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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 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 $30.00++ “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* $40.00 PER HOUR
BARTENDER* $50.00 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.
COFFEE SERVICE

FRESHLY BREWED COFFEE* (gallon)  $75.00
Freshly Brewed Coffee, Decaffeinated Coffee or Hot Teas
Served with Non Dairy Creamer, and Assorted Sweeteners

FRESHLY BREWED STARBUCKS COFFEE* (gallon)  $80.00
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*  $108.00
AQUAFINA BOTTLED SPRING WATER*  $108.00
BOTTLED SPARKLING WATER*  $120.00
ASSORTED SPARKLING BUBLY WATER*  $108.00
ASSORTED BOTTLED FRUIT JUICES*  $138.00
ASSORTED GATORADE* (20 oz.)  $186.00
STARBUCKS BOTTLED FRAPUCCINO**  $126.00
ICED TEA***  $55.00
LEMONADE***  $60.00

ASSORTED JUICES***
Orange, Cranberry, or Grapefruit

• (24) Beverages per case, (1) Case Minimum Required
• ** (12) 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 gallon) $210.00
Choice of flavors: Strawberry, Lemon, Red Raspberry, Peach, Mango or Red Raspberry Pomegranate infused with seasonal Fresh Fruit

INFUSED ICED TEA* (3 gallon) $265.00
Choice of flavors: Red Raspberry, Red Raspberry Pomegranate, Peach, Mango or Passion Fruit infused with seasonal Fresh Fruit

INFUSED LEMONADE* (3 gallon) $265.00
Red Raspberry, Red Raspberry Pomegranate or Strawberry infused with seasonal Fresh Fruit

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

ICE (Price Per 40 Pounds). $35.00

A $30.00++ delivery fee will be applied to all above orders.
BREAKFAST (25 person minimum required)

CONTINENTAL BREAKFAST $23.00
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 $7.75
Eggs, Ham, and Jack Cheese

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

ASSORTED DANISH $57.00
ASSORTED MUFFINS $53.50
ASSORTED DONUTS $53.75
CHURRO DONUTS $57.00
ASSORTED CHOCOLATE DIPPED BISCOTTI $50.00
ASSORTED SCONES $56.00
ASSORTED BAGELS WITH CREAM CHEESE $65.00
FRESHLY BAKED COOKIES $45.50
FRESHLY BAKED BROWNIES $49.00
GOURMET CUPCAKES $78.00
CENTERPLATE SIGNATURE CHOCOLATE DIPPED CRANBERRY MACAROONS $50.00
CHOCOLATE DIPPED STRAWBERRIES $53.00

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

FULL SHEET CAKE* (80 SLICES) $550.00
HALF SHEET CAKE* (40 SLICES) $285.00

*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

<table>
<thead>
<tr>
<th>Item</th>
<th>Serves</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>IMPORTED AND DOMESTIC CHEESE DISPLAY WITH CRACKERS (Serves 20 guests)</td>
<td>20 guests</td>
<td>$200.00</td>
</tr>
<tr>
<td>Garnished with Seasonal Fruit, Sliced Baguettes and Assorted Crackers</td>
<td></td>
<td></td>
</tr>
<tr>
<td>FRESH VEGETABLE CRUDITÉ (Serves 20 guests)</td>
<td>20 guests</td>
<td>$190.00</td>
</tr>
<tr>
<td>Creamy Avocado Dip and Spicy Tomato Ranch Dip</td>
<td></td>
<td></td>
</tr>
<tr>
<td>SLICED FRESH FRUIT (Serves 20 guests)</td>
<td>20 guests</td>
<td>$165.00</td>
</tr>
<tr>
<td>WHOLE FRESH FRUIT (Serves 20 guests)</td>
<td>20 guests</td>
<td>$65.00</td>
</tr>
<tr>
<td>POTATO CHIPS AND DIP (Serves 20 guests)</td>
<td>20 guests</td>
<td>$165.00</td>
</tr>
<tr>
<td>TORTILLA CHIPS WITH HOUSE MADE SALSA (Serves 20 guests)</td>
<td>20 guests</td>
<td>$135.00</td>
</tr>
<tr>
<td>MIXED NUTS (2 pounds)</td>
<td></td>
<td>$102.00</td>
</tr>
<tr>
<td>TRADITIONAL SNACK MIX (2 pounds)</td>
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<td>$56.50</td>
</tr>
<tr>
<td>MINTS (2 pounds)</td>
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<td>$56.00</td>
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<tr>
<td>PRETZEL TWISTS (2 pounds)</td>
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<td>$48.50</td>
</tr>
<tr>
<td>GRANOLA BARS (24 individual bars)</td>
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<td>$96.00</td>
</tr>
<tr>
<td>ASSORTED INDIVIDUAL BAGS OF CHIPS</td>
<td></td>
<td>$3.25</td>
</tr>
</tbody>
</table>

