



PASADENA
CONVENTION CENTER



Catering Menu

2026-2027

Welcome

Thank you for considering the Pasadena Convention Center for your upcoming event.

OVG Hospitality is proud to be the exclusive, in-house catering partner for the Pasadena Convention Center and Civic Auditorium, providing a seamless experience from menu selection through execution. Our culinary team is dedicated to delivering fresh, thoughtfully prepared cuisine and exceptional service tailored to the unique needs of each event.

Our catering menus showcase fresh ingredients, thoughtful preparation and a range of options, including interactive stations, plated meals, receptions and beverage experiences designed to complement events of every style and size. We are also happy to accommodate a variety of dietary needs to help ensure an inclusive and enjoyable experience for all guests.

We look forward to helping you create a memorable event experience for your guests.



PASADENA
CONVENTION CENTER





Breakfast Packages

Prices are listed per guest. Minimum order of twenty-five (25) guests, with a maximum 90-minute service timeframe.
Includes house-filtered water, freshly brewed coffee, decaf, assorted Tazo® tea.

BEVERAGE ENHANCEMENT

IN-HOUSE INDIVIDUAL FRESH PRESSED JUICE

- Beet and berry
- Citrus and carrot
- Apple and greens

+8 per guest

COFFEE SERVICE ENHANCEMENT

Elevate your coffee service with an additional three (3) milk varieties. Options include: soy milk, almond milk, oat milk, 2% milk or whole milk

+2 per guest

BUILD YOUR OWN BREAKFAST BUFFET

42

Includes house-filtered water, orange juice, freshly brewed coffee, decaf, and assorted Tazo® tea.

EGGS | CHOICE OF ONE (1):

- Scrambled eggs with fresh herbs ^{V, GF}
- Scrambled eggs with sautéed wild mushrooms and chives ^{V, GF}
- Scrambled eggs with charred poblano and onions ^{V, GF}

PROTEIN | CHOICE OF TWO (2):

- Applewood smoked bacon ^{GF}
- Chicken apple sausage ^{GF}
- Breakfast ham ^{GF}
- Falafel sausage ^{VG}

FROM THE GRIDDLE | CHOICE OF ONE (1):

- Miniature Dutch pancakes with dragon fruit coulis and maple syrup ^V
- Blintz with ricotta cheese and cherry-peach compote
- French toast sticks with prickly pear syrup and maple syrup

SIDES | CHOICE OF ONE (1):

- Roasted red potatoes with sea salt and rosemary ^{VG, GF}
- Yukon gold potatoes with caramelized onions and peppers ^{VG, GF}
- Classic hash browns ^{VG}

FITNESS

27

- Sliced seasonal fruit and berries
- Individual yogurt cups
- Multi-grain toast with almond and peanut butters
- Blueberry muffins

RISE & SHINE

38

- Sliced seasonal fruit and berries
- Build-your-own parfait: vanilla yogurt, granola, honey ^V
- Spinach, bacon, and cheddar frittata ^{OR} Tomato, mushroom, zucchini, onion, pepper, and Gruyere frittata ^V
- Roasted sweet potatoes with caramelized onions and sweet peppers ^{VG}
- Assorted muffins and pastries

ALL-AMERICAN

38

- Sliced fruits and berries
- Applewood smoked bacon ^{GF}
- Scrambled eggs ^V
- Yukon gold potatoes with caramelized onions and peppers ^{VG}
- Assorted mini breakfast pastries





Breakfast Enhancements

A LA CARTE

Prices are listed per guest. Must be ordered with a breakfast buffet.
Minimum order of twenty-five (25) guests, with a maximum of 90-minute service timeframe.

YOGURT PARFAIT ^V 8
Vanilla yogurt, berries, toasted granola, berry coulis

PROTEIN POWER PARFAIT ^{VG} 10
Coconut milk, chia seeds, shaved toasted coconut, fresh berries, chopped almonds, drizzle of agave syrup, berry coulis

SLICED SEASONAL FRUIT ^{VG, GF} 8

BUILD-YOUR-OWN OATMEAL ^{VG, GF} 8
Cinnamon sugar, dried fruit, honey, milk, and butter

ENGLISH MUFFIN SANDWICH 10
Scrambled eggs, spinach, sun-dried tomato, Swiss cheese ^V

CROISSANT SANDWICH 11
Scrambled eggs, peppered bacon, cheddar cheese

BREAKFAST BURRITOS 14
Choice of chorizo, applewood smoked bacon or soyrizo ^V
Scrambled eggs, potatoes, Monterey cheddar jack cheese, tortilla, house-made salsa

UPGRADE TO CARNE ASADA +3 PER GUEST

SMOKED BREAKFAST SAUSAGE "PIGS IN A BLANKET" 7
Chicken fiesta sausage, puff pastry, honey grain mustard, smoked chili ketchup, hot sauce

MAPLE BOURBON GLAZED PORK BELLY BITES 7

ACTION STATIONS

Prices are listed per guest. Requires a Chef Attendant at \$200 per station.
One attendant required per 35 guests.

DUTCH PANCAKE STATION 12
Made-to-order miniature Dutch pancakes, dragon fruit coulis, Nutella, toasted coconut, chocolate and raspberry sauce, whipped cream

CHILAQUILES STATION 14
Lightly fried tortillas tossed in green chile sauce, shredded chicken, soyrizo (VG), monterey jack cheese, cotija cheese

AVOCADO TOAST STATION 14
Smashed avocado, plain and salmon cream cheese, mozzarella and feta cheese, cucumbers, red onions, hard-boiled eggs, bacon crumbles, Roma tomatoes, arugula, multigrain bread

OMELET STATION 16
Sautéed mushrooms, bell peppers, applewood smoked bacon, diced ham, diced tomatoes, cheddar cheese, mozzarella cheese, baby spinach

UPGRADE TO JUST EGG® VEGAN ALTERNATIVE +2 PER GUEST



Plated Breakfast

Prices are listed per guest. Minimum order of twenty-five (25) guests, with a maximum of 90-minute service timeframe. Includes family-style breakfast pastries, house-filtered water, orange juice, freshly brewed coffee, decaf, and assorted Tazo® tea.

