast Beef
Swiss, Provolone, American and Cheddar Cheeses
Relish Tray with Lettuce, Sliced Tomatoes, Dill Pickle Spears, Mayonnaise, Mustard and
Horseradish Cream Sauce

Assorted Rolls and Breads

Assorted Cookies and Brownies

An assortment of large gourmet cookies and buttery chocolate chewy brownies

KENTUCKY BARBEQUE \$39.75

Southern Style Slaw, shredded green and red cabbage, carrots, and scallions
mixed with traditional sweet and sour dressing

Barbecue Bone-In Baby Back Smoked Ribs

Pulled Pork Barbecue, tender pork basted with our bold and sweet maple barbecue sauce
with slider buns

Roast Chicken with a Bourbon Barbecue Sauce

Bi-Colored Corn Medley

Baked Beans, a traditional barbecue accompaniment, simmered in blackstrap molasses

Gourmet Macaroni and Cheese, baked to a golden crisp.

Cheddar Cheese Biscuits, house-made and served warm with
honey and creamery butter

Apple and Cherry Cobblers

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PLATED DINNER ENTREES

Minimum of 50 Guests - Price Listed Per Guest

60/75 MINUTE SERVICE TIME FRAME TO BE ALLOTTED FOR ALL PLATED MEALS

All meals are served with a choice of salad, rolls, butter, and dessert. Accompanied with freshly brewed coffee, decaffeinated coffee, ice water and iced tea



SAMPLE MENUS

Price Range \$49.95 - \$Market Price

SALADS

MIXED GREEN SALAD

Crisp iceberg and romaine lettuce with cherry tomatoes, cucumbers and carrots. Served with raspberry vinaigrette and peppercorn ranch dressing.

CHOPPED WEDGE SALAD

Iceberg wedge topped with rendered local bacon, blue cheese, heirloom tomatoes and chopped eggs. Served with blue cheese and balsamic dressing

CLASSIC CAESAR

Romaine lettuce tossed with garlic croutons, shaved parmesan cheese with Caesar dressing and balsamic vinaigrette dressings

ENTREES

TUSCAN CHICKEN BREAST

Filled with mascarpone and prosciutto ham. Served with a zesty tomato cream sauce, roasted garlic mashed potatoes and green beans

KING SALMON

Grilled fillets with a lemon dill sauce, rosemary roasted potatoes and glazed baby carrots

BEEF TENDERLOIN STEAK

Tender filet mignon, broiled and glazed with port wine. Topped with wild mushroom compote and paired with scalloped potatoes and fresh seasonal vegetables

DESSERTS

Carmel Apple Cheesecake with Carmel Sauce and Whipped Cream
Strawberry Cake with Raspberry Sauce and Whipped Cream
Triple Chocolate Cake with Chocolate Sauce and Whipped Cream
Carrot Cake with Whipped Cream
Apple Pie with Whipped Cream / Cherry Pie with Whipped Cream
Bourbon Ball Cheesecake with Chocolate Sauce and Whipped Cream

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DINNER BUFFETS

Minimum of 50 Guests - Price Listed is Per Guest
Price is Based on 1 Hour Service Time

All Buffets are served with assorted rolls and butter and Chef's selection of desserts. Accompanied with freshly brewed coffee, decaffeinated coffee and ice tea.

SAMPLE MENUS

Price Range \$56.50-\$63.00

SALADS (select 2 from the following)

- **Classic Caesar Salad** - Romaine lettuce tossed with garlic croutons, shaved parmesan cheese and traditional Caesar dressing
- **Field Greens Salad** - Mesclun mix, plum tomatoes, carrots, house-made croutons and herb balsamic vinaigrette
- **Garden Salad** - Shredded carrots & red cabbage, grape tomatoes, cucumbers and red radishes. Lemon basil vinaigrette or herb buttermilk dressing
- **Steak House Salad** - Iceberg lettuce, beefsteak tomatoes, red onion and blue cheese crumbles. Balsamic vinaigrette dressing
- **Toasted Orzo Pasta Salad** - Roasted vegetables and toasted pine nuts. Balsamic vinaigrette dressing

ENTREES (select 2 from the following)

