



**INTERNATIONAL PRODUCTION & PROCESSING EXPO**

# VENDOR SERVICES



**GEORGIA WORLD CONGRESS CENTER**  
**Atlanta, GA USA**  
**January 30-February 1, 2018**

**Official International Freight Forwarder  
and Customs Broker**

**Agility Fairs and Events Logistics LLC**

1100 S Tamiami Trail, Suite B  
Venice, FL 34285  
Tel: 714-617-6675  
US Toll Free: 866-298-3422  
Fax: 941-484-1017  
Contact: Margaret Churchill  
E-mail: [mchurchill@agility.com](mailto:mchurchill@agility.com)  
[www.agility.com](http://www.agility.com)

# International Shipping

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As the sole Official Freight Forwarder and Customs Broker, Agility Fairs & Events is appointed by show management to handle all international freight. Some of our services include the shipping of international exhibits to the show, completing Customs clearance procedures, delivering to the appointed site handling contractor, and re-exporting the freight at the conclusion of the show. We have designed our services to meet all your international transportation needs.

## ***What are the '10+2' Importer Security Filing ocean shipment regulations?***

The U.S. Department of Homeland Security must identify ocean cargo that may pose a security threat before it is loaded on board a vessel bound for the USA. The ISF regulation requires that specific information about the cargo be filed with U.S. Customs (CBP) in advance of the goods being shipped.

The details required are standard in the commercial shipping process. The difference with this regulation is that these details must be filed before a shipment is made overseas, rather than once it arrives at a U.S. port. This will impact all overseas exhibitors shipping materials to the U.S. by sea freight. If these steps are not taken, U.S. Customs and Border Protection (CBP) can refuse to allow the cargo to be loaded at the point of origin, thereby delaying the shipment.

## ***What steps must be taken to satisfy the '10+2' ISF requirements?***

The following information, called the Importer Security Filing (ISF) must be filed with U.S. Customs and Border Protection (CBP) no less than 24 hours before the sailing vessel departs from the overseas port. This rule is more commonly referred to as the 10+2 Rule because of these ten pieces of information that the importer must provide along with two additional items by the shipping line (the vessel stowage plan and container location).

1. Manufacturer (or supplier) name & address
2. Seller name & address
3. Buyer name & address
4. Ship to name & address
5. Container stuffing location
6. Consolidator name & address
7. Importer of record number
8. Consignee number
9. Country of origin of goods
10. Harmonized Tariff Schedule of the U.S. (HTSUS) number (6 or 10 digit level)

Agility Fairs & Events will complete the ISF filing for all shipments sent through the Agility network. Contact Agility Fairs & Events directly: [expousa@agility.com](mailto:expousa@agility.com) or 714-617-6675.

If you choose to use another forwarder, please make sure that they have experience and a detailed knowledge of tradeshow as well as ISF requirements related to exhibition shipments.

***When ISF is not made at least 24 hrs before the vessel sails, the freight may not be loaded and a fine of up to \$5,000 may be incurred.***

Additional information is available at [www.cbp.gov](http://www.cbp.gov) and questions may be sent to [Security\\_Filing\\_General@cbp.dhs.gov](mailto:Security_Filing_General@cbp.dhs.gov) or by contacting Agility Fairs and Events USA at [expousa@agility.com](mailto:expousa@agility.com).

### ***How is my shipment cleared through U.S. Customs?***

Depending on your needs, we can clear your shipment in one of three ways:

- Permanent Duty-Paid Entry: used for all goods which will remain in the U.S. and will not be re-exported. This includes all giveaway items such as brochures and samples.
- Temporary Entry: allows temporary import into the U.S. without paying duties or taxes.
- ATA Carnet: goods are imported without the payment of Customs duties and taxes, but may not be given away or sold. All items must be re-exported at the end of the show.

### ***What documents are needed?***

In order to clear the goods, we will need the following documents:

- Single master AWB/BL and separate HAWB/BL for each individual entry in the shipment.
- Commercial invoices in *English* giving full description and value for each item contained in the shipment. The invoice should be issued to your company c/o the exhibition. Separate invoices for temporary and permanent items are required.
- Packing list giving weight and dimensions of each package. This information may be included on your commercial invoice.
- Customs Power of Attorney and Non Resident Certification forms

When shipping by airfreight, all required documents must accompany the shipment. For ocean freight, the documents should be sent as soon as possible to Agility Fairs & Events in Atlanta. Depending on the commodity and entry type, additional documents may be required.

### ***What services can Agility Fairs & Events provide at the exhibition?***

Our staff is available to assist you before, during and after the exhibition. We will confirm that your shipment has been delivered to your booth. During the exhibition, we will meet with you to confirm the return shipping instructions. We will handle all the details for you.

### ***What are the Agility Fairs & Events payment terms?***

Our terms and conditions require that all transportation services be paid to Agility Fairs & Events Logistics LLC before the show opens. International exhibitors may make credit arrangements through our coordinating offices in their home country. Payment may also be made via wire transfer or credit card. **You can get a free estimate of shipping and import charges at [www.agilitylogistics.com/fairsevents enquiry](http://www.agilitylogistics.com/fairsevents enquiry).**



## ***How do I contact Agility Fairs & Events in my country?***

We have Agility Fairs & Events partner offices in most countries. If you do not see your country listed, then please contact Agility Fairs & Events USA, and we will assist you.

### **Australia**

Agility Fairs & Events  
28-32 Sky Road  
Melbourne Airport  
VIC 3045  
Australia  
Contact: Fiona Ostoja  
Tel: + 61 3 9330 3303  
Fax: + 61 3 9330 3337  
Email: expoeasy@agility.com

### **Belgium & Netherlands**

Fairexx BV  
De Trompet 2650  
1967 DB Heemskerk  
Netherlands  
Contact: Paul van Zijl  
Tel: + 31 251 2500 60  
Fax: + 31 251 2500 65  
Email: paul.van-zijl@fairexx.nl

### **Brazil**

Transportes Fink S/A  
Estrada dos Bandeirantes, 2856  
Jacarepagua, Rio de Janeiro  
RJ 22775-110 Brazil  
Tel: + 55 21-3410-9711  
Fax: + 55 21-3410-9721  
Contact: Claudia Almeida  
Email: calmeida@fink.com.br

### **Canada**

Agility Fairs & Events  
185 Courtney Park Drive East  
Suite B, Mississauga  
Ontario L5T 2T6  
Canada  
Contact: Paula Collaco  
Tel: + 1 905 612 7158  
Fax: + 1 905 612 7560  
Email: pcollaco@agility.com

### **China**

Agility Fairs & Events  
Unit 408 Prime Tower  
No. 22 Chaowai Street  
Chaoyang District  
Beijing 100020, P.R. China  
Contact: Kathy Lin  
Tel: + 86 86 10 8412 8899 x 828  
Fax: + 86 10 6588 9165  
Email: klin@agility.com

### **Denmark**

Agility A/S  
Hammerholmen 39 D  
DK-2850 Hvidovre  
Copenhagen, Denmark  
Contact: Henrick Barth  
Tel: + 45 32362965  
Fax: + 45 32462950  
Email: hbarth@agility.com

### **Finland**

Suomen Messulogistiikka Oy  
P.O. Box 55  
00521 Helsinki  
Finland  
Contact: David Palomo  
Tel: + 358 50 430 7082  
Fax: + 358 10 309 661  
Email: David.Palomo@SMLog.fi

### **France**

Agility Fairs & Events  
Paris Expo Porte De Versailles  
Bureau des Transitaires  
Terrasse H, 75015  
Paris  
France  
Contact: Audrey Laloum  
Tel: + 33 1 4863 3384  
Fax: + 33 1 4863 3382  
Email: alaloum@agility.com

### **Germany**

Agility Fairs & Events GmbH  
Reisholzer Bahnstrasse 41  
40599 Duesseldorf  
Germany  
Contact: Nicolé Nedwed  
Tel: + 49-211-9952-255  
Fax: + 49-211- 9952-x259  
Email: nnedwed@agility.com

### **Hong Kong**

Agility Fairs & Events  
Suite 3001-3, 30/F  
Skyline Tower  
39 Wang Kwong Road  
Kowloon Bay, Hong Kong  
Contact: June Mea  
Tel: + 852-2211 8200 / 8207  
Fax: + 852-2866-2421  
Email: JMea@agility.com

### **India**

Orient Marine Lines Pvt Ltd.  
49, Rani Jhansi Road  
New Delhi, 110055  
India  
Tel: + 91 1123514052/53/54  
Fax: + 91 1123550455, 2362 5477  
Contact: Manoj Gautam  
Email: manojg@orientm.com

### **Indonesia**

Agility Fairs & Events  
Hall E, 1st Fl. Lot 112  
Arena Pekan Raya  
Jl. Benyamin Sueb  
Jakarta 10620  
Indonesia  
Contact: Rini Astuti  
Tel: + 62 21 2664 5170  
Fax: + 62 2664 5171  
Email: rastuti@agility.com

### **Ireland**

Agility Logistics  
Unit M1, Furry Park Ind. Estate  
Santry, Dublin 9  
Ireland  
Tel: + 353 1 866 7400  
Fax: + 353 1 866 7401  
Contact: Victor Vargas  
Email: vvargas@agility.com

### **Italy**

Agility Fairs & Events  
Strada Vecchia Paullese 5/A  
Pantigliate, Milan 20090  
Italy  
Contact: Marilena Doneda  
Tel: + 39 02 269 051  
Fax: + 39 02 2690 5346  
Email: mdoneda@agility.com

### **Japan**

Agility Fairs & Events  
7F NO F, Kanda Iwamoto-cho  
Building., 8-16 Iwamoto-cho  
3-chome, Chiyoda-ku, Tokyo  
101-0032 Japan  
Contact: Tokiko Inaba  
Tel: + 81 (03) 5821 4617  
Fax: + 81 (03) 5821 4610  
Email: expoJapan@agility.com

## **Agility Partner Offices continued -**

### **Korea**

Agility Fairs & Events  
18F Jangkyo Bldg.  
(South Gate 1 & 2)  
#1 Jangkyo-Dong, Jung-Ku  
Seoul, 100-760  
Korea  
Contact: Chris Lim  
Tel: + 82 2 2192 7420  
Fax: + 82 2 539 9420  
Email: chrislim@agility.com

### **Malaysia**

Agility Fairs & Events  
Bukit Jelutong, Shah Alam  
Selangor Darul Eshan  
40150 Malaysia  
Contact: Susan Ng  
Tel: + 60 03 7841 8888  
Fax: + 60 03 7957 3295  
Email: sng@agility.com

### **New Zealand**

Agility Fairs & Events  
9 Richard Pearse Drive  
Mangere, P.O. Box 53-071  
Auckland,  
New Zealand  
Contact: Selvan Govender  
Tel: + 64 9 926 4800 / 4857  
Fax: + 64 9 926 4899  
Email: sgovender@agility.com

### **Pakistan**

Agility Fairs & Events Pvt. Ltd.  
Progressive Centre  
PECHS Block 6  
Main Sharah-e-Faisal, Karachi  
Pakistan  
Contact: Asiya Younus  
Tel: + 92 21 34322088  
Fax: + 92 21 34383763 / 64  
Email: ayounus@agility.com

### **Portugal**

Agility Fairs & Events  
Rua Abade Correia da Serra, 112  
Senhora da Hora  
4460-208  
Portugal  
Tel: + 351-266 088 600  
Fax: + 351-266 088 691  
Contact: Sara Tavares  
E-mail: satavares@agility.com

### **Singapore**

Agility Fairs & Events Pte Ltd  
No.5 Changi North Way  
3rd Floor, 498771  
Singapore  
Contacts: Michael Ng  
Tel: + 65-6500 0250  
Fax: + 65-6214 9592  
E-mail: mng@agility.com

### **Spain**

Agility Logistics SA  
Av. Ports d'Europa  
2 - Zona de Actividades  
Logísticas (ZAL)  
08040, Barcelona  
Spain  
Contact: Belina Flores  
Tel: + 34 93 2970 857  
Fax: + 34 93 2970 839  
Email: beflores@agility.com

### **Sweden**

On-Site Exhibitions AB  
Norra Gubberogatan 30  
S-416 63 Gothenburg  
Sweden  
Contact: Lena Widman  
Tel: + 46 31 707 3070  
Fax: + 46 31 707 3075  
Email: lena@onsitegroup.se

### **Switzerland**

Agility Fairs & Events  
St. Jakobs-Strasse  
220 PO Box  
4002 Basel  
Switzerland  
Contact: Regula Winter  
Tel : + 41 61 316 57 01  
Fax : + 41 61 316 56 74  
Email: rwinter@agility.com

### **Taiwan**

Agility Fairs & Events / Translink  
Room 5-2, 5<sup>th</sup> Floor  
No. 99, Chung Shan N. Rd  
Sec 2.  
Taipei 104-48  
Taiwan R.O.C.  
Contact: Frances Lin  
Tel: + 886 2 2581 1133  
Fax: + 886 2 2523 9449  
Email: FLinYuKuei@agility.com

### **Thailand**

Agility Fairs & Events  
136 Romklat Road  
Klongsampravej, Ladkrabang  
Bangkok 10520  
Thailand  
Contact: Ms. Saowakon Chaisiri  
Tel: + 66 2 326 3456 x1180  
Fax: + 66 2 360 8634  
Email: schaisiri@agility.com

### **Turkey**

Agility Fairs & Events  
Rüzgarlıbahçe mah.  
Cumhuriyet Cad. Acarlar Is  
Merkezi F Blok K:2 D:8 Beykoz  
Istanbul, Turkey  
Contact: Tandogan Ozman  
Tel: + 90 216 680 16 00  
Fax: + 90 216 680 00 45  
Email: tozman@agility.com

### **United Arab Emirates**

Agility Fairs & Events  
Level 15, Office No: 07-08  
Sheikh Rashid Tower  
Dubai World Trade Centre  
P.O.Box 36683  
Dubai, UAE  
Contact: Abu Turab Kuvawala  
Tel: +971-4 813 1485  
Mobile: +971-50 554 9926  
Email: AKuvawala@agility.com

### **United Kingdom**

Agility Fairs & Events Logistics Ltd.  
One Western Gateway  
Royal Victoria Dock  
London E16 1XL  
United Kingdom  
Contact: Garcia Newell  
Tel: + 44 (0) 207 069 5321  
Fax: + 44 (0) 843 227 2033  
Email: gnewell@agility.com

### **Vietnam**

Agility Fairs & Events Co., Ltd.  
8th Fl – Etown 1 Building  
364 Cong Hoa Str .  
Tan Binh District , Vietnam  
Contact: Steven Nguyen Duc Trong  
Tel: + 84 8 38132848 / 49  
Fax: + 84 8 38122965  
Email: Ntrong@agility.com

# IPPE 2018 – Atlanta, GA USA – JAN 30-FEB 1

## *Consign all international shipments and corresponding documents as follows:*

Consignee: Georgia World Congress Center  
285 Andrew Young Int'l Blvd.  
Atlanta, GA 30313 USA

Notify: "Exhibitor Name" / Booth # \_\_\_\_\_  
IPPE 2018  
c/o Agility Fairs & Events  
E-mail: [pvidal@agility.com](mailto:pvidal@agility.com)  
Tel: 714-617-6675  
Fax: 404-806-3650

## *Mark all goods as follows:*

"Exhibiting Company Name"  
c/o IPPE 2018  
Booth No. \_\_\_\_\_  
Georgia World Congress Center  
Atlanta, GA USA  
Made in (country of origin)

## *Arrival Deadlines:*

Deadline for arrival of LCL sea freight to Atlanta terminal:	December 29
Deadline for arrival of FCL sea freight to Savannah port:	January 10
Deadline for arrival of air freight to Atlanta (ATL) airport:	January 10

The above deadlines are based on delivery to the advance warehouse dock by January 19<sup>th</sup>.

Please contact Agility Fairs & Events USA for deadlines based on delivery direct to the show site.

## *The most important steps to take:*

### Preparation:

- **Plan to ship early** – Advance planning reduces your shipment costs. With increasing security procedures causing delays to and from the United States, **it is imperative that you meet the deadlines above**. Note that dates above are deadlines, not targets. Arrivals up to 3 weeks before the deadlines are welcome & encouraged. Please notify Agility Fairs USA once arrangements are made.
- **How to ship** – Choose the method of shipment that works best for your exhibit. Select ocean freight if your schedule allows for up to 6 weeks transit. Choose air freight for a much shorter transit time. **Agility cannot clear shipments sent by courier**. All international shipments must travel on an airline air waybill. Be aware that couriers in your home country do not give out accurate U.S. Customs information.
- **Notification** – You must notify Agility Fairs & Events of the details of your shipment. List Agility Fairs & Events at the above address as the notify party on all shipping documents. All shipping documents must be e-mailed or faxed to Agility Fairs & Events as soon as they're issued. **Only then can Agility Fairs & Events clear your shipment through U.S. Customs.**

### Details:

- **Labeling and Packing** – U.S. Customs requires that all goods be permanently marked with their country of origin. Clearly label every piece with your company name, the name of the show and your booth number. Large labels work best. Be sure that your packing materials are adequate protection for both the means of transport and the sensitivity of your goods.
- **Wood Packing Materials** – All wood packaging must be treated and marked. This includes crating, pallets, cases, skids and dunnage. Shipments packed in non-treated and marked wood material will not be permitted entry by US Customs and will be re-exported at the shipper's expense.
- **Wood Products** – Lacey Act regulations ban trade in illegally sourced timber and wood products. Commercial invoices must state country of origin and genus-species of wood items shipped into USA.
- **Documentation** – Prepare a commercial invoice in English with complete descriptions and model/serial numbers. List harmonized tariff (HTS) numbers for each line item on the invoice. Include a packing list with the dimensions, gross and net weights of each package shipped.
- **Insurance** – Take out adequate insurance to cover the value of your exhibit to and from the show.

Get a free estimate of shipping & import charges at [www.agility.com/fairsevents enquiry](http://www.agility.com/fairsevents enquiry).



OFFICIAL SERVICE PROVIDER



		Advanced		
FLATSCREEN DISPLAYS/VIDEO PLAYBACK	Quantity	Rate	Show Rate	Total
24" Monitor (1080p) Choose One: Table Top or Wall Mount		\$200.00	\$260.00	
32" Monitor (1080p) w/Internal Speakers Choose One: Table Top or Wall Mount		\$450.00	\$585.00	
40" Monitor (1080p) w/Internal Speakers Choose One: Table Top or Wall Mount		\$550.00	\$715.00	
46" Monitor (1080p) w/Internal Speakers Choose One: Table Top or Wall Mount		\$650.00	\$845.00	
55" Monitor (1080p) w/Internal Speakers Choose One: Table Top or Wall Mount		\$750.00	\$975.00	
65" Monitor (1080p) w/Internal Speakers Choose One: Table Top or Wall Mount		\$850.00	\$1,105.00	
70" Monitor (1080p) w/Internal Speakers Choose One: Table Top or Wall Mount		\$1,000.00	\$1,300.00	
80" Monitor (1080p) w/Internal Speakers Choose One: Table Top or Wall Mount		\$1,700.00	\$2,210.00	
Monitor Floor Stand w/shelf (with PRG monitor)		\$200.00	\$260.00	
USB Media Player		\$125.00	\$165.00	
Blu-Ray Player		\$150.00	\$195.00	
TOUCHSCREEN DISPLAYS				
40" Touchscreen (1080p) w/Internal Speakers Choose One: Table Top or Wall Mount		\$900.00	\$1,170.00	
46" Touchscreen (1080p) w/Internal Speakers Choose One: Table Top or Wall Mount		\$1,150.00	\$1,495.00	
55" Touchscreen (1080p) w/Internal Speakers Choose One: Table Top or Wall Mount		\$1,350.00	\$1,755.00	
65" Touchscreen (1080p) w/Internal Speakers Choose One: Table Top or Wall Mount		\$1,650.00	\$2,145.00	
COMPUTERS & ACCESSORIES				
PC Laptop Computer (with Windows/Microsoft Office)		\$275.00	\$358.00	
Apple MacBook Pro		\$450.00	\$585.00	
Mac Mini Computer		\$400.00	\$520.00	
Apple iPad		\$175.00	\$228.00	
Apple iPad Pro		\$250.00	\$325.00	
iPad Floorstand		\$195.00	\$254.00	
USB Keyboard & Mouse		\$36.00	\$47.00	
Wireless Keyboard & Mouse		\$45.00	\$59.00	
Computer DA		\$75.00	\$97.00	
AUDIO EQUIPMENT				
PA Sound System (includes 2 Speakers w/stands and console)		\$350.00	\$455.00	
Wireless Microphone - Select One - Handheld Headset Lavalier		\$250.00	\$325.00	
Wired Handheld Microphone		\$30.00	\$36.00	
QUESTIONS & INQUIRIES				
EMAIL COMPLETED ORDER FORM TO: <a href="mailto:tradeshows@prg.com">tradeshows@prg.com</a> Advanced orders must be received by: Orders received after the Advanced Rate Deadline will be charged the Show Rate.		Please contact PRG Tradeshow Services with any questions or custom exhibit requests. <a href="mailto:tradeshows@prg.com">tradeshows@prg.com</a> Toll Free (888) 844-4225		
Video wall and custom lighting requests please contact PRG Tradeshow Services. <a href="mailto:tradeshows@prg.com">tradeshows@prg.com</a> or Toll Free (888) 844-4225				
CALCULATING YOUR ORDER				
Equipment Subtotal				
Sales Tax of Equipment Total				
Labor Service Charge (30% of Equipment Total, or \$175 minimum, whichever is greater)				
ORDERS OVER \$2,500 CALL FOR LABOR QUOTE				
Damage Waiver (10% of Equipment Total)				
Total Charges				

Company: \_\_\_\_\_ Booth Number: \_\_\_\_\_

## AGREEMENT INFORMATION

**Optional Damage Waiver:** Customer is responsible for the actual cost to repair any equipment damaged during the rental period. At the customer's option, a damage waiver may be purchased that will provide coverage for damage repair costs up to \$2,000 per rental contract. This does not cover lost or stolen equipment. The cost of the damage waiver is 10% of the equipment rental cost.

**Cancellation Policy:** Cancellation of rental equipment and services must be made 72 hours prior to delivery. No refunds will be made for cancellations less than 72 hours to delivery.

**Equipment:** For equipment not listed, please contact us for a complete list of inventory.

**Installation / Delivery / Pickup:** A representative from your company must be present at time of delivery to sign for the equipment. Repeat deliveries are subject to an additional charge. PRG is not authorized to pickup equipment prior to the show closing. At the close of the show, a representative from your company must remain with the equipment until it is picked up. In union venues, delivery / pickup times may vary due to the availability of laborers. Delivery times selected on the order form are only targeted times. There may be a variance in delivery times based on work loads for that particular day and time.

**\*\*Wall or Truss Mounted Monitors:** Additional labor charges may be required for mounting monitors 32" and larger to your booth structure. PRG is **NOT** responsible for attaching the mounting hardware to the booth structure.

**Rental Rates:** The advance rate deadline is two weeks prior to the first show day. Rental rates (advance / on-site) are for the entire length of the show. If an order is placed after the Advanced Rate Deadline, an additional 20% late fee may be added to the equipment total.

**Venue Charges** (if applicable): Union labor, carpenters, electricians, etc. will be billed directly to the exhibitor. Electrical services are not included in equipment pricing.

## PAYMENT INFORMATION

**Credit Card:** ☐  15 Card Numbers ☐  16 Card Numbers ☐  16 Card Numbers

**Card Number:**

**Expiration Date:**

MONTH

YEAR

**Cardholder's  
Name:** \_\_\_\_\_

**Cardholder's  
Signature:** \_\_\_\_\_

**Cardholder's Address:** \_\_\_\_\_

**City:** \_\_\_\_\_ **State:** \_\_\_\_\_ **Zip Code:** \_\_\_\_\_

## COMPANY INFORMATION

**Company Name:** \_\_\_\_\_

**Address:** \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**Phone:** \_\_\_\_\_

**Fax:** \_\_\_\_\_

**Contact:** \_\_\_\_\_

**Email:** \_\_\_\_\_

## DELIVERY INFORMATION

**Show Name:** \_\_\_\_\_

**Location:** \_\_\_\_\_

**Booth#/Rm#:** \_\_\_\_\_ **Booth size:** \_\_\_\_\_

**Delivery Date:** \_\_\_\_\_

**Delivery Time:** ☐ 8AM-10AM ☐ 10AM-12PM  
(select one)

☐ 1PM-3PM ☐ 3PM-5PM

**On-site Contact:** \_\_\_\_\_

**On-site Phone:** \_\_\_\_\_

**TOLL FREE: 888-844-4225 - EMAIL: TRADESHOWS@PRG.COM**

**NOTE:** Your request will be processed and a CONFIRMATION will be returned within two (2) business days. Questions, concerns or for additional requirements or information, feel free to contact PRG TOLL FREE at 888-844-4225, or email at [tradeshows@prg.com](mailto:tradeshows@prg.com).