QUICHE 36

- Kale, sun-dried tomatoes, basil, ricotta and goat cheese
- Chicken fiesta sausage
- Sweet potato hash with red onions and bell peppers ^{VG, GF}

TRADITIONAL BREAKFAST ^{GF} 38

- Scrambled eggs ^{V, GF}
- Applewood smoked bacon ^{GF}
- Oven-roasted tomatoes ^{VG, GF}
- Classic hash browns ^{VG}

VEGAN STRATA

- Just Egg® blended with vegan cheddar, spinach, fresh tomatoes, onion, red peppers, and fresh herbs
- Falafel sausage ^{VG}
- Roasted fingerling potatoes ^{VG, GF}

**This option is priced as the main entree ordered.*

PLATED BREAKFAST ENHANCEMENT

INDIVIDUAL FRESH FRUIT CUP

+3 PER GUEST

À La Carte Baked Goods

BY THE DOZEN

Priced by the dozen, minimum order of three (3) dozen

ASSORTED DONUTS	50
MINI APPLE CIDER DONUTS	72
ASSORTED DANISH PASTRIES	54
ASSORTED BAGELS WITH CREAM CHEESE	55
ASSORTED MUFFINS	55
GLUTEN-FREE MUFFINS ^{GF}	57
ASSORTED TEA BREADS	55
ASSORTED CROISSANTS	57
Plain, almond, chocolate	
VEGAN CROISSANTS ^{GF}	59
FRUIT EMPANADAS	55
Cherry, apple, guava	
WARM SOFT PRETZELS	60
Served with mustard and nacho cheese	
WARM CINNAMON ROLLS	64
ASSORTED COOKIES	55
Chocolate chip, oatmeal raisin, sugar	
VEGAN/GLUTEN-FREE COOKIES ^{VG GF}	57
FUDGE BROWNIES	55
VEGAN BROWNIES ^{VG}	57
DESSERT BARS	55
Apple, chocolate, lemon, raspberry lemon	
ASSORTED MEXICAN TREATS	60
Buñuelos ^{VG} , churros, Mexican wedding cookies	
FULL SIZE CUPCAKES	65
Chocolate, vanilla, lemon, red velvet	
MINI CUPCAKES	58
Chocolate, vanilla, lemon, red velvet	
CHOCOLATE DIPPED STRAWBERRIES	72
FRENCH MACARONS	72



INDIVIDUAL SWEETS

Minimum order of twenty-five (25) guests.

FULL SIZE CANDY BARS ^{EACH}	5
BERRY SHORTCAKE ^{PER GUEST}	10
Angel food cake, berries, vanilla yogurt, whipped cream	
ICE CREAM NOVELTIES ^{EACH}	7
Blue Bunny®, Blue Ribbon®	
PREMIUM ICE CREAM NOVELTIES ^{EACH}	10
Magnum, Klondike®	



À La Carte Breaks & Snacks

SWEET & SAVORY SNACKS

Minimum order of three (3) dozen or twenty-five (25) guests.

ASSORTED KETTLE POTATO CHIPS PER BAG	5
TORTILLA CHIPS WITH SALSA PER GUEST	8
ADD GUACAMOLE	+3 PER GUEST
ASSORTED SNACKS PER BAG	5
Pretzels, salted peanuts, sea salt cashews, trail mix	
INDIVIDUAL POPCORN BOXES PER GUEST	6
25 guest minimum	

THEMED BREAKS

Prices are listed per guest. Minimum order of twenty-five (25) guests, with a maximum of 1-hour service timeframe.

HEALTHY BREAK	20
Assortment of string cheese, yogurt, hard-boiled eggs, granola bars, fresh whole fruit, and cucumber mint spa water	
MOVIE BREAK	20
Assortment of freshly popped popcorn, warm cinnamon rolls, movie theater candy bars, canned soft drinks or bottled water	
BALL PARK BREAK	22
Assortment of soft pretzels with mustard and nacho cheese, mini hotdogs, dry roasted peanut bags, and lemonade	

HEALTHY SELECTIONS

Minimum order of three (3) dozen or twenty-five (25) guests.

ASSORTED FRUIT YOGURTS EACH	4
GRANOLA BARS PER DOZEN	45
POWER BARS EACH	7
FRESH FRUIT CUP EACH	8
MOZZARELLA STRING CHEESE EACH	2.50
WHOLE FRUIT EACH	3
Bananas, apples, oranges	
HARD-BOILED EGGS EACH	3
PROTEIN BOX V EACH	14
Hard-boiled egg, carrots, hummus, string cheese, peanut butter, assorted crackers	
VEGAN/GLUTEN FREE PROTEIN BOX VG GF EACH	14
Edamame, carrots, cucumber, grapes, hummus, cauliflower chips	

À La Carte Beverages

FRESHLY BREWED COFFEE GALLON 85
Regular or decaffeinated

FLAVORED SYRUPS
TO ENHANCE YOUR COFFEE STATION PER BOTTLE 24
Vanilla, sugar-free vanilla, hazelnut, caramel

ASSORTED TAZO® HOT TEAS GALLON 82

MILK ALTERNATIVES QUART 15
Soy milk, oat milk, almond milk, 2% milk, whole milk

FRESHLY BREWED ICED TEA OR LEMONADE GALLON 60

SIGNATURE LEMONADE GALLON 65
Strawberry, blueberry, lavender

ASSORTED FRUIT JUICES GALLON 60
Orange, apple, cranberry

SPA WATER PER THREE GALLONS 60
Cucumber mint, lemon lime, pineapple orange, watermelon mint

AGUA FRESCA GALLON 65
Melon, watermelon, cucumber lime

COKE® SOFT DRINKS EACH 5.50

DASANI® BOTTLED WATER EACH 5.50

SAN PELLEGRINO® SPARKLING WATER EACH 6.50

BUBLY™ SPARKLING FLAVORED WATER EACH 6.50

INDIVIDUAL BOTTLED FRUIT JUICES 6.50

POWERADE® SPORTS DRINK EACH 8

MONSTER® ENERGY DRINK EACH 8

VITA COCO® COCONUT WATER EACH 8

LA COLOMBE® COLD BREW COFFEE EACH 8



WATER COOLER RENTAL

DAILY RENTAL FEE (BASE) 75
Includes 5-gallon jug and compostable cups

ADDITIONAL FIVE-GALLON JUG EACH 35

Lunch

ON THE GO GOURMET SANDWICHES & WRAPS

Prices are listed per guest. Minimum order of twenty-five (25) guests. Includes bag of potato chips, chocolate chip cookie, choice of pesto pasta salad ^V or mixed greens with quinoa, tomato and peppers, with lemon vinaigrette ^{VG, GF}, and bottled water.

CLUB SANDWICH	34
Roasted turkey, applewood smoked bacon, aged Swiss, sourdough bread	
ROAST BEEF WRAP	34
Sliced roast beef, pepper jack cheese, smoky chipotle aioli, sun-dried tomato tortilla	
CAPRESE SANDWICH ^V	34
Buffalo mozzarella, heirloom tomato, basil pesto arugula, focaccia roll	
VEGAN HUMMUS WRAP ^{VG, GF}	36
Roasted butternut squash, zucchini, carrots, spring mix, quinoa, garlic hummus, gluten free tortilla	
*Includes vegan/gluten free cookie	

ON THE GO GOURMET SALADS

Salads include bag of potato chips, chocolate chip cookie, and bottled water.

GRILLED CAESAR CHICKEN SALAD	34
Romaine, herb croutons, parmesan cheese, classic Caesar dressing	
CALIFORNIA COBB SALAD	34
Little gem lettuce, avocado, bleu cheese, bacon, egg, green onions, buttermilk dressing	
SUPERFOOD SALAD ^{VG, GF}	36
Kale, quinoa, pepitas, dried blueberries, edamame, pickled red onion, champagne vinaigrette	
*Includes vegan/gluten free cookie	

BENTO BOXES

Prices are listed per guest. Minimum order of twenty-five (25) guests. Includes fudge brownie and bottled water.

