

The San Diego Convention Center Welcomes



07-09 March 2023

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, 17 February 2023

Please contact Mary Forney at +1.619.525.5818 or

email: mary.forney@visitsandiego.com

PLEASE NOTE: All rates are quoted in USD



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



2022 BOOTH CATERING MENU



TABLE OF CONTENTS

General Information 3

Beverages 4

Breakfast | Bakery..... 6

Pantry 7

Luncheons 8

Reception 10

Stations 11

Beer | Wine | Champagne 14

Specialty Bars 15

GENERAL INFORMATION

Thank you for taking 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 exhibitors are required to order porter service (trash removal) for food and beverage activity in the booth.
- 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 22% 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*	\$40.00 PER HOUR
BARTENDER*	\$50.00 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) \$75.00

Freshly Brewed Coffee, Decaffeinated Coffee or Hot Teas
Served with Non Dairy Creamer, and Assorted Sweeteners

FRESHLY BREWED STARBUCKS COFFEE* (gallon) \$80.00

Freshly Brewed Coffee, Decaffeinated Coffee or Selection of Tazo Teas
Served with Non Dairy Creamer ½ and ½ Skim Milk and Assorted Sweeteners

**Includes Cups, Creamers, Sugar, Artificial Sweeteners, Stirrers and Napkins*

**Price per Gallon, 3-gallon minimum required..*

BEVERAGE SERVICE

ASSORTED CANNED PEPSI SODA* \$108.00

AQUAFINA BOTTLED SPRING WATER* \$108.00

BOTTLED SPARKLING WATER* \$120.00

ASSORTED SPARKLING BUBLY WATER* \$108.00

ASSORTED BOTTLED FRUIT JUICES* \$138.00

ASSORTED GATORADE* (20 oz.) \$186.00

STARBUCKS BOTTLED FRAPUCCINO** \$126.00

ICED TEA*** \$55.00

LEMONADE*** \$60.00

ASSORTED JUICES*** \$68.00

Orange, Cranberry, or Grapefruit

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

\$210.00

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

INFUSED ICED TEA* (3 gallon)

\$265.00

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

INFUSED LEMONADE* (3 gallon)

\$265.00

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

**Delivered in a 3 gallon decorative infusion jar, includes disposable cups and napkins.
Exhibitor to provide: Table or counter*

ICE (Price Per 40 Pounds).

\$35.00

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



BREAKFAST | BAKERY

BREAKFAST (25 person minimum required)

CONTINENTAL BREAKFAST

\$23.00

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

\$7.75

Eggs, Ham, and Jack Cheese

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

ASSORTED DANISH

\$57.00

ASSORTED MUFFINS

\$53.50

ASSORTED DONUTS

\$53.75

CHURRO DONUTS

\$57.00

ASSORTED CHOCOLATE DIPPED BISCOTTI

\$50.00

ASSORTED SCONES

\$56.00

ASSORTED BAGELS WITH CREAM CHEESE

\$65.00

FRESHLY BAKED COOKIES

\$45.50

FRESHLY BAKED BROWNIES

\$49.00

GOURMET CUPCAKES

\$78.00

CENTERPLATE SIGNATURE CHOCOLATE DIPPED CRANBERRY MACAROONS

\$50.00

CHOCOLATE DIPPED STRAWBERRIES

\$53.00

SHEET CAKES

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

FULL SHEET CAKE* (80 SLICES)

\$550.00

HALF SHEET CAKE* (40 SLICES)

\$285.00

**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

IMPORTED AND DOMESTIC CHEESE DISPLAY WITH CRACKERS (Serves 20 guests)	\$200.00
Garnished with Seasonal Fruit, Sliced Baguettes and Assorted Crackers	
FRESH VEGETABLE CRUDITÉ (Serves 20 guests)	\$190.00
Creamy Avocado Dip and Spicy Tomato Ranch Dip	
SLICED FRESH FRUIT (Serves 20 guests)	\$165.00
WHOLE FRESH FRUIT (Serves 20 guests)	\$65.00
POTATO CHIPS AND DIP (Serves 20 guests)	\$165.00
TORTILLA CHIPS WITH HOUSE MADE SALSA (Serves 20 guests)	\$135.00
MIXED NUTS (2 pounds)	\$102.00
TRADITIONAL SNACK MIX (2 pounds)	\$56.50
MINTS (2 pounds)	\$56.00
PRETZEL TWISTS (2 pounds)	\$48.50
GRANOLA BARS (24 individual bars)	\$96.00
ASSORTED INDIVIDUAL BAGS OF CHIPS	\$3.25

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



LUNCHEONS

BUFFET LUNCHEON (Minimum of 25 guests)

GOURMET DELI BUFFET

\$40.75

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 Cookies
Assorted Canned Soft Drinks

BOX LUNCHEON (10 box lunch minimum required)

