



ACOG

The American College of
Obstetricians and Gynecologists

September 30th - October 1st
The Omni Grove Park Inn

290 Macon Avenue
Asheville, NC



rpm | EXCEEDING YOUR
X P O EXPECTATIONS

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Exhibitor Information

Dear Exhibitor,
RPMXPO Services is pleased to have been chosen as the Official Service Contractor for the **2022 ACOG Districts IV & VII Annual Meeting** . We recognize that your participation in this event is a vital part of your firm’s marketing program, and we want to do everything possible to make it profitable and rewarding for you.

All questions regarding the convention’s policies, space assignments, display limitations and event schedules should be directed to:

My-Phuong Nguyen, MPA, CMP
American College of Obstetricians and Gynecologists
409 12th Street
Washington, DC 20024
Email: mnguyen@acog.org

All questions regarding shipping, storage, material handling, furniture and labor should be directed to:

RPMXPO Services
242 Westfork Court, Suite A
Lithia Springs, SC 30122
Phone: (678) 742-7310
Fax: (770) 679-8751
E-Mail: info@rpmxpo.com

Included in this service kit are order forms for various items that you may require. The RPMXPO forms are to be returned to our office and the others to the *specific contractor who is providing the service*. Please review these forms and submit your order forms as early as possible.

Important Deadlines

- Advance Price Discount Deadline for all RPMXPO orders Friday, September 9, 2022
- First day on target shipments to arrive at the warehouse **without** a surchargeFriday, August 26, 2022
- Last day on target shipments to arrive at the warehouse **without** a surcharge..... Friday, September 23, 2022
- Last day off target shipments to arrive at the warehouse **WITH** a surchargeWednesday, September 28, 2022
- First day freight can arrive at show site There are no direct to show site shipments accepted

PLEASE NOTE:
All order forms for utility, A/V, floral, etc. services NOT provided by the General Service Contractor, RPMXPO, should be faxed to the number listed on the respective form. Please do not send them to RPMXPO.

Exhibitor Information - continued

Each 10 x 10 Booth Rental includes:

- 8 ft. High Gold/Grey/Grey/Gold Back Wall Drape
- 3' High Side Rail Drape
- 1 6' Draped Table - Gold Skirt
- 2 Side Chairs
- Wastebasket
- Standard 7 in. by 44 in. Booth ID Sign showing the exhibit company name and booth number

Note:

The hall is carpeted

Exhibit Area Installation and Dismantle

Exhibitor Set-Up	Friday, September 30, 2022	8:00 am - 2:00 pm
Exhibit Hall Break Exhibit Hall Welcome Reception	Friday, September 30, 2022 Friday, September 30, 2022	3:15 pm - 3:45 pm 6:00 pm - 8:00 pm
Exhibit Hall Breakfast Exhibit Hall Break	Saturday, October 1, 2022 Saturday, October 1, 2022	7:00 am - 8:00 am 10:15 am - 10:45 am
Exhibitor Dismantle	Saturday, October 1, 2022	11:00 am - 3:00 pm

NOTE: All exhibits must be dismantled by 3:00 pm on Saturday, October 1st and truck drivers must sign-in for pick-up before 2:00 pm Saturday, October 1st to avoid re-consigned freight. Any display not removed by the exhibitor will be re-consigned through ABF Freight, the official show carrier.

Shipping Addresses

Shipping Into The Show:	Carrier Pickup Address Post Show
To avoid an off target surcharge: Shipments must arrive no later than 9/23/22 . Shipments received after 9/23/22 are subject to a 25% surcharge, unless shipping via ABF Freight. Shipments will not be accepted if delivered after 9/28/22	Carriers must check in at the dock for pick up after the show by 2 pm on Saturday, October 1, 2022 .
2022 ACOG Districts IV and VII Annual Meeting ABF Freight c/o RPMXPO 185 Plemmons Rd Duncan, SC 29334 Phone Number: (864) 848-0460 Booth # _____	2022 ACOG Districts IV and VII Annual Meeting The Omni Grove Park Inn Grand Ballroom BC Loading Dock 290 Macon Avenue Asheville, NC 28804-3799 Booth # _____



Ordering Options

PLACING YOUR ORDER

We have two options in place to make placing your order easy and convenient. Online ordering is available and can be accessed 24/7 to place your order and access all details of the event. We also offer the exhibitor manual in PDF format. Listed below are the simple instructions for placing your orders for the furnishings and services you require for your booth:

Online Ordering — Follow these easy steps to place your order online.

1. You will receive an email containing your personal User Name and Password and the link to the ordering website.
2. Follow the link found in the email referenced above, then enter your User Name and Password.
3. You should now be on our Welcome page and have access to place your order or look up details concerning the show.
4. After you place your order, you will receive a confirmation via email. Your order will be processed by RPMXPO within one business day and you will then receive your paid invoice via email.

Faxed / Emailed Orders — For your convenience, we also have a printable PDF version of our exhibitor service manual. This manual contains information concerning all facets of the event including important deadlines, your set-up and dismantle schedule, shipping details, shipping labels and order forms for all the services and furnishings you will require for your booth.

1. To place your order using the PDF forms, just print and complete the applicable forms for the products and/or services you will need.
 - A. RPMXPO Forms — Return the form(s), along with your check payment or a completed Payment and Credit Card Authorization Form, to RPMXPO by fax, email or mail. Orders will not be processed without a method of payment.
 - B. Other Providers' Forms — Order forms for other Official Providers such those for utilities, audio/visual, computer and floral rental should be sent to the provider listed on the form. Please do not send these forms to RPMXPO.

We suggest that you copy or download the RPMXPO PDF exhibitor manual to your computer desktop. You will then be able to access it at any time for order forms and for information concerning the show.

Important — In order to qualify for the lower Advance Rate pricing, your order and full payment must be received by the *Return Deadline Date* listed on the forms.

If you have any questions about how to place your order, please feel free to call us at 678-742-7310 or email us at info@rpmxpo.com.

User Login Request

RPMXPO Online Ordering
 Please complete this form if you:

- Have not received the User Login Link
- Need password reset
- Had the User Login Link sent to the incorrect Representative

Check an option

In order to receive the User Login Link, the following information needs to be completed			
Company Name:		Booth #:	
Street Address:	City:	State:	ZIP:
Phone #:	Fax #:		
Ordered By:		E-Mail:	
Signature:		Date:	

Return completed form to RPMXPO via:
Email: info@rpmxpo.com -OR- Fax: 770-679-8751

Payment Policies

● Payment Options

RPMXPO is the official general service contractor for **2022 ACOG Districts IV & VII Annual Meeting** and is pleased to offer you three convenient ways to pay for any and all show services provided by RPMXPO.

● Credit Card

- We accept MasterCard, Visa, Discover and American Express. To authorize charges, you must complete the enclosed **Credit Card Authorization Form**. By completing and returning the Payment and Credit Card Authorization Form you are authorizing RPMXPO to charge your credit card for any and all charges incurred.

● Wire Transfer in U.S. Funds

- PLEASE CONTACT RPMXPO FOR WIRE TRANSFER INFORMATION AT 678-742-7310

*ANY ATTEMPTS TO SEND A WIRE TRANSFER TO ANY ACCOUNT OTHER THAN AS SPECIFICALLY STATED ABOVE WILL BE AT THE FULL RISK OF THE SENDER. RPMXPO ASSUMES NO RISK AND WILL NOT BE HELD LIABLE FOR ANY WIRE TRANSFER THAT DOES NOT CONFORM PRECISELY AS WRITTEN ABOVE.

- Wire transfers must be initiated and confirmed at least two weeks prior to move-in. Wire transfers must include your company name, show name and booth number.
- Due to the various processing fees we incur from banks clearing wire transfers into our accounts, RPMXPO will charge the following fees:

- Domestic incoming wire transfer fee: **\$25.00**
- International incoming wire transfer fee: **\$50.00**

● Checks

- All checks must be in U.S. funds drawn on a U.S. Bank.
- For advance payments by company check please submit your check with the anticipated charges, along with the completed order forms. All check payments must be received and cleared prior to show move in. Although you may choose to pay by company check or cash, for all charges incurred at show site, **we require your signed Credit Card Authorization Form** to be on file with RPMXPO, in advance, to guarantee payment. Please make all checks payable to: **RPMXPO**. Absolutely no check payments will be taken on site.

● Show Site Orders

To save money, take advantage of the pre-show discounts by ordering as many of your requirements as soon as possible in advance. **For the discount prices to be in effect, your order must be received by the Return Deadline Date of Friday, September 9, 2022, and payment must accompany your order.** Orders received after the Return Deadline Date or made at the Exhibitor Service Desk during the show will be billed at standard rates listed on the various order forms.

● Payment Terms

To process your order for services and materials listed in the Exhibitor Service Manual, we require your signed **Payment and Credit Card Authorization Form** to be on file with RPMXPO to guarantee payment. Invoices for outstanding balances will be available at the Exhibitor Service Desk for your review and payment. Pre-payments will be indicated, and any balance due must be paid in full upon receipt. If payment is left unpaid after the close of the event, a monthly recurring late fee of 2.5% will be applied. All payment disputes must be resolved prior to leaving the event.

Invoices will be distributed on the last day of the event. If you have any questions or concerns in reSCrd to any of your charges, please stop by the Exhibitor Service Desk. No charges will be disputed after the close of the event.

Additionally, **exhibitors will be charged for the equipment they use in their booth.** RPMXPO is authorized to charge the exhibitor's credit card for any charges incurred following the show, e.g., dismantle labor, outbound overtime drayage charges, etc. In these circumstances, RPMXPO will charge the exhibitor's credit card on file, and email an invoice to the exhibitor, outlining the charges which were billed.





All charges are payable in U.S. funds drawn on a U.S. Bank. **No telephone orders will be accepted.**

● Cancellation Policy

- Any and all orders cancelled before the discount deadline will be refunded at 100% of the original price. Any and all orders cancelled after the discount deadline but within 48 hours of the order date will be refunded at 100%. Any and all orders cancelled more than 48 hours of the event move in will receive a credit of 50% of the original price. Any and all orders cancelled less than 48 hours of the event move in are non-refundable. No refunds will be issued.
 - Any and all Custom and Executive Furnishings cancelled before the discount deadline will be refunded at 100% of the original price. Any and all Custom and Executive Furnishings cancelled prior to 48 hours of the event move in will be refunded at 50% of the original price. No refunds will be issued for orders cancelled less than 48 hours prior to move in.
 - Labor service orders cancelled prior to 48 hours of the event move in will be refunded at 75% of original price. Labor service orders cancelled less than 48 hours prior to move in will be invoiced 50% of the original order.
- **Note:** All materials are on a rental basis for the duration of the event, and must be returned in good working order and remain the property of RPMXPO.

Credit Card Authorization Form **Deadline: 9/9/2022**

Please complete the information requested and return the payment in full with this form and your orders. You may choose to pay by credit card or check; however, we require your credit card authorization to be on file with rpmXPO. For your convenience, we will use this authorization to charge your credit card for any additional amounts incurred as a result of show orders placed by your representative for this event.

Payment Method:	
<input type="checkbox"/>	Corporate Credit Card
<input type="checkbox"/>	Personal Credit Card
<input type="checkbox"/>	Check
<input type="checkbox"/>	Wire Transfer (fee applies)*
*Please note: You may choose to pay by Check or Wire Transfer; however, a credit card is required to be on file for any charges not covered by check or wire payment.	
Card Type:	
<input type="checkbox"/>	
<input type="checkbox"/>	
<input type="checkbox"/>	
<input type="checkbox"/>	
Card Number:	

Expiration Date: CVV2 (Security) Code:	
____/____	____

ORDER RECAP		
Enter totals from each completed form		
<i>* Note: Items taxable in the State of North Carolina</i>		
Table Order Form	\$	
Booth Accessories Order Form	\$	
Booth Carpet/Padding Order Form	\$	
Material Handling Order Form	\$	
Caddie/Cart Load Service Order Form	\$	
Display Labor Order Form	\$	
Forklift Order Form	\$	
Booth Cleaning/Porter Service Order Form	\$	
Accessible Storage Order Form	\$	
TOTAL AMOUNT DUE →		\$

Company Name:	Booth #:
Cardholder's Name:	
Cardholder's Billing Address:	
City:	State: ZIP:
Cardholder's Signature:	
Date:	
Email:	
<i>ALL ORDERS SUBJECT TO LIMITS OF LIABILITY AS SET FORTH ON FOLLOWING PAGE</i>	

Non-Official Contractor Request Form	Deadline: 9/9/2022
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A non-official contractor, or exhibitor-appointed contractor (EAC), is any company other than the designated official contractors. For Exhibitors intending to use their own labor (for installation and/or dismantle) or contract for such services separately from RPMXPO, please read the following restrictions, requirements and restraints.

The following services cannot be provided by any EAC:

- Electrical • Plumbing • Telephone Lines • Drayage • Rigging • Cleaning • Catering**

If an exhibitor wishes to use an EAC that requires access to the exhibit hall either before, during or after the show, the following criteria must be met or access will not be granted:

- ◆ Exhibitor must inform RPMXPO that they have contracted with an EAC by completing this form and returning it by the deadline date shown above. If form is not submitted by the deadline date, the EAC will not be allowed to perform work in the hall except to supervise the official contractor-provided labor.
- ◆ The EAC hired by the exhibitor must, by the deadline date show above, provide RPMXPO with a current Certificate of Insurance with minimum limits of \$500,000 property damage per occurrence, \$1,000,000 personal injury per occurrence, workers compensation aggregate coverage of \$1,000,000 per occurrence, and naming RPMXPO as additionally insured for the time period of the show (including move-in and move-out days).
- ◆ The EAC must abide by the rules and regulations of the show and all pertinent union regulations.
- ◆ EAC employees are required to check in at the EAC Check in desk located at the Service Center each day prior to work to obtain the proper wrist band for the day.
- ◆ If the EAC is empowered to incur expense on behalf of the exhibitor, a Third Party Payment Authorization Form must be completed and returned to RPMXPO. The exhibitor agrees that he is ultimately responsible for the cost of all services provided in connection to the exhibitor's booth.
- ◆ The EAC agrees to have evidence in the booth that it has a valid authorization from the Exhibitor for services.
- ◆ The EAC must confine its operations to the exhibit area of its client(s). No service desks, storage areas or other work facilities will be located anywhere in the facility. Show aisles and public areas are not part of the Exhibitor's booth space.
- ◆ The EAC may not solicit business on the exhibit floor.
- ◆ The EAC must have all business licenses, work permits and insurance required by State and City governments and Facility management before beginning work, and shall provide Show Management with evidence of compliance.
- ◆ If required, the EAC must be able to provide evidence that it has current and applicable labor contracts and must comply with all labor agreements and jurisdictions. The EAC must not jeopardize the production of the event by any act or practice that would lead to work stoppages, strikes or labor disputes.
- ◆ EAC will not be permitted to load or unload exhibitor display or freight at the loading dock or POV designated areas. This is the sole responsibility of RPMXPO.

PLEASE NOTE: A valid and current copy of Exhibitor's Certificate of Insurance must accompany this document. If such proof is not provided, Exhibitor will not be allowed to use the EAC's services.

Complete this form ONLY if your company is using a Services Contractor other than the official decorator to unpack, erect, assemble, dismantle or pack your display.

Return this form along with Certificate of Insurance, name and address of the employee(s) who are working your booth by Friday, September 9, 2022.

Name of Service Firm:	
Exhibiting Company Name:	Booth#:
Authorized On-Site Representative:	
Email:	
Signature:	Date:

Limits of Liability and Responsibility

1. RPMXPO shall not be responsible for damage to uncrated materials, materials improperly packed or concealed damage.
2. RPMXPO shall not be responsible for loss, theft or disappearance of exhibitor's materials after same has been delivered to the exhibitor's booth.
3. RPMXPO shall not be responsible for loss, theft or disappearance of exhibitor's materials before they are picked up from exhibitor's booth for reloading after the show. Bills-of-Lading covering outgoing shipments, which are furnished by RPMXPO, to the exhibitor, will be checked at the time of actual pick-up from the booth and corrections made where discrepancies occur.
4. RPMXPO shall not be responsible for any loss, damage or delay due to fire, acts of God, strikes, lockouts or work stoppages of any kind or to any causes beyond its control.
5. If found liable for any loss or damage, RPMXPO's sole and maximum liability for loss of or damage to EXHIBITOR'S materials will be limited to the repair or replacement with like kind and quantity, subject to a dollar amount not to exceed \$.50 per lb. per shipment based on the weight of the article(s) lost or damaged, or a maximum liability of \$50.00 per shipment, whichever is less. RPMXPO shall be liable ONLY for loss of or damage to articles actually physically handled or for articles for which RPMXPO specifically acknowledges receipt in writing. RPMXPO shall in no event be liable for collateral, exemplary, indirect costs or damages, or loss of sales resulting from or related to a claim for loss or damage of material. In no event will RPMXPO be held liable for any concealed damage-no exceptions.
6. RPMXPO shall not be liable to any extent whatsoever for any actual, potential or assumed loss of profits or revenues, or for any collateral costs, which may result from any loss or damage to an exhibitor's materials which may make it impossible or impractical to exhibit same.
7. The consignment or delivery of materials to RPMXPO by an exhibitor, or by any shipper to or on behalf of the exhibitor, shall be construed as acceptance by such exhibitor (and/or shipper) on the terms and conditions set forth.



Custom Booth Rental

Deadline: 9/9/2022

CHOOSE YOUR RENTAL MODEL:

DEADLINE FOR DISCOUNT RATES (as priced below):

DEADLINE for prices below + 15%: Up to 7 days after Deadline

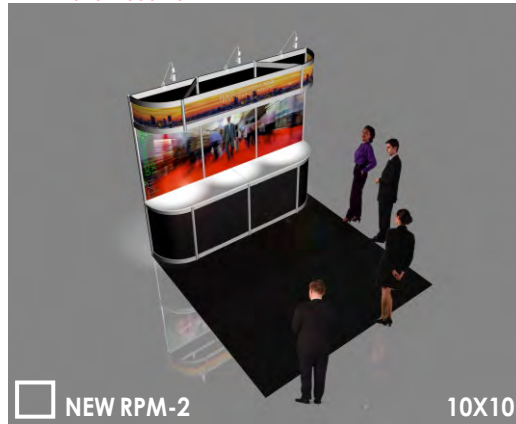
DEADLINE for prices below + 35%: From the 8th - 14 days after Deadline

DEADLINE for prices below + 50%: From the 15th - 21 days after Deadline



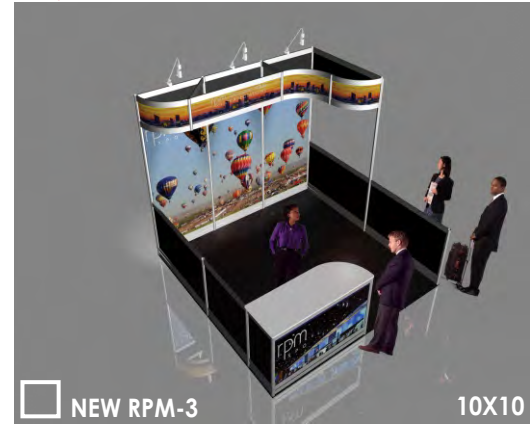
NEW RPM-1 10X10

\$2,400 - includes full-wall lighted banner graphic



NEW RPM-2 10X10

\$3,260 - includes 3 lighted graphic panels, graphic header, and storage/display cabinet



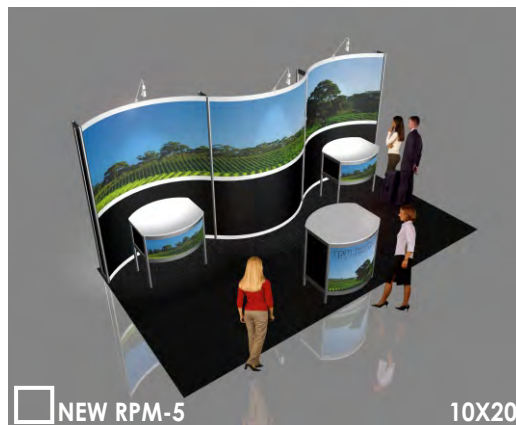
NEW RPM-3 10X10

\$3,690 - includes 3 lighted graphic panels, graphic header, storage/display cabinet with graphic, and side rails



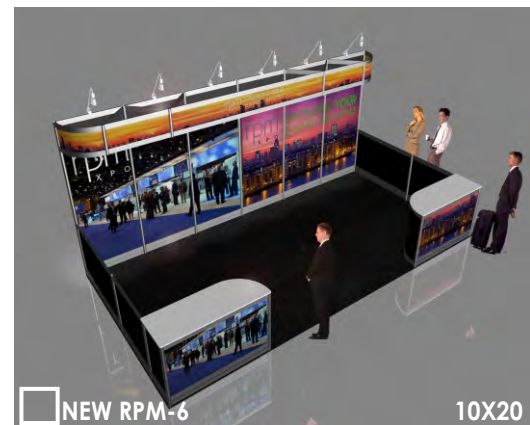
NEW RPM-4 10X20

\$4,750 - includes full-wall lighted banner graphic



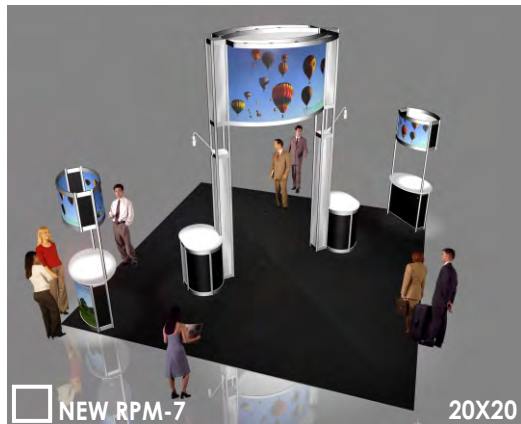
NEW RPM-5 10X20

\$5,690 - includes 3 curved, lighted graphic panels, 2 display counters with graphics, and reception storage/display counter with graphic



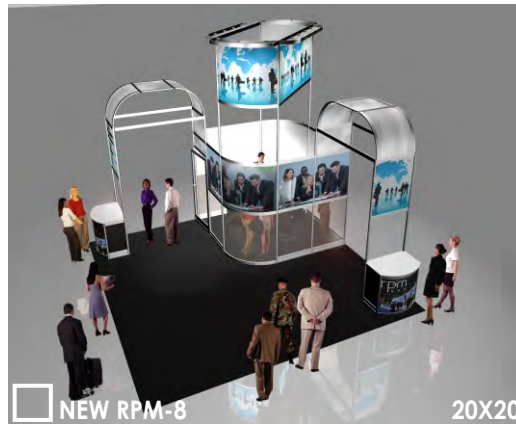
NEW RPM-6 10X20

\$7,290 - includes 6 lighted graphic panels, graphic header, 2 storage/display cabinets with graphics, and side rails



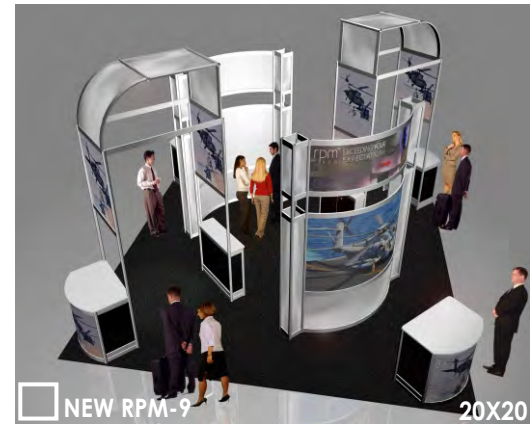
NEW RPM-7 20X20

\$6,890 - includes 15' lighted graphic tower 2, lighted display counters, and 2 storage/display cabinets with graphics, lighted counter tops and graphic headers



NEW RPM-8 20X20

\$10,800 - includes 15' high lighted graphic header over 10'x10' meeting room with graphics, all sides, plus 2 storage/display cabinets with graphics and graphic headers



NEW RPM-9 20X20

\$12,950 - includes 10' high graphic walls, central meeting space with 2 coffee/literature display cabinets and graphic headers, plus 4 storage/display cabinets with graphics, at booth corners

In-line Models include standard carpet (choice of 4 colors); 20'x20' Models include custom carpet (choice of 6 colors). All models include daily carpet cleaning, delivery to show site, drayage (material handling) from loading dock to your booth space, and installation/dismantle labor. All Models include your choice of black, white, or gray for your blank (non-graphic) panels.

Please inquire regarding the numerous accessories available for all Models.

Tables Order Form

Deadline: 9/9/2022

DRAPED DISPLAY TABLES				
COLORS: Black, Blue, Gold, Grey, Purple, Red, Teal and White Price includes white vinyl top & 3 sides draping				
Qty	Description	Advance Rate	Standard Rate	Amount
	2' X 4' X 30" High	\$ 172.46	\$ 215.57	\$
	2' X 6' X 30" High	\$ 209.42	\$ 261.77	\$
	2' X 8' X 30" High	\$ 266.01	\$ 332.52	\$
	2' X 4' X 42" High	\$ 219.24	\$ 274.05	\$
	2' X 6' X 42" High	\$ 260.76	\$ 325.95	\$
	2' X 8' X 42" High	\$ 311.48	\$ 389.35	\$
UNDRAPED DISPLAY TABLES				
	2' X 4' X 30" High	\$ 73.44	\$ 91.80	\$
	2' X 6' X 30" High	\$ 96.65	\$ 120.81	\$
	2' X 8' X 30" High	\$ 106.83	\$ 133.54	\$
	2' X 4' X 42" High	\$ 95.65	\$ 119.56	\$
	2' X 6' X 42" High	\$ 123.32	\$ 154.15	\$
	2' X 8' X 42" High	\$ 133.29	\$ 167.00	\$
TABLE DRAPING - 4TH SIDE				
COLORS: Black, Blue, Gold, Grey, Purple, Red, Teal and White				
	For 30" High Table	\$ 45.88	\$ 57.35	\$
	For 42" High Table	\$ 51.60	\$ 64.50	\$

ROUND PEDESTAL TABLES				
Qty	Description	Advance Rate	Standard Rate	Amount
	Round Pedestal Table (30" H X 30" D)	\$ 160.38	\$ 200.48	\$
	Round Pedestal Table (42" H X 30" D)	\$ 196.19	\$ 245.24	\$
Sub-Total				\$
7% STATE Sales Tax				\$
TOTAL AMOUNT →				\$



Choose Your Table Draping Colors



Please note: The drape colors shown above are represented as accurately as possible; however, due to the variances among computer monitors and printers, the colors displayed on your screen or printed form may not depict an accurate reproduction of the actual swatch color.

