

ACADEMY EXPO, 116 MARION ROAD, CINCINNATI, OH 45215

Phone (513) 772-1898 Fax (513) 322-4473

2024 Greater Cincinnati Bridal & Wedding Expo
ADDITIONAL EQUIPMENT ORDER FORM

Northern Kentucky Convention Center

1. Complete & fax to (513) 322-4473 or to Tommy's email: tommy@academyrents.com by the DEADLINE for discounted prices. Academy will email or fax a contract & charge slip to confirm receipt of your order. After the deadline, the higher Standard prices will apply, and the equipment is limited as indicated below.

PRE-SHOW DISCOUNT DEADLINE – ORDER BY Friday, September 13th, 2024.

2. Your 10'x10' Pipe & Drape booth includes Ivory/White Drape.

3. Complete the following area if you want to rent any ADDITIONAL equipment:

| <u>EQUIPMENT</u> | <u>Discounted</u> | <u>QTY</u> | <u>\$ TOTAL</u> | <u>After</u> |
|---|-------------------|------------|-----------------|-----------------|
| | <u>PRICES</u> | | | <u>Deadline</u> |
| | | | | <u>PRICES</u> |
| 8' x 30" Table, covered & skirted (show colors) | \$70.00 | X | | \$ 120.00 |
| 6' x 30" Table, covered & skirted (show colors) | \$60.00 | X | | \$ 100.00 |
| 6' TALL Table (40") cover/skirt (show colors) | \$80.00 | X | | \$ 140.00 |
| 8' TALL Table (40") cover/skirt (show colors) | \$90.00 | X | | \$ 140.00 |
| 30" Round Table with White Linen | \$55.00 | X | | N/A |
| 30" Round TALL Table with White Linen | \$65.00 | X | | N/A |
| Any size, plain table (Indicate size: _____) | \$30.00 | X | | \$ 60.00 |
| Folding Chair, black | \$ 6.00 | X | | \$ 12.00 |
| Deluxe Convention Chair Padded, Grey | \$12.00 | X | | N/A |

(Show color – Ivory White Booths, Black Skirting)

4. Complete payment information, Credit Card Only. All Credit Cards Accepted:

Name on Card _____
Credit Card Type _____ CVV# _____
Card # _____
Card Expiration Date _____

Subtotal \$ _____
Tax (7.8%) \$ _____
3.99% CC Fee \$ _____
Total Due \$ _____

Card Billing Address, State & Zip _____

5. Complete information, sign & fax this form:

Company Name _____
Address _____
City/State/Zip _____
Phone # _____
Fax # _____
Contact Person _____
Email _____
YOUR BOOTH# _____

Signature _____ Date _____

| BANNER/SIGN HANGING | BANNER/SIGN HANGING SERVICE | | | | | | | |
|---|-----------------------------|-----------|----------|-----------|----------|-------------|----------|-------|
| | Description of Services | Discount* | Quantity | Standard* | Quantity | Floor Rate* | Quantity | Total |
| | From 2 hanging points | \$ 190 | | \$ 230 | | \$ 370 | | |
| Each Additional Hanging Point | \$ 190 | | \$ 230 | | \$ 370 | | | |
| BANNER/SIGN HANGING SERVICES TOTAL | | | | | | | | |

| BASIC INTERNET ACCESS, NOT FOR STREAMING | | | | | | | |
|--|-----------|----------|-----------|----------|-------------|----------|-------|
| Supports 1 Device Only - Wired/Wireless Routers, Switches or DHCP Servers Prohibited | | | | | | | |
| PUBLIC WIRELESS / NKYCC Public Up to 5 Mbps - COMPLIMENTARY | | | | | | | |
| Description of Services | Discount* | Quantity | Standard* | Quantity | Floor Rate* | Quantity | Total |
| Hard Wired Internet Access - Includes: 1 Private IP address with speeds up to 10 Mbps (1st access code). Intended for light internet usage | \$ 375 | | \$ 450 | | \$ 750 | | |
| Secured Wireless up to 10 Mbps - Includes: 1 Private IP address with speeds up to 10 Mbps (1st access code). Intended for light internet usage | \$ 375 | | \$ 450 | | \$ 750 | | |
| Additional Codes for Basic Hard Wired or Wireless Internet with speeds up to 10 Mbps. Maximum 6 codes total | \$ 125 | | \$ 150 | | \$ 250 | | |