PACIFIC RIM BENTO	38
Teriyaki chicken, Asian cucumber salad, sesame noodles, jasmine rice balls	
ITALIAN BISTRO BENTO	38
Lemon-herb chicken, caprese salad, grilled vegetables, fusilli pasta	
SALMON NICOISE BENTO	40
Roasted salmon, haricot vert, kalamata olives, chopped egg, tomatoes, spring mix, lemon-dill vinaigrette, roll & butter	

Buffet Lunch

Prices are listed per guest. Minimum order of twenty-five (25) guests, with a maximum 2-hour service timeframe.
Includes iced tea and house-filtered water.

PASADENA DELI MARKET

48

GARDEN HERB SALAD ^{V, GF}

Baby kale, heirloom cherry tomatoes, shredded carrots and red cabbage, buttermilk herb dressing and balsamic vinaigrette

QUINOA & ROASTED VEGETABLE SALAD ^{VG, GF}

Zucchini, squash, bell pepper, charred broccolini tossed in champagne vinaigrette

CALIFORNIA SMOKED TURKEY SANDWICH

Havarti, arugula, tomato, pretzel roll

BLACK FOREST HAM & SWISS SANDWICH

Dijon aioli, baby spinach, multi-grain bread

CHIPOTLE CHICKEN WRAP

Roasted peppers, green leaf lettuce, smoked gouda, chipotle spread, spinach tortilla wrap

VEGAN HUMMUS WRAP ^{VG, GF}

Roasted butternut squash, zucchini, carrots, spring mix, quinoa, garlic hummus, gluten free wrap

KETTLE CHIPS WITH GREEN ONION RANCH DIP

SEASONAL FRESH FRUIT

ASSORTED FRESHLY BAKED COOKIES

CALIFORNIA MEDITERRANEAN

55

PASADENA FARMERS MARKET SALAD ^{V, GF}

Persian cucumbers, kalamata olives, heirloom tomatoes, feta cheese, red wine oregano vinaigrette

GOLDEN STATE PEARL PASTA SALAD ^{VG}

Pearl pasta, fresh herbs, apricots, dried cherries, tossed in fig citrus dressing

GRILLED FREE-RANGE CHICKEN BREAST

Basil pesto & roasted shallots

BEEF MEATBALLS ^{GF}

Burgundy peppercorn sauce

PARMESAN POLENTA ^{V, GF}

With sweet corn

ROASTED RAINBOW CARROTS, PARSNIPS & BROCCOLINI ^{VG, GF}

FRESHLY BAKED ARTISAN ROLLS & BUTTER

BAKLAVA & ASSORTED DECADENT BROWNIES

ADD BEEF KABOBS

Spiced beef skewers grilled with onions and peppers

+5 PER GUEST

BAJA CALIFORNIA

55

SOCAL CHOPPED SALAD ^{VG, GF}

Romain hearts, avocado, roasted corn, black beans, grape tomatoes, chipotle lime dressing

CRISP JICAMA & CABBAGE SLAW ^{VG, GF}

Pineapple, cucumber, jicama, lime zest, tossed in chamoy vinaigrette

OAXACAN CHEESE ENCHILADAS ^{V, GF}

With green tomatillo sauce

CHICKEN FAJITAS ^{GF}

Citrus-lime chicken with grilled bell peppers and onions

CILANTRO-LIME RICE ^{V, GF}

SLOW SIMMERED PINTO BEANS ^{VG, GF}

HOUSE-MADE CORN TORTILLA CHIPS ^{GF}, FRESH SALSA, & SOUR CREAM

DULCE DE LECHE CAKE & MEXICAN WEDDING COOKIES

ADD CARNE ASADA FAJITAS

Flame-grilled steak with sautéed bell peppers and onions

+5 PER GUEST



Buffet Lunch

Prices are listed per guest. Minimum order of twenty-five (25) guests, with a maximum 2-hour service timeframe.
Includes iced tea and house-filtered water.

CALIFORNIA COMFORT

58

BABY SPINACH & ROASTED PEAR SALAD ^V

Toasted pecans, Humboldt fog goat cheese, pomegranate dressing

GOLDEN BEET SALAD ^{VG, GF}

Roasted beet salad with quinoa, pumpkins seeds, red onion, rainbow chard tossed in sweet burnt shallot vinaigrette

FREE-RANGE TURKEY BREAST ^{GF}

Sage pan gravy

GRILLED SKIRT STEAK ^{GF}

Chimichurri

TRUFFLE MASHED POTATOES

ROASTED FARMERS MARKET VEGETABLES ^{V, GF}

FRESHLY BAKED SOURDOUGH ROLLS ^{VG}

HOUSE-MADE BREAD PUDDING

Chantilly cream

CALIFORNIA SMOKEHOUSE

58

SANTA BARBARA MIXED GREEN SALAD ^{VG, GF}

Mixed greens with avocado, pink grapefruit, pistachio nuts, and champagne vinaigrette

CALIFORNIA ALMOND & BROCCOLI SALAD ^{VG, GF}

Toasted almonds, raisins, sliced red grapes, tossed in light citrus dressing

HERB-MARINATED GRILLED CHICKEN

Whole grain mustard sauce

OAKWOOD SMOKED BRISKET ^{GF}

House-made California bbq sauce

GARLIC & THYME MASHED POTATOES ^{V, GF}

CHARRED BRUSSELS SPROUTS ^{VG, GF}

Balsamic glaze & crispy shallots

FRESHLY BAKED CORNBREAD MUFFINS

Honey butter

MINI INDIVIDUAL PEACH & APPLE PIES

California honey whipped cream

Buffet Lunch

Prices are listed per guest. Minimum order of twenty-five (25) guests, with a maximum 2-hour service timeframe.
Includes iced tea and house-filtered water.



TUSCAN ITALIAN

58

CLASSIC CAESAR SALAD ^V

Shaved parmesan cheese, house-made focaccia croutons, Caesar dressing

PENNE CAPRESE SALAD ^V

Cherry tomatoes, Castelvetrano olives, roasted peppers, buffalo mozzarella, tossed in pesto dressing

GRILLED CHICKEN PICCATA

Lemon caper sauce

BRAISED SHORT RIB ^{GF}

Red wine jus & caramelized leeks

HERB-ROASTED FINGERLING POTATOES ^{VG, GF}

STEAMED ASPARAGUS ^{GF}

Lemon meyer butter

FRESHLY BAKED GARLIC BREADSTICKS & BUTTER

LIMONCELLO CAKE AND CHOCOLATE CARAMEL GANACHE CAKE

SAN GABRIEL VALLEY MARKET

58

ORGANIC GARDEN SALAD ^{VG}

Shredded carrots, shaved fennel, red cabbage, grape tomatoes, cucumber, lemon basil vinaigrette

WARM FARRO & ROASTED CAULIFLOWER SALAD ^{VG}

Lemon pesto, pickled red grapes, sunflower seeds

HONEY & ROSEMARY ROASTED CHICKEN ^{GF}

Artichokes & chardonnay reduction

PACIFIC COD WITH BEURRE BLANC ^{GF}

Citrus fennel salsa, red onions, sweet peppers

SAFFRON-SCENTED JASMINE RICE ^{VG, GF}

FRENCH GREEN BEANS WITH TOASTED ALMONDS ^{VG, GF}

ASSORTED RUSTIC BREADS & BUTTER

MINI ASSORTED CAKES

Carrot, cheesecake, chocolate ganache

Buffet Dinner

Prices are listed per guest. Minimum order of twenty-five (25) guests, with a maximum 2-hour service timeframe.
Includes freshly brewed coffee, decaf, assorted Tazo® hot tea, and house-filtered water.

