GENERAL INFORMATION

HIGHLIGHTS

Team San Jose has the exclusive right to provide all food and beverage, novelty and concession services in the San Jose Convention Center and our Cultural Facilities.

No outside food or beverages may be brought into the Facilities.

All events and their participants are prohibited from bringing food, beverage, and/or alcoholic beverages into the Facilities for hospitality purposes.

Food and Beverage guarantees are due 8 business days prior to 1st event day.

No leftover food or beverages may be taken from the premises.

FEES

All menu prices and meeting room rental fees are subject to 22% taxable service charge and 9.38% state sales tax.

House China Service is available at a $5.00++/per guest unless included where stated in menu.

Server Fee $200 per Server | 4 Hour Minimum | 1 per 20/25 persons | $50 per additional hour per Server.

Bartender $200 per Bartender | 4 Hour Minimum | 1 per 100 persons | $50 per additional hour per Bartender.

Water Service for Meeting Rooms | Water Coolers $55 per Cooler | 5 Gallon Water Jugs $30 per Jug.

Under 25 Person Guarantee Fee $175 per Meal Service.

Single Door Refrigerator Rentals (Based on availability) $150

College Style Refrigerator Rentals (Based on availability) $75
BEVERAGES

**Starbuck’s Regular Coffee** | $1.10 per gallon
Includes French Vanilla Creamer, Half & Half, 2% Milk and Oat Milk

**Starbuck’s Decaffeinated Coffee** | $1.10 per gallon
Includes French Vanilla Creamer, Half & Half, 2% Milk and Oat Milk

**Hot Water for Tea** | $1.10 per gallon
Includes Honey and Lemon

**Freshly Brewed Iced Tea** | $0.67 per gallon

**Lemonade** | $0.67 per gallon

**Freshly Squeezed Orange Juice** | $0.85 per gallon

**Juice 10-ounce Bottles** | 6 each
Orange or Cranberry

**Dairy or Non-Dairy Products** | $0.65 per gallon

**Infused Water** | $0.40 per gallon
Cucumber or Fruit Infused

**Assorted Soda** | 6 each
Pepsi, Diet Pepsi, Starry

**Individual Water** | 6 each
Still or Sparkling

**Red Bull** | $1.44 per case

**Gatorade** | $1.44 per case

**Harmless Coconut Water** | $0.84 per case
8.90 ounces per bottle, case of 12

**Water Coolers** | $0.55 per cooler
Per Day Rental

**5 Gallon Water Jugs** | 30 per jug

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All orders are subject to a 22% taxable service charge and applicable 9.38% state sales tax. Prices, brands and selections are subject to change.
HOSTED PACKAGES

**Premium | 26 first hour per guest | each additional hour 15**
Includes cocktails, import and domestic beers, premium wines and non-alcoholic beverages. Does not include specialty cocktails.

- Pol Clement, Brut Champagne
- Greyson Cellars, Merlot
- Greyson Cellars, Chardonnay
- Jack Daniel's Whiskey
- Tito's Vodka
- Tanqueray Gin
- Flor De Cana Rum
- Astral Tequila
- Heineken Light
- Stella Artois
- Stone IPA

**Local Libations | 30 first hour per guest | each additional hour 24**
Includes local and imported spirits, craft beers, premium imported champagne and local wines and non-alcoholic beverages. Does not include specialty cocktails.

- Pol Clement, Brut Champagne
- Flying Cloud, Cabernet Sauvignon
- Testarossa Los Gatos, Chardonnay
- Sonoma County Rye
- Hangar 1 Vodka
- St. George’s Gin
- Humboldt Organic Spiced Rum
- El Ladrón Blanco Blue Agave
- Ballast Point Sculpin IPA
- Coronado Japanese Lager
- Camino N120 Pilsner

**BEER AND WINE**

**Premium | 22 first hour per guest | each additional hour 13**
Includes import and domestic beers, house wines and non-alcoholic beverages.

- Pol Clement, Brut Champagne
- Greyson Cellars, Merlot
- Greyson Cellars, Chardonnay
- Heineken
- Stella Artois
- Stone IPA

**Local Libations | 24 first hour per guest | each additional hour 14**
Includes micro beers, local and imported wines with non-alcoholic beverages.

- Pol Clement, Brut Champagne
- Flying Cloud, Cabernet Sauvignon
- Testarossa Los Gatos, Chardonnay
- Ballast Point Sculpin IPA
- Coronado Japanese Lager
- Camino N120 Pilsner

Packages are priced per guest. 100 guest minimum. One Bartender or Server per 100 guest.

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ON CONSUMPTION

**Premium**
Includes cocktails, import and domestic beers, premium wines and non-alcoholic beverages. Does not include specialty cocktails.