- **Braised Beef - with a red wine demi glaze and fried onion straws**
- **Chicken Caprese** - grilled chicken breast topped with mozzarella, red and yellow tomatoes and a fresh garden basil cream sauce
- **Grilled Sliced Garlic Herb Marinated Beef Skirt Steak**, with sauteed mushroom medley, caramelized onions and balsamic demi glaze
- **Open Faced Chicken Cordon Bleu** - Grilled breast of chicken topped with ham, Swiss cheese accompanied with a Dijon mustard cream sauce
- **Pork Tenderloin** - wrapped in bacon with apple butter
- **Sesame Salmon** - with sweet garlic teriyaki

ACCOMPANIMENTS (select 2 from the following)

- Bi-Colored Corn Medley
- Boursin Whipped Potatoes
- Garlic Whipped Potatoes
- Green Beans with Roasted Red and Yellow Peppers
- Long Grain and Wild Rice Pilaf
- Roasted Brussels Sprouts with Caramelized Onions
- Roasted Fingerling Potatoes
- Seasonal Fresh Vegetables



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HOR D'OEUVRES

Minimum of 50 Pieces Per Order
Prices Based on Per Piece



ANTIPASTO SKEWERS

Domestic and imported cheeses, cured meats and grilled vegetables on skewers \$5.00

BEEF SATE WITH PLUM DIPPING SAUCE

Marinated thinly sliced skewered beef roasted and served with plum sauce \$5.50

BUFFALO CHICKEN SPRING ROLLS

Chicken, buffalo sauce, carrots and spices \$4.75

CANDIED BACON WITH BROWN SUGAR

Chef's favorite thick cut bacon candied with brown sugar, maple syrup, honey and whole grain mustard \$4.75

CAPRESE SALAD SKEWERS

Fresh mozzarella cheese with grape tomatoes and locally sourced basil, served on skewers with a balsamic syrup \$5.00

COCONUT SHRIMP

Crunchy crisp breaded coconut shrimp with sweet chili \$4.95

CRISPY SPRING ROLLS

with honey mustard and sweet chili sauce \$4.25

HOT BROWN BITE WITH TOMATO JAM

Kentucky favorite mini potato cake topped with roasted turkey, Swiss cheese, mornay sauce and tomato jam \$4.75

JUMBO SHRIMP

with cocktail sauce \$5.50

LAVENDER MASCARPONE STUFFED STRAWBERRY

Garnished with fresh blueberry \$4.75

MEDITERRANEAN STUFFED MUSHROOMS

Stuffed with sun-dried tomatoes and olives \$5.00

NEW POTATOES WITH BACON, GORGONZOLA AND CARAMELIZED ONION

Tiny roasted new potatoes generously stuffed with caramelized onions and bacon \$4.75

PETITE CRAB CAKES

Served with house-made remoulade, cocktail sauce and sliced lemon \$5.75

SCALLOP WRAPPED IN BACON

Tender scallop wrapped in thick cut bacon \$5.75

TENDERLOIN OF BEEF

Herb roasted tenderloin served on sliced French bread with horseradish cream. \$6.25

VEGAN CAKE

Tropical blend coconut infused risotto, mango, and pineapple \$4.95

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APPETIZERS

Minimum of 50 Guests
Prices Based on Per Guest and Hour Service Time

7 LAYER DIP WITH TORTILLA CHIPS \$8.25

BASKET OF GARDEN-FRESH CRUDITÉS

Fresh celery, peppers, broccoli, zucchini, yellow squash, red radishes, cauliflower and carrots with ranch dip. \$6.75

CHARCUTERIE BOARD

Locally made artisan salami, sausage and pate served with pickled vegetables, stone ground mustard, marmalade and sliced baguette. \$18.50

CHEESES OF AMERICA

Vermont cheddar, California pepper jack, aged Swiss, smoked gouda, Havarti dill, California goat cheese, grapes, strawberries, sun dried fruit, deluxe mixed nuts and gourmet crackers. \$11.75

CREAMY CHEESE FONDUE

Made with dark beer and served with sliced bratwurst, mettwurst, sausages and sliced pretzels and baguettes. \$12.95

CRISPY CHICKEN TENDERS

All-natural chicken tenders served with ranch dressing, buffalo and barbecue sauce. \$15.75

MEDITERRANEAN PLATTER

Hummus dip, black olive tapenade, minted couscous, a selection of cured olives and cubes of Greek feta. Served with assorted flatbreads and toasted pita triangles. \$16.50

