



You are invited to exhibit and become a sponsor of
the California Alliance Winter Executive Conference at
The Stanford Court Renaissance San Francisco at Nob Hill



INVITATION

Each year, the Alliance holds its Fall Executive Conference and Exhibition, the only tailor-made event catering to California child and family service organizations. In 2011, we had over 300 participants, making it our most successful conference to date. As a commercial organization wishing to engage with the executives of California child and family service organizations, you are invited to promote your business, products and services by becoming a sponsor of the Conference.

EXHIBITION INFORMATION

The Alliance Executive Conference is an excellent opportunity to demonstrate your product or organization and reach your target audience. All exhibitors are included in an event that requires participants to visit each exhibitor, to have the chance in a raffle for prizes donated by the exhibitors.

The exhibition rates displayed on the back page include three options for a day long exhibition and include:

- § Table and Chairs in the Registration area on the first day of the conference where you may exhibit your product or organization from 7 a.m. until 5 p.m.
- § You may attend the Alliance Business luncheon.
- § You may also consider providing marketing materials to be distributed to all delegates in their conference folders.

We will be offering prizes for our exhibitor reception where members will only be eligible to win if they have visited each participating exhibitor booth and received a stamp from each booth on the prize form. If you are interested in donating an Apple iPad or Kindle E-book Reader, please contact me prior to the conference.

On receiving your completed form and payment we will send a confirmation of your booking and details of the arrangements of your participation in the exhibition.

All sponsorship opportunities must be paid for by January 11, 2012.
Sponsorship received after January 11, 2012 will have an additional late fee \$100 added.



SPONSORSHIP INFORMATION

In addition to exhibiting at the conference, we also invite our commercial partners to maximize their presence at the conference with a sponsorship package. Choose a branding opportunity below, designed to raise your profile among the conference participants. We are happy to offer opportunities for you to gain exposure for your company; if you have a new opportunity to provide to the Alliance Conference attendees, let us know what would work for you and we'll see if we can accommodate your objective.

EXHIBITOR RECEPTION



Following the first day of the conference, why not participate in the Exhibitor Reception? The reception provides a relaxed forum for discussion and networking. A cash bar in the exhibition area will be provided. Exhibitors are asked to host refreshments at their tables. Suggested refreshments include appetizers, cookies, cappuccino, cheese and crackers, fruit, cocktails or beer, etc. All food and beverage must be ordered from the hotel, outside food and beverages are not permitted. Menus and order forms will be included in the Exhibitor Confirmation Package.

DELEGATE ZIPPERED 3-RING BINDER

Get your company noticed by branding the conference folder. The delegate folders will be distributed to all delegates, speakers and guests as they arrive and will be used throughout the conference and long after. As the sponsor you will receive acknowledgement and have your logo on the conference carrier folder and you may insert a promotional flyer in the conference materials.



All sponsorship opportunities must be paid for by January 11, 2012.
Sponsorship received after January 11, 2012 will have an additional late fee \$100 added.



California Alliance
OF CHILD AND FAMILY SERVICES

2012
Winter Executive Conference
Exhibit and Sponsorship

Instructions

1. Please provide your contact information:
 Name of company or organization:

 Contact name and title:

 Address:

 Phone:

 Email:

 Website:
2. Please indicate your choices in the spaces on the right and total amount at the bottom of the column by Grand Total.
3. Please enter the first and last name(s) of the representatives that will staff your booth:
4. Mail a copy of this form with a check payable to CA Alliance to:

 California Alliance
 2201 K Street
 Sacramento, CA 95816.
 Attn: Debbie Clore-Myers.
5. For more information contact Debbie Clore-Myers at (916) 449-2273 ext. 205 or dcmyers@cacfs.org.

Price List

- Golden Gate** Conference Exhibitor\$1,500
 (Exhibitor Reception* Table, Exhibit Hall** Table 7am-7pm and 1 seat at business luncheon)
 Member or Alliance Associate Price.....\$500
- Alcatraz** Conference Exhibitor\$1,000
 (Exhibit Hall** Table 7am-5pm and 1 seat at business luncheon)
 Member or Alliance Associate Price.....\$350
- Fisherman’s Wharf** Conference Exhibitor\$900
 (Exhibit Hall** Table 7am-5pm only)
 Member or Alliance Associate Price.....\$300
- Exhibitor Reception Bar\$5,000
- Logo Carrier Folders.....\$3,500
- Additional Luncheon Attendee.....\$50
- Additional Late fee \$100 after January 11, 2012**
- Grand Total.....\$**
- Number of guests attending conference; please submit attached registration form and fees for each.....
- Company will provide door prize; please note prize.....

