



Inbound/ Outbound Target Information

September 11-13, 2023 · Las Vegas, Nevada USA

Targeted
Move-In and
Move-Out
Information

Target dates for all inbound and outbound freight have been assigned to each PACK EXPO exhibitor for installation (move-in) and dismantle (move-out). Please see here for your target information: <u>TARGET MOVE-IN PLAN</u> and <u>TARGET MOVE-OUT PLAN</u>.

Targeted shipments should check-in **at least 2-hours** prior to appointed time to insure a scheduled move-in and move-out. Marshalling Yard Hours are 5:00 am - 3:00 pm. Unless otherwise noted in the Quick Facts.

PACK EXPO Services is <u>not</u> responsible for waiting time charges.

Important: All drayage/material handling is included in your space rate, provided your shipment/truck checks in at the PES Marshalling Yard by 2:00 pm on your assigned-targeted move-in date and time. A special assessment will apply to off-target shipments (inbound only) and advance warehouse shipments. See the Material Handling Rates form for rates.

Advance Warehouse: Those exhibitors who ship to the Advance Warehouse will have their materials automatically delivered to their booths by the assigned target date and time.

International and Canadian Shipments: Neither PES, PMMI nor the Las Vegas Convention Center (LVCC), can provide a tax ID number for customs clearance. All freight should be consigned to a certified broker for customs clearance to ensure on-time delivery of freight to the show.

<u>Target Change Requests:</u> If your company cannot adhere to the scheduled inbound and/or outbound dates as assigned, complete and submit a <u>Freight Target Change Request Form</u> by **Monday**, **July 31, 2023**.

PACK EXPO Services <u>cannot</u> guarantee that your scheduled date can be changed; however, we will try to accommodate your needs. PACK EXPO Services will notify the exhibitor in writing if their target date change has been approved.

Inbound Shipments The target floor plans are color-coded to indicate the freight receiving target date assigned to each booth. Please note that all exhibit halls are shown on this plan. Please do not arrive prior to your scheduled target move-in date.

The following tips will help you understand and use the floor plan and the freight target program.

- To determine your assigned target date and time, find your booth and match the color to the key.
- Inbound target date and time is for check in to the Marshalling Yard only. Actual unloading could take hours. Target dates apply to machinery and display materials only.
- Target assignments have been determined by booth size and location on the show floor.

Outbound Shipments

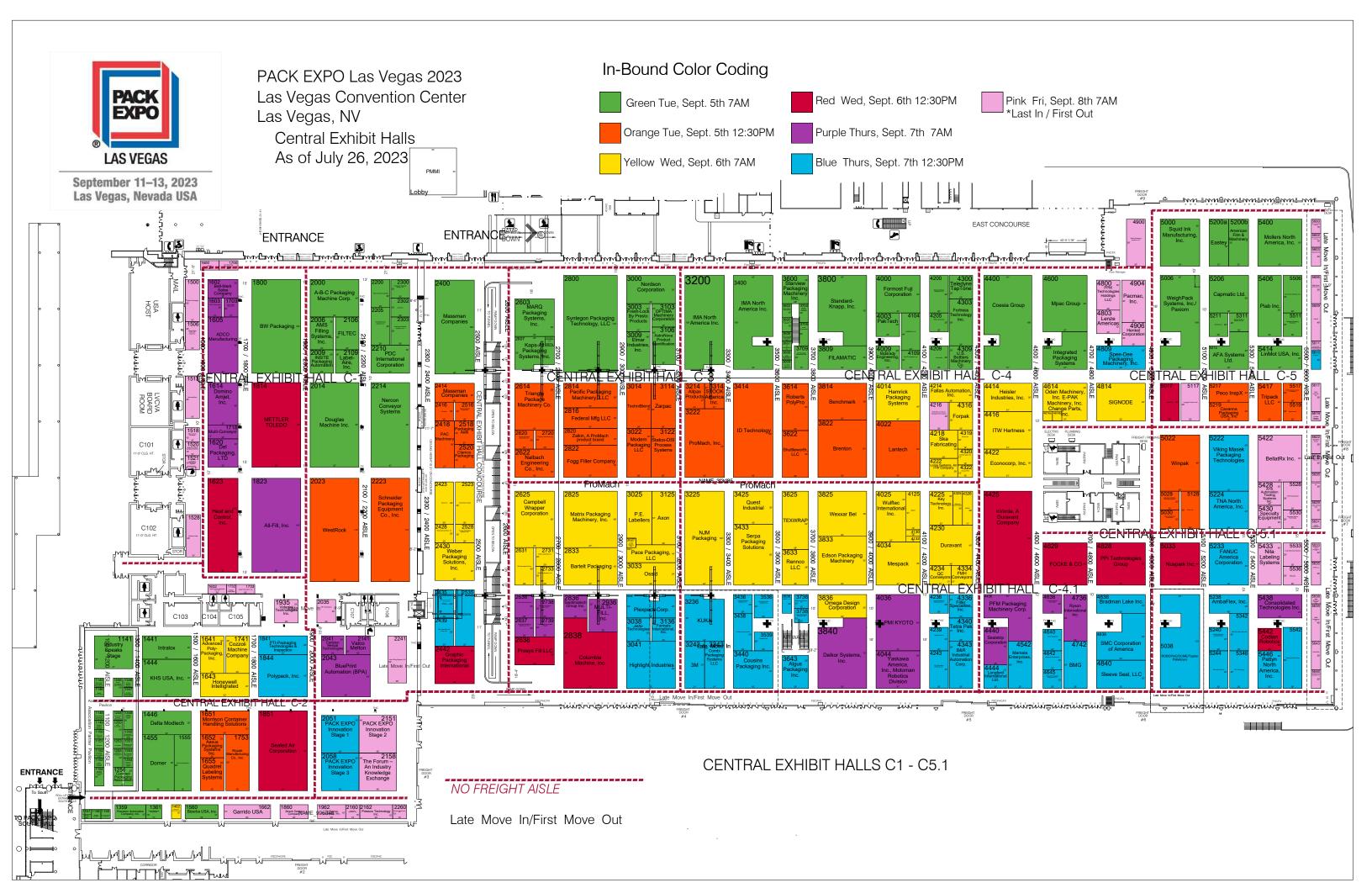
Your assigned outbound target is the day your freight is to be removed from the exhibit hall. The PES Marshalling Yard opens at 5:00 am for outbound shipments. All vehicles are handled on a first-come, first-served basis. Vehicles must check-in prior to 2:00 pm on their assigned target date.

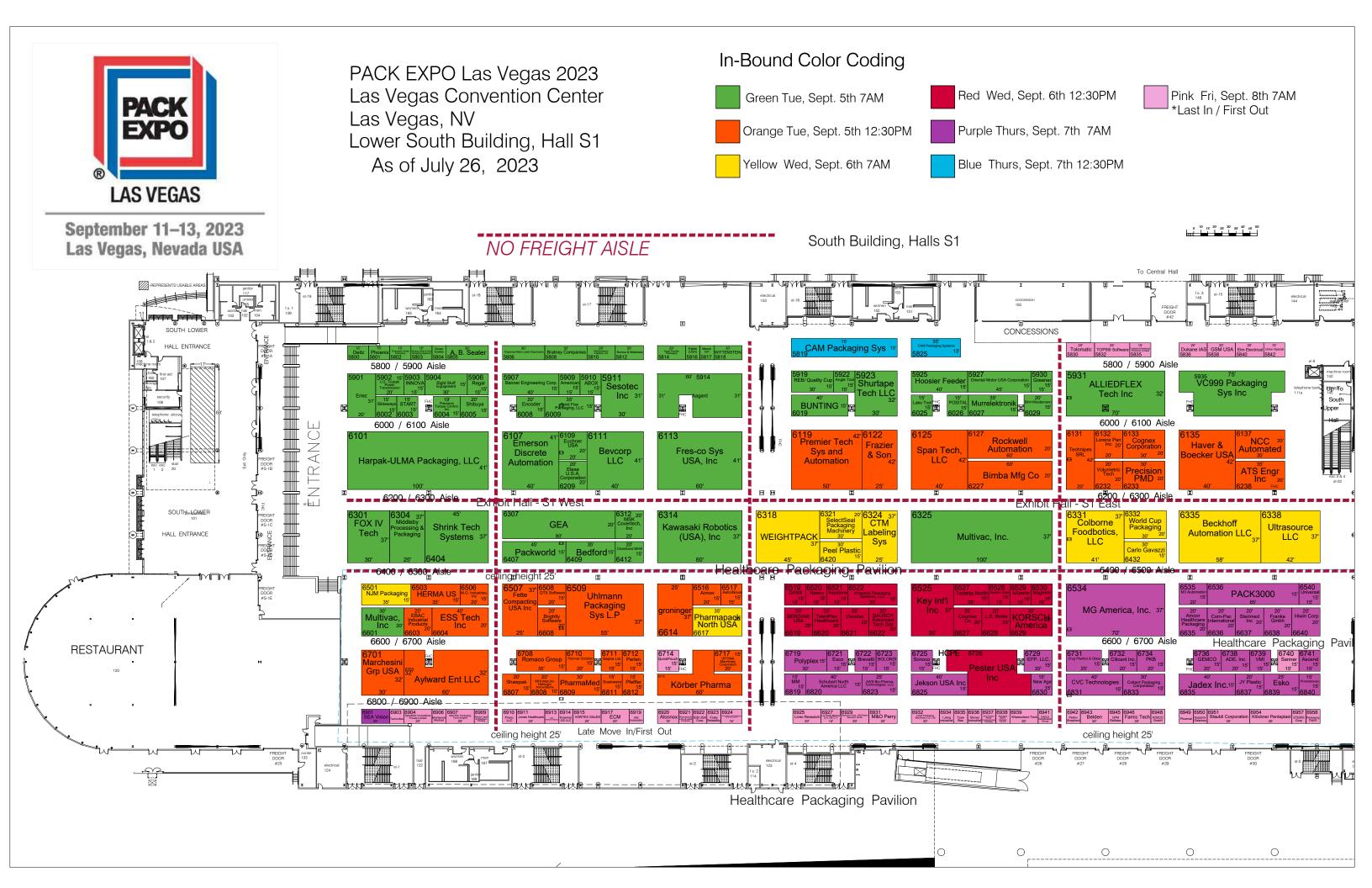
Exhibitors with an outbound target date of Saturday, September 16, 2023, must have their trucks checked-in by 9:00 am.

Exhibitors are assigned a one (1) day outbound targeted move-out. If you need more than one (1) day, please contact PACK EXPO Services.

If the carrier's name listed on the outbound material handling agreement does not match the name of the carrier that checks-in to pick up your company's freight, it will not be released. A special assessment will apply to any shipment returning to the warehouse at the conclusion of the show. The fee is \$.30 per pound, with a \$300 minimum.

Outbound Driver Information Sheet: All drivers will be required to fill out this before checking in at the marshalling area office to load out. This Form is for outbound only.







PACK EXPO Las Vegas 2023 Las Vegas Convention Center Las Vegas, NV Lower South Building, Hall S2 As of July 26, 2023

In-Bound Color Coding

Red Wed, Sept. 6th 12:30PM Green Tue, Sept. 5th 7AM

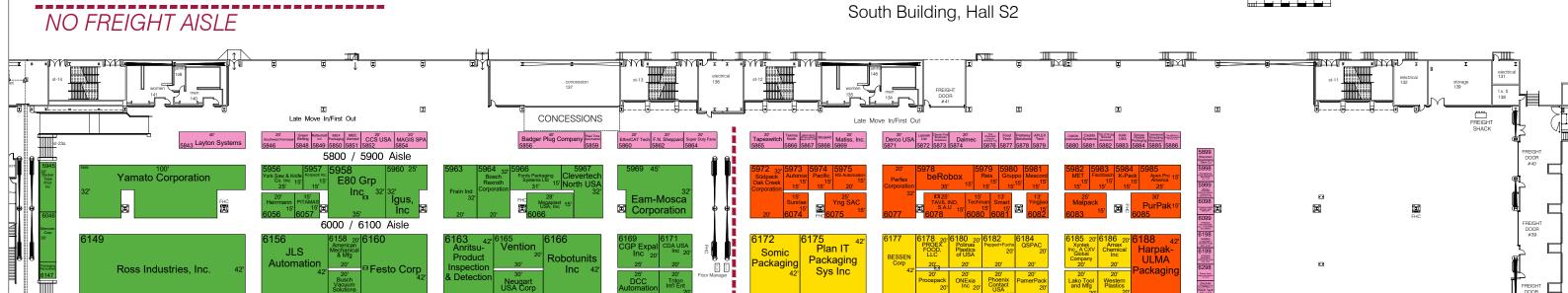
Orange Tue, Sept. 5th 12:30PM Purple Thurs, Sept. 7th 7AM

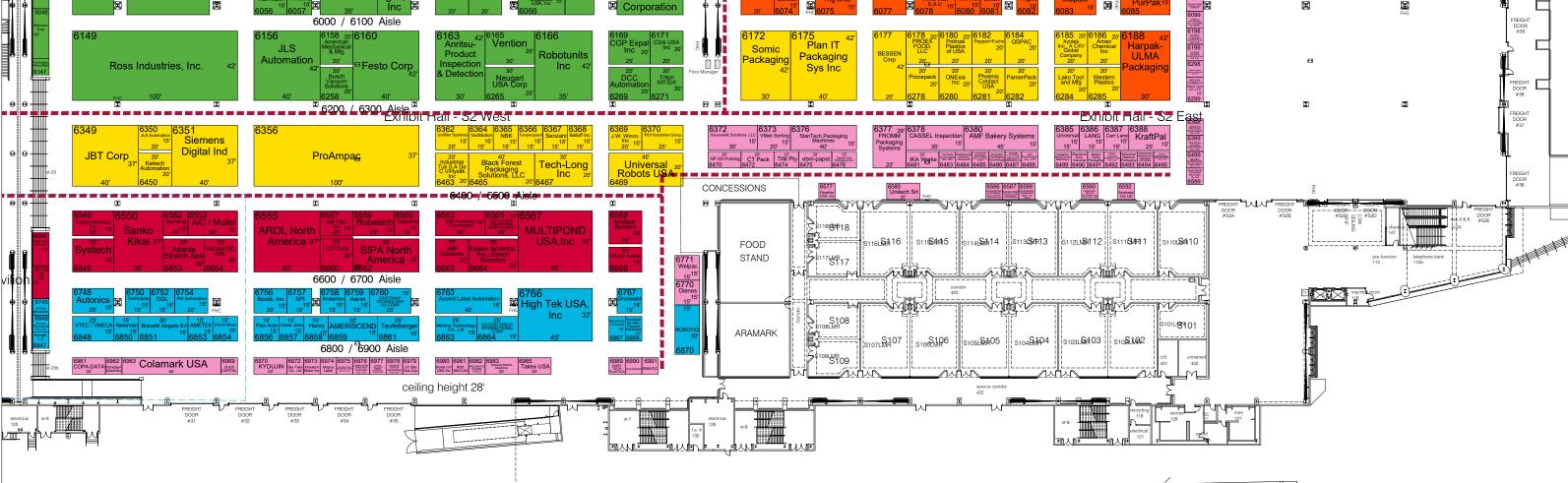
Yellow Wed, Sept. 6th 7AM

Blue Thurs, Sept. 7th 12:30PM

Pink Fri, Sept. 8th 7AM

*Last In / First Out



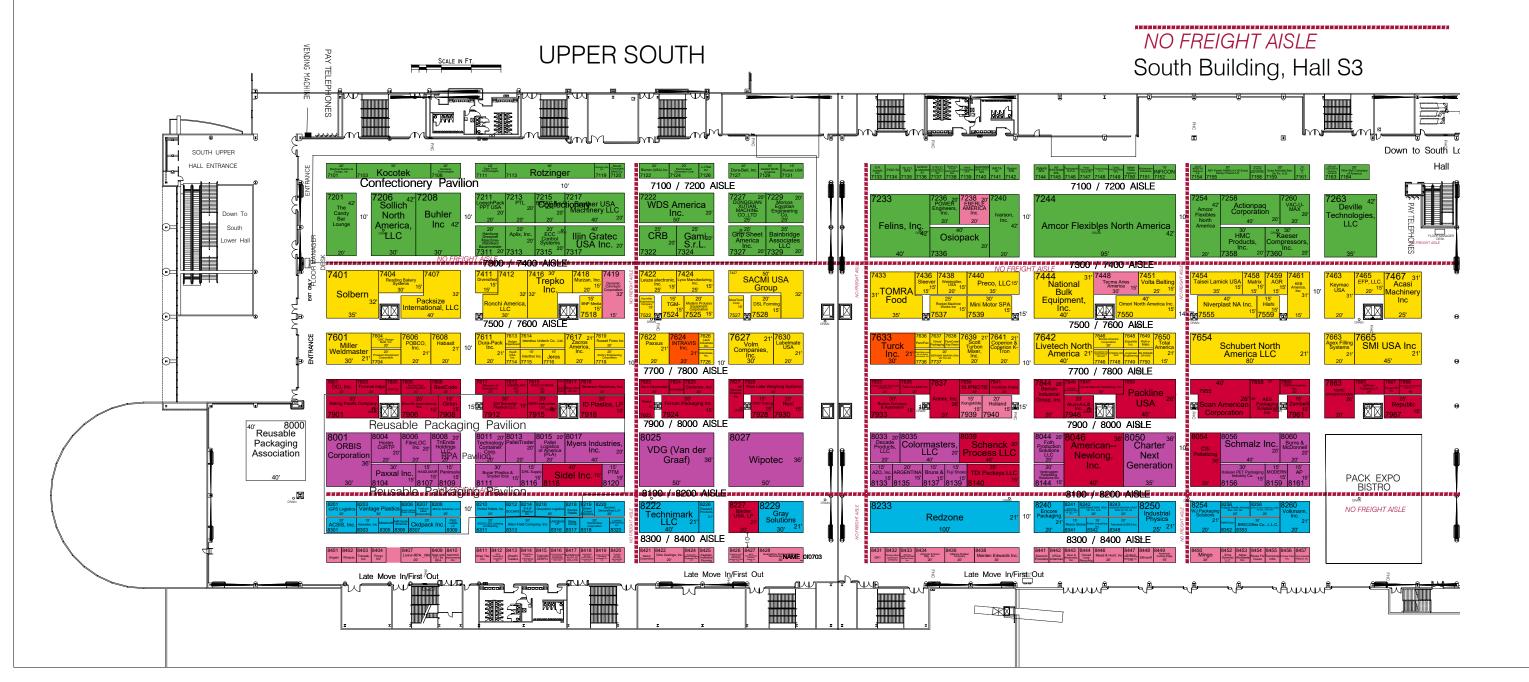




PACK EXPO Las Vegas 2023 Las Vegas Convention Center Las Vegas, NV Upper South Building, Hall S3 As of July 26, 2023

In-Bound Color Coding Green Tue, Sept. 5th 7AM Red Wed, Sept. 6th 12:30PM Pink Fri, Sept. 8th 7AM *Last In / First Out Purple Thurs, Sept. 7th 7AM

