



OCEAN CENTER  
— DAYTONA BEACH —

SAVE *The* DATE



**SPECTRA**  
— BY COMCAST SPECTACOR

# CELEBRATION

From traditional to bohemian, shabby to chic, and everything in between, let the Ocean Center and Spectra Food Services and Hospitality make your wedding or celebration one to remember! Our professional and experienced staff is here from beginning to end to make sure you have the perfect day with family and friends.

## PACKAGES INCLUDE

### FACILITY RENTAL AND SET UP\*

Set up to include seating based upon final guaranteed number of guests

\*Rental waived if food and beverage minimum of \$7,500 is met (not to include tax or management charge). If not, rental will be charged at \$1,500.

### HEAD TABLE – GIFT TABLE – CAKE TABLE – DJ TABLE

### MENU AS SELECTED AND SERVICE WAIT STAFF

#### VIP BRIDAL SUITE \*

Based Upon Availability

#### BEVERAGE SERVICE WITH MEAL INCLUDES:

Iced Tea – Iced Water – Coffee

#### CHAMPAGNE TOAST

Head Table Only – Not to Exceed 12 Guests

#### CAKE CUTTING

Cake Not Included in Price

#### DANCE FLOOR

#### UPLIGHTS

# buffet PACKAGES

## DIAMOND BUFFET PACKAGE

**\$59.00** PER PERSON

### INTERNATIONAL CHEESE AND MARKET FRESH VEGETABLE DISPLAY

Served with Garlic Ranch Dip

### CHOICE OF SALAD (2)

Served with Dinner Rolls and Butter

#### TOSSED GREEN SALAD

Served with Tomatoes, Cucumbers, and Shredded Carrots with 2 Dressings

#### CAESAR SALAD

Classic Caesar Salad Served with Shaved Parmesan and Croutons with 2 Dressings

#### FRESH TOMATO AND CUCUMBER SALAD

#### GRILLED VEGETABLE SALAD

### CHOICE OF ENTRÉE (2)

#### CARVED GARLIC AND HERB CRUSTED BEEF

#### CARVED ROASTED PORK LOIN

#### CHICKEN SALTIMBOCCA WITH CAPER AND WHITE WINE SAUCE

#### PAN SEARED SALMON WITH BOURBON GLAZE

#### CHEF'S CUSTOM PASTA ACTION STATION

### CHOICE OF STARCH (2)

#### YUKON GOLD WHIPPED POTATOES

#### GARDEN RICE PILAF

#### GARLIC ROASTED RED SKIN POTATOES

#### BUTTERY ORZO

#### CHEESY POTATO GRATIN

### CHOICE OF VEGETABLE (2)

#### FRESH VEGETABLE MEDLEY

#### FRENCH STYLE GREEN BEANS

#### SWEET GLAZED BABY CARROTS

#### ROASTED ASPARAGUS WITH RED PEPPER

#### SAUTÉED ZUCCHINI AND TOMATO

# buffet PACKAGES

**EMERALD BUFFET PACKAGE**     **\$49.00** PER PERSON

**CHOICE OF SALAD (1)**

Served with Dinner Rolls and Butter

**TOSSED GREEN SALAD**

Served with Tomatoes, Cucumbers, and Shredded Carrots with 2 Dressings

**CAESAR SALAD**

Classic Caesar Salad Served with Shaved Parmesan and Croutons with 2 Dressings

**FRESH TOMATO AND CUCUMBER SALAD**

**GRILLED VEGETABLE SALAD**

**CHOICE OF ENTRÉE (2)**

**CARVED HERB CRUSTED TOP ROUND OF BEEF WITH  
AU JUS AND CREAMY HORSE RADISH SAUCE**

**HERB SEARED BREAST OF CHICKEN WITH PEACH DEMI GLAZE**

**CHEF'S CUSTOM PASTA ACTION STATION**

**CHOICE OF STARCH (2)**

**YUKON GOLD WHIPPED POTATOES**

**GARDEN RICE PILAF**

**GARLIC ROASTED RED SKIN POTATOES**

**BUTTERY ORZO**

**CHOICE OF VEGETABLE (2)**

**FRESH VEGETABLE MEDLEY**

**FRENCH STYLE GREEN BEANS**

**SWEET GLAZED BABY CARROTS**

**SAUTÉED ZUCCHINI AND TOMATO**

# buffet PACKAGES

## SAPPHIRE BUFFET PACKAGE **\$39.00** PER PERSON

### CHOICE OF SALAD (1)

Served with Dinner Rolls and Butter

#### TOSSED GREEN SALAD

Served with Tomatoes, Cucumbers, and Shredded Carrots with 2 Dressings

#### CAESAR SALAD

Classic Caesar Salad Served with Shaved Parmesan and Croutons with 2 Dressings

### CHOICE OF ENTRÉE (2)

#### JACK DANIELS GLAZED CHICKEN

#### PAN SEARED BARRAMUNDI WITH TROPICAL SALSA AND MANGO BUTTER

#### SLICED PORK LOIN WITH VIDALIA ONION DEMI-GLACE

### CHOICE OF STARCH (2)

#### YUKON GOLD WHIPPED POTATOES

#### GARDEN RICE PILAF

#### HERB ROASTED RED SKIN POTATOES

### CHOICE OF VEGETABLE (2)

#### FRESH VEGETABLE MEDLEY

#### SOUTHERN STYLE GREEN BEANS

#### SWEET GLAZED BABY CARROTS

# MEAL *plated* OPTIONS

## CHOICE OF SALAD (2)

Served with Dinner Rolls and Butter

### TOSSED GREEN SALAD

Served with Tomatoes, Cucumbers, and Shredded Carrots with 2 Dressings

### CAESAR SALAD

Classic Caesar Salad Served with Shaved Parmesan and Croutons with 2 Dressings

## ENHANCE YOUR ENTREE

### THE "NOT SO CHOPPED" SALAD (ADD \$2)

Our house baby greens with tomato and hard cooked egg wedges, chopped bacon and crumbled blue cheese with 2 Dressings