| DEDICATED INTERNET ACCESS, FOR STREAMING GAMING & WEBCAST | | | | | | | |
|---|-----------|----------|---------------|----------|-------------|----------|-------|
| Description of Services | Discount* | Quantity | Standard* | Quantity | Floor Rate* | Quantity | Total |
| HARDWIRED - Minimum of 14 Business Days Notice *Required for Streaming* | | | | | | | |
| Dedicated Internet 20 Mbps - Includes: 1 Public IP address and configuration of 2 ports (jacks). | \$ 4,500 | | NOT AVAILABLE | | | | |
| Additional Bandwidth 5 Mbps up to 100 Mbps. Pricing per 5 Mbps. For more than 100 Mbps call for quote | \$ 825 | | | | | | |
| Dedicated Internet Additional Port (Jack) Configuration (each) | \$ 125 | | | | | | |
| WIRELESS - Minimum of 14 Business Days Notice *Not for Streaming* | | | | | | | |
| Dedicated Wireless 10 Mbps w/ Private Custom SSID | \$ 2,600 | | NOT AVAILABLE | | | | |
| Additional Bandwidth 5Mbps up to 100 Mbps. Pricing per 5 Mbps. For more than 100 Mbps call for quote | \$ 825 | | | | | | |

| ADDITIONAL IT SERVICES | | | | | | | |
|--|-----------|----------|---------------|----------|-------------|----------|-------|
| DESCRIPTION OF SERVICES: | Discount* | Quantity | Standard* | Quantity | Floor Rate* | Quantity | Total |
| Voice/Credit Card Line(s) | \$ 270 | | \$ 325 | | \$ 540 | | |
| Conference IP Phone - Includes: Data line with up to two other parties | \$ 355 | | \$ 430 | | \$ 710 | | |
| Cable - Patch/Labor Minimum 14 business days notice | \$ 90 | | \$ 110 | | \$ 180 | | |
| Switch Rental 8-16 Port 10/100, | \$ 235 | | \$ 285 | | \$ 470 | | |
| Technical Assistance (1 hr. minimum), | \$ 160 | | NOT AVAILABLE | | | | |
| IT SERVICES TOTAL | | | | | | | |

| COMPRESSED AIR | | | | | | | |
|--|--|--|--|--|--|--|--|
| Please Call Convention Services For Information. | | | | | | | |

| WATER SERVICE | | | | | | | |
|--|--|--|--|--|--|--|--|
| Water Service is Only Available in the Event Center at Designated Areas. Please Call Convention Services For Information. | | | | | | | |

