

GDC

EXHIBITOR CATERING SERVICES
Order Deadline: February 20, 2023

SAVOR...
San Francisco

**WELCOME GDC 2023 EXHIBITORS TO SAN FRANCISCO AND MOSCONE CENTER!
PLEASE TAKE THE TIME TO FAMILIARIZE YOURSELF WITH OUR POLICIES.**

EXCLUSIVITY:

- All food and beverage items, including bottled water, must be supplied and prepared by SAVOR... San Francisco.
- 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.
- SAVOR... San Francisco reserves the right to assess a charge for such exclusions.

BILLING AND PAYMENTS:

- All prices are subject to change. This includes menu prices, administrative charge and sales tax.
- All food and beverage orders require full payment at least 10 business days prior to the first day of your event.
- A credit card must be provided by the Customer as a guarantee of payment for any additional on-site services rendered. We accept American Express, MasterCard, VISA and Discover.
- Any orders over \$10,000 require advance payment via ACH Wire Transfer or Company Check. Please make checks payable to SMG Food & Beverage, LLC.

SERVICE AND SALES TAX:

- A 22% Administrative Fee will apply to all food and beverage charges. Fee is subject to change.
- California state tax (currently 8.625%) will apply to all food, beverage, labor charges, equipment rentals and administrative fees. Fee is subject to change.

STAFFING AND LABOR CHARGES:

- Catering personnel are covered by Union Local 2's collective bargaining agreement.
- Catering personnel will deliver food and beverage and clean related F&B areas.
- Requests for dedicated staff will be charged \$200+ tax/server (up to 4 hours) or \$400+ tax/server (up to 8 hours). Overtime rates may apply for extended services above the agreed upon service schedules.
- Additional labor charge may apply to meal functions with guest counts below the listed minimum guarantees.

GUARANTEED ATTENDANCE:

- Final F&B guarantees must be received no later than 10 business days prior to the service date.
- Any additions made within 10 business days are based upon availability and may be subject to additional on-site fees.

CANCELLATION:

- Cancellation of an entire function received within 2 weeks prior to the event will be entitled to liquidated damages equivalent up to 100% of the total estimated charges for the cancelled function.
- Full charges will be applied to the cancellation of any function, menu items and/or labor received within 3 business days prior to the event date.

REMINDERS:

- Compostable serviceware is provided with all food and beverage orders except seated meal functions.
- SAVOR does not supply tables or electrical for your booths and/or build-out meeting rooms. Please reach out to your general service contractor for applicable fees.
- All food and beverage must fit inside your booth and/or meeting room footprint.

To ensure the availability of menu items, please submit your orders by February 20, 2023 to

Janice Vargas, 415-974-4048, jvargas@moscone.com

Maritza Parra, 415-974-4189, mparra@moscone.com

SAVOR... San Francisco | 747 Howard Street, San Francisco, CA 94103 | 415-974-4040

SAVOR...
San Francisco

BEVERAGES

Priced per serving:

Assorted Pepsi Soft Drinks, 12 oz
\$7.25
Aquafina Bottled Water, 16 oz
\$7.25
Pepsi Bubly Flavored Sparkling Water, 12 oz
\$7.25
Perrier Plain Sparkling Water, 11 oz
\$8.75
Assorted Bottled Juices, 10 oz
\$8.75
Rockstar or AMP Energy Drink, 16 oz
\$9.50
Snapple Iced Tea, 16 oz
\$9.50
Gatorade, 20 oz
\$9.50
Iced Coffee, 8 oz
\$12.50

Priced by the gallon:

Peet's Regular Coffee
\$128.00
Peet's Decaffeinated Coffee
\$128.00
Mighty Leaf Assorted Teas
\$128.00
Infused Spa Water (3-gallon minimum)
\$35.00
Apple, Cranberry, Grape or Tomato Juice
\$105.00
Freshly Squeezed Orange or Grapefruit Juice
\$120.00
Iced Tea or Lemonade
\$80.00

Refrigerated Spring Water Kit: \$180.00

Includes water dispenser, 5-gallon bottle of spring water
and 5-ounce compostable cups.
(\$63.00/5-gallon replenishment)

Power requirements: 110V/20 amp
Measurements: 41.5"H x 14"W x 13.5"D

Compostable service for all items.