Payment Policy: Payment in full for rental charges, including applicable tax, must accompany your advance order to qualify for discount rates. All orders placed after the return deadline or at the Service Desk will be invoiced at standard rates. All outstanding invoices must be settled at the Service Desk prior to show closing. No telephone orders accepted. All charges in U.S. funds only. Check, cash, traveler's checks, Visa, MasterCard, Discover, and American Express accepted. All rental items are subject to availability. Exhibitors will be charged for the equipment they use in their booth.

Cancellation Policy: Rental orders cancelled 48 hours prior to delivery will be refunded at 50% of original price. Rental orders cancelled after delivery are non-refundable.

Company Name:	Booth #:
Ordered By:	Phone #:
Signature:	Date:

Booth Accessories Order Form **Deadline: 9/9/2022**

BOOTH ACCESSORIES				
Qty	Description	Advance Rate	Standard Rate	Amount
	Side Chair	\$ 99.54	\$ 124.42	\$
	Padded Stool	\$ 101.53	\$ 126.91	\$
	Wastebasket	\$ 29.61	\$ 37.01	\$
	Floor Easel	\$ 50.82	\$ 63.52	\$
	Sign Holder	\$ 50.82	\$ 63.52	\$
	Waterfall Rack	\$ 121.38	\$ 151.72	\$
	Bag Rack	\$ 163.74	\$ 204.68	\$
	Literature Rack	\$ 144.95	\$ 181.19	\$
	8' Upright and base	\$ 49.98	\$ 62.47	\$
	Crossbar	\$ 49.98	\$ 62.47	\$
	Stem Light	\$ 75.00	\$ 93.00	\$
Sub-Total				\$
7% STATE Sales Tax				\$
TOTAL AMOUNT →				\$



Side Chair



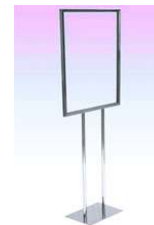
Padded Stool



Wastebasket



Floor Easel



Sign Holder



Waterfall Rack



Bag Rack



Literature Rack



8' Upright and base



Crossbar



Stem Light

Payment Policy: Payment in full for rental charges, including applicable tax, must accompany your advance order to qualify for discount rates. All orders placed after the return deadline or at the Service Desk will be invoiced at standard rates. All outstanding invoices must be settled at the Service Desk prior to show closing. No telephone orders accepted. All charges in U.S. funds only. Check, cash, traveler's checks, Visa, MasterCard, Discover, and American Express accepted. All rental items are subject to availability. Exhibitors will be charged for the equipment they use in their booth.

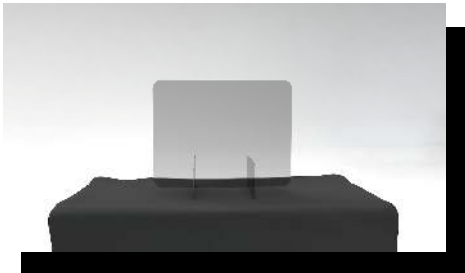
Cancellation Policy: Rental orders cancelled 48 hours *prior* to delivery will be refunded at 50% of original price. Rental orders cancelled *after* delivery are non-refundable.

Company Name:	Booth #:
Ordered By:	Phone #:
Signature:	Date:

Plexi Glass Shield Order Form **Deadline: 9/9/2022**

The Plexi Glass Shield is intended to provide safe and healthy face to face contact in your booth.

Plexi Glass Shield			
Includes one 23"x18" sheet of plexi glass and two sintra cut feet.			
Plexi Glass Shield 23"x18" feet included	Discount Rate	Standard Rate	Total
	\$ 155.00	\$ 255.00	\$
Sub-Total			
7% STATE Sales Tax			
TOTAL AMOUNT →			\$



Cancellation Policy: Any and all orders cancelled before the discount deadline will be refunded at 100% of the original price. Any and all orders cancelled after the discount deadline but within 48 hours of the order date will be refunded at 100%. Any and all orders cancelled more than 48 hours of the event move in will receive a credit of 50% of the original price. Any and all orders cancelled less than 48 hours of the event move in are non-refundable. No refunds will be issued. Refer to Payment Policies for full description.

Company Name:	Booth #:
Ordered By:	Phone #:
Signature:	Date:

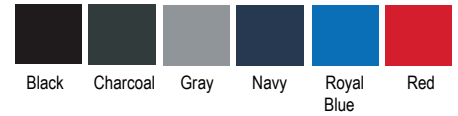
Booth Carpet/Padding Order Form **Deadline: 9/9/2022**

STANDARD CARPET					
Price includes installation. Please select your color from those at right under "Standard Carpet Colors." No guarantee of color match when ordering multiple carpets.					
Color	Quantity	Size	Advance Rate	Standard Rate	Amount
		10' X 10'	\$ 157.34	\$ 196.67	\$
		10' X 20'	\$ 350.59	\$ 438.24	\$
		10' X 30'	\$ 388.81	\$ 486.01	\$
CUSTOM SIZE CARPET					
Includes poly covering for protection and installation to fit booth space. Note: 100 Square Foot Minimum Order Please select your color from those at right under "Custom Size Carpet Colors."					
Dimensions	Total Sq. Ft.	Color	Advance Rate	Standard Rate	Amount
' X '			\$ 1.72/ sq. ft.	\$ 2.15 / sq. ft.	\$
26 OZ. PLUSH CUSTOM-SIZE CARPET					
Includes poly covering for protection and installation to fit booth space. Note: 100 Square Foot Minimum Order Please select your color from those at right under "26 oz. Plush Carpet Colors."					
Dimensions	Total Sq. Ft.	Color	Advance Rate	Standard Rate	Amount
' X '			\$ 3.45 / sq. ft.	\$ 4.31 / sq. ft.	\$
CUSTOM PADDING					
Note: 100 Square Foot Minimum Order					
Dimensions	Total Sq. Ft.	Advance Rate	Standard Rate	Amount	
' X '		\$.59 / sq. ft.	\$.74 / sq. ft.	\$	
VISQUEEN					
Note: 100 Square Foot Minimum Order					
Dimensions	Total Sq. Ft.	Advance Rate	Standard Rate	Amount	
' X '		\$.35 / sq. ft.	\$.44 / sq. ft.	\$	
Sub-Total				\$	
7% STATE Sales Tax				\$	
TOTAL AMOUNT →				\$	

Standard Carpet Colors



Custom Size Carpet Colors



26 oz. Plush Carpet Colors



Please note: The carpet colors shown above are represented as accurately as possible; however, due to the variances among computer monitors and printers, the colors displayed on your screen or printed form may not depict an accurate reproduction of the actual swatch color.

Payment Policy: Payment in full for rental charges, including applicable tax, must accompany your advance order to qualify for discount rates. All orders placed after the return deadline or at the Service Desk will be invoiced at standard rates. All outstanding invoices must be settled at the Service Desk prior to show closing. No telephone orders accepted. All charges in U.S. funds only. Check, cash, traveler's checks, Visa, MasterCard, Discover, and American Express accepted. All rental items are subject to availability. Exhibitors will be charged for the equipment they use in their booth.

Cancellation Policy: Rental orders cancelled 48 hours prior to delivery will be refunded at 50% of original price. Rental orders cancelled after delivery are non-refundable.

Company Name:	Booth #:
Ordered By:	Phone #:
Signature:	Date:

rpmXPO GUIDELINES FOR PRINTED ARTWORK

So that we can provide for you our best possible image results, please observe the following when setting up your graphic files for print:

- 150 dpi minimum resolution - 300 dpi is preferred
- CMYK color format
- .PDF file format, only
- 100% file size (full print size)*
- Exact image size and name as shown in our extracts
- Minimum 1/8" (.125") bleed all sides, with crop marks
- Or, *for single-sided images, only*, you have the option of surrounding the image with cut lines in any spot color named "Thru_cut". No bleed is then required.

*For very large images, half-size or quarter-size files may be submitted. In such cases, please indicate '1/2 size file' or '1/4 size file.' Your images will be printed full size.

Thank you.

Banners & Graphics Order Form **Deadline: 9/9/2022**

Sign prices are based on customer supplying print-ready graphics in the requested format (see previous page).
 In order to receive the discount rate, graphics must be received by Friday, September 9, 2022.

Qty	Description	Discount Rate	Standard Rate	Amount
STANDARD FOAMCORE SIGNS, SINGLE-SIDED				
	Vertical 22" X 28"	\$ 64.00	\$ 80.00	\$
	Horizontal 28" X 28"	\$ 64.00	\$ 80.00	\$
	Vertical 28" X 44"	\$ 128.00	\$ 160.00	\$
	Horizontal 44" X 28"	\$ 128.00	\$ 160.00	\$
	Meterboard 34" X 74"	\$ 262.00	\$ 327.00	\$
ACCESSORIES				
	Foamcore 4' X 8'	\$ 66.00	\$ 82.00	\$
	Velcro	\$ 15.00	\$ 18.00	\$

Qty	Description	Discount Rate	Standard Rate	Amount
REPLACEMENT ID SIGN - CARDSTOCK				
	7" x 44" Horizontal	\$ 32.00	\$ 40.00	\$

Total Sq. Ft.	Description	Discount Rate	Standard Rate	Amount
VINYL BANNERS WITH DIGITAL PRINTING Grommets Included				
	Vertical / sq. ft. _____ x _____	\$ 16.00 per sq. ft.	\$ 20.00 per sq. ft.	\$
	Horizontal / sq. ft. _____ x _____	\$ 16.00 per sq. ft.	\$ 20.00 per sq. ft.	\$

Qty	Size	Discount Rate	Standard Rate	Amount
WHITE SHOWCARD with EASEL BACK Price Based on Block Letters, Black Lettering				
	8 1/2" X 11"	\$ 40.00	\$ 50.00	\$
Orientation: <input type="checkbox"/> Horizontal <input type="checkbox"/> Vertical <ul style="list-style-type: none"> • Signs ordered less than ten business days prior to show opening and on Saturday, Sunday or Holidays will be billed at double the Standard Rates. • Prices will be quoted on all special work (logos, trademarks, special lettering cut-out, odd sizes, etc.) • All advance order signs will be available for customer pick-up at the show site service desk. • NO GUARANTEED DELIVERY TIME ON ORDERS PLACED AT THE SHOW SITE SERVICE DESK. 				

Sub-Total	\$
7% STATE Sales Tax	\$
TOTAL AMOUNT →	\$

Sign prices are based on customer supplying print-ready graphics in the requested format (see previous page).

Cancellation Policy: Sign orders cancelled before the return deadline will be refunded at 50%. Sign orders cancelled after the return deadline will not be eligible for refund.

Company Name:	Booth #:
Ordered By:	Phone #:
Signature:	Date:



F.A.Q.

HOW DO I SHIP TO WAREHOUSE?

(i.e. advance shipment to warehouse)

- We will accept freight beginning 30 days prior to show move-in.
- To ensure timely arrival of your materials at show site, freight should arrive by the deadline date listed on the Material Handling Order Form. Your freight will be accepted after the deadline date, but additional charges will be incurred.
- The warehouse will receive shipments Monday through Friday 8:00 a.m. to 4:30 p.m. No appointment is necessary.
- The warehouse will accept crates, cartons, skids, trunks/cases and carpets. Loose or pad-wrapped material must be sent directly to show site.
- All shipments must have a bill of lading or delivery slip showing the number of pieces, type of merchandise and weight.
- Certified weight tickets must accompany all shipments.

HOW DO I SHIP TO SHOW SITE? (i.e. direct to show site)

- Freight will be accepted only during exhibitor move in. Please refer to the Exhibitor Information page for specific exhibitor move-in dates and times.
- All shipments must have a bill of lading or delivery slip showing the number of pieces, type of merchandise and weight.
- Certified weight tickets must accompany all shipments.
- Be sure to check your service manual if you are targeted for a specific date or time.

WHAT ABOUT PREPAID OR COLLECT SHIPPING CHARGES?

- We do not accept collect shipments. Collect shipments will be returned to the delivery carrier.
- To ensure that your freight does not arrive collect, mark your bill of lading "prepaid."
- "Prepaid" designates that the transportation charges will be paid by the exhibitor or a third party.

HOW SHOULD I LABEL MY FREIGHT?

- The label should contain the exhibiting company name, booth number and the name of the event.
- The specific shipping address for either the warehouse or show site is located on the Material Handling Order Form page. We have also included in your service manual labels for both warehouse and show site shipments for you to copy and attach to cartons as needed.
- Some labels are color coded, so please check the service manual before making copies.
- Try to label every carton that is skidded with at least your name & booth number.

WHAT HAPPENS TO MY EMPTY CONTAINERS DURING THE SHOW?

- Pick up "Empty Labels" at the RPMXPO Service Desk. Place a label on each container. Please consolidate containers if possible. Labeled containers will be picked up periodically and stored during the show.
- At the close of the show, the empty containers will be returned to the booths in random order. Depending upon the size of the show, this process may take several hours.

HOW DO I PROTECT MY MATERIALS AFTER THEY ARE DELIVERED TO THE SHOW OR BEFORE THEY ARE PICKED UP AFTER THE SHOW?

- Consistent with trade show industry practices, there may be a lapse of time between the delivery of your shipment(s) to your booth and your arrival. The same is true for the outbound phase of the show - the time between your departure and the actual pickup of your materials. During these times, your materials will be left unattended. We recommend that you arrange for a representative to stay with your materials or that you hire security services to safeguard your materials.

HOW DO I SHIP MY MATERIALS AFTER THE CLOSE OF THE SHOW?

- For your convenience, ABF Freight will be on site to handle outbound transportation.
- Each shipment must have a completed RPMXPO Bill of Lading form in order to ship materials from the show. All pieces must be labeled individually. (You can pick up a bill of lading from the RPMXPO Service Desk.)
- After materials are packed, labeled, and ready to be shipped, the completed RPMXPO Bill of Lading must be turned in at the RPMXPO Service Desk. DO NOT leave the bill of lading in your booth.
- Provide your designated carrier with pickup information. Please refer to the Exhibitor Information page for specific dates and times. In the event your selected carrier fails to show on final move-out day, your shipment will be rerouted through ABF Freight.
- You must notify your carrier of the dates & times of pick-up if you are not using ABF Freight.

DO I NEED INSURANCE?

- Be sure your materials are insured from the time they leave your firm until they are returned after the show. It is suggested that exhibitors arrange all-risk coverage. This can be done by adding "riders" to your existing policies.

Shipping Definitions

CRATED - Referred to as “Common Carrier Shipments”

- Crates, fiber cases, cartons, etc. that are not stacked but placed side by side on the trailer.

UNCRATED - Referred to as loose or pad wrapped; i.e., your exhibit material is not protected in a shipping container.

ADDITIONAL HANDLING - Referred to as “Van Line Shipments” or “Special Handling”

- In this instance, the carrier delivering your exhibit to the show is charging you by space used (per cubic foot) as opposed to charging by weight (per 100 lbs.) Exact measurements of your crates are taken by your carrier for loading and unloading the trailer. Customarily, these carriers charge in such a manner as is advantageous to them to maximize the space inside the trailer. This process may require additional RPMXPO labor to load/unload.

SMALL PACKAGE SERVICE - Referred to as packages, cartons or envelopes.

- Any **single shipment** that arrives at the warehouse or show site weighing less than 50 lbs. In this category are shipments received from UPS, FedEx, DHL, AirBorne Express, etc.

*Overtime:

- is Monday-Friday prior to 8:00 a.m. and after 5:00 p.m. Also, all day Saturday, Sunday and observed union holidays.

In addition:

- Advance shipments are subject to overtime if moved into show site during overtime hours due to scheduling conflicts beyond RPM's control.
- Shipments during “move-in” or “move-out” are subject to overtime charges if handled during over time hours due to scheduling conflicts beyond RPM's control.
- If “move-in” and “move-out” are both on overtime they will be billed separately on your invoice.

Money Saving Tips

Helpful Hint for Small Shipments!

To reduce material handling costs, ship all materials in one shipment, not several shipments. See example of savings below.

Before the show...

THE WRONG WAY

— Shipped as three separate shipments —

RECEIVED:

54 lbs. charged @ 200 lbs. min x \$88.00/cwt.	\$176.00
59 lbs. charged @ 200 lbs. min x \$88.00/cwt.	\$176.00
72 lbs. charged @ 200 lbs. min x \$88.00/cwt.	\$176.00

Total 185 lbs.

Total Cost:..... \$528.00

THE MONEY SAVING WAY

— Shipped everything together as a single shipment* —

RECEIVED:

3 pieces totaling 185 lbs. @ 200 lbs. min x \$88.00/cwt. \$176.00

TOTAL SAVINGS... \$352.00!

- The Material Handling charge from RPMXPO for handling your freight should not be confused with the cost from your carrier to transport your freight to and from the show.

After the show...

- 1) Obtain an RPMXPO Bill of Lading from the Service Desk.
- 2) Once your freight is packed and ready to ship, complete and return the RPMXPO Bill of Lading to the Service Desk.
- 3) If not using ABF Freight, you must make and/or confirm arrangements for pick-up with your choice of carriers.
- 4) Be sure your chosen carrier is declared on the RPMXPO Bill of Lading.
- 5) Make sure all crates, packages, etc. are clearly addressed (remove all old address labels).

*Failure to follow these steps could result in freight being re-routed through ABF Freight and assessed additional shipping charges.

Material Handling Rate Schedule

RPMXPO has been designated as the official drayage contractor with responsibility for the unloading, delivery, reloading and processing of all exhibitors' freight shipments.

DISPLAY MATERIALS RATE SCHEDULE		
200 lb Minimum		
All shipments are delivered to booth space, empty containers are removed, stored and returned. Materials picked up at booth and loaded onto outbound carrier.		
	Crated Materials	Uncrated and/or Loose Shipments
	<i>STANDARD RATES</i>	<i>STANDARD RATES</i>
WAREHOUSE ADVANCE RECEIVING	ST Rate: \$ 108.04/cwt. Receive crated materials only at our warehouse 30 days prior to show.	Shipments of loose or uncrated materials will not be received at the warehouse. They must be shipped directly to the show site.
DIRECT SHIPMENT TO SHOW SITE	No Direct To Show Site Deliveries Accepted	No Direct To Show Site Deliveries Accepted
OVERTIME RATE	Add 25% if handled in OR out on overtime. Add 50% if handled in AND out on overtime. All shipments handled on Saturday, Sunday, Holidays and before 8:00 am or checked in after 5:00 pm on weekdays will be subject to overtime surcharges.	
RATES FOR SHIPMENTS OR EQUIPMENT REQUIRING SPECIAL HANDLING RECEIVED AT THE EXHIBIT SITE will be subject to a 25% surcharge in addition to the above show site rates. This applies to all trucks, due to the height of the truck bed, which cannot be unloaded at the docks. If crated materials are combined with uncrated and loose materials in the same shipment and the bill-of-lading does not identify the various classifications, the whole shipment will be charged at the UNCRATED AND LOOSE MATERIAL RATE, PLUS SPECIAL HANDLING RATE.		

ALL SHIPMENTS MUST BE SENT PREPAID and all shipments must have a bill-of-lading showing number of pieces, weight, and description of merchandise. Display freight should be on a separate bill-of-lading from machinery freight. Mixed shipments will be charged at the Display freight rate. Trucks without a bill-of-lading or documented weight will be directed to a public scale or estimated weights will prevail. Estimated weights will be binding by both parties.

- Rates are based on incoming weight only. All weights are rounded off to the next 100 lbs. (cwt). Each shipment received is considered separately. Freight handling charges are the responsibility of the exhibitor.
- Exhibitors are urged to carry all-risk floater insurance covering their materials against damage, loss, and all other hazards from the time shipment is made prior to the show until shipments are received back after the show. This can generally be done by adding "riders" to existing insurance policies, often at no additional cost.
- Empty container labels will be available at the Service Desk. Affixing the labels is the sole responsibility of the exhibitor or his representative. RPMXPO Services assumes no responsibility for removal of containers with old or empty labels or for valuables stored inside containers while containers are in storage.
- Outbound shipping labels & bills-of-lading will be available at the Service Desk. Exhibitor or his representative must pack & label their exhibit material and turn in a bill-of-lading for each shipment at the Service Desk before leaving the Show. RPMXPO Services will route all shipments unless a designated carrier has been assigned. If the designated carrier fails to pick-up by the removal date of the Show, RPMXPO Services reserves the right to re-route exhibit material by an alternate carrier. As a result of re-routing or handling no liability will be assumed by RPMXPO Services.



Reverse Side of Material Handling Order Form

Please read carefully! You are entering a contract which may limit your possible recoveries in case of loss or damage.

The terms and conditions set forth below, become a part of the contractual agreement between rpmXPO and you, the EXHIBITOR. Acceptance of said terms and conditions will be construed by agreeing to the rules and regulations of exhibiting at the event. This Bill of Lading and/or Delivery Receipt will act as a binding document for any potential claims. By signing this RPM Bill of Lading, Exhibitor/ Exhibitor's Agent guarantees payment for shipping services provided by RPM and/or RPM's Agent — no exceptions.

1. **DEFINITIONS.** The name RPM shall be construed within the meaning of this contract as ABF Freight Services and their employees, officer, agents, and assigns including any subcontractors that RPM may appoint. The term EXHIBITOR refers to any party who contracts for services with RPM.

2. **RPM RESPONSIBILITIES.** RPM shall be responsible only for those services which it directly provides, and hereby agrees to execute its contractual duties in good faith. RPM assumes no responsibilities for any persons, parties, or other contracting firms not under RPM direct supervision and control. RPM shall not be responsible for loss, delay, or damage due to strikes, lockouts, work stoppages, natural elements, vandalism, acts of God, civil disturbances, power failures, acts of terrorism or war, or any other causes beyond RPM reasonable control, or for ordinary wear and tear in the handling of materials.

3. **INSURANCE.** It is understood that RPM is not an insurer. Insurance on exhibit materials, if any, shall be obtained by EXHIBITOR in amounts and for perils determined by EXHIBITOR. EXHIBITOR agrees to provide RPM with a release of subroSCtion to the extent that any insurance settlement is received.

4. **CLAIMS(S) FOR LOSS.** EXHIBITOR agrees that any and all claims for loss or damage shall be submitted to RPM prior to the conclusion of the show when alleged loss or damage occurred prior to that time, and in all cases within 30 days of the conclusion of the show. For claim reporting purposes the "conclusion" of the show shall be construed as the end of the day on which EXHIBITOR must vacate the show site. All claims reported after the (30) day period will be rejected. In no event shall a suit or action be brought aSCinst RPM more than one year after the date that loss or damage occurred.

5. **INDEMNIFICATION.** Exhibitor agrees to indemnify, forever hold harmless and defend RPM and their employees, officers, and agents from and aSCinst any and all claims, causes of action, fines, penalties, damages, liabilities, judgments, and expenses on account of personal injury or death, damage to or loss of property or profits arising out of, or contributed to, by any of the following:

- EXHIBITOR'S negligent supervision of any labor secured through RPM or the negligent supervision of such labor by any of EXHIBITOR'S employees, agents, representatives, invitees, and/or any EXHIBITOR appointed contractor (EAC).
- EXHIBITOR'S negligence, willful misconduct, or deliberate act, or such actions of Exhibitor's employees, agents, invitees, representatives, or EACs at the show or exposition to which this contract relates, including but not limited to the misuse, improper use, unauthorized alteration, or negligent handling of RPM equipment.
- EXHIBITOR'S violation of Federal, State, or Local ordinances.
- EXHIBITOR'S violation of Show Regulations and/or Rules as published by Facility and/or Show Management.

6. **PACKAGING AND CRATES.** RPM shall not be responsible for surface damage to loose or uncrated materials, pad-wrapped materials, or shrink-wrapped materials RPM shall not be responsible for concealed damage, damage to carpets in bags or poly, or damage to materials improperly packed. RPM shall not be responsible for crates and packaging which are unsuitable for handling, partially assembled, or having prior damage.

7. **EMPTY CONTAINERS.** Affixing "empty storage" labels to containers is the sole responsibility of EXHIBITOR or his representative. All previous labels should be removed. RPM assumes no responsibility for removal or misdelivery of containers with old labels or incorrect information on labels, or for loss or damage to materials stored in containers labeled "empty."

RPM'S LIABILITY LIMITS. If found liable for any loss or damage, RPM's sole and maximum liability for loss of or damage to EXHIBITOR'S materials will be limited to the repair or replacement with like kind and quantity, subject to a dollar amount not to exceed \$.50 per lb. per shipment based on the weight of the article(s) lost or damaged, or a maximum liability of \$50.00 per shipment, whichever is less. RPM shall be liable ONLY for loss of or damage to articles actually physically handled or for articles for which RPM specifically acknowledges receipt in writing. RPM shall in no event be liable for collateral, exemplary, indirect costs or damages, or loss of sales resulting from or related to a claim for loss or damage of material. In no event will RPM be held liable for any concealed damage-no exceptions.

8. **PAYMENT FOR SERVICES MAY NOT BE WITHHELD.** In the event of any dispute between EXHIBITOR and RPM relative to any loss or damage claim, the EXHIBITOR shall not be entitled to and shall not withhold payment to RPM as an offset aSCinst the amount of the alleged loss or damage. Any claim aSCinst RPM shall be considered a separate transaction and shall be resolved on its own merit.

9. **INBOUND SHIPMENTS.** Consistent with trade show industry practices, there may be a lapse of time between the delivery of shipment(s) the booth and the arrival of the EXHIBITOR or his representative. During such time the materials will be left unattended. RPM is not, and cannot be, responsible for loss, damage, theft, or disappearances of EXHIBITOR'S material after same have been delivered to the EXHIBITOR'S booth at show site.

10. **OUTBOUND SHIPMENTS.** Consistent with trade show industry practices, there may be a lapse of time between the completion of packing and the actual pick up of EXHIBITOR'S materials from the booth for loading onto a carrier. During such time the materials will be left unattended. RPM shall not be responsible for loss, damage, theft of, or disappearance of EXHIBITOR'S material before same have been picked up for loading after the show. All materials will be checked at the booth at the time of loading using document(s) submitted to RPM by EXHIBITOR. Notations of exceptions to conditions of materials, or piece counts will be made on the form submitted by EXHIBITOR. RPM assumes no responsibility for loss, damage, theft, or disappearance of EXHIBITOR'S materials after same have been delivered to EXHIBITOR'S appointed carrier, or agent for transportation after the show. RPM loads materials onto the carrier's truck under the supervision of the carrier driver who checks and signs for the materials. RPM assumes no liability for any materials after carrier assumes custody of materials. If EXHIBITOR'S designated carrier fails to show by the move out deadline after a show, RPM shall have the authority to route EXHIBITOR'S shipment via an alternate carrier, or return shipment to a local warehouse for disposition at EXHIBITOR'S expense.