VOLT SERVICE

ELECTRICAL SERVICES

| Description of Services | Discount* | Quantity | Standard* | Quantity | Floor Rate* | Quantity | Total |
|--|-----------|----------|-----------|----------|-------------|----------|-------|
| 120 Volt | | | | | | | |
| 10 amps - 1,000 watts, one plug only | \$ 93 | | \$ 115 | | \$ 185 | | |
| 20 amps - 2,000 watts, one plug only | \$ 125 | | \$ 155 | | \$ 240 | | |
| 208 Volt Single Phase | | | | | | | |
| 20 amps - 3,300 watts, one plug only. Twistlock Plug/Harwired. | \$ 180 | | \$ 225 | | \$ 360 | | |
| 30 amps - 4,900 watts, one plug only. Twistlock Plug/Harwired. | \$ 205 | | \$ 255 | | \$ 410 | | |
| 40 amps - 6,600 watts, Hardwire/One Connection | \$ 260 | | \$ 325 | | \$ 475 | | |
| 50 amps - 8,300 watts, Hardwire/Once Connection | \$ 290 | | \$ 360 | | \$ 575 | | |
| 208 Volt Three Phase | | | | | | | |
| 20 amps - 5,700 watts, hardwired only | \$ 310 | | \$ 380 | | \$ 580 | | |
| 30 amps - 8,600 watts, hardwired only | \$ 320 | | \$ 400 | | \$ 625 | | |
| 40 amps - 11,500 watts, hardwired only | \$ 330 | | \$ 410 | | \$ 650 | | |
| 50 amps - 12,000 watts, hardwired only | \$ 350 | | \$ 440 | | \$ 690 | | |
| 60 amps - 14,400 watts, hardwired only | \$ 370 | | \$ 460 | | \$ 720 | | |
| 100 amps - 15,400 watts, hardwired only | \$ 590 | | \$ 680 | | \$ 1,080 | | |
| 200 amps - 57,000 watts, hardwired only | \$ 825 | | \$ 950 | | \$ 1,520 | | |
| 400 Amps - 208V Three Phase (114,000 watts), hardwired only. Feeder cable camlocks not provided. | \$ 1,400 | | \$ 1,650 | | \$ 2,650 | | |
| 408 Volt Three Phase | | | | | | | |
| 30 Amps-480V Three Phase-Events Center Only | \$ 390 | | \$ 480 | | \$ 750 | | |

ADDITIONAL SERVICES

| Description of Services | Discount* | Quantity | Standard* | Quantity | Floor Rate* | Quantity | Total |
|---------------------------------|-----------|----------|-----------|----------|-------------|----------|-------|
| Extension Cord Rental | \$ 40 | | \$ 50 | | \$ 80 | | |
| Multi-Outlet Power Strip Rental | \$ 40 | | \$ 50 | | \$ 80 | | |

ELECTRICAL SERVICES TOTAL

FOOD & BEVERAGE

Centerplate has exclusive food and beverage distribution rights within the Northern Kentucky Convention Center.

The Commonwealth of Kentucky Law prohibits any person and/or organization from bringing alcoholic beverages onto a licensed premise. All alcoholic beverages for display and/or distribution **MUST** be purchased from Centerplate. Organizations holding NKYCC License Agreement and/or their exhibitors **MAY** distribute sample food and/or beverage products **ONLY** upon written authorization, purchase of Health Department Permit and compliance with all Northern Kentucky Health Department regulations.

As of January 1, 2023, the Commonwealth of Kentucky will be charging a 6% sales tax on all sales.

Event Name: _____ Today's Date: _____

Card Holder Name: _____ Name/Booth #: _____

Billing Address: _____

City: _____ State: _____ Zip Code: _____

Ph: _____ Email: _____

MC/ VISA: _____ Expires: _____ Security Code: _____

American Express not accepted. 3% processing fee for credit card payments.

Card Holder Signature: _____ ORDER TOTAL: _____

CHECKS: Make payable to: The Northern KY Convention Center - (Total payment must accompany all orders)

** - Discount Rates apply to orders received and paid for at least 14 days prior to event Start Date. Standard Rates apply to orders received and paid for 13 days prior to Event Start Date up to Event Start Date (unless otherwise noted). Floor Rates apply to orders received on Event Start Date and afterwards.*



2024 TEMPORARY USE/DISPLAY OF GASOLINE/DIESEL MOTORIZED VEHICLES/BOATS EQUIPMENT FORM

1 West RiverCenter Blvd., Covington KY 41011
Phone: 859.261.1500 Email: services@nkycc.com

| | | |
|------------------|--|-------------|
| SERVICES REQUEST | Company Name: _____ | Date: _____ |
| | Booth Number: _____ | |
| | Event Name: _____ | |
| | Event Dates: Start Date: _____ End Date: _____ | |
| | Contact Name: _____ | |
| | Phone: _____ Fax: _____ Email: _____ | |

With the full execution of this form, is authorized to request these services and acknowledges full and complete understanding of the Terms, Conditions and Attachments. Terms and Conditions are attached.