### SALAD CAPRESE (ADD \$3)

House baby greens with slices of Roma tomato and fresh mozzarella, a garlic crostini and balsamic drizzle

## MAIN ENTRÉE SELECTIONS

### CHOOSE(1) \$35.00 PER PERSON

#### VERDE CHICKEN

Grilled Breast of Chicken with Parmesan Verde Sauce  
Saffron Rice, Roasted Carrots and Red Peppers

#### PAN SEARED SALMON

Pan Seared Salmon on Yukon Gold Mashed Potato with  
Broccoli and a Rich Mushroom Green Onion Sauce

### CHOOSE(1) \$40.00 PER PERSON

#### MEDITERRANEAN STUFFED CHOP CUT CHICKEN BREAST

Chop Cut Chicken Breast Stuffed with Spinach and Feta Cheese with Roasted Red  
Pepper Sauce Served with Saffron Potatoes and Roasted Zucchini and Squash

#### TOP SIRLOIN AU POUIVRE

Grilled 6oz Sirloin with a Cognac Peppercorn Cream Sauce,  
Roasted Red Potatoes and Seasonal Vegetables

#### MOJO MARINATED PORK

Oven Roasted and Sliced, Apple and Vidalia Onion Jus  
Cheesy Hash Brown Cupcake and Country Green Beans

### CHOOSE(1) \$45.00 PER PERSON

#### WRAPPED PETITE ANGUS FILET MIGNON

6 oz of Angus Beef Tenderloin Wrapped in Smoky Bacon, Horseradish  
Demi-Glace, Garlic Mashed Potatoes with Roasted Asparagus and Red peppers

#### SEAFOOD STUFFED CHICKEN

Chicken Breast Filled with a Hearty Shrimp, Crab and Garlic Bread Stuffing,  
Chardonnay Cream Sauce, Buttery Orzo and Sautéed Seasonal Vegetables

#### BEACHSIDE BARRAMUNDI

Pan seared Barramundi Filet with Tropical Coconut Rice, Baby Vegetables and a Mango Butter

*Prices do not include 6.5% sales tax and 20% management charge*

# bar beverages

## BY THE DRINK

### HOST BAR

Based Upon Consumption

<b>12 OZ IMPORTED BEER</b>	<b>\$6.00</b>
<b>12 OZ. DOMESTIC BEER</b>	<b>\$5.00</b>
<b>WELL COCKTAILS</b>	<b>\$6.50</b>
<b>HOUSE WINE</b>	<b>\$5.50</b>
<b>WATER, SODA, JUICE</b>	<b>\$2.50</b>
<b>BOTTLE OF WINE</b>	<b>\$25.00</b>
<b>BOTTLE OF CHAMPAGNE</b>	<b>\$28.00</b>

*Host Bar prices do not include 6.5% sales tax and 20% management charge*

### CASH BAR

<b>12 OZ IMPORTED BEER</b>	<b>\$6.50</b>
<b>12 OZ. DOMESTIC BEER</b>	<b>\$5.50</b>
<b>WELL COCKTAILS</b>	<b>\$8.00</b>
<b>HOUSE WINE</b>	<b>\$7.00</b>
<b>WATER, SODA, JUICE</b>	<b>\$2.50</b>

*Cash bar prices are inclusive of applicable taxes*

*\$40 bartender set up fee per bartender per hour  
One bartender per 100 guests.*

*It is unlawful to remove alcoholic beverages from the premises*

# POLICIES *and* PROCEDURES

Spectra Food Services and Hospitality maintains the exclusive right to provide all food and beverage services at the Ocean Center. No outside food or beverage is permitted inside the facility by the patron or patron's guests (except wedding cake). Food items may not be taken off the premises.

Customer assumes full responsibility for repair or replacement of any Spectra Food Services and Hospitality and the Ocean Center property damaged by the customer or its attendees.

Set menus are to be selected and detailed no less than 30 days prior to the date of your event. Your final guaranteed attendance number must be provided at least 7 days prior to the date of your event. Should a guaranteed number not be received, your expected number stated on your event order shall become your final guaranteed number of attendees. Spectra Food Services and Hospitality will set and prepare for the guaranteed number. The greater of either the guaranteed number of attendees or actual attendance will be used to calculate final charges. Caterer will be prepared to serve 3% above the guarantee, capped at 20 meals.

All prices are subject to 6.5% sales tax and 20% management charge.

A 50% deposit calculated on the anticipated total amount is due at the time of signing the contract. Final payment for the event is due no later than 7 days prior to date of the event.

Should cancellation occur, a written cancellation notice must be received and postmarked prior to the event start date. Any deposit will be refunded in accordance of the following schedule:

- a. Postmark greater than 121 days prior to event date – 100% refund less \$150.00 administrative fee
- b. Postmark within 91-120 days – 50% refund plus any expense incurred
- c. Postmark within 1-90 days – no refund