SEASONAL FRUIT AND BERRIES

A selection of the freshest available seasonal fruits and berries with flavored yogurt dip. \$6.95

SPINACH ARTICHOKE DIP

Served with pita chips and crackers. \$8.75

WARM & COLD BEER CHEESE

With soft pretzel sticks, baguettes and assorted crackers. \$9.95

WING SAMPLER

Seasoned smoked chicken wings served with celery and carrot sticks, ranch, barbecue and buffalo dipping sauces. \$16.75



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CULINARY ATTENDED ACTION STATIONS

Minimum of 50 Guests - Prices Listed Per Guest
Based on 1 Hour Service Time
Culinary Attendant \$150.00

SLIDER STATION

\$27.25

Please choose three (3) from the following selections:

- Barbecue braised short rib with onion straws
- Oven roasted turkey with stuffing and cranberry jelly
- Grilled Portobello with dijonnaise sauce
- Ginger Glazed Pork tenderloin with sweet and sour slaw
- Caprese grilled chicken with balsamic glaze
- Chimichurri beef slider with roasted pepper relish
- Grilled chicken slider with mozzarella, caramelized onion and tomato jam



MASHED POTATO BAR

\$16.50

House-made creamy mashed potatoes piped into specialty stemware and served with assorted toppings:

- Broccoli
- Parmesan cheese
- Chopped scallions
- Bacon
- Sour Cream
- Shredded Cheddar Cheese
- Butter

SOUTHWEST QUESADILLA STATION

\$18.95

- Please choose three (3) from the following selections:
- Black bean, queso sauce and roasted chilies Shredded chicken, poblano chili and smoked gouda cheese.
- Grilled southwest vegetables and jalapeño pepper jack cheese.
- Braised pork in ancho chili sauce, flame roasted red and yellow peppers and white cheddar cheese.
- Bay Shrimp, roasted garlic, cilantro and Monterey jack cheese Served with roasted tomatillo salsa, salsa fresca and guacamole.

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SWEET STATIONS

Minimum of 50 Guests - Prices Listed Are Per Guest
Based on 1 Hour Service Time

DESSERT SHOTS AND CUPCAKES

\$18.50

Petite sized individual desserts served in specialty stemware.

Select four from below:

DESSERT SHOTS:

Strawberry cheesecake

White and dark chocolate mousse

Carrot cake with cream cheese frosting

Raspberry Mousse with white sponge cake and Chambord

CUPCAKES:

Classic Chocolate

Boston Cream

Red velvet

S'mores

Lemon meringue

Kahlua and cream



DESSERT SQUARES

\$9.50

German chocolate and double fudge brownies, blondies and raspberry sammies

WARM APPLE CRISP

\$10.50

Warm apple crisp served with whipped cream and caramel sauce

GOURMET COOKIES

\$10.25

Large freshly baked chocolate chunk, white chocolate macadamia nut, oatmeal raisin and chocolate-chocolate chip

SHORT OR TALL CAKES

\$14.25

Build your own strawberry shortcake station to include: Fresh strawberries and mixed berry compote, shortcake biscuits, pound cake, chocolate sauce and whipped cream

CUSTOM OCCASION CAKES

*Pricing Varies. Contact us for a special birthday, anniversary or special occasion.

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BEVERAGE SELECTIONS

NAME BRANDS

Bourbon – Jim Beam
Local Bourbon - Casey Jones
Gin - Bombay Original
Rum- Bacardi Superior
Scotch – Dewars White Label
Tequila - Jose Cuervo Especial
Vodka - New Amsterdam
Whiskey – Jack Daniels

PREMIUM BRANDS

Bourbon - Bulleit
Local Bourbon—New Riff
Canadian– Crown Royal
Gin - Tanqueray
Rum – Bacardi Superior
Scotch – Johnnie Walker Black Label
Tequila – Jose Cuervo Especial Tequila
Vodka – Ketel One

BEER SELECTIONS

PREMIUM BEER

Bud Light Miller Lite
Budweiser O'Doul's NA
Coors Lite Bun Zero NA
Michelob Ultra

CRAFT AND IMPORTED BEER

Corona Light
Stella Artois

LOCAL BEERS

Braxton
Garage Beer
Kentucky Irish Ale
Switch
Rhinegeist Truth Cincy Light

SELTZERS

High Noon
Truely
Nutrl



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BEVERAGE PRICING

HOSTED KENTUCKY BOURBON BAR

1792

Angel Envy
Evan Williams Black
Four Roses, Single Barrel
Knob Creek
New Riff
Wild Turkey
Woodford Reserve

1 hour \$26.95
2 hours \$28.00
3 hours \$30.75
4 hours \$34.25

LABOR CHARGES

\$850.00 Minimum spending is required for each bar within 4 hours of service time.

