

EXHIBITORPACK

HENRY B. GONZÁLEZ CONVENTION CENTER
SAN ANTONIO, TEXAS



THE RK CULINARY GROUP

*****ORDERS MUST BE RECEIVED AND SECURED WITH A CREDIT CARD TWO WEEKS PRIOR TO THE START OF THE SHOW, OR A \$250.00 LATE FEE WILL BE APPLIED.**

Welcome

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 landmarks and 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 secured with a credit card two weeks prior to the start of the show, or a \$250.00 late fee 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 ounces, or less, food product samples of their individual brand name products.

Exhibitors may provide 4 ounces, 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.

EXHIBITOR SERVICES

FEES

BOOTH DELIVERY

\$25 | DELIVERY

RECEIVING & STORAGE FEE

\$250 | DAY

CHINA FLATWARE

\$3.00 | PERSON

ICE

\$15 | 10 LBS

ATTENDANT FEE

\$150 | MINIMUM, FOR A 5-HOUR CONSECUTIVE PERIOD

\$30 | EACH ADDITIONAL HOUR

(SEE PAGE 8 FOR BARTENDER FEES)

BEVERAGES

COFFEE

Regular and Decaffeinated

\$72.50 | GALLON

ASSORTED HOT HERBAL TEA

\$72.50 | GALLON

ICED TEA

\$53 | GALLON

HOT COCOA

\$72.50 | GALLON

SODAS

\$4 | CAN

LEMONADE

\$53 | GALLON

AGUA FRESCAS

\$59 | GALLON

FRUIT INFUSED WATER

Prickly Pear-Hibiscus

Watermelon-Mint

Pineapple-Strawberry

\$59 | GALLON

BOTTLED WATER

\$4 | BOTTLE

SELF SERVEWATER UNIT

\$85 | DAY

Spring Water

\$40 | 5 GALLON 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

EXHIBITOR SERVICES

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 Starbucks Coffee, Decaf Coffee, Tazo Tea Bags, sleeves, cups, sugar, creamers, stirs. (Flavored Syrups are an additional cost.)

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

COFFEE, DECAF & HOT TEA, 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

COOKIE BAKING OVEN

Service includes disposable napkins and plates.

BOOTH COUNTER SPACE REQUIREMENTS: 21" L x 20" W
POWER REQUIREMENTS: 120 VOLTS; 15 AMPS

\$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 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
SEE PAGE 4 FOR ATTENDANT FEES

22% ADDITIONAL SERVICE CHARGE AND ALL APPLICABLE SALES TAXES

EXHIBITOR SERVICES

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

\$5.50 | 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 | 4OZ 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

\$1525 | INITIAL SET UP FEE

\$500 | ADDITIONAL DAY FEE

Additional Gallons of Yogurt

\$1000 | GALLON (220 Servings)



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 (*Requires Bartender)*

\$30 | BOTTLE

MINIMUM ORDER OF SIX (6) BOTTLES

TABLE TOP ESPRESSO MACHINE

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 syrups included

MINIMUM OF 250 BEVERAGES SERVED

\$5 | BEVERAGE

PRETZEL WARMER

Service includes disposable napkins and plates.

