The San Diego Convention Center Welcomes

EXCLUSIVITY

Centerplate Catering holds the exclusive contract for food and beverage at the San Diego Convention Center. **NO OUTSIDE FOOD & BEVERAGE IS PERMITTED.** This includes bottled water and displays of candy. Centerplate reserves the right to assess a corkage fee for exceptions to our policies. Please review our food and beverage policy stating our guidelines and contact the catering department for further information.

May 19th – 21st 2024

We look forward to assisting you with all your food and beverage needs during your event. We offer a unique blend of traditional and upscale food and beverage services. Allow us to create an extraordinary catering experience in your booth!

Please contact Jan Souza, Booth Catering Coordinator at jan.souza@visitsandiego.com to discuss menu options and current service requirements

**AVOID LATE ORDER FEES:**

Ordering Deadline Date is

**Friday, May 3rd, 2024**

Exhibitors who will be providing food and beverage/hospitality in their booth must order, at their own expense, porter service. Porter service is provided exclusively by the San Diego Convention Center.
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COFFEE SERVICE

FRESHLY BREWED STARBUCKS COFFEE*
Three Gallon Unit (Approximately 40 Cups) 255

FRESHLY BREWED STARBUCKS DECAFFEINATED COFFEE*
Three Gallon Unit (Approximately 40 Cups) 255

ASSORTED TAZO HOT TEAS
Three Gallon Unit (Approximately 40 Cups) 255
*Includes Cups, Creamers, Sugar, Artificial Sweeteners, Stirrers and Napkins

BEVERAGE SERVICE
(24 Beverages per case, 1 Case Minimum Required)

ASSORTED CANNED PEPSI SODA 120
AQUAFINA CANNED SPRING WATER (16 oz) 144
PROUD SOURCE CANNED SPARKLING WATER (12 oz) 120
ASSORTED SPARKLING BUBLY WATER 120
BOTTLED ORANGE JUICE 168
ASSORTED GATORADE (20 oz) 192
PURE LEAF BOTTLED BREWED TEA (18.5 oz) 240

A 30++ delivery fee will be applied to all above orders.
CQ INFUSED HYDRATION STATION

INFUSED SPA WATERS* (3 Gallon Unit)  210
Choice of flavors: Strawberry Watermelon, Lemon Ginger or Peach Pineapple
Infused with Seasonal Fresh Fruit

INFUSED ICED TEA* (3 Gallon Unit)  265
Choice of flavors: Strawberry Watermelon, Lemon Ginger or Peach Pineapple
Infused with Seasonal Fresh Fruit

INFUSED LEMONADE* (3 Gallon Unit)  265
Choice of flavors: Strawberry Watermelon, Lemon Ginger or Peach Pineapple
Infused with Seasonal Fresh Fruit

*Delivered in a 3 gallon decorative infusion jar, includes disposable cups and napkins.
Exhibitor to provide table or counter

WATER SERVICE

WATER DISPENSER  160
3-day rental, cups included.
Client must have a space that has one regular wall socket available for electrical power.
Requires 100 volt, 15 amp electrical service.

(3) GALLON JUG OF WATER  75

A 30++ delivery fee will be applied to all above orders.
FROM THE BAKERY
Price per dozen; 3 dozen minimum required.

ASSORTED DANISH 80
ASSORTED MUFFINS 60
CINNAMON BUNS 60
ASSORTED CHOCOLATE DIPPED BISCOTTI 60
ASSORTED SCONES 60
ASSORTED BAGELS WITH CREAM CHEESE 80
FRESHLY BAKED COOKIES 50
FRESHLY BAKED BROWNIES 60
GOURMET CUPCAKES 90
CHEF’S SIGNATURE EXCESS CHOCOLATE SEA SALT COOKIES 72
CHOCOLATE DIPPED STRAWBERRIES 53

SHEET CAKES
Choice of fruit or cream filling. Includes disposable cake knife, plates, forks and napkins.