SAVOR...
San Francisco

BREAKFAST ITEMS

Priced per serving:

Oatmeal or Cream of Wheat
with Brown Sugar, Raisins and Low-Fat Milk
\$11.00

Seasonal Fruit Parfait
Layered with Granola and Low-Fat Yogurt
\$12.50

Chia Pudding
Chia Seed, Almond Milk, Blueberry Pudding with
Crushed Almonds
\$15.75

Florentine Crustless Quiche with Spinach and Cheese
\$18.00

Breakfast Burrito
Scrambled Eggs, Chorizo Sausage, Peppers and Jack Cheese
\$15.75

Vegetarian Breakfast Burrito
Scrambled Eggs, Peppers and Jack Cheese
\$15.50

Croissant Sandwich
Eggs, Country Ham and Cheddar Cheese
\$15.00

English Muffin Sandwich
Eggs with Sausage, Ham or Bacon and Cheddar Cheese
\$15.00

Egg Sandwich
Eggs with Roasted Tomatoes, Spinach, and Fontina Cheese
on Focaccia
\$15.00

Steak and Egg Sandwich with Grilled Onion and Jack Cheese
on Ciabatta
\$25.00

Smoked Salmon and Bagels (25 Guest Minimum)
Sliced Smoked Salmon, Cream Cheese, Chopped Eggs,
Capers, Sliced Red Onions, Mini Bagels
\$32.00

**All orders are subject to a 22% administrative fee and
8.625% sales tax. Prices and tax are subject to change.**

AM BREAK ITEMS

Priced per serving:

Assorted Pastries (Muffins, Danish, Croissants)
\$7.50
Assorted Scones
\$7.50
Assorted Donuts / Vegan Donuts
\$6.00 / \$7.50
Assorted Bagels with Cream Cheese
\$7.50
Assorted Biscotti
\$7.50
Assorted Granola Bars
\$6.00
Assorted Energy Bars
\$8.00
Assorted Yogurts
\$7.50
Seasonal Whole Fresh Fruit
\$6.00
Breakfast Bread (Serves 10): *Banana, Blueberry, Lemon, Cranberry, Pumpkin, Zucchini, Carrot, or Marble*
\$90.00 per loaf
Coffee Cake (Serves 10): *Blueberry, Apple, or Cinnamon*
\$90.00 per cake

PM BREAK ITEMS

Individual Bags of Pretzels, Sun Chips or Lays Potato Chips
\$6.00
Assorted Bags of Kettle Chips
\$7.50
Fruit and Nut Trail Mix
\$8.00
Assorted Candy Bars
\$7.50
Assorted Cookies: *Chocolate Chip, Oatmeal Raisin, Peanut Butter, and Snickerdoodle*
\$7.50
Chocolate Brownies
\$7.50
Toffee Blondies
\$7.50
Assorted Petit Fours
\$8.00
Häagen Dazs Ice Cream Bars
\$9.50
Naia Gelato Bars
\$9.50

BULK DRY SNACKS

Priced per pound:

Goldfish Crackers
\$32.00
Pretzels
\$32.00
Chex Mix
\$32.00
Deluxe Mixed Nuts
\$72.00
Trail Mix
\$38.00

PREPARED SNACKS

Priced per person, 25 Guest Minimum:

Crispy Pita Bread with Roasted Pepper Hummus, Traditional Hummus, and Babaganoush
\$16.00
Potato Chips with French Onion Dip
\$15.00
Tortilla Chips with Salsa
\$15.00
Tortilla Chips with Guacamole and Salsa
\$22.00
Crudité Cups with Ranch Dressing, White Bean Puree or Red Pepper Hummus
\$15.00

SPECIALTY PLATTERS

Imported and Domestic Cheese Tray (Serves 50)
\$750
Deluxe Crudité Assortment (Serves 50)
\$800
Antipasto Platter (Serves 50)
\$750
Mediterranean Platter (Serves 25)
\$800
Charcuterie Board (Serves 50)
\$900
Fresh Fruit Tray (Serves 50)
\$700

Compostable service for all items.

