



CATERING MENU



Charleston
Coliseum
Convention Center





Welcome to Charleston!

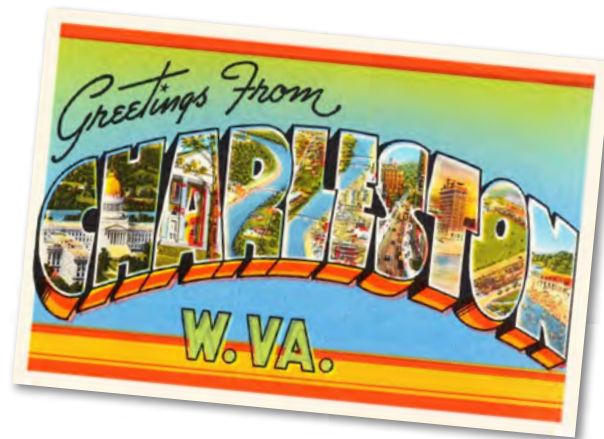
And to the Hospitality of the Charleston Convention Center.

Here we celebrate the culture, warmth, and vibrancy of our Capital City. Our menu is a culinary expression of celebrating Charleston, West Virginia and Appalachia in that very same spirit.

Bringing our food to life is Executive Chef Todd Jones, Sous Chef Mike Turner and our culinary team. We look forward to discussing the vision you have for your event and will work with you to bring that vision to fruition.

Our management, culinary and banquet team's focus is to make certain every guest gets an honest and authentic taste of West Virginia and an extra serving of Charleston hospitality.

Thank you for choosing the Charleston Convention Center where celebrating your event also celebrates our exciting community.



Here's to a successful event in Charleston!



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Charleston
Coliseum
Convention Center

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, grilled chicken, farm fresh vegetables, whole grain side selections, hummus and carved-to-order roasted turkey, seafood 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!



BREAKFAST



BREAKFAST



CONTINENTAL BREAKFAST

Prices listed are per guest. Prices are based on 90 minutes of service.
Served with freshly brewed regular and decaffeinated coffee,
hot herbal teas and ice water.

Kickstarter Continental \$11.95

Orange and apple juices, assorted whole fruit, assorted breakfast pastries, and sweet breads with whipped honey butter

Premium Continental \$13.95

Orange and apple juices, assorted breakfast pastries, sweet breads and mini croissants served with fruit preserves, whipped honey butter, sliced seasonal fruit and berries



CONTINENTAL BREAKFAST ENHANCEMENTS

Prices listed are per guest.

Hard Boiled Eggs (each) \$1.95

Deviled Eggs (each) \$2.25

Filled with your choice of: mustard, southwest or chopped bacon

Oatmeal Brûlée \$2.50

With fresh berries

Ham and Cheese Strata \$3.25

Layered casserole with milk, egg, ham, cheese and bread...YUM!

Biscuits and Gravy \$3.25

Fresh baked buttermilk biscuits paired with a WV staple – sausage gravy

The Coal Miner Biscuit \$3.25

Fried egg, cheddar cheese and sausage patty or smoked ham

Bagels (per dozen) \$32.00

Assorted bagels with cream cheese and pepper jelly



BREAKFAST

BREAKFAST BUFFETS

Prices listed are per guest and a minimum order of 25 guests.
Served with freshly brewed regular and decaffeinated coffee,
hot herbal teas and ice water.

"River City" Pancake Buffet \$18.00

- Pancakes with warm flavored syrup, berry compote, whipped butter and cage free scrambled eggs, choice of Applewood smoked bacon or pork sausage patties and country cooked apples and cinnamon
- Assorted fruit juices and sliced seasonal market fruit and berries

The "Kanawha" Breakfast Buffet \$21.00

- Cage free fluffy scrambled eggs with fresh herbs and diced tomatoes
- Breakfast potatoes, choice of Applewood smoked bacon or pork sausage patties
- Apple and orange juices and whole market fruit and berries
- Fresh breakfast pastries, muffins served with fruit preserves and whipped honey butter
- Biscuits and gravy



The "BOB" Business Over Breakfast \$26.50

A unique way to engage your team during a walk around breakfast reception with various food and beverage stations spread throughout your meeting or expo space.

Choice of six items:

- Hearty Baked Ham Carving Station with biscuits and pimento cheese spread
- Scrambled eggs with cheese, tomatoes, onion, peppers, and salsa
- Whole market fruit and berries
- Yogurt parfait station with granola, fresh market berries and brown sugar
- Fresh breakfast breads and croissants served with fruit preserves and whipped honey butter
- Oven baked pepper corn bacon or sausage links
- Southern style fried potatoes
- Sweet cooked apples
- Oatmeal with fresh berries, raisins, brown sugar and milk
- Includes apple and orange juices

BREAKFAST

ENHANCE YOUR BREAKFAST BUFFET

Grits Breakfast Bar \$4.00 per guest

Stone ground grits with a choice of four (4) toppings from among: cheddar cheese, pimento cheese, Cajun baby shrimp, breakfast potatoes, diced tomato, scallions, roasted peppers, sausage or Applewood smoked bacon

Smoked Salmon Display \$8.00 per guest

Minimum of 20 Guests

Capers, sliced tomatoes and hard-boiled eggs served with mini bagels and cream cheese



PLATED BREAKFAST

Prices are per guest.

All Plated Breakfasts are served with fresh baked biscuits, fruit preserves and whipped honey butter, ice water, orange juice, freshly brewed coffee, decaffeinated coffee and hot tea selection.

Mountain Mama \$24.00

Sweet potato cakes topped with smoked pulled pork, barbeque sauce and farm fresh scrambled eggs served with ketchup and hot sauce

Farmer Jones' Goat Cheese Egg Strata \$24.00

Delicious layered breakfast casserole made with cage free eggs and served with a southern grit cake, maple bacon and creamed spinach

Sternwheeler \$26.00

Farm fresh scrambled eggs served on open faced buttermilk biscuits topped with mini shrimp and sausage gravy and breakfast potatoes, with roasted asparagus

À LA CARTE / BREAK MENUS



À LA CARTE

HOT AND COLD BEVERAGE AND JUICE SELECTIONS

Coffee or Tea Service (gallon) **\$38.50**

Freshly brewed coffee,
decaffeinated coffee and
selection of hot teas

Assorted Bottled Fruit Juices **\$4.00**

Assorted Juice Selections **\$26.75**

(½ gallon)

