

EXHIBITOR GENERAL INFORMATION & POLICIES

BILLING, PAYMENTS, AND CANCELLATIONS

- All prices are subject to change at anytime, this includes menu prices, service charge, and sales tax.
- All food and beverage orders require full payment in advance.
- Full payment of your total estimated charges and signed contract are due in our office two (2) weeks prior to your first scheduled food function.
- Should you decide to cancel any or all of your functions less than one week prior to your event you will be subject to a cancellation fee.
- Full charges will be applied to cancellation of any menu items received within (72) hours, (3 business days), prior to delivery date.
- Event pre-payments and balances with charges less than \$10,000 may be paid by credit card and/or company check.
 - Events with charges greater than \$10,000 must be pre-paid by company check or wire transfer.
 - Please make checks payable to SMG Food and Beverage LLC.
 - Balances greater than \$10,000 will be billed net 30 days.
 - Any invoice which remains unpaid after 30 days will automatically be billed to your credit card.

EMPLOYEES, SERVICE AND LABOR CHARGES, SALES TAX

- Catering personnel are covered by Union Local 2's collective bargaining agreement
 - Catering employees will deliver food and beverage, service, and clean related areas.
 - Catering personnel are not permitted to perform any general cleaning duties (non-food service related) or act as badge checkers, ticket takers, or security personnel.
- All food and beverage charges are subject to a 22% service charge and 9.5% state sales tax for 2010.
 - The 22% service charge is also taxable under SBOE Regulation #1603
 - Sales tax-exempt organizations are required to provide a copy of their California Franchise Tax Board Certificate of Exemption two weeks prior to the event.

EXCLUSIVITY

- All food and beverage items must be supplied and prepared by Savor...San Francisco, THIS INCLUDES BOTTLED WATER.
- No food, beverage, or alcohol will be permitted to be brought into or removed from a San Francisco Convention Facility by the client or any of the client's guests or invitees without written approval by Savor...San Francisco.
- Requests must be received by Savor...San Francisco no less than four (4) weeks prior to the first day of the event.
- Savor...San Francisco reserves the right to assess a charge for such exclusions to exclusivity.

ALCOHOLIC BEVERAGES

- All alcoholic beverage sales and consumption are regulated by the California Alcoholic Beverage Control.
- Savor...San Francisco is responsible for the administration of these regulations.
- Savor...San Francisco requires that all alcoholic beverages be dispensed by only Savor...San Francisco employees or agents.
- A Server is required with all Keg orders.

MISCELLANEOUS SAMPLING & DONATED PRODUCTS, TRAFFIC PROMOTERS

- Savor...San Francisco retains the exclusive right to provide, control and retain all food and beverage services throughout the facility for the events.
- A company/organization may not bring any food, beverages, or alcoholic beverages for use in the Moscone Center.

FOOD & NON-ALCOHOLIC BEVERAGE SAMPLING

All food and beverages samples or traffic promoters brought into the Moscone Center must have approval from Savor...San Francisco in writing prior to the event and adhere to the following guidelines:

- A company/organization may only distribute samples of food and beverage products that the company/organization produces or sells in its normal day-to-day operations. Samples may only be distributed in such quantities that are reasonable with regard to the purpose of promoting the merchandise.
 - Food samples are limited to "bite size" portions (1 oz. or less).
 - Samples of non-alcoholic beverages are limited to a maximum of 2 oz. containers.
- A written description (detailing the product and portion size to be sampled) must be submitted in advance to Savor...San Francisco. Approval of sampling arrangements to the sampling company/organization will be provided in writing only. Please contact your Catering Sales Representative, Jenny Bittner for appropriate sampling form.
- Exhibitors must be responsible for securing a City of San Francisco Health Permit, (415) 554-2500, in order to distribute food and/or beverages.

- A company/organization utilizing “Traffic Promoters” (i.e. coffee, bottled water, candy, popcorn, etc.) that compete with products vended by Savor...San Francisco must contact Savor...San Francisco to arrange an appropriate corkage fee. Please contact your Moscone Catering Sales Representative, Jenny Bittner (415) 974-4048 for more information.

ALL THE AFOREMENTIONED POLICIES WILL BE STRICTLY ADMINISTERED. ANY VIOLATION OF THESE WILL RESULT IN THE REMOVAL OF PRODUCT FROM THE SHOW FLOOR.

FOOD STORAGE, DELIVERY & PRODUCTION SERVICES

If an organization requires food preparation, heating, cold or dry storage, or other kitchen services, arrangements must be made no later than three (3) weeks in advance of the start of the event. Charges for these services will be based on the requirements of the arrangements. Please contact your Catering Sales Representative, Jenny Bittner for more information.

- Standard fees for storage, handling, delivery, etc. may be charged where applicable.
- Use of cooking/heating equipment must have prior approval from the building Fire Marshal, 1.415.974.4007.
- Delivery of any foods and any beverages to the facility must be coordinated with your Catering Sales Representative, Jenny Bittner. Savor...San Francisco will not assume responsibility for incorrectly delivered products, damaged products at delivery, or inferior products.

SAVOR...

Savor...welcomes exhibitors of the Web 2.0 2010 Expo

As the **exclusive** caterer for the Moscone Convention Center, we look forward to helping you with all of your food service needs.

This year, we encourage you to “*think outside the booth*” and check out some of our new exhibitor services.

Whether you are planning an elaborate “VIP” reception or would simply like food services for your staff, Savor... will be happy to handle your request.

To receive menus and information please visit our website at

www.CateringbySMG.com

or fill out this form and fax it to:

Jenny Bittner

Exhibitor Sales and Marketing Manager

415-974-4048 phone

415-974-4074 fax

jbittner@moscone.com

Please send me information regarding...

Exhibitor Specialty Items

Breakfast Options

Lunch Options

Dinner Options

Desserts

Breaks/Snacks

Receptions

Bar Packages

I prefer to be contacted by: phone fax email

Company _____ /Booth # _____

Name _____

Address _____

City/St/Zip _____

Telephone _____

Fax _____

Email _____

**For priority service, orders need to be received three weeks prior to event date.*

Booth Traffic Builders

- Increase your booth traffic
 - Generate buzz on the exhibit floor
 - Be the booth that stands out
- A great way to initiate networking



Our website puts information at your fingertips...

Check out our
**EXHIBIT BOOTH
TRAFFIC BUILDERS**

Get menus and order forms

Place an order online

Online payment option

Get answers to frequently asked questions

Jennifer Bittner
Exhibitor Sales Manager
415-974-4048
JBittner@Moscone.com
[Http://www.cateringbysmg.com](http://www.cateringbysmg.com)



SAVOR . . .
SAN FRANCISCO

CATERING BY SMG

SAVOR...

web2.0 EXPO

For a full look at our Exhibitor Catering Menu or to place your order online,
Please visit our website at:
www.CateringbySMG.com

EXHIBITOR SERVICES

Espresso/Cappuccino Coffee Service - Includes rental of machine(s) and one - three operators
\$2,000/300 cup service, \$3,100/600 cup service, \$3,800/900 cup service .

Baked in the Booth Cookies - Includes rental of small cookie oven, one attendant and 500 cookies.
Additional cookie dough can be purchased separately. *\$1,700*

Smoothies - Popular blended fruit drink service includes an attendant server. Flavors may include mocha,
pina colada, strawberry, mango, and banana. *\$1,950/300 12-oz. servings.*

Soft Gourmet Pretzels - Soft, warm pretzels in three flavors: *Bavarian, Asiago Cheese, and
Cinnamon-Sugar \$68/dozen. Table-top warmer \$250* for run of show.

