

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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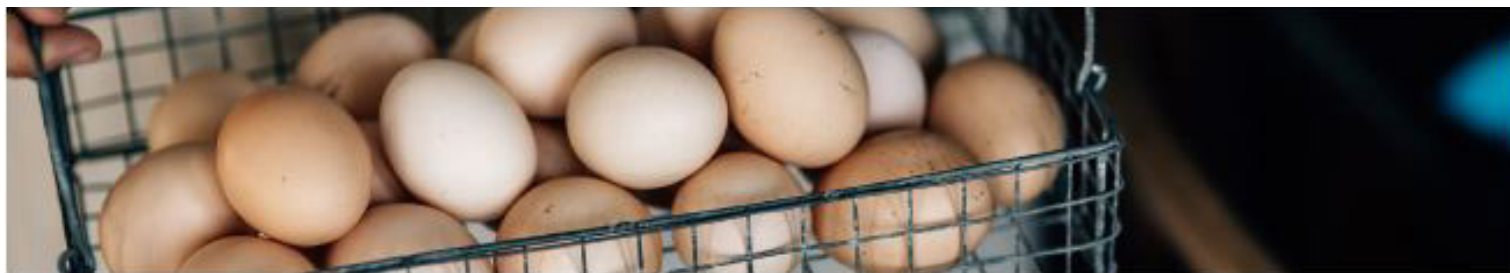
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IMPORTANT CONTACTS

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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	\$3/guest
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sliced seasonal fruit & berries	\$5/guest
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individual assorted cereal + milk	\$7/guest
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assorted bagels with gourmet spreads	\$40/dozen
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assorted jumbo muffins	\$35/dozen
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assorted donuts	\$36/dozen
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chocolate croissants	\$40/dozen
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assorted yogurts	\$32/dozen
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assorted chilled juices includes orange, apple + cranberry	\$4/each
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buttermilk biscuit sandwich	\$8.50/guest
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steel cut oatmeal bar with candied walnuts + brown sugar + golden raisins + honey	\$6/guest
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breakfast burrito fresh scrambled eggs, roasted green chiles, schwabs black pepper sausage, roasted potatoes, cheddar cheese & salsa	\$8.50/guest
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warm buttermilk biscuits + schwabs black pepper sausage gravy	\$6/guest
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fruit & yogurt parfait thyme-lemon curd, berry compote, vanilla greek yogurt, local honey + granola	\$7/guest
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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	\$12/guest + \$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 | Schwab's 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

tex mex 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 Schwab's
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

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

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

local 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

granola bars \$5/each

power bars \$5/each

assorted candy bars \$4/each



COLD BEVERAGES

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

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

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

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

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

individual milks \$2.50/each
(1/2 pint)

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)

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

ramen shooters \$130

bbq meatballs \$95

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

colombian empanadas \$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

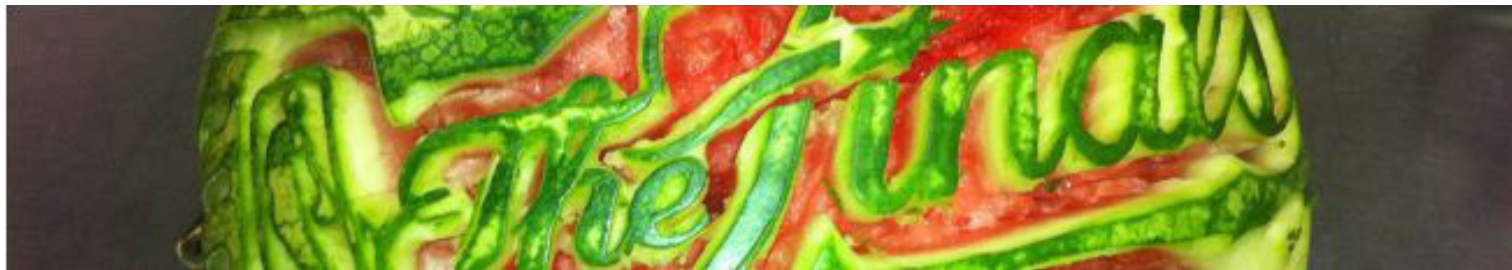
beef & bleu cheese en croute \$225

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 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
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 + skillet gravy | fried catfish | hushpuppies
buttermilk mashed potatoes | green beans & caramelized onions
local greens, cucumber, pickled red onions, goat cheese with a
cherry limeade vinaigrette | oklahoma cowboy caviar
chef's jalapeño cornbread | 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 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 | coleslaw
house pickled red onions | redskin mustard potato salad
jalapeño cornbread muffins | grandma's banana pudding

ITALIAN COUNTRYSIDE

\$36/guest

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

FLAVORS OF THE EAST

\$38/guest

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

LATIN AMERICA

\$42/guest

peruvian chicken with aji verde sauce | 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

PREMIUM COCKTAILS

\$11/drink + tax & service charge

crown royal | titos vodka | bartons LIT | jack daniels

CALL COCKTAILS

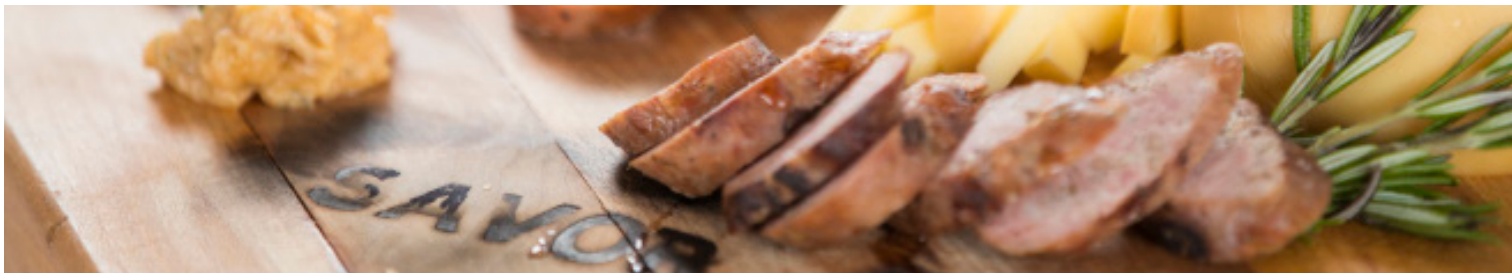
\$9/drink + tax & service charge

finlandia vodka | bacardi rum | dewers | el jimador

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