Blue Thurs, Sept. 7th 12:30PM



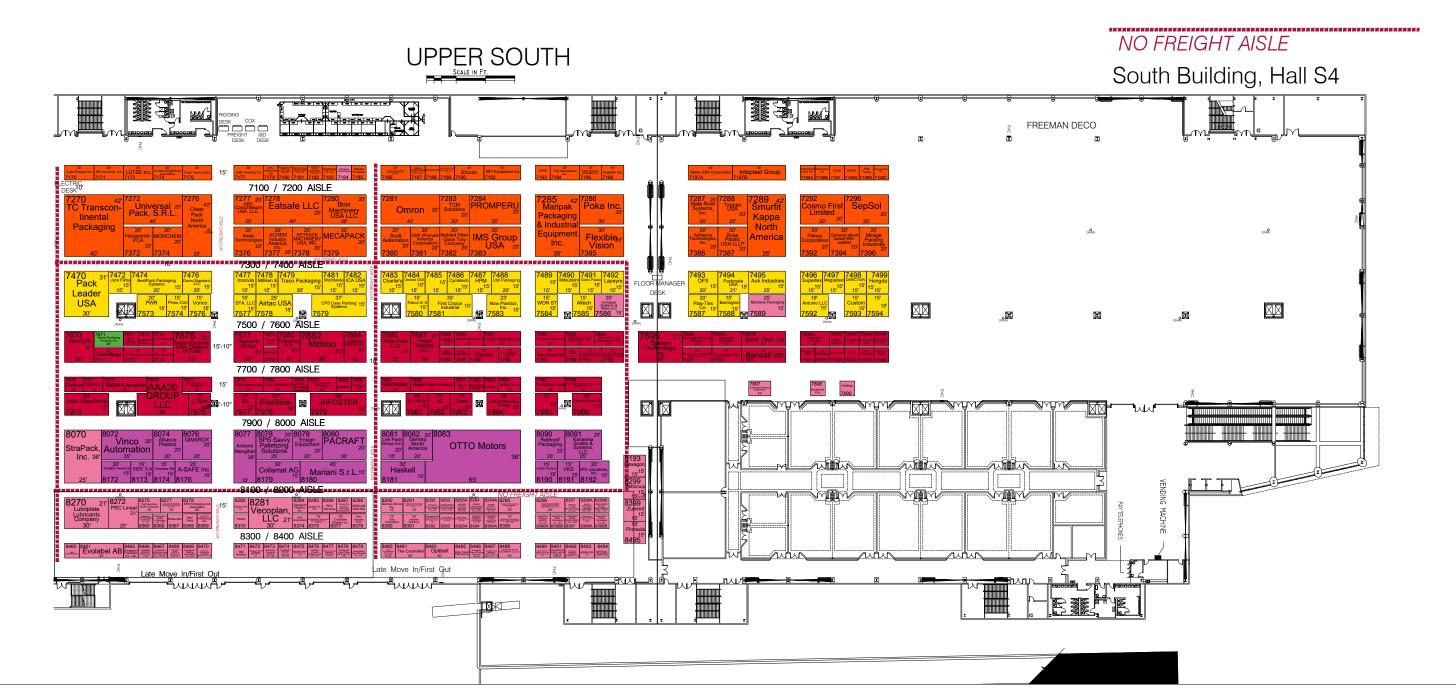
Yellow Wed, Sept. 6th 7AM



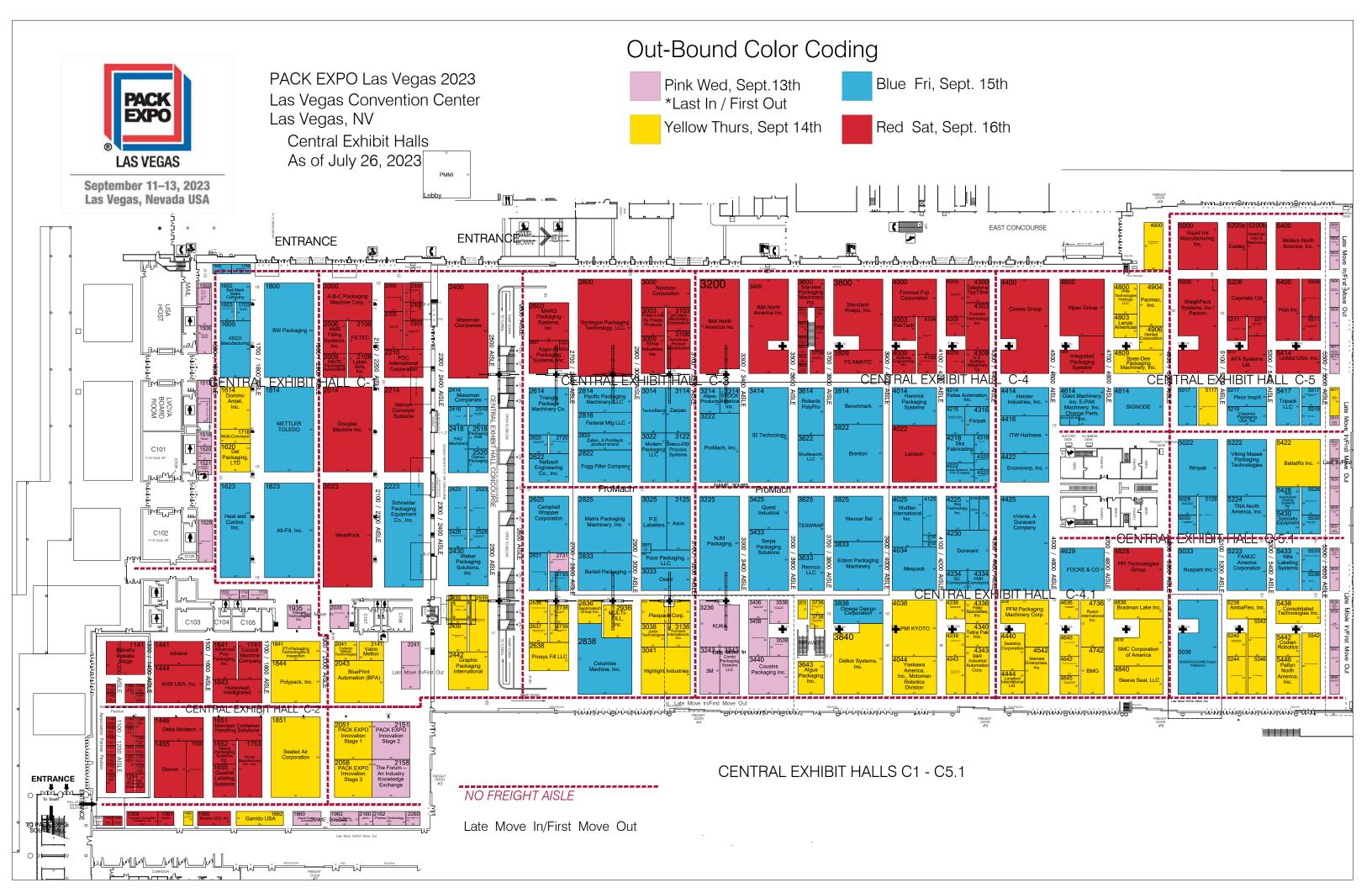
PACK EXPO Las Vegas 2023 Las Vegas Convention Center Las Vegas, NV Upper South Building, Hall S4 As of July 26, 2023

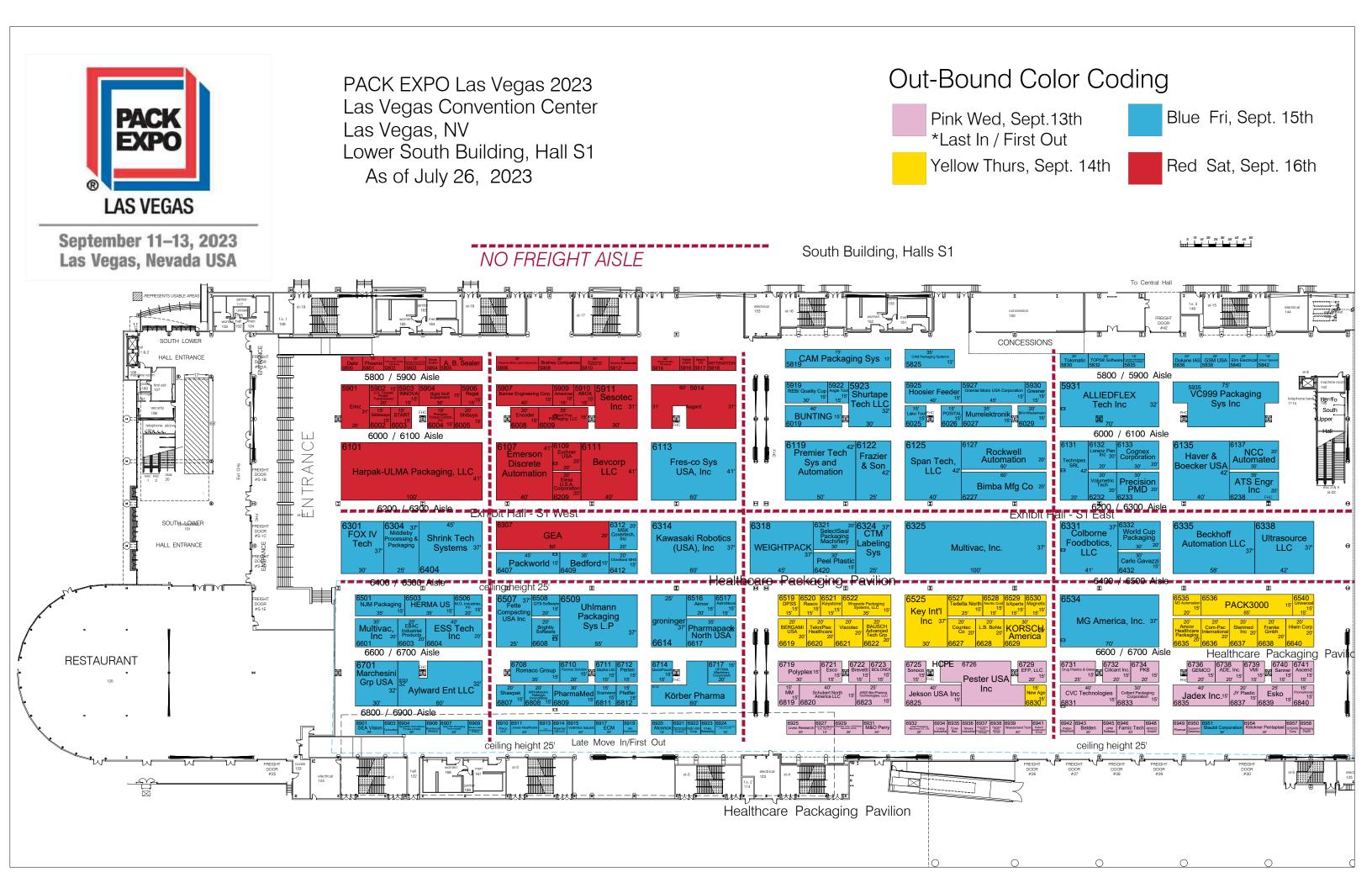
In-Bound Color Coding













PACK EXPO Las Vegas 2023 Las Vegas Convention Center Las Vegas, NV Lower South Building, Hall S2 As of July 26, 2023

Out-Bound Color Coding

Pink Wed, Sept.13th *Last In / First Out

Yellow Thurs, Sept. 14th

Red Sat, Sept. 16th

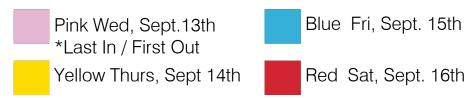
Blue Fri, Sept. 15th

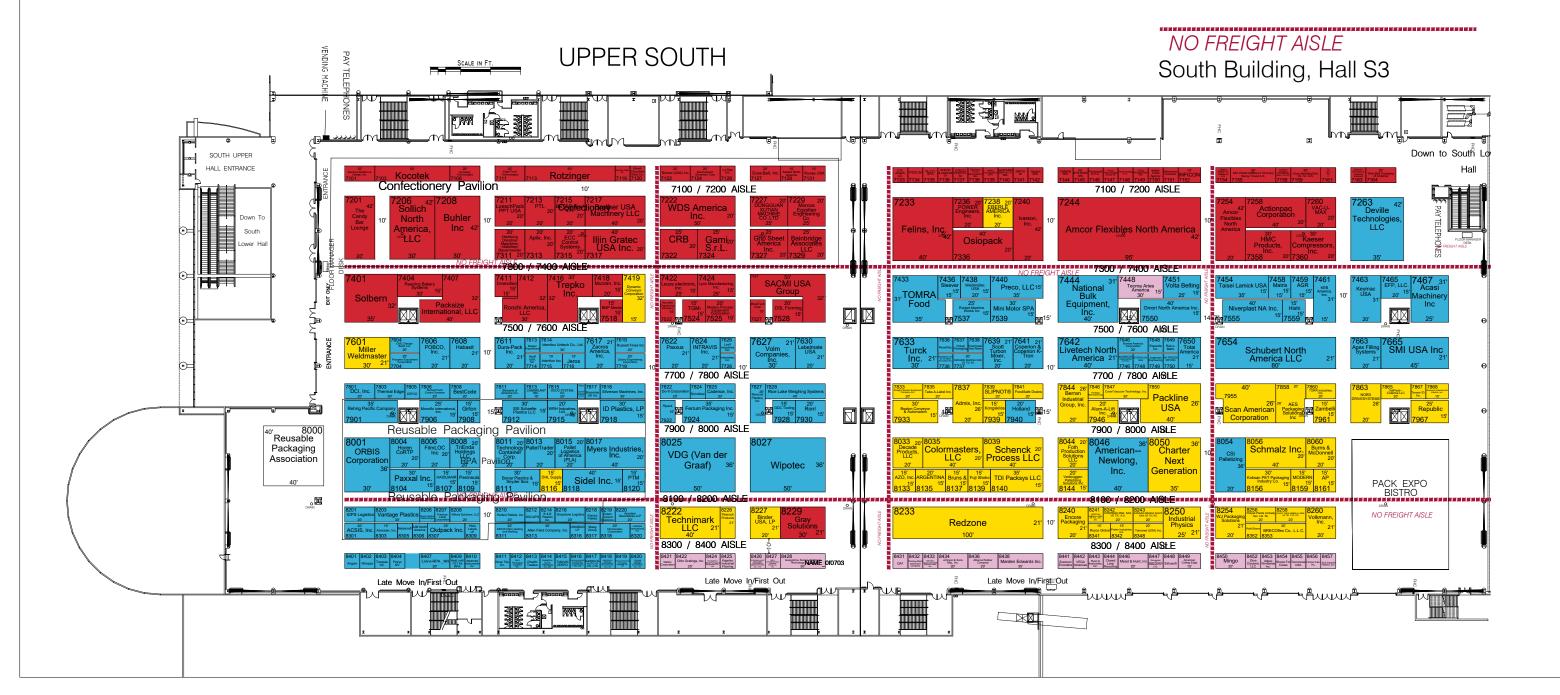




PACK EXPO Las Vegas 2023 Las Vegas Convention Center Las Vegas, NV Upper South Building, Hall S3 As of July 26, 2023

Out-Bound Color Coding







PACK EXPO Las Vegas 2023 Las Vegas Convention Center Las Vegas, NV Upper South Building, Hall S4 As of July 26, 2023

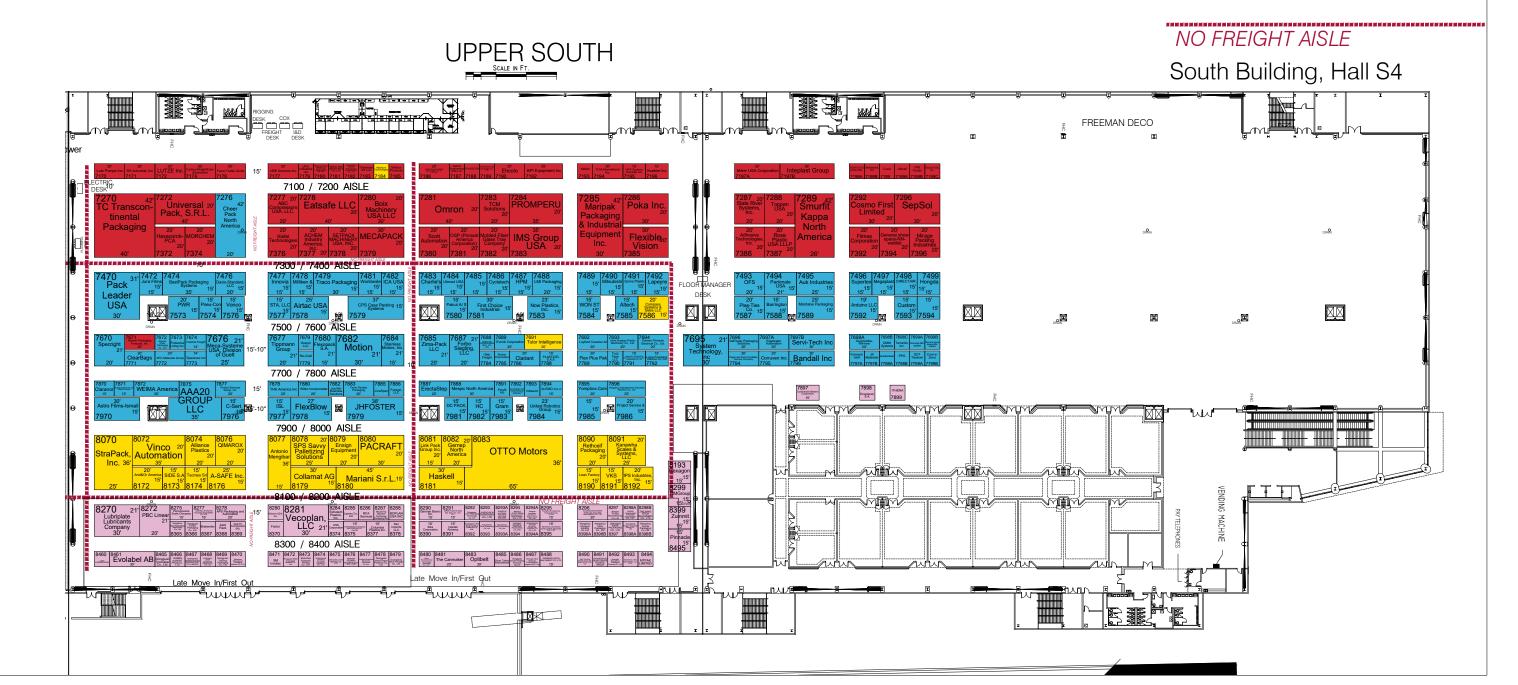
Out-Bound Color Coding

Pink Wed, Sept.13th *Last In / First Out

Blue Fri, Sept. 15th

Yellow Thurs, Sept 14th

Red Sat, Sept. 16th





PACK EXPO Las Vegas 2023 Las Vegas Convention Center Las Vegas, NV North Exhibit Halls As of July 26, 2023

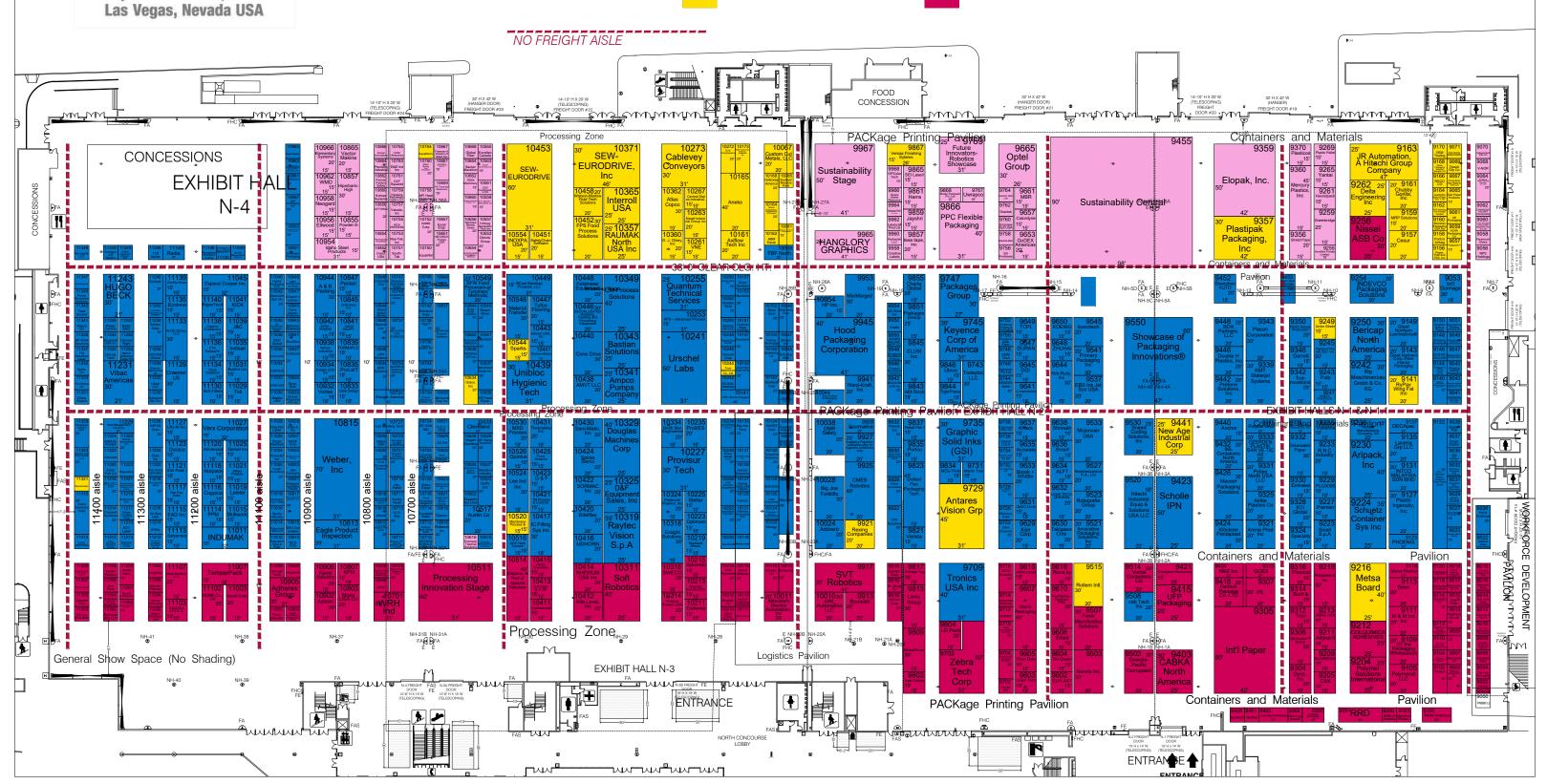
Out-Bound Color Coding

Pink Wed, Sept.13th
*Last In / First Out

Blue Fri, Sept. 15th

Yellow Thurs, Sept 14th

Red Sat, Sept. 16th







Marshalling Yard Directions

Discount Deadline: July 31, 2023

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Marshalling Yard

A Marshalling Service has been established to help ease congestion at the facility and better utilize dock space. All vehicles, including cars, with materials for delivery, must check-in at the marshalling yard located at the corner of Ensworth Street and West Post Road (see map in this section).

