



SAVOR...

Catering Menu

Florence Center

● BREAKFAST ● BREAKS ● LUNCH & DINNER ● BUFFETS ● RECEPTIONS ● BEVERAGES ● CATERING INFORMATION ●

WELCOME!

Thank you for choosing the Florence Center and Savor for your event. We look forward to creating a world class dining experience for you.

Savor...Catering by SMG is the exclusive food and beverage provider for the Florence Civic Center. No food and/or beverage of any kind will be permitted to be brought into the facility by the patron or any of the patron's guests or invitees. Food and Beverage items may not be taken off the premises.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.

All pricing is per person unless otherwise noted. Please add 20% Administrative Fee, 8% Sales Tax and 2% Hospitality Fee to all costs. Due to fluctuating food and beverage prices, all pricing is subject to change without notice unless arrangements and selections are confirmed with a signed catering contract.

For pricing, special requests or if you don't see a menu item that you would like on our menu, please contact our Director of Food and Beverage or Banquet Manager at (843) 679-9417.

BREAKFAST

All Selections are served with freshly brewed coffee, orange juice, and water. Pricing per person.

BREAKFAST BUFFETS

Traditional Buffet * \$14

Freshly Scrambled Eggs, Bacon, Country Sausage, Buttered Grits, Cheesy Hash brown Casserole, Biscuits, Butter, Jellies, and Salsa

Classic Buffet* \$15

Freshly Scrambled Eggs, Bacon, Country Sausage, Butter Grits, Cheesy Hash brown Casserole, Fresh Sliced Fruit, Muffins, Biscuits, Butter, Jellies, and Salsa

Omelet Buffet * \$16

Omelets freshly prepared while you watch with your choice of Diced Tomatoes, Bell Peppers, Onions, Sliced Mushrooms, Cheddar Cheese, Bacon, and Sausage. Served with Cheesy Hash brown Casserole, Buttered Grits, Biscuits, Butter and Jellies

Spanish Frittata * \$16

Freshly Baked Frittata filled with your choice of Broccoli and Cheese, Ham and Cheese, Asparagus and Cheese or Grilled Vegetables. Served with Salsa, Mini Croissants, Vanilla Yogurt topped with Fresh Seasonal Berries, Butter and Jellies



CONTINENTAL

Executive Continental \$12

A Selection of Chef Prepared Muffins, Danish, Warm Cinnamon Rolls, Fresh Sliced Fruit, and Vanilla Yogurt topped with Fresh Seasonal Berries



Deluxe Continental \$9

Fresh Sliced Fruit, Chef Prepared and Selected Muffins, Danish, Bagels, Whipped Butters, Cream Cheese, and Jellies

Hometown Continental \$9

A Selection of Freshly Baked Sweet Breakfast Blends expertly prepared in house and served with Honey Butter, Apple Butter and Vanilla Yogurt Topped With Fresh Seasonal Berries

GRAB & GO BREAKFAST ASSORTMENT

All items are individually wrapped. Priced per person. Choose from Pound Cake, Danish Variety, Assorted Whole Fruit, Banana Nut & Apple Cinnamon Muffins, Apple Cinnamon Oatmeal, Trail Mix or Fruit Yogurt Variety

Choose any Three \$7

Choose any Four \$9

BREAKFAST ENHANCEMENTS

Ham and Cheese Croissant * \$5 each

Whole Seasonal Fruit Selection \$4 each

Variety of Fruit Yogurt \$4 each

Country Ham Biscuits \$4 each

Sausage Biscuits * \$4 each

Warm and Flaky Croissants \$29*

Bagel Variety \$28*

Fresh Baked Muffin Variety \$25*

Chef Prepared Cinnamon Rolls \$25*

Warm Fruit Danish Variety \$25*

**Price Per Dozen*

BREAKFAST BEVERAGE STATION \$8

Price per person. Only available to accompany breakfast selections. Two hour service maximum.

An assortment of Juices, Regular and Decaf Coffee, Hot Tea, Bottled Water, and Pepsi Products

BREAKS

Includes coffee, water, and iced tea station. Price per person.