If sales are not met a \$175.00 bartender charge will be applied for each bar.

Sodexo Live! will supply 1 bar for every 100 guests guaranteed.

A set-up fee of \$150.00 per bar will be applied if additional bars are requested.



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BEVERAGE PRICING

HOSTED & CASH BAR PRICING

Bottled Juices \$5.50
Domestic Beer \$8.00
House Wine \$9.50
Name Brands \$9.50
Local Beers \$9.00
Local Name Bourbon, Casey Jones \$9.75
Local Premium Bourbon, New Riff \$11.00
Premium & Imported Beer \$9.00
Premium Brands \$10.50
Seltzers \$9.00
Soft Drinks & Waters \$4.25



WINE AND BEER SERVICE BY THE HOUR, PER GUEST PLAN

1 Hour \$18.00 2 Hours \$20.00 3 Hours \$25.50 4 Hours \$28.50 5 Hours \$32.75

OPEN BAR BY THE HOUR, PER GUEST PLAN

NAME BRANDS

1 Hour \$18.50
2 Hours \$25.50
3 Hours \$31.50
4 Hours \$36.50
5 Hours \$42.50

PREMIUM BRANDS

1 Hour \$20.25
2 Hours \$26.50
3 Hours \$33.75
4 Hours \$40.50
5 Hours \$48.50

LABOR CHARGES FOR HOSTED & CASH BARS

\$850.00 Minimum spending is required for each bar within 4 hours of service time.

If sales are not met, a \$175.00 bartender charge will be applied for each bar.

Sodexo Live! will supply 1 bar for every 100 guests guaranteed for Hosted Bars or 1 bar with every 150 guests guaranteed for Cash Bars.

A set-up fee of \$150.00 per bar will be applied if additional bars are requested.

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Our Sodexo Live! catering staff is delighted to work with you to provide all of your food and beverage needs.

EXCLUSIVITY

Sodexo Live! maintains the exclusive right to provide all food and beverage in the Northern Kentucky Convention Center. All food and beverages must be purchased from Sodexo Live! A charge will be assessed for cancellation of contracted services within 15 days of an event. The charge will be calculated to cover material and labor costs (including administrative) incurred or by Sodexo Live! Any event canceled within 72 hours prior to the event requires payment in full for the estimated revenue based on the menu and event arrangements. Deposits may be presented as checks, wire transfers, money orders, credit cards and cash. The Deposit will not bear interest. Caterer shall not be required to provide any services hereunder, nor will Caterer be required to commence planning for the event(s), unless and until Customer has returned a signed copy of the banquet event order to Caterer and has paid the Deposit to Caterer within the required time period.

DEPOSIT – TERMS – PAYMENT SCHEDULE

A 100% deposit and signed Catering Services Agreement is due 30 days prior to the start of your event(s). Sodexo Live! requires all groups or events to supply a credit card, to remain on file, for any additional incidental charges or unpaid balances. Any additional amounts due Sodexo Live! from the Customer will be based on the actual number of persons served and any variable and other charges payable pursuant to this Agreement or supporting BEO's and will be determined at the conclusion of the event(s). In the event that additional charges are incurred during the event(s), the adjusted remaining balance is required by the conclusion of the event. Customer will pay interest at the rate of 1.5% (or the maximum legal rate) from the date of the invoice if not paid within 30 days. In the instance that the function(s) is cancelled within 30 days of the start of the Event, the deposit(s) will not be returned. Full charges will be applied to cancellation of food and beverage services received within 72 hours prior to the start of the function.

SODEXO LIVE!

