



2026 CATERING MENU



Table of Contents

WELCOME TO SAN DIEGO!	3
BREAKFAST	4
Continental Breakfast	4
Breakfast Buffets	4
Breakfast Enhancements	5
Plated Breakfast	6
À La Carte	7
BOX LUNCHES	9
CHILLED PLATED LUNCHES	10
Entrees	10
Dessert	10
PLATED LUNCHES	11
Entrees	11
Salad	12
Dessert	12
Chef's Choice Plated Lunches	13
LUNCH BUFFETS	14
Deli Lunch Buffet	14
Hot Lunch Buffets	14
PLATED DINNERS	16
Entrees	16
Salad	16
Dessert	17
Chef's Choice Plated Dinner	17
DINNER BUFFETS	18
BOX DINNER	19
RECEPTION	20
Cold Hors D'oeuvres	20
Hot Hors D'oeuvres	21
Reception Stations	22
Dessert Stations	24
CARVED TO ORDER STATIONS	25
BEVERAGES	26
Wine by the bottle	26
Bar Offerings	27
POLICIES	28

Introduction



WELCOME TO SAN DIEGO!

At the San Diego Convention Center, our experienced, industry-leading team is here to support every aspect of your event.

Sodexo Live!, the exclusive caterer, is renowned for its impeccable, world-class service, truly delectable cuisine and superb selection. Whether it's a casual brunch, an elegant sit-down dinner or a reception featuring vibrant international cuisine, Sodexo Live!'s culinarians will use only the finest and freshest ingredients to create an extraordinary dining experience for you and your guests.

Our catering menu is designed to provide meeting planners and show managers with detailed pricing information associated with food & beverage. The pricing in this guide applies to events scheduled between **January 1, 2026, and December 31, 2026**. Additional [planning resources](#) are available on our website at visitsandiego.com.

Event activity occurring during the following holidays may be subject to additional holiday service fees:

- New Year's Day
- Martin Luther King Jr. Day
- Presidents' Day
- Cesar Chavez Day
- Memorial Day
- Juneteenth
- Independence Day
- Labor Day
- Thanksgiving Day
- The day after Thanksgiving
- Christmas Day
- New Year's Eve

Please refer to [page 28](#) for additional information and policies.

Thank you for choosing the San Diego Convention Center. We can't wait to host you soon!

All advertised menu prices and service fee are based on current market conditions and are subject to change without prior notice. Final pricing and service fee will be confirmed at the time of order placement and may reflect adjustments due to fluctuations in ingredient costs, labor, or other factors.

Rates are subject to change. The latest version of this document can be found under [planning resources](#) at visitsandiego.com.

From first course to last, Sodexo Live! is committed to providing craveable experiences with raveable results.

Breakfast



BREAKFAST

Minimum of 100 guests.

CONTINENTAL BREAKFAST

- | | | |
|-----------|--|-------------|
| B1 | CONTINENTAL BREAKFAST
<i>Freshly Baked Breakfast Pastries and Muffins</i>
<i>Fresh Whole Fruit</i>
<i>Bottled Orange Juice</i>
<i>Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea</i> | \$30 |
| B2 | DELUXE CONTINENTAL BREAKFAST
<i>Freshly Baked Breakfast Pastries and Muffins</i>
<i>Sliced Seasonal Fruit and Berries</i>
<i>Bottled Orange Juice</i>
<i>Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea</i> | \$32 |
| B3 | PREMIUM CONTINENTAL BREAKFAST
<i>Freshly Baked Pastries and Muffins</i>
<i>Sliced Seasonal Fruit and Berries</i>
<i>Steel-Cut Oatmeal with Brown Sugar and Clover Honey</i>
<i>Bottled Orange Juice</i>
<i>Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea</i> | \$34 |

BREAKFAST BUFFETS

- | | | |
|-----------|---|-------------|
| B4 | SAN DIEGO SUNRISE BUFFET WITH SAUSAGE
<i>Scrambled Cage-Free Eggs</i>
<i>Pork Sausage Links</i>
<i>Roasted Red Potatoes with Sea Salt and Rosemary</i>
<i>Freshly Baked Breakfast Pastries and Muffins</i>
<i>Sliced Fresh Seasonal Fruit</i>
<i>Bottled Orange Juice</i>
<i>Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea</i> | \$37 |
| B5 | SAN DIEGO SUNRISE BUFFET WITH BACON
<i>Scrambled Cage-Free Eggs with Fresh Herbs</i>
<i>Applewood Smoked Bacon</i>
<i>Roasted Red Potatoes with Paprika and Black Pepper</i>
<i>Freshly Baked Breakfast Pastries and Muffins</i>
<i>Sliced Fresh Seasonal Fruit</i>
<i>Bottled Orange Juice</i>
<i>Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea</i> | \$39 |
| B6 | SOUTHERN CALIFORNIA BREAKFAST BUFFET
<i>Scrambled Cage-Free Eggs with Charred Poblano and Onions</i>
<i>Home-Fried Breakfast Potatoes with Sweet Peppers</i>
<i>Pork Sage Sausage Links</i>
<i>Applewood Smoked Bacon</i>
<i>Freshly Baked Breakfast Pastries and Muffins</i>
<i>Sliced Fresh Seasonal Fruit</i>
<i>Miniature Dutch Pancakes with Mixed Berry Coulis, Maple Syrup and Tangerine-Scented Powdered Sugar</i>
<i>Bottled Orange Juice</i>
<i>Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea</i> | \$41 |

All pricing subject to 23.5% service charge and current tax.

A photograph showing a breakfast buffet setup. In the foreground, there are several glass bottles of orange juice and a container of yellow and white striped paper straws. In the background, there are several small white plates, each topped with a breakfast sandwich or burrito, arranged on a metal wire rack. The background also shows more glass bottles of orange juice and some green leafy vegetables.

Breakfast Buffet Enhancements

BREAKFAST ENHANCEMENTS

Enhancements must be ordered with breakfast items B1–B6.

