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.

We look forward to assisting you with all of your food and beverage needs during your event scheduled

**March 2nd-3rd 2020**

AVOID LATE ORDER FEES:

Ordering Deadline Date is February 7th 2020

Please contact Mary Forney at 619-525-5818 or email: mary.forney@visitsandiego.com
2020 BOOTH CATERING MENU
General Information ........................................................................................................... 3
Beverages ............................................................................................................................ 4
Breakfast | Bakery .................................................................................................................. 6
Pantry .................................................................................................................................. 7
Luncheons ........................................................................................................................... 8
Reception ............................................................................................................................. 10
Stations .............................................................................................................................. 11
Beer | Wine | Champagne ........................................................................................................... 14
Specialty Bars .................................................................................................................... 15
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 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.

• 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

<table>
<thead>
<tr>
<th>BOOTH ATTENDANT*</th>
<th>$30.00 PER HOUR</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHEF*</td>
<td>$75.00 PER HOUR</td>
</tr>
<tr>
<td>DELIVERY FEE</td>
<td>$30.00 PER TRIP</td>
</tr>
</tbody>
</table>

* 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.
COFFEE SERVICE

FRESHLY BREWED COFFEE* (gallon)  $70.00
Freshly Brewed Coffee, Decaffeinated Coffee or Hot Teas
Served with Non Dairy Creamer, and Assorted Sweeteners

FRESHLY BREWED STARBUCKS COFFEE* (gallon)  $75.00
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*  $102.00
AQUAFINA BOTTLED SPRING WATER*  $136.00
BOTTLED SPARKLING WATER*  $114.00
ASSORTED SPARKLING BUBLY WATER*  $102.00
ASSORTED BOTTLED FRUIT JUICES*  $132.00
ASSORTED GATORADE* (20 oz.)  $180.00
STARBUCKS BOTTLED FRAPUCCINO  $240.00
ICED TEA***  $50.00
LEMONADE***  $57.50
ASSORTED JUICES***
Orange, Cranberry, or Grapefruit  $65.00

* (24) Beverages per case, (1) Case Minimum Required
** (32) 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.
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 (10 person minimum required)

CONTINENTAL BREAKFAST
Assorted Fruit Juices
Freshly Baked Breakfast Pastries and Muffins
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

$20.25

BREAKFAST ENHANCEMENT (Not offered a la carte)

ENGLISH MUFFIN BREAKFAST SANDWICH
Eggs, Ham, and Jack Cheese

$7.00

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

ASSORTED DANISH
ASSORTED MUFFINS
ASSORTED DONUTS
CHURRO DONUTS
ASSORTED CHOCOLATE DIPPED BISCOTTI
ASSORTED SCONES
ASSORTED BAGELS WITH CREAM CHEESE
FRESHLY BAKED COOKIES
FRESHLY BAKED BROWNIES
GOURMET CUPCAKES
CENTERPLATES SIGNATURE CHOCOLATE DIPPED CRANBERRY MACAROONS
CHOCOLATE DIPPED STRAWBERRIES

ASSORTED DANISH  $54.00
ASSORTED MUFFINS  $50.50
ASSORTED DONUTS  $50.75
CHURRO DONUTS  $54.00
ASSORTED CHOCOLATE DIPPED BISCOTTI  $47.25
ASSORTED SCONES  $52.75
ASSORTED BAGELS WITH CREAM CHEESE  $54.00
FRESHLY BAKED COOKIES  $43.00
FRESHLY BAKED BROWNIES  $46.25
GOURMET CUPCAKES  $74.75
CENTERPLATES SIGNATURE CHOCOLATE DIPPED CRANBERRY MACAROONS  $47.75
CHOCOLATE DIPPED STRAWBERRIES  $50.00

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

FULL SHEET CAKE* (80 SLICES)  $525.00
HALF SHEET CAKE* (40 SLICES)  $275.00

*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.
FROM THE PanTRY

IMPORTED AND DOMESTIC CHEESE DISPLAY WITH CRACKERS (Serves 20 guests)  $190.00
Garnished with Seasonal Fruit, Sliced Baguettes and Assorted Crackers

