

EXHIBITOR

BOOTH SERVICE MENU 2026

BAKERY & SNACKS

Breakfast Pastries	\$68 DZ
Bagels w/ Cream Cheese	\$68 DZ
Fresh Baked Cookies	\$73 DZ
Double Fudge Brownies	\$75 DZ
Whole Grain & Energy Bars	\$99 DZ
Haagen-Dazs Ice Cream Bars	\$105 DZ



BOXED LUNCHES

Choice of up to (3) of the following (2 Protein, 1 Vegetarian)
Minimum of 50 to order. Includes bag of chips, whole fruit, side salad, cookie, bottled water or soda

Roast Beef Sandwich on Artisan Ciabatta	\$55 PP
Sesame Chicken Salad Wrap	\$55 PP
Hummus & Vegetable Wrap	\$55 PP
Italian Club Sandwich	\$55 PP
Cobb Salad	\$55 PP

RECEPTION DISPLAY

Minimum of 50 to order. Select items require an attendant at \$200 ea. for up to 4 hours; \$50 per additional hour

Artisan Cheese Display	\$20 PP
Hummus Trio	\$16 PP
Antipasti Display	\$26 PP
Build Your Own Bruschetta	\$22 PP
Mashed Potato Bar	\$26 PP
Garden Fresh Vegetable Display	\$18 PP



EXHIBITOR

BOOTH SERVICE MENU 2026

SPECIALTY BOOTH STATIONS

Minimum of 50 to order.

CHIPS AND DIPS

\$17 PP

Crisp Fried Tortilla Chips, Salsa Verde, Salsa Rojo,
Guacamole and Pico De Gallo

MESA MEXICANA

\$21 PP

Authentic Mexican Hot Chocolate, Warm Churros
and Sliced Seasonal Fruits

ITALIAN VIENNESE SWEET TABLE

\$23 PP

Assorted Miniature Italian Pastries, Hand Crafted
Citrus Cannolis, Traditional Almond Biscotti and
Sliced Seasonal Fruits

HOUSE BAKED BAVARIAN

\$83 DZ

PRETZEL STATION

Served with Honey Mustard Dip and Jalapeno Beer
Cheese Sauce



POPCORN PACKAGE

Minimum of 4 hours

Includes 34 Popcorn Kits (serves 400)
W/ Popcorn Display Machine
& One Attendant

\$2,900 (Package Price)

All food and beverage items are subject to a \$15% service charge, and a separate 8% administrative fee, plus applicable sales tax

EXHIBITOR

BOOTH SERVICE MENU 2026

BOBA BAR

Minimum of 2 Hours. Approximately 300 Servings

Specialty Made-To-Order Service of Milk Teas, Fruit Teas and Matcha with Assorted Toppings (Honey Boba, Lychee Jellies)

**** Other Toppings & Flavor Available Upon Request****

Includes Two Attendants

(Branding Opportunities Available)

\$6,800 (Package Pricing)

Subject to Availability



SPECIALTY COFFEE BAR

Minimum of 4 hours. Approximately 250 Servings

Specialty Made-To-Order Coffee Service of Espresso Shots, Flavored Cappuccinos, Macchiato, Mochas, Lattes, and Hot Chocolate

Includes Two Baristas

(Branding Opportunity Available)

\$6,000 (Package Price)

Subject to Availability



EXHIBITOR

BOOTH SERVICE MENU 2026

MEXICAN INSPIRED FRUIT CART

50 Servings Minimum

Assorted Individual Seasonal Sliced Fruit
Topped with Chamoy and Tajin

(One Attendant Included)

\$1,100 (Package Price)

Subject to Availability



DIRTY SODA BAR

Minimum of 2 Hours. Approximately 100 Servings

Choose Two out of three options

The OG

Coke, Vanilla, Half & Half

Strawberry Breeze

Sprite, Redbull, Strawberry Puree, Half & Half

Vanilla Cream

Sprite, Vanilla, Half & Half

(Two Attendants Included)

\$2,000 (Package Price)

Subject to Availability

BEVERAGE

MENU 2026

NON-ALCOHOLIC

Fresh Brewed Coffee, Decaf, Hot Tea (Per Gal.) **\$120**

Flavored Signature Waters (Per Gal.) **\$68**

Fresh Lemonade or Iced Tea (Per Gal.) **\$97**

Assorted Soft Drinks (12 oz. (ea) **\$7**

5-Gal. Spring Water (Electric Cooler Req.) **\$55**

Electric Cooler Rental (Per Day) **\$45**

Bottled Water (16 oz. (ea) **\$7**

Individual Fruit Juice (8 oz. (ea) **\$7**

ALCOHOLIC

House Wine (750 ml bottle ea) **\$51**

Imported or Craft Beer (12 oz bottle) **\$10**

Domestic Beer (12 oz bottle) **\$9**

NOTES TO EXHIBITORS:

If you would like your catering order set-up in a specific location within your booth, please provide a diagram of your booth layout **14 days** prior to your event.

