

APPLICATION AND CONTRACT FOR GRAND OPENING RECEPTION

ANESTHESIOLOGY® 2018

Meeting Dates: October 13-17, 2018

Exhibit Dates: October 13-15, 2018

Moscone Center ~ San Francisco, California



Contact Information

Company Name.....
Contact..... Title.....
Tel..... Email.....
Address.....
City..... State..... Zip..... Country.....

Grand Opening Reception Opportunity – Saturday, October 13 (10:30-11:50 a.m.)

New concept in 2018! Reserve one of these specialty cocktails or coffee drinks served directly from your exhibit space during the brunch-style Grand Opening Reception in the Connection Center!

Each beverage option includes a server/bartender, compostable serve ware and glasses, and a table from which to serve. You'll also receive recognition on printed materials. Only one company is allowed to reserve each of the items on a first come, first served basis. This is a great way to draw attendees to your exhibit space during the Grand Opening Reception.

Beverage service consists of tasting pours (approximately 2 oz.) of the specialty cocktail or coffee drink, unless otherwise specified. Multiple selections may be purchased across the various tiers, outlined below.

To reserve your selection, submit a completed application to exhibitcontracts@spargoinc.com by Monday, September 3, 2018.

Specialty Cocktails (Service for 60)

Tier 1 - \$1,700

- Prosecco Punch - Prosecco with choice of Cranberry, Pineapple, or Passion Fruit Juices
White Sangria - White Wine, Brandy, Fresh Fruits and Citrus
Red Sangria - Red Wine, Brandy, Fresh Fruits and Citrus

Tier 2 - \$1,350

- Mimosas - Champagne Mixed with Choice of Orange, Pomegranate, or Pear Juice
Bellini - Champagne Mixed with Choice of Peach, Blood Orange, or Pear Juice
Bloody Mary- Vodka, Tomato Juice, and Combinations of Other Spices and Flavorings

Tier 3 - \$1,100 - Non-Alcoholic "Mocktails"

- Nojito - Lime Juice, Club Soda, Mint, Simple Syrup
Lime Cordial - Water, Sugar, Lime Juice, Club Soda
Mint Limeade- Mint, Honey, Lime Juice, Club Soda
Ginger Lime Fizz - Ginger Beer, Soda Water, Lime Juice
Juicy Julep - Pineapple Juice, Orange Juice, Lime Juice, Ginger Ale, Mint
Ombre Grapefruit Mocktail- Grapefruit Juice, Sprite, Simple Syrup, Grenadine

Specialty Coffee Drinks (Service for 60)

Barista Service - \$2,500

- Requires electrical (208volt/20amp) and 3'x4' footprint inside booth for espresso cart
Cappuccino
Latte, Vanilla Latte or Pumpkin Spice Latte
Mocha or White Mocha
Espresso or Flavored Espresso
Americano

Coffee Cocktails - \$1,200

- Irish Coffee - Whiskey and Hot coffee
Iced Coffee Rum Kicker - Rum, Coffee, Cream and Kahlua
Hot Chocolate Vodka

Additional Drink Options (Service for 60)

Bottled Beverages - \$1,000

- Peet's Cold Brew Coffee
Kombucha
Lightly Sweetened Tea available in Revive, Free Ride, Solar, Spring Fling, Campfire, Tropic Wonder, Ascend, Wild Ginger

Juices - \$1,000

- Orange Juice
Grapefruit Juice
Cranberry Juice
Pineapple Juice

Bottled Water & Soda - \$850

Priced at (30) waters and (30) assorted sodas served in the bottle/can Station attendant (\$140+ attendant) not included unless requested

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Submit Via Email



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Brunch

Station attendant (\$140+//attendant) not included unless requested

☐ Tier 1 - \$1,300 (Service for 50)

- Bacon & Egg Sliders
- Sausage & Egg Sliders
- Cheese Blintzes – *Crepe filled with Sweetened Ricotta Cheese and Topped with Fresh Fruit*
- Cinnamon French Toast Sticks – *w/ Seasonal Berry Compote and Maple Syrup*
- Deviled Potatoes – *w/ Bacon, Celery, or Siracha*
- Assorted Deli Pinwheels – *Available in Turkey, Ham, Roast Beef, or Vegetarian*

☐ Tier 2 - \$1,200 (Service for 50)

- Charcuterie Platter– *Selection of Sliced, Cured and Smoked Meats*

☐ Tier 3 - \$1,000 (Service for 50)

- Assorted Coffee Cake
- Assorted Turnovers– *Mini Pastry with Apple, Blueberry, or Strawberry Filling*
- Ricotta & Honey Zepoles – *Deep Fried Pastry Topped with Sweetened Ricotta Cheese and Honey*
- Mini Eclairs – *Cream Filled Pastry Topped with Chocolate*
- Mini Muffins – *Available in Apple, Banana, Blueberry, Cranberry, Poppy seed and Pumpkin Carrot*

Payment Information

Initials	Deposit and Payment Schedule
	December 22, 2017 – June 14, 2018...50% due with application
	After June 14, 2018...100% due with application

ASA requires payment in full no later than June 15, 2018. Failure to make payments does not release the contracted or financial obligation of Exhibitor.

Submit application to:
Email: exhibitcontracts@spargoinc.com

Need Help? Contact:
asaexhibits@spargoinc.com
(703) 631-6200 | (800) 564-4220

Cancellation Penalties

Cancellation Penalties	Initials
December 22, 2017 – June 14, 2018...50%	
After June 14, 2018...100%	

Make checks payable to: American Society of Anesthesiologists®

Mail payments to:
ASA® Exposition Mgmt., c/o SPARGO, Inc.
11208 Waples Mill Road, Suite 112 ♦ Fairfax, VA 22030

Credit Card Payments:
An invoice will be sent within one business day with instructions to submit credit card payment online.

I acknowledge that as an authorized representative of the above stated Exhibitor, I have received, reviewed, and agree that Exhibitor will comply with the *Exhibition Rules and Regulations*. Exhibitor agrees to receive all written and electronic correspondence from ASA, SPARGO, Inc., and other official event contractors in reference to the ANESTHESIOLOGY annual meeting and all future ASA events. This Grand Opening Reception application will become a contract upon Exhibitor's authorized signature and ASA's acceptance and approval.

Exhibitor Signature..... Date.....
Printed Name..... Telephone.....

Show Management Use

Authorized ASA Signature..... Date..... Assigned Tier/Selection.....