FOR IMMEDIATE RELEASE:

Spectra by Comcast Spectacor, Columbia Restaurant Group partner to bid on pending Tampa Convention Center Food & Beverage Contract

Oct. 7, 2015 (Tampa, FL) – Spectra by Comcast Spectacor, the experts in hosting and entertainment with offices in Tampa, today announced a partnership with Tampa-based Columbia Restaurant Group to bid on the upcoming Tampa Convention Center Food & Beverage contract. Spectra Food Services & Hospitality and the Columbia Restaurant Group hope to secure the contract to provide food services and hospitality to the 600,000-square foot Tampa Convention Center.

Spectra Food Services & Hospitality (formerly Ovations Food Services), a national food service company, operates at more than 140 facilities throughout the United States and Canada, including stadiums, arenas, convention centers, cultural attractions, fairgrounds, casinos and other specialty venues. Spectra is the provider of Food Services & Hospitality to the Duke Energy Convention Center in Cincinnati, the Atlantic City Convention Center in Atlantic City, and the Direct Energy Centre at Exhibition Place in Toronto – all similar in size to the Tampa Convention Center.

Locally, Spectra Food Services & Hospitality operates at Tampa’s Lowry Park Zoo, the Museum of Science & Industry, Clearwater’s Ruth Eckerd Hall and the Capitol Theater, and the Lakeland Center.

Spectra Venue Management operates locally at the USF Sun Dome.

The Columbia Restaurant Group owns and operates the oldest restaurant in Florida, the Columbia Restaurant, with seven Florida locations; the newest concept, the award-winning Ulele in Tampa Heights; Cha Cha Coconuts, a tropical bar and grill; and is reviving the iconic Tampa institution Goody Goody, which was known for its burgers and pies.

“Together with this exciting partnership, we hope to provide to the Tampa Convention Center a fresh, authentic local food and beverage program,” said Ken Young, president of Spectra Food Services & Hospitality. “Tampa is our home, and we take great pride in our beautiful convention center on the waterfront.”

“Convention attendees and other travelers want to experience authentic local flavors without sacrificing quality or value,” said Richard Gonzmart, fourth-generation co-owner and president of the Columbia Restaurant Group. “No one is more local than we are. Our family has served residents and visitors for
more than 110 years. Through this strong partnership, we are uniquely positioned to transform the convention center menu into a local culinary showcase.”

Spectra and the Columbia Restaurant Group will utilize their relationships with local ranchers, farmers, and suppliers to create a true Fresh from Florida concept at the Convention Center.

Specific details of the plan under development by Spectra and the Columbia Restaurant Group will remain private until they are proposed to city officials during the proposal process.

Awards/Recognitions:

Columbia Restaurant and Ulele

- All-American Icon (1 of only 50 U.S. Restaurants) and Fine Dining Hall of Fame – Nation’s Restaurant News (Columbia)
- Award of Excellence – Distinguished Restaurants of North America (DiRoNa) since 2005 (Columbia)
- Golden Spoon Hall of Fame: One of the Top 25 Restaurants in Florida – Florida Trend Magazine (Columbia)
- Best of Award of Excellence for Spectacular Wine List Selection – Wine Spectator, annual since 2004 (Columbia)
- Best Overall Restaurant – Yelp Tampa Bay (Ulele)
- One of the Best 100 Restaurants in the U.S. – OpenTable (Ulele)
- One of the Best New Restaurants in Florida – Florida Trend (Ulele)
- 3.5 Stars (out of 4) – Tampa Bay Times (Ulele)

Spectra Food Services & Hospitality

- 12th Leading Food Management Company in the industry – Food Management Magazine
- Top Chef Tampa Bay 1st and 3rd Place Award Winner (MOSI & Tampa’s Lowry Park Zoo)
- Voted 2nd Best in Concessions in the NFL (Jacksonville Jaguars)
- One of Miami’s 13 Best New Restaurants in 2015 – Thrillist (BRAVA! at the Arsht Center)
- 1 of only 51 food service establishments to earn a perfect safety and sanitation record with the State of Florida for two years – Gov. Rick Scott (Lakeland Center)
- Best New Concept in Food & Drink, Spectra’s The Kitchen Experience – Venues Today Magazine
• Best New Menu Item, Cracker Jack Chicken & Waffles – Venues Today Magazine (Pensacola Bayfront Stadium)
• Best New Menu Item, Surf & Turf Burger – Venues Today Magazine (PPL Park)

About Spectra

Comcast Spectacor, a leader in the sports and entertainment industry, raised the bar on live event experiences when it announced on June 2 a new brand called Spectra that brings together the company’s expertise in Venue Management (formerly Global Spectrum), Food Services & Hospitality (formerly Ovations Food Services) and Ticketing & Fan Engagement (formerly Paciolan).

Spectra’s Food Services & Hospitality division delivers the industry’s most innovative and profitable solutions through its Everything’s Fresh™ philosophy at sports arenas, stadiums, casinos, convention centers, cultural attractions, fairgrounds, and other specialty venues. Spectra Food Services & Hospitality serves over 250,000 events and 40 million guests each year.

Spectra by Comcast Spectacor is the expert in hosting and entertainment, partnering with over 300 clients and 400 global properties to create memorable experiences for millions of visitors every year. Spectra’s expertise is embodied within three divisions: Venue Management (formerly Global Spectrum), Food Services & Hospitality (formerly Ovations Food Services), and Ticketing & Fan Engagement (formerly Paciolan). Learn more at SpectraExperiences.com. Comcast Spectacor is a part of Comcast Corporation, a Fortune 50 media and technology company that operates Comcast Cable and NBCUniversal. Headquartered in Philadelphia, Pa, in addition to Spectra, Comcast Spectacor owns and operates the National Hockey League’s Philadelphia Flyers and the Wells Fargo Center venue. Visit us at ComcastSpectacor.com, PhiladelphiaFlyers.com, and WellsFargoCenterPhilly.com for more information.

About the Columbia Restaurant Group

The Columbia Restaurant Group consists of four concepts including Columbia, Ulele, Cha Cha Coconuts and Goody Goody.

The Columbia was founded in 1905 and is Florida’s Oldest Restaurant™. Locations include the flagship restaurant in Tampa’s Historic Ybor City, St. Armands Circle in Sarasota, the Historic District in St. Augustine, Sand Key on Clearwater Beach, Central Florida’s town of Celebration, the Columbia Cafe on the Riverwalk in Tampa and the Columbia Restaurant Cafe at Tampa International Airport. All Columbia locations are owned and operated by 4th and 5th generation members of the founding family; except
for Columbia Restaurant Cafe at Tampa International Airport, which is operated in partnership with HMSHost.

Cha Cha Coconuts is a tropical bar and grill that opened in 1989 on St. Armands Circle in Sarasota.

Ulele, the newest member of the Columbia Restaurant Group, opened in 2014 on the Hillsborough River in Tampa Heights.

Goody Goody will open in Tampa’s Hyde Park Village in early 2016. An exact date has not been announced.


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