

The San Diego Convention Center Welcomes

DIA 2014
50th ANNUAL MEETING

We look forward to assisting you with all of your food & beverage needs during the DIA exhibits program scheduled for

June 16– 18, 2014

We offer a unique blend of traditional and upscale food and beverage services. Allow us to create an extraordinary catering experience in your booth!



Centerplate Catering holds the exclusive rights to all food & beverage within the San Diego Convention Center. Centerplate requires that a SDCCC Bartender dispense all alcoholic beverages. A corkage fee will apply to all food & beverage brought into the San Diego Convention Center. Attached, Please find the booth catering policies stating our guidelines. Please contact the catering department for further information.

Avoid On-Site Order Fees :

Fax in Your Booth Catering Order Form
to 619-525-5858 **By Friday, 5/23/14**
Please Contact Mary Forney at 619-525-5818
or email: mary.forney@visitsandiego.com



SAN DIEGO CONVENTION CENTER
BOOTH CATERING MENU GUIDE 2014-2015



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 19% 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 \$25.00++ "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*	\$25.00 PER HOUR
BARTENDER*	\$25.00 PER HOUR
CHEF*	\$75.00 PER HOUR
DELIVERY FEE	\$25.00 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 \$25.00++ delivery fee will be applied to all orders.

BEVERAGES

COFFEE SERVICE

FRESHLY BREWED COFFEE* (gallon) **\$56.00**

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. Each gallon serves approximately (20) 8 oz. cups.*

BEVERAGE SERVICE

ASSORTED CANNED SODAS* **\$96.00**

ARROWHEAD BOTTLED SPRING WATER** **\$114.00**

BOTTLED MINERAL WATER* **\$96.00**

ASSORTED BOTTLED FRUIT JUICES* **\$102.00**

ASSORTED GATORADE* (20 oz.) **\$115.00**

ASSORTED SNAPPLE* (20 oz.) **\$118.00**

ICED TEA*** **\$40.00**

LEMONADE*** **\$40.00**

ASSORTED JUICES*** **\$42.00**

Orange, Cranberry, Grapefruit, Tomato or Apple

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

*** (32) Eco-Friendly Bottles per case, (1) Case Minimum Required; Designed with 30% Less Plastic.*

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

A \$25.00++ delivery fee will be applied to all above orders.

BEVERAGES

CQ INFUSED HYDRATION STATION

INFUSED SPA WATERS * (2.5 gallon) \$130.00

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

INFUSED ICED TEA * (2.5 gallon) \$170.00

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

INFUSED LEMONADE * (2.5 gallon) \$170.00

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

**Delivered in a 2.5 gallon decorative infusion jar, includes disposable cups and napkins.
Approximately 46 /7oz cups per container
Exhibitor to provide: Table or counter*

WATER SERVICE

WATER DISPENSER \$50.00

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 \$30.00

(ICE (Price per 40 Pounds) \$25.00

A \$25.00++ delivery fee will be applied to all above orders.

BREAKFAST • BAKERY

BREAKFAST • 10 person minimum required

CONTINENTAL BREAKFAST

\$17.00

Assorted Fruit Juices, Freshly Baked Breakfast Pastries, Muffins and Bagels
Served with Butter, Preserves and Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

BREAKFAST ENHANCEMENT

Not Offered A La Carte

ENGLISH MUFFIN BREAKFAST SANDWICH

\$6.50

with Scrambled Eggs, Pork Sausage and Cheddar Cheese

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

ASSORTED DANISH **\$42.50**

ASSORTED MUFFINS **\$42.00**

ASSORTED CROISSANTS **\$45.00**

ASSORTED DONUTS **\$38.00**

ASSORTED BISCOTTI **\$44.00**

ASSORTED SCONES **\$45.00**

ASSORTED BAGELS WITH CREAM CHEESE **\$44.00**

FRESHLY BAKED COOKIES **\$38.00**

FRESHLY BAKED BROWNIES **\$38.00**

GOURMET CUPCAKES **\$60.00**

CENTERPLATES SIGNATURE CHOCOLATE DIPPED CRANBERRY MACAROONS **\$38.00**

CHOCOLATE DIPPED STRAWBERRIES **\$42.00**

SHEET CAKES • Choice of Fruit or Cream Filling - includes disposable cake knife, plates, forks and napkins