All power required for catered service that needs to be run under carpet should be ordered directly through your decorator.

FULL MENUS AND ADDITIONAL IDEAS ARE AVAILABLE UPON REQUEST.

ALL ORDERS INCLUDE HIGH GRADE DISPOSABLE SERVICE WARE AND APPROPRIATE CONDIMENTS.

CALL OUR SALES DEPARTMENT AT (408) 748 - 7014 FOR FURTHER INQUIRIES.



Alcoholic Beverages Must Be Distributed By a Levy "Tips" Certified Staff.
A \$200 Per Bartender Fee Will Apply for Up To the First (4) Hours of Service.
\$50 Each Additional Hour

Minimum Order of \$500 Per Delivery

(Menu, Service Charge and Sales Tax are Subject to Change Without Prior Notice)

All food and beverage items are subject to a \$15% service charge, and a separate 8% administrative fee, plus applicable sales tax

ORDER FORM

****We accept Visa, Mastercard, Discover, Amex, and Company Checks****

Final menu selections must be submitted at least 30 days prior to the event and final guarantees is 10 days prior to the event.

Full payment is required in advance. A credit card MUST be on file to re-order on site.

To submit your order, please call (408) 748 - 7014 and be connected to Catering Sales Department.

Show Name:

Company Name:

Company Address:

Booth Number:

Client Name:

Mobile Number:

Email Address:

On-Site Contact:

Mobile Number:

Day/ Date

Start/End Time

QTY

Item Description

Item Price

20% Late Fee (If applicable):

23% Service Charge:

9.175% Sales Tax:

Total Amount:

This does not confirm your food and beverage order. Additional catering documents are required to be completed and signed prior to confirmation.

****Supply Chain Note****

Menu items are subject to product availability due to current supply chain limitations and may be substituted as needed at the discretion of Levy culinary

No Cancellations or decreases after the final Guarantee deadline.

**Minimum Order of \$500 per delivery
(Menu, service charge and sales tax are subject to change without prior notice)**

Letter to Exhibitors Regarding Food Sampling

To distribute food or beverage samples at the Santa Clara Convention Center you must meet the following requirements:

1. Sample products dispensed are limited to products manufactured, processed or distributed by the Exhibiting Firm/Company.

2. All sample products are limited to sample-size portions and must be distributed by Exhibiting Firm.

· FOOD – Limited to “Bite Sized” portions (one cubic inch or less)

· BEVERAGE – Limited to (2) fluid ounces of product.

3. Items that exceed one cubic inch in volume will be assessed a fee. The fee will be determined by Levy based on item size and content.

4. A Certificate of Insurance (COI) must be secured naming Levy as additionally insured with 1 million coverage per occurrence and returned to Levy no later than 14 days prior to the event. Please see attached sample COI.

Please see the attached Sampling Authorization form (Santa Clara Sampling Levy Form) for further details

5. A Sampling Authorization Form (see attached) must be completed by the exhibitor and approved by Levy prior to sampling and returned to Levy no later than 10 business days prior to the event.

6. Exhibitors to secure a Health Permit directly with the County of Santa Clara Health Department 3 weeks in advance. Show Management to consolidate these forms and submit to the County of Santa Clara along with Application Fees at one time. See link below for further details:

<https://www.sccgov.org/sites/cpd/programs/TE/Pages/home.aspx>



SAMPLING AUTHORIZATION REQUEST FORM

Policy for Food and Beverage Distribution

Levy Convention Centers has exclusive food and beverage distribution rights within the Santa Clara Convention Center. Exposition organizations and/or their exhibitors ("Exhibiting Firm(s)") may distribute sample food and/or beverage products and food / beverage giveaways ("Sample Products") only with the written approval of Levy Convention Centers. All food and beverage that is not a part of sampling must be contracted through Levy Convention Centers. The Selling of Food and/or Beverage products by any other entity is strictly prohibited.

