

# SAVOR... OKLAHOMA CITY



PAYCOM CENTER  
405.602.8608



## WELCOME TO OKLAHOMA CITY

Whether the occasion you are planning is the social event of a lifetime or a corporate meeting or convention that will leave its mark, **SAVOR...** Oklahoma City will impress your guests with our impeccable service, enticing cuisine and attractive presentations.

Our Executive Chef, Culinary and Banquet Team, Catering Sales and Event Managers' commitment to meeting all of your needs will provide the confidence you deserve to ensure your event will be an overwhelming success. Their expertise, knowledge and willingness to think outside the box is a great asset when planning all the intricate details of your unique affair.

We invite you to experience **SAVOR...**Oklahoma City, and allow us to exceed your expectations.

The following menus are available through our Catering Department and have been designed to give you and your guests a variety of culinary experiences. If you have questions about our menus or services, please contact our Catering Department.

Our Executive Chef will always create a special menu upon request.





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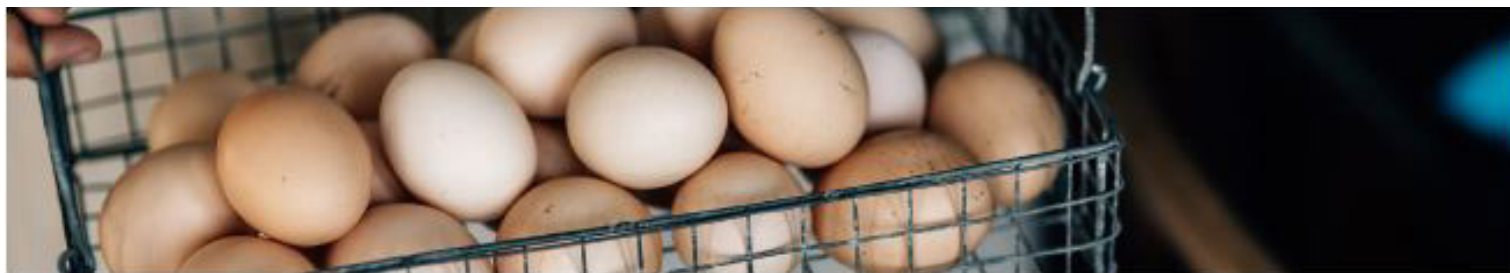
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## IMPORTANT CONTACTS

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## CONTINENTAL BREAKFAST \$12/guest

fresh orange juice | coffee + hot tea + water service | your choice of 2 in-house baked items w/ butter + jams  
assorted mini danish | breakfast breads | donuts | assorted muffins

## CONTINENTAL ENHANCEMENTS

Add something extra to your continental breakfast. Minimum of 25 guests.

whole fresh fruit includes: apples, oranges + bananas	<b>\$3/guest</b>
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sliced seasonal fruit & berries	<b>\$5/guest</b>
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individual assorted cereal + milk	<b>\$7/guest</b>
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assorted bagels with gourmet spreads	<b>\$40/dozen</b>
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assorted jumbo muffins	<b>\$35/dozen</b>
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assorted donuts	<b>\$36/dozen</b>
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chocolate croissants	<b>\$40/dozen</b>
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assorted yogurts	<b>\$32/dozen</b>
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assorted chilled juices includes orange, apple + cranberry	<b>\$4/each</b>
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buttermilk biscuit sandwich house baked biscuits, egg, pork sausage & cheddar cheese	<b>\$8.50/guest</b>
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steel cut oatmeal bar with candied walnuts + brown sugar + golden raisins + honey	<b>\$6/guest</b>
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breakfast burrito fresh scrambled eggs, roasted green chiles, schwabs black pepper sausage, roasted potatoes, cheddar cheese & salsa	<b>\$8.50/guest</b>
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warm buttermilk biscuits + schwabs black pepper sausage gravy	<b>\$6/guest</b>
--	------------------

fruit & yogurt parfait thyme-lemon curd, berry compote, vanilla greek yogurt, local honey + granola	<b>\$7/guest</b>
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omelet & egg station 25 guest minimum fresh whole eggs & egg whites, ham, bacon, cheddar jack cheese blend, crimini mushrooms, onions, bell peppers, tomatoes, spinach, green chiles & salsa roja	<b>\$12/guest</b> + \$150 Chef's Fee
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# BREAKFAST TABLES