Refrigerated Spring Water Kit - Refrigerated water dispenser, 5 gallon bottle of Spring Water, cup dispenser
and 3.5 ounce disposable cup. Set-up included. \$115
\$37/5 gallon replenishment

Linens - Standard white linen. *\$6/linen*

**Exhibitors MUST supply a table for all services and place all orders for electrical connections
through the general service contractor. Please note that all prices are subject to change.**

BEVERAGES		SNACKS	
Starbucks Reg & Decaf Coffee - gallon	\$70	Imported Beers-6 pack	\$48
Starbucks Hot Teas - gallon	\$70	Domestic/Imported Keg-each	\$650/\$750
Iced Tea or Lemonade - gallon	\$45	Assorted Breakfast Pastries - dozen	\$47
Bottled Water - case/24	\$96	Bagels & Cream Cheese - dozen	\$47
Soft Drinks - case/24	\$96	Jumbo Cookies - dozen	\$43
Bottled Juice - case/24	\$120	Biscotti - dozen	\$30
Red Bull or AMP - case/24	\$120	Honey Roasted Peanuts - lb	\$19.50
Gatorade - case/24	\$120	Deluxe Mixed Nuts - lb	\$37
Mineral Water - case/24	\$108	Chips & Dip - per person	\$5
Snapple Iced Teas - case/24	\$120	Tortilla Chips & Guacamole - per person	\$6
Starbucks Frappuccino - case/24	\$144	Pita Bread & Hummus - per person	\$5
House Wine-per bottle	\$37	Jumbo Chocolate Truffles - dozen	\$49
Domestic Beers-6 pack	\$45	Popular Candy Bars - dozen	\$43
		Ghirardelli Chocolate Bars - dozen	\$46.50
PLATTERS			
Import & Domestic Cheese - Serves 100	\$700	Chef's Select Canapes - 150 pcs/Serves 100	\$1,350
Sliced Fresh Fruit - Serves 100	\$700	California "Maki" Rolls - 150 pcs/Serves 100	\$1,350
Deluxe Crudités & Dressing - Serves 100	\$475	Antipasto Tray - Serves 100	\$700
		Charcuterie Board - Serves 50	\$400
CONTACT INFORMATION			

Please visit our website at <http://www.cateringbysmg.com> or contact our
Catering Sales Department at 1.415.974.4040 Fax your requests to 1.415.974.4074
We look forward to seeing you in San Francisco!

SAVOR...

web 2.0 E X P O

SAN FRANCISCO CONVENTION FACILITIES - FOOD AND BEVERAGE ORDER FORM

INFORMATION AND POLICIES-

Savor.../FMIC holds the exclusive rights to all food and beverage within the San Francisco Convention Facilities (SFCF). No one is allowed to bring food or beverage into the facility without the express written approval of Savor.../FMIC.

The Customer is required to pay for any electrical outlets that may be needed to support their food & beverage service and any decorator items such as pipe and drape, draped tables, etc. A \$15.00 delivery charge will be added to deliveries less than \$100.00.

Savor... will use compostable serviceware on all food and beverage functions held in the SFCF. China service is available at an additional charge. Final guarantees are due three full business days prior to all functions. A 100% non-refundable advance payment is required for any function by company check or authorized credit card. On-site re-orders require advance notice, 45 minutes for beverages, 90 minutes for food. **For Priority Service, All Orders Should Be Received By Monday, April 19th, 2009.**

Show Name: Web 2.0 May 4th-May 6th 2010 Delivery Date _____

Company Name _____ Booth/Room # _____

Representative (print name) _____ Title _____

On-Site Contact(s): 1. _____ 2. _____

Address _____

City _____ State _____ ZIP _____

Telephone # _____ FAX # _____

CC Account # _____ Exp. Date _____ MC/VISA/AX/Diners(-\$10,000 only)
(circle one)

Cardholder's Name _____ Signature _____

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

FOOD AND BEVERAGE/EQUIPMENT ORDER

<u>START TIME</u>	<u>END TIME</u>	<u>QUANTITY</u>	<u>DESCRIPTION</u>	<u>UNIT PRICE</u>	<u>EXTENDED PRICE</u>
_____	_____	_____	_____	\$ _____	\$ _____
_____	_____	_____	_____	\$ _____	\$ _____
_____	_____	_____	_____	\$ _____	\$ _____
_____	_____	_____	_____	\$ _____	\$ _____
_____	_____	_____	_____	\$ _____	\$ _____

I. FOOD AND BEVERAGE TOTAL \$ _____

SEND ORDER FORM TO:

Catering by SMG
747 Howard St.
San Francisco CA 94103
Phone: 415-974-4040
Fax: 415-974-4074

II. FOOD/BEVERAGE/EQUIPMENT TOTAL \$ _____

A. FOOD & BEVERAGE TOTAL \$ _____

B. 22% SERVICE CHARGE OF (A) \$ _____

C. SUBTOTAL OF (A) AND (B) \$ _____

D. TOTAL DELIVERY CHARGES \$ _____

E. SUBTOTAL OF C-D-E \$ _____

F. 9.5% TAX (OF F) \$ _____

(total of E&F) TOTAL ESTIMATED CHARGES \$ _____

***Please note that all prices and taxes are subject to change.**

Booth Crawl

Wednesday, May 5th, 2010 4:30pm-6:00pm

(Beers with * are available in kegs)

Domestic Beers

\$180/case, \$650/keg

Case	Keg	
___	___	Budweiser*
___	___	Bud Light*
___	___	Coors
___	___	Coors Light
___	___	MGD*
___	___	Miller Lite*
___	___	Rolling Rock
___	___	Michelob

Imported Beers

\$204/case, \$750/keg

Case	Keg	
___	___	Amstel Lite*
___	___	Beck's*
___	___	Corona
___	___	Foster's*
___	___	Pacifico
___	___	Pilsner
___	___	St. Pauli Girl*
___	___	Sapporo
___	___	Heineken*
___	___	Tsing Tsao
___	___	Guinness*
___	___	Carlsburg

Craft Brews

\$204 case, \$750/keg

Case	Keg	
___	___	Anchor Steam*
___	___	Anchor Porter
___	___	Gordon Biersch*
___	___	Lagunita IPA
___	___	Hefeweizen*
___	___	Pyramid Pale Ale
___	___	Red Tail Dark
___	___	Samuel Adams*
___	___	Sierra Nevada*
___	___	Fat Tire*
___	___	Full Sail*
___	___	Newcastle

To order, please:

- Indicate the quantity of each beer needed.
- Fill out company and credit card information below.
- Fax form to Catering by SMG at 415-974-4074.

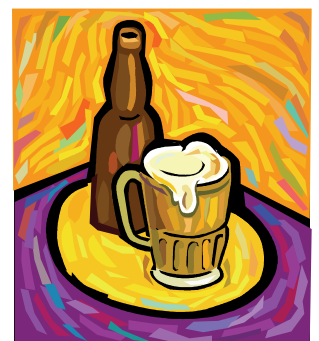
Please Note:

- Prices quoted are subjected to a 22% service charge and a 9.5% tax.
- All Keg orders require a Server at \$125.00 plus 9.5% tax.
- Exhibitors are responsible for providing table space for the beverage service.
- All keg orders require a 110v/20amp electrical drop.
- Additional beverages are available upon request. Please contact Jenny Bittner at: 415-974-4048 or jbittner@moscone.com for more details.
- 100% payment is due prior to your service date.

Company Name: _____ Booth #: _____
 Company Address: _____
 City: _____ State: _____ Zip: _____
 Phone: _____ Fax: _____ Email: _____
 Onsite Contact Name: _____
 CC#: _____ Type: MC/VISA/DIS Exp: _____
 Cardholder's Name: _____
 Cardholder's Signature: _____



web 2.0
E X P O



SAVOR...

San Francisco

Welcome to Savor... 2010 Menus

Our menus represent the wonderful cuisine that San Francisco has to offer. We work with local produce growers and local farmers to bring you the freshest ingredients available. Free-range chicken, organic beef and the best in seasonal produce are presented on the following pages.

Enjoy and Savor San Francisco!

SAVOR...

San Francisco

Breakfast Buffets

All selections are served with freshly brewed coffee, decaffeinated coffee, a selection of international hot teas and orange juice. Includes disposable service. 25 Guest Minimum.

Continental

Assorted Breakfast Pastries to include Muffins, Danish, Scones and Croissants with Sweet Butter and Fruit Preserves

\$18

Add Assorted Sliced Fresh Fruit

\$7

Egg Breakfast

Scrambled Eggs, Breakfast Potatoes, Crispy Bacon or Country Sausage, Assorted Breakfast Breads and Pastries, Assorted Yogurts and Cereals, Sliced Fresh Fruit and Berries

\$30.50

Heart Healthy

Assorted Non-Fat Yogurts and Low-Fat Granola, Sliced Seasonal Fresh Fruit, Dried Fruits, Assorted Low-Fat Muffins, Low-Fat Cream Cheese and Fruit Preserves

\$24.50

Salmon and Bagels

Sliced Smoked Salmon, Whipped Cream Cheese, Chopped Eggs, Capers, Diced Red Onions, Assorted Bagels, Sliced Fresh Fruit

\$26.75

Breakfast Sandwich

Hot Breakfast Sandwich with Scrambled Eggs, Sausage Patty and Cheddar Cheese. Served with Assorted Yogurts, Muffins, Danish, Breakfast Breads and Croissants, Sweet Butter and Fruit Preserves

\$25.50

*All orders are subject to a 22% service charge and applicable sales tax.
Prices subject to change.*

SAVOR...