FLAVORS OF CALIFORNIA

66

PASADENA FARMERS MARKET SALAD ^{VG, GF}

Organic greens, heirloom tomatoes, papaya, shaved red cabbage, lime vinaigrette

CALIFORNIA CITRUS & BURRATA SALAD ^{V, GF}

Baby greens, seasonal California citrus, avocado, burrata, heirloom tomatoes, pistachios, meyer lemon vinaigrette

CHOICE OF TWO (2):

STUFFED POBLANO RELLENOS ^V

Roasted tomato sauce, cilantro crema

CITRUS CHICKEN ^{GF}

Grilled chicken breast, meyer lemon, roasted tomato chutney

GARLIC-HERB STRIP LOIN ^{GF}

Sautéed spinach, cabernet demi-glace

HERB-ROASTED BABY POTATOES ^{VG, GF}

SAUTÉED MARKET VEGETABLES ^{VG, GF}

FRESHLY BAKED ARTISAN ROLLS & BUTTER

MINI PEACH & ALMOND EMPANADAS

GOLDEN STATE BBQ

67

ORGANIC GREEN SALAD ^{V, GF}

Roasted corn, black beans, peppers, cherry tomatoes, avocado-lime ranch

RED CABBAGE SLAW ^{VG, GF}

Thinly sliced red cabbage, garlic, dijon mustard, honey, tossed in red wine vinaigrette

GRILLED FREE-RANGE CHICKEN ^{GF}

House-made California bbq sauce

SANTA MARIA-STYLE TRI-TIP ^{GF}

Garlic and herb marinated, chimichurri

FOUR-CHEESE MAC & CHEESE ^V

FLAME-BROILED SWEET CORN & ZUCCHINI ^{V, GF}

Smoked paprika butter

WARM JALAPEÑO CHEDDAR CORNBREAD & WHIPPED BUTTER

ASSORTED LATTICE MINI PIES

Chantilly cream

ELEGANT COASTAL DINNER

70

SPINACH & WALNUT WALDORF SALAD ^{VG, GF}

Candied pecans, blueberries, champagne grapes, raspberry vinaigrette

CAPRESE SALAD ^{V, GF}

Tri-colored heirloom tomatoes, buffalo mozzarella, basil, aged balsamic reduction

CHOICE OF TWO (2):

SEARED PACIFIC SEASONAL FISH ^{GF}

Lemon caper sauce, fresh herbs

FLAT IRON STEAK ^{GF}

Chimichurri

GRILLED ORGANIC AIRLINE CHICKEN BREAST

Caramelized onion velouté

WILD RICE & ANCIENT GRAIN PILAF ^{VG, GF}

SAUTÉED HARICOT VERTS & BABY CARROTS ^{VG, GF}

FRESHLY BAKED ROLLS & BUTTER

MINI PASSION FRUIT TART WITH HONEY DRIZZLE



Plated Meals

Priced per entrée, per guest. Includes the choice of one (1) salad and one (1) dessert with the entrée price. Minimum order of twenty-five (25) guests per entrée selection with a maximum 2-hour service timeframe.

Plated meals include assorted freshly baked rolls and butter. Plated lunch includes iced tea and house-filtered water. Plated dinner includes freshly brewed coffee, decaf, assorted Tazo hot tea, and house-filtered water.

SALADS CHOICE OF ONE (1):

PASADENA SALAD ^{VG, GF}

Wild baby kale, frisee, green apples, toasted walnut, citrus vinaigrette

BEET CARPACCIO SALAD ^{V, GF}

Thinly sliced golden and red beets, micro greens, whipped chevre, pistachio dust, sherry gastrique

ARUGULA & POACHED PEAR SALAD ^{V, GF}

Baby arugula, mixed greens, poached pears, creamy goat cheese, candied pecans, honey-dijon vinaigrette

HEIRLOOM TOMATO & BURRATA SALAD ^{V, GF}

Baby arugula, basil oil, black garlic vinaigrette, balsamic drizzle, micro basil

BRUSSELS SPROUTS SALAD ^{VG, GF}

Oakleaf lettuce, shaved brussels sprouts, mandarin oranges, dried cranberries, pepitas, poppy seed dressing

FALL HARVEST SALAD ^{VG, GF}

Spinach, Tuscan kale, roasted beets, blueberries, cherry tomatoes, spicy candied pecans, pomegranate dressing

POULTRY & MEAT

CITRUS ROASTED CHICKEN ^{GF}

Saffron jasmine rice, roasted asparagus, summer squash, lemon-herb sauce

54 LUNCH | 64 DINNER

GARLIC HERB CHICKEN BREAST ^{GF}

Crispy Yukon potatoes, charred broccolini, white wine citrus reduction

54 LUNCH | 64 DINNER

RED WINE BRAISED SHORT RIB ^{GF}

Caramelized onion and horseradish smashed potatoes, baby carrots, red wine demi-glaze

60 LUNCH | 70 DINNER

GRILLED FILET MIGNON

Sweet pea and roasted corn risotto, wild mushrooms, roasted tomato and asparagus, cabernet demi-glaze

68 LUNCH | 78 DINNER



SEAFOOD

MISO GLAZED BARRAMUNDI

Forbidden rice, baby bok choy, ginger soy reduction

58 LUNCH | 68 DINNER

GRILLED ATLANTIC SALMON ^{GF}

Toasted lemon quinoa pilaf, sautéed brussels sprouts, sun-dried tomato beurre blanc

62 LUNCH | 72 DINNER

Plated Meals

Priced per entrée, per guest. Includes the choice of one (1) salad and one (1) dessert with the entrée price. Minimum order of twenty-five (25) guests per entrée selection with a maximum 2-hour service timeframe.

Plated meals also include assorted freshly baked rolls and butter, freshly brewed coffee, decaf, assorted Tazo® hot tea, and house-filtered water.



VEGAN & GLUTEN-FREE ENTRÉES

*Vegan & gluten-free entrées are priced as the main entree selection

CAULIFLOWER STEAK ^{VG, GF}

Roasted tomato quinoa, braised kale, pine nuts, Moroccan chermoula sauce

SUN-DRIED TOMATO POLENTA CAKE ^{VG, GF}

Warm asparagus, Romanesco, fennel salad, fresh tomato garlic and basil sauce

GRILLED VEGETABLE STACK ^{VG, GF}

Grilled portobello mushroom, zucchini, yellow squash, roasted red bell pepper, quinoa, red pepper coulis

*PLEASE NOTE THIS OPTION IS AVAILABLE FOR DINNER SERVICE ONLY.

