

Exhibitor Booth Catering Kit

At the San Jose Convention Center

Creating Something Special



408 Almaden Blvd.
San Jose, CA 95110



Contact Us

Monday- Friday
9 am-5 pm PST

Phone: 408.792.4544

Fax: 408.995.5602

E-mail:

mespinoza@sanjose.org

We're pleased to welcome you to the
San Jose Convention Center

Centerplate offer's a complete
Food & Beverage Exhibitor Menu
created to ensure your experience
with us is pleasant and professional.

Whether you want to increase booth
traffic or provide a fun and easy break
service treat we have it all.

Table of Contents

• <i>Exhibitor Food and Beverage Order Form</i>	3
• <i>General Information & Policies</i>	4
• <i><u>Coffee Service-Beverage Service</u></i>	5
Freshly Brewed Coffee	
Beverage Service	
• <i><u>Breakfast-Bakery</u></i>	6
Continental Breakfast	
Continental Breakfast Enhancement	
From the Bakery	
Sheet Cakes	
• <i><u>Pantry-Luncheons</u></i>	7
From the Pantry	
Luncheons	
Gourmet Box Lunch	
• <i><u>Staff Luncheons</u></i>	8
Chef Deli Sandwich Buffet	
Italian Soup and Sandwich	
Garden Salad	
• <i><u>Exhibitor Package Menu's</u></i>	9
Citrus Bliss	
California Rejuvenation	
Sonoma Spread	
Happy Hour	
Chocolate Indulgence	
Dim Sum	
West Coast Seafood Bar	
• <i><u>Reception</u></i>	10
Cold Hors d'oeuvres	
Hot Hors d'oeuvres	
• <i><u>Action Stations</u></i>	11-12
Ice Cream Cart	
Smoothie Cart	
Popcorn Cart	
Fresh Baked Gourmet Chocolate Chip Cookie Station	
Gourmet Soft Pretzel Station	
Espresso Cart	
• <i><u>Wine -Beer</u></i>	13
House Wines by the bottle	
Bottled and Draft Beer	
• <i><u>Champagne-Specialty Bars</u></i>	14
Champagne Toast	
Margarita Bar	
Martini Bar	
• <i><u>Staffing-Water Service</u></i>	15



Booth Service Order Form

Event Name: _____

Company Name: _____

Contact Name: _____

Address: _____

City: _____ State: _____ Zip Code: _____

Phone: _____ Fax: _____

E-mail: _____ On Site Contact: _____
(If different than above)

Important Information

- All food and beverages must be provided and / or ordered through Centerplate the exclusive catering company of the San Jose Convention Center.
- Minimum Order is \$300 (Not Including Tax & Service Charge), or a labor fee of \$100 will apply.
- All services are designed and packaged to be placed on your counters or booth tables. We are unable to provide tables on the exhibit floor. Please contact the Show Decorator for additional tables.
- A 22% service charge and applicable sales tax will be applied to all orders.
- A \$25.00++ "Delivery Charge" will apply for each food and beverage delivery.
- A Surcharge fee of \$25.00++ will apply for late orders.
- In order to best serve your catering needs, we require a 72-hour guarantee.

Room/ Booth No.: _____ Attendance Expected: _____

Date of Service	Serve Time	Vacate Time	Qty.	Item Description	Price
-----------------	------------	-------------	------	------------------	-------

Please Fax Order To:

SAN JOSE CONVENTION &
CULTURAL FACILITIES

408 S. ALMADEN BLVD.
SAN JOSE, CA. 95110

408-792--4544 / 408-995-5602 FAX

Sub Total of All Ordered Items \$ _____
22% Service Charge \$ _____
Sub Total \$ _____
8.25% Sales Tax \$ _____
Grand Total Due \$ _____

The exhibitor menu order form must be on file in the Food & Beverage office Two Weeks before event, otherwise items cannot be guaranteed. Full payment is required five days in advance and can be made by company check payable to "Centerplate" or by AMEX, VISA or MASTERCARD. If paying by credit card, please complete the following:

Visa Master Card AM EX Card #: _____

Cardholder Name: _____ Expiration Date: _____

Signature: _____ Date _____

Your Signature above signifies approval of all charges to your account.

Booth Catering Menu Guide

General Information & Policies

- All food and beverage items in the Exhibit Halls must be purchased through the Food and Beverage Department-**this includes bottled water.**
- Client is responsible for all electrical requirements as well as tables in 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 customer’s credit card.
- All prices are subject to a (++) which represents a 22% service charge and California State Sales Tax (8.25%)
- Disposable service ware is used on all food and beverage functions on the Exhibit floor.
- Minimum Order is \$300.00 (Not Including Tax & Service Charge) or a Labor Fee of \$100.00 will apply.
- A \$25.00++ “Delivery Charge” will apply for each food and beverage delivery.
- Please Allow 45 minutes to 1 hour for on site orders.
- Centerplate requires that a SJCC bartender dispense all alcoholic beverages.
- In order to best serve your catering needs, we require 72 business hours (3 business days) advance notice for ordering or an additional 25% service charge will apply.
- Menu items and prices are subject to change without notice.