We look forward to serving you, your staff and company at the event. Visit us online at [www.prg.com](http://www.prg.com)

**NO MATERIAL HANDLING CHARGES ON PRG EQUIPMENT !!!**



PROJECTOR & SCREEN PACKAGES	Quantity	Advanced		Total
		Rate	Show Rate	
Screen, Projector & Projector Stand (up to 75 people)		\$475.00	\$617.00	
Screen, Projector & Projector Stand (75 - 150 people)		\$1,000.00	\$1,300.00	
<b>Meetings for 150+ people -PLEASE CALL FOR CUSTOM QUOTE</b>				
<b>PROJECTORS, SCREENS &amp; PRESENTATION EQUIPMENT</b>				
LCD 4K Projector (4000 Lumens) w/projector stand		\$400.00	\$520.00	
LCD 7K Projector (7000 Lumens) w/projector stand		\$700.00	\$910.00	
Screen w/skirt (up to 75 people)		\$45.00	\$59.00	
Screen w/skirt (75 - 150 people)		\$575.00	\$748.00	
<b>Meetings for 150+ people - PLEASE CALL FOR CUSTOM QUOTE</b>				
Support Package for Client Projector		\$125.00	\$162.00	
Projector Stand		\$30.00	\$39.00	
Wireless Presentation Mouse		\$35.00	\$46.00	
Laser Pointer		\$30.00	\$39.00	
Flipchart Easel (includes pad/markers)		\$30.00	\$39.00	
<b>COMPUTERS &amp; ACCESSORIES</b>				
PC Laptop Computer (with Windows/Microsoft Office)		\$275.00	\$358.00	
Apple MacBook Pro		\$450.00	\$585.00	
Computer DA		\$35.00	\$46.00	
Laser Printer (Black & White)		\$150.00	\$195.00	
Color Laser All In One Printer/Fax/Copier/Scanner		\$500.00	\$650.00	
<b>AUDIO EQUIPMENT</b>				
PA Sound System (includes 2 Speakers w/stands and console)		\$300.00	\$390.00	
Wireless Microphone - Select One - Handheld Headset Lavalier		\$160.00	\$208.00	
Wired Handheld Microphone w/table stand		\$35.00	\$45.00	
Podium Microphone		\$30.00	\$39.00	
PC Audio Interface		\$25.00	\$32.00	
<b>SOUND SYSTEM REQUIRED FOR ALL MICROPHONES</b>				
<b>FLATSCREEN DISPLAYS</b>				
40" LCD Monitor (16:9) with Internal Speakers		\$550.00	\$715.00	
46" LCD Monitor (16:9) with Internal Speakers		\$650.00	\$815.00	
55" LCD Monitor (16:9) with Internal Speakers		\$750.00	\$945.00	
65" LCD Monitor (16:9) with Internal Speakers		\$850.00	\$1,105.00	
Monitor Floor Stand w/shelf (with PRG monitor)		\$200.00	\$260.00	
Blu-Ray Player		\$150.00	\$195.00	
<b>QUESTIONS &amp; INQUIRIES</b>				
<b>EMAIL COMPLETED ORDER FORM TO: <a href="mailto:tradeshows@prg.com">tradeshows@prg.com</a></b> <b>Advanced orders must be received by:</b> <b>Orders received after the Advanced Rate Deadline will be charged the Show Rate.</b>		<b>Please contact PRG Tradeshow Services with any questions or custom exhibit requests. <a href="mailto:tradeshows@prg.com">tradeshows@prg.com</a></b> <b>Toll Free (888) 844-4225</b>		
<b>CALCULATING YOUR ORDER</b>				
Equipment Subtotal				
Sales Tax of Equipment Total				
Labor Service Charge (30% of Equipment Total, or \$225 minimum, whichever is greater)				
<b>Total Charges</b>				

**Please note that pricing is for single day meetings only....Please call for multi-day sessions.**

Company: \_\_\_\_\_ Room: \_\_\_\_\_

## AGREEMENT INFORMATION

**Optional Damage Waiver:** Customer is responsible for the actual cost to repair any equipment damaged during the rental period. At the customer's option, a damage waiver may be purchased that will provide coverage for damage repair costs up to \$2,000 per rental contract. This does not cover lost or stolen equipment. The cost of the damage waiver is 10% of the equipment rental cost.

**Cancellation Policy:** Cancellation of rental equipment and services must be made 72 hours prior to delivery. No refunds will be made for cancellations less than 72 hours to delivery.

**Equipment:** For equipment not listed, please contact us for a complete list of inventory.

**Installation / Delivery / Pickup:** A representative from your company must be present at time of delivery to sign for the equipment. Repeat deliveries are subject to an additional charge. PRG is not authorized to pickup equipment prior to the show closing. At the close of the show, a representative from your company must remain with the equipment until it is picked up. In union venues, delivery / pickup times may vary due to the availability of laborers.

**Rental Rates:** The advance rate deadline is two weeks prior to the first show day. Rental rates (advance / on-site) are for single day meetings. If an order is placed after the Advanced Rate Deadline, an additional 20% late fee may be added to the equipment total.

**Venue Charges** (if applicable): Union labor, carpenters, electricians, etc. will be billed directly to the exhibitor. Electrical services are not included in equipment pricing.

## PAYMENT INFORMATION

**Credit Card:** ☐  15 Card Numbers ☐  16 Card Numbers ☐  16 Card Numbers

**Card Number:**

**Expiration Date:**

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SECURITY CODE MONTH YEAR

**Cardholder's  
Name:** \_\_\_\_\_

**Cardholder's  
Signature:** \_\_\_\_\_

**Cardholder's Address:** \_\_\_\_\_

**City:** \_\_\_\_\_ **State:** \_\_\_\_\_ **Zip Code:** \_\_\_\_\_

## COMPANY INFORMATION

## DELIVERY INFORMATION

**Company Name:** \_\_\_\_\_

**Address:** \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**Phone:** \_\_\_\_\_

**Fax:** \_\_\_\_\_

**Contact:** \_\_\_\_\_

**Email:** \_\_\_\_\_

**Show Name:** \_\_\_\_\_

**Facility:** \_\_\_\_\_

**Room Name/Number:** \_\_\_\_\_

**Start Time/Date:** \_\_\_\_\_

\_\_\_\_\_

**Finish Time/Date:** \_\_\_\_\_

**On-site Contact:** \_\_\_\_\_

**On-site Phone:** \_\_\_\_\_

**TOLL FREE: 888-844-4225 - EMAIL: TRADESHOWS@PRG.COM**

**NOTE:** Your request will be processed and a CONFIRMATION will be returned within two (2) business days. Questions, concerns or for additional requirements or information, feel free to contact PRG **TOLL FREE** at 888-844-4225, or email at [tradeshow@prg.com](mailto:tradeshow@prg.com). We look forward to serving you, your staff and company at the event. Visit us online at [www.prg.com](http://www.prg.com)

**Please note that pricing is for single day meetings only...  
please call for multi-day sessions.**

**PUSH To Submit Form To PRG**



**RELIABLE SECURITY SERVICES, LLC**  
**1775 The Exchange – Suite 180**  
**Atlanta, GA. 30339**  
**770-858-1730 (Office)**  
**866-711-3120 (E-fax)**

**SHOW OR CONVENTION:** International Production & Processing Expo (IPPE)

**LOCATION:** Georgia World Congress Center

Show management will provide security for the general area during installation, show period and removal to protect exhibitor's booths as much as reasonably possible. However, individual booth security is available and recommended. If security service is ordered, and payment is received by January 5, 2018 we will offer a discounted rate of \$ 17 per hour/officer. All orders received after January 5, 2018, will be billed at a rate of \$ 25 per hour/officer and 100% of security service total is due prior to the start of service. Deposits are refundable if written notice is received prior to the start of service. Any costs incurred by Reliable Security in filling the order will be deducted from the deposit, not to exceed 20% of the original deposit. **(There is a Five-hour minimum per Security Guard, per shift.)** Final Service as follows:

DATE	DAY	START/END TIME

DATE	DAY	START/END TIME

Reliable Security is not an insurer. Charges are based solely upon the value of services provided for, and are unrelated to the value of the client's operations, property or the property of others. The amounts payable by the client are not sufficient to warrant Reliable assuming any risk of damage or loss to property due to Reliable negligence or failure to perform. Reliable Security will not be responsible for Lap-Top computers. Reliable Security, its agents and representatives, will provide all necessary safeguards and shall assume no liability for life, accident, theft of property, damage to property or any other loss due to factors beyond our control. The client, by signing this agreement holds Reliable Security harmless for any and all losses and agrees to have in effect at the time of signing this agreement, insurance to cover all product, and personnel damages and any claims arising from engaging in business as an exhibitor at the **IPPE**.

**PLEASE PRINT**

**Card Type: (5% processing fee) AMERICAN EXPRESS** ☐ **VISA** ☐ **MASTERCARD** ☐

Credit Card Number: \_\_\_\_\_ Expiration Date: \_\_\_\_\_ / \_\_\_\_\_ 3 or 4-digit code: \_\_\_\_\_

Billing Address: \_\_\_\_\_ City: \_\_\_\_\_ St: \_\_\_\_\_ Zip: \_\_\_\_\_

Print Name of Cardholder: \_\_\_\_\_ Card Holder Signature: \_\_\_\_\_

Company Name: \_\_\_\_\_ Date: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Company Rep: \_\_\_\_\_ Phone: \_\_\_\_\_ Fax: \_\_\_\_\_

Email: \_\_\_\_\_ Location/Booth #: \_\_\_\_\_

Reliable Security, LLC reserves the right to not accept an order and the accompanying deposit for any reason. In addition, we reserve the right to recommend what security measures should be taken to ensure proper security coverage, and if the client decides not to take the advice of Reliable Security, LLC, will hold Reliable Security, LLC harmless from any damage, loss or theft of property. Any and all claims arising from the services offered by Reliable Security, LLC will not exceed the cost of services rendered by Reliable Security, LLC. The client agrees to adhere to convention/exhibitor rules and regulations.

CLIENT SIGNATURE \_\_\_\_\_ PO# \_\_\_\_\_





**Georgia World Congress Center  
Regulations for Cooking and Cooking Equipment**

**Approval is required for event activities and exhibits that involve cooking and cooking equipment within the Georgia World Congress Center. The information requested will be used to evaluate the safety of operations and decisions will reference NFPA 101 Life Safety Code and NFPA 96 (Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations), as well as the recommendation and final decision of the Georgia Fire Safety Division and the Georgia World Congress Center Authority.**

**Cooking and food-warming devices in exhibit booths shall comply with the following regulations:**

- (1) Gas-fired devices shall comply with the following:
  - a. Natural gas-fired devices shall be in accordance with the following fire codes adopted by the Safety Fire Commissioner's Rules and Regulations.
  - b. The use of LP- Gas cylinders shall be prohibited. EXCEPTION: Non-refillable LP- Gas cylinders not exceeding 2.5 pounds may be permitted to be used where permitted by the authority having jurisdiction.
- (2) The devices shall be isolated from the public by not less than 4 feet (1.2 m) or by a barrier between the devices and the public.
- (3) All cooking equipment using combustible oils or solids shall comply with 9.2.3. of the 2012 Life Safety Code.
- (4) Portable fire extinguishers with a minimum of a 2A:10B:C rating are placed within the booth, or an approved automatic extinguishing system shall be provided.
- (5) Combustible materials within exhibit booths shall be limited to a one-day supply. Storage of combustible materials behind the booth shall be prohibited.

**Please provide the following information to the Event Services Department of the Georgia World Congress Center (404-223-4300) by 30 DAYS OUT from the first event day.**

**Company Name** \_\_\_\_\_  
**Event Name** \_\_\_\_\_  
**Primary Contact for Exhibit Booth** \_\_\_\_\_  
**Address** \_\_\_\_\_  
\_\_\_\_\_  
**Telephone Number** **Office** \_\_\_\_\_ **Cell phone:** \_\_\_\_\_  
**E-mail Address** \_\_\_\_\_  
**Exhibit Booth #** \_\_\_\_\_

**Please list equipment to be used and attach manufacturer's specification sheets to this form (required):**

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**Please indicate food item (s) you would like to prepare and fuel source (electric, gas, etc):**

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**Please direct information to:**

**EC NAME**, Event Coordinator

Georgia World Congress Center

285 Andrew Young International Blvd., NW

Atlanta, GA 30313

FAX: 404-223-4311

**E-mail:**

**Approval of equipment and method of operation must be approved in advance**



# We're ready to help you in the Georgia World Congress Center.

Find out what **convention** and **convenience** have in common



**Come see us at our new location:**

285 Andrew Young Intl. Blvd. N.W.  
Atlanta, GA 30313

1.404.223.4660  
Fax: 1.404.223.4776  
usa1065@fedexkinkos.com

**Convention Sales Representative**

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Print & Ship Center<sup>SM</sup>:**

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- Computer workstation rental with Internet access and printing capabilities.
- Laptop stations with Internet access and printing capabilities.
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Print & Ship Center:**

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## **ACKNOWLEDGEMENT AND INDEMNIFICATION**

The Undersigned is purchasing alcoholic beverages as specified in contract number \_\_\_\_\_ and function sheet number \_\_\_\_\_ from Levy Restaurants and the Georgia World Congress Center in unopened containers, in bulk form (i.e. by case or unopened bottle). The undersigned acknowledges that it has sole responsibility for the use, sale, servicing or other disposition of such alcoholic beverages in compliance with all applicable laws. Accordingly, the undersigned agrees to indemnify and forever hold harmless Levy Restaurants and the Georgia World Congress Center from all liabilities, damages, losses, costs or expenses resulting directly or indirectly from the undersigned's use, sale, serving or other disposition of such alcoholic beverages.

\_\_\_\_\_  
Name (Please Print)

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Title

\_\_\_\_\_  
Date

\_\_\_\_\_  
Company





# Sample Food and/or **Non-Alcoholic** Beverage Distribution



Levy Restaurant has exclusive food and beverage distribution rights within the Georgia World Congress Center and Georgia Dome. Sponsoring organizations of expositions and trade shows, and/or their exhibitors, may distribute sample food and/or **Non-Alcoholic** beverage products ONLY upon written authorization.

## General Conditions:

1. Items dispensed are limited to products manufactured or processed by exhibiting firms and are related to the purpose of the show.
2. All items limited to SAMPLE SIZE.
  - a. **Non-Alcoholic** Beverages limited to maximum of 4oz.
  - b. Food items limited to maximum of 2oz.
3. The firm named below acknowledges they have sole responsibility for the use, sale, servicing or other disposition of such items in compliance with all applicable laws. Accordingly, the firm agrees to indemnify and forever hold harmless Levy Restaurants and the Georgia World Congress Center from all liabilities, damages, losses, costs or expenses directly or indirectly from their use, sale, serving or other disposition of such items.
4. Standard fees for handling, delivery, ice or other services required from Levy will be charged where applicable, including 21% service and 8% sales tax.
5. Other food and/or beverage items used as traffic promoters (i.e. coffee, sodas, bottled water, popcorn, etc.) **MUST** be purchased from Levy Restaurants.

Name of Event \_\_\_\_\_ Booth No. \_\_\_\_\_

Firm Name \_\_\_\_\_

Contact \_\_\_\_\_ Title \_\_\_\_\_

Telephone \_\_\_\_\_ Fax \_\_\_\_\_ E-Mail \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Product(s) you reason you wish to dispense items: \_\_\_\_\_

Portion size and method of dispensing items: \_\_\_\_\_

Approved \_\_\_\_\_

General Manager  
Levy Restaurants

**For additional services and information, please contact Levy Restaurants.**

PLEASE RETURN FORM TO LEVY RESTAURANTS AT LEAST TWO WEEKS PRIOR TO START OF SHOW TO ENSURE CONFIRMATION.

Levy Restaurants  
285 International Boulevard, N.W., Atlanta, GA 30313-1591  
Telephone 404-223-4500 Fax: 404-223-4511



IMPRESS IN THE  
HEART OF **ATLANTA**

GEORGIA WORLD CONGRESS CENTER

**EXHIBITOR LUNCH PROGRAM**



*Levy Restaurants*

### EXPECT EXTRAORDINARY

Take a seat at our family table, where over 30 years of culinary and hospitality experience come together. Our business is creating the unforgettable and we understand every event stands alone. Experience our heartfelt hospitality and award-winning food in stunning surroundings, scaled to your needs and tailored to your taste.

### GET IN TOUCH

GEORGIA WORLD CONGRESS CENTER  
285 Andrew Young International Blvd. NW  
Atlanta, GA 30313-1591  
404-223-4500

**Tuesday, January 30, 2018**

- **Tuscan Pasta Sala** – Seasonal vegetables and pesto vinaigrette
- **Mixed Greens Salad** - Tomatoes, cucumbers, carrots, red onions, balsamic vinaigrette and ranch dressing
- **Rotisseries Style Chicken** – mixed piece with lemon garlic sauce
- **Swedish Meatballs** – Caramelized onions and mushroom cream
- **Southern Style Green Beans**
- **Herb Rice Pilaf**
- **Assorted Cookies and Brownies**
- **Includes- Rolls & Butter, Coffee, Iced Tea, Lemonade, Water**

**10.00**

**(tax included)**

## EXHIBITOR LUNCH PROGRAM



**Wednesday, January 31, 2018**

**EXPECT EXTRAORDINARY**

Take a seat at our family table, where over 30 years of culinary and hospitality experience come together. Our business is creating the unforgettable and we understand every event stands alone. Experience our heartfelt hospitality and award-winning food in stunning surroundings, scaled to your needs and tailored to your taste.

**GET IN TOUCH**

GEORGIA WORLD CONGRESS CENTER  
285 Andrew Young International Blvd. NW  
Atlanta, GA 30313-1591  
404-223-4500

- **Vegetable Chop Salad** - With Dijon Dressing
- **Caesar Salad** - Crisp romaine, Parmesan, Caesar dressing and garlic croutons
- **Cous Cous Salad** - Orange cinnamon dressing and dried fruits
- **Classic Chicken Piccata** - Caper sauce and mushroom
- **Sausage Baked Ziti**
- **Bistro Style Vegetables**
- **Herb Butter Linguine**
- **Cannoli and Tiramisu**
- **Includes- Rolls & Butter, Coffee, Iced Tea, Lemonade, Water**

**10.00**  
**(tax included)**

**EXHIBITOR LUNCH PROGRAM**



**Thursday, February 1, 2018**

**EXPECT EXTRAORDINARY**

Take a seat at our family table, where over 30 years of culinary and hospitality experience come together. Our business is creating the unforgettable and we understand every event stands alone. Experience our heartfelt hospitality and award-winning food in stunning surroundings, scaled to your needs and tailored to your taste.

**GET IN TOUCH**

GEORGIA WORLD CONGRESS CENTER  
285 Andrew Young International Blvd. NW  
Atlanta, GA 30313-1591  
404-223-4500

- **Spinach Salad** - Goat Cheese, red onions, toasted pecans, mushrooms and red wine dressing
- **Sweet and Sour Cole Slaw** - Apples, cabbage and tangy vinaigrette
- **BBQ Glazed Chicken** – Pineapple relish and cut corn
- **Braised Beef Stew** – Carrots, celery and sweet peas
- **Honey glazed carrots and broccoli**
- **Red Bliss Potatoes**
- **Individual Apple Pies and Pecan Tarts**
- **Includes- Rolls & Butter, Coffee, Iced Tea, Lemonade, Water**

**10.00**  
**(tax included)**

**EXHIBITOR LUNCH PROGRAM**



IMPRESS IN THE  
HEART OF **ATLANTA**  
GEORGIA WORLD CONGRESS CENTER

IPPE 2018 Exhibitor Menu



*Levy Restaurants*



### EXPECT EXTRAORDINARY

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### GET IN TOUCH

GEORGIA WORLD CONGRESS CENTER  
285 Andrew Young International Blvd. NW  
Atlanta, GA 30313-1591  
404-223-4500

## IPPE 2018 EXHIBITORS MENU TABLE OF CONTENTS

WELCOME

BREAKFAST

LUNCH

BREAKS AND SNACKS

DESSERT

BEVERAGES

### EXPECT EXTRAORDINARY

Take a seat at our family table, where over 30 years of culinary and hospitality experience come together. Our business is creating the unforgettable and we understand every event stands alone. Experience our heartfelt hospitality and award-winning food in stunning surroundings, scaled to your needs and tailored to your taste.

### GET IN TOUCH

GEORGIA WORLD CONGRESS CENTER  
285 Andrew Young International Blvd. NW  
Atlanta, GA 30313-1591  
404-223-4500

## LEVY RESTAURANTS WELCOMES IPPE 2018 TO THE GEORGIA WORLD CONGRESS CENTER!

We are excited to have you with us again and look forward to another successful year!

Please take a moment to review the important deadlines and information below.

To place your catering order, please fill out the attached Exhibitor Order Form.

Email the document to:  
foodservices@levyrestaurants.gwcc.com  
or fax it to 404-223-4511.

To take advantage of our **EARLY BIRD DISCOUNT OF 10%, PLACE YOUR ORDER January 5, 2018. After January 5th, the menu prices will increase 30% and menus will not be subject to inclusive pricing.**

**Your order has been confirmed upon receipt of our Catering Agreement and Banquet Event Orders (BEO's)** by email. If you do not receive your documents within ten (10) business days of the event, please contact 404-223-4500 for assistance.

100% payment of all services are due when you receive your Catering Agreement and BEO's but, no later than the deadline stated in your email confirmation. Direct billing/post show billing is not available.

Don't see what you are looking for? Please contact us at 404-223-4500 OR at [foodservices@levyrestaurants.gwcc.com](mailto:foodservices@levyrestaurants.gwcc.com) (ATTN: Exhibitor Sales Manager) for further assistance.

THANK YOU!

Levy Restaurants is proud to be the exclusive catering for the Georgia World Congress Center.

***ALL PRICES ARE INCLUSIVE OF 21% SERVICE CHARGE  
AND 8.9% SALES TAX***

## EXPECT EXTRAORDINARY

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## GET IN TOUCH

GEORGIA WORLD CONGRESS CENTER  
285 Andrew Young International Blvd. NW  
Atlanta, GA 30313-1591  
404-223-4500

# IPPE BOOTH 2018 MENU

## COLD HORS D'OEUVRES

### Spring Vegetables Crudite

Seasonal vegetables with Chili lime cream and ranch dipping sauce (serves 25 people)

54.00

### Artisan Cheese and Fruit Board

English Cheddar, Maytag Bleu cheese, Humboldt Fog, Camembert Claudel, Herb Boursin, served with dried cherries, clove honey, apricots, lavosh, assorted crackers and gourmet flatbreads

(serves 25 people)

240.00

### Mini Breakfast Pastries

Danish, muffins and croissants and preserves

51.00 per dozen

## BREAKFAST SANDWICHES BY THE DOZEN

*\*Choose one type per dozen\**

Bacon with Cheddar cheese and scrambles eggs on a buttery croissant

Hickory-smoked ham, Swiss cheese and egg on a mini pretzel

Turkey sausage with Cheddar cheese and farm fresh eggs on a warm buttermilk biscuit

137.00 per dozen

### Artisan Cheese Board

Artisan selection of local and imported farmstead cheeses. Accompanied by house made chutneys, local honey, artisan

17.00 pp

ALL PRICES ARE INCLUSIVE OF 21% SERVICE CHARGE AND 8.9% SALES TAX

4

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### GET IN TOUCH

GEORGIA WORLD CONGRESS CENTER  
285 Andrew Young International Blvd. NW  
Atlanta, GA 30313-1991  
404-223-4500

## IPPE 2018 LUNCH/ HAPPY HOUR MENU

### AFTERNOON SNACK

Jumbo Chocolate Chip Cookies  
Double Fudge Brownies  
Levy Snack Mix  
(Serves 30) 219.00

### TAILGATE PACKAGE

Kettle Chips  
Dry Roasted Peanuts  
(Serves 30) 96.00

### LIGHT FARE HAPPY HOUR

**Garden Fresh Vegetable Basket**  
Buttermilk ranch dip, hummus,  
assorted crackers and flatbreads  
**Artisan Cheese Board**  
Artisan selection of local and imported  
farmstead cheeses and house-made  
chutneys  
**Market Style Fruit Patter**  
Seasonal fruit and berries  
(Serves 30) 321.00

ALL PRICES ARE INCLUSIVE OF 21% SERVICE CHARGE AND 8.9% SALES TAX

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### GET IN TOUCH

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285 Andrew Young International Blvd. NW  
Atlanta, GA 30313-1991  
404-223-4500

## IPPE 2018 LUNCH/ HAPPY HOUR MENU

### GAME DAY HAPPY HOUR

#### **Kosher Style Hot Dogs & Buns**

Served with traditional condiments

#### **Gourmet Nacho Bar**

Chili, cheese sauce and house-made salsa

Serves 30

250.00

### Signature Sandwich

Highlands Turkey Sandwich-shaved smoked turkey, Gouda cheese, Vidalia onion and peach chutney on a honey wheat roll

Ham & Swiss on pretzel bun with mustard butter

Kettle Chips

Assorted Small Bites-cheesecake sampler

Serves 30

394.00

**ALL PRICES ARE INCLUSIVE OF 21% SERVICE CHARGE AND 8.9% SALES TAX**



## IPPE 2018 EXHIBITORS MENU

### EXPECT EXTRAORDINARY

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### GET IN TOUCH

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Atlanta, GA 30313-1591  
404-223-4500

### BREAKS AND SNACKS

(Suggested serving size is 1 pound per 15 guests)

#### Tortilla Chips

Served with salsa cruda and guacamole

65.00 per pound

#### Potato Chips and Gourmet Dips

Kettle-style potato chips served with roasted  
Garlic Parmesan, French onion and blue  
cheese dips

65.00 per pound

#### Snack Mix

23.00 per pound

#### Peanuts

Dry Roasted or Honey Roasted  
23.00 per pound

#### Deluxe Mixed Nuts

23.00 per pound

#### Market Whole Fruit

The best of the Seasonal picks  
35.00

Individual Bags of Chips and Snacks (Assorted)  
51.00 per dozen

ALL PRICES ARE INCLUSIVE OF 21% SERVICE CHARGE AND 8.9% SALES TAX



## EXPECT EXTRAORDINARY

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## GET IN TOUCH

GEORGIA WORLD CONGRESS CENTER  
285 Andrew Young International Blvd. NW  
Atlanta, GA 30313-1991  
404-223-4500

# IPPE 2018 HAPPY HOUR MENU

## RETRO MINIS

**Classic favorites!**

**Beef Wellington Bites** – horseradish cream

5.75 per piece

**House-Made Corned Beef Reuben** – Gruyere cheese and Louie dressing

5.75 per piece

**Chicken Cordon Bleu**– pit ham and blue cheese sauce

5.75 per piece

## SUMPTUOUS SATAY

**Ginger Chicken**- sweet chili sauce

5.75 per piece

**Sizzling Short Rib** – Thai peanut sauce

5.75 per piece

**Coconut Curry Chicken**- mango chutney

5.60 per person

**Basil-Garlic Shrimp** – chili-lime mint sauce

7.35 per piece

## HOTLANTA SPECIALTIES

**Shrimp and Grits Wonton Crisp**

6.55 per piece

**Butter Pecan Chicken**-peach chutney

5.75 per piece

**Pulled Pork** Biscuit-molasses barbecue sauce

5.75 per piece

## MAC-N-CHEESE MADNESS TABLE

**Buffalo Chicken**-Jack and blue cheese

**White Cheese Mac**-spinach and artichokes

**Smoked Cheddar**- BBQ potato chip crust

Serves 30

367.00

## **MEATBALL BAR**

**Chicken Meatball**-green chile verde sauce

**Thai Pork Meatball**-ginger-soy barbecue sauce

**Italian Beef Meatball**-marinated sauce

Serves 30

367.00

**ALL PRICES ARE INCLUSIVE OF 21% SERVICE CHARGE AND 8.9% SALES TAX**

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404-223-4500

# IPPE 2018 EXHIBITOR MENU

## NON-ALCOHOLIC BEVERAGES

*(Suggested serving size is 1 gallon per 12-15 guests)*

### Coffee and Tea

Fresh brewed coffee and an assortment of hot and flavored teas

71.00 per gallon; per selection

### Keurig Machine with K-Cups (limited availability)

Includes Keurig machine, 48 assorted K-Cups (regular and decaffeinated coffee, hot tea) five (5) 1 gallon water jugs, condiments, stirrers, napkins and paper cups

361.00 per show

### Additional Assorted K-Cups

Assortment of regular and decaffeinated coffee and hot tea

114.00 per case (24 per case)

### Exhibitor is responsible for power for machine

*\*Power requirements: 110V/20AMP*

### Fresh Brewed Iced Tea Bar

Assorted green and fruit flavored teas served with fresh cut lemons and simple syrup

71.00 per gallon

### Fresh Lemonade Bar

Fresh lemonade blended with your favorite flavors of strawberry, watermelon and lemon-basil

71.00 per gallon, per selection

### CQ INFUSED WATER

Peach-Grape-Ginger, Lemon,-Cucumber, Lemon-Mint iced tea, Peach-Pineapple -Kiwi infused water with fresh fruit

71.00 per gallon, per selection

**ALL PRICES ARE INCLUSIVE OF 21% SERVICE CHARGE AND 8.9% SALES TAX**

## EXPECT EXTRAORDINARY

Take a seat at our family table, where over 30 years of culinary and hospitality experience come together. Our business is creating the unforgettable and we understand every event stands alone. Experience our heartfelt hospitality and award-winning food in stunning surroundings, scaled to your needs and tailored to your taste.

