



EXHIBITOR CATERING SERVICES  
Order Deadline: January 14, 2024

**SAVOR...**  
San Francisco

**WELCOME 2024 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 Moscone Center facilities 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.
- If total amount exceeds \$10,000, a 3% processing fee will apply if paying with a credit card. To avoid this fee, Customers may pay with ACH wire transfer or a company check 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 \$240+ tax/server (up to 4 hours) or \$480+ tax/server (up to 8 hours). Overtime rates may apply for extended services above the agreed upon services 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 15 business days prior to the service date.
- Any additions made within 15 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 10 business days prior to the event date.

**MISC 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 01/14/2024 to  
Natalie Sancimino, 415-267-6437, [nsancimino@moscone.com](mailto:nsancimino@moscone.com)  
Trebor Scowden, 415-974-4185, [tscowden@moscone.com](mailto:tscowden@moscone.com)  
SAVOR... San Francisco | 747 Howard Street, San Francisco, CA 94103 | 415-974-4040

**SAVOR...**  
San Francisco

## **BEVERAGES**

### ***Priced per item:***

Assorted Pepsi Soft Drinks, 12 oz  
\$7.75  
Proud Source Bottled Water, 16 oz  
\$7.75  
Pepsi Bubly Flavored Sparkling Water, 12 oz  
\$7.75  
Perrier Plain Sparkling Water, 11 oz  
\$9.00  
Assorted Bottled Juices, 10 oz  
\$9.00  
Rockstar or AMP Energy Drink, 16 oz  
\$10.00  
Snapple Iced Tea, 16 oz  
\$10.00  
Gatorade, 20 oz  
\$10.00  
Iced Coffee, 8 oz  
\$12.50

### ***Priced by the gallon:***

Peet's Regular Coffee  
\$136.00  
Peet's Decaffeinated Coffee  
\$136.00  
Mighty Leaf Assorted Teas  
\$136.00  
Infused Spa Water (3-gallon minimum)  
\$40.00  
Apple, Cranberry, Grape or Tomato Juice  
\$108.00  
Freshly Squeezed Orange or Grapefruit Juice  
\$125.00  
Iced Tea or Lemonade  
\$85.00

### **Refrigerated Spring Water Kit: \$190.00**

Includes water dispenser, 5-gallon bottle of spring water  
and 5-ounce compostable cups.  
(\$65.00/5-gallon replenishment)  
Electrical Needed:  
Power requirements: 110V/20 amp  
Measurements: 41.5"H x 14"W x 13.5"D

## **BREAKFAST ITEMS**

### ***Priced per item:***

Oatmeal or Cream of Wheat  
with Brown Sugar, Raisins and Low-Fat Milk  
\$12.00  
  
Seasonal Fruit Parfait  
Layered with Nana Joe's Granola and Low-Fat Yogurt  
\$14.00  
  
Chia Pudding  
Chia Seed, Almond Milk, Maple Syrup and Blueberries  
\$16.50  
  
Florentine Crustless Quiche with Spinach and Cheese  
\$19.00  
  
Breakfast Burrito  
Scrambled Eggs, Chorizo Sausage, Peppers and Jack Cheese  
\$16.50  
  
Vegetarian Breakfast Burrito  
Scrambled Eggs, Peppers, Black Beans, Onions, and Jack  
Cheese  
\$16.50  
  
Croissant Sandwich  
Eggs, Country Ham and Cheddar Cheese  
\$16.00  
  
English Muffin Sandwich  
Eggs with Sausage, Ham or Bacon and Cheddar Cheese  
\$16.00  
  
Egg Sandwich  
Eggs with Roasted Tomatoes, Spinach, and Fontina Cheese  
on Focaccia  
\$16.00  
  
Steak and Egg Sandwich with Coffee and Chili-rubbed Rib-  
Eye, Cheesy Eggs with Grilled Onion and Chimichurri on  
Petite Ciabatta  
\$28.00  
  
Smoked Salmon and Bagels (25 Guest Minimum)  
Sliced Smoked Salmon, Whipped Cream Cheese,  
Chopped Eggs, Capers, Sliced Red Onions, Mini  
Assorted Bagels  
\$36.00

**Compostable service for all items.**

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

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San Francisco

### **AM BREAK ITEMS**

#### ***Priced per dozen:***

Assorted Pastries (Muffins, Danish, Croissants)

