# **EXHIBITOR PACK**

HENRY B. GONZÁLEZ CONVENTION CENTER SAN ANTONIO, TEXAS



THE RK CULINARY GROUP

# Welcome, Bienvenido, Bienvenue, Wilkommen, 'Ahlaan Bik, Välkomna, Welkom, Yokoso, 欢迎 (Huan Yíng)

On behalf of The RK Culinary Group, we welcome you to the dynamic Henry B. González Convention Center and the amazing city of San Antonio. Prepare to discover an incredible diversity of contemporary attractions, historic landmarksand virtually non-stop entertainment all matched by our equally amazing options for award-winning cuisine!

The RK Culinary Group, the largest privately held culinary group in San Antonio, represents the talents of our city's finest catering professionals with over 70 years of renowned experience. Our dedication to the most inspired selections, locally sourced whenever possible for authentic preparation and freshest flavor, matched by the highest standards of service make every event a success from start to finish.

Whatever your taste, event theme, or dietary requests, we have the perfect menu and ideal solutions to fit the occasion for any number of

guests. Quality preparation, exacting attention to every detail and presentation, and sensational cuisine has raised the bar for event dining that surpasses all others.

The distinguished professionals who comprise The RK Culinary Group understand what it takes to make great food—so please explore our extensive menu opportunities and let us know if you have any special needs or event considerations that require customized meal selections.

Our entire team is here to help and ensure your visit to the Henry B. González Convention Center is bold, bright, and the most beautiful experience on every level. We look forward to serving you soon!

# POLICIES AND PROCEDURES

#### THE RK CULINARY GROUP (RKIII), LLC EXHIBITOR FOOD SERVICE

Please advise if a table is needed for service as well as the show colors so we can dress the table properly.

All prices quoted are subject to a 22% service charge and applicable sales tax.

Orders must be received and either paid in full or secured with a credit card two weeks prior to the start of the show, as a 10% or \$50 late fee (whichever is greater) will be applied.

Your credit card will be charged 72 hours prior to the start of your service for the total estimated amount plus a \$200.00 deposit.

All additional charges will be charged to the credit card on file.

A final invoice and receipt will be sent at the conclusion of the show.

We accept: Visa, Master Card, American Express or check made payable to: The RK Culinary Group, LLC

A Copy of the credit card and driver's license must accompany the Credit Card Authorization Form.

Please note when requesting specialty items, The RK Culinary Group will order and bill exhibitor for the exact amount requested.

All electrical needs must be arranged through the show's electrician.

#### HENRY B. GONZÁLEZ CONVENTION CENTER EXHIBITOR SAMPLE & FOOD PROMOTION GUIDELINES

Exhibitors are permitted to use their own serving vessels (buckets, cups, bags) displaying their logo.

In the event that The RK Culinary Group cannot provide a specific product, the exhibitor must first obtain verification from the Catering Sales Staff. Once confirmed the Event Services Manager of the Henry B. González Convention Center must grant permission to bring in the specific product.

Distribution of individual pieces of hard candy or chocolate mints from any source is permitted.

Exhibitors may provide 2 ounce, or less, food product samples of their individual brand name products.

Exhibitors may provide 4 ounce, or less, non-alcoholic beverage samples of their individual brand name products.

Exhibitors may provide full-size food or non alcoholic beverage samples of their individual brand name products. Corking fees will apply.

Any exhibitor wanting to distribute alcoholic beverages must first receive permission from the show's management at least one week prior to the event. The Off Duty Police Office must be notified. It is up to their discretion whether or not an officer will need to be present. All product must be provided through the RK Culinary Group.

Requests for permission to serve food and/ or beverage samples outside of these parameters must be submitted in writing to the Event Service Manager. The written request must come from the customer (licensee), and must contain the name of the exhibitor(s) or sponsor(s), date, time, location, the product(s) to be served, and reason why.

### FEES

**BOOTH DELIVERY** 

\$25 | DELIVERY

RECEIVING & STORAGE FEE

\$250 | DAY

CHINA FLATWARE \$2.50 | PERSON

ICE \$15 | 10 LBS

010 | 10 LDD

#### ATTENDANT & BARTENDER FEE

Five consecutive hour minimum TABC CERTIFIED BARTENDER IS REQUIRED WHEN PURCHASING ALCOHOL BEVERAGES \$30 | HOUR

