

IMPORTANT EXHIBITOR INFORMATION

Please take a moment to read our policies

1. All food and beverages must be ordered through Well Bread Restaurant Services Group, the exclusive caterer at the Reno-Sparks Convention Center.
2. No food or beverages will be permitted into the Convention Center by any exhibitor, installation company, or any other entities hired by exhibiting company without prior approval and written authorization by Well Bread Restaurant Services Group. Only exhibitors with booths in the trades show exhibit hall may give away sample portions of the product they manufacture, produce or distribute, and must be show related. Sample sizes must be limited to 2 ounces of beverage and 1 ounce of food unless otherwise approved by Well Bread Restaurant Services. No products may be sampled or given away outside of the exhibit hall or inside any meeting rooms of the Convention Center.
3. Orders submitted less than two (2) weeks in advance may be subject to a 10% increase in pricing.
4. All food service ordered must be **paid in full** prior to any service commencing. We will accept company checks, Visa, Master Card, or American Express only, and a credit card is required to be on file for any additional services ordered during the show.
5. Please allow a minimum of 45 minutes to one hour for all replenishment requests during the show.
6. There will be a \$75.00 per day charge for all booths selling or distributing their food or beverage items.
7. The exhibitor is responsible for supplying any electricity required for food service equipment, trash removal from booth, as well as table needs for food service.
8. All service delivered on disposable ware, unless special arrangements are made otherwise.
9. To all food and beverage prices add 19% Taxable Service Charge plus applicable Sales Tax.
10. A wide variety of additional menu items are available upon request.
11. Cancellation on all perishable goods must be made in 48 hours in advance.

Name of Convention _____			
Company Name _____	Telephone _____	Booth# _____	
Address _____	City _____	State _____	Zip _____
Contact _____	Title _____	Date _____	
Product(s) you wish to distribute: _____			
Size of portion to be distributed: _____			
Proposed method of distribution: _____			
Please explain purpose of offering samples: _____			

CONTACT:

WELL BREAD RESTAURANT SERVICES GROUP

at the

Reno-Sparks Convention Center

Phone (775) 827-7729 Fax: (775) 335-8885

Exhibitor Hospitality

*The following special food and beverage services may be ordered for your Exhibit Booth or for your Hospitality Suite.
To reserve a Meeting Room for your Hospitality Suite, please check with show management for available meeting rooms.*

HOSTED FULL SERVICE BAR

(Beverages are charged on a consumption basis)

Premium Brand Cocktails
Call Brand Cocktails
Domestic Beer
Imported Beer
House Wines
Assorted Sodas (Coke Products Only)
Spring/Mineral Waters

Bartender Fee - Based upon 3 hours minimum (Required)

INDIVIDUALLY PRICED ITEMS

(Beverages are not charged on consumption)

Booth Attendant: \$35 per hour (4 hour minimum)

Domestic Beer (Can)

Domestic Beer (Keg) (165 servings)*

Imported Beer (Can/Bottle)

Imported Beer (Keg) (165 servings)*

Exhibitor is responsible for necessary space and electrical requirements for keg

Bartender Fee - Based upon 3 hours minimum (Required)

House Wines By The Bottle (750ml)

Assorted Sodas (Coke Products Only)

Spring/Mineral Waters

Assorted Individual Juices

Cocktail Punches (One Gallon Provides Approximately 20 servings)

Champagne Mimosa Punch, Pre-Mixed Bloody Marys and Screwdrivers

each

each

each

gallon

Hors D'Oeuvre Selections

(100 Pieces per Item)

COLD

Tomato Pesto-Roma Tomatoes and Basil Pesto in Tartlet Shell
Eggs Ala Russe-Topped with Caviar
Shrimp Crustade-Crab Mousse with a Poached Shrimp
Salmon Roulades-Smoked Salmon and Cream Cheese
Chicken Galantine-Boneless Chicken, Onions on Croustade
Proscuitto Ham and Melon
Ham Roulades-Stuffed with White Asparagus
Pate Fois Gras-Goose Liver Pate and Croustades
Roast Beef Roulades-Creamed Horseradish
Boursin Cheese and Cherry Tomatoes
Tuna Tataki- on Daikon Radish with Wasabi
Maine Lobster Medallions-on Herb Croustade with Aioli
Salami Cornets-Stuffed with Garlic Cream and Spanish Olive
Roquefort and Celery
Crabmeat and Cucumber-Crabmeat Salad in Sweet Cucumber

HOT

Chicken Fingers-Served with Honey Mustard and Barbecue Sauce
Quiche-Assortment of Spinach, Ham, and Cheese
Scallops in Bacon-Jumbo Scallops and Lean Bacon
Chicken Brochettes-Chicken Breast, Peppers with Onions and Dijon Sauce
Coconut Shrimp-Served with Mango and Toasted Coconut Remoulade
Mini Egg Rolls-Duck Sauce and Mustard Sauce
Beef Empanadas-Beef, Mushrooms and Onions in Puff Pastry
Chicken Empanadas-Chicken, Mushrooms, Peppers, and Onions in Puff Pastry
Crabmeat Stuffed Mushrooms-Topped with Parmesan Cheese

*To All Prices Please Add 19% Service Charge Plus 6% Sales Tax
A Delivery Fee of \$25.00 Will Be Charged For Orders Less Than \$75.00*

Exhibitor Favorites

Tables and Electrical Power needed for any Equipment will be the Responsibility of the Exhibitor