Orange, apple, cranberry,
in dispensers

Lemonade (gallon) **\$34.00**

**Sweet or Unsweetened
Ice Tea** (gallon) **\$34.00**

Front Porch Palmer (gallon) **\$34.00**

Half sweetened tea
and lemonade

Bottled Dasani Water (each, 16 oz) **\$3.00**

**Canned Coca-Cola
Soda Selections** (each) **\$3.00**

Monster Energy (each) **\$5.00**

**Individual Assorted
Cartons of Milk** (½ pints) **\$2.00**

Double Shot Espresso **\$5.00**

Soy Milk **\$3.75**
Individual Servings

Infused Waters (per 3 gallon) **\$25.00**

Fresh flavored waters

- Cucumber Mint
- Lemon Lime
- Mint and Seasonal Berries
- Pineapple



À LA CARTE

HEALTHY COMPLEMENTS

Sliced Seasonal Fruit and Market Berries (per guest) **\$7.00**
Served with low fat yogurt and brown sugar sauce

Whole Seasonal Fresh Fruit (dozen) **\$16.50**
Seasonal inclusions: bananas, assorted apples, pears, grapes, halos, plums

Assorted Yogurt Selections (each) **\$3.25**



WATER SERVICES

Water service is available for podiums, head tables and meeting rooms. The following options are available.

Water Dispensers **\$40.00**
Includes one (1) 5 gallon bottle of water

Additional Five-Gallon Water **\$25.00**

Water Pitchers **\$2.50/pitcher**
Set either at the back of the room or at individual tables

Dasani Bottled Water (16 oz) **\$3.00/each**

Cubed Ice (25 lbs) **\$10/bag**



À LA CARTE

BAKERY BASKET SELECTIONS

Almost Heaven Beignets (dozen) **\$32.00**

Light and airy fried dough sprinkled with powdered sugar and served with honey

Fresh Baked Muffins (dozen) **\$28.00**

Assorted fresh baked muffins

Bagel Selections (dozen) **\$29.00**

Plain, cinnamon raisin, onion and sesame poppy seed with cream cheese and pepper jelly

Danish (dozen) **\$28.00**

Assortment of cheese, apple, cherry and chocolate

Breakfast Breads (loaf) **\$28.00**

Assortment includes blueberry, banana nut and cranberry

Southern Style Biscuits (dozen) **\$30.00**

With fruit preserves and whipped honey butter

Butter Croissants (dozen) **\$28.00**

Traditional flakey French staple

SWEET TREATS

Fresh Baked Cookies (dozen) **\$28.00**

To include an assortment of two (2) flavors from; chocolate chip, oatmeal raisin, white chocolate macadamia nut, double chocolate, peanut butter or strawberry shortcake

Rice Krispy Treats (dozen) **\$28.00**

Chocolate drizzled – Add \$3

Brownies (dozen) **\$28.00**

Chocolaty goodness

Chocolate Dipped Strawberries **\$29.00**

Assorted Miniature Mousse Cups **\$34.00**

Includes chocolate, vanilla and strawberry

Smoothie Shooters (dozen) **\$34.00**

Assortment includes orange, strawberry and lemon lime

Cinnamon Rolls (dozen) **\$29.00**



À LA CARTE

SNACKS, HEALTHY MIXES AND ICE CREAM

**Assorted Individual Bags
of Chips and Snacks** \$2.00

Tortilla Chips (per guest) \$4.00
Served with cool ranch dip and salsa
Add warm nacho cheese for \$1 per person

Potato Chips and Dip (per guest) \$4.50
Choose from the following dips:
· French onion
· Cool ranch
· Jalapeño ranch

Pretzel Twists (pound) \$14.00

Mixed Nuts (pounds) \$18.00

**Country Roads
Snack Mix** (pound) \$15.00
Our house made mixture with
pretzels, Cheese-Its, almonds,
Chex squares and Cajun brown sugar



Mini Soft Pretzels (each) \$3.00

Served with deli mustard and
nacho cheese sauce.

Add cinnamon honey whipped butter or warm
nacho cheese for an additional cost of \$1.00

Granola Bars (each) \$2.25

Kellogg's Nutri-Grain Bar (each) \$2.25

Assorted Candy (each) \$3.00

Dippin' Dots (per cup) \$5.00
Ask about current flavors



BREAK SERVICE

THEMED BREAKS

Priced per guest. Minimum of 30 guests and maximum service time of 90 minutes.

An Apple a Day \$12.95

Whole fresh apples, cinnamon apple strudel, apple pecan coffee cake, and Kellogg's® Nutri-Grain® apple cereal bars. Served with apple juice, freshly brewed coffee, decaffeinated coffee, herbal hot teas, and ice water

A Taste of the Mediterranean \$11.25

Toasted pita chips, cucumber yogurt dip, hummus, vegetables with olives. Served with cucumber water

To the Ballgame \$13.50

Gourmet mini soft pretzels with mustard and WV beer cheese sauce, sauced cocktail wienies, in-house smoked pork rinds and popcorn. Served with lemonade and ice water

Country Roads \$13.50

House smoked pulled pork barbeque served over house made chips with barbeque sauce and WV beer cheese dip. Served with freshly brewed sweet tea and lemonade and ice water



Waaaay Southern West Virginia \$13.50

Mini-chicken quesadillas served with tortilla chips and jalapeño ranch dip with refried beans, shredded cheese, sour cream and salsa. Served with lemonade and ice water

Cookies and Milk Bar Break \$11.50

Fresh baked selection of peanut butter, double chocolate and strawberry short cake cookies. Served with milk and hot chocolate and ice water

Gourmet Coffee Station \$7.00

Freshly brewed coffee, decaffeinated coffee, and selection of hot herbal teas by the gallon. Served with assorted flavored syrups, whipped cream, cinnamon, lemons and honey and ice water

Deluxe Coffee and Hot Chocolate Station \$8.00

Freshly brewed coffee, decaffeinated coffee and selection of hot herbal teas by the gallon. Served with assorted flavored syrups, whipped cream, mini marshmallows, crushed peppermint candy, chocolate, white chocolate, sugar cubes, cinnamon and nutmeg and ice water

LUNCH MENUS



LUNCH

BOX LUNCHES AND WRAPS

Prices listed are per guest. Served with potato chips, fresh baked cookie, whole fruit and bottled water.