San Francisco

Plated Breakfast

All selections are served with assorted breakfast pastries, freshly brewed coffee, decaffeinated coffee, a selection of international hot teas and orange juice.

Includes china service up to 3000 guests. 50 Guest Minimum.

Egg Breakfast

Scrambled Eggs, Breakfast Potatoes and your choice of Crispy Bacon, Canadian Ham or Chicken-Apple Sausage

\$26.50

Vegetable Frittata

Farm Fresh Eggs with Seasonal Roasted Vegetables, Fontina Cheese and Fresh Herbs with a Roasted Pepper Coulis. Served with Breakfast Potatoes and choice of Crispy Bacon or Chicken-Apple Sausage

\$26.50

Omelet Breakfast

Three Egg Omelet with Spinach, Red Bell Peppers, Cheddar Cheese and Mushrooms. Served with Herb Roasted Breakfast Potatoes and Country Sausage

\$26.50

Smoked Salmon with Chives

Scrambled Free Range Eggs with Chives and Smoked Salmon. Served with a Root Vegetable Hash and Crème Fraîche

\$32.50

French Toast

French Toast topped with a Seasonal Berry Compote. Served with Whipped Cream, Warm Maple Syrup, Crispy Bacon and Sliced Fresh Fruit

\$29

*All orders are subject to a 22% service charge and applicable sales tax.
Prices subject to change.*

SAVOR...

San Francisco

Breakfast Enhancements

Priced per serving. Includes disposable service.

Oatmeal or Cream of Wheat Brown Sugar, Raisins and Low-Fat Milk	\$5.75
Cheese Blintzes Delicate Crepes filled with Sweetened Ricotta Cheese, Fresh Fruit Toppings	\$9.50
Breakfast Burrito Scrambled Eggs, Chorizo Sausage, Peppers & Jack Cheese	\$8.25
Croissant Sandwich Eggs, Country Ham & Cheddar Cheese	\$7.50
English Muffin Sandwich Eggs with Sausage or Ham & Cheddar Cheese	\$7.50
Belgian Waffles, Cinnamon French Toast or Buttermilk Pancakes Whipped Cream, Maple Syrup and Fruit Topping	\$9.50
Omelet Station Chef attended, made to order, omelet station with a variety of ingredients, including Black Forest Ham, Smoked Bacon, Chicken-Apple Sausage, Bell Peppers, Mushrooms, Onions, Tomatoes and Cheeses	\$12
European Charcuterie Platter (25 guest minimum) Thinly sliced cured and smoked meat, imported cheeses and sliced French baguette	\$14

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Prices subject to change.*

SAVOR...

San Francisco

Breakfast and Break Additions

Includes disposable service.

Assorted Muffins or Danish	\$50/dozen	Assorted Biscotti	\$31.50/dozen
Breakfast Breads or Coffee Cake	\$50/each	Individually Boxed Cereals with Regular & Low-Fat Milk	\$58/dozen
Assorted Doughnuts	\$37/dozen	Assorted Yogurts	\$51/dozen
Chocolate, Almond or Butter Croissants	\$50/dozen	Housemade Muesli with Organic Yogurt & Fruit	\$5.75/serving
Assorted Bagels & Whipped Cream Cheese	\$47/dozen	Whole Fresh Fruit	\$42/dozen
Assorted Scones	\$50/dozen		

Beverages

Assorted Soft Drinks	\$4 each	Champagne Punch	\$74/gallon
Bottled Water	\$4 each	Iced Tea or Lemonade	\$45/gallon
Assorted Treetop Bottled Juices	\$5 each	Gatorade	\$5 each
Snapple Iced Tea	\$5 each	Red Bull or AMP	\$5 each
Mineral Water	\$4.50 each	Starbucks Frappuccino	\$6 each
Starbucks Coffee or Tea Selections	\$70/gallon	Apple, Cranberry, Grape or Tomato Juice	\$64/gallon
Fresh Squeezed Orange or Grapefruit Juice	\$76/gallon	Milk	\$3.75 each

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Prices subject to change.*

SAVOR...

San Francisco

Afternoon Snacks

Includes disposable service.

Assorted Energy Bars	\$48/dozen
Freshly Baked Jumbo Cookies	
White Chocolate Macadamia, Chocolate Chip, Peanut Butter	
& Oatmeal-Raisin	\$43/dozen
Soft Gourmet Pretzels.....	\$68/dozen
Individual Bags of Pretzels or Chips (Kettle, Sun or Lays)	\$33/dozen
Rice Krispies Treats.....	\$45.50/dozen
Häagen-Dazs Ice Cream Bars	\$60/dozen
Häagen-Dazs Frozen Yogurt Bars	\$60/dozen
Brownies	
Dark or White Chocolate	\$45/dozen
Toffee Blondies.....	\$45/dozen
Chocolate Truffles.....	\$49/dozen
Variety of Candy Bars	\$43/dozen
Assorted Petit Fours	\$50/dozen
Assorted Biscotti.....	\$31.50/dozen
Goldfish Crackers.....	\$16/pound
Deluxe Mixed Nuts.....	\$37/pound
Trail Mix	\$21/pound
Party Snack Mix	\$21/pound
Honey Roasted Peanuts	\$19.50/pound
Pretzels	\$17.50/pound

Snacks Prepared Per Guest

25 Guest Minimum

Pita Bread Triangles with Hummus.....	\$5/serving
Tortilla Chips with Guacamole & Salsa	\$6/serving
Potato Chips with French Onion Dip	\$5/serving

*All orders are subject to a 22% service charge and applicable sales tax.
Prices subject to change.*

SAVOR...

San Francisco

Refreshment Breaks

25 Guest Minimum. Includes disposable service.

Morning Coffee Bar

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of International Hot Teas, Fresh Squeezed Orange Juice

\$10

Sweet & Salty

Haagen-Dazs Ice Cream Bars, Chocolate Covered Espresso Beans, Almond Clusters, Bagged Peanuts and Popcorn, Assorted Soft Drinks, Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee, Selection of International Hot Teas

\$20

Afternoon Beverage Break

Assorted Soft Drinks, Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee, Selection of International Hot Teas

\$11

Mission Dolores

Tri-Colored Tortilla Chips, Guacamole, Salsa, Spicy Jalapeños, Cinnamon Scented Churros, Assorted Soft Drinks, Bottled Water

\$18.50

Northern California Cheese Platter

Laura Chenel Goat Cheese, Sonoma Cheddar, Point Reyes Bleu, Brie and Monterey Jack. Served with Artisan Breads and Crackers, Dried Figs, Roasted Almonds, Grapes, Assorted Soft Drinks, Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee, Selection of International Hot Teas

\$22

Afternoon High Tea

Smoked Salmon with Crème Cheese, Cucumber with Watercress and Egg Salad Tea Sandwiches with Petit Fours, Scones, Whipped Butter, Assorted Jams and a Selection of Herbal Teas

\$24

Spa Break

Assorted Fresh Fruit Smoothies, Oatmeal Cookies, Granola Bites, Assorted Fruits and Berries, Trail Mix, Assorted Flavored Mineral Waters

\$19

*All orders are subject to a 22% service charge and applicable sales tax.
Prices subject to change.*

SAVOR...

San Francisco

Box Lunches

*To accompany your box lunches, we suggest adding assorted soft drinks and bottled water.
Includes disposable service. 25 Guest Minimum*

Mesquite Turkey with Smoked Bacon

Mesquite Turkey, Smoked Bacon, Sharp Cheddar, Basil Aioli and Red Onion on Focaccia. Orchiette Pasta Salad, Whole Fresh Fruit, Lemon Bar

\$27

Ham & Cheese

Thinly Sliced Honey Baked Ham, Swiss Cheese, Dijon Mustard, Lettuce and Tomato on a Baguette. Penne Pasta Salad with Cherry Tomatoes, Fresh Fruit Salad, Toffee Blondie

\$28

Roast Beef Sandwich

Slow Roasted Beef with Crumbled Bleu Cheese, Balsamic Onion Jam and Watercress on Dutch Crunch. Whole Fresh Fruit, Red Bliss Potato Salad, Jumbo Cookie

\$29

Classic Italian Combo

Black Forest Ham, Mortadella, Salami, Provolone Cheese, Hearts of Romaine, Basil Pesto and Vine Ripened Tomato on Ciabatta. Penne Pasta Salad, Whole Fresh Fruit, Tiramisu

\$28

Roasted Turkey Sandwich

Roasted Turkey with Sun Dried Tomato Aioli, Monterey Jack Cheese and Crispy Romaine on Ciabatta. Artichoke and Olive Pasta Salad, Whole Fresh Fruit, Espresso Brownie

\$27

Vegetarian Waldorf Sandwich

Crunchy Waldorf Salad and Sharp Vermont Cheddar on Organic Whole Grain Bread. Orzo Pasta Salad, Fresh Fruit Salad, Triple Chocolate Cookie

\$27

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Prices subject to change.*

SAVOR...

San Francisco

Box Lunches *(continued)*

*To accompany your box lunches, we suggest adding assorted soft drinks and bottled water.
Includes disposable service. 25 Guest Minimum*

Roast Beef & Horseradish Havarti Wrap

Sliced Roast Beef, Mixed Greens, Roasted Red Peppers, Chive and Horseradish Havarti Cheese wrapped in a Tomato Tortilla. Red Bliss Potato Salad, Fresh Fruit Salad, Lemon Cookie

\$29

Florentine Chicken with Roasted Shiitake Wrap

Chicken Breast, Roasted Shiitake Mushrooms, Sweet Red Peppers, Baby Spinach, Shaved Bermuda Onion, Monterey Jack Cheese wrapped in a Spinach Tortilla. Orzo Pasta Salad, Fresh Fruit Salad, Almond Orange Bar

\$29

Portobello “Nicoise” Salad

Grilled Portobello Mushroom, Baby Red Potato, Cornichons, Hardboiled Egg, Tender Green Beans. Petite Olive Roll, Fresh Fruit Salad, Apricot Frangipane

\$27

Thai Beef Salad

Seared Strips of Beef with Thai Spice, Bean Sprouts, Carrot, Cucumber, Spinach, Arugula, Mint and Thai Basil. Onion Flatbread, Jicama Orange Salad, Mango Coconut Streusel

\$29

Herbed Chicken Caesar Salad

Herb Marinated Grilled Chicken Breast with Hearts of Romaine, Garlic Croutons and Classic Caesar Dressing, Tri-Color Pasta Salad, San Francisco Sourdough Roll and Butter, Toffee Caramel Crunch Bar

\$28

*All orders are subject to a 22% service charge and applicable sales tax.
Prices subject to change.*

SAVOR...

San Francisco

Lunch Buffet Selections

*All beverages are available a la carte. Price includes disposable service.
25 Guest Minimum*

Deli Buffet

Rock Shrimp and Corn Chowder with Smoked Bacon and Young Potatoes
Butterleaf Salad with Red Radish, Fresh Herbs, Green Goddess Dressing
Selection of Smoked Turkey, Lean Roast Beef, Honey Baked Ham, New York Style
Pastrami, Dry Italian Salami, Mortadella, Swiss, Provolone, Monterey Jack and
Sharp Cheddar Cheeses, Leaf Lettuce, Tomatoes, Gourmet Breads and Rolls, Kosher
Pickle Spears and Deli Condiments
Kettle Chips
Assorted Freshly Baked Cookies
\$38

California Buffet

Roasted Vegetable Soup
Mixed Greens with Grilled Zucchini, Corn, Tomatoes, Champagne Vinaigrette
Fingerling Potatoes and Haricot Verts with Whole Grain Mustard and Shallots
Seared Halibut with Olive-Orange Relish
Roasted Strip Loin served with Charred Onions and Porcini Jus
Grilled Breast of Chicken with Green Grapes and Rosemary
Platters of Roasted Vegetables
Rice with Peas and Cilantro
Rolls and Butter
Assorted Miniature Tartlets
\$53

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Prices subject to change.*

SAVOR...

San Francisco

Lunch Buffet Selections *(continued)*

All beverages are available a la carte. Price includes disposable service.

25 Guest Minimum

Latin Buffet

Hearts of Romaine, Red Onion, Tomatoes, Pumpkin Seeds, Queso Fresco,
Coriander Vinaigrette
Corn and Potato Soup with Charred Jalapeños and Cilantro
Slow Cooked Chicken with Mole Sauce
Skirt Steak “Churrasco” with Chimichuri Sauce
Cumin Scented Black Beans
Green Rice
Rolls and Butter
Chocolate and Orange Layered Cake
\$45

Asian Buffet

Seasonal Greens, Citrus, Water Chestnuts, Toasted Almonds, Hoisin Vinaigrette
Soba Noodle Salad with Shredded Vegetables, Ginger and Ponzu
Yellow Curry Chicken with Potato
Quick Fried Pork with Chili, Garlic and Green Onions
Sautéed Asian Vegetables with Ginger
Steamed Jasmine Rice
Rolls and Butter
Mango Passion Fruit Cake
\$45

Italian Buffet

Mixed Greens with Artichokes, Roasted Peppers, Parmesan and Balsamic Vinaigrette
Farro and Lentil Salad with Basil and Olive Oil
Penne Pasta Puttanesca
Chicken with Artichokes, Garlic and Rosemary
Braised Pork with Porcini Cream
Zucchini, Fennel and Tomatoes with Fresh Herbs
Rolls and Butter
Tiramisu
\$45

*All orders are subject to a 22% service charge and applicable sales tax.
Prices subject to change.*

SAVOR...

San Francisco

Plated Salad Lunch Selections

All 2 course lunch selections include sourdough rolls and butter, freshly brewed coffee and tea service. All prices include china service up to 3000 guests.

50 Guest Minimum

Ahi Tuna Salad

Sesame Crusted Tuna Loin, Seasonal Mixed Greens, Mizuna and Napa Cabbage with Sugar Snap Peas, Citrus, Daikon, Crispy Won Tons and Ponzu Vinaigrette
Mango Coconut Cake with Passion Fruit Coulis

\$38

Cobb Salad

Diced Turkey, Cucumber, Vine Ripened Tomato, Chopped Egg, Black Forest Ham, Crumbled Blue Cheese with Chopped Romaine, Watercress and Peppercorn-Ranch Dressing

Lemon Meringue Tart

\$35

Chopped Asian Chicken Salad

Marinated Chicken, Napa Cabbage, Romaine, Crispy Vegetables, Cilantro, Green Onion, Red Pepper and Hoisin Vinaigrette

Mango Cake

\$35

Mediterranean Plate

Cumin Spiced Hummus, Roasted Pepper Hummus, Tomato-Parsley-Mint Tabbouleh, Dolma, Sliced Cucumber with Tzatziki Sauce on a Bed of Mixed Greens
Served with Toasted Pita Triangles

Crème Brûlée Tart

\$35

*All orders are subject to a 22% service charge and applicable sales tax.
Prices subject to change.*

SAVOR...

San Francisco

Hot Plated Lunch Selections

All 3 course lunch selections include sourdough rolls and butter, freshly brewed coffee and tea service. All prices include china service up to 3000 guests.

50 Guest Minimum

Roasted Chicken

Orange and Thyme Roasted Beets with Seasonal Lettuces, Ricotta Salata, Toasted Almonds and Red Wine Vinaigrette

Lemon and Garlic Roasted Chicken served with Rosemary Roasted Seasonal Vegetables, Creamy Herbed Polenta

Tiramisu

\$41

Herb Rubbed Flat Iron Steak

Caesar Salad with Hearts of Romaine, Shaved Parmesan Cheese, Herbed Croutons, Kalamata Olives and Classic Caesar Dressing

Rosemary Salt and Pepper Rubbed Flat Iron Steak served with Sautéed Spinach, Green and Yellow Wax Beans, Slow Roasted Tomato and Roasted Garlic Mashed Potatoes

Hazelnut Seven Layer Cake

\$51

Oven Roasted Market Catch

Zucchini Carpaccio with Organic Mixed Greens, Shaved Parmesan Cheese, Toasted Pine Nuts, Lemon- Mint Vinaigrette

Oven Roasted Market Catch served with Tomato Braised Beans, Corn-Sweet Onion Relish and Basil Mashed Potatoes

Chocolate Pyramid with Raspberries

Market Price

Salmon

Organic Mixed Greens, Frisee, Grilled Pear, Shaved Fennel, Walnuts, Crumbled Point Reyes Bleu Cheese, Pear Vinaigrette

Slow Roasted Salmon, Wild Mushrooms, Grilled Asparagus, Yukon Gold Potatoes and Herb Emulsion

Fresh Fruit Tart

Market Price

*All orders are subject to a 22% service charge and applicable sales tax.
Prices subject to change.*

SAVOR...