### BEVERAGES

#### COFFEE

Regular and Decaffeinated \$70 | GALLON

ASSORTED HOT HERBAL TEA

\$70 | GALLON

ICED TEA \$47.50 | GALLON

HOT COCOA

\$60 | GALLON

SODAS \$4 | CAN

LEMONADE \$47.50 | GALLON

AGUA FRESCAS

\$50 | GALLON

#### FRUIT INFUSED WATER

Prickly Pear-Hibiscus Watermelon-Mint Pineapple-Strawberry

\$50 | GALLON

#### **BOTTLED WATER**

\$4 | BOTTLE

#### **FIJI WATER**

\$7 | BOTTLE

SELF SERVEWATER UNIT

\$85 | DAY

Spring Water \$32 | 5 GAL BOTTLE

ALL BEVERAGE SERVICES INCLUDE 8 OZ. CUPS AND COCKTAIL NAPKINS. ONE GALLON EQUALS APPROXIMATELY 18-20 SERVINGS 22% ADDITIONAL SERVICE CHARGE AND ALL APPLICABLE SALES TAXES

### MACHINE RENTAL

NOTE: ELECTRICITY REQUIREMENTS WILL NEED TO BE MADE FOR ALL MACHINES THROUGH THE SHOW'S ELECTRICIAN.



STARBUCKS COFFEE & HOT TEA SET-UP Service includes Tazo tea bags, sleeves, cups, sugar, creamers, stirs.

BOOTH FLOOR SPACE REQUIREMENTS: 4'10" L x 2'5" W X 2'10" H POWER REQUIREMENTS: NO POWER IS NEEDED \$250 | SET UP FEE

#### **Syrups**

Optional, additional cost *CUP SIZE: 12 OZ STARBUCKS CUPS WITH LID & SLEEVES* \$95 | GALLON

#### **MARGARITA MACHINE**

Service includes 8 oz. disposable cups, cocktail napkins, margarita salt, stirrers, and fresh cut lime.

MACHINE HOLDS UP TO TWO (2) FLAVORS BOOTH FLOOR SPACE REQUIREMENTS: 36" L x 21" W POWER REQUIREMENTS: 120 VOLTS \$500 | DAY

Margarita Mix Flavors Classic Margarita, Strawberry, Mango, and Watermelon MINIMUM OF 3 GALLONS PER ORDER \$125 | GALLON

#### **SMOOTHIE MACHINE**

Service includes 8 oz. disposable cups, cocktail napkins.

MACHINE HOLDS UP TO TWO (2) FLAVORS BOOTH FLOOR SPACE REQUIREMENTS: 36" L X 21" W POWER REQUIREMENTS: 120 VOLTS \$400 | DAY

Smoothie Flavors Peach, Strawberry, Mango, Strawberry-Banana MINIMUM OF 3 GALLONS PER ORDER \$100 | GALLON

#### ANTIQUE POPCORN CART

Service includes bags and cocktail napkins.

BOOTH FLOOR SPACE REQUIREMENTS: 24" L x 40" W POWER REQUIREMENTS: 120 VOLTS \$500 | DAY

Popcorn One case contains 24 packages. Approximately 15-18 servings per package. \$200 | CASE

\$200 | CASE

#### **COOKIE BAKING OVEN**

Service includes disposable napkins and plates.

BOOTH COUNTER SPACE REQUIREMENTS: 21" L X 20" W POWER REQUIREMENTS: 120 VOLTS \$500 | DAY

Cookie Options Chocolate Chip, Oatmeal Raisin, Sugar \$44.25 | DOZEN



#### STARBUCKS ICED TEA SET-UP

Service includes 3 Types of Tea, Passion, Zen, Black Tea, Clear Cups with Lids, Sugar, Classic and Raspberry Syrup, Napkins and Ice.

BOOTH FLOOR SPACE REQUIREMENTS: 36" L x 21" W POWER REQUIREMENTS: NO POWER IS NEEDED \$250 | SET UP FEE

Syrups Classic and raspberry are included CUP SIZE: 16 OZ STARBUCKS CLEAR CUPS WITH LID \$95 | GALLON

#### ALL MACHINES REQUIRE AN ATTENDANT OR BARTENDER ATTENDANT & BARTENDER FEE: \$30 | HOUR-MINIMUM FIVE (5) CONSECUTIVE HOURS PER MACHINE

22% ADDITIONAL SERVICE CHARGE AND ALL APPLICABLE SALES TAXES

## MACHINE RENTAL (CONT.)

NOTE: ELECTRICITY REQUIREMENTS WILL NEED TO BE MADE FOR ALL MACHINES THROUGH THE SHOW'S ELECTRICIAN.

