

The San Diego Convention Center Welcomes



Exhibit dates:

MARCH 28-29, 2019

We look forward to assisting you with all of your food and beverage needs during your event. We offer a unique blend of traditional and upscale food and beverage services. Allow us to create an extraordinary catering experience in your booth!

AVOID LATE ORDER FEES:

Ordering Deadline Date is
Friday, March 15th, 2019

Please contact Mary Forney at 619-525-5818 or
email: mary.forney@visitsandiego.com

EXCLUSIVITY

Centerplate Catering holds the exclusive contract for food and beverage at the San Diego Convention Center. **NO OUTSIDE FOOD & BEVERAGE IS PERMITTED.** This includes bottled water and displays of candy. Centerplate reserves the right to assess a corkage fee for exceptions to our policies. Please review our food and beverage policy stating our guidelines and contact the catering department for further information.





SAN DIEGO
convention center

BOOTH CATERING GUIDE 2019

GENERAL INFORMATION

PLEASE TAKE THE TIME TO FAMILIARIZE YOURSELF WITH OUR POLICIES.

POLICIES

- All food and beverage items in the Exhibit Halls must be purchased through the Food and Beverage Department. THIS INCLUDES BOTTLED WATER.
- Exhibitor Booth Catering DOES NOT supply tables or electrical for your booth. You MUST order through your service contractor.
- All food and beverage orders require full payment in advance. We accept American Express, MasterCard, VISA or Company Check. Please make checks payable to Centerplate.
- Initial order, as well as additional services ordered on site, will be billed to the customer's credit card.
- A 21% service charge will apply to all food, beverage and labor charges. Current state and local sales taxes apply to all food, beverage, labor charges, equipment rentals and service charges, and are subject to applicable tax laws and regulations.
- Disposable service ware is used on all food and beverage functions on the Exhibit floor.
- A \$30.00++ "Trip Charge" will apply for each food and beverage delivery.
- Centerplate requires that a SDCCC Bartender dispense all alcoholic beverages.
- Menu items and prices are subject to change without notice.
- To ensure availability of menu items, we encourage you to place your order 14 days prior to your scheduled event

CANCELLATION POLICY

- Full charges will be applied to cancellation of any menu items received within (72) hours, (3 business days), prior to delivery.

STAFFING

| | |
|------------------|------------------|
| BOOTH ATTENDANT* | \$30.00 PER HOUR |
| BARTENDER* | \$30.00 PER HOUR |
| CHEF* | \$75.00 PER HOUR |
| DELIVERY FEE | \$30.00 PER TRIP |

* Requires a 4 hr. minimum

EXHIBITOR BOOTH CATERING DOES NOT SUPPLY TABLES FOR YOUR BOOTH. YOU MUST ORDER THESE THROUGH YOUR SERVICE CONTRACTOR.

Please be advised that all food and beverage items in the exhibit halls must be purchased through the booth catering department –this includes bottled water.

To ensure availability of menu items, we encourage you to place your order 14 days prior to your scheduled event

A \$30.00++ delivery fee will be applied to all orders.

BEVERAGES

COFFEE SERVICE

FRESHLY BREWED COFFEE* (gallon) \$65.00
Freshly Brewed Coffee, Decaffeinated Coffee or Hot Teas
(Black and Herbal)

FRESHLY BREWED STARBUCKS COFFEE* (gallon) \$75.00
Freshly Brewed Starbucks Coffee, Decaffeinated Starbucks Coffee or
Hot Teas (Tazo)

**Includes Cups, Creamers, Sugar, Artificial Sweeteners, Stirrers and Napkins
Price per Gallon, 3-gallon minimum required..

BEVERAGE SERVICE

ASSORTED CANNED SODA* \$96.00

AQUAFINA BOTTLED SPRING WATER* \$128.00

BOTTLED SPARKLING WATER* \$108.00

ASSORTED BOTTLED FRUIT JUICES* \$114.00

ASSORTED GATORADE* (20 oz.) \$140.00

ASSORTED SNAPPLE* (20 oz.) \$180.00

ICED TEA*** \$45.00

LEMONADE*** \$45.00

ASSORTED JUICES*** \$45.00
Orange, Cranberry, or Grapefruit

** (24) Beverages per case, (1) Case Minimum Required*

**** Price per gallon, (3) Gallon Minimum Required.*

A \$30.00++ delivery fee will be applied to all above orders.