B7	BUTTERMILK BISCUIT SANDWICH <i>Cage-Free Eggs, Pork Sausage and Cheddar Cheese</i>	\$9
B8	FRITTATA <i>Fontina, Sautéed Wild Mushrooms and Chives with Meyer Lemon and Truffle Hollandaise</i>	\$9
B9	FRUIT AND LOW-FAT YOGURT PARFAIT <i>High Protein Granola with Organic Millet and Flax, Fresh Fruit and Low-Fat Yogurt</i>	\$10
B10	INDIVIDUAL OVERNIGHT OATS <i>Oat Milk, Spirulina, Shaved Coconut, and Candied Pineapple</i>	\$10
B11	ENGLISH MUFFIN BREAKFAST SANDWICH <i>Cage-Free Eggs, Ham and Jack Cheese</i>	\$11
B12	BREAKFAST BURRITO <i>Locally Made Flour Tortilla filled with Scrambled Cage-Free Eggs, Soyrito, Cheddar Cheese, and Potatoes</i>	\$13
B13	SAVORY LATTICE-TOP DANISH <i>Choice of Spinach and Feta or Leek and Parmesan</i>	\$13
B14	SWEET POTATO HASH ACTION STATION* <i>Roasted Sweet Potatoes, Quinoa, Black Kale, Pepitas, Cage-Free Eggs, Sweet Peppers, and Caramelized Onions (Garnished with Locally Grown Micro Greens and served by a Uniformed Chef) *Requires a \$275++ fee per Chef</i>	\$18

All pricing subject to 23.5% service charge and current tax.



Plated Breakfast

PLATED BREAKFAST

All plated breakfasts are served with fresh cut fruit and muffins, freshly squeezed orange juice, freshly brewed coffee, decaffeinated coffee and hot tea.

Customized plated breakfast is available starting at \$42++ per guest.

Minimum of 100 guests.

- | | | |
|------------|--|-------------|
| B15 | TRADITIONAL BREAKFAST WITH SAUSAGE | \$42 |
| | <i>Scrambled Cage-Free Eggs</i> | |
| | <i>Pork Sausage Links</i> | |
| | <i>Home Fried Potatoes with Charred Poblanos and Onions</i> | |
| B16 | SWEET POTATO HASH WITH BACON | \$44 |
| | <i>Roasted Sweet Potatoes, Quinoa, Black Kale, Pepitas, Sweet Peppers and Caramelized Onions</i> | |
| | <i>Cage-Free Scrambled Eggs</i> | |
| | <i>Applewood Smoked Bacon</i> | |
| B17 | DOUBLE DOWN | \$47 |
| | <i>Scrambled Cage-Free Eggs</i> | |
| | <i>Pork Sausage Links</i> | |
| | <i>Applewood Smoked Bacon</i> | |
| | <i>Home Fried Potatoes with Charred Poblanos and Onions</i> | |
| B18 | FONTINA, CHIVE AND WILD MUSHROOM FRITTATA | \$47 |
| | <i>Meyer Lemon and Truffle Hollandaise</i> | |
| | <i>Roasted Red Potatoes with Fresh Herbs</i> | |
| | <i>California Grown Asparagus</i> | |

All pricing subject to 23.5% service charge and current tax.

À La Carte Breakfast

À LA CARTE

C1	COFFEE (GALLON) <i>Freshly Brewed Coffee, Decaffeinated Coffee or Selection of Hot Teas Served with Non-Dairy Creamer and Assorted Sweeteners</i>	\$90
C2	FRESHLY BREWED TALITHA COFFEE (GALLON) <i>Freshly Brewed Coffee, Decaffeinated Coffee or Selection of Tazo Teas Served with Non-Dairy Creamer, Half & Half, Skim Milk, and Assorted Sweeteners</i>	\$96
C3	ASSORTED BOTTLED FRUIT JUICES	\$8
C4	CQ INFUSED SPA WATERS (3 GALLON) <i>Strawberry Watermelon, Lemon Cucumber, Peach Pineapple</i>	\$220
C5	CANNED SPRING WATER	\$6
C6	PURE LEAF BOTTLED ICED TEA	\$11
C7	BUBLY CANNED SPARKLING WATER	\$6
C8	ASSORTED CANNED PEPSI SODA	\$6
C9	ASSORTED BOTTLED GATORADE (20 OZ.)	\$9
C10	MILK (1/2 PINT)	\$5
C11	WHOLE FRESH FRUIT	\$5
C12	SLICED SEASONAL FRUIT AND BERRIES	\$14
C13	ASSORTED YOPLAIT YOGURT	\$6
C14	ASSORTED CEREALS AND MILK	\$10
C15	MUFFINS (DOZEN)	\$65
C16	CROISSANTS (DOZEN)	\$70
C17	DANISH (DOZEN)	\$90
C18	BREAKFAST BREADS (LOAF: 12 SLICES)	\$65
C19	SCONES (DOZEN)	\$70
C20	WARM CINNAMON BUNS (DOZEN)	\$70
C21	FRESHLY BAKED COOKIES (DOZEN) <i>Chocolate Chip, Oatmeal Raisin, Double Chocolate</i>	\$57
C22	BROWNIES (DOZEN) <i>Fudge, Chocolate Chip, Salted Caramel Dulce de Leche</i>	\$67
C23	ASSORTED GOURMET CUPCAKES (DOZEN)	\$110
C24	CHEF'S SIGNATURE EXCESS CHOCOLATE CHIP SEA SALT COOKIES (DOZEN)	\$80

All pricing subject to 23.5% service charge and current tax.



À La Carte

À LA CARTE *(continued)*

C25 ASSORTED MEXICAN TREATS* (PER PERSON) <i>Buñuelos, Churros, Cinnamon Sugar Cookies</i> <i>*Minimum of 100 guests</i>	\$8
C26 CHOCOLATE DIPPED BISCOTTI (DOZEN) <i>Pistachio and White Chocolate, Hazelnut and Dark Chocolate, Almond and Milk Chocolate</i>	\$67
C27 HOUSE MADE KETTLE CHIPS AND DIP (PER PERSON) <i>Please select one from the following options:</i> <i>Creamy Lemon Harissa</i> <i>Toasted Onion and Scallion</i>	\$11
C28 LOCAL TORTILLA CHIPS AND HOUSE MADE SALSA (PER PERSON)	\$9
C29 LOCAL TORTILLA CHIPS (PER PERSON) <i>Served with House Made Salsa and Guacamole</i>	\$15
C30 INDIVIDUAL BAGS OF CHIPS AND SNACKS	\$5
C31 PRETZEL TWISTS (POUND)	\$34
C32 MIXED NUTS (POUND)	\$62
C33 SNACK MIX (POUND)	\$45
C34 BAVARIAN SOFT PRETZEL NUGGETS* (3 PER PERSON) <i>Traditionally Salted and Everything Seasoned Pretzel Bites</i> <i>Served with Mustard</i> <i>*Minimum of 50 guests</i>	\$12
C35 KIND BARS	\$9
C36 ASSORTED NATURE VALLEY GRANOLA BARS	\$5
C37 FULL SIZE ASSORTED CANDY BARS	\$6
C38 ICE CREAM NOVELTIES	\$7
C39 PREMIUM ICE CREAM BARS	\$13
C40 FRESHLY POPPED POPCORN* (PER BAG) <i>200 bag minimum - includes Popcorn Machine Rental</i> <i>*Additional \$275++ fee per attendant, per machine, based on 3 hours of service</i>	\$6
C41 INDIVIDUAL PRE-PACKAGED BAGS OF FLAVORED POPCORN (PER BAG)	\$5

All pricing subject to 23.5% service charge and current tax.



