



Corporate Meetings

Let us make your next business lunch or celebration a hit.

With cuisine fit for a king or CEO, our chefs and attentive servers will ensure that everyone from guests to clients are satisfied and prepared for the business at hand.



CHASE CENTER
on the riverfront

DAY MEETING PACKAGE

BOOKING YOUR EVENT

As the exclusive event manager and caterer for the Chase Center on the Riverfront, Sodexo looks forward to making your meeting productive. A Sales Manager will tentatively hold a function date up to 14 days without a deposit or contract. To confirm an event as definite, a non-refundable deposit of 25% of the estimated revenue or the food and beverage minimum for the space reserved, whichever is greater, and a signed contract is required.

FACILITY

There are no facility rental fees if you meet a minimum purchase of food and beverage for each specified room. Please inquire with our sales staff for minimums or facility usage fees.

GUARANTEES

A final attendance guarantee must be specified by 12 Noon, **four** business days prior to the event. This guarantee is not subject to reduction. If a guarantee is not received four business days prior to the event, the estimated count will be used as the final guarantee. Attendance increases after the final guarantee, is subject to Chef's approval who reserves the right to substitute menu items. We will prepare for 2% above the guarantee, and you will be charged whichever is greater, the guarantee or number of guests served.

EVENT DETAILS

All arrangements should be finalized at least four weeks in advance of your function. A Banquet Event Order and floor plan of your event will be submitted to you for approval. It is the client's responsibility to review all arrangements, notify your event coordinator of any changes, and return the agreement signed at least three weeks prior to the date of the function.

PAYMENT

Sodexo accepts payments by money order, personal and/or corporate check. A signed copy of the contract and **deposit of 25% of the estimated** food, beverage and rental fees are due within ten business days. The **final balance** must be paid in full by 12 noon, four days prior to the event based on the final guaranteed number of guests. Should proper payment not be received within the designated time, Sodexo reserves the right to cancel the event. **Any additional charges** during the event will be due within 5 business days following the completion of the event.

STAFFING CHARGE

All food and beverage is subject to a 22% staffing charge unless otherwise specified in a packaged menu. The Staffing Charge is not a gratuity, but covers labor expenses for staffing your event and may exceed our actual labor cost. Gratuity is offered at the sole discretion of the customer. Additional line item labor charges may still apply. Check with your sales manager for further clarification.

EVENT GUIDELINES

Please see our facility event guidelines for all additional information for hosting an event at the Chase Center.

PACKAGE INCLUSIONS

Full planning assistance by one of our Sales Associates.

Comfortable general session meeting rooms with proper lighting and acoustics, 6' x 24" maple task tables and ergonomic chairs in all small meeting rooms, 8' x 18" classroom set, crescent rounds or theater set in ballrooms, audiovisual capabilities, pads, pens and candy.

Business Center providing a full range of administrative services as required.

All staffing charges associated with the package.

AUDIO VISUAL

CD projector and screen, podium, 2 flipcharts with markers, microphone and sound system as required. Specifications depend on the meeting space utilized.
Riverfront Audio Visual technical set up and assistance.

CONTINENTAL BREAKFAST

Assorted In-house baked Pastries, Croissants, Scones, and Muffins
Served with butter and preserves
Fresh Sliced Fruit and Berries
Orange and Cranberry Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

CONTINUOUS BEVERAGE SERVICE

Bottled Spring Water
Assorted Canned Coke Soft Drinks
Regular Coffee, Decaffeinated Coffee and Assorted Teas served with
raw sugar, Equal, Sweet & Low, half and half, milk

LUNCH BUFFET – Select One

DELI BUFFET

Rare Roast Beef, Smoked Turkey Breast, Cured Ham, Tuna Salad
Provolone, Swiss and Cheddar Cheeses
Assorted Rolls and Sliced Breads
Mustards, Mayonnaise, Horseradish, Olive Oil and Vinegar
Sliced Tomatoes, Red Onions and Leaf Lettuce
Deli Pickles and Cherry Peppers
Old Fashioned Cole Slaw
Rustic Potato Salad
Sliced Fruit and Berries
Assorted Freshly Baked Cookies

Add chicken salad, \$2 PER PERSON

BISTRO OF THE SEA

Arugula Salad, pancetta, egg and truffle vinaigrette
Roasted Salmon
Jasmine Rice
Grilled Asparagus

Artisan Rolls
Classic Brownies

ALL AMERICAN BUFFET

Lemon Herb Marinated Barbecued Chicken
Prime Beef Hamburgers
served with Sliced Cheese, Sliced Tomatoes, Sliced Onions, Lettuce
Ketchup, Mustard, Mayonnaise and Relish
Old Fashioned Cole Slaw
Potato Salad
Cornbread
Apple Cobbler

SOUTHERN FLARE BISTRO

BLT Salad
Buttermilk Fried Chicken
Mashed Sweet Potatoes
Collard Greens and Black Eyed Peas
Corn Bread
Pecan Bar

SALAD AND PASTA BUFFET

Mixed Greens with Shaved Red Onion and Blood Orange Vinaigrette
Fork Shredded Tuna with Green beans, Potatoes and Olives
Penne Pasta with Tomato and Fresh Basil
Rigatoni with Chicken and Artichoke Pesto
Garlic Cheese Bread
Macaroons and Biscotti

CLASSIC CHICKEN BISTRO

Panzanella
Lemon Herb Marinated Chicken
Smashed Garlic Potato
Cauliflower with roasted Tomato Tarragon
Artisan Rolls
Chocolate Chip Cookies

TUSCAN BUFFET

Arugula Salad, pancetta, egg and truffle vinaigrette
Grilled Chicken Breast with Asparagus and Tarragon Aioli
Grilled Tuscan Vegetables
Orzo Salad with Pine Nuts and Golden Raisins
Rustic Olive Bread
Sliced Fruit and Strawberries with Balsamic Syrup

PACIFIC COAST BUFFET

Asian Salad, napa cabbage, shredded carrot, cucumber, green onion sesame vinaigrette
Grilled Miso Salmon with Romaine, Pickled Ginger
Ponzu Grilled Vegetables
Udon Noodles with Thai Peanut Dressing
Sticky Rice Pudding

(please select one buffet)

AFTERNOON SNACKS

Fresh sliced fruit of the season

Assorted cookies, brownies and biscotti

Ginger snaps, lemon tea cookies and whoopie pies

Kashi bars and granola bars

Soft pretzels with mustard

Assorted candy bars

Novelty ice cream bars

Gigantic otis spunkmeyer cookies

Make your own trail mix
wasabi peas, dried fruits, nuts, snacks, and rice crackers

House made tortilla chips
salsa, guacamole, sour cream, melted nacho cheese

\$80 PER PERSON INCLUSIVE

sodexo 