BEVERAGES CONTINUED...

CQ INFUSED HYDRATION STATION

INFUSED SPA WATERS* (3.5 gallon) \$185.00

Choice of flavors: Strawberry, Lemon, Red Raspberry, Peach, Mango or Red Raspberry Pomegranate infused with seasonal Fresh Fruit

INFUSED ICED TEA* (3.5 gallon) \$240.00

Choice of flavors: Red Raspberry, Red Raspberry Pomegranate, Peach, Mango or Passion Fruit infused with seasonal Fresh Fruit

INFUSED LEMONADE* (3.5 gallon) \$240.00

Red Raspberry, Red Raspberry Pomegranate or Strawberry infused with seasonal Fresh Fruit

**Delivered in a 3.5 gallon decorative infusion jar, includes disposable cups and napkins.*

Approximately 50 /7oz cups per container

Exhibitor to provide: Table or counter

WATER SERVICE

WATER DISPENSER \$55.00

Rental price per day. Rental Begins on first day of delivery, not first day of usage. Client must have a space that has (1) regular wall socket available for electrical power. Requires 100 volt, 15 amp electrical service.

(3) GALLON JUG OF WATER \$35.00

ICE (Price per 40 Pounds) \$30.00

A \$30.00++ delivery fee will be applied to all above orders.

BREAKFAST | BAKERY



BREAKFAST (10 person minimum required)

CONTINENTAL BREAKFAST

\$18.75

Assorted Fruit Juices

Freshly Baked Breakfast Pastries and Muffins

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

BREAKFAST ENHANCEMENT (Not offered a la carte)

ENGLISH MUFFIN BREAKFAST SANDWICH

with Scrambled Eggs, Pork Sausage and Cheddar Cheese

\$6.75

FROM THE BAKERY Price per dozen; (3) dozen minimum required

ASSORTED DANISH

\$49.00

ASSORTED MUFFINS

\$46.00

ASSORTED DONUTS

\$46.00

ASSORTED BISCOTTI

\$45.50

ASSORTED SCONES

\$48.00

ASSORTED BAGELS WITH CREAM CHEESE

\$49.00

FRESHLY BAKED COOKIES

\$39.00

FRESHLY BAKED BROWNIES

\$42.00

GOURMET CUPCAKES

\$68.00

CENTERPLATES SIGNATURE CHOCOLATE DIPPED CRANBERRY MACAROONS

\$43.00

CHOCOLATE DIPPED STRAWBERRIES

\$45.00

SHEET CAKES

(Choice of fruit or cream filling – Includes disposable cake knife, plates, forks and napkins)

FULL SHEET CAKE* (80 SLICES)

\$475.00

HALF SHEET CAKE* (40 SLICES)

\$250.00

**Custom Artwork available starting at \$200.00++; pricing may vary depending on intricacy of logo/design. Contact your Catering Sales Manager for more information.*

A \$30.00++ delivery fee will be applied to all above orders.

PANTRY

FROM THE PANTRY

| | |
|--|----------|
| DOMESTIC CHEESE DISPLAY WITH CRACKERS (Serves 20 guests) | \$170.00 |
| SEASONAL VEGETABLE CRUDITÉ WITH DIP (Serves 20 guests) | \$160.00 |
| SLICED FRESH FRUIT | \$140.00 |
| WHOLE FRESH FRUIT (Serves 20 guests) | \$60.00 |
| POTATO CHIPS AND DIP (Serves 20 guests) | \$140.00 |
| TORTILLA CHIPS WITH PICO DE GALLO (Serves 20 guests) | \$120.00 |
| MIXED NUTS (2 pounds) | \$88.00 |
| TRADITIONAL SNACK MIX (2 pounds) | \$48.00 |
| MINTS (2 pounds) | \$56.00 |
| PRETZEL TWISTS (2 pounds) | \$42.00 |
| GRANOLA BARS (24 individual bars) | \$90.00 |
| ASSORTED INDIVIDUAL BAGS OF CHIPS | \$3.00 |

A \$30.00++ delivery fee will be applied to all above orders.

