



SAN DIEGO
convention center



2023 BOOTH CATERING MENU

12/21/22

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BEVERAGES

COFFEE SERVICE

FRESHLY BREWED STARBUCKS COFFEE* \$240
Three Gallon Unit (Approximately 40 Cups)

FRESHLY BREWED STARBUCKS DECAFFEINATED COFFEE* \$240
Three Gallon Unit (Approximately 40 Cups)

ASSORTED TAZO HOT TEAS \$240
Three Gallon Unit (Approximately 40 Cups)
**Includes Cups, Creamers, Sugar, Artificial Sweeteners, Stirrers and Napkins*

BEVERAGE SERVICE

ASSORTED CANNED PEPSI SODA* \$108

AQUAFINA BOTTLED SPRING WATER* \$108

BOTTLED SPARKLING WATER* \$120

ASSORTED SPARKLING BUBLY WATER* \$108

ASSORTED BOTTLED FRUIT JUICES* \$138

ASSORTED GATORADE* (20 oz.) \$186

STARBUCKS BOTTLED FRAPUCCINO** \$126

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

***12 Beverages per case, 1 Case Minimum Required*

A \$30++ delivery fee will be applied to all above orders.

BEVERAGES CONTINUED...

CQ INFUSED HYDRATION STATION

INFUSED SPA WATERS* (3 gallon) \$210

Choice of flavors: Lemon or Mango infused with seasonal Fresh Fruit

INFUSED ICED TEA* (3 gallon) \$265

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

INFUSED LEMONADE* (3 gallon) \$265

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

WATER SERVICE

WATER DISPENSER \$140

3-day rental, cups included.

Client must have a space that has one regular wall socket available for electrical power. Requires 100 volt, 15 amp electrical service.

(3) GALLON JUG OF WATER \$40

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

A \$30++ delivery fee will be applied to all above orders.

BREAKFAST | BAKERY



FROM THE BAKERY

Price per dozen; 3 dozen minimum required.

ASSORTED DANISH	\$57
ASSORTED MUFFINS	\$54
ASSORTED DONUTS	\$54
ASSORTED CHOCOLATE DIPPED BISCOTTI	\$50
ASSORTED SCONES	\$56
ASSORTED BAGELS WITH CREAM CHEESE	\$65
FRESHLY BAKED COOKIES	\$46
FRESHLY BAKED BROWNIES	\$49
GOURMET CUPCAKES	\$78
CHEF'S SIGNATURE CHOCOLATE DIPPED CRANBERRY MACAROONS	\$50
CHOCOLATE DIPPED STRAWBERRIES	\$53

SHEET CAKES

Choice of fruit or cream filling. Includes disposable cake knife, plates, forks and napkins.

FULL SHEET CAKE (80 SLICES)	\$550
HALF SHEET CAKE (40 SLICES)	\$285

A \$30++ delivery fee will be applied to all above orders.



PANTRY

FROM THE PANTRY

IMPORTED AND DOMESTIC CHEESE DISPLAY WITH CRACKERS (serves 20 guests) <i>Garnished with Seasonal Fruit, Sliced Baguettes and Assorted Crackers</i>	\$200
FRESH VEGETABLE CRUDITÉ (serves 20 guests) <i>Creamy Avocado Dip and Spicy Tomato Ranch Dip</i>	\$190
SLICED FRESH FRUIT (serves 20 guests)	\$165
WHOLE FRESH FRUIT (serves 20 guests)	\$65
POTATO CHIPS AND DIP (serves 20 guests)	\$165
TORTILLA CHIPS WITH HOUSE MADE SALSA (serves 20 guests)	\$135
MIXED NUTS (2 pounds)	\$102
TRADITIONAL SNACK MIX (2 pounds)	\$57
MINTS (2 pounds)	\$56
PRETZEL TWISTS (2 pounds)	\$49
GRANOLA BARS (24 individual bars)	\$96
ASSORTED INDIVIDUAL BAGS OF CHIPS (1 dozen)	\$39

A \$30++ delivery fee will be applied to all above orders.



LUNCHEONS

BOX LUNCHEON

Minimum order: 10 box lunches required

TRADITIONAL BOX LUNCH

\$32

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

\$33

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

\$30

GOURMET SALAD BOX LUNCH

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++ delivery fee will be applied to all above orders.



LUNCHEONS CONTINUED...

LUNCHEON SANDWICHES

ALL AMERICAN SANDWICH PLATTER (serves 20)

\$340

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

\$340

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

LUNCHEON SIDE SALADS (Each bowl serves 20 guests)

GARDEN SALAD

\$175

Mixed Field Greens, Tomatoes, Carrot Curls and Cucumbers
Choice of Ranch, Italian or Bleu Cheese Dressings

CHICKEN CAESAR SALAD

\$200

Crisp Romaine Lettuce, Sliced Breast of Chicken and Garlic Croutons
Traditional Caesar Dressing

MEDITERRANEAN SALAD

\$240

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

A \$30++ delivery fee will be applied to all above orders.



