



GREENVILLE

CONVENTION CENTER

OVG

Exhibitor / Booth Attractor Catering
Menu



SOUTHEAST

MANUFACTURING[™]
TECHNOLOGY SERIES

October 2025

Prices do not include a 23% administrative fee, state sales tax of 6%,
state liquor tax of 5% (when applicable), and local sales tax of 2%.

EXHIBITOR / BOOTH ATTRACTOR CATERING MENU

The following documents are attached for your information: Our website is www.meetgcc.com

[GCC Facility Site Plan.pdf](#)

[General Operating Policies.url](#)

[Catering Menu.url](#)

[Equipment Rate Sheet.url](#)

[Utility Rate Sheet.url](#)

[Decorator List.pdf](#)

Exhibitor Order Guidelines

Exhibitor Advanced Orders Orders received outside of 45 days in advance of your first event date will assist to ensure your rental equipment will be available. Advanced orders may be selected from any of our published menus. Our Executive Chef and his team of skilled culinarians would be happy to create custom menus that are tailored to fit your specific group and budget needs. These are available up to 45 days in advance.

Short Term Orders Orders received inside 21 days from the start of your event will be charged a 15% administrative fee due to the additional expenses incurred securing food, beverage, and staffing. While Short Term Orders will still have access to our full menu offerings, please be aware that within 21 days, some products and services may not be available. Please contact your Catering Sales Manager for specific details or questions. On Site Orders – Orders received inside of 7 days from the start of your event will be charged a 30% administrative fee due to the extra efforts required to secure food, beverage and staffing at such short notice. Orders received within 7 days from the start of your event will be selected from a limited, on-site menu. Depending on demands for On Site Orders, please be aware that some products and services may not be available. Please contact your Catering Sales Manager for specific details or questions.

Payment Due in full at the time the order is placed and the service order signed. Payment is expected at the time of any adjustments. If orders are not signed and/or payment is not received, all orders will be canceled. Payment link is accessible through our website at www.meetgcc.com. One of the Catering Sales Managers will be assigned to your event and can be reached as follows.

Catering / Sales Contact Melanie Brown MBrown@Meetgcc.com (864) 255-5852 / (864) 894-9563

Booth Service and Requirements Guidelines:

- Service at Booths that don't require attendants- Initial set up and breakdown is included. A staff member will check the booth every 1.5 hours after drop-off. A \$30 refresh charge will apply if required more frequently.
- The client is responsible for providing the following:
 - Adequate dedicated space inside the booth must not impede the aisles. Your Event and Catering Sales Manager can provide the footage required. This must be finalized no less than 14 days in advance. This is imperative in the early planning stage in consideration of power, booth display, décor props, etc,
 - Electrical Power, if required and not stated that it is included with the menu selection, an additional fee will apply. Advance arrangements are necessary. Rental fees will apply for all non-F&B service tables and linens.
- *Some items have minimums, increments and requirements, they are noted on each item.*
- *Appropriate compostable wares are included unless noted otherwise. We welcome you to provide your branded service ware. Please let your Catering Sales Manager know in advance.*

DIETARY RESTRICTIONS The following abbreviations are used throughout this menu:

VEG (Vegetarian), VGN (Vegan), and AG (Avoiding Gluten). Due to the open-air nature of our kitchen, we are unable to certify any items as being "Gluten Free" or free from all allergens (certain pre-packaged items excluded) as cross-contamination is a possibility. Should you need dietary accommodation, please consult with your Catering Sales Manager.

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BEVERAGES

WATER SERVICES

Water Cooler Rental (per show) \$175.00 Includes one, 5-gallon container of spring water and cups. Power requirements: 120volt/5amps/single phase Additional Five-Gallon Containers \$35.00 each with water cups.