NOTE: Dealers wishing to display or sell motor vehicles at a show that is Open to the Public must HAVE a permit with the Commonwealth of Kentucky. Exhibitors wishing to display or temporarily use gasoline or diesel motorized vehicles and equipment must conform to all state & local fire codes, including code NFPA 54 and return the completed form to the Center 10 days prior to official show installation.

| GENERAL CONDITIONS | |
|--------------------|---|
| 1. | The installation or operation of all equipment shall be under the supervision of a competent operator. |
| 2. | The vehicles can only be moved in/out of Center when building is unoccupied. |
| 3. | The Center reserves the right to require the exhibitor to employ a Facility Security Officer whenever vehicle engines are to be used to enter the building. The Center shall determine: The number of personnel and whether or not a member of the Covington Fire Department is required to be employed. (See published rates.) |
| 4. | The maximum amount of fuel permitted to remain in a tank shall be five gallons for gasoline vehicles and ten gallons for diesel vehicles or a maximum of 1/4 tank—whichever is lesser amount. |
| 5. | A locking type gas cap shall be installed on all gas tanks, or caps secured with tape to prevent tampering and the escape of vapors. |
| 6. | All batteries shall be disconnected while the vehicle is not in actual use. Exception made on Hybrid high voltage battery. |
| 7. | Fueling or de-fueling of vehicles shall not take place inside the building or on the Center's property. |
| 8. | Carpeting or visqueen must be placed under the vehicle for any possible leakage (vehicle owner must provide). |
| 9. | The use of product to shine tire treads is prohibited. |
| 10. | Ignition keys for vehicles on display shall be kept by a responsible person at the display location or in NKYCC's security office for the removal of such vehicles from the building in event of emergency. |
| 11. | Vehicles with LP-Gas fuel systems, LNG or CNG fuel systems must have the cylinder shutoff valve closed. ** ** - Vehicles with LP-Gas, LNG or CNG fuel systems shall not be parked near sources of heat, open flames, or similar sources of ignition. |

We are requesting permission to display or temporarily use gasoline or diesel-powered vehicles and equipment listed below: (Attach a list of additional equipment if required.)

| # | TYPE AND DESCRIPTION OF VEHICLE / EQUIPMENT |
|---|---|
| | |
| | |
| | |

FOR APPROVAL SCAN FORM TO: services@nkycc.com

| | |
|--------------------|-------------|
| Approved By: _____ | Date: _____ |
|--------------------|-------------|

Kentucky Board of Health Requirements

To adhere to the guidelines, set forth by the Kentucky Board of Health for all vendors wishing to distribute food and beverage samples, the following items will need to be provided/purchased by the vendors:

Operational Requirements for Temporary Food Service Establishments

Basic requirements (requirements that must be met before a temporary food service permit can be issued):

1. Adequate supply of clean water available to allow for food preparation, hand washing and utensil washing/sanitizing.
2. Hand wash station provided consisting of a hand wash sink with running water or a container of water with a spigot type valve for dispensing water and a bucket or basin below to catch wastewater with soap and paper towels. Hands of food service workers must be thoroughly washed and rinsed between tasks especially after using the restroom, handling trash/garbage, handling raw/uncooked foods and prior to handling cooked/ready-to-eat items. Similarly, disposable gloves when used for handling food must be changed between tasks such as after handling raw/uncooked foods and prior to handling cooked/ready-to-eat items.
3. Utensil sanitizing station provided consisting of a three-compartment sink with running water or of three buckets or basins able to be set-up and used for washing, rinsing, and sanitizing utensils. Water and dish detergent is to be used in the first container for washing utensils, clean water is to be used in the second container for rinsing them and a sanitizing solution using an approved sanitizer at the proper concentration is to be used in the third container for sanitizing them. A supply of the dish detergent and the sanitizing chemical provided for set-up of the sanitizing station.
4. Animal and insect exclusion measures in place to minimize the potential for contamination of foods by these. Exclusion measures typically consist of a fully enclosed booth, a fully screened booth or a large fan or fans positioned to blow air across areas where insects are most likely to alight on food items or food service equipment. The fan(s) must be large enough to be effective in creating an air flow sufficient to deter insects from alighting. A large box fan or pedestal fan is generally acceptable.
5. Equipment provided for maintaining potentially hazardous foods (foods requiring refrigeration such as meat, dairy, egg and cooked vegetable products) at safe temperatures such as refrigerators, freezers, coolers with ice and/or warmer cabinets. Potentially hazardous foods maintained at temperatures below 45 degrees Fahrenheit or above 140 degrees Fahrenheit.
6. Conveniently located, approved restroom facilities available.