Marshalling Yard Address

PACK EXPO Services Marshalling Yard 2982 West Post Road Las Vegas, NV 89119

Check-In (EXHIBITORS: PLEASE INFORM YOUR CARRIER)

- Targeted shipments should check-in at least 2-hours prior to appointed time.
- Late Driver Check-In: Drivers checking in after 2:00 pm are not guaranteed straight time rates.
- Marshalling staff hours

Move-In: 5:00 am to 3:00 pm Move-Out: 5:00 am to 3:00 pm

NOTE: For break of show on September 13, 2023, hours will be 12:00 pm to 6:00 pm. Drivers that have signed in and matched to exhibitor Material Handling Agreements (MHAs) will be dispatched that night.

Please see the **Quick Facts** for specific **Move-In** and **Move-Out** times and Driver Check-In Deadlines.

If the driver does not have a document with sufficient information describing the shipment(s), they will be delayed until we attain the proper information.

Once a driver has checked in, a numbered card will be given to them for placement in the window of their vehicle. The numbered card identifies the building and area in which they will be unloaded. The driver will be advised when to proceed to their designated area. The numbered card must be displayed in the vehicle's windshield at all times.

The State of Nevada legal trailer restrictions are 8'6" in width and 13'6" in height. Questions may be directed to:

Nevada Department of Transportation 1263 South Steward Street Carson City, NV 89712 Phone: (775)888-7000

Please make sure your trucking company has a copy of this information.

Driving Directions

From the Marshalling Yard to Las Vegas Convention Center:

- Exit the Marshalling Yard
- Go Straight on Ensworth St.
- Left (East) on W. Sunset Rd.
- Left (North) on Las Vegas Blvd.
- Right (East) on Hacienda Ave./Mandalay Bay Rd.
- Continue onto Giles St.
- Slight Right (East) at E. Reno Ave.





Marshalling Yard Directions

Discount Deadline: July 31, 2023

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(continued on following page based on Hall being delivered to)

To Deliver to Central Hall Door 1 and South Hall Doors 26-52:

- Reno Ave. becomes Koval after passing Tropicana.
- Right (East) on to Flamingo (3rd traffic light)
- Left (North) onto Paradise Rd.
- Cross Twain/Sands Ave.
- Right at the South Hall Access, just past the Renaissance Hotel.
- Traffic Control will direct you to the correct door.

To Deliver to Central Hall Doors 3-6:

- Traveling on Reno Ave., turn Right (East) onto Tropicana Ave.
- · Left (North) on Swenson St.
- As you cross Dessert Inn, Swenson St. becomes Joe W. Brown St.
- First Left onto the LVCC property.
- Traffic Control will direct you to the correct door.

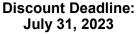
To Deliver to Central Hall Doors 9-10:

- Traveling on Reno Ave., turn Right (East) onto Tropicana Ave.
- Left (North) on Swenson St.
- As you cross Dessert Inn, Swenson St. becomes Joe W. Brown St.
- Third Left onto the LVCC property.
- Traffic Control will direct you to the correct door.

To Deliver to North Hall Doors 14-24 and Hilton Door B-C:

- Traveling on Reno Ave., turn Right (East) onto Tropicana Ave.
- Left (North) on Swenson St.
- As you cross Dessert Inn, Swenson St. becomes Joe W. Brown St.
- Pass the Convention Center and take the 4th Left onto access road just before the Las Vegas Hilton parking garage.
- Traffic Control will direct you to the correct door.

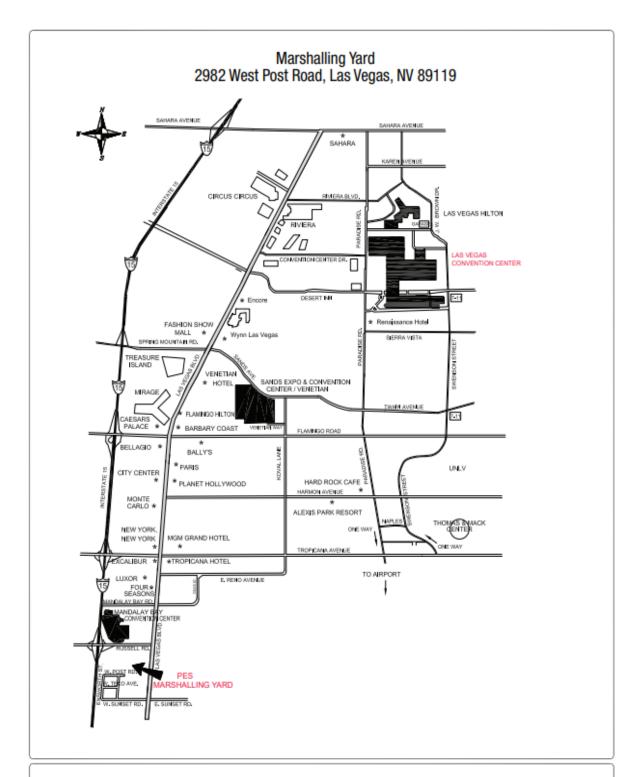
See the following map for trucking flow once your carrier is dispatched from the Marshalling Yard.







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DISCLAIMER: This Document is a general layout of the PES Marshalling Yard Map. This document is for information only purposes only. No warranty as to accuracy is given as to road locations, efficiency or route usability, and conditions may create changes in route availability. PES cannot attest to its accuracy and PES is not liable for use or reliance on this document. Any persons relying on this document assume all risk of use.





Freight Target Change Request

September 11-13, 2023 · Las Vegas, Nevada USA

If your company cannot adhere to the scheduled inbound and/or outbound target dates and times assigned, you may request a Target Change from PACK EXPO Services (PES).

All requests for changes must be received by Monday, July 31, 2023.

PACK EXPO Services <u>cannot</u> guarantee that your scheduled date can be changed; however, we will try to accommodate your request. PES will notify the exhibitor in writing if their target date change has been approved or denied.

To Submit a Target Change Request, please fill out this form and submit to targetchange@packexposervices.com.

Company Name:	
Booth Number:	
Name of Person Requesting the Target Change:	
Position:	
Phone Number:	
Email:	
Type of Change Requested (Inbound/Outbound/Both):	
Existing Inbound Target Date and Time:	
Requested Inbound Target Date and Time:	
Existing Outbound Target Date and Time:	
Requested Target Outbound Date and Time:	
Reason for Target Change Request:	



5931 West Campus Circle Drive Irving, Texas 75063 Phone: (972) 751-9400 Fax: (972) 751-9500

www.packexpolasvegas.com



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Material Handling Information

What is Material Handling?

Material handling (drayage) is the process of receiving your materials or equipment either at the advanced warehouse before the show or at show site. The service includes delivering your booth, removing empty containers for storage during the show, returning the empty containers to your booth after the show, delivering your materials back to the dock, and loading on your outbound carrier for outbound shipping

All material handling charges for direct shipments are already included in your space rate regardless of weight or number of shipments, provided your shipment/trucks check-in at the PACK EXPO Services (PES) Marshalling Yard by 2:00 PM on your assigned targeted move-in date. This pre-paid fee also includes a one-time spot of equipment and display material. Any additional rigging or booth work will be done at the exhibitor's expense. Exhibitors must be in the booth in order to take advantage of the one-time spot.

Any freight which requires assembly, unskidding, uncrating, unbolting, stacking, or special equipment for unloading (including 30,000 lb. forklifts and cranes) and anything else which makes your machinery or freight non-show ready is NOT eligible for the one-time spot. Additional rigging and material handling charges could apply. All outbound material handling is included in the space rate and no overtime charges will apply.

NOTE: Space rate includes material handling for the Primary Exhibitor's display material and equipment only. Additional product or equipment not from the Primary Exhibitor is subject to additional billing. Primary Exhibitor is defined as the exhibitor who signs the Exhibit Space Application and Contract.

Benefits of Using the Advanced Warehouse

- · Advance tracking of your show freight
- · Shipments are planned to be delivered by 10:00 am on your assigned target date
- Inspection of your show freight at the warehouse, if necessary
- · Exhibitors will be notified when their freight arrives at the warehouse
- Guaranteed advance rate on hanging signs if qualifications are met (see hanging sign form)

THE COST FOR ADVANCE WAREHOUSE SHIPPING IS \$0.25 per pound (\$250.00 MINIMUM)

Advanced Warehouse Cost

Benefits of

Advanced

Warehouse

This Rate Includes:

- Unloading and storage
- Reloading and delivery to show site

Shipping back to the warehouse at the close of the show will incur an additional \$0.30 per pound charge with a \$300.00 minimum.

Advanced Warehouse Guidelines

Guidelines for Warehouse Shipments

- · Advance shipments should not arrive before Monday, July 17, 2023
- · Dimensions of the freight should not exceed 98 inches high x 100 inches wide
- The single heaviest piece should not exceed 5000lbs.
- · Warehouse Dock Door size: 9' wide x 10' high
- The warehouse will receive shipments Monday through Friday during the hours of 8:00 am to 2:00 pm, Pacific Time
- All advance shipments must arrive at the warehouse by Friday, August 25, 2023. After this date the shipments will be directed to the Las Vegas Convention Center.
- Only crated, boxed or skidded shipments will be received at the warehouse. NO LOOSE OR UNCRATED SHIPMENTS.
- No bulk or loose carpet shipments will be accepted
- All carpet must be skidded and separated by Booth Number
- · Collect shipments will NOT be accepted. Send freight pre-paid.
- PES is not responsible for any wait time charges from exhibitor's transportation providors.



Advance Warehouse Address

Advance Warehouse Address

PACK EXPO Las Vegas 2023 Exhibiting Company Name Booth # c/o GES and PACK EXPO Services 7000 Lindell Road Las Vegas, NV 89118

Direct to Show Site Shipments

Direct to Show Site Shipments:

TARGET TIME IS FOR CHECK-IN AT THE MARSHALLING YARD ONLY! Actual unloading can take many hours. PES is not liable for wait time charges for carriers. Do not schedule your labor at your target time.

Special Assessment fees may be applied to any inbound shipment which checks-in to the marshaling yard after 2:00 pm Monday through Friday, or any off target shipments on Saturday or Sunday.

Shipments received on off target days will be unloaded AFTER targets for that day.

Collect shipments will NOT be accepted. Send freight pre-paid.

Outbound Shipments:

Exhibitors are responsible for arranging all outgoing shipments.

Make sure materials are properly crated and labeled before turning in a Material Handling Agreement (MHA) to the PES Service Desk FOR YOUR HALL/BOOTH. This prevents shipping out empty crates.

Acceptance of MHAs by a PACK EXPO Services Desk does not represent acceptance of counts on the MHA. All outgoing freight will be counted by designated carrier at the booth, notifying PACK EXPO Services of any adjustments. **PACK EXPO Services is not responsible for security of exhibitor freight that is left unattended in the booth while waiting for the designated carrier.**

Carrier name must match carrier on MHA or driver will not be dispatched.

In the event your selected carrier fails to show up by the outbound driver check-in deadline, all materials do not fit on designated truck, or for any reason, exhibitor freight remains in the hall, your freight will be rerouted via PACK EXPO Services' choice at exhibitor's expense. PES is not responsible for any damages or shortages.

International Shipments

Outbound

Shipments

International and Canadian Shipments

Neither PES, PMMI, nor the Las Vegas Convention Center can provide a tax ID number for customs clearance. It is the responsibility of a licensed customs broker to provide this service and insure passage of the show materials into the United States. All freight should be consigned to a certified broker for customs clearance.

Insurance

Insurer:

It is understood that PACK EXPO Services is not an insurer. Insurance has to be obtained by the exhibitor. It is suggested that exhibitors arrange All Risk coverage. This can be done by endorsements to existing policies. Exhibitor's materials should be insured from the time they leave their firm until they are returned after the close of the show. Please contact your Customer Service Manager for further Information.

Exhibitor Liability

PACK EXPO Services (PES) has Right of Preference into and out of the building to prevent tie-ups and provide an orderly operation of the show.

PACK EXPO Services shall not be responsible for damage to uncrated materials, improperly packed materials or concealed damage.

PACK EXPO Services shall not be responsible for loss, theft, or disappearance of materials after same has been delivered to the exhibitor's booth.

Empty container labels will be available at all PACK EXPO Service Desks. Affixing the labels to empty containers is the sole responsibility of the exhibitor or their representatives. All previous labels should be removed or obliterated. PACK EXPO Services assumes no responsibility for:

- Error to above procedures
- Removal of containers with old empty labels and PACK EXPO Services labels
- Improper information on empty labels
- Materials stored in containers with empty labels

PACK EXPO Services 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.

See full PES Terms and Conditions for details





Freight Rigging Information

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Advance Planning

- Rigging crews with forklifts or cranes should be ordered in advance to uncrate, unskid, position and reskid heavy machinery.
- Labor should be ordered in advance to assemble machinery, conveyors and machinery parts, as well as for the leveling of machinery and conveyors.
- Crews do not need to be ordered to unload and reload inbound and outbound freight carriers.
- Crews should not be requested for installation until your heavy equipment has been unloaded and
 exhibit material is in your booth. Please note: Please allow 4-6 hours from the start of your target move
 -in for your heavy equipment to be unloaded.
- You must provide any special rigging equipment that may be needed to pick, uncrate or assemble your machinery, i.e. special picking bars, rolled steel shafts, special length slings, tested chains, etc. Make sure this equipment is on the back-end of the first truck to be unloaded.
- Plan the layout of your machinery before you come to the show. Submit a copy to PACK EXPO Services prior to arrival in Las Vegas.

On-Site Execution

- Rigging crews ordered in advance for installation and dismantling of heavy machinery MUST be reconfirmed upon arrival to the exhibit hall at a PES Service Center.
- Union laborers are ordered by PACK EXPO Services prior to 2:30 pm daily for the next day. Therefore, you must place your order, or reconfirm your existing order at a PES Service Center prior to 2:00 pm for the following day.
- You must provide any special tools, i.e. sock and allyn wrenches, metric tools, etc. Riggers only carry a twelve-inch crescent wrench, knife and ruler.
- During move-in, please <u>DO NOT</u> sign out your crews until your machinery skids are removed. If
 machinery skids are not ready to be removed at the time assembly is finished, you must return to the
 Service Desk and place an order for machinery skids to be removed at exhibitor's expense.
- Union laborers work according to the following schedule:
 - If you order crews for 8:00 am, every effort will be made to have them there in your booth by
 8:10 am. This includes any work that will be carried over from day prior.
 - There is no guarantee for an automatic 8am start time for the 1st day of move-out for all crews due to volume of requests and will be dispatched according to your target moveout date.
 - ♦ Fifteen minute breaks at 9:30 am and 2:30 pm.
 - ♦ Thirty minute lunch break from 12:00 noon to 12:30 pm.
 - ♦ Return labor by 4:15 pm daily to avoid overtime charges, and allow time for wash-up.
- TAKE ADVANTAGE OF THE SAVINGS: Forklift crews on night of show close from 3pm-10pm are billed at straight time.
- Machinery skids will not be returned automatically to your booth. You must use your forklift crew to
 retrieve your machinery skids from storage. Please take note of where your machinery skids were located when putting into storage.



Print Name:



Advance Warehouse Material Handling Information

Discount Deadline: July 31, 2023

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As the official Service Contractor, PACK EXPO Services is the exclusive service provider for freight services. Material Handling is the unloading of your materials, delivery to your booth, handling of empty containers to and from storage, and removal of your materials from your booth for reloading onto your outbound carrier. There are two options for shipping your freight: To the advance warehouse (see below for rate information) or directly to show site (included in drayage package). It should not be confused with Shipping which is the cost to transport your exhibit material to and from the convention or event. It is not necessary to return this form to receive Material Handling services. Advanced Warehouse charges will be automatically applied to your account upon receipt of each shipment.

Go to Cyberservices for fast, easy ordering. MATERIAL HANDLING Rates \$0.25 per lb (\$250.00 minimum) Advance Warehouse Rate This rate applies to shipments sent to either the advance warehouse or arriving off-target direct to show site. Included in Drayage Package Direct to Showsite Rate Shipments left on the show floor without a MHA will be rerouted at exhibitor's expense or returned to the warehouse at the rate below. A minimum additional charge of one ½ hour PES supervised labor fee will apply for any shipment left on the floor without a completed Material Handling Agreement submitted to PACK EXPO service center and done so before the exhibitor move out deadline. \$.30 per lb (\$300.00 minimum) Post show return to Warehouse Rate **VERY IMPORTANT Shipping Information** Advance Warehouse Avoid delays and wait time on-site and ship to the advance warehouse Warehouse receiving begins July 17, 2023 Warehouse Hours: Monday-Friday, 8:00am-2:00pm Advance warehouse address: Exhibiting Company Name / Booth# PACK EXPO Las Vegas 2023 C/O PACK EXPO Services / GES 7000 Lindell Road Las Vegas, NV 89118 Please note that PACK EXPO Services Warehouse does not accept uncrated freight such as: Loose materials Pad-wrapped materials Unskidded machinery equipment COD or Collect shipments Hazardous materials Freight requiring refrigeration or frozen storage A single piece of freight weighing more than 5000 pounds or A single piece of freight larger than 108"H x 93" W in dimension. **Exhibiting Company: Booth Number:**

Date:





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Warehouse Shipments

Warehouse Shipments EXHIBIT MATERIAL

EXHIBIT MATERIAL	EXHIBIT MATERIAL
To:	To:
(Exhibitor)	(Exhibitor)
(Booth Number)	(Booth Number)
PACK EXPO Las Vegas 2023	PACK EXPO Las Vegas 2023
c/o GES and PACK EXPO Services (PES)	c/o GES and PACK EXPO Services (PES)
7000 Lindell Road	7000 Lindell Road
Las Vegas, NV 89118	Las Vegas, NV 89118

Pieces:

Carrier:

Pieces:

Carrier:

Do NOT deliver prior to July 17, 2023 Must arrive by August 25, 2023

Please fill out the information below:

TARGET DATE:

TARGET TIME:



Driver Check-In Requirements

September 11-13, 2023 · Las Vegas, Nevada USA

INBOUND Driver Check-in Requirements

All Drivers must provide the following details on their Bills Of Lading (BOL):

- 1. Booth Number
- 2. Exhibiting Company's Name
- 3. Shipper's Name
- 4. Piece Count Summary
- 5. Actual Heavy & Light Weight Certified Scale Tickets. The trailer number MUST match on the Heavy & Light Weight Scale Tickets.
- 6. Net, Gross and Tare Weight

Piece count summaries must be broken down into the following categories:

- 1. Crates (Wooden Boxes)
- 2. Cartons (Cardboard Boxes)
- 3. Carpets (Rugs and Pads)
- 4. Skids (Pallets)
- 5. Bundles
- 6. Machines
- 7. Miscellaneous (Loose or Unpacked Items)

Certified weight tickets will be required. Separate weights for display materials and machinery equipment are required. If materials are not properly identified, they will be classified as Display Material.