FRESH VEGETABLE CRUDITÉ (Serves 20 guests)  $175.00
Creamy Avocado Dip and Spicy Tomato Ranch Dip

SLICED FRESH FRUIT (Serves 20 guests)  $155.00

WHOLE FRESH FRUIT (Serves 20 guests)  $65.00

POTATO CHIPS AND DIP (Serves 20 guests)  $155.00

TORTILLA CHIPS WITH HOUSE MADE SALSA (Serves 20 guests)  $130.00

MIXED NUTS (2 pounds)  $96.00

TRADITIONAL SNACK MIX (2 pounds)  $53.00

MINTS (2 pounds)  $56.00

PRETZEL TWISTS (2 pounds)  $46.00

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.
BUFFET LUNCHEON (Minimum of 10 guests)

GOURMET DELI BUFFET $40.00
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
Assorted Canned Soft Drinks

BOX LUNCHEON (10 box lunch minimum required)

TRADITIONAL BOX LUNCH $29.50
SELECTION OF SANWICH ONA 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: $31.25
• 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

GOURMET SALAD BOX LUNCH $28.00
SELECTION OF GROUMET 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.
LUNCHEON SANDWICHES

ITALIAN SUBMARINE SANDWICH (serves 10)
Salami, Mortadella, Cappicola, Provolone Cheese, Lettuce and Tomato $120.00
On a 2-Foot Loaf of Crusty French Bread
Italian Dressing or Mustard and Mayonnaise

ALL AMERICAN SANDWICH PLATTER (serves 20) $260.00
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 $260.00
Forty Mini-Sandwiches to include:
Turkey, Roast Beef, Ham and Vegetarian

LUNCHEON SIDE SALADS (Each bowl serves 20 guests)

GARDEN SALAD $135.00
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 $150.00
Crisp Romaine Lettuce, Sliced Breast of Chicken and Garlic Croutons
Traditional Caesar Dressing
Served with Hearth Baked Rolls and Butter

MEDITERRANEAN SALAD $165.00
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.
### COLD HORS D’OEUVRES
*Prices below are per dozen / 2 dozen minimum per selection*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHIMICHURRI SHRIMP SKEWER</td>
<td>$78.00</td>
</tr>
<tr>
<td>WILD MUSHROOM BAGUETTE</td>
<td>$66.00</td>
</tr>
<tr>
<td>AHI POKE</td>
<td>$75.00</td>
</tr>
<tr>
<td>With Wakami Salad, Tobiko and a Wonton Chip</td>
<td></td>
</tr>
<tr>
<td>CURRY CHICKEN IN PLANTAIN CUPS</td>
<td>$69.00</td>
</tr>
<tr>
<td>ANTIPASTO SKEWER</td>
<td>$78.00</td>
</tr>
<tr>
<td>with Artichoke, Tomato, Kalamata Olive and Mozzarella</td>
<td></td>
</tr>
<tr>
<td>BRIE &amp; PEAR ON CROSTINI</td>
<td>$87.00</td>
</tr>
</tbody>
</table>

### HOT HORS D’OEUVRES
*Prices below are per dozen / 2 dozen minimum per selection*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>DATE STUFFED WITH BLUE CHEESE WRAPPED IN BACON</td>
<td>$75.00</td>
</tr>
<tr>
<td>with Green Onion and Teriyaki Glaze</td>
<td></td>
</tr>
<tr>
<td>MEDITERRANEAN CHICKEN KABOB</td>
<td>$84.00</td>
</tr>
<tr>
<td>with Figs and Roasted Tomatoes</td>
<td></td>
</tr>
<tr>
<td>COCONUT CRUSTED SHRIMP</td>
<td>$75.00</td>
</tr>
<tr>
<td>with Ginger Sweet Chile</td>
<td></td>
</tr>
<tr>
<td>ORANGE CHICKEN SPRING ROLL</td>
<td>$72.00</td>
</tr>
<tr>
<td>Plum Sauce</td>
<td></td>
</tr>
<tr>
<td>TANDOORI CHICKEN BROCHETTE</td>
<td>$72.00</td>
</tr>
<tr>
<td>BARBACOA BEEF MINI FLOUR TACO</td>
<td>$66.00</td>
</tr>
<tr>
<td>Cilantro Cream Fraiche</td>
<td></td>
</tr>
<tr>
<td>ARTICHOKE AND PARMESAN FRITTER</td>
<td>$75.00</td>
</tr>
<tr>
<td>Roasted fennel and Caramelized Shallot Crème</td>
<td></td>
</tr>
</tbody>
</table>