Add logo fruit carving \$50

## SAVOR...ORIGINAL \$23/guest

fluffy scrambled eggs topped with cheddar blend  
thick cut smoked bacon | sausage links  
chef's wedge potatoes | sliced seasonal fruit  
your choice of 2 in-house baked items w/ butter + jams  
assorted mini danish | breakfast breads | donuts  
assorted muffins | fresh orange juice  
coffee + hot tea + water service

## SAVOR... BREX-MEX \$26/guest

brisket - chorizo tacos | smoked cheddar scrambled eggs  
thick cut smoked bacon | hash brown casserole  
queso fresco, tomato, limes & cilantro | salsa verde  
salsa verde | sliced seasonal fruit  
your choice of 2 in-house baked items w/ butter + jams  
assorted mini danish | breakfast breads | donuts  
assorted muffins | fresh orange juice  
coffee + hot tea + water service

+ Add country biscuits + cream gravy, vegan sweet potato  
& kale hash or hash brown casserole  
\$2/guest

+ Add country fried steak, or vegan sausage  
\$4/guest

# PLATED BREAKFASTS

All plated breakfasts are served with a fruit cup, basket of fresh baked breakfast breads, whipped butter, fruit preserves, orange juice, freshly brewed regular + decaf coffee & assorted hot teas

## OKC CLASSIC \$22/guest

fluffy scrambled eggs | cheddar cheese | choice of sausage link  
or thick cut smoked bacon | skillet fried potatoes  
buttermilk biscuits

## CENTER COURT BENEDICT \$24/guest

local pulled pork | two poached eggs | chipotle hollandaise  
toasted jalapeño corn muffin | country potatoes  
roma tomato gratin

## GRILLED SHRIMP & GRITS \$26/guest

char grilled shrimp | roasted poblano grits  
bacon brown butter | gratinée of white cheddar



## BREAKS ANYTIME

**OKLAHOMA DIPPER** \$12/guest  
 SAVOR...tortilla clip blend | queso | SAVOR... salsa fresca | salsa verde | spiced pineapple mint salsa | fresh guacamole  
 SAVOR... potato chips | french onion dip | pita points  
 jalapeño popper dip

## P B & J 'S

*served with chocolate, strawberry & whole milk*

### ALL JUICED UP

red bull infused grape jelly | honey roasted peanut butter

### APPLE 3.145

cinnamon apple preserves | crunchy honey roasted peanut butter

### NANNA'S

bananas | vanilla pudding | nilla wafers | honey roasted peanut butter

### BLACK FOREST

black forest cherry preserves | nutella | peanut butter

### ON THE FARM

lemon curd | blueberry preserves | cream honey

## AFTERNOON MARKET DISPLAY

**\$18/guest**

artisan cheeses | regional charcuterie | crudite of vegetables  
 char-red pepper hummus | tzatziki dips | baguette  
 artisan crackers

## A LA CARTE ENHANCEMENTS

SAVOR...fresh baked cookies \$35/dozen  
 choose one: chocolate chip | peanut butter  
 oatmeal rasin | snickerdoodle

SAVOR...chocolate fudge brownies \$35/dozen  
 & blondies

assorted individual bags of chips \$3/each

healthy cravings mixed nuts \$30/lb.  
 1lb. serves 25 people

MIO - trucker treats pretzels \$17/bag  
 dill pickle | kewl ranch | cinnamon toast

freshly popped popcorn \$4/guest

assorted granola bars \$3/guest

SAVOR...snack mix trio \$15/lb.  
 hot hot | ranch | white chocolate

vegetable shooters \$3/each  
 red pepper hummus dip

whole seasonal fruit \$3/each  
 minimum order of 1 dozen

kashi granola bars \$5/each

cliff & kind power bars \$5/each

assorted candy bars \$4/each





## COLD BEVERAGES

assorted fruit juices \$4/each  
(10oz. bottles)