Cancellation Policy

Full charges will be applied to cancellation of any menu items received within 72 hours (3 Business Days) prior to delivery.

Coffee Service-Beverage Service

FRESHLY BREWED COFFEE

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

\$48.00 per gallon

Freshly Brewed Starbucks Coffee & Decaffeinated Starbucks Coffee-

\$68.00 per gallon

Includes Cups, Creamers, Sugar, Artificial Sweeteners, Stirrers and Napkins

***Price per gallon**

**Refresh "Trip Charge" of \$25++ will apply for each food and beverage replenishment/
restocking of your refreshment break after initial delivery.**

BEVERAGE SERVICE

Assorted Sodas \$3.00 each

Bottled Spring Water \$3.00 each

Assorted Bottled Fruit Juices \$3.50 each

Gatorade \$4.00 each

Red Bull \$4.50 each

Snapple \$4.25 each

***24 Beverages per case**

Iced Tea \$36.00

Lemonade \$36.00

Fresh Squeezed Orange Juice \$48.00

***Price per gallon**

Breakfast-Bakery

CONTINENTAL BREAKFAST

Assorted Fruit Juices, Fresh Baked Breakfast Pastries, Muffins

Served with Butter, Preserves

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

\$15.50 per person/ 25 Person Minimum Required

CONTINENTAL BREAKFAST ENHANCEMENT

Warm Butter Croissant Breakfast Sandwich

Scrambled Eggs, Honey Smoked Ham and Cheddar Cheese

\$5.00 per person/ 25 Person Minimum Required

FROM THE BAKERY

Assorted Danish \$36.00

Assorted Muffins \$36.00

Assorted Croissants` \$36.00

Assorted Donuts \$36.00

Assorted Biscotti \$32.00

Assorted Scones \$36.00

Assorted Bagels with Cream Cheese \$36.00

Cinnamon Rolls \$38.00

Assorted Breakfast Pastries \$36.00

Freshly Baked Cookies \$34.00

Freshly Baked Petite Brownies \$34.00

Freshly Baked Lemon Bars \$34.00

Chocolate Dipped Strawberries \$42.00

***Price per dozen**

SHEET CAKES

Full Sheet Cake (80 slices) \$390

Half Sheet Cake (40 slices) \$210

Choice of Fruit or Cream Filling

Includes disposable cake knife, plates, forks and napkins.

\$200.00 Logo Artwork Fee per Full Sheet Cake.

Pricing may vary depending on intricacy of logo/ design.

Contact your Catering Sales Manager for information.

Pantry-Luncheons

FROM THE PANTRY

International & American Cheese Display with Crackers & Lavosh (to serve 50 people)	\$250.00
Fresh Vegetable Crudités with a Blue Cheese Dipping Sauce (to serve 50 people)	\$189.00
Fresh Sliced Fruit & Seasonal Berry Display (to serve 50 people)	\$235.00
Whole Fresh Fruit (12 pieces)	\$28.00
Chips and Dip (to serve 50 people)	\$85.00
Tortilla Chips and Salsa (to serve 50 people)	\$95.00
Mixed Nuts (to serve 50 people)	\$45.00
Party Mix (to serve 50 people)	\$95.00
Granola Bars (12 pieces)	\$27.00
Assorted Candy Bars (12 pieces)	\$34.00
Assorted Individual Bags of Chips	\$2.50

LUNCHEONS

Choice of Turkey, Roast Beef or Vegetarian Sandwich
Fresh Pasta Salad, Whole Fruit, Freshly Baked Cookie and Canned Soda
\$19.75 each /10 Box Lunch Minimum Required

GOURMET BOX LUNCH

Herb Roasted Chicken Breast
Presented on an Onion Baguette with Pest Mayo
Greek Salad with Feta and Kalamata Olives
Chocolate Brownie and a piece of Whole Fresh Fruit, and
Choice of Soft Drink or Bottled Water
\$22.95 per person /10 Box Lunch Minimum Required

Or

Salmon Nicoise Salad
Grainy Mustard Potato Salad, Green Beans, Tomatoes, Sliced Eggs and Olives
Topped with a Chilled Salmon Fillet, Grilled Vegetable Antipasto with Balsamic Vinegar
Spanakopita with Fennel Seeds, Pecan Tartlet, and Choice of Soft Drink or Bottled Water
\$22.95 per person / 10 Box Lunch Minimum Required