Popcorn Machine Rental	per day
<i>Pre-Measured Popcorn Packets</i>	per case
<i>Approx. 200 (2) oz. Servings, includes Oil and Seasoning Scoop, Napkins and Bags</i>	
Giant Gourmet Cookies (oven included)	per case
Cappuccino/Esspresso Machine Rental	per day
Beverage cost	per cup
<i>Minimum of 500 Cups per Day Required, Personnel, All Product and condiments Included.</i>	
Ice Cream Freezer Rental	per day
Filled with Your Choice of Premium Ice Cream Bars	
Fruit Bars, Frozen Yogurt Bars, Ice Cream Sandwiches	
Frozen Smoothie Machine Rental	
Beverage cost (6 Oz Servings)	per serving
Mango, Strawberry, Pina Colada, Iced Cappuccino, Lemon-Lime	
<i>Minimum of 65 servings per Day Required, Personnel, All Product and Condiments Included.</i>	
Hard Candy Jar	
Your choice of Individually Wrapped Starlight Mints, Jolly Ranchers Assortment, Sugar-Free Hard Candies (1-gallon jar)	
	per jar
Spring Water Cooler Rentals (does not include water)	
Refundable Deposit	
Five-Gallon Container Spring Water (cups included)	
Cubed Ice (20 Lb. Bags)	

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Refreshments

All beverage services include appropriate condiments, disposable cups, and ice.

Freshly Brewed Coffee	gallon
Freshly Brewed Decaffeinated Coffee	gallon
Herbal Tea	gallon
Traditional Iced Tea	gallon
Lemonade	gallon
Fruit Punch	gallon
One gallon of the above provides approximately twenty servings	
Fresh Florida Orange Juice	gallon
Fresh Grapefruit Juice	quart
Cranberry, Apple or Tomato Juice	quart
Assorted Individual Fruit Juice	each
Assorted Sodas to Include Diet	each
Bottled Waters & Mineral Waters	each
Half-Pint Containers of Milk	each

Snacks

Individual Containers of Fruit Yogurt	each
Assorted Whole Fresh Fruit	each
Assorted Candy Bars	each
Granola Bars	each
Fruit Kabobs	each
Individual Bags of Potato Chips & Pretzels	each
Potato Chips, Pretzels & Goldfish	pound
Chip Dips	quart
Tortilla Chips and Salsa	pound
Mixed Nuts	pound

Fresh from the Bakery

Assorted Muffins	dozen
Fruit & Cheese Danish	dozen
Bagels with Cream Cheese	dozen
Assorted Sliced Yogurt Breads	dozen
Assorted Breakfast Bakeries to Include Muffins, Danish & Croissants	dozen
Fresh Baked Croissants	dozen
Giant Sticky Buns	dozen
Above served with Butter & Preserves, Disposable Plates, Cutlery & Napkins	
Fresh Baked Assorted Cookies	dozen
Assorted Tea Cookies	dozen
Fresh Baked Brownies	dozen
Giant Hot Pretzels with Mustard	dozen
Deluxe French Pastries	dozen
Chocolate Truffles	dozen
Chocolate Dipped Strawberries	dozen
Sheet Cakes	

One Half (Serves Approx. 50p)

Full Sheet (Serves Approx. 100p)

With Custom logo

Priced upon request

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Booth Luncheons

(Minimum Order for 10 Persons Required)

All luncheon buffets are served with disposable plates, cutlery, napkins, and appropriate condiments.

THE DELI

Platter of Sliced Roast Beef, Baked Ham, Turkey, Sliced American & Swiss Cheeses, Lettuce, Tomatoes, Onions, Pickles & Assorted Fresh Baked Rolls, Served with Potato Chips per person

THE SANDWICH BOARD

Assorted Mini Deli Sandwiches with Turkey Pastrami, Honey Cured Ham and Roast Beef served with Sliced Swiss, Provolone & Cheddar Cheeses served on Fresh Breads & Rolls of Sourdough, Onion, Five-Grain Wheat & Croissants, Appropriate Condiments, Served with Potato Chips per person

GOURMET SANDWICH SELECTION

Herb Roasted Sirloin Beef with Peppers, Grilled Onions, Roma Tomatoes, and Boursin Cheese on Fresh Focaccia Bread or Island Spiced Pork in a Chile Pepper Wrap with Black Bean Salsa Served with Pineapple Slaw per person

ALL-AMERICAN HOT DOG

Vienna All Beef Hot Dogs served with Choice of Sauerkraut, Onions, Pickle Relish, Assorted Condiments and Potato Chips per person
With Cheese and Chili per person

"MAKE YOUR OWN" FAJITAS

Grilled Chicken Strips with Soft Tortilla Shells, Peppers, Onions, Refried Beans, Shredded Cheese, Sour Cream and Salsa per person

GRILLED BREAST OF CHICKEN SANDWICH

Grilled Chicken Breast on a Baguette with Steak Cut Tomatoes & Watercress, Dijonaise Sauce & Black Bean Salad per person

ANTIPASTO BOARD

Cold Pasta Marinated with Italian Meats, Cheese and Vegetables
Served with Crusty French Bread per person

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Booth Luncheons

(Minimum Order for 10 Persons Required)

Box Lunches

MEDITERRANEAN CHICKEN

Char Grilled Chicken Breast with Basil Aioli and Feta Cheese on Multigrain Roll. Served With Crisp Lettuce, Sliced Tomato and Pasta Salad

TURKEY BREAST

Tender Slices of Smoked Turkey Breast, Provolone Cheese, and Cranberry Mayonnaise on Sesame Kaiser Roll. Served with Lettuce, Tomato, and Pasta Salad

ITALIAN PANINI

Sliced Ham, Capicola, Genoa Salami, Roasted Red Pepper And Provolone Cheese On Focaccia. Served with Butter Lettuce and Roasted Vegetable Spread

CHICKEN CAESAR SALAD

Crisp Romaine Lettuce Topped With Grilled Chicken Breast, Grated Parmesan Cheese And Herb Croutons. Creamy Caesar Dressing

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