ALL BILLS OF LADING MUST CONTAIN THIS INFORMATION BEFORE THEY CAN BE ACCEPTED FOR DRIVER CHECK-IN

Drivers that are unable to provide any of the requested information must contact their dispatch to get the necessary information to be checked in for unloading.

OUTBOUND Driver Check-in Requirements

All Drivers must present the following information to pick up freight from a show:

- 1. Booth Number
- 2. Exhibiting Company's Name
- 3. Shipment Destination (City and State)
- 4. Carrier's (or Broker's) Name
- 5. Location or area the vehicle is parked
- 6. Driver's Cell Phone Number
- There may be a wait time before the freight is ready to be picked up.
- Please wait in the Marshalling Yard or other designated area until you are dispatched for loading by the Freight Clerk.

Drivers that are unable to provide any of the required information for check-in must contact their Dispatch for assistance.

EXHIBITOR FREIGHT: Exhibitor freight is under your care and responsibility until your carrier is pulled up to the dock and PES comes to your booth and picks up the freight. With a show this size and the amount of freight that is on the show floor at one time, exhibitors must stay with their freight to make sure it is all loaded properly without damage. If you have multiple trucks, you must remain with your freight to insure all your freight is loaded properly and correctly to the designated trucks.

If you choose to leave the show floor prior to your freight being picked up by PES and loaded onto your carrier's truck, you do so at your own risk. PES will not be responsible for any misloaded freight or damaged freight if the exhibitor is not there to supervise your freight being loaded.

Please advise your carrier they must get out of their truck and supervise the loading of your freight. If they do not get out of their truck to supervise the loading, then your freight will not be loaded onto their truck.



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ADVANCE WAREHOUSE HANGING OVERHEAD SIGN

To:		
	(EXHIBITOR)	
	(BOOTH #)	

PACK EXPO Services

c/o GES and PACK EXPO Services (PES)
7000 Lindell Road
Las Vegas, NV 89118

Name of Convention:

PACK EXPO Las Vegas 2023

Do NOT deliver prior to July 17, 2023 Must arrive by August 25, 2023

To receive advanced price: Sign(s) must arrive by August 25, 2023

Carrier:	No. Pieces
Carrier:	No Pieces
<u></u>	110.110000



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DIRECT TO SHOW SITE HANGING OVERHEAD SIGN

To:		
	(EXHIBITOR)	
	(BOOTH #)	

PACK EXPO Services

c/o Las Vegas Convention Center 3150 Paradise Road Las Vegas, NV 89109

	Name of Convention:
	PACK EXPO Las Vegas 2023
Target Date:	
Target Time:	
Do N	NOT deliver prior to September 5, 2023

No. Pieces

Carrier:





Marshalling Yard Directions

Discount Deadline: July 31, 2023

September 11-13, 2023 · Las Vegas, Nevada USA

Marshalling Yard

A Marshalling Service has been established to help ease congestion at the facility and better utilize dock space. All vehicles, including cars, with materials for delivery, must check-in at the marshalling yard located at the corner of Ensworth Street and West Post Road (see map in this section).

Marshalling Yard Address

PACK EXPO Services Marshalling Yard 2982 West Post Road Las Vegas, NV 89119

Check-In (EXHIBITORS: PLEASE INFORM YOUR CARRIER)

- Targeted shipments should check-in at least 2-hours prior to appointed time.
- Late Driver Check-In: Drivers checking in after 2:00 pm are not guaranteed straight time rates.
- Marshalling staff hours

Move-In: 5:00 am to 3:00 pm Move-Out: 5:00 am to 3:00 pm

NOTE: For break of show on September 13, 2023, hours will be 12:00 pm to 6:00 pm. Drivers that have signed in and matched to exhibitor Material Handling Agreements (MHAs) will be dispatched that night.

Please see the **Quick Facts** for specific **Move-In** and **Move-Out** times and Driver Check-In Deadlines.

If the driver does not have a document with sufficient information describing the shipment(s), they will be delayed until we attain the proper information.

Once a driver has checked in, a numbered card will be given to them for placement in the window of their vehicle. The numbered card identifies the building and area in which they will be unloaded. The driver will be advised when to proceed to their designated area. The numbered card must be displayed in the vehicle's windshield at all times.

The State of Nevada legal trailer restrictions are 8'6" in width and 13'6" in height. Questions may be directed to:

Nevada Department of Transportation 1263 South Steward Street Carson City, NV 89712 Phone: (775)888-7000

Please make sure your trucking company has a copy of this information.

Driving Directions

From the Marshalling Yard to Las Vegas Convention Center:

- Exit the Marshalling Yard
- Go Straight on Ensworth St.
- Left (East) on W. Sunset Rd.
- Left (North) on Las Vegas Blvd.
- Right (East) on Hacienda Ave./Mandalay Bay Rd.
- Continue onto Giles St.
- Slight Right (East) at E. Reno Ave.





Marshalling Yard Directions

Discount Deadline: July 31, 2023

September 11-13, 2023 · Las Vegas, Nevada USA

(continued on following page based on Hall being delivered to)

To Deliver to Central Hall Door 1 and South Hall Doors 26-52:

- Reno Ave. becomes Koval after passing Tropicana.
- Right (East) on to Flamingo (3rd traffic light)
- Left (North) onto Paradise Rd.
- Cross Twain/Sands Ave.
- Right at the South Hall Access, just past the Renaissance Hotel.
- Traffic Control will direct you to the correct door.

To Deliver to Central Hall Doors 3-6:

- Traveling on Reno Ave., turn Right (East) onto Tropicana Ave.
- · Left (North) on Swenson St.
- As you cross Dessert Inn, Swenson St. becomes Joe W. Brown St.
- First Left onto the LVCC property.
- Traffic Control will direct you to the correct door.

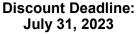
To Deliver to Central Hall Doors 9-10:

- Traveling on Reno Ave., turn Right (East) onto Tropicana Ave.
- Left (North) on Swenson St.
- As you cross Dessert Inn, Swenson St. becomes Joe W. Brown St.
- Third Left onto the LVCC property.
- Traffic Control will direct you to the correct door.

To Deliver to North Hall Doors 14-24 and Hilton Door B-C:

- Traveling on Reno Ave., turn Right (East) onto Tropicana Ave.
- Left (North) on Swenson St.
- As you cross Dessert Inn, Swenson St. becomes Joe W. Brown St.
- Pass the Convention Center and take the 4th Left onto access road just before the Las Vegas Hilton parking garage.
- Traffic Control will direct you to the correct door.

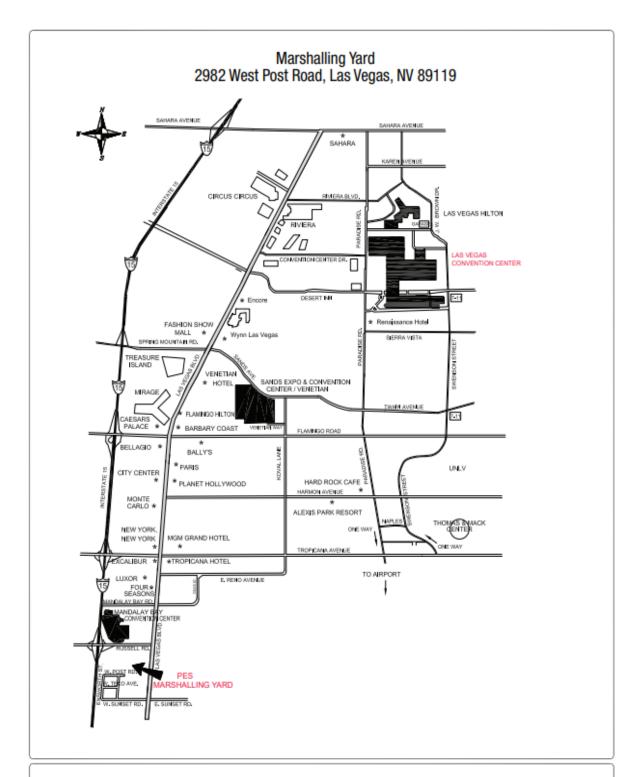
See the following map for trucking flow once your carrier is dispatched from the Marshalling Yard.







September 11-13, 2023 · Las Vegas, Nevada USA



DISCLAIMER: This Document is a general layout of the PES Marshalling Yard Map. This document is for information only purposes only. No warranty as to accuracy is given as to road locations, efficiency or route usability, and conditions may create changes in route availability. PES cannot attest to its accuracy and PES is not liable for use or reliance on this document. Any persons relying on this document assume all risk of use.









September 11-13, 2023 · Las Vegas, Nevada USA

Direct to Show Site Shipments

EXHIBIT MATERIAL

Direct to Show Site Shipments **EXHIBIT MATERIAL**

(Booth Number) PACK EXPO Las Vegas 2023 Las Vegas Convention Center c/o PACK EXPO Services (PES)
--

-as Vegas 2023

oth Number)

Exhibitor)

Las Vegas Convention Center c/o PACK EXPO Services (PES) 3150 Paradise Road Las Vegas, NV 89109	Please fill out the information below: TARGET DATE:	TARGET TIME:	Do NOT deliver prior to September 5, 2023
--	--	--------------	---

Las Vegas, NV 89109

Please fill out the information below:

TARGET DATE:

TARGET TIME:

3150 Paradise Road

Pieces:

Carrier:

Pieces:

Carrier:

Do NOT deliver prior to September 5, 2023

PACK EXPO Las Vegas 2023

September 11-13, 2023 • Las Vegas, NV



September 11–13, 2023 Las Vegas Convention Center Las Vegas, Nevada USA







Tradeshow Shipping Made Easy

Whether your booth is headed for the advanced warehouse or direct to the show site, the TForce Freight Tradeshow Team can provide you with dependable transit times at the right price.



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Ask an Expert

TForce Freight Tradeshow experts are available by phone or e-mail to assist you. (800)988-9889

Tradeshow@TForceFreight.com



THE OFFICIAL FREIGHT CARRIER FOR:



September 11–13, 2023 Las Vegas Convention Center Las Vegas, Nevada USA

OFFICIAL VENDOR

WHAT A DIFFERENCE AIRWAYS MAKES!

FOR ALL FREIGHT SERVICES: PACKEXPO@AIRWAYSFREIGHT.COM

800.643.3525

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September 11–13, 2023 Las Vegas Convention Center Las Vegas, Nevada USA

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FOR ALL FREIGHT SERVICES CALL: 800.643.3525

PACKEXPO@AIRWAYSFREIGHT.COM





DB SCHENKER fairs



FREIGHT FORWARDING AND CUSTOMS CLEARANCE SERVICE GUIDELINES

Schenker, Inc.

DB SCHENKERfairs

Chicago, USA

March 2023



General Shipping Guidelines

Schenker, Inc. is the proud partner of PMMI and has been nominated as the 'Official Freight Forwarder and Customs House Broker' for PACK EXPO Las Vegas 2023 to be held in Las Vegas from September 11 to September 13, 2023.

In the following guidelines we outline all our services tailored to the needs of international exhibitors participating at the PACK EXPO Las Vegas 2023 in Las Vegas. The services include transportation services (air and/or ocean) to and from the USA, customs clearance services and the delivery to the convention center in close cooperation with the general contractors for the exhibition.

The following instructions must be read very carefully. Failure to comply may result in delays with the Customs clearance and subsequently lead to additional charges and/or late delivery to show site.

The manual outlines the customs policies, shipping instructions, and delivery information. Please contact our experienced staff with any questions you might have regarding our services for the PACK EXPO Las Vegas 2023.

FORWARDER'S CONTACT INFORMATION

SCHENKER, Inc. 1901 N. Roselle Rd. - Suite 200 Schaumburg, IL 60195

Tel: (847) 954-6695

E-mail: fairs-domestic.chicago@dbschenker.com

International shipments will require special consideration not covered in the handling and shipping section of the exhibitor manual. The Customs House Broker is available to advise the best method of transportation to the USA including recommendations of shipping lines and inland carriers, advice on required documents and procedures and provide addresses and invoice instructions. Please email your quote request to us and we will contact you.



CUSTOMS CLEARANCE

In order for Schenker to enter the goods correctly, the types of entries available are listed below:

Consumption Entry

This type of entry will be done on all items that are to remain permanently in the U.S. for example: literature, brochures, giveaways and any items sold to a U.S. buyer prior to importation.

Temporary Import Bond

This allows international shipments to be imported without payment of duty on a temporary basis. Shipments entered under the Temporary Import Bond Provision must be re-exported within one (1) year of import. Any items that are not re-exported within the one-year period are subject to customs penalties which are equal to double the duty plus liquidated damages.

A.T.A. Carnet

An A.T.A. Carnet can be used on shipments that will be re-exported. Any brochures or giveaway promotional material must be invoiced and entered separately. U.S. Customs does not allow merchandise entered on an A.T.A. Carnet to remain in the country.

Trade Fair Entry

The U.S. Department of Commerce has designated the PACK EXPO Las Vegas 2023 a bona fide Trade Fair under the Trade Fair Act of 1959, which permits international exhibitors to enter equipment and machinery for exhibition purposes—without duty—in the exhibit halls, if they export them at the end of the Fair. Exceptions are items consumed at the Fair, printed matter, advertising material, give-away items and all equipment that has been sold prior to the fair.

This allows international shipments to be imported without payment of duty on a temporary basis when using a trade fair bond. A significant advantage to utilizing this method of importation allows the exhibitor to make a decision during the show regarding the final disposition of goods.

POWER OF ATTORNEY FORMS PROPERLY COMPLETED ARE A REQUIREMENT FOR FINAL IMPORTATION OF MERCHANDISE INTO THE UNITED STATES.

IMPORTANT NOTICE: SHIPMENTS IMPORTED UNDER TIB OR A.T.A. CARNET, <u>MUST</u> BE RE-EXPORTED FROM THE USA WITHOUT EXCEPTION! US CUSTOMS DOES NOT GRANT PERMANENT CUSTOMS CLEARANCE FROM A CARNET OR TIB.



TERMS OF DELIVERY

In order to assure timely delivery to exhibition site dock, marshalling yard or advance warehouse, all shipments should arrive by the following dates, including possible document transfers from third party freight forwarder and customs house broker:

- * LCL Ocean freight Los Angeles
 - 14 Business days before exhibitors move in date
- * FCL Ocean freight Los Angeles Terminal
 14 Business days before exhibitors move in date
- * International Airfreight Los Angeles
 14 Business days before exhibitors move in date

DOCUMENTATION

We require a separate invoice in English for each exhibitor. An invoice format in MS Excel is available upon request. The invoice should be consigned to:

Exhibitor Name:_____ Booth #:____ c/o PACK EXPO Las Vegas 2023 Las Vegas Convention Center 3150 Paradise Rd Las Vegas, NV 89109 Notify on arrival: Schenker Inc. - Tel (847) 954-6695

All shippers' invoices must specify, in English, the following information:

- Name, date & location of show
- Name of exhibitor, address, fax numbers & contact
- FDA bioterrorism registration number
- Mode of transport & port of entry into U.S.
- Trade or brand name of each product
- Exact description of Goods, in English
- Harmonic (Brussels) commodity code of material: see http://www.usitc.gov/tata/hts/bychapter/index.htm
- FDA product code: see http://www.accessdata.fda.gov/scripts/ora/pcb/pcb.cfm
- Size and type of packing used for each individual item
- Gross & net weight of material
- Value & dimensions of Material
- Name & address of place of manufacture
- Country of origin
- Canning establishment codes (if applicable)



PACKING

To facilitate on-site handling, please ensure that:

- A. All cases or crates are **BOLTED** as opposed to nailed or screwed
- B. All cases or crates are fitted with sling irons or skids
- C. Center of gravity is marked on all cases exceeding 1,000 kilos
- Wherever possible the use of plywood should be avoided, since it is difficult to repair this material.
- E. Goods in transit pass through climatic changes and, therefore, should be packed taking care to use humidifying materials.
- F. Where machines are bolted to the sides, it is recommended that nuts be on the upper side of the base.

MARKINGS

Each case should be marked:

"Exhibitor Name"
C/O PACK EXPO Las Vegas 2023
Booth Number ____
Las Vegas Convention Center
3150 Paradise Rd
Las Vegas, NV 89109
Made in _____
No. 1 / up

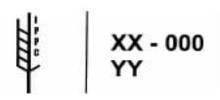
They should also be marked with weights and dimensions. Case numbers should be labeled with the fractional system. For example, case number 1 of 4 should be marked 1/4; case number 2 of 4 should be marked 2/4, etc. All cases should be labeled by affixing proper labels such as:

FRAGILE THIS SIDE UP ETC...

U.S. IMPORT REGULATION REVISION

Effective September 16, 2005, USDA revised the import regulation for wood packing material (WPM). The regulation requires WPM coming into the U.S. to be treated and marked. If your WPM is not treated and marked, your cargo may be subject to immediate export. Please contact your Schenker representative and for more information visit:

http://www.aphis.usda.gov/import export/plants/plant exports/wpm/index.shtml





IMPORTER SECURITY FILING (10+2)

Effective January 26, 2009, U.S. Customs requires all ocean freight shipments arriving via U.S. Ports are subject to Import Security Filing (ISF). Schenker custom brokers can file your ISF, also known as 10+2. Please contact your local Schenker Representative or Schenker U.S. Fairs and Exhibitions department for more information.

Detailed information can be found on: http://www.cbp.gov/border-security/ports-entry/cargo-security/importer-security-filing-102

RESTRICTED ITEMS

Many commodities are subject to additional controls by U.S. governmental agencies. The following items require additional documentation, permits, or licenses before admission:

Alcohol, tobacco, foodstuff, plants, seeds, clothing, textiles, items containing leather or animal parts, transmitters, receivers, certain telecommunication equipment, television or computer monitors, toys, chemicals, medicine, drugs, medical equipment and appliances, items used in preparation / distribution of food, weapons or ammunition, "defense" related items, motor vehicles and parts, and nuclear material and its by-products. Please contact Schenker Inc for additional instructions if you intend to include any of the above-mentioned items in your consignment.

PRIOR NOTIFICATION OF IMPORTED FOOD SHIPMENTS

FDA requires advance notice on shipments containing any imported food. Shipments without prior notification will not be allowed into the country.

If the shipping of food is absolutely unavoidable, the following steps must be taken in order for your shipment to be allowed into the country:

- Prior Notice must be electronically received and confirmed by FDA before a food shipment arrives at the first port in the United States (although no more than 5 days before the shipment arrives).
- The deadline depends on the mode of transportation used for the shipment (air or sea).

To submit prior notification, deadline information and more, please visit: http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/FoodDefense/default.htm

REGISTRATION OF FOOD FACILITIES

If you are considering sending any food items to the U.S.A., please make sure that the manufacturer's facility is registered with the FDA prior to shipping. This should be done by the manufacturer/importer and may be done on-line. This is a rather long and costly process and should be avoided if it is not necessary.

For further information and registration, visit: http://www.fda.gov/Food/GuidanceRegulation/FoodFacilityRegistration/default.htm



CONSIGNMENT

Bills of lading and airway bills must be consigned to:

"Exhibitor Name" - Booth Number C/O PACK EXPO Las Vegas 2023 Las Vegas Convention Center 3150 Paradise Rd

Las Vegas, NV 89109

Attn: fairs-domestic.chicago@dbschenker.com

Notify Party:

SCHENKER, INC.