assorted coca-cola soft drinks \$3.25/each  
(12oz. cans)

assorted coca-cola soft drinks \$4.50/each  
(20oz. bottles)

dasani water \$3.50/each  
(12oz. bottles)

dasani water \$4.50/each  
(20oz. bottles)

hiland dairy plain or chocolate  
individual milk (1/2 pint) \$2.50/each

iced tea \$30/gallon  
(serves 20 guests per gallon)

lemonade \$40/gallon  
(serves 20 guests per gallon)

fruit punch \$40/gallon  
(serves 20 guests per gallon)

ozarka spring water station \$40/set up  
5 gallon jug with disposable cups  
Refresh \$25/jug

fruit infused water \$25/gallon

fresh squeezed orange juice machine \$8/person

## HOT BEVERAGES

coffee (100% arabica) \$30/gallon

decaf coffee (100% arabica) \$30/gallon

hot cocoa \$30/gallon

hot chocolate station \$7.25/person

assorted hot teas \$4/person

## HORS D'OEUVRES

All hors d'oeuvres priced per 50 pieces. 50 piece minimum.  
Suggested 3-5 pieces per person prior to dinner per hour.  
Suggested 7-10 pieces per person if no dinner is planned  
per hour.

### COLD

antipasti skewers \$95

cold asian spring rolls + peanut sauce \$95

roma tomato + mozzarella + balsamic bruschetta \$100

warm baked brie on crostini + cherry compote \$110

peppered beef tenderloin on rye crostini \$140

sesame crusted ahi tuna bite on cucumber + ponzu \$150

lemon-ginger shrimp cocktail \$150

smoked salmon napoleons + dill cream cheese +  
black bread + fried capers \$130

panzanella focaccia cubes + buffalo mozzarella +  
fresh tomato + basil \$95

california roll + soy-sesame dipping sauce \$125

### HOT

al pastor quesadilla \$120

happy happy ramen shooters \$130

head country bbq meatballs \$95

cheeseburger "sliders" + rumble relish + brioche bun \$135

empanadas de lena \$140

fried vegetarian spring rolls + thai chili sauce \$135

chicken brochettes + chipotle aioli \$140

kalua pork + bao bun + jicama kimchee \$140

canasta de patacon queso fundido \$150

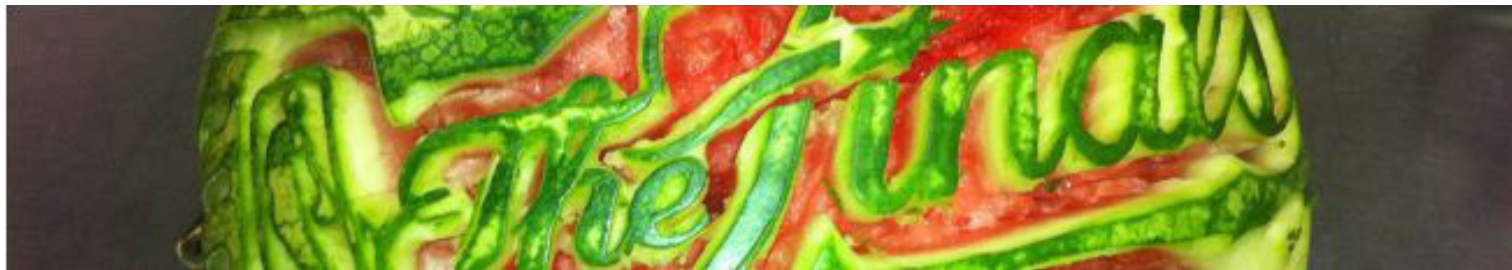
beef & bleu cheese en croute \$225

peruvian chicken skewer \$120

coconut shrimp + chili-mango dipping sauce \$140

crab cake crostini + arugula + creole lemon aioli \$250

bourbon bacon beef kabobs \$160



## DISPLAY SELECTIONS

Artfully arranged trays + mirror displays with a superb presentation.