Material Handling Order Form **Deadline: 9/9/2022**

*To avoid an off target surcharge, shipments consigned to the warehouse must arrive by **9/23/2022***
*Shipments received after **9/23/2022** are subject to a 25% surcharge, unless shipping via ABF Freight.*
*Shipments consigned to the warehouse will not be accepted if delivered after **9/28/2022***

WHERE TO SHIP:

Shipments consigned to WAREHOUSE:

ACOG Districts IV & VII Annual Meeting
ABF FREIGHT
 c/o RPMXPO Services
 185 Plemmons Rd
 Duncan, SC 29334

Phone: (864) 848-0460

Booth # _____

The Show Name, Your Company Name and Booth Number MUST be referenced on all freight.

AUTHORIZATION TO PROVIDE MATERIAL HANDLING

We hereby authorize RPMXPO Services to handle our shipment(s) in accordance with the information above and on the reverse side of this form, and have read this order and agree to the terms and provisions hereof including those on the reverse side and acknowledge receipt of a copy. We agree that RPMXPO Services will provide its services as our agent, and not as bailee or shipper, and if any employee of RPMXPO Services shall sign a delivery receipt, bill-of-lading, or other documents, we agree that they will do so as our agent, and we accept the responsibility therefor. We agree, in the event of a dispute with RPMXPO Services relative to any loss or damage to any of our materials or equipment that we will not withhold payment of any amount due to them for drayage or any other services provided by RPMXPO Services as an offset aSCinst the amount of the alleged loss or damage. Instead, we agree to pay RPMXPO Services for the full amount of the invoice for all such charges, and we further agree that any claim we may have aSCinst RPMXPO Services shall be pursued independently by us as a completely separate transaction to be resolved on its own merits.

Please Complete	Piece Count	Estimated Weight	ST Rate Per CWT	ST Charges	Estimated Amount
Warehouse Advance Receiving-Crated			\$ 108.04	\$	\$
NOTE: 200 LB MINIMUM PER SHIPMENT					
TOTAL AMOUNT →					\$

Description: _____

Company Name:	Booth #:
Ordered By:	Phone #:
Signature:	Date:

ADVANCE WAREHOUSE

EXHIBIT MATERIAL

Rush to:

**ABF Freight
c/o RPMXPO
185 Plemmons Rd
Duncan, SC 29334**

rpm | EXCEEDING YOUR
X P O | EXPECTATIONS

**ACOG Districts IV & VII Annual Meeting
The Omni Grove Park Inn
Asheville, NC
September 30th - October 1st**

Exhibitor

Booth #

On target shipments, without surcharge, must arrive by:
9/23/2022

Off target shipments, with surcharge, must arrive no later than:
9/28/2022

ADVANCE WAREHOUSE

EXHIBIT MATERIAL

Rush to:

**ABF Freight
c/o RPMXPO
185 Plemmons Rd
Duncan, SC 29334**

rpm | EXCEEDING YOUR
X P O | EXPECTATIONS

**ACOG Districts IV & VII Annual Meeting
The Omni Grove Park Inn
Asheville, NC
September 30th - October 1st**

Exhibitor

Booth #

On target shipments, without surcharge, must arrive by:
9/23/2022

Off target shipments, with surcharge, must arrive no later than:
9/28/2022

- These shipping labels are provided for your convenience to assist in preparing shipments direct to the advance warehouse.
- Please cut along dashed lines and affix one to each piece of your shipment direct to the advance warehouse.
- Please make additional copies of these labels as needed.
- Important note: Warehouse is not temperature controlled.
- Hazardous materials will not be accepted at warehouse.

IMPORTANT: These labels are for Advance Warehouse Shipments ONLY.

Accessible Storage Order Form **Deadline: 9/9/2022**

ACCESSIBLE STORAGE ORDER FORM

RPMXPO Services will go to all reasonable lengths to secure your product; however, we are not responsible for the contents of open boxes put into storage. All storage will be delivered to your booth first. Once the piece count has been verified, the product will be moved into storage.

THE CHARGES FOR ACCESSIBLE STORAGE ARE AS FOLLOWS:

- STORAGE CHARGE — \$75.00 per 16 square feet per day
- LABOR CHARGE — 1/2 hour minimum labor charge per move, based on the rates set forth in this manual on the "Display Labor Order Form" (\$112.14 per hour ST / \$168.21 per hour OT)

Please complete all sections below:

- We will require _____ square feet of space in Accessible Storage for:
 - # of boxes _____
 - # of cases _____
 - # of cartons _____
 - # of crates _____
 - # of skids _____
- Description of product we are storing: _____

- We will need access to this product:
 _____ times a day at _____ a.m. and/or _____ times a day at _____ p.m.

STORAGE CHARGE (\$75.00 per 16 sq ft increment)	X	# of Square Feet Required (16 sq ft increments)	X	Total # of Days You Will Need Access	=	Storage Charge — Estimated Amount Due
\$75.00 per Day	X		X		=	\$
LABOR CHARGE — ST (1/2 hr. min. labor charge — \$112.14/hr ST — per move.)	X	# of Times per Day You Will Need Access	X	# of Days Required	=	ST Labor Charge — Estimated Amount Due
\$112.14/hr ST (min. 1/2 hr)	X		X		=	\$
LABOR CHARGE — OT (1/2 hr. min. labor charge — \$168.21/hr OT — per move.)	X	# of Times per Day You Will Need Access	X	# of Days Required	=	OT Labor Charge — Estimated Amount Due
\$168.21/hr OT (min. 1/2 hr)	X		X		=	\$

TOTAL AMOUNT → \$

Payment Policy: Payment in full of all charges, including applicable tax, must accompany your advance order to qualify for discount rates. All orders placed after the return deadline or at the Service Desk will be invoiced at standard rates. All outstanding invoices must be settled at the Service Desk prior to show closing. No telephone orders accepted. All charges in U.S. funds only. Check, cash, traveler's checks, Visa, MasterCard, Discover, and American Express accepted.

Company Name:	Booth #:
Ordered By:	Phone #:
Signature:	Date:

Your official air freight and ground freight carrier ABF FreightSM

Let ABF Freight make your next trade show the easiest you have attended!

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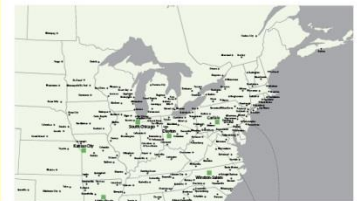
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REQUEST FOR INFORMATION

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Show Name _____ Booth Number _____

Show Dates _____

Contractor _____

Name _____ Title _____

Company _____

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P.O. Box _____ City _____ State _____

Zip (P.O. Box) _____ Zip (Street Address) _____

Phone _____ Fax _____ Email _____

Estimated Exhibit Weight _____ Number of Shows Per Year _____

Normal Number of Exhibit Pieces _____ Crates _____ Cartons _____ Cases _____ Carpet _____

Would you like an ABF Freight Trade Show coordinator to call you with a quote or information? Yes No

If you are faxing this form, please print a copy, complete the requested information, and then fax to **479.785.8701**.

If you are completing electronically, you can either print and fax your request or click on the submit button to send your request to one of our Trade Show specialists.

ABF Freight • Trade Show Services • P.O. Box 10048 • Fort Smith, AR 72917-0048



800-654-7019

tradeshow@freight.abf.com | abf.com



3801 Old Greenwood Road • Fort Smith • AR • 72903

Display Labor Order Form **Deadline: 9/9/2022**

Display Labor for Installation and Dismantling of Exhibits — Power Tools Are Not Supplied —		
Straight Time 8:00 am to 5:00 pm Monday through Friday.	Overtime After 5:00 pm until 8:00 am Monday through Friday, all day Saturday and Sunday.	Double Time All holidays and any time a worker works more than ten (10) hours in the same day
\$ 112.14 per hour, one hour minimum per worker, thereafter 1/2 hr. increments.	\$ 168.21 per hour, one hour minimum per worker, thereafter 1/2 hr. increments.	\$ 224.28 per hour, one hour minimum per worker, thereafter 1/2 hr. increments.
All Labor orders received after the return deadline date will be charged an additional 25%		

NOTE: 8:00 am is the only guaranteed starting time. All the other orders will be filled as labor is available. All labor must be signed in and out at the Service Desk. Exhibitors not checked in by their requested starting times are subject to a 1 hour minimum charge per worker ordered, unless we receive written cancellation 24 hours prior to starting time.

PLEASE INDICATE SERVICE REQUIRED:

- EXHIBITOR'S SUPERVISION – All work performed must be under the supervision of the Exhibitor
- RPMXPO SUPERVISION – Hourly rate plus 30% Supervision charge. Minimum \$40.00. Detailed set-up and outbound shipping instructions must be sent in advance.

	Dates Required	# of Workers Requested	Time of Day Requested	Estimated # of Hours Per Worker	Estimated Amount
SET-UP	September 30th				\$
DISMANTLE	October 1st				\$
TOTAL AMOUNT →					\$

Name of Carrier: _____ # of Crates: _____ # Cartons: _____ # of Skids: _____

Display shipped to:	<input type="checkbox"/> Warehouse	<input type="checkbox"/> Show Site	<input type="checkbox"/> Display includes Carpet	<input type="checkbox"/> Will Rent Carpet
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PLEASE INCLUDE YOUR SET-UP PLANS WITH YOUR ORDER

After Dismantle Return Display to: _____

Payment Policy: Credit Card information must be on file for all display labor services. All outstanding invoices must be settled at the Service Desk prior to show closing. No telephone orders accepted. All charges in U.S. funds only. Check, cash, traveler's checks, Visa, MasterCard, Discover and American Express accepted.

Cancellation Policy: Display labor service orders cancelled 48 hours prior to move in will be refunded at 50% of original price. Display labor service orders cancelled less than 48 hours prior to move-in will be invoiced a minimum of one hour per worker.

Company Name:	Booth #:
Ordered By:	Phone #:
Signature:	Date:

Booth Cleaning/Porter Service **Deadline: 9/9/2022**

BOOTH CLEANING RATES

All carpets ordered from RPMXPO are installed clean for your use; however, you may want to order cleaning services for debris created during set-up. Please choose either **One-Time** (before initial opening) **Vacuuming** or **Daily Vacuuming** below.

VACUUMING - Once Before Initial Opening

Booth Dimensions	Total Square Feet	X	Advance Rate	or	Standard Rate	X	# of Days Required	Amount
ft. ft.	ft.	X	\$.37 / sq. ft.	or	\$.47 / sq. ft.	X	1	\$

VACUUMING - Daily

Booth Dimensions	Total Square Feet	X	Advance Rate	or	Standard Rate	# of Days Required	Amount
ft. ft.	ft.	X	\$.84 / sq. ft.	or	\$ 1.05 / sq. ft.	4	\$

MINIMUM CHARGE - 100 Sq. ft. per day **TOTAL AMOUNT → \$**

PERIODIC PORTER SERVICE

Porter Service includes emptying wastebaskets within the booth every two hours during the show. It may be ordered once for the first day of the show only or daily.

Please choose either **Once** (before initial opening) or **Daily Porter Service** below.

PORTER SERVICE- First Day

Booth Dimensions	Total Square Feet	X	Advance Rate	or	Standard Rate	X	# of Days Required	Amount
ft. ft.	ft.	X	\$.25 / sq. ft.	or	\$.31 / sq. ft.	X	1	\$

PORTER SERVICE - Daily

Booth Dimensions	Total Square Feet	X	Advance Rate	or	Standard Rate	# of Days Required	Amount
ft. ft.	ft.	X	\$.54 / sq. ft.	or	\$.68 / sq. ft.	4	\$

MINIMUM CHARGE - 100 Sq. ft. per day **TOTAL AMOUNT → \$**

Sanitizing

Handheld sprayer is used for disinfecting and sanitizing your booth and booth properties. Provides an electrical charge to solutions, allowing them to wrap conductive surfaces with effective and even coverage. Double-charged particles envelope all conductive surfaces - shadowed, vertical, and underneath.

Sanitizing Once before Initial opening

Booth Dimensions	Total Square Feet	X	Advance Rate	or	Standard Rate	X	# of Days Required	Amount
ft. ft.	ft.	X	\$ 0.55 / sq. ft.	or	\$ 0.68 / sq. ft.	X	1	\$

Sanitizing Daily

Booth Dimensions	Total Square Feet	X	Advance Rate	or	Standard Rate	# of Days Required	Amount
ft. ft.	ft.	X	\$ 1.00 / sq. ft.	or	\$ 1.36 / sq. ft.	2	\$

(rate is for duration of show - not per day)

MINIMUM CHARGE - 100 Sq. ft. per day **TOTAL AMOUNT → \$**

Cancellation Policy: Labor service orders cancelled prior to 48 hours of the event move in will be refunded at 75% of the original price. Labor service orders cancelled less than 48 hours prior to move in will be invoiced 50% of the original order. Refer to Payment Policies for full description.

Company Name:	Booth #:
Ordered By:	Phone #:
Signature:	Date:



SAFETY FIRST



SAFETY IS VERY IMPORTANT FOR EVERYONE WORKING IN THE EXHIBIT HALL — ESPECIALLY YOU!

rpmXPO is committed to safety throughout our company and in the work that we do. We request that you make safety a part of your activities during the show. If you see something unsafe or that presents a hazard, please bring it to the attention of an rpmXPO supervisor. By reporting unsafe or hazardous conditions, you will help make the show safer and more enjoyable for yourself and your fellow exhibitors.

Below you will find a list of Exhibitor Safety Guidelines that we request you follow while at show site. These Guidelines will enhance the overall safety of the show and help to prevent injuries to you, our employees and other exhibitors. Enjoy the show and do it safely!

THANK YOU FOR YOUR COOPERATION!

EXHIBITOR SAFETY GUIDELINES AT SHOWSITE

- Children under the age of 14 will not be permitted on the show floor during the set-up and dismantling of the show. There will be no exceptions.
 - Smoking is prohibited except in designated areas. Please be sure all cigarettes are fully extinguished.
 - Standing on chairs, tables and other furniture is PROHIBITED. The furniture is not designed to support your standing weight. rpmXPO cannot be held responsible for injuries or falls caused by the improper use of this furniture. If assistance is required in assembling your booth, please order labor on the Display Labor Order Form included in this manual and the necessary ladders and tools will be provided.
 - Forklifts and carts are to be used by authorized personnel only. Please do not operate this equipment. Ask for help.
 - Be aware of the forklifts moving throughout the aisles and docks. Please steer clear of them, especially when they are carrying a crate or load.
 - Never run in the exhibit hall. Please walk. Watch your step in the aisles and around the loading docks.
 - Electrical wires and cords can be hazardous if frayed or stretched over a walkway. Please check all cords for damage. Secure or remove any cords where you or others are going to be walking.
 - Report any fires immediately or pull the nearest fire alarm. Please keep fire exits clear.
 - If you spill something, or notice a spill, clean it up or report it immediately. Please do not walk away from a spill.
 - Protect your valuables while on the show floor. Please keep all expensive or valuable items secured. Unattended items in booths are easy theft targets.
- Use good housekeeping. Dispose of waste properly and keep materials stacked securely. Please keep in mind the safety of your employees and those attending the show.

NAME:
 EMAIL:

 Email Completed forms to: joseph.cattano@encoreglobal.com

NAME OF CONFERENCE		START DATE	END DATE	# OF EVENT DAYS
COMPANY NAME		ON-SITE CONTACT NAME & NUMBER		ROOM/ BOOTH NAME/NUMBER
BILLING ADDRESS		CITY & STATE		ZIP CODE
DELIVERY DATE	DELIVERY TIME	PICKUP DATE	PICKUP TIME	
ORDERD BY	EMAIL		PHONE	

Advanced rates are available if order is placed 10 days or more before show opening.
 Email completed form to the Encore Representative listed above.
 Once this request form is submitted, an Encore Representative will contact you for an official order review and signature.
 Labor charges, sales tax, loss damage waiver, and service charges may apply.

PROJECTION	QUANTITY	ADVANCED RATE/per day	REGULAR RATE/per day
LCD PROJECTOR		\$387.00++	\$430.00++
TRIPOD SCREEN		\$85.50++	\$95.00++
25' HDMI CABLE		\$23.40	\$26.00
MONITOR	QUANTITY	ADVANCED RATE/per day	REGULAR RATE/per day
32" MONITOR TABLETOP		\$216.00	\$240.00
50" MONITOR		\$589.50++	\$655.00++
60" MONITOR		\$697.50++	\$775.00++
FLOOR STAND		\$25.20	\$28.00
AUDIO	QUANTITY	ADVANCED RATE/per day	REGULAR RATE/per day
PERSONAL SPEAKER		\$99.00	\$110.00
INTERNET	QUANTITY	ADVANCED RATE/per day	REGULAR RATE/per day
WIFI CONNECTION		\$23.40	\$26.00
HARD LINE CONNECTION		\$153.00	\$170.00
MISCELLANEOUS	QUANTITY	ADVANCED RATE/per day	REGULAR RATE/per day
LAPTOP		\$216.00	\$240.00
FLIPCHART PACKAGE		\$126.90	\$141.00
POWER	QUANTITY	ADVANCED RATE	REGULAR RATE
120V SINGLE PHASE - 20 AMP One time charge + setup fees		\$220.00++	\$315.00++
120V THREE PHASE - 200 AMP One time charge + setup fees		\$1525.00++	\$1775.00++

If You Are Experiencing Technical Difficulties On Site
 Please Contact Encore At 1-828-252-2711 ext1059
 Questions: joseph.cattano@encoreglobal.com



THE OMNI GROVE PARK INN
EVENT MENU





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Prices are subject to a 25% service charge and 7% state sales tax. All menus and prices are subject to change.



PLATED

All plated breakfasts are served with orange juice, Stance regular coffee, decaffeinated coffee and Numi Organic hot teas.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Prices are subject to a 25% service charge and 7% state sales tax. All menus and prices are subject to change.*

STARTERS | CHOICE OF ONE

Chef selected seasonal fruit

Parfait

Overnight oats, served chilled

ENTRÉES | CHOICE OF ONE

THE GROVE PARK

Cage-free scrambled eggs*

Roasted Roma tomato

Pecan wood smoked bacon or fresh sage sausage

Provençal lyonnaise potatoes

Biscuit

35 per person

FRENCH BROAD

French toast made with fresh challah bread, dipped in eggs, vanilla, cinnamon

Toppings | powered sugar and Vermont maple syrup

Fresh berries

Pecan wood smoked bacon or fresh sage sausage

35 per person

SUNSET MOUNTAIN

Frittata*, forest mushrooms, chives, spinach and local tomato Provençal

Chicken apple sausage

Multi-grain croissant

35 per person

CRABTREE FALLS BENEDICT

Cage-free poached eggs*, crab cakes, wilted spinach, hollandaise served on toasted biscuits

O'Brien potatoes

40 per person

BLUE RIDGE BREAKFAST BOWL

Squash burrito bowl with charred butternut squash and puffed quinoa, vegan cheese, bean sprouts

Avocado fruit salad

Banana muffin, vegan

35 per person



CONTINENTAL

Additional juice options available at \$90 per gallon. Continental breakfasts requiring seating will be subject to an additional \$4 per person. Continental breakfast prices are based on 1 hour of service and do not include seating or table service. Biscuit Bar requires a minimum of 15 people.

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EXECUTIVE

Orange juice

Seasonal melon, berries and pineapple

Greek yogurt parfaits, local honey, berries and granola

Steel-cut oatmeal

House baked breakfast pastries and muffins served with fruit preserves, honey and butter

Coffee, decaffeinated coffee and hot tea

34 per person

CLASSIC

Orange juice

Seasonal melon, berries and pineapple

Chai pudding with almond milk, served chilled

House baked breakfast pastries and muffins served with fruit preserves and butter

Coffee, decaffeinated coffee and hot tea

30 per person

ENHANCEMENTS

QUICHE

Pecan wood smoked bacon, ham and Gruyère

Chicken apple sausage, spinach, tomato and smoked Gouda

Spinach and Gruyère

9 per slice

BAGEL BAR WITH SMOKED SALMON*

Chopped egg, red onions, tomatoes, capers

Lemon wedges and cream cheese

18 per person

BISCUIT BAR

Classic buttermilk, sweet biscuits

Sausage gravy, chocolate gravy

Butter, fruit jams, local honey and seasonal fruit butters

15 per person

SANDWICHES

Biscuit, country ham, cage-free scrambled eggs* and sharp cheddar

Biscuit, pork sausage patty, cage-free scrambled eggs* and Monterey Jack

Multi-grain croissant, country ham, cage-free scrambled eggs* and Swiss cheese

Croissant, pecan wood smoked bacon, cage-free scrambled eggs* and white cheddar

Burrito, cage-free scrambled eggs*, chorizo, potato and sharp cheddar

English muffin, ham, cage-free scrambled eggs* and sharp cheddar

10 each

GREEK YOGURT PARFAITS

Sweetened with local honey, fresh fruit and granola

8 per person



BUFFETS

All breakfast buffets are served with orange juice, grapefruit juice, Stance regular coffee, decaffeinated coffee and Numi Organic served tableside. Prices based on a maximum of 1.5 hours of service. Buffets require a minimum of 30 people.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Prices are subject to a 25% service charge and 7% state sales tax. All menus and prices are subject to change.*

SUNSET TRAIL BREAKFAST

Spa-inspired smoothies | mango, açai and coconut, seasonal berries and banana

Seasonal fruit wedges

Fresh berries

House made granola, Greek yogurt sweetened with local honey

House baked breads | berry, cinnamon apple and vegan banana bread

Frittata* | mushrooms, spinach, Gruyere and salsa

Rosemary hash browns

Quinoa porridge, pumpkin seeds, dried cranberries, pecans and almond milk

Chicken apple sausage

Maple blueberry sausage

47 per person

AMERICAN CLASSIC

Seasonal melon, fresh berries, pineapple, Greek yogurt sweetened with local honey

Banana oat smoothie

House baked muffins and biscuits served with fruit preserves, honey and butter

Cage-free scrambled eggs*

Steel-cut oatmeal or cheddar grits

Daily potato selection

Pecan wood smoked bacon or fresh sage sausage

39 per person

COUNTRY BREAKFAST

Seasonal melon, seasonal berries, pineapple, Greek yogurt sweetened with local honey

House baked pastries and muffins

Buttermilk biscuits served with sausage gravy, butter and fruit preserves

Cage-free scrambled eggs*

Cheddar grits

Daily potato selection

Petit sweet potato pancakes served with honey butter and warm Vermont maple syrup

Country sausage links

Pecan wood smoked bacon

43 per person



ENHANCEMENTS

Enhancements are to be added to the breakfast buffet menus, stations are not available on their own and require a minimum of 30 people. Prices based on 1.5 hours of service. Bartender required for Bloody Mary Bar at \$150 per bartender per 75 people. Due to North Carolina law, alcohol will not be served prior to 10 a.m. on Sundays.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Prices are subject to a 25% service charge and 7% state sales tax. All menus and prices are subject to change.*

STATIONS

STEEL-CUT OATMEAL

Butter, milk, brown sugar, raisins and cinnamon
7 per person

QUINOA PORRIDGE

Pumpkin seeds, dried cranberries, pecans
Almond milk, gluten and dairy free
8 per person

PANCAKE STATION

Buttermilk pancakes and sweet potato pancakes
Warm Vermont maple syrup, butter, whipped cream, honey butter and fruit compote
15 per person

CHALLAH FRENCH TOAST STATION

Challah bread dipped in cinnamon and vanilla
Warm Vermont maple syrup, sweet butter, whipped cream, jams and fresh berries
15 per person

CEREAL BAR

Whole milk, oat milk, coconut milk

Honey nut cheerios, lucky charms, cinnamon toast crunch, rice chex, count chocula, fruity pebbles, house made granola

Strawberries, bananas

10 per person

OMELET AND CAGE-FREE EGG STATION*

Prepared to order with assorted toppings of ham, pecan wood smoked bacon, smoked salmon, tomato, green peppers, spinach, mushrooms, onions, chorizo, house made salsa and assorted cheeses

Egg whites available upon request

18 per person

SPA-INSPIRED SMOOTHIES

Mango

Açaí and coconut

Seasonal berries and banana

10 per person

BLOODY MARY BAR

House made bloody Mary mix

Celery sticks, pepperoncini, green olives, pickled onion, horseradish, bacon and hot sauces

14 per drink (silver vodka)

16 per drink (gold vodka)



ENHANCEMENTS

Enhancements are to be added to the breakfast buffet menus. Stations require a minimum of 30 people.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Prices are subject to a 25% service charge and 7% state sales tax. All menus and prices are subject to change.*

SANDWICHES

Biscuit, country ham, cage-free scrambled eggs* and sharp cheddar

Biscuit, pork sausage patty, cage-free scrambled eggs* and Monterey Jack

Multi-grain croissant, country ham, cage-free scrambled eggs* and Swiss cheese

Croissant, pecan wood smoked bacon, cage-free scrambled eggs* and white cheddar

Burrito, cage-free scrambled eggs*, chorizo, potato and sharp cheddar

English muffin, ham, cage-free scrambled eggs* and sharp cheddar

10 each

GREEK YOGURT PARFAITS

Sweetened with local honey, fresh fruit and granola

8 per person

CHEF SEASONAL FRUIT DISPLAY

10 per person



BOXED

All boxed breakfasts are served with your choice of Stance regular coffee, decaffeinated coffee, Numi Organic hot teas and bottled orange juice. Boxed breakfasts require a minimum of 10 people. Prices based on a half hour of service.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Prices are subject to a 25% service charge and 7% state sales tax. All menus and prices are subject to change.*

SELECTIONS

SANDWICHES | CHOICE OF ONE

Country sausage, biscuit

Smoked ham, cheddar, croissant

Fried chicken, biscuit

Cage-free scrambled eggs*, cheddar, chives, whole wheat wrap and salsa

Tofu scramble burrito

FRUIT | CHOICE OF ONE

Seasonal fruit salad

Seasonal whole fruit

BAKERY | CHOICE OF ONE

Blueberry muffin

Lemon poppy seed muffin

Banana pecan crumb muffin

House made doughnut

SIDES | CHOICE OF ONE

Yogurt

House made granola bar

Hi-energy trail mix

38 per person



CHAMPAGNE BRUNCH

All brunch buffets are served with choice of Mimosa or Sangria station, orange juice, Stance regular coffee, decaffeinated coffee, either Numi hot teas or iced tea served tableside. Prices based on 1.5 hours of service. Chef attendant required at \$150 per chef, with one chef per 75 people. Buffets require a minimum of 30 people. Due to North Carolina law, alcohol will not be served prior to 10 a.m. on Sundays.