LUNCHEONS

BUFFET LUNCHEON (Minimum of 10 guests)

GOURMET DELI BUFFET

\$47.00

Assorted Pre-made Sandwiches –Turkey, Roast Beef, Vegetarian and Submarine
Mustard and Mayonnaise, Chef’s Selection of Deli Salad, Assorted Bags of Individual
Chips, Assorted Whole Fruit and Assorted Cookies

BOX LUNCHEON (10 box lunch minimum required)

BOX LUNCH

\$27.25

Choice of Turkey, Roast Beef or Vegetarian Sandwich
Served with Individual Bag of Chips, Freshly Baked Cookie and Canned Soda

GOURMET WRAP BOX LUNCH

\$30.00

Southwest Roast Beef Wrap with Grilled Peppers, Grilled Turkey with Pesto Wrap or
Grilled Vegetable Wrap
Served with Gourmet Potato Chips, Pasta Salad, Gourmet Brownie and Canned Soda

GOURMET SALAD BOX LUNCH

\$27.75

Chinese Chicken Salad or Grilled Chicken Caesar Salad
Served with Gourmet Potato Chips, Gourmet Brownie and Canned Soda

LUNCHEON SANDWICHES

ITALIAN SUBMARINE SANDWICH (serves 10)

\$100.00

Salami, Mortadella, Cappicola, Provolone Cheese, Lettuce and Tomato
On a 2-Foot Loaf of Crusty French Bread
Italian Dressing or Mustard and Mayonnaise

ALL AMERICAN SANDWICH PLATTER (serves 20)

\$200.00

An assortment of Traditional American Meats and Cheeses to include
Roast Beef, Ham, Turkey, Swiss and American Cheeses
Lettuce, Tomato and your Choice of Mustard or Mayonnaise

PLATTER OF ASSORTED MINI-SANDWICHES

\$200.00

Forty Mini-Sandwiches to include:
Turkey, Roast Beef, Ham and Chicken Salad

A \$30.00++ delivery fee will be applied to all above orders.

LUNCHEONS CONTINUED...

LUNCHEON SIDE SALADS (Each bowl serves 20 guests)

GARDEN SALAD

\$120.00

Mixed Field Greens, Tomatoes, Carrot Curls and Cucumbers
Choice of Ranch, Italian or Bleu Cheese Dressings
Served with Hearth Baked Rolls and Butter

CHICKEN CAESAR SALAD

\$140.00

Crisp Romaine Lettuce, Sliced Breast of Chicken and Garlic Croutons
Traditional Caesar Dressing
Served with Hearth Baked Rolls and Butter

MEDITERRANEAN SALAD

\$160.00

Mixed Field Greens, Slices of Grilled Marinated Breast of Chicken,
Grilled and Marinated Vegetables, Feta Cheese, Vine Ripe Tomatoes,
Kalamata Olives
Lemon Herb Vinaigrette
Served with Hearth Baked Rolls and Butter

A \$30.00++ delivery fee will be applied to all above orders.

RECEPTION

COLD HORS D'OEUVRES

Prices below are per dozen / 2 dozen minimum per selection

| | |
|---|---------|
| CHIMICHURRI SHRIMP SKEWER | \$75.00 |
| WILD MUSHROOM BAGUETTE | \$63.00 |
| AHI POKE With Wakami Salad, Tobiko and a Wonton Chip | \$72.00 |
| CURRY CHICKEN ON TOASTED BRIOCHE | \$66.00 |
| ANTIPASTO SKEWER with Artichoke, Tomato, Kalamata Olive and Mozzarella | \$75.00 |
| STRAWBERRY STUFFED BRIE | \$75.00 |