**SLICED SEASONAL FRESH FRUIT** **\$6/guest**  
selection of seasonal fresh fruit & berries | lemon greek yogurt dip

**INTERNATIONAL CHEESE DISPLAY** **\$10/guest**  
domestic + imported cheeses | grapes | assorted crackers  
baguettes | flat breads

**CHARCUTERIE BOARD** **\$15/guest**  
cured sausage | smoked meats | grilled marinated vegetables  
smoked cheese | pickled vegetables | grain mustard | local jam  
italian crostini

**WILD LEAF MARKET BOARD** **\$6/guest**  
fresh seasonal garden vegetables | char-pepper hummus  
tzatiki dip

## SAVOR...SWEET DISPLAYS

**SWEET ESCAPE** **\$10/guest**  
pecan diamonds | mini éclairs | cream puffs | lemon bars  
chocolate dipped strawberries | petite fours | mini cheesecakes  
mousse cups

**SAVOR... CANDY SHOPPE** **\$15/guest**  
assorted old fashioned candy jars | scoops | seven varieties of  
candy coordinated with your color scheme | favor boxes or  
candy bags

**FLAMBÉ** **\$15/guest**  
cherries jubilee | bananas foster | flaming peaches or pears  
vanilla bean ice cream | candied almonds + walnuts  
chef attendant required at \$100/chef

**DEATH BY CHOCOLATE** **\$16/guest**  
assorted truffles | chocolate chip cookies | chocolate fondue  
assorted fruits | toasted pound cake | graham crackers  
marshmallows | fudge brownies | pineapple rings  
milk chocolate shooters with fresh whipped cream

**CHOCOLATE FONDUE** **\$16/guest**  
*75 person minimum*  
assorted fresh fruit artfully displayed on "fruit palm tree"  
pretzel sticks | marshmallows | assorted chopped candy bars  
pound cake bites | rice krispy treat | dried apricots | nilla wafers  
chocolate fondue | add salted caramel for \$2 per guest





## CARVING STATIONS

*Minimum 25 people. 1 Chef attendant per 75 people - \$150  
1 hour of service included.*

ASK FOR OTHER SPECIALTY CARVINGS

**HERB ROTISSERIE PORK LOIN** \$20/guest  
serves 35 guests  
warm spiced apple compote | dijon mustard

**BOURBON GLAZED PIT HAM** \$18/guest  
serves 50 guests  
grain mustard | apple-jack glaze

**LEG OF LAMB** \$26/guest  
serves 60 guests  
slow roasted | rosemary au jus | mint jam

**HOUSE SMOKED TURKEY** \$20/guest  
serves 50 guests  
cranberry relish | giblet gravy

**DIJON RUBBED PRIBE RIB** \$30/guest  
serves 40 guests  
port wine mushrooms | creamy horseradish

*All carving stations require a uniformed chef attendant at  
\$100 per two hours. Served with assorted silver dollar  
rolls + appropriate*

## SAVOR... BUFFET TABLES

**SOUP + SALAD + SPUDS** \$25/guest  
herb & sea salt crusted baked potatoes | sautéed j&m farms  
mushrooms | bacon bits | sour cream | shredded cheese | chili  
jalapeños | chives | broccoli + cheese sauce | chicken noodle soup  
tomato basil soup | full salad bar | salad toppings | dressings  
vinaigrettes | house italian pasta salad | blondies | brownies

**HOME-STYLE** \$28/guest  
beef stroganoff with egg noodles | chicken pot pie | baked  
macaroni + cheese | baked sweet potato & kale gratin  
house chopped salad + tomatoes | cucumbers | ranch dressing  
cheddar biscuits | strawberry shortcake

**DOWNTOWN DELI** \$28/guest  
italian chopped salad | assorted dressings | chipotle penne salad  
SAVOR... coleslaw | sliced smoked turkey breast | pastrami  
baked ham | genoa salami | cranberry pecan chicken salad  
sliced cheeses | lettuce | tomatoes | red onion | brown mustard  
garlic herb aioli | dill pickle spears | thick sliced wheatberry &  
sourdough | SAVOR... chips | fresh baked cookies

**SOUTHERN COMFORT** \$28/guest  
milo's sweet tea fried chicken | bourbon peach porkloin | fried okra  
collard greens | pumpkin shipped potatoes | spinach salad +  
strawberries | walnuts | vinaigrette | local honey butter biscuits  
pecan pie | sweet potato pie