CROWD PLEASERS

Choose from Ballpark Style Warm Pretzels, Popcorn, Whole Fruit Assortment, Individual Bags of Chips, Candy Bar Variety, Freshly Baked Cookie Assortment, Individual Bags of Mixed Nuts, Granola/Cereal Bar Variety, Snack Cracker Packs (“Nabs”), Or Trail Mix,

Choose any Two \$8

Choose any Three \$10



SNACKS BY THE DOZEN

Price per dozen

Fudge Brownie \$25

Jumbo Cookie Assortment \$25

Corn Dog \$24

BEVERAGES

Orange, Cranberry or Apple Juice \$21 gal

Freshly Brewed Coffee \$20 gal

Iced Tea \$18 gal

Lemonade \$18 gal

Fruit Punch \$18 gal

Bottled Water \$2 each

Bottled Sodas (Pepsi) \$2 each

Water Station (Serves 100) \$25

LUNCH AND DINNER

BOXED MEALS

All Boxed Lunches served with Cookie, Bag of Chips or Pasta Salad, and Bottled Water or Soda. Price per person

Signature Wraps * \$15

Your Choice of Italian, Chicken Salad, Santé Fe Turkey, Chicken Fajita, BLT or Gilled Mediterranean Vegetable

Classic Club Wrap * \$15/Sandwich \$16

Ham, Turkey, Bacon, American cheese, Lettuce and Tomato on White or Wheat Bread or in a Wrap



Create Your Own Deli Creations Wrap \$14/Sandwich \$15

Choose From Ham, Turkey or Roast Beef with Lettuce, Tomato and Red Onion on White or Wheat Bread or in a Wrap



Grilled Chicken Caesar Salad * \$14

Grilled Chicken Breast served on Romaine Lettuce, Red Onion, Shredded Parmesan, Cucumbers, Cherry Tomatoes, Croutons and Caesar Dressing

Greek Salad \$14

Romaine lettuce topped with red onion, Kalamata olives, cucumber, pepperoncini, Roma tomatoes, feta cheese and Greek Style dressing

Chef's Salad * \$14

Blend of Romaine and Iceberg Lettuce with Ham, Turkey, Bacon Bits, Cheese, Eggs, Tomatoes, Cucumbers, Pickle Spear and choice of Ranch or Thousand Island Dressing

PLATED ENTREES

LIGHTER FARE

Includes Tea and Water service. Priced per person. House dessert available for \$1 more per person.



Waldorf Chicken Salad Plate * \$16

Chicken salad made with grilled chicken, celery and red seedless grapes. Served atop a bed of lettuce and served with crackers and fresh fruit

Grilled Blackened Chicken Caesar Salad * \$16

Blackened Chicken Breast served atop crisp romaine lettuce, olives, artichokes, croutons and parmesan cheese and served with a soft rosemary breadstick and Caesar dressing

PLATED ENTREES

Includes bread basket, water and tea service and your choice of salad and dessert. Priced per person.

Herb Marinated Grilled Chicken Breast * \$22

Marinated Grilled Chicken Breast finished with a Lemon-Herb Velouté and served with a Wild Rice Pilaf and Seasonal Vegetables

Pan Seared Chicken with Sauce Jus Lie * \$22

Chicken Breast topped with a light, flavorful Sauce and served with Fondant Potatoes and Whole Baby Carrots

Chicken Piccata * \$22

Golden browned chicken with a lemon, buttery, caper sauce served over angel hair pasta with roasted carrots



Oven Roasted Pork Roulade * \$22

Marinated Pork Loin stuffed with Fresh Spinach, Garlic and Shallots served with Wild Rice Pilaf and Sautéed Whole Green Beans

Roasted Pork Medallions * \$22

Pork Medallions roasted with Mustard Chive Sauce and served with Roasted Garlic Mashed Potatoes and Grilled Asparagus

Stuffed Pork Chop * \$23

Pork Chop stuffed with Caramelized Onions, Bacon and Apples served with Saffron Rice and Green Beans with Almonds

Grilled Pesto Shrimp Skewers * \$23

Two Grilled Pesto Shrimp Skewers served with Goat Cheese and Chive Mashed Potatoes and Seasonal Vegetables



Stuffed Pablano Peppers * \$23

Southwest style chorizo and beef, black beans, and vegetables displayed in a roasted pablano pepper topped with sour cream and salsa served atop Spanish rice with Mexican Grilled corn

Cheesy Grit Cake with Pulled Pork and Spring Vegetables * \$23

Slow roasted pulled pork and vegetables served on top of a fried grit cake and garnished with freshly grated cheese

Hunter's Chicken * \$23

Lightly Breaded Chicken Breast topped with a Mushroom, Bacon and Tomato Demi Glaze served with Garlic Mashed Potatoes and Seasonal Vegetables