## GET IN TOUCH

GEORGIA WORLD CONGRESS CENTER  
285 Andrew Young International Blvd. NW  
Atlanta, GA 30313-1991  
404-223-4500

# IPPE 2018 EXHIBITOR MENU

## NON ALCOHOLOIC BEVERAGES

### Water Cooler Rental

Includes water cooler, one (1) 5 gallon water jug and paper cups  
252.00 per show

**Exhibitor is responsible for power for cooler**

**\*Power requirements: 110V/20AMPS**

### Additional Spring Water Jug (5 gallons)

Includes paper cups  
37.00 each

### Cubed Ice (20 LBS)

29.00 each

### Assorted Soft Drinks (12 oz. cans)

124.00 per case (24 per case)

### Dasani Bottled Water (10 oz.)

125.00 per case (24 per case)

### Minute Maid Assorted Juices (12 oz.)

Apple, orange and cranberry  
63.00 per dozen

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8.9% SALES TAX**

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404-223-4500

## BAR SELECTIONS

Bar services are billed on consumption

A minimum of 750.00 per bar is required.

Please add 216.00 per bartender (required for ALL Hosted Deluxe Bar and Hosted Premium services)

**PLEASE NOTE:** An additional state liquor tax of 3% has been added to all cocktails.

### HOSTED DELUXE BAR

COCKTAILS-10.00 per drink

Featuring Ketel One, Bombay Sapphire, Johnnie Walker Black, Maker's Mark, Bacardi 8, Crown Royal, Sauza Hornitos Reposado, Remy Martin VS, Martini & Rossi Dry Sweet

WINE BY THE GLASS-9.00 per drink

Sonoma-Cutrer Chardonnay, Grey Peak Merlot, Beringer, White Zinfandel

SPARKLING-9.00 per drink

Woodbridge Brut

BEERS

Imported Beer-7.50 each

Domestic Beer- 6.50 each

### HOSTED PREMIUM BAR

COCKTAILS-9.00 PER DRINK

Featuring Smirnoff, Beefeater, Dewar's Jim Beam, Bacardi Silver, Canadian Club, Jose Cuervo Gold, Christian Bros. Brandy, Martini & Rossi Dry and Sweet Vermouth

WINE BY THE GLASS-8.50 per drink

Featuring Woodbridge by Robert Mondavi Chardonnay, Cabernet Sauvignon, Merlot and White Zinfandel

SPARKLING-9.00 PER DRINK

Woodbridge Brut

BEER

Imported Beer-7.50 each

Domestic Beer-6.50 each

### ALA CARTE BEVERAGE PRICING

Beverage below are NOT on consumption

DOMESTIC BEER

Budweiser, Bud Light, Miller Lite, Coors Coors Light

160.00 per case (24 per case)

IMPORTED BEER

Heineken, Heineken Light, Corona, Corona Light

185.00 per case (24 per case)

HOUSE WINE

Woodbridge by Robert Mondavi Chardonnay, Cabernet Sauvignon, Merlot and White Zinfandel

45.00 per bottle

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**GET IN TOUCH**

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**ALCOHOL BEVERAGE PACKAGES**

**Beer Packages**

**Assorted Beer Package**

48 assorted beers to include craft beer, domestic and Imported  
\$366.00 per package

**Assorted Craft Beer Package**

48 assorted craft beers  
your choice of: Sweet Water, Terrapin, Monday Night Brewing,  
New Belgium  
392.00 per package

**Domestic Beer Package**

48 assorted domestic beers  
Your choice of: Budweiser, Bud Light, Coors, Coors Light, Miller,  
Miller Light  
325.00 per package

**Imported Beer Package**

48 Assorted Imported Beers  
Your choice of: Heineken, Corona, Amstel Light and Stella Artois  
377.00 per package

**5 Wine Tasting with Attendant**

**Tier 1**

**Your choice of Five (5) Wines**

Pinot Grigio-Estancia, Sauvignon Blanc-Sea Glass, Chardonnay-  
Kendall Jackson, Pinot Noir-Mark West, Merlot-Red Rock,  
Cabernet-Avalon, Zinfandel-Rancho Zabaco  
423.00 per package

**Tier 2**

**Your choice of Five (5) Wines**

Pinot Grigio-Little Black Dress, Sauvignon Blanc-Sterling Napa,  
Chardonnay-Sonoma Cutrer, Pinot Noir-Rodney Strong, Merlot-  
Blackstone, Cabernet-J Lohr Seven Oaks, Zinfandel-Rosenblum  
Vintner's Cuvee  
470.00 per package

**Tier 3**

**Your choice of Five (5) Wines**

Pinot Grigio-Duck Pond, Sauvignon Blanc-Nobilo, Chardonnay-  
Sanford, Pinot Noir-Montinore Estate, Merlot-Rutherford Hill,  
Cabernet-Simi, Zinfandel-Bonterra  
526.00 per package

**ALL PRICES ARE INCLUSIVE OF 21% SERVICE CHARGE AND 8.9%  
SALES TAX**

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## GET IN TOUCH

GEORGIA WORLD CONGRESS CENTER  
285 Andrew Young International Blvd. NW  
Atlanta, GA 30313-1591  
404-223-4500

# IPPE 2018 EXHIBITORS MENU

## DESSERT

### Gourmet Brownies

Iced espresso, chocolate chunk, turtle and fudge  
55.00 per dozen

### Baked Cookies

Chocolate chunk, oatmeal raisin and peanut butter  
48.00

### Cookie and Brownie Sampler

Chocolate chunk, peanut butter and oatmeal cookies with triple chocolate fudge brownies  
57.00

### The Cupcake Bar

A variety of flavors including lemon meringue, red velvet, chocolate peanut butter cup, jelly roll, double chocolate and vanilla beans  
58.00 per dozen

### Traditional Sheet Cake with Custom Logo

137.00 per half sheet (serves 40-45 guests)  
274.00 per whole sheet (serves 75-90 guests)

### Assorted Biscotti and Cannoli's

\$48.00 per dozen

ALL PRICES ARE INCLUSIVE OF 21% SERVICE CHARGE AND 8.9% SALES TAX



## EXHIBITOR SERVICES ORDER FORM AND SERVICE AGREEMENT

COMPANY (INCLUDE BOOTH NAME IF DIFFERENT)	MAIN CONTACT	
BILLING ADDRESS		
CITY	STATE, COUNTRY	ZIP CODE
PHONE NUMBER	FAX NUMBER	E-MAIL
EVENT / TRADESHOW	ROOM / BOOTH NUMBER	FACILITY / HALL
ON SITE AUTHORIZED CONTACTS / CONTACT NUMBER	# OF EXPECTED GUEST	

DAY / DATE	REQUESTED DELIVERY TIME / END TIME (Contact must be present)	ITEM DESCRIPTION	QUANTITY	PRICE

(Please use additional sheet if needed)

### INSTRUCTIONS:

- PLEASE** contact our office if you do not receive your catering agreement, banquet orders, and balance due within 2 weeks of placing your order; receipt of these forms **CONFIRMS** your order has been placed.
- Full payment must be received **5 business days** prior to the start of services (checks and/or wire transfers must be received **10 days** prior); all replenishment orders during the show must be guaranteed by credit card; any balance of charges due will be billed to this credit card.
- Any changes for the next day must be made by 3 pm the previous day. Cancellations require a 72 hour notice or full charges will be incurred; special order items may be reduced; however you will still incur all charges.
- Actual service delivery time may range from one hour prior to thirty minutes after your requested delivery time.**
- 21% Service Charge, 8.9% Sales Tax, and 3% City Liquor Tax (where applicable) will be added to total.
- If food/beverage order is less than \$50.00 per delivery, a \$50.00 delivery fee will be charged.
- If purchasing alcoholic beverages, the undersigned agrees to comply with all applicable laws regarding the use, sale, serving or other disposition of such alcoholic beverages. Accordingly, the undersigned agrees to indemnify and forever hold harmless Levy Restaurants and the GWCCA from all liabilities, damages, losses, costs or expenses resulting directly or indirectly from the undersigned use, sale, serving or other disposition of such alcoholic beverages.

Please let this letter serve as my formal written authorization and approval for you to charge the below described credit card for any and all charges and costs related to food services at the Georgia World Congress Center. This letter shall constitute my express written permission for you to charge, to the extent not previously paid for, the credit card for the initial deposit, the balance due before the event and any additional charges incurred during the event.

### CREDIT CARD AUTHORIZATION

Card Type: ☐ Visa ☐ MC ☐ Amex ☐ Discover ☐ Visa

Other Payment Options: ☐ Check ☐ Wire Transfer (must be received 10 business days before first show day)

Name as appears on Card: \_\_\_\_\_

Credit Card Number: \_\_\_\_\_ Expiration Date: \_\_\_\_\_ Security Code: \_\_\_\_\_

Signature of Cardholder: \_\_\_\_\_





IMPRESS IN THE  
HEART OF **ATLANTA**  
**GEORGIA WORLD CONGRESS CENTER**

CORE GROUP SALES



*Levy Restaurants*



# PLAN WITH EASE

To help facilitate your event planning, our policies and procedures are provided below.

## THE LEVY DIFFERENCE: THOUSAND DETAIL DINING

We believe that every occasion should be extraordinary. It's all about the food, and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out. Together, we look forward to delivering The Levy Difference.

### EXCLUSIVITY

Levy Restaurants is the exclusive provider of all food and beverage for the Georgia World Congress Center.

### GUARANTEES

In order to provide the highest quality and service, a guaranteed number of attendees/quantities of food is required. Please contact your Catering Sales Manager for additional information. If the guarantee is not received by the date stated on the contract, Levy Restaurants will assume the number of persons/quantities specified on the original contracted event order is the minimum guarantee. Attendance or consumption higher than the minimum guarantee will be charged as the actual event attendance/consumption.

### CHINA SERVICE

China service is a Levy Restaurants standard for all Meeting Rooms and Ballrooms, unless disposable ware is requested. All food and beverage events located in the Exhibit Halls or Outside Events (with the exception of plated meals) are accompanied by disposable ware.

### BAR SERVICE

For all events with alcohol service, a Certified Levy Restaurants Bartender is required. Alcohol cannot be brought into or removed from the Georgia World Congress Center.

### PRICING

Prices quoted are in US Dollars and are subject to 21% service charge and applicable sales tax. Prices are subject to change without notice; however, guaranteed prices will be confirmed sixty (60) days prior to the event.

### LINEN / DÉCOR

Levy Restaurants provides linen for most food and beverage events. For additional décor, we are pleased to assist you with centerpieces or arrangements. Additional fees will apply for any specialty items. Your Catering Sales Manager will be happy to offer suggestions on the appropriate style and colors for your event.

### LABOR CHARGE

Additional attendants or service staff may be requested over and above our normal staffing level for your event. The charge is \$60.00 per hour, per attendant, with a four-hour minimum. Charges for specialized services, such as carvers, chefs, bartenders and cashiers, are noted in the menu. There will be an additional \$75.00 service charge on all events with a guarantee of less than fifty (50) people. Any unusual service requirements, late night events or minimal revenue events may incur additional charges. Please contact your Catering Sales Manager for additional information.

### SPECIALTY EQUIPMENT

Specialty equipment such as popcorn machines, water coolers and coffee kits are available. Please contact your Catering Sales Manager for options and availability.

### CATERING CONTRACTS

A signed copy of the contract outlining all catering services must be returned to your Catering Sales Manager prior to the event before services will be confirmed or performed. The signed contract, terms, addendums and specified function sheets constitute the entire agreement between the client and Levy Restaurants. For larger events, your Catering Sales Manager will outline the payment and contract process.

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### GEORGIA WORLD CONGRESS CENTER

285 Andrew Young International Blvd. NW  
Atlanta, GA 30313-1591  
404-223-4500

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*Levy Restaurants*



## EXECUTIVE CHEF MATTHEW ROACH

Executive Chef Matthew Roach pairs fresh local ingredients with seasonal specialties from around the world to create elevated cuisine at the Georgia World Congress Center. Southern style comes alive through traditional regional recipes prepared with a modern twist.

Chef Matthew joined the Levy family in 2002, accepting a position at Chicago's Lincoln Park Zoo. After 3 years, he was promoted to Stadium Club Chef at US Cellular Field, home of the Chicago White Sox. In 2006, Chef Matthew traded in his jersey to take the field with the Pittsburgh Pirates as Executive Chef at PNC Park.

With an energetic personality and plenty of pride, Chef Matthew ensures a stellar experience for each and every guest. A graduate of the Pennsylvania Institute of Culinary Arts, he exudes enthusiasm, a strong work ethic and a great sense of pride to every aspect of the culinary operation. Chef Matthew ensures he is visible and accessible to all of the guests.

A master of his craft, Chef Matthew has participated in numerous Levy Restaurants spotlight events including the 2003 MLB All-Star Game, 2005 World Series and the Chicago Auto Show Gala.

## YOUR CHEF

TAKING  
FLAVOR  
AND SERVICE  
TO THE  
NEXT LEVEL



*Levy Restaurants*

## EXPECT EXTRAORDINARY

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*Levy Restaurants*



# MADE-TO-ORDER MORNINGS

Start your day off right with our traditional continental breakfast and add your favorites for a custom dining experience!

## TRADITIONAL CONTINENTAL BREAKFAST

- Orange and cranberry juice
  - A selection of seasonal fruits and berries with strawberry-yogurt dipping sauce
  - Breakfast breads and miniature bagels
  - Sweet butter and fresh fruit preserves
  - Low-fat and plain cream cheese
  - Coffee and an assortment of hot teas
- 15.00 PER GUEST

### CUSTOMIZE BY ADDING THE FOLLOWING ENHANCEMENTS »

**CHEF'S FAVORITES**  
A SELECTION OF FRESHLY MADE BREAKFAST SANDWICHES

CHOOSE ONE

- Bacon with Cheddar cheese and scrambled eggs on a buttery croissant
- Hickory-smoked ham, Swiss cheese and egg on a mini pretzel roll
- Turkey sausage with Cheddar cheese and farm fresh eggs on a warm, fresh baked buttermilk biscuit
- Breakfast burrito filled with farm fresh scrambled eggs, pico de gallo and Chihuahua cheese

9.00 EACH

### EGG SELECTIONS

- CHOOSE ONE
- Classic Eggs Benedict with poached eggs, Canadian bacon and hollandaise 9.00 PER GUEST
  - Morning Egg Scramble with Cheddar cheese and chives 9.00 PER GUEST
  - Baked Egg Casserole with bacon, spinach and Jack cheese 9.00 PER GUEST

### SELECTION OF INDIVIDUAL DRY CEREALS

Accompanied by low-fat and whole cold milk, bananas and fresh seasonal berries 6.50 EACH

### SMOKED SALMON DISPLAY

Smoked salmon served with cream cheese, capers, tomatoes, red onion and sliced pumpnickel triangles 12.00 PER GUEST

### BREAKFAST MEATS

- CHOOSE ONE
- Bacon
  - Country sausage links
  - Turkey bacon
  - Turkey sausage links
  - Sliced sugar cured ham
- 5.00 PER GUEST

### SELECTION OF INDIVIDUAL FRUIT-FLAVORED LOW-FAT YOGURTS 3.50 EACH

### THE ULTIMATE OATMEAL BAR

A hearty and healthy start to the day. Rolled oats served hot with a selection of fresh and dried fruits, slivered almonds, brown sugar and low-fat and whole milk 8.50 PER GUEST

### ARTISAN CHEESE BOARD

Artisan selection of Sweet Grass Dairy and imported farmstead cheeses. Accompanied by housemade chutneys, local honey, artisan breads and crackers 10.25 PER GUEST



## CONTINENTAL COMBINATIONS

Do you have a number of meals to plan? Choose from our Chef-designed packages to make your selections easy!

### SOUTHERN CONTINENTAL

- Orange and cranberry juice
- Market fresh fruit
- Ginger peach yogurt parfait – housemade granola
- Carrot cake, sweet potato and peach muffins
- Pecan cinnamon rolls
- Coffee and an assortment of hot teas

25.00 PER GUEST

### CONTINENTAL BREAKFAST – ONE

- Orange and cranberry juices
- Market fresh seasonal fruits and berries with brown sugar crema sauce
- Chef's selection of bakery fresh danishes
- Flaky assorted croissants
- Low-fat fruit yogurts
- Sweet butter and fruit preserves
- Coffee and an assortment of hot teas

21.00 PER GUEST

### CONTINENTAL BREAKFAST – TWO

- Orange and cranberry juices
- Market fresh seasonal fruits and berries with brown sugar crema sauce
- Fresh baked breakfast breads
- Selection of mini bagels
- Low-fat and plain cream cheese
- Sweet butter and fruit preserves
- Coffee and an assortment of hot teas

20.00 PER GUEST

### CONTINENTAL BREAKFAST – THREE

- Orange and cranberry juices
- Market fresh seasonal fruits and berries with brown sugar crema sauce
- Oatmeal with raisins, brown sugar and ground cinnamon
- Chef's selection of bakery fresh muffin tops
- Sweet butter and fruit preserves
- Coffee and an assortment of hot teas

19.00 PER GUEST

### CONTINENTAL BREAKFAST – FOUR

- Seasonal housemade agua fresca
- Market fresh seasonal fruits and berries with brown sugar crema sauce
- Five-cheese strata with tomato chutney and herb crème fraîche
- Old fashioned pecan-maple danish
- Freshly baked seasonal fruit flavored and traditional scones
- Sweet butter and fruit preserves
- Coffee and an assortment of hot teas

25.00 PER GUEST





## MEETING ROOM BREAKFAST ACTION STATIONS

The following tables may be added to any of our breakfast menus for service in our meeting rooms. Served for a minimum of 35 guests. [CHEF ATTENDANT 250.00 FOR 3 HOURS](#)

### OMELET STATION

Farm fresh eggs are prepared to order with an array of fresh vegetables including red and green bell peppers, onions, mushrooms and spinach. Meat and cheese selections will include bacon, ham, Jack and Cheddar cheeses. Served with pico de gallo and spicy red salsa. Egg whites and egg substitutes are also available [17.00 PER GUEST](#)

### HOT IRON BELGIAN WAFFLES

Fresh prepared hot waffles served with a selection of seasonal fruits, whipped cream, warm maple syrup, whipped sweet butter, shaved chocolate, candied pecans and powdered sugar [12.00 PER GUEST](#)

### STACKS OF GRIDDLED PANCAKES

Hot griddled buttermilk pancakes served with a selection of seasonal fruits, whipped cream, warm maple syrup, whipped sweet butter, shaved chocolate, candied pecans and powdered sugar [11.00 PER GUEST](#)

### PEACHES AND CREAM FRENCH TOAST

Fresh baked baguette sliced and filled with whipped mascarpone cheese, peach preserves and fresh vanilla, citrus egg batter, grilled golden brown and served with Georgia pecan syrup [12.50 PER GUEST](#)

### SOUTHERN-STYLE BREAKFAST QUESADILLAS

Scrambled farm fresh eggs, flour tortillas, hickory-smoked country bacon, Sweet Grass Dairy shredded Gouda, diced bell peppers, housemade pico de gallo with lemon and cilantro [13.50 PER GUEST](#)

## PLATED BREAKFAST SELECTIONS

Plated breakfasts include mini croissants and breakfast breads, sweet butter and fresh fruit preserves, orange juice, coffee and an assortment of hot teas.

\*Brioche French Toast is served with fresh fruit instead of breakfast breads.

### ENTRÉES

- Farm Fresh Scrambled Eggs – bacon and Yukon Gold potatoes [25.00 PER GUEST](#)
- Egg White Frittata – Feta cheese, spinach and oven-dried tomatoes with sweet potato hash [25.00 PER GUEST](#)
- Brioche French Toast – seasonal berry compote, bacon and maple syrup [23.00 PER GUEST](#)
- Smoked Ham and Spinach Quiche – Gruyère cheese, mushrooms and breakfast potatoes [25.00 PER GUEST](#)

CHOOSE  
ONE

### ENHANCEMENT

- Seasonal Fresh Fruit Cup [5.00 EACH](#)



## MORNING AND ALL-DAY BEVERAGE SELECTION

### AGUA FRESCA

Ginger orange, cranberry lime or apple-rosemary agua fresca with fresh fruit 40.00 PER GALLON

### MEXICAN HOT CHOCOLATE

Accompanied by warm churros with cinnamon sugar, whipped cream and chocolate sauce 46.00 PER GALLON

### SIGNATURE COFFEE TABLE

Coffee and a selection of teas with flavored syrups, wildflower honey, orange and lemon zest, whipped cream, chocolate curls, sugar swirl sticks and a variety of sweeteners 59.00 PER GALLON, MINIMUM 3 GALLONS

### ICED COFFEE

Chilled coffee with chocolate and hazelnut syrups, half and half and a variety of sweeteners 59.00 PER GALLON

### FRESH LEMONADE

Fresh lemonade blended with your favorite flavors of strawberry, cranberry-lime or lemon-basil 59.00 PER GALLON

### FRESH BREWED ICED TEA BAR

Assorted green and fruit flavored teas served with fresh cut lemons and simple syrup 59.00 PER GALLON

### COFFEE AND TEA

Fresh-brewed coffee and hot Tazo teas 52.00 PER GALLON

### HOT CHOCOLATE

A candy bar in a cup! Delicious warm chocolate with fresh whipped cream, chocolate sprinkles, delightful mini marshmallows, flavored syrups and all the fixings! 40.00 PER GALLON

### SWEET TEA 40.00 PER GALLON

### SPARKLING SPRING WATER

San Pellegrino 4.00

### DASANI BOTTLED WATER 3.75

### ASSORTED COKE PRODUCTS 3.75

### NOS, MONSTER, FULL THROTTLE 5.00

### INDIVIDUAL BOTTLED JUICES

Orange, cranberry or apple 3.75

### STILL WATER

Acqua Panna 4.00 PER BOTTLE





# MORE THAN JUST A SNACK

## CLASSIC BREAKS

### BALANCED SELECTIONS FOR GRAB & GO

- Assorted baked chips
  - Assorted energy bars
  - Dried wild berries and mango
  - Dark chocolate bars
  - Dry-roasted edamame
- EACH ITEM 4.00

### MEETING ROOM CREATE YOUR OWN ENERGY MIX

An assortment of gourmet favorites allows your guests to customize a sweet or savory combination

- Dried papaya
- Dried pineapple
- Yogurt raisins
- Roasted almonds
- Granola
- Roasted peanuts
- Dried cranberries
- Chocolate chunks
- Banana chips

9.00 PER GUEST

### HUMMUS TRIO

Traditional chickpea, white bean and edamame hummus with crispy pita

9.00 PER GUEST

### CRUNCHY VEGETABLE CHIPS 8.00 PER GUEST

### SEASONAL SLICED FRESH FRUIT PLATTER

With strawberry yogurt sauce 8.00 PER GUEST

### GARDEN FRESH SEASONAL CRUDITÉS

With buttermilk ranch dipping sauce 6.00 PER GUEST

### INDIVIDUAL GRILLED VEGETABLE CRUDITÉ CUP

With red pepper Feta dip — great on the go! 48.00 PER DOZEN

### JUMBO PRETZEL BRAID

Served warm with chipotle and yellow mustards 60.00 PER DOZEN

### A SELECTION OF ENERGY BARS

NuGo FREE Dark Chocolate Bars & Lårabar Cherry Pie Bars  
48.00 PER DOZEN

### HOMEMADE GWCC GRANOLA BARS 38.00 PER DOZEN

### ASSORTED GRANOLA BARS 27.00 PER DOZEN

### MARKET WHOLE FRUIT

The best of the season! Apples, bananas and local seasonal picks  
39.00 PER DOZEN

### FRUTA CUPS

Individually presented slices of select fruits with chili salt and fresh lime — a refreshing snack with a kick! 60.00 PER DOZEN

### FRESHLY BAKED SCONES

Fresh baked, seasonal fruit-flavored and traditional scones 38.00 PER DOZEN



**CHEF'S SELECTION OF BAKERY FRESH MUFFIN TOPS** 38.00 PER DOZEN

**CHEF'S SELECTION OF BAKERY FRESH DANISH** 38.00 PER DOZEN

**BAKERY FRESH BAGELS**

With low-fat and plain cream cheese 38.00 PER DOZEN

**INDIVIDUAL YOGURTS**

Low-fat fruit yogurts 4.00 EACH

**GLUTEN-FREE SNACK BASKET**

- Lårabar Cherry Pie Bars
- Food Should Taste Good Olive Tortilla Chips
- Caramel and Cheddar popcorn
- Eden Organic Wild Berry Mix
- NuGo FREE Dark Chocolate Bars

5.00 EACH ITEM

## LOCAL AND FAVORITE FRESH PICKS

---

**GINGER PEACH YOGURT PARFAIT**

Housemade granola 60.00 PER DOZEN

**RICE KRISPIE TREATS**

Classic, hand-dipped chocolate and peanut butter 38.00 PER DOZEN

**MACARON MADNESS**

Vanilla, pistachio, coffee, raspberry, lemon and chocolate 34.00 PER DOZEN

**TORTILLA CHIPS**

Served with one (1) choice of salsa crudité, guacamole, blackeye pea salsa, corn, green chile or peach salsa 50.00 PER POUND

**POTATO CHIPS AND GOURMET DIPS**

Kettle-style potato chips with roasted garlic Parmesan, French onion and blue cheese dips 46.00 PER POUND

**SNACK MIX OR PRETZEL TWISTS** 12.00 PER POUND

**DELUXE MIXED NUTS** 18.00 PER POUND

**ASSORTED BAGS OF CHIPS** 38.00 PER DOZEN

**INDIVIDUAL CANDY BARS** 36.00 PER DOZEN



## SWEET BREAKS

Pick from a selection of our house-baked favorites, fresh from our bakery.