HOT HORS D'OEUVRES

Prices below are per dozen / 2 dozen minimum per selection

| | |
|---|---------|
| DATE STUFFED WITH BLUE CHEESE WRAPPED IN BACON with Green Onion and Teriyaki Glaze | \$72.00 |
| MEDITERRANEAN CHICKEN KABOB with Figs and Roasted Tomatoes | \$81.00 |
| COCONUT CRUSTED SHRIMP with Ginger Sweet Chile | \$81.00 |
| ANDOUILLE SAUSAGE EN CROUTE with Whole Grain Mustard | \$72.00 |
| TANDOORI CHICKEN BROCHETTE | \$69.00 |
| CARNITAS TAQUITOS with Cilantro Cream Fraiche | \$66.00 |

A \$30.00++ delivery fee will be applied to all above orders.

STATIONS

DESSERT STATIONS

20 guest minimum required per order

CHEESECAKE BITES STATION

\$14.75

New York Cheesecake Squares
Vanilla Bean and Scented Strawberry Compotes
Chocolate Fondue, Hazelnut Caramel Sauces
Toasted Almonds, Coconut and Whipped Cream

Client to Supply:

4x6 workspace · Minimum of (1) – (6) ft table · Trash Removal · Clean Up

PETIT PATISSERIE STATION

\$16.00

A gourmet selection of Miniature French Pastries, Petit Fours,
Mini Tartlets, Chocolate Truffles and Chocolate Dipped Strawberries

Client to Supply:

4x6 workspace · Minimum of (1) – (6) ft table · Trash Removal · Clean Up

A \$30.00++ delivery fee will be applied to all above orders.

ACTION STATIONS

Minimum guarantee per day will apply, plus a one-time set-up fee of \$100.00++

ICE CREAM NOVELTY CART

\$775.00

(1) Ice Cream Cart

Standard Cart to include: (163) Assorted Ice Cream Novelty
(Assorted Ice Cream Novelty)

Additional Ice Cream Novelty @ \$4.75++ each

Should you desire an experienced Booth Attendant to distribute the product,
a \$30.00++ per hour/four hour minimum labor fee will apply.

Client to Supply:

110 volt single phase (15) amp · 4x4 work space · Trash Removal · Clean Up

PREMIUM DOVE ICE CREAM CART

\$775.00

(1) Ice Cream Cart

Standard Cart to include: (100) Dove Ice Cream Novelty
(Assorted Dove Ice Cream Novelty)

Additional Ice Cream Novelty @ \$7.75++ each

Should you desire an experienced Booth Attendant to distribute the product,
a \$30.00++ per hour/four hour minimum labor fee will apply.

Client to Supply:

110 volt single phase (15) amp · 4x4 work space · Trash Removal · Clean Up

A \$30.00++ delivery fee will be applied to all above orders.



STATIONS CONTINUED...

ACTION STATIONS CONTINUED...

Minimum guarantee per day will apply, plus a one-time set-up fee of \$100.00++

GOURMET SOFT PRETZEL STATION

\$775.00

To Include: (130) Freshly Baked Gourmet Soft Pretzels served with your choice of Nacho Cheese or Traditional Yellow Mustard Heated Pretzel display Case, Napkins and Appropriate Supplies

Additional Pretzels @ \$6.00++ each

A Booth Attendant is required. A \$30.00++ per hour/(4) hour minimum labor fee will apply

Client to Supply: 110 volt single phase (15) amp · 4x4 work space · Minimum of one (6) ft table · Trash Removal · Clean Up

POPCORN CART

\$775.00

To Include: popcorn and (258) Popcorn Bags and Napkins

Additional Bags of Popcorn @ \$3.00++ each

A Booth Attendant is required to pop the corn and distribute the product to your guests @ \$30.00++ per hour

Client to Supply:

110 volt single phase (15) amp · 4x4 work space · Trash Removal · Clean Up

FRESH BAKED GOURMET CHOCOLATE CHIP COOKIE STATION

\$700.00

Featuring David's Premium Gourmet Chocolate Chip Cookies

To Include: (213) Chocolate Chip Cookies*, Oven, Napkins and Appropriate Supplies

Additional Cookies @ \$3.25++ each

A Booth Attendant is required to bake and distribute the product to your guests.