Additional Considerations:

1. Food items offered for sale must be from an approved source. Receipts and invoices may be required to verify the source of any foods offered to the public or their ingredients. Foods prepared in unapproved facilities such as a kitchen in a private residence are prohibited.
2. Wiping cloths while being used must be kept clean and sanitized using an approved sanitizing solution. Storage of wiping cloths in the sanitizing solution between uses is required.
3. Test papers will be required for testing of sanitizer concentration in the sanitizing rinse of the utensil sanitizing station and in wiping cloth storage containers.
4. Handling of ready-to-eat foods must be minimized by use of utensils, disposable gloves, deli papers, etc.
5. Foods must be heated rapidly to required cooking temperatures using equipment designed for the purpose prior to being held above 140° Fahrenheit for long term hot storage.
6. Appropriate thermometers must be provided for monitoring food and food storage equipment temperatures.
7. Bulk processing of potentially hazardous foods at temporary sites is prohibited.
8. Only menu items requiring limited on-site preparation regarding cutting, assembly and cooking will be allowed.
9. Food handlers must practice good hygiene. Clothing and aprons must be clean. Hair restraints must be provided.
10. Trash/garbage containers appropriate to the situation with tight-fitting lids must be provided. Refuse must be properly contained so as not to attract insects, rodents, birds, or other vermin.
11. Each exhibitor can purchase the items required for a sanitation station from Centerplate at the Northern Kentucky Convention Center. Pricing is as follows:

| | |
|---|--|
| COMPLETE SANITATION STATION: 10 oz. Sanitizer 10 oz. Soap 10 Test Strips 5 Gallon hand washing Station 3 Bus Tubs | Refer to price list for prevailing rate Centerplate will provide directions to each exhibitor. Exhibitors are responsible for maintaining the Sanitation Station throughout the show. To order please call (859) 392-7801 |
|---|--|



FOOD SERVICE-RELATED EXHIBITOR EQUIPMENT USE GUIDELINES (Exhibits - Demonstrations - Sampling)

The following guidelines have been established in compliance with the Commonwealth of Kentucky's fire code.

I. Guidelines

A) The frying or deep-frying of foods is prohibited unless used in conjunction with a hooded exhaust system equipped with an internal fire suppression system. This activity can be accommodated exclusively in the 1st Floor Event Halls with approval of the Executive Director of Center.

The use of propane tanks is not allowed anywhere within the building.

B) Foods may be warmed and maintained at safe temperatures (as defined in the health codes) with the use of the following equipment. Non-stick cooking spray such as PAM or Crisco spray is permissible with the following:

- Electric Warmer
- Electric Grill
- Electric Skillet
- Microwave Oven
- Chaffing Dishes & Warmers using Sterno (wick type)
- Toaster Oven
- Crock Pot
- Toaster
- Heat Lamps
- Portable Butane Burner Unit
- Convection Ovens

II. Exhibitor Reminders

- Exhibitors are reminded to place electrical service requests using the Center's form 10 days prior to event's first move in date. These requirements may affect booth or table placement.
- Exhibitors are also reminded that no foods are allowed to be sold within the Center. Food products may be given away in compliance with the Center's Food Sample policy.
- Exhibitors are required to provide protection to the floor. (plastic sheeting covered with carpet is acceptable) This is also required anywhere food is being prepared.
- All food shows will be exclusively held in the Center's 1st Floor Event Halls.
- Exhibitors are required to provide a properly rated fire extinguisher for their cooking area.