FULL SHEET CAKE* (80 SLICES) **\$375.00**

HALF SHEET CAKE* (40 SLICES) **\$195.00**

**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 \$25.00++ delivery fee will be applied to all above orders.

PANTRY

FROM THE PANTRY

DOMESTIC CHEESE DISPLAY WITH CRACKERS (Serves 20 guests)	\$160.00
SEASONAL VEGETABLE CRUDITÉ WITH DIP (Serves 20 guests)	\$120.00
SLICED FRESH FRUIT	\$120.00
WHOLE FRESH FRUIT (Serves 20 guests)	\$60.00
POTATO CHIPS AND DIP (Serves 20 guests)	\$100.00
TORTILLA CHIPS WITH SALSA (Serves 20 guests)	\$100.00
MIXED NUTS (2 pounds)	\$76.00
TRADITIONAL SNACK MIX (2 pounds)	\$44.00
MINTS (2 pounds)	\$56.00
PRETZEL TWISTS (2 pounds)	\$36.00
GRANOLA BARS (24 individual bars)	\$84.00
ASSORTED INDIVIDUAL BAGS OF CHIPS	\$2.75

A \$25.00++ delivery fee will be applied to all above orders.

LUNCHEONS

BUFFET LUNCHEON • Minimum of 10 guests / Maximum of 50 guests

GOURMET DELI BUFFET

\$30.00

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 LUNCHEONS • 10 box lunch minimum required

BOX LUNCH

\$23.00

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

GOURMET WRAP BOX LUNCH

\$25.00

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

\$24.75

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

LUNCHEON SANDWICHES • Each platter serves 20 guests

ITALIAN SUBMARINE SANDWICH

\$160.00

Salami, Mortadella, Cappelletti, Provolone Cheese, Lettuce and Tomato
On a 3-Foot Loaf of Crusty French Bread
Italian Dressing or Mustard and Mayonnaise

ALL AMERICAN RING SANDWICH

\$160.00

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
On a 3-Foot Ring Loaf of Bread

PLATTER OF ASSORTED MINI-SANDWICHES

\$140.00

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

A \$25.00++ delivery fee will be applied to all above orders.



LUNCHEONS

LUNCHEON SALADS • Each bowl serves 20 guests / Max of 40 guests

GARDEN SALAD

\$110.00

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

\$130.00

Crisp Romaine Lettuce, Sliced Breast of Chicken and Garlic Croutons
Traditional Caesar Dressing
Served with Crusty French Bread with Butter

MEDITERRANEAN SALAD

\$150.00

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

A \$25.00++ delivery fee will be applied to all above orders.

RECEPTION

COLD HORS D'OEUVRES • Prices below are per dozen / 2 dozen minimum per selection

POLENTA CAKE with Gorgonzola Cheese and Toasted Walnuts	\$54.00
BRUSCHETTA CROUSTADE	\$57.00
STUFFED GRAPE LEAF with Roasted Vegetables and Brown Rice	\$63.00
ANTIPASTO SKEWER with Artichoke, Tomato, Kalamata Olive and Mozzarella	\$60.00
THAI BEEF WRAP served on Bib Lettuce with Asian Slaw	\$72.00
TRADITIONAL GAZPACHO SHOOTER with Cilantro	\$69.00

HOT HORS D'OEUVRES • Prices below are per dozen / 2 dozen minimum per selection

HIBACHI BEEF SKEWER with Green Onion and Teriyaki Glaze	\$57.00
ASPARAGUS AND ASIAGO CHEESE ROULADE	\$51.00
MEDITERRANEAN CHICKEN KABOB with Figs and Roasted Tomatoes	\$66.00
SOUTHWEST SPRING ROLL with Black Beans	\$54.00
COCONUT CRUSTED SHRIMP with Pineapple Chile Chutney	\$60.00
MARYLAND CRAB CAKE with Classic Rémoulade	\$66.00

A \$25.00++ delivery fee will be applied to all above orders.



STATIONS

THEME STATIONS • 20 guest minimum required per order

SOUTH OF THE BORDER STATION

\$14.00

Mini Cheese and Roasted Vegetable Quesadillas and Chicken Empanadas
Crisp Tortilla Chips with Salsa and Guacamole

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

HOUSE-MADE HUMMUS AND IMPORTED OLIVE STATION

\$8.00

Toasted Pita Bread Chips
Spicy Tunisian Olive Blend and Assorted Five Type Blend Olives

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

DESSERT STATIONS • 20 guest minimum required per order

CHEESECAKE BITES STATION

\$13.75

New York Cheesecake Squares
Banana Rum, Vanilla Bean and Scented Strawberry Compotes
Chocolate Fondue, Raspberry and Coffee 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

\$15.00

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 \$25.00++ delivery fee will be applied to all above orders.