### THE CUPCAKE BAR

A variety of flavors including lemon meringue, red velvet, chocolate peanut butter cup, jelly roll, double chocolate and vanilla bean.  
Served with ice cold milk **48.00 PER DOZEN**

### WARM COOKIES

You can smell them now... warm, fresh-baked jumbo cookies!  
Giant peanut butter, chocolate chunk and oatmeal cookies served warm with ice cold milk **40.00 PER DOZEN**

### FRUITS IN BLOOM

CHOOSE  
ONE

- Caramel Apple Bloom – Flaky golden pie petals filled with peeled apples, topped with caramel and served with crème Anglaise
- Berry Tart Bloom – Flaky golden pie petals filled with blackberries, blueberries and raspberries, served with crème Anglaise

**48.00 PER DOZEN**

### COOKIE AND BROWNIE SAMPLER

Chocolate chunk, peanut butter and oatmeal cookies with triple chocolate fudge brownie **40.00 PER DOZEN**

### GOURMET BROWNIES

**36.00 PER DOZEN**





# LUNCH WITH PERSONALITY

## DESIGN-YOUR-OWN PLATED LUNCH

Let your taste buds decide and create a personalized menu by selecting one of your favorites from each course. All plated lunches include house-baked rolls and sweet butter, iced tea and water.

### SALADS

- Iceberg Wedge – grape tomatoes, red onions, blue cheese and crisp bacon with creamy blue cheese dressing [3.50](#)
- Field Greens – grape tomatoes, red onion and cucumbers with aged balsamic vinaigrette [3.50](#)
- Caesar Salad – crisp romaine, Parmesan and garlic croutons with classic Caesar dressing [3.50](#)
- Southern Salad – baby field greens, fresh berries, spiced pecans, blue cheese and white balsamic vinaigrette [5.00](#)
- Caprese Salad – cherry tomato, bocconcini Mozzarella, wild baby arugula and pesto [5.00](#)
- Spinach and Apple Salad – toasted walnuts, Chèvre cheese and red onions with cider vinaigrette [5.00](#)
- Bibb Salad – poached pears, candied pecans and crumbled blue cheese with lemon Chardonnay dressing [5.00](#)

### ENTRÉES — SERVED WITH LOCAL AND SEASONAL VEGETABLES

- Niman Ranch Pork Tenderloin – sweet potato purée and mustard sauce [32.00](#)
- Parmesan-Crusted Chicken Breast – creamy polenta and tomato basil chutney [24.00](#)
- Chili-Spiced Roasted Breast of Chicken – Cheddar grits and red wine-cranberry reduction [25.00](#)
- Miso-Glazed Salmon – coconut jasmine rice and baby bok choy [32.00](#)
- Herbed Chicken Cutlet – layered with prosciutto and Fontina, sun-dried tomato risotto and lemon basil cream [24.00](#)
- Braised Beef Short Ribs – garlic Parmesan polenta and Cabernet reduction [32.00](#)
- Grilled Cod – roasted tomato, Parmesan roasted potatoes and fennel ragout [30.00](#)
- Grilled Petite Filet Mignon – potato purée and three-peppercorn sauce [38.00](#)
- Grilled Flat Iron Steak – truffle white Cheddar macaroni and Dijon sauce [35.00](#)

-OR-

### ENTRÉE SALADS — GREAT FOR A PRE-SET MEAL!

- Dragon's Gate Asian Chicken Salad – char su chicken, hoisin noodles, sweet and sour vegetables, Asian slaw and wonton croutons [28.00](#)
- Chophouse Bistro Steak Salad – hearty greens, char-fired bistro steaks, wood-roasted mushrooms, artichokes, grilled peppers and balsamic vinaigrette topped with tobacco onions [30.00](#)
- Grilled Chicken Salad – grilled chicken, wrapped artisan greens, vegetable salad and classic mustard vinaigrette [29.00](#)
- Antipasti Salad – romaine hearts wrapped in prosciutto, pesto chicken, fresh Mozzarella, grilled olives, oven-dried tomatoes, balsamic reduction and lemon basil oil [31.00](#)



**DESSERTS — CRAFTED IN OUR BAKERY AND SERVED WITH COFFEE AND A SELECTION OF HOT TEAS**

- Classic Carrot Cake – cream cheese frosting and toasted walnut 5.00
- Rustic Apple Tart – cinnamon custard sauce 6.00
- Hazelnut Cappuccino Torte – dark chocolate sauce 6.00
- Strawberry Shortcake – lemon poppy seed biscuit, macerated strawberries, citrus curd and whipped cream 5.00
- Key Lime Tart – strawberry coulis and toasted coconut 5.50

ASK YOUR CATERING MANAGER ABOUT DESSERT SAMPLER OPTIONS

## LUNCH CHEF'S TABLES

All Chef's Tables include coffee and iced tea

### BUCKHEAD BUZZ

- Southern-Style Caesar – romaine lettuce, banana bread croutons, roasted corn, lemon verbena garlic dressing
- Fingerling Potato Salad – with baby arugula, applewood-smoked bacon, scallions, roasted peppers and whole-grain mustard vinaigrette
- Local Grown Tomatoes – cucumbers, Vidalia onions, Italian flat parsley, EVO and balsamic syrup
- Horseradish Crusted North Atlantic Salmon - lemon and chive butter
- Roasted Local Grassfed Sirloin – spinach, melted tomatoes, crystalized Boursin cheese and Merlot wine glaze
- Buttermilk Smashed Potatoes
- Fire-Roasted Asparagus with Tomato Vinaigrette
- Spaghetti Squash with Herbs
- Fresh Baked Vidalia Onion and Seven-Grain Rolls
- Chocolate Cherry Bread Pudding
- Warm Chocolate Gooey Cake with Butterscotch Chips and Vanilla Anglaise

55.00 PER PERSON

### SMOKEHOUSE SAMPLER

- Vegetable Chopped Salad – honey-dijon dressing
- Loaded Macaroni Salad – smoked Cheddar cheese, bacon, scallions and hard-cooked egg
- Creamy Coleslaw
- Smoked Beef Brisket – Texas toast and our Signature barbecue sauce
- BBQ Chicken – pulled smoked chicken with onion buns
- Skillet Baked Beans
- Blueberry Peach Cobbler – cinnamon whipped cream

34.00 PER GUEST

### GOURMET MARKET SANDWICH AND SALAD TABLE

- Field Greens – grape tomatoes, red onion, cucumber and aged balsamic vinaigrette
- Wild Rice Salad – dried fruits, pecans and honey-cider dressing
- Vegetable Chips and BBQ Potato Chips
- “ZLT” Flatbread Sandwich – grilled zucchini, vine-ripe tomatoes, jalapeño Jack cheese and romaine served on char-grilled flatbread with sun-dried tomato pesto
- Shaved Cured Ham & Baby Swiss – pretzel Kaiser roll with honey-country Dijon mustard
- Country Chicken Salad Sandwich – basil, scallions and almonds with lemon aioli and Italian rolls
- Chef's Selection of Gourmet Dessert Bars

32.00 PER GUEST



#### PICNIC PACKAGE

- Kosher-Style Hot Dogs– mustard, ketchup, onions and relish
- Gourmet Nacho Bar – tortilla chips, beef chili, nacho cheese sauce, housemade salsa, sour cream, pico de gallo and guacamole
- Buffalo Chicken – blue cheese slaw and mini rolls
- Mustard Potato Salad
- Southern Coleslaw
- Fresh Baked Cookies

26.00 PER GUEST

#### MEETING ROOM CREATE-A-SANDWICH

- Selection of Fresh Breads and Rolls
- Selected Cold Sliced Meats – shaved roasted turkey, roast beef and smoked ham
- All-American Egg Salad
- Selection of Sliced Cheeses – Swiss, Provolone and Cheddar
- Traditional Condiments – mayonnaise, mustard, lettuce, tomato, red onion and pickles
- Kettle-Style Chips
- Triple Chocolate Fudge Brownies and Cookies

26.00 PER GUEST

#### SIGNATURE SANDWICH AND SALAD TABLE

- Highlands Turkey Sandwich– shaved smoked turkey, Gouda cheese, Vidalia onion and peach chutney on a honey wheat roll
- Cuban Pressed Sandwich – ham, roasted pork, Swiss cheese and spicy pickles
- Four-Cheese Tomato Melt – traditional sourdough bread
- Niçoise Salad – European-style greens with hardboiled egg, green beans, Kalamata olives, grape tomato, onion and red wine vinaigrette
- Chinese Chicken Salad – crispy wontons and Asian vinaigrette
- Harvest Grain Salad – grilled vegetables and maple-herb dressing
- Sweet Potato and Kettle-Style Potato Chips
- Assorted “Small Bites” – cheesecake sampler

30.00 PER GUEST

#### LATIN FIESTA

- Mixed Seasonal Greens with Cilantro vinaigrette
- Roasted Corn & Black Bean Salad with Toasted cumin vinaigrette
- Jicama and Cucumber Slaw with Cilantro cayenne dressing
- Fajitas – grilled steak and chicken, roasted sweet peppers, onions, warm flour tortillas, sour cream, guacamole with tomatillo salsa, salsa fresca and pico de gallo
- Enchiladas con Queso with Pinto beans and Spanish rice
- Papas Jalisco with Chorizo sausage and Chihuahua cheese
- Seasonal Fruit
- Churros – chocolate and caramel fondue

36.00 PER GUEST





#### TASTE OF TUSCANY

- Caesar Salad with Garlic croutons and parmesan cheese
- Antipasti – marinated olives, plum tomatoes, roasted garlic, grilled asparagus, baby Portobello mushrooms, charred peppers with seasonal field greens and anchovy vinaigrette
- Caprese Salad – tomato, fresh mozzarella cheese, olive oil and balsamic reduction
- Pan-Seared Chicken – braised chard and Parmesan cream sauce
- Eggplant Parmesan – lightly breaded eggplant with marinara and Provolone
- Roasted Seasonal Vegetables – mustard balsamic jus
- Pennette Putanesca – tomatoes, capers, onions, basil and Kalamata olives
- Tiramisu and Mini Cannoli

36.00 PER GUEST

#### CHEF'S TABLE ENHANCEMENTS

The following may be added to any of our lunch Chef's Table menus

##### CHEF-MADE SOUPS

- Roasted Tomato Basil 4.00 PER GUEST
- Hearty Chicken Noodle 4.00 PER GUEST
- Wild Mushroom 4.00 PER GUEST

##### COLD SALADS

- Loaded Macaroni Salad 3.50 PER GUEST
- Mustard Potato Salad 3.00 PER GUEST
- Creamy Coleslaw 3.00 PER GUEST
- BLT Salad – Cheddar cheese and buttermilk ranch dressing 3.50 PER GUEST
- Caesar Salad – crisp romaine, Parmesan and garlic croutons with classic Caesar dressing 3.50 PER GUEST
- "Clubhouse" Salad – ham, turkey, Swiss cheese, avocado and toast point croutons with creamy tomato vinaigrette 3.50 PER GUEST
- Vegetable Cobb Salad – honey Dijon vinaigrette 3.50 PER GUEST





# DELECTABLE & FLEXIBLE

## ANYTIME ANYWHERE MENUS

These specialty items make an extraordinary addition to any menu! (50 person minimum)

### ASIAN NOODLE BAR

- Peanuttty Dan Dan Noodles – Udon noodles with toasted peanuts, shredded carrots, green cabbage and peanut dressing
- Spicy Orange Chile Glass Noodles – rice noodles with ginger-pickled red cabbage, scallions and cilantro
- Thai Noodle Salad – egg noodles with pea pods, carrots, red pepper, basil and mint tossed in Asian vinaigrette

7.50 PER GUEST

### MEATBALL BAR

A selection of our handcrafted meatballs served with a basket of fresh mini rolls to soak up the sauce!

- Chicken Meatball – green chile verde sauce
- Thai Pork Meatball – ginger-soy barbecue sauce
- Italian Beef Meatball – marinara sauce

8.00 PER GUEST

### MAC-N-CHEESE MADNESS TABLE

Classic comfort food kicked up a notch!

CHOOSE  
THREE

- Buffalo Chicken – Jack and blue cheese
- Smoked Pork, Green Chile and Cheddar
- Cheetos-Crusted – Great for kids of all ages!
- Chorizo and Jack Cheese – tortilla crust
- White Cheese Mac – spinach and artichokes
- Smoked Cheddar – BBQ potato chip crust

8.00 PER GUEST

### WORLDWIDE WING TABLE

Choose from a variety of classic and exotic flavors, served with a variety of dipping sauces and crisp vegetables.

CHOOSE  
THREE

- Classic Spicy Buffalo
- Hawaiian Pineapple Soy Glazed
- Crispy, Firecracker Grilled Chili and Lime
- Tabasco Orange Glazed
- Grilled Tex Mex
- Smoky BBQ and Glazed-Bourbon Molasses

13.95 PER GUEST



# GLUTEN FREE

## GLUTEN-FREE PLATED BREAKFAST

Spinach and mushroom scramble with Havarti, pesto, roasted red pepper, Yukon Gold potatoes and Niman Ranch Apple Gouda sausage accompanied by orange juice, coffee and a selection of teas **24.00 PER GUEST**

## GLUTEN-FREE BREAKFAST CHEF'S TABLE

- Fresh Sliced Fruit and Berries
- Smoked Turkey and Broccoli Scramble – Boursin cheese and grape tomatoes
- Twin Potato Hash – caramelized onions, sweet and russet potatoes, peppered bacon and oven-dried tomatoes
- Low-Fat Fruit-Flavored Yogurt
- Orange Juice, Coffee and a Selection of Teas

**28.00 PER GUEST**

## GLUTEN-FREE PLATED LUNCH

- Baby Spinach Salad – cranberries, candied walnuts, goat cheese and Champagne vinaigrette **5.00**
- Niman Ranch Smoked Pork Chop – apple compote and herb-roasted fingerling potatoes **32.00**
- Flourless Chocolate Torte – fresh whipped cream and berry garnish **6.00**

## GLUTEN-FREE LUNCH CHEF'S TABLE

- Niman Ranch Sausages – Apple Gouda, Spicy Italian and Chipotle Cheddar with gluten-free rolls and condiments
- House Kettle-Style Potato Chips – roasted garlic Parmesan dip
- Southern Cobb Salad – hard-cooked egg, bacon, tomatoes, Cheddar cheese, olives and honey-mustard ranch

**34.00 PER GUEST**

## GLUTEN-FREE DINNER CHEF'S TABLE

- Chef-Carved Filet Mignon – Bordeaux mushroom sauce, Dijon-truffle aioli and roasted garlic potato purée
- Grilled Asparagus – Hollandaise sauce
- Mesclun Greens – Parmigiano-Reggiano and red wine vinaigrette
- Roasted Beets – Chèvre and citrus vinaigrette

**58.00 PER GUEST INCLUDES ATTENDANT FEE**

## GLUTEN-FREE RECEPTION

- Chicken Wing Sampler – garlic Parmesan, classic Buffalo and honey-mustard with an assortment of dipping sauces
- Philly Cheesesteak Nachos – shaved ribeye with onions and bell peppers, Monterey Jack sauce and corn tortilla chips with giardiniera
- BLT Martini – crisp romaine, tomato, shredded Cheddar, bacon and buttermilk ranch dressing in a martini glass
- Fresh Vegetable Crudités – ranch and chili-lime crema dips

**28.00 PER GUEST**

## GLUTEN-FREE SNACK BASKET - THERE'S SOMETHING FOR EVERYONE!

- Lårabar Cherry Pie Bars
- Food Should Taste Good Olive Tortilla Chips
- Caramel and Cheddar popcorn
- Eden Organic Wild Berry Mix
- NuGo FREE Dark Chocolate Bars

**4.00 EACH ITEM**



# RECEPTIONS REINVENTED

## RECEPTION MENUS

Build a perfect reception from a variety of gourmet to classic Signature dishes. 50 piece minimum per item.

### HOTLANTA SPECIALTIES

- Shrimp and Grits Wonton Crisp 5.00 PER PIECE
- Butter Pecan Chicken – peach chutney 4.50 PER PIECE
- Pulled Pork Biscuit – molasses barbecue sauce 4.00 PER PIECE

### FLATBREADS AND FLATINIS

- Fig and Blue Cheese Flatbread – sweet imported fig preserves, creamy blue cheese and applewood bacon 4.50 PER PIECE
- Chicken Pesto Flatbread – fresh pesto, diced chicken, tender artichoke hearts, sun-dried tomatoes and Asiago cheese 4.50 PER PIECE
- Mini Reuben Flatini – corned beef, sauerkraut and Swiss cheese on lightly toasted flatbread 4.50 PER PIECE

### RETRO MINIS - CLASSIC FAVORITES!

- Beef Wellington Bites – horseradish cream 5.00 PER PIECE
- Frank 'n Blanket – cocktail sausage and flaky puff pastry 3.00 PER PIECE
- Chicken Cordon Blue – smoked ham and blue cheese sauce 3.50 PER PIECE

### STUFFED MUSHROOMS

- Fennel sausage and garlic bread crumbs 4.00 PER PIECE
- Grilled vegetable 4.00 PER PIECE
- Maine lobster 5.50 PER PIECE

### SUMPTUOUS SATAYS

- Tandoori Chicken – mango salsa 4.50 PER PIECE
- Teriyaki Short Rib – Thai peanut sauce 5.00 PER PIECE
- Basil-Garlic Shrimp – chili lime mint sauce 5.00 PER PIECE

### MINI CHILLED SHRIMP SHOOTERS

- Classic Fisherman's Wharf-Style – lemon horseradish cocktail sauce 6.00 PER PIECE
- Bayou-Blackened – rémoulade sauce 6.00 PER PIECE
- Pesto-Marinaded – lemon aioli 6.00 PER PIECE

### MINI ALL-BEEF BURGERS

- Tavern-Style Classic – American cheese and our secret sauce 5.50 PER PIECE
- Firehouse Burger – bacon and barbecue sauce 5.50 PER PIECE
- Gourmet Burger – truffle aioli and Gruyère cheese 5.50 PER PIECE

### COASTAL FAVORITES

- Signature Crab Cakes – lemon aioli 6.00 PER PIECE
- Seared Sesame Tuna Wonton – seaweed salad and wasabi cream 6.00 PER PIECE
- Smoked Salmon Cracker – crème fraîche, capers and red onion 6.00 PER PIECE





#### SINGLE SIP

- Gazpacho – tomato, cucumber and olive oil 3.00 PER PIECE
- Clam Chowder 4.00 PER PIECE
- Tomato Bisque 3.00 PER PIECE

#### GRILLED ARTISAN BREAD CROSTINI

- Tomato Basil – artisan olive oil 4.00 PER PIECE
- Whipped Ricotta – olive salad 4.00 PER PIECE
- Beef Carpaccio – garlic aioli and Parmesan 4.00 PER PIECE

#### QUESADILLAS

- House-Smoked Brisket and Cheddar Cheese – avocado crema 4.50 PER PIECE
- Ancho Chicken and Jack Cheese – salsa verde 4.50 PER PIECE
- Baby Spinach and Mushroom – pico de gallo 4.50 PER PIECE

#### ALL-NATURAL NIMAN RANCH LAMB CHOPS

- Charcoal-Charred – Granny Smith and mint relish 7.00 PER PIECE
- Garlic-Grilled – Kalamata aioli 7.00 PER PIECE
- Ancho Chile-Crusted – jalapeño citrus salsa 7.00 PER PIECE

#### SPOONS

- Ahi Tuna Tartare – lemon olive oil, capers and basil 6.00 PER PIECE
- Classic Steak Tartare – mustard, egg and shallots 5.00 PER PIECE
- Fresh Crab Salad – citrus aioli and fresh chives 6.50 PER PIECE

#### MINIATURE TOSTADAS

- Spicy Seared Ahi Tuna – cilantro lime crema and jalapeño slaw 6.00 PER PIECE
- Duck Breast – pasilla peppers and tropical mango salsa 6.00 PER PIECE
- Hand-Pulled Chicken – black bean purée, queso fresco and pickled red onion 5.00 PER PIECE

#### HANDCRAFTED MINI SLIDERS

- Slow-Roasted Prime Rib – smoked Cheddar, caramelized onions and barbecue sauce 5.00 PER PIECE
- Breaded Chicken Parmesan – marinara and fresh Mozzarella 4.00 PER PIECE
- Homemade Meatloaf – crispy onions and sautéed wild mushrooms 4.00 PER PIECE



## RECEPTION STATIONS

Pleasing to even the pickiest eaters.

### NIMAN RANCH MINI SAUSAGE TABLE

Naturally raised Niman Ranch sausages created for Levy Restaurants. Flavors include Apple Gouda, Chipotle Cheddar and Spicy Italian. Served with gourmet mustards, apple slaw and hoagie rolls **14.50 PER GUEST**

### ARTISAN CHEESE BOARD

Artisan selection of Sweet Grass Dairy and imported farmstead cheeses. Accompanied by housemade chutneys, local honey, artisan breads and crackers **10.25 PER GUEST**

### ANTIPASTI

Imported cured meats, cheeses, local seasonal vegetables, marinated olives, warm spinach and artichoke fondue served with a variety of fresh baked flatbreads, crostini and breadsticks **9.50 PER GUEST**

### GOURMET NACHO AND SALSA BAR

Zesty beef chili, spicy queso sauce, crispy corn tortilla chips and our house salsa verde, pico de gallo and salsa rojo. Served with sour cream, jalapeños and Signature hot sauces **7.50 PER GUEST**

### FARMER'S MARKET TABLE

Chef's selection of local cheeses with fruit chutneys, local honey, crackers and farmer's market crudités with a variety of dips. Accompanied by fresh-baked artisan breads and flavored olive oil **9.50 PER GUEST**

### GARDEN FRESH VEGETABLE BASKET

Chef's colorful selection of the freshest market vegetables. Served with buttermilk ranch dip, traditional hummus, fresh basil pesto, crackers and breadsticks **7.50 PER GUEST**

### SUSHI

A selection of fresh-made maki, including California rolls, spicy tuna rolls and smoked salmon rolls, as well as market fresh sashimi. Served with seaweed salad, wasabi, pickled ginger and a variety of dipping sauces **6.00 PER PIECE**

### SMOKED SALMON

Pastrami-smoked salmon served with classic garnishes, sliced pumpernickel and crème fraîche **13.00 PER GUEST**

### GOURMET FOCACCIA

A fun assortment of artisan grilled focaccia bread with a selection of toppings, served hot

- Fennel Sausage, Wild Mushrooms and Asiago Cheese
- Roma Tomatoes, Basil and Fresh Mozzarella
- Pulled Chicken, Cilantro Pesto and Four Cheeses

**11.50 PER GUEST**



### BRUCHETTA D'ITALIA

- Tomato Basil – Parmesan and extra virgin olive oil
- Kalamata Olive Tapenade – Chèvre cheese
- Roasted Wild Mushroom – Gorgonzola cheese
- Caramelized Onion – Taleggio cheese

10.50 PER GUEST

### MASHED POTATO BAR

Old-fashioned, creamy mashed potatoes with specialty ingredients

- Lobster mashed potatoes
- Yukon Gold mashed potatoes and braised short ribs with a Cabernet reduction
- Sweet mashed potatoes with cinnamon, brown sugar, butter and candied pecans

12.00 PER GUEST

## CARVING STATIONS

Chef Attendant 250.00 for 3 hours

### CARVED WHOLE ROAST BEEF TENDERLOIN

Served with peppercorn sauce, horseradish cream and artisan rolls

450.00 SERVES APPROXIMATELY 20 GUESTS

### SUGAR-CURED SPIRAL HAM

Bourbon aioli, grain mustard, country biscuits and artisan rolls

450.00 SERVES APPROXIMATELY 50 GUESTS

### OVEN-ROASTED TURKEY BREAST

Cranberry-apricot chutney, herb aioli and artisan rolls

425.00 SERVES APPROXIMATELY 35 GUESTS

### TEXAS-STYLE SMOKED BRISKET

Levy Signature barbecue sauce, crispy onion straws and mini onion rolls

400.00 SERVES APPROXIMATELY 35 GUESTS

### GARLIC-ROASTED BEEF STRIP LOIN

Wild mushroom sauce, grain mustard, creamy horseradish sauce and artisan rolls

550.00 SERVES APPROXIMATELY 35 GUESTS

### WHOLE ROASTED SEA BASS

Thai spice-crusted sea bass, steamed bao buns and sweet chili sauce

525.00 SERVES APPROXIMATELY 35 GUESTS





# DISTINGUISHED DINNERS

## DESIGN-YOUR-OWN PLATED DINNER

Let your taste buds create a personalized menu by selecting one of your favorites from each course. All plated dinners include house-baked rolls, sweet butter, iced tea and water.