Exhibitor Conference Registration Form

<p>Please print or type:</p> <p>Name:</p> <p>Agency:</p> <p>Address:</p> <p>City/State/Zip:</p> <p>Phone: Cell #:</p> <p>E-Mail:</p>	<ul style="list-style-type: none"> Exhibit fees do not include attendance at the conference. To attend the conference sessions you must register for the conference. There is a \$235.50 charge for the Wednesday luncheon, Wednesday and Thursday continental breakfasts, and all coffee breaks provided at the conference. There is a \$27.50 charge to offset the speaker's fees, audio/visual equipment rental and printing costs. *Registration and payment must be received by <i>January 11, 2012</i>. Any registrations received after January 11, 2012 will have an <i>additional late fee \$50 added to registration fee, no exceptions!</i>
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<p>Continuing Education Credit Please check CEU's needed Group Home Administrator MFT LCSW PSY \$35 processing fee</p>	<p>Wednesday Luncheon- please select one of the following entrées:</p> <p style="padding-left: 40px;">Roasted Halibut, Bacon Leek Fondue, Mashed Potatoes</p> <p style="padding-left: 40px;">Pork Tenderloin, Quince Sauce, Soft Polenta</p> <p style="padding-left: 40px;">Open Vegetarian Faced Lasagna, Fresh Vegetables, Truffle Cream</p>
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Please submit this registration form by mail, fax or email to:

Debbie Clore-Myers	Mail: California Alliance of Child and Family Services 2201 K Street Sacramento, CA 95816	FAX: (916) 449-2294 Email: dcmyers@cacfs.org
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<p>If registering by mail, please include a check for \$263.00* for meals/fees or \$298.00* to include meals/fees & CE processing fee. If registering by email or Fax, please forward a check and indicate the number of the check here:</p> <p style="color: blue; font-weight: bold;">*Any registrations received after January 11, 2012 will have an additional late fee of \$50 added!</p>	Check#:
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Please note:

- | |
|---|
| <ol style="list-style-type: none"> 1. Payment must accompany registration. Please submit a separate registration form for each person. 2. Make check payable to California Alliance of Child and Family Services. 3. Requests for refund must be received in writing no later than February 1, 2012. 4. No hotel charges are included in the registration fee. Hotel reservations must be made separately by registrants. 5. For further information concerning the conference, call Debbie Clore-Myers at (916) 449-2273, ext. 205. |
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Airline Information: San Francisco International Airport (SFO) and Oakland International Airport (OAK) are both located approximately 20 miles from Downtown San Francisco: please allow at least one-hour travel time. Southwest Airlines is currently offering special fares to SFO and OAK. Rental cars and shuttle service are available at both airports.

Hotel Information: A limited number of rooms are available at The Stanford Court Renaissance San Francisco Hotel at a special conference rate of \$140 single or double occupancy until January 11, 2012. The Stanford Court Renaissance San Francisco Hotel is a luxurious San Francisco hotel sophisticated urban retreat located in Nob Hill near many exciting attractions and shopping. A perfect place to stay while at the California Alliance Conference and join your colleagues for some networking time. You can make reservations by calling at (800) 468-3571 or (415) 989-3500. To make it even easier, there has been a web site set up for making your hotel reservations and get information on the hotel at <http://cwp.marriott.com/sfosc/caalliance/>.

Office Use Only:

Date received:	Amount received:	
ID #:	Check #:	Date entered:



EXHIBITOR RECEPTION

Wednesday, February 15, 2012

5:00pm – 7:00pm

Following the first day of the conference, why not participate in the Exhibitor Reception? The reception provides a relaxed forum for discussion and networking. A cash bar in the exhibition area will be provided. Exhibitors are asked to host refreshments at their tables. Suggested refreshments include appetizers, cookies, cappuccino, cheese and crackers, fruit, cocktails or beer, etc. All food and beverage must be ordered from the hotel, outside food and beverages are not permitted. Please review the 2011 menu attached.