Staff Luncheons

CHEF DELI SANDWICH BUFFET

Pre-made Sandwiches-Turkey, Ham & Cheese, Roast Beef, and Vegetarian
Mustard and Mayonnaise, Chef's Selection of Deli Salad, Assorted Bags of Individual Chips, and
Assorted Cookies

\$24.95 per person / Minimum of 10 Guests

ITALIAN SOUP AND SANDWICH

Herbs and Mixed Greens with Two House Dressings
Roasted Vegetables with Pine Nuts and a Balsamic Reduction
Minestrone Soup
Ciabatta and Focaccia Sandwiches with Authentic Prosciutto, Mortadella, Salami,
Smoked Turkey and Egg Salad
Assorted Chocolate-Dipped Biscotti

\$26.95 per person / Minimum of 10 Guests

GARDEN SALAD

Mixed Field Greens, Grape Tomatoes, and Cucumbers
Two House Made Dressing, and Hearth Baked Rolls and Butter

\$50.00 per Bowl / each Bowl Serves 10-15 People

Exhibitor Package Menu (2 Hour Maximum)

Citrus Bliss

Lemon Tarts, French Crepes with Citrus Compote, Sun Dried Cranberry Truffles with Grand Mariner.

\$128 per order/ each order serves 10 people

California Rejuvenation

Baby Carrots, Vertical Celery Sticks, Bell Peppers, White and Green Florets, Strawberries, Golden Pineapple, Watermelon, Mexican Papaya, Seasonal Berries
Fresh Fruit Juices and an assortment of Odwalla Juices

\$238 per order/ each order serves 10 people

Sonoma Spread

Old World & New World Wine Samplings, Import & Domestic Cheeses, Grapes, Assortment of Nuts, Grilled Antipasto, Charcuterie Platter

\$136 per order/each order serves 10 people

Happy Hour!

Vegetarian Spring Rolls, Buffalo Chicken Wings, Taquitos and Salsa,
Tri-Color Chips, Sour Cream and Guacamole
Imported and Domestic Beer, Soda and Water

\$290 per order/ each order serves 10 people

Chocolate Indulgence

Chocolate Covered Strawberries, Chocolate Truffles, Double Chocolate Brownies,
Chocolate Chip Cookies, Chocolate and Regular Milk, Hot Chocolate accompanied by Whipped Cream, Chocolate Shavings, and Marshmallows

\$184 per order/ each order serves 10 people

Dim Sum

Veggie Pot Stickers with Plum Sauce, Steamed BBQ Pork Buns, (Shui Mai) Shrimp and Pork dumpling, Sweet Sesame Seed Dumpling, Asian Teas

\$172 per order/ each order serves 10 people

West Coast Seafood Bar

Fresh Dungeness Crabs, Marinated Clams, Monterrey Squid Salad, Herb Baked Salmon, Fresh Oysters, Lemongrass Poached Prawns, Chervil Aioli, Lemon and Cocktail Sauce

Imported and Domestic Beer & House Wine
\$346 per order/ each order serves 10 people

Reception

COLD HORS D'OEUVRES

Smoked Salmon with Bagel Chips and Popped Capers	\$80.00
Miniature Bocconcini with a Basil and Balsamic Reduction	\$80.00
Cajun Prawns with Garlic Aioli	\$90.00
Assorted Maki Sushi	\$95.00
Reggiano and Tomato Bruschetta with Garlic and Basil	\$90.00

***Each order contains 25 pieces**

HOT HOURS D'OEUVRES

Mirin and Sweet Soya Chicken Wings with Sesame Seeds	\$80.00
Fennel-Scented Spanakopita	\$80.00
House Made Vegetable Spring Rolls	\$80.00
Miniature Double-Smoked Bacon Quiche	\$80.00
Breaded Prawns with Cocktail Sauce	\$80.00
Chorizo Sausage Roll	\$80.00
House Made Focaccia Pizza Squares	\$120.00

***Each order contains 25 pieces**

**Disposable Plates, Silverware and Napkins are included with the above items.
Per selection, a 25 piece minimum required.**

Action Stations

Designed to Increase Booth Traffic

ICE CREAM CART-\$600.00

1 Ice Cram Cart

Standard Cart to Include: 100 Assorted Ice Cram Novelties

Haagen Dazs Bars and Assorted Ice Cream Novelties

Additional Ice Cream Novelties @ \$6.00 ea

Minimum guarantee of \$600 per day will apply plus a one-time set up fee of \$100.

Ice Cream Cart Rental Fee \$100.00

Booth attendant is required to distribute the product to your guests.

A \$25 ++ per hour/ four hour minimum labor charge will apply.

SMOOTHIE BAR-\$900.00 (2-HOUR SERVICE)

Smoothie Machine with a choice of two (2) flavors

200 5 oz. Fruit Smoothies

Additional Smoothies @ \$4.50 each

Minimum guarantee of \$900 per day will apply plus a one-time set up fee of \$100.