### SALADS

- Iceberg Wedge – grape tomatoes, red onions, blue cheese and crispy bacon with creamy blue cheese dressing 3.50
- Caesar Salad – crisp romaine, Parmesan and garlic croutons with classic Caesar dressing 3.50
- Field Greens – grape tomatoes, red onions and cucumbers with aged balsamic vinaigrette 3.50
- Southern Salad – baby field greens, fresh berries, spiced pecans, blue cheese and white balsamic vinaigrette 5.00
- Caprese Salad – cherry tomato, bocconcini Mozzarella, wild baby arugula and pesto 5.00
- Spinach and Apple Salad – toasted walnuts, Chèvre cheese and red onions with cider vinaigrette 5.00
- Bibb Lettuce – poached pears, candied pecans and crumbled blue cheese with lemon Chardonnay dressing 5.00

### ENTRÉES – SERVED WITH LOCAL AND SEASONAL VEGETABLES

- Roasted Chicken Breast – herb-roasted fingerling potatoes and rosemary au jus 33.00
- Lemon Chicken Breast – Vesuvio-style potato, roasted tomato and lemon garlic sauce 32.00
- Smoked Salmon-Crusted Chicken – horseradish mashed potato and natural citrus jus 38.00
- Smoked Turkey Brochettes – white Cheddar, roasted corn, sage mashed potatoes and Zinfandel poached pear relish 35.00
- Wild Mushroom and Boursin Cheese Stuffed Chicken – chive potato purée and port wine glaze 37.00
- Wood-Roasted Bistro Steak – wild mushroom ragout, roasted garlic polenta and fire-roasted pepper sauce 39.00
- Sun-Dried Tomato-Crusted Breast of Chicken – rosemary roasted potatoes and Chardonnay reduction 35.00
- Wild Mushroom and Bacon Pork Loin – smashed potato cake and port wine glaze 37.00
- Pancetta-Wrapped Roast Chicken Breast – risotto cake and citrus sage cream 35.00
- “Short Rib-Style” Braised Blade Steak – homestyle potato croquettes with blackberry bordelaise 42.00
- Blackened Petite Filet – blue cheese with Parmesan whipped potatoes and grain mustard sauce 46.00

### DUET ENTRÉE SELECTIONS

- Grilled Petite Filet and Pan Seared Lemon Chicken with Tomato-Basil Relish – Cabernet mashed potatoes and caramelized shallot jus 52.00
- Double Colorado Niman Ranch Lamp Chop and Gulf Shrimp – butternut squash and polenta 70.00
- Herb-Crusted Tenderloin of Beef and Maine Sea Scallops – scalloped Yukon Gold potatoes and red wine sauce 60.00
- Petite Filet Mignon and Seared Salmon – risotto cake and three-peppercorn sauce 53.00



## DESSERTS — SERVED WITH COFFEE AND A SELECTION OF HOT TEAS

- Rustic Apple Tart – cinnamon custard sauce 6.00
- Caramel Chocolate Mousse Cake – chocolate whipped cream and caramel sauce 6.00
- Triple Chocolate Cheesecake – chocolate-covered strawberry and strawberry coulis 6.50
- Tiramisu – espresso, mascarpone and bittersweet chocolate 5.50
- Carrot Cake Stack – cream cheese frosting and toasted walnuts 6.50
- Dulce de Leche Cheesecake – caramel-infused white chocolate cheesecake with vanilla bean sauce 6.50

## DINNER CHEF'S TABLES

All Chef's Tables include warm bakery fresh rolls and sweet butter, coffee and a selection of hot teas.

### FARM STAND

- Organic Field Greens Salad – white balsamic vinaigrette
- Roasted Golden Beet Salad – ricotta salata
- Barley Citrus Corn Salad – tarragon pesto
- Niman Ranch Roast Rack of Pork – balsamic Dijon glaze
- Roasted Amish Chicken – toasted couscous, dried fruit and natural jus
- Chorizo Cassoulet – organic vegetables and fresh thyme
- Smashed Yams – wildflower honey, yam fries and cinnamon butter
- Fruit Blossoms – flaky golden pie petals and crème Anglaise

56.00 PER GUEST

### THE STEAKHOUSE

- Iceberg Wedge – grape tomatoes, red onions, crisp bacon and creamy blue cheese dressing
- Caesar Salad – crisp romaine, Parmesan and garlic croutons with classic Caesar dressing
- New York Strip Loin Cutlets – horseradish cream and mushroom jus
- Roasted Lemon-Garlic Chicken – natural jus
- Grilled Salmon – braised spinach and leek confit
- Sautéed Green Beans – herbed tomatoes
- Loaded Mashed Potatoes – bacon, Cheddar and green onions
- Red Wine-Braised Wild Mushrooms with Shallots
- Traditional Bread Pudding – warm caramel sauce
- Mixed Berry Fruit Crisp – vanilla whipped cream

52.00 PER GUEST

### THE SMOKEHOUSE

- Roasted Corn Salad – vine-ripened tomatoes, roasted red bell pepper and red onion with poblano vinaigrette
- Green Salad – grape tomatoes, red onion and cucumbers with buttermilk ranch and red wine vinaigrette
- 12-Hour Smoked Beef Brisket – barbecue bourbon glaze, mustard barbecue and sweet vinegar barbecue sauces
- Smoked Pulled Pork – creamy coleslaw
- Macaroni and Cheese
- Skillet Baked Beans
- Parker House Rolls and Cornbread – butter and honey
- Butterscotch Mousse Parfait – homemade caramel and layered ginger snaps
- Apple Brown Betty – vanilla whipped cream
- Pickled Cucumbers and Onions
- Cheddar au Gratin Potatoes

45.00 PER GUEST



# DESSERT REDEFINED

## DESSERT MENUS

Minimum of 50 guests **CHEF ATTENDANT 250.00 FOR 3 HOURS**

### SIGNATURE DESSERTS

A selection of our Signature desserts! Carrot cake, Chocolate Paradis' cake, New York-style cheesecake, cupcakes, mini taffy apples, sweet dessert shots, cookies, brownies and gourmet dessert bars **15.00 PER GUEST**

### FRESH AND EXOTIC FRUIT TABLE

An elaborate display of seasonal, local and tropical fresh fruits and berries. Served with strawberry yogurt dip, mint-lime syrup and brown sugar crème fraîche **11.00 PER GUEST**

### COUNTRY-STYLE FRUIT COBBLERS

Fresh-baked blueberry cobbler with oatmeal crust and peach cobbler with cinnamon almond topping, served warm with vanilla whipped cream. Ask our Chefs about their seasonal selections! **9.00 PER GUEST**  
**WITH ICE CREAM ADD 4.00 PER GUEST**

### FONDUE STATION

Chocolate and caramel fondue served with a colorful display of mini cookies, seasonal fresh fruit, flavored cake bites and marshmallows **10.00 PER GUEST**

### THE CUPCAKE BAR

A variety of flavors including lemon meringue, red velvet, jelly roll, chocolate peanut butter cup, double chocolate and vanilla bean served with ice cold milk **48.00 PER DOZEN**

# BEVERAGES

## SPECIALTY BARS AND BEVERAGES

### MARTINI BAR — THE NEW SPIN ON A CLASSIC!

Icy cold Ketel One vodka or Bombay Sapphire, served with a bevy of garnish. Also available are the Ultimate Cosmopolitan, Apple Martini and the Lemon Drop 12.00 EACH

### BLOODY MARY BAR — A FABULOUS STARTING POINT!

Classic Smirnoff or Ketel One vodka, zesty Bloody Mary Mix and a smorgasbord of garnishes including celery, pepperoncini, cheeses, sausage and a variety of special sauces 10.00 EACH

### MOJITO BAR — THE RISING STAR OF THE COCKTAIL WORLD!

Aromatic Bacardi Rum, fresh mint, zesty lime and cane sugar blended to Caribbean delight! 14.00 EACH

### JALAPEÑO MARGARITA

The kick of a margarita with the zip of jalapeño. Go way south of the border 11.00 EACH

### FRENCH HEAVEN

Blissful blends of Grey Goose Pear vodka, St. Germain Liqueur and a hint of lemon sour - Oui! 12.00 EACH

### VODKA LEMONADE WITH A TWIST — A BLAST OF SUMMER

Crisp Smirnoff vodka, refreshing lemonade and Chambord 12.00 EACH

### COFFEE AND DONUTS

Kahlúa, Cointreau and Baileys Original Irish Cream with espresso and cream. Served with a mini donut! 13.00 EACH

### BUBBLES AND BERRIES — A SALUTE TO A GREAT GLASS

Riesling-marinated raspberries, blueberries and blackberries with a special lift of Champagne 13.00 EACH

### SANGRIA

Red wine, brandy and sweet vermouth with fresh citrus fruit, berries, juice and soda 12.00 EACH

### CRAFT AND MICROBREW BEERS

- Blue Moon Belgian-Style Wheat Ale
  - Sweetwater
  - Leinenkugel Summer Shandy (Available seasonally)
- 6.50 EACH







## BAR SELECTIONS

Beverages are billed on consumption unless otherwise noted

### HOSTED DELUXE BAR

#### COCKTAILS

Featuring Ketel One, Bombay Sapphire, Johnnie Walker Black, Maker's Mark, Bacardi 8, Crown Royal, Sauza Hornitos Reposado, Hennessy VS, Martini & Rossi Dry and Sweet Vermouth **7.50 PER DRINK**

#### WINE BY THE GLASS

- Sonoma-Cutrer Chardonnay **7.00 PER DRINK**
- Geyser Peak Cabernet Sauvignon **7.00 PER DRINK**
- Red Rock Merlot **7.00 PER DRINK**
- Beringer White Zinfandel **7.00 PER DRINK**

#### SPARKLING

Cooks Brut **7.00 PER DRINK**

**IMPORTED BEER** 6.50 EACH

**DOMESTIC BEER** 5.50 EACH

**BOTTLED WATER** 3.75 EACH

**SOFT DRINKS** 3.75 EACH

**JUICES** 3.75 EACH

### HOSTED PREMIUM BAR

#### COCKTAILS

Featuring Smirnoff, Beefeater, Dewar's, Jim Beam, Bacardi Superior, Canadian Club, José Cuervo Gold, Christian Bros. Brandy, Martini & Rossi Dry and Sweet Vermouth **6.50 PER DRINK**

#### WINES BY THE GLASS

Featuring Woodbridge by Robert Mondavi Chardonnay, Cabernet Sauvignon, Merlot and White Zinfandel **6.50 PER DRINK**

#### SPARKLING

Cooks Brut **7.00 PER DRINK**

**IMPORTED BEER** 6.50 EACH

**DOMESTIC BEER** 5.50 EACH

**BOTTLED WATER** 3.75 EACH

**SOFT DRINKS** 3.75 EACH

**JUICES** 3.75 EACH

### PACKAGE BAR SERVICE

All package bar service includes domestic and imported beer, wines by the glass, soft drinks and bottled water. Available for plated or Chef's table dinner events in the ballroom (or other designated location as defined per convention center). Maximum package up to 4 hours.

	2-HR. PACKAGE	3-HR. PACKAGE	4-HR. PACKAGE
DELUXE BRANDS	22.00	26.00	32.00
PREMIUM BRANDS	20.00	24.00	28.00
BEER AND WINE	16.00	20.00	24.00

### CASH BAR OPTIONS ARE AVAILABLE

A 750.00 minimum per bar is required. 200.00 per bartender for four hours of service.

60.00 per hour per bartender after 4 hours.

Please review with your Catering Sales Manager for details.

## WINE BY THE BOTTLE

Wine prices subject to change.

### WHITE WINE

#### BUBBLY

- Zonin Prosecco, Italy 32.00
- Korbel Brut, California 39.00
- Mumm Napa 'Brut Prestige,' Napa 55.00
- Piper-Heidsieck Brut, Reims, France 125.00
- Perrier-Jouët Fleur de Champagne, Épernay, France 525.00

#### BRIGHT AND BRISK

- Little Black Dress Pinot Grigio, California 30.00
- Antinori 'Santa Cristina' Pinot Grigio, Italy 34.00
- MacMurray Ranch Pinot Gris, Sonoma Coast, California 32.00

#### FRESH AND FRUITY

- Seven Daughters 'White Blend', California 31.00
- Hogue 'Genesis' Riesling, Columbia Valley, Washington 38.00

#### TART AND TANGY

- SeaGlass Sauvignon Blanc, Santa Barbara, California 29.00
- Nobilo 'Regional Collection' Sauvignon Blanc, Marlborough, New Zealand 32.00
- J. Lohr 'Carol's Vineyard' Sauvignon Blanc, Napa, California 60.00

#### CREAMY AND COMPLEX

- Greystone Chardonnay, California 29.00
- Irony Chardonnay, Napa 34.00
- Kendall-Jackson 'Vintner's Reserve' Chardonnay, California 39.00
- Folie à Deux Chardonnay, Sonoma, California 42.00
- Landmark 'Overlook' Chardonnay, Sonoma, California 52.00
- Cakebread Cellars Chardonnay, Napa 69.00

#### ROSÉS

- Beringer White Zinfandel, California 32.00
- Mulderbosch Cabernet Sauvignon Rosé, Coastal Region, South Africa 31.00

### RED WINE

#### RIPE AND RICH

- Mark West Pinot Noir, California 39.00
- Estancia 'Pinnacles Ranches' Pinot Noir, Monterey, California 52.00
- Wente 'Reliz Creek' Pinot Noir, Arroyo Seco, Monterey, California 51.00
- Red Rock Merlot, California 30.00
- Freemark Abbey Merlot, Napa, California 39.00

#### SPICY AND SUPPLE

- Gascón Malbec, Mendoza, Argentina 48.00
- Mitolo 'Jester' Shiraz, McLaren Vale, South Australia 61.00
- Brancaia 'Tre' Sangiovese-Merlot-Cabernet Sauvignon, Tuscany, Italy 40.00

#### BIG AND BOLD

- Columbia Crest 'Grand Estates' Cabernet, Columbia Valley, Washington 31.00
- Avalon Cabernet Sauvignon, Napa, California 42.00
- Louis Martini 'Sonoma' Cabernet Sauvignon, Sonoma, California 38.00
- Simi Cabernet Sauvignon, Alexander Valley, California 75.00
- Leviathan 'Leviathan' Red Blend, California 84.00





## NON-ALCOHOLIC BEVERAGES

**DASANI BOTTLED WATER** 3.75 EACH

**SPARKLING SPRING WATER** 4.00 EACH

### INDIVIDUAL BOTTLED JUICE

Orange, Cranberry, Apple 3.75 EACH

### HOT CHOCOLATE

Delicious warm chocolate with fresh whipped cream, chocolate sprinkles, delightful mini marshmallows, flavored syrups and all the fixings!

40.00 PER GALLON

### SOFT DRINK STATION

Featuring the delightful flavors of Coca-Cola! 3.75 EACH

### ENERGY DRINK STATION

NOS, Monster, Full Throttle 5.00 EACH



# ACCESSIBLE SERVICES & SPECIAL NEEDS



Scoataround is the preferred provider of accessible services at the Georgia World Congress Center (GWCC). Our broad range of services includes scooter and wheelchair rentals, oxygen and shuttle services for major events held at the GWCC. Equipment is available for daily or weekly rental.

## MOBILITY SERVICES AT THE GEORGIA WORLD CONGRESS CENTER



**\$55 per Day**

### Mobility Scooters (3 and 4 wheel)

Electric mobility scooters available for daily or weekly rental. Standard and heavy duty models are available.



**\$20 per Day**

### Manual Wheelchairs

Manual wheelchairs available for daily or weekly rental. Wheelchairs equipped with adjustable footrests.



### Oxygen Tanks and Accessories

Oxygen, accessories and scooter carrying racks. \*Two week advance notice required for these items.



### Shuttle and Event Seating Services

Shuttle program provides qualified staff and electric carts to transport attendees between venue locations.

## SERVICES AVAILABLE TO SHOW MANAGERS



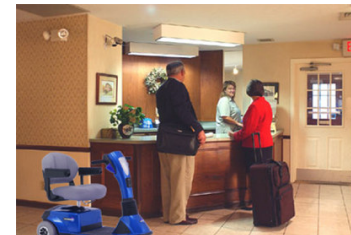
### OSR (Onsite Service Rentals)

This program provides a pre-determined number of scooters and qualified staff to run a rentals program from start to finish, including hands on training.



### Fleet Orders (Multiple Vehicles)

A fleet of scooters is provided for your event, based on its attendance estimates. Equipment is delivered charged and ready for use.



### AR (Attendee Reservations)

We deliver the rental equipment directly to the attendee's hotel. Marketing tools are included to increase attendee awareness of the service.

## SCOOTAROUND NO-CHARGE SERVICES TO SHOW MANAGERS INCLUDE



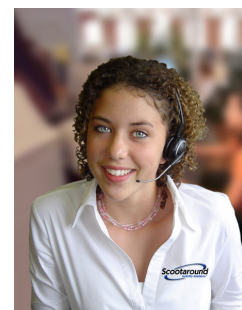
### Custom Rentals Web Page

Custom-designed web page with link to showcase your event and automate the rentals process.



### Custom Event Flyer Template

Printable flyer with your event's information for mailing to your attendees or to send via e-mail.



### 7-Day Call Centre Support

Our staff is available 7-days a week for assistance and technical advice about our mobility equipment.

## Need More Information?

If you would like more information on how Scoataround can help you with accessible needs and ADA compliancy, please contact the Scoataround Corporate Services Department at (888) 441-7575.

# Lead Management Order Form

## 2018 International Production & Processing Expo

January 30 - February 1, 2018 • Atlanta, Georgia

Exhibiting Company: \_\_\_\_\_

Booth #: \_\_\_\_\_

Check if information is for: ☐ Exhibiting Company ☐ Third Party

3rd Party Company (if applicable): \_\_\_\_\_

Contact Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_

State/Country: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone: \_\_\_\_\_ Fax: \_\_\_\_\_

Email: \_\_\_\_\_

Select your preferred system	on or before 12/4/17	from 12/5/17 to 12/19/17	after 12/19/17	number of units	sub total	TOTAL
<b>SWAP<sup>®</sup> "3 Pack"</b> One license and three activations.	\$399	\$399	\$399		\$	
<b>Additional SWAP Activations</b> Additional activations only available with purchase of SWAP "3 Pack" or the RT2000.	\$129	\$129	\$129		\$	
SWAP products not taxed for this event.					SWAP Total	\$
<b>Optium<sup>™</sup> RT2000</b> Includes Optional Custom Survey	\$375	\$435	\$460		\$	
<b>RT2000 Portable Bluetooth printer</b>	\$75	\$100	\$125		\$	
<b>SWAP Enabled Tablet</b>	\$320	\$340	\$380		\$	
<b>Developer's Kit for Real Time Data Services (RTS)-</b> for all exhibitors who use their own lead system. We provide all information to access our database in real time. Instructions for your IT Dept. to set up data transfer, credentials for downloads and support if needed.	\$650	\$650	\$650		\$	
<b>Delivery of Reader to Booth</b> (Post show pickup not available)	\$100	\$100	\$100		\$	
<b>See page 2 for system descriptions and requirements.</b>					Sub-Total	\$
<b>NOTE:</b> If you use your own lead retrieval system, you will need Real Time Data Services to acquire full attendee contact information from the QR code on the badge.					Processing Fee *	\$ 9.99
					(Applicable to phone or faxed orders)	
					8.9% Sales Tax	\$
					<b>Total</b>	\$

**Order Confirmation will be delivered via email.**

Note: All readers must be picked up at the exhibitor services desk unless delivery arrangements are made and paid for in advance of the show.

### Terms and Conditions:

- Orders cannot be processed unless received with payment. Purchase Orders are not accepted. Send check or credit card information with order form.
- All orders canceled prior to 30 days of the show will incur a \$100 cancellation fee.
- Orders canceled within 30 days of the show will not be refunded.
- Taxable items and rates vary among states and are subject to change. Please call for exact quote.

\* **Processing Fee** is waived when order is placed online.

**Order Online:** <https://exhibitor.experientswap.com>

**Order by Mail:** Experient, 5202 Presidents Court, Suite 310, Frederick, MD 21703

**Order by Fax:** 301.694.3286

## Payment Method

- ☐ Check (Orders cannot be processed unless received with payment.)  
☐ Visa ☐ MasterCard ☐ American Express ☐ DISCOVER

Signature: \_\_\_\_\_

Card #: \_\_\_\_\_ Exp: \_\_\_\_/\_\_\_\_/\_\_\_\_

## For Assistance Contact:

**Michelle Willever**

**P:** 888.266.6802

**E:** [michelle.willever@experient-inc.com](mailto:michelle.willever@experient-inc.com)

*It is against Experient's security policy to accept credit card information via email.*

## Descriptions & Requirements



### SWAP

- Download the app directly to your phone or device
- Collect leads anytime, anywhere
- SWAP automatically tracks leads by salesperson
- Custom lead qualifiers
- All leads consolidate in your SWAP Portal for immediate follow-up

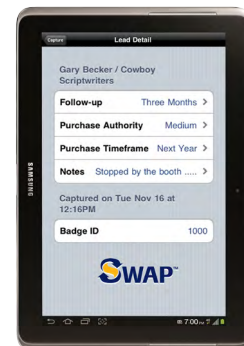


### Optium RT2000

- A mobile device for capturing lead information
- High speed scanning and extended battery life
- Custom lead qualifiers
- All leads consolidate in your SWAP Portal for immediate follow-up

### SWAP Enabled Tablet

- All the mobile lead capture benefits of SWAP, pre-loaded on a 7" Android tablet
- Your device will be set-up, tested and ready for pick-up at the event
- All leads consolidate in your SWAP Portal for immediate follow-up



### Developer's Kit for Real Time Data Services

- All of the credentials you need to access our registration database in real time
- Instructions for your IT Department to set up the data transfer
- Choose whether you want to pull data in real time, nightly or at the end of the event



# WE DO IT ALL...

TRADESHOWS | EVENT STAFFING | ALCOHOL PROMOTIONS  
SPECIALTY TALENT | PRINT & RUNWAY MODELS | ACTORS



# ALL OVER THE WORLD

THE AMERICAS + CANADA + EUROPE + ASIA + AUSTRALIA + UAE



MORE TALENT. MORE PLACES. MORE SERVICE.