DUO ENTRÉES

FLAT IRON STEAK & AIRLINE CHICKEN

70 LUNCH | 80 DINNER

Wild rice pilaf, roasted asparagus, sweet corn confetti, chimichurri and cilantro demi-glace

RED WINE BRAISED SHORT RIB & PAN-ROASTED CITRUS SALMON

74 LUNCH | 84 DINNER

Caramelized onion and roasted whipped potatoes, seasonal squash medley, red wine demi and citrus beurre blanc

FILET MIGNON & CHILEAN SEA BASS

84 LUNCH | 94 DINNER

Butternut squash mash, charred broccolini, mushroom ragout and ginger soy miso glaze

PLATED DESSERTS CHOICE OF ONE (1):

CHOCOLATE TRIO

Three layers of dark fudge, milk chocolate, and white chocolate ganache, finished with a glossy glaze and chocolate curls

PISTACHIO BAVAROISE

Glossy dome, layered over sponge and praline crunch, finished with a pistachio glaze

FLOURLESS CHOCOLATE TRUFFLE CAKE ^{GF}

Velvety dark chocolate cake

HAWAIIAN FRESH

Light tropical cake topped with mixed fruit and whipped cream

CARAMEL APPLE CHEESECAKE

New York-style cheesecake, cinnamon-spiced apples, toasted pecans, rich caramel drizzle, graham cracker crust



Reception

Prices are listed per dozen. Minimum order of three (3) dozen.
Tray pass attendants +\$200 for every seventy-five (75) guests.

CHILLED SELECTIONS

GOLDEN BEET CEVICHE ^{VG, GF} Avocado purée	86	CHIPOTLE HONEY SHRIMP SHOOTER Mango salsa	108
PASADENA BRUSCHETTA ^{VG} Basil, heirloom tomatoes, jalapeño, cracked black pepper, sourdough crostini, balsamic glaze drizzle	86	CALI CRUDO CUPS ^{GF} Ahi tuna crudo, avocado, wasabi cream, crispy shallots	120
GRILLED APPLE & BRIE CROSTINI ^V Walnut chutney, lavender honey drizzle	86	SMOKED SALMON CUPS ^{GF} Dill cream cheese	120
FALAFEL WAFFLE ^V Crispy chickpea waffle, English cucumber, onion, tomato, crumbled feta cheese and tzatziki sauce	96	SEARED AHI TUNA ON WONTON CRISP Sriracha mayo drizzle, scallion, black sesame seeds	120
BEEF CROSTINI Thinly sliced beef, triple cream brie, herb aioli	96	SEARED BEEF TENDERLOIN ^{GF} ON SWEET POLENTA ROUND Mascarpone, herb cream cheese, balsamic onion relish	120
SMOKED CHICKEN & BOURSIN CROSTINI Red pepper relish, fresh chives, parmesan crisp	96		





Reception

Prices are listed per dozen. Minimum order of three (3) dozen.
Tray pass attendants +\$200 for every seventy-five (75) guests.

WARM SELECTIONS

BASIL & PARMESAN ARANCINI ^V

Crispy risotto bites, fresh basil, Parmesan cheese, marinara sauce

86

CHILI-LIME CHICKEN SKEWER ^{GF}

Bell peppers, grilled onions, lime zest marinated

86

VEGETABLE STUFFED MUSHROOMS ^{VG}

Squash, bell pepper, heirloom tomatoes, garlic panko crumbs

86

POTATO TACO ^{VG, GF}

Shredded lettuce and salsa

86

VEGETABLE SAMOSA ^V

Sweet potato, carrots, peas, mint yogurt sauce

86

CHICKEN TAQUITOS ^{GF}

Guacamole and salsa

86

VEGETABLE LUMPIA ^{VG}

Crispy Filipino-style spring rolls, seasoned vegetables, pineapple lime dipping sauce

94

BEEF WELLINGTON BITES

Wild mushrooms, caramelized onion, red wine demi, flaky puff pastry

96

BEEF EMPANADA

Chipotle crema

96

BAJA CHICKEN QUESADILLA

Pulled chicken, pepper jack cheese, charred peppers, cilantro-lime aioli

96

CHICKEN & WAFFLE BITE

Hot honey, maple syrup

96

SQUASH & POLENTA NAPOLEON ^{VG, GF}

Roasted red pepper polenta, butternut squash, wild mushroom pesto

96

COCONUT SHRIMP

Sweet chili sauce

98

BRAISED SHORT RIB & APPLEWOOD BACON SKEWER ^{GF}

Port wine demi, sea salt flake garnish

108

SHORT RIB BAO BUN

Carrot slaw

108

MINI LOBSTER ROLL

Lemon-herb mayo, butter-toasted brioche

120



Gourmet Display

Prices are listed per guest.



PASADENA CHARCUTERIE SELECTION

24

An assortment of:

- Citrus-rosemary marinated olives and sweet cherry peppers
- Prosciutto, genoa salami, capicola
- Artichoke hearts and fire-roasted tomatoes
- Roasted portobello mushrooms ^{VG}
- Provolone, aged parmesan, and fresh mozzarella
- Signature house-made cherry tomato jam
- Assorted breads and crackers including cauliflower chips ^{VG, GF}

ARTISAN DIP & SPREAD SELECTION

24

- Roasted garlic hummus ^{VG, GF}
- Black bean hummus ^{VG, GF}
- Sun-dried tomato hummus ^{VG, GF}
- Warm spinach & artichoke dip ^V
- Seven Layer Dip ^V
Refried beans, guacamole, sour cream, cheddar cheese, tomatoes, sliced olives, and green onions
- Pita chips, crostini, corn tortilla chips ^{VG, GF}, cauliflower chips ^{VG, GF}

SEASONAL FRUIT & BERRIES

14

- Sliced seasonal fruit and berries

LOCAL VEGETABLE CRUDITÉ DISPLAY

14

Served in individual cups

- Baby vegetables
- Roasted red pepper hummus dip ^{VG, GF}
- Buttermilk herb ranch dip

ARTISAN CHEESE BOARD

18

- Selection of local and imported cheeses
- Dried fruits, nuts, honeycomb
- Lavosh, flatbread, assorted crackers

TAPAS DISPLAY

26

- Marinated Spanish olives ^{VG, GF}
- Pan con Tomate - grilled bread rubbed with garlic, fresh tomato, and olive oil
- Assortment of cured meats
- Croquetas de Pollo - creamy chicken croquettes with crispy breading
- Patatas Bravas ^{VG, GF} - crispy potatoes with smoky paprika tomato sauce and garlic aioli

Chef Action Station

Pricing is listed per guest. Minimum order of twenty-five (25) guests. All receptions are sixty (60) minutes.

Requires a Chef Attendant at +\$250 per station. One attendant required per fifty (50) guests.