A \$30.00++ per hour/(4) hour minimum labor fee will apply.

*A portion of the cookies will be pre-baked and delivered to your booth on trays.

Client to Supply: 120 volt single phase (10.9) amp · 4x4 work space · Minimum of one (6) ft table · Trash Removal · Clean Up

FROZEN BLENDED BEVERAGE STATION

\$800.00

Frozen non-alcoholic specialty drink with choice of (2) Flavors-Strawberry, Wild Berry or Mango

Includes (145) 7oz. Blended beverages

Additional frozen drinks @ \$5.50++ each

A Booth Attendant is required to distribute the product.

Minimum Guarantee of \$800.00

A (2)-hour set-up time is required on the Show Floor.

A \$30.00++ per hour/(4) hour minimum labor fee will apply.

**Client to Supply: 110 volt single phase (6.5) amp · 4x4 work space
Minimum of one (6) ft table · Trash Removal · Clean Up**

A \$30.00++ delivery fee will be applied to all above orders.



STATIONS CONTINUED...

ACTION STATIONS CONTINUED...

Minimum guarantee per day will apply, plus a one-time set-up fee of \$100.00++

CAPPUCCINO CART

\$950.00

To Include: Coffee Beans and Grinder, Cups, Napkins, Stirrers, Sugar and Creamer (190) Cups of Cappuccino and Espresso included.

(1) Experienced Booth Attendant, for a maximum of (4) hours

Cappuccino Machine set-up

(Machine is attached to a stainless steel cart to accommodate water supply and storage.)

Additional Cups of Cappuccino and Espresso @ \$5.00++ each

Minimum guarantee of \$950.00 per day will apply, plus a one-time set-up fee of \$100.00++.

Should you desire service for a longer period of time; a \$30.00++ per hour labor fee will apply.

Client to Supply: (30) amp (3) Phase (5) Wire power (110) volt single phase (15) amp 4x4 work space and storage area · Trash Removal · Clean Up

STARBUCKS CAPPUCCINO CART

\$1425.00

To Include: Starbucks Coffee Beans and Grinder, Cups, Napkins, Stirrers, Sugar and Creamer

(259) 12 oz. Cups of Cappuccino and Espresso Included

(1) Experienced Starbucks Barista for a maximum of (4) hours

Cappuccino Machine set-up

(Machine is attached to a stainless steel cart to accommodate water supply and storage.)

Additional Cups of Cappuccino and Espresso @ \$5.50++ each

Minimum guarantee of \$1425.00 per day will apply, plus a one-time set-up fee of \$100.00++.

Should you desire service for a longer period of time; a \$30.00++ per hour labor fee will apply.

Client to Supply: (30) amp (3) Phase (5) Wire power (110) volt single phase (15) amp 4x4 work space and storage area · Trash Removal · Clean Up

STARBUCKS SHAKEN TEA STATION

\$950.00

To Include: (180) 12 oz. Cups of Tazo Iced Black Tea or Tazo Iced Passion Tea, handcrafted using a martini style shaker, Starbucks Logo Cups, Napkins and Appropriate Supplies

Additional Cups of Tea @ \$5.25++ each

Minimum guarantee of \$950.00 per day will apply, plus a one-time set-up fee of \$100.00++.

(2) Booth Attendants Required.

*An additional Booth Runner may be required depending on volume.

A \$30.00++ per hour/(4) hour minimum labor fee will apply for each attendant.

Client to Supply: 4x4 work space and storage area · Minimum of one (6) ft table Trash Removal · Clean Up

A \$30.00++ delivery fee will be applied to all above orders.





BOOTH CATERING ALCOHOL SALES INFORMATION

All alcohol sales and consumption in the San Diego Convention Center are regulated by the California Alcoholic Beverage Control and Centerplate is responsible for the administration of these regulations. No alcoholic beverages are allowed to be served by anyone other than San Diego Convention Center Food and Beverage Department Bartenders. Centerplate prohibits exhibitors and event participants from removing alcohol from the San Diego Convention Center.