Box Lunches

BOX LUNCHES

- | | | |
|-----------|---|-------------|
| L1 | TRADITIONAL BOXED LUNCH
<i>Choice of sandwich on a Locally Made Wheat Roll with Greens and Condiments:</i> <ul style="list-style-type: none">• Turkey and Monterey Jack Cheese• Ham and Monterey Jack Cheese• Fresh Mozzarella, Sliced Tomatoes and Nut-Free Basil Pesto <i>Kettle Chips</i>
<i>Chocolate Chip Cookie</i>
<i>Canned Pepsi, Diet Pepsi, Lime Bubly Beverages</i> | \$42 |
| L2 | PREMIUM BOXED LUNCH
<i>Choice of sandwich:</i> <ul style="list-style-type: none">• Smoked Turkey and Provolone on Ciabatta with Fig and Cranberry Jam, Baby Greens and Tomatoes• Roast Beef and Jack Cheese with Caramelized Onions, Sweet Peppers, Arugula and Red Pepper Aioli on a Bolillo Roll• Eggplant and Mozzarella Sandwich with Tomato Jam on a Focaccia Bun <i>Kettle Chips</i>
<i>Farro Salad with Kale, Grapes and Rainbow Cauliflower</i>
<i>Double Chocolate Cookie</i>
<i>Canned Pepsi, Diet Pepsi, Lime Bubly Beverages</i> | \$44 |
| L3 | SALAD BOXED LUNCHES
<i>Choice of gourmet salad:</i> <ul style="list-style-type: none">• Pear Gorgonzola Salad with Dried Cranberries and Candied Pecans• Superfood Salad with Kale, Quinoa, Pepitas, Dried Blueberries, Edamame and Balsamic Vinaigrette <i>Kettle Chips</i>
<i>Locally Grown Clementine</i>
<i>Canned Pepsi, Diet Pepsi, Lime Bubly Beverages</i> | \$46 |
| | ENHANCE YOUR SALAD WITH GRILLED CHICKEN | \$8 |

All pricing subject to 23.5% service charge and current tax.



Chilled Plated Lunches

CHILLED PLATED LUNCHES

Lunches include entree with choice of dessert, and locally made rolls and butter, freshly brewed coffee, decaffeinated coffee, and hot tea.

Customized Chilled Plated Lunches are available at \$51++ per guest, with a minimum of 100 guests.

ENTREES

Please select **one** of the following, along with a dessert:

- | | | |
|-----------|---|-------------|
| L4 | CITRUS BRINED CHICKEN BREAST
<i>Green Papaya, Heirloom Radish and Shredded Carrot Salad with Thai Basil
Lemongrass and Bearss Lime Vinaigrette</i> | \$51 |
| L5 | TURMERIC HONEY CHICKEN BREAST
<i>Golden Beet, Heirloom Carrot and Beluga Lentil Salad
Lebni and Honey Dressing with Local Baby Kale Mix</i> | \$53 |
| L6 | MODERN SALMON NICOISE
<i>French Fingerlings, Castelvetro Olive Vinaigrette
Black Garlic Haricots Verts and Local Heirloom Tomatoes
Free-Range Egg with Sea Salt and Local Micro Flowers</i> | \$56 |

DESSERT

Please select **one** from the following to accompany lunch:

NEW YORK CHEESECAKE

Local Berry Compote

MOCHA HAZELNUT GATEAU

Salted Caramel Sauce and Mocha Cream

CHOCOLATE FLOURLESS CAKE

Berry Coulis and Exotic Fruit

CARROT CAKE

Cinnamon, Rum, and Caramelized Pineapple

All pricing subject to 23.5% service charge and current tax.



Plated Lunches

PLATED LUNCHES

Plated lunches include entree with choice of salad and dessert, and locally made rolls and butter, freshly brewed coffee, decaffeinated coffee, and hot tea.

Customized Plated Lunches are available at \$62++ per guest, with a minimum of 100 guests.

ENTREES

Please select **one** of the following, along with a salad and a dessert:

L7	GARLIC AND CALAMANSI MARINATED CHICKEN BREAST <i>Green Basmati Rice</i> <i>Roasted Beets</i> <i>Saffron and Celery Root Cream</i>	\$62
L8	KOMBUCHA BRINED CHICKEN BREAST <i>Buttery White Corn Grits</i> <i>Sweet Corn and Pasilla Chile Sauté</i> <i>Watermelon Beurre Blanc</i>	\$64
L9	SPICED BONE IN CHICKEN BREAST <i>Cola Black Rice</i> <i>Local Baby Carrots</i> <i>Luxardo Cherry Gastrique</i>	\$64
L10	BURGUNDY PEPPER TRI TIP STEAK <i>Cajun Spiced Turnip and Potato Mash French Beans</i> <i>Blackberry and Burgundy Reduction</i>	\$64
L11	HERB SEARED BONE IN CHICKEN BREAST <i>Local Carrot Purée</i> <i>Mashed Potatoes</i> <i>Haricot Verts</i> <i>Citrus Jus</i>	\$67
L12	FENNEL DUSTED SALMON FILET <i>Kabocha Squash Risotto</i> <i>Elephant Garlic Broccolini</i> <i>Puréed Chimichurri with Charred Scallions</i>	\$66

All pricing subject to 23.5% service charge and current tax.



