



EXHIBITORPACK

HENRY B. GONZÁLEZ CONVENTION CENTER
SAN ANTONIO, TEXAS



THE RK CULINARY GROUP

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 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 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

\$2.50 | 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

\$72.50 | 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 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

EXHIBITOR SERVICES

MACHINE RENTAL

****Please note during IPW, there are restrictions on hours of operation for machine rentals.**

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

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.)

****Please note during IPW, there are restrictions on hours of operation for machine rentals.**

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

\$48.50 | 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

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

\$7 | PERSON

RK'S JALAPEÑO CHICKEN BITES

\$6 | EACH

PULLED BEEF SHORTRIB EMPANADAS

\$6 | EACH

Additional Options Are Available Upon Request

SERVICE INCLUDES 6" DISPOSABLE PLATES AND COCKTAIL NAPKINS

22% ADDITIONAL SERVICE CHARGE AND ALL APPLICABLE SALES TAXES

EXHIBITOR SERVICES

BAR

****Please note during IPW, there are some restrictions on alcohol service.**

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