**SCISSORTAIL PICNIC** \$30/guest  
beef hamburgers | schwabs all beef hot dogs | grilled lemon  
chicken breasts | brioche buns | sweet + smokey baked beans  
garlic parmesan corn on the cobb | herb & mustard potato salad  
broccoli slaw | assorted sliced cheeses | lettuce | tomato | red onion  
dill pickles | assorted condiments | SAVOR... chips  
assorted cookies | brownies

**MADE IN OKLAHOMA** \$30/guest  
country fried steak + shawnee skillet gravy | fried catfish  
hushpuppies | buttermilk mashed potatoes | green beans &  
caramelized onions | local greens, cucumber, pickled red onions,  
loveras goat cheese with a cherry limeade vinaigrette  
oklahoma cowboy caviar | chef's jalapeño cornbread  
ken's bakery warm seasonal fruit cobbler



## SAVOR... BUFFET TABLES CONTINUED

### BEAVERS BEND CABIN

**\$30/guest**

mixed greens + tomatoes | cucumbers | carrots  
ranch dressing | fresh baked rolls | whipped butter  
oklahoma pot roast | applewood smoked turkey  
mustard maple glaze | roasted root vegetables  
creamy butternut squash & penne | roasted broccoli  
roasted garlic mashed potatoes | brown gravy  
sticky toffee pudding with bourbon whipped cream  
s'mores bites

### TEJANO CANTINA

**\$33/guest**

mesquite chicken + beef fajitas | spanish rice | borracho beans  
flour & corn tortillas | guacamole | sour cream | pico de gallo  
shredded lettuce | cheddar cheese | jalapeños | SAVOR... tortilla  
chip blend | chili lime mango jicama salad | SAVOR... salsa  
churros tres leche tier

### THE FRENCH QUARTER

**\$33/guest**

smothered bourbon chicken | shrimp & grits  
jambalaya with local andouille | red beans + rice  
hoppin' john | creole succotash | crawfish pasta salad  
maque choux salad

### DOWN HOME BBQ

**\$35/guest**

maplewood smoked chicken | sliced beef brisket  
schwabs black pepper smoked sausage | peppers + onions  
sweet + smokey baked beans | homemade mac + cheese  
collard greens | assorted dressings | hermans coleslaw  
house pickled red onions | redskin mustard potato salad  
jalapeño cornbread muffins | grandma's banana pudding

### ITALIAN COUNTRYSIDE

**\$36/guest**

della terra campanelle with bechamel, loveras sausage &  
criminis over polenta | chicken saltimbocca | parmesan-roasted  
fennel potatoes | sicilian vegetable gratin | chopped caprese  
salad | tuscan bean salad | garlic bread sticks | la baguette  
italian cream cake

### FLAVORS OF THE EAST

**\$38/guest**

szechuan sticky ribs | chicken massaman curry | saffron  
basmati rice | miso butter corn ramen | 5-spice beyond meat  
lettuce cups | sautéed shitake mushrooms & napa cabbage  
hot box cucumber salad | edamame succotash | assorted  
mochi | 5 spice bread pudding with a lemongrass glaze

### LATIN AMERICA

**\$42/guest**

peruvian chicken with aji verde sauce | creekstone achiote  
beef flank steak with chimichurri | peruvian green rice  
spinach-queso fresco pastelón | latin lime quinoa salad  
cumin roasted carrots | street corn & kale salad  
colombian bread pudding

### TASTE OF TUSCANY

**\$43/guest**

chianti braised short ribs + balsamic wild mushroom sauce  
baked rigatoni + italian sausage + swiss chard + spicy marinara  
chicken scaloppini + lemon | white wine | capers | artichokes  
tomatoes | rosemary + smoked gouda risotto | italian  
vegetable medley | caesar salad | vine ripe tomatoes + fresh  
mozzarella | cannolis | tiramisu shooter | garlic bread sticks +  
marinara sauce