A $30.00++ delivery fee will be applied to all above orders.
DESSERT STATIONS
20 guest minimum required per order

CHEESECAKE BITES STATION $16.00
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 $17.75
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

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

ICE CREAM NOVELTY CART $800.00
(1) Ice Cream Cart
Standard Cart to include: (160) Assorted Ice Cream Novelties
(Assorted Ice Cream Novelties)
Additional Ice Cream Novelties @ $5.00++ 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 $825.00
(1) Ice Cream Cart
Standard Cart to include: (100) Dove Ice Cream Novelties
(Assorted Dove Ice Cream Novelties)
Additional Ice Cream Novelties @ $8.25++ 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.
ACTION STATIONS CONTINUED...

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

GOURMET SOFT PRETZEL STATION
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
To Include: popcorn and (250) Popcorn Bags and Napkins
Additional Bags of Popcorn @ $3.25++ 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
Featuring David’s Premium Gourmet Chocolate Chip Cookies
To Include: (200) Chocolate Chip Cookies*, Oven, Napkins and Appropriate Supplies
Additional Cookies @ $3.50++ 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
Frozen non-alcoholic specialty drink with choice of (1) Flavor - 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.
ACTION STATIONS CONTINUED...
Minimum guarantee per day will apply, plus a one-time set-up fee of $100.00++

LAVAZZA CAPPUCCINO SERVICE
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 @ $5.00++ each
(1) Experienced Barista, for a maximum of (4) hours.
Should you desire service for a longer period of time; a $30.00++ 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

$1,200.00

STARBUCKS CAPPUCCINO CART
To Include: Starbucks Coffee Beans and Grinder, Cups, Napkins, Stirrers, Sugar and Creamer
(220) Cups of Cappuccino, Latte or Espresso
Additional cups of Cappuccino, Latte or Espresso @ $6.50++ each
(1) Experienced Starbucks Barista for a maximum of (4) hours.
Should you desire service for a longer period of time; a $30.00++ per hour labor fee will apply. Minimum guarantee of $1430.00 per day will apply, plus a one-time set-up fee of $100.00++.
(Machine is attached to a stainless steel cart to accommodate water supply and storage.)

Client to Supply: (30) amp (3) Phase (5) Wire power (110) volt single phase (15) amp 4x4 work space for cart · Trash Removal · Clean Up
Please note: Cappuccino equipment available on a limited basis

$1,430.00

STARBUCKS SHAKEN TEA STATION
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 $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

$960.00

A $30.00++ delivery fee will be applied to all above orders.
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**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 #:** ______

<table>
<thead>
<tr>
<th>MENU ITEMS · SUPPLIES · EQUIPMENT</th>
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<tbody>
<tr>
<td><strong>DELIVERY DATE</strong></td>
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<table>
<thead>
<tr>
<th>DELIVERY FEE · BOOTH STAFF · KITCHEN LABOR</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>START TIME</strong></td>
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</table>

**COMMENTS:** __________________________

**SUBTOTAL** __________________________

**21% 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 by Monday, February 7th 2020.
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 ecard. 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:
SAN DIEGO CONVENTION CENTER
Mary.Forney@visitsandiego.com
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.
TODAY'S 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:_________________________________________________________________

_____________________________________________________________________________

_____________________________________________________________________________

_____________________________________________________________________________

_____________________________________________________________________________

_____________________________________________________________________________

_____________________________________________________________________________
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 manufacturers 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.

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 ensure 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 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