Plated Lunches

SALAD

Please select **one** from the following to accompany plated lunch:

WATERMELON

*Fresh Watermelon, Local Heirloom Tomatoes, Mixed Radish, California Goat Cheese
Herb Gremolata, Locally Grown Microgreens, Maldon Sea Salt*

BABY WEDGE

*Baby Iceberg, Brown Sugar Candied Pancetta, House Pickled Onion
Tomatoes, Micro Flowers and Watercress-Avocado Ranch*

CITRUS

*San Diego Grown Citrus, Roasted Beets, Shaved Fennel, Roasted Hazelnuts, Pickled Shallots
Petite Sorrel and Blood Orange-Chervil Vinaigrette*

ARUGULA & BABY GREENS

*Roasted Pears, Fresh Blueberries, Pine Nuts and Whipped Chevre
White Balsamic and Mint Vinaigrette with Crushed Black Pepper*

HEIRLOOM TOMATO AND FRESH MOZZARELLA CAPRESE

Local Basil Blend, Heritage Lettuces, Sliced Radish and Grapefruit-White Balsamic Dressing

DESSERT

Please select **one** from the following to accompany plated lunch:

NEW YORK CHEESECAKE

Local Berry Compote

MOCHA HAZELNUT GATEAU

Salted Caramel Sauce and Mocha Cream

CHOCOLATE FLOURLESS CAKE

Berry Coulis and Exotic Fruit

CARROT CAKE

Cinnamon, Rum, and Caramelized Pineapple

All pricing subject to 23.5% service charge and current tax.

Chef's Choice Plated Lunches



CHEF'S CHOICE PLATED LUNCHES

Let our chef take the lead with inspired pairings that highlight the best of the destination and the kitchen. Below are two of our favorite pairings.

Two-course Chilled Plated Lunch Pairing Suggestion:

- L6 MODERN SALMON NICOISE** \$56
*French Fingerlings, Castelvetro Olive Vinaigrette
Black Garlic Haricots Verts and Local Heirloom Tomatoes
Free-Range Egg with Sea Salt and Local Micro Flowers*

CHOCOLATE FLOURLESS CAKE
Berry Coulis and Exotic Fruit

Three-course Plated Lunch Pairing Suggestion:

- L8 KOMBUCHA BRINED CHICKEN BREAST** \$64
*Buttery White Corn Grits
Sweet Corn and Pasilla Chile Sauté
Watermelon Beurre Blanc*

WATERMELON
*Fresh Watermelon, Local Heirloom Tomatoes, Mixed Radish,
California Goat Cheese
Herb Gremolata, Locally Grown Microgreens, Maldon Sea Salt*

MOCHA HAZELNUT GATEAU
Salted Caramel Sauce and Mocha Cream

All pricing subject to 23.5% service charge and current tax.



Lunch Buffets

LUNCH BUFFETS

Lunch buffets include freshly brewed coffee, decaffeinated coffee, hot tea and canned Pepsi, Diet Pepsi, and Lime Bubly Beverages.

Minimum of 100 guests.

DELI LUNCH BUFFET

L13 FROM THE DELI \$48

*Baby Greens with Shaved Vegetables and House Made Red Wine Vinaigrette
Farro Salad with Kale, Grapes and Roasted Cauliflower*

Choice of 3 Sandwiches:

- Turkey and Swiss on Wheat Roll with Lettuce and Tomato
- Ham and Cheddar on Torpedo with Lettuce and Tomato
- Madras Curry Egg Salad on Squaw Bun with Lettuce and Tomato
- Roast Beef and Monterey Jack on Onion Brioche with Lettuce and Tomato

Served with Kosher Dill Pickle Spears, Mayonnaise and Mustard

Assorted Freshly Baked Cookies

HOT LUNCH BUFFETS

L14 CLEAN EATS \$56

Shredded Kale, Spinach, Brussels Sprouts, Dried Blueberries, White Mulberries

Edamame and Agave-Pitaya Vinaigrette

Quinoa and Treviso with Feta Cheese, Black Currants, Rainbow Slaw and Black Tea Vinaigrette

Locally Made Rolls and Butter

Grilled Chicken Breast with Citrus Beurre Blanc

Cauliflower Rice with Shiitake Mushrooms, Leeks, Parsley and Meyer Lemon

Cavatelli Pasta with Nut-Free Arugula Pesto Cream

Black Garlic Haricot Verts

Strawberry & Vanilla Bean Shortcake

Assorted Decadent Brownies

L15 NOSTALGIA \$56

Fresh Romaine, Radicchio, Heirloom Carrots, Local Radish, Rainbow Cauliflower and Pink Lady Apple Vinaigrette

Broccoli Slaw with Golden Raisins and Toasted Cashews

Locally Made Rolls and Butter

Seared Chicken Breast with Creamy Wild Mushrooms, Lemon Thyme and Black Pepper

Carved Pork Loin with Sweet Peach and Cider Vinegar Glaze

White Corn Grits with Local Honey and Micro Greens

San Diego's Best Available Baby Vegetables with Sea Salt and Temecula Olive Oil

Chocolate Flourless Cake

Freshly Made Cookies

All pricing subject to 23.5% service charge and current tax.



Lunch Buffets

HOT LUNCH BUFFETS *[continued]*

- L16 CONVOY STREET** \$58
Spicy Greens, Cilantro, Green Papaya, Matchstick Carrots, Red Cabbage with Yuzu and Asian Pear Vinaigrette
Udon Noodle Salad, Napa Cabbage with Lychee and Sweet Chili Vinaigrette
Gochujang Chicken Breast with Scallions and White Sesame
Bulgogi Style Beef with Broccoli and Gai Lan
Kimchee Fried Rice
Stir Fry Vegetables with Mirin
Yuzu Mousse Cake with Tropical Fruit
Assorted Asian Macarons
- L17 CALIFORNIA COASTAL** \$58
Arugula and Field Greens with Figs, Dried Cherries, California Blue Cheese and Cherry Verjus Vinaigrette
Roasted Pink and Golden Beet Salad with Wheat Berries, Pumpkin Seeds, Red Onion, Rainbow Chard and Sweet Burnt Shallot Vinaigrette
Locally Made Rolls and Butter
Honey Habanero Seasoned Chicken Breast with Guava Butter Sauce
Roasted Cod with Key Lime Cream Sauce, Sautéed Barberries and Petite Sorrel
Roasted Baby Potatoes with Sea Salt and Herbs
Green Beans and Roasted Baby Yellow Pear Tomatoes
Limoncello Raspberry Cake
Chocolate Ganache Cake
- L18 SAN DIEGO** \$60
Baby Greens with Carlsbad Strawberries, California Goat Cheese, Toasted Almonds with Temecula Honey and Local Avocado Dressing
Sorghum Salad with Local Apple, Kohlrabi, Brussels Sprouts and Apricot Vinaigrette
Locally Made Rolls and Butter
Sea Salt Grilled Chicken with Coriander Lemon Beurre Blanc
Burgundy Pepper Tri Tip with Blackberry and Burgundy Reduction
Rosemary Dijon Mashed Potatoes
Fresh Broccolini with Sweet Peppadew Relish
Tropical Fruit Cake
Gluten Free Passionfruit Tart
- L19 SOCAL BAJA** \$60
Romaine, Radicchio, Fire Roasted Corn, Pepitas, Cotija Cheese and Guajillo Caesar
Pineapple, Cucumber and Jicama Salad with Lime Zest and Chamoy Vinaigrette
Chile-Lime Chicken Breast with Cilantro and Citrus Jus
Cheese Enchiladas with Vegetable Ash Ranchero and Queso Fresco
Arroz Verde with Pickled Onions and Petite Cilantro
Chili Roasted Mexican Squash
House Made Tres Leche Cake
Warm Churros

All pricing subject to 23.5% service charge and current tax.