Sodexo Live! shall cater and serve the menu(s) agreed to by the parties at Customer's event (s) (collectively, the "Event"), which Event shall be held at the Northern Kentucky Convention Center (the "Facility") as described in the Banquet Event Orders ("BEO's") executed in furtherance of this Agreement and made a part hereof. Caterer and Customer agree that the Customer may have additional personnel authorized to make decisions on behalf of the Organization's Event(s). The Customer is to inform the Caterer in writing who their authorized personnel are. To the extent Banquet Event Orders (BEO's) are created hereafter, once such BEO's are signed (inclusive of the Customer's authorized personnel) they shall be deemed to be part of and are hereby incorporated into this Agreement.

CHARGES FOR CATERING SERVICES – PER PERSON CHARGES

If the BEO's provide for per person charges, Customer shall pay Sodexo Live! for every person served at each Event at the per person charges specified on the BEO's provided. However, if the number of persons served at the event is less than the Guaranteed Attendance, the Customer shall pay the per person charges on the basis of the Guaranteed Attendance. Caterer reserves the right to count guests using a mutually agreed upon counting method for an event which is billed on a per person basis. Should this guest count be less than the Guaranteed Attendance, the Customer shall pay the Guaranteed Attendance.

PRICES

A good faith estimate of Food and Beverage prices will be provided three (3) months in advance of the event's start date and will be confirmed at the signing of the contract. **Due to fluctuating market prices, however, we reserve the right to make product substitutions based on specific commodity price increases.**

SPECIALTY EVENTS

Meal functions of 2,000 guests and above are considered "Specialty Events" and may require Executive Chef assisted customized menus not in our guide. Your Sodexo Live! Catering Sales Manager will work with you to design personalized specialty menus that are creative and logistically appropriate for large numbers. In certain cases, additional labor & equipment fees may be applied to orchestrate such events.

SERVICE CHARGES; TAXES; ADDITIONAL CHARGES: CUSTOMER SHALL PAY Sodexo Live!

A "House" or "Administrative" Charge of 24% is added to your bill for catering service, which is used to defray the cost of providing the service and other house expenses. No portion of this Charge is distributed to the employees providing the service. 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. If the Customer is an entity claiming exemption from taxation in the State where the Facility is located, the Customer must deliver to Sodexo Live! 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.

GUARANTEED ATTENDANCE

A guaranteed number of attendees is required **TEN WORKING DAYS** prior to the function. Sodexo Live! will provide seating for and be prepared to serve 3% over the guaranteed number of catered meals up to a maximum of 30. If the number of guests increases less than 24 hours prior to the event, we cannot guarantee that the same menu item will be available for all guests. The number of guests billed at the conclusion of your event will be the guaranteed number of guests or the actual number of guests in attendance, whichever is greater. We will provide 1 Vegetarian Meal and 1 Gluten Free Meal for every 100 guests guaranteed. A 5% additional charge from your selected menu price will be incurred for additional special meal requests. All special meal requests are due when final guarantees are given. There may be applicable charges for events with minimal attendance. The Guaranteed Attendance shall not exceed the maximum capacity of the areas within the Facility in which the Event will be held. We will be prepared to serve three percent (3%) above the Guaranteed Attendance, up to a maximum of 30 meals (the Overage) for plated and buffet meals only. Should additional persons attend the event in excess of the total of the Guaranteed Attendance plus the Overage, Sodexo Live! will make every attempt to accommodate such additional persons subject to product and staff availability. If Customer fails to notify Sodexo Live! of the Guaranteed Attendance within the time required, (a) Sodexo Live! shall prepare for and provide services to persons attending the Event on the basis of the estimated attendance specified in the BEO's, and (b) such estimated attendance shall be deemed to be the Guaranteed Attendance. Customer will pay for such additional persons and/or a la carte items at the same price per person or per item plus the service charge and local taxes. If this Overage is used, the Customer will pay for each additional person at the same price per person/per item, plus applicable service charges and sales tax.

ADDITIONAL SERVICES AND CORRESPONDING FEES

LINEN SERVICE

Sodexo Live! provides its in house linen for all meal functions with our complements. Additional linen fees will apply for specialty linens.

HOLIDAY SERVICE

There will be an automatic additional labor fee for food and beverage service or preparatory days on the following Federal holidays: New Year's Eve and Day, Martin Luther King Day, President's Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day.

DELAYED OR EXTENDED SERVICE

On the day of your event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge will apply. Should your Event require extended pre or post service or stand by time, often necessitated by high functions, an additional labor charge may apply.

SERVICES FEES

A \$175.00 service fee will apply for groups under 50 guests.