Chicken Supreme * \$23

Seared Chicken Breast topped with Monterey Jack cheese, Green Onions and Supreme Sauce served with Garlic Mashed Potatoes and Seasonal Vegetables

Open Faced Cordon Bleu * \$23

Chicken Cordon Bleu served with Mashed Potatoes, Balsamic Glazed Squash and Red Peppers



Grilled Beef Medallions * \$24

Herb marinated and grilled beef medallions (3) served with Gorgonzola sauce wild rice pilaf and oven roasted asparagus

Chicken Oscar * \$24

Lightly Breaded Chicken Breast stuffed with Lump Crab Meat served with Yellow Rice and Haricot Verts

Herb Crusted Beef Tenderloin * \$26

Herb Crusted Beef Tenderloin sliced and served with Garlic Mashed Red Skin Potatoes and Sautéed Whole Green Beans



Bourbon Glazed Salmon * \$26

Salmon Filet with a Bourbon Glaze and served with Grilled Pineapple, Israeli Couscous and Ribbon Vegetables



Blue Ribbon Crab Cake * \$26
Handmade, Award Winning Crab Cake served with a Fire Roasted Red Pepper Sauce and Jalapeño Remoulade with Garlic Mashed Potatoes and Seasoned Asparagus and Baby Carrots

Beef Medallions & Grilled Chicken * \$29

Tender Beef Medallions marinated and grilled with a Boneless Chicken Breast, Mashed Sweet Potatoes with Butter and Brown Sugar and Green Bean Medley



Salmon & Chicken * \$29
Sustainable Atlantic Salmon and Boneless Chicken Breast with a Chardonnay Chive Sauce served with Wild Rice Pilaf and Lemon Butter Broccoli

Prime Rib Au Jus * \$33

Juicy Prime Rib cooked either medium or medium well with Au Jus and paired with Garlic Mashed Potatoes and Steamed Broccoli

PLATED MEAL ACCOMPANIMENTS

Traditional Bread Basket

A combination of Honey Wheat and White Yeast Rolls with Individual Sweet Cream Butter Balls

SALAD CHOICES

Garden Salad

Iceberg Lettuce, Shredded Carrots, Shredded Purple Cabbage, Cucumber, Tomato and Red Onion

Spring Salad

Spring Green Mix, Cucumber, Red Onion and Tomatoes

Caesar Salad

Romaine Lettuce, Sliced Black Olives, Croutons and Parmesan Cheese served with a Creamy Caesar Dressing

Spinach Salad

Baby Spinach, Tomatoes, Red Onion and Cucumber served with a Raspberry Vinaigrette Dressing

DESSERT CHOICES

Chocolate Layer Cake Apple Pie

Strawberry Cream Cake Key Lime Pie

Lemon Cream Cake Pecan Pie

Tuxedo Cake

Cheesecake (add \$1 per person)

Buffets

All buffets are priced per person and include tea and water service. Offered a maximum of 2 hours of service and may be extended for an extra charge.



Old Fashioned Deli Buffet \$20

An assortment of sliced deli meats, cheese, toppings, breads, and condiments, individual bags of chips, pasta salad, brownies, and cookies arranged to create your own deli lunch.

Soup and Salad Buffet \$21

Salad bar includes Iceberg and Romaine lettuce mix, chicken salad, pasta salad, cucumbers, tomatoes, peppers, onions, cheese, assorted dressing, and your choice of 2 of the following soups: Tomato Basil, Roasted Vegetable, Creamy Potato, or Broccoli and Cheese. Served with fresh baked bread sticks and fruit salad.

Traditional Hot Buffet

Traditional hot buffet include our traditional bread basket, your choice of Garden or Caesar Salad, and choice of dessert. Offered a maximum of 2 hours of service and may be extended for an extra charge.

Entrees \$24 / 3 Entrees \$26

ENTRÉE CHOICES

Add an additional entrée for \$2 more per person

Meat or Vegetable Lasagna *

Pot Roast with Carrots *

Beef Tips with Mushroom Gravy *

Grilled Meatloaf *

Herb Roasted Chicken *

Chicken Parmesan *

Chicken Pot Pie *

Southern Fried * Chicken

Marinated Grilled Chicken Breast*

BBQ Chicken *

Hunter's Chicken *

Baked Honey Ham *

Roasted Apricot-Dijon Pork Loin *

Grilled Maple-Soy Pork Loin *

Grilled or Roasted Pork Chops *

Grilled Salmon *

Blackened Salmon *

Stuffed Pablano Peppers*

VEGETABLE CHOICES

Choose two of the following:

Add an additional vegetable for \$1 more per person.