Each exhibitor should note that a customary 22% taxable service charge and sale tax will be added to the cost of food and beverage. Also, please be advised a \$250 labor charge will apply for orders for less than 20 guests.

- Yes, my organization will participate in the Exhibitor Reception.
- Yes, I have contacted the hotel to order my Reception refreshments.
- I have listed below the refreshments and number of guests my refreshment order will accommodate.

Food: _____

Beverage: _____

Number of guests: _____

Organization: _____

Contact: _____

events by Renaissance



breakfast



breaks



lunch



reception



dinner



beverage



healthy

technology

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crafted for you

2011 menus

The Stanford Court Renaissance San Francisco Hotel

905 California Street | San Francisco | CA 94108

www.stanfordcourt.com

R
RENAISSANCE[®]
THE STANFORD COURT HOTEL
SAN FRANCISCO

theme breaks

> am – morning > pm - afternoon

Movie Intermission | \$24 per Guest

Featuring Freshly Popped, Hot Buttered Popcorn
Popcorn Machine Available for Groups of 50 or more

Scoop a Bag of Your Favorite Movie Theater Candies:

Red Vines, Whoppers, Sweet & Sours, M&Ms

Assorted Soft Drinks, Natural and Sparkling Waters

Take Me Out to the Ballgame | \$21 per Guest

Salted Peanuts in the Shell

Warm Soft Pretzels with Mustard

Nacho Bar featuring Warm Tortilla Chips with Guacamole, Mild Salsa Roja, Spicy Cheese Sauce, Sour Cream, Jalapeño Peppers

Assorted Soft Drinks, Natural and Sparkling Waters

Create Your Own Ice Cream Sundae | \$21 per Guest

The Ultimate Ice Cream Parlor, Everybody's Favorite, Featuring:

Classic Vanilla, Strawberry and Chocolate Ice Creams

Assorted Sauces to include Hot Fudge and Butterscotch

Selection of Fruit, Nuts, Candies, Cookies, Brownies and Whipped Cream Toppings

Assorted Soft Drinks, Natural and Sparkling Waters

Chef's Seasonal Fruit Presentation | \$30 per Guest

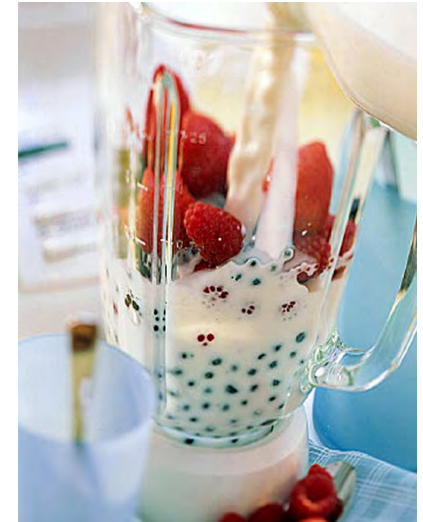
Your Favorite Fruits of the Season prepared in Three Enticing Presentations:

Fresh Fruit Juice Martini

Miniature Fresh Fruit Tarts

Whole and Sliced Fresh Fruit Display

Assorted Soft Drinks, Natural and Sparkling Waters



breakfast

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> am – morning

> pm - afternoon

à la carte refreshments

Fresh Fruit, Yogurt & Granola

Sliced Seasonal Fresh Fruit and Berries
\$8.50 per Guest

Selection of Whole Fruits in Season \$4 each

Fresh Fruit Skewers with Swiss & Cheddar
Cheese \$9 per Guest

Energy Bars \$6 each

Granola Bars \$5 each

Clif Bars \$6 each

Healthy Trail Mix \$4.50 each

Low Fat Yogurt, Plain and Flavored \$6 each

Fresh Fruit and Yogurt Smoothies \$8 per
Guest

Fresh Fruit, Yogurt and Granola “Martinis”
\$7 per Guest



From the Bakery

Assorted Coffee Cakes \$75 per Dozen

Selection of Freshly Baked Muffins, Croissants, Scones, Bagels (regular and whole
wheat) \$60 per Dozen

Assortment of Fruit Breads to include Cranberry, Banana, Zucchini, and Date Nut
\$60 per Dozen