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MACON AVENUE

STARTERS

Fresh fruit salad, clover honey and mint
Assorted bagels, cream cheese, smoked salmon*, chopped egg, tomato, red onion, capers and lemon
Biscuits with preserves, honey and sweet butter
Chef selected field greens, garnishes and dressings
Marinated cucumbers, tomatoes, red onions, arugula and feta cheese crumbles

CLASSICS

Petit sweet potato pancakes, honey butter and warm Vermont maple syrup
Huevos rancheros station served with cage-free eggs*
Pecan wood smoked bacon
Country sausage links
Nana's hash brown casserole
Pan seared mountain trout* served with lemon beurre blanc

DESSERTS

Bread pudding, caramel sauce, crème anglaise
60 per person

CHARLOTTE STREET

STARTERS

Seasonal melons, berries, pineapples and Greek yogurt sweetened with local honey
Assorted bagels, cream cheese, smoked salmon*, chopped egg, tomato, red onion, capers and lemon
Biscuits, preserves, honey and sweet butter
Chef selected field greens, garnishes and dressings
Tomato salad, fresh basil, balsamic vinegar, olive oil

CLASSICS

Challah bread French toast served with warm Vermont maple syrup
Omelets served with cage-free eggs*
Pecan wood smoked bacon
Country sausage links
Rosemary hash browns
Butternut squash ravioli, sun-dried tomatoes, corn and fava beans

DESSERTS

Chef seasonal cobbler à la mode
60 per person

MIMOSA STATION

House Champagne, orange juice, peach nectar and cranberry juice

SANGRIA STATION

House made white or red sangria with wine and fresh fruit



BRUNCH ENHANCEMENTS

Meat + Greet is based on 1 hour of service. Stations require a minimum of 30 people. Bartender required for Bloody Mary Bar at \$150 per bartender for 2 hours and \$50 for each additional hour, with one bartender per 75 people. Bananas foster station require a chef attendant at \$150 per chef, with one chef per 75 people. Due to North Carolina law, alcohol will not be served prior to 10 a.m. on Sundays.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Prices are subject to a 25% service charge and 7% state sales tax. All menus and prices are subject to change.*

MEAT + GREET

CHARCUTERIE*

Imported meats, fresh mozzarella, pesto, marinated and pickled vegetables, rustic breads and lavash

HUMMUS AND VEGETABLE CRUDITÉ

Roasted red pepper, black bean, sweet pea and mint hummus trio, chef selected seasonal vegetables and house made buttermilk dip

GRILLED WHEEL OF BRIE

Caramelized sugar, pecans, raspberry cherry fig compote, seasonal fruits, berries and baguette crostini
35 per person

BLOODY MARY BAR

House made bloody Mary mix, celery sticks, pepperoncini, green olives, pickled onion, horseradish, bacon and hot sauces

14 per drink (silver vodka)

16 per drink (gold vodka)

BANANAS FOSTER

ACTION STATION

Fresh bananas flambéed with dark rum and brown sugar

ACCOMPANIMENT

Vanilla bean ice cream, whipped cream and house made pound cake

22 per person



REFRESHMENT

Prices based on 30 minutes of service. Build Your Own Trail Mix and Nitro Coffee Bar requires a minimum of 15 people. Due to North Carolina law, alcohol will not be served prior to 10 a.m. on Sundays.

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MID-MORNING BREAK

SNACKS

Soft and hard cheeses

Chef selected cured meats, sausages

Artisanal breads, rustic crackers

House made preserves and seasonal fruit

BEVERAGES

Chef selected seasonal infused water

25 per person

NITRO COFFEE BREAK

SNACKS

Assorted biscotti

Almond hazelnut bark

Chocolate espresso cookies

Hazelnut shortbread

BEVERAGES

House made nitro coffee

House made cold brew coffee

Energy drinks, regular and sugar free

Served with flavored syrups, whipped cream, shaved white and dark chocolate

32 per person

CAROLINA BREAK

SNACKS

Assorted flavors of local beef jerky

Seasonal tartlet made with local fruit

Pimento cheese hush puppies, pickled mustard seeds

BEVERAGES

Local craft sodas

Local hard ciders (add 10 per person)

27 per person

HENDERSONVILLE APPLE ORCHARD

SNACKS

Spiced apple muffins served with apple butter

Warm apple turnover

Gala apple almond coffee crumb cake

A bushel of seasonal apples

BEVERAGES

Cold pressed apple cider, served hot or cold

24 per person

BUILD YOUR OWN TRAIL MIX

SNACKS

Raw almonds, raw cashews, walnuts, roasted pecans and honey roasted peanuts

Yogurt covered raisins, yogurt covered pretzels, carob chips and m&m's

Dried apples, dried apricots, dried pineapples and dried kiwi

Wasabi peas, sesame sticks

BEVERAGES

Local craft sodas

26 per person



REFRESHMENT

Prices based on a half hour of service. Bartender required for Nimbu Panis at \$150 per bartender for 2 hours and \$50 for each additional hour, with one bartender per 75 people. Sweet N' Savory and Candy Store Counter require a chef attendant at \$150 per chef, with one chef per 75 people. Due to North Carolina law, alcohol will not be served prior to 10 a.m. on Sundays.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Prices are subject to a 25% service charge and 7% state sales tax. All menus and prices are subject to change.

REFRESH

SNACKS

Garlic hummus, sweet pea and mint hummus

Fried chickpeas

Toasted pitas

Seasonal crudité

BEVERAGES

Cold brew green tea, sweetened with local honey

Nimbu Pani, sweet and salty Indian limeade and gin (add 14 per drink)

25 per person

BALL PARK BREAK

SNACKS

Jumbo soft pretzels, honey mustard and beer cheese dipping sauces

Fresh popped popcorn

Mini kosher hot dogs served with fixings

Assorted candy bars

BEVERAGES

Lemonade and sweet tea, sweetened with agave nectar

WNC craft beer (add 9 per drink)

28 per person

THE ENERGY BREAK

SNACKS

Deviled eggs with pickled radish

Mini edamame, fennel salad cups

House made macro bars and energy bites

Baba ghanoush and chef choice of veggie chips

BEVERAGE

Cucumber and honey dew melon refresher

27 per person

SWEET N' SAVORY

SWEET TREAT

Dippin' dots, seasonal flavors

SAVORY REFRESHERS

Watermelon lime

Cucumber mint

Mango Chili

24 per person

CANDY STORE COUNTER

CANDY

Chocolate dipped Oreo station

Jelly Beans, Bit-O-Honey, Bullseye vanilla caramels, Charleston Chews, Mary Janes, Pixy Sticks, Reese's Peanut Butter Cups, Squirrel Nut Zippers, Snickers, Kit Kats, malt balls, black and red licorice twists, peppermint patties, jawbreakers, Sour Patch Gummies

BEVERAGES

Root beer and coke floats

35 per person



A LA CARTE

Pastries and Sweets available for purchase by the dozen.

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SNACKS

Seasonal whole fruit | 24 per half dozen

Seasonal fruit skewers | 60 per dozen
yogurt honey dipping sauce,
white chocolate glaze

Individual bags of chips, pretzels, popcorn | 6 each

Candy bars | 8 each

Kind bars | 9 each

Warm jumbo pretzels, mustard, beer cheese sauce
60 per dozen

Mini hot dogs with ketchup, mustard, relish
70 per dozen

Fresh bagged popcorn | 8 each

Traveling crudite box | 14 each

Red pepper hummus, seasonal vegetables,
pita chips

Mixed nuts | 40 per pound or 9 per individual bag

House made trail mix, savory or sweet | 42 per pound

GoMacro Bars | 10 each

Energy bombs | 70 per dozen
Peanut butter, agave, chia seeds,
oats, dried fruit

PASTRIES AND SWEETS

House made doughnuts | 65 per dozen

House made granola bars | 55 per dozen

House made macro bars | 70 per dozen

Apple almond coffee crumb bar | 65 per dozen

Blueberry almond crumb bar | 65 per dozen

Lemon squares | 65 per dozen

House baked cookies | 60 per dozen

Chocolate moelleux, gluten free | 65 per dozen

Coconut moelleux, gluten free | 65 per dozen

Chocolate dipped rice krispy treats, gluten free
70 per dozen

Marshmallow fluff cereal bars | 70 per dozen

Chocolate, strawberry, blueberry or fruit pebbles

Novelty ice cream and Italian ice | 72 per dozen

Hiker's delight | 70 per dozen

Golden cake with clusters of dried fruit and
nuts, soaked in local spirits

Brownies and blondies | 65 per dozen

Double fudge with pecans, caramel coconut or
chocolate hazelnut brownies

White chocolate, vanilla bean caramel or Reese's
peanut butter cup



À LA CARTE

*Beverage Break price based on of 4 hours of service.
Nitro Coffee Bar is 2 hour of service.*

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BEVERAGES

Infused water | 50 per gallon

Coffee, decaffeinated coffee | 110 per gallon

House made cold brew coffee | 125 per gallon

House made cold brew green tea, sweetened with local honey | 125 per gallon

Hot tea | 110 per gallon

Iced tea, unsweetened or sweet | 90 per gallon

Fresh squeezed lemonade or limeade, sweetened agave nectar | 90 per gallon

Chilled juices | 90 per gallon

Cold pressed apple cider, served hot or cold
94 per gallon

Soft drinks | 7 each

Acqua Panna water | 7.50 each

San Pellegrino sparkling water | 7.50 each

BEVERAGE BREAK

Stance regular coffee, decaffeinated coffee provided upon request

Numi Organic hot tea or fresh brewed iced tea station, sweetened tea provided upon request

House made cold brew coffee

Seasonal infused water

36 per person

SPECIALTY BEVERAGES

Fuji water

Hint water

Snapple

Bottled iced tea

Gatorade

San Pellegrino flavored sparkling water

Red Bull, regular and sugar-free

Bottled green tea

Local bottled soda

Zico coconut water

Topo Chico

8 each

NITRO COFFEE BAR

House made nitro coffee

House made cold brew coffee

Energy drinks, regular and sugar free

Served with flavored syrups, whipped cream, shaved white and dark chocolate

32 per person



PLATED

All plated lunches are served with choice of starter or dessert, cold or hot entrée, fresh baked rolls with butter, and water. Iced tea and coffee service available upon request.

For additional entrée selections (maximum is 2), \$15 for each will be added to the highest priced entrée, with chef selection of sides. A final count for each selection is required 3 business days before your event and a seating chart with name and selection to ensure seamless service.

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HOT ENTRÉES

SEARED WILD CAUGHT SALMON*

Roasted vegetable quinoa, seasonal vegetable and maple Dijon glaze

48 per person

CHICKEN SCALOPPINI

Orzo pasta puttanesca, sautéed green beans and lemon-caper beurre blanc

45 per person

BRAISED SHORT RIBS

Herb mashed potato, glazed carrots and red wine reduction

48 per person

SHRIMP TORTELLINI*

pesto, spinach, sun dried tomato, Parmesan and broccoli

45 per person

GRILLED PORK CHOP*

Cheddar grits, seasonal vegetable and apple butter

45 per person

COLD ENTRÉES

FIESTA SALAD

Mixed greens, fajita spiced chicken, avocado, charred corn, black beans, pico de gallo, crispy tortilla strips, jalapeño lime vinaigrette

40 per person

STEAK AND THAI NOODLE SALAD

Shredded carrots, bok choy, cabbage, sesame seeds, cilantro, edamame, Thai noodles, skirt steak and ginger soy dressing

43 per person

SOUTHERN SALAD SAMPLER

Egg salad, chicken salad and seafood salad

Fresh greens, cucumber and tomato slices

Parmesan crisps, grilled tortillas and toasted pita chips

43 per person



PLATED

All plated lunches are served with choice of starter or dessert, cold or hot entrée, fresh baked rolls with butter and water. Iced tea and coffee service available upon request.

For additional entrée selections (maximum is 2), \$15 for each will be added to the highest priced entrée, with chef selection of sides. A final count for each selection is required 3 business days before your event and a seating chart with name and selection to ensure seamless service.

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STARTERS

HOT

- Southwestern black bean
- Vegan white bean and kale
- Corn chowder
- Sweet potato bisque

COLD

- Kale salad, house granola, edamame, dried cranberries, yogurt honey-garlic dressing
- Sliced English cucumber, purple onion, heirloom tomato with rice wine vinaigrette
- Baby field greens, hothouse tomatoes, cucumber, shredded carrots, buttermilk herb dressing with peach and pecan vinaigrette

DESSERTS

CRÈME BRÛLÉE

Seasonal fruit

KEY LIME PIE

Toasted meringue and raspberry coulis

CREAM PUFF

Pecan, caramel

CHOCOLATE ALMOND CAKE

Dark chocolate ganache, fresh berries and raspberry sauce, gluten free



BUFFET

All lunch buffets are served with iced tea, coffee service available upon request. Prices based on a maximum of 1.5 hours of service. Buffets require a minimum of 30 people. Chef attendant required for The Grove Park Deli at \$150 per chef, with one chef per 75 people.

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SOUTHERN COMFORT LUNCH

STARTERS

Tomato bisque, forest mushroom and vegetable orzo

Caesar salad

Kale salad, house granola, edamame, dried cranberries, yogurt honey garlic dressing

Sunday broccoli salad

ENTRÉES

Lobster mac grilled cheese | Sourdough, lobster mac n' cheese, American cheese, chili flakes and Italian parsley

Ultimate cheesy | Texas toast, pimento cheese, sharp cheddar, smoked Gouda, pecan wood smoked bacon and heirloom tomato

Italian melt | Oven-dried tomato focaccia, mozzarella, basil pesto, marinated artichokes and baby spinach

ACCOMPANIMENTS

Kettle chips, paprika and rosemary

DESSERT

Chocolate fudge brownie, caramel, chocolate ganache, whipped cream

59 per person

THE GROVE PARK DELI

STARTERS

Yellow tomato gazpacho

Watermelon, goat cheese and sprouts

Caprese salad

Red quinoa, roasted cauliflower, edamame and garlic yogurt

CHEF LED DELI EXPERIENCE

Hand cut artisanal breads

Condiments | Cajun mayonnaise, Lusty Monk mustard and Dijon aioli

Cheeses | pimento, tomme, Brie and sharp cheddar

Carving station* | honey baked ham, herb crusted prime roast and blackened turkey breast

Bacon bar | peppercorn, maple and Cajun spices

House made pickles | firecracker tomatoes, dill gherkins, bread and butter, cucumbers, sweet and sour okra and spicy carrots

SLIDERS WITH KETTLE CHIPS

Corned beef Reuben

Smoked turkey and cheddar

Fried green tomato, goat cheese, microgreens and potato roll

DESSERT

Chocolate hazelnut brownie

65 per person



BUFFET

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SEELY'S PICNIC LUNCHEON

STARTERS

Chicken and sausage gumbo

Arugula and romaine salad, berries, feta cheese crumbles and balsamic vinaigrette

Creamy cucumber salad

Charred corn salad

ENTRÉES

Barbecue grilled salmon*

Southern fried chicken

White bean cassoulet and creamy polenta

ACCOMPANIMENTS

White cheddar mac and cheese

Sawmill gravy and country biscuits

Seared butternut squash and corn relish

Hot sauces

DESSERT

Seasonal cobbler a la mode

55 per person

GARDEN PARTY

SALAD STATION

Gazpacho

Romaine, mixed greens, arugula

English cucumbers, carrots, chickpeas, onions, roasted beets, tomatoes

Croutons, shredded cheese, feta

Toasted pecans, sunflower seeds

Buttermilk herb, red wine vinaigrette

ENTRÉES

Marinated flank steak*

Grilled chicken with garlic

Citrus poached shrimp*

ACCOMPANIMENT

Local vegetable hash

Quinoa corn cakes, red pepper coulis

Naan, garlic and herb

DESSERT

Seasonal slab pie a la mode

55 per person



BUFFET

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WOK YOUR WAY

STARTERS

Tempura fried nori, spicy aioli

Baby bok choy, glass noodles, carrot and cilantro

Raw vegetable salad

ENTREES

Thai chicken | citrus soy sauce, red onions, red bell peppers, scallions, cilantro and mint

Korean steak* | Korean red chili sauce, carrots, bean sprouts, red onions, scallions, cucumbers and toasted sesame seeds

Spicy tofu | crispy tofu, carrot, green onion, mint, chopped peanuts and ginger lemongrass spicy sauce

ACCOMPANIMENTS

Brown fried rice* | egg, carrots, peas and mushrooms

Boa buns

Shishito peppers

DESSERT

Matcha brûlée tarte

59 per person

TEX-MEX FIESTA

STARTERS

Pork pozole

Texas caviar | black beans, black-eyed peas, tomatoes, red pepper, pico de gallo and cilantro

Tomato avocado salad and jalapeño lime vinaigrette

Guacamole, shredded cheddar, queso fresco, salsa verde, voodoo salsa, jalapeños and sour cream

Tortilla chips

ENTRÉES

Roasted sweet potato enchiladas | corn, queso fresco and cilantro

Chicken fajitas | bell peppers, onions and cumin

Steak fajitas* | bell peppers, onions and cumin

Fish tacos* | blackened mahi, mango cabbage slaw and cilantro creme

ACCOMPANIMENTS

Flour tortillas

Corn tortillas

Cilantro rice

Corn on the cob, cotija cheese and paprika

DESSERT

Tres leches cake with seasonal berries

59 per person



BOXED

All box lunches are served with soda and bottled water. If more than three entrée selections are requested please add an additional \$2 per person, per additional selection. Boxed lunches require a minimum of 10 people.

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LUNCH FOR THE ROAD

ENTRÉES | CHOICE OF THREE

Sliced turkey, provolone, arugula, tomato, pesto mayonnaise and grilled ciabatta

Country ham, brie, spring mix, tomato, Dijon mustard aioli and toasted baguette

Ham, turkey, salami, mozzarella, provolone, basil pesto and traditional sub roll

Roast beef*, Swiss cheese, watercress, tomato, red onion and grilled sourdough

Grilled chicken breast, sun-dried tomato pesto, mozzarella, crisp romaine and garlic wrap

Mixed grilled veggies, garlic hummus, sunflower sprouts, lettuce wrapped in a gluten free wrap

Mixed salad, cherry tomatoes, red onion, banana peppers, feta cheese, sunflower seeds, garbanzo beans with balsamic vinaigrette

SIDES | CHOICE OF ONE

Sweet and sour coleslaw

Marinated tomatoes, cucumbers, feta cheese, basil and olive oil

Fresh fruit salad, citrus and mint glaze

DESSERTS | CHOICE OF ONE

Double fudge brownies with pecans

Chocolate chip cookie

Oatmeal raisin cookie

Rice Krispy treat, gluten free

Fresh whole fruit

ACCOMPANIMENTS | CHOICE OF ONE

Hiker's delight | Golden cake with clusters of dried fruit and nuts, soaked in local spirits

Trail mix

Kettle chips

47 per person



HORS D'OEUVRES

Hors d'oeuvres require a minimum order of 25 pieces per item.

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HOT APPETIZERS

Phyllo stuffed with spinach and feta cheese

Chicken satay and Thai peanut sauce

Mediterranean chicken skewer and candied tomato ragoût

Caramelized Brie, almonds and pear in phyllo

Breaded artichokes and Boursin cheese

Sun-dried tomato basil phyllo

Tempura fried okra, smoked aioli

8 per piece

Duck spring rolls and sriracha hoisin sauce

Beef satay* and Thai peanut sauce

Mushroom cap, vegetable ratatouille and Parmesan cheese

Vegetable spring roll

Pork potsticker

9 per piece

Beef Wellington and horseradish cream

Lamb lollipop* and jalapeño mint reduction

Spicy crab cakes* and remoulade

Coconut shrimp and sweet chili hoisin

Southwestern arancini, chorizo, black bean and roasted tomatoes

10 per piece

CANAPES

Heirloom tomato bruschetta, toasted garlic, basil, pecorino, balsamic reduction and olive oil

Deviled eggs*, candied bacon, mustard seeds

Skewered blue cheese stuffed medjool dates wrapped in bacon

8 per piece

Cantaloupe kebab, prosciutto and whipped chèvre

Togarashi seared tuna*, Thai barbecue sauce

Smoked shrimp*, tropical fruit salsa and honey-rum glaze

Roasted beet stack, local cheese, mustard seeds

9 per piece

Steak tartare pushpop*, blue cheese aioli, parsley and fennel

Jumbo lump crab spring roll and Vietnamese chili sauce

Lobster and watermelon gazpacho

Smoked duck breast pipette*, cracklings and blackberry jam

10 per piece



DISPLAYS

All displays are based on a maximum service time of 2 hours. Displays require a minimum of 25 people.

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IMPORTED AND DOMESTIC CHEESE

Fresh and dried fruit, jams, lavash and rustic breads

21 per person, per 1 hour
31.50 per person, per 2 hours

HUMMUS AND VEGETABLE CRUDITÉ

Roasted red pepper, black bean, sweet pea and mint hummus trio

Chef selected seasonal vegetables and house made buttermilk dip

14 per person, per 1 hour
21 per person, per 2 hours

SEAFOOD ON ICE*

Citrus poached shrimp

Garlic steamed clams

Poached mussels

Cocktail sauce, cognac sauce, mignonette and lemon wedges

60 per person, per 1 hour
90 per person, per 2 hours

SNOW CRAB CLAWS

Drawn butter, served hot or cold

85 per dozen

GRILLED WHEEL OF BRIE

Caramelized sugar, pecans, raspberry cherry fig compote, seasonal fruits, berries and baguette crostini

19 per person, per 1 hour
28.50 per person, per 2 hours

CHARCUTERIE*

Imported meats, fresh mozzarella, pesto, marinated and pickled vegetables, rustic breads and lavash

23 per person, per 1 hour
34.50 per person, per 2 hours

LIVING GARDEN

Mixed greens, arugula, romaine lettuce

Carrots, cherry tomatoes, feta cheese, chickpeas English cucumbers, roasted beets, house made croutons, pecans

Buttermilk herb dressing, peach and pecan vinaigrette

20 per person, per 1 hour
30 per person, per 2 hours

VERTICAL SALAD DISPLAY

COMPOSED PAILS

Cucumber, tomato, feta, pesto, mixed greens

Roasted root vegetables, watercress, champagne vinaigrette

Edamame, celery, fennel, lemon poppy seed vinaigrette

20 per person, per 1 hour
30 per person, per 2 hours



CARVING STATIONS

Chef attendant required at \$150 per chef, with one chef per 75 people. Maximum service time of 2 hours. Add grilled vegetables to any carving station at \$11/person - chef's vegetable medley, charred carrots and Brussels sprouts, or roasted asparagus.

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PORK

SMOKED SUCKLING PIG

Slow roasted for eight hours and carved to order

Hoppin' John, spicy and tangy North Carolina barbecue sauces and assorted flavored vinegars

995 (serves 75 people)

MAPLE-GLAZED SMOKED WHOLE HAM

Pomegranate and pineapple chutney and Creole honey mustard, corn muffins | 455 (serves 30)

WHOLE ROASTED SLAB BACON

Apple chutney, arugula and potato rolls

475 (serves 40)

POULTRY

HICKORY-SMOKED WHOLE TURKEY

Whole grain rolls, cranberry-orange mayonnaise and caramelized apple turkey jus | 350 (serves 20)

SMOKED FREE RANGE BEER CAN CHICKENS

Five bean salad, Lusty Monk mustard and corn bread
400 (serves 40)

BEEF

SEA SALT AND GARLIC RUBBED STEAMSHIP ROUND OF BEEF*

Silver dollar rolls, creamy horseradish and aioli au poivre | 1,100 (serves 150)

WHOLE-ROASTED TENDERLOIN OF BEEF*

Mini pretzel rolls, cilantro pesto aioli, creamy horseradish, raw horseradish and barbecue onion jam | 500 (serves 15)

GARLIC CRUSTED BONE IN ROAST OF PRIME RIB*

Silver dollar rolls, pearl onion jus, horseradish cream and raw horseradish | 600 (serves 30)

SEAFOOD

SLOW-ROASTED SKIN ON WILD CAUGHT SALMON FILLET*

Soft potato rolls, pineapple salsa and guava barbecue sauce | 500 (serves 15)

SALT CRUSTED WHOLE GROUPER*

Flour tortillas, mango pepper slaw, cilantro sour cream and limes | 520 (serves 20)



STATIONS

All reception stations are based on a maximum service time of 2 hours. Stations require a minimum 25 of people.

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TRIPLE TWIST MAC & CHEESE BAR

MACARONI

Smoked chicken, green chili, oven-dried tomato and Taleggio cheese sauce

Fire-roasted shrimp, tasso ham, roasted peppers and cheddar

Five cheese, wild mushrooms and scallions

ACCOMPANIMENTS

Hot sauces and chopped bacon

30 per person, per 1 hour

45 per person, per 2 hours

SLIDER TRIO

MAIN

Kobe sirloin*, caramelized onions and blue cheese

Barbecue pulled pork and pickled slaw

Merguez lamb sausage and mint slaw

ACCOMPANIMENTS

Kettle chips and onion ring stacks

30 per person, per 1 hour

45 per person, per 2 hours

BUDDHA POWER BOWL

STARCH

Farro, brown rice, quinoa and charred sweet potato

VEGETABLES

Cucumbers, carrots, cabbage, spinach, red onion, tomato, kale, corn, charred mushrooms, roasted cauliflower, Brussels sprouts and seasonal spouts

PROTEIN

Chickpea, black bean, chicken, shrimp and marinated tofu

ACCOMPANIMENTS

Avocado, cheddar cheese and feta cheese

Thai barbecue, herb and citrus vinaigrette, cilantro lime cream sauce and peanut sweet chili sauce

Chia seeds, sesame, sunflower seeds, honeycomb and flax seed

Grilled pita, red pepper hummus and cucumber relish

32 per person, per 1 hour

48 per person, per 2 hours



STATIONS

All reception stations are based on a maximum service time of 2 hours. Chef attendant required for Shrimp and Grits stations at \$150 per chef, with one chef per 75 people. Stations require a minimum of 25 people.

