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WHAT'S NEW IN SAN JOSE: TEAM SAN JOSE LAUNCHES EXCITING IN-HOUSE FOOD AND BEVERAGE PROGRAM WITH MORE OPTIONS FOR EVENT AND MEETING PLANNERS

SAN JOSE, CA (July 29, 2009) – Team San Jose continues its summer of exciting new developments for meeting and event planners – such as the partnership with Nederlander to offer thrilling concerts and Broadway San Jose – with the announcement of a new in-house food and beverage program.

“Now more than ever, it’s important to provide more value for clients, and this includes saving them time and energy by continuing to raise the bar on our renowned ‘one team for all event needs’ service model,” said Dan Fenton, CEO of Team San Jose, which operates the convention facilities, four theaters and the San Jose Convention and Visitors Bureau.

“By bringing our food and beverage service in-house, we can provide more seamless customer service and better quality. Led by our culinary expert Chef Lai, we can offer new customized menu options, one point of contact and flexible pricing options.”

As with the previous food and beverage program, Chef Lai and his team will continue to offer organic and locally sourced ingredients, as well as green services such as composting and compostable silverware. The in-house team has a combined 100 years of food and beverage experience, allowing Team San Jose to strengthen its service and options for event and meeting planners, including expanded theater concessions.

“Our new partnership with Peet’s Coffee & Tea, which started in the Bay area and is committed to sustainability, allows us to expand our green offerings,” Fenton said. “Peet’s opened a new store inside the Convention Center on July 27, 2009 for delegates who want a quick and delicious coffee or tea break.”

OTHER DEVELOPMENTS IN SAN JOSE

Doubletree Hotel San Jose Launches New Local, Organic Menu and Room for Steak Package--

Doubletree Hotel San Jose's on-site restaurant, Spencer's For Steaks & Chops, debuted a new menu this month, featuring organic and sustainable Naturewell Natural Beef, which is sourced locally. The beef is raised on a 100 percent vegetarian corn diet, with no antibiotics, added hormones or steroids. Other new menu highlights include: the "Shaken not Stirred" Cobb Salad which is prepared tableside in an oversized cocktail shaker; Chilled Colossal Shrimp served with Absolut Peppar Bloody Mary cocktail sauce and the Gaucho "Steak-Frites" spicy sweet potato fries served with chimichurri sauce. Clients can book a "Room for Steak Package" and try out the menu during their next stay with a \$50 dining credit for Spencer's. For more information visit www.sanjose.doubletree.com or call 408-453-4000.

Dolce Hayes Mansion in San Jose Offers Weekend Wine Package – Starting at \$95, the Dolce Hayes Mansion's summer "Weekend Wine Package" includes either a bottle of Chardonnay or Cabernet upon your arrival. Call 408-226-3200 or visit www.dolce-hayes-mansion-hotel.com.

San Jose Marriott Opens Downtown's Newest Hip Bar /Lounge-- Located at the San Jose Marriott downtown, TANQ is an under-water themed destination, giving customers an uplifting, soul-satisfying experience by combining innovative small-plate gourmet cuisine and handcrafted cocktails and engaging service. For more information visit www.marriott.com.

Hotel Valencia Gets a Facelift – This sophisticated business and leisure hotel on trendy Santana Row is undergoing some updating this summer – to be completed by mid-August -- including new tables and chairs in Citrus restaurant, new furniture fabric at hotspot Vbar and new public area carpeting. For more information visit www.hotelvalencia-santanarow.com.

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About Team San Jose

Team San Jose, Inc. is a management company for the San Jose Convention Center and multiple theaters in Downtown San Jose including the Civic Auditorium. Team San Jose is a unique service model working in partnership with local hoteliers, organized labor, the arts and business community to provide a one team approach to customer service.