\$94.00

Assorted Scones

\$94.00

Assorted Donuts / Vegan Donuts

\$84.00 / \$94.00

Assorted Gluten Free Pastries

\$114

Assorted Bagels with Cream Cheese

\$96.00

Assorted Wrapped Biscottis

\$90.00

Assorted Granola Bars

\$78.00

Assorted Energy Bars

\$102.00

Assorted Yogurts / Vegan Yogurts

\$94.00 / \$108.00

Seasonal Whole Fresh Fruit

\$84.00

Breakfast Bread (Serves 10): *Banana, Blueberry, Lemon, Cranberry, Pumpkin, Zucchini, Carrot, or Marble*

\$84.00 per loaf

Coffee Cake (Serves 10): *Blueberry, Apple, or Cinnamon*

\$84.00 per cake

### **PM BREAK ITEMS**

Individual Bags of Pretzels, Sun Chips or

Lays Potato Chips

\$84.00

Assorted Bags of Kettle Chips

\$96.00

Fruit and Nut Trail Mix

\$102.00

Assorted Candy Bars

\$96.00

Assorted Cookies: *Chocolate Chip, Oatmeal Raisin, Peanut Butter, and Snickerdoodle*

\$96.00

Chocolate Brownies

\$96.00

Toffee Blondies

\$96.00

Assorted Petit Fours

\$96.00

Häagen Dazs Ice Cream Bars

\$120.00

Naia Gelato or Sorbet Fruit Bars

\$120.00

**Compostable service for all items.**

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### **BULK DRY SNACKS**

#### ***Priced per pound:***

Goldfish Crackers  
\$33.00  
Pretzels  
\$33.00  
Chex Mix  
\$35.00  
Deluxe Mixed Nuts  
\$80.00  
Trail Mix  
\$40.00  
Party Snack Mix  
\$40.00

### **PREPARED SNACKS**

#### ***Priced per serving, 25 Guest Minimum:***

Crispy Pita Bread with Roasted Pepper  
Hummus, Traditional Hummus, and  
Babaganoush  
\$18.00  
Potato Chips with French Onion Dip  
\$16.00  
Tortilla Chips with Salsa  
\$16.00  
Tortilla Chips with Guacamole and Salsa  
\$24.00  
Crudit  Cups with Ranch Dressing, White Bean  
Puree or Red Pepper Hummus  
\$16.00

### **SPECIALTY PLATTERS**

Imported and Domestic Cheese Tray (Serves 50)  
\$800.00  
Deluxe Crudit  Assortment (Serves 50)  
\$800.00  
Antipasto Platter (Serves 50)  
\$800.00  
Mediterranean Platter (Serves 25)  
\$800.00  
Charcuterie Board (Serves 50)  
\$950.00  
Fresh Fruit Tray (Serves 50)  
\$750.00

**Compostable service for all items.**

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## **EXECUTIVE BOXED LUNCH**

**Priced per person, 25 Guest Minimum**

### **4-Compartment Box - \$58.00**

*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-Marinated 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 - \$44.50**

*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 item:**

Assorted Pepsi Soft Drinks, 12 oz

\$7.75

Proud Source Bottled Water, 16 oz

\$7.75

Pepsi Bubly Flavored Sparkling Water, 12 oz

\$7.75

Perrier Plain Sparkling Water, 11 oz

\$9.00

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### **RECEPTIONS: COLD HORS D'OEUVRES**

*Priced per piece, 50 pieces minimum per flavor or per selection.*

#### **Filled Cucumber Cups, \$10.00**

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

#### **Belgian Endive Spears, \$10.00**

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

#### **Lettuce Wraps, \$13.00**

Thai Marinated Beef with Red Peppers  
Grilled Chicken Caesar

#### **Crostinis, \$13.00**

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, \$13.00**

Tuna Tartare with Citrus, Pickled Onion and Micro Greens

#### **Roasted Vegetable Skewers, \$10.00**

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

#### **Parmesan Crisp, \$13.00**

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

#### **Crab Salad, \$13.50**

Dungeness Crab with Citrus, Avocado, Chives, Ginger Aioli

#### **Prosciutto di Parma, \$10.00**

with Seasonal Fruit

#### **Goat Cheese Truffles, \$13.00**

with Roasted Tomatoes and Grilled Bread

### **RECEPTIONS: HOT HORS D'OEUVRES**

*Priced per piece, 50 pieces minimum per flavor or per selection.*

#### **Arancinis, \$10.00**

Cheese Arancini with Fontina, Parmesan and Romano  
Portobello Arancini with Spinach, Mozzarella and Provolone  
Butternut Squash Arancini with Parmesan, Ricotta,  
Sage and a hint of Amaretti Cookie