Traditional Box Lunch \$18.50

Choice of sandwich on corn dusted Kaiser roll:

- Herb roasted turkey and Swiss cheese
- Roast beef and cheddar cheese
- Deli ham and cheddar cheese
- Roasted market vegetables with balsamic



Honey Chicken Walnut Salad Wrap \$18.50

Honey chicken walnut chicken salad, green leaf lettuce, tomato and served in a golden honey wrap

Turkey with Pesto Mayonnaise Wrap \$18.50

Roasted turkey breast with provolone cheese, leaf lettuce and tomato served in a sun-dried tomato wrap

Grilled Mediterranean Vegetables Wrap \$18.50

Marinated and grilled vegetables with romaine lettuce in a spinach wrap

Southwest Roast Beef Chipotle Mayonnaise Wrap \$18.50

Peppered roast beef with sharp cheddar, leaf lettuce and tomato in a sun-dried tomato wrap

Please, no substitutions. Minimum of 20 total.

LUNCH

CHILLED ENTRÉES AND COMPOSED LUNCHEON SALADS

Prices listed are per guest. Plated Chilled Entrées include hearth baked crackers, cookies or brownies, freshly brewed coffee, decaffeinated coffee, hot tea and iced tea and water.

Please select one (1) from the following:

Blackened Salmon \$26.00

Mixed seasonal greens, grape tomatoes, shaved fennel, pickled red onion, Parmesan crisp and balsamic vinaigrette

Pair with: Canyon Road Chardonnay

Grilled Chicken Caesar Salad \$19.50

Herb grilled breast of chicken, romaine lettuce, Parmesan cheese, seasoned croutons, served with creamy Caesar dressing

Pair with: Placido Pinot Grigio

Smoked Chicken Chop Salad \$19.50

Romaine and iceberg lettuce salad, diced tomatoes, diced cucumbers, carrots, balsamic vinaigrette

Pair with: Placido Pinot Grigio

Honey Fried Chicken Salad \$19.50

Romaine crown lettuce, cucumbers and tomatoes, shredded Jack cheese, toasted Fritos and honey Dijon dressing

Pair with: Fetzer Sauvignon Blanc

Brisket and Blue Steak Salad \$21.00

Smoked brisket, dressed arugula and iceberg wedge, pickled red onion, crumbled blue cheese, marinated oven dried tomatoes, ranch dressing

Pair with: Beringer Cabernet

Barbecue Shrimp Skewer and Bacon Wedge Salad \$22.00

Iceberg wedge, Applewood smoked bacon, grape tomatoes, pickled red onion, and lemon-garlic dressing

Pair with: Placido Pinot Noir

Garden Bounty Roasted Vegetable Salad \$19.50

West Virginia regional squash, portabella strips, cauliflower and peppers on mixed greens dressed with balsamic vinaigrette

Pair with: Sterling Vineyards Sauvignon Blanc



LUNCH

HOT PLATED ENTRÉES

Prices listed are per guest. Plated Entrées include choice of salad, baked rolls and butter, dessert, freshly brewed coffee, decaffeinated coffee, hot tea and iced tea and water.

Please select one (1) Entrée from the following:

Panko-Herb Crusted Chicken Breast \$24.00

Roasted garlic mashed potatoes, southern style green beans, blistered tomatoes and natural pan jus

Pair with: Canyon Road Chardonnay

Cavatappi Pasta \$24.00

In a short rib ragout and roasted tomato sauce

Pair with: Placido Pinot Grigio

Sweet Tea Brined WV Pork Loin \$24.00

Roasted parsley red potatoes and low country spiced green beans with natural jus

Pair with: Walnut Crest Select Merlot

WV Honey Fried Breast of Chicken \$24.00

Tender chicken breast fried in our secret blend of spices and drizzled with honey. Roasted potatoes and fresh chef choice of vegetables

Pair with: Fetzer Sauvignon Blanc



Grilled Breast of Chicken, Herbed, Maple Glazed BBQ or Balsamic Glazed \$24.00

Oven roasted potatoes, fresh market vegetables and natural chicken jus

Pair with: Fetzer Pinot Noir

Cornbread Crusted Fried Catfish Fillet \$26.00

Smoked corn succotash, tomato chow chow and buttermilk mashed potatoes

Pair with: Placido Pinot Grigio

Chicken Monterey \$24.00

Grilled chicken breast topped with bacon and Monterey cheese, onion and peppers, oven roasted potatoes and whole green beans

Pair with: Walnut Crest Select Merlot

Salads

Please select one (1) from the Plated Luncheon Side Salad Selections

Desserts

Please select one (1) from the Lunch Dessert Selection - located on page 27.

LUNCH

PLATED LUNCHEON SIDE SALAD SELECTIONS

Please select one (1) Salad from the following:

Baby Spinach Salad

Baby spinach, grape tomatoes, sliced cucumbers, golden raisins, candied pecans and balsamic vinaigrette

Classic Caesar Salad

Chopped romaine lettuce, home-style croutons, shredded Parmesan cheese and classic Caesar dressing

Crisp Iceberg Wedge

Diced cucumber, bell pepper confetti, crispy Applewood smoked bacon, halved baby tomatoes and crumbled blue cheese dressing



Spring Mix Salad

Native grape tomatoes, cucumber and market radishes, carrots and vinaigrette and ranch dressings

Southwestern Salad

Iceberg and romaine crown lettuce blend, with sweet corn and black bean salsa, jack cheese with a cool cucumber ranch dressing



**COUNTRY ROADS TAKE ME HOME
To The Place I BELONG**

LUNCH



BUFFETS

KANAWHA VALLEY DELI BUFFET \$23.50

Prices listed are per guest. Buffets served with freshly brewed coffee, decaffeinated coffee, hot tea, iced tea and water. Buffet pricing is based on a 90-minute maximum service time.

Salads

Choice of two (2) options below:

- Mixed field greens with tomatoes, cucumbers, carrots, creamy ranch and vinaigrette dressings
- Tomato and cucumber salad
- Fruit salad with honey yogurt dressing
- Appalachian Orzo pasta salad
- Crispy house-made potato chips

Deli Meat and Cheese Tray

Sliced deli meats and selected cheeses to include:

- Roasted turkey breast, herb roast beef, smoked deli ham, sharp cheddar, Swiss and provolone cheese
- Assorted sandwich breads, lettuce, sliced tomato, sliced onion, dill pickle spears, roasted garlic and herb aioli, WV beer mustard and yellow mustard
- Whole fresh fruit basket of the season
- Fresh baked cookies

Buffet Enhancements: (prices per guest)

- Mozzarella and tomato platter, pesto balsamic drizzle **\$3.50**
- Hillbilly beef and bean chili **\$3.50**
- Soup Du Jour **\$3.50**
- Pepperoni and salami **\$2.00**

Desserts

Served with assorted cookies or brownies



LUNCH

BUFFETS

WV BLACK BEAR BBQ COMPANY BUFFET

Prices listed are per guest.

Buffet pricing is based on a 90-minute maximum service time.