**Sautéed Whole Green Beans
with Garlic and Pecans**

Italian Green Beans

Steamed Broccoli

Stewed Tomatoes with Okra

Honey Glazed Carrots

Sweet Kernel Corn

Collard Greens

Steamed Asparagus

with Lemon Butter

Steamed Cabbage

Squash Casserole

Steamed Squash

Green Bean Casserole

Roasted Brussel Sprouts

Butternut Squash

STARCH CHOICES

*Choose one of the following:
Add an additional starch
for \$1 more per person.*

Wild Rice Pilaf

Brown Rice Pilaf

Macaroni and Cheese

Fingerling Potatoes

Roasted Garlic Mashed Potatoes

Scalloped Potatoes

Herb Roasted Potatoes

Sweet Potato Soufflé

Baked Beans

Jalapeño Corn Pudding

Broccoli, Cheese and Rice Casserole

Black Eye Peas

Quinoa

Baked Sweet Potato

Baked Potato

DESSERT CHOICES

*Choose one of the following:
Add an upgraded dessert
for \$1 more per person.*

Chocolate Layer Cake

Lemon Cream Cake

Strawberry Cream Cake

Tuxedo Cake

Chef's Choice Assorted Desserts



Receptions

DISPLAYS

Priced to serve 100



Fresh Sliced Fruit Display \$375

Seasonal Fruit to include Cantaloupe, Strawberries and Pineapple garnished with Grapes and served with Fruit Dip

Whole Poached Salmon Display * \$375

Whole Poached Salmon deliciously displayed with Sour Cream, Capers, Coarse Ground Pepper, Red Onion and Kosher Salt

Deluxe Crudit  Display \$325

A colorful assortment of Fresh Sliced Seasonal Vegetables served with a Hearty Ranch Dip

Fruit-tini Display \$300

Fresh seasonal fruit served in a martini glass and garnished with a dollop of whipped cream

Shrimp Cocktail Display \$250

100 jumbo shrimp appetizingly arranged on a platter, served with cocktail sauce and lemon wedges for garnish

Domestic Cheese Display \$250

Colby, Swiss, and Cheddar cheese tastefully arranged, garnished with Grapes and paired with Crackers

HOR D' OEUVRES

Serving Recommendations: Light- 6 pieces per person, Average- 9 pieces per person or Heavy- 12-14 pieces per person

COLD

Individual Grilled Jumbo Shrimp with Gazpacho * (100 Pieces)	\$300
Jumbo Shrimp served with Gazpacho (Spanish style cold soup made from tomatoes, vegetables, and spices)	
Beef Tenderloin Crostini * (100 Pieces)	\$275
Shrimp with Avocado and Lime Taster * (100 Piece)	\$250
Black Forest Ham and Swiss Slider* (100 Pieces)	\$200
Cucumber and Bay Shrimp with Dill Sour Cream * (100 Pieces)	\$185
Finger Sandwich Assortment (100 Pieces)	\$185
Prosciutto Wrapped Asparagus Spears * (100 Pieces)	\$185
Individual Seasonal Vegetable Crudité (100 Pieces)	\$175
Caprese Salad Skewers (100 Pieces)	\$170
Italian BLT * (100 Pieces)	\$140
Antipasto Skewers (100 Pieces)	\$140

HOT

Award Winning Crab Cakes with Red Pepper Coulis * (100 Pieces)	\$290
Mini Quiche * (100 Pieces) (Cheese or Spinach and Cheese)	\$265
Street Tacos * (100 Pieces) (Chicken or Beef)	\$280
Beef Kabobs * (100 Pieces)	\$275
Pimento Cheese Burger Sliders * (100 Pieces)	\$260
Chorizo Potatoes * (100 Pieces) Red potatoes stuffed with chorizo (Mexican sausage), cheese and sour cream.	\$250
Chicken Wings * (100 Pieces) (Chili Lime, BBQ, Orange Ginger, Sweet & Sour)	\$235
Chicken Satay Selection * (100 Pieces) Skewered chicken in sauce of your choice and served with peanut sauce	\$210
Coconut Shrimp with Mango Chili Sauce * (100 Pieces)	\$210