Plated Dinners



PLATED DINNERS

Plated dinners include an entree with choice of a salad, a dessert, and locally made rolls and butter, freshly brewed coffee, decaffeinated coffee, and hot tea.

Customized plated dinners are available starting at \$78++ per guest, with a minimum of 100 guests.

ENTREES

Please select **one** of the following:

D1	PORK CHOP <i>Chayote Squash Polenta, Sweet Corn Velouté Watercress Puree, Chile-Margarita Dust</i>	\$78
D2	BONE IN JIDORI CHICKEN BREAST <i>Green Rice, White and Green Asparagus Pink Guava Butter Sauce</i>	\$83
D3	SALMON FILET <i>Meyer Lemon and English Pea Risotto, Butter Poached Turnips Preserved Kumquat Charmoula</i>	\$88
D4	PRIME FLAT IRON STEAK <i>House Made Dry Rub, Purple Fingerlings Haricots Verts with Sea Salt, Black Garlic Demi Glace</i>	\$88
D5	CREAM SODA BRAISED SHORT RIB <i>Vichy Carrots with Thyme, Mashed Rutabaga and Potato Cream Soda Braising Jus</i>	\$88

SALAD

Please select **one** from the following to accompany plated dinner:

FAVA BEAN AND PECORINO

*Marinated Fava Beans, English Peas, Roasted Yellow Tomato
Pea Flowers, Pecorino and Petite Greens
Pink Lemon Vinaigrette*

ROASTED ROMANESCO

*Roasted Local Romanesco, Red Vein Sorrel, Currants, Golden Raisins
Marcona Almonds, Hinona Kabu Turnip
Sweet Burnt Shallot Vinaigrette*

BURRATA PEACH

*California Burrata Marinated in Smoked Arbequina, Roasted Peaches, Sea Salt
Local Heirloom Tomato, Spicy Greens, Micro Peppermint and Crushed Walnuts
Mint and Black Pepper Vinaigrette*

Please continue to the next page to select a dessert.

All pricing subject to 23.5% service charge and current tax.



Plated Dinners

DESSERT

Please select **one** from the following to accompany plated dinner:

PEANUT BUTTER AND CHOCOLATE MOUSSE

Chocolate Sable, Avalanche Bark

DULCE DE LECHE CHOCOLATE MOUSSE

Banana Crème Anglaise and Dark Chocolate Crumble

S'MORES BUDINO

House Made Graham Crackers, Honey Merengue, Pomegranate

LEMON CHEESECAKE

Olive Oil Streusel, Blueberry Compote

TRADITIONAL TIRAMISU

Hazelnut Praline Crunch, Local Strawberries



CHEF'S CHOICE PLATED DINNER

Let our chef take the lead with inspired pairings that highlight the best of the destination and the kitchen. Below is one of our favorite pairings.

D4

PRIME FLAT IRON STEAK

\$88

*House Made Dry Rub, Purple Fingerlings
Haricots Verts with Sea Salt, Black Garlic Demi Glace*

ROASTED ROMANESCO

*Roasted Local Romanesco, Red Vein Sorrel, Currants, Golden Raisins
Marcona Almonds, Hinona Kabu Turnip
Sweet Burnt Shallot Vinaigrette*

LEMON CHEESECAKE

Olive Oil Streusel, Blueberry Compote

All pricing subject to 23.5% service charge and current tax.

Dinner Buffets



DINNER BUFFETS

Dinner buffets include locally baked rolls and butter, freshly brewed coffee, decaffeinated coffee, hot tea and canned Pepsi, Diet Pepsi, and Lime Bubly Beverages.

Minimum of 100 guests.

D6	MARKET STREET	\$69
	<i>Spoon Spinach Salad with Grilled and Marinated Hearts of Palm, Pine Nuts, Roasted Seedless Grapes, Pickled Shallots and Paprika-Honey Vinaigrette</i> <i>Green Apple and Parsnip Bisque</i> <i>Seared Bone In Chicken Breast with Meyer Lemon Cream and Caramelized Fennel</i> <i>Salt Crusted Sirloin with Golden Thread Mushrooms and Coffee Demi Glace</i> <i>Mashed Rutabaga and Potatoes</i> <i>San Diego's Best Available Baby Vegetables with Sea Salt and Temecula Olive Oil</i> <i>Chocolate Excess Cake</i> <i>Salted Caramel Cheesecake</i>	
D7	HARBOR DRIVE	\$71
	<i>Local Heirloom Tomatoes, Sliced Fresh Mozzarella, Basil, Blackberry Balsamic Glaze and Cracked Pepper</i> <i>Kale and White Bean Soup with Lemon</i> <i>Seared Chicken Provençal with Castelvetrano Olives and Rainbow Chard</i> <i>Blood Orange and Honey Glazed Salmon Filet</i> <i>Fontina and Lemon Zest Risotto with Dandelion Pesto and Marigold</i> <i>Sauteed Zucchini with Artichokes and Baby Peppadew Peppers</i> <i>Strawberry Red Velvet Cake</i> <i>Mocha Cake</i>	
D8	FIFTH AVENUE	\$74
	<i>Baby Head Lettuces with Shaft's Blue Cheese, Roasted Pear, Caramelized Pecans, Pickled Red Onions and Pink Peppercorn-Thyme Vinaigrette</i> <i>Lentil and Chickpea Soup with Saffron</i> <i>Hibiscus and Zinfandel Braised Short Rib with Petite Rocket</i> <i>Roast Cod with Champagne Cream Sauce and Micro Lemon Balm</i> <i>Parmesan Garlic Baby Potatoes with Parsley</i> <i>Citrus and Ginger Infused Brussels Sprouts</i> <i>Chocolate Fondant Cake</i> <i>House Made Miniature Pastries</i>	

All pricing subject to 23.5% service charge and current tax.