- Pol Clement, Brut Champagne
- Greyson Cellars, Merlot
- Greyson Cellars, Chardonnay
- Jack Daniel's Whiskey
- Tito's Vodka
- Tanqueray Gin
- Flor De Cana Rum
- Astral Tequila
- Heineken Light
- Stella Artois
- Stone IPA
- Assorted Soda, Still and Sparkling Waters

**Local Libations**
Includes local and imported spirits, craft beers, premium imported champagne and local wines and non-alcoholic beverages. Does not include specialty cocktails.

- Pol Clement, Brut Champagne
- Flying Cloud, Cabernet Sauvignon
- Testarossa Los Gatos, Chardonnay
- Sonoma County Rye
- Hangar 1 Vodka
- St. George's Gin
- Humboldt Organic Spiced Rum
- El Ladron Blanco Blue Agave
- Almanac True Kolsch
- Ballast Point Sculpin IPA
- Camino N120 Pilsner
- Assorted Soda, Still and Sparkling Waters

**BEER AND WINE**

**Premium**
Includes import and domestic beers, house wines and non-alcoholic beverages.

- Pol Clement, Brut Champagne
- Greyson Cellars, Merlot
- Greyson Cellars, Chardonnay
- Heineken Light
- Stella Artois
- Stone IPA
- Assorted Soda, Still and Sparkling Waters

**Local Libations**
Includes micro beers, local and imported wines with non-alcoholic beverages.

- Pol Clement, Brut Champagne
- Flying Cloud, Cabernet Sauvignon
- Testarossa Los Gatos, Chardonnay
- Almanac True Kolsch
- Ballast Point Sculpin IPA
- Camino N120 Pilsner
- Assorted Soda, Still and Sparkling Waters

100 guest minimum. One Bartender or Server per 100 guests.

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# THE LIST

**BEER**

<table>
<thead>
<tr>
<th>Beer</th>
<th>CASE</th>
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<tbody>
<tr>
<td>Bud Light</td>
<td>108</td>
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<tr>
<td>Stella Artois</td>
<td>108</td>
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<tr>
<td>Stone IPA</td>
<td>108</td>
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<tr>
<td>Modelo</td>
<td>144</td>
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<tr>
<td>Almanac True Kolsch, 16-ounce Can</td>
<td>180</td>
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<tr>
<td>Ballast Point Sculpin IPA, 16-ounce Can</td>
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<tr>
<td>Camino N120 Pilsner, 16-ounce Can</td>
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<tr>
<td>Camino Northeast by Hazy IPA, 16-ounce Can</td>
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<tr>
<td>Stone, Buenaveza Salt &amp; Lime Lager, 16-ounce Can</td>
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<tr>
<td>Seismic Tremor Pilsner</td>
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<tr>
<td>Almanac True Kolsch, 16-ounce Can</td>
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**Wines**

<table>
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<th>Wine</th>
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<tbody>
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<td>Greyson Cellars, Chardonnay</td>
<td>1056</td>
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<td>Pol Clement, Brut Champagne</td>
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<tr>
<td>Pol Clement, Rose Sparking</td>
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<tr>
<td>Flama Roja, Brut Cava</td>
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<tr>
<td>Chandon, Blanc De Blanc Reserve by the Bay, Sparkling</td>
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<tr>
<td>Billecart-Salmon, Brut Champagne *5 Bottles per Case</td>
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<td>Greyson Cellars, Chardonnay House Selection</td>
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<tr>
<td>Testarossa, Los Gatos, Chardonnay</td>
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<td>Testarossa, Santa Lucia Highland, Chardonnay</td>
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<td>Jean-Marc Brocard, Chablis</td>
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<td>Husch, Chenin Blanc</td>
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<td>Husch, Gewurztraminer</td>
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<td>Clos Henri, Sauvignon Blanc</td>
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<tr>
<td>Riff, Pinot Grigio</td>
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<td>Boony Doon, Vin Gris, Rose</td>
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<td>Birichino, Malvasia Bianca</td>
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<td>Dr. L. Dry Riesling</td>
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<td>Greyson Cellars, Merlot House Selection</td>
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<td>Sean Minor, Cabernet Sauvignon</td>
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<td>Foxglove, Cabernet Sauvignon</td>
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<td>Bliss Family, Cabernet Sauvignon</td>
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<td>Block Nine, Caiden's Vineyard, Cabernet Sauvignon</td>
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<td>Macauley Vineyards, Cabernet Sauvignon</td>
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<td>Aia Vecchia, Super Tuscan</td>
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<td>Birichino, Carignan Blend</td>
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<td>Adelante, Malbec</td>
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<td>Felino, Malbec</td>
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<td>Bliss Family, Pinot Noir</td>
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<td>Cumulus Cellars, Pinot Noir</td>
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<td>Dash Cellars, Zinfandel</td>
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<td>Cortijo, Rioja</td>
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<td>Cinnabar, Mercury Rising, Bordeaux Blend</td>
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<tr>
<td>Flying Cloud, Cabernet Sauvignon *House Selection</td>
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<tr>
<td>Ridge Vineyards, Three Valley, Zinfandel</td>
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</tbody>
</table>

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