

# EXHIBITOR PACK

HENRY B. GONZÁLEZ CONVENTION CENTER  
SAN ANTONIO, TEXAS



THE RK CULINARY GROUP

# Welcome, Bienvenido, Bienvenue, Willkommen, 'Ahlaan Bik, Valkomna, Welkom, Yokoso, 欢迎 (Huan Yng)

On behalf of The RK Culinary Group, we welcome you to the dynamic Henry B. Gonzalez 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. Gonzalez Convention Center is bold, bright, and the most beautiful experience on every level. We look forward to serving you soon!

# POLICIES AND

## 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 21% 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.

# EXHIBITOR

## FEES

### BOOTH DELIVERY

\$25 | DELIVERY

### RECEIVING & STORAGE FEE

\$250 | DAY

### CHINA FLATWARE

\$2.50 | PERSON

### ICE

\$15 | 10 LBS

### ATTENDANT & BARTENDER FEE

Five consecutive hour minimum

*TABC CERTIFIED BARTENDER IS REQUIRED  
WHEN PURCHASING ALCOHOL BEVERAGES*

\$30 | HOUR

## BEVERAGES

### COFFEE

Regular and Decaffeinated

\$60 | GALLON

### ASSORTED HOT HERBAL TEA

\$60 | 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 SERVE WATER UNIT

\$75 | DAY

*Spring Water*

\$25 | 5 GAL BOTTLE

**ALL BEVERAGE SERVICES INCLUDE  
8 OZ. CUPS AND COCKTAIL NAPKINS.**

**ONE GALLON EQUALS APPROXIMATELY 18-20 SERVINGS**

21% ADDITIONAL SERVICE CHARGE AND ALL APPLICABLE SALES TAXES

# EXHIBITOR

## 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

BARTENDER REQUIRED

\$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

ATTENDANT REQUIRED

\$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  
ATTENDANT REQUIRED

\$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  
ATTENDANT REQUIRED

\$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

ATTENDANT & BARTENDER FEE: \$30 | HOUR—MINIMUM FIVE (5) CONSECUTIVE HOURS PER MACHINE

21% ADDITIONAL SERVICE CHARGE AND ALL APPLICABLE SALES TAXES

# EXHIBITOR

## 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

*Texas Famous Blue Bell Frozen Snacks  
Chocolate Fudge Bar, MOOO Bar, Krunch Bar, Vanilla Ice Cream  
Sandwich, Cookies'n Cream Sandwich*

\$5.00 | EACH

### ITALIAN ICE CART RENTAL

BOOTH FLOOR SPACE REQUIREMENTS: 25" L x 33" W  
POWER REQUIREMENTS: 120 VOLTS; 2000-WATT OUTLET

\$600 | DAY

*Italian Ice Flavors  
Mango, Watermelon, Strawberry, Lime*

MINIMUM ORDER OF 100 SERVINGS

\$6 | 4OZ SERVING



### SELF SERVICE 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

\$750 | DAY

\$1200 | SET UP

*Additional Gallons of Yogurt*  
\$85 | GALLON

### PRETZEL WARMER

Service includes disposable napkins and plates.

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

ATTENDANT REQUIRED

\$500 | DAY

*Soft Pretzel*

\$52 | DOZEN



### OJ MACHINE

Service includes cups, lids, straws, napkins.

BOOTH FLOOR SPACE REQUIREMENTS: 70"H X 27" L X 21" W

POWER REQUIREMENTS: 120 VOLTS

ATTENDANT REQUIRED

\$400 | DAY

*Oranges*

\$100 | CASE

*Prosecco*

\$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

ATTENDANT REQUIRED

\$750 | DAY

*Espresso Beverage Options*

Americano, Cappuccino, Caramel Macchiato, Latte, Mocha  
5 flavored syrups included

MINIMUM OF 250 BEVERAGES SERVED

\$5 | BEVERAGE

ATTENDANT & BARTENDER FEE: \$30 | HOUR—MINIMUM FIVE (5) CONSECUTIVE HOURS PER MACHINE

21% ADDITIONAL SERVICE CHARGE AND ALL APPLICABLE SALES TAXES

# EXHIBITOR

## BAKERY ITEMS

### BAKERY FRESH COOKIES

\$44.25 | DOZEN

### ASSORTED PASTRIES

Cinnamon Rolls, Danish, Donuts

\$46 | 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

\$5 | EACH

### CHICKEN SALAD MINI PO'BOYS

Green Grapes, Poppy Seed Brioche

\$6 | 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

\$5 | EACH

### CHIPOTLE CHICKEN CHEDDAR FLAUTAS

\$5 | EACH

### BEEF EMPANADAS

\$5 | EACH

### CORNED BEEF "REUBEN" TAQUITOS

Swiss, Sauerkraut, 1000 Island Dressing

\$6 | EACH

### SPICY SRIRACHA TOFU TAQUITOS

Black Beans, Onions, Kale Rice

\$6 | EACH

SERVICE INCLUDES 6" DISPOSABLE PLATES

AND COCKTAIL NAPKINS

21% ADDITIONAL SERVICE CHARGE AND ALL APPLICABLE SALES TAXES

# EXHIBITOR

## 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

### TEXAS BEER TASTING EXPERIENCE

*BARTENDER REQUIRED*

*MUST ORDER ALL (3) THREE VARIETALS*

*SHINER BOCK, FIREMEN'S 4, ALAMO GOLDEN ALE*

\$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  
BARTENDER REQUIRED | MUST ORDER ALL (4) FOUR  
VARIETALS

**BARTENDER FEE: \$30 | HOUR—MINIMUM FIVE**

**(5) CONSECUTIVE HOURS**

21% ADDITIONAL SERVICE CHARGE AND ALL APPLICABLE SALES TAXES

### 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*

SET-UP FEE | \$1000 (ONE-TIME FEE)

300 STANDARD BOOTH SERVINGS | \$6 PER SERVING

*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



# EXHIBITOR ORDER FORM CREDIT CARD AUTHORIZATION



PLEASE RETURN THIS PAGE ONLY TO:

210.225.4535 | FAX 210.224.5120 |

THE RK CULINARY GROUP

Trade Show Name:				Show Dates:			
Location of Exhibits:			Booth Number:		Booth Name:		
Company Name:				On-Site Contact: <small>[AUTHORIZED SIGNEE]</small>			
Phone #:				Phone #:			
Cell #:				Cell #:			
Fax #:				Fax #:			
Email #:							
Date	Time	Quantity	Item	Table Needed	Attendant Required	Price Per Unit	Total
Sign for Authorization: _____						Sub Total:	
						21% Service Charge:	
						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

*IF WE DO NOT RECEIVE--WE CANNOT PROCESS YOUR ORDER  
ANY ADDITIONAL ORDERS WILL BE BILLED TO CREDIT CARD BELOW*



THE RK CULINARY GROUP

CREDIT CARD AUTHORIZATION FORM  
THE RK CULINARY GROUP  
900 E. MARKET ST SAN ANTONIO, TX 78205  
Phone: 210-225-4535 Fax: 210-224-5120

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