Box Dinner

BOX DINNER

- | | | |
|------------|--|-------------|
| D9 | PLANT-BASED BOXED DINNER
<i>Gluten Free Grains and Roasted Root Vegetables
Served with Shredded Kale, Spinach, Brussels Sprouts, Dried Blueberries, White Mulberries
and Agave-Pitaya Vinaigrette
Sliced Exotic Fruit
Rotating Seasonal Antipasti
Vegan Apple Cinnamon Cake
Assorted Canned Pepsi Beverages</i> | \$58 |
| D10 | JIDORI CHICKEN BOXED DINNER
<i>Chilled Jidori Chicken Breast
Served with Spoon Spinach, Marinated Hearts of Palm, Pine Nuts, Roasted Seedless Grapes,
Pickled Shallots and Paprika-Honey Vinaigrette
Quinoa and Treviso with Feta Cheese, Black Currants, Rainbow Slaw and
Black Tea Vinaigrette
Seasonal Rotating Antipasti
Blueberry Lemon Bar
Assorted Canned Pepsi Beverages</i> | \$60 |
| D11 | RASPBERRY CHIPOTLE SALMON BOXED DINNER
<i>Chilled Raspberry Chipotle Salmon Filet
Served with Fresh Romaine, Radicchio, Heirloom Carrots, Local Radish, Rainbow Cauliflower
and Pink Lady Apple Vinaigrette
Sorghum Salad with Local Apple, Kohlrabi, Brussels Sprouts and Apricot Vinaigrette
Seasonal Rotating Antipasti
Raspberry Streusel Bar
Assorted Canned Pepsi Beverages</i> | \$62 |

All pricing subject to 23.5% service charge and current tax.



Reception

RECEPTION

Minimum order of 100 pieces per item.

Listed price per 100 pieces.

*Indicates tray pass friendly.

COLD HORS D'OEUVRES

R1	CHIMICHURRI SHRIMP SKEWER WITH BABY PEPPADEW PEPPER*	\$900
R2	MELON AND CUCUMBER GAZPACHO WITH FIRECRACKER SHRIMP	\$900
R3	TRADITIONAL SHRIMP COCKTAIL* <i>Meyer Lemon</i>	\$900
R4	HAMACHI CRUDO <i>Cactus Fruit Aguachile, Fresno Chile and Basil Oil</i>	\$1100
R5	ANTIPASTO SKEWER* <i>Artichoke, Tomato, Kalamata Olive and Mozzarella</i>	\$1100
R6	VEGAN ZUCCHINI AND MEYER LEMON BRUSCHETTA*	\$1200
R7	CAPRESE CROUSTADE*	\$1200
R8	YUZU MARMALADE, BRIE AND PROSCIUTTO TOAST*	\$1200
R9	SMOKED SALMON CANAPE*	\$1200
R10	ASSORTED NIGIRI SUSHI <i>Kizami Wasabi and Barrell Aged Shoyu</i>	\$1400

All pricing subject to 23.5% service charge and current tax.



HOT HORS D'OEUVRES

Minimum order of 100 pieces per item.

Listed price per 100 pieces.

*Indicates tray pass friendly.

R11	MEDITERRANEAN CHICKEN KABOB* <i>Figs and Roasted Tomatoes with Pomegranate Molasses and Crushed Pistachios</i>	\$900
R12	COCONUT CRUSTED SHRIMP* <i>Pitaya Sweet Chile</i>	\$900
R13	BASIL AND PARMESAN ARANCINI* <i>Creamy Tomato Sauce</i>	\$1000
R14	BABY BLACK BEAN BURRITO <i>Blended Avocado Cilantro Salsa</i>	\$1000
R15	VEGETABLE LUMPIA <i>Crushed Pineapple and Lime Dipping Sauce</i>	\$1100
R16	KOREAN BBQ CHICKEN SKEWER* <i>Puffed Brown Rice</i>	\$1100
R17	ORANGE CHICKEN SPRING ROLL <i>Sweet and Sour Sauce</i>	\$1100
R18	BEEF NEGIMAKI SKEWER* <i>With Scallions and Japanese BBQ Sauce</i>	\$1300
R19	BEYOND STUFFED MUSHROOM CAPS	\$1400
R20	VEGAN JACKFRUIT "CRAB" CAKE <i>Pickled Kumquat Remoulade</i>	\$1400
R21	BACON WRAPPED SHRIMP* <i>Piloncillo Glaze</i>	\$1400

All pricing subject to 23.5% service charge and current tax.



Reception Stations

RECEPTION STATIONS

Minimum of 100 guests, priced per guest.

R22	HOUSE-MADE HUMMUS AND MARINATED OLIVE STATION <i>Traditional Hummus with Meyer Lemon Zest and Fried Chickpeas Beet Hummus with Feta Cheese, Flax Seeds, Temecula Olive Oil and Herbs Spicy Tunisian Olive Blend and Castelvetrano Olives Lavosh and Crackers</i>	\$14
R23	THE CHEESE BOARD <i>Imported and Domestic Varieties, Dried California Fruit Sliced Baguettes and Crackers</i>	\$16
R24	SLICED FRUIT AND BERRIES	\$14
R25	RAINBOW CRUDITÉ <i>Harrissa Ranch, Lentil and Mint Hummus</i>	\$18
R26	QUICK GRAB SALADS <i>Watermelon, Baby Tomatoes, Local Radish, Goat Cheese and Herb Gremolata Superfood Salad with Kale, Dried Blueberries, Quinoa, Edamame, Pepitas and Balsamic Vinaigrette</i>	\$18
R27	GRAZING BOARD <i>Roasted Local Vegetables, Sliced Charcuterie, House Made Pickled Vegetables Seasonal Antipasti Sliced Baguettes</i>	\$20
R28	PASTA STATION <i>Tortellini and Cavatelli Pastas Nut-Free Arugula Pesto Cream Pomodoro with Basil Garlic Parmesan Breadsticks Crushed Red Pepper and Grated Cheese</i>	\$23
R29	NACHOS STATION <i>Locally Made Corn Chips, Carne Asada, Borracho Beans, Jalapeño Cheddar Cheese, Diced Tomatoes, Jalapeño Peppers, Black Olives, Scallions, House Made Salsa, Sour Cream Local Avocado Guacamole</i>	\$23
R30	THE TACO SHOP <i>Tangerine-Achiote Chicken Griddled Potatoes and Soyrito Served with Cilantro Rice, Black Beans, Shredded Lettuce Shredded Cheddar-Jack, Onions and Cilantro Flour Tortillas, House Made Salsa Roja</i>	\$25

Continued on next page.