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EXECUTIVE BOXED LUNCH

Priced per person, 25 Guest Minimum

4-Compartment Box - \$55.00

Sandwich, Wrap or Entrée Salad (up to 4 total selections) includes choice of side salad, dessert and fruit. To accompany your box lunches, we recommend adding assorted soft drinks and bottled water.

Sandwiches:

Mesquite Turkey with Smoked Bacon: Roast Turkey, Applewood Smoked Bacon, Sharp Cheddar, Tomatoes, Crispy Lettuce, and Red Onion on Focaccia

Roast Beef: Slow Roasted Beef with Crumbled Blue Cheese Aioli, Balsamic Onion Jam, and Watercress on Dutch Crunch

Vegetarian Piadini: Grilled Vegetables, Artichoke Tapenade, Arugula, and Roasted Tomatoes

Fajita Spiced Tri-Tip: Beef Tri-Tip with Peppers, Onions, Chipotle Mayonnaise, Jack Cheese, Arugula, and Tomato on Ciabatta

California Chicken: Grilled Chicken Breast, Chive Cream Cheese, Smoked Mozzarella, and Artichoke-Spinach Aioli on Organic Eight Grain Roll

Huli Huli Chicken: Grilled Chicken with Roasted Pineapple, Crunchy Slaw, and Sriracha Aioli on Brioche

Wraps:

Green Chili Pork Wrap: Roasted Pork Loin, Cilantro Rice, Tomatillo Salsa, Shredded Jack Cheese, Avocado, and Purple Cabbage in Spinach Tortilla

Crispy Chicken Wrap: Southern Fried Chicken, Buttermilk Ranch, Spicy Cole Slaw, and Tomatoes in Chipotle Tortilla

Cobb Salad Wrap: Turkey, Ham, Bacon, Cheddar Cheese, Mixed Greens, Tomatoes, & Cream Cheese in Tomato Tortilla

Asian Vegetable Wrap: Soba Noodles, Shredded Carrots, Red Peppers, Ginger-Marinaded Mushrooms, Napa Cabbage, and Hoisin Sauce in Spinach Tortilla

Entrée Salads:

Portobello Nicoise Salad: Grilled Portobello Mushroom, Baby Red Potato, Cornichons, Hardboiled Egg, Tender Green Beans, Red Wine Vinaigrette

Thai Beef Salad: Grilled Skirt Steak with Bean Sprouts, Carrot, Cucumber, Spinach, Arugula, Mint, Basil and Sesame-Ginger Dressing

Mediterranean Salad: Sliced Cucumbers, Roasted Peppers, Garbanzo Beans, Crumbled Feta Cheese, Cherry Tomatoes, Red Wine Vinaigrette

Tikka Chicken Salad: Spiced Rubbed Chicken, Diced Cucumbers, Tomatoes, Green Beans, Romaine, Mint, Lemon Vinaigrette

Compostable service for all items.

Executive Box Side Salads, Desserts and Fruit

All box lunches will include the same salad, dessert, & fruit. Please choose one (1) of each:

Side Salads: Red Bliss Potato, Penne Pasta, Orzo Pasta, Lundberg Farms Wild Rice, Southwest Black Bean, Roasted Sweet Potato, or Red Quinoa Tabbouleh

Desserts: Dark Chocolate Brownie, Lemon Bar, Apricot Bar, Apple Cranberry Bar, or Chocolate Orange Bar

Fruit: Fresh Fruit Salad or Whole Fruit

VALUE EXPRESS BOX LUNCH

Priced per person, 25 Guest Minimum

3-Compartment Box - \$42.00

Sandwich or Wrap includes choice of side salad and dessert. To accompany your box lunches, we recommend adding assorted soft drinks and bottled water.