BOOK WITH CMT | 1.866.238.9349 | [cmtinfo@cmtagency.com](mailto:cmtinfo@cmtagency.com)





## SERVICE ORDER FORM

Call us on 866-238-9349

### 1. Contact Information (Please Print Clearly)

Company Name: \_\_\_\_\_ Booth: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State/Province: \_\_\_\_\_

Phone: \_\_\_\_\_ Fax: \_\_\_\_\_

Contact: \_\_\_\_\_ Email: \_\_\_\_\_

Event Name: \_\_\_\_\_ Event Location: \_\_\_\_\_

Date(s) Requested: \_\_\_\_\_ Hours Requested: \_\_\_\_\_

### 2. Please indicate your interest with the number of people needed below:

\_\_\_\_\_ Booth Greeter (\$350 - \$375)

\_\_\_\_\_ Crowd Gather (\$375 - \$400)

\_\_\_\_\_ Product Demonstrator (\$400 - \$700)

\_\_\_\_\_ Corporate Presenter (\$1,000 - \$2,500)

\_\_\_\_\_ Hospitality Staffing (\$75/hr)

\_\_\_\_\_ Interpreter (\$400 - \$1,200)

\_\_\_\_\_ Other (Call for pricing)

Rates are a per day basis except where specified. Ranges vary by experience of talent and client needs. A 20% Agency fee will be added to all invoices. Total payment must be received at least 7 days prior to an event in order to guarantee reservation

Email this form to:  
cmtinfo@cmtagency.com

Fax this form to:  
888-607-7205

A credit card guarantee is required to confirm an order. We accept: Check / American Express / Master Card / Visa



Booth Name: \_\_\_\_\_ Booth#: \_\_\_\_\_

Person to Contact at Exhibit: \_\_\_\_\_ Cell #: \_\_\_\_\_

Person Ordering: \_\_\_\_\_ Signature: \_\_\_\_\_

Company Name: \_\_\_\_\_

Street Address (No PO Boxes): \_\_\_\_\_

City, State, Zip: \_\_\_\_\_

Phone: \_\_\_\_\_ Email: \_\_\_\_\_

<b>CHOOSE VIEWS:</b>	<b>Digital Only</b>	<b>Print only</b>	<b>Print &amp; File</b>	<b>\$ Amount</b>
Floor view without people	@\$180- qty: _____	@\$160- qty: _____	@\$215- qty: _____	_____
Floor view with people (crowd or staff)	@\$205- qty: _____	@\$185- qty: _____	@\$240- qty: _____	_____
Elevated Views	@\$230- qty: _____	@\$210- qty: _____	@\$265- qty: _____	_____
Island Booth Special - 4 views	\$675	\$600	\$785	_____

**CHOOSE ADDITIONAL ITEMS or SERVICES:**

CANDID BOOTH IMAGES for Press or Social Media (Jpeg, unretouched) \$75 each \_\_\_\_\_

VIDEO PRODUCTION SERVICES --- call for info & quote \_\_\_\_\_

DIGITAL VIDEO --- call for info & quote \_\_\_\_\_

In-Booth Event/Press Photography (1 hr min, Incl images on CD) \$300 per hr \_\_\_\_\_  
Call us for half-day or full-day rates

PRODUCT PHOTOGRAPHY- small products to large machinery call for info & quote \_\_\_\_\_

**CALL US for a quote for Off-Site Events, Portraits or Other Services not listed** \_\_\_\_\_

**CHOOSE SHIPPING METHOD:** U.S. SHIPPING & HANDLING \$10.00 ☐  
(INDICATE CHOICE) UPS Overnight or FedEx \$25.00 ☐  
RECIPIENT'S FED-EX Acct# \_\_\_\_\_ (Handling Fee) \$5.00 ☐

**ALL ORDERS MUST BE PREPAID OR PAID ON-SITE PRIOR TO PHOTOGRAPHY** **Total Order:** \_\_\_\_\_


















Payment may be made by check or via PayPal @ [www.northlightphoto.com](http://www.northlightphoto.com)







2018 IPPE  
Jan 30 - Feb 1, 2018  
Georgia World Congress Center  
Atlanta, GA

**Order Online!**  
www.total-plant.com  
Select IPPE order form  
Use Convention Code: 477318



COMPANY NAME:		BOOTH NUMBER:			Pre Order Deadline: 1-5-18	
<input type="checkbox"/> Please have a designer stop by.		Date:	Time:	PRICE	QTY	TOTAL
Floral Arrangements-THESE ARE EXAMPLES ONLY						
<b>Seasonal Floral Arrangements</b>  				<b>Exotic Floral Arrangements</b>   		
Floral Arrangements 12-14" high (\$55.00 and up) 3-sided _____ Round _____						
Floral Arrangements 15-18" high (\$65.00 and up) 3-sided _____ Round _____						
Exotic Floral Arrangements 14-24" high (\$95.00 and up) Colors _____						
Exotic Floral Arrangements over 24" high (\$125.00 and up) Colors _____						
<b>Custom Arrangements Start at \$70.00, specify below:</b>						
Height"	Width"	Colors:				
<b>Additional Requirements:</b>						
Potted Flowers-THESE ARE EXAMPLES ONLY						
<b>Azaleas</b>  						
<b>Mums</b>   						
<b>Bromeliads</b>  						
<b>Kalanchoes</b> 						
Mums	<input type="checkbox"/> Yellow	<input type="checkbox"/> White	<input type="checkbox"/> Purple	\$25.00		
Azaleas	<input type="checkbox"/> Red	<input type="checkbox"/> White	<input type="checkbox"/> Pink	\$36.50		
Bromeliads	<input type="checkbox"/> Red	<input type="checkbox"/> Orange	<input type="checkbox"/> Purple	\$39.50		
Seasonal Flowering				\$25.00		
European Dish Gardens:	_____ Medium	\$45.00	_____ Large	\$55.00		
<b>Dish Garden</b> 						
<b>Fern</b> 						
<b>Ivy</b> 						
<b>Pothos</b> 						
Green Desk Top Plant				\$25.00		
Large Fern				\$35.00		
Small Ivy/Pothos				\$25.00		
Large Ivy/Pothos				\$35.00		
<b>Spath</b> 						
<b>Arboricola</b> 						
<b>Croton</b> 						
<b>Janet Craig</b> 						
2-3 Ft Green Plant				\$45.00		
<b>Package #1</b> 1 Large Fern 2 Mums (Yellow, White, Purple) \$80.00						
<b>Package #2</b> (2) 5' Green Plants 2 Large Ferns 4 Mums (Yellow, White, Purple) \$285.00						
<b>Package #3</b> 4 Large Ferns (2) 6' Green Plants 8 Mums (Yellow, White, Purple) \$465.00						
<b>Package #4</b> 2 Large Ferns (4) 3' Green Plants (2) 6' Green Plants 12 Mums (Yellow, White, Purple) \$665.00						
<b>Package #5</b> 						
6' - 7' Ficus Tree Top Dressed with 2 ivy or ferns and 1 blooming plant \$155.00						

Please send by email, fax or mail to: Total Plant and Floral Service, Inc  
751 James P. Brawley Dr NW Ste 7  
Atlanta, GA 30318  
Phone: (404) 881-0809 - Fax: (404) 881-8795 - sales@total-plant.com - www.total-plant.com

 <p>Ficus Tree</p>	 <p>Marginata</p>	 <p>Palm</p>	 <p>Topiary Plants Available</p>	
ITEM	PRICE	QTY		TOTAL
4 Ft Green Plant	\$55.00			
5 Ft Green Plant (Ficus Tree or Marginata or Palm)	\$65.00			
6 Ft Green Plant (Ficus Tree or Palm)	\$75.00			
7-8 Ft Green Plant	\$85.00			
9-10 Ft Green Plant (priced upon request)				
White lights for trees	\$15.00/ea			
Bowls for business cards	\$30.00/ea			
Complimentary Decorative Containers <input type="checkbox"/> Black <input type="checkbox"/> White	\$0.00	-		\$0.00
Specialty Decorative Containers <input type="checkbox"/> Gold <input type="checkbox"/> Silver	\$15.00/ea			
Package 1	\$80.00			Pre Order deadline is: January 5th, 2018. ***** *For assistance in ordering, please call: (404) 881-0809 ext 101. For special orders or design assistance, please call Alison at (404) 865- 1217.
Package 2	\$285.00			
Package 3	\$465.00			
Package 4	\$665.00			
Package 5	\$155.00			
Special Services Upon Request: Garden Areas/ Luncheons/Banquets/Fountains/Hospitality Suites. Onsite orders are subject to availability.		<b>Subtotal</b>		
		<b>Tax (8.9%)</b>		
		<b>Delivery</b>	<b>\$15.00</b>	
		<b>Total Due</b>		
<ul style="list-style-type: none"> <li>ALL ORDERS MUST BE PAID IN FULL PRIOR TO CLOSE OF SHOW</li> <li>PRICES INCLUDE COMPLIMENTARY DECORATIVE CONTAINER, MAINTENANCE, INSTALLATION &amp; REMOVAL</li> <li>RENTAL ITEMS MISSING UPON DISMANTLE ARE THE RESPONSIBILITY OF THE EXHIBITOR AND A FEE WILL BE CHARGED</li> <li>25% CANCELLATION FEE FOR SPECIAL ORDERS CANCELLED LESS THAN 14 DAYS PRIOR TO SHOW OPEN</li> <li>ABOVE PRICES ARE VALID UP TO 20 DAYS PRIOR TO SHOW OPEN. PLEASE ADD 10% IF ORDERING WITHIN 20 DAYS.</li> </ul>				
Company Name:		Booth:		
Billing Address		Office Contact:		
City, State, Zip		Business Phone:		
Onsite Contact Name:		Email for Invoice Receipt:		
Onsite Contact Phone Number:				
Please print name as it appears on credit card:				
Credit card #:		Exp Date:		
Sec Code:		Check #:		
Authorized Signature:				



January 30 - February 1, 2018  
Georgia World Congress Center  
Atlanta, GA  
Order Closing Date: January 18th, 2018

REMIT TO:  
**Lowe Refrigeration, Inc.**  
105 Cecil Court  
Fayetteville, GA 30214  
USA  
Tel: (770) 461-9001  
Fax: (770) 461-8020  
Email: info@LoweUSA.com  
**www.LoweUSA.com**

NAME OF EXHIBITOR			BOOTH #
ADDRESS			
CITY	STATE	ZIP	COUNTRY
PHONE #		FAX #	
ORDER CONTACT NAME		EMAIL ADDRESS	

**NOTE: 3% Processing Fee Applied to ALL Orders**

**\*NO REFUNDS FOR CANCELLATION AFTER CLOSING DATE**

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MODEL	SIZE & DESCRIPTION	QTY	RENTAL \$	TOTAL \$
B CORNER	90 Degree Corner Euro Deli Display		1850	
B1	4ft Euro Deli Curved Glass Display With Refrigerated Under Storage		1850	
B2	6ft Euro Deli Curved Glass Display With Refrigerated Under Storage		2050	
B3	8ft Euro Deli Curved Glass Display With Refrigerated Under Storage		2350	
B1 L/G	4ft Euro Deli <b>Self-Service</b> Display With Refrigerated Under Storage		1850	
B2 L/G	6ft Euro Deli <b>Self-Service</b> Display With Refrigerated Under Storage		2050	
B3 L/G	8ft Euro Deli <b>Self-Service</b> Display With Refrigerated Under Storage		2350	
B1P	4ft Euro Bakery Curved Glass Display With Pull-Out Drawer		1850	
BOD1	23" Glass Door Wine Display - Holds 96 Size 75 Bottles		1260	
BOD2	43" Double Glass Door Wine Display - Holds 208 Size 75 Bottles		1850	
C1	3.5ft Euro Merchandiser 4 Shelf Display (extra shelves \$20each /Qty _____)		1750	
C2	4ft Euro Merchandiser 4 Shelf Display (extra shelves \$25each /Qty _____)		1850	
C3	6ft Euro Merchandiser 4 Shelf Display (extra shelves \$30each /Qty _____)		2050	
F2 CHILLER	64" Sliding Lid Refrigerator		700	
G4T	30" Single Glass Door Refrigerator		900	
G6T	54" Double Glass Door Refrigerator		1575	
G223	2 Bowl Drink Dispenser (23 Liters / 6.3 Gallons Total Capacity)		600	
GENOVA 1	42" Refrigerated Open Front Merchandiser		1750	
GENOVA 2	54" Refrigerated Open Front Merchandiser		1850	
H1	4 cu-ft Storage Refrigerator		250	
ISOLA 4	56" Cold Buffet Style Display (Stainless Steel Available Upon Request)		1650	
ISOLA 6	81" Cold Buffet Style Display (Stainless Steel Available Upon Request)		1850	
JINNY 104	3ft Slim-Line Deli Curved Glass Display With Refrigerated Under Storage		1575	
JINNY 150	5ft Slim-Line Deli Curved Glass Display With Refrigerated Under Storage		1800	
JINNY 250	8ft Slim-Line Deli Curved Glass Display With Refrigerated Under Storage		2300	
K2T	4 Sided Glass Display With 16.5" Rotating Shelves		1700	
K2TF	4 Sided Glass Display With Wire Shelves		1700	
K2TWR	4 Sided Glass Display With Wood Finish & 22" Rotating Shelves		1700	
K2TWF	4 Sided Glass Display With Wood Finish & Fixed Shelves		1700	
K2TWCR	4 Sided Glass CANDY Display With Wood Finish & 22" Rotating Shelves		1700	
K2TWCF	4 Sided Glass CANDY Display With Wood Finish & Fixed Shelves		1700	
K3T	6 Sided Glass Display With 22" Rotating Shelves		1750	
KUBO 500R	60" Double Glass Door Display Refrigerator		1750	
L1	55" Euro Bakery Display With Dual Temperature Zones & Pull Out Drawer		1650	
L3	87" Euro Bakery Display With Dual Temperature Zones & Pull Out Drawer		2000	
L5	114" Euro Bakery Display With Dual Temperature Zones & Pull Out Drawer		2250	
L1HARMONY	37" Euro Bakery Display With 3 Fixed Shelves & Lighting On Each Shelf		1650	
L3HARMONY	52.5" Euro Bakery Display With 3 Fixed Shelves & Lighting On Each Shelf		1850	
MANDY 100	40" Open Front Merchandiser 3 Adjustable Shelf Display		1575	
MEMPHIS 90	36" Dual Temperature Zone Merchandiser Display		1650	
MEMPHIS 120	48" Dual Temperature Zone Merchandiser Display		1750	
OASIS 1	43" Square Island Display With Wood Finish & Suitable For Ice		1750	
OASIS 2	55" Square Island Display With Wood Finish & Suitable For Ice		1950	
P360	55" Grab & Go Island Display		1850	
PREP 1	41.5" Stainless Steel Refrigerated Prep Counter		900	
PREP 2	67.5" Stainless Steel Refrigerated Prep Counter		1325	
SARA	4ft Open Front Merchandiser 3 Adjustable Shelf Display		1700	
STARLET	24" Counter Top Refrigerator		450	
V-150	56" Curved Glass Bakery Display With Adjustable Shelves		1500	
V-200	74" Curved Glass Bakery Display With Adjustable Shelves		1950	

PAGE 1 SUBTOTAL

OFFICE USE ONLY IC BB O#

REV 11/13

PAGE 1 OF 2





January 30 - February 1, 2018  
Georgia World Congress Center  
Atlanta, GA

Order Closing Date: January 18th, 2018

REMIT TO:  
**Lowe Refrigeration, Inc.**  
105 Cecil Court  
Fayetteville, GA 30214  
USA  
Tel: (770) 461-9001  
Fax: (770) 461-8020  
Email: info@LoweUSA.com  
**www.LoweUSA.com**

**PRODUCT INSURANCE IS THE RESPONSIBILITY OF THE EXHIBITOR. CHARGES INCLUDE DELIVERY, INSTALLATION, COLLECTION, AND MAINTENANCE DURING THE SPECIAL REQUEST:**

**PAYMENT IS REQUIRED PRIOR TO CLOSING DATE. EQUIPMENT WILL NOT BE INSTALLED UNLESS PAYMENT HAS BEEN RECEIVED. ADDITIONAL 10% WILL BE APPLIED TO ALL ORDERS RECEIVED AFTER THE CLOSING DATE.**

NOTE: 3% Processing Fee Applied to ALL Orders

\*NO REFUNDS FOR CANCELLATION AFTER CLOSING DATE

	MODEL	SIZE & DESCRIPTION	QTY	RENTAL \$	TOTAL \$
<b>H O T</b>	200H	35.5" Counter Top Hot Self-Service Display		630	
	B1H	4ft Euro Hot Curved Glass Display With Steam Deck (Bars/Pans by Request)		1850	
	BR13H	53" Curved Glass Hot Display With 3 Adjustable Shelves		1850	
	CO25	Convection Oven With Stand - Fits 1/2 Size Trays		700	
	DW	13" 2 Lamp Display Warmer (Pan by Request)		125	
	HSD2	36" Aluminum Heat Shelf		700	
	ISOLA 4H	56" Hot Bain Marie Buffet Style Display		1850	
	MCT	60" Mobile 4 Burner Cook Top		800	
	MCT-M	60" Mobile 4 Burner Cook Top With Display Mirror		825	
	MW	Microwave		250	
	TOP2	23" Counter Top Dual Burner Cook Top		150	
<b>F R O Z E N</b>	200GBT	48" Counter Top Display Freezer		650	
	B2F	6ft Euro Curved Glass Display Freezer		2050	
	D1C	58" Wall Site Display Freezer With 5 Baskets		1500	
	DC8	8 Well Ice Cream Dipping Cabinet		1575	
	DC12	12 Well Ice Cream Dipping Cabinet		2350	
	E1	5ft Wall Site Display Freezer		1700	
	E2	7ft Wall Site Display Freezer		1900	
	E3	6ft Wall Site Display Freezer with Side Visibility		1900	
	E4	6ft Wall Site Display Freezer		1900	
	F2	47" Sliding Glass Top Freezer With 1 Basket		700	
	G1T	30" Single Glass Door Freezer		1325	
	G6FT	54" Double Glass Door Freezer		1750	
	G12	54" Gelato Ice Cream Cabinet		2050	
	H2	4 cu-ft Storage Freezer		300	
	H4IB	24" Counter Top Display Freezer		500	
	K1T	24" 4 Sided Glass Display Freezer With Fixed Shelves		1700	
	K4T	27.5" 4 Sided Glass Display Freezer With 18" Rotating Shelves		1700	
	K4TF	27.5" 4 Sided Glass Display Freezer With Fixed Shelves		1700	
	KUBO 500F	60" Double Glass Door Display Freezer		1900	
	PENGUIN 1	Single Bowl Frozen Drink Display		450	
	PENGUIN 2	Double Bowl Frozen Drink Display		600	
	VV17	60.5" Double Glass Door Freezer		1850	
	SS2P	52" Two Flavor Soft Serve Ice Cream Machine		1850	
<b>D R Y</b>	200DRY	35" Counter Top Dry Display		450	
	HWS	2 Person Hand Washing Station		450	
	I1	40" Insulated Ice Tray With Drain Plug		275	
	I3	64" Insulated Ice Tray With Drain Plug		300	
	MS12	23" Electric Meat Slicer		525	
	MSU	39.5" Mobile Hand Washing Sink		525	
	PT4	4ft Stainless-Steel Prep Table (Add Bottom Shelf \$50.00 check here)		160	
	PT5	5ft Stainless-Steel Prep Table (Add Bottom Shelf \$50.00 check here)		185	
	PT6	6ft Stainless-Steel Prep Table (Add Bottom Shelf \$50.00 check here)		225	
	SSB1	23.5" Stainless-Steel Single-Bowl Sink (PLUMBING REQUIRED)		250	
	SSB3	83" Stainless-Steel Three-Bowl Sink (PLUMBING REQUIRED)		370	

PAYMENT TYPE: ☐ CHECK ☐ BANK WIRE ☐ VISA ☐ MASTERCARD ☐ DINER'S CLUB ☐ AMEX

CREDIT CARD #	EXP. DATE
NAME ON CARD	SECURITY CODE

**SIGNING BELOW COMPLETES YOUR ORDER AND IS ACCEPTANCE OF OUR RENTAL TERMS & CONDITIONS AVAILABLE FROM THE ABOVE OFFICE OR www.LoweUSA.com**

PAGE 1 CONTACT NAME SIGNATURE

PAGE 2 SUBTOTAL

PAGE 1 SUBTOTAL

MISC.

EQUIPMENT TOTAL

PROCESSING FEE 3 %

TOTAL

RENTAL TAX 8%

**GRAND TOTAL US \$**

OFFICE USE ONLY	IC	BB	O#	INV#
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RENTAL  
EQUIPMENT

TRADE SHOW  
& EVENTS



# LOWE

WORLDWIDE RENTAL SPECIALISTS



Worldwide  
Rental Specialists In  
Refrigerated, Frozen  
& Hot Equipment

## ABOUT US

Lowe Refrigeration, Inc opened in 1990 as an extension of our European Company for support of the trade show/convention industry in the United States. We have since provided our services beyond our Contracted Shows to include Non-Contracted Shows and Special Events. Lowe Refrigeration's equipment is housed in our Fayetteville, GA facility located approximately 20 miles south of Atlanta's Hartsfield Jackson International Airport. All orders are processed through this facility along with any required maintenance and repairs to our fleet of equipment. We have a complete inventory of spare parts and components which allows us to maintain the technical condition and cosmetic appearance of our equipment to the very high standards expected by our clients. With over 30 years of experience in refrigerations sales, exhibition, event, and corporate refrigeration rental, you can be certain that we will have the answers to all of your refrigeration requirements.

## SERVICES

### Contracted Shows:

Since 1990, Lowe Refrigeration, Inc. has been the show appointed "refrigeration contractor" shipping refrigerated display cases to the major food tradeshow across the United States. Lowe Refrigeration's staff are always onsite to offer the technical support and service necessary to ensure the success of your display. Order forms and color brochures are included in the tradeshow kits and can also be found on the show website as well as the Lowe Refrigeration website under "Trade Show Order Forms".

### Non-Contracted Shows:

For any size show, expo, convention, or meeting Lowe Refrigeration, Inc. can offer a complete selection of equipment. Non-contracted shows differ from contracted shows, hence in order for Lowe Refrigeration to offer our range for these types of events, we ask that the client cover 50% of the round trip freight. Equipment in small quantity is usually shipped crated to ensure safe arrival to the show as well as the return to Lowe Refrigeration without damage. This allows our clients to have access to our entire range in any quantity, anywhere in the United States. Equipment orders of a larger quantity will usually be shipped as a full truckload, and a staff member from Lowe Refrigeration will be onsite in order to assist in the unload and reload of the equipment. Therefore, if you have a need for equipment in relation to a non-contracted show, keep us in mind. Forms for these events can be faxed or emailed by request.

### Special Events:

Following the popularity and success of the Modular Cold Rooms that have been utilized by our locations in Europe and Asia, we decided to introduce the very same to the sporting event/hospitality world in the United States. Modular Cold Rooms (Refrigerators or Freezers) are available, 8ft by 8ft size and multiples thereof, for short-term and long-term rentals. Clean, quiet, electric powered units ensure your equipment will be free of loud engine noise and diesel fumes. Perfect for any indoor or outdoor occasion - sporting events, catered events, carnivals, private gatherings, emergency refrigeration needs, and so much more. Our rental division (trade shows/conventions) compliments our support of the event industry by making available copious amounts of refrigerated display equipment found throughout this brochure.

**Call with your request and we will provide the rental package to suit your needs. Lowe Refrigeration, Inc. will work with you to provide what you want, where you want, when you want it!**

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## B Series



### Features

- Automatic defrost
- Heater pan evaporation (no plumbing required)
- Built in preparation counter
- Castors supplied with case
- Easy to clean surfaces
- Forced air cooling
- Fully self contained unit
- Illuminated stainless steel display deck
- Rear access to display deck for server
- Refrigerated under-storage (accessed through rear doors with magnetic gaskets)
- Simple plug in operation
- Top hinged glass with hydraulic arm support for curved glass unit
- ABS foamed end walls
- Ice insert for fish display available upon request

\* Display shelf available upon request (NOT refrigerated)



**B - Back View**

### Specifications

### Model Numbers

	B1	B2	B3
Width (inches)	52 <sup>3</sup> / <sub>8</sub>	77	101 <sup>5</sup> / <sub>8</sub>
Depth (inches)	43	43	43
Height (inches)	52 <sup>1</sup> / <sub>2</sub>	52 <sup>1</sup> / <sub>2</sub>	52 <sup>1</sup> / <sub>2</sub>
Width without end walls (inches)	47	70 <sup>1</sup> / <sub>4</sub>	94
Display area (square feet)	11	16 <sup>1</sup> / <sub>2</sub>	22
Storage capacity (cubic feet)	5 <sup>1</sup> / <sub>2</sub>	8 <sup>1</sup> / <sub>4</sub>	10 <sup>3</sup> / <sub>4</sub>
Storage area width (inches)	47	70 <sup>1</sup> / <sub>4</sub>	94
Storage area depth (inches)	20	20	20
Storage area height (inches)	10	10	10
Condensing unit size (HP)	1/3	1/3	1/2
Refrigerant	R404	R404	R404
Power supply v/Hz/Ph	120/60/1	120/60/1	120/60/1
Amps	20	20	20
Watts	2000	2000	2000
Deck fans	1	2	3
Temp Range	34/42°F or 1/6°C	34/42°F or 1/6°C	34/42°F or 1/6°C

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.



## B - LG

Low Glass Option

Self Service



### Features

- Automatic defrost
- Heater pan evaporation (no plumbing required)
- Built in preparation counter
- Castors supplied with case
- Easy to clean surfaces
- Forced air cooling
- Fully self contained unit
- Illuminated stainless steel display deck
- Rear access to display deck for server
- Refrigerated under-storage (accessed through rear doors with magnetic gaskets)
- Simple plug in operation
- Ice insert for fish display available upon request
- ABS foamed end walls



**B - LG Back View**

REFRIGERATED

### Specifications

### Model Numbers

	B1LG	B2LG	B3LG
Width (inches)	52 3/8	77	101 5/8
Depth (inches)	43	43	43
Height (inches)	38 1/4	38 1/4	38 1/4
Width without end walls (inches)	47	70 1/4	94
Display area (square feet)	11	16 1/2	22
Storage capacity (cubic feet)	5 1/2	8 1/4	10 3/4
Storage area width (inches)	47	70 1/4	94
Storage area depth (inches)	20	20	20
Storage area height (inches)	10	10	10
Condensing unit size (HP)	1/3	1/3	1/2
Refrigerant	R404	R404	R404
Power supply v/Hz/Ph	120/60/1	120/60/1	120/60/1
Amps	20	20	20
Watts	2000	2000	2000
Deck fans	1	2	3
Temp Range	34/42°F or 1/6°C	34/42°F or 1/6°C	34/42°F or 1/6°C
Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.			

# B Corner

90° Corner



**'B' Corner - Back View**



## Features

- Automatic defrost
- Heater pan evaporation (no plumbing required)
- Built in preparation counter
- Castors supplied with case
- Easy to clean surfaces
- Forced air cooling
- Fully self contained 90° corner
- Ice insert for fish display available upon request
- Illuminated stainless steel display deck
- Rear access to display deck for server
- Simple plug in operation
- Top hinged glass with hydraulic arm support for curved glass unit

## Specifications

## Model Numbers

### B Corner

Width (inches)	52 ½
Depth (inches)	52 ½
Height (inches)	50 ½
Width without end walls (inches)	50
Display area (square feet)	11 ½
Condensing unit size (HP)	½
Refrigerant	R404
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Deck fans	2
Temp Range	34/42°F or 1/6°C
Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.	