San Francisco

Dinner Buffet Selections

All selections include sourdough rolls and butter, freshly brewed coffee and tea service.

All prices include disposable service. 50 Guest Minimum

Buffet 1

Baby Spinach Salad with Roasted Red Peppers, Artichokes, Cucumbers, Sun Dried Tomatoes, Feta Vinaigrette
Butter Lettuce and Belgian Endive Salad with Fresh Herbs, Candied Pecans, Grilled Pears, Champagne Vinaigrette
Grilled Chicken Breast with Red Pepper Compote
Tender Braised Beef with Mirepoix and Horseradish
Baked Wild Halibut with Leeks and Cream
Grilled Asparagus with Balsamic Roasted Mushrooms and Shallots
Butter Braised Baby Carrots with Parsley and Orange Zest
Potato-Onion Gratin
Wild Rice Pilaf with Toasted Almonds
Hazelnut Chocolate Tart
\$65

Buffet 2

Organic Mixed Green Salad with Frisée, Seasonal Fruit, Crumbled Goat Cheese, Toasted Walnuts, Citrus-Dijon Vinaigrette
Crispy Chopped Romaine and Bibb Lettuce Salad, Radicchio, Sliced Radishes, Tomatoes, Shaved Fennel, Herbed Croutons, Creamy Green Goddess Dressing
Lemon-Garlic Infused Roasted Chicken
Grilled Striploin with Charred Onions and Pinot Noir Reduction
Market Catch Baked with Tomato, Capers, Garlic and Oregano
Seasonal Vegetables with Shallot-Thyme Butter
Sautéed Greens with Garlic, Pine Nuts, Olive Oil and Lemon
Rosemary Roasted Yukon Gold Potatoes
Creamy Polenta with Parmesan and Herbs
Tiramisu
\$69

*All orders are subject to a 22% service charge and applicable sales tax.
Prices subject to change.*

SAVOR...

San Francisco

Plated Dinner Selections

All 3 course dinner selections include sourdough rolls and butter, freshly brewed coffee and tea service. All prices include china service up to 3000 guests.

50 Guest Minimum

Grilled Filet of Beef

Organic Mixed Greens, Slow Roasted Tomatoes, Ricotta Salata, Toasted Walnuts, Black Olive Crostini, Zinfandel Vinaigrette

Grilled Filet of Beef, Wild Mushroom Ragout, Sautéed Seasonal Vegetables and Thyme Scented Potato Puree

Chocolate Mousse Cake with Sour Cherries and a Chocolate Glaze

\$65

Surf and Turf

Salad of Frisée, Endive and Greens with Grilled Pears, Bleu Cheese, Toasted Walnuts, Balsamic Vinaigrette

Red Wine Braised Short Ribs, Yukon Gold Potato Puree, Seasonal Vegetables, Slow Roasted Wild Salmon, Spinach, Shallot Compote

Lemon Mousse Cake with a Raspberry Center

\$76

Herb Crusted Rack of Lamb

Trio of Chicories with Persimmon, Tart Dried Cherries, Pine Nut Brittle, Herbed Chevre

Herb Crusted Rack of Lamb, Braised Greens, Onion Jam, Seasonal Vegetables and Flageolet Beans

Pecan White Chocolate Tart

\$62

Market Catch

Mixed Greens with Grapes, Walnuts, Manchego Cheese, Sherry-Thyme Vinaigrette
In Season Market Catch, Braised Fennel, Red Pepper Jus, Black Olives, Meyer Lemon Olive Oil

Crème Brulee Tart

Market Price

*All orders are subject to a 22% service charge and applicable sales tax.
Prices subject to change.*

SAVOR...

San Francisco

Plated Dinner Selections *(continued)*

Herb Roasted Breast of Chicken

Romaine with Marinated Cucumber, Tomato, Feta, Basil and Mint
Garlic and Lemon Infused Roasted Chicken, Asparagus with Balsamic Roasted
Mushrooms and Shallots, Wedge Cut Potatoes with Rosemary and Olive Oil
Apple Tart
\$50

Wild Salmon

Arugula, Frisée and Mixed Greens with Roasted Beets, Ricotta Salata, Citrus and
Pine Nuts with Red Wine Vinaigrette
Slow Roasted Wild Salmon, Spring Onion, Spinach, Wild Mushrooms, Grilled
Asparagus, Potato Puree
Blood Orange Mousse with Pistachio Cream and an Apricot Glaze
Market Price

Portobello Napoleon

Mixed Greens with Spicy Chickpeas, Cucumbers, Roasted Peppers, Tomatoes and
Chermoula Vinaigrette
Portobello Mushroom Napoleon with Spinach, Eggplant, Zucchini, Roasted Tomato
Compote, Basil Oil
Tiramisu
\$43

Vegetarian Tagine

Endive and Bibb Lettuce with Fennel, Red Radish, Tomatoes and Lemon Vinaigrette
Vegetarian Tagine with Seasonal Vegetables, Onions, Garlic, Garbanzo Beans and
Couscous with Dried Fruit and Herbs
Apple Tart
\$47

*All orders are subject to a 22% service charge and applicable sales tax.
Prices subject to change.*

SAVOR...

San Francisco

Cold Hors d'Oeuvres

50 pieces minimum per selection

Shell Fish Selections with Traditional Garniture

Iced Jumbo Prawns, Snow Crab Claws, Oysters on the Half-Shell, Steamed & Chilled Clams and Mussels. Served with Mignonette, Cognac Cocktail Sauce and Lemon

\$8.25

Prosciutto di Parma with Seasonal Fruit

\$5

Goat Cheese Truffles

Roasted Tomatoes and Grilled Bread

\$5.25

Assorted Filled Cucumber Cups Trio

Mini Chickpeas, Roasted Peppers and Mint
Herbed Goat Cheese with Lemon Zest
Curried Chicken with Currants

\$4.75

Belgian Endive Spears Trio

Chicken Caesar
Roquefort Cheese and Glazed Walnuts
Grilled Shrimp and Fennel Aioli

\$5.25

Crostinis

Prosciutto, Seasonal Fruit, Crescenza Cheese
Roasted Lamb, Goat Cheese, Fig Jam
Smoked Duck, Pear-Ginger Chutney, Radicchio
Herb Crusted Beef, Roasted Peppers, Salsa Verde

\$5.50

*All orders are subject to a 22% service charge and applicable sales tax.
Prices subject to change.*

SAVOR...

San Francisco

Cold Hors d'Oeuvres *(continued)* *50 pieces minimum per selection*

Medjool Date with Boursin and Glazed Pecan

\$4.75

Tuna Crudo

Citrus, Pickled Onion

\$6

Parmesan Crisp with Grilled Vegetables and Chives

\$4.75

Grilled Thai Beef Caesar Lettuce Wraps

\$5

Crab Salad

Citrus, Avocado, Chives, Ginger Aioli

\$5.50

Roasted Vegetable Skewers

\$4.50

Fava Bean, Pecorino and Mint on Crostini

\$4.50

Duck, Papaya and Cress Spring Rolls

Spicy Plum Sauce

\$5.50

*All orders are subject to a 22% service charge and applicable sales tax.
Prices subject to change.*

SAVOR...

San Francisco

Hot Hors d'Oeuvres

50 pieces minimum per selection

Mushroom Profiteroles

Walnuts, Cream Cheese

\$4.50

Mini Quiche

Mushroom and Goat Cheese

Asparagus and Vermont Cheddar

Mozzarella, Tomato & Basil

\$4.50

Fig & Caramelized Onion Puffs

Goat and Cream Cheese in Puff Pastry

\$4.50

Adobe Chicken

Yellow Rice, Diced Chicken, Andouille Sausage, Herbs and Spices
in Shredded Phyllo

\$5

Crispy Spring Rolls

Chicken, Shrimp or Vegetarian

Soy, Hot Mustard, Sweet and Sour Dipping Sauces

\$4.50

Porcini Crusted Scallops

White Corn, Yukon Gold Potatoes

\$6

Gorgonzola & Cranberry Puffs

Walnuts, Goat Cheese Rosette

\$4.50

*All orders are subject to a 22% service charge and applicable sales tax.
Prices subject to change.*

SAVOR...