Sandwiches/Wrap:

Roasted Turkey Sandwich: Roasted Turkey with Sun-Dried Tomato Aioli, Monterey Jack Cheese, Romaine and Tomato on a Baguette

Ham and Cheese Sandwich: Thinly Sliced Honey Baked Ham with Swiss Cheese, Dijon Mustard, Lettuce and Tomato on a Baguette

Roast Beef Sandwich: Slow Roasted Beef with Cheddar, Horseradish Aioli, Lettuce and Tomato on a Baguette

Vegetarian Wrap: Hummus, Cucumbers, Roasted Peppers, and Mixed Greens, wrapped in a Spinach Tortilla

Value Express Box Side Salads and Dessert

All box lunches will include the same salad & dessert.

Please choose one (1) of each:

Side Salads: Red Bliss Potato, Penne Pasta, or Orzo Pasta

Desserts: Chocolate Chip Cookie, Oatmeal Cookie, Snickerdoodle Cookie, or Whole Apple

BEVERAGES

Priced per serving:

Assorted Pepsi Soft Drinks, 12 oz

\$7.25

Aquafina Bottled Water, 16 oz

\$7.25

Pepsi Bubly Flavored Sparkling Water, 12 oz

\$7.25

Perrier Plain Sparkling Water, 11 oz

\$8.75

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RECEPTIONS: COLD HORS D'OEUVRES

Prices are per piece, 50 pieces minimum per flavor or per selection.

Filled Cucumber Cups, \$9.50

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

Belgian Endive Spears, \$9.00

Chicken Caesar with Shaved Parmesan and Garlic Crumbs
Roquefort Cheese and Glazed Walnuts
Grilled Shrimp with Fennel Aioli

Lettuce Wraps, \$12.50

Thai Marinated Beef with Red Peppers
Grilled Chicken Caesar

Crostinis, \$12.50

Prosciutto, Seasonal Fruit, and Crescenza Cheese
Roasted Lamb, Goat Cheese, and Fig Jam
Smoked Duck, Pear Ginger Chutney, and Radicchio
Herb Crusted Beef, Roasted Peppers, and Salsa Verde
Pork Rillet with Caramelized Onion Jam
Fava Bean Puree with Crumbled Pecorino Cheese and Mint

Tuna Crudo, \$12.50

Tuna Tartare with Citrus, Pickled Onion and Micro Greens

Roasted Vegetable Skewers, \$9.50

Zucchini, Peppers, Onions and Mushrooms served
with a Balsamic Reduction

Parmesan Crisp, \$12.50

Parmesan Baked Crostini with Seasonal Vegetables,
Basil Puree, and Chives

Crab Salad, \$13.00

Dungeness Crab with Citrus, Avocado, Chives, Ginger Aioli

Prosciutto di Parma, \$9.00

with Seasonal Fruit

Goat Cheese Truffles, \$12.50

with Roasted Tomatoes and Grilled Bread

Compostable service for all items.

SAVOR...
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RECEPTIONS: HOT HORS D'OEUVRES

Prices are per piece, 50 pieces minimum per flavor or per selection.

Arancinis, \$9.00

Fontina, Parmesan and Romano Cheese Arancini
Portobello Arancini with Spinach, Mozzarella and
Provolone
Butternut Squash Arancini with Parmesan, Ricotta,
Sage and a hint of Amaretti Cookie
Mac and Cheese Fritter
Artichoke Heart Beignet with Herbed Cream Cheese

Empanadas, \$10.00

Beef with Salsa
Chicken with Salsa
Black Bean with Salsa

Assorted Mini Quiche, \$9.00

Includes Florentine with Spinach and Cheese,
Classic French with Bacon and Cheese,
Mushroom with Cheese, and Three Cheese