TRADITIONAL BOX LUNCH

\$31.25

SELECTION OF SANDWICH ON A FRENCH BAGUETTE:

- Turkey and Swiss Cheese
- Roast Beef and Cheddar Cheese
- Ham and Cheddar Cheese
- Roasted Tomato Hummus, Cucumber, Shredded Carrot, and Green Leaf

Individual Bag of Potato Chips

Gourmet Chocolate Chip Cookie

Assorted Canned Soft Drink

GOURMET WRAP BOX LUNCH

SELECTION OF GOURMET WRAP:

- Southwest Roast Beef Wrap with Romaine, Roasted Corn and Red Peppers, Pepper Jack, and Jalapeno Ranch in Sundried Tomato Tortilla
- Turkey Pesto Wrap with Crisp Romaine, Pesto Aioli and Parmesan in Natural Tortilla
- Greek Wrap with Romaine, Feta, Kalamata Olives, Pepperoncini and Diced Red Pepper with Greek Dressing in Spinach Tortilla

Gourmet Potato Chips

Gourmet Chocolate Chip Cookie

Assorted Canned Soft Drink

\$33.00

GOURMET SALAD BOX LUNCH

\$29.75

SELECTION OF GOURMET SALAD:

- Pear Gorgonzola Salad with Craisins, Candied Pecans, and Balsamic Vinaigrette
- Grilled Chicken Caesar Salad with Parmesan, Caesar Dressing and Croutons

Gourmet Kettle Chips

Gourmet Brownie

Assorted Canned Soft Drink

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



LUNCHEONS CONTINUED...

LUNCHEON SANDWICHES

ITALIAN SUBMARINE SANDWICH (serves 10)

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

\$128.00

ALL AMERICAN SANDWICH PLATTER (serves 20)

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

\$275.00

PLATTER OF ASSORTED MINI-SANDWICHES

40 Mini-Sandwiches to include:
Turkey, Roast Beef, Ham and Vegetarian

\$275.00

LUNCHEON SIDE SALADS (Each bowl serves 20 guests)

GARDEN SALAD

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

\$143.00

CHICKEN CAESAR SALAD

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

\$160.00

MEDITERRANEAN SALAD

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

\$175.00

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	\$83.50
WILD MUSHROOM BAGUETTE	\$71.50
AHI POKE With Wakami Salad, Tobiko and a Wonton Chip	\$81.00
CURRY CHICKEN IN PLANTAIN CUPS	\$75.00
ANTIPASTO SKEWER with Artichoke, Tomato, Kalamata Olive and Mozzarella	\$83.50
BRIE & PEAR ON CROSTINI	\$90.00

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	\$81.00
MEDITERRANEAN CHICKEN KABOB with Figs and Roasted Tomatoes	\$90.00
COCONUT CRUSTED SHRIMP with Ginger Sweet Chile	\$75.00
ORANGE CHICKEN SPRING ROLL Plum Sauce	\$81.00
TANDOORI CHICKEN BROCHETTE	\$78.00
BARBACOA BEEF MINI FLOUR TACO Cilantro Cream Fraiche	\$81.00
ARTICHOKE AND PARMESAN FRITTER Roasted fennel and Caramelized Shallot Crème	\$81.00

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



STATIONS

DESSERT STATIONS

20 guest minimum required per order

CHEESECAKE BITES STATION

\$17.00

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

\$18.50

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

\$825.00

(1) Ice Cream Cart

Standard Cart to include: (150) Assorted Ice Cream Novelties
(Assorted Ice Cream Novelties)

Additional Ice Cream Novelties @ \$5.50++ each

Should you desire an experienced Booth Attendant to distribute the product,
a \$40.00++ 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

\$850.00

(1) Ice Cream Cart

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

Additional Ice Cream Novelties @ \$8.50++ each

Should you desire an experienced Booth Attendant to distribute the product,
a \$40.00++ 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

\$575.00

To Include: (96) 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 \$40.00++ 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

\$875.00

To Include: Popcorn and (250) Popcorn Bags and Napkins

Additional Bags of Popcorn @ \$3.50++ each

A Booth Attendant is required to pop the corn and distribute the product to your guests @ \$40.00++ 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

\$810.00

Featuring David's Premium Gourmet Chocolate Chip Cookies

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

Additional Cookies @ \$3.80++ each

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

A \$40.00++ 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

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++

LAVAZZA CAPPUCCINO SERVICE

\$1,200.00

To Include: Lavazza Espresso Pods, Cups, Napkins, Stirrers, Sugar and Creamer

(150) Cups of Cappuccino, Latte or Espresso

Additional cups of Cappuccino, Latte or Espresso @ \$6.50++ each

(1) Experienced Barista, for a maximum of (4) hours.

Should you desire service for a longer period of time; a \$40.00++ per hour labor fee will apply.