Booth Attendant included.

POPCORN CART-\$550.00

1 Popcorn Machine ~ All Supplies: 285 Popcorn bags and napkins

Additional bags of Popcorn @ \$2.50 each

Minimum guarantee of \$550 per day will apply plus a one-time set up fee of \$100.

Popcorn Cart Rental, Delivery, and Clean Up Fee \$250.00

A booth attendant is required to pop the corn and distribute the product to your guests. A

\$25 per hour / four hour minimum, labor fee will apply.

Action Stations

Designed to Increase Booth Traffic

Fresh-Baked Gourmet Chocolate Chip Cookie Station-\$550.00

Featuring Otis Spunkmeyer Premium Gourmet Chocolate Chip Cookies

To Include:

185 Chocolate Chip Cookies ~ Napkins & appropriate supplies

Additional cookies @ \$3.00 each

A minimum guarantee of \$550 per day will apply, plus a one-time set up fee of \$100.

A booth attendant is required to bake and distribute the product to your guests.

A \$25++ per hour / four hour minimum labor fee will apply.

Oven Rental Fee \$50.00

GOURMET SOFT PRETZEL STATION-\$400.00

To Include:

100 Freshly Baked Gourmet Soft Pretzels served with your choice of Nacho Cheese Sauce or traditional Yellow Mustard, napkins & appropriate supplies.

Additional pretzels @ \$4.00 each

A minimum guarantee of \$400 per day will apply, plus a one-time set up fee of \$100.

A booth attendant is required to distribute the product to your guests.

A \$25++ per hour / four hour minimum labor fee will apply.

Pretzel Display Rental Fee \$100.00

ESPRESSO CART-\$375.00 per hour

(2-HOUR MINIMUM SERVICE)

To Include:

Coffee Beans and Grinder ~ All supplies: Cups, Napkins, Stirrers, Sugar and Creamer
155 Cups of Cappuccino & Espresso included.

(1) Experienced Booth Attendant.

Cappuccino Machine set-up (includes a stainless steel cart to accommodate water supply and storage)

Additional cups of Cappuccino & Espresso @ \$3.75 each

A minimum guarantee of \$750 per day will apply, plus a one time set up fee of \$100.

Wine-Beer

BOOTH CATERING INFORMATION

Centerplate is the exclusive Caterer at the San Jose McEnery Convention Center.

No Alcoholic Beverages are allowed to be served by anyone other than

Centerplate Food and Beverage Department Bartenders.

Alcoholic Beverage service on the Exhibit Show Floor is based upon approval of Show Management.

HOUSE WINES BY THE BOTTLE

Contact your exhibitor coordinator for selection of wines and pricing.

A minimum of 6 bottles

A Server is required to distribute the beverages.

A \$25++ per hour / four hour minimum labor charge will apply.

***SPECIAL ORDER WINES ARE NOT SOLD BASED ON CONSUMPTION.**

BOTTLED AND DRAFT BEER

DOMESTIC BEER

1 case-\$120.00

Budweiser, Bud Light, Miller Genuine Draft, Miller Lite, Coors, Coors Light
or O'Douls (non-alcoholic)

IMPORTED BEER

1 case-\$144.00

Heineken, Amstel Light and Corona

DRAFT BEER

Domestic Keg-\$450.00

Imported and Micro Brew Keg -\$600.00

An Equipment Fee of \$100.00 will apply for the Jockey Box.

A Server is required to distribute the beverages.

A \$25++ per hour / four hour minimum labor charge will apply.

***SPECIAL ORDER BEERS ARE NOT SOLD BASED ON CONSUMPTION.**

Champagne-Specialty Bars

CHAMPAGNE TOAST

Contact your exhibitor coordinator for selection of sparkling wines and pricing.
Martinelli's Sparkling Apple Cider-\$18.00 per bottle

A Server is required to distribute the beverages.
A \$25++ per hour / four hour minimum labor charge will apply.

SPECIALTY BARS

MARGARITA BAR-\$600.00

To Include:
(100) 14oz. Margaritas

Additional Margaritas @ \$6.00 each
Minimum guarantee of \$600.00 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 \$25++ per hour / four hour minimum labor charge will apply.

MARTINI BAR-\$750.00

To Include:
(100) 6oz. Martinis,
Choice of Traditional, Cosmopolitan, Blue Hawaiian or Appletini

Additional Martinis @ \$7.50 each
Minimum guarantee of \$750.00 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 \$25++ per hour / four hour minimum labor charge will apply.

Staffing-Water Service

STAFFING

Bartender \$25.00/hr

Booth Attendant \$25.00/hr

***Minimum of 4 hours**

WATER SERVICE

Water Dispenser \$50.00

***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.

WATER

Price per 5-gallon bottle \$25.00

DELIVERY FEE

\$25.00