## BOX LUNCHES

**SOUTHWEST TURKEY CLUB**      **\$22/guest**  
mesquite turkey | pulled pork | applewood smoked  
bacon | swiss cheese | sliced avocado | lettuce | tomato  
chipotle mayo | whole wheat bread | corn + black bean  
salad | fresh fruit | cookie | 12oz. canned soda or bottled  
dasani water

**TUSCAN CHICKEN WRAP**      **\$23/guest**  
balsamic glazed grilled chicken | fresh spinach | grilled red  
onion | diced tomato | blue cheese crumbles | balsamic  
drizzle | spinach tortilla | tabouli salad | fresh fruit | cookie  
12oz. canned soda or bottled dasani water

**ITALIAN HOAGIE**      **\$24/guest**  
salami | capicola | pepperoni | provolone | italian chow chow  
shredded lettuce | tomato with olive oil | red wine vinegar  
oregano | hoagie roll | pasta salad | fresh fruit | cookie  
12oz. canned soda or bottled dasani water

**MARINATED FLANK STEAK**      **\$26/guest**  
**SANDWICH**  
sliced marinated flank steak | caramelized onions | fresh  
arugula | feta cheese | pesto mayo | ciabiatta roll | caprese  
salad | fresh fruit | 12oz. canned soda or bottled dasani  
water

**GRILLED PORTOBELLO + RED**      **\$22/guest**  
**PEPPER SANDWICH**  
marinated + grilled portobello mushroom | red + yellow  
bell pepper | grilled red onion | fresh basil leaves | sundried  
tomato spread | herb foccacia | kale + apple salad | fresh  
fruit | cookie | 12oz. canned soda or bottled dasani water

**THE BASICS**      **\$20/guest**  
turkey + swiss | ham + swiss | roast beef + cheddar | chicken  
salad | choice of bread: harvest wheat | sourdough  
croissant | spinach tortilla | all basics served with: cookie  
bag of chips | apple | 12oz. bottled water

## BOXED SALADS

**SAVOR...COBB SALAD**      **\$20/guest**  
smoked turkey or grilled chicken | applewood smoked bacon  
diced tomato | hard boiled egg | sliced avocado | crumbled  
blue cheese | hearty romaine + spring greens | choice of blue  
cheese dressing | ranch dressing | honey mustard dressing  
fresh baked roll + butter | fresh fruit | cookie | 12oz. canned soda  
or bottled dasani water

**THAI BEEF SALAD**      **\$25/guest**  
seared strips of thai spice marinated beef | broccoli | diced  
cucumbers | chopped green onions | mandarin oranges  
spinach + arugula mix | sesame ginger vinaigrette | crispy  
noodles | fresh fruit | cookie | 12oz. canned soda or bottled  
dasani water

**MEDITERRANEAN VEGGIE**      **\$22/guest**  
**"CHEF'S SALAD"**  
roasted red bell + yellow bell peppers | grilled zucchini | yellow  
squash | roasted asparagus | grilled portobello mushroom  
grilled red onion | feta cheese | hearty romaine + spring  
greens | red wine oregano vinaigrette | fresh pita | fresh fruit  
cookie | 12oz. canned soda or bottled dasani water

**SOUTHWEST CAESAR SALAD**      **\$20/guest**  
grilled marinated chicken | corn + black bean salsa | diced  
tomatoes | diced red + yellow bell pepper | diced avocado  
hearty romaine | chipotle caesar dressing | tortilla strips  
tortilla chips | salsa | fresh fruit | cookie | 12oz. canned soda or  
bottled dasani water

**GREEN THUMB BASICS**      **\$18/guest**  
caesar salad | spinach salad | mixed green salad | iceberg  
wedge salad | choose one: grilled chicken | grilled marinated  
vegetables | chicken salad | dressing choices: ranch | blue  
cheese | honey mustard | balsamic vinaigrette  
all basics served with: fresh baked roll + butter  
cookie | apple | 12oz. bottled water