All pricing subject to 23.5% service charge and current tax.

Reception Stations



RECEPTION STATIONS *(continued)*

Minimum of 100 guests, priced per guest.

R31	MEZZE Vegan Stuffed Grape Leaves Spinach and Green Pea Hummus with Pickled Red Onions Classic Baba Ganouj with Za'atar and Smoked Arbequina Charred Onion and Local Citrus Tabbouleh Salad Citrus Marinated Olives Pita and Lavosh	\$25
R32	FLAUTAS Chicken Taquitos Potato and Cheese Taquitos Shredded Lettuce, Grated Cotija Cheese Local Avocado Guacamole, Mexican Crema Salsa Verde	\$33
R33	SLIDER STATION Kobe Beef with Havarti Cheese, Habanero Bacon Jam on Black and White Sesame Brioche Bun Ginger Chicken with Plum Sauce and Green Papaya Slaw on Sweet Roll Fried Green Tomato, Dill Pickle Juice Aioli and Whole Grain Mustard on Buttermilk Bun House Made Truffle Parmesan Kettle Chips	\$38
R34	BAJA STREET FOOD Baja Shrimp Cocktail Pasilla Chile and Beef Empanada Elote Corn with Crema, Mexican Lime, Cilantro and Margarita-Chile Powder Locally Made Tortilla Chips White Queso Dip	\$38

All pricing subject to 23.5% service charge and current tax.



Dessert Stations

DESSERT STATIONS

Minimum order of 100 pieces per item. Must be ordered in quantities of 100. Prices are per person.

R35	CHEESECAKE SHOOTERS <i>New York with Berry Compote</i> <i>Matcha with Mango Passionfruit Compote</i> <i>Ube with Toasted Coconut</i> <i>Peanut Butter Cup with Crumble Toffee and Chocolate</i>	\$20
R36	LOCAL STRAWBERRY SHORTCAKES <i>Vanilla Brean Pound Cake</i> <i>Carlsbad Strawberry Compote</i> <i>Fresh Blueberries, House Made Whipped Cream, Crushed Pistachios</i>	\$22
R37	NOSTALGIC DESSERTS <i>Chocolate Whoopie Pies</i> <i>Red Velvet Whoopie Pies</i> <i>Lemon Bars</i> <i>Chocolate Covered Profiteroles and Coconut Macaroons</i>	\$22
R38	BITES & MINIS <i>Assorted Miniature Pastries, Dessert Shooters</i> <i>Chocolate Truffles and Dark Chocolate Covered Strawberries</i>	\$24

All pricing subject to 23.5% service charge and current tax.

Carving Stations



CARVED TO ORDER STATIONS

Serving size is as noted for each option. All options are served with miniature rolls and the appropriate condiments. A \$275++ fee per Uniformed Chef is required.

R39	ROSEMARY AND SEA SALT TURKEY BREAST Serves 25 guests <i>Meyer Lemon Zest and Cranberry Chutney</i> <i>Pickled Mustard Seeds</i>	\$450
R40	CIDER BRINED PORK LOIN Serves 45 guests <i>Charred Peach Marmalade</i> <i>Green Mojo</i>	\$675
R41	CEDAR PLANK SALMON Serves 25 guests <i>Mango Relish</i> <i>Togarashi Garlic Sauce</i>	\$800
R42	THE BARON Serves 75 guests <i>Baron of Beef Roasted with House Made Dry Rub</i> <i>Ancho Chile Honey Glaze</i> <i>Tabasco Horseradish Sauce</i> <i>Cowboy Butter Sauce</i>	\$900
R43	BLACK GARLIC BEEF TENDERLOIN Serves 30 guests <i>Fresh Argentine Chimichurri</i> <i>Tabasco Horseradish Sauce</i>	\$1025
R44	PISTACHIO CRUSTED WHOLE FILET OF SEA BASS Serves 30 guests <i>Yuzu Cream</i> <i>Green Mojo</i>	\$1025
R45	CRISPY SKIN PORCHETTA Serves 75 guests <i>Fresh Argentine Chimichurri</i> <i>Preserved Lemon and Kumquat Aioli</i>	\$1350

All pricing subject to 23.5% service charge and current tax.



Beverages

BEVERAGES

WINE BY THE BOTTLE

Wines are subject to change based upon availability.

White Wine

CHARDONNAY	Proverb, Central Coast	\$42
	J. Lohr Riverstone, Monterey, California	\$48
	Boen, Central Coast	\$61
PINOT GRIGIO	Proverb, Central Coast	\$42
	Ecco Domani, Alto Adige, Italy	\$48
SAUVIGNON BLANC	J. Lohr Flume Blanc, California	\$48
	Sainte Clair	\$75
SPARKLING WINE	William Wycliff, California	\$42
	LaMarca Prosecco, Veneto, Italy	\$61
WHIMSICAL WHITE	Martin Codax Albarino	\$61

Rosé Wine

ROSÉ	Campuget Rose	\$48
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Red Wine

CABERNET	Proverb, Central Coast	\$42
	Cypress	\$48
	Franciscan	\$53
MERLOT	Cypress	\$53
	Trefethen	\$53
PINOT NOIR	Boen, Central Coast	\$61
	Row 503	\$61
MALBEC	Alamos, Mendoza, Argentina	\$48
RED ZINFANDEL	Abstract	\$84

All pricing subject to 23.5% service charge and current tax.

Beverages

BAR OFFERINGS

A Bartender Fee of \$275++ will apply if a minimum guarantee of \$750 in sales per bar is not met. Double Bars are counted as two bars with two guarantees.

Customization of all liquor, wine, and imported/craft beer with additional options is available upon request. Prices vary. Please consult your Catering Sales Manager for details.

		HOSTED	NO-HOST
PREMIUM LIQUORS	Ketel One Vodka	\$11	\$12
	Beefeater Gin		
	Bacardi Rum		
	Hornitos Reposado Tequila		
	Dewar's White Label Scotch		
	Jack Daniel's		
DELUXE WINE	Proverb Chardonnay	\$10	\$12
	Proverb Cabernet Sauvignon		
PREMIUM WINE	J. Lohr Chardonnay	\$11	\$12
	Cypress Cabernet Sauvignon		
HARD SELTZER	Truly	\$10	\$12
	White Claw		
	Owl's Brew		
DOMESTIC BEER	Coors Light	\$8	\$9
	Michelob Ultra		
	Heineken 0.0 (non-alcoholic)		
IMPORTED BEER	Heineken	\$10	\$12
	Modelo		
LOCAL CRAFT BEER	Stone Delicious IPA	\$10	\$12
	Karl Strauss Red Trolley Ale		

All pricing subject to 23.5% service charge and current tax.