1901 N. Roselle Rd. - Suite 200

Schaumburg, IL 60195

Attn: fairs-domestic.chicago@dbschenker.com

Tel: (847) 954-6695

FAX / EMAIL ADVICE OF SHIPMENT

Once the shipment has been dispatched, a fax or email should be sent to Schenker giving the following information:

- A. Bill of lading/airway bill number
- B. Vessel name and estimated time of arrival/flight number and date
- C. Number of packages
- D. Gross weight and volume

RETURN TRANSIT OF EXHIBITION GOODS

After the close of the exhibition, Schenker Fair Department will be at your disposal to arrange for the return of your exhibition goods to the country of origin or any other foreign destination you might decide. Of course, importation into the U.S., i.e. preparing entry, payment of customs duties, etc. can also be arranged by Schenker Fair Department.

For estimates of transportation charges, please contact SCHENKER, as soon as you know where your exhibition goods are to be shipped.

INSURANCE

We strongly suggest securing insurance coverage for your goods throughout the entire shipping process, beginning at the point of departure, during the exhibition, until return to the ultimate consignee. Freight left at your booth at the close of the exhibition may be unattended for a period of several hours or several days. Schenker is not responsible for goods once they are in the possession of the on-site drayage contractor on the inbound of the exhibition or until it has been loaded on to our vehicles on the outbound of the exhibition.



TERMS OF ACCEPTANCE

All ocean and airfreight MUST be sent to the USA on a PREPAID basis.

TERMS AND CONDITIONS

All services offered are subject to Schenker, Inc.'s Terms and Conditions on its website at: www.dbschenkerusa.com/log-us-en/aboutdbschenker/resourcecenter/documents/termsconditions.html

FREIGHT COORDINATOR

Overall Coordinator:

SCHENKER, Inc. - Julie Reed 1901 N. Roselle Rd. - Suite 200 Schaumburg, IL 60195

Tel: (847) 954-6695

E-mail: fairs-domestic.chicago@dbschenker.com





Discount Deadline: July 31, 2023

September 11-13, 2023 · Las Vegas, Nevada USA

Lead Retrieval/ Badge Scanning





Cleaning

Discount Deadline: July 31, 2023

September 11–13, 2023 · Las Vegas, Nevada USA

- Cleaning is an exclusive service. This includes all floor services and trash removal.
- Orders received after the deadline or without payment will be charged the Standard price.
- Prices are based on the total square footage of the booth regardless of the area to be cleaned.
- Exhibit and furnishing wipe down not included.
- Cancellations received less than 10-days prior to the first day of exhibitor scheduled move-in will be billed at 100%.
- Excessive Trash will be subject to an additional fee for dismantling and disposal.

Go to **Cyberservices** for fast, easy ordering.

CARPET CLEANING

- Includes emptying wastebasket(s) within your booth at the time of vacuuming and/or shampooing.
- Price per sqft *100 sqft minimum

- First day only			Advance Price	Standard Pric	e Tot	tal
X	=	Χ	\$.36	\$.52	=	
X	=	Χ	\$.98	\$1.40	=	
H - First day only	<u> </u>					
Χ	=	Χ	\$.44	\$.63	=	
X	=	Χ	\$1.29	\$1.84	=	
x	=	x	\$.73	\$1.04	_=	
x	=	x	\$.44	\$.63		
x	=	x	\$1.29	\$1.84		
x	=	x	\$27.55	\$39.40		
	X X X X H - First day only X	- First day only	- First day only X = X X = X Y = X Y = X X = X	Advance Price X = X \$.36 X = X \$.98 H - First day only X = X \$.44 X = X \$1.29 X = X \$.73 X = X \$.44 X = X \$.44 X = X \$.42	- First day only Advance Price Standard Price X = X \$.36 \$.52 X = X \$.98 \$1.40 H - First day only X = X \$.44 \$.63 X = X \$1.29 \$1.84 X = X \$.44 \$.63 X = X \$.44 \$.63 X = X \$1.29 \$1.84	Advance Price Standard Price Total X = X \$.36 \$.52 = X = X \$.98 \$1.40 = H - First day only X = X \$.63 = X = X \$1.29 \$1.84 = X = X \$.73 \$1.04 = X = X \$.44 \$.63 X = X \$1.29 \$1.84

PORTER SERVICE

Porter Service includes emptying wastebasket at 2-hour intervals during show hours. Vacuuming not included.

Please indicate days:

Monday

Tuesday

Wednesday

Size	# of Days	Advance Price	Standard Price	Total
0-500 sqft	X	\$62.85	\$89.80 =	
501-1500 sqft	X	\$72.45	\$103.50 =	
1501-3000 sqft	X	\$92.80	\$132.60 =	
3000+ sqft	X	\$115.00	\$164.30 =	
Full-time Porter Service - per hr - ST *8 hr min.	X	\$51.00	\$72.90	
Full-time Porter Service - per hr - OT *2 hr min.	X	\$70.00	\$100.00	

VISQUEEN REMOVAL/EXCESSIVE TRASH REMOVAL

Exhibitors are responsible for removing visqueen in booth and it must be removed by Sunday, September 10, 2023 at 1:00 pm. If not removed, show management reserves the right to remove visqueen at the exhibitor's expense.

Visqueen Removal - per booth

Excessive Trash Removal - per hour *2 hr minimum

	Χ	\$119.25	=
_	X	\$75.00	=

ADDITIONAL INFORMATION	CALCULATING YOUR TOTAL
Can't find it? Please call your Customer Service Manager	Subtotal
with any questions, needs or special requests.	TOTAL
Exhibiting Company:	Booth Number:

Print Name: Date:

Authorizer's Signature:





Dumpster and **Disposal**

Discount Deadline: July 31, 2023

September 11-13, 2023 · Las Vegas, Nevada USA

- If an Exhibitor leaves behind any bulk trash that is not labeled for a shipment going out or has "Hold for Collection" stickers on it as part of the Materials Donation Program, it will be deemed as trash and the Exhibitor will be charged for the removal of these items. The charges may include the following:
 - Installation & Dismantle Labor
 - Forklift & Rigging Labor
 - **Dumpster Fee**
 - Equipment if deemed necessary
 - Cleaning Labor
- To order, please call Customer Service Manager or stop by the PACK EXPO Services Service Center. *Please note the dumpster sizes indicated below are to indicate the quantity of trash. A dumpster will not be brought to the booth.
- For Installation & Dismantle Labor Rates, see the Booth Labor Order Form.

•	For Rigging Labor Rates, see the Lift Equip	ment & Labor Order Fo	orm.			
	Go to <u>Cyb</u>	<u>erservices</u> for f	ast, easy order	ing.		
		DUMPSTER R	ENTAL			
	Item	Qty	Standard Price		Total	
	1/2 of a Dumpster	X	\$576.75	=		
	1 Full Dumpster	x	\$1153.50	=		
_						

DISPOSAL

To remove and/or destroy any material left in the exhibitor's booth, a 2-hour minimum cleaning labor charge will apply in addition to the dumpster fee above. (see rates for labor on Cleaning Order form). Any equipment or dismantle labor necessary will be charged at the retail rates.

Should an Exhibitor <u>not</u> want to incur these charges, please be sure that your booth is completely clean, and all display materials are removed before leaving the show floor.

ADDITIONAL INFORMATION	CALCULATING YOUR TOTAL
Can't find it? Please call your Customer Service Manager with	Subtotal
any questions, needs or special requests.	8.375% Tax
	Labor Subtotal
	TOTAL
Exhibiting Company:	Booth Number:
Print Name:	Date:
Email Address:	Phone Number:





Photography Services

Discount Deadline: July 31, 2023

September 11-13, 2023 · Las Vegas, Nevada USA

- Pre-show photography and/or videography at your place of business is also available. Contact your Customer Service Manager for further information.
- Cancellations received less than 1 week prior to the first day of exhibitor move-in will be billed at 50%.

Go to **Cyberservices** for fast, easy ordering. **EXHIBIT PHOTOGRAPHY PACKAGES**

Includes color corrected, high resolution images with unlimited usage e-delivered within 5 business days from the end of the

show unless otherwise stated below. For exp	edited delivery	<i>y</i> oi	n any services, ple	ase contact your Cເ	ıstome	er Service Manager.
Item	Quantity		Advance Price	Standard Price		Total
Single View	>	(\$215.00	\$279.50		
Pro Pack A	>	〈 [_]	\$1,224.00	\$1,591.20	=	
Includes 6 views of the exhibit delivered via E	E-Delivery.					
Up to 5 Additional Pro Pack Views	>	(\$85.00	\$110.50	=	
Pro Pack B		<	\$2,419.00	\$3,157.70		
Includes 15 views of the exhibit delivered via	E-Delivery.	_				
Up to 10 Additional Pro Pack Views	>	<_	\$85.00	\$110.50	_=	
V	/IDEOGR <i>A</i>	٩P	HY (SHOWS	ITE)		
*includes small light kit & one microphone						
2 hour Video shoot*	>	(\$1,590.00	\$2,067.00	=	
w/post show edit	>	< [_]	\$2,900.00	\$3,770.00	=	
4 hour Video shoot*	>	< [_]	\$2,125.00	\$2,762.50	=	
8 hour Video shoot*		<	\$3,250.00	\$4,225.00		
Add on to above:				-		
Voice Over	>	(\$600.00	\$780.00	=	
Post Show Editing (includes 2 rounds of						
revisions)	>	<	\$2,100.00	\$2,730.00	_=	
On-site editing (in addition to post show						
editing)	>	_	\$950.00	\$1,235.00	_=_	
Dedicated Audio person (4 hour minimum)	>	_	\$249.00	\$323.70	_=_	
Buy out of RAW footage	>	<	\$450.00	\$585.00	_=	
Time-Lapse of booth build - starts at		,	0.11.6	0.11.6		
\$2,000	×	\ _	Call for Quote	Call for uoQte	_=	
30 minute video at booth captured during						
photo session OR when crew is available. Does not include audio and can't be						
scheduled.	>	(\$700.00	\$910.00	=	
-		_	,	+		

Exhibiting Company:	Booth Number:	
Print Name:	Date:	
Authorizer's Signature:		





Photography Services cont'd

Discount Deadline: July 31, 2023

September 11-13, 2023 · Las Vegas, Nevada USA

Go to **Cyberservices** for fast, easy ordering.

EVENT PHOTOGRAPHY SERVICES

All event photography services are to be used for timed special events only and must be booked in consecutive hourly increments to obtain discounted pricing. Offsite and after 5:00 pm two-hour minimum.

Does not include Exhibit or Product Photography.

Item	Quantity	A	Advance Price	Standard Price		Total
Event Photography (First Hour)	×	Χ	\$375.00	\$487.50	=	
Add on to above:						
25 foot tripod (plus shipping if required)	×	X	\$550.00	\$715.00	=	
8 x 10 prints	x	x	\$45.00	\$58.50		
Headshot Café - 4 consecutive hour minim	num includes 1 i	houi	r for set-up and bi	reakdown		
Email Delivery - 1 day - per hour	×	X	\$375.00	\$487.50	=	
Email Delivery - 2-3 days - per hour	×	x	\$350.00	\$455.00	=	
Email Delivery - 4+ days - per hour	x	x	\$325.00	\$422.50		
Web Gallery - 1 day - per hour	x	x	\$315.00	\$409.50		
Web Gallery - 2-3 days - per hour	×	x	\$285.00	\$370.50	=	
Web Gallery - 4+ days - per hour	x	x	\$250.00	\$325.00		
Add on to above:					_	
Hair & Make-up with 4 hour consecutive						
hour minimum - per hour	×	X	\$275.00	\$357.50	_=	

Photobooth - Starts at \$1,500 for 3 consecutive hours - call for info and quote

PRO	DUCT	PHOTOGRAF	PHY	
Ideal for Product shots				
1 Photo - ea.	Х	\$49.99	\$65.00	=
2-9 Photos - ea.	X	\$47.99	\$62.40	
10-19 Photos - ea.	x	\$44.99	\$58.50	=
20-29 Photos - ea.	X	\$42.99	\$55.90	=
30-50 Photos - ea.	X	\$39.99	\$52.00	=
50 + Photos - ea.	x	Call for Quote	Call for Quote	=
Add on to above:			-	
Jewelry, watches & reflective products -ea.*	Χ	\$19.00	\$24.70	=
Products over 2' - 5' high - ea.*	X	\$19.00	\$24.70	=
Products over 5' plus high - ea.*	X	\$59.00	\$76.70	
*D: :			. =	

^{*} Price is per photo in addition to the cost of the actual photo as stated above. (I.E. if ordering one photo the cost would be \$49.99 + \$19.00, if ordering 10 photos it would be \$449.90 + \$190.00 ,etc.)

Imaging technicians will remove background, distracting objects or wall graphics, in addition to color correction.

Exhibiting Company:	Booth Number:	
Print Name:	Date:	
Authorizer's Signature:		



Exhibiting Company:

Authorizer's Signature:

Print Name:



Photography Contact Information

Discount Deadline: July 31, 2023

September 11-13, 2023 · Las Vegas, Nevada USA

Booth Name:	On-site Instructi	ons:	
Booth Number:			
On-site Contact:			
Cell #:			
Email:	Exhibit Photog	raphy/Video Reel Instruc	<u>tions</u>
	Monitors	ON	OFF
	Lights	ON	OFF
	With People	Without People	Staff Shot
hip to Company:			
hipping Address:			
ity:	State:	Zip:	
hip to Attention:			
hip to Phone:			
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Booth Number:

Date:

Floral Exhibits









Floral

Discount Deadline: July 31, 2023

September 11-13, 2023 · Las Vegas, Nevada USA

- All materials and plants available on a rental basis only, except for cut flower arrangements. Items missing from booth upon dismantling are the responsibility of the exhibitor and an additional charge will be applied. Orders placed on the show floor are subject to availability. Special floral options are available upon request. Please call your Customer Service Manager.
- Price includes plant installation, architectural containers, servicing throughout show, and dismantling at end of show.
- Cancellations received less than 2-weeks prior to the first day of exhibitor scheduled move-in will be billed at 50%.

Cancellations received on site will be billed 100%. Re	efer to the show Te	erms and Conditions fo	or additional informati	on.
Go to Cyberse	<mark>rvices</mark> for fa	st, easy order	ing.	
TR	OPICAL PL	ANTS		
Is Designer needed on-site □ Yes □ No	If yes: Bo	oth Contact/Phone:		
ltem	Quantity	Advance Price	Standard Price	Total
2'-3' Plants	Quantity		\$69.00	=
4' Plants			\$78.90	
5' Plants			\$92.00	
6'- 7' Plants		- 	\$108.45	
8'- 9' Plants			\$180.75	
Potted Ferns			\$59.15	
Potted Ivy			\$59.15	
•			Ψ00.10	
	OOMING PL			
Item	Quantity	Advance Price	Standard Price	Total
Potted Mums (Yellow, White, Lavender)	X		\$46.00	_=
Potted Azaleas (Red, Pink, White)	X		\$59.15	=
Bromelaids	X		\$59.15	_=
Bubble Bowl	X	\$41.40	\$59.15	
PROFESSIO	DNAL FLOR	AL SERVICES		
Decorative Containers: Please Choose:	□ White			
Floral Arrangements: Please Choose: □ Tropical	□ Seasonal	Desired Colors:		
Extra Small Arrangement (6" x 6")	X	·	\$106.80	=
Small Arrangement (12" x 12")	x	\$97.75	\$139.65	
Medium Arrangement (18" x 14")	x	\$109.25	\$156.10	=
Large Arrangement (24" x 18")	x	\$120.75	\$172.50	=
Single Stem Potted Orchid Plant	X	\$97.75	\$139.65	=
□ Fuchsia □ White <i>Long Lasting</i>				
Double Stem Potted Orchid Plant	X	\$143.75	\$205.40	=
□ Fuchsia □ White <i>Long Lasting</i>				
Custom Arrangement	X	Call for Quote	Call for Quote	_=
ADDITIONAL INFORMATION		CALCULATIN	IG YOUR TOT	AL
Can't find it? Please call your Customer Service Mana	ager		Subtota	
with any questions, needs, or special requests.			Service Delivery Fe	e \$25.00
		Ad	d 8.375% Rental Ta	
		, (G	TOTA	
Exhibiting Company:		Booth Number:		
Print Name:		Date:		
Authorizer's Signature:				





Floral continued

Discount Deadline: July 31, 2023

September 11-13, 2023 · Las Vegas, Nevada USA

Go to Cyberservices for fast, easy ordering. SPECIALTY PLANTS □ Black Containers (Please check color): □ White Item Quantity **Advance Price Standard Price** Total 2'- 3' ZZ Plants \$90.40 Χ \$63.25 2'- 3' Globe Eugenia Χ \$109.25 \$156.10 2'- 3' Square Eugenia Χ \$109.25 \$156.10 6' Bird Of Paradise \$109.25 \$156.10 4'- 5' Cone Eugenia Χ \$166.75 \$238.25 6' Single Ball Eugenia \$166.75 \$238.25 Χ 6' Cone Eugenia Χ \$224.25 \$320.40 6' Spiral Eugenia \$224.25 \$320.40 **CUSTOM PARTITIONS** 8' Bamboo (48"x9"x96") Χ \$739.30 \$517.50 5' Woodland (48"x9"x60") \$402.50 \$575.00 5' Prairie Grass (48"x9"x60") Χ \$402.50 \$575.00 3' Boxwood Hedge (36"x12"x36") Χ \$402.50 \$575.00 4' x 8' Grass Wall Χ \$431.25 \$616.10 4' x 8' Fern Wall \$431.25 \$616.10 Χ 4' x 8' Boxwood Wall Χ \$431.25 \$616.10

ADDITIONAL INFORMATION	CALCULATING YOUR TOTAL
Can't find it? Please call your Customer Service Manager	Subtotal
with any questions, needs, or special requests.	Service Delivery Fee \$25.00
	Add 8.375% Rental Tax
	TOTAL
Exhibiting Company:	Booth Number:
Print Name:	Date:
Authorizer's Signature:	





September 11-13, 2023 · Las Vegas, Nevada USA

Booth Security

Discount Deadline: July 31, 2023

- Minimum Order: six (6) hours per guard per day.
- All daily schedules must meet a six (6) hour minimum. No schedule can commence or end between the hours of 12:00 am (midnight) and 6:00 am. Any same-day cancellations will be subject to a six (6) hour minimum charge.
- PES Security is not an insurer. Charges are based solely upon the value of services provided for, and are unrelated to the value of the client's operations, property or the property of others. The amounts payable by the client are not sufficient to warrant PES assuming any risk of damage or loss to property due to PES's negligence or failure to perform. PES Security will not be responsible for any/all personal electronics including laptop computers. Uniformed security serves as a visual deterrent only, and the officers employed by PES Security, its agents and representatives, will provide all necessary safeguards and shall assume no liability for life, accident, theft of property, damage to property or any other loss due to factors beyond our control including acts of terrorism. The client, by signing this agreement indemnifies and holds PES Security harmless for any and all losses and claims by third parties and agrees to have in effect at the time of signing this agreement, insurance to cover all losses.
- Cancellations received less than 2-weeks prior to the first day of exhibitor move-in will be billed at 50%. Cancellations received on site will be billed 100%. Please refer to the show Terms and Conditions for additional information.

Go to **Cyberservices** for fast, easy ordering.

IN-BOOTH SECURITY

•	Advance Rate: \$35.20/Hour	Standard Rate: \$50.30/Hou
•	Advance Rate: \$35.20/Hour	Standard Rate: \$50.30/FI

• On-site orders placed with less than 48-hour advanced notification, will be billed at \$60.00 per hour.