## Jinny



**Jinny - Back View**



### Features

- Bottom hinged glass
- Easy access for loading, setting of display and cleaning
- Simple disassembly for cleaning
- Castors supplied with case
- Euro style front and side glass
- Ice insert for fish display available upon request
- Illuminated stainless steel, display deck
- Rear access to the display for the server
- Under counter refrigerated storage
- Fully self contained unit
- Simple plug in operation
- Granite preparation counter built in
- Easy to clean surfaces and attractive lines
- ABS foamed end walls
- Magnetic door gasket for perfect seal
- Forced air cooling



*J-150 Also Available In Black*

### Specifications

### Model Numbers

	J104	J150	J250
Width (inches)	41	59	99
Depth (inches)	36 ½	36 ½	36 ½
Height (inches)	50 ½	50 ½	50 ½
Display area (inches)	38 w x 26 ½ d	55 ½ w x 26 ½ d	95 ½ w x 26 ½ d
Display area (square feet)	7	10 ¼	17 ½
Condensing unit size (HP)	1/3	3/8	½
Refrigerant	R404	R404	R404
Power supply v/Hz/Ph	120/60/1	120/60/1	120/60/1
Amps	20	20	20
Watts	2000	2000	2000
Temp Range	34/42°F or 1/6°C	32/42°F or 0/6°C	32/42°F or 0/6°C

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

## P360°

*Grab & Go Island*

### Features

- 360° product visibility
- Forced air system
- Castors supplied with case
- Stainless steel deck
- Protective bumpers
- European appearance
- Digital thermostat
- Suitable for all refrigerated products
- Gray bottom panels
- Simple plug in operation
- Ice insert for fish display available upon request



### Specifications

### Model Number

	P360°
Width (inches)	55 ½
Depth (inches)	47
Height (inches)	35
Display area (square feet)	12 ¼
Condensing unit size (HP)	1/3
Refrigerant	R404
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Deck fans	2
Temp Range	36/50°F or 2/6°C

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

## Oasis

*Sealed Deck, Suitable for Ice*

### Features

- Wooden finish
- Acrylic dome for 360° viewing
- Stainless steel display deck-sealed
- Suitable for ice
- Drain fitted
- Lid is raised electronically
- Self service with lid up
- Display with lid down
- Multipurpose display case
- Smooth finish and appearance
- Fully mobile
- Economical system
- Static evaporation system
- Very rapid pull down time
- Strong construction
- Efficient, quiet system
- Easy to clean surfaces and smooth lines
- Illuminated display
- Fully self contained
- Ozone friendly refrigerant
- Simple plug in operation with simple controls
- Thermostat control
- Operator friendly
- Castors supplied with case
- Spot display



REFRIGERATED

### Specifications

### Model Numbers

	Oasis 1	Oasis 2
Width (inches)	43	55
Depth (inches)	43	55
Height (inches)	52 closed / 68 raised	52 closed / 68 raised
Display area (square feet)	10 ¼	17 ½
Condensing unit size (HP)	1/3	1/3
Refrigerant	R134	R134
Power supply v/Hz/Ph	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Deck fans	2	2
Temp Range	34/42°F or 1/6°C	34/42°F or 1/6°C

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.



## F2 Chiller



### Features

- Modern, state-of-the-art styling
- Wear resistant black vinyl coated steel exterior with all stainless steel countertop and slide lids for lifetime durability
- Heavy duty, long lasting galvanized steel interior
- Front, rear and side venting louvers allow greater condenser air flow for tight fit installations
- Easily accessible and serviceable slide out condensing unit
- Automatic, energy saving, non-electric condensate disposal system with easily accessible, front mounted cleanout drainage hose and drain pan
- High density, non-CFC polyurethane foamed-in-place insulation

### Specifications

### Model Number

#### F2 Chiller

Width (inches)	64
Depth (inches)	27 ½
Height (inches)	37
Inside Height (inches)	27
Inside Width (inches)	60
Inside Depth (inches)	20
Storage capacity (cubic feet)	18 ¾
Condensing unit size (HP)	1/3
Refrigerant	R134
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Temp Range	34/42°F or 1/6°C

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

## C Series

*Euro Dairy/Deli Merchandiser  
Adjustable Shelves*

### Features

- Open front – self service grab and go
- Easy access for loading and cleaning
- Excellent vision through attractively styled side glass
- White interior
- Four fully adjustable shelves
- Shelves can be angled
- Extra shelves available upon request
- Peg bars and pegs available upon request
- Energy saving self contained night blind
- Efficient, quiet system
- Castors supplied with case
- Fully self contained unit
- Simple plug in operation with simple controls
- No drain required (hot gas evaporation of defrost water)
- Impact resistant finish
- Pricing rails on each shelf
- Shelf product stoppers available upon request



### Specifications

### Model Numbers

	C1	C2	C3
Width (inches)	39 ¾	52 ¼	77
Depth (inches)	34	34	34
Height (inches)	84	84	84
Width without end walls (inches)	36 ¾	49 ½	73 ½
Number of shelves	4	4	4
Shelf width x depth (inches)	36 ¾ w x 17 ½ d	49 ½ w x 17 ½ d	73 ½ w x 17 ½ d
Display area (inches)	36 ¾ w x 24 d	49 ½ w x 24 d	73 ½ w x 24 d
Display area (sq.ft.)	18 ¼	24	36 ¼
Condensing unit size (HP)	¾	¾	1 ⅛
Refrigerant	R404	R404	R404
Power supply v/Hz/Ph (unit)	120/60/1	120/60/1	
Amps (unit)	20	20	20
Watts (unit)	2000	2000	2000
Deck fans	1	2	3
Temp Range	35/42°F or 2/6°C	35/42°F or 2/6°C	35/42°F or 2/6°C

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

## Genova

Open Front Merchandiser

### Features

- Open front – self service grab and go
- Easy access for loading and cleaning
- White Interior
- Five fully adjustable shelves
- Additional shelves available upon request
- Peg bars and pegs available upon request
- Shelves can be angled
- Energy saving self contained night blind
- Efficient, quiet system
- Castors supplied with case
- Fully self contained unit
- Simple plug in operation with simple controls
- No drain required (hot gas evaporation of defrost water)
- Impact resistant finish
- Pricing rails on each shelf
- Glass or solid end walls
- Shelf product stoppers available upon request



### Specifications

### Model Numbers

	Genova 1	Genova 2
Width (inches)	40 ½	52 ¾
Depth (inches)	35 ½	35 ½
Height (inches)	86	86
Width without end walls (inches)	37	49 ¼
Number of shelves	5	5
Shelf width and depth (inches)	36 ½ w x 17 ¾ d	49 w x 17 ¾ d
Display area (inches)	36 ½ w x 21 ¾ d	49 w x 21 ¾ d
Display area (square feet)	27 ½	37
Condensing unit size (HP)	1	1
Refrigerant	R404	R404
Power supply v/Hz/Ph (unit)	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Deck fans	1	2
Temp Range	35/42°F or 2/6°C	35/42°F or 2/6°C

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

## Sara

Open Front Merchandiser

### Features

- Open Front – self service grab and go
- Easy access for loading and cleaning
- White interior
- 3 Fully adjustable shelves
- Additional shelves available upon request
- Peg bars and pegs available upon request
- Castors supplied with case
- Energy saving self contained night blind
- Efficient, quiet system
- No drain required  
(hot gas evaporation of defrost water)
- Pricing rails on each shelf
- Fits through single door
- Forced air cooling
- Shelf product stoppers available upon request



### Specifications

### Model Number

#### Sara

Width (inches)	52 ½
Depth (inches)	27
Height (inches)	69
Width without end walls (inches)	49
Display area (square feet)	16.88
Top shelf (inches)	49 w x 7 d
Middle shelf (inches)	49 w x 10 d
Bottom shelf (inches)	49 w x 14 d
Bottom Deck (inches)	49 w x 18 ¾ d
Condensing unit size (HP)	¾
Refrigerant	R404
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Deck Fans	2
Temp Range	35/42°F or 2/6°C
Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.	

## Mandy

Open Front Merchandiser

Black or White



### Features

- Automatic defrost
- Castors supplied with case
- Easy to clean surfaces
- Fits through single door
- Forced air cooling
- Fully self contained unit
- Heater pan evaporation (no plumbing required)
- Illuminated top shelf
- Simple plug in operation
- Stainless steel shelves and display deck
- 3 shelves standard
- Energy saving self contained night blind

### Specifications

### Model Number

#### Mandy 100

Width (inches)	39 ½
Depth (inches)	29 ¾
Height inches)	52
Width without end walls (inches)	36 ½
Top shelf	34 ¾ w x 8 ¼ d
Middle shelf (inches)	34 ¾ w x 10 d
Bottom shelf (inches)	34 ¾ w x 12 d
Bottom Deck (inches)	35 ¼ w x 22 d
Display area (square feet)	13
Condensing unit size (HP)	¾
Refrigerant	R404
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Deck fans	1
Temp Range	35/42°F or 2/6°C
Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.	



## Memphis



### Non-Refrigerated

#### Features

- Grab and Go refrigerated lower section
- Non refrigerated upper section
- Lockable Castors
- Sliding rear doors on upper section
- Glass shelf in upper section
- Fully mobile
- Smooth end walls
- Available in Black or Bronze
- No drain required  
(hot gas evaporation of defrost water)
- Efficient, quiet system

### Refrigerated

#### Specifications

#### Model Numbers

	Memphis 90	Memphis 120
Width (inches)	35 ½	47 ½
Depth (inches)	32 ¾	32 ¾
Height (inches)	56 ½	56 ½
Display deck (inches)	32 w x 22 d	44 w x 22 d
Display deck (square feet)	5	6 ¾
Condensing unit size (HP)	¼	¼
Refrigerant	R404	R404
Power supply v/Hz/Ph	20/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Deck Fans	1	2
Temp Range	37/42°F or 3/6°C	37/42°F or 3/6°C
Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.		

# Isola

## Features

- Internal basin in AISI stainless steel
- External in wood or stainless steel
- Gastronorm pans available upon request
- Different configurations available
- Pans available upon request
- Accepts deep or shallow pans
- Static refrigeration system
- Digital control panel
- Electronic lid for ease of loading/serving
- Castors supplied with case
- Serving trays optional
- LED lighting optional



## Specifications

## Model Numbers

	Isola 4S/S	Isola 6	Isola 6S/S
Width (inches)	59 ¼	81 ¼	86
Depth (inches)	29 ½	29 ½	29 ½
Height (inches) top down	45	45 ¼	45
Height (inches) top up	59	59	59
Condensing unit size (HP)	1/3	1/3	1/3
Refrigerant	R134	R134	R134
Powers supply v/Hz/Ph	120/60/1	120/60/1	120/60/1
Amps	20	20	20
Watts	2000	2000	2000
Temp range	38/50°F or 3/10°C	38/50°F or 3/10°C	38/50°F or 3/10°C
Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.			

## Features

- For all chilled food products
- Fully self contained bottom mounted condensing unit
- Efficient, quiet system
- Fan assisted
- Automatic evaporator of defrost water
- Ozone friendly
- White interior and black exterior
- Full length internal vertical lights
- Sturdy handle
- Magnetic door gaskets
- Easy access for loading and cleaning
- Easy clean surfaces
- Illuminated canopy for graphics
- Fully adjustable shelves
- Four shelves per door
- Castors supplied with case
- Minimum maintenance
- Low energy consumption
- Double pane glass door(s)
- Self closing door(s)



**G4T**

**G6T**



## Specifications

## Model Numbers

	G4T	G6T
Width (inches)	30	54 ¼
Depth (inches)	28 ¼	28 ¼
Height (inches)	82 ½	82 ½
Canopy dims (inches)	26 ½ w x 5 ½ h	52 w x 5 ½ h
Shelf width x depth (inches)	23 w x 20 ½ d	23 ½ w x 20 d
Number of shelves	4	8
Condensing unit size (HP)	⅓	½
Refrigerant	R134	R134
Power supply v/Hz/Ph (unit)	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Temp Range	34/42°F or 1/6°C	34/42°F or 1/6°C
Plug – each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.		

## K Chillers

### K2T

#### Features

- LED lighting
- Anodized gold or silver finish
- Automatic defrost
- Castors supplied with case
- Easy to clean surfaces
- Forced air cooling
- Fully self contained unit
- Glass on four sides
- Heater pan evaporation (no plumbing required)
- Illuminated display
- Rotating glass shelves (K2T) (mirrored bottom shelf)
- Rotation stops when door is opened
- Simple plug in operation

\*K2TF: adjustable wire shelf version of K2T.  
Shelf size (inches) 17 ½ x 17 ½



Rotating Shelves

### K2TF



Wire Shelves

#### Specifications

#### Model Numbers

	K2T	K2TF
Width (inches)	23 ½	23 ½
Depth (inches)	24	24
Height (inches)	71	71
Shelf dimensions (inches)	16 ½ diameter	17 ½ x 17 ½
Number of shelves	6	5
Condensing unit size (HP)	1/3	1/3
Refrigerant	R134	R134
Power supply v/Hz/Ph (unit)	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Evaporator fans	1	1
Temp range	35/50°F or 4/10°C	35/50°F or 4/10°C

Plug – each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.



## K3T

### Features

- LED lighting
- Anodized gold or silver finish
- Automatic defrost
- Castors supplied with case
- Easy to clean surfaces
- Forced air cooling
- Fully self contained unit
- Glass on six sides (K3T)
- Heater pan evaporation (no plumbing required)
- Illuminated display
- Rotating glass shelves (mirrored bottom shelf)
- Rotation stops when door is opened
- Simple plug in operation



REFRIGERATED

### Specifications

### Model Number

	K3T
Width (inches)	31 <sup>3</sup> / <sub>4</sub>
Depth (inches)	36
Height (inches)	69
Shelf diameter (inches)	22
Number of shelves	5
Condensing unit size (HP)	<sup>7</sup> / <sub>8</sub>
Refrigerant	R134
Power supply v/Hz/Ph (unit)	120/60/1
Amps	20
Watts	2000
Evaporator fans	1
Temp range	35/50°F or 4/10°C
Plug – each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.	



**K2TWR****Features**

- Humidity controlled (K2TWCF, K2TWCR)
- Rotating or square glass shelves available
- Beautiful wood finish
- Castors supplied with case
- Economical system
- Glass on all four sides
- All around view of product
- Mirrored bottom shelf
- Adjustable shelves
- Strong construction
- Efficient, quiet system
- Easy to clean surfaces and lines
- Forced air system
- Illuminated display
- Fully self contained unit
- Ozone friendly refrigerant
- Simple plug in operation with simple controls
- Thermostat control
- Operator friendly
- Single door access
- Rotation stops when door is opened



Rotating Shelves

**K2TWF**

Square Shelves

**Specifications****Model Numbers**

	<b>K2TWF</b>	<b>K2TWR</b>	<b>K2TWCF</b>	<b>KWTWCR</b>
Application	General	General	Chocolate	Chocolate
Humidity control	No	No	Yes	Yes
Width (inches)	32 ½	32 ½	32 ½	32 ½
Depth (inches)	33 ½	33 ½	33 ½	33 ½
Height (inches)	72	72	72	72
Shelves (square or rotating)	square	Rotating	square	Rotating
Shelf width x depth (inches)	20 ½ w x 22 ½ d	-----	20 ½ w x 22 ½ d	-----
Shelf diameter (inches)	-----	22	-----	22
Number of shelves	5	6	5	6
Condensing unit size (HP)	⅓	⅓	⅓	⅓
Refrigerant	R134	R134	R134	R134
Power supply v/Hz/Ph (unit)	120/60/1	120/60/1	120/60/1	120/60/1
Amps	20	20	20	20
Watts	2000	2000	2000	2000
Evaporator fans	1	1	1	1
Temp Range	35/50°F or 4/10°C	35/50°F or 4/10°C	56/62°F or 14/16°C	56/62°F or 14/16°C
Plug – each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.				

## H1

### Features

- Storage Chiller
- Weighs 73 lbs



## G223

### Features

- 23 Liter Total Capacity
- 11.5 Liters Per Bowl
- 6.34 Gallon Total Capacity
- 3.17 Gallons Per Bowl
- Motorized paddles maintain mixing of product



## Starlet

### Features

- Counter top chiller
- Electronic thermostat
- Weighs 85 lbs



### Specifications

### Model Numbers

	H1	G223	Starlet
Width (inches)	20 ¾	13 ½	24
Depth (inches)	20 ½	17	23
Height (inches)	32 ¼	25	23
Shelf dimensions (inches)	17 w x 13 d	-----	20 ¾ w x 6 ¾ d
Deck dimensions (inches)	17 ½ w x 9 d	-----	20 ¾ w x 6 ½ d
Condensing unit size (HP)	1/6	1/10	1/8
Refrigerant	R134	R134	R134
Power Supply v/Hz/Ph (unit)	120/60/1	120/60/1	120/60/1
Amps	5	15	10
Watts	500	1500	1000
Deck Fans	-----	-----	yes
Temp Range	35/42°F or 2/6°C	39/61°F or 4/16°C	35/42°F or 2/6°C
Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.			

## Prep

### Features

- Refrigerated Prep Counter
- Stainless steel finish
- Low energy consumption
- Two storage levels
- Adjustable shelves
- Six poly-carbonate inserts included
- Corrosion resistant white interior finish
- Automatic defrost cycle
- Extra deep removable cutting board
- Lockable castors
- Fully mobile



### Specifications

### Model Number

	Prep 1	Prep 2
Width (inches)	44 ½	67 ½
Depth (inches)	32 ½	35 ½
Height (inches)	41 ½	41 ½
Storage area (inches)	25 ¼ w x 27 d x 24h	48 w x 27 d x 24 h
Shelf (inches)	24 w x 26 d	23 w x 26 d (x2)
Cutting board dimensions (inches)	44 w x 16 ½ d	67 ½ w x 19 ½ d
Condensing unit size (HP)	⅙	½
Refrigerant	R134	R134
Power supply v/Hz/Ph	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Fan assisted	yes	yes
Temperature Range	33.8°/41°F	33.8°/41°F

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

## B1P

### Features

- Top shelf is non-refrigerated
- Top hinged glass, hydraulic arm support
- Easy access for loading, setting of display and cleaning
- Euro style front and side glass
- Illuminated stainless steel, display deck and glass shelves
- Rear access to the display for the server
- Main display deck is accessed via a stainless steel pull out drawer from the rear of the case. Magnetic gaskets ensure a perfect seal
- Three level display
- Preparation counter built in
- Automatic defrost
- No plumbing required, auto evaporation of defrost water
- Easy to clean surfaces and attractive lines
- Castors supplied with case
- Fully self contained unit
- Simple plug in operation
- ABS foamed end walls
- Forced air system



Back View

### Specifications

### Model Numbers

#### B1P

Width (inches)	50 ½
Depth (inches)	43
Height (inches)	51 ½
Top Shelf size (inches)	46 w x 7 ½ d
Bottom Shelf size (inches)	46 w x 10 d
Drawer dimensions (inches)	37 w x 32 ¾ d
Bottom display area total (inches)	47 w x 32 ¾ d
Condensing unit size (HP)	½
Refrigerant	R404
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Temp Range	34/42°F or 1/6°C

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

## Kubo 500R

Display Refrigerator

### Features

- Adjustable wire shelves
- Hinged doors
- Vertical lights
- Castors supplied with case
- 360° visibility
- Easy to clean
- Automatic defrost
- No drain required
- Stainless steel front



### Specifications

### Model Number

500R

Width (inches)	60
Depth (inches)	28
Height (inches)	54
Number of shelves	8
Shelf dimensions (inches)	23 1/2 w x 15 3/4 d
Condensing unit size (HP)	1 1/8
Refrigerant	R404
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Deck fans	Yes
Temp range	36°/ 50° F or 2°/10° C

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.



## Victoria

### Features

- Three exhibition levels
- Rear sliding glass doors
- Available in black or stainless steel finish
- Front access to condensing unit
- Double tempered curved glass
- Castors supplied with case
- Low energy consumption
- Easy to clean
- Automatic defrost cycle
- No drain required
- Stainless steel deck
- Stainless steel front
- Stainless steel shelves
- Static air system
- Wide stainless steel top



### Specifications

### Model Numbers

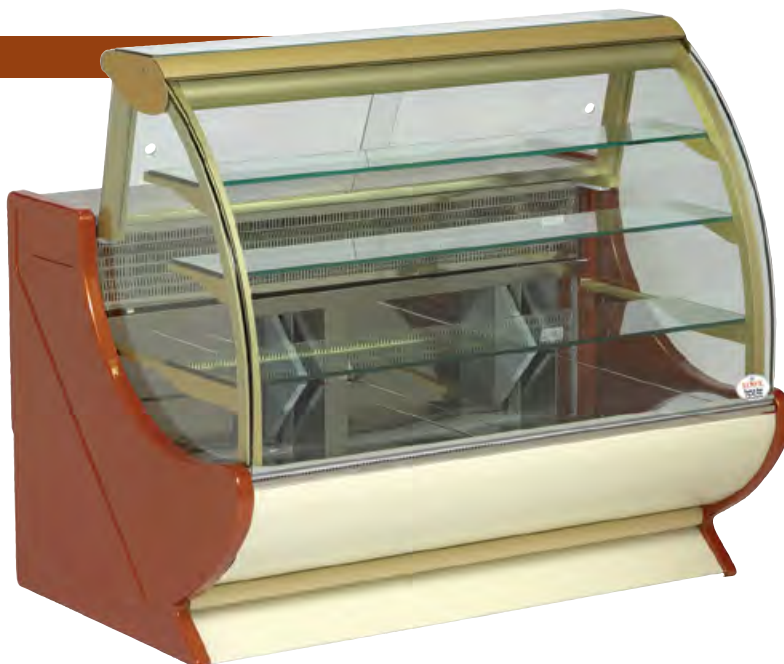
	V-150	V-200
Width (inches)	56 $\frac{2}{3}$	74
Depth (inches)	36	36
Height (inches)	50	50
Number of shelves	4	4
Top shelf dimensions (inches)	24 $\frac{1}{4}$ w x 15 d	32 $\frac{7}{8}$ w x 15 d
Other shelf dimensions (inches)	24 $\frac{1}{4}$ w x 17 d	32 $\frac{7}{8}$ w x 17 d
Condensing unit size (HP)	$\frac{1}{4}$	$\frac{1}{3}$
Refrigerant	R134A	R134A
Power Supply v/Hz/Ph	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Temp Range	33/50°F or 2/10°C	33/50°F or 2/10°C

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

# L Symphony

## Features

- Anodized finish
- Top hinged, curved front glass
- Glass ends
- Fixed glass shelves (3)
- Dual temperature zones
- Top two shelves are non refrigerated
- Stainless steel display deck
- Granite preparation counter built in
- Pull out drawers (stainless steel)
- Magnetic gasket on drawers
- European finish and appearance
- Castors supplied with case
- Economical system
- Static evaporator system
- Strong construction
- Efficient, quiet system
- Easy to clean surfaces and lines
- Illuminated display
- Fully self contained unit
- Ozone friendly refrigerant
- Simple plug in operation with simple controls
- Thermostat control
- Operator friendly
- Sliding door access at rear of case for server



Additional Colors Available

## Specifications

## Model Numbers

	L1	L3	L5
Width (inches)	55 1/4	87	114 1/4
Depth (inches)	40	40	40
Height (inches)	50	50	50
Number of shelves	3	3	3
Top shelf dimensions (inches)	51 w x 8 2/3 d	82 1/2 w x 8 2/3 d	110 w x 8 2/3 d
Middle shelf dimensions (inches)	51 w x 8 2/3 d	82 1/2 w x 8 2/3 d	110 w x 8 2/3 d
Lower shelf dimensions (inches)	51 w x 11 d	82 1/2 w x 11 d	110 w x 11 d
Number of Drawers	2	3	4
Drawer dimensions (inches)	20 3/4 w x 33 3/4 d	20 3/4 w x 33 3/4 d	20 3/4 w x 33 3/4 d
Condensing unit size (HP)	1/4	1/2	1
Refrigerant	R404	R404	R404
Power supply v/Hz/Ph	120/60/1	120/60/1	120/60/1
Amps	20	20	20
Watts	2000	2000	2000
Static Refrigeration	Yes	Yes	Yes
Temp Range	36/50°F or 2/10°C	36/50°F or 2/10°C	36/50°F or 2/10°C

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

## L Harmony

### Features

- Anodized finish
- Curved front glass
- Glass ends
- Fixed glass shelves (3)
- Glass all around display
- Stainless steel lower display deck
- Sliding glass doors at rear, full size for access
- European appearance
- Castors supplied with case
- Economical system
- Forced air system- uniform cooling on all levels
- Strong construction
- Efficient, quiet system
- Easy to clean surfaces and lines
- Illuminated display (light above each shelf)
- Fully self contained
- Ozone friendly refrigerant
- Simple plug in operation with simple controls
- Thermostat control
- Operator friendly
- No plumbing required



Additional Colors Available

### Specifications

### Model Numbers

	L1H	L3H	L5H
Width (inches)	37	52 ½	83
Depth (inches)	31 ¼	31 ¼	31 ¼
Height (inches)	54 ½	54 ½	54 ½
Number of shelves	3	3	3
Top shelf dimensions (inches)	35 ½ w x 13 d	51 w x 13 d	81 ½ w x 13 d
Middle shelf dimensions (inches)	35 ½ w x 13 ½ d	51 w x 13 ½ d	81 ½ w x 13 ½ d
Lower shelf dimensions (inches)	35 ½ w x 16 d	51 w x 16 d	81 ½ w x 16 d
Condensing unit size (HP)	¼	½	1
Refrigerant	R404	R404	R404
Power Supply v/Hz/Ph	120/60/1	120/60/1	120/60/1
Amps	20	20	20
Watts	2000	2000	2000
Fan assisted	Yes	Yes	Yes
Temp Range	34/42°F or 1/6°C	34/42°F or 1/6°C	34/42°F or 1/6°C

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

## Bodega

### Features

- Glass doors
- Interior full length lighting
- Sturdy handle
- Easy to clean interior
- Suitable for refrigerated products
- Efficient, quiet system
- Fully self contained
- Ozone friendly
- Castors supplied with case
- Single temperature or four temperature zones



**Bod1**



**Bod2**

### Specifications

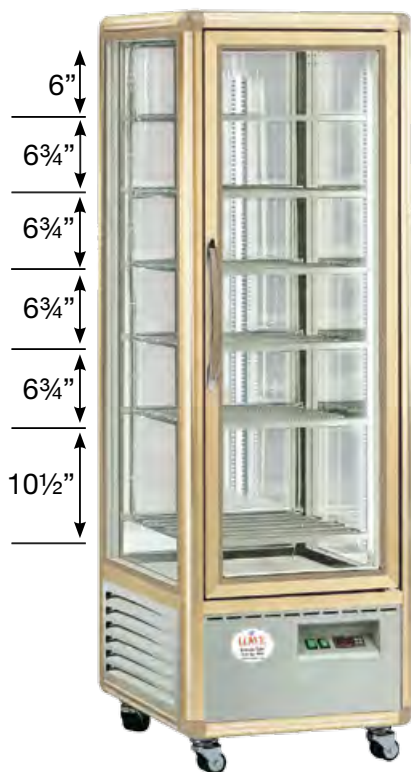
### Model Numbers

	Bod1	Bod2
Width (inches)	22 ¾	43
Depth (inches)	25 ½	25 ½
Height (inches)	77 ½	77 ½
Capacity: bottle size – 90	15x4= 60	32x4=128
bottle size – 77	24x4=96	50x4=200
bottle size – 75	24x4=96	52x4=208
Condensing unit size (HP)	⅓	½
Refrigerant	R134	R134
Power supply v/Hz/Ph (unit)	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Fan assisted	yes	yes
Temp Range	41/60°F or 5/15°C	41/60°F or 5/15°C
Plug – each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.		