BOOTH COUNTER SPACE REQUIREMENTS: 20" L X 19" W POWER REQUIREMENTS: 120 VOLTS

\$500 | DAY

Soft Pretzel

\$52 | DOZEN

ALL MACHINES REQUIRE AN ATTENDANT

SEE PAGE 4 FOR ATTENDANT FEES

22% ADDITIONAL SERVICE CHARGE AND ALL APPLICABLE SALES TAXES

EXHIBITOR SERVICES

BAKERY ITEMS

BAKERY FRESH COOKIES

\$44.25 | DOZEN

ASSORTED PASTRIES

Cinnamon Rolls, Danish, Donuts

\$50.50 | DOZEN

PECAN BROWNIES AND BLONDIES

\$48.50 | DOZEN

ASSORTED MINICUPCAKES

\$52 | DOZEN

PIE TIME

Mini and Classic Pies

Includes: Seasonal Fruit, Chocolate Pies

\$10 | SERVING

HORS D'OEUVRES

INDIVIDUAL VEGGIE CRUDITÉ SHOOTERS

Ranch Dressing, Blue Cheese Dressing

\$6 | EACH

CHIPS AND SALSA

Corn Tortilla Crisps, Roasted Salsa, Green Salsa, Pico de Gallo

\$8.25 | PERSON

PICNIC CHEESES AND CRACKERS DISPLAY

Domestic Cheeses, Crackers, Breadsticks, Green Grapes

\$8.25 | PERSON

RK'S JALAPEÑO CHICKEN BITES

\$6 | EACH

PULLED BEEF SHORTRIB EMPANADAS

\$6 | EACH

Additional Options Available Upon Request

SERVICE INCLUDES 6" DISPOSABLE PLATES AND COCKTAIL NAPKINS

22% ADDITIONAL SERVICE CHARGE AND ALL APPLICABLE SALES TAXES

EXHIBITOR SERVICES

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

We recommend ordering (3) varietals of Local San Antonio Beer for a tasting. Please work with your AE to determine what is currently available. Most common brands are: Alamo Beer Company, Ranger Creek and Weathered Souls.

WHISKEY TASTING

\$2000 | WHISKEY EXPERT AND SET UP

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

NOTE: Prices for alcohol subject to change based on availability

LIQUID NITROGEN COCKTAIL & ICE CREAM BAR

Frozen Cocktail and/or Ice Cream Bar 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

****Ask About Our Special Package Pricing****

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

HOSTED BAR IN YOUR BOOTH

Premium Cocktails | \$8.75 each

House Cocktails | \$7.75 each

Wine by the Glass | \$8.00 each

Imported Beer and Microbrew | \$7.00 each

Domestic Beer | \$6.00 each

Sodas and Bottled Water | \$4.00 each

BARTENDER REQUIRED

BARTENDER FEES

\$150++ per bartender for a 2-hr period

\$225++ per bartender for a 3-hr period

\$300++ per bartender for a 4-hour period

(*) If your event falls into ½ hr. increments, the bartender fees will be rounded up to the next full hour charge.

NOTE: For Hosted Bars, we do recommend that you pre-determine either a budget for your bar or a maximum number of drinks to be served. Your bartender can check in with you as you get close to your maximum number. This will help ensure that your bar bill does not exceed your overall budget.



EXAMPLE OF WHISKEY TASTING BOOTH

22% ADDITIONAL SERVICE CHARGE AND ALL APPLICABLE SALES TAXES

EXHIBITOR ORDER FORM &

CREDIT CARD AUTHORIZATION



PLEASE RETURN THIS ORDER FORM & CREDIT CARD AUTHORIZATION FORM TO:

210.225.4535 | FAX 210.270.8260

THE RK CULINARY GROUP

Trade Show Name:				Show Dates:			
Location of Exhibits:			Booth Number:		Booth Name:		
Company Name:				On-Site Contact: [AUTHORIZED SIGNEE]			
Phone #:				Phone #:			
Cell #:				Cell #:			
Fax #:				Fax #:			
Email #:							
Date	Time	Quantity	Item	Table Needed	Attendant Required	Price Per Unit	Total
Sign for Authorization: _____						Sub Total:	
						22% Service Charge:	
						8.25% Sales Tax:	
						Additional Deposit: \$200.00	
						Grand Total:	

PLEASE REMEMBER:

*** ORDERS MUST BE RECEIVED AND SECURED WITH A CREDIT CARD TWO WEEKS PRIOR TO THE START OF THE SHOW, OR A \$250.00 LATE FEE WILL BE APPLIED.

ANY ADDITIONAL ORDERS WILL BE BILLED TO CREDIT CARD BELOW



CREDIT CARD AUTHORIZATION FORM
THE RK CULINARY GROUP
900 E. MARKET ST SAN ANTONIO, TX 78205
Phone: 210-225-4535 | Fax: 210-270-8260

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 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: _____

Event Name: _____ Location: _____

Name to be Billed (invoiced): _____

Billing Address: _____
Street / City / State / Zip Code