Crispy Spring Rolls, \$10.00

Choose Chicken, Shrimp, or Vegetarian with
Sweet & Sour and Soy Dipping Sauces

Wild Mushroom Beggars Purse, \$9.50

Portobello, Cremini, Shiitake, Oyster and Button
Mushrooms with Savory Seasonings and Buttery Phyllo

Kabobs, \$12.00

Chicken, Garlic, Ginger, Spices, Lime
Churasco Beef, Peppers, Onions
Spicy Shrimp, Onion, Peppers, Tomato, Oregano

Artichoke and Parmesan Fritters, \$9.00

Baby Artichoke Hearts, Goat Cheese, Parmesan Crust

Dungeness Crab Cakes, \$14.00

with Remoulade Sauce

Chicken Wings, \$9.00

Spicy Chicken Wings with Ranch Dressing and Celery Sticks
Fried Chicken Wings with Lemon Aioli
Sweet Chili Sauced Thai Wings

Beef Sliders, \$12.00

Mini Cheeseburgers with Mustard, Ketchup and Pickles

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BOOTH TRAFFIC BUILDERS

Popcorn Machine***

Nothing beats the aroma of fresh popcorn in your booth, using our traditional tabletop machine or the whimsical antique cart. The package includes pre-measured popcorn kernels, butter and seasoning to make 250-300 bags. Server included.

Tabletop Popcorn Machine, \$1,500.00/day

Antique Popcorn Cart (*limited availability*), \$1,800.00/day

Additional Popcorn Snack Pack Package, \$800.00/pack

Baked in Booth Cookies***

Baked in your booth, the smell of fresh cookies is a sure-fire way to keep customers lingering! Choose up to three flavors from Chocolate Chip, Peanut Butter, Oatmeal Raisin, and White Chocolate-Macadamia Nut cookies. A portion of the cookies will be pre-baked and served on a platter. Rental of the small cookie oven includes 500 cookies and one booth attendant.

\$3,500.00

\$350.00 for 50 additional servings

Ice Cream Cart**

Choose from our premium Häagen Dazs ice cream bars: Vanilla, Chocolate or Vanilla-Almond Crunch to hand out to special guests and potential clients. Service includes rental of ice cream cart and one booth attendant.

\$2,100.00 for 200 bars

\$120.00 per dozen for additional servings

Soft Gourmet Pretzels***

These delicious soft pretzels come with a tabletop warmer to keep your pretzels fresh during the show. The package includes four dozen pretzels in three flavors: Bavarian, Asiago Cheese and Cinnamon-Sugar, and one booth attendant.

\$950.00

\$120.00 per dozen for additional servings

California Wine Harvest*

Sample some of the best wines from around California right in your own booth. Prospective clients will delight in tasting wines from the Central Coast and Napa Valley while enjoying Northern California cheese selections. Service includes 36 bottles of wine, 100 servings of cheese and crackers, and one booth attendant.

\$3,600.00

Espresso and Cappuccino Cart****

Experienced staff will serve fresh Cappuccinos, Lattes, Espresso, Mochas and Americanos for your guests.

Rental of espresso machine includes cart, supplies and staff to prepare and serve beverages.

300 cups per day: \$3,500.00; \$12.00/each additional serving

600 cups per day: \$5,750.00; \$9.75/each additional serving

900 cups per day: \$6,200.00; \$7.75/each additional serving

Sensational Smoothie Stand (*non-alcoholic*)***

Freshly blended smoothies may include Banana, Piña Colada, Mojito, Strawberry, Mango, Passion Fruit, Cappuccino or Raspberry. Service includes rental of smoothie machine, staff to operate and 9 oz cups.

300 cups per day - \$3,500.00

600 cups per day - \$5,750.00

900 cups per day - \$6,800.00

\$6.75 each for additional servings

Margarita Madness***

Choose either Classic or Strawberry flavored Margaritas to serve to your guests. Makes approximately 300 servings and includes machine, staff to operate and 9 oz cups.