For questions please call (859) 261-1500 and ask for the Convention Services Department.



2024 FOOD & BEVERAGE SAMPLING AUTHORIZATION REQUEST

1 West RiverCenter Blvd., Covington KY 41011
Phone: 859-261-1500 Email: services@nkycc.com

Services Request

Company Name: _____ Date: _____

Booth #/Room: _____

Event Name: _____

Event Dates: Start Date: _____ End Date: _____

Contact Name: _____

Phone: _____ Email: _____

With the full execution of this contract, above Customer hereby authorizes the Northern Kentucky Convention Center to provide the services as requested herein, is authorized to request these services and acknowledges full and complete understanding of the Terms, Conditions and Attachments. Terms and Conditions are attached.

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General Conditions

| | |
|-----|--|
| 1. | Items dispensed are limited to products manufactured, processed and/or distributed by exhibiting firm. A subcontractor agreement and fee are required by Centerplate. |
| 2. | Alcohol may not be sampled unless it has been arranged through Centerplate and meets all of their policies and guidelines. |
| 3. | All beverages must be served in plastic disposable cups. No cans and/or bottles permitted. |
| 4. | All items are limited to "sample size" and must be dispensed/distributed in accordance to Local and State Health Codes. |
| 5. | Food items are limited to bitesize (2 X 2 inches or 2 ounces). |
| 6. | Non-alcoholic beverages are limited to a maximum of 4 ounce sample size. |
| 7. | Distribution of alcoholic products <u>MUST</u> be handled by bartender from Centerplate in compliance with Commonwealth of Kentucky Liquor Laws. Sample portions must be under the following limits: Beer - 7 ounces, Wine/wine coolers/spirit coolers - 2 ounces, Liquor/liqueurs - 0.5 ounces. |
| 8. | Food and/or beverage items used as traffic promoters/attendee draws (i.e. popcorn, coffee, bar service) <u>MUST</u> be purchased from Centerplate. |
| 9. | Approval must be granted by the Executive Director of the Northern Kentucky Convention Center and all health department permits secured prior to distribution of food and/or beverage samples. Convention Services will notify you if your request has been denied. |
| 10. | Please contact the Northern Kentucky Health Department for regulations and required sampling permit, at 859.341.4264 or at www.nkyhealth.org . Exhibitor is responsible for all fees and compliance with regulations. Exhibit will be shut down if non-compliance is noted. |

Product You Wish To Dispense:

Size Of Portion To Be Dispensed: _____

Proposed Method Of Dispensing: _____

Please Explain Purpose Of Offering Samples: _____

FOR OFFICE USE ONLY:

Approved: _____
NKYCC Executive Director

Date: _____



Increase Visitors to your Booth!

2024 EXHIBITOR'S MENU, PRICING, AND ORDER FORM

SO THAT WE MAY BEST SERVICE YOUR NEEDS, ALL ORDERS MUST BE COMPLETED 2 WEEKS PRIOR TO THE SERVICE DATE.