FULL SHEET CAKE (80 SLICES) 650
HALF SHEET CAKE (40 SLICES) 350

A 30++ delivery fee will be applied to all above orders.
FROM THE PANTRY

IMPORTED AND DOMESTIC CHEESE DISPLAY WITH CRACKERS (serves 20 guests) 280
Garnished with Dried California Fruits, Sliced Baguettes and Assorted Crackers

RAINBOW CRUDITE (serves 20 guests) 320
Harissa Ranch, Lentil & Mint Hummus

SLICED FRESH FRUIT (serves 20 guests) 240

WHOLE FRESH FRUIT (serves 20 guests) 100

POTATO CHIPS AND DIP (serves 20 guests) 180

LOCAL TORTILLA CHIPS WITH HOUSE MADE SALSA (serves 20 guests) 160

MIXED NUTS (2 pounds) 110

TRADITIONAL SNACK MIX (2 pounds) 80

MINTS (2 pounds) 56

PRETZEL TWISTS (2 pounds) 60

SWEET & SALTY GRANOLA BARS (24 individual bars) 96

ASSORTED INDIVIDUAL BAGS OF CHIPS (1 dozen) 48

A 30++ delivery fee will be applied to all above orders.
**BOX LUNCHEON**
Minimum order: 10 box lunches required

**TRADITIONAL BOXED LUNCH**
CHOICE OF SANDWICH ON A LOCALLY MADE WHEAT ROLL WITH GREENS & CONDIMENTS:
• Turkey and Havarti Cheese  
• Ham and Havarti Cheese  
• Fresh Mozzarella, Sliced Tomatoes & Nut-Free Basil Pesto

Individual Bag of Potato Chips  
Gourmet Chocolate Chip Cookie  
Assorted Canned Pepsi

**PREMIUM BOXED LUNCH**
CHOICE OF SANDWICH:
• Smoked Turkey and Provolone on Ciabatta with Habanero Bacon Jam, Baby Greens and Tomatoes  
• Roast Beef and Jack Cheese with Caramelized Onions, Sweet Peppers, Arugula and Piquillo Pepper Aioli on a Bolillo Roll  
• Herb Falafel and Spinach Hummus with Fresh Spinach, Sliced Heirloom Tomato and Pickled Red Onion on a 9-Grain Roll

Gourmet Kettle Chips  
Farro Salad with Kale, Cotton Candy Grapes and Roasted Cauliflower  
Salted Dulce De Leche Brownie  
Assorted Canned Pepsi

**SALAD BOXED LUNCH**
CHOICE OF GOURMET SALAD:
• Pear Gorgonzola Salad with Dried Cranberries and Candied Pecans  
• Superfood Salad with Kale, Quinoa, Pepitas, Dried Blueberries and Edamame

Kettle Chips  
Locally Grown Clementine  
Balsamic Vinaigrette  
Assorted Canned Pepsi

**ENHANCE YOUR SALAD WITH GRILLED CHICKEN**

A 30++ delivery fee will be applied to all above orders.
LUNCHEON SANDWICHES

ALL AMERICAN SANDWICH PLATTER (serves 20) 380
An assortment of Traditional American Meats and Cheeses to include Roast Beef, Ham, Turkey, Swiss and American Cheeses Lettuce, Tomato, Mustard and Mayonnaise

PLATTER OF ASSORTED MINI-SANDWICHES 380
Forty Mini-Sandwiches to include: Turkey, Roast Beef, Ham and Vegetarian

LUNCHEON SIDE SALADS (Each bowl serves 20 guests)

GARDEN SALAD 200
Mixed Field Greens, Tomatoes, Carrot Curls and Cucumbers Choice of Ranch, Italian or Bleu Cheese Dressings

CHICKEN CAESAR SALAD 240
Crisp Romaine Lettuce, Sliced Breast of Chicken and Garlic Croutons Traditional Caesar Dressing