POLICIES

In keeping with attention to every detail, we offer the following information to facilitate your planning. Count on your dedicated Catering Sales Professional to assist you in your pre-planning activities and communicate your goals to our operations team. Together, we will execute all services to your delight and satisfaction.

EXCLUSIVITY

Sodexo Live! maintains the exclusive right to provide all food and beverage in the San Diego Convention Center. All food and beverages, including water, must be purchased from Sodexo Live!.

FOOD AND BEVERAGE PRICING

A good faith estimate of Food and Beverage prices will be provided six (6) months in advance of the Event's start date and will be confirmed at the signing of the contract. Prices are based on current market availability and cost, which fluctuate and are subject to change. Your Catering Manager will work with you to make product substitutions due to any of the above listed scenarios, or any other scenario which dramatically affects the price of the Food and Beverage for the Event.

SERVICE CHARGES AND TAX

A 23.5% 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.

A Service Charge of 23.5% is added to your bill for this catered event/function (or comparable service). 29.4% of the total amount of this Service Charge is a "House" or "Administrative Charge" which is used to defray the cost of set up, break down, service and other house expenses. 70.6% of the total amount of this Service Charge is distributed to the Employees providing the service as a gratuity. You are free, but not obligated, to add or give an additional gratuity directly to your servers.

If the Customer is an entity claiming exemption from taxation in the State where the Facility is located, the Customer must deliver to Sodexo Live! satisfactory evidence of such exemption thirty (30) days prior to the Event in order to be relieved of its obligation to pay state and local sales taxes.

PAYMENT POLICY

100% Payment due 30 days prior with signed Food and Beverage contract. The remaining balance will be due five (5) business days prior to the start of your event. The balance and any additional charges incurred during the Event, is required within 15 days following receipt of the Final Invoice. Sodexo Live! will begin to accrue 1.5% interests from the date of the invoice if not paid within 15 days. Additionally, any costs of collection and enforcement of the contracted services will be the responsibility of the Customer.

For Social Events (non-convention related), a 25% deposit is required upon signing the contract. An additional deposit of 50% of the total estimated food and beverage is required 45 days in advance of the Event. The remaining balance of payment is required 72 business hours prior to the Event by either Cashier's Check or Credit Card. Any additional charges incurred during the function will be due upon completion of the Event.

All pricing subject to 23.5% service charge and current tax.

CHINA SERVICE

In all carpeted Meeting Rooms and Ballrooms, china service will automatically be used for all served plated meal services only. If china is preferred for food and beverage events, the following fees will apply:

- Breakfast, Lunch, Receptions and Dinners: \$2.50++ per person, per meal period.
- Refreshment or Coffee Breaks: \$1.50++ per person, per break.

In our continued determination to further our green efforts, we use a compostable, biodegradable and sustainable set of disposable ware.

LINEN SERVICE

You will be provided in-house linen for most meal functions with our compliments. Functions that do not include linen are continental breakfast, boxed lunches or break services. Additional linen fees will apply when linens are requested for meeting functions. Your Catering Sales Manager will be happy to offer suggestions for your consideration and quote corresponding linen fees.

HOLIDAY SERVICE

There will be an automatic additional labor fee for food and beverage service or preparatory days on the following Federal holidays: New Year's Eve and Day, Martin Luther King Jr. Day, President's Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day.

At the time of booking the Event(s), you will be notified of estimated labor fees based on the information supplied.

DELAYED OR EXTENDED SERVICE

On the day of your Event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge of \$1.50++ per attendee will apply, per each ½ hr.

All meal pricing includes a maximum of two hours of service time per function. Should your Event require extended service time, an additional labor charge of \$1.50++ per attendee will apply, per each ½ hour.

CONCESSION SERVICE

Appropriate operation of Concession Outlets will occur during all show hours, starting ½ hour before doors open to the Event. We reserve the right to determine which Carts/Outlets are open for business and hours of operation, pending the flow of business.

For additional Concession Carts/Fixed Outlets, a minimum guarantee in sales is required per Cart/Outlet or Customer will be responsible for the difference in sales per Cart/Outlet.

GUARANTEES

The Customer shall notify the Food & Beverage Department, no less than five (5) business days (excluding holidays and weekends) prior to the Event, the minimum number of persons the Customer guarantees will attend the Event (the "Guaranteed Attendance"). There may be applicable charges for events with minimal attendance.

If Customer fails to notify the Food & Beverage Department of the Guaranteed Attendance within the time required, (a) Sodexo Live! shall prepare for and provide services to persons attending the Event on the basis of the estimated attendance specified in the BEO's, and (b) such estimated attendance shall be deemed to be the Guaranteed Attendance.

All pricing subject to 23.5% service charge and current tax.

Policies



We will be prepared to serve five percent (5%) above the Guaranteed Attendance, for main meal functions: Breakfast, Lunch, and Dinner, up to a maximum of 30 meals (the Overage).

If this Overage is used, the Customer will pay for each additional person at the same price per person/ per item, plus applicable service charges and sales tax.

Should additional persons attend the event in excess of the total of the Guaranteed Attendance plus the Overage, we will make every attempt to accommodate such additional persons subject to product and staff availability. Customer will pay for such additional persons and/or a la carte items at the same price per person or per item plus the service charge and local taxes.

Should the Guaranteed Attendance increase or decrease by 20% or more from the original contracted number of guests, 30 days prior to event date, an additional charge of 20% per guaranteed guest may apply.

The Guaranteed Attendance shall not exceed the maximum capacity of the areas within the Facility in which the Event will be held.

SECURITY

At the discretion of the San Diego Convention Center, in order to maintain adequate security measures, the Customer may be required to provide security for certain functions. Security personnel will be at the Customer's sole expense. Please consult your Event Manager for details.

ALLERGIES

We cannot guarantee that cross contact with allergens will not occur and cannot assume any responsibility or liability for a person's sensitivity or allergy to any food item provided in our facility.

MINIMUMS

A labor fee of \$275++ will be applied to each service that does not meet the indicated minimum requirement of guests.

All pricing subject to 23.5% service charge and current tax.



Food & Beverage Department

111 W. Harbor Drive
San Diego, CA 92101

619.525.5800

visitsandiego.com