PHONE: 859-392-7802

EMAIL: martha.ferrante@centerplate.com

SNACKS & TREATS

| ITEM | PRICE | PER |
|--|----------|--------|
| Pour Over Coffee Brewer | \$285.00 | Day |
| <i>A pour over coffee brewer will be set up in your booth the day your show starts. You will receive (5) gallons of water, (10) bags of ground coffee, (2) bags of decaffeinated coffee, (10) tea bags, non-dairy creamers, sugar, artificial sweetener stirrers, napkins and (25) Styrofoam cups. The coffee brewer and pots are the property of Masterpiece Creations and must be returned at the conclusion of the show. Equipment not returned will be billed at replacement cost.</i> | | |
| Freshly Brewed Coffee <i>Regular and Decaffeinated</i> | \$56.00 | Gallon |
| Hot Water with a Selection of Teas | \$55.00 | Gallon |
| Freshly Brewed Flavored Coffee <i>Ask about available Flavors</i> | \$80.00 | Gallon |
| Fruit Punch, Lemonade or Iced Tea | \$50.00 | Gallon |
| Assorted Bottled Fruit Juices | \$5.50 | Each |
| Assorted Cold Pepsi Soft Drinks | \$4.25 | Each |
| Bottled Spring Waters | \$4.25 | Each |
| Sparkling Waters | \$5.25 | Each |
| 5-Gallon Watercooler <i>(w/ 20 Plastic Cups)</i> | \$125.00 | Each |
| Replenishment 5-Gallon Watercooler | \$75.00 | Each |

| ITEM | PRICE | PER |
|---|-------------------------|--------|
| Bulk Assorted Candies | <i>Call for pricing</i> | |
| Whole Fresh Fruit | \$4.25 | Each |
| Granola Bars | \$4.25 | Each |
| Assorted Candy Bars | \$4.50 | Each |
| Fancy Mixed Nuts | \$45.00 | Pound |
| Individual Yogurts | \$4.95 | Each |
| Apple Slices with Caramel Dip | \$6.25 | Person |
| Corn Tortilla Chips (with Fresh Salsa) | \$35.00 | Pound |
| Assorted Ice Cream Bars | \$6.50 | Each |
| Blondies or Brownies | \$46.00 | Dozen |
| Homemade Cookies | \$46.00 | Dozen |
| Breakfast Pastries | \$46.00 | Dozen |

"FUN FOOD" MACHINES

Enhance your booth sales with these "fun food" machines that are a m attraction at events for both the young and the young at heart!

| ITEM | PRICE | PER |
|--|----------|-------|
| Soft Pretzel Machine <i>Includes set-up and a 6' Draped and Skirted Table.</i> | \$365.00 | Day |
| Soft Pretzels with Mustard & Cheese Sauce | \$70.00 | Dozen |
| Popcorn Machine Rental <i>Includes set-up and a 6' Draped and Skirted Table.</i> | \$350.00 | Day |
| Popcorn Kits <i>Includes approximately (20) Bags of 8 ounce portions.</i> | \$35.00 | Kit |
| Booth Attendant <i>This experienced Booth Attendant can pop the corn and help distribute product to your guests. The charge is \$50.00 per hour with a 4-hour minimum. A Labor fee per day will apply.</i> | \$65.00 | Hour |

Gratuity 23% & Service Charge 6% will be applied to all orders

SANITATION STATION @\$80.00 each, per day -

MISCELLANEOUS ITEMS

| |
|--|
| 10oz. Sanitizer, Soap and Test Strips |
| 5 Gallon Hand Washing Station and 3 Bus Tubs Directions Provided |
| *VENDORS ARE RESPONSIBLE FOR MAINTAINING THE SANITATION STATION THROUGHOUT THE SHOW |

| | |
|-----------------------|---------------|
| (50) Hot or Cold Cups | \$35.00 Total |
| (10) Pounds of Ice | \$30.00 Total |

We look forward to serving you!

CENTERPLATE POLICIES

1. All Exhibit Booth Orders are designed and packaged to be placed on your counters or booth tables.
2. Orders submitted less than 10 business days in advance may be subject to a 10% increase in pricing.
3. All orders must be accompanied by payment in full. Centerplate will accept company checks drawn on a US Bank, Visa, Mastercard and American Express.
4. All exhibitor show floor services are delivered on disposable-ware with appropriate condiments.
5. A Credit Card is required to be on file for each exhibitor, securing on-site re-orders during the event.
6. When re-ordering please allow a minimum of 30-45 minutes for all additional replenishment requests during the show.