#### FREEZER

BOOTH FLOOR SPACE REQUIREMENTS: 59" L x 26" W | 25" L x 50" W POWER REQUIREMENTS: 120 VOLTS; 2000 WATT OUTLET \$250 | DAY

Ice Cream Bars \$4.00 | EACH

#### **ITALIAN ICE CART RENTAL**

BOOTH FLOOR SPACE REQUIREMENTS: 25" L x 33" W POWER REQUIREMENTS: 120 VOLTS; 2000 WATT OUTLET \$500 | DAY

Italian Ice Flavors Mango, Watermelon, Strawberry, Lime MINIMUM ORDER OF 100 SERVINGS \$4 | 40Z SERVING



#### **YOGURT MACHINE**

Service includes full hopper of two flavors, cups, spoons and various toppings.

BOOTH FLOOR SPACE REQUIREMENTS: MACHINE IS 15 SQUARE FEET POWER REQUIREMENTS: 220 VOLT / 30 AMP \$325 | DAY \$1200 | SET UP

Additional Gallons of Yogurt \$1000 | GALLON

#### PRETZEL WARMER

Service includes disposable napkins and plates. BOOTH COUNTER SPACE REQUIREMENTS: 20" L X 19" W POWER REQUIREMENTS: 120 VOLTS \$500 | DAY





#### OJ MACHINE

Service includes cups, lids, straws, napkins.

BOOTH FLOOR SPACE REQUIREMENTS: 70"H X 27"L X 21" W POWER REQUIREMENTS: 120 VOLTS \$400 | DAY

Oranges \$100 | CASE

Prosecco \$30 | BOTTLE MINIMUM ORDER OF SIX (6) BOTTLES

#### TABLE TOP ESPRESSOMACHINE

Service includes 12 oz. disposable coffee cups, lids, stir sticks, assorted sugars, creamer, milk.

BOOTH COUNTER SPACE REQUIREMENTS: 21" L x 17" W POWER REQUIRED: TWO-WIRE GROUNDED SERVICE | 220 VOLTS; 30 AMPS | (L1, L2, G) | NEMA L6-30P RECEPTACLE REQUIRED \$750 | DAY

Espresso Beverage Options Americano, Cappuccino, Caramel Macchiato, Latte, Mocha 5 flavored syrupsincluded

MINIMUM OF 250 BEVERAGES SERVED \$5 | BEVERAGE

ALL MACHINES REQUIRE AN ATTENDANT OR BARTENDER ATTENDANT & BARTENDER FEE: \$30 | HOUR-MINIMUM FIVE (5) CONSECUTIVE HOURS PER MACHINE

22% ADDITIONAL SERVICE CHARGE AND ALL APPLICABLE SALES TAXES

### BAKERYITEMS

#### **BAKERY FRESHCOOKIES**

\$44.25 | DOZEN

#### **ASSORTED PASTRIES**

Cinnamon Rolls, Danish, Donuts \$50.50 | DOZEN

PECAN BROWNIES AND BLONDIES \$44.25 | DOZEN

ASSORTED MINICUPCAKES

\$52 | DOZEN

#### **PIE TIME**

Mini and Classic Pies Includes: Seasonal Fruit, Chocolate Pies

\$8 | SERVING

### HORS D'OEUVRES

#### **INDIVIDUAL VEGGIE CRUDITÉ SHOOTERS**

Ranch Dressing, Blue Cheese Dressing

\$6 | EACH

CHICKEN SALAD MINI PO'BOYS Green Grapes, Poppy Seed Brioche \$7 | EACH

CHIPS AND SALSA Corn Tortilla Crisps, Roasted Salsa, Green Salsa, Pico de Gallo \$7 | PERSON

#### PICNIC CHEESES AND CRACKERS DISPLAY

Domestic Cheeses, Crackers, Breadsticks, Green Grapes \$7 | PERSON

RK'S JALAPEÑO CHICKEN BITES \$6 | EACH

CHIPOTLE CHICKEN CHEDDAR FLAUTAS \$6 | EACH

BEEF EMPANADAS \$5 | EACH

CORNED BEEF "REUBEN" TAQUITOS Swiss, Sauerkraut, 1000 Island Dressing

\$7 | EACH

SPICY SRIRACHA TOFU TAQUITOS

Black Beans, Onions, Kale Rice

\$7 | EACH

SERVICE INCLUDES 6" DISPOSABLE PLATES AND COCKTAIL NAPKINS 22% ADDITIONAL SERVICE CHARGE AND ALL APPLICABLE SALES TAXES

### BAR

### TEXAS WINE TASTING EXPERIENCE BECKER VINEYARDS

Becker Cabernet Sauvignon Reserve

Becker Chardonnay

Becker Viognier Reserve

Becker Tempranillo

BARTENDER REQUIRED MUST ORDER ALL (4) FOUR VARIETALS; MINIMUM OF (2) TWO BOTTLES OF EACH VARIETAL \$35 | BOTTLE

#### SAN ANTONIO BEER TASTING EXPERIENCE

BARTENDER REQUIRED MUST ORDER ALL (3) THREE VARIETALS \$525 | PONY KEY (APPROXIMATELY 85 SERVINGS)

