The San Diego Convention Center Welcomes

inter solar
connecting solar business

ENERGY STORAGE NORTH AMERICA

February 9th – 11th, 2027

We look forward to assisting you with all your food and beverage needs during your event. We offer a unique blend of traditional and upscale food and beverage services.

Allow us to create an extraordinary catering experience in your booth!

Please contact Jan Souza, Booth Catering Manager at jan.souza@visitsandiego.com to discuss menu options and current service requirements

AVOID LATE ORDER FEES:

Ordering Deadline Date is

Friday, January 29th, 2027

Exhibitors who will be providing food and beverage/hospitality in their booth must order, at their own expense, porter service. Porter service is provided exclusively by the San Diego Convention Center.

EXCLUSIVITY

Sodexo Live! Catering holds the exclusive contract for food and beverage at the San Diego Convention Center. **NO OUTSIDE FOOD & BEVERAGE IS PERMITTED.**
This includes bottled water and displays of candy. Sodexo Live!
reserves the right to assess a corkage fee for exceptions to our policies. Please review our food and beverage policy stating our guidelines and contact the catering department for further information.

SAN DIEGO
convention center

2027
BOOTH CATERING MENU





Table of Contents

Beverages	4
Coffee Service	4
Beverage Service	4
CQ Infused Hydration Station	4
Breakfast & Bakery	5
From The Bakery	5
Sheet Cakes	5
Pantry	6
From The Pantry	6
Luncheons	7
Box Lunches	7
Sandwiches	8
Side Salads	8
Reception	9
Cold Hors D'oeuvres	9
Hot Hors D'oeuvres	9
Stations	10
Dessert Stations	10
Action Stations	11
Bar By Design	12
Booth Catering Alcohol Sales Information	12
General Information	14
Policies	14
Cancellation Policy	14
Staffing Requirements	14
New Account	15
Booth Catering Order Form	16
Exhibit Food & Beverage Policy	17
Booth Sampling & Waiver Authorization	18



















Beverages

BEVERAGES

COFFEE SERVICE

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

FRESHLY BREWED TALITHA COFFEE* $315
Three Gallon Unit (Approximately 40 Cups)

FRESHLY BREWED TALITHA DECAFFEINATED COFFEE* $315
Three Gallon Unit (Approximately 40 Cups)

ASSORTED TAZO HOT TEAS $315
Three Gallon Unit (Approximately 40 Cups)

BEVERAGE SERVICE

24 Beverages per case, 1 Case Minimum Required

ASSORTED CANNED PEPSI SODA $168

CANNED SPRING WATER $168

CANNED SPARKLING WATER $168

BOTTLED ORANGE JUICE $216

ASSORTED GATORADE $240

PURE LEAF BOTTLED BREWED TEA $288

CQ INFUSED HYDRATION STATION

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

INFUSED SPA WATERS (3 Gallon Unit) $245
Choice of flavors: Strawberry Watermelon, Lemon Cucumber or Peach Pineapple Infused with Seasonal Fresh Fruit

INFUSED ICED TEA (3 Gallon Unit) $285
Choice of flavors: Mango Orange or Peach Infused with Seasonal Fresh Fruit

INFUSED LEMONADE (3 Gallon Unit) $285
Choice of flavors: Strawberry Citrus or Mango Infused with Seasonal Fresh Fruit

A $30++ delivery fee will be applied to all above orders. All pricing subject to 25% service charge and current tax.



Breakfast

BREAKFAST & BAKERY

FROM THE BAKERY

Price per dozen; 3 dozen minimum required.

ASSORTED DANISH *(Contains Nuts/V)*	$96
ASSORTED MUFFINS *(Contains Nuts/V)*	$78
CINNAMON BUNS	$80
ASSORTED CHOCOLATE DIPPED BISCOTTI *(Contains Nuts/V)*	$78
ASSORTED SCONES	$78
FRESHLY BAKED COOKIES	$72
FRESHLY BAKED BROWNIES	$78
GOURMET CUPCAKES	$121
CHEF'S SIGNATURE EXCESS CHOCOLATE SEA SALT COOKIES	$96
CHOCOLATE DIPPED STRAWBERRIES	$88

A $30++ delivery fee will be applied to all above orders. All pricing subject to 25% service charge and current tax.



Pantry

PANTRY

FROM THE PANTRY

IMPORTED AND DOMESTIC CHEESE DISPLAY (serves 20 guests) *Garnished with Dried California Fruits, Sliced Baguettes and Assorted Crackers*	$320
RAINBOW CRUDITE (serves 20 guests) *Harissa Ranch, Lentil & Mint Hummus*	$360
SLICED FRESH FRUIT (SERVES 20 GUESTS)	$320
WHOLE FRESH FRUIT (SERVES 20 GUESTS)	$120
HOUSE MADE KETTLE CHIPS AND DIP (SERVES 20 GUESTS)	$260
LOCAL TORTILLA CHIPS WITH HOUSE MADE SALSA (SERVES 20 GUESTS)	$200
MIXED NUTS (2 POUNDS)	$138
TRADITIONAL SNACK MIX (2 POUNDS)	$100
PRETZEL TWISTS (2 POUNDS)	$76
ASSORTED NATURE VALLEY GRANOLA BARS (24 INDIVIDUAL BARS)	$144
ASSORTED INDIVIDUAL BAGS OF KETTLE CHIPS (1 DOZEN)	$72

A $30++ delivery fee will be applied to all above orders. All pricing subject to 25% service charge and current tax.



Luncheons

LUNCHEONS

BOX LUNCHES

Minimum order: 10 box lunches required

TRADITIONAL BOXED LUNCH $42

Choice of sandwich on a locally made wheat roll with greens and condiments:

- *Turkey and Monterey Jack Cheese*
- *Ham and Monterey Jack Cheese*
- *Fresh Mozzarella, Sliced Tomatoes and Nut-Free Basil Pesto Kettle*

Chips
Chocolate Chip Cookie
Canned Spring Water

PREMIUM BOXED LUNCH $44

Choice of sandwich:

- *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 Kettle*

Chips
Farro Salad with Kale, Grapes and Rainbow Cauliflower Double
Chocolate Cookie
Canned Spring Water

SALAD BOXED LUNCHES $46

Choice of gourmet salad:

- *Pear Gorgonzola Salad with Dried Cranberries and Candied Pecans*
- *Superfood Salad with Kale, Quinoa, Pepitas, Dried Blueberries, Edamame, and Balsamic Vinaigrette*

Kettle Chips
Locally Grown Clementine
Canned Spring Water

ENHANCE YOUR SALAD WITH GRILLED CHICKEN $10

A $30++ delivery fee will be applied to all above orders. All pricing subject to 25% service charge and current tax.



Luncheons

SANDWICHES

ALL AMERICAN SANDWICH PLATTER $425

Serves 20 guests

An assortment of Pre-Made Sandwiches to include:

- *Roast Beef, Swiss Cheese, Lettuce, Tomato*
- *Turkey, Provolone Cheese, Lettuce, Tomato*
- *Caprese*

Mustard and Mayonnaise on the side

PLATTER OF ASSORTED MINI-SANDWICHES $425

Forty Mini-Sandwiches to include:

- *Roast Beef, Swiss Cheese, Lettuce, Tomato*
- *Turkey, Provolone Cheese, Lettuce, Tomato*
- *Caprese*

Mustard and Mayonnaise on the side

SIDE SALADS

Each bowl serves 20 guests

GARDEN SALAD $224

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

CHICKEN CAESAR SALAD $260

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

MEDITERRANEAN SALAD WITH CHICKEN $300

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

A $30++ delivery fee will be applied to all above orders. All pricing subject to 25% service charge and current tax.



Reception

RECEPTION

COLD HORS D'OEUVRES

Minimum order: 4 dozen per item

CHIMICHURRI SHRIMP SKEWER WITH BABY PEPPADEW PEPPERS $120

ANTIPASTO SKEWER $156
Artichoke, Tomato, Kalamata Olive and Mozzarella

CAPRESE CROUSTADE $168

VEGAN ZUCCHINI & MEYER LEMON BRUSCHETTA $168

HOT HORS D'OEUVRES

Minimum order: 4 dozen per item. Prices below are per item.
Attendant Required: $300++ per (4) hours. (4) hour minimum.
$75 for each additional hour after the first 4.