San Francisco

Hot Hors d'Oeuvres *(continued)* *50 pieces minimum per selection*

Petit "Pissaladiere"

Onion, Thyme and Black Olive

\$4.50

Pot Stickers

Chinese Dumplings filled with Chicken and Cabbage

Soy and Rice Wine Vinegar Dipping Sauce

\$4.50

Dungeness Crab Cakes

Remoulade Sauce

\$6

Smoked Mozzarella Profiteroles

Cream Cheese, Fresh Herbs, Roasted Red Pepper Coulis

\$4.50

Portobello Mushroom Puffs

Roma Tomatoes, Roasted Peppers, Jack and Goat Cheeses

\$4.50

Artichoke & Parmesan Fritters

Baby Artichoke Hearts, Parmesan Crust

\$4.25

Tartlettes of Liberty Duck Confit

Cherries, Black Pepper

\$5

*All orders are subject to a 22% service charge and applicable sales tax.
Prices subject to change.*

SAVOR...

San Francisco

Hot Hors d'Oeuvres *(continued)* *50 pieces minimum per selection*

English Pea, Fontina & Truffle Aranciatta

\$4.50

Wild Mushroom Strudel

Thyme and Garlic

\$4.50

Lamb Lollipops

Lavender, Salt, Olives

\$5.50

Assorted Kabobs

Chicken, Garlic, Ginger, Spices, Lime Juice

Szechuan Beef, Garlic, Ginger, Teriyaki Sauce

Shrimp and Andouille, Red and Green Peppers

Chili-Lime Salmon, Southwest Spices

\$5

Spicy Chicken Wings

Ranch Dressing and Celery Sticks

\$4.50

Barbecued Baby Back Ribs

Spicy BBQ Sauce

\$6

Beef Sliders

Mini Cheeseburgers with accompaniments

\$4.50

*All orders are subject to a 22% service charge and applicable sales tax.
Prices subject to change.*

SAVOR...

San Francisco

Specialty Platters

Deluxe Imported and Domestic Cheese Tray

Chef's selection of Imported and Domestic Cheeses with Sliced Sourdough Baguettes and Assorted Crackers. Garnished with Seasonal Fresh Fruit. Serves 100

\$700

Side of Smoked Salmon

Smoked Salmon served with Crostini, Bagel Chips, Hardboiled Eggs, Diced Red Onion, Capers and Cream Cheese. Serves 25

\$450

Deluxe Crudités Assortment

Chef's selection of Fresh Seasonal Vegetables served with Ranch Dressing. Serves 100

\$475

Charcuterie Board

A Classic Selection of Fine Pates, Thinly Sliced Cured and Smoked Meats and Sausages, Imported Cheeses and Classic Condiments. Serves 50

\$400

Antipasto Platter

Dry Italian Salami, Provolone Cheese, Roasted Peppers, Eggplant and Squash, Kalamata Olives, Giardiniera, Cherry Peppers, Pepperoncini and Marinated Artichoke Hearts. Serves 100

\$700

Fresh Sliced Fruit Tray

Selected Seasonal Fruit, may include Honeydew, Cantaloupe, Watermelon, Strawberries and Pineapple. Serves 100

\$700

*All orders are subject to a 22% service charge and applicable sales tax.
Prices subject to change.*

SAVOR...

San Francisco

Carvery Selections

*Carved items include mini sandwich rolls and appropriate condiments.
All carved items require a SAVOR...carver. Attendant fee required.*

Whole Honey Baked Ham

Served with Grilled Pineapple Chutney and Gourmet Mustards. Serves 50
\$300

Roasted Turkey Breast

Served with Tomato-Tarragon Aioli. Serves 50
\$400

Herbed Leg of Lamb

Served with Tzatziki Sauce. Serves 30
\$245

Whole Roasted Baron of Beef

Served with Horseradish Cream and Au Jus. Serves 175
\$900

Roasted New York Strip Loin

Served with Forest Mushroom Ragout. Serves 35
\$425

Flame Grilled Tri-Tip

Served with Spicy Pico de Gallo Salsa. Serves 25
\$300

Pepper Roasted Pork Loin

Served with Orange Marmalade-Cranberry Relish. Serves 35
\$400

Roasted Tenderloin of Beef

Served with a Béarnaise Trio. Serves 25
\$415

*All orders are subject to a 22% service charge and applicable sales tax.
Prices subject to change.*

SAVOR...

San Francisco

Neighborhoods of San Francisco Reception Package

Packages include disposable service, standard linens and table display.

The suggested menus are for a 250 guest minimum. Market Price.

Fisherman's Wharf

Walk Away Marinated Calamari Salad
Marinated Chunky Bay Shrimp Cocktail with a Spicy Horseradish Sauce and Lemon
Jumbo Prawns and Oysters on the half-shell with Lemon and Cocktail Sauce
Clam Chowder served with San Francisco Sourdough Bread
Dungeness Crab Cakes with Spicy Remoulade Sauce

North Beach

Antipasto Display: Assorted Mediterranean Specialties, Dry Italian Salami, Provolone Cheese, Roasted Peppers, Eggplant and Squash, Kalamata Olives, Giardiniera, Cherry Peppers, Pepperoncini and Marinated Artichoke Hearts
Pasta sautéed to order: Potato Gnocchi with Pesto Genovese and Penne Pasta with Grated Parmesan
Garlic Bread Sticks

Mission Dolores

Mini Beef Empanadas
Smoked Chicken Quesadillas with Black Beans cooked to order
Tamales with Mole Sauce
Chicken Fajitas with Peppers and Onions
Tortilla Chips with Guacamole and Salsa

China Town

Crispy Vegetarian Spring Rolls and Pot Stickers
Assorted Dim Sum
Take-Out Deluxe Chow Mein
Marinated Asian Vegetable Salad with Sesame Ginger Dressing

Japan Town

Udon Station and Miso Soup with Wakame and Tofu
Chicken Yakitori Skewers with Teriyaki Sauce
Assorted Hand Rolled Maki Sushi

SOMA Carvery

Herbed Salt Rubbed Cross Rib with Au Jus and Horseradish Cream
Slow Roasted Breast of Turkey with Cranberry-Orange Compote
Sage and Garlic Roasted Pork Loin with Porcini Jus
Mini Dinner Rolls

Ghiradelli Square

Ciao Bello Gelato, Assorted Chocolates, Dipped Strawberries, Mini Marshmallows

All orders are subject to a 22% service charge and applicable sales tax.

Prices subject to change.

SAVOR...

San Francisco

Chef Attended Action Stations

*All action stations require a SAVOR...chef. Attendant fee required. Priced per person.
25 Guest Minimum*

Kobe Beef Sliders

Mini Cheese Burgers with Pickles and Spicy Ketchup

\$11

Gnocchi Pasta

Potato Pasta "Pillows" with Grilled Pears, Gorgonzola Cream and Pine Nuts

\$11

Quesadillas

Fresh Tortillas, Mexican Cheese Blend, Grilled Chicken, Carne Asada, Sour Cream, Pico de Gallo, Molcajete Salsa and Guacamole

\$9

Crab Cakes

Crab cakes seared to order with a trio of Remoulade Sauces, Micro Greens and Chive Oil

\$12

Mediterranean Seafood

Spanish Calamari, Rock Shrimp, Octopus and Mussels with Gigante Beans and Romesco Sauce. Sautéed to order.

\$14

Risotto

Italian Risotto served in a martini glass with choice of Apple Smoked Bacon, Chopped Scallions, Fontina Cheese, Sour Cream, Bay Shrimp Scampi and Sautéed Mushrooms

\$10

Sushi

California Roll with Crab Meat, Avocado and Cucumber

Smoked Salmon Maki Roll

Jasmine Ahi Tuna Roll

Edamame, Wasabi Paste, Pickled Ginger and Soy Sauce

Authentic sushi chef available upon request. *Attendant fee required.*

\$5.25-\$7 each piece

*All orders are subject to a 22% service charge and applicable sales tax.
Prices subject to change.*

SAVOR...