Item	Start Time	Stop Time	Total Hours	No. of Guards	Total Man Hours
Tues. 09/05 - Wed. 09/06			X		=
Wed. 09/06 - Thurs. 09/07	-	<u> </u>	X		=
Thurs. 09/07 - Fri. 09/08			X		=
Fri. 09/08 - Sat. 09/09			X		=
Sat. 09/09 - Sun. 09/10			X		=
Sun. 09/10 - Mon. 09/11			X		=
Mon. 09/11 - Tues. 09/12			X		=
Tues. 09/12 - Wed. 09/13			X		=
Wed. 09/13 - Thurs. 09/14			x		=
Thurs. 09/14 - Fri. 09/15			X		=
Fri. 09/15 - Sat. 09/16			x		=

Would you like the guard	to wait until your company representative arrives at the booth to release the guard from duty?
□ YES	□ NO
f yes, provide a list of the	names of individuals for the guard to report to, and who is authorized to release them each morning.
Name 1	
Cell Phone 1	
Name 2	
Cell Number 2	

CALCULATING YOUR TOTAL
In-Booth Security Subtotal
TOTAL
Booth Number:
Date:
-





Hostess/ Booth Talent

September 11-13, 2023 · Las Vegas, Nevada USA

- TO RECEIVE A QUOTE FOR BOOTH TALENT, PLEASE COMPLETE THE FOLLOWING INFORMATION.
- Additional Charges: All orders placed within 10-days from first day of event are subject to a late order premium of \$100.00 per associate. Additional Charges may also apply when requesting a specific associate, executive level of experience, and/or special requirements such as specified wardrobe, appearance (ethnicity, height), additional languages, and detailed training.
- Cancellations received after a contract has been signed will be charged 50% of the total bill. Cancellations received 14 days
 or less before show will be charged at 100% of the total bill. Please refer to the show Terms and Conditions for additional
 information.

Go to <u>Cyb</u>	<u>perservices</u> for fa	ast, easy ordering.	
	STAFF		
Please specify the number of staff required Item Exhibit Hostess/Host Narrator/Spokesperson Demonstrator/Sales Assistant Crowd Gatherer Hospitality Suite Hostess/Host Interpreter Other	from each category:		# Required
Type of Apparel □ Business □ Cocktail	⊐ Other:		
Special Talent/Qualification			
Onsite Contact:			
Dates Service is Required:			
□ Monday, Sept. 11, 2023 From:	am to	pm	
	am to		
□ Wednesday, Sept. 13, 2023 From:	am to	pm	
Additional Information:			
ADDITIONAL INFORMATI	ON	CALCULATING YOUR T	OTAL
Can't find it? Please call your Customer Accou (CAM) with any questions, needs, or special re	ınt Manager	PAYMENT IN FULL IS DUE WHEN O IS SIGNED BY EXHIBITOR	ONTRACT
Exhibiting Company:		Booth Number:	
Print Name:		Date:	
Authorizer's Signature:			





Hostess/Booth Talent Terms and Conditions

September 11-13, 2023 · Las Vegas, Nevada USA

Registration/ Badges for Associates The Exhibitor is responsible for registering each associate for a badge that will gain them access to the show floor and also must absorb any/all costs associated with badge registration. The Exhibitor is also responsible for meeting the associate on opening day to give them the badge. If the Exhibitor prefers, the associate can pick up the badge provided by the Exhibitor at Exhibitor Registration and meet the Exhibitor at the booth.

Cancellation by Exhibitor

Cancellations received after a contract has been signed, will be charged at 50% of the Total Bill. Cancellations received 14 days or less before the show will be charged at 100% of the Total Bill. (a) Exhibitor acknowledges and agrees to the CANCELLATION CHARGES set forth in the contract. If Exhibitor, or Agent on behalf of Exhibitor, cancels prior to the event, the Exhibitor will be subject to this Agreement. Upon such cancellation, Exhibitor/Agent excuse Event Pros, LLC and Talent from further performance under the terms of this Agreement. (b) The Exhibitor acknowledges and agrees that the Exhibitor or its Agent may only terminate or cancel Talent after commencement of the event subject to the Agreement, upon showing a good cause. "Good cause" is defined as a willful breach of duty by the Talent in the course of his or her performance, or in the case of the Talent's habitual; neglect of duty or continued incapacity to perform that duty. In the event of good cause as defined above, prior to terminating cancelling the Talent, the Exhibitor must provide Event Pros with a reasonable opportunity to cure the inadequate performance of the Talent by allowing Event Pros to notify the Talent of the alleged breach of duty and/or replacing the Talent with an alternate in order to rectify any performance inadequacies. In the event Exhibitor terminates or cancels Talent without providing Event Pros with the aforementioned opportunity to cure, the Exhibitor agrees to pay the entire fee due and owing as if the Exhibitor and Talent fully performed under the Agreement.

Indemnification

The Exhibitor shall indemnify, defend and hold harmless Event Pros, LLC from and against any and all obligations, debts, liabilities, claims, demands, losses, damages, lawsuits, and expenses of any third party in any way arising out of the services to be provided; however, such indemnifications shall not apply to acts of omissions of Event Pros, LLC which constitute willful misconduct or gross negligence.

No Solicitation by Exhibitor

The Exhibitor shall not solicit for employment or employ, nor refer to a third party for employment or employ, whether as employee or independent contractor, any person who is or has been provided to the Exhibitor through the services of Event Pros, LLC for a period of (2) years after the completion of any event for which Event Pros, LLC served as the booking agent.

Services to be Performed

Personnel retained by the Exhibitor will perform the specific duties described in the work order confirmation and will not be subjected to any undue emotional, physical, or sexual harassment from the Exhibitor and/or the Exhibitors' guests. Any such harassment will necessitate the withdrawal of personnel. The Exhibitor shall remain fully liable for payment of the total fee should such a withdrawal occur.

Meal Breaks and Rest Periods

The retained personnel shall be entitled to take lunch and breaks as outlined in the Work Order.

Overtime

The retained personnel will be eligible for overtime pay for hours in excess of nine (9) hours per day.

Subsequent Contracts

All future Work Orders will be performed under the same terms and conditions stated herein unless amended by written agreement.





Hostess/ Booth Talent

September 11-13, 2023 · Las Vegas, Nevada USA

Event Staffing Services

The foundation of our business is based upon our highly-trained and experienced event staffing professionals, who have earned us our winning reputation within the trade show industry.

PROMOTIONAL ASSISTANTS coordinate the trade show booth, hospitality suite, or a special event. These friendly and gracious professionals are at your service to greet customers, serve food/beverages and be available to assist your staff in any way possible.

BOOTH ASSOCIATES act as your booth ambassadors and quickly improve your results. Each associate is well versed in a wide range of booth activities such as running the front desk, distributing literature, greeting and directing visitors to appropriate areas and qualifying leads.

CROWD GATHERERS increase your booth traffic and gain exposure. The enthusiastic crowd gatherers will attract audiences for presentations or demonstrations, generate leads, collect/process lead forms, distribute and secure all theater promotional items.

CROWD GATHERERS/EMCEES are seasoned Associates who get on the microphone before each presentation to draw in the largest crowd possible as well as giving a brief description of the upcoming presentation in an informative and entertaining manner. They will continue to gather a crowd off microphone and on the show floor once the presentation has begun.

LEAD EXECUTIVE ASSOCIATES maintain all booth activities and is your "right hand" person. Familiar with all aspects of the trade show industry, the lead executive associate has a proven industry track record with the capacity to maximize booth effectiveness.

BOOTH SUPERVISORS manage every area of the booth as well as assisting in any booth needs. They can oversee the booth with no supervision and offer suggestions on how to get the optimum flow of traffic throughout the entire display. They have over 5 years of experience in the trade show and management areas.

PRODUCT DEMONSTRATORS connect and communicate with your target audience, explaining the nuances and subtleties of your concept with ease and comfort. Fully versed in your company, products, and services, they will convey the desired corporate message to your potential clients.

INTERPRETERS are versed in the language of your choice and familiar with international business practices. Our cordial and engaging bi-lingual and multi-lingual interpreters bridge the language gap with international clients, making them feel right at home.

PRESENTERS/ACTORS deliver your product message professionally and effectively. These highly-adept and confident public speakers will ad clarity, style and sizzle to your presentation or video shoot. Audition videos demonstrating presenter/actor skills are available upon request.

SPECIALTY TALENT—We are a full service agency committed to meeting your needs. Therefore, we have access to providing you with Comedians, Celebrities, Musicians, Motivational Speakers, Performance Artists and more!

Enhanced Services

EVENT PLANNING/MARKETING—Let our marketing experts help you plan every aspect of your event for flawless execution. From concept development, messaging, marketing campaigns and more, count on us to help you achieve event success.

TECHNICAL WRITING—Our talented team of script and technical writers are available to develop creative, effective and innovative ways to deliver your message.

PROJECT MANAGEMENT—Project Managers work with you on pre-show planning, on-site execution and post-show wrap-up. Consider these dedicated professionals as an extension of your own staff. **BOOTH STAFF TRAINING**—An executive can train your in-house booth staff on essential booth etiquette as well as tips on how to maximize the effectiveness of the entire booth to make your event a complete success.

PRODUCTION SERVICES—The right presentation is critical to excite and maintain the attention of show attendees. Allow our team of production professionals to provide presentations that capture and build enthusiasm around your product.

LEAD CAPTURE SYSTEM—Our cutting-edge technology ensures that each new business opportunity is followed through to its furthest potential. Leads are the most valuable asset of a trade show and are efficiently collected with this innovative system.

POST-SHOW MEASUREMENT—Post-show measurement is an essential tool in evaluating our business. This valuable feedback offers a clear and precise analysis of every event, allowing you to evaluate overall success and build ideas for future programs.





Search: Lowe Rental USA

info@loweusa.com

Equipment Rental Catalog



We Are Lowe.

Lowe is a global, innovative, ambitious and award winning refrigeration and catering equipment company. Established in 1977, Lowe has grown to be the largest globally recognized equipment company for the retail, exhibitions and events markets.

Lowe innovates in every aspect of its business.

Developing first to market solutions for refrigeration, such as customizable long-term rental, in a cost conscious and environmentally sensitive retail environment ensures Lowe remains a global pioneer.

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Select & purchase your equipment.



User Friendly

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Re-Order Ready

View and repeat your saved previous orders.

Introducing LoweHub™



An all in one welcome desk, offering increased security, chilled refreshments for hospitality, multiple charging ports and an interchangeable branding site.







Feature	Name	Specifications	Features
	Branding site	(HxW) 33.22 x 17.87 in	A poster site that is interchangable, using magents to fix the poster firmly to the LoweHub and a plastic sheet to protect the artwork. **Printing not provided**
	x4 Charging ports	x2 13amp plugs & x2 USB sockets	Universal charging ports, suitable to charge 4 devices at once and located out of sight behind roller door for enhanced security.
	Fridge	19.68"x15.82"x16.77" in 20 amps 120 volts 2000 watts	Compact storage refrigerator with sleek design.
	Safe	7.87 x 16.92 x 14.56 in	ElSafe Elite Electronic Safe. Accommodates up to 15" laptop
	Ambient space	4.33 x 10.82 x 14.17 in	Area to store laptops and mobile devices while charging. Also perfect for keeping stationary and other items tidy and out of sight.

B Series

Euro Deli Curved Glass Display





At a Glance

Model	B1	B2	В3
Dimensions WxDxH (inches)	52% x 43 x 52½	77 x 43 x 52 ½	101% x 43 x 52 ½
Width without end walls (inches)	47	70 ¼	94
Display area (square feet)	11	16 ½	22
Storage capacity (cubic feet)	5 ½	8 1/4	10 ¾
Storage area width (inches)	47	70 ¼	94
Storage area depth (inches)	20	20	20
Storage area height (inches)	10	10	10
Condensing unit size (HP)	1/3	1/3	1/2
Refrigerant	R404	R404	R404
Power Supply v/Hz/Ph	120/60/1	120/60/1	120/60/1
Amps	20	20	20
Watts	2000	2000	2000
Deck fans	1	2	3
Temp Range	3442°F or +1+6°C	3442°F or +1+6°C	3442°F or +1+6°C

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

Features

- Automatic defrost
- Heater pan evaporation (no plumbing required)
- Built in preparation counter
- Castors supplied with case
- Easy to clean surfaces
- Forced air cooling
- Fully self contained unit
- Illuminated stainless steel display deck

- Rear access to display deck for server
- Refrigerated under-storage (accessed through rear doors with magnetic gaskets)
- Simple plug in operationTop hinged glass with hydraulic arm support for curved glass unit
- ABS foamed end walls
- Ice insert for fish display available upon request
- * Display shelf available upon request (NOT refrigerated)

B - LG

Deli Self-Service Display





At a Glance

Model	B1 LG	B2 LG	B3 LG
Dimensions WxDxH (inches)	52% x 43 x 38 ¼	77 x 43 x 38 ½	101% x 43 x 38 ¼
Width without end walls (inches)	47	70 ¼	94
Display area (square feet)	11	16 ½	22
Storage capacity (cubic feet)	5 ½	8 1/4	10 ¾
Storage area width (inches)	47	70 ¼	94
Storage area depth (inches)	20	20	20
Storage area height (inches)	10	10	10
Condensing unit size (HP)	1/3	1/3	1/2
Refrigerant	R404	R404	R404
Power supply v/Hz/Ph	120/60/1	120/60/1	120/60/1
Amps	20	20	20
Watts	2000	2000	2000
Deck fans	1	2	3
Temp Range	3442°F or +1+6°C	3442°F or +1+6°C	3442°F or +1+6°C

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

Features

- Automatic defrost
- Heater pan evaporation (no plumbing required)
- Built in preparation counter
- Castors supplied with case • Easy to clean surfaces
- Forced air cooling
- Fully self contained unit

- Illuminated stainless steel display deck
- Rear access to display deck for server
- Refrigerated under-storage (accessed through rear doors with magnetic gaskets)
- Simple plug in operation
- Ice insert for fish display available upon request
- ABS foamed end walls

info@loweusa.com 770 461 9001 770 461 9001 info@loweusa.com

B Corner

90° Corner





At a Glance

Model	B Corner
Dimensions WxDxH (inches)	52 ½ x 52 ½ x 50 ½
Width without end walls (inches)	50
Display area (square feet)	11 ½
Condensing unit size (HP)	1/2
Refrigerant	R404
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Deck fans	2
Temp Range	3442°F or +1+6°C

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

Features

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

Jinny

Glass front serve-over display





J-104 & J-150 Also Available In Black



At a Glance

Model	J104	J150	J250
Dimensions WxDxH (inches)	41 x 36½ x 50½	59 x 36½ x 50½	99 x 36½ x 50½
Display area (inches)	38 w x 26 ½ d	55 ½ w x 26 ½ d	95 ½ w x 26 ½ d
Display area (square feet)	7	10 1/4	17½
Condensing unit size (HP)	1/3	3/8	1/2
Refrigerant	R404	R404	R404
Power supply v/Hz/Ph	120/60/1	120/60/1	120/60/1
Amps	20	20	20
Watts	2000	2000	2000
Temp Range	3442°F or +1+6°C	3442°F or +1+6°C	3442°F or +1+6°C

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

Features

- Bottom hinged glass
- Easy access for loading, setting of display and cleaning
- Simple disassembly for cleaning
- Castors supplied with case
- Euro style front and side glass
- Ice insert for fish display available upon request
- Illuminated stainless steel, display deck
- Rear access to the display for the server

- Under counter refrigerated storage
- Fully self contained unit
- Simple plug in operation
- Granite preparation counter built in
- Easy to clean surfaces and attractive lines
- ABŚ foamed end walls
- Magnetic door gasket for perfect seal
- Forced air cooling

P360°

Grab & Go Island Display Refrigerator



At a Glance

Model	P360°
Dimensions WxDxH (inches)	55 ½ x 47 x 35
Display area (square feet)	12 ¼
Condensing unit size (HP)	1/3
Refrigerant	R404
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Deck fans	2
Temp Range	3650°F or +2+6°C

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

Features

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

C Series

Euro Dairy/ Deli Merchandiser



At a Glance

Model	C1	C2	C3
Dimensions WxDxH (inches)	39 ¾ x 34 x 84	52¼ x 34 x 84	77 x 34 x 84
Width without end walls (inches)	36 ¾	49 ½	73 ½
Number of shelves	4	4	4
Shelf width x depth (inches)	36 ¾ w x 17 ½ d	49 ½ w x 17 ½ d	73 ½ w x 17 ½ d
Display area (inches)	36 ¾ w x 24 d	49 ½ w x 24 d	73 ½ w x 24 d
Display area (sq.ft.)	18 ¼	24	36 ¹ / ₄
Condensing unit size (HP)	3/4	3/4	1%
Refrigerant	R404	R404	R404
Power supply v/Hz/Ph (unit)	120/60/1	120/60/1	120/60/1
Amps (unit)	20	20	20
Watts (unit)	2000	2000	2000
Deck fans	1	2	3
Temp Range	3542°F or +2+6°C	3542°F or +2+6°C	3542°F or +2+6°C

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

Features

- Open front-self service grab and go
- Easy access for loading and cleaning
- Excellent vision through attractively styled side glassWhite Interior
- Four fully adjustable shelves
- Shelves can be angled
- Extra shelves available upon request
- Peg bars and pegs available upon request
- Energy saving self contained night blind

- Efficient, quiet system
- Castors supplied with case

- Fully self contained unit
 Simple plug in operation with simple controls
 No drain required (hot gas evaporation of defrost water)

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- Impact resistant finish
- Pricing rails on each shelf
- Shelf product stoppers available upon request

Genova

Open Front Merchandiser



At a Glance

Model	Genova 1	Genova 2
Dimensions WxDxH (inches)	40½ x 35½ x 86	52¾ x 35½ x 86
Width without end walls (inches)	37	491/4
Number of shelves	5	5
Shelf width and depth (inches)	36 ½ w x 17 ¾ d	49 w x 17 ¾ d
Display area (inches)	36 ½ w x 21 ¾ d	49 w x 21 ¾ d
Display area (sq.ft.)	27 ½	37
Condensing unit size (HP)	1	1
Refrigerant	R404	R404
Power supply v/Hz/Ph (unit)	120/60/1	120/60/1
Amps (unit)	20	20
Watts (unit)	2000	2000
Deck fans	1	2
Temp Range	3542°F or +2+6°C	3542°F or +2+6°C

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

Features

- Open front self service grab and go
- Easy access for loading and cleaning
- White Interior
- Five fully adjustable shelves
- Additional shelves available upon request
- Peg bars and pegs available upon request
- Shelves can be angled
- Energy saving self contained night blind
- Efficient, quiet system

- Castors supplied with case
- Fully self contained unit
- Simple plug in operation with simple controls
- No drain required (hot gas evaporation of defrost water)
- Impact resistant finish
- Pricing rails on each shelf
- Glass or solid end walls
- Shelf product stoppers available upon request

Sara

Open Front Merchandiser



At a Glance

Model	Sara
Dimensions WxDxH (inches)	52 ½ x 27 x 69
Width without end walls (inches)	49
Display area (square feet)	16. 88
Top shelf (inches)	49 w x 7 d
Middle shelf (inches)	49 w x 10 d
Bottom shelf (inches)	49 w x 14 d
Bottom Deck (inches)	49 w x 18 ¾ d
Condensing unit size (HP)	3/4
Refrigerant	R404
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Deck Fans	2
Temp Range	3542°F or +2+6°C

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

Features

- Open Front self service grab and go
- Easy access for loading and cleaning
- White interior
- 3 Fully adjustable shelves
- Additional shelves available upon request
- Peg bars and pegs available upon request
- Castors supplied with case
- Energy saving self contained night blind

- Efficient, quiet system No drain required (hot gas evaporation of defrost water)

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- Pricing rails on each shelf
- Forced air cooling
- Shelf product stoppers available upon request

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Euro Madeira

Open Front Merchandiser



At a Glance

Model	Euro Madeira
Dimensions WxDxH (inches)	51 x 33½ x 71½
Width without end walls (inches)	49 ½
Top shelf (inches)	49 ½ w x 12 d
Middle shelf (inches)	49 ½ w x 15 ¾ d
Bottom shelf (inches)	49 ½ w x 19 ¾ d
Bottom Deck (inches)	49 ½ w x 24 ½ d
Condensing unit size (HP)	3/4
Display area (square feet)	24 ¾
Refrigerant	R404
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Deck Fans	1
Temp Range	3542°F or -1+5°C or -1+7°C

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

Features

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

Mandy

Open Front Merchandiser



At a Glance

Model	Mandy 100
Dimensions WxDxH (inches)	39 ½ x 29 ¾ x 52
Width without end walls (inches)	36 ½
Top shelf	34 ¾ w x 8 ¼ d
Middle shelf (inches)	34 ¾ w x 10 d
Bottom shelf (inches)	34 ¾ w x 12 d
Bottom Deck (inches)	35 ¼ w x 22 d
Display area (square feet)	13
Condensing unit size (HP)	3/4
Refrigerant	R404
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Deck fans	1
Temp Range	3542°F or +2+6°C