MEDITERRANEAN CHICKEN KABOB $132
Figs and Roasted Tomatoes with Pomegranate Molasses & Crushed Pistachios

COCONUT CRUSTED SHRIMP $132
Pitaya Sweet Chile

VEGETABLE LUMPIA $156
Crushed Pineapple & Lime Dipping Sauce

BABY BLACK BEAN BURRITO $144
Blended Avocado Cilantro Salsa

BASIL & PARMESAN ARANCINI $144
Creamy Tomato Sauce

A $30++ delivery fee will be applied to all above orders. All pricing subject to 25% service charge and current tax.



Stations

STATIONS

DESSERT STATIONS

CHEESECAKE SHOOTERS (SERVES 20) $400

Choice of flavors: *New York with Berry Compote, Blueberry with Mango Passionfruit Compote, Cookies and Cream with Salted Fudge (V), Peanut Butter Cup with Crumble Toffee*

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

BITES & MINIS (SERVES 20) $480

Assorted Miniature Pastries, Dessert Shooters, Chocolate Truffles and Dark Chocolate Covered Strawberries

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

ICE CREAM NOVELTY CART $1200

(1) Standard ice cream cart to include:

- *(150) Assorted Ice Cream Novelties*
- *Additional Ice Cream Novelties: $8++ each*
- *One-time set up fee of $100++*

Should you desire an experienced Booth Attendant to distribute the product: $300++ per (4) hours. (4) hour minimum. $75 for each additional hour after the first 4 hours.

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

PREMIUM ICE CREAM CART $1500

(1) Standard ice cream cart to include:

- *(100) Assorted Premium Ice Cream Bars*
- *Additional Premium Ice Cream Bars: 15++ each*
- *One-time set up fee of $100++*

Should you desire an experienced Booth Attendant to distribute the product: $300++ per (4) hours. (4) hour minimum. $75 for each additional hour after the first 4 hours.

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

A $30++ delivery fee will be applied to all above orders. All pricing subject to 25% service charge and current tax.



Stations

ACTION STATIONS

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

FRESH-BAKED GOURMET CHOCOLATE CHIP COOKIE STATION $1260

Featuring Premium Gourmet Chocolate Chip Cookies

240 Chocolate Chip Cookies, Oven, Napkins and Appropriate Supplies Additional Cookies: $5.25++ 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:
$300++ per (4) hours. (4) hour minimum. $75 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*

STARBUCKS SHAKEN TEA STATION $1280

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: $8.00++ each

Two Booth Attendants Required: $300++ per (4) hours. (4) hour minimum for each attendant.*
$75 for each additional hour after the first 4 for each attendant.

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

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

A $30++ delivery fee will be applied to all above orders. All pricing subject to 25% service charge and current tax.



Bar by Design

BAR BY DESIGN

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

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:

$300++ per (4) hours. (4) hour minimum. $75 each additional hour after the first 4 hours. Plus a one time set up fee of $100++.

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

DELUXE HOUSE WINE (BOTTLE)	
Proverb Chardonnay Proverb	$51
Cabernet Sauvignon	$51
PREMIUM HOUSE WINE (BOTTLE)	
J. Lohr Chardonnay	$60
Cypress Cabernet Sauvignon	$60
DOMESTIC BEER (24 BOTTLE MINIMUM EACH CHOICE)	
Michelob Ultra	$240
Coors Light	$240
Heineken 0.0 (non-alcoholic)	$240
IMPORT BEER (24 BOTTLE MINIMUM EACH CHOICE)	
Heineken	$288
Modelo	$288
LOCAL CRAFT BEER (24 BOTTLE MINIMUM EACH CHOICE)	
Karl Strauss Red Trolley Ale	$288
Stone Delicious IPA Revenant	$288
IPA	$288
HARD SELTZER WATER (24 BOTTLE MINIMUM EACH CHOICE)	$288
Truly, White Claw, Owl's Brew	
SPARKLING WINE-CHAMPAGNE (BOTTLE)	
William Wycliff, California LaMarca	$51
Prosécco, Veneto, Italy	$74
Martinelli's Sparkling Apple Cider (non-alcoholic)	$38

A $30++ delivery fee will be applied to all above orders. All pricing subject to 25% service charge and current tax.



Specialty Bars

SPECIALTY BARS

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:

$300++ per (4) hours. (4) hour minimum. $75 each additional hour after the first 4 hours. Plus a one time set up fee of $100++.