## K1T

4-Sided  
Fixed Shelf Freezer



### Features

- Anodized Finish
- Glass on all sides
- All around view of product
- Castors supplied with case
- Economical system
- Fixed evaporator shelves
- Efficient, quiet system
- Digital Thermostat control
- No plumbing required

Also Available In Silver

## K4TF

4-Sided  
Fixed Shelf Freezer



FROZEN

### Specifications

### Model Numbers

	K1T	K4TF
Width (inches)	23 1/2	28
Depth (inches)	25 1/2	29 1/2
Height (inches)	71 1/4	70
Number of shelves	6	5
Shelf type	Fixed	Fixed
Condensing unit size (HP)	2/3	3/4
Refrigerant	R404	R404
Power Supply v/Hz/Ph	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Fixed shelf evaporator	yes	yes
Temp Range	0/-18°C or 32/0°F	0/-18°C or 32/0°F

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.



## VV17



### Features

- Fully adjustable shelves
- 3 shelves standard
- Digital thermostat control
- Vertical lighting
- No plumbing required
- Efficient, quiet system
- Forced air system

### Features

- LED lighting
- Anodized finish
- Glass on all sides
- All around view of product
- Castors supplied with case
- Economical system
- Rotating shelves
- Mirrored bottom shelf
- Adjustable shelves
- Efficient, quiet system
- Forced air system
- Digital thermostat control
- No plumbing required
- Gold finish available

## K4T

4-Sided  
Revolving Shelf Freezer



### Specifications

### Model Numbers

	VV17	K4T
Width (inches)	36	28
Depth (inches)	26	29 ½
Height (inches)	60 ½	71 ½
Number of shelves	3	6
Shelf type	Adjustable	Revolving
Shelf Dimensions	30 ½ w x 15 ¾ d	18" Diameter
Condensing unit size (HP)	½	¾
Refrigerant	R404	R404
Power Supply v/Hz/Ph	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Fan assisted	yes	yes
Temp Range	0/-18°C or 32/0°F	0/-20°C or 32/-4°F

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

## Features

- LED lighting
- Fully adjustable shelves
- Frost free
- Triple pane glass doors
- Self closing doors
- Stainless steel bottom
- No plumbing required, evaporator condensing pan included
- Automatic defrost cycle
- Forced air system
- Illuminated display
- Castors supplied with case

**Improved Visibility  
and Lighting**



**G1T**



**G6FT**

## Specifications

## Model Number

	G1T	G6FT
Width (inches)	30	54
Depth (inches)	29 ½	29 ½
Height (inches)	83 ¾	83 ¾
Number of shelves	4	4
Shelf dimensions	23 w x 20 ½ d	23 ½ w x 20 d
Number of doors	1	2
Canopy dims (inches)	26 ½ w x 5 ½ h	52 w x 5 ½ h
Condensing unit size (HP)	½	1
Refrigerant	R404	R404
Power supply v/Hz/Ph (unit)	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Fan assisted	Yes	Yes
Temp Range	0/-20°C or 28/-4°F	0/-20°C or 28/-4°F

Plug – each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

FROZEN

## E1 / E2

### Display Freezer

#### Features

- Curved glass front cabinets allow for more product visibility
- 2 sliding glass lids
- Easy access for loading, setting of display and cleaning
- Suitable for all frozen products
- Efficient, quiet system
- Easy to clean surfaces and attractive lines
- Fully self contained unit
- Ozone friendly refrigerant
- Simple plug in operation with simple controls
- Castors supplied with case



#### Specifications

#### Model Number

	E1	E2
Width (inches)	60	88
Depth (inches)	35 ½	35 ½
Height (inches)	40	40
Condensing unit size (HP)	½	½
Refrigerant	R404	R404
Power Supply v/Hz/Ph	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Static Refrigeration	Yes	Yes
Temp Range	0/-22°C or 32/-8°F	0/-22°C or 32/-8°F
Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.		

### Features

- Curved glass front cabinets allow for more product visibility
- 2 sliding glass lids
- Easy access for loading, setting of display and cleaning
- Suitable for all frozen products
- Efficient, quiet system
- Easy to clean surfaces and attractive lines
- Fully self contained unit
- Ozone friendly refrigerant
- Simple plug in operation with simple controls
- Castors supplied with case



### **E3** Display Freezer

FROZEN

### Specifications

### Model Number

**E3**

Width (inches)	77
Depth (inches)	34
Height (inches)	37
Condensing unit size (HP)	1/2
Refrigerant	R404
Power Supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Static Refrigeration	Yes
Temp Range	0/-22°C or 32/-8°F

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

## E4

### Display Freezer

#### Features

- Glass front cabinets allow for more product visibility
- 2 sliding glass lids
- Easy access for loading, setting of display and cleaning
- Suitable for all frozen products
- Efficient, quiet system
- Easy to clean surfaces and attractive lines
- Fully self contained unit
- Ozone friendly refrigerant
- Simple plug in operation with simple controls
- Castors supplied with case



#### Specifications

#### Model Number

	E4
Width (inches)	77
Depth (inches)	34
Height (inches)	39
Condensing unit size (HP)	1/2
Refrigerant	R404
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Static refrigeration	Yes
Temp range	0/-22°C or 32/-8°F
Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.	



## **D1C** Display Freezer

### Features

- 5 baskets standard
- 2 sliding glass lids
- LED lighting
- Easy access for loading, setting of display and cleaning
- Suitable for all frozen products
- Efficient, quiet system
- Easy to clean surfaces and attractive lines
- Fully self contained unit
- Simple plug in operation with simple controls
- Castors supplied with case



FROZEN

### Specifications

### Model Number

**D1C**

Width (inches)	58
Depth (inches)	30
Height (inches)	34
Condensing unit size (HP)	1/2
Refrigerant	R134A
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Static refrigeration	Yes
Temp range	0/-20°C or 50/-4°F

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

# Kubo 500F

Display Freezer

## Features

- Adjustable wire shelves
- Hinged doors
- Vertical lights
- Castors supplied with case
- 360° visibility
- Easy to clean
- Automatic defrost
- No drain required
- Stainless steel front



## Specifications

## Model Number

500F

Width (inches)	60
Depth (inches)	28
Height (inches)	54
Number of shelves	8
Shelf dimensions (inches)	23 ½ w x 15 ¾ d
Condensing unit size (HP)	1 ⅛
Refrigerant	R404
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Deck fans	Yes
Temp range	0/-18°C or 32/0°F

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

## **B2F** Display Freezer



**Limited Quantity  
Available**

### Features

- Top hinged glass, hydraulic arm support
- Easy access for loading, setting of display and cleaning
- Euro style front and side glass
- Stainless steel interior
- Rear access to the display for the server
- Preparation counter built in
- Easy to clean surfaces and attractive lines
- Castors supplied with case
- Fully self contained unit
- Simple plug in operation with simple controls
- Impact resistant finish
- ABS foamed end walls

**\*Note: No Refrigerated Understorage.**

### Specifications

### Model Number

**B2F**

Width (inches)	73 ½
Depth (inches)	43
Height (inches)	51 ½
Condensing unit size (HP)	1
Refrigerant	R404
Power supply v/Hz/Ph	120/60/1
Amp	20
Watts	2000
Deck fans	Yes
Temp range	0/-18°C or 32/0°F

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

## F2



### Features

- 2 sliding glass lids
- Easy access for loading, setting of display and cleaning
- Excellent vision through top glass
- White interior and exterior
- Suitable for all frozen products
- Efficient, quiet system
- Easy to clean surfaces and attractive lines
- Fully self contained unit
- Ozone friendly refrigerant
- Simple plug in operation with simple controls
- Manual defrost and drain
- One standard basket included
- Impact resistant finish
- Castors supplied with case

### Specifications

### Model Number

	F2
Width (inches)	47 ¼
Depth (inches)	24 ¾
Height (inches)	34 ¼
Inside width (inches)	42
Inside depth (inches)	20
Inside height (inches)	25
Storage capacity (cubic feet)	12 ¼
Condensing unit size (HP)	¾
Refrigerant	R404
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Deck fans	n/a
Temp range	0/-20°C or 32/-4°F

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

## DC8 Dipping Cabinet

### Features

- Modern design with high visibility
- Stainless steel preparation counter
- Stainless steel deck
- Silver painted end walls
- Sliding plexi rear doors
- Illuminated logo panel
- Internal lighting for product
- Pricing rails
- Castors supplied with case
- No drain required
- Automatic defrost
- 8 and 12 flavor cabinet available
- Holds 2 ½ gallon size tubs (10 inch deep x 10 diameter)



### Specifications

### Model Numbers

	DC8	DC12
Width (inches)	50 ¼	72
Depth (inches)	43 ½	43 ½
Height (inches)	56	56
Condensing unit size (HP)	¾ x 2	¾ x 2
Refrigerant	R404	R404
Power supply v/Hz/Ph	120/60/1	120/60/1
Amps	30	30
Watts	3000	3000
Deck fans	Yes	Yes
Temp range	3/-4°F or -16/-20°C	3/-4°F or -16/-20°C

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.



## G12

*Gelato-Italian Ice Cream*

### Features

- Modern design – high visibility
- Painted gray ABS end walls
- Stainless steel preparation counter
- Fully mobile
- Castors supplied with case
- Stainless steel bins
- Stainless steel front
- Sliding rear doors
- Full length illumination of product
- Pricing rails
- Illumination panel for product transparencies



### Specifications

### Model Number

G12

Width (inches)	50 ¼
Depth (inches)	44 ¾
Height (inches)	54 ¾
Condensing unit size (HP)	¾
Refrigerant	R404
Power supply v/Hz/Ph	220v single phase
Amps	30
Watts	3000
Deck fans	Yes
Temp range	0/-18°C or 03/0°F

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

## SS2P

Two Flavor Soft Serve Ice Cream Machine

### Features

- Small foot print, saves valuable floor space
- Easy cleaning and operation
- No installation required, plug it in and it is ready to go
- Castors supplied with case
- Soft serve mix not included
- Sanitized prior to each rental
- Serves two flavors plus a swirl option.
- Overnight switch to keep product refrigerated when not in use
- Automatic shut off when product is low



FROZEN

### Specifications

### Model Number

SS2P

Width (inches)	21
Depth (inches)	27 ½
Height (inches)	52
Condensing unit size (HP)	1 ⅛, ⅛
Refrigerant	R404
Power supply v/Hz/Ph	220V single phase
Amps	30
Watts	3000

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.

## 200 GBT

Fixed Shelves



### Features

- Gold or silver anodized finish
- Glass walls
- Smooth finish. Rounded corners
- Static evaporator system
- Rapid pull down time
- Strong construction
- Efficient, quiet system
- Easy to clean surface and lines
- Illuminated display
- Fully self contained unit
- Ozone friendly refrigerant
- Simple plug in operation with simple controls
- Operator friendly
- Thermostat control
- Fixed shelves are 7 ¼ inches apart

## H4IB

Storage Freezer



### Features

- Adjustable shelves
- Glass display
- Counter top unit
- Efficient, quiet system

### Specifications

### Model Numbers

	200 GBT	H4IB
Width (inches)	47 ½	23 ½
Depth (inches)	19 ½	20 ¼
Height (inches)	28	26 ½
Condensing unit size (HP)	1/3	1/4
Refrigerant	R404	R134
Power supply v/Hz/Ph	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Fan assisted	no	yes
Temp range	0/-18°C or 32/0°F	0/-18°C or 32/0°F
Fixed shelf evaporator	yes	no

Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.



**Penguin 1**  
*Single Bowl  
Frozen Drink Display*

**Penguin 2**  
*Double Bowl  
Frozen Drink Display*



### Features

- One or two bowl frozen drink display
- Full access to all the components for quick and easy maintenance
- Simple bowl removal for easy cleaning
- One compressor for each bowl
- Manual control of the thickness of the drink
- Quick product preparation
- Internal illumination system

## H2

### Features

- Efficient, quiet system
- Perfect for under counter use



FROZEN

### Specifications

### Model Numbers

	H2	Penguin 1	Penguin 2
Width (inches)	19 ½	7 ¾	15 ½
Depth (inches)	21 ½	17	17
Height (inches)	32 ¾	34 ¼	34 ¼
Bowl capacity in liters	n/a	12	12
Bowl capacity in gallons	n/a	3.17	3.17
Condensing unit size (HP)	¼	¼	½
Refrigerant	R134	R134	R134
Power supply v/Hz/Ph	120/60/1	120/60/1	120/60/1
Amps	20	20	20
Watts	2000	2000	2000
Temp range	0/-18°C or 32/0°F	frozen drinks	frozen drinks
Plug - each unit requires a single dedicated power supply; 24 hour power if keeping product in unit overnight.			

# Isola 4H

## Features

- Electrically raised canopy
- Castors supplied with case
- Divider bars included
- Stainless steel option available
- Adjustable water temperature control
- Fitted drain
- Heat lamps for additional heating
- 'Low water level' alarm
- Serving trays optional
- Digital control panel
- Pans available upon request
- Internal basin in AISI stainless steel
- Accepts deep or shallow pans
- Different configurations available
- Gastronorm pans available upon request



## Isola 4H

*Lid Electronically Lowered.*

## Specifications

## Model Numbers

	Isola 4H	Isola 4HS/S
Width (inches)	56	59 ¼
Depth (inches)	29½	29 ½
Height (inches) top down	45 ¼	45
Height (inches) top up	59	59
Power supply v/Hz/Ph	120/60/1	120/60/1
Amps	30	30
Watts	3000	3000
Temp range	100/194°F or 38/90°C	100/194°F or 38/90°C
Plug - each unit requires a single dedicated power supply.		



## B1H

### Features

- Top hinged glass, hydraulic arm support
- Easy access for loading, setting of display and cleaning
- Euro style front and side glass
- Illuminated stainless steel, perforated display deck
- Rear access to the display for the server
- Preparation counter built in
- Automatic 'low water level' power cut-off
- Easy to clean surfaces and attractive lines
- Castors supplied with case
- Fully self contained unit
- Rheostat control for heat/light
- Simple plug in operation with simple controls
- Adjustable water temperature control
- Water inlet (½ inch) and drain fitting (1 ½ inch)
- Impact resistant finish
- Stainless steel deck
- ABS foamed end walls
- Divider bars for Gastronorm pans available
- Heating area can be configured several ways using divider bars.
- Heating area dimensions: 42 x 25 ½ (inches)
- Gastronorm pans available upon request



### Specifications

### Model Number

#### B1H

Width (inches)	51
Depth (inches)	43
Height (inches)	51 ½
Power Supply v/Hz/Ph	220/60/1
Amps	30
Watts	3000
Water Temperature Range	167/176°F or 75/80°C
Deck Temperature	146°F or 63°C
Plug - each unit requires a single dedicated power supply.	

## BR13H

### Features

- 4 Adjustable heated shelves
- Sliding glass rear doors
- Vertical lights
- Castors supplied with case
- No drain required
- Modern design
- 360° visibility
- Stainless steel front
- Stainless steel front
- Easy to clean



### Specifications

### Model Number

#### BR13H

Width (inches)	53
Depth (inches)	29 ½
Height (inches)	54 ¼
Top shelf dimensions (inches)	50 w x 11 d
Other shelf dimensions (inches)	50 w x 11 d
Power Supply v/Hz/Ph	120/60/1
Amps	30
Watts	3000
Temperature Range	140/176°F or 60/80°C

Plug - each unit requires a single dedicated power supply.

## MCT

4 Burner



### Features

- Stainless steel table with electric 4 burner ceramic cook top
- Locking castors included
- Under cabinet storage shelf
- Optional attached mirror for high visibility



**MCT**  
Back View - Under Storage



**MCTM**  
With Mirror

### Specifications

### Model Numbers

Width (inches)  
Depth (inches)  
Height (inches)  
Power Supply v/Hz/Ph  
Amps  
Watts

MCT	MCTM
60	60
30 ¼	30 ¼
36	97
220/60/1	220/60/1
30	30
3000	3000

Plug - each unit requires a single dedicated power supply.

## CO25

### Convection Oven

#### Features

- Convection oven with two adjustable shelves
- Holds ½ size tray: 18 x 14 ½ (inches) - not included
- Trays for oven available upon request
- Oven is attached to rolling stand
- Oven available without stand
- Rolling stand has six shelves for sheet pans
- Sheet pans for stand available upon request
- Manual 60 minute timer

#### Specifications

#### Model Number

#### CO25

Width (inches)	28 ½
Depth (inches)	28
Height (inches)	53 ¾
Inside width (inches)	18 ½
Inside depth (inches)	14 ½
Inside height (inches)	10 5/8
Power Supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Temperature Range	120/480°F or 49/249°C

Plug - each unit requires a single dedicated power supply.



## MW

### Microwave



#### Specifications

#### Model Number

#### MW

Width (inches)	24
Depth (inches)	18
Height (inches)	14
Power Supply v/Hz/Ph	120/60/1
Amps	10
Watts	1000

Plug - each unit requires a single dedicated power supply.

**Top2**  
Dual burner cook top



**Features**

- 2 electric burners
- Compact and lightweight

**DW**  
Dual lamp display warmer



**Features**

- Holds a 12 x 20 (inches) Pan
- Pan not included

**Specifications**

**Model Numbers**

	Top2	DW
Width (inches)	22 ½	13
Depth (inches)	14	19
Height (inches)	3	24 ¼
Power Supply v/Hz/Ph	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000

Plug - each unit requires a single dedicated power supply.



## 200 Hot

(Self Serve) Counter Top



### Features

- Warming lamps above each shelf
- Sturdy construction designed for easy access of product
- Self serve open access

### Specifications

### Model Number

#### 200 Hot

Width (inches)	35 ½
Depth (inches)	21
Height (inches)	28
Power Supply v/Hz/Ph	120/60/1
Amps	15
Watts	1500
Temperature Range	95/160°F or 35/71°C

Plug - each unit requires a single dedicated power supply.

## HSD2



### Features

- Hard coated aluminum heat shelf
- Tempered glass sides for maximum visibility
- Heavy duty stainless steel construction for base, sides and top
- Thermostat controlled heat for base and rear overhead heat source.

### Specifications

### Model Number

#### HSD2

Width (inches)	36
Depth (inches)	28
Height (inches)	29 ¾
Power Supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000

Plug - each unit requires a single dedicated power supply.



**I1 / I3**  
Display Ice Tray

**MS12**  
Electric Meat Slicer  
12" Cutting Wheel



**200 Dry**  
Self-Serve Counter Top Display

- Gold or silver anodized finish
- Easy to clean surfaces and lines
- Glass walls
- Multi purpose
- Illuminated display
- Smooth finish
- Rounded corners
- Strong construction
- Simple plug In operation with simple controls

NON REFRIGERATED

Specifications	Model Numbers			
	I1	I3	MS12	200 Dry
Width (inches)	40	64	23	35 ¼
Depth (inches)	22	22	18	21
Height (inches)	7	7	16	28
Power Supply v/Hz/Ph	n/a	n/a	120/60/1	120/60/1
Amps	n/a	n/a	15	5
Watts	n/a	n/a	1500	500

Plug - each unit requires a single dedicated power supply.

## MSU

*Mobile Sink Unit  
For Hands and Utensils Only*

### Features

- Hand sink cart with 2-compartment sink
- Two 5 gallon water tanks
- Two 7 gallon waste water tanks
- 2½ gallon hot water heater
- Soap dispenser and paper towel holder included
- Durable polyethylene construction
- Castors supplied with case



### Specifications

#### Model Number

##### MSU

Width (inches)	41
Depth (inches)	32 ½
Height (inches)	45 ½
Power Supply v/Hz/Ph	120/60/1
Amps	15
Watts	1500
Fresh water capacity	2 x 5 gallon or 18.92 liters
Waste tank capacity	2 x 7 gallon or 26.49 liters
Plug - each unit requires a single dedicated power supply.	

## HWS

*Two Person Accessible Hand Washing Station*

### Features

- 1,408 single uses (22-gallon fresh water capacity; 24-gallon gray water capacity)
- Two 30-ounce soap dispensers and four 250-sheet built-in paper towel dispensers
- Fits inside most portable restrooms for easy transport to job sites
- Built-in lift handles provide added mobility for positioning once on-site.

### Specifications

#### Model Number

##### HWS

Width (inches)	26 ½
Depth (inches)	21 ½
Height (inches)	61
Fresh water capacity	22 gallon or 83.28 liters
Waste tank capacity	24 gallon or 90.85 liters



**PTS**

*Stainless Steel Prep Table with Shelf*



**Features**

- Stainless steel work surface
- Model with shelf available

**PT**

*Stainless Steel Prep Table*



NON REFRIGERATED

Specifications	Model Numbers		
	PT4 / PT4S	PT5 / PT5S	PT6 / PT6S
Width (inches)	48	60	72
Depth (inches)	30	30	30
Height (inches)	35	35	35

Sinks

SSB1



Features

- Stainless steel bowl sink
- Plumbing required
- Single bowl and three bowl sinks available
- Water inlet (1 inch) and drain fitting (1¼ inch)

SSB3



Specifications

Model Numbers

	SSB1	SSB3
Width (inches)	23 ½	84
Depth (inches)	24 ½	24 ½
Height (inches)	40	40



## Ready Built Cold Rooms

### Features

- “All-Weather” exterior
- Internal light
- Internal “glow in the dark” safety handle
- Easily made mobile
- Refrigerator & freezer temps available
- NSF approved “3-tier” racking included
- Secure, simple temperature control
- Non-slip floor
- Ramp included
- Fork lift friendly
- Lockable door - self closing!
- Strong hinge system
- External gauge displaying box temperature
- Quiet operation of ETL approved condensing unit
- Health and safety code compliant
- Simply hardwire to your generator or existing power!



### Specifications

External Width (inches)	94 ¼
External Length (inches)	117 ¾
External Height (inches)	93
Power Supply v/Hz/Ph	220/60/1
Amps	30

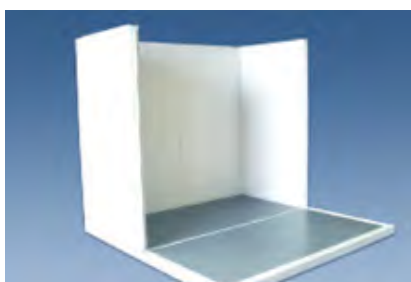
## Modular walk-in cold and freezer rooms.

*From the world's largest sporting events to state fairs, festivals, care centers, emergency relief, construction renovation, and so much more, LOWE Cold Rooms provide the perfect refrigerated storage solution.*

*Mobile & remote, climate controlled modular refrigeration / freezer cold rooms engineered for quiet efficiency even in the most challenging environments.*



8ft by 8ft Modular Walk-in Cold Room. (smallest size available)  
Length can be increased in 2ft increments.  
Width can be increased in 8ft increments with interior walls.



Quickly built on-site • Dual temperature • Indoor and outdoor use • Pallet size doors available.

*With the largest modular cold room rental fleet in the world, LOWE Refrigeration's extensive logistical program enables us to meet your unique event requirements and ensure successful on time delivery and installation to your event.*

## ***Take advantage of our freight savings!***

A large number of modular cold rooms can be loaded onto a single trailer.

This creates an efficiency and economy that ready built rooms can't duplicate.



Our steel frame leveling system allows us to place cold rooms almost anywhere, and create efficiency by placing refrigerated storage in convenient locations.



Our quick & efficient on-site build process saves you time and money.



**Tie Down Straps** can be placed over modular cold rooms to provide extra security in high wind environments. Strapping uses a ratchet and stake system that allows each unit to be pinned in place. This system includes ratchets, pin stakes, stake puller, mid and end straps.



## Cold Storage – Where you need it. When you need it.



Build on pristine grass in front of clubhouse.  
No forklift needed.



Inside or outside of any structure.  
No fumes. Almost silent!



No vehicular access - no problem. Modular cold rooms can be taken through 3ft door to build inside.



Build on a cart path or remote site with ease!

### Specifications

**Power Requirements** 220v / 60Hz / Single Phase / 30 Amp Breaker  
(Note: LOWE can supply a splitter box allowing 2 motors to run off a single power supply.)

**Drain** Not Required

**Inside Door Handle** Glows in the dark

**Strip Curtain** Fitted at door entry

**Color** White

Dimensions	Internal	External
Width (inches)	88	95
Height (inches)	80	87
Length (inches)	88	95

8ft x 8ft is the smallest size available.

Length increases by increments of 2ft. Width increases by increments of 8ft with interior walls.

**Call to reserve your customized cold room!**

## LOWE Modular Cold Room Features & Benefits

*LOWE can support events anywhere in North America with modular cold rooms suitable for indoor and outdoor use.*

*Our modular cold rooms offer a clean, safe and quiet refrigeration/frozen storage option in almost any environment.*

- uneven or sloping ground
- on a cart path
- on the beach
- on dirt, grass, gravel or asphalt
- on a platform
- under a bridge
- inside a building
- inside a room
- on a rooftop
- at limited access or remote locations

Chefs and Concessions enjoy having their refrigerated storage when they need it – right next to them!

Our modular cold rooms are also available for beer cooler configuration, a climate controlled preparation, storage room or office.

(Note: Our offices in Europe and Asia provide a similar service.)



Cold Room used for keg storage.





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