ACTION STATIONS

TOSS & TWIRL PASTA STATION

26

Includes breadsticks

- PENNE WITH WHITE WINE CREAM SAUCE
Fire-roasted peppers, sautéed mushrooms, garlic
- BOW-TIE PASTA WITH ROASTED TOMATO BASIL SAUCE
Kalamata olives, grilled red onions, garlic
- Toppings: aged Parmesan, crushed red pepper

YAKITORI BINCHO GRIL

32

- ASIAN SALAD ^{VG}
Shredded cabbage, carrots, scallions, cilantro, roasted peanuts, citrus-ginger vinaigrette, crispy wonton strips

An assortment of:

- TAMARIND CRISPY PORK BELLY SKEWERS
- KOREAN CHICKEN WINGS
- ROOT VEGETABLE TOFU SKEWERS ^{VG, GF}
- SHORT RIB BAO BUNS WITH CARROT SLAW
- EDAMAME ^{VG}
- WASABI, PICKLED GINGER

SALT ROCK SCALLOP STATION

36

Served on small plate - paella topped with scallop

- BEET & ORANGE SALAD ^{VG, GF}
Roasted beets, orange segments, pistachios, arugula, microgreens with citrus vinaigrette
- SALT BLOCK SEARED SCALLOPS
Butterscotch sauce
- MUSHROOM PAELLA ^{VG, GF}
Assorted fresh mushrooms, arborio rice, crushed tomato, dry white wine, saffron, peas, and fresh herbs

CHEF CARVING STATIONS

All carving stations include silver dollar rolls

GRASS-FED SIRLOIN CARVING 730 SERVES 30 GUESTS
Red wine port demi

HONEY & CLOVE SPICED TURKEY 350 SERVES 25 GUESTS
Cranberry orange relish

**HERB-CRUSTED BEEF
TENDERLOIN CARVING** 695 SERVES 25 GUESTS
Chimichurri and au jus

**PORCHETTA WITH CALIFORNIA
PLUM GLAZE** 450 SERVES 25 GUESTS
Braised red cabbage



Signature Stations

Prices are listed per guest. Stations are designed to be self-serve.

GREENS TO GO

SUPERFOOD SALAD ^{VG}

Kale, dried blueberries, quinoa, edamame, pepitas, balsamic vinaigrette

WATERMELON SALAD ^V

Assortment of chilled watermelon, crumbled feta, fresh mint, lime, balsamic glaze

22

MEDITERRANEAN GYRO SPOT

30

- Marinated chicken and beef
- Saffron rice
- Shredded romaine, diced tomatoes, cucumbers, pickled red onions, feta cheese, mint and lemon dressing
- Grilled flatbread
- Hummus, tzatziki, spicy harissa sauce

COLORADO STREET TACO STATION 28

- Grilled citrus chicken and slow-roasted carne asada
- Flour and corn tortillas
- Freshly shredded lettuce, diced tomatoes, cotija cheese
- Pickled jalapeños, house pico de gallo, salsa verde

CHEF'S SLIDER STOP

32

Served with house-made kettle chips, toasted onion and scallion dip, creamy lemon harissa dip. Two (2) pieces per guest.

CHOICE OF THREE (3):

CALIFORNIA SMASHBURGER SLIDER

Cheddar cheese, caramelized onions, pickle, garlic aioli

SMOKED PULLED PORK SLIDER

Crispy fried onions, smoky BBQ sauce

FREE-RANGE CHICKEN SLIDER

Pickled peppers, spicy slaw, herb aioli

GRILLED PORTOBELLO & BLACK BEAN SLIDER ^{VG}

Sautéed kale, smashed avocado, sourdough bun

The Sweet Spot

CHEF-ATTENDED DESSERT STATIONS

The stations below require a chef attendant for +\$250 per station.
One (1) chef attendant required per every fifty (50) guests, per station.

CARAMEL MIRANDA STATION 14

Vanilla ice cream | caramel coated bowl topped with caramelized tropical fruit and coconut macadamia nut crumble

RED VELVET PASTOR 22

Choice of red velvet cake or funfetti cake on rotating spit shaved into crepe shell

Toppings: raspberry sauce, chocolate sauce, sprinkles, chocolate chips, crushed Oreos, cherries, toasted coconut, chopped nuts, whipped cream

STROLLING CANNOLI 18

Cannoli filled to order, classic ricotta filling

Toppings: sprinkles, chocolate chips, mini candies, pistachios

BUÑELOS STATION ^{VG} 14

Crispy tortillas tossed in cinnamon sugar

Toppings: mango, strawberries, Nutella, lechera, toasted coconut, whipped cream



A-LA-CARTE

Priced per dozen.

ASSORTED MINI CAKE BITES 60

Carrot, chocolate ganache, cheesecake

ASSORTED MINI GOURMET MOUSSE CUPS 70

DESSERT STATIONS

Prices are listed per guest. Stations are designed to be self-serve.

CHEESECAKE BAR 14

House-made cheesecake with graham cracker crust

Toppings: mini dark chocolate chips, chopped candied pecans, fresh berries & whipped cream, salted caramel sauce, dark chocolate ganache, strawberry coulis

BITES & MINIS 18

- Miniature French Pastries
- Petit fours
- Dessert shooters
- Chocolate truffles

The Bar

BAR PACKAGES

Prices are listed per guest. Assorted soft drinks, still, and sparkling water included. Bars will close thirty (30) minutes prior to the event end time.

STANDARD BEER & WINE SERVICE

One (1) hour	26
Two (2) hours	35
Three (3) hours	51

PREMIUM BEER & WINE SERVICE

One (1) hour	30
Two (2) hours	39
Three (3) hours	48

STANDARD SPIRITS, BEER, & WINE

One (1) hour	30
Two (2) hours	39
Three (3) hours	48

PREMIUM SPIRITS, BEER, & WINE

One (1) hour	37
Two (2) hours	46
Three (3) hours	55

BAR TERMS & CONDITIONS

BARTENDER FEES: Bartender fee of \$250 will apply for the first four (4) hours of service. \$75 per hour per bartender for each additional hour. One bartender required per 75 guests. Double bars are counted as two bars.

HOSTED DRINK TICKETS AND BEVERAGES ON CONSUMPTION: All hosted drink tickets and beverages are considered guaranteed unless requested to be charged on consumption. The client is responsible for 80% of the original estimated amount. Drink tickets will be supplied by OVG Hospitality.

CORKAGE FEE: \$25 plus management charge and local sales tax will be applied for all donated product per bottle. Product must be received one day prior to the event. All donated product received will be considered property of OVG Hospitality.

HOSTED BAR PRICING

Prices are listed per drink.

Bars will close thirty (30) minutes prior to the event end time.

STANDARD

SPIRITS	10
New Amsterdam Vodka, Beefeaters Gin, Bacardi Rum, Lalo Tequila, Bulleit Bourbon, High West Double Rye, Old Pulteney Single Malt Scotch, Hennessy	

WINE	10
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DOMESTIC BEER	10
Michelob	

IMPORT/CRAFT BEER	11
Blue Moon, Modelo, Local Westy IPA 805	

PREMIUM

SPIRITS	12
Tito's Vodka, Hendrick's Gin, Appleton Estate Gold Rum, Lalo Tequila, Maker's Mark Bourbon, Bulletin Rye, Laphroaig Single Malt Scotch, Hennessey VSOP	

WINE	12
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DOMESTIC BEER	10
Michelob	

IMPORT/CRAFT BEER	11
Blue Moon, Modelo, Local Westy IPA 805	

NON-ALCOHOLIC

SODA	5.50
WATER	5.50
JUICE	6.50

CASH BAR PRICING

Prices are listed per drink.

Bars will close thirty (30) minutes prior to the event end time.

STANDARD

SPIRITS	12
WINE	12
DOMESTIC BEER	10
IMPORT/CRAFT BEER	12

PREMIUM

SPIRITS	16
WINE	14
DOMESTIC BEER	10
IMPORT/CRAFT BEER	12

NON-ALCOHOLIC

SODA	5.50
WATER	5.50
JUICE	6.50

HAND CRAFTED COCKTAILS AVAILABLE \$14 - 18 PER DRINK



The Wine List

Wine by the bottle.