Fresh Baked Cookies and Double Fudge Brownies \$60 per Dozen

House made Rice Krispy Treats, dipped in White Chocolate/Coconut, Dark
Chocolate and Milk Chocolate/Chopped Pecans \$62 per Dozen

Assorted Petite French Pastries and Petite Fours \$65 per Dozen

Assorted French Macaroons \$65 per Dozen

Raspberry Bars and Lemon Bars \$60 per Dozen

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Sweet & Savory Snacks

Assorted Roasted Nuts and Dry Snacks \$40 per Pound

Build your own Trail Mix \$7 per Guest (Banana Chips, Raisins, Dried Cranberries, Dried Pineapple, Dried Mango, Chocolate Chips, M&M's, Cashews, Almonds, Walnuts, Sunflower Seeds, Pistachios, Yogurt-Covered Raisins)

Potato Chips and Salted Pretzels \$30 per Bowl

Freshly Popped Popcorn \$6 per Guest
Popcorn Machine for Groups of 50 or more

Corn Tortilla Chips with Mild Salsa Roja and Guacamole Dip \$7 per Guest

Individual Boxes of Cracker Jacks \$6 per Box

Ghirardelli Chocolate Bars and Assorted Candy Bars \$42 per Dozen

Assorted Ice Cream Bars \$80 per Dozen

"It's It" San Francisco Ice Cream Sandwiches \$84 per Dozen

Butcher's Block of Charcuterie, Cured Local Meats, Assorted California Cheese, Focaccia, Cornichons, Pearl Onions, Pear Compote, Dijon and Whole Grain Mustards \$18 per Guest

Warm Grilled Cheese Sandwiches, House made Tomato Soup "Shooters" \$10 per Guest

> am – morning

> pm - afternoon



Hot & Cold Beverages

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Fine Teas \$105 per Gallon

Starbucks Frappuccinos \$7 each

Orange Juice and Grapefruit Juice \$8 per Guest or \$40 per Quart

Chilled Tomato, Apple, V-8 and Cranberry Juice \$6 per Guest or \$35 per Quart

Natural and Sparkling Spring Waters, Mineral Waters, Assorted Soft Drinks \$6 each

(note: we carry Pepsi products, Coke products can be available upon request at \$7 each)

Red Bull • Sugar-Free Red Bull \$7 each

Iced Tea and Lemonade \$7 per Guest or \$105 per Gallon

Smart Water • Vitamin Water \$8 each

Fruit Infused Water (choice of: Berry, Watermelon, Lemon & Mint, Cucumber & Lime) \$25 per Gallon

The Stanford Court Renaissance San Francisco Hotel

905 California Street | San Francisco | CA 94108

415.989.3500 | www.stanfordcourt.com

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ESSENCE

canapés

shrimp

wraps

sushi

bruschetta

tenderloin

dim sum

oysters

cheese



> hors d'oeuvre > station > themed

hors d'oeuvres selection

Butler Passed from Silver Trays by our Waiters or Elegantly Presented on an Attractively Decorated Buffet