Our signature in-house dry rubbed, slow smoked, lick your lips pulled pork and turkey

Your choice of Pork OR Turkey \$23.00

Your choice of Pork AND Turkey \$25.00

Comes with *the Fixins'*: buns, signature slaw, assorted Black Bear sauces, country baked beans, house made chips and steak house potato salad, cookies, iced tea or lemonade and water.



LUNCH



BUFFETS

ROUTE 60 "MEAT & THREE" BUFFET \$26.00

Includes rolls or cornbread and butter, freshly brewed coffee, decaffeinated coffee, hot and iced tea and water.

Premium Entrées

Please select one (1) of the following:

- Roast beef au jus
- WV honey fried chicken
- Herb grilled breast of chicken, natural jus
- Smokey Mountain glazed ham, cherry glaze
- Country fried steak with pepper gravy
- Grilled beef meatloaf
- Hickory smoked brisket, hot BBQ sauce
- West Virginia Baked Steak
- Pot Roast
- Lasagna
- Fried catfish, Piquant sauce

Each Additional Meat (beyond one)

Please add **+\$3.00 per person**

Sides

Please select three (3) from the following:

- House-made tomato bisque
- Watermelon salad (in season)
- Tomato cucumber salad
- Appalachian orzo salad
- Mixed greens salad
- Southern coleslaw
- WV style green beans
- Sweet chili braised kale
- Sautéed market vegetables
- Herb mashed potatoes
- Pimento cheese grits
- Mac and cheese
- Herb roasted potatoes
- Potato salad
- Wild rice/multigrain pilaf
- Bacon and ranch potatoes
- Hush puppies
- Roasted Brussels sprouts
- Low country spiced green beans

Desserts

Please select two (2) from the Lunch Dessert Selection - located on page 27.



LUNCH

SPECIALITY LUNCH BUFFETS

Prices listed are per guest. Fifty (50) person minimum. Buffet pricing is based on a 90 minute maximum service time.

ITALIAN PASTA STATION BUFFET \$27.00

Served with freshly brewed coffee, decaffeinated coffee or iced tea and water.

Salad or Soup

Select from one (1) of the following:

- Romaine crown Caesar, herb croutons, shaved Parmesan cheese and creamy Caesar dressing
- Baby iceberg lettuce, chopped bacon, diced cucumber and tomato, shredded carrots, blue cheese dressing and balsamic vinaigrette
- Baby spinach greens, onions, toasted pecans, golden raisins, dressed with Champagne vinaigrette
- Local artisan mixed green salad, grape tomatoes, sliced cucumber, shredded carrots, ranch and balsamic vinaigrette
- Minestrone soup
- Sausage and kale soup



Pasta Selection

Served with garlic bread and fresh Parmesan cheese

Choice of two (2) selections from the following:

- Four cheese tortellini, tomato basil sauce
- Penne pasta, chicken, red peppers, mushrooms and Alfredo cream sauce
- Tri-colored rotini, roasted broccoli, roasted cauliflower, beef meatballs and roasted garlic pesto
- Stuffed manicotti with marinara

Desserts

Ask about our Chef's specialty selection



LUNCH

SPECIALITY LUNCH BUFFETS

Prices listed are per guest. Fifty (50) person minimum. Buffet pricing is based on a 90 minute maximum service time.

SOUTHWESTERN STATION BUFFET \$25.00

Served with freshly brewed coffee, decaffeinated coffee, iced tea and ice water.

Salad

Select from one (1) of the following:

- Southwestern orzo salad, smoked chipotle ranch dressing
- Chopped iceberg lettuce salad with black olives, diced tomatoes, cheddar cheese and lime chili vinaigrette
- Southern coleslaw with orange segments and raisins

Fajita and Taco Station

Seasoned ground beef, tequila lime marinated chicken, shredded crisp lettuce, diced tomato, Monterey Jack cheese, sour cream, fire roasted onions, peppers, Spanish rice, restaurant tortilla chips, salsa fresca, soft warm flour tortillas and crispy corn tacos



Dessert

Select from one (1) of the following:

- Cinnamon dusted fried churro bites with whipped honey butter
- Chipotle-chocolate fudge brownies

Buffet Enhancements: (prices per guest)

- Refried beans or black beans **Add \$1.50**
- Chicken tortilla soup **Add \$2.50**
- Black bean soup **Add \$2.50**



LUNCH

SPECIALITY LUNCH BUFFETS

Prices listed are per guest. Fifty (50) person minimum. Buffet pricing is based on a 90 minute maximum service time.

SOUP, SALAD AND POTATO BAR BUFFET **\$23.00**

A simple buffet with a choice of two salads, two soups and a baked potato bar or other offered options. Served with freshly brewed coffee, decaffeinated coffee, iced tea and water.

Salad

Select from two (2) of the following:

- Caesar salad, shaved Parmesan and herbed croutons
- Southwestern iceberg salad, cucumber, sweet corn, black beans, Jack cheese and cool ranch dressing
- Blue Ridge green garden salad, local lettuces, hot house cucumbers, carrots, baby grape tomatoes, herb croutons, ranch dressing
- Baby spinach salad, diced egg, grape tomatoes, blue cheese, Kalamata olives, balsamic vinaigrette
- Pasta salad with cucumbers, black olives, diced tomatoes, pepperoncini, feta cheese, Italian vinaigrette

Potato

Hot, baked Idaho potato with a variety of toppings to include: butter, sour cream, shredded cheddar cheese, jalapeños, chopped broccoli, and onions



Soup

Select from two (2) of the following:

- Smoked chicken noodle
- Minestrone
- Hillbilly beef and bean chili
- White bean chicken chili
- Tomato bisque
- Chicken tortilla

Desserts

Served with assorted cookies or brownies



LUNCH

LUNCH DESSERTS SELECTION

- Red velvet cake
- Pecan pie with bourbon caramel sauce
- NY style cheesecake
- WV orchard cobbler of the season
- Chocolate peanut butter pie
- Carrot cake with cream cheese frosting
- Decadent chocolate cake with Jack Daniel's raspberry sauce
- Bread pudding with moonshine vanilla sauce
- Brown butter cake with fresh berries and cream



DINNER MENUS



DINNER

DINNER BUFFETS

Prices listed are per guest. Fifty (50) person minimum.
 Buffet pricing is based on a 90 minute maximum service time.
 Buffet dinner selections include Salad, Sides, Entrée and
 Dessert selection, assorted rolls and butter, freshly brewed
 coffee, decaffeinated coffee, iced tea and water.