MEDITERRANEAN SALAD WITH CHICKEN 280
Mixed Field Greens, Slices of Grilled Marinated Breast of Chicken, Grilled and Marinated Vegetables, Feta Cheese, Vine Ripe Tomatoes, Kalamata Olives Lemon Herb Vinaigrette

A 30++ delivery fee will be applied to all above orders.
COLD HORS D’OEUVRES

Minimum order: 4 dozen per item

CHIMICHURRI SHRIMP SKEWER WITH PEPPADEW PEPPERS 384

ANTIPASTO SKEWER 480
Artichoke, Tomato, Kalamata Olive and Mozzarella

CAPRESE CROUSTADE 528

VEGAN ZUCCHINI & MEYER LEMON BRUSCHETTA 528

HOT HORS D’OEUVRES

Minimum order: 4 dozen per item. Prices below are per item. Attendant Required: 275++ per (4) hours. (4) hour minimum. 70++ for each additional hour after the first 4.

MEDITERRANEAN CHICKEN KABOB 384
Figs and Roasted Tomatoes with Pomegranate Molasses & Crushed Pistachios

COCONUT CRUSTED SHRIMP 384
Pitaya Sweet Chile

VEGETABLE LUMPIA 480
Crushed Pineapple & Lime Dipping Sauce

BABY BLACK BEAN BURRITO 432
Blended Avocado Cilantro Salsa

BASIL & PARMESAN ARANCINI 432
Creamy Tomato Sauce

A 30++ delivery fee will be applied to all above orders.
DESSERT STATIONS

DESSERT Shooters (Dozen)
Minimum of 12 per flavors. Ask us about dessert shooters to match your booth colors.

Choice of flavors: Strawberry Mousse, Vanilla Mousse, Chocolate Mousse or Lemon Lime Mousse

Client to Supply: Minimum of one 6-foot table; porter service; clean up

BITES & MINIS (Serves 20)
Miniature French Pastries, Petit Fours, Dessert Shooters
Chocolate Truffles, Dark Chocolate Covered Strawberries
White Chocolate and Miso Covered Strawberries

Client to Supply: Minimum of one 6-foot table; porter service; clean up

ICE CREAM NOVELTY CART
(1) Standard ice cream cart to include:
(150) Assorted Ice Cream Novelties
Additional Ice Cream Novelties: 6++ each

Should you desire an experienced Booth Attendant to distribute the product:
275++ per (4) hours. (4) hour minimum.
70++ for each additional hour after the first 4.
Client to Supply: 110 volt single phase (15) amp; 4x4 ft work space; porter service; clean up

PREMIUM ICE CREAM CART
(1) Standard ice cream cart to include:
(100) Assorted Premium Ice Cream Bars
Additional Premium Ice Cream Bars: 11++ each

Should you desire an experienced Booth Attendant to distribute the product:
275++ per (4) hours. (4) hour minimum.
70++ for each additional hour after the first 4.
Client to Supply: 110 volt single phase (15) amp; 4x4 ft work space;
porter service; clean up

Minimum guarantee per day will apply, plus a one-time set-up fee of 100++
A 30++ delivery fee will be applied to all above orders.
ACTION STATIONS

FRESH BAKED GOURMET CHOCOLATE CHIP COOKIE STATION
Featuring Premium Gourmet Chocolate Chip Cookies
240 Chocolate Chip Cookies*, Oven, Napkins and Appropriate Supplies
Additional Cookies: 4++ each
*A portion of the cookies will be pre-baked and delivered to your booth on trays.

A Booth Attendant is required to bake and distribute the product::
275++ per (4) hours, (4) hour minimum.
70++ for each additional hour after the first 4.