Minimum Order per Item | One Dozen

Hot Hors d'Oeuvres

Risotto Fritters, Truffle Aioli | \$6

Parmesan Artichoke Heart | \$6.50

Crab Cake with Citrus Ginger Mayonnaise | \$7

Pizza with Spicy Chicken, Sweet Corn, Chipotle Peppers | \$6

Pizza with Tomato, Mozzarella, Pesto | \$6

Feta, Swiss Chard and Walnuts in Phyllo | \$6

Sweet Potato "Cigar" | \$6

Lamp "Lollipop", Organic Tzatziki Sauce | \$6.50

Pecan Dusted Chicken with Peach Chutney | \$6

Blue Cheese and Cranberry en Croute | \$6

Chicken Satay with Peanut Sauce | \$6

Grilled Honey Soy Glazed Shrimp | \$6.50

Beef and Wild Mushroom en Croûte | \$6

Coney Island "Dogs", Sauerkraut and Mustard | \$6.50

Smoked Chicken Quesadilla | \$6

Cold Hors d'Oeuvres

Sesame Seared Ahi on Wonton with Wasabi Aioli | \$6.50

Sliced Beef Tenderloin and Bleu Cheese Crostini | \$6

Devilled Eggs, Pickled Peppers, Olive Oil Mayonnaise | \$6

Shrimp Ceviche Shooters | \$7

Chilled Jumbo Shrimp | \$7

Dungeness Crabmeat Salad on Cucumber | \$6.50

Blue Cheese and Poached Pear Tartlet | \$6

Smoked Salmon on Potato Pancake, Osetra Caviar | \$6.50

Roasted Vegetable Napoleon / \$6

> hors d'oeuvre > station > themed

reception presentations

Antipasti Platter

Array of Savory Sliced Meats and Cheeses to Include Salami, Provolone and Mozzarella, Grilled Vegetables of the Season Brushed with Aged Balsamic Vinegar and Extra Virgin Olive Oil Displayed with an Assortment of Olives, Artichoke Hearts and Chick Peas | \$13 per Guest



Chips & Salsa

Avocado Guacamole and Mild Salsa Roja served with Crispy Corn Tortilla Chips | \$7 per Guest

Fruit & Cream Presentation

Colorful Array of Whole and Sliced Seasonal Fresh Fruits and Berries served with Silver Bowls of Brown Sugar and Sour Cream | \$8.50 per Guest

Vegetable Crudité Display

Lavish Display of Sliced in Season Raw Market Vegetables with a Duet of Savory Dipping Sauces | \$10 per Guest

Sauce Selections: Cucumber Yogurt, Maytag Blue Cheese, Hummus, and Roasted Garlic/Grilled Peppers/Onions

Cheese Trio Presentation

With a Colorful Array of Sliced Pears and Apples, Fresh Strawberries, Bunches of Grapes, Dried Figs and Walnuts. Baskets of Sliced Baguettes, Crostini, Breadsticks and Traditional Water Crackers | \$15 per Guest, 30 Guest Minimum | Please Make Three Selections From Our Fine Imported and Domestic Cheeses | Additional Cheese Selections \$2.50 per Guest

Cambozola Camembert Maytag Blue Aged Sonoma Jack Brie Nicasio Square (soft) Toma (hard) Manchego Point Reyes Blue

Pasta Station | \$18.00 per Guest, 30 Guest Minimum - Additional Toppings \$2.50 per Guest

Penne, Tortellini and Fusilli Pasta Cooked To Order with a Trio of Sauces: Alfredo, Basil Marinara and Pesto, Served with Freshly Baked Garlic Bread and Your Choice of Six Toppings:

Grated Asiago Cheese	Sun-Dried Tomatoes	Sautéed Wild Mushrooms	Grated Parmesan Cheese
Grilled Chicken Breast	Sautéed Onions	Toasted Pine Nuts	Cooked Shrimp
	Diced Ham	Fresh Cooked Peas	Sautéed Bell Peppers
		Sautéed Spinach	

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carving stations

Uniformed Chef in Attendance to Carve to Order. Please Include a Chef Fee of \$225 per Hour, per Chef

Roasted Whole Filet of Beef Tenderloin | \$475, Serves 30 Guests

Carved to Order and Served with a Warm Shallot Sauce, Horseradish Cream and Freshly Baked Miniature Rolls

Herb Crusted Sirloin of Beef | \$575, Serves 50 Guests

Carved to Order and served with Horseradish Cream, warm Merlot Sauce and Freshly Baked Miniature Rolls

Roasted Leg of Lamb | \$450, Serves 40 Guests

Carved to Order and Served with a Warm Rosemary Sauce

Honey Glazed Smoked Ham | \$450, Serves 50 Guests

Carved to Order and Served with a Honey Mustard Sauce and Freshly Baked Buttermilk Biscuits

Whole Roast Sonoma Turkey Breast | \$320, Serves 40 Guests

Carved to Order and Served with Traditional Turkey Gravy, Cranberry Sauce and Freshly Baked Cornbread



The Stanford Court Renaissance San Francisco Hotel

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ENJOY

cocktails

champagne

cordials

red wine

white wine

beer

non-alcoholic

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champagne & sparkling wines

Freixenet Blanc de Blancs San Sadurni d'Anoia	\$40
Mumm Napa Brut "Prestige" NV California	\$39
Moet & Chandon "Imperial" Epernay	\$110

white wines

Light to Full Intensity

Beringer Vineyards White Zinfandel Napa	\$37
Merryvale Vineyards "Starmont" Sauvignon Blanc Napa	\$42
Stone Cellars by Beringer Pinot Grigio California	\$39
Stone Cellars by Beringer Chardonnay California	\$39
Beaulieu Vineyards Century Cellars Chardonnay California	\$40
Arrowood Chardonnay Sonoma	\$62
Stag's Leap "Karia" Chardonnay Napa Valley	\$67
Baileyana Chardonnay Edna Valley	\$78