Salad Selections

Select from one (1) of the following:

- Mixed greens with carrots, radishes, cherry tomatoes, crumbled blue cheese, balsamic vinaigrette and ranch dressing
- Hearts of Caesar salad, creamy Caesar dressing, croutons and aged Parmesan cheese
- Chopped house salad of iceberg lettuce, diced tomatoes, cucumbers and carrots, with crumbled bacon, shredded cheese and Italian dressing.
- Baby spinach salad, grape tomato, candied pecans and golden raisins, vinaigrette and ranch dressing
- Southern potato salad with Applewood smoked bacon, seasonal herbs and red onions

See Soup Selections for \$2.00 per person



Chef's Market Vegetable and Accompaniment Selections

Select from three (3) of the following:

- Herb roasted creamer potatoes
- Roasted Brussels sprouts with bacon and onion
- Bacon ranch au gratin potatoes
- Green bean or Brussels sprout almandine
- Brandied carrots
- Braised green beans
- Herbed pilaf
- Pimento gratinéed mac and cheese
- Slow roasted Parmesan asparagus
- Seasonal fresh cut vegetable medley
- Blistered squash, zucchini and tomato pesto
- Buttermilk and chive mashed potatoes



DINNER

DINNER BUFFETS continued

Prices listed are per guest. Fifty (50) person minimum.
 Buffet pricing is based on a 90 minute maximum service time.
 Buffet dinner selections include Salad, Sides, Entrée and
 Dessert selection, assorted rolls and butter, freshly brewed
 coffee, decaffeinated coffee, iced tea and water.

Entrée Selections

Selection of two (2) Entrées **\$36.50**

Selection of three (3) Entrées **\$39.50**

- Slow roasted chicken breast
- Cajun seasoned pork loin, Jack Daniel's brown-butter pork reduction
- Smoked barbeque beef brisket, Black Bear barbecue sauce
- Panko and herb crusted breast of chicken, mustard cream sauce
- Baked cod with side of country style remoulade sauce
- Four cheese tortellini, wilted spinach, fire roasted peppers and tomato caper sauce
- Boneless braised beef short rib, natural pan jus
- Sweet tea brined pork loin, pecan barbeque sauce
- Slow smoked prime rib with mushroom and bacon demi glaze



Dinner Dessert Selections

Selection of two (2) Desserts:

- Red velvet cake
- Pecan pie with bourbon caramel drizzle
- NY style cheesecake
- WV orchard cobbler of the season
- Chocolate peanut butter pie
- Carrot cake with cream cheese frosting
- Jack Daniel's chocolate cake with raspberry sauce
- Bread pudding with whiskey vanilla sauce



DINNER

PLATED DINNER MEALS SELECTIONS

Prices listed are per guest.

Plated Entrées include choice of salad, baked rolls and butter, dessert, freshly brewed coffee, decaf coffee, hot tea, iced tea and water.

Please select one (1) Entrée from the following:

Peach Tea Brined Airline Breast of Chicken \$30.00

Herb roasted red bliss potatoes and market vegetables

Pair with: Walnut Crest Select Merlot

Braised Boneless Beef Short Rib \$30.00

With local Appalachian mushroom ragout cheddar-chive mashed potato, haricot verts and heirloom carrot

Pair with: William Hill Cabernet

Panko Crusted Chicken Breast with Lemon and Artichoke Picatta \$30.00

Basil herbed mashed potatoes and seasonal vegetables

Pair with: Canyon Road Chardonnay

Cast Iron Seared Filet with Smokehouse

Bordelaise (6 oz) \$37.00

Herb butter, rosemary scented fingerling fries, haricot verts and heirloom carrot

Pair with: William Hill Cabernet

Maple, Jack Daniel's and Rum Brined Pork Chop \$30.00

Sweet potato-andouille hash, roasted baby peppers, natural jus

Pair with: Walnut Crest Select Merlot

Signature Appalachian Dry Rub Smoked Brisket \$30.00

Roasted Brussels sprouts, Jack Daniel's demi, truffle salt fingerling potatoes and blistered tomatoes

Pair with: Beringer Cabernet

WV Trout Acadian \$30.00

Floured trout served with roasted whole almond meunière

Pair with: William Hill Chardonnay



Garden Bounty Roasted Vegetable Salad \$21.00

West Virginia regional squash, portabella strips, cauliflower and peppers on mixed greens dressed with balsamic vinaigrette

Pair with: Starborough Sauvignon Blanc

Green Tomato and Seared Eggplant Napoleon \$30.00

Stuffed poblano peppers, tomato and red pepper

Pair with: Bonterra Sauvignon Blanc

Add Ons:

Twin Tournedos of Beef Tenderloin

Add \$4.00 Madeira wine sauce

4 oz Herb Butter Pan Seared Cod Add \$4.00

Desserts

Please select two (2) from the Dinner Dessert Selections located on page 30.

RECEPTION MENUS



RECEPTION

COLD HORS D'OEUVRES

Prices listed are for per individual piece.
Minimum order of fifty (50) pieces per item.

Cage Free Deviled Eggs \$2.50

Spicy Tex-Mex filling

Pimento Cheese Egg \$2.75

Shrimp Cocktail Shooter \$3.50

Jerk Shrimp Shooter \$3.50

Pineapple, spicy cocktail sauce

Antipasto Skewer \$4.00

Marinated artichoke, oven dried tomato, Kalamata olive and mozzarella

– With Salami and Pepperoni \$4.25

Apple Smoked Chicken Salad \$3.50

Served in bite sized phyllo cup

Smoked Trout Mousse \$3.75

On pita chip



Tomato Caprese Crostini \$3.50

With basil aioli

Vegan Hummus Cups \$3.00

With carrots and celery

Stuffed Baby Sweet Pepper \$3.00

With roasted garlic ricotta and chives

Stuffed Cucumber \$3.25

With ranch dill and tomato

Cowboy Gazpacho Shooter \$3.25

A spicy tomato juice with celery

Pesto Tortellini Skewers \$4.00

Three cheese pasta tossed in with garlic, basil and pesto on a skewer with dried tomato

RECEPTION

HOT HORS D'OEUVRES

Prices listed are for per individual piece.
Minimum order of fifty (50) pieces per item.