\$780 | KEG (APPROXIMATELY 165 SERVINGS)

#### WHISKEY TASTING

Bourbon Whiskey Angel's Envy \$160 | BOTTLE

Buffalo Trace \$160 | BOTTLE

Texas Bourbon Garrison Bros \$200 | BOTTLE

Scotch Whiskey Glenmorangie Quinta Ruban - 12 year \$250 | BOTTLE

Irish Whiskey Red Breast - 12 year \$250 | BOTTLE

\$2000 | WHISKEY EXPERT AND SET UP

#### LIQUID NITROGEN COCKTAIL BAR

Frozen Cocktail Bar (alcoholic) Package Includes:

Trained and licensed staff

LED bar and podium with ability to match company colors (LED only)

Disposable cups, spoons, and napkins

Up to two (2) flavors

2-Hour Package \$2900 | 200 STANDARD BOOTH SERVINGS

4-Hour Package \$4785 | 400 STANDARD BOOTH SERVINGS

6-Hour Package \$6585 | 600 STANDARD BOOTH SERVINGS

ADDITIONAL SERVICE TIME IS \$35 | HOUR

ADDITIONAL DAY SET-UP FEE: \$250 | DAY

ALCOHOL MUST BE PURCHASED FROM THE RK CULINARY GROUP

Flavor Options Simply Lime Margarita, Chocolate Whiskey Ice Cream Cocktail, Peach Bellini, Sinfully Scotch Ice Cream Cocktail, Cranberry Cocktail, Strawberry Margarita, Amaretto Freeze, Piña Colada, or White Russian Ice Cream Cocktail



EXAMPLE OF WHISKEY TASTING BOOTH SHOWN ABOVE

BARTENDER FEE: \$25 | HOUR-MINIMUM FIVE (5) CONSECUTIVE HOURS 22% ADDITIONAL SERVICE CHARGE AND ALL APPLICABLE SALES TAXES

# EXHIBITORORDERFORM& CREDIT CARDAUTHORIZATION

THE RK CULINARY GROUP

PLEASE RETURN THIS PAGE ONLY TO:

210.225.4535 | FAX 210.224.5120

Trade Show Name:					Show Dates:					
Loca	ation of E	xhitibits:		Booth Number:	•		Booth Name:			
						·				
Com	panyNam	e:				On-Site Contact: [AUTHORIZED SIGNEE]				
Phone #:					Phone #:					
Cell #:					Cell #:					
Fax #:					Fax #:					
Ema	il #:				1	I				
Date	Time	Quantity		ltem	Table Needed	Attendant Required		ed	Price Per Unit	Total
	L				1	1			Sub Total:	
							2	22% Service Charge:		
Sign for Authorization:								8.25% Sales Tax:		
								Additional Deposit:		\$200.00
								(	Grand Total:	

#### PLEASE REMEMBER:

SEND COPIES OF YOUR CREDIT CARD AND DRIVER'S LICENSE ALONG WITH YOUR SIGNED CREDIT CARD AUTHORIZATION



# Please fill out the following information and fax or e-mail back allowing us to process your credit card payment request. Please fill out all areas of the form. The charge will appear from The RK Culinary Group for any of the services you may receive.

I, \_\_\_\_\_(client) hereby authorize **The RK Culinary Group** to charge my credit card as indicated on this form *and use for any outstanding balances due to the company*.

#### CARDHOLDER INFORMATION:

Name as it appears on card:	
Credit Card Stmt Address: Street / City / State / Zip 0	Code
Phone Number:	(including area code)
Cardholder Signature:	
Email Address for receipt verification:	
CREDIT CARD INFORMATION:	
VISA MASTERCARD AMX	DISCOVER
Credit Card Number:	
Expiration Date:CVV2 Security Code:	
Amount to be charge:	
EVENT INFORMATION:	
Event Order #Date of Event:	
EventName:Location:	
Name to be Billed(invoiced):	
Billing Address: Street / City / State / Zip Code	