A $30.00++ delivery fee will be applied to all above orders.
BUFFET LUNCHEON (Minimum of 25 guests)

GOURMET DELI BUFFET $40.75
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 Cookies
Assorted Canned Soft Drinks

BOX LUNCHEON (10 box lunch minimum required)

TRADITIONAL BOX LUNCH $31.25
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

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 $33.00
• 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 $29.75
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 $30.00++ delivery fee will be applied to all above orders.
LUNCHEON SANDWICHES

ITALIAN SUBMARINE SANDWICH (serves 10)
Salami, Mortadella, Cappicola, Provolone Cheese, Lettuce and Tomato
On a 2-Foot Loaf of Crusty French Bread
Italian Dressing or Mustard and Mayonnaise
$128.00

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 and your Choice of Mustard or Mayonnaise
$275.00

PLATTER OF ASSORTED MINI-SANDWICHES
40 Mini-Sandwiches to include:
Turkey, Roast Beef, Ham and Vegetable
$275.00

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
Served with Hearth Baked Rolls and Butter
$143.00

CHICKEN CAESAR SALAD
Crisp Romaine Lettuce, Sliced Breast of Chicken and Garlic Croutons
Traditional Caesar Dressing
Served with Hearth Baked Rolls and Butter
$160.00

MEDITERRANEAN SALAD
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
$175.00

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

- CHIMICHURRI SHRIMP SKEWER $83.50
- WILD MUSHROOM BAGUETTE $71.50
- AHI POKE $81.00
  With Wakami Salad, Tobiko and a Wonton Chip
- CURRY CHICKEN IN PLANTAIN CUPS $75.00
- ANTIPASTO SKEWER $83.50
  with Artichoke, Tomato, Kalamata Olive and Mozzarella
- BRIE & PEAR ON CROSTINI $90.00

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

- DATE STUFFED WITH BLUE CHEESE WRAPPED IN BACON $81.00
  with Green Onion and Teriyaki Glaze
- MEDITERRANEAN CHICKEN KABOB $90.00
  with Figs and Roasted Tomatoes
- COCONUT CRUSTED SHRIMP $75.00
  with Ginger Sweet Chile
- ORANGE CHICKEN SPRING ROLL $81.00
  Plum Sauce
- TANDOORI CHICKEN BROCHETTE $78.00
- BARBACOA BEEF MINI FLOUR TACO $81.00
  Cilantro Cream Fraiche
- ARTICHOKE AND PARMESAN FRITTER $81.00
  Roasted fennel and Caramelized Shallot Crème

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

**CHEESECAKE BITES STATION**  
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  

$17.00

**PETIT PATISSERIE STATION**  
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  

$18.50

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**  
(1) Ice Cream Cart  
Standard Cart to include: (150) Assorted Ice Cream Novelties  
(Assorted Ice Cream Novelties)  
Additional Ice Cream Novelties @ $5.50++ each  
Should you desire an experienced Booth Attendant to distribute the product, a $40.00++ 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  

$825.00

**PREMIUM DOVE ICE CREAM CART**  
(1) Ice Cream Cart  
Standard Cart to include: (100) Dove Ice Cream Novelties  
(Assorted Dove Ice Cream Novelties)  
Additional Ice Cream Novelties @ $8.50++ each  
Should you desire an experienced Booth Attendant to distribute the product, a $40.00++ 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  

$850.00

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: (96) 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 $40.00++ 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

$575.00

POPCORN CART
To Include: Popcorn and (250) Popcorn Bags and Napkins
Additional Bags of Popcorn @ $3.50++ each
A Booth Attendant is required to pop the corn and distribute the product to your guests @ $40.00++ per hour
Client to Supply: 110 volt single phase (15) amp · 4x4 work space · Trash Removal · Clean Up