WV Goat Cheese Potatoes \$3.50

**Jerk Chicken Kebob or
Marinated Steak Kebob** \$3.50

Spinach Spanakopita \$3.00

**Samosa with Major
Grey Chutney** \$3.50

Delicious Indian appetizer with
spiced potatoes, green peas and
onions deep fried in a golden pastry

Vegetarian Spring Roll \$3.25
With sweet chili sauce

Buffalo-Style Chicken Wings \$3.00
Deep-fried chicken wings served
with a spicy red sauce and blue
cheese dressing

Stuffed Mushrooms \$3.50
With crab or sausage

Coconut Crusted Chicken \$4.25
With sweet and sour sauce

**Bacon Wrapped
Shrimp Skewer** \$4.25
Jack Daniel's barbecue
dipping sauce

Mini Crab Cake \$4.25
Cajun remoulade

Mini Beef Wellington \$4.50

Boneless Rib Tips \$4.50
Tossed in a chipotle barbeque sauce



Chicken Pot Stickers \$3.50
Sweet soy glaze

Meatballs \$3.00
All beef meatballs, sauces
are seasonal, so ask your
event planner for details

Seared Scallops \$3.50
With a white wine garlic
butter sauce

**Hot Crab Dip & Loco
Bread** \$200 / 1 per pan
Creamy crab dip served
hot with fried loco bread

Rumaki \$3.00
Baked chicken liver and
sliced water chestnuts
wrapped in bacon

RECEPTION

RECEPTION STATIONS

Prices listed are per guest unless otherwise indicated.

Imported and Domestic Cheese Display \$8.00

Garnished with seasonal fruit and gourmet assorted crackers

Sliced Seasonal Fruit and Berry Display \$8.00

Served with cinnamon honey cream cheese dip

Fresh and Seasonal Market Vegetable Crudité \$6.00

With creamy or jalapeño ranch dip

Grits Station* \$10.00

WV grits offered both with and without Cajun shrimp and a selection of toppings including: sautéed mushrooms, pimento cheese, scallions, diced tomatoes and smoked Applewood bacon

Potato Bar* \$8.00

Smashed Yukon Gold potatoes and whipped sweet potatoes, scallions, bacon, pimento cheese, cheddar cheese, sour cream and whipped butter

* Culinary Professional fee of \$125.



Stir Fry Station* \$12.00

Teriyaki chicken and stir fried vegetables and fried rice

– Add Pork Pot Stickers \$3.00

Pasta Station* \$12.00

Choose two (2) from:

- Tri-colored cheese rotini, Alfredo sauce and roasted broccoli and cauliflower
- Penne pasta with herb grilled chicken and mushroom cream sauce
- Pasta with Italian sausage, capers, artichokes, spinach and olive oil lemon sauce

Braised Boneless Short Rib Sliders

With sweet chili barbeque on Hawaiian rolls



RECEPTION

RECEPTION STATIONS

Waffaletta Station* \$19.50 per guest (minimum 50 guests)

Waffles prepared and fashioned into bite- sized sandwiches by our culinary professionals

Choice of three (3) from below:

- Southern fried chicken , seasoned grits, braised kale greens, red-eye gravy
- Roasted sliced pork, radish and carrot slaw, minced chilies, cilantro vinaigrette
- Smoked sliced deli ham, Swiss cheese, sweet pickles, yellow mustard
- Beefsteak tomato, fried basil leaves, fresh mozzarella cheese, aged balsamic vinegar
- Roasted eggplant, zucchini, yellow squash, caramelized onions, arugula, extra virgin olive oil

Baked Brie \$130.00

Each wheel serves 25 guests

Imported brie choice of sweet or savory topping

Selection of one filling:

- Toasted pine nuts and WV Honey
- Pecan praline
- Sun-dried tomatoes and basil



Artisan Breads Display \$8.00 per guest (minimum 50 guests)

Fresh artisan breads display with infused oils including garlic, thyme, basil

New River Cocktail Shots and Spoons \$19.00 per guest

(minimum 50 guests) An array of small appetizers served in small shot cups and tapas spoons. *Choice of four (4) items:*

Shots

- Southwestern shrimp shooter, avocado coulis, charred tomato sauce
- Shrimp cocktail shooter
- Cauliflower bisque with fried chicken bite
- Cowboy gazpacho with spicy tomato juice and celery
- Fried stuffed cheese ravioli with a red wine tomato sauce

Spoons

- Garlic roasted beef tenderloin, arugula greens and Dijon mustard
- Barbeque pulled pork with WV smoked corn succotash
- Smoked chicken with Southern coleslaw, fresh herbs
- Vegan Hummus with roasted asparagus tips

Option – Add \$3.00 per choice, above four.

* Culinary Professional fee of \$125.

RECEPTION

CARVED TO ORDER STATIONS

Prices listed are per item.

Slow Roasted Turkey Breast \$275.00

Serves 50 guests

Served with silver dollar rolls and cranberry compote

Jack Daniel's Smoked and Glazed Pork Loin \$300.00

Serves 25 guests

Served with Jack Daniel's barbecue sauce and Hawaiian rolls

Smokey Mountain Ham \$285.00

Serves 30 guests

Served with Mountaineer beer mustard and silver dollar rolls



Slow-Smoked WV Brisket \$185.00

Serves 20 guests

Served with fried onion crisps, Black Bear barbeque sauce and silver dollar rolls

Peppercorn Encrusted Tenderloin of Beef \$360.00

Serves 40 guests

Served with horseradish sauce, Mountaineer beer mustard and rolls



RECEPTION



DISPLAY TRAYS

Domestic & Imported Cheese & Gourmet Crackers

Small Tray – serves approximately 30 people	\$130.00
Medium Tray – serves approximately 50 people	\$185.00
Large Tray – serves approximately 100 people	\$295.00

Fresh Vegetable Crudites & Dip

Small Tray – serves approximately 30 people	\$130.00
Medium Tray – serves approximately 50 people	\$185.00
Large Tray – serves approximately 100 people	\$295.00



Sliced Deli Meats, Breads, Cheeses & Relish Tray

Small Tray – serves approximately 30 people	\$150.00
Medium Tray – serves approximately 50 people	\$235.00
Large Tray – serves approximately 100 people	\$395.00

Seasonal Fresh Fruit & Berries With Dip

Small Tray – serves approximately 30 people	\$130.00
Medium Tray – serves approximately 50 people	\$185.00
Large Tray – serves approximately 100 people	\$295.00



RECEPTION

DESSERT STATIONS

Prices below are per guest.

Grandma's Cobbler and Sweets Station \$12.00

Chef's selection of fruit cobblers, pie parfaits with whipped cream

Strawberry Shortcake Station \$12.50

Build Your Own Strawberry Shortcake Station to include: fresh strawberries and other seasonal mixed berry compote, shortcake biscuits and pound cake, dark chocolate sauce and whipped cream

Cheesecake Bites Station \$12.50

Cheesecake squares, banana rum, vanilla bean and scented strawberry compote, chocolate fondue, raspberry coulis and caramel sauces, toasted almonds and coconut



RECEPTION

WILD AND WONDERFUL.... IF YOU DARE

Prices below are per guest unless otherwise indicated.