San Francisco

Wine Selections

Sparkling Wine

Kenwood Yulupa, California 37
Zonin, Prosecco NV, Italy 37
Bouvet Brut, France 39
Iron Horse Classic Vintage Brut, Sonoma 65
Schramsberg Blanc de Blanc, Napa Valley 85

Champagne

Taittinger Brut La Francaise, France 85
Veuve Clicquot Ponsardin NV, France 95
Henriot Brut Rose NV, France 150
Krug Brut NV, France 250

Chardonnay

Canyon Road, California 37
Bogle Vineyards, California 37
Spellbound, California 37
Frei Brothers, Russian River Valley 38
Benziger, Sangiacomo 45
Iron Horse, Sonoma 45
Saintsbury, Carneros 45
Hanzell Vineyards, Sonoma County 110

Sauvignon Blanc

Bogle Vineyards, California 37
Ca' Bolani, Italy 37
Brassfield Estate, California 39
Oberon, Napa Valley 40
Cakebread Cellars, Napa Valley 62
Sancerre, Hubert Brochard, France 52

Other Whites

Beringer, White Zinfandel, California 37
Laurenz, Singing Grüner Veltliner, Austria 39
Danzante, Pinot Grigio, Italy 37

Cabernet Sauvignon

Bogle Vineyards, California 37
Spellbound, California 37
Louis Martini, Sonoma County 39
Oberon, Napa Valley 45
Benziger, Sonoma County 49
Cloverdale Ranch, Alexander Valley 62

Merlot

Mirassou Winery, California 37
Bogle Vineyards, California 37
Trincherro Family, Monterey County 39
Oberon, Napa Valley 39
Benziger, Sonoma County 47
Rodney Strong, Sonoma County 48

Pinot Noir

Echelon, Central Coast 37
Castle Rock, Monterey County 39
Saintsbury, Garnet 40
La Crema, Sonoma Coast 45
Olivet Lane, Russian River Valley 55
Artesa, Carneros 62

Other Reds

Da Vinci, Chianti, Italy 37
Spellbound, Petite Sirah, California 37
Jacobs Creek Reserve Shiraz, Australia 37
Cline, Zinfandel, California 37
Brassfield, Zinfandel, Round Mountain Vineyard 37
Château Saint-Maurice Côtes du Rhône 37
Jean-Pierre Moueix St. Emilion, Bordeaux

Barrel to Barrel

DeLoach Vineyards, Pinot Noir, Russian River 479
* Please contact your sales manager for details

*All orders are subject to a 22% service charge and applicable sales tax.
Prices and availability subject to change.*

SAVOR...

San Francisco

Bar Packages

Clients are assigned portable bars on a first come, first served basis as requested. Exhibitors must order a draped table from the convention service General Service Contractor.

All Full Bars include bartender, disposable glassware, beer, non-alcoholic beer, soft drinks, water and basic bar accoutrements.

Call Brands

Finlandia Vodka, Smirnoff, Beefeaters Gin, Jim Beam, Jack Daniels, Dewar's, Canadian Club, Seagrams VO, Bacardi Rum, Cuervo Gold, Courvoisier VS, House Chardonnay and House Cabernet Sauvignon

\$227/bottle \$9/drink

Requires a minimum guarantee of \$750

Premium Brands

Skyy, Ketel One, Stolichnaya, Absolut, Bombay Sapphire, Tanqueray, Wild Turkey, Glenlivet, Johnnie Walker Black, Chivas Regal, Crown Royal, Jameson, Murphy's, Meyer's Dark Rum, Cuervo 1800, Premium Chardonnay and Premium Cabernet Sauvignon

\$270/bottle \$10/drink

Requires a minimum guarantee of \$850

Liqueurs & Brandies

St. Brendan's Irish Cream, Kahlua, B&B, Amaretto di Saronno, Grand Marnier, Korbel Brandy, Harvey's Bristol Cream

\$270/bottle \$10/drink

Requires a minimum guarantee of \$850

Domestic Beer

Miller Genuine Draft, Miller Lite, Budweiser, Bud Light, O'Doul's (non-alcoholic)*

\$650/keg** \$7.50/bottle

Microbrewed Beer

Sierra Nevada, Full Sail, Gordon Biersch, Anchor Steam

\$750/keg** \$8/bottle

Imported Beer

Heineken, Beck's, Amstel Light, Corona*, Clausthaler (non-alcoholic)*

\$750/keg** \$8/bottle

* Not available in kegs

** Server required

*All orders are subject to a 22% service charge and applicable sales tax.
Prices subject to change.*

SAVOR...

San Francisco

Exhibitor Booth Traffic Builders

**Client must supply electrical 110V/20 amp if in Exhibit Hall*

***Client must supply 110V/20amp dedicated circuit and 6 foot table/counter if in Exhibit Hall*

****Client must supply 110V/2x20amp dedicated circuit and 6 foot table/counter if in Exhibit Hall*

Refrigerated Spring Water Kit*

Refrigerated Water Dispenser, 5 gallon bottle of Spring Water, cup dispenser and 3.5 ounce disposable cups. Set-up is included.

\$115

\$37/5 gallon replenishment

Logo Water Bottles

A great way to get your company's name out to show attendees! Price is based on quantities, bottle specifications and logo design. Please contact our exhibitor sales manager at least 4 weeks prior to service for more information.

Popcorn Machine**

Make sure your booth is the first on their list with either the traditional tabletop machine or the whimsical antique cart. Whatever you choose, our popcorn snack pack helps make it easy to enjoy fresh popcorn in your booth. Server required.

Tabletop Popcorn Machine \$400/show

Antique Popcorn Cart (limited availability) \$550/show

Pre-measured popcorn kernels, butter and seasoning to make 250-300 cups or bags. 24 ounce cups included. Please ask about custom logo'd cups or bags.

\$460/pack

Baked in the Booth Cookies**

Baked right in your booth, the smell of fresh cookies is a sure fire way to keep customers lingering! Choose from Chocolate Chip, Peanut Butter and Oatmeal-Raisin cookies. Rental of small cookie oven includes one booth attendant and 500 cookies.

\$1,700

\$2.75 each for additional servings

\$330 for an additional case of cookies (120 servings)

Chocolate Fountain**

Crowds will gather to enjoy the fun of four tiers of flowing chocolate. Rental of the machine includes chef to assist your guests and 400 pieces of assorted dippers.

\$2,200

*All orders are subject to a 22% service charge and applicable sales tax.
Prices subject to change.*

SAVOR...

San Francisco

Exhibitor Booth Traffic Builders *(continued)*

**Client must supply electrical 110V/20 amp if in Exhibit Hall*

***Client must supply 110V/20amp dedicated circuit and 6 foot table/counter if in Exhibit Hall*

****Client must supply 110V/2x20amp dedicated circuit and 6 foot table/counter if in Exhibit Hall*

Soft Gourmet Pretzels

These delicious soft pretzels are served warm and come in three flavors:

Bavarian, Asiago Cheese and Cinnamon & Sugar

\$68/dozen

Tabletop Warmer***

Traditional tabletop pretzel warmer keeps your pretzels fresh during the show.

\$250/show

Espresso and Cappuccino Service***

Experienced staff will serve up frothy cappuccinos and creamy lattes for your guests. Complete your coffee shop scene by adding an assortment of fresh pastries and crispy biscotti for dipping. Rental of espresso machine includes supplies and staff to prepare and serve beverages. Ask our exhibitor sales manager about customized cups or mugs.

300 cup service \$2,000

\$6.25 each for additional servings

600 cup service \$3,100

\$5 each for additional servings

900 cup service \$3,800

\$3.75 each for additional servings

Sensational Smoothie Stand**

A thick, fresh blend of fruit, ice and juice, these popular blended smoothies may include mocha, piña colada and seasonal fruit flavors. Service includes rental of smoothie machine, machine operator and 12 oz. disposable cups. Ask about customized cups!

300 smoothies \$1,950

600 smoothies \$3,200

900 smoothies \$4,300

\$4.50 each for additional servings

*All orders are subject to a 22% service charge and applicable sales tax.
Prices subject to change.*

SAVOR...

San Francisco

Exhibitor Booth Traffic Builders *(continued)*

**Client must supply electrical 110V/20 amp if in Exhibit Hall*

***Client must supply 110V/20amp dedicated circuit and 6 foot table/counter if in Exhibit Hall*

****Client must supply 110V/2x20amp dedicated circuit and 6 foot table/counter if in Exhibit Hall*

Daiquiri Lounge**

Your choice of strawberry, peach or piña colada flavored daiquiris. Available with or without alcohol. The Daiquiri Lounge package makes approximately 225 servings and includes rental of the machine, staff to operate and 8 oz. disposable cups. Ask our exhibitor sales manager about getting customized daiquiri glasses!