$875.00

FRESH BAKED GOURMET CHOCOLATE CHIP COOKIE STATION
Featuring David’s Premium Gourmet Chocolate Chip Cookies
To Include: (213) Chocolate Chip Cookies*, Oven, Napkins and Appropriate Supplies
Additional Cookies @ $3.80++ each
A Booth Attendant is required to bake and distribute the product to your guests.
A $40.00++ 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

$810.00

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 @ $6.50++ each
(1) Experienced Barista, for a maximum of (4) hours.
Should you desire service for a longer period of time; a $40.00++ 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

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 $40.00++ 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.
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
- Canyon Road Cabernet Sauvignon
  - $35.50

**PREMIUM HOUSE WINE (bottle)**
- Bonterra - Chardonnay
- Chateau Souverain - Cabernet Sauvignon
  - $39.00
  - $40.00

**DOMESTIC BEER (case)**
- Budweiser, Miller Lite, O’Doul’s Amber (non-alcoholic)
  - $156.00

**IMPORT BEER (case)**
- Sam Adams Boston Lager, Corona
  - $198.00

**LOCAL CRAFT BEER (case)**
- Karl Strauss - Red Trolley
- Stone – Delicious IPA (Gluten Reduced)
- Abnormal Boss Pour
  - $198.00

**DRAFT BEER - DOMESTIC (keg)**
- Miller Lite
  - $690.00

**DRAFT BEER - IMPORTED (keg)**
- Heineken, Sam Adams
  - $875.00

**DRAFT BEER - CRAFT BREW (keg)**
- Red Trolley
  - $875.00

**SPARKLING WINE - CHAMPAGNE (bottle)**
- William Wycliff, California
  - $36.00
- LaMarca Prosécco, Veneto, Italy
  - $44.50
- Chandon Brut Classic, California
  - $63.00
- Martinelli’s Sparkling Apple Cider (non-alcoholic)
  - $30.00

A Bartender is required to distribute all alcoholic beverages.
A $50.00++ per hour/(4) hour minimum labor fee will apply, plus a one time set up fee of $100.00++.

Client to Supply: 4x4 work space · Trash Removal · Clean Up
SOUTH OF THE BORDER MARGARITA BAR
To Include: (130) Margaritas on the Rocks
Additional Margaritas @ $9.25++ each
Minimum guarantee of $1,205.50 per day will apply, plus a one-time set-up fee of $100.00++.
A Bartender is required to mix and distribute the beverages.
A $50.00++ per hour/(4) hour minimum labor fee will apply for each bartender.
Client to Supply: 8x8 work space · Trash Removal · Clean Up

MARTINI BAR
To Include: (130) Martinis
Choice of Traditional, Cosmopolitan, Blue Hawaiian or Appletini
Additional Martinis @ 9.25++ each
Minimum guarantee of $1,205.50 per day will apply, plus a one-time set-up fee of $100.00++.
A Bartender is required to mix and distribute the beverages.
A $50.00++ per hour/(4) hour minimum labor fee will apply for each bartender.
Client to Supply: 8x8 work space · Trash Removal · Clean Up

CRAFT COCKTAILS
To Include: (120) Cocktails
Additional Cocktails @ $10.25++ each
Choose (1):
FINEST CITY FIZZ: Pineapple Vodka, Grapefruit Juice and Club Soda Garnished with a Lime Wedge
THE GASLAMP: Tequila, Lime Juice and Grapefruit Juice, Topped with Club Soda Garnished with Salt and Grapefruit
BAY BREEZE: Rum, Pineapple Juice, Cranberry Juice and Lime Juice Garnished with a Lime Wedge
Minimum guarantee of $1,230.00 per day will apply, plus a one-time set-up fee of $100.00++.
A Bartender is required to mix and distribute the beverages.
A $50.00++ per hour/(4) hour minimum labor fee will apply for each bartender.
Client to Supply: 8x8 work space · Trash Removal · Clean Up

A Bartender is required to distribute all alcoholic beverages.
A $50.00++ per hour/(4) hour minimum labor fee will apply, plus a one time set up fee of $100.00++.
Client to Supply: 4x4 work space · Trash Removal · Clean Up