Elk River Red Solo Cup Party **\$40.00**

Pig Pickin' — Or Shrimp Boil — weather permitting outside near the dock and river overlook

Speak with our sales team for additional information.

West Virginia and Region

Speak with our sales team for options, availability and pricing.

- Venison
- Meatloaf wrapped in bacon
- Mountain Pork Rinds — made in house
- Smoked Trail Mix — made in house
- WV Beers
- In season ramps
- Brown beans and cornbread
- Catfish



BEVERAGES



BEVERAGES

HOST/TICKETED/CASH BAR PRICING

Prices include appropriate mixers, glasses, stirrers, napkins and garnish.

Premium Brand Cocktails	\$8.00
Deluxe Brand Cocktails	\$7.00
Premium Wine (by the glass)	\$8.00
Deluxe Wine (by the glass)	\$7.00
Import/Craft Beer	\$7.00
Domestic Beer	\$5.00
Assorted Sodas	\$3.00
Bottled Water	\$3.00



COCKTAIL SELECTIONS

Premium Spirits

Served with Finest Call Mixers

Ketel One Vodka
 Tanqueray Gin
 Captain Morgan Spiced Rum
 Dewar's 12
 Bulleit Bourbon
 Crown Royal Whiskey

Deluxe Spirits

Served with Finest Call Mixers

New Amsterdam Vodka
 Bombay Original Gin
 Bacardi Superior Rum
 Jose Cuervo Tequila
 Dewars White Label Scotch
 Jack Daniel's Whiskey
 Seagram's 7



A food purchase must accompany any bar service.

BEVERAGES

DRAFT BEER SELECTIONS

Domestic

Budweiser
Bud Light
Miller Lite

Import/Craft

Heineken
Samuel Adams Boston Lager
Mountaineer Ale



BOTTLED BEER

Domestic

Bud Light
Miller Lite
Budweiser
Samuel Adams Boston Lager
Michelob Ultra

Import/Craft:

Heineken
Corona Extra
Sierra Nevada Pale Ale
Big Timber Brew Works - WV



A Charleston Convention Center Bartender is required for all events serving alcohol beverages.

A Bartender fee of \$90++ will apply per bartender.



BEVERAGES

WINE

Deluxe Wine \$7.00

By the glass

Canyon Road, Chardonnay
Fetzer, Sauvignon Blanc
Placido, Pinot Grigio
Beringer, Cabernet Sauvignon
Fetzer, Pinot Noir
Walnut Crest, Merlot

Champagne Punch or Mimosas \$60.00 per gallon



Deluxe Wine \$30.00*

By the bottle

Canyon Road, Chardonnay
Fetzer, Sauvignon Blanc
Placido, Pinot Grigio
Beringer, Cabernet Sauvignon
Fetzer, Pinot Noir
Walnut Crest, Merlot

* Additional fees will be applied for wine service or corkage fees.



BEVERAGES

INDIVIDUALLY PRICED ITEMS

These items are not charged on consumption.
A Charleston Convention Center Bartender is required for all alcohol beverage services.

Domestic Beer by the ½ Keg* **\$425.00**

Serves approximately 124 servings

Import/Craft Beer by the ½ Keg* **\$475.00**

Serves approximately 124 servings

Jack Daniel's Punch (per gallon) **\$125.00**

Serves approximately 25, five oz servings

Other custom punches available upon request.

We proudly serve Coca-Cola beverages.



INFORMATION



GENERAL INFORMATION



FOOD SERVICE AND CATERING POLICIES

Exclusive Provider Of Food and Beverage Within the Charleston Coliseum and Convention Center and Municipal Auditorium

The Charleston Convention Center retains the exclusive right to provide, control and maintain all food and beverage services within the facilities.

Please note that no food or beverage of any kind may be brought into these premises by the event organizers, their guests or other invitees. We offer custom designed catering and retail food and beverage services for all types of events. Concessions, the sale or provision of alcoholic or non-alcoholic beverages, and the provision of snacks, treats or candies are included under our exclusive rights. All food and beverage samples brought into these premises must have the approval of The Charleston Coliseum and Convention Center in writing prior to the event and adhere to the published Sampling Guidelines.

PLEASE NOTE: Due to liability issues, no food or beverage may be taken off premise

Food and Beverage Pricing

A good faith estimate of Food and Beverage prices will be provided six (6) 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.

CATERED SERVICE

Payment Policies

In order to guarantee services, pre-payment is required on all contracts. A deposit of 100% of the total contract value will be required with your signed catering contract. The final 100% remaining balance due shall be paid in full 72 business hours (Monday – Friday) prior to the start of the function. Final payment for event charges in addition to those estimated on the contract must be paid at the conclusion of the event by a company check, certified or cashier check or they will be assessed to the credit card used to authorize the event. If the event is of a nature that additional charges may be incurred, a completed credit card authorization form must be provided by the Customer as a guarantee of payment for services rendered. No food and beverage will be purchased for any event without a signed contract and approved banquet event order.

Guarantees

Guaranteed guest count is required 5 business days prior to your event. The Charleston Convention Center will prepare 3% over (not to exceed an additional twenty meals) guaranteed count given. If meals for this overage are utilized due to a guest count above the guarantee, they will be charged for. Three percent overage preparation does not pertain to box lunches. Any increase to final guest count given less than 72 business hours prior to the event will be handled on an individual basis and according to availability.

GENERAL INFORMATION

CATERED SERVICE continued

Pricing

Prices, along with menus, are often provided well in advance of an event. Due to fluctuating market prices, our menu prices are subject to change. The CCCC will gladly lock in and guarantee menu selection pricing within 60 days of your first catered event with a signed contract, signed event orders and a deposit per our stated deposit policy. Please note that we require a minimum of 3 working business days in advance of the deadline to complete all of the necessary paperwork. Special table seating or floor design may result in additional charges.

A service charge and applicable sales tax will be added to all food and beverage sales. If the customer is a tax-exempt organization, copies of the pertinent tax-exempt certificates are required with your signed Banquet Contract. If the certificates are not received, prior to invoicing, taxes will be collected on all invoices. If more than one entrée is offered at the event, the price of each entrée will be that of the higher priced entrée.

Service Charge

A taxable Service Charge of 20% is added to your bill for the catering service, total amount of this Service Charge is a "House" or "Administrative" Charge which is used to defray part of the cost of providing the service and other house expenses. You are free, but not obligated to add or give an additional gratuity directly to your servers.