Client to Supply: 120 volt single phase 10.9 amp; 4x4 ft work space; minimum of one 6-foot table; porter service; clean up

LAVAZZA CAPPUCCINO SERVICE
Lavazza Espresso Pods, Cups, Napkins, Stirrers, Sugar and Creamer
250 Cups of Cappuccino*, Latte, or Espresso
Additional cups of Cappuccino, Latte or Espresso: 8.00++ each

One Experienced Barista, for a maximum of (4) hours. Should you desire service for a longer period of time; a 70++ per hour labor fee will apply.

*Cappuccino equipment available on a limited basis. Minimum guarantee of 2000 per day will apply.

Client to Supply: 6-foot table or counter, two dedicated circuits of 120v-60hz, 20 amp power; porter service; clean up

STARBUCKS SHAKEN TEA STATION
160 12 oz. Cups of Tazo Iced Black Tea or Tazo Iced Passion Tea, handcrafted using a martini style shaker, Starbucks Logo Cups, Napkins and appropriate supplies
Additional Cups of Tea: 6.75++ each
Two Booth Attendants* Required: 275++ per (4) hours, (4) hour minimum for each attendant
70++ for each additional hour after the first 4 for each attendant.
*An additional Booth Runner may be required depending on volume.

Minimum guarantee of 1080 per day will apply.

Client to Supply: 4x4 ft work space and storage area; minimum of one 6-foot table; porter service; clean up

Minimum guarantee per day will apply, plus a one-time set-up fee of 100++
A 30++ delivery fee will be applied to all above orders.
BOOTH CATERING ALCOHOL SALES INFORMATION

All alcohol sales and consumption in the San Diego Convention Center are regulated by the California Alcoholic Beverage Control and Sodexo Live! is responsible for the administration of these regulations. No alcoholic beverages are allowed to be served by anyone other than San Diego Convention Center Food and Beverage Department Bartenders. Sodexo Live! prohibits exhibitors and event participants from removing alcohol from the San Diego Convention Center.

DELUXE HOUSE WINE (bottle)
Canyon Road Chardonnay 38
Frontera Cabernet Sauvignon 38

PREMIUM HOUSE WINE (bottle)
Bonterra - Chardonnay 43
Los Vascos - Cabernet Sauvignon 43

DOMESTIC BEER (24 bottle minimum each choice)
Michelob Ultra 168
Bud Lite 169
O’Doul’s Amber (non-alcoholic) 169

IMPORT BEER (24 bottle minimum each choice)
Heineken 216
Corona Extra 216

LOCAL CRAFT BEER (24 bottle minimum each choice)
Karl Strauss - Red Trolley 216
Abnormal Boss Pour 216

HARD SELTZER WATER (24 bottle minimum each choice)
Truly 216
White Claw 216

SPARKLING WINE-CHAMPAGNE (bottle)
William Wycliff, California 40
LaMarca Prosécco, Veneto, Italy 45
Nicolas Feuillatte Brut, Champagne, France 70
Martinelli’s Sparkling Apple Cider (non-alcoholic) 30

No alcohol product can be transferred for use the following day. Special order alcohol is not based on consumption. A Bartender is required to distribute all alcoholic beverages:

275++ per (4) hours. (4) hour minimum.
70++ each additional hour after the first 4.
Plus a one time set up fee of 100++.

Client to Supply: 4x4 ft work space · porter service · clean up
SOUTH OF THE BORDER MARGARITA BAR
130 Margaritas on the Rocks
Additional Margaritas: 12++ each

Minimum guarantee of 1560 per day will apply, plus a one-time set-up fee of 100++. A Bartender is required to mix and distribute the beverages.
A 275++ per (4) hours. (4) hour minimum will apply for each bartender.
70++ for each additional hour after the first 4 will apply for each bartender.
Client to Supply: 8x8 ft work space; porter service; clean up

MARTINI BAR
130 Martinis

Choice of Traditional, Cosmopolitan or Blue Hawaiian
Additional Martinis: 12++ each