Non-Alcoholic \$2,175

\$8 each for additional servings

Alcoholic \$2,400

\$9.50 each for additional servings

Margarita Madness**

Choose either classic or strawberry flavored margaritas to serve your guests. Both options are available with or without alcohol. Our Margarita Madness package makes approximately 225 servings and includes rental of the machine, staff to operate and 8 oz. disposable cups. Ask about customized margarita glasses!

Non-Alcoholic \$2,175

\$8 each for additional servings

Alcoholic \$2,400

\$9.50 each for additional servings

Booth Happy Hour**

Premium Bar and Call Bar Packages available. The following bar packages include everything you need to ensure that your booth is fully stocked for everyone's favorite cocktails. Bartender service and bar accoutrements are included.

\$10/drink Premium Bar *Requires a minimum guarantee of \$850*

\$9/drink Call Bar *Requires a minimum guarantee of \$850*

California Wine Harvest

Sample some of the best wines from throughout California right in your own booth. Prospective clients will delight in tasting wines from the Central Coast and Napa Valley while snacking on an assortment of cheese and crackers. Service includes 36 bottles of wine, 1 Deluxe Import & Domestic Cheese Tray, server, wine glasses and napkins. Client must provide a 6 foot table or counter. Serves approximately 100.

\$2,550

*All orders are subject to a 22% service charge and applicable sales tax.
Prices subject to change.*

SAVOR...

San Francisco

Exhibitor Booth Traffic Builders *(continued)*

**Client must supply electrical 110V/20 amp if in Exhibit Hall*

***Client must supply 110V/20amp dedicated circuit and 6 foot table/counter if in Exhibit Hall*

****Client must supply 110V/2x20amp dedicated circuit and 6 foot table/counter if in Exhibit Hall*

Martini Lounge

Build a lounge right in your booth! Guests won't want to leave as they sip on Dirty Martinis, Apple-Tinis, Lemon Drops, Chocolate Martinis, Cosmopolitans and more. Service includes premium liquors, bartender, martini glasses, napkins and bar accoutrements. Client must provide a 6 foot table or counter. Ask about customized martini glasses and shakers!

\$11/drink *Requires a minimum guarantee of \$850*

Torani Italian Soda Bar

Add some sparkle to your booth with made-to-order Torani Italian Sodas. They are the perfect combination of sparkling water, fresh juices and flavored syrups. Your guests can choose from the provided menu or make their own concoction. Service includes server, 15 Torani syrups, mixers and disposable cups. Client must provide a 6 foot table or counter.

\$7/drink

Champagne and Caviar

Bubbly bottles of Taittinger Brut la Francaise are paired with delicate domestic caviar and fresh ripe strawberries. This first class service includes a bar and qualified personnel to serve your guests during the event. Ask about customized champagne flutes! Client must provide a 6 foot table or counter. Please call for a price quote.

Mimosas

This lighter alternative to the champagne and caviar bar is the perfect way to start the morning! Service includes Taittinger Brut Champagne, fresh squeezed orange juice, Martinelli's Sparkling Cider, champagne flutes and orange slices for garnish. Client must provide a 6 foot table or counter. Ask about customized champagne flutes!

200 mimosas \$2,050

Hot Chocolate Bar**

The hot chocolate bar puts a new twist on this drink as visitors choose from a variety of toppings. Whipped cream, marshmallows, chocolate shavings and peppermint sticks add flavor and flare! The hot chocolate bar also includes hazelnut, raspberry and amaretto flavored Torani syrups. You can also surprise your visitors with chocolate candies with your company's name on the wrapper. Ask our exhibitor sales manager about custom chocolates. Serves 100.

\$1,525

*All orders are subject to a 22% service charge and applicable sales tax.
Prices subject to change.*

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Exhibitor Booth Traffic Builders *(continued)*

**Client must supply electrical 110V/20 amp if in Exhibit Hall*

***Client must supply 110V/20amp dedicated circuit and 6 foot table/counter if in Exhibit Hall*

****Client must supply 110V/2x20amp dedicated circuit and 6 foot table/counter if in Exhibit Hall*

Ice Cream Cart*

Choose from a variety of premium Haagen-Dazs ice cream and frozen yogurt to hand out to special guests and potential clients. Service includes rental of ice cream cart.

150 bars \$1,000

\$5 each for additional servings

Fresh Cinnamon Rolls*

Treat your guests to the best with our fresh cinnamon roll package. A delicious aroma will drift from your booth to attract guests from all over the exhibit floor! Client must provide a 6 foot table or counter.

200 cinnamon rolls \$1,200

Bar Food Package

The bar food package will provide your guests with the classic finger foods that everyone loves. Package includes 3 pounds each of Pretzels, Deluxe Mixed Nuts, Party Snack Mix, and 100 pieces each of Crispy Spring Rolls, Spicy Chicken Wings and Pot Stickers. Client must provide a 6 foot table or counter. Serves approximately 100.

\$1,850

Sushi Bar

Entertain your booth visitors as a sushi chef makes traditional rolls right before their eyes. This experienced chef makes assorted Nigiri and California Rolls in no time. Sushi bar set-up includes 250 pieces of Nigiri, 750 pieces of Maki, personal sushi chef, plates, napkins and condiments. Client must provide a 6 foot table or counter. Serves approximately 300.

\$5,950

Logo Sheetcake

Plate up scrumptious slices of sheetcake with your company's logo printed right on top. Client must provide a 6 foot table or counter. Please contact our exhibitor sales manager for more information and a price quote.

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EXHIBITOR SERVICES

For a full look at our Exhibitor Catering Menu or to place an order online, please visit our website at www.cateringbysmg.com

Espresso/Cappuccino Coffee Service- Includes rental of the machine and 1 - 3 operators
\$2,000-300 cup service, \$3,100-600 cup service, \$3,800-900 cup service

Baked in the Booth Cookies-Includes rental of small cookie oven, 1 attendant and 500 cookies. Additional cookie dough can be purchased separately \$1,700

Smoothies-Popular blended fruit drink service includes an attendant server. Flavors may include mocha, pina colada, strawberry, mango and banana. \$1,950/300 12 oz. servings

Soft Gourmet Pretzels-Soft, warm pretzels in 3 flavors: Bavarian, Asiago Cheese and Cinnamon-Sugar. \$68/dozen. Table-top warmer \$250 for run of show.

Refrigerated Spring Water Kit-Refrigerated water dispenser, 5 gallon bottle of spring water, cup dispenser and 3.5 ounce disposable cups. Set-up included. \$115
\$37/5 gallon replenishment

Linens-Standard white linen. \$6 each

Beverages		Snacks	
Starbucks Regular Coffee	\$70/gallon	Assorted Breakfast Pastries	\$50/dozen
Starbucks Decaf Coffee	\$70/gallon	Bagels and Cream Cheese	\$47/dozen
Starbucks Hot Teas	\$70/gallon	Jumbo Cookies	\$43/dozen
Iced Tea or Lemonade	\$45/gallon	Biscotti	\$31.50/dozen
Bottled Water	\$96/case	Honey Roasted Peanuts	\$19.50/lb
Soft Drinks	\$96/case	Deluxe Mixed Nuts	\$37/lb
Bottled Juice	\$120/case	Chips & Dip	\$5/person
Red Bull or AMP	\$120/case	Tortilla Chips & Guacamole	\$6/person
Gatorade	\$120/case	Hummus & Pita Bread	\$5/person
Mineral Water	\$108/case	Chocolate Truffles	\$49/dozen
Snapple Iced Teas	\$120/case	Variety of Candy Bars	\$43/dozen
Starbucks Frappuccino	\$144/case	Ghirardelli Chocolate Bars	\$46.50/dozen
House Wine	\$37/bottle	Platters	
Domestic Beers	\$45/6-pk	Import & Domestic Cheese- serves 100	\$700
Imported Beers	\$48/6-pk	Sliced Fresh Fruit- serves 100	\$700
Domestic/Imported keg	\$650/\$750	Deluxe Crudités & Dressing- serves 100	\$475
		Charcuterie Board- serves 50	\$400
		Chef's Select Canapes- serves 100	\$1,350
		California "Maki" Rolls- serves 100	\$1,350
		Antipasto Tray- serves 100	\$700

*All orders are subject to a 22% service charge and applicable sales tax.
Prices subject to change.*