Supplemental Staffing

Unless indicated otherwise, charges for the staffing of your function are included in our menu prices provided the guaranteed minimum sales requirements are met. For plated lunches and dinners, the provision of this labor at no added cost is based on a 1 to 25 staff to patron ratio and tables of 10 persons. On a seated breakfast this ratio is 1 to 25. For buffets, included staffing is based on a 1 to 50 staff to patron ratio. When you request additional staffing, over and above what is normally provided, the following hourly rates will apply.

****Please note that a four (4) hour minimum per staff member applies.**

- Banquet / Beverage Server \$125.00 (4 hour period)
- Bartender \$150.00 (4 hour period)
- Chef / Carver \$125.00 (4 hour period)
- Reception Hors D'oeuvres Passing Staff \$25.00 (per hour)
- Attendant \$30.00 (per hour)

Food and Beverage Tasting

If you require a tasting, there is a \$15.00 per guest fee with a maximum of 8 guests, this cost will be added to your catering invoice. This tasting fee will be removed if the main entree selection exceeds \$30 per guest.

GENERAL INFORMATION



CATERED SERVICE continued

Glass Service Requests

If glass service is preferred for bars, receptions or food presentation, the following fees will apply:

- \$2.50++ per guest.

This option is for events with over 100 guests.

Additional Rental Options

- Spandex Cocktail Table Skirting \$8.00 per skirt
- Extra Linen Charge \$10.00 per linen
- Additional Catering Table Setup \$25.00 per table beyond the 3% overage

Centerpiece Options

- 14 inch tall vase with decorative rocks & LED Light
- Metal Riser with Glass Topper
- Metal Riser with LED Light
- 14 inch tall vase with decorative rocks, LED and floating candle - \$15.00 per table

VIP Place Settings

\$20.00 per table (up to 20 tables) includes your choice of decorative centerpiece, metal salt & pepper shakers, metal sugar caddies, metal coffee carafes, metal water pitchers and metal bread basket.

Linen Service

The CCCC provides linen for all meal functions with our compliments. Additional linen fees will apply for specialty linens or linens required for meeting functions. Your Catering Sales Professional will be happy to offer suggestions for your consideration and quote corresponding linen fees.

Linen Napkin Color Options:



GENERAL INFORMATION



CATERED SERVICE continued

Food and Beverage Sampling Guidelines

The CCCC retains the exclusive right to provide, control and maintain all food and beverage services throughout the facility for the events and shall retain any revenues therefore. Concessions, the sale of alcoholic or non-alcoholic beverages, and the provision of snacks, treats or candies are included under this provision.

- A company/organization may not bring any food, beverages and/or alcoholic beverages for use in the hospitality lounge or staff offices.
- All food and beverage samples or traffic promoters brought in to The CCCC must have approval from The CCCC in writing prior to the event and adhere to the following guidelines.



Food and Non-Alcoholic Beverage Sampling

A company/organization may only distribute samples of food and beverage products that the company/organization produces or sells in its normal day to day operations. Samples may only be distributed in such quantities that are reasonable with regard to the purpose of promoting the merchandise.

- Food samples are limited to (2) two-ounce portions.
- Samples of non-alcoholic beverages are limited to a (2) two-ounce maximum.
- A written description must be submitted in advance to The CCCC that details the product and portion size to be sampled. The CCC will provide approval of sampling arrangements to the sampling company/organization in writing only.

Traffic Promoters

If "traffic promoters" (i.e. coffee, bottled water, candy, popcorn, etc.) are of a type that competes with products vended by The CCCC, the sampling company/organization must contact The CCCC to arrange an appropriate buy-out fee. Please contact your Catering Sales Representative for more information.

GENERAL INFORMATION



CATERED SERVICE continued

Food Storage, Delivery and Production Services

If an organization requires food preparation, heating, or cold storage, or other kitchen services, arrangements must be made no later than 3 weeks in advance of the start of the event. Only The Charleston Convention Center Culinary staff may perform all preparation/cooking within the facility's production areas. Charges for these services will be based on the requirements of the arrangements. Please contact your Catering Sales Representative for more information.

- Refrigerated, or freezer storage is available for \$10.00 per cubic foot, per day in addition to an initial \$250 fee for arrangements and warehouse handling. All such product must be delivered for a fee of \$50 per trip. No pick-up from the warehouse will be allowed. Any special instructions for the handling of refrigerated product must be provided at the time of order.
- Delivery of any type of food and beverage product to the facility must be coordinated with your Catering Sales Representative. The Charleston Convention Center will not assume responsibility for incorrectly delivered product, damaged product at delivery, or the quality of product.
- Ice may also be ordered in advance for delivery to your booth during the show. The fee for ice is \$10.00 for each 25 pound bag.

Cancellation

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 by CCCC as a result of the anticipated event as well as the foregone profit margin associated with the cancelled event should the date not be rebooked by another customer. Any event canceled within seventy-two (72) business hours (Monday – Friday) prior to the event requires payment in full for the estimated revenue based on the menu and event arrangements.

Contracts

In order to execute your event, a signed copy of the catering contract along with your 100% deposit must be returned to The Charleston Coliseum and Convention Center Catering Department. The signed contract with its stated terms constitutes the entire agreement between the client and Centerplate Center. A signed contract with deposit will lock in prices within the policy stated above.

Concessions

The CCCC reserves the right to determine which Retail Concessions are open for business and the hours of operation pending the flow of business. Such a plan will be discussed with Event Management to arrange for the optimal service of their guests with consideration of the event, history, space available and any contracted hosted services occurring. For requests of additional Concession Carts beyond those deemed necessary for the service of a group, please see information on minimums below.

GENERAL INFORMATION



CATERED SERVICE continued

Portable Charleston Convention Center Foodservice Carts

Requested beverage and snack carts are provided free of labor charges if sales exceed \$400 per outlet, per three (3) hour period. Otherwise, a fee of the calculated difference between this minimum and actual sales will be applied for each period the minimum is not met.

Portable Specialty Cart

Requested specialty carts, such as specialty coffees and candied nuts, are provided free of labor charges if sales exceed \$300 per cart, per four (4) hour period. Otherwise, a fee of the calculated difference between this minimum and actual sales will be applied for each period the minimum is not met.

Liability

The CCCC cannot assume responsibility for the damage to or loss of any merchandise or articles left in the facilities before, during or following the event. All of the aforementioned policies will be strictly administered. Any violation of these will result in the removal of product from the show floor.

Thank you for choosing the Charleston Coliseum and Convention Center for your event. Let us take care of the details so you may attend to your visitors and leadership.

Please call us at **304.357.7400** with your goals and we will help you achieve them.

<https://www.chaswvccc.com>





MAKING IT BETTER TO BE THERE®

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