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

Features

- Automatic defrost
- Castors supplied with case
- Easy to clean surfacesFits through single door
- Forced air cooling
- Fully self contained unit
- Heater pan evaporation (no plumbing required)

- Illuminated top shelf
- Simple plug in operation
- Stainless steel shelves and display deck
- 3 shelves as standard
- Energy saving self contained night blind

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• Available in black and white

G Series Refrigeration

Chillers





At a Glance

Model	G4C	G6C
Dimensions WxDxH (inches)	26 ¾ x 33 ¾ x 81 ½	54 x 33 ¾ x 81 ½
Canopy dims (inches)	24 x 6	51 x 6
Shelf width x depth (inches)	21 ½ x 24 ¼	21 ½ x 24 ¼
Number of shelves	4	8
Condensing unit size (HP)	1/3	1/2
Refrigerant	R290	R290
Powers supply v/Hz/Ph	120/60/1	120/60/1
Volume Cubic Feet	23.67 Cu. Ft.	48 Cu. Ft.
Watts	2000	2000
Amps	20	20
Temp range	3341°F or +1+5°C	3341°F or +1+5°C

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

Features

- For all chilled food products
- Fully self contained bottom mounted condensing unit
- Efficient, quiet system
- Fan assisted
- Automatic evaporator of defrost water
- Ozone friendly

- White interior and black exterior
- Full length internal vertical lights
- Sturdy handle
- Magnetic door gaskets
- Easy access for loading and cleaning
- Easy clean surfaces
- Illuminated canopy for graphics
- Fully adjustable shelves
- Four shelves per door
- Castors supplied with case
- Minimum maintenance
- Low energy consumption
- Double pane glass door(s)
- Self closing door(s)

G5

Upright Glass Door Refrigerator



At a Glance

Model	G5
Dimensions WxDxH (inches)	36 x 24 x 54
Capacity	15 cu ft
Condensing unit size (HP)	1/3
Refrigerant	R404
Power supply v/Hz/Ph	20/60/1
Amps	20
Watts	2000
Deck Fans	1
Temp Range	33°41°F or +3°+6°C

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

Features

- Bottom mount refrigeration system
- 2 Sliding glass doors (front & Back)
- Pass through configuration
- 3 shelves standard
- Fan assisted

- Efficient, quiet system
- Fully adjustable shelves
- Double pane glass doors
- Easy access for loading & cleaning

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White interior

Kubo 500R

Display Refrigerator



At a Glance

Model	500R
Dimensions WxDxH (inches)	60 x 28 x 54
Number of shelves	8
Shelf dimensions (inches)	23 ½ w x 15 ¾ d
Condensing unit size (HP)	11/8
Refrigerant	R404
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Deck fans	Yes
Temp range	3650°F or +2+10°C

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

Features

- Adjustable wire shelves
- Hinged doors
- Vertical lights
- Castors supplied with case
- 360° visibility

- Easy to clean
- Automatic defrost
- No drain required
- Stainless steel front

Prep

Refrigerated Prep Counter



At a Glance

Model	Prep 1	Prep 2
Dimensions WxDxH (inches)	44 ½ x 32 ½ x 41 ½	67 ½ x 35 ½ x 41 ½
Storage area (inches)	25 ¼ w x 27 d x 24h	48 w x 27 d x 24 h
Shelf (inches)	24 w x 26 d	23 w x 26 d (x2)
Cutting board dimensions (inches)	44 w x 16 ½ d	67 ½ w x 19 ½ d
Condensing unit size (HP)	1/6	1/2
Refrigerant	R134	R134
Power supply v/Hz/Ph	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Fan assisted	Yes	Yes
Temperature Range	33.841°F	33.841°F

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

Features

- Stainless steel finish
- Low energy consumption
- Two storage levelsAdjustable shelves
- Six poly-carbonate inserts included
- Corrosion resistant white interior finish
- Automatic defrost cycle
- Extra deep removable cutting board

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- Lockable castors
- Fully mobile

F2

Chiller



At a Glance

Model	F2 Chiller
Dimensions WxDxH (inches)	64 x 27 ½ x 37
Inside Height (inches)	27
Inside Width (inches)	60
Inside Depth (inches)	20
Storage capacity (cubic feet)	18 ¾
Condensing unit size (HP)	1/3
Refrigerant	R134
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Temp Range	3442°F or +1+6°C

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

Features

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

Oasis

Sealed Deck, Suitable for Ice



At a Glance

Model	Oasis 1	Oasis 2
Dimensions WxDxH (inches)	43 x 43 x 52 closed / 68 raised	55 x 55 x 52 closed / 68 raised
Display area (square feet)	10 1/4	17 ½
Condensing unit size (HP)	1/3	1/3
Refrigerant	R134	R134
Power supply v/Hz/Ph	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Deck fans	2	2
Temp Range	3442°F or +1+6°C	3442°F or +1+6°C

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

Features

- Wooden finish
- Acrylic dome for 360° viewing
- Stainless steel display deck-sealed
- Suitable for ice
- Drain fitted
- Lid is raised electronically
- Self service with lid up
- Display with lid down
- Multipurpose display case

- Smooth finish and appearance
- Fully mobile
- Economical system
- Static evaporation system
- Very rapid pull down time
- Strong construction
- Efficient, quiet system
- Easy to clean surfaces and smooth lines

- Illuminated display
- Fully self contained
- Ozone friendly refrigerant
- Simple plug in operation with simple controls
- Thermostat control
- Operator friendly
- Castors supplied with case

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Spot display

Memphis

Open Front Merchandiser



At a Glance

Model	Memphis 90	Memphis 120
Dimensions WxDxH (inches)	35 ½ x 32 ¾ x 56 ½	47 ½ x 32 ¾ x 56 ½
Display deck (inches)	32 w x 22 d	44 w x 22 d
Display deck (square feet)	5	6 ¾
Condensing unit size (HP)	1/4	1/4
Refrigerant	R404	R404
Power supply v/Hz/Ph	20/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Deck Fans	1	2
Temp Range	3742°F or +3+6°C	3742°F or +3+6°C

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

Features

- Grab and Go refrigerated lower section
- Non refrigerated upper section
- Lockable Castors
- Sliding rear doors on upper section
- Glass shelf in upper section
- Fully mobile

- Smooth end walls
- Available in Black or Bronze
- No drain required (hot gas evaporation of defrost water)
- Efficient, quiet system

Isola

Cold Buffet Style Display





At a Glance

Model	Isola 4S/S	Isola 6	Isola 6S/S
Dimensions WxDxH (inches)	59 ¼ x 29 ½ x 45	81 ¼ x 29 ½ x 45 ¼	86 x 29 ½ x 45
Height (inches) top up	59	59	59
Condensing unit size (HP)	1/3	1/3	1/3
Refrigerant	R134	R134	R134
Power supply v/Hz/Ph	120/60/1	120/60/1	120/60/1
Amps	20	20	20
Watts	2000	2000	2000
Temp range	3850°F or +3+10°C	3850°F or +3+10°C	3850°F or +3+10°C

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

Features

- Internal basin in AISI stainless steel
- External in wood or stainless steel
- Gastronorm pans available upon request
- Different configurations available
- Pans available upon request
- Accepts deep or shallow pans

- Static refrigeration system
- Digital control panel
- Electronic lid for ease of loading/serving

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- Castors supplied with case
- Serving trays optional
- LED lighting optional

K2T / K2TF

Display Chiller





At a Glance

Model	K2T	K2TF
Dimensions WxDxH (inches)	23½ x 24 x 71	23½ x 24 x 71
Shelf dimensions (inches)	16 ½ diameter	17 ½ x 17 ½
Number of shelves	6	5
Condensing unit size (HP)	1/3	1/3
Refrigerant	R134	R134
Power supply v/Hz/Ph	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Evaporator fans	1	1
Temp range	3550°F or +4+10°C	3550°F or +4+10°C

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

Features

- LED lighting
- Anodized gold or silver finish
- Automatic defrost
- Castors supplied with case
- Easy to clean surfaces
- Forced air cooling
- Fully self contained unit

- Glass on four sides
- Heater pan evaporation (no plumbing required)
- Illuminated display
- Rotating glass shelves (K2T) (mirrored bottom shelf)
- Rotation stops when door is opened
- Simple plug in operation

*K2TF: adjustable wire shelf version of K2T. Shelf size (inches) 17 1/2 x 17 1/2

K3T

6 Sided Glass Display



At a Glance

Model	КЗТ
Dimensions WxDxH (inches)	31 ¾ x 36 x 69
Shelf diameter (inches)	22
Number of shelves	5
Condensing unit size (HP)	7/8
Refrigerant	R134
Power supply v/Hz/Ph (unit)	120/60/1
Amps	20
Watts	2000
Evaporator fans	1
Temp range	3550°F or +4+10°C

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

Features

- LED lighting
- Anodized gold or silver finish
- Automatic defrost
- Castors supplied with case
- Easy to clean surfaces
- Forced air cooling
- Fully self contained unit
- Glass on six sides (K3T)

- Heater pan evaporation (no plumbing required)
- Illuminated display
- Rotating glass shelves (mirrored bottom shelf)
- Rotation stops when door is opened

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• Simple plug in operation

G223

Two Bowl Drink Dispenser



At a Glance

Model	G223
Dimensions WxDxH (inches)	13½ x 17 x 25
Bowls	2
Capacity Ltr.	23
Capacity Gallon	6.34
Condensing unit size (HP)	1/10
Refrigerant	R134
Power supply v/Hz/Ph (unit)	120/60/1
Amps	15
Watts	1500
Supporting Base	13h x 14w
Temp Range	3961°F or +4+16°C

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

Features

- Motorized paddle maintain mixing of product
- Adjustable thermostatic system
- Easily removable for cleaning
- Refrigeration System 120 Volt 60Hz

H1

Storage Chiller



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At a Glance

Model	H1
Dimensions WxDxH (inches)	20¾ x 20½ x 32¼
Shelf dimensions (inches)	17 w x 13 d
Deck dimensions (inches)	17 ½ w x 9 d
Condensing unit size (HP)	1/6
Refrigerant	R134
Power supply v/Hz/Ph (unit)	120/60/1
Amps	5
Watts	500
Weighs	73 lbs
Temp Range	3542°F or +2+6°C

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

Features

- Small footprint
- Versatile around products
- Easy to use
- Lightweight and easy to handle

Starlet

Counter top chiller



At a Glance

Model	Starlet
Dimensions WxDxH (inches)	24 x 23 x 23
Shelf dimensions (inches)	20 ¾ w x 6 ¾ d
Deck dimensions (inches)	20 ¾ w x 6 ½ d
Condensing unit size (HP)	1/8
Refrigerant	R134
Power supply v/Hz/Ph (unit)	120/60/1
Amps	10
Watts	1000
Deck Fans	Yes
Weighs	85 lbs
Temp Range	3542°F or +2+6°C

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

Features

- Counter top footprintEasy to useLightweight and easy to handleElectronic thermostat

I1 / I3

Display Ice Tray



At a Glance

Model	I1	13
Dimensions WxDxH (inches)	40 x 22 x 7	64 x 22 x 7

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Features

- Fully insulated ice trayHigh impact display
- Large capacityEasy to clean

Victoria

Curved Glass Bakery Display





At a Glance

Model	V150	V200
Dimensions WxDxH (inches)	56¾ x 36 x 50	74 x 36 x 50
Number of shelves	4	4
Top shelf dimensions (inches)	24 ¼ w x 15 d	32% w x 15 d
Other shelf dimensions (inches)	24 ¼ w x 17 d	32% w x 17 d
Condensing unit size (HP)	1/4	1/3
Refrigerant	R134A	R134A
Power Supply v/Hz/Ph	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Temp Range	3350°F or +2+10°C	3350°F or +2+10°C

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

Features

- Three exhibition levels
- Rear sliding glass doors
- Available in black or stainless finish
- Front access to condensing unit
- Double tempered curved glass
- Castors supplied with case
- Low energy consumption
- Easy to clean
- Automatic defrost cycle
- No drain required

- Stainless steel deck
- Stainless steel front
- Stainless steel shelves
- Static air system
- Wide stainless steel top

L Harmony

Bakery Display Cabinet



At a Glance

Model	L1H	L3H
Dimensions WxDxH (inches)	37 x 31½ x 54½	52½ x 31¼ x 54½
Number of shelves	3	3
Top shelf (inches)	35½ w x 13 d	51 w x 13 d
Middle shelf (inches)	35½ w x 13½ d	51 w x 13½ d
Lower shelf (inches)	35½ w x 16 d	51 w x 16 d
Condensing unit size (HP)	1/4	1/2
Refrigerant	R404	R404
Power supply v/Hz/Ph	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Fan assisted	Yes	Yes
Temp Range	34°42°F or +1°+6°C	34°42°F or +1°+6°C

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

Features

- Anodized finish
- Curved front glass
- Glass ends
- Fixed glass shelves (3)
- Glass all around display
- Stainless steel lower display deck
- Sliding glass doors at rear, full size for access
- European appearance

- Castors supplied with case
- Economical system
- Forced air system- uniform cooling on all levels
- Strong construction
- Efficient, quiet system
- Easy to clean surfaces and lines
- Illuminated display (light above each shelf)

- Fully self contained
- Ozone friendly refrigerant
- Simple plug in operation with simple controls
- Thermostat control
- Operator friendly
- No plumbing required
- Additional colors are available

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Bodega

Wine Display Chiller





At a Glance

Model	Bodega	Bodega Mini
Dimensions WxDxH (inches)	23½ x 28 x 67¾	23¾ x 23½ x 34½
Condensing unit size (HP)	1/6	1/6
Refrigerant	R134	R134
Power Supply v/Hz/Ph (unit)	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Deck Fans	yes	yes
Temp Range	4160°F or +5+20°C	4160°F or +5+20°C

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

Features

Bodega

- Dual zone built
- Seamless stainless steel door frame with 3 layer glass door
- Electronic thermostat for accurate temperature control
- Temperature setting memory in case of power off
- Fan circulated cool air for even temperature distribution
- LED lighting
- Easy to clean interior
- Efficient, quiet system
- Fully self contained
- Castors supplied with case

Bodega Mini

- Seamless stainless steel door frame with 3 layer glass door
- Electronic thermostat for accurate temperature control
- 6 beech wood shelves with stainless steel trim on each shelf
- Fan circulated cool air for even temperature distribution
- LED lighting
- Easy to clean interior
- Efficient, quiet system
- Fully self contained

G Series Frozen

Freezers





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At a Glance

Model	G1C	G6FC
Dimensions WxDxH (inches)	26 ¾ x 33 ¾ x 81 ½	54 x 33 ¾ x 81 ½
Number of shelves	4	8
Shelf dimensions	21 ½ x 24 ¼	21 ½ x 24 ¼
Number of doors	1	2
Canopy dims (inches)	24 x 6	51 x 6
Condensing unit size (HP)	1/2	1
Refrigerant	R290	R290
Power	120/60/1	120/60/1
Volume Cubic Feet	23.67 Cu. Ft.	48 Cu. Ft.
Watts	2000	2000
Amps	20	20
Fan assisted	Yes	Yes
Temp range	284°F or 020°C	284°F or 020°C

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

Features

- LED lighting
- Fully adjustable shelves
- Frost free
- Triple pane glass doors
- Self closing doors
- Stainless steel bottom

- No plumbing required, evaporator condensing pan included
- Automatic defrost cycle
- Forced air system
- Illuminated display
- Castors supplied with case

K1T/ K4TF

4-Sided Fixed Shelf Freezer





Also Available In Silver

At a Glance

Model	K1T	K4TF
Dimensions WxDxH (inches)	23½ x 25½ x 71¼	28 x 29½ x 70
Number of shelves	6	5
Shelf type	Fixed	Fixed
Condensing unit size (HP)	2/3	3/4
Refrigerant	R404	R404
Power Supply v/Hz/Ph (unit)	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Fixed shelf evaporator	yes	yes
Temp Range	320°F or 018°C	320°F or 018°C

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

Features

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

K4T

4 Sided Glass Display Freezer



At a Glance

Model	K4T
Dimensions WxDxH (inches)	28 × 29½ × 71½
Number of shelves	6
Shelf type	Revolving
Shelf Dimensions	18" Diameter
Condensing unit size (HP)	3/4
Refrigerant	R404
Power Supply v/Hz/Ph (unit)	120/60/1
Amps	20
Watts	2000
Fan assisted	yes
Temp Range	324°F or 020°C

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

Features

- LED lightingAnodized finish
- Glass on all sides
- All around view of product
- Castors supplied with case
- Economical system
- Rotating shelves
- Mirrored bottom shelf
- Adjustable shelves
- Efficient, quiet system

- Forced air systemDigital thermostat controlNo plumbing requiredGold finish available

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E1/E2

Display Freezer



At a Glance

Model	E1	E2
Dimensions WxDxH (inches)	60 x 35½ x 40	88 x 35½ x 40
Condensing unit size (HP)	1/2	1/2
Refrigerant	R404	R404
Power Supply v/Hz/Ph	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Static Refrigeration	yes	yes
Temp Range	328°F or 022°C	328°F or 022°C

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

Features

- Curved glass front cabinets allow for more product visibility
- 2 sliding glass lids
- Easy access for loading, setting of display and cleaning
- Suitable for all frozen products
- Efficient, quiet system
- Easy to clean surfaces and attractive lines

- Fully self contained unit
- Ozone friendly refrigerant
- Simple plug in operation with simple controls
- Castors supplied with case

E3

Wall Site Display Freezer with Side Visibility



At a Glance

Model	E3
Dimensions WxDxH (inches)	77 x 34 x 37
Condensing unit size (HP)	1/2
Refrigerant	R404
Power Supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Static Refrigeration	yes
Temp Range	328°F or 022°C

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

Features

- Curved glass front cabinets allow for more product visibility
- 2 sliding glass lids
- Easy access for loading, setting of display and cleaning
- Suitable for all frozen products
- Efficient, quiet system
- Easy to clean surfaces and attractive lines

- Fully self contained unit
- Ozone friendly refrigerant
- Simple plug in operation with simple controls

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• Castors supplied with case

info@loweusa.com 770 461 9001 info@loweusa.com

E4

Wall Site Display Freezer



At a Glance

Model	E4
Dimensions WxDxH (inches)	77 x 34 x 39
Condensing unit size (HP)	1/2
Refrigerant	R404
Power Supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Static Refrigeration	yes
Temp Range	328°F or 022°C

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

Features

- Glass front cabinets allow for more product visibility
- 2 sliding glass lids
- Easy access for loading, setting of display and cleaningSuitable for all frozen products

- Efficient, quiet system Easy to clean surfaces and attractive lines
- Fully self contained unit
- Ozone friendly refrigerant
- Simple plug in operation with simple controls
- Castors supplied with case

D1C

Sliding Glass Display Freezer



At a Glance

Model	D1C
Dimensions WxDxH (inches)	58 x 30 x 34
Condensing unit size (HP)	1/2
Refrigerant	R134A
Power Supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Static Refrigeration	yes
Temp Range	504°F

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

Features

- 5 baskets standard2 sliding glass lids
- LED lighting
- Easy access for loading, setting of display and cleaning
 Suitable for all frozen products

- Efficient, quiet system Easy to clean surfaces and attractive lines

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- Fully self contained unit
- Simple plug in operation with simple controls
- Castors supplied with case

Freezer



At a Glance

Model	F2
Dimensions WxDxH (inches)	47 ¹ / ₄ x 24 ³ / ₄ x 34 ¹ / ₄
Inside dimensions WxDxH (inches)	42 x 20 x 25
Storage capacity (cubic feet)	12 ¼
Condensing unit size (HP)	3/4
Refrigerant	R404
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Deck fans	n/a
Temp range	324°F or 020°C

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

Features

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

Kubo 500F

Display Freezer



At a Glance

Model	500F
Dimensions WxDxH (inches)	60 x 28 x 54
Number of shelves	8
Shelf dimensions (inches)	23 ½ w x 15 ¾ d
Condensing unit size (HP)	11//8
Refrigerant	R404
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Deck fans	Yes
Temp range	320°F or 018°C

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

Features

- Adjustable wire shelves
- Hinged doors
- Vertical lights
- Castors supplied with case360° visibility