# BAR SERVICES

Bartender Fee \$100

Specialty Beer, Wine & Spirits are available upon request

## 16 OZ DOMESTIC BEER

**\$8/drink + tax & service charge**

michelob ultra | budweiser | bud light | miller lite | coors lite

## 16 OZ PREMIUM BEER

**\$9/drink + tax & service charge**

corona | modelo especial | blue moon

## 19.2 OZ BEER

**\$11/drink + tax & service charge**

coop f-5

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## PREMIUM COCKTAILS

**\$11/drink + tax & service charge**

crown royal | titos vodka | bartons LIT | jack daniels

## CALL COCKTAILS

**\$9/drink + tax & service charge**

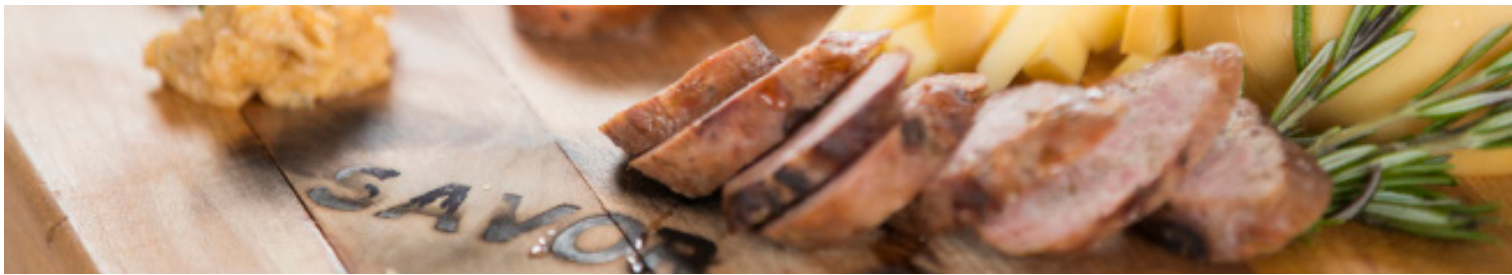
finlandia vodka | bacardi rum | dewers | el jimador

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## GALLO HOUSE WINE .187

**\$8/glass + tax & service charge**

cabernet | merlot | chardonnay | pinot grigio | moscato



## SAVOR... OKLAHOMA CITY

The beverage laws of Oklahoma hold Paycom Center responsible for the consumption of all alcoholic beverages on premise; therefore, we cannot permit any non-premise purchased beverages to be consumed in any part of our facilities.

## FOOD + BEVERAGE POLICIES

**Menu Selections & Pricing:** Our Menus have been designed with your needs and ultimate satisfaction in mind. Our Catering Manager and Executive Chef will ensure that any selection whether one of our proven favorites on the menu or a special customized creation is prepared and served with the highest level of quality available.

To assure availability of menu items please provide your Catering Manager your food and beverage selections eight (8) weeks prior to your scheduled event. We will make every effort to accommodate those with special religious or dietary requirements. Due to the seasonal supply fluctuation of food and beverage products, menu prices will be guaranteed ninety (90) days prior to your event.

## BEVERAGE CONSUMPTION

Canned or bottled beverages may be purchased on a consumption basis. Unopened & returnable cans and bottles are subject to a 25% restocking fee.

## ALCOHOLIC BEVERAGES

We offer a complete selection of beverages to complement your function. Guest may purchase their own beverages or the host can be charged with the actual number of drinks consumed with a minimum of \$500 in sales. If the minimum is not reached the customer will pay the difference. We require one bartender and one bar per 100 people. A flat fee of \$100.00 per bartender will be charged.

The Oklahoma Alcoholic Beverages Enforcement Commission (ABLE) regulates alcohol & beverage service. As a licensee we are responsible for the administration of these regulations. Only state licensed personnel & SAVOR...OKC catering employees are authorized to serve alcoholic beverages in our facilities. In compliance with ABLE regulations, we reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

## DONATED FOOD & BEVERAGE

As the Exclusive Caterer of Paycom Center, no Food & Beverage items can be "donated" without prior written approval from the General Manager of the facility. There will be a labor and product charge to include service charge and state taxes for these approved events. If alcohol is "donated" only a state license SAVOR...OKC catering employee can serve these beverages. A "bartender" fee of \$100.00 each will be invoiced as well as additional labor, product & service charges. Alcohol & state taxes combine at a rate of 21.8375%. This is based on consumption of donated product. A SAVOR...OKC catering employee upon its arrival and removal from building will inventory all donated alcoholic beverages. An on-site contact for the event will sign & confirm each inventory.