Minimum guarantee of 1560 per day will apply, plus a one-time set-up fee of 100++. A Bartender is required to mix and distribute the beverages.
A 275++ per (4) hours. (4) hour minimum will apply for each bartender.
70++ for each additional hour after the first 4 will apply for each bartender.
Client to Supply: 8x8 ft work space; porter service; clean up

CQ CRAFT COCKTAILS
120 Cocktails
Additional Cocktails: 14++ each

Choice of (select one):
San Diego Sunrise: CQ Red Raspberry, Tequila, Orange Juice, Grenadine, Orange Slice
Strawberry Basil Blush: CQ Strawberry Basil, Vodka, Ginger Ale Soda, Lime Wedge
Lemonade Fizz: CQ Cucumber, Vodka, Fresh Squeezed Lemonade, Citrus Soda, Lime Wedge

Minimum guarantee of 1680 per day will apply, plus a one-time set-up fee of 100++. A Bartender is required to mix and distribute the beverages.
A 275++ per (4) hours. (4) hour minimum will apply for each bartender.
70++ for each additional hour after the first 4 will apply for each bartender.
Client to Supply: 8x8 ft work space; porter service; clean up

No alcohol product can be transferred for use the following day. Special order alcohol is not based on consumption.
POLICIES
• All food and beverage items in the Exhibit Halls must be purchased through the Food and Beverage Department, **including bottled water**.

• Exhibitor Booth Catering **does not** supply tables or electrical for your booth. You **must** order through your service contractor. All exhibitors are required to order porter service (trash removal) for food and beverage activity in the booth.

• All food and beverage orders require full payment in advance. We accept American Express, MasterCard, Visa or company checks. Please make checks payable to: **Sodexo Live!**

• Initial order, as well as additional services ordered on site, will be billed to the customer’s credit card.

• A 22% service charge will apply to all food, beverage, and labor charges. Current state and local sales taxes apply to all food, beverage, labor charges, equipment rentals, and service charges, and are subject to applicable tax laws and regulations.

• Disposable service ware is used on all food and beverage functions on the exhibit floor.

• A 30++ delivery fee will apply for each food and beverage delivery.

• It is required that an SDCC Bartender dispense all alcoholic beverages.

• Menu items and prices are subject to change without notice.

• To ensure availability of menu items, we encourage you to place your order 14 days prior to your scheduled event

CANCELLATION POLICY
• Full charges will be applied to cancellation of any menu items received within 72 hours, (3 business days), prior to delivery.

STAFFING REQUIREMENTS
Booth Attendant: 275++ per (4) hours. (4) hour minimum. 70++ for each additional hour after the first 4 hours.
Bartender: 275++ per (4) hours. (4) hour minimum. 70++ for each additional hour after the first 4 hours.
Delivery Fee: 30/Trip
*Requires a 4-hour minimum.
Sodexo Live! holds the exclusive rights to all food and beverage within the San Diego Convention Center. This exclusive agreement prohibits exhibitors or other event participants from bringing food or beverage into the San Diego Convention Center without the written approval of Sodexo Live!, including bottled water.

**FILL OUT AND SUBMIT BOTH THE ORDER FORM AND THE CREDIT CARD AUTHORIZATION FORM TO PROCESS YOUR ORDER.**

| Company Name:                                                                 |
|                                                                              |
| Billing Address:                                                             |
|                                                                              |
| City:                                                                        |
| State:                                                                      |
| Zip:                                                                        |
| Phone:                                                                      |
| Fax:                                                                        |
| Email:                                                                      |
| Booth #:                                                                    |
| Event:                                                                      |
| Representative:                                                             |
| Title:                                                                      |
| On-Site Contact:                                                            |
| On-Site Cell #:                                                            |

### MENU ITEMS • SUPPLIES • EQUIPMENT

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### DELIVERY FEE • BOOTH STAFF • BARTENDER • KITCHEN LABOR

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**COMMENTS:**

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**22% SERVICE CHARGE**

SUBTOTAL WITH SERVICE CHARGE

**7.75% CA STATE TAX**

TOTAL ESTIMATED CHARGES

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Exhibitors who will be providing food and beverage/hospitality in their booth must order porter service. Porter Service is exclusively provided by the San Diego Convention Center.
ADDING YOUR CREDIT CARD INFORMATION TO OUR SYSTEM