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NACHO AVERAGE NACHOS

CHIPS

White and purple corn

TOPPINGS

Tequila-chipotle roasted chicken

Lemon jalapeno grilled shrimp

Slow roasted pork with lime cilantro

Monterey jack, queso fresco, warm queso

Refried beans, caramelized onions and peppers, smoked poblano peppers, corn jalapeno relish

ACCOMPANIMENTS

Voodoo salsa, salsa verde, pico de gallo, cilantro, guacamole, sour cream, black bean pepper salsa

32 per person, per 1 hour

45 per person, per 2 hours

SHRIMP AND GRITS

MAIN

Pancetta gorgonzola cheese

Sun-dried tomato and broccoli

Tasso ham and jalapeño

ACCOMPANIMENTS

Biscuits, hot sauces and lemon wedges

34 per person, per 1 hour

51 per person, per 2 hours

POTATO STATION

POTATOES

Parmesan cheese and garlic russet potatoes

Cracked fingerling potatoes

Maple sweet potatoes

ACCOMPANIMENTS

Cheddar, Boursin cheese, sweet butter, sour cream, chives, cilantro, sautéed mushrooms, bacon, pulled pork, brown sugar and marshmallows

26 per person, per 1 hour

39 per person, per 2 hours

CHIPS N' DIP

CHIPS

Kettle fried chips

Vegetable chips

Pita chips

Crackers and seasonal crudité

DIP

Warm blue cheese

French onion bacon

Spinach and artichoke

Smoked trout

24 per person, per 1 hour

36 per person, per 2 hours



DESSERT STATIONS

Stations require a minimum 25 of people, with a maximum of 1 service hour per station. S'mores Display ordered for outdoor venues includes firepit and lighting. Bartender required for Cordials ordered for Hot Chocolate Station at \$150 per bartender for 2 hours and \$50 for each additional hour, with one bartender per 75 people. Due to North Carolina law, alcohol will not be served prior to 10 a.m. on Sundays.

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CAROLINA MINI PIE BAR

PIES

Southern bourbon pecan

Key lime with toasted meringue

Carolina spiced peach

Coconut cream

Silky chocolate cream

Apple tart

ACCOMPANIMENTS

Vanilla bean ice cream, whipped cream

24 per person

S'MORES

Graham crackers, artisan marshmallow squares, milk chocolate bars, peanut butter cups, peppermint patties, caramel sauce, toasted coconut and strawberry preserves

22 per person



CHOCOLATE STATION

Milk chocolate nut clusters

Mini almond butter cookies dipped in dark chocolate

Coconut macaroons dipped in chocolate

Almond hazelnut bark

Chocolate dipped espresso cookies

Assorted truffles

Assorted French macarons

Hot chocolate tea

32 per person

HOT CHOCOLATE STATION

FLAVORS

Milk chocolate, dark chocolate and white chocolate

TOPPINGS

Orange, peppermint and cinnamon stirring sticks, cinnamon, cardamom, cayenne pepper, crushed chocolate mints, mini marshmallows, white and dark chocolate shavings, vanilla bean syrup, hazelnut syrup, salted caramel sauce and whipped cream

25 per person

CORDIALS

Chemist chocolate orange gin liqueur, Grand Marnier, Baileys Irish cream, Tuaca, Kahlúa, Wild Turkey American Honey whiskey

16 per person



DESSERT ACTION STATIONS

Stations require a minimum 25 of people, with a maximum of 1 service hour per action station. All dessert stations listed require a chef attendant at \$150 per chef, with one chef per 75 people.

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STATE FAIR

ACTION STATION

Snow cones with house made syrups

ACCOMPANIMENT

House made sticky buns with a caramel glaze

Vanilla and cinnamon ice creams

House made apple dumplings, served warm

Sprinkles, crushed oreo cookies, butterscotch chips, white and dark chocolate chips

Carmel sauce and gold brick sauce with pecans

Chopped almonds and honey roasted peanuts

Chocolate dipped cheesecake pops

24 per person



ICE CREAM SOCIAL

ICE CREAM

Chocolate and vanilla

TOPPINGS

Nuts, berries, sprinkles, M&M's, Butterfingers, Oreo cookies, chocolate sauce, salted caramel sauce and mixed seasonal berries

PRESENTATION

Waffle cones and bowls

34 per person

DOUGHNUT SUNDAE FLAMBÉ

ACTION STATION

Fresh bananas flambéed with dark rum and brown sugar

ACCOMPANIMENT

Glazed yeast doughnuts, vanilla bean ice cream, whipped cream

30 per person



PLATED

All plated dinners are served with your choice of starter, entrée, choice of dessert, fresh baked rolls with butter, Stance regular coffee, decaffeinated coffee, Numi Organic hot teas served table side.

For additional entrée selections (maximum is 2), \$25 for each will be added to the highest priced entrée, with chef selection of sides. A final count for each selection is required 3 business days before your event and a seating chart with name and selection to ensure seamless service.

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MEATS

GRILLED BONE-IN KANSAS CITY STRIP*

Roasted garlic smashed red potatoes, oven roasted tomato and sautéed asparagus, compound butter

100 per person

SEARED BEEF FILET*

Creamy Gorgonzola potato gratin, sautéed vegetables and a port wine-shallot confit

98 per person

SORGHUM SYRUP GLAZED ROASTED PORK TENDERLOIN*

Pancetta and parmesan cheese grits, seasonal vegetable ragout, red wine onion marmalade and natural pan jus

82 per person

FLANK STEAK*

Cracked fingerling potatoes, sautéed spinach and mushroom demi glace

82 per person

SEAFOOD

WILD CAUGHT SALMON FILLET*

Quinoa cake, garlic broccolini and roasted red pepper coulis

80 per person

SEARED SEASONAL MARKET FISH FILLET*

Tomato, olives and wilted spinach couscous, asparagus, shiitake mushrooms, charred corn and lemon beurre blanc

90 per person

CRAB STUFFED LOBSTER*

Lobster, fresh crab, fettuccine, drawn butter and parsley

100 per person

SEARED SEA SCALLOPS*

Oven roasted tomato, charred cauliflower, herb vinaigrette, and parsley risotto

95 per person

POULTRY

ROASTED CHICKEN BREAST

White bean cassoulet, creamy polenta with pancetta and sage jus

78 per person

SMOKED CHICKEN CARBONARA

Pecan wood smoked bacon, bell peppers, garlic cream sauce tossed with fettuccine

80 per person

LEMON CHICKEN BREAST

Tarragon rice, seasonal vegetables and lemon honey glaze

78 per person



PLATED

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DUO

WILD CAUGHT BLACKENED SALMON & SEARED SEA SCALLOPS*

Sweet pea risotto and glazed carrots

115 per person

ROSEMARY GRILLED BEEF FILET & MARYLAND CRAB CAKE*

Smoked cheddar and mascarpone whipped potatoes, roasted Brussels sprouts, baby carrots, tomato chutney and Dijon beurre blanc

115 per person

GRILLED BEEF FILET & CORN CRUSTED MARKET FISH*

Garlic mashed potatoes, baby carrots, asparagus with lemon zest and Chardonnay shallot reduction

125 per person

SEARED FILET OF BEEF & BUTTER POACHED MAINE LOBSTER TAIL*

Roasted tomato risotto, grilled asparagus and lemon beurre blanc

140 per person

PAN SEARED CHICKEN BREAST & GRILLED BEEF FILET*

Parmesan cheese grit cake, roasted broccolini, mustard pan sauce and pearl onion jam

105 per person

PAN SEARED LUSTY MONK MUSTARD CHICKEN BREAST & MARYLAND CRAB CAKE

Mashed potato, asparagus, fire-roasted teardrop tomatoes and lemon tarragon jus

100 per person

NEW YORK STRIP OSCAR*

Crab oscar with béarnaise sauce and potato gratin with broccolini

110 per person

VEGETARIAN

BUTTERNUT SQUASH RAVIOLI

Creamy squash purée, sautéed Swiss chard and caramelized onion

ROASTED MUSHROOM MANICOTTI

Oven dried tomatoes, sautéed spinach and shaved romano

BRAISED CARROT & MUSHROOM OSSOBUCO

Red wine broth, lemon parsley and creamy Parmesan polenta

VEGAN

ZUCCHINI LASAGNA

Zucchini noodles, vegan cheese and marinara sauce

GRILLED CAULIFLOWER STEAK

Caper-citrus salsa, sautéed greens, beet coulis

VEGETABLE PAELLA

Risotto, peppers and onion





PLATED

All plated dinners are served with your choice of starter, entrée, choice of dessert, fresh baked rolls with butter, Stance regular coffee, decaffeinated coffee, Numi Organic hot teas served table side.

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STARTERS | CHOICE OF ONE

HOT

Roasted corn and poblano pepper

She-crab, dry sherry and crème fraîche

Butternut squash bisque

Potato leek and bacon

Wild mushroom bisque

COLD

Roasted red and yellow beets, local apples, arugula, smoked goat cheese, pickled mustard seed and champagne vinaigrette

Iceberg wedge, blue cheese crumbles, chopped pecan wood smoked bacon, cherry tomatoes and blue cheese dressing

Baby frisée, arugula, spinach, roasted pepper, shaved fennel, orange supremes, pine nuts, Asiago cheese crisp and sherry wine vinaigrette

Baby field greens, tomatoes, cucumber, sweet carrots, buttermilk herb dressing, peach and pecan vinaigrette

AMUSE-BOUCHE

GRILLED RED AND YELLOW WATERMELON

Blue cheese, aged balsamic and microgreens

8 per person

CRISPY PORK BELLY

Cinnamon dusted and mango gazpacho

8 per person

MISO BISON MEATBALL

Miso-honey glaze

8 per person

PETIT PLATES

CHILLED JUMBO SHRIMP COCKTAIL*

Cocktail sauce, remoulade and mint melon slaw

15 per person

SUMMER MELON CARPACCIO

Arugula, toasted focaccia, olive oil and balsamic glaze

10 per person

SESAME AND CHILI-SEARED AHI TUNA* WITH SOBA NOODLES

Asian slaw and peanut dressing

14 per person

PAN SEARED SEA SCALLOPS*

Sweet pea purée and risotto

18 per person

SEARED MUSHROOM RAVIOLI

Red pepper coulis, sautéed spinach and garlic

11 per person

BARBECUE GLAZED SHRIMP*

Creamy grits

15 per person



PLATED

All plated dinners are served with your choice of starter, entrée, choice of dessert, fresh baked rolls with butter, Stance regular coffee, decaffeinated coffee, Numi Organic hot teas served table side. If more than one dessert is requested to alternate desserts, please add \$10 per person. Chef choice of duo dessert plate add \$15 per person.

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DESSERTS | CHOICE OF ONE

CHOCOLATE RASPBERRY FUDGE CAKE

Chocolate ganache, raspberry coulis

BUTTERMILK PANNA COTTA

Seasonal berries and granola crumbles

LEMON MERINGUE TART

Toasted meringue and raspberry gelée

TRADITIONAL CHEESECAKE

Crème anglaise, macerated berries and sweet chantilly cream

HAZELNUT CRUNCH BAR

Lemon crème sauce and milk chocolate chantilly

SOUTHERN BOURBON PECAN PIE

Milk chocolate whipped cream, candied pecans and salted caramel

APPLE ALMOND FRANGIPANE TART

Salted caramel, vanilla chantilly and apple pudding

INTERMEZZO

Passion fruit sorbet

Mango sorbet

Lemon sorbet

Raspberry sorbet

7 per person



BUFFETS

All dinner buffets are served with your choice of Stance regular coffee, decaffeinated coffee and Numi Organic hot teas. Prices based on a maximum of 1.5 hours of service. Buffets require a minimum of 40 people. Beer pairings charged separately. Chef attendant required on Whole Suckling Pig and Herb-marinated Shrimp at \$150 per chef, with one chef per 75 people.

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TOUR OF ASHEVILLE

TASTE #1 | BEER BRAISED BRATS

Pretzel buns and Lusty Monk mustards

Recommended pairing | Asheville Brewing Company, Perfect Day IPA

TASTE #2 | WHOLE SUCKLING PIG

Carolina sweet and mustard barbecue sauces

House made rolls

Recommended pairing | Hi-wire Brewing, Bed of Nails Brown Ale

TASTE #3 | ASHLEY FARMS CHICKEN WINGS

Oven roasted chicken, classic southern hot sauce, parmesan, garlic butter and Thai barbecue sauce

Celery, carrots, buttermilk herb and blue cheese dressings

Recommended pairing | Burial Brewery, Surfwax IPA

TASTE #4 | SALAD WALL

Composed salads | fennel zucchini salad, pickled onions

Mushroom, barley, parsley salad

Cucumber, dill, arugula salad

Recommended pairing | Green Man Brewing, Lager

TASTE #5 | BRAISED CARROT AND MUSHROOM OSSOBUCO

Creamy polenta

Recommended pairing | Pisgah Brewing Company, Pale Ale

TASTE #6 | HERB-MARINATED SHRIMP*

White cheddar grits and basil crostini

Recommended pairing | Catawba Brewing Company, White Zombie Ale

THE SWEET STUFF

Bourbon caramel apple upside down cake

Milk chocolate coffee pot de crème

Recommended pairing | Highland Brewing Company, Highland Oatmeal Porter

135 per person



BUFFET

All dinner buffets are served with your choice of Stance regular coffee, decaffeinated coffee and Numi Organic hot teas. Prices based on a maximum of 1.5 hours of service. Buffets require a minimum of 40 people. Chef attendant required on Cane Creek at \$150 per chef, with one chef per 75 people.

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CANE CREEK SUPPER

SALADS

Hoppin' John salad, celery, onions, tomatoes and citrus jalapeno vinaigrette

Creamy coleslaw slaw and tarragon

Marinated watermelon wedges, crumbled feta and balsamic glaze

ENTREES

Smoked prime rib*, horseradish sauce and whole grain mustard

Smoked, bone in, beer can chicken, bread and butter, pickles and thyme

North Carolina trout*, tomato tarragon butter and stone-ground grits

ACCOMPANIMENTS

Butternut squash and charred corn relish

Cauliflower gratin, Parmesan cheese cream sauce and garlic spinach

Charred Brussels sprouts, pecans and honey bourbon glaze

Wheat rolls and cheddar brioche buns

DESSERTS

Milk chocolate hazelnut crunch cake

Frangipane tart with seasonal fruit

130 per person

LOW COUNTRY DINNER

STARTERS

She-crab soup, dry sherry and crème fraîche

Oysters on the half shell*, cocktail sauce, mignonette, lemon wedges and hot sauce

Butter lettuce wedges, cherry tomatoes, pickled red onion, red wine vinaigrette

Sweet and sour coleslaw slaw

Creamy cucumber salad and sour cream

ENTREES

Slow smoked beef brisket served with molasses barbecue sauce

Low country boil with whole shrimp, corn on the cob, andouille sausage, onion, red potatoes, drawn butter, cocktail sauce, lemon wedges and hot sauces

Cornmeal dusted fried catfish* and lemon aioli

ACCOMPANIMENTS

Succotash with lima beans, corn and tomatoes

Southern squash casserole

Collard greens with hamhocks

Biscuits and cornbread muffins

DESSERTS

Lemon pound cake with citrus glaze

Coconut cream mini pie

130 per person



BUFFET

All dinner buffets are served with your choice of Stance regular coffee, decaffeinated coffee and Numi Organic hot teas. Prices based on a maximum of 1.5 hours of service. Buffets require a minimum of 40 people. Chef attendant required for Il Banchetto at \$150 per chef, with one chef per 75 people.

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IL BANCHETTO

STARTERS

Tuscan kale and white bean soup

Antipasti | cured Italian meats, assorted cheeses and grilled vegetables

Caprese salad

Mixed salad, cherry tomatoes, red onion, banana peppers, feta cheese, sunflower seeds and garbanzo beans with balsamic vinaigrette

MUSSELS AND CLAMS STATION

Sautéed to order with linguini and crusty baguette

Garlic, lemon and white wine sauce or tomato, basil, garlic, lemon and white wine

ENTRÉES

Flank steak Pinellas*, spinach and mozzarella cheese

Chicken Picatta, lemon and capers

Pan-seared salmon*, wilted spinach, parmesan cheese polenta and lemon chutney

ACCOMPANIMENTS

Sautéed pasta, eggplant, peppers, asparagus

Pan seared gnocchi, mushrooms, shallots, oven dried tomato, pine nuts, olive oil, shaved parmesan

Garlic bread sticks, focaccia bread

DESSERTS

Lemon mascarpone mousse

Tiramisu

125 per person

GPI STEAKHOUSE

STARTERS

French onion soup with Swiss baguette crostini, onions, house made stock, sherry

Wedge salad with blue cheese, pecan wood smoked bacon, tomato, house made blue cheese dressing

Burrata salad with heirloom tomatoes, burrata cheese, basil pesto, balsamic glaze, extra virgin oil

Classic Caesar salad with shaved parmesan, pumpernickel croutons, creamy Caesar, white anchovies

Parkerhouse rolls with salted butter

ENTRÉES

Grilled New York strips*, sherried mushrooms, mustard glaze

Seared petit filet of beef*, port wine jus

Grilled lamb chops*, mint demi glaze

Seared airline chicken breast, pan jus, fresh thyme

Lobster tail* (add 20 per person)

Colossal shrimp* (add 15 per person)

ACCOMPANIMENTS

Macaroni and cheese, chopped bacon, chives

Roasted red bliss potatoes, butter fresh herbs

Roasted asparagus, glazed carrots

DESSERTS

Cheesecake

Brownie mudslide

150 per person



ENHANCEMENTS

Afterglow is one hour of service. A minimum of 30 people required for service.

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AFTERGLOW

SLIDER STATION

Roasted turkey, cranberry relish

All-American beef slider*

Fried green tomatoes, goat cheese and microgreens

Onion ring stacks and kettle chips

\$29 per person

BEIGNET AND DOUGHNUT WALL

Cinnamon sugar cake doughnut, powdered sugar chocolate cake doughnut and nut crunch yeast doughnut

Beignets rolled in refined vanilla sugar and powdered sugar

Toppers | Mixed berry jam, sprinkles, bourbon caramel, vanilla anglaise and chocolate sauce

Whole milk and chocolate milk

\$32 per person

CANDY SHOPPE STATION

House made milk chocolate bark, chef's choice of house made truffles, chocolate covered almonds, M&M's, Sour Patch Gummies and assorted flavored marshmallows

\$35 per person

KICKSTARTER

Muffalata | sourdough bread, Italian charcuterie, mozzarella, provolone cheese with a spicy Creole olive salad, pressed together, served cold

Grilled Burrito* | chorizo sausage, smoked cheddar, scrambled eggs, diced potatoes and house made salsa, served hot

Tater tots and kettle chips

Doughnut holes, chocolate sauce, salted whiskey caramel, vanilla anglaise and cinnamon sugar

\$33 per person

SALTY AND SWEET

Local beef jerky seasoned with the finest rubs

Lusty Monk scones with sea salt, raspberry jam and clotted cream

House made truffles and caramels

Candied almonds and hazelnuts with sea salt

Local sodas

\$32 per person

DESSERT TABLE

French macarons, chocolate almond cake, sable ganache cookies, dark chocolate hazelnut marshmallow bark, mini seasonal cheesecakes

\$32 per person



BEVERAGES

Bartender required at \$150 per bartender for 2 hours and \$50 for each additional hour, with one bartender per 75 people. Due to North Carolina law, alcohol will not be served prior to 10 a.m. on Sundays.

Prices are subject to a 25% service charge and 7% state sales tax. All menus and prices are subject to change. We reserve the right to substitute brands based on availability.

SILVER PACKAGE

BAR SELECTIONS

Svedka vodka, Jim Beam bourbon, Canadian Club Blended whiskey, Bacardí Silver rum, Bombay Sapphire gin, Sauza Tequila Blanco, J&B Rare scotch
Wente Hayes Ranch, Livermore Valley, California | Chardonnay, rosé, merlot and cabernet sauvignon
Kenwood Yalupa, California | Sparkling wine
Domestic and import beer

GOLD PACKAGE

BAR SELECTIONS

Tito's vodka, Maker's Mark bourbon, Crown Royal Blended whiskey, Captain Morgan Spiced rum, 704 gin, Hornitos Black Barrel tequila, Johnnie Walker Black Label scotch
MAN Family Wines, Agter-pearl, South Africa | Chardonnay, chenin blanc, merlot and cabernet sauvignon
Anna de Cordorniu Brût Rosé, Spain | Sparkling wine
Domestic and import beer

PLATINUM PACKAGE

BAR SELECTIONS

Ketel One vodka, Woodford Reserve bourbon, Uncle Nearest Premium whiskey, Hammond's Aged Oak rum, Hendrick's gin, Tequila Herradura Silver, Laphroaig 10 Year single malt scotch
Carneros Highway, Sonoma County California | Chardonnay and pinot noir
Highway 12, Sonoma County, California | Sauvignon blanc, rosé and cabernet sauvignon
J Vineyard Brut Rosé, California | Sparkling wine
Craft beer
Signature, seasonal or personalized cocktail
Table side wine service

BLACK PACKAGE

BAR SELECTIONS

Grey Goose vodka, Bulleit bourbon 10 Year, Basil Hayden dark rye whiskey, Kirk and Sweeney 12 Year rum, Chemist Barrel Aged gin, Tequila Silver Patrón, The Macallan 12 Year single malt scotch
Decoy, Sonoma County | Sauvignon blanc, chardonnay, merlot, pinot noir and cabernet sauvignon
Taittinger, Brut | Sparkling wine
Craft beer
Signature, seasonal or personalized cocktail
Table side wine service
Cordial bar served with final hour of bar



BEVERAGES

Sponsored Bar is priced per person and includes assorted domestic and imported beer, house featured wine, cocktails and soft drinks. All bars subject to 25% taxable service charge and 7% tax.

Consumption bar will be charged per drink consumed. Bartender fee of \$150 per bartender, per 75 guests up to 2 hours; \$50 each additional hour. Due to North Carolina law, alcohol will not be served prior to 10 a.m. on Sundays.

**Bar package available for 5 hours with purchase of Afterglow enhancement.*

SPONSORED BAR PACKAGES

SILVER

One hour | 28 per person

Two hours | 42 per person

Three hours | 56 per person

Four hours | 70 per person

Five hours | 84 per person*

GOLD

One hour | 32 per person

Two hours | 48 per person

Three hours | 64 per person

Four hours | 80 per person

Five hours | 96 per person*

PLATINUM

One hour | 39 per person

Two hours | 57 per person

Three hours | 76 per person

Four hours | 95 per person

Five hours | 114 per person*

BLACK

One hour | 44 per person

Two hours | 65 per person

Three hours | 88 per person

Four hours | 110 per person

Five hours | 132 per person*



BEVERAGES

Bartender required at \$150 per bartender for 2 hours and \$50 for each additional hour, with one bartender per 75 people. Cash bars require one cashier at \$100 per cashier for the first 2 hours and \$25 for each additional hour, with one bartender per 100 people. Due to North Carolina law, alcohol will not be served prior to 10 a.m. on Sundays.

Prices are subject to a 25% service charge and 7% state sales tax. All menus and prices are subject to change. We reserve the right to substitute brands based on availability.

*With the exception of Platinum Champagne, J Vineyard Brut Rosé at \$125/bottle and Black Champagne, Taittinger Brut at \$150/bottle.

SPONSORED BAR

COCKTAILS

Silver | \$14 per drink

Gold | \$16 per drink

Platinum | \$19 per drink

Black | \$22 per drink

WINE BY THE GLASS

Silver | \$12 per glass

Gold | \$14 per glass

Platinum | \$17 per glass

Black | \$20 per glass

WINE BY THE BOTTLE

Silver | \$48 per bottle

Gold | \$56 per bottle

Platinum | \$68 per bottle*

Black | \$80 per bottle*

BEER BY THE BOTTLE

Domestic Beer | \$8 per bottle

Imported Beer | \$8 per bottle

Craft Beer | \$9 per bottle

Local Hard Cider | \$10 per bottle

Hard Seltzer | \$8 per bottle

CASH BAR

Please request cash bar requirements and market pricing and minimums specific to your event

ENHANCEMENTS

CRAFT BEER WALL RENTAL | CHOICE OF FOUR

Highland Brewing Company

Asheville Brewing Company

Catawba Brewing Company

French Broad Brewery

Green Man Brewery

Hi-Wire Brewing

Oskar Blues Brewery

Pisgah Brewing Company

Sierra Nevada Brewing Company

\$1,950 includes two hour attendant fee (serves 120 people)

\$50 each additional hour

TABLE SIDE WINE SERVICE

Silver | \$14 per person

Gold | \$16 per person

SIGNATURE COCKTAILS

Silver | \$17 per drink

Gold | \$19 per drink

MOCKTAILS, NON-ALCOHOLIC

Design your own personalized mocktail with our on-site mixologist

\$10 per drink

NON-ALCOHOLIC BEVERAGES

Soft drinks, still water and sparkling water

\$7 per drink



BEVERAGES

Package Bar is priced per person and includes assorted domestic and imported beer, house featured wine, cocktails and soft drinks. All bars subject to 25% taxable service charge and 7% tax.

Consumption bar will be charged per drink consumed. Bartender fee of \$150 per bartender, per 75 guests up to 2 hours; \$50 each additional hour. Due to North Carolina law, alcohol will not be served prior to 10am on Sundays.

Ask your Conference Services Manager about the cost of adding our specialty cocktails to your silver or gold bar package.

SPECIALTY COCKTAILS

BLACKBERRY MOJITO

Blackberry-mint simple syrup, rum, lime, soda

THE 1913

Blueberry-basil simple syrup, gin, fresh lemon juice, champagne

DONALD ROSS

Sweet tea, bourbon, sour, fresh mint

KENTUCKY MULE

Devil's Foot ginger beer, bourbon, lime

CHAMPAGNE COBBLER

Rosé champagne, vodka, lemon, strawberry purée

FOLEY'S FOLLY

Rye whiskey, cold brew coffee, smoked maple syrup, peach bitters, smoked sea salt

WOODFIN FIZZ

Bourbon, lemon juice, honey simple syrup, bitters, pomegranate juice, soda

BRAMBLE

Gin, Chambord, lemon juice, simple syrup, fresh muddled berries

CRAGGY GARDENS MARGARITA

Tequila, lemon juice, muddled cucumber, agave syrup

GIN SOUR

Gin, elderflower liqueur, lemon juice, seasonal shrub, egg white

PALOMA

Tequila, ruby red grapefruit juice, smoked sea salt, verbena simple syrup



BEVERAGES

Bartender required for every 75 people at \$150 for two hours and \$50 for each additional hour.