DELUXE HOUSE WINE (bottle)

Canyon Road- Cabernet Sauvignon, Canyon Road Chardonnay \$32.00

PREMIUM HOUSE WINE (bottle)

Storypoint - Chardonnay \$36.00
 Chateau Souverain - Cabernet Sauvignon \$36.00

CQ SIGNATURE DRINKS (50 drink minimum)

Assorted Flavors \$9.25

DOMESTIC BEER (case)

Budweiser, Bud Light, O'Doul's Amber (non-alcoholic) \$132.00

IMPORT BEER (case)

Stella Artois, Corona Extra \$174.00

LOCAL CRAFT BEER (case)

Karl Strauss - Red Trolley \$174.00
 Stone – Delicious IPA (Gluten Reduced)

DRAFT BEER - DOMESTIC (keg)

Bud Light \$600.00

DRAFT BEER - IMPORTED (keg)

Heineken, Sam Adams \$775.00

DRAFT BEER - CRAFT BREW (keg)

Red Trolley \$775.00

SPARKLING WINE - CHAMPAGNE (bottle)

William Wycliff, California \$32.00
 LaMarca Prosecco, Veneto, Italy \$40.00
 Maschio Prosecco, Veneto, Italy \$48.00
 Chandon Brut Classic, California \$56.00
 Martinelli's Sparkling Apple Cider (non-alcoholic) \$27.00

*A Bartender is required to distribute all alcoholic beverages.
 A \$30.00++ per hour/(4) hour minimum labor fee will apply, plus a one time set up fee of \$100.00++.*
Client to Supply: 4x4 work space · Trash Removal · Clean Up

**Special order wines, beers and champagnes are sold by the case only and are not based on consumption*

A \$30.00++ delivery fee will be applied to all above orders.

SPECIALTY BARS

SOUTH OF THE BORDER MARGARITA BAR

\$1113.75

To Include: (135) Margaritas on the Rocks

Additional Margaritas @ \$8.25++ each

Minimum guarantee of \$1113.75 per day will apply, plus a one-time set-up fee of \$100.00++.

A Bartender is required to mix and distribute the beverages.

A \$30.00++ per hour/(4) hour minimum labor fee will apply for each bartender.

Client to Supply: 8x8 work space · Trash Removal · Clean Up

MARTINI BAR

\$1113.75

To Include: (135) Martinis

Choice of Traditional, Cosmopolitan, Blue Hawaiian or Appletini

Additional Martinis @ 8.25++ each

Minimum guarantee of \$1113.75 per day will apply, plus a one-time set-up fee of \$100.00++.

A Bartender is required to mix and distribute the beverages.

A \$30.00++ per hour/(4) hour minimum labor fee will apply for each bartender.

Client to Supply: 8x8 work space · Trash Removal · Clean Up

CRAFT COCKTAILS

\$1110.00

To Include: (120) Drinks

Additional Drinks @ \$9.25++ each

Choose (1):

THE 1848: Mango Vodka, Lime Juice, Lemongrass Syrup & Club Soda. Garnished with a Cucumber

FINEST CITY FIZZ: Pineapple Vodka, Rum, Habenero Lime Syrup, Lime Juice, & Club Soda. Garnished with Lime

BEACH BREEZE: Rum, Lime Juice, and Pineapple Juice. Garnished with Pineapple

Minimum guarantee of \$1110.00 per day will apply, plus a one-time set-up fee of \$100.00++.

A Bartender is required to mix and distribute the beverages.

A \$30.00++ per hour/(4) hour minimum labor fee will apply for each bartender.

Client to Supply: 8x8 work space · Trash Removal · Clean Up

HOSTED BAR · on consumption

\$1025.00

To Include: Deluxe Wine, Domestic and Imported / Craft Beers, Bottled Water and Soda.

Minimum guarantee of \$1025.00 per day will apply

A Bartender is required to mix and distribute the beverages.

A \$30.00++ per hour/(4) hour minimum labor fee will apply for each bartender.