General Information for Shows

1. Items dispensed are limited to products **manufactured, processed or distributed** by exhibiting companies. If they are not **manufactured, processed or distributed** by the company then you are not able to provide samples of food and beverage unless they are purchased through Levy Convention Centers. If you are looking to have food or beverage items used as a traffic promoter to your booth (i.e. coffee, soft drinks, bottled water, popcorn, etc.) please contact your catering manager and we will be happy to help you arrange these catering services.
2. Exhibiting Firms who wish to dispense alcoholic beverage Sample Products must ship product through Levy. **Appropriate corkage fees will apply.** A Levy TIPS-certified bartender must dispense alcoholic beverage samples at applicable bartender fee rate.
3. If you do **manufacture, process, or distribute** the items they are to be a **SAMPLE SIZE** and must be dispensed and distributed in accordance to Local and State Health Codes:
 - Non-Alcoholic Beverages are limited to maximum four (4) ounce containers and two (2) fluid ounces of product
 - Food items are limited to "bite size", not to exceed 1 cubic inch portions.
 - Vendors MUST submit proof of having \$1,000,000.00 liability insurance naming Levy, the City of Santa Clara and the Santa Clara Convention Center as additional insured.
 - Exhibiting Firm must complete and submit the application for a Temporary Food Facility Permit to the Show Organizer along with the application fee prior to the first day of the event and are responsible for State and Local laws. Please visit the link below for further details:
<https://www.sccgov.org/sites/cpd/programs/TE/Pages/home.aspx>
4. Vendors are responsible for all booth rental fees, electrical, plumbing, drayage and all other Santa Clara Convention Center services.
5. If you require product storage, delivery, or kitchen use charges may be assessed. Please contact your catering manager for further details
6. Any Food and/or Beverage products brought from the outside are not the responsibility of Levy Convention Centers.

EXCEPTIONS:

Items that exceed one cubic inch in volume will be assessed a fee. The fee will be determined by Levy and based on item size and content. Beverages that exceed the 2oz maximum will be assessed with a Waiver Fee.

The company requesting sampling acknowledges they have sole responsibility for the use, servicing or other disposition of such items in compliance with all applicable laws. Accordingly, the firm agrees to indemnify and forever hold harmless Levy, the City of Santa Clara and the Santa Clara Convention Center from all liabilities, damages, losses, costs or expenses resulting directly or indirectly from their use, serving or other disposition of such items.

IMPORTANT:

- Certificate of Insurance and completed Sampling Authorization Form must be sent back to your Show Manager seven (14) business days prior to start of the show. Exhibitors not in compliance will be asked to remove item(s) from the facility immediately.



Company Requesting Sampling Permission Information

Show Name

Date of Show Sampling Dates

Company Name and Booth Number and Hall Name

Contact Name

Telephone

Address

City

Zip

Email

Items

Item and Reason of distribution, please include quantity, portion Size and method of dispensing items

Approved by:

Date:



Application for a Temporary Food Facility (TFF) Permit at a Temporary Event

Complete BOTH sides of this form. RETURN TO THE EVENT COORDINATOR with applicable fees and documentation.
Applications, fees must be submitted to this department by the Event Coordinator at least 2 weeks before the event.

Incomplete or late applications may not be approved or the menu may be restricted.
Once the application is approved, NO changes may be made without approval of this Department.
Unauthorized changes may result in permit suspension.

For applications and TFF requirements, go to www.ehinfo.org > Programs & Services > Consumer Protection Division > Temporary Events.

BUSINESS INFORMATION		EVENT INFORMATION	
Business or Organization Name / DBA	Levy Premium Foodservices, LP (SCCC)	Event Name	
Owner Name or Care Of Name	c/o Lorne Ellison (GM) / Stephanie (Sales)	Event Location	
Owner Address	5001 Great America Parkway	Event Address	
City and Zip Code	5001 Great America Parkway	City and Zip Code	
Owner Business or Home Phone	408-748-7040	Food Service Date(s)	Food Service Time(s)
Owner Cell Phone		Food Service Date(s)	Food Service Time(s)
E-mail Address	Stephanie.tran@levyrestaurants.com	Food Service Date(s)	Food Service Time(s)
Event Coordinator Name and Phone	Stephanie Tran 510-579-3441	Food Service Date(s)	Food Service Time(s)
TEMPORARY FOOD FACILITY (TFF) INFORMATION		PERMIT TYPES (must check one, as applies)	
Facility Type: ☐ Food Booth If your food booth will be larger than 10'x10', indicate size: _____ ☐ Beverage Booth(s) Total Number of Beverage Booths: _____ ☐ Food Cart ☐ Food Vehicle (Applies to vehicles not permitted by County of Santa Clara DEH) ☐ Truck ☐ Trailer ☒ Indoor Event ☐ Multiple food service stations: submit a simple site plan depicting where food and beverages (including beer/wine) will be distributed.		☐ TE06 - RC1 Low-risk food ☒ TE07 - RC2 Moderate-risk food, prepared for same-day service (1-12 days) ☐ TE08 - RC2 Moderate-risk food, prepared for same-day service (13+ days) ☐ TE09 - RC3 High-risk food, prepared in advance, cooked, cooled, and/or reheated (1-12 days) ☐ TE10 - RC3 High-risk food, prepared in advance, cooked, cooled, and/or reheated (13+ days) ☐ TE14 - NO FOOD/BEVERAGE SALES – SAMPLING ONLY ☐ TE01 - Annual Temporary Event Permit Holder (Santa Clara County) Permit Number (PT#): _____ ☐ Veteran (submit the Affidavit for a Veteran's Exemption form with required documentation, along with a copy of your honorable discharge form <u>without</u> your social security information)	
Food Preparation Start Time: (Before Food Service Time)		BOOTH CONSTRUCTION INFORMATION	
Name of Temporary Food Facility: (Booth name to show on permit)		Overhead Covering: ☐ Canvas ☐ Wood ☒ Other:	
Person in Charge Day of Event: David Melara		Floor: ☐ Asphalt ☐ Concrete ☐ Wood ☐ Tarp ☒ Other: (Grass or Dirt surfaces must be covered with approved tarps or plywood)	
Person in Charge's Cell Phone: 408-748-7034		Walls: ☐ Screens ☐ Canvas ☐ Wood ☒ Other: (Enclosed food booth required if unpackaged foods are handled)	