\$4,800.00

\$16.00 each for additional servings

Martini Lounge*

Guests won't want to leave as they sip on Dirty Martinis, Appletinis and Cosmopolitans. Service includes premium liquors, one bartender, plastic martini glasses, and bar accoutrements.

Requires a minimum guarantee of \$1,800 (100 martinis).

\$18.00 for additional servings

Mimosas*

A Mimosa bar is the perfect way to start the morning! Includes 200 servings with Champagne, Orange Juice, Martinelli's Sparkling Cider, plastic champagne flutes and one booth attendant.

\$3,400

\$17.00 each for additional servings

*** Client to provide one 6-foot table and trash service.**

**** Client to provide 110 volt/20 amp dedicated circuit**

***** Client to provide 110 volt/20 amp dedicated circuit and one 6-foot table and trash service.**

****** Client to provide 208 volt/30 amp – 3 phase dedicated circuit and trash service.**

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FULL BAR PACKAGES

Clients are assigned portable bars on a first come/first served basis as requested. Exhibitors must order a 6ft draped table from the event General Service Contractor. All full bars include one bartender for three hours; additional hours are available at a fee of \$200.00 plus tax per bartender. Full bar package set-ups will include assorted wines, beers, soft drinks, bottled water, compostable cups, and basic bar accoutrements.

BEER/WINE PACKAGE

Requires a minimum guarantee of \$1,300.00
Assorted Beers: *Pricing listed below.*
House Select Wines: \$50.00 per bottle
Pepsi Soft Drinks, Bottled Water: \$7.25 each

VALUE BRANDS PACKAGE

Requires a minimum guarantee of \$1,500.00
\$375.00 per bottle

Includes: SVEDKA Vodka, Beefeaters Gin, Bacardi Rum,
Dewer's Scotch, Jim Beam Whiskey, Cuervo Gold Tequila

Pepsi Soft Drinks, Bottled Water: \$7.25 each
House Select Wines: \$50.00 per bottle
Beer: *Please review our beer lists for selections and pricing.*

PREMIUM BRANDS PACKAGE

Requires a minimum guarantee of \$1,800.00
\$475.00 per bottle

Please select one per category:

Vodka: Ketel One, Grey Goose

Gin: Bombay Sapphire, Hendricks, Zephyr

Whiskey: Old Forester, Wild Turkey, Crown Royal

Bourbon: Bulleit

Scotch: Johnnie Walker Black, Chivas Regal

Rum: Mount Gay

Tequila: Casamigos

Pepsi Soft Drinks, Bottled Water: \$7.25 each
Wine/Beer: *Please review our wine and beer lists for selections and pricing.*

WINE/BEER (A LA CARTE)

HOUSE WINES*

White: Chardonnay, Pinot Grigio, or Sauvignon Blanc
Red: Cabernet Sauvignon, Pinot Noir, or Merlot
\$50.00 per bottle
Full wine list available upon request.

IMPORTED BEER*

May include Heineken, Corona Extra, Corona Premier,
Modelo Especial, Sapporo, and/or Pilsner Urquell
\$11.00 each
\$1,000.00 per keg**
Full beer list available upon request.

DOMESTIC BEER*

May include Coors, Coors Light, Miller High Life,
Miller Lite, and Pabst Blue Ribbon
\$10.00 each
\$900.00 per keg**
Full beer list available upon request.

MICROBREWED CRAFT BEER*

May include beers from Sierra Nevada, Anchor,
21st Amendment, and Drakes Breweries
\$11.00 each
\$1,000.00 per keg**
Full beer list available upon request.

* **SAVOR server required for beer/wine a la carte services at \$200.00 plus tax for up to 4 hours.**

** **Client to supply electrical for keg services: 110volt/20amp.**

All bar selections are based upon availability.

Special order of wines, beers and champagnes are sold by the case and must be guaranteed.

Compostable service for all items.

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