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red wines

Light to Full Intensity

MacMurray Ranch Pinot Noir Sonoma	\$44
Mark West Pinot Noir California	\$42
Stone Cellars by Beringer Merlot California	\$39
Beaulieu Vineyards Century Cellars Merlot California	\$40
Duckhorn Vineyards "Decoy" Merlot Napa Valley	\$57
Newton Claret Napa Valley	\$50
Stone Cellars by Beringer Cabernet Sauvignon California	\$39
Beaulieu Vineyards Century Cellars Cabernet Sauvignon California	\$40
Ferrari-Carano Vineyards Cabernet Sauvignon Alexander Valley	\$69
Beringer Vineyards Cabernet Sauvignon Knights Valley	\$57

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Hosted Bar (Charged on Consumption)

Select Brand Liquors	\$10.00
Premium Brand Liquors	\$11.00
Deluxe Brand Liquors	\$12.00
Domestic Beer	\$7.00
Premium Beer	\$8.00
Wine by the Glass	\$10.00
Soft Drinks (Pepsi Products)	\$6.00
Mineral Waters	\$6.00

Cash Bar

Select Brand Liquors	\$11.50
Premium Brand Liquors	\$13.00
Deluxe Brand Liquors	\$15.00
Domestic Beer	\$9.00
Premium Beer	\$9.75
Wine by the Glass	\$13.00
Soft Drinks (Pepsi Products)	\$7.50
Mineral Waters	\$7.50

Hosted Wine and Beer Bar

Featuring your choice of fine California Wines from our Wine List and the per bottle price.

Premium and Domestic Beer Selections at \$8.00 and \$7.00 per bottle.

Natural Spring Water and Sparkling Mineral Water at \$6.00 each.

Assorted Fruit Juice and Soft Drinks at \$6.00 each (Pepsi Products).

Aperitifs & Cordials

Courvoisier VS
Amaretto Di Saronno

Kahlúa

Grand Marnier

Drambuie

Bailey's Irish Cream

Frangelico

\$13.00 per Drink Hosted - \$16.50 per Drink Cash Bar

*A bartender fee of \$250 per bar will be charged for all bars.



hosted bar

Select Brands

Bourbon:	Jim Beam White Label
Scotch:	Grant's Family Reserve
Gin:	Gordon's
Vodka:	Smirnoff
Rum:	Cruzan Aged Light Rum
Tequila:	Jose Cuervo Gold
Whiskey:	Canadian Club
Brandy:	Korbel

One Hour	\$22 Per Guest
Each Additional Hour	\$15 Per Guest

Premium Brands

Bourbon:	Maker's Mark
Scotch:	Johnnie Walker Red
Gin:	Tanqueray
Vodka:	Absolut 80
Rum:	Bacardi Superior
Rum:	Captain Morgan Original Spices
Tequila:	1800 Silver
Whiskey:	Jack Daniels, Canadian Club
Brandy:	Korbel

One Hour	\$24 Per Guest
Each Additional Hour	\$18 Per Guest

Deluxe Brands

Bourbon:	Knob Creek
Scotch:	Johnnie Walker Black
Gin:	Bombay Sapphire
Vodka:	Grey Goose
Rum:	10 Cane
Tequila:	Patron Silver
Whiskey:	Crown Royal
Brandy:	Hennessey VSOP

One Hour	\$27 Per Guest
Each Additional Hour	\$20 Per Guest

All Bars include:

Stone Cellars Chardonnay, Merlot & Cabernet Sauvignon

Premium Beer (Heineken, Sierra Nevada Pale Ale, Corona, Amstel Light & Samuel Adams Lager)

Beer (Bud, Bud Light, Michelob Ultra, O'Douls)

Soft Drinks (Pepsi Products)

Mineral Waters

*A bartender fee of \$250 per bar will be charged for all bars.

