

# The San Diego Convention Center Welcomes

# WEST



## February 13th-15th , 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  
Monday January 28, 2019**

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



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:**

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## 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

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