HOT CONTINUED

Parmesan Crusted Chicken Tenderloin with Marinara * (100 Pieces)	\$175
Sweet Potato Ham Biscuits * (100 Pieces)	\$170
Cheese and Potato Pierogi (100 Pieces) Dumpling filled with shredded cheese and mashed potatoes	\$170
Southwestern Egg Roll with Guacamole and Sour Cream * (100 Pieces)	\$160
Sweet Potato Bombs * (100 Pieces)	\$150
Chicken and Waffle Bite * (100 Pieces)	\$140
Meatballs * (100 Pieces) (Swedish, BBQ, Sweet & Sour, Teriyaki or Alfredo)	\$120
Fried Cheese Ravioli with Marinara (100 Pieces)	\$120
Spicy Shredded Chicken Quesadilla with Salsa & Sour Cream * (100 Pieces)	\$95

SPREADS AND DIPS

Priced to serve 100

Spinach Artichoke Dip with Toasted Parmesan Pita Wedges	\$200
Spicy Queso Dip with Tortilla Chips	\$185
Smoked Salmon Mousse with Crackers *	\$185
Hummus Trio	\$165
Goat Cheese Bruschetta with Peaches and Honey	\$160
Cold Shrimp Dip with Crackers *	\$145
Homemade Pimento Cheese and Crackers	\$140
Baked Feta	\$140
Homemade Pineapple Spread with Crackers	\$140
Fruit Salsa with Cinnamon Sugar Pita Chips	\$100



STATIONS

Pricing per person. Two hour service maximum.

Shrimp & Grits * \$8

Sautéed Shrimp with Andouille Sausage, Peppers, Onion, Tomato, and Celery tossed with Tasso Ham Etouffee Sauce served on Creamy Stone Ground Grits

Mashed-Tini Bar \$6

Creamy Mashed Potatoes and Mashed Sweet Potatoes with an array of delicious toppings for all taste preferences

CHEF STATIONS

Price per person. Chef fee per item will apply. Two hour service maximum.



French Dip * \$6

Thinly sliced Roast Beef piled atop a Warm Roll and served with Au Jus for dipping

Pasta Station \$7

Penne Pasta or Tortellini Pasta tossed with

Tomato, Onion, Black Olives and Peppers topped with Tomato Herb Sauce or Alfredo Sauce

Add Grilled Chicken for an additional \$1 per person

Bananas Foster or Crème Brule \$8

Both prepared and fried fresh for you guests to enjoy

CARVINGS

All Carved Items served with Fresh Rolls and Condiments. Pricing per person. Chef Carving fee per item will apply. Two hour service maximum.

Roasted Herb Crusted Tenderloin * \$8

Steamship of Beef * \$8

100 person minimum

Roast Beef * \$7

Roast Turkey Breast * \$7

Whole Maple Sugar Cured Ham *

Rubbed Pork Loin * \$6

SWEET TREATS

Mini Cheesecake Selection (100 Pieces) \$290

Mini Boston Crème Cake (100 Pieces) \$290

Cannolis (100 Pieces) \$260

Sweet Biscuits with Lemon Curd (100 Pieces) \$250

Lemon Bars (100 Pieces) \$210

Viennese Display \$7

Price per person. Chocolate Dipped Strawberries, Mousse Cups and Miniature Confections

BEVERAGES

All Cash and Host bars are subject to a \$100 Bartender fee for 3 hours of service. 1 Bartender per 100 guests is required.

CASH

Soda (PEPSI) \$2

Bottled Water \$2

Beer \$6

House Wine, Woodbridge

\$6 By the Bottle \$30

Cordials & Liqueurs Mixed Drinks \$8

HOST

Price per guest. An extra charge per guest per hour after 3 hours of service.

Host Bar: \$20 Per Guest

Domestic Beer, House Wine and Soda (PEPSI)

Premier Host Bar: \$24 per guest

House Liquor, Domestic Beer, House Wine and Soda (PEPSI)



CATERING INFORMATION

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Alcoholic Beverage Service

We offer a complete selection of beverages to compliment your event. The South Carolina Alcohol and Beverage Commission regulates alcohol beverage service. As the licensee, we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises or removed from the premises. In compliance with regulations, we reserve the right to ask patrons for proper identification for alcoholic beverage services and the right to refuse alcohol service to intoxicated or underage persons. The Florence Center employees must dispense all Alcoholic Beverages. The client is responsible for general sobriety and conduct of its guests and the bar must close one-half hour before the ending time of the event. Any alcohol charges incurred during the event must be settled the night of the event. The bartender fee is \$100.00 per 100 guests.