Client to Supply: 8x8 work space · Trash Removal · Clean Up

A \$30.00++ delivery fee will be applied to all above orders.



Centerplate holds the exclusive rights to all food and beverage within the San Diego Convention Center. This exclusive agreement prohibits exhibitors or other event participants from bring food or beverage into the San Diego Convention Center without the written approval of Centerplate - this includes bottled water. **Centerplate requires that a SDCC bartender dispense all alcoholic beverages.**

INSTRUCTION NOTE: Fill in and submit both the order form and the credit card authorization form completely to process your order.

Company Name: _____
 Billing Address: _____
 City: _____ State: _____
 Zip: _____
 Phone: _____ Fax: _____ Email: _____
 Booth #: _____ Event : _____
 Representative: _____ Title: _____
 On-Site Contact: _____ On-Site Cell #: _____

MENU ITEMS · SUPPLIES · EQUIPMENT

| DELIVERY DATE | DELIVERY TIME | QTY | DESCRIPTION | UNIT PRICE | TOTAL PRICE |
|---------------|---------------|-----|-------------|------------|-------------|
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |

DELIVERY FEE · BARTENDER · BOOTH STAFF · KITCHEN LABOR

| START TIME | END TIME | QTY | DESCRIPTION | UNIT PRICE | TOTAL PRICE |
|------------|----------|-----|-------------|------------|-------------|
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |

COMMENTS:

SUBTOTAL _____
2% SERVICE CHARGE _____
SUBTOTAL WITH SERVICE CHARGE _____
7.75% CA STATE TAX _____
TOTAL ESTIMATED CHARGES _____

To ensure availability of menu items, we encourage you to place your order 14 days prior to your scheduled event



Exhibitors who will be providing food and beverage/hospitality in their booth must order, at their own expense, porter service. Porter service is provided exclusively by the San Diego Convention Center.

Event Name: _____

Exhibitor Name: _____

On-Site Contact: _____ On-Site Cell #: _____

ONE OPTION BELOW MUST BE SELECTED:

- Company Check used for total charges on initial catering contract. Credit Card to be used for additional items ordered on site.
- Credit Card to be used for all charges Pre-Ordered for the show and additional items Ordered On-Site.

Omit the last 4 digits of card. Call +1(619) 525-5818 to provide complete Credit Card #

M/CA _____ XXXX ~~XXXXXXXXXX~~ / ~~XXXXXXXXXX~~ YY YY ~~XXXXXXXXXX~~ / ~~XXXXXXXXXX~~ MEX: _____ XXXX

Cardholder's Name: _____ Exp. Date: _____

Card Verification Number: (3 or 4 digit ID on front or back of card)

- Check this box if billing address for this credit card is the same as Address listed on page (1)

If the address is different, please fill in the information below for the credit card

Street Address _____

City _____ State _____ Zip _____

BY SIGNING BELOW, CUSTOMER AGREES TO PAY TOTAL CHARGES AS SPECIFIED ON THE CATERING CONTRACT AS WELL AS ANY APPLICABLE CHARGES FOR ADDITIONAL ITEMS ORDERED ON-SITE. CENTERPLATE WILL USE THIS AUTHORIZATION FOR ANY ADDITIONAL CHARGES INCURRED AS A RESULT OF ON-SITE ORDERS PLACED BY YOUR REPRESENTATIVE(S).

AUTHORIZED SIGNATURE _____ DATE _____

Once the above information has been completed, a Banquet Event Order (BEO) and Catering Contract will be processed. **Pre-Payment is required.** Payment arrangements can be made either by company check or credit card. Last page of this form is a fax cover page for your convenience.

**PLEASE RETURN ORDER TO:
SAN DIEGO CONVENTION CENTER
ATTN: FOOD AND BEVERAGE DEPARTMENT
111 W. HARBOR DRIVE, SAN DIEGO, CA 92101
PHONE (619) 525-5800 • FAX (619) 525-5858**

BOOTH ORDER FORM AND CREDIT CARD AUTHORIZATION MUST BE COMPLETED AND RETURNED TOGETHER FOR YOUR ORDER TO BE PROCESSED.