- Easy to clean
- Automatic defrost
- No drain required
- Stainless steel front

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B2F

Display Freezer



At a Glance

Model	B2F
Dimensions WxDxH (inches)	73½ x 43 x 51½
Condensing unit size (HP)	1
Refrigerant	R404
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Deck fans	Yes
Temp range	320°F or 018°C

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

Features

- Top hinged glass, hydraulic arm support
 Easy access for loading, setting of display and cleaning
- Euro style front and side glass
- Stainless steel interior
- Rear access to the display for the server
- Preparation counter built in

- Easy to clean surfaces and attractive lines
- Castors supplied with case
- Fully self contained unit
- Simple plug in operation with simple controls
- Impact resistant finish
- ABS foamed end walls

DC8

Freezer



At a Glance

Model	DC8
Dimensions WxDxH (inches)	47¾ x 27¾ x 50
Condensing unit size (HP)	1/2
Refrigerant	R134A
Rear door	13¼" h x 16¼" w
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Deck fans	Yes
Temp range	55°F or -1521°C

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

- Attractive, contemporary design
- 24 gauge painted textured interior and exterior
- Stainless steel serving deck, top and attached superstructure
- Independent on/off compressor and light switch
- Brilliant, interior fluorescent lighting
- Tempered plate glass viewing window
- Holds 9 ½ diameter, 3 gallon cans

- Top and side lid wiper gaskets
- 9 ft power cord
- 8 dipping wells
- Rear frozen storage
- Heavy-duty epoxy-coated wire can support racks

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• Hinged, high-tensile, transparent acrylic dipping compartment lids with full length handle

G12

Gelato Case



At a Glance

Model	G12
Dimensions WxDxH (inches)	48½ x 47 x 54½
Condensing unit size (HP)	3/4
Refrigerant	R404
Power supply v/Hz/Ph	220v single phase
Amps	30
Watts	3000
Deck fans	Yes
Temp range	-1010°F

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

Features

- Modern design high visibility
- Silver color
- Top hinged glass with hydraulic arm support easy loading
- Stainless steel bins
- Stainless steel front
- LED illuminated front

- Rear night blind
- 12 liter pans
- Auto defrost
- Forced air

200GBT

Counter Top Display Freezer



At a Glance

Model	200GBT
Dimensions WxDxH (inches)	47½ x 19½ x 28
Condensing unit size (HP)	1/3
Refrigerant	R404
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Fan assisted	no
Temp range	320°F or 018°C
Fixed shelf evaporator	yes

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

- Gold or silver anodized finish
- Glass walls
- Static evaporator system
- Rapid pull down time
- Strong construction
- Efficient, quiet system
- Easy to clean surface and lines
- Illuminated display

- Fully self contained unit
- Ozone friendly refrigerant
- Simple plug in operation with simple controls

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- Operator friendly
- Thermostat control
- Fixed shelves are 7 ¼ inches apart

H2

Storage Freezer



At a Glance

Model	H2
Dimensions WxDxH (inches)	19½ x 21½ x 32¾
Bowl capacity in liters	n/a
Bowl capacity in gallons	n/a
Condensing unit size (HP)	1/4
Refrigerant	R134
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Temp range	320°F or 018°C

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

Features

- Efficient, quiet systemPerfect for under counter use

H4IB

Storage Freezer



47

At a Glance

H4IB
23½ x 20¼ x 26½
1/2
R134
120/60/1
20
2000
Yes
320°F or 018°C
No

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

Features

- Adjustable shelvesGlass displayCounter top unit

- Efficient, quiet system

Penguin

Single/Double Bowl Frozen Drink Display





At a Glance

Model	Penguin 1	Penguin 2
Dimensions WxDxH (inches)	7 ¾ x 17 x 34¼	151/3 x 17 x 341/4
Bowl capacity in liters	12	12
Bowl capacity in gallons	3.17	3.17
Condensing unit size (HP)	1/4	1/2
Refrigerant	R134	R134
Power supply v/Hz/Ph	120/60/1	120/60/1
Amps	20	20
Watts	2000	2000
Temp range	frozen drinks	frozen drinks

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

Features

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

B₁H

Euro Hot Curved Glass Display



At a Glance

Model	B1H
Dimensions WxDxH (inches)	51 x 43 x 51½
Power supply v/Hz/Ph	220/60/1
Amps	30
Watts	3000
Water Temperature Range	167176°F or 7580°C
Deck Temperature	146°F or 63°C

Plug - each unit requires a single dedicated power supply.

Features

- Top hinged glass, hydraulic arm support
 Easy access for loading, setting of display and cleaning
 Euro style front and side glass
 Illuminated stainless steel, perforated display deck
 Rear access to the display for the server

- Preparation counter built in
- Automatic 'low water level' power cut-off
- Easy to clean surfaces and attractive lines
- Castors supplied with case
- Fully self contained unit
- Rheostat control for heat/light

- Simple plug in operation with simple controls
 Adjustable water temperature control
 Water inlet (½ inch) and drain fitting (1 ½ inch)
 Impact resistant finish

- Stainless steel deck
- ABS foamed end walls

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- Divider bars for Gastronorm pans available
 Heating area can be configured several ways using divider bars
- Heating area dimensions: 42 x 25 ½ (inches)
- Gastronorm pans available upon request

Isola 4H

Bain Marie Buffet Style Display



At a Glance

Model	Isola 4H	Isola 4HS/S
Dimensions WxDxH (inches)	56 x 29½ x 45 ¼	59 ¼ x 29 ½ x 45
Height (inches) top up	59	59
Power supply v/Hz/Ph	120/60/1	120/60/1
Amps	30	30
Watts	3000	3000
Temp range	100194°F or 3890°C	100194°F or 3890°C

Plug - each unit requires a single dedicated power supply.

Features

- Electrically raised canopy
- Castors supplied with case
- Divider bars included
- Stainless steel option available
- Adjustable water temperature control
- Fitted drain
- Heat lamps for additional heating
- 'Low water level' alarm

- Serving trays optional
- Digital control panel
- Pans available upon request
- Internal basin in AISI stainless steel
- Accepts deep or shallow pans
- Different configurations available
- Gastronorm pans available upon request

MCT

4 Burner







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At a Glance

Model	MCT	MCTM
Dimensions WxDxH (inches)	60 x 30 x 38½	60 x 30 x 90½
Power supply v/Hz/Ph	220/60/1	220/60/1
Amps	30	30
Watts	3000	3000

Plug - each unit requires a single dedicated power supply.

Features

- Stainless steel table with electric 4 burner ceramic cook top
 • Locking castors included

- Under cabinet storage shelfOptional attached mirror for high visibility

CO25

Convection Oven



At a Glance

Model	CO25
Dimensions WxDxH (inches)	28½ x 28 x 53¾
Inside dimensions WxDxH (inches)	18½ x 14½ x 10%
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000
Temperature Range	120400°F or +49+249°C

Plug - each unit requires a single dedicated power supply.

Features

- Convection oven with two adjustable shelves
 Holds ½ size tray: 18 x 14 ½ (inches) not included
 Trays for oven available upon request
 Oven is attached to rolling stand

- Oven available without stand
- Rolling stand has six shelves for sheet pans
- Sheet pans for stand available upon request
- Manual 60 minute timer

200 Hot

Counter Top Hot Self-Service Display



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At a Glance

Model	200 Hot
Dimensions WxDxH (inches)	35½ x 21 x 28
Power supply v/Hz/Ph	120/60/1
Amps	15
Watts	1500
Temperature Range	95160°F or 3571°C

Plug - each unit requires a single dedicated power supply.

Features

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

MW

Microwave



At a Glance

Model	MW
Dimensions WxDxH (inches)	24 x 18 x 14
Power supply v/Hz/Ph	120/60/1
Amps	10
Watts	1000

Plug - each unit requires a single dedicated power supply.

DW

Dual lamp display warmer



55

At a Glance

Model	DW
Dimensions WxDxH (inches)	13 x 19 x 24 ¹ / ₄
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000

Plug - each unit requires a single dedicated power supply.

Features

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

DDR

Stainless Steel Dual Basket ProFry



At a Glance

Model	DDR
Dimensions (HxWxD) inch	11 x 15 x 16
Capacity (Volume)	12 cups
Wattage output	1800-watt
Basket	2
Power	120V/60Hz/1Ph 1800 Watts

Features

Professional-style deep fryer with dual baskets.

- Holds up to 12 pounds
- The material the unit is made out of is aluminum and stainless steel
- The unit can be used to boil, steam, or fry food
- Adjustable thermostat and temperature control

Top2 Dual burner cook top



57

At a Glance

Model	DW
Dimensions WxDxH (inches)	22½ x 14 x 3
Power supply v/Hz/Ph	120/60/1
Amps	20
Watts	2000

Plug - each unit requires a single dedicated power supply.

Features

- 2 electric burnersCompact and lightweight

MS12

Electric Meat Slicer 12" Cutting Wheel



At a Glance

Model	MS12
Dimensions WxDxH (inches)	23 x 18 x 16
Power supply v/Hz/Ph	120/60/1
Amps	15
Watts	1500

Plug - each unit requires a single dedicated power supply.

Features

- Easy operation
- Slice precision
- Built-in safety features

200 Dry

Self-Serve Counter Top Display



At a Glance

Model	200 Dry
Dimensions WxDxH (inches)	35¼ x 21 x 28
Power supply v/Hz/Ph	120/60/1
Amps	5
Watts	500

Plug - each unit requires a single dedicated power supply.

Features

- Gold or silver anodized finish
- Easy to clean surfaces and linesGlass walls
- Multi purpose
- Illuminated display

- Smooth finish
- Rounded corners
- Strong construction
- Simple plug In operation with simple controls

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MSU

Mobile Sink Unit For Hands and Utensils Only



At a Glance

Model	MSU
Dimensions WxDxH (inches)	41 x 32½ x 45½
Power supply v/Hz/Ph	120/60/1
Amps	15
Watts	1500
Fresh water capacity	2 x 5 gallon or 18.92 liters
Waste tank capacity	2 x 7 gallon or 26.49 liters

Plug - each unit requires a single dedicated power supply.

Features

- Hand sink cart with 2-compartment sink
- Two 5 gallon water tanksTwo 7 gallon waste water tanks
- 2½ gallon hot water heater

- Soap dispenser and paper towel holder includedDurable polyethylene construction
- Castors supplied with case

HWS

Two Person Accessible Hand Washing Station



At a Glance

Model	HWS
Dimensions WxDxH (inches)	26½ x 21½ x 61
Fresh water capacity	22 gallon or 83.28 liters
Waste tank capacity	24 gallon or 90.85 liters

Features

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

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Ready Built Cold Rooms









At a Glance

Model	Cold Room
External Width (inches)	94 ¼
External Length (inches)	1173/8
External Height (inches)	93
Power Supply v/Hz/Ph	220/60/1
Amps	30

Features

- "All-Weather" exterior
- Internal light
- Internal "glow in the dark" safety handle
- Easily made mobile
- Refrigerator & freezer temps available
- NSF approved "3-tier" racking included
- Secure, simple temperature control
- Non-slip floor

- Ramp included
- Fork lift friendly
- Lockable door self closing
- Strong hinge system
- External gauge displaying box temperature
 Quiet operation of ETL approved condensing unit
- Health and safety code compliant
- Simply hardwire to your generator or existing power

Modular walk-in cold and freezer rooms

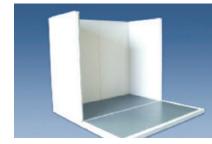


8ft by 8ft Modular Walk-in Cold Room. (smallest size available) Length can be increased in 2ft increments. Width can be increased in 8ft increments with interior walls.

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

From the world's largest sporting events to state fairs, festivals, care centers, emergency relief, construction renovation, and so much more, LOWE Cold Rooms provide the perfect refrigerated storage solution. Mobile & remote, climate controlled modular refrigeration / freezer cold rooms engineered for quiet efficiency even in the most challenging environments.













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We Are Lowe.

ORDER FORM

2023 Pack Expo

September 11 - 13, 2023, Las Vegas Convention Center, 3150 Paradise Rd. Las Vegas, Nevada 89109



Remit to:

Lowe Rental, Inc. 615 Hwy 74 S, Peachtree City, GA 30269, USA

Tel: (770) 461-9001

Fax: (770) 461-8020

Email: info@LoweUSA.com



www.lowerental.com/us

NOTE: 8% Damage Waiver Applied to ALL Orders.

*No refunds for cancellation after closing date.

Payment is required prior to closing date. Equipment will not be installed unless payment has been received. Additional 10% will be applied to all orders received after the closing date.

Placing order by closing date does not guarantee availability.

Order Closing Date:

August 28th 2023

NAME OF EXHIBITOR			BOOTH #			
ADDRESS						
CITY	STATE	ZIP	COUNTRY			
PHONE #		FAX #				
ORDER CONTACT NAME		EMAIL ADDRESS	;			
SPECIAL REQUEST:						

Product insurance is the responsibility of the exhibitor. Charges include delivery, installation, collection, and maintenance during the exposition.







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Order Closing Date: August 28th 2023



MODEL	SIZE & DESCRIPTION	QTY	RENTAL \$	TOTAL \$
	REFRIGERATED			
B CORNER	90 Degree Corner Euro Deli Display		2,035.00	
B1	4.3 ft. Euro Deli Curved Glass Display With Refrigerated Under Storage		2,035.00	
B2	6.4 ft. Euro Deli Curved Glass Display With Refrigerated Under Storage		2,255.00	
В3	8.41 ft. Euro Deli Curved Glass Display With Refrigerated Under Storage		2,585.00	
B1 L/G	4.3 ft. Euro Deli Self-Service Display With Refrigerated Under Storage		2,035.00	
B2 L/G	6.4 ft. Euro Deli Self-Service Display With Refrigerated Under Storage		2,255.00	
B3 L/G	8.41 ft.Euro Deli Self-Service Display With Refrigerated Under Storage		2,585.00	
BOD1	23" Glass Door Wine Display - Holds 96 Size 75 Bottles		1,386.00	
BOD MINI	Glass Door Wine Display		660.00	
C1	3.5ft Euro Merchandiser 4 Shelf Display (extra shelves \$20each /Qty)		1,925.00	
C2	4ft Euro Merchandiser 4 Shelf Display (extra shelves \$25each /Qty)		2,035.00	
C3	6ft Euro Merchandiser 4 Shelf Display (extra shelves \$30each /Qty)		2,255.00	
F2 CHILLER	64" Sliding Lid Refrigerator		770.00	
G5	36" Sliding Glass Door Refrigerator		1,732.50	
G4C	30" Single Glass Door Refrigerator		990.00	
G6C	54" Double Glass Door Refrigerator		1,732.50	
G223	2 Bowl Drink Dispenser (23 Liters / 6.3 Gallons Total Capacity)		660.00	
GENOVA 1	42" Refrigerated Open Front Merchandiser		1,925.00	
GENOVA 2	54" Refrigerated Open Front Merchandiser		2,035.00	
H1	4 cu-ft Storage Refrigerator		275.00	
ISOLA 4	56" Cold Buffet Style Display (Stainless Steel Available Upon Request)		1,815.00	
ISOLA 6	81" Cold Buffet Style Display (Stainless Steel Available Upon Request)		2,035.00	
JINNY 104	3ft Slim-Line Deli Curved Glass Display With Refrigerated Under Storage		1,732.50	
JINNY 150	5ft Slim-Line Deli Curved Glass Display With Refrigerated Under Storage		1,980.00	
JINNY 250	8ft Slim-Line Deli Curved Glass Display With Refrigerated Under Storage		2,530.00	
K2T	4 Sided Glass Display With 16.5" Rotating Shelves		1,870.00	
K2TF	4 Sided Glass Display With Wire Shelves		1,870.00	
КЗТ	6 Sided Glass Display With 22" Rotating Shelves		1,925.00	
KUBO 500R	60" Double Glass Door Display Refrigerator		1,925.00	
L1HARMONY	37" Euro Bakery Display With 3 Fixed Shelves & Lighting On Each Shelf		1,815.00	
L3HARMONY	52.5" Euro Bakery Display With 3 Fixed Shelves & Lighting On Each Shelf		2,035.00	
MANDY 100	40" Open Front Merchandiser 3 Adjustable Shelf Display		1,732.50	
MEMPHIS 90	36" Dual Temperature Zone Merchandiser Display		1,815.00	
MEMPHIS 120	48" Dual Temperature Zone Merchandiser Display		1,925.00	
OASIS 1	43" Square Island Display With Wood Finish & Suitable For Ice		1,925.00	
OASIS 2	55" Square Island Display With Wood Finish & Suitable For Ice		2,145.00	
P360	55" Grab & Go Island Display		2,035.00	
PREP 1	41.5" Stainless Steel Refrigerated Prep Counter		990.00	
PREP 2	67.5" Stainless Steel Refrigerated Prep Counter		1,457.50	
SARA	4ft Open Front Merchandiser 3 Adjustable Shelf Display		1,870.00	
STARLET	24" Counter Top Refrigerator		495.00	
Euro Madera	51" Open Front Merchandiser		2,035.00	
V-150	56" Curved Glass Bakery Display With Adjustable Shelves		1,650.00	
V-200	74" Curved Glass Bakery Display With Adjustable Shelves		2,145.00	

Office Use Only	IC	ВВ	O#	PAGE 1 SUBTOTAL	



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Order Closing Date: August 28th 2023



MODEL	SIZE & DESCRIPTION	QTY	RENTAL \$	TOTAL \$
	нот			
200H	35.5" Counter Top Hot Self-Service Display		693.00	
В1Н	4ft Euro Hot Curved Glass Display With Steam Deck(Bars/Pans by Request)		2,035.00	
CO25	Convection Oven With Stand - Fits 1/2 Size Trays		770.00	
DW	13" 2 Lamp Display Warmer (Pan by Request)		137.50	
ISOLA 4H	56" Hot Bain Marie Buffet Style Display		2,035.00	
MCT	60" Mobile 4 Burner Cook Top		880.00	
MCT-M	60" Mobile 4 Burner Cook Top With Display Mirror		907.50	
MW	Microwave		275.00	
TOP2	23" Counter Top Dual Burner Cook Top		165.00	
DDR	Deep Fryer		330.00	
	FROZEN			
200GBT	48" Counter Top Display Freezer		715.00	
B2F	6ft Euro Curved Glass Display Freezer		2,255.00	
D1C	58" Wall Site Display Freezer With 5 Baskets		1,650.00	
DC8	8 Well Ice Cream Dipping Cabinet		1,732.50	
E1	5ft Wall Site Display Freezer		1,870.00	
E2	7ft Wall Site Display Freezer		2,090.00	
E3	6ft Wall Site Display Freezer with Side Visibility		2,090.00	
E4	6ft Wall Site Display Freezer		2,090.00	
F2	47" Sliding Glass Top Freezer With 1 Basket		770.00	
G1C	30" Single Glass Door Freezer		1,457.50	
G6FC	54" Double Glass Door Freezer		1,925.00	
G12	54" Gelato Ice Cream Cabinet		2,255.00	
H2	4 cu-ft Storage Freezer		330.00	
H4IB	24" Counter Top Display Freezer		550.00	
K1T	24" 4 Sided Glass Display Freezer With Fixed Shelves		1,870.00	
K4T	27.5" 4 Sided Glass Display Freezer With 18" Rotating Shelves		1,870.00	
K4TF	27.5" 4 Sided Glass Display Freezer With Fixed Shelves		1,870.00	
KUBO 500F	60" Double Glass Door Display Freezer		2,090.00	
PENGUIN 1	Single Bowl Frozen Drink Display		495.00	
PENGUIN 2	Double Bowl Frozen Drink Display		660.00	
	DRY			
200DRY	35" Counter Top Dry Display		495.00	
HWS	2 Person Hand Washing Station		495.00	
I1	40" Insulated Ice Tray With Drain Plug		302.50	
13	64" Insulated Ice Tray With Drain Plug		330.00	
MS12	23" Electric Meat Slicer		577.50	
MSU	39.5" Mobile Hand Washing Sink		577.50	



2023 Pack Expo

September 11 - 13, 2023, Las Vegas Convention Center, 3150 Paradise Rd. Las Vegas, Nevada 89109

Order Closing Date: August 28th 2023