CHARDONNAY

COLUMBIA CREST PATERSON, WA	45
JOSH PASO ROBLES, CA	55
HESS NAPA, CA	62

SAUVIGNON BLANC

JOSH PASO ROBLES, CA	55
JUSTIN PASO ROBLES, CA	58

SPARKLING

AVISSI VENETO REGION, ITALY	45
JOSH PASO ROBLES, CA	55
CHANDON BRUT NAPA, CA	75
MOET NAPA, CA	115

PINOT NOIR

JOSH PASO ROBLES, CA	55
HESS NAPA, CA	62

CABERNET SAUVIGNON

COLUMBIA CREST PATERSON, WA	45
JOSH PASO ROBLES, CA	55
HESS NAPA, CA	79





Signature Cocktails

Prices per drink range from \$14 - \$18.

LA VIE EN ROSE

Tequila blanco, Campari, fresh lime juice, fresh grapefruit juice, garnished with grapefruit peel and tajin

A ROSE BY ANY OTHER NAME

Dry rose wine, gin, fresh lemon juice, grapefruit and cinnamon syrup, garnished with a mint sprig

MELONADE

Vodka, lemonade, spicy watermelon juice

CLASSIC OLD FASHIONED

Bourbon, aromatic bitters, orange bitters

ZERO-PROOF

\$12 per drink.

COCO CABANA

Pineapple juice, orange juice, fresh lime juice, coconut milk, raspberry syrup, garnished with a pineapple wedge

MOCK-ARITA

Seedlip notas de agave, fresh lime juice, agave syrup, garnished with tajin and a lime wheel

BERRY FIZZ

Strawberry puree, fresh lemon juice, honey, sparkling water, garnished with a mint sprig

Catering Terms & Conditions

Exclusive Provider

OVG Hospitality is the exclusive provider of food and beverage services at the Pasadena Convention Center and Civic Auditorium. If you have selected one of these venues for your event—thank you!

Please note that OVG Hospitality retains the exclusive rights to provide all food and beverage services within the Pasadena Convention Center and Civic Auditorium.

This includes all items, such as bottled water, which must be purchased directly from OVG Hospitality.

Deposit, Terms, Payment Schedule

(1) In order to guarantee services, pre-payment in full is required on all contracts by the designated due date.

(2) 90% deposit due 30 days prior to start of event

(3) The remaining balance will be due a minimum of five (5) business days prior to the start of the Event.

(4) All payments exceeding \$30,000 must be made by ACH transfer or certified check.

(5) Any additional amounts due to OVG Hospitality from the Customer will be based on the actual number of persons/items served and any on site services requested and approved during your Event. For on-site consumption and added services, a credit card must be on file and will be charged post-event.

(6) All events require a completed and signed Credit Card Authorization on file to facilitate any on-site orders or additions. All charges incurred on-site will be applied to the credit card at the closing of the event.

Cancellation with Food & Beverage Minimums

SEE PCOC CANCELLATION POLICY

Cancellation 12 months or more prior to the arrival date:

Base Rental Fee

12 months to 90 days prior to the arrival date:

Base Rental Fee plus 25% of F & B Minimum

90 days prior to the arrival date:

Base Rental Fee plus 50% of F & B Minimum

Allergen Notice

We take great care to accommodate dietary needs and strive to provide a safe and enjoyable experience for all guests. While we follow best practices to minimize cross-contact, we cannot guarantee that any item is completely free of allergens due to shared preparation environments and equipment. Please inform your OVG Hospitality sales representative in advance of any food allergies so we can best serve you and your guests.

I. OVG Hospitality's Services

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

II. Charges for Catering Services

A. PRICES

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 Agreement. Due to fluctuating market prices, however, OVG Hospitality reserves the right to make product substitutions based on specific commodity price increases.

B. GUARANTEED ATTENDANCE

(1) The Customer shall notify OVG Hospitality, not less than three (3) business days (excluding holidays and weekends) prior to the Event, the minimum number of persons that Customer guarantees will attend the Event (the "Guaranteed Attendance"). The customer may not decrease after the final guarantee has been given.

(2) There may be applicable charges for Events with minimal attendance.

(3) The Guaranteed Attendance shall not exceed the maximum capacity of the areas within the Facility in which the Event will be held.

(4) Overage: For every plated event, OVG Hospitality will be prepared to serve five percent (5%) above the final Guaranteed Attendance for plated meals, up to a maximum of twenty-five (25) meals. This excludes buffets, boxed lunches and breaks. The client will be charged based upon the final guarantee or the actual number of meals served, whichever is greater. OVG Hospitality will make every effort to accommodate increases to your count(s) after the final guarantee is due.

(5) If Customer fails to notify OVG Hospitality of the Guaranteed Attendance within the time required, (a) OVG Hospitality shall prepare for and provide services to persons attending the Event based on the estimated attendance specified in the BEOs, and (b) such estimated attendance shall be deemed to be the Guaranteed Attendance.

Catering Terms & Conditions

C. MANAGEMENT CHARGE; TAXES; ADDITIONAL CHARGES

Customer shall pay to OVG Hospitality:

(1) The management charge and current sales tax to apply to all food, beverage, labor charges, and equipment rentals. The management charge is not purported to be a gratuity and no party of it will be distributed as gratuities to any employees providing services to the guests.

(2) If the Customer is an entity claiming exemption from any form of taxation, including but not limited to sales tax, in the state where the Facility is located, the Customer must provide OVG Hospitality with satisfactory evidence of such exemption. This documentation must be delivered to OVG Hospitality no less than thirty (30) days prior to the Event and is subject to OVG Hospitality's review and approval. If the exemption is not approved, the Customer shall remain responsible for all applicable taxes.

D. SERVICE WARE

All food and beverage events with the exception of plated meals, are accompanied by high-grade and/or compostable disposable ware. In all carpeted meeting rooms designated for meal services, china service is available at \$1.50++ per guest, per service.

E. SPECIAL MEAL REQUESTS

The Pasadena Convention Center is not a gluten free or kosher facility; however, Vegan, Halal, and Kosher requests can be accommodated. We cannot guarantee that cross-contamination with allergens will not occur and cannot assume any responsibility or liability for a person's sensitivity or allergy to any food item provided in our facility. Halal and Kosher meals would be ordered from an outside source at a special price.

All special meals must be pre-ordered. Attendees must provide a special indicator (ticket or badge) so our staff is aware of the special request. The special meal indicator must be provided by the client, and a copy must be provided to the Catering Sales contact prior to the event. Special Dietary and Allergy Restriction meals will be charged an additional ten percent (10%) surcharge based on selected menu.

F. MINIMUMS

All sales minimums are calculated using net sales (gross receipts minus sales tax & management charge). If any individually contracted catered service does not exceed a \$350 food and beverage sale, per four (4)-hour meal period, a fee of \$200 will apply to each meal function.

G. LINEN SERVICE

OVG Hospitality provides its in-house linen for all meal functions, excluding break services, with our compliments. Standard banquet seating is for 10 people per table. There will be additional fees if less than 10 per table. Additional linen fees will apply for specialty linens or linens required for meetings and functions. Your catering sales professional will be happy to offer suggestions for your consideration and quote corresponding linen fees.

H. HOLIDAY SERVICE

There will be an automatic additional labor fee for food and beverage service or preparatory days on the following Federal and State holidays: New Year's Day, Martin Luther King Jr. Day, President's Day, Memorial Day, Juneteenth, Independence Day, Labor Day, Thanksgiving Day, Day After Thanksgiving, and Christmas Eve and Day. At the time of booking the Event(s), OVG Hospitality will notify the Customer of estimated labor fees based on the information supplied by the Customer.

I. WATER SERVICE

Filtered water coolers are available in our public space at no additional cost. Additional water service and water coolers are available for a fee.

J. DELAYED OR EXTENDED SERVICE

On the day of your Event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge of \$1.50++ per attendee will apply, per each ½ hr.

K. SERVICE TIMES

Food and beverage service time frames are based on the following:

- Break Service - (1) one hour
- Breakfast Service - (90) ninety minutes
- Lunch Service - (2) two hours
- Dinner Service - (2) two hours
- Reception - (1) one hour

If services extend past the designated time frame, additional labor fees may apply.

L. LABOR FEES

Service Staff (4-hour minimum to apply for all staff)

- Dedicated Catering Attendant \$200 each
- Tray Pass Attendant \$200 each
- Bartender \$250 each
- Chef Attendant \$250 each

M. BEVERAGES CHARGED BASED UPON ON CONSUMPTION

All beverages are considered guaranteed unless requested to be charged on consumption. The client is responsible for 80% of the original estimated amount.

N. CONCESSIONS/PORTABLE SNACK CARTS

OVG Hospitality reserves the right to determine which concessions/outlets are open for business and hours of operation pending the flow of business.

- Exhibit Hall concessions have \$1,000 sales minimum per consecutive meal period (4-hours) or the difference between sales and \$1,000 will apply, plus applicable sales tax.
- Portable snack carts have \$750 sales minimum per consecutive meal period (4-hours) or the difference between sales and \$750 will apply, plus applicable sales tax.
- *For additional concession hours, a minimum of \$250 in sales is required per additional hour open or the difference between sales and \$250 will apply, plus applicable sales tax.

Note: Concessions is not a catered service. Concessions operation hours are subject to change based on the flow of business.

Catering Terms & Conditions

III. Miscellaneous Provisions

A. LIQUOR LAWS

OVG Hospitality and Customer shall comply with all applicable local and state liquor laws, and further agree that neither Customer nor any of the Customer's guests will provide or require OVG Hospitality to provide alcoholic beverages to any minors or to any persons who, in the opinion of OVG Hospitality, are intoxicated. Alcohol must be consumed in the designated areas. OVG Hospitality reserves the right to suspend or stop alcohol service during an Event.

B. CHANGES IN SERVICE

The dates and times of service specified on the BEOs and the other terms and conditions of this Agreement may be changed only by a written addendum signed by both the Customer and OVG Hospitality. Any additional expenses arising from changes made at the Customer's request will be paid by the Customer.

C. FORCE MAJEURE

The performance of this Agreement by either party is subject to acts of God, acts of terrorism, war, government authority, or any other emergency that makes it impossible or illegal for OVG Hospitality to provide the services or for Customer to hold the Event. Either party may terminate this Agreement, without penalty, for any of the above reasons by serving written notice upon the other party. If the force majeure event occurs within fourteen (14) days of the Event date(s), Customer shall pay to OVG Hospitality a cancellation charge calculated to compensate OVG Hospitality for its actual out-of-pocket product and labor costs incurred and documented.

D. DISPUTE RESOLUTION

OVG Hospitality and Customer shall attempt to resolve any dispute promptly by negotiation between executives of each party who have authority to settle the dispute.

E. INDEMNIFICATION

Each party to the Agreement shall indemnify, defend and hold harmless the other party and OVG Hospitality's Facility client and their respective officers, directors, agents, subcontractor and employees and each of them, from and against any and all demands, claims, actions or liabilities or whatsoever kind and nature including judgments, interest and reasonable attorney's fees and other costs, fee, expenses and charges (collectively, "Claims"), arising out of or caused by the indemnifying party's negligence or willful misconduct in connection with the Event(s). The terms of this section shall survive the termination or expiration of this Agreement.

F. INSURANCE

If requested by the Customer at least then (10) business days prior to the Event(s), OVG Hospitality agrees to provide a Certificate of Insurance. OVG Hospitality shall not be obligated to provide insurance coverage greater than the coverage currently provided to the owner or manager of the Facility.

G. MEETINGS

Customer and OVG Hospitality shall each designate a representative to meet as follows:

- (1) No later than five (5) business days before the start of the Event(s) to review BEOs, guarantees, and any other necessary charges or business requirements.
- (2) On a daily basis during the Event to review the previous day's services, verify charges, and discuss upcoming services.
- (3) Within twenty-four (24) hours after the conclusion of the Event, to review and discuss all services provided at the Event and final charges.

H. AUTHORITY

The person signing this Agreement on behalf of the Customer represents and warrants that he/she has full authority to legally bind the Customer on the date signing this Agreement, and the person signing the Agreement shall be jointly and severally liable for all amounts payable under this Agreement if such representation and warranty is untrue. Each person signing this Agreement represents and warrants that their execution and delivery of this Agreement does not require the consent or approval of any other person, entity or governmental agency or authority.

I. ASSIGNMENT

Customer may not assign this Agreement or any of the Customer's rights hereunder without the prior written consent of OVG Hospitality.

J. ATTORNEY'S FEES

If OVG Hospitality institutes suit or other action against the Licensee to enforce this contract or seek damages with respect to a default of the Licensee's obligations hereunder, OVG Hospitality shall be entitled to recover all costs and reasonable attorney's fees.

K. BINDING EFFECT

This Agreement shall be binding upon the parties hereto, and their respective permitted successors and assigns.

L. INTEGRATION

This Agreement states the entire agreement of the parties with regard to the matters described herein and supersedes all previous agreements, oral or written.

M. NOTICES

All notices required under this Agreement and the BEOs shall be given in writing and addressed as shown on the first page of this Agreement.

N. WAIVER

The failure of either party to exercise any right or remedy under this Agreement on one or more occasions shall not constitute a waiver, express or implied, of such right or remedy, then or in the future, or otherwise constitute a precedent for any future conduct, actions, or inaction unless specifically stated in writing signed by the waiving party.

O. RELATIONSHIP OF PARTIES

OVG Hospitality is an independent contractor. Nothing herein shall be construed to create a partnership, joint venture, agency or employment relationship between the parties.

P. GOVERNING LAW

This Agreement shall be governed by and construed in accordance with the laws of the State of California, without giving effect to its conflicts of law rules.

Q. COUNTERPARTS

This Agreement may be executed in one or more counterparts and each such counterparts, for all purposes, shall be deemed to be an original, but all of such counterparts together shall constitute one and the same instrument, binding upon the parties, notwithstanding that all of the parties may not have executed the same counterpart.

R. MODIFICATION

No modification of any of the terms or conditions of this Agreement shall be effective unless such modification is expressed in writing and signed by the party against whom enforcement of such modification is sought.