Due to North Carolina law, alcohol will not be served prior to 10am on Sundays. Prices are subject to a 25% service charge and 7% state sales tax. All menus and prices are subject to change. We reserve the right to substitute brands based on availability.

SPECIALTY OFFERINGS BY THE BOTTLE

CHAMPAGNE & SPARKLING

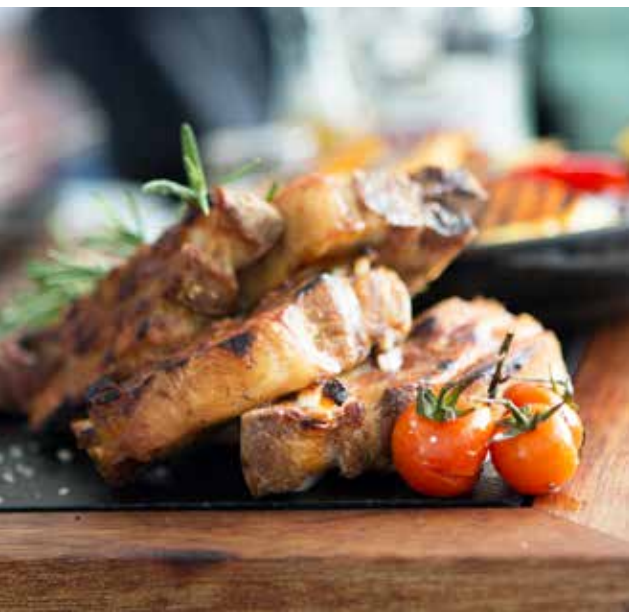
Ruffino, Veneto, Italy	45
Jean-Luc Joillot, Brut, Crémant de Bourgogne, Burgundy, France	80
Moët & Chandon, Impérial, Champagne, France	115
Vueve Clicquot, Yellow Label Brut, Champagne, France	145
Dom Pérignon, Brut, Champagne, France	396
Argyle, Brut, <i>Extended Triage</i> , Oregon	290

WHITES & BLUSHES

Château d'Esclans, Rosé, Côtes de Provence, <i>Whispering Angel</i> , France	76
J Vineyards, Estate Pinot Gris, Russian River Valley, Sonoma, California	56
Whitehaven, Sauvignon Blanc, Marlborough, New Zealand	56
Merryvale, Sauvignon Blanc, Napa Valley, California	72
Conundrum, California	56
Landmark, Chardonnay, <i>Overlook</i> , Sonoma County, California	64
Sanford Estate, Chardonnay, Santa Rita Hills, California	88
Rombauer, Chardonnay, Carneros, California	130

REDS

Elouan, Pinot Noir, Oregon	64
Schug, Pinot Noir, Sonoma Coast, California	78
Joseph Drouhin, Chorey-les-Beaune, Burgundy	112
Belle Glos Vineyard, Clark & Telephone, Pinot Noir, Santa Maria, California	110
Domaine Serene, Pinot Noir, <i>Yamhill Cuvée</i> , Willamette Valley, Oregon	125
DuMOL, Pinot Noir, <i>Wester Reach</i> , Russian River Valley, California	210
Domaine de la Solitude, Châteauneuf-du-Pape, Rhône, France	135
The Prisoner, Red Blend, Napa Valley, California	125
Château La Fleur du Mayne Pomerol, Bordeaux, France	105
Duckhorn, Merlot, Napa Valley, California	120
Tenuta del Cabreo, Il Borgo, Tuscany, Italy	115
Stag's Leap Wine Cellars, Red Blend, <i>Hands of Time</i> , Napa Valley, California	98
Louis M. Martini, Cabernet Sauvignon, Sonoma County, California	56
Robert Mondavi Winery, Cabernet Sauvignon, Napa Valley, California	98
Pine Ridge, Cabernet Sauvignon, Napa Valley	128
Jordan, Cabernet Sauvignon, Alexander Valley, California	160
Silver Oak, Cabernet Sauvignon, Napa Valley, California	265
Orin Swift, Red Blend <i>Abstract</i> , California	110
Opus One, Red Blend Napa Valley, California	565



POLICIES

DRONE PHOTOGRAPHY

Drone photography is not permitted.

OFF-SITE VENDORS

Off-site vendors are required to provide a copy of their business license and certificate of insurance thirty (30) days prior to the day of the event. Vendors are required to adhere to a scheduled drop-off and pick-up time and location. Deviation from scheduled appointment times may result in denied access to the property for delivery or pick-up. The Omni Grove Park Inn is not responsible for any additional vendor fees.

Cake vendors must deliver the cake to its final location. All cake is subject to a \$5 per person cutting/serving fee.

OUTDOOR FUNCTIONS

For all events scheduled outside with a weather forecast showing 30% or more of precipitation, your Catering Manager will contact you 4 hours prior to the event start time to make a weather call. For the safety of all persons the resort reserves the right to make a final decision on whether a function can be held outdoors.

Factors that affect this decision are:

- Doppler radar indicates a 60% chance of rain or more
- Lightning
- Wind over 10 mph
- Temperatures below 55° Fahrenheit

Outdoor curfew on music and entertainment:

- Outdoor locations 10 p.m. (MVT, VT, CC Patio, SP)

INDOOR FUNCTIONS

Indoor curfew on music and entertainment:

- Indoor locations 10:30 p.m. (SL, GB, HB, CC, SP)

DECORATIONS, ENTERTAINMENT AND OTHER SERVICES

Our partners at PRI Productions will be happy to coordinate specialized centerpieces, decorations, music, entertainment and photography services to meet your needs.

AUDIO / VISUAL

Our partners at Encore Technologies can provide you with the latest in technical equipment and support.

Please contact your Catering Manager.

ACTION STATION POLICY

Nitrogen-based action stations require a signed waiver by client when used in event/meeting areas.

ADDITIONAL PRICING AND BILLING

Food and beverage prices are subject to a 25% service charge and 7% state sales tax. Final guaranteed attendance is due by 10 a.m. three (3) business days prior to the function. Food and beverage menu selections cannot be changed within five (5) business days prior to the function. Tableside ordering is an additional \$50 per person. Custom menus require a 30 day minimum lead time and will be priced at market value. All requested chef attended stations/buffets require a minimum of one chef per 75 persons and are subject to \$150 per hour charge for a maximum of two hours. There is a \$50 replating fee for pastries and baked goods. Events canceled within 72 hours will be billed at 100%. We reserve the right to change menu items if quality/availability become a concern. The Banquet Chef de Cuisine will make a selection to replace items and will offer a replacement menu item of equal value.

Thank you for choosing The Omni Grove Park Inn.



CALL TODAY TO SPEAK WITH A CATERING SPECIALIST.

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 Show Decorator: _____
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HOW TO ORDER: Email order to order@tlc-florist.com/ Mail hard copy to: P.O. Box 538, Rex, GA 30273 or 121 Pine Dr., Stockbridge, Ga 30281 / or Fax to (770) 474-4676 Questions? Please email plant@tlc-florist.com or call (770) 507-6777
 * **PRICES IN BOLD PRINT ARE DISCOUNT PRICES FOR ORDERS RECEIVED 2 WEEKS PRIOR TO MOVE IN**

FLORAL ORDER FORM

**FROM SIMPLE AND ELEGANT TO WILD AND COLORFUL!
 LET A TLC DESIGNER CREATE THE PERFECT LOOK JUST FOR YOU!**

If you would like to specify color, size, type flowers, please do so below—**prices start at \$70.00.**

Qty ____ tropical flowers—Price \$ _____ each

Qty ____ Spring flowers—Price \$ _____ each

Color _____

Width _____ Height _____

Additional Request: _____

*Don't know what you want? Just want a splash of color?
 Let TLC designers choose your fresh seasonal flowers!*

Qty ____ TLC pick my colors, size, type flowers \$60.00 ea

Visit www.tlc-florist.com for additional sample pictures.
 For free design assistance, please call 770-507-6777 or email plant@tlc-florist.com with any questions.



COLORFUL POTS OF VIBRANT FLOWERS!



Mums—12"-18"H
\$25.00/\$30.00
 each

Qty ____

White ____

Yellow ____

Lavender ____



Azaleas—12"H
\$40.00/\$45.00 each

Qty ____

White ____

Pink ____

Red ____



Bromeliads—12"-18"H
\$40.00/\$45.00 each

Qty ____

Purple ____ Red ____

Yellow ____ Orange ____

TLC Designers can provide the following:

- **Water Features**
 - **Fountains**
 - **Ponds**
 - **Water falls**
 - **Swamps**
 - **Garden Areas**
 - Tropical :**
(beach scenes;
rain forests)
 - Seasonal:**
(Spring, Fall, Holiday)
 - Formal :**
(serenity garden,
English garden)
 - **Border Areas:**
 - Hedges**
(control flow)
 - Lawn or Golf**
(promotional)
 - Trees**
(privacy)
- Special services are Available for hospitality Suites, award banquets, And VIP room deliveries.**

*See next
 page for
 green plants.*

Ferns



Ferns
\$40.00/\$45.00 each

Qty ____

Ivy



Ivy—10”H x 10”W
\$40.00/\$45.00 each

Qty ____

Pothos



Pothos—12”H x 12”W
\$40.00/\$45.00 each

Qty ____

3' Green Plants



\$50/\$55.00 each Qty ____

Standard 4' to 6' Green Plants



4' @ **\$60/\$65** each Qty ____
 5' @ **\$70/\$80** each Qty ____
 6' @ **\$80/\$96** each Qty ____

7' H & Taller plants & Planters are available
 Call 770-507-6777 for price/availability

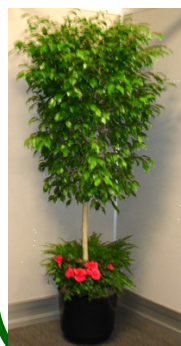


Planters are 2 1/2' long.

Top-dressed with azalea (pictured)
Also available with mum
Choose flower color for flower choice.

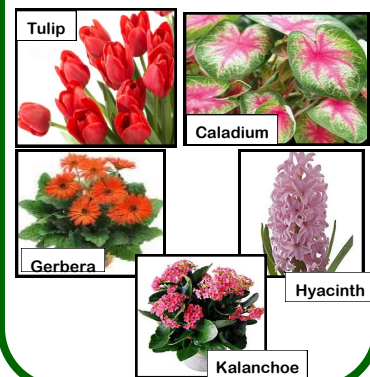
For Top-dressing with fern & azalea
 __ white, __ pink, __ red

For Top-dressing with fern & mum
 __ white, __ yellow, __ lavender



4' @ **\$145/\$165** each, Qty ____
 5' @ **\$155/\$175** each, Qty ____
 6' @ **\$165/\$185** each, Qty ____

Seasonal Flowering Plants
 Call for Price & Availability



Rental price includes: Decorative container, top dressing, professional maintenance, installation and pick up. There is a one-time \$10.00 charge for **daily** floral delivery. **ALL ORDERS MUST BE PAID - IN - FULL PRIOR TO SHOW CLOSING.** We accept cash, company check, VISA, MASTERCARD, AMERICAN EXPRESS. Adjustments cannot be made after the close of the show. All rental items remain property of TLC Atlanta Convention Plant Services, Inc. **There is a restocking fee for orders cancelled less than 2 weeks prior to show opening. Orders placed after the open of an event may be subject to a delivery fee.**
Prices subject to change 2 weeks prior to move in.

Order Cost Summary

Select Container (Included in rental cost)
 __ Black __ White

Chrome, Brass, Terra Cotta, & Other Containers are available.
 Please call 770-507-6777 for pricing.

Subtotal _____
 6% Sales Tax _____
 Total _____



2022
**TRADE SHOW
FURNISHINGS**
.....
KIT CATALOG



BLANC



Blanc Sofa
Bright White Leather
75"W x 35"D x 35"H



Blanc Loveseat
Bright White Leather
54"W x 35"D x 35"H



Blanc Chair
Bright White Leather
33"W x 35"D x 35"H



Blanc Bench Ottoman
Bright White Leather
48"W x 24"D x 18"H



Blanc Cube Ottoman
Bright White Leather
17"Square x 17"H

WHISPER



Whisper Sofa
White Leather
87"W x 37"D x 35"H



Whisper Loveseat
White Leather
61"W x 37"D x 35"H



Whisper Chair
White Leather
35"W x 37"D x 35"H

WHISPER



Whisper Bench Ottoman

White Leather
60"W x 24"D x 17"H



Whisper Square Ottoman

White Leather
40"Square x 17"H



Whisper Round Ottoman

White Leather
46"Round x 17"H

FUNCTION

Modular Seating Collection



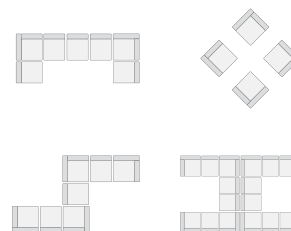
Function Armless Chair

White Leather
28"Square x 29"H



Function Corner

White Leather
28"Square x 29"H



CONTINENTAL

Modular Seating Collection



Continental Curved Loveseat

White Leather
82"W x 34"D x 31"H



Continental Reverse Curved Loveseat

White Leather
72"W x 34"D x 31"H



Continental Wedge Ottoman

White Leather
30"W x 34"D x 19"H

CONTINENTAL

Modular Seating Collection



Continental Curved Bench

White Leather
70"W x 26"D x 19"H



Continental Half Moon Ottoman

White Leather
33"W x 19"D x 19"H

SOPHISTICATION

Modular Seating Collection



Sophistication Sofa

White Leather
72"W x 31"D x 48"H



Sophistication Loveseat

White Leather
48"W x 31"D x 48"H



Sophistication Chair

White Leather
24"W x 31"D x 48"H



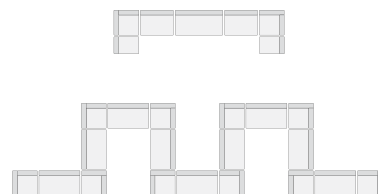
Sophistication Corner

White Leather
31"Square x 48"H



Sophistication Ottoman

White Leather
31"Square x 19"H



BOCA

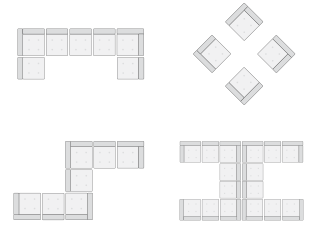
Modular Seating Collection



Boca Corner
Black Leather
22"W x 27"D x 30"H



Boca Armless
Black Leather
27"Square x 30"H



METRO



Metro Sofa
Black Leather
85"W x 35"D x 35"H



Metro Loveseat
Black Leather
60"W x 35"D x 35"H



Metro Chair
Black Leather
35"Square x 35"H



Metro Square Ottoman
Black Leather
40"Square x 17"H



Metro Bench Ottoman
Black Leather
60"W x 24"D x 17"H

SUAVE MIDNIGHT



Suave Midnight Sofa

Midnight Suede
77"W x 36"D x 33"H



Suave Midnight Loveseat

Midnight Suede
54"W x 36"D x 33"H



Suave Midnight Chair

Midnight Suede
32"W x 36"D x 33"H

GRAMMERCY

Modular Seating Collection



Grammercy Sofa

Charcoal Leather
82"W x 36"D x 36"H



Grammercy Loveseat

Charcoal Leather
57"W x 36"D x 36"H



Grammercy Chair

Charcoal Leather
28"W x 36"D x 36"H



Grammercy Corner

Charcoal Leather
36"Square x 36"H



Grammercy Round Ottoman

Charcoal Leather
46"Round x 17"H



Grammercy Square Ottoman

Charcoal Leather
40"Square x 17"H
Also Available in Bench Ottoman
60"W x 24"D x 17"H

PARMA



Parma Sofa
Brown Leather
79"W x 37"D x 36"H



Parma Loveseat
Brown Leather
56"W x 37"D x 36"H



Parma Chair
Brown Leather
33"W x 37"D x 36"H



Parma Bench Ottoman
Brown Leather
60"W x 24"D x 17"H

MONTANA MOCHA



Montana Mocha Sofa
Mocha Tan Fabric
79"W x 35"D x 34"H



Montana Mocha Loveseat
Mocha Tan Fabric
57"W x 35"D x 34"H



Montana Mocha Chair
Mocha Tan Fabric
35"Square x 34"H

MADISON



Madison Sofa

Tan Fabric
86"W x 34"D x 34"H



Madison Chair

Tan Fabric
33"W x 34"D x 34"H



Madison Sky Bench

Teal Fabric
48"W x 24"D x 17"H



Madison Ottoman - Willow

Green Fabric
24"Square x 17"H



Madison Ottoman - Sand Dollar

Tan Fabric
24"Square x 17"H



Madison Ottoman - Apricot

Orange Fabric
24"Square x 17"H



Madison Ottoman - Sunflower

Yellow Fabric
24"Square x 17"H

CHANDLER



Chandler Sofa

Red Leather
76"W x 37"D x 35"H



Chandler Loveseat

Red Leather
53"W x 37"D x 35"H



Chandler Chair

Red Leather
31"W x 37"D x 35"H



Chandler Bench Ottoman

Red Leather
60"W x 24"D x 17"H

EVOKE



Evoke Sofa

Coffee Resin Frame with Tan Cushions
81"W x 35"D x 27"H



Evoke Chair

Coffee Resin Frame with Tan Cushions
33"W x 35"D x 27"H



Evoke Cocktail Table

Coffee Resin Frame
48"W x 24"D x 18"H

EVOKE

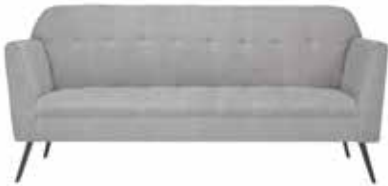


Evoke End Table
Coffee Resin Frame
24"W x 28"D x 25"H



Evoke Cube Table
Coffee Resin Frame
18"Square x 18"H

NIKO



Niko Sofa
Grey Microfiber
81"W x 30"D x 38"H



Niko Loveseat
Grey Microfiber
58"W x 30"D x 38"H



Niko Chair
Grey Microfiber
31"W x 30"D x 38"H

STAGE CHAIRS



Midnight Stage Chair
Midnight Microfiber
25"W x 26"D x 37"H



Chamois Stage Chair
Beige Microfiber
25"W x 26"D x 37"H



Buckskin Stage Chair
Tan Microfiber
25"W x 26"D x 37"H

STAGE CHAIRS



Empire Chair

- Black Leather
 - White Leather
- 28"W x 32"D x 32"H



Tulip Chair

- Black Fabric/Tilt Back/Caster Feet
27"W x 26"D x 35"H



Monarch Chair

- Bright White Leather
28"Square x 30"H

OTTOMANS & BENCHES



Curved Bench

- Continental White Leather
70"W x 26"D x 19"H



Square Ottoman

- Metro Black Leather
 - Whisper White Leather
 - Grammercy Charcoal Leather
- 40"Square x 17"H



Bench Ottoman

- Metro Black Leather
 - Whisper White Leather
 - Chandler Red Leather
 - Grammercy Charcoal Leather
 - Parma Brown Leather
- 60"W x 24"D x 17"H



Essentials Storage Ottoman

- White Leather with Locking Mechanism
48"W x 24"D x 20"H
Lock Not Included



Round Ottoman

- Grammercy Charcoal Leather
 - Whisper White Leather
- 46"Round x 17"H



1/4 Round Ottoman

- Grammercy Charcoal Leather
 - Whisper White Leather
- 34"W x 19"D x 17"H

OTTOMANS & BENCHES



Madison Sky Bench

Teal Fabric
48"W x 24"D x 17"H



Madison Ottomans

Left to Right: Willow, Sand Dollar, Apricot, Sunflower
24"Square x 17"H

BANQUETTES



Essentials Banquette

White Leather
60"Round x 48"H (2 Pieces)



Whisper Banquette

White Leather
59"Round x 38"H (2 Pieces)



Grammercy Banquette

Charcoal Leather
59"Round x 38"H (2 Pieces)

TURNING BEDS



Essentials Turning Bed

White Leather
96"W x 48"D x 36"H

CUBE OTTOMANS



Cube Ottomans

From left to right: Blanc Bright White Leather (17"Square x 17"H), Whisper White Leather, Metro Black Leather, Red Vinyl, Green Vinyl, Blue Vinyl, Purple Vinyl
18"Square x 18"H



Essentials Turning Bed - Charged

White Leather
96"W x 48"D x 25"H

**White slip cover available for black charging unit.
Maximum of 1 bed per power source.



Boca Corner - Charged

Bright White Leather
27"Square x 30"H

**Maximum of 4 daisy linked together per power source.*



Boca Chair - Charged

Bright White Leather
22"W x 27"D x 30"H

**Maximum of 4 daisy linked together per power source.*



Aspen Bar Table - Charged

White / Brushed Steel
72"W x 26"D x 42"H

**Maximum of 1 table per power source.*



Aspen Cocktail Table - Charged

White / Brushed Steel
48"W x 24"D x 18"H

**Maximum of 1 table per power source.*



White Conference Table - Charged

White
96"W x 43"D x 30"H

**Maximum of 1 table per power source.*



Patrice Table Chair - Charged

Bright White Leather
28"W x 31"D x 31"H

**Maximum of 6 daisy linked together per power source.*



Lincoln Bench - Charged

Bright White Leather
59"W x 39"D x 17"H

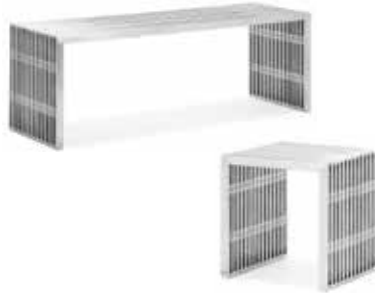
**Maximum of 3 daisy linked together per power source.*

OCCASIONAL TABLES



Tribeca Tables

End Table Wood/Black
24"W x 28"D x 22"H
Console Table Wood/Black
48"W x 18"D x 30"H
Cocktail Table Wood/Black
48"W x 28"D x 19"H



Novel Tables

End Table Satin Steel
15" Square x 16"H
Cocktail Table Satin Steel
46"W x 15"D x 16"H



Aria Tables Red

End Table Red/Brushed Steel
24"W x 20"D x 22"H
Cocktail Table Red/Brushed Steel
44"W x 20"D x 18"H



Aria Tables Green

End Table Green/Brushed Steel
24"W x 20"D x 22"H
Cocktail Table Green/Brushed Steel
44"W x 20"D x 18"H



Aria Tables Blue

End Table Blue/Brushed Steel
24"W x 20"D x 22"H
Cocktail Table Blue/Brushed Steel
44"W x 20"D x 18"H

OCCASIONAL TABLES



Aria Tables Purple

End Table Purple/Brushed Steel
24"W x 20"D x 22"H
Cocktail Table Purple/Brushed Steel
44"W x 20"D x 18"H



Aria Tables White

End Table White/Brushed Steel
24"W x 20"D x 22"H
Console Table White/Brushed Steel
44"W x 20"D x 30"H
Cocktail Table White/Brushed Steel
44"W x 20"D x 18"H



Aria Tables Charcoal

End Table Storm Grey/Brushed Steel
24"W x 20"H x 22"H
Console Table Storm Grey/Brushed Steel
44"W x 20"D x 30"H
Cocktail Table Storm Grey/Brushed Steel
44"W x 20"D x 18"H



Fuze Tables

End Table Chrome/Zebra wood Laminate
24"Square x 23"H
Console Table Chrome/Zebra wood Laminate
60"W x 16"D x 34"H
Cocktail Table Chrome/Zebra wood Laminate
40"Square x 16"H



London Tables

End Table Chrome/Marble
24"Square x 23"H
Console Table Chrome/Marble
60"W x 16"D x 34"H
Cocktail Table Chrome/Marble
40"Square x 16"H



Brooklyn Tables

End Table Square - Chrome
22"Square x 20"H
End Table Round - Chrome
20"Round x 20"H
Cocktail Table Rectangle - Chrome
42"W x 24"D x 16"H
Cocktail Table Round - Chrome
30"Round x 16"H



Vivid Tables

End Table - Smoked Powder Coat Finish
26"Square x 21"H
Console Table - Smoked Powder Coat Finish
50"W x 24"D x 30"H
Cocktail Table - Smoked Powder Coat Finish
50"W x 24"D x 16"H



Club Tables

End Table
44"W x 22"D x 18"H
Cocktail Table
22"Square x 18"H
(Includes built in Wireless LED Lighting)



Rose Table

17"Round x 17"H

OCCASIONAL TABLES



Zanzibar Table

17"Square



Cube End Tables

■ Black 24"
□ White 24"
24"Square x 21"H



Cube Cocktail Tables

■ Black 24"
□ White 24"
24"Square x 16"H



Phoebe Tables

From left to right: Yellow, Lime Green, Rose, Gold, Teal
17"Round x 22"H



Hylton Tablet Table

White/Brushed Steel
18"W x 12"D x 28"H

BARS & BAR BACKS



VIP Glow Bar 6'

Frosted Plexi with Built-in Wireless LED Kit
 72"W x 24"D x 42"H (Bar)
 13"D x 18"H (Shelf)
 *Includes remote control



VIP Glow Bar 4'

Frosted Plexi with Built-in Wireless LED Kit
 48"W x 24"D x 42"H (Bar)
 13"D x 18"H (Shelf)
 *Includes remote control



Bar

■ Black with 2 shelves in back
 □ White with 2 shelves in back
 48"W x 16"D x 42"H



Blox Bar Back

Walnut/Brushed Metal
 30"W x 16"D x 86"H
 Please Inquire About Shelf Dimensions



Piazza Bar Back

■ Black
 □ White
 44"W x 12"D x 79"H
 13"W x 14"H (Inside Shelf)

