APPLICATION AND CONTRACT FOR GRAND OPENING RECEPTION

ANESTHESIOLOGY® 2018

Meeting Dates: October 13-17, 2018 Exhibit Dates: October 13-15, 2018 Click Here to Submit Via Email



Moscone Center ~ San Francisco, California		
Contact Information		
Company Name		
Contact	. Title	
TelEı	mail	
Address		
City State	ZipCountry	
One of Organization Department of Organization Control	-(-l 40 /40 00 44 50 - m-)	
Grand Opening Reception Opportunity – Saturday, O	ctober 13 (10:30-11:50 a.m.)	
New concept in 2018! Reserve one of these specialty cocktails or c brunch-style Grand Opening Reception in the Connection Center!	offee drinks served directly from your exhibit space during the	
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. 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 Multiple selections may be purchased across the various tiers, outlined to the control of the contr		
To reserve your selection, submit a completed application to e	xhibitcontracts@spargoinc.com by Wednesday, August 1, 2018.	
Specialty Cocktails (Service for 60)	Specialty Coffee Drinks (Service for 60)	
Tier 1 - \$1,700	Barista Service - \$2,500 Requires electrical (208volt/20amp) and 3'x4' footprint inside	
□ Prosecco Punch – Prosecco with choice of Cranberry, Pineapple, or Passion Fruit Juices	booth for espresso cart)	
■ White Sangria – White Wine, Brandy, Fresh Fruits and Citrus	□ Cappuccino□ Latte, Vanilla Latte or Pumpkin Spice Latte	
☐ Red Sangria – Red Wine, Brandy, Fresh Fruits and Citrus	☐ Mocha or White Mocha☐ Espresso or Flavored Espresso	
Tier 2 - \$1,350	□ Americano	
☐ Mimosas – Champagne Mixed with choice of Orange,	Coffee Cocktails - \$1,200	
Pomegranate, <u>or</u> Pear Juice Bellini – Champagne Mixed with Choice of Peach, Blood Orange, <u>or</u> Pear Juice	 □ Irish Coffee – Whiskey and Hot coffee □ Iced Coffee Rum Kicker – Rum, Coffee, Cream and 	
■ Bloody Mary- Vodka, Tomato Juice, and Combinations of other Spices and Flavorings	Kahlua ☐ Hot Chocolate Vodka	
Tier 3 - \$1,100 - Non-Alcoholic "Mocktails"	Additional Drink Options (Service for 60)	
□ Nojito – Lime Juice, Club Soda, Mint, Simple Syrup	Bottled Beverages - \$1,000	
☐ Lime Cordial – Water, Sugar, Lime Juice, Club Soda☐ Mint Limeade - Mint, Honey, Lime Juice, Club Soda	Peet's Cold Brew Coffee	
☐ Ginger Lime Fizz – Ginger Beer, Soda Water, Lime Juice	☐ Kombucha - Lightly Sweetened Tea available in Revive, Free Ride, Solar, Spring Fling, Campfire, Tropic Wonder, Ascend, Wild Ginger	
☐ Juicy Julep — Pineapple Juice, Orange Juice, Lime Juice, Ginger Ale, Mint	Juices - \$1,000	
□ Ombre Grapefruit Mocktail- Grapefruit Juice, Sprite, Simple Syrup, Grenadine	□ Orange Juice	

☐ Bottled Water & Soda - \$850

□ Grapefruit Juice□ Cranberry Juice□ Pineapple Juice

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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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
	Through June 14, 201850% due with application
	After June 14, 2018100% 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
Through June 14, 201850%	
After June 14, 2018100%	

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	I, reviewed, and agree that Exhibitor will comply with the	
Exhibition Rules and Regulations. Exhibitor agrees to receive all written and electronic correspon	dence 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	Nate	
Exhibitor dignature	Date	
Printed Name	Telephone	

Show Management Use		
Authorized ASA Signature	Assigned Tier/Selection	