The undersigned hereby applies for a Permit to Operate and agrees to operate in accordance with all applicable state and local regulations, laws, and such inspection procedures necessary to ensure compliance. Additionally, the undersigned is aware that non-compliance may result in closure of the temporary food facility. Any inspection time more than twenty minutes may be assessed, in 15 minute increments, at the current hourly rate approved by the Board of Supervisors, until the necessary changes or corrections are made. Re-inspections may be subject to additional fees.

I have read and understand the Requirements for Temporary Food Facilities in the County of Santa Clara and hereby agree to adhere to them.

The undersigned certifies, under penalty of perjury, that to the best of his/her knowledge and belief, the statements made herein are complete, correct and true. NOTE: Any information contained in this application is a matter of public record and is available to the public under the California Public Records Act.

Applicant Signature

Print Name

Date

***** OFFICE USE ONLY *****

OW#:	FA#:	PR#:	BO#:
☐ PFR (Processed Food Registration)	☐ CFO	☐ Certified Producers Certificate	☐ Other



ATTACH ADDITIONAL SHEETS IF NECESSARY.

County of Santa Clara Department of Environmental Health
1555 Berger Drive, Suite 300, San Jose, CA 95112-2716
Phone 408-918-3400 • Fax 408-258-5891 • www.EHinfo.org

FOOD INFORMATION: A complete listing of ALL food/beverage products served, sold, sampled, or given away from your facility must be detailed below.

Business Name: _____ Temporary Event Name: _____

Menu Item(s) Include all food, beverages, condiments and all extra ingredients served with each item.	* (1) Prepared in Advance	Prepared ONLY at event	Item will be served AT the Event:					* (3) Serve samples	Preparation Methods AT the Event:					List food equipment to be used at the event (e.g., cold-holding and hot-holding devices, rapid reheating methods, cooking equipment, sneeze guard protection) AND any additional preparation methods. - If any potentially hazardous foods will be held at room temperature, you must submit a written procedure for approval.
			* (2) Pre-packaged	Hot	Cold	Room Temperature	Cook to Order		Thaw	Cut / assemble / portion	Cook / bake / grill	BBQ / Deep fry	Reheat	
Example: Hamburger		X		X					X			X		
Example: Cookies	X					X								

* (1) ADVANCE PREPARATION activities at approved kitchen ☐ No advance preparation	
If you do not have a permitted facility, you must obtain permission to use a kitchen or commissary facility which has been approved in advance by the local dept. of environmental health or obtain prepared foods from an approved source. Pre-event food preparation inspections may be required. Have copies of food invoices/receipts at your booth, available for review upon request, as any unapproved foods found will be removed from public distribution.	
Commercial Kitchen or Commissary Name Address and City	The Applicant submitting this application has permission to use this facility for the specified date(s) and time(s). If this permission is rescinded, I will immediately notify County of Santa Clara, Department of Environmental Health (408-918-3400).
Phone #	Date(s)/Time(s) of Pre-Event use
Print name of Permit Holder or Authorized Kitchen Representative	
Signature	
Date	
☒ Valid Health Permit in Santa Clara County (SCC). Enter facility #: FA 0212610 ☐ Facility is permitted outside SCC (ATTACH A COPY OF VALID HEALTH PERMIT).	

(a) Describe food items and how they will be prepared.
(b) Describe cooling procedure for potentially hazardous foods (PHF). (Include how temperatures will be monitored and verified.) ☐ No PHFs
* (2) Will you PRE-PACKAGE food/beverages before the event? ☒ No ☐ Yes - submit a copy of your valid Processed Food Registration.
If you pre-package any foods or beverages, a Processed Food Registration is required. Visit the state's website for more info: www.cdph.ca.gov .
* (3) SAMPLING Procedures: Samples prepared in advance? ☐ Yes ☒ No Samples pre-portioned and pre-packaged in advance? ☐ Yes ☐ No
Include how and where samples will be prepared and how they will be served.