RECEPTION

COLD HORS D'OEUVRES

Minimum order: 5 dozen per item

CHIMICHURRI SHRIMP SKEWER	\$418
WILD MUSHROOM BAGUETTE	\$358
AHI POKE Wakami Salad, Tobiko and a Wonton Chip	\$405
PESTO RICOTTA WITH OLIVE OIL AND TOMATO TAPENADE Diced Pancetta and Focaccia Croustade	\$435
ANTIPASTO SKEWER Artichoke, Tomato, Kalamata Olive and Mozzarella	\$418
BRIE & PEAR ON CROSTINI	\$450

HOT HORS D'OEUVRES

Minimum order: 5 dozen per item. Prices below are per item.

Attendant Required: \$40 per hour, 4 hour minimum

DATE STUFFED WITH BLUE CHEESE WRAPPED IN BACON Green Onion and Teriyaki Glaze	\$405
MEDITERRANEAN CHICKEN KABOB Figs and Roasted Tomatoes	\$450
COCONUT CRUSTED SHRIMP Ginger Sweet Chile	\$375
ORANGE CHICKEN SPRING ROLL Plum Sauce	\$405
BARBACOA BEEF MINI FLOUR TACO Cilantro Cream Fraiche	\$405
ARTICHOKE AND PARMESAN FRITTER Roasted fennel and Caramelized Shallot Crème	\$405

A \$30++ delivery fee will be applied to all above orders.

DESSERT STATIONS

DESSERT SHOOTERS (DOZEN)

\$87

Minimum of 12 per flavors. Ask us about dessert shooters to match your booth colors.

Choice of flavors: Strawberry Mousse, Vanilla Mousse, Chocolate Mousse or Lemon Lime Mousse

Client to Supply: Minimum of one 6-foot table; porter service; clean up

PETIT PATISSERIE STATION (SERVES 20)

\$370

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

Client to Supply: Minimum of one 6-foot table; porter service; clean up

ICE CREAM NOVELTY CART

\$825

(1) Standard ice cream cart to include:
 (150) Assorted Ice Cream Novelties
 Additional Ice Cream Novelties: \$6++ each

Should you desire an experienced Booth Attendant to distribute the product, a \$40++ per hour, with a 4-hour minimum labor fee will apply.

Client to Supply: 110 volt single phase (15) amp; 4x4 ft work space; porter service; clean Up

PREMIUM DOVE ICE CREAM CART

\$850

(1) Standard ice cream cart to include:
 (100) Assorted Dove Ice Cream Novelties
 Additional Ice Cream Novelties: \$9++ each

Should you desire an experienced Booth Attendant to distribute the product, a \$40++ per hour, with a 4-hour minimum labor fee will apply.

Client to Supply: 110 volt single phase (15) amp; 4x4 ft work space; porter service; clean Up

*Minimum guarantee per day will apply, plus a one-time set-up fee of \$100++
 A \$30++ delivery fee will be applied to all above orders.*

ACTION STATIONS

POPCORN CART

Popcorn and (250) Popcorn Bags and Napkins
Additional Bags of Popcorn: \$4++ each

A Booth Attendant is required to pop the corn and distribute the product: \$40++ per hour/4 hour minimum labor

Client to Supply: 110 volt single phase 15 amp; 4x4 ft work space; porter service; clean up

\$875

FRESH BAKED GOURMET CHOCOLATE CHIP COOKIE STATION

Featuring Premium Gourmet Chocolate Chip Cookies
213 Chocolate Chip Cookies*, Oven, Napkins and Appropriate Supplies
Additional Cookies: \$4++ each

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

A Booth Attendant is required to bake and distribute the product: \$40++ per hour/4 hour minimum labor fee will apply.

Client to Supply: 120 volt single phase 10.9 amp; 4x4 ft work space; minimum of one 6-foot table; porter service; clean up

\$810

LAVAZZA CAPPUCCINO SERVICE

Lavazza Espresso Pods, Cups, Napkins, Stirrers, Sugar and Creamer
250 Cups of Cappuccino*, Latte, or Espresso
Additional cups of Cappuccino, Latte or Espresso: \$7.50++ each

One Experienced Barista, for a maximum of (4) hours. Should you desire service for a longer period of time; a \$40++ per hour labor fee will apply.

**Cappuccino equipment available on a limited basis.
Minimum guarantee of \$1,875/day will apply.*

Client to Supply: 6-foot table or counter, two dedicated circuits of 120v-60hz, 20 amp power; porter service; clean up

\$1,875

STARBUCKS SHAKEN TEA STATION

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++ each

Two Booth Attendants* Required: \$40++ per hour/4-hour minimum labor fee will apply for each attendant.

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

Minimum guarantee of \$960 per day will apply.

Client to Supply: 4x4 ft work space and storage area; minimum of one 6-foot table; porter service; clean up

\$960

Minimum guarantee per day will apply, plus a one-time set-up fee of \$100++

A \$30++ 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
Frontera Cabernet Sauvignon	\$35

PREMIUM HOUSE WINE (bottle)

Bonterra - Chardonnay	\$40
Los Vascos- Cabernet Sauvignon	\$40

DOMESTIC BEER (24 bottle minimum each choice)

Budweiser	\$156
Miller Lite	\$156
O'Doul's Amber (non-alcoholic)	\$156

IMPORT BEER (24 bottle minimum each choice)

Heineken	\$198
Corona	\$198

LOCAL CRAFT BEER (24 bottle minimum each choice)

Karl Strauss - Red Trolley	\$198
Stone – Delicious IPA (Gluten Reduced)	\$198
Abnormal Boss Pour	\$198

SPARKLING WINE - CHAMPAGNE (bottle)

William Wycliff, California	\$40
LaMarca Prosecco, Veneto, Italy	\$45
Nicolas Feuillatte Brut, Champagne, France	\$70
Martinelli's Sparkling Apple Cider (non-alcoholic)	\$30

No alcohol product can be transferred for use the following day.

Special order alcohol is not based on consumption.

A Bartender is required to distribute all alcoholic beverages.

A \$50++ per hour/4 hour minimum labor fee will apply, plus a one time set up fee of \$100++.

Client to Supply: 4x4 ft work space · porter service · clean up

SPECIALTY BARS

SOUTH OF THE BORDER MARGARITA BAR

130 Margaritas on the Rocks
Additional Margaritas: \$10++ each

*Minimum guarantee of \$1,206 per day will apply, plus a one-time set-up fee of \$100++.
A Bartender is required to mix and distribute the beverages.
A \$50++ per hour/4-hour minimum labor fee will apply for each bartender.*

\$1,206

Client to Supply: 8x8 ft work space; porter service; clean up

MARTINI BAR

130 Martinis

Choice of Traditional, Cosmopolitan or Blue Hawaiian
Additional Martinis: \$10++ each

*Minimum guarantee of \$1,206 per day will apply, plus a one-time set-up fee of \$100++.
A Bartender is required to mix and distribute the beverages.
A \$50++ per hour/4-hour minimum labor fee will apply for each bartender.*

\$1,206

Client to Supply: 8x8 ft work space; porter service; clean up

CQ CRAFT COCKTAILS

120 Cocktails
Additional Cocktails: \$11++ each

Choice of (select one):

San Diego Sunrise: CQ Red Raspberry, Tequila, Orange Juice, Grenadine, Orange Slice

Strawberry Basil Blush: CQ Strawberry Basil, Vodka, Ginger Ale Soda, Lime Wedge

Lemonade Fizz: CQ Cucumber, Vodka, Fresh Squeezed Lemonade, Citrus Soda, Lime Wedge

*Minimum guarantee of \$1,290 per day will apply, plus a one-time set-up fee of \$100++.
A Bartender is required to mix and distribute the beverages.
A \$50++ per hour/4 hour minimum labor fee will apply for each bartender.*

\$1,290

Client to Supply: 8x8 ft work space; porter service; clean up

*No alcohol product can be transferred for use the following day.
Special order alcohol is not based on consumption.*



GENERAL INFORMATION

POLICIES

- All food and beverage items in the Exhibit Halls must be purchased through the Food and Beverage Department, **including 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 (porter service) 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 checks. 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++ delivery fee will apply for each food and beverage delivery.
- It is required that a SDCC 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 REQUIREMENTS

Booth Attendant: \$40/Hour*

Bartender: \$50/Hour*

Chef: \$75/Hour*

Delivery Fee: \$30/Trip

Requires a 4-hour minimum.



CREATE AN ACCOUNT

Creating an account will save your payment info. Please note, it is separate from the order form – see page 16.

1. Visit our website at [SDCC Express Catering](https://sdcc.link/express-catering)
 - sdcc.link/express-catering
2. Complete all fields, including a mobile number for the person onsite and select **Register Account**
3. Enter payment info by clicking **Hi “First Name”** in the upper right-hand corner
 - Select **Add New Card** and enter card info. Click **Save**.
4. You are all set! You can manage your card or add another as needed.

Please contact your catering manager to confirm your information has been received.

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, **including bottled water.**

FILL OUT AND SUBMIT BOTH THE ORDER FORM AND THE CREDIT CARD AUTHORIZATION FORM 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 porter service. Porter Service is exclusively provided by the San Diego Convention Center.

BOOTH CATERING | CREDIT CARD AUTHORIZATION

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

EVENT AND CONTACT INFORMATION:

Event Name: _____

Exhibitor Name: _____

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

PAYMENT METHOD (SELECT ONE):

- 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:

Visa Mastercard AMEX

Cardholder's Name: _____

Card number: **Omit the last 4 digits of card. Call 619.525.5818 to provide complete card number.**

_____ **XXXX**

Exp. Date: _____ Security Code: _____

BILLING ADDRESS:

Street: _____

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).

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.

AUTHORIZED SIGNATURE _____ **DATE** _____

PLEASE RETURN ORDER TO:

Mary Forney at mary.forney@visitsandiego.com or 619.525.5818



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 email 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

Email: mary.forney@visitsandiego.com





Food & Beverage Department
111 W. Harbor Drive
San Diego, CA 92101
619.525.5800
visitsandiego.com