VISIT OUR WEBSITE:

SDCC Express Catering (ezplanit.com)

• Complete all fields, including a mobile number for the person onsite and select Register Account

• Enter payment info by clicking HI “First Name” (upper right-hand corner)

• Select Add New Card and enter card info, and click Save

• You are all set! You can manage your card or add another as needed

*Confirm with your catering manager that you have added your information once complete.
SODEXO LIVE! holds the exclusive rights to all food and beverage within the San Diego Convention Center. This exclusive agreement prohibits exhibitors or other event participants from bringing food, beverage or alcohol into the San Diego Convention Center without the written approval of SODEXO LIVE!; this includes private labeled bottled water. Exhibitors are not permitted to sell food or beverage in the San Diego Convention Center.

BOOTH SAMPLING:
Exhibitor/event participant must be the manufacturer or manufacturer’s representative of the product to be sampled.

- **Product must be germane to the show/event**
- **Food samples are restricted to: 2 oz portion.**
- **Beverage samples are restricted to: 4 oz fluid portion**

If the exhibitor/event participant meets the above criteria, simply submit the Waiver Authorization form for approval. Your request will be processed and written approval will be sent to you. Food and beverage marketing/sampling activities must be conducted within the confines of the exhibitor’s booth space.

If you are a manufacturer or manufacturers’ representative and wish to exceed the sample size requirements, submit the Waiver Authorization form. Your request will be processed and a written decision will be sent to you, along with a contract for the applicable waiver fee.

BOOTH WAIVER:
Exhibitors/event participants utilizing “traffic builders” (e.g. bottled water, popcorn, coffee, smoothies, full sized candy bars, etc.) that compete with food or beverage provided by Sodexo Live! must submit the Booth Waiver Authorization form. Your request will be processed and a written decision will be sent to you, along with the applicable corkage fees due.

ALCOHOLIC BEVERAGES:
All alcohol sales and consumption in the San Diego Convention Center are regulated by the California Alcoholic Beverage Control and Sodexo Live! Is responsible for the administration of these regulations. Sodexo Live! Prohibits exhibitors and event participants from bringing in or removing alcohol from the San Diego Convention Center. No alcoholic beverages are allowed to be served by anyone other than San Diego Convention Center Food and Beverage Department Bartenders.

ALL THE AFOREMENTIONED POLICIES WILL BE STRICTLY ADMINISTERED. ANY VIOLATION OF THESE WILL RESULT IN THE REMOVAL OF PRODUCT FROM THE SHOW FLOOR.
BOOTH SAMPLING/WAIVER AUTHORIZATION FORM

Event Name ___________________________  Date(s) ______________

EXHIBITOR/EVENT PARTICIPANT  On-Site Cell # ____________
Name ___________________________  Contact ______________________
Email Address ___________________________  
Address ___________________________
City ___________________________ State ___________ Zip ___________
Phone ___________________________ Fax ___________________________

Booth # ________

Item(s) and portions to be distributed ___________________________
Quantity to be distributed ___________________________
Purpose ___________________________

Approved:
_____________________________  Date ______________
Booth Catering Manager/F&B Department

Corkage/Waiver fees that apply to this approval: __________________________

Sampling Support Services
Please contact us at  619.525.5831, no later than 21 days prior to your event to order Kitchen Prep Time, Equipment, Storage, Staffing, Ice, Bottled Water or other support services required for your sample distribution

Please email this form no later than 21 days prior to your event:
San Diego Convention Center
Food & Beverage Department
111 West Harbor Drive
San Diego, Ca 92101
Phone: 619.525.5831
Email: Jan.Souza@visitsandiego.com