BAR STOOLS



Vienna Stool

- Gray Acrylic
 - Orange Acrylic
 - Teal Acrylic
- 17" Square x 39"H



Cris Cross Bar Stool

- Espresso Leather
 - White Leather
- 15"W x 19"D x 41"H



Escape Stool

- Natural Maple
- 20"W x 19"D x 46"H



Silk Back Bar Stool

- Black
- White
- Blue
- Green
- Purple
- Red

17"W x 18"D x 42"H



Euro Bar Stool

- Black
- 22"W x 24"D x 42"H



Hourglass Bar Stool

- Black
 - White
- 18"W x 20"D x 43"H



Equino Stool

- Black
 - White
- 15"W x 13"D x 35"H

BAR STOOLS



Clara Stool
White
17"W x 21"D x 41"H



Marcus Bar Stool
Steel
17"Square (at footbase) x 29"H



Regal Stool
Brown Leather
19"W x 24"D x 45"H



Caprice Stool
Black Fabric
25"W x 26"D x 44"H



Sonic Stool
Black
22"W x 23"D x 42"H



Nexus Stool
White
19"W x 20"D x 44"H

CAFE CHAIRS



Vienna Chair
 ■ Gray Acrylic
 ■ Orange Acrylic
 ■ Teal Acrylic
 21"Square x 32"H



Silk Back Chair
 ■ Black ■ Green
 ■ White ■ Purple
 ■ Blue ■ Red
 17"W x 18"D x 34"H

CAFE CHAIRS



Clara Chair
White
18"W x 21"D x 34"H



Leslie Chair
White
17"W x 21"D x 31"H



Criss Cross Chair
 Espresso Leather
 White Leather
 17"W x 21"D x 35"H



Elio Chair
Steel
17"Square x 33"H



Caprice Chair
Black
25"W x 24"D x 32"H



Comet Chair
Black
23"W x 22"D x 32"H (With Arms)
19"W x 22"D x 32"H (Without Arms)



Regal Dining Chair
Brown Leather
19"W x 23"D x 38"H



Sonic Chair
Black
20"W x 21"D x 32"H



Nexus Chair
White
19"W x 22"D x 32"H

CAFE CHAIRS



Colin Chair
 Natural Maple
 22"W x 19"D x 33"H

BAR TABLES



Euro Bar Table
 Black/Black 30"
 30"Round x 42"H
 Black/Black 36"
 36"Round x 42"H



Silk Bar Table
 Black/Chrome 30"
 30"Round x 42"H
 Black/Chrome 36"
 36"Round x 42"H



City Bar Table
 Maple/Black 30"
 30"Round x 42"H
 Maple/Black 36"
 36"Round x 42"H



Park Ave Bar Table
 Maple/Chrome 30"
 30"Round x 42"H
 Maple/Chrome 36"
 36"Round x 42"H



Summit Bar Table
 White/Black 30"
 30"Round x 42"H
 White/Black 36"
 36"Round x 42"H



Blanco Round Bar Table
 White/Chrome 30"
 30"Round x 42"H
 White/Chrome 36"
 36"Round x 42"H

BAR TABLES



Fuze Bar Table
Zebrawood Laminate/Chrome
36"Square x 42"H



Blanco Square Bar Table
White/Chrome
24"Square x 42"H



Blanco Rectangle Bar Table
White/Chrome
72"W x 24"D x 42"H



Spectrum Bar Table Red
Red/Chrome
24"Square x 42"H



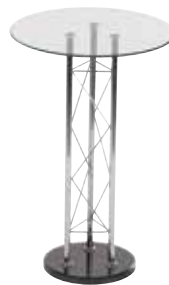
Spectrum Bar Table Blue
Blue/Chrome
24"Square x 42"H



Spectrum Bar Table Purple
Purple/Chrome
24"Square x 42"H



Spectrum Bar Table Green
Green/Chrome
24"Square x 42"H



Chardonnay Bar Table
Clear Glass/Chrome
31"Round x 42"H



Zinc Bar Table
Chrome
24"Round x 42"H

BAR TABLES



Aspen Bar Table
White/Brushed Steel
72"W x 26"D x 42"H

CAFÉ TABLES



Euro Café Table
Black/Black 30"
30"Round x 30"H
Black/Black 36"
36"Round x 30"H



Silk Café Table
Black/Chrome 30"
30"Round x 30"H
Black/Chrome 36"
36"Round x 30"H



Park Ave Café Table
Maple/Chrome 30"
30"Round x 30"H
Maple/Chrome 36"
36"Round x 30"H



City Café Table
Maple/Black 30"
30"Round x 30"H
Maple/Black 36"
36"Round x 30"H



Summit Café Table
White/Black 30"
30"Round x 30"H
White/Black 36"
36"Round x 30"H



Blanco Café Table
White/Chrome 30"
30"Round x 30"H
White/Chrome 36"
36"Round x 30"H

CAFÉ TABLES



Fuze Café Table
Zebrawood Laminate/Chrome
36" Square x 30"H



Blanco Square Café Table
White/Chrome Rectangle
24" Square x 30"H



Blanco Rectangle Café Table
White/Chrome Rectangle
72"W x 24"D x 30"H



Spectrum Café Table Red
Red/Chrome
24" Square x 30"H



Spectrum Café Table Blue
Blue/Chrome
24" Square x 30"H



Spectrum Café Table Purple
Purple/Chrome
24" Square x 30"H



Spectrum Café Table Green
Green/Chrome
24" Square x 30"H



Aspen Dining Table
White/Brushed Steel
72"W x 30"D x 30"H



Brio Dining Table
Reclaimed Grey Stone Finish/Brushed Bronze
96"W x 48"D x 30"H

OFFICE SEATING



Tamiri High Back Chair

Black Leather
25"W x 27"D x 45"H



Tamiri Mid Back Chair

Black Leather
25"W x 27"D x 39"H



Tamiri Guest Chair

Black Leather
25"W x 27"D x 37"H



Accord Chair

■ Black
□ White
25"Square x 44"H



Goal Task Chair

Black
25"W x 24"D x 39"H



Goal Task Chair Armless

Black
21"W x 24"D x 39"H

OFFICE SEATING



Enterprise High Back Conference Chair
 Black Fabric
 25"W x 27"D x 45"H



Enterprise Mid Back Conference Chair
 Black Fabric
 24"W x 26"D x 39"H



Enterprise Guest Chair
 Black Fabric
 25"W x 27"D x 37"H



Goal Drafting Stool
 Black
 25"W x 24"D x 48"H



Goal Drafting Stool Armless
 Black
 21"W x 24"D x 48"H

CONFERENCE TABLES



Conference Table Round
 ■ Black
 ■ Mahogany
 42"Round x 29"H



Conference Table Rectangle
 ■ Black 6'
 ■ Mahogany 6'
 □ White 6'
 ■ Black 8'
 ■ Mahogany 8'
 □ White 8'
 72"W x 36"D x 30"H 96"W x 48"D x 30"H

OFFICE FURNITURE



Computer Kiosk

Black
 White
 24" Square x 42"H



Black Credenza

Black
 60"W x 20"D x 29"H



Black Double Pedestal Desk

Black
 60"W x 30"D x 29"H



5 Shelf Bookcase

Black
 Mahogany
 36"W x 12"D x 72"H



Genoa Kneespace Credenza

Mahogany 2 Filing Cabinets/2-Drawers
 66"W x 20"D x 29"H



Genoa Executive Desk

Mahogany Double Pedestal-Locking Drawers
 72"W x 36"D x 29"H



Genoa Storage Credenza

Mahogany 2 Filing Cabinets
 2-Drawers-Inside Shelves
 66"W x 20"D x 29"H

OFFICE FURNITURE



Vivid Café Table Square

Clear Glass/Smoked Powder Coat Finish
42"Square x 30"H



Vivid Café Table Rectangle

Clear Glass/Smoked Powder Coat Finish
60"W x 36"D x 30"H



Brooklyn Rectangle Dining Table

Clear Glass/Chrome
60"W x 36"D x 30"H



Brooklyn Round Dining Table

Clear Glass/Chrome
42"Round x 30"H



Aspen Dining Table

White/Brushed Steel
72"W x 30"D x 30"H



Brio Dining Table

Reclaimed Grey Stone Finish/Brushed Bronze
96"W x 48"D x 30"H

METAL FILE & STORAGE CABINETS



2-Drawer File

Black Letter
15"W x 25"D x 29"H
Black Legal
18"W x 25"D x 29"H



4-Drawer File

Black Letter
15"W x 25"D x 52"H
Black Legal
18"W x 25"D x 52"H



2-Drawer Lateral File

Black (Pictured)
36"W x 18"D x 27"H
Black (Not Pictured)
36"W x 20"D x 29"H



4-Drawer Lateral File

Black
36"W x 18"D x 54"H



Storage Cabinet

Black
36"W x 18"D x 72"H

PEDESTALS



Display Pedestals 42"

- Black
14"Square x 42"H
- Black
24"Square x 42"H
- Black
18"Square x 42"H
- White
14"Square x 42"H



Display Pedestals 36"

- Black
14"Square x 36"H
- Black
24"Square x 36"H
- White
14"Square x 36"H
- White
24"Square x 36"H



Display Pedestals 30"

- Black
14"Square x 30"H
- Black
24"Square x 30"H
- Black
18"Square x 30"H
- White
14"Square x 30"H



Locking Pedestal

- Black
 - White
- 24"Square x 42"H



Fuze Pedestal

- Zebra wood Laminate/Chrome
16"Square x 44"H



London Pedestal

- Marble/Chrome
16"Square x 44"H

MISCELLANEOUS ITEMS



Stanchion
Chrome
41"H
Stanchion Rope
Red Velour
6'L



Nero Literature Rack
Black
15"W x 12"D x 54"H



Argento Literature Rack
Aluminum
15"W x 12"D x 54"H



Alto Literature Rack
Black/Metal
11"W x 10"D x 57"H



Compact Refrigerator
Black 4 Cu Ft
21"W x 22"D x 32"H

LIGHTING



Brushed Steel Lamps

Table Lamp White/Steel
26"H

Floor Lamp White/Steel
66"H



Brushed Nickel Lamps

Table Lamp White/Nickel
29"H

Floor Lamp White/Nickel
60"H



Rubbed Bronze Lamps

Table Lamp White/Bronze
28"H

Floor Lamp White/Bronze
60"H



Neutrino Floor Lamp

Steel
67"H

DESIGN YOUR BOOTH SPACE **YOUR WAY**



10x20 Booth Footprint

Boca Chair - Charged • Brooklyn Round Cocktail Table • Phoebe Table - Lime Green
Aspen Bar Table - Charged • Silk Back Stool - Green



10x10 Booth Footprint

Madison Chair • Madison Bench - Apricot
Phoebe Table - Hazelnut • Blox Bar Back



10x10 Booth Footprint

Patrice Tablet Chair - Charged • Brooklyn Round End Table
Equino Stool - Black • Chardonnay Bar Table



20x20 Booth Footprint

Grammercy Loveseats • Grammercy Corner • Brooklyn Round Cocktail Table • Monarch Chairs • Brooklyn Round End Table
Piazza Bar Back - Espresso • Silk Back Stools - Black • Aspen Bar Tables - Charged • 6' VIP Bar



2022 Trade Show Order Form

Email/Fax: info@rpmxpo.com 770.679-8751

TRADE SHOW INFORMATION

Show Name		Company Name	
Show Dates		Onsite Contact Name	
Venue Name		Onsite Contact Cell #	
Venue Address		Delivery Date	Time
		Pickup Date	Time
Booth # and Name		Show Contractor	

All Furniture Subject to Availability

Terms & Conditions:	Payments: Payment terms - 100% Payment due prior to delivery to secure the order.
	Cancellation Fee: If cancelled within 3 days prior to delivery, a 100% charge will be applied.
	Late Fee: All orders received after the discount deadline will receive at 25% Late Fee. Show Site orders will be based on availability and charged a 30% Late Fee.

Item Number	Weight	Dimensions	Standard	Qty.	Total
Blanc (Pg. 3)					
18228-0847	100 lbs.	Blanc Sofa	75"W x 35"D x 35"H	\$740.00	\$ -
18167-0614	90 lbs.	Blanc Loveseat	54"W x 35"D x 35"H	\$706.00	\$ -
18284-0834	75 lbs.	Blanc Chair	33"W x 35"D x 35"H	\$590.00	\$ -
18024-0072	40 lbs.	Blanc Bench Ottoman	48"W x 24"D x 18"H	\$354.00	\$ -
18184-0274	15 lbs.	Blanc Cube	17"Square	\$123.00	\$ -
Whisper (Pg. 3 & 4)					
18228-0607	115 lbs.	Whisper White Leather Sofa	87"W x 37"D x 35"H	\$706.00	\$ -
18167-0471	90 lbs.	Whisper White Leather Loveseat	61"W x 37"D x 35"H	\$677.00	\$ -
18284-0487	60 lbs.	Whisper White Leather Chair	35"W x 37"D x 35"H	\$561.00	\$ -
18024-0003	43 lbs.	Whisper White Leather Bench Ottoman	60"W x 24"D x 17"H	\$313.00	\$ -
18184-0034	65 lbs.	Whisper White Leather Square Ottoman	40"Square x 17"H	\$313.00	\$ -
18184-0038	64 lbs.	Whisper White Leather Round Ottoman	46"Round x 17"H	\$313.00	\$ -
Function (Pg. 4)					
18284-0554	38 lbs.	Function White Leather Armless Chair	28"Square x 29"H	\$377.00	\$ -
18066-0016	27 lbs.	Function White Leather Corner	28"Square x 29"H	\$405.00	\$ -
Continental (Pg. 4 & 5)					
18303-0006	105 lbs.	Continental White Leather Curved Loveseat	82"W x 34"D x 31"H	\$729.00	\$ -
18304-0002	105 lbs.	Continental White Leather Reverse Loveseat	72"W x 34"D x 31"H	\$706.00	\$ -
18296-0006	35 lbs.	Continental White Leather Wedge Ottoman	30"W x 34"D x 19"H	\$313.00	\$ -
18184-0283	75 lbs.	Continental White Leather Curved Bench	70"W x 26"D x 19"H	\$370.00	\$ -
18184-0284	30 lbs.	Continental White Leather Half Moon Ottoman	33"W x 19"D x 19"H	\$313.00	\$ -
Sophistication (Pg. 5)					
18228-0674	100 lbs.	Sophistication White Leather Sofa	72"W x 31"D x 48"H	\$729.00	\$ -
18167-0466	90 lbs.	Sophistication White Leather Loveseat	48"W x 31"D x 48"H	\$492.00	\$ -
18284-0563	60 lbs.	Sophistication White Leather Chair	27"W x 31"D x 48"H	\$370.00	\$ -
18066-0017	60 lbs.	Sophistication White Leather Corner	31"Square x 48"H	\$370.00	\$ -
18184-0130	40 lbs.	Sophistication White Leather Ottoman	31"Square x 19"H	\$278.00	\$ -
Boca (Pg. 6)					
18066-0026	38 lbs.	Boca Black Leather Corner	27"W x 27"D x 30"H	\$405.00	\$ -
18284-0786	28 lbs.	Boca Black Leather Armless	22"W x 27"D x 30"H	\$377.00	\$ -
Metro (Pg. 6)					
18228-0602	110 lbs.	Metro Black Leather Sofa	85"W x 35"D x 35"H	\$608.00	\$ -
18167-0467	90 lbs.	Metro Black Leather Loveseat	60"W x 35"D x 35"H	\$585.00	\$ -
18284-0482	75 lbs.	Metro Black Leather Chair	35"Square x 35"H	\$457.00	\$ -
18184-0179	65 lbs.	Metro Black Leather Square Ottoman	40"Square x 17"H	\$313.00	\$ -
18024-0008	43 lbs.	Metro Black Leather Bench Ottoman	60"W x 24"D x 17"H	\$313.00	\$ -
Suave Midnight (Pg. 7)					
18228-0085	105 lbs.	Suave Midnight Sofa	77"W x 36"D x 33"H	\$532.00	\$ -
18167-0069	80 lbs.	Suave Midnight Loveseat	54"W x 36"D x 33"H	\$462.00	\$ -
18284-0151	65 lbs.	Suave Midnight Chair	32"W x 36"D x 33"H	\$347.00	\$ -
Grammercy (Pg. 7)					
18228-0605	90 lbs.	Grammercy Charcoal Leather Sofa	82"W x 36"D x 36"H	\$677.00	\$ -
18167-0469	90 lbs.	Grammercy Charcoal Leather Loveseat	57"W x 36"D x 36"H	\$590.00	\$ -
18284-0485	40 lbs.	Grammercy Charcoal Leather Chair	28"W x 36"D x 36"H	\$377.00	\$ -
18066-0015	51 lbs.	Grammercy Charcoal Leather Corner	36"Square x 36"H	\$434.00	\$ -
18184-0036	64 lbs.	Grammercy Charcoal Leather Round Ottoman	46"Round x 17"H	\$313.00	\$ -
18184-0033	65 lbs.	Grammercy Charcoal Leather Square Ottoman	40"Square x 17"H	\$313.00	\$ -
Parma (Pg. 8)					
18228-0789	100 lbs.	Parma Brown Leather Sofa	79"W x 37"D x 36"H	\$608.00	\$ -

18167-0577	90 lbs.	Parma Brown Leather Loveseat	56"W x 37"D x 36"H	\$585.00	\$	-
18284-0710	75 lbs.	Parma Brown Leather Chair	33"W x 37"D x 36"H	\$457.00	\$	-
18024-0061	43 lbs.	Parma Brown Leather Bench Ottoman	60"W x 24"D x 17"H	\$313.00	\$	-
Montana Mocha (Pg. 8)						
18228-0784	100 lbs.	Montana Mocha Sofa	79"W x 35"D x 34"H	\$572.00	\$	-
18167-0573	90 lbs.	Montana Mocha Loveseat	57"W x 35"D x 34"H	\$503.00	\$	-
18284-0704	75 lbs.	Montana Mocha Chair	35"Square x 34"H	\$388.00	\$	-
Madison (Pg. 9)						
18228-0823	100 lbs.	Madison Sofa	86"W x 34"D x 34"H	\$706.00	\$	-
18284-0794	75 lbs.	Madison Chair	33"W x 34"D x 34"H	\$411.00	\$	-
18184-0256	35 lbs.	Madison Sky Bench	4"W x 24"D x 17"H	\$290.00	\$	-
18184-0252	20 lbs.	Madison Ottoman - Willow	24"Square x 17"H	\$185.00	\$	-
18184-0253	20 lbs.	Madison Ottoman - Sand Dollar	24"Square x 17"H	\$185.00	\$	-
18184-0254	20 lbs.	Madison Ottoman - Apricot	24"Square x 17"H	\$185.00	\$	-
18184-0255	20 lbs.	Madison Ottoman - Sunflower	24"Square x 17"H	\$185.00	\$	-
Chandler (Pg. 10)						
18228-0795	100 lbs.	Chandler Red Leather Sofa	76"W x 37"D x 35"H	\$608.00	\$	-
18167-0581	90 lbs.	Chandler Red Leather Loveseat	53"W x 37"D x 35"H	\$585.00	\$	-
18284-0717	75 lbs.	Chandler Red Leather Chair	31"W x 37"D x 35"H	\$457.00	\$	-
18024-0062	43 lbs.	Chandler Red Leather Bench Ottoman	60"W x 24"D x 17"H	\$313.00	\$	-
Evoke (Pg. 10 & 11)						
13229-0007	80 lbs.	Evoke Sofa	81"W x 35"D x 27"H	\$919.00	\$	-
13041-0015	40 lbs.	Evoke Chair	33"W x 35"D x 27"H	\$492.00	\$	-
13054-0011	20 lbs.	Evoke Cocktail Table	48"W x 24"D x 18"H	\$313.00	\$	-
13110-0009	20 lbs.	Evoke End Table	24"W x 28"D x 25"H	\$278.00	\$	-
13110-0008	10 lbs.	Evoke Cube	18"Square	\$197.00	\$	-
Niko (Pg. 11)						
18228-0858	100 lbs.	Niko Sofa	81"W x 30"D x 38"H	\$752.00	\$	-
18167-0622	85 lbs.	Niko Loveseat	58"W x 30"D x 38"H	\$688.00	\$	-
18284-0856	70 lbs.	Niko Chair	31"W x 30"D x 38"H	\$572.00	\$	-
Stage Chairs (Pg. 11 & 12)						
18284-0478	29 lbs.	Midnight Stage Chair	25"W x 26"D x 37"H	\$226.00	\$	-
18284-0477	29 lbs.	Chamois Stage Chair	25"W x 26"D x 37"H	\$226.00	\$	-
18284-0476	29 lbs.	Buckskin Stage Chair	25"W x 26"D x 37"H	\$226.00	\$	-
18284-0621	80 lbs.	Empire Chair Black Leather	28"W x 32"D x 32"H	\$405.00	\$	-
18284-0564	80 lbs.	Empire Chair White Leather	28"W x 32"D x 32"H	\$405.00	\$	-
05035-0028	45 lbs.	Tulip Black Fabric Chair	26"W x 27"D x 35"H	\$244.00	\$	-
18284-0785	24 lbs.	Monarch Chair - Bright White	28"Square x 30"H	\$259.00	\$	-
Ottomans & Benches (Pg. 12 & 13)						
18184-0283	75 lbs.	Continental White Leather Curved Bench	70"W x 26"D x 19"H	\$370.00	\$	-
18184-0179	65 lbs.	Metro Black Leather Square Ottoman	40"Square x 17"H	\$313.00	\$	-
18184-0034	65 lbs.	Whisper White Leather Square Ottoman	40"Square x 17"H	\$313.00	\$	-
18184-0033	65 lbs.	Grammercy Charcoal Leather Square Ottoman	40"Square x 17"H	\$313.00	\$	-
18024-0008	43 lbs.	Metro Black Leather Bench Ottoman	60"W x 24"D x 17"H	\$313.00	\$	-
18024-0003	43 lbs.	Whisper White Leather Bench Ottoman	60"W x 24"D x 17"H	\$313.00	\$	-
18024-0062	43 lbs.	Chandler Red Leather Bench Ottoman	60"W x 24"D x 17"H	\$313.00	\$	-
18024-0002	43 lbs.	Grammercy Charcoal Leather Bench Ottoman	60"W x 24"D x 17"H	\$313.00	\$	-
18024-0061	43 lbs.	Parma Brown Leather Bench Ottoman	60"W x 24"D x 17"H	\$313.00	\$	-
18184-0192	70 lbs.	Essentials White Leather Storage Ottoman	48"W x 24"D x 20"H	\$434.00	\$	-
18184-0036	64 lbs.	Grammercy Charcoal Leather Round Ottoman	46"Round x 17"H	\$313.00	\$	-
18184-0038	64 lbs.	Whisper White Leather Round Ottoman	46"Round x 17"H	\$313.00	\$	-
18184-0028	15 lbs.	Grammercy Charcoal 1/4 Round Ottoman	34"W x 19"D x 17"H	\$192.00	\$	-
18184-0030	15 lbs.	Whisper White 1/4 Round Ottoman	34"W x 19"D x 17"H	\$192.00	\$	-
18184-0256	35 lbs.	Madison Sky Bench	4"W x 24"D x 17"H	\$290.00	\$	-
18184-0252	20 lbs.	Madison Ottoman - Willow	24"Square x 17"H	\$185.00	\$	-
18184-0253	20 lbs.	Madison Ottoman - Sand Dollar	24"Square x 17"H	\$185.00	\$	-
18184-0254	20 lbs.	Madison Ottoman - Apricot	24"Square x 17"H	\$185.00	\$	-
18184-0255	20 lbs.	Madison Ottoman - Sunflower	24"Square x 17"H	\$185.00	\$	-
Banquettes & Turning Beds (Pg. 13)						
18011-0011	185 lbs.	Essentials White Banquette (2 pcs)	60"Round x 48"H	\$919.00	\$	-
18011-0001	130 lbs.	Whisper White Tufted Leather Banquette (2 pcs)	59"Round x 38"H	\$919.00	\$	-
18011-0002	130 lbs.	Grammercy Charcoal Leather Banquette (2 pcs)	59"Round x 38"H	\$919.00	\$	-
02082-0033	200 lbs.	Essentials White Leather Turning Bed	96"W x 48"D x 34"H	\$1,104.00	\$	-
Cube Ottomans (Pg. 14)						
18184-0274	15 lbs.	Blanc Cube	17"Square	\$123.00	\$	-
18184-0129	15 lbs.	Cube Ottoman - White	18"Square	\$123.00	\$	-
18184-0128	15 lbs.	Cube Ottoman - Black	18"Square	\$123.00	\$	-
18200-0001	15 lbs.	Cube Ottoman - Red	18"Square	\$123.00	\$	-
18200-0002	15 lbs.	Cube Ottoman - Green	18"Square	\$123.00	\$	-
18200-0003	15 lbs.	Cube Ottoman - Blue	18"Square	\$123.00	\$	-
18200-0004	15 lbs.	Cube Ottoman - Purple	18"Square	\$123.00	\$	-
Charged (Pg. 14 & 15)						
22100-0001	192 lbs.	Essentials Turning Bed w/Charging Station Insert	96"W x 48"D x 19"H	\$1,225.00	\$	-
22051-0001	40 lbs.	Boca Bright White Corner - Charged	27"W x 27"D x 30"H	\$462.00	\$	-
22050-0001	40 lbs.	Boca Bright White Armless - Charged	22"W x 27"D x 30"H	\$428.00	\$	-