#### **Mac and Cheese Fritter, \$10.00**

Cavatappi, Macaroni, Fontina, Provolone, and Mozzarella

#### **Artichoke Heart Beignets, \$10.00**

Baby Artichoke Hearts, Cream Cheese, Parmesan Crust

#### **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 or Vegetarian with  
Sweet & Sour and Soy Dipping Sauces

#### **Wild Mushroom Beggars Purse, \$10.00**

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

#### **Dungeness Crab Cakes, \$15.00**

with Remoulade Sauce

#### **Chicken Wings, \$10.00**

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**

### **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 two flavors from Chocolate Chip, Peanut Butter, Oatmeal Raisin, Snickerdoodle, and White Chocolate-Macadamia Nut. 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.*

\$3,800.00

\$380.00 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.*

\$2,400.00 for 200 bars

\$144.00 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.*

\$1,000.00

\$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.*

\$3,800.00

### **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 - \$3,600.00

600 cups per day - \$6,000.00

900 cups per day - \$7,200.00

\$6.75 each for additional servings

**Per AAOS policy, the only approved time alcoholic beverages can be served is during the Exhibit Hall Happy Hour on Wednesday, February 14, 3:00 - 5:00 PM.**

### **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

\$18.00 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 \$2,000 (100 martinis).**

\$20.00 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.*

\$3,600

\$18.00 each for additional servings

**dedicated circuit and trash service.**

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**\* 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**

## **FULL BAR PACKAGES**

Per AAOS policy, the only approved time alcoholic beverages can be served is during the Exhibit Hall Happy Hour on Wednesday, February 14, 3:00 - 5:00 PM.

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: \$52.00 per bottle

Pepsi Soft Drinks, Bottled Water: \$7.75 each

### **VALUE BRANDS PACKAGE**

Requires a minimum guarantee of \$1,500.00

\$385.00 per bottle

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

Pepsi Soft Drinks, Bottled Water: \$7.75 each

House Select Wines: \$52.00 per bottle

Beer: *Please review our beer lists for selections and pricing.*

### **PREMIUM BRANDS PACKAGE**

Requires a minimum guarantee of \$1,800.00

\$485.00 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: \$7.75 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

\$52.00 per bottle

*Full wine list available upon request.*

### **IMPORTED BEER\***

May include Heineken, Corona Extra, Corona Premier,

Modelo Especial, Sapporo, and/or Pilsner Urquell

\$12.00 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

\$11.00 each

\$900.00 per keg\*\*

*Full beer list available upon request.*

### **MICROBREWED CRAFT BEER\***

May include beers from Sierra Nevada,

21<sup>st</sup> Amendment, and Drakes Breweries

\$12.00 each

\$1,000.00 per keg\*\*

*Full beer list available upon request.*

\* **SAVOR server required for beer/wine a la carte services at \$240.00 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.**

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

<b>Company Name:</b>			<b>Tel No.:</b>				
<b>Customer Name:</b>			<b>Cell No.:</b>				
<b>Billing Address:</b>			<b>Fax No.:</b>				
<b>City:</b>		<b>State:</b>		<b>Zip Code:</b>		<b>Country:</b>	
<b>Email Address:</b>							

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 10 business days prior to your event. A 100% non-refundable advance payment is required for any function. Mastercard, Discover, Visa, and American Express are accepted up to \$25,000. Balances over \$25,000 must be paid by check or wire transfer. On-site re-orders require advance notice; 45 minutes for beverages; 90 minutes for food.

<b>Event Name</b>							
<b>Booth/Room No:</b>		<b>Building:</b>	<i>North</i>	<i>South</i>	<i>West</i>	<i>Authorized for Additions?</i>	
<b>On-Site Contacts:</b>	<b>Full Name:</b>		<b>On-Site Cell Number:</b>			<b>Yes</b>	<b>No</b>

[illegible]

<b>Contact:</b> <b>Natalie Sancimino</b> nsancimino@moscone.com 415-267-6437 or <b>Trebor Scowden</b> tscowden@moscone.com 415-974-4185	<b>Make Checks Payable To:</b> SMG Food and Beverage, LLC 747 Howard Street San Francisco, CA 94103	<b>A. Food and Beverage Total:</b> <b>B. 22% Service Charge of (A)</b> <b>C. Subtotal of (A) and (B)</b> <b>D. Labor/Server Charge (if applicable)</b> <b>E. Subtotal of (C) and (D)</b> <b>F. 8.625% Tax of (E)</b> <b>TOTAL ESTIMATED CHARGES ( E &amp; F)</b>	\$ \$ \$ \$ \$ \$ \$	       
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