

PRACTICE MANAGEMENT™ 2017

JANUARY 27-29 | GAYLORD TEXAN RESORT | GRAPEVINE, TX

Exhibit Dates: January 27-28, 2017

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Contact Information

Company Name.....

Contact..... Title.....

Tel..... Email.....

Address.....

City..... State..... Zip..... Country.....

Welcome & Wine Reception Opportunity – Friday, January 27, 2017 (6-7:30 p.m.)

Reserve your choice of food, wine, champagne or beer to be poured directly from your exhibit space during the PRACTICE MANAGEMENT™ 2017 Welcome & Wine Reception in the Exhibit Hall. Included with each food/beverage package is a server, glasses and a table from which to serve. All hosting opportunities are *per package only*. There will be no duplicate beverages sold. Reservations are taken on a first-come, first-served basis! Choose from any level in which you would like to participate below. Multiple hosting opportunities may be purchased. To reserve your order, submit a completed application to exhibitcontracts@spargo.com by December 13, 2016.

☐ Tier 1 - \$2,000 (Includes 6 bottles)**Red Wines**

- Sterling Cabernet, California
- Franciscan Merlot, California
- Newton Claret, California
- La Crema Pinot Noir, California

White Wines

- La Crema Chardonnay, California
- Matanzas Creek, Sonoma County, Sauvignon Blanc, California
- Sonoma-Cutrer "Russian River Ranches" Chardonnay, California
- Kim Crawford Sauvignon Blanc, California

Sparkling & Champagne

- Domaine Chandon, California

☐ Tier 2 - \$1,500 (Includes 6 bottles)**Red Wines**

- Estancia Cabernet, California
- Jargon Pinot Noir, California
- Benzinger Merlot, California
- Penfold's Shiraz Australia
- Peachy Canyon Zinfandel, California

White Wines

- Rodney Strong Chardonnay, California
- Alta Luna, Pinot Grigio, Vento Italy
- Dr. Loosen Riesling, Germany

Sparkling & Champagne

- Prosecco, La Marca, Italy

☐ Specialty Drinks - \$3,500 (Serves 100 people)

- The Sea Mist:** Coconut Rum, Blue Curacao, Triple Sec, and Pineapple Juice
- Royal Blue Martini:** Cranberry Juice Cocktail, Citron Vodka, Blue Curacao, Fresh Lime Juice, Garnished with a Lime Wedge
- Grand Texan Margarita:** Patron silver, Grand Marnier, Island Oasis Margarita mix, Garnished with a Lime Wedge
- Jalapeno Margarita:** Jalapeno Infused 1800, Triple sec, Island Oasis Margarita mix, Garnished with Jalapeno stuffed olives

☐ Tier 3 - \$1,000 (Includes 6 bottles)**Red Wines**

- Trapiche Malbec, Argentina
- Chateau St Jean Pinot Noir, California
- Mirassou Cabernet, California
- Sterling Vintners Collection Cabernet, California
- Canyon Road, Merlot, California

White Wines

- Mirassou Pinot Grigio, California
- Chateau St Jean Sauv. Blanc, California
- Deloach Chardonnay, California

Sparkling & Champagne

- Prosecco, Mionetto "Presto", D.O.C. Brut, Italy

☐ Texas Craft Beer - \$1,000 (Includes 24 bottles)

- Shiner Bock
- Rahr & Sons Stormcloud IPA
- Sir William's Brown Ale
- Deep Ellum IPA
- Lakefire Rye Pale Ale

- Southbound Greyhound:** Grapefruit Vodka, Club Soda, Garnished with Lime Wedge
- Austin Mule:** Vodka, Ginger Beer, Lime Juice, Garnished with Lime Wedges
- Texan Tea:** Tito's Vodka, Rum, Triple Sec, Lime Juice, Sierra Mist, Garnished with Lime Wedge

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The following food packages are available exclusively with the purchase of a beverage package.

Specialty Platter - \$1,750 (Serves 100 people)

- Tortilla Chips:** Traditional Salsa & Guacamole
- Chicken & Bacon Spoon:** Grain Mustard Vinaigrette, Focaccia Crostini
- Vegetarian Tamago Roll:** Fireball Aioli, Micro Basil
- Braised Short Rib & Smoked Cheddar Empanada:** Horseradish Aioli
- Shrimp & Chorizo Skewer:** Smoked Paprika Lime Aioli
- Pretzel Knots:** Salted Caramel & Honey Mustard

Sweets - \$1,250 (Serves 50 people)

- Whoopie Pies:** Red Velvet & Chocolate
- French Macaroons:** Assorted
- Cake Pops:** Assorted
- Italian Cookie Bars:** Lemon, Orange & Raspberry

Payment Information

Initials	Deposit and Payment Schedule
	Payment in full due with application
Failure to make payments does not release the contracted or financial obligation of Exhibitor.	

Make checks payable to:
American Society of Anesthesiologists®

Credit Card Payment

- Visa MasterCard American Express

Card Number: _____ Amount: \$ _____

Exp. Date: _____ Name on Card: _____ Signature: _____

Card Billing Address: _____

Cancellation Penalties

Cancellation Penalties	Initials
Payment is non-refundable. If exhibitor cancels exhibit space, Welcome & Wine Reception order will be cancelled automatically.	

Mail payments to:
ASA® Exposition Mgmt., c/o SPARGO, Inc.
11208 Waples Mill Road, Suite 112 ♦ Fairfax, VA 22030
Tel: 800-564-4220 ♦ Fax: 703-563-2691
Email: exhibitcontracts@spargoinc.com

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 and SPARGO, Inc. in reference to PRACTICE MANAGEMENT™ 2017 all future ASA events. This Welcome & Wine 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.....

Account Number..... Assigned Tier/Selection.....

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