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

SOUTH OF THE BORDER MARGARITA BAR $1950

130 Margaritas on the Rocks. Additional Margaritas: $15++ each

Minimum guarantee of $1950 per day will apply, plus a one-time set-up fee of $100++.

TOPO CHICO MARGARITA BAR $2080

130 Topo Chico Margaritas. Additional Margaritas: $16++ each

Made with Topo Chico Mineral Water, Tequila, House Made Honey/Lime Syrup, Topped with Tajin

Minimum guarantee of $2080 per day will apply, plus a one-time set-up fee of $100++.

MIMOSA BAR $1690

130 Mimosas. Additional Mimosas: $13++ each

Made with Sparkling Wine and Orange Juice

Minimum guarantee of $1690 per day will apply, plus a one-time set-up fee of $100++.

MARTINI BAR $2080

130 Martinis. Additional Martinis: $16++ each

Choice of Traditional, Cosmopolitan, Chocolate

Minimum guarantee of $2080 per day will apply, plus a one-time set-up fee of $100++.

A $30++ delivery fee will be applied to all above orders. All pricing subject to 25% service charge and current tax.



General Information

GENERAL INFORMATION

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.

POLICIES

- All food and beverage items in the Exhibit Halls must be purchased through the Food and Beverage Department (Sodexo Live!), 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 for food and beverage activity in the booth.
- All food and beverage orders require full payment fourteen (14) days prior to the event start date. 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 25% 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 apply to cancellations of any menu items within five business days prior to delivery.

STAFFING REQUIREMENTS

- Booth Attendant: $300++ per (4) hours. (4) hour minimum.
  $75 for each additional hour after the first 4 hours.
- Bartender: $300++ per (4) hours. (4) hour minimum.
  $75 for each additional hour after the first 4 hours.
- Delivery Fee: $30/Trip



New Account

NEW 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
4. Select **Add New Card** and enter card info. **Click Save.**
5. You are all set! You can manage your card or add another as needed.
6. Please contact your catering manager to confirm your information has been received.

SAN DIEGO convention center

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 bringing 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. Due 14 days prior to event start date.

Company Name: _____

Billing Address: _____

City: _____ **State:** _____ **Zip:** _____

Phone: _____ **Fax:** _____ **Email:** _____

Booth #: _____ **Event:** _____

Representative: _____ **Title:** _____

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

MENU ITEMS • SUPPLIES • EQUIPMENT

Delivery Date	Delivery Time	Qty.	Description	Unit Price	Total Price

DELIVERY FEE • BOOTH STAFF • BARTENDER • KITCHEN LABOR

Start Time	End Time	Qty.	Description	Unit Price	Total Price

Comments:

Subtotal: _____

25% Service Charge: _____

Subtotal + Service Charge: _____

7.75% CA State Tax: _____

Total Estimated Charges: _____

Exhibitors who will be providing food and beverage/hospitality in their booth must order porter service. Porter Service is exclusively provided by the San Diego Convention Center.

Order Porter Service

EXHIBIT 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 SDCC Bartenders.

All the aforementioned policies will be strictly administered. Any violation of these will result in the removal of product from the show floor.

SAN DIEGO convention center

Food & Beverage Department
111 W. Harbor Drive
San Diego, CA 92101
619.525.5831
Email: Catering@visitsandiego.com

BOOTH SAMPLING & WAIVER AUTHORIZATION FORM

Event Name: _____ **Date(s):** _____

EXHIBITOR/EVENT PARTICIPANT

Exhibitor Name: _____

On-Site Contact Name: _____

On-Site Cell #: _____

Email: _____

Address: _____

City: _____ **State:** _____ **Zip:** _____

Phone: _____ **Booth #:** _____

Item(s) and portions to be distributed: _____

Quantity to be distributed: _____

Purpose: _____

Approved by: _____ **Date:** _____

Booth Catering Manager/F&B Department

Corkage/Waiver fees that apply to this approval: ☐ **Yes** ☐ **No**

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.

Order Porter Service

SAN DIEGO convention center

Food & Beverage Department
111 W. Harbor Drive
San Diego, CA 92101
619.525.5831
Email: Catering@visitsandiego.com



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

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