California Alliance

2012 Winter Executive's Conference

Conference Hotel and Travel Information

DATES:

February 15-17, 2012

ADDRESS:

The Stanford Court Renaissance San Francisco Hotel
905 California Street – Nob Hill
San Francisco, CA 94108
Phone: (800) 468-3571 or (415) 989-3500
Fax: (415) 391-0513
Website: <http://cwp.marriott.com/sfosc/caalliance/>

ROOM RATE:

A limited number of rooms are available at The Stanford Court Renaissance San Francisco Hotel at a special conference rate of \$140 single or double occupancy until January 11, 2012

HOTEL RESERVATIONS:

Reservation Phone Number: (800) 468-3571 or (415) 989-3500
Hotel Reservation: <http://cwp.marriott.com/sfosc/caalliance/>

CONFERENCE REGISTRATION:

Registration and payment must be received by January 11, 2012. Any registrations received after January 11, 2012 will have an additional late fee \$50 added to registration fee, no exceptions!

AIRPORT TRANSPORTATION:

San Francisco International Airport (SFO) and Oakland International Airport (OAK) are both located approximately 20 miles from Downtown San Francisco; please allow at least one-hour travel time.

Rental Cars: The following Rental Car Agencies are available at San Francisco and Oakland

Alamo.....	(800) 327-9633
Avis.....	(800) 331-1212
Budget.....	(800) 527-0700
Dollar.....	(800) 654-3131
Enterprise.....	(800) 325-8007
Hertz.....	(800) 367-2277
National.....	(800) 328-4567
Thrifty.....	(800) 367-2277

Shuttle Services

Super Shuttle (415) 558-8500

San Francisco and Oakland Airports

Door-to-Door services, 24 hours / 7 days per week, \$17 one way per person San Francisco International Airport, \$27 one way per person Oakland Airport. From Hotel to San Francisco and Oakland airports, advance reservations are required. Reservations are not necessary from San Francisco and Oakland airports to your arrival destination- the blue & yellow vans pick up passengers at designated locations at the Ground Transportation area. 3 stops maximum.

Quake City (415) 621-2831

Oakland and San Jose Airports

Door-to-Door services, 24 hours / 7 days per week, \$29 one way to the Oakland Airport for the first person, \$15 for each additional person. To the San Jose airport, the price is \$125 one-way for one person or \$75 one-way for multi-passengers, \$15 for each additional passenger. From the Hotel to Oakland and San Jose airports, advance reservations are required. From Oakland and San Jose airports, reservations are not necessary – the red & yellow vans pick-up at designated locations.

Door-Door Airport Service (415) 775-5121

San Francisco Airport only

Service on demand is from San Francisco International Airport to all San Francisco hotels. There is no service from hotels to the airport. After claiming your luggage, call for pick up and departure location using the phone provided at the Ground Transportation area of the Arrivals Section. \$18 per person, approximately 3-5 stops.

Taxi Service

San Francisco, Oakland, San Jose Airports

One way: to / from San Francisco Airport \$45 / Oakland Airport \$55

Ace Cab:.....	(415) 920-0715
City Wide	(415) 920-0700
De Soto (Van service available).....	(415) 970-1300
Diamond Cab:.....	(415) 781-1138
Veteran's Cab:.....	(415) 552-1300
Yellow Cab:	(415) 626-2345

Limousine / Town car Service (415) 298-8532

San Francisco and Oakland Airports

Town car service is available to and from San Francisco and Oakland Airports. One-way: to / from San Francisco Airport \$83 inclusive / to / from Oakland Airport \$132 inclusive. Stretch Limousine service one-way: to / from San Francisco Airport \$95 inclusive to / from Oakland Airport \$150 inclusive. Rates quoted above are subject to change.

Other Ground Transportation:

BART.....	(650) 992-2278
San Francisco Muni.....	(415) 673-6864
AC Transit	(510) 817-1717
Golden Gate (Marin County).....	(415) 923-2000
Sam Trans (San Mateo).....	(800) 660-4287
Amtrak.....	(800) 872-7245

WEATHER / CLIMATE:

San Francisco has a unique “microclimate” due to its location: bordered on one side by the Pacific Ocean and one side by the San Francisco Bay. San Francisco enjoys a high “Clean Air Quality.”

Average Temperatures in San Francisco in the month of February is 53 degrees Fahrenheit.

CONFERENCE AGENDA:

Available in early December 2011