Minimum guarantee of \$1,200.00 per day will apply, plus a one-time set up fee of \$100.00++.

Client to Supply: (6) ft table or counter, (2) dedicated circuits of 120v-60hz, (20) amp power · Trash Removal · Clean Up

Please note: Cappuccino equipment available on a limited basis

STARBUCKS SHAKEN TEA STATION

\$960.00

To Include: (160) 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 @ \$6.00++ each

Minimum guarantee of \$960.00 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 \$40.00++ 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 Chardonnay	\$35.50
Frontera Cabernet Sauvignon	

PREMIUM HOUSE WINE (bottle)

Bonterra - Chardonnay	\$39.00
Los Vascos- Cabernet Sauvignon	\$40.00

DOMESTIC BEER (case)

Budweiser, Miller Lite, O'Doul's Amber (non-alcoholic)	\$156.00
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IMPORT BEER (case)

Hieneken, Corona	\$198.00
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LOCAL CRAFT BEER (case)

Karl Strauss - Red Trolley	\$198.00
Stone – Delicious IPA (Gluten Reduced)	
Abnormal Boss Pour	

DRAFT BEER - DOMESTIC (keg)

Bud Light, Michelob Ultra	\$690.00
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DRAFT BEER - IMPORTED (keg)

Heineken, Sam Adams	\$875.00
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DRAFT BEER - CRAFT BREW (keg)

Red Trolley	\$875.00
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SPARKLING WINE - CHAMPAGNE (bottle)

William Wycliff, <i>California</i>	\$36.00
LaMarca Prosecco, <i>Veneto, Italy</i>	\$44.50
Nicolas Feuillatte Brut, <i>Champagne, France</i>	\$72.00
Martinelli's Sparkling Apple Cider (non-alcoholic)	\$30.00

A Bartender is required to distribute all alcoholic beverages.

A \$50.00++ 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

SPECIALTY BARS



SOUTH OF THE BORDER MARGARITA BAR

To Include: (130) Margaritas on the Rocks

\$1,205.50

Additional Margaritas @ \$9.25++ each

Minimum guarantee of \$1,205.50 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 \$50.00++ per hour/(4) hour minimum labor fee will apply for each bartender.

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

MARTINI BAR

\$1,205.50

To Include: (130) Martinis

Choice of Traditional, Cosmopolitan, Blue Hawaiian or Appletini

Additional Martinis @ 9.25++ each

Minimum guarantee of \$1,205.50 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 \$50.00++ per hour/(4) hour minimum labor fee will apply for each bartender.

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

CRAFT COCKTAILS

\$1,230.00

To Include: (120) Cocktails

Additional Cocktails @ \$10.25++ each

Choose (1):

FINEST CITY FIZZ: Pineapple Vodka, Grapefruit Juice and Club Soda Garnished with a Lime Wedge

THE GASLAMP: Tequila, Lime Juice and Grapefruit Juice, Topped with Club Soda Garnished with Salt and Grapefruit

BAY BREEZE: Rum, Pineapple Juice, Cranberry Juice and Lime Juice Garnished with a Lime Wedge

Minimum guarantee of \$1,230.00 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 \$50.00++ per hour/(4) hour minimum labor fee will apply for each bartender.

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

A Bartender is required to distribute all alcoholic beverages.

A \$50.00++ 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



ADDING YOUR CREDIT CARD INFORMATION TO OUR SYSTEM

VISIT OUR WEBISTE:

[San Diego Convention Center Express Catering
\(ezplanit.com\)](https://ezplanit.com)

- Complete all fields, including a mobile number for the person onsite and select [Register Account](#)
- Enter payment info by clicking [Hi "First Name"](#) (upper right-hand corner)
- Select [Add New Card](#) and enter card info, and click [Save](#)
- You are all set! You can manage your card or add another as needed.

***Confirm with your catering manager that you have added your information once complete.**

BOOTH CATERING | ORDER FORM

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 · BOOTH STAFF · BARTENDER KITCHEN LABOR

START TIME	END TIME	QTY	DESCRIPTION	UNIT PRICE	TOTAL PRICE

COMMENTS:

SUBTOTAL

22% SERVICE CHARGE

SUBTOTAL WITH SERVICE CHARGE

7.75% CA STATE TAX

TOTAL ESTIMATED CHARGES

Exhibitors who will be providing food and beverage/hospitality in their booth must order at their own expense, porter service. Porter Service is exclusively provided 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 +(619) 525.5818 to provide complete Credit card #

M/C : _____ XXXX Visa: _____ XXXX or AMEX: _____ XXXX

Cardholder's Name: _____ Exp. Date: _____

CID #: _____

- ☐ 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:**Mary Forney at mary.forney@visitsandiego.com****PHONE (619) 525-5818**

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



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.