Menus

Our menus are designed as guidelines to assist you in the selection of your food and beverage services. Please note that our food and beverage Director welcomes the opportunity to customize menus and services to create unusual or thematic events. All food and beverage services are scheduled for two (2) hours unless otherwise noted, however, they may be extended at an additional charge if you choose to do so.

Pricing

A 20% administrative fee and a 2% hospitality fee will be applied to all food and beverage sales. An 8% sales tax will be applied to all food, beverages, labor, linen and decor. Guaranteed prices will be confirmed with a signed contract and specified deposit. Any catering for fewer than 50 guests will incur a \$50.00 service charge.

Labor

Catering personnel are scheduled in four hour shifts for each meal period. These shifts include set-up, service and breakdown. Any events requiring additional time for service will incur an overtime charge of \$15.00 per server per hour.

Contracts

A signed copy of the catering contract and catering policies must be returned two (2) weeks prior to your event. The signed contract and policies with the stated terms constitutes the entire agreement between the client and Savor...catering by SMG. Any on-site additions to these contracted arrangements will be accommodated upon receipt of a signed agreement listing the additional items requested.

Facility Services

Banquet prices include linens (excluding overlays or special orders), glassware, china and flatware for up to 1000 seated guests. For banquets over 1000 guests, additional charges may apply.

Decorations

The Director of Food and Beverage Services can assist you with specialty items from the decor inventory to enhance your event.

Payment

A deposit in the amount of 50% of the estimated charges will be due, along with the signed contract, by the date specified on the Banquet Contract. This will guarantee services for your event. 100% of the estimated charges will be due five (5) business days prior to your event date. Any increases in final guarantee (above 5%) will be due and payable prior to the beginning of service. Any on-site adjustments, additions or replenishments of the contracted services will be reflected in a final notice, payable within 10 days of receipt. We do not offer direct billing, as such, a guarantee payment is required for all functions. You may finalize your account with a Company Check, Cashier's Check, Visa, Master Card, American Express, Discover or Cash. We will process/pre-approve your credit card for any estimated balance due three (3) business days prior to your event date.

Cancellation Policy

Cancellation of contracted services must be made in writing a minimum of four (4) weeks prior to the scheduled event date. If the event is cancelled less than fourteen (14) days but more than 72 hours (business days) prior to the event, a fee of 75% of the total estimated services will be due and payable. Any event cancelled less than 72 hours (3 business days) prior to the event date will incur 100% of the estimated charges.

Guarantees

The guaranteed number of attendance is required five (5) business days prior to the event date. A business day is defined as Monday-Friday by 12noon. If the guarantee is not received as stated, the number on the contract will be considered as your final guarantee. The guarantee is not subject to reduction after the 5-day deadline. Increases in attendance given after the final guaranteed deadline will be subject to additional charges. The Food and Beverage Department will not be responsible or liable for serving these guests, but will do so based on availability of product. We will prepare food product for seated

functions 5% over the final guarantee to a maximum of 30 people. Additional seating will only be placed if needed. We will not be responsible or liable for serving these guests, but will do so based on availability of product.

Tradeshow, Vendors, Exhibition Spaces

Sampling and/or distribution of food and/or beverages by any exhibitor or vendor must be approved by the Food & Beverage Director two weeks (10 business days) prior to any function and must complete a hold harmless agreement. SMG reserves the right to adjust, waive or modify exclusivity of these policies related to move-in and move-out of the facility for tradeshow, consumer or related events.

Additional Linen

All tables where food and/or beverages are served or displayed **will** have full linen at no additional cost to the clients. Areas not pertaining to food and or beverage services will be charged at the current prevailing rate. Examples of these areas include registration, vendor booth(s), DJ, photography, etc. Events that do not serve food items; dances, fashion show, trade show, graduation, etc., will also be charged for table linen plus tax, administrative fee and labor.

Entire Agreement

This document contains the complete and exclusive agreement between the parties, and it is intended to be a final expression of their agreement. No promise, representation, warranty or covenant not included in this document has been or is relied upon by any party. Each party has relied upon its' own examination of the full warranties, representations and covenants expressly contained in the Agreement itself. No modifications or amendments of this Agreement shall be of any force or effect unless executed by both parties hereto.

Thank you for choosing the Florence Center and Savor for your event!
For more information on Savor or the Florence Center visit us online at
www.florencecenter.com
or contact one of staff members for any additional questions or inquiries.
We look forward to seeing you at the Center!