22001-0001	80 lbs.	Aspen Bar Table - Charged	72"W x 26"D x 42"H	\$717.00	\$	-
22002-0002	55 lbs.	Aspen Cocktail Table - Charged	48"W x 24"D x 18"H	\$405.00	\$	-
22200-0001	230 lbs.	White Conference Table - Charged	96"W x 43"D x 30"H	\$965.00	\$	-
18284-0861	52 lbs.	Patrice Tablet Chair	28"W x 30.5"D x 31"H	\$446.00	\$	-
22052-0001	60 lbs.	Lincoln Bench - Charged	59"W x 39"D x 17"H	\$677.00	\$	-
Occasional Tables (Pg. 15, 16, & 17)						
12107-0008	30 lbs.	Tribeca End Table	24"W x 28"D x 22"H	\$220.00	\$	-
12230-0005	40 lbs.	Tribeca Console Table	48"W x 18"D x 30"H	\$244.00	\$	-
12055-0008	50 lbs.	Tribeca Cocktail Table	48"W x 28"D x 19"H	\$231.00	\$	-
18024-0010	30 lbs.	Novel End Table	15"Square x 16"H	\$278.00	\$	-
18024-0011	50 lbs.	Novel Cocktail Table	46"W x 15"D x 16"H	\$313.00	\$	-
99-12304-05	10 lbs.	Aria Red End Table	24"W x 20"D x 22"H	\$220.00	\$	-
99-12050-05	20 lbs.	Aria Red Cocktail Table	44"W x 20"D x 18"H	\$231.00	\$	-
99-12304-03	10 lbs.	Aria Green End Table	24"W x 20"D x 22"H	\$220.00	\$	-
99-12050-03	20 lbs.	Aria Green Cocktail Table	44"W x 20"D x 18"H	\$231.00	\$	-
99-12304-06	10 lbs.	Aria Blue End Table	24"W x 20"D x 22"H	\$220.00	\$	-
99-12050-06	20 lbs.	Aria Blue Cocktail Table	44"W x 20"D x 18"H	\$231.00	\$	-
99-12304-04	10 lbs.	Aria Purple End Table	24"W x 20"D x 22"H	\$220.00	\$	-
99-12050-04	20 lbs.	Aria Purple Cocktail Table	44"W x 20"D x 18"H	\$231.00	\$	-
99-12304-01	10 lbs.	Aria White End Table	24"W x 20"D x 22"H	\$220.00	\$	-
99-12305-01	35 lbs.	Aria White Console Table	44"W x 20"D x 30"H	\$244.00	\$	-
99-12050-01	20 lbs.	Aria White Cocktail Table	44"W x 20"D x 18"H	\$231.00	\$	-
99-12304-02	10 lbs.	Aria Charcoal End Table	24"W x 20"D x 22"H	\$220.00	\$	-
99-12305-02	35 lbs.	Aria Charcoal Console Table	44"W x 20"D x 30"H	\$244.00	\$	-
99-12050-02	20 lbs.	Aria Charcoal Cocktail Table	44"W x 20"D x 18"H	\$231.00	\$	-
12107-0512	27 lbs.	Fuze End Table	24"Square x 23"H	\$238.00	\$	-
12055-0453	55 lbs.	Fuze Cocktail Table	40"Square x 16"H	\$267.00	\$	-
12230-0116	49 lbs.	Fuze Console Table	60"W x 16"D x 34"H	\$290.00	\$	-
12107-0493	27 lbs.	London End Table	24"Square x 23"H	\$238.00	\$	-
12230-0110	49 lbs.	London Console Table	60"W x 16"D x 34"H	\$290.00	\$	-
12055-0428	55 lbs.	London Cocktail Table	40"Square x 16"H	\$267.00	\$	-
12107-0494	21 lbs.	Brooklyn II Square End Table	22"W X 22"D X 20"H	\$203.00	\$	-
12107-0495	15 lbs.	Brooklyn II Round End Table	20"Round X 20"H	\$203.00	\$	-
12055-0429	35 lbs.	Brooklyn II Rect Cocktail Table	42"W X 24"D X 16"H	\$226.00	\$	-
12055-0430	25 lbs.	Brooklyn II Round Cocktail Table	30"Round X 16"H	\$226.00	\$	-
12107-0282	35 lbs.	Vivid End Table	26"Square x 21"H	\$220.00	\$	-
12230-0081	62 lbs.	Vivid Console Table	50"W x 24"D x 30"H	\$244.00	\$	-
12055-0273	50 lbs.	Vivid Cocktail Table	50"W x 24"D x 16"H	\$231.00	\$	-
12107-0331	35 lbs.	Club End Table w/ Built-in LED Lighting	22"Square x 18"H	\$278.00	\$	-
12055-0318	55 lbs.	Club Cocktail Table w/ Built-in LED Lighting	44"W x 22"D x 18"H	\$313.00	\$	-
12003-0038	15 lbs.	Rose Table	17"Round x 17"H	\$244.00	\$	-
12003-0039	20 lbs.	Zanzibar Table	17"Square	\$244.00	\$	-
12107-0296	50 lbs.	Cube, Black 24" End Table	24"Square x 21"H	\$226.00	\$	-
12107-0297	55 lbs.	Cube, White 24" End Table	24"Square x 21"H	\$226.00	\$	-
12055-0285	40 lbs.	Cube, Black 24" Cocktail Table	24"Square x 16"H	\$220.00	\$	-
12055-0286	40 lbs.	Cube, White 24" Cocktail Table	24"Square x 16"H	\$220.00	\$	-
12003-0056	11 lbs.	Phoebe Table - Yellow	17"Round x 22"H	\$146.00	\$	-
12003-0052	11 lbs.	Phoebe Table - Lime Green	17"Round x 22"H	\$146.00	\$	-
12003-0053	11 lbs.	Phoebe Table - Rose	17"Round x 22"H	\$146.00	\$	-
12003-0051	11 lbs.	Phoebe Table - Gold	17"Round x 22"H	\$146.00	\$	-
12003-0074	11 lbs.	Phoebe Table - Teal	17"Round x 22"H	\$146.00	\$	-
12107-0467	13 lbs.	Hylton Tablet Table	18"W x 12"D x 28"H	\$197.00	\$	-
Bars & Bar Backs (Pg. 18)						
05012-0076	185 lbs.	VIP Frosted Plexi Glow Bar 6'	72"W x 24"D x 42"H	\$803.00	\$	-
05012-0075	130 lbs.	VIP Frosted Plexi Glow Bar 4'	48"W x 24"D x 42"H	\$677.00	\$	-
05012-0053	70 lbs.	Black Bar - 2 Shelf	48"W x 16"D x 42"H	\$370.00	\$	-
05012-0054	70 lbs.	White Bar - 2 Shelf	48"W x 16"D x 42"H	\$370.00	\$	-
12112-0010	60 lbs.	Blox Bar Back	30"W x 16"D x 86"H	\$462.00	\$	-
05001-0017	150 lbs.	Piazza Bar Back - Black	44"W x 12"D x 80"H	\$434.00	\$	-
05001-0018	150 lbs.	Piazza Bar Back - White	44"W x 12"D x 80"H	\$434.00	\$	-
Bar Stools (Pg. 19 & 20)						
05237-0264	15 lbs.	Vienna Stool - Gray	17"Square x 39"H	\$231.00	\$	-
05237-0263	15 lbs.	Vienna Stool - Orange	17"Square x 39"H	\$231.00	\$	-
05237-0262	15 lbs.	Vienna Stool - Teal	17"Square x 39"H	\$231.00	\$	-
05237-0038	15 lbs.	Criss Cross Bar Stool - Espresso	15"W x 19"D x 41"H	\$208.00	\$	-
05237-0039	15 lbs.	Criss Cross Bar Stool - White	15"W x 19"D x 41"H	\$208.00	\$	-
05237-0305	17 lbs.	Colin Stool	20"W x 19"D x 46"H	\$174.00	\$	-
99-05237-01	20 lbs.	Silk Back Bar Stool - Black	17"W x 18"D x 42"H	\$197.00	\$	-
99-05237-02	20 lbs.	Silk Back Bar Stool - White	17"W x 18"D x 42"H	\$197.00	\$	-
99-05237-06	20 lbs.	Silk Back Bar Stool - Blue	17"W x 18"D x 42"H	\$197.00	\$	-
99-05237-03	20 lbs.	Silk Back Bar Stool - Green	17"W x 18"D x 42"H	\$197.00	\$	-
99-05237-04	20 lbs.	Silk Back Bar Stool - Purple	17"W x 18"D x 42"H	\$197.00	\$	-
99-05237-05	20 lbs.	Silk Back Bar Stool - Red	17"W x 18"D x 42"H	\$197.00	\$	-
05237-0221	20 lbs.	Euro Bar Stool - Black	22"W x 24"D x 42"H	\$197.00	\$	-
05237-0270	40 lbs.	Hourglass Bar Stool - Black	18"W x 20"D x 43"H	\$215.00	\$	-

05237-0271	40 lbs.	Hourglass Bar Stool - White	18"W x 20"D x 43"H	\$215.00		\$	-
05237-0160	35 lbs.	Equino Bar Stool - Black	15"W x 13"D x 35"H	\$215.00		\$	-
05237-0041	35 lbs.	Equino Bar Stool - White	15"W x 13"D x 35"H	\$215.00		\$	-
05237-0298	16 lbs.	Clara Stool	17"W x 21"D x 41"H	\$208.00		\$	-
05237-0215	15 lbs.	Marcus Bar Stool - Gunmetal	18"Square x 29"H	\$157.00		\$	-
05237-0156	20 lbs.	Regal Stool - Brown Leather	19"W x 24"D x 45"H	\$215.00		\$	-
05237-0169	25 lbs.	Caprice Bar Stool - Black	25"W x 26"D x 44"H	\$215.00		\$	-
05237-0042	15 lbs.	Sonic Bar Stool - Black	22"W x 23"D x 42"H	\$174.00		\$	-
05237-0300	6 lbs.	Nexus Stool	19"W x 20"D x 44"H	\$180.00		\$	-
Café Chairs (Pg. 20, 21 & 22)							
05035-0032	15 lbs.	Vienna Chair - Gray	21"Square x 32"H	\$146.00		\$	-
05035-0031	15 lbs.	Vienna Chair - Orange	21"Square x 32"H	\$146.00		\$	-
05035-0030	15 lbs.	Vienna Chair - Teal	21"Square x 32"H	\$146.00		\$	-
99-05035-10	20 lbs.	Silk Back Armless Chair - Black	17"W x 18"D x 34"H	\$123.00		\$	-
99-05035-11	20 lbs.	Silk Back Armless Chair - White	17"W x 18"D x 34"H	\$123.00		\$	-
99-05035-15	20 lbs.	Silk Back Armless Chair - Blue	17"W x 18"D x 34"H	\$123.00		\$	-
99-05035-12	20 lbs.	Silk Back Armless Chair - Green	17"W x 18"D x 34"H	\$123.00		\$	-
99-05035-13	20 lbs.	Silk Back Armless Chair - Purple	17"W x 18"D x 34"H	\$123.00		\$	-
99-05035-14	20 lbs.	Silk Back Armless Chair - Red	17"W x 18"D x 34"H	\$123.00		\$	-
05035-0008	10 lbs.	Leslie Chair - White	17"W x 21"D x 31"H	\$110.00		\$	-
05035-0010	15 lbs.	Criss Cross Chair - Espresso	17"W x 21"D x 35"H	\$139.00		\$	-
05035-0011	15 lbs.	Criss Cross Chair - White	17"W x 21"D x 35"H	\$139.00		\$	-
05035-0023	24 lbs.	Elio Chair	17"Square x 33"H	\$123.00		\$	-
14233-0025	20 lbs.	Caprice Chair - Black	25"W x 24"D x 32"H	\$123.00		\$	-
14233-0005	20 lbs.	Comet Stack Arm Chair - Black	23"W x 22"D x 32"H	\$169.00		\$	-
14233-0006	15 lbs.	Comet Stack Armless Chair - Black	19"W x 22"D x 32"H	\$157.00		\$	-
05221-0039	20 lbs.	Regal Dining Chair - Brown	19"W x 23"D x 38"H	\$174.00		\$	-
14233-0016	10 lbs.	Sonic Chair - Black	20"W x 21"D x 32"H	\$123.00		\$	-
05035-0050	5 lbs.	Nexus Chair	19"W x 22"D x 32"H	\$146.00		\$	-
05035-0051	11 lbs.	Clara Chair	18"W x 21"D x 35"H	\$139.00		\$	-
05035-0052	12 lbs.	Colin Chair	22"W x 19"D x 33"H	\$123.00		\$	-
Bar Tables (Pg. 22, 23, & 24)							
99-05245-01	34 lbs.	Euro Bar Table Black/Black 30" Round	30"Round x 42"H	\$220.00		\$	-
99-05245-02	41 lbs.	Euro Bar Table Black/Black 36" Round	36"Round x 42"H	\$226.00		\$	-
99-05245-04	30 lbs.	Silk Bar Table Black/Chrome 30" Round	30"Round x 42"H	\$220.00		\$	-
99-05245-05	37 lbs.	Silk Bar Table Black/Chrome 36" Round	36"Round x 42"H	\$226.00		\$	-
99-05245-14	34 lbs.	City Bar Table Maple/Black 30" Round	30"Round x 42"H	\$220.00		\$	-
99-05245-15	41 lbs.	City Bar Table Maple/Black 36" Round	36"Round x 42"H	\$226.00		\$	-
99-05245-07	30 lbs.	Park Ave Bar Table Maple/Chrome 30" Round	30"Round x 42"H	\$220.00		\$	-
99-05245-08	37 lbs.	Park Ave Bar Table Maple/Chrome 36" Round	36"Round x 42"H	\$226.00		\$	-
99-05245-16	34 lbs.	Summit Bar Table White/Black 30" Round	30"Round x 42"H	\$220.00		\$	-
99-05245-17	41 lbs.	Summit Bar Table White/Black 36" Round	36"Round x 42"H	\$226.00		\$	-
99-05245-10	30 lbs.	Blanco Bar Table White/Chrome 30" Round	30"Round x 42"H	\$220.00		\$	-
99-05245-11	37 lbs.	Blanco Bar Table White/Chrome 36" Round	36"Round x 42"H	\$226.00		\$	-
99-05245-22	43 lbs.	Fuze Bar Table	36"Square x 42"H	\$249.00		\$	-
99-05245-12	28 lbs.	Blanco Bar Table - White/Chrome 24"Square	24"Square x 42"H	\$220.00		\$	-
99-05245-13	69 lbs.	Blanco Rectangle Bar Table - White/Chrome	72"W x 24"D x 42"H	\$341.00		\$	-
99-05245-20	28 lbs.	Spectrum Bar Table Red	24"Square x 42"H	\$238.00		\$	-
99-05245-21	28 lbs.	Spectrum Bar Table Blue	24"Square x 42"H	\$238.00		\$	-
99-05245-18	28 lbs.	Spectrum Bar Table Purple	24"Square x 42"H	\$238.00		\$	-
99-05245-19	28 lbs.	Spectrum Bar Table Green	24"Square x 42"H	\$238.00		\$	-
05012-0002	35 lbs.	Chardonnay Glass & Chrome Bar Table	31"Round x 42"H	\$313.00		\$	-
05202-0049	50 lbs.	Zinc Bar Table	24"Round x 42"H	\$330.00		\$	-
05204-0001	75 lbs.	Aspen Bar Table	72"W x 26"D x 42"H	\$613.00		\$	-
Café Tables (Pg. 24 & 25)							
99-05036-01	30 lbs.	Euro Café Table Black/Black 30" Round	30"Round x 30"H	\$220.00		\$	-
99-05036-02	37 lbs.	Euro Café Table Black/Black 36" Round	36"Round x 30"H	\$226.00		\$	-
99-05036-04	27 lbs.	Silk Café Table Black/Chrome 30" Round	30"Round x 30"H	\$220.00		\$	-
99-05036-05	34 lbs.	Silk Café Table Black/Chrome 36" Round	36"Round x 30"H	\$226.00		\$	-
99-05036-07	27 lbs.	Park Ave Café Table Maple/Chrome 30" Round	30"Round x 30"H	\$220.00		\$	-
99-05036-08	34 lbs.	Park Ave Café Table Maple/Chrome 36" Round	36"Round x 30"H	\$226.00		\$	-
99-05036-14	30 lbs.	City Café Table Maple/Black 30" Round	30"Round x 30"H	\$220.00		\$	-
99-05036-15	37 lbs.	City Café Table Maple/Black 36" Round	36"Round x 30"H	\$226.00		\$	-
99-05036-16	30 lbs.	Summit Café Table White/Black 30" Round	30"Round x 30"H	\$220.00		\$	-
99-05036-17	37 lbs.	Summit Café Table White/Black 36" Round	36"Round x 30"H	\$226.00		\$	-
99-05036-10	27 lbs.	Blanco Café Table White/Chrome 30" Round	30"Round x 30"H	\$220.00		\$	-
99-05036-11	34 lbs.	Blanco Café Table White/Chrome 36" Round	36"Round x 30"H	\$226.00		\$	-
99-05036-22	40 lbs.	Fuze Café Table	36"Square x 30"	\$249.00		\$	-
99-05036-12	25 lbs.	Blanco Café Table White/Chrome 24"Square	24"Square x 30"H	\$220.00		\$	-
99-05036-13	63 lbs.	Blanco Café Table White/Chrome Rectangle	72"W x 24"D x 30"H	\$341.00		\$	-
99-05036-20	25 lbs.	Spectrum Café Table Red	24"Square x 29"H	\$238.00		\$	-
99-05036-21	25 lbs.	Spectrum Café Table Blue	24"Square x 29"H	\$238.00		\$	-
99-05036-18	25 lbs.	Spectrum Café Table Purple	24"Square x 29"H	\$238.00		\$	-
99-05036-19	25 lbs.	Spectrum Café Table Green	24"Square x 29"H	\$238.00		\$	-
05090-0001	90 lbs.	Aspen Dining Table	72"W x 30"D x 30"H	\$526.00		\$	-

05088-0505	200 lbs.	Brio Dining Table	96"W x 48"D x 30"H	\$706.00	\$	-
Office Seating (Pg. 26 & 27)						
14136-0002	38 lbs.	Tamiri Black Leather High Back Chair	25"W x 27"D x 45"H	\$278.00	\$	-
14176-0007	37 lbs.	Tamiri Black Leather Mid Back Chair	27"Square x 39"H	\$244.00	\$	-
14128-0002	41 lbs.	Tamiri Black Leather Guest Chair	25"W x 26"D x 37"H	\$226.00	\$	-
14136-0081	40 lbs.	Accord Black Leather High Back	25"Square x 44"H	\$347.00	\$	-
14136-0010	40 lbs.	Accord White Leather High Back	25"Square x 44"H	\$347.00	\$	-
14250-0013	36 lbs.	Goal Black Task Chair With Arms	25"Square x 39"H	\$185.00	\$	-
14250-0014	38 lbs.	Goal Black Task Chair Armless	21"W x 25"D x 39"H	\$169.00	\$	-
14136-0080	40 lbs.	Enterprise High Back Black Fabric Conference Chair	25"W x 27"D x 45"H	\$244.00	\$	-
14176-0046	35 lbs.	Enterprise Mid Back Black Fabric Conference Chair	24"W x 26"D x 39"H	\$226.00	\$	-
14128-0096	30 lbs.	Enterprise Guest Black Fabric Conference Chair	25"W x 27"D x 37"H	\$208.00	\$	-
14307-0003	36 lbs.	Goal Black Drafting Stool - Arms	25"W x 24"D x 48"H	\$197.00	\$	-
14307-0004	30 lbs.	Goal Black Drafting Stool - Armless	21"W x 24"D x 48"H	\$185.00	\$	-
Conference Tables (Pg. 27)						
14062-0105	97 lbs.	42" Round Conference Table - Black	42" Round x 29"H	\$307.00	\$	-
14062-0106	97 lbs.	42" Round Conference Table - Mahogany	42" Round x 29"H	\$307.00	\$	-
14062-0224	175 lbs.	Conference Rectangle Table 6' - Black	72"W x 36"D x 30"H	\$521.00	\$	-
14062-0220	175 lbs.	Conference Rectangle Table 6' - Mahogany	72"W x 36"D x 30"H	\$521.00	\$	-
14062-0281	175 lbs.	Conference Rectangle Table 6' - White	72"W x 36"D x 30"H	\$549.00	\$	-
14062-0225	220 lbs.	Conference Rectangle Table 8' - Black	96"W x 48"D x 30"H	\$561.00	\$	-
14062-0226	220 lbs.	Conference Rectangle Table 8' - Mahogany	96"W x 48"D x 30"H	\$561.00	\$	-
14062-0282	220 lbs.	Conference Rectangle Table 8' - White	96"W x 48"D x 30"H	\$590.00	\$	-
Office Furniture (Pg. 28 & 29)						
14309-0001	125 lbs.	Computer Kiosk - Black	24"Square x 42"H	\$451.00	\$	-
14179-0005	125 lbs.	Computer Kiosk - White	24"Square x 42"H	\$451.00	\$	-
14029-0098	56 lbs.	5 Shelf Bookcase - Black	36"W x 12"D x 72"H	\$434.00	\$	-
14029-0091	55 lbs.	5 Shelf Bookcase - Mahogany	36"W x 12"D x 72"H	\$434.00	\$	-
14072-0108	225 lbs.	Black Credenza	60"W x 20"D x 29"H	\$405.00	\$	-
14083-0105	290 lbs.	Black Double Pedestal Desk	60"W x 30"D x 29"H	\$462.00	\$	-
14072-0038	225 lbs.	Genoa Storage Credenza - Mahogany - 2 Drawer	66"W x 20"D x 29"H	\$405.00	\$	-
14072-0039	200 lbs.	Genoa Kneespace Storage Credenza - Mahogany	66"W x 20"D x 29"H	\$405.00	\$	-
14083-0117	290 lbs.	Genoa Exec. Desk - Mahogany - Double Pedestal	72"W x 36"D x 29"H	\$480.00	\$	-
05088-0365	70 lbs.	Vivid Café - Square Table Glass	42"Square x 30"H	\$377.00	\$	-
05088-0364	90 lbs.	Vivid Café - Rectangle Table Glass	60"W x 36"D x 30"H	\$434.00	\$	-
05088-0498	77 lbs.	Brooklyn II Rect Dining Table	60"W x 36"D x 30"H	\$451.00	\$	-
05088-0499	59 lbs.	Brooklyn II Round Dining Table	42" Round x 30"H	\$354.00	\$	-
05090-0001	90 lbs.	Aspen Dining Table	72"W x 30"D x 30"H	\$526.00	\$	-
05088-0505	200 lbs.	Brio Dining Table	96"W x 48"D x 30"H	\$706.00	\$	-
Metal File & Storage Cabinets (Pg. 30)						
14148-0001	35 lbs.	2 Drawer Vertical File - Letter Size Black	15"W x 25"D x 29"H	\$151.00	\$	-
14147-0001	35 lbs.	2 Drawer Vertical File - Legal Size Black	18"W x 25"D x 29"H	\$197.00	\$	-
14148-0002	45 lbs.	4 Drawer Vertical File - Letter Size Black	15"W x 25"D x 52"H	\$203.00	\$	-
14147-0002	45 lbs.	4 Drawer Vertical File - Legal Size Black	18"W x 25"D x 52"H	\$226.00	\$	-
14143-0006	100 lbs.	2 Drawer Lateral File - Black	36"W x 18"D x 27"H	\$203.00	\$	-
14143-0144	125 lbs.	2 Drawer Lateral File - Black	36"W x 20"D x 29"H	\$203.00	\$	-
14143-0008	170 lbs.	4 Drawer Lateral File - Black	36"W x 18"D x 54"H	\$249.00	\$	-
14034-0015	135 lbs.	Storage Cabinet - Black	36"W x 18"D x 72"H	\$249.00	\$	-
Pedestals (Pg. 31)						
12091-0023	50 lbs.	Display Pedestal 14" x 42" Black	14"Square x 42"H	\$301.00	\$	-
12091-0004	120 lbs.	Display Pedestal 24" x 42" Black	24"Square x 42"H	\$365.00	\$	-
12091-0002	55 lbs.	Display Pedestal 18" x 42" Black	18"Square x 42"H	\$336.00	\$	-
12091-0030	50 lbs.	Display Pedestal 14" x 42" White	14"Square x 42"H	\$301.00	\$	-
12091-0024	45 lbs.	Display Pedestal 14" x 36" Black	14"Square x 36"H	\$255.00	\$	-
12091-0034	75 lbs.	Display Pedestal 24" x 36" Black	24"Square x 36"H	\$365.00	\$	-
12091-0031	45 lbs.	Display Pedestal 14" x 36" White	14"Square x 36"H	\$255.00	\$	-
12091-0033	75 lbs.	Display Pedestal 24" x 36" White	24"Square x 36"H	\$365.00	\$	-
12091-0025	40 lbs.	Display Pedestal 14" x 30" Black	14"Square x 30"H	\$238.00	\$	-
12091-0003	80 lbs.	Display Pedestal 24" x 30" Black	24"Square x 30"H	\$347.00	\$	-
12091-0001	45 lbs.	Display Pedestal 18" x 30" Black	18"Square x 30"H	\$244.00	\$	-
12091-0032	40 lbs.	Display Pedestal 14" x 30" White	14"Square x 30"H	\$238.00	\$	-
14309-0001	125 lbs.	Locking Pedestal Black	24"Square x 42"H	\$451.00	\$	-
14179-0005	125 lbs.	Locking Pedestal White	24"Square x 42"H	\$451.00	\$	-
12091-0055	24 lbs.	Fuze Pedestal	16"Square x 44"H	\$249.00	\$	-
12091-0043	24 lbs.	London Pedestal	16"Square x 44"H	\$249.00	\$	-
Miscellaneous Items (Pg. 32)						
14189-0066	50 lbs.	Stanchion Chrome	41"H	\$70.00	\$	-
11526-0001	2 lbs.	Stanchion Rope - Red Velour	6' L	\$36.00	\$	-
14308-0009	8 lbs.	Literature Stand - Black	15"W x 12"D x 53.5"H	\$169.00	\$	-
14308-0010	8 lbs.	Literature Stand - Aluminum	15"W x 12"D x 53.5"H	\$169.00	\$	-
14308-0005	7 lbs.	Literature Rack - Black Metal	10.5"W x 9.5"D x 57"H	\$174.00	\$	-
01209-0003	50 lbs.	Compact Refrigerator Black - 4.0 Cu Ft	21"W x 22"D x 32"H	\$313.00	\$	-
Lighting (Pg. 33)						
09417-0001	4 lbs.	Brushed Steel Table Lamp - White	26"H	\$123.00	\$	-
09392-0001	8 lbs.	Brushed Steel Floor Lamp - White	66"H	\$169.00	\$	-

09417-0001	7 lbs.	Brushed Nickel Table Lamp - White	29"H	\$123.00		\$	-
09392-0001	12 lbs.	Brushed Nickel Floor Lamp - White	60"H	\$169.00		\$	-
09417-0001	7 lbs.	Rubbed Bronze Table Lamp - White	28"H	\$123.00		\$	-
09392-0001	11 lbs.	Rubbed Bronze Floor Lamp - White	60"H	\$169.00		\$	-
09392-0001	7 lbs.	Neutrino Steel Floor Lamp - Steel	67"H	\$157.00		\$	-

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Please make payments payable to: RPMXPO
242 Westfork Court Suite A
Lithia Springs GA 30122

Total Product		\$	-
Late Fee %		\$	-
Sub Total		\$	-
Sales Tax %		\$	-
Total Amount Due		\$	-

Company Name	-			
Street Address				
City				
State				
Zip Code		Signature		
Name / Date of Show				
Booth Number	-	Date		
Contact Name		Email Address		
Contact Cell		Fax #		
Special Instructions:				