TODAYS DATE: _____

ATTENTION: **BOOTH CATERING DEPARTMENT – SAN DIEGO CONVENTION CENTER**

FAX NUMBER: **(619)-525-5858** # OF PAGES FAXED: _____

OR SEND BY EMAIL TO: **MARY.FORNEY@VISITSANDIEGO.COM**

FROM: (CONTACT NAME) _____

(COMPANY NAME) _____

(FAX NUMBER) _____ (EMAIL) _____

EVENT NAME: _____ **BOOTH NUMBER:** _____

EVENT START DATE: _____ **CONTACT PHONE NUMBER:** _____

COMMENTS:

SAN DIEGO CONVENTION CENTER

BOOTH CATERING DEPARTMENT

EXHIBIT BOOTH

FOOD & BEVERAGE POLICY

CENTERPLATE holds the exclusive rights to all food and beverage within the San Diego Convention Center. This exclusive agreement prohibits exhibitors or other event participants from bringing food, beverage or alcohol into the San Diego Convention Center without the written approval of CENTERPLATE; **this includes private labeled bottled water**. Exhibitors are not permitted to sell food or beverage in the San Diego Convention Center.

BOOTH SAMPLING:

Exhibitor/event participant must be the manufacturer or manufacturer's representative of the product to be sampled.

- ◆ **Product must be germane to the show/event.**
- ◆ **Food samples are restricted to: 2oz portion.**
- ◆ **Beverage samples are restricted to: 4oz fluid portion.**

If the exhibitor/event participant meets the above criteria, simply submit the Booth Sampling/Waiver Authorization form for approval. Your request will be processed and written approval will be sent to you. Food and beverage marketing/sampling activities must be conducted within the confines of the exhibitor's booth space.

If you are a manufacturer or manufacturers' representative and wish to **exceed** the sample size requirements, submit the Booth Sampling/Waiver Authorization form. Your request will be processed and a written decision will be sent to you, along with a contract for the applicable waiver fee.

BOOTH WAIVER :

Exhibitors/event participants utilizing "traffic builders" (i.e. bottled water, popcorn, coffee, smoothies, full sized candy bars, etc.) that compete with food or beverage provided by Centerplate must submit the Booth Sampling/Waiver Authorization form. Your request will be processed and a written decision will be sent to you, along with the applicable corkage fees due.

ALCOHOLIC BEVERAGES:

All alcohol sales and consumption in the San Diego Convention Center are regulated by the California Alcoholic Beverage Control and Centerplate is responsible for the administration of these regulations. Centerplate prohibits exhibitors and event participants from bringing in or removing alcohol from the San Diego Convention Center. No alcoholic beverages are allowed to be served by anyone other than San Diego Convention Center Food and Beverage Department Bartenders.

ALL THE AFOREMENTIONED POLICIES WILL BE STRICTLY ADMINISTERED. ANY VIOLATION OF THESE WILL RESULT IN THE REMOVAL OF PRODUCT FROM THE SHOW FLOOR.

BOOTH SAMPLING/WAIVER AUTHORIZATION FORM

Event Name _____ Date(s) _____

EXHIBITOR/EVENT PARTICIPANT

On Site Cell # _____

Name _____ Contact _____

Email Address _____

Address _____

City _____ State _____ Zip _____

Phone _____ Fax _____

Booth # _____

Item(s) and portions to be distributed _____

Quantity to be distributed _____

Purpose _____

Approved:

_____ Date _____

Booth Catering Manager/F&B Department

Corkage/Waiver fees that apply to this approval: _____

Sampling Support Services

Please contact us at (619) 525-5818, no later than 21 days prior to your event to order Kitchen Prep Time, Equipment, Storage, Staffing, Ice, Bottled Water or other support services required for your sample distribution

Please fax this form no later than 21 days prior to your event:

San Diego Convention Center

Food & Beverage Department

111 West Harbor Drive

San Diego, Ca 92101

Phone: 619-525-5818 · Fax: 619-525-5858