A 50% deposit of the estimated Food & Beverage charges and a signed contract on File in our office is due 60 days prior to your event. The remaining 50% of estimated charges are payable 10 business days (Monday-Friday) prior to the event. Any on site adjustments, additions& replenishments of the contracted catering service will be reflected in a final invoice and payable within 30 days of receipt. Any payments not received within the 30 days will be charged and additional 1.5% per month until full payment is received. Should you decide to cancel any or all your functions less than 4 weeks prior to your first scheduled event you will be subject to a cancellation fee. This fee constitutes a minimum charge of 50% of the cancelled Food & Beverage orders up to a maximum of 100% should you cancel services less than 72 hours prior to your event.



## FOOD + BEVERAGE POLICIES CONTINUED

**Guarantees:** In order to ensure the success of your function and the satisfaction of guests, Food & Beverage quantity guarantees & attendance guarantees must be received by the Catering Manager three (3) business days (Monday-Friday) prior to your event. This number will constitute your final guarantee and will not be subject to reduction. If this final guarantee is less than 75% of your originally contracted estimate (see above) we reserve the right to charge for damages. Damages will be calculated up to a maximum of 75% of the difference between the contracted and final guarantee. SAVOR...OKC will prepare to serve 5% over your final guarantee (for seated meals only) up to a maximum of 100 guests. You will be charged for the greater of the actual number of guests served or the final guarantee amount. Increases made within the 72-hour deadline are subject to approval by the Catering Manager and subject to additional charges. We reserve the right to make any reasonable substitutions as necessary.

### EMPLOYEES SERVICE CHARGE & SALES TAX

Catering employees will deliver Food & Beverage service and clean related areas. Catering personnel are not permitted to perform any general cleaning duties (non-food related) or act as badge checkers, ticket takers or security personnel.

All Food & Beverage charges are subject to an 18% service charge and state sales tax. Sales tax-exempt organizations are required to provide the Catering Manager a copy of their Oklahoma Certificate of Exemption a minimum of a month prior to the event.

### EXCLUSIVITY

Please note that no Food or Beverage of any kind may be brought into Paycom Center by event organizers, guests or their invitees. Only Caterers who have provided the appropriate credentials and insurance verification to the Food & Beverage Director are authorized to cater in Paycom Center. Clients wishing to use an "Authorized Caterer" will be charged an additional 20% of their invoice by the Food & Beverage Department. In the event of any violations of this policy, SAVOR...OKC reserves the right to assess a charge for such violations to exclusivity.

Additionally, the State of Oklahoma's Health, Liquor & Insurance regulations prohibit any leftover Food & Beverage to be taken off the premise (with the exception being, Food & Beverage donated to charity or their agents). Other: Liability: SAVOR...OKC Reserves the right to inspect and control all functions. Liability for damages to the premises will be charged accordingly.

### SMOKING POLICY

Paycom Center is a non-smoking facility.

### CHINA SERVICE

Disposable service is the standard for functions including buffets. If china service is desired, a charge of \$10.00 per person will be added to the invoice. The exceptions are seated breakfast, seated lunch, and seated dinner. China service is available at a 20% additional charge for all other functions including seated functions over 500 guests.

### LINEN

There is not a charge for standard linen (black or white tablecloths & napkins) used. Additional colors to match your décor are available for an additional charge. We will order 15% over the requested amount to cover any accidents.

### SEATING

Banquet seating will be at round tables of eight (8) guests unless otherwise specified.

### DECORATION & THEME

Décor-Arrangements for floral centerpieces and props may be made through SAVOR...OKC for an additional fee.

All Floral quotes are subject to market price and delivery fees.

SAVOR...OKC assumes no responsibility for the placement & removal from the tables, damage, loss or theft of these items. All décor must meet with the approval of the Oklahoma City Fire Marshall.

Additional services available upon request:

Equipment Rentals | Floral Arrangements | Ice Sculptures | Special Linens | Decorations | Customized Lighting