



CLASSIQUE CATERING

FOOD AND BEVERAGE SAMPLING GUIDELINES

Classique Catering / Centerplate retains the exclusive right to provide, control and maintain all food and beverage services throughout the facility for the events and shall retain any revenues therefore. Concessions, the sale of alcoholic or non-alcoholic beverages, and the provision of snacks, treats or candies are included under this provision.

A company/organization may not bring any food, beverages and/or alcoholic beverages for use in the hospitality lounge, staff offices, or backstage areas.

- All food and beverage samples or traffic promoters brought in to the Sacramento Convention Center, Memorial Auditorium or The Community Theater must have approval from Classique Catering / Centerplate in writing prior to the event and adhere to the following guidelines:

Food and Non-Alcoholic Beverage Sampling

- A company/organization may only distribute samples of food and beverage products that the company/organization produces or sells in its normal day to day operations. Samples may only be distributed in such quantities that are reasonable with regard to the purpose of promoting the merchandise.
 - Food samples are limited to (2) two-ounce portions.
 - Samples of non-alcoholic beverages are limited to a (2) two-ounce maximum.
- A written description must be submitted in advance to Classique Catering / Centerplate that details the product and portion size to be sampled. Classique Catering / Centerplate will provide approval of sampling arrangements to the sampling company/organization in writing only.

Traffic Promoters

- If “traffic promoters” (i.e. coffee, bottled water, candy, popcorn, etc.) are of a type that competes with products vended by Classique Catering / Centerplate, the sampling company/organization must contact Classique Catering / Centerplate to arrange an appropriate buy-out fee. Please contact your Catering Sales Representative for more information.



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(continued)

Food Storage, Delivery and Production Services

- If an organization requires food preparation, heating, cold or dry storage, or other kitchen services, arrangements must be made **no later than 3 weeks** in advance of the start of the event. Only Classique Catering / Centerplate staff may perform all preparation/cooking within the facility's production areas. Charges for these services will be based on the requirements of the arrangements. Please contact your Catering Sales Representative for more information.
- For non-beverage and food vendors, refrigerated, freezer and dry storage is available for \$30.00 per cubic foot, per day.
- Any special instructions for the handling of refrigerated product must be provided at the time of order.
- Delivery of any type of food and beverage product to the facility must be coordinated with your Catering Sales Representative. Classique Catering / Centerplate will not assume responsibility for incorrectly delivered product, damaged product at delivery, or the quality of product.
- Ice may also be ordered in advance for delivery to your booth during the show. The fee for ice is \$20.00 for each 20-pound bag.

Sampling and Donated Alcoholic Beverages

○ The Sacramento Convention Center, Memorial Auditorium and the Community Theater are licensed to Classique Catering / Centerplate by the California Alcoholic Beverage Control Board. The code under which these liquor licenses are granted provide that alcoholic beverages may not be sampled or gifted within these venues.

***All of the aforementioned policies will be strictly administered.
Any violation of these will Result in the removal of product from the show floor.***