STATIONS

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

ICE CREAM NOVELTY CART

\$650.00

(1) Ice Cream Cart

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

(Assorted Ice Cream Novelties)

Additional Ice Cream Novelties @ \$4.00++ each

Should you desire an experienced Booth Attendant to distribute the product, a \$25.00++ 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

\$750.00

(1) Ice Cream Cart

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

(Assorted Dove Ice Cream Novelties)

Additional Ice Cream Novelties @ \$7.50++ each

Should you desire an experienced Booth Attendant to distribute the product, a \$25.00++ 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

GOURMET SOFT PRETZEL STATION

\$675.00

To Include: (135) 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 @ \$5.00++ each

A Booth Attendant is required. A \$25.00++ 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*

FRESH BAKED GOURMET CHOCOLATE CHIP COOKIE STATION

\$720.00

Featuring Otis Spunkmeyer Premium Gourmet Chocolate Chip Cookies

To Include: (225) Chocolate Chip Cookies*, Oven, Napkins and Appropriate Supplies

Additional Cookies @ \$3.20++ each

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

A \$25.00++ 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: 110 volt single phase (15) amp · 4x4 work space · Minimum of one (6) ft table
Trash Removal · Clean Up*

A \$25.00++ delivery fee will be applied to all above orders.

STATIONS

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

FROZEN BLENDED BEVERAGE STATION

\$675.00

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

Includes (142) 7oz. Blended beverages

Additional frozen drinks @ \$4.75++ each

A Booth Attendant is required to distribute the product.

Minimum Guarantee of \$675.00

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

A \$25.00++ 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

CAPPUCCINO BAR

\$900.00

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

(200) 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 @ \$4.50++ each

Minimum guarantee of \$900.00 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 \$25.00++ 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 BAR

\$1425.00

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

(300) 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 @ \$5.00++ 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 \$25.00++ 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

\$800.00

To Include: (200) 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 @ \$4.00++ each

Minimum guarantee of \$800.00 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 \$25.00++ 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 \$25.00++ 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)

Dark Horse - Cabernet Sauvignon, Chardonnay	\$29.00
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PREMIUM HOUSE WINE (bottle)

A by Acacia Unoaked - Chardonnay	\$36.00
Chalone Monterey County - Cabernet Sauvignon	\$36.00

DOMESTIC BEER (case)

Budweiser, Miller Light, O'Doul's Amber (non-alcoholic)	\$126.00
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IMPORT BEER (case)

Heineken, Corona Extra, Karl Strauss Red Trolley	\$144.00
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DRAFT BEER - DOMESTIC (keg)

\$525.00

DRAFT BEER - IMPORTED (keg)

\$700.00

DRAFT BEER - CRAFT BREW (keg)

\$700.00

SPARKLING WINE · CHAMPAGNE (bottle)

Chandon Brut	\$42.00
La Marca Prosecco	\$50.00
Martinelli's Sparkling Apple Cider (non-alcoholic)	\$24.00

A Bartender is required to distribute all alcoholic beverages.

A \$25.00++ 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 \$25.00++ delivery fee will be applied to all above orders.

SPECIALTY BARS

SOUTH OF THE BORDER MARGARITA BAR

\$1025.00

To Include: (137) 14 oz. Margaritas on the Rocks

Additional Margaritas @ \$7.50++ each

Minimum guarantee of \$1025.00 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 \$25.00++ per hour/(4) hour minimum labor fee will apply for each bartender.

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

MARTINI BAR

\$1025.00

To Include: (137) Martinis

Choice of Traditional, Cosmopolitan, Blue Hawaiian or Appletini

Additional Martinis @ 7.50++ each

Minimum guarantee of \$1025.00 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 \$25.00++ per hour/(4) hour minimum labor fee will apply for each bartender.

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

MOJITO BAR

\$1025.00

To Include: (132) Mojitos

Additional Mojitos @ \$7.75++ each

Minimum guarantee of \$1025.00 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 \$25.00++ 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 \$25.00++ per hour/(4) hour minimum labor fee will apply for each bartender.

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

A \$25.00++ delivery fee will be applied to all above orders.

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 · BARTENDER · BOOTH STAFF · KITCHEN LABOR

START TIME	END TIME	QTY	DESCRIPTION	UNIT RATE	TOTAL PRICE

COMMENTS:

SUBTOTAL

19% SERVICE CHARGE

SUBTOTAL WITH SERVICE CHARGE

8.0% 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



BOOTH CATERING · CREDIT CARD AUTHORIZATION



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.

Credit Card #: _____ Credit Card Type: _____

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:
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.



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, 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

BOOTH CATERING · FAX COVER PAGE



TODAYS DATE: _____

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

FAX NUMBER: **(619)-525-5858**

OF PAGES FAXED: _____

FROM: (CONTACT NAME) _____

(COMPANY NAME) _____

(FAX NUMBER) _____ (EMAIL) _____

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

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

COMMENTS:

