

BOOTH CATERING MENU

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COFFEE SERVICE

FRESHLY BREWED STARBUCKS COFFEE* Three Gallon Unit (Approximately 40 Cups)	255
FRESHLY BREWED STARBUCKS DECAFFEINATED COFFEE* Three Gallon Unit (Approximately 40 Cups)	255
ASSORTED TAZO HOT TEAS Three Gallon Unit (Approximately 40 Cups) *Includes Cups, Creamers, Sugar, Artificial Sweeteners, Stirrers and Napkins	255
BEVERAGE SERVICE (24 Beverages per case, 1 Case Minimum Required)	
ASSORTED CANNED PEPSI SODA	120
AQUAFINA CANNED SPRING WATER (16 oz)	144
PROUD SOURCE CANNED SPARKLING WATER (12 oz)	120
ASSORTED SPARKLING BUBLY WATER	120
BOTTLED ORANGE JUICE	168
ASSORTED GATORADE (20 oz)	192
DUBE LEVE BOTTLED BBEWED TEV (18.5 oz.)	240



CQ INFUSED HYDRATION STATION

INFUSED SPA WATERS* (3 Gallon Unit) Choice of flavors: Strawberry Watermelon, Lemon Ginger or Peach Pineapple Infused with Seasonal Fresh Fruit	210
INFUSED ICED TEA* (3 Gallon Unit) Choice of flavors: Strawberry Watermelon, Lemon Ginger or Peach Pineapple Infused with Seasonal Fresh Fruit	265
INFUSED LEMONADE* (3 Gallon Unit) Choice of flavors: Strawberry Watermelon, Lemon Ginger or Peach Pineapple Infused with Seasonal Fresh Fruit	265

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

FROM THE BAKERY

Price per dozen; 3 dozen minimum required.

ASSORTED DANISH	80
ASSORTED MUFFINS	60
CINNAMON BUNS	60
ASSORTED CHOCOLATE DIPPED BISCOTTI	60
ASSORTED SCONES	60
ASSORTED BAGELS WITH CREAM CHEESE	80
FRESHLY BAKED COOKIES	50
FRESHLY BAKED BROWNIES	60
GOURMET CUPCAKES	90
CHEF'S SIGNATURE EXCESS CHOCOLATE SEA SALT COOKIES	72
CHOCOLATE DIPPED STRAWBERRIES	53

SHEET CAKES

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

FULL SHEET CARE (60 SLICES)	650
HALF SHEET CAKE (40 SLICES)	350



FROM THE PANTRY

IMPORTED AND DOMESTIC CHEESE DISPLAY WITH CRACKERS (serves 20 guests) Garnished with Dried California Fruits, Sliced Baguettes and Assorted Crackers	280
RAINBOW CRUDITE (serves 20 guests) Harissa Ranch, Lentil & Mint Hummus	320
SLICED FRESH FRUIT (serves 20 guests)	240
WHOLE FRESH FRUIT (serves 20 guests)	100
POTATO CHIPS AND DIP (serves 20 guests)	180
LOCAL TORTILLA CHIPS WITH HOUSE MADE SALSA (serves 20 guests)	160
MIXED NUTS (2 pounds)	110
TRADITIONAL SNACK MIX (2 pounds)	80
MINTS (2 pounds)	56
PRETZEL TWISTS (2 pounds)	60
SWEET & SALTY GRANOLA BARS (24 individual bars)	96
ASSORTED INDIVIDUAL BAGS OF CHIPS (1 dozen)	48



BOX LUNCHEON

Minimum order: 10 box lunches required

TRADITIONAL BOXED LUNCH CHOICE OF SANDWICH ON A LOCALLY MADE WHEAT ROLL WITH GREENS & CONDIMENTS: • Turkey and Havarti Cheese • Ham and Havarti Cheese • Fresh Mozzarella, Sliced Tomatoes & Nut-Free Basil Pesto Individual Bag of Potato Chips Gourmet Chocolate Chip Cookie Assorted Canned Pepsi	38
 PREMIUM BOXED LUNCH CHOICE OF SANDWICH: Smoked Turkey and Provolone on Ciabatta with Habanero Bacon Jam, Baby Greens and Tomatoes Roast Beef and Jack Cheese with Caramelized Onions, Sweet Peppers, Arugula and Piquillo Pepper Aioli on a Bolillo Roll Herb Falafel and Spinach Hummus with Fresh Spinach, Sliced Heirloom Tomato and Pickled Red Onion on a 9-Grain Roll 	40
Gourmet Kettle Chips Farro Salad with Kale, Cotton Candy Grapes and Roasted Cauliflower Salted Dulce De Leche Brownie Assorted Canned Pepsi	
SALAD BOXED LUNCH CHOICE OF GOURMET SALAD: • Pear Gorgonzola Salad with Dried Cranberries and Candied Pecans • Superfood Salad with Kale, Quinoa, Pepitas, Dried Blueberries and Edamame	42
Kettle Chips Locally Grown Clementine Balsamic Vinaigrette Assorted Canned Pepsi	
ENHANCE YOUR SALAD WITH GRILLED CHICKEN	6



LUNCHEON SANDWICHES

ALL AMERICAN SANDWICH PLATTER (serves 20) An assortment of Traditional American Meats and Cheeses to include Roast Beef, Ham, Turkey, Swiss and American Cheeses Lettuce, Tomato, Mustard and Mayonnaise	380
PLATTER OF ASSORTED MINI-SANDWICHES Forty Mini-Sandwiches to include: Turkey, Roast Beef, Ham and Vegetarian	380
LUNCHEON SIDE SALADS (Each bowl serves 20 guests)	
GARDEN SALAD Mixed Field Greens, Tomatoes, Carrot Curls and Cucumbers Choice of Ranch, Italian or Bleu Cheese Dressings	200
CHICKEN CAESAR SALAD Crisp Romaine Lettuce, Sliced Breast of Chicken and Garlic Croutons Traditional Caesar Dressing	240
MEDITERRANEAN SALAD WITH CHICKEN Mixed Field Greens, Slices of Grilled Marinated Breast of Chicken, Grilled and Marinated Vegetables, Feta Cheese, Vine Ripe Tomatoes, Kalamata Olives Lemon Herb Vinaignette	280

COLD HORS D'OEUVRES

Minimum order: 4 dozen per item

CHIMICHURRI SHRIMP SKEWER WITH PEPPADEW PEPPERS	384
ANTIPASTO SKEWER Artichoke, Tomato, Kalamata Olive and Mozzarella	480
CAPRESE CROUSTADE	528
VEGAN ZUCCHINI & MEYER LEMON BRUSCHETTA	528
HOT HORS D'OEUVRES	
Minimum order: 4 dozen per item. Prices below are per item. Attendant Required: 275++ per (4) hours. (4) hour minimum. 70 for each additional hour after the first 4.	
MEDITERRANEAN CHICKEN KABOB Figs and Roasted Tomatoes with Pomegranate Molasses & Crushed Pistachios	384
COCONUT CRUSTED SHRIMP Pitaya Sweet Chile	384
VEGETABLE LUMPIA Crushed Pineapple & Lime Dipping Sauce	480
BABY BLACK BEAN BURRITO Blended Avocado Cilantro Salsa	432
BASIL & PARMESAN ARANCINI Creamy Tomato Sauce	432



DESSERT STATIONS

porter service; clean up

DESSERT SHOOTERS (DOZEN) 102 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 BITES & MINIS (SERVES 20) 480 Miniature French Pastries, Petit Fours, Dessert Shooters Chocolate Truffles. Dark Chocolate Covered Strawberries White Chocolate and Miso Covered Strawberries Client to Supply: Minimum of one 6-foot table; porter service; clean up ICE CREAM NOVELTY CART 900 (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: 275++ per (4) hours. (4) hour minimum. 70 for each additional hour after the first 4. Client to Supply: 110 volt single phase (15) amp; 4x4 ft work space; porter service; clean up PREMIUM ICE CREAM CART 1100 (1) Standard ice cream cart to include: (100) Assorted Premium Ice Cream Bars Additional Premium Ice Cream Bars: 11++ each Should you desire an experienced Booth Attendant to distribute the product: 275++ per (4) hours. (4) hour minimum. 70 for each additional hour after the first 4.

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.

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

ACTION STATIONS

POPCORN CART 1000

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:

275++ per (4) hours. (4) hour minimum.

70 for each additional hour after the first 4.

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

FRESH BAKED GOURMET CHOCOLATE CHIP COOKIE STATION

960

Featuring Premium Gourmet Chocolate Chip Cookies

240 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::

275++ per (4) hours. (4) hour minimum.

70 for each additional hour after the first 4.

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

LAVAZZA CAPPUCCINO SERVICE

2000

Lavazza Espresso Pods, Cups, Napkins, Stirrers, Sugar and Creamer

250 Cups of Cappuccino*, Latte, or Espresso

Additional cups of Cappuccino, Latte or Espresso: 8.00++ each

One Experienced Barista, for a maximum of (4) hours. Should you desire service for a longer period of time; a 70++ per hour labor fee will apply.

*Cappuccino equipment available on a limited basis. Minimum guarantee of 2000 per day will apply.

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

STARBUCKS SHAKEN TEA STATION

1080

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: 6.75++ each

Two Booth Attendants* Required: 275++ per (4) hours. (4) hour minimum for each attendant.

70 for each additional hour after the first 4 for each attendant.

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

Minimum guarantee of 1080 per day will apply.

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

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

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 Sodexo Live! 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. Sodexo Live! prohibits exhibitors and event participants from removing alcohol from the San Diego Convention Center.

DELUXE HOUSE WINE (bottle) Canyon Road Chardonnay Frontera Cabernet Sauvignon	38 38
PREMIUM HOUSE WINE (bottle) Bonterra - Chardonnay Los Vascos - Cabernet Sauvignon	43 43
DOMESTIC BEER (24 bottle minimum each choice) Michelob Ultra Bud Lite O'Doul's Amber (non-alcoholic)	168 169 169
IMPORT BEER (24 bottle minimum each choice) Heineken Corona Extra	216 216
LOCAL CRAFT BEER (24 bottle minimum each choice) Karl Strauss - Red Trolley Abnormal Boss Pour	216 216
HARD SELTZER WATER (24 bottle minimum each choice) Truly White Claw	216 216
SPARKLING WINE-CHAMPAGNE (bottle) William Wycliff, California LaMarca Prosécco, Veneto, Italy Nicolas Feuillatte Brut, Champagne, France Martinelli's Sparkling Apple Cider (non-alcoholic)	40 45 70 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: 275++ per (4) hours. (4) hour minimum.

70 each additional hour after the first 4.

Plus a one time set up fee of 100++.

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



SOUTH OF THE BORDER MARGARITA BAR

1560

130 Margaritas on the Rocks Additional Margaritas: 12++ each

Minimum guarantee of 1560 per day will apply, plus a one-time set-up fee of 100++.

A Bartender is required to mix and distribute the beverages.

A 275++ per (4) hours. (4) hour minimum will apply for each bartender. 70 for each additional hour after the first 4 will apply for each bartender.

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

MARTINI BAR 1506

130 Martinis

Choice of Traditional, Cosmopolitan or Blue Hawaiian

Additional Martinis: 12++ each

Minimum guarantee of 1560 per day will apply, plus a one-time set-up fee of 100++.

A Bartender is required to mix and distribute the beverages.

A 275++ per (4) hours. (4) hour minimum will apply for each bartender 70 for each additional hour after the first 4 will apply for each bartender.

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

CQ CRAFT COCKTAILS 1680

120 Cocktails

Additional Cocktails: 14++ 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 1680 per day will apply, plus a one-time set-up fee of 100++.

A Bartender is required to mix and distribute the beverages.

A 275++ per (4) hours. (4) hour minimum will apply for each bartender 70 for each additional hour after the first 4 apply for each bartender.

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.



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: Sodexo Live!
- · 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 an 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: 275++ per (4) hours. (4) hour minimum. 70 for each additional hour after the first 4 hours. Bartender: 275++ per (4) hours. (4) hour minimum. 70 for each additional hour after the first 4 hours.

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
 - 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

Sodexo Live! 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 Sodexo Live!, including bottled water.

FILL OUT AND SUBMIT BOTH THE ORDER FORM AND THE CREDIT CARD AUTHORIZATION FORM TO PROCESS YOUR ORDER.

Booth #: Representative:	Ever	_Fax: nt:			
MENU ITEMS •	SUPPLIES • EQI	JIPMENT			
DELIVERY DATE	DELIVERY TIME	QTY	DESCRIPTION	UNIT PRICE	TOTAL PRICE
		1			
DELIVERY FEE	• BOOTH STAF	F • BARTE	NDER • KITCHEN LABOR		
START TIME	END TIME	QTY	DESCRIPTION	UNIT PRICE	TOTAL PRICE
COMMENTS:			SUBTOTA	L	
			22% SERVICE CHARG	E	
			SUBTOTAL WITH SERVICE CHARG	E	
			7.75% CA STATE TA	х	
			TOTAL ESTIMATED CHARGE	S	

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 used for additional items ordered on-site.	al catering contract. Credit Card to be
☐ Credit Card to be used for all charges pre-orde ordered on-site.	red for the show and additional items
CREDIT CARD:	
□ Visa □ Mastercard □ AMEX	
Cardholder's Name:	
Card number: Omit the last 4 digits of card. Call 6	19.525.5818 to provide complete card number.
x	(XXX
Exp. Date:S	Security Code:
BILLING ADDRESS:	
Street:	
City:	State: Zip:
	BLE CHARGES FOR ADDITIONAL ITEMS ORDERED TION FOR ANY ADDITIONAL CHARGES INCURRED A
Once the above information has been completed, a Bai be processed. Pre-Payment is required. Payment arracredit 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

SODEXO LIVE! 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 SODEXO LIVE!; 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: 2 oz portion.
- Beverage samples are restricted to: 4 oz fluid portion

If the exhibitor/event participant meets the above criteria, simply submit the 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 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" (e.g. bottled water, popcorn, coffee, smoothies, full sized candy bars, etc.) that compete with food or beverage provided by *Sodexo Live!* must submit the Booth 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 *Sodexo Live!* Is responsible for the administration of these regulations. *Sodexo Live!* 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 STRICTLYADMINISTERED. 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		
Phone	_Fax	
Booth #		
Item(s) and portions to be distributed		
Quantity to be distributed		
Purpose		
Approved:		_Date
Booth Catering Manager/F&B Departmen	t	
Corkage/Waiver fees that apply to this ap	proval:	
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
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