HYDRATION STATION

\$325.00

Refreshing and delicious, this station will quench your thirst. the hydration station comes with 2 gallons of infused water, 2 gallons of lemonade and 2 gallons of iced tea presented with beverage dispensers, disposable cups with lids and napkins. Select from the following flavors:

- *Infused Water, choice of: Mint, Orange Citrus, Lemon, Lime, or Cucumber*
- *Lemonade, choice of: Classic or Pink*
- *Iced Tea, choice of: Regular, Peach Infused, Raspberry Infused. (Sweetened & Unsweetened).*

Keurig® Starbucks® K-Cups Coffee Service

\$350 per show

Includes machine rental, 24 Starbucks K-Cups of each of the following:

Veranda Blend® Blonde, Pike Place® Roast Coffee, Caffè Verona® and Decaf House Blend with sweeteners, creamers, bio-degradable cups, lids, sleeves and napkins

Power requirements: 2 each, 120volt/20amps. Power Cost and arrangements are the Exhibitor's responsibility.

Additional Starbucks® K-Cups (24ct) Minimum order of 24 per selection \$125.00

Veranda Blend® Blonde · Pike Place® Roast Coffee · Caffè Verona® · Decaf House Blend

PACKAGES BY THE PERSON. Drop off service. You decide the time and quantity.

FIESTA

\$14.00 per person

Tri-Colored Tortilla Chips, Warm Queso or Nacho Cheese Sauce, and Fresh Salsa

HEALTH WISE

\$15.75 per person

Sliced Fresh Fruit, Low Fat Yogurt, Granola Bars, Trail Mix, Mini Pretzels

CHARCUTERIE BOARD

\$17.00 per person

Imported and Domestic Cheeses, Sliced Ham, Salami and Prosciutto, Assorted Olives, Stone Ground Mustard, Assorted Bags of Gourmet Chips

SOUTHERN HOSPITALITY

\$15.75 per person

Fresh Warm Ham Biscuits with Stone Ground Mustard, and Southern Pecan Pie

THE BALLPARK

\$17.00 per person

Hot Jumbo Soft Pretzels, Potato Chips, Cracker Jacks, and Ben & Jerry's Ice Cream

SWEET SENSATIONS

\$16.50 per person

Assorted Dessert Bars, Ben & Jerry's Ice Cream*, Assorted Candy Bars

*\$100 freezer rental required

CHOCOLATE ACCENTS

\$18.00 per person

A Flowing Chocolate Fountain with Cubed Pound Cake, Miniature Cream Puffs, Brownies, Pirouette Cookies & Fresh Fruit for Dipping

*One attendant required. \$150.00 for up to 4 hours of service. \$30.00 per hr, each additional hour

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SPECIALITY PACKAGES

GOURMET POPCORN 15lb min (5lbs = approx. 250 servings) \$42.00 per pound

Poppington's Gourmet Popcorn, Locally Owned, Assorted Flavors, select up to three flavors.

Individual Flavors: 5lb min of each

Butter & Salt, Kettle Corn, Classic Caramel, Salted Carmel, Coffee Caramel, White Cheddar, Cheesy Golden Cheddar, Havarti Dill Pickle, Classic Dill Pickle, Salt & Vinegar, and Spicy Bacon Cheddar

Special Blends: A mixture of all the flavors listed blended together. 5lb min of each.

- Classic Mix: Butter & Salt, Classic Caramel, and Oh-So Cheesy Golden Cheddar
- Greenville Mix: Classic Caramel, White Cheddar, and Oh-So Cheesy Golden Cheddar
- Maple Caramel Bacon Cheddar
- Poppington's: Classic Caramel and White Cheddar

“CHILLED OUT”

\$325.00.00 per tub

Hand Scooped Ice Cream by the Tub, 75 single scoops, three-ounce servings per tub

Contact Catering Sales for Brands and flavor choices. Inquire about additional toppings.

- Freezer rental required-\$100.00 available first come bases.
- Power Requirements: 110volt/20amps/single phase Freezer Dimensions: to be determined at time of order
- One attendant required- \$150.00 for up to 4 hours of service. \$30.00 per hr, each additional hour

REFRESHING FROZEN FRUIT SMOOTHIES (with Machine) \$1,250.00

Your choice of two *flavors. mocha, caramel, mango, strawberry, piña colada or banana.

Minimum of 250, six-ounce cups per day required, \$3.75 each addition, increments of 50.

(*flavors subject to availability)

Includes a 6ft table, product, cups, napkins, and straws.

- One attendant required- \$150.00 for up to 4 hours of service. \$30.00 per hr, each additional hour
- Frozen Smoothie Machine Rental Per Day \$250 required (Included)
- Power Requirements: 120volt/20amps/single phase

DIPPIN'DOT STAND

\$1,100.00

The original beaded ice cream is a fun and tasty treat! This stand comes with 200 ice cream cups, spoons, and disposable napkins with your choice of two flavors. chocolate, strawberry, vanilla, rainbow, cookies 'n cream, mint chocolate, banana split, cotton candy, birthday cake. Minimum of 200 cups per day required, \$4.75 each addition, increments of 50.

- One attendant required- \$150.00 for up to 4 hours of service. \$30.00 per hr, each additional hour
- One Branded Freezer Stand with Umbrella \$100.00 rental (included) (*only 1 is available*)
- Power Requirements: 120volt/20amps/single phase

WARM BAVARIAN PRETZELS

\$1,650.00

Large Gourmet Pretzels, served with assorted toppings: Melted Butter, Warm Beer Cheese, Cinnamon and Sugar, and Yellow Mustard. A minimum of 250 pretzels per day is required.

Includes Warmer, product, toppings and napkins. \$5.25 each addition, increments of 50.

- Attendant is not required, but can be arranged for \$150.00 for up to 4 hours of service. \$30.00 per hr, each additional hour
- Power Requirements: 120volt/20amps/single phase
- Warmer Rental \$250.00 required. (Included)

BUBBLE TEA BAR

\$1,900.00

Made with Tapioca Pearls: Three Flavors Strawberry, Thai Tea, and Mango. Includes a 6ft table, product, cups, napkins, and straws. Minimum of 250 12oz cups per day required, \$5.00 each addition, increment of 50.

- One attendant required- \$150.00 for up to 4 hours of service. \$30.00 per hr, each additional hour

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Alcohol Service at Exhibitor Booths

*A Bartender is required for all alcoholic beverage events. Bar Front included with hosted bar.

All alcoholic beverages must be served by employees of the Greenville Convention Center. It is our policy to request valid picture identification for guests appearing to be under 30 years of age.

Bar Set Fees \$225.00. Includes the following

- One Bartender
- Service Labor: Up to 3 hours of service and up to 1.5 hours for set up and breakdown
- Additional Labor is \$30.00 per hour for extending service or if set up and breakdown is required.

Booth must have a dedicated set up area with a minimum of 8'x 8' and cannot impede aisleways.

Trash removal and clean-up services are included.

SPECIALTY BARS

South of the Border Margarita Station*

\$800.00

100 9 oz margaritas on the rocks · Additional margaritas available at \$7.75 each
Cups, Ice, napkins and stirrers are included. *"Skinny Version" is available, just ask.*

Signature Hurricane Station*

\$825.00

100 9 oz hurricanes on the rocks · Additional hurricanes available at \$8.00 each
Cups, Ice, napkins and stirrers are included.

Frozen Daiquiri Station*

\$850.00

100 9 oz frozen daiquiris. Choose up to two flavors: strawberry, hurricane, margarita, or piña colada.
Additional daiquiris are available at \$8.25 each. Cups, napkins and stirrers are included.

Cajun Mary Station*

\$775.00

100 9 oz Cajun Mary's · Additional Cajun Mary's available at \$7.50 each
Cups, Ice, napkins and stirrers are included.

Cocktails by the Gallon*

\$185.00 per gallon

Pre- Mixed Cocktails: Mojitos, Bloody Mary's, and Screwdrivers or ask us to create a custom flavor and color to match your booth/theme.

A 4-gallon minimum, each gallon serves approximately 23 servings

100 9 oz cups, Ice, napkins and stirrers are included. 25 cups are included with each additional gallon

Mocktails by the Gallon

\$125.00 per gallon

Pre- Mixed without alcohol: Any of the traditional favorites or we can create a custom flavor and color to match your booth/theme.

A 4-gallon minimum, each gallon serves approximately 23 servings

100 9 oz cups, Ice, napkins and stirrers are included. 25 cups are included with each additional gallon

In-Booth Catering Menu v2025

All food and beverage in the Exhibit Halls will be served using compostable service ware. A \$30.00 drop-off fee will be applied to all orders. The customer is responsible for providing tables and electrical service in booths if needed.

BEVERAGE SELECTIONS

Brewed Coffee, Regular & Decaffeinated - 3-gallon minimum purchase

Includes Cups , Creamers, Sugar, Sweeteners, Stirrers and Napkins Per Gallon \$51.00

Brew Your Own Coffee Kit - Client to provide 110 volt 15-amp electrical service -Yields approx. 120 6oz servings

Includes a 12 Cup Coffee Brewer, Gourmet Ground Coffee and Water to yield 10 pots. (Decaf Coffee upon request) sugar, sweeteners, creamer, stirrers, 120 cups, and napkins. Each \$325.00

Coffee Kit Replenishment

3 Gallons of Water (Hot or Cold)	Each	\$30.00
Additional Ground Coffee (Yields 1 Brewed 12 Cup Pot)	Each	\$20.00
Herbal Tea Bags and Honey (10 bags)	Each	\$20.00
Additional Creamers, Sugar, Napkins, Stirrers and Cups	Serves 50	\$25.00

Chilled Beverages

Assorted Canned Sodas and Sparkling Flavored Water - 12 Minimum	Per Dozen	\$48.00
Assorted Bottled Fruit Juices - 12 Minimum	Per Dozen	\$45.00
Bottled Spring Water - 12 Minimum	Per Dozen	\$48.00
Iced Tea - Sweet or Unsweetened - 3 gallon minimum	Per Gallon	\$39.00
Lemonade - 3 gallon minimum	Per Gallon	\$38.00
Ice - 20 lbs (Two 10 Pound Bags)	20 lbs	\$10.00

BREAKFAST SELECTIONS

Woodside Continental Breakfast - 10 person minimum

Assorted Muffins, Breakfast Breads, Pastries and Bagels with Cream Cheese, Assorted Bottled Fruit Juices, Regular and Decaffeinated Coffee and Hot Tea Per Person \$19.50

Assorted Danish, Muffins and Breakfast Breads - 1 dozen minimum	Per Dozen	\$47.50
Bagels w/ Butter & Cream Cheese - 1 dozen minimum	Per Dozen	\$40.00
Sausage Biscuits - 1 dozen minimum	Per Dozen	\$47.00
Flavored Yogurt - French Vanilla or Fruit - 1 dozen minimum	Per Dozen	\$45.00
Fresh Fruit Tray (Melon, Pineapple, Strawberries & Grapes) with Orange Crème Fraiche	Serves 20	\$160.00

SNACKS & BAKED GOODS

Deluxe Mixed Nuts - 3 lb minimum	Per Lb.	\$32.00
Goldfish Crackers - 3 lb minimum	Per Lb.	\$22.00
House Made Tri Color Tortilla Chips and Salsa - 20 person minimum	Serves 20	\$95.00
Gourmet Bagged Potato Chips - 1 dz minimum	Per Dz.	\$42.00
Assorted Sweet & Salty Trail Mix, Individual portion Bags - 1 dozen minimum	Per Dz.	\$35.00
Lance Crackers, Individual Packets- Cheese or Peanut butter - 1 dozen minimum	Per Dz.	\$32.00
Assorted Granola Bars. Individual Packets- - 1 dozen minimum	Per Dz.	\$30.00
Brownies - 1 dozen minimum	Per Dz.	\$43.00
Freshly Baked Jumbo Asst. Cookies - 1 dozen minimum	Per Dz.	\$38.00
Dessert Bars - 1 dozen minimum	Per Dz.	\$45.00
Assorted Ice Cream Bars - 1 dozen minimum	Per Dz.	\$55.00

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PARTY TRAYS

Imported & Domestic Cheese Tray served with Assorted Crackers - 20 person minimum	Serves 20	\$190.00
Fresh Fruit Tray (Melons, Pineapple, Strawberries & Grapes) with Crème Fraiche - 20 person minimum	Serves 20	\$170.00
Fresh Vegetable Crudités with Ranch Dip - 20 person minimum	Serves 20	\$130.00
Iced Jumbo Prawns with Cocktail Sauce - 50 pieces	50 pieces	\$275.00

LUNCH SELECTIONS

Assorted Wrap Sandwiches - 10 person minimum	Per Person	\$28.00
Smoked Turkey & Pimento Cheese, Ham & Cheddar, Roast Beef & Swiss (Choose One)		
Pickle Spears, Chefs Selection of Side Salad, Assorted Bags of Gourmet Potato Chips, Cookies, Bottled Water and Sodas		
Box Lunches - Your Choice of Boxed Wrap Sandwich or Salad - 10 person minimum each selection		
Wraps: Smoked Turkey & Pimento Cheese, Ham & Cheddar, Roast Beef and Swiss or Vegetarian	Per Person	\$25.00
Includes: Gourmet Potato Chips, Pasta Salad, Fruit Garnish, Cookie, Bottled Soda or Water		
Bread Options: Tortilla Wraps, Kaiser Rolls, or Thick Sliced Sourdough or Whole Wheat Bread		
Salad: Grilled Chicken Cobb - Field Greens topped with Grilled Chicken, Candied Pecans, Boiled Eggs	Per Person	\$27.00
Cheddar Cheese and Bacon Bits		
Includes: Gourmet Potato Chips, Cookie, Bottled Soda or Water		
~Available Dietary Accommodations Upon Request: Vegan, Vegetarian, Gluten Free Bread, & Dairy Free		

RECEPTION SELECTIONS

Chilled Hors d'Oeuvres - 2 dozen minimum		
Smoked Salmon with Dill Cream Cheese Pinwheels - 2 dozen minimum	Per Dz.	\$36.00
Curried Chicken with Mango Cream Cheese Pinwheels - 2 dozen minimum	Per Dz.	\$34.00
Iced Jumbo Prawns with Cocktail Sauce -- 50 pieces	50 pieces	\$275.00
Imported & Domestic Cheese Tray served with Assorted Crackers - 20 person minimum	Serves 20	\$190.00
Fresh Fruit Tray (Melons, Pineapple, Strawberries & Grapes) with Crème Fraiche - 20 person minimum	Serves 20	\$170.00
Fresh Vegetable Crudités with Ranch Dip - 20 person minimum	Serves 20	\$130.00
Hot Hors d'Oeuvres - 2 dozen minimum		
Chicken Satay with Peanut Sauce	Per Dz.	\$51.00
Creole Meat Balls in Sweet Tomato Jam - 4 dozen minimum	Per Dz.	\$33.00
Chicken Tenders with BBQ and Honey Dijon Sauces - 4 dozen minimum	Per Dz.	\$45.00
Traditional Buffalo Wings with Blue Cheese Dressing and Celery Sticks - 4 dozen minimum	Per Dz.	\$39.00
Hoisin Glazed Chicken Wings with Sriracha Dipping Sauce - 4 dozen minimum	Per Dz.	\$39.00

HOST BAR SERVICE

OVG Hospitality is the exclusive provider of food and beverages at the Greenville Convention Center. ALL alcoholic beverages are to be served by a trained employee of the Greenville Convention Center. Service of alcoholic beverages must be approved by show management and GCC's Food & Beverage Director. GCC may require a dedicated attendant to check ID's

Wine by the Bottle - requires a bartender at \$30 per hour (four hour minimum) and a \$75 set up fee

Please ask your Catering Sales Representative for a current listing of available wines \$33.00 & up

Bottled Beer - requires a bartender at \$30 per hour (four hour minimum) and a \$75 set up fee

Domestic Selections -24 Minimum	Case	\$156.00
Imported, Micro Brew and Local Selections -24 Minimum	Case	\$180.00

Full Bar - requires one bartender per 100 guests at \$30 per hour (four hour minimum) and a \$175 set up fee \$1,000 Minimum Guarantee
Discuss with your Catering Representative for more details

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ODDS & ENDS

Some Specialty Snack Stands require 110 volt (15 amp) electrical service

Water Cooler Includes a 5-gallon water bottle and cups
Refill -5 gallon with additional cups

Per Day \$150.00
 \$40.00

Gourmet Popcorn - Minimum of 5 pounds per choice
White Cheddar - *serves 50 - 70 Guests*
Movie-time - *serves 50 - 70 Guests*
Caramel - *serves 50 - 70 Guests*

Per 5 pounds \$200.00
Per 5 pounds \$175.00
Per 5 pounds \$200.00

Assorted Frozen Treats

Assorted Cream Bars- 4 dozen minimum
Assorted Frozen Fruit Bars - 4 dozen minimum

Per Dz. \$55.00
Per Dz. \$42.00

Ballpark Snack

Warm Jumbo Pretzels served with Yellow and Grain Mustards - 4 dozen min.
Warm Mini Pretzel Bites with Yellow and Grain Mustards - Serving is approx. 5 pieces per person

Per Dozen \$42.00
Per Person \$3.50

Labor Charges - 4 hour minimum per person

Bartender
Server
Chef Attendant
ID Check Attendant
Refresh Trip Charge -Restocking food and beverage after the initial delivery.
Limited Bar Set Up Fee - with Beer & Wine service
Full Bar Set Up Fee - with Liquor, Beer & Wine service

Per Hour \$30.00
Per Hour \$25.00
Per Hour \$25.00
Per Hour \$25.00
Each \$30.00
Each \$75.00
Each \$175.00

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GREENVILLE
CONVENTION CENTER

2025

Booth Catering Order Form Greenville Convention Center

Dates of Event / Show:

Name of Company			Booth Business Name			Booth Number #		
Co Representative			Phone #			Email		
On Site Contact			Phone #			Email		
Billing Address:								
City			State			Zip Code		
Special Billing Instructions:								
Phone Number						Fax Number		

PAYMENT

Please Use Link Below:
<https://meetgcc.com/miscellaneous-payment-form/>

Finance Department:

Theresa Carter
TCarter@Meetgcc.com
Angelica Preacher
APreacher@Meetgcc.com
Theresa Carter
TCarter@Meetgcc.com

Please review the OPERATING POLICY and the CATERING POLICY.

Return this form to:
SalesGCC@meetgcc.com

Please complete 1 Order Form for each booth delivery on each day.

<u>Delivery Date</u>	<u>Service Times</u>	<u>Quantity ea/ppl</u>	<u>Menu Item Description</u>	<u>Unit Price ea/pp</u>	<u>Total Price</u>	
	-		Refresh Fee afer initial drop off		\$30.00	
	-				\$	
	-				\$	
	-				\$	
	-				\$	
	-				\$	
	-				\$	
	-				\$	
<u>Please return this order form SalesGCC@Meetgcc.com</u>				SUBTOTAL 1	\$	
Greenville Convention Center		Attn: Catering Sales Mgr		SERVICE CHARGE (23%)	\$	
One Exposition Drive Greenville, SC 29607 USA				SUBTOTAL 2	\$	
Catering Sales Office Main (864)233-2562				SALES TAX (6%)	\$	
Fax: (864)255-8600				HOSPITALITY TAX 2% (Only applies to subtotal 1 amount)	\$	
				Total Estimated Charges	\$	
Short Term Order Fee on orders placed with in 21 days of the event's first day.					ADD 15%	\$
				NEW TOTAL	\$	

After Catering Sales receives your order, someone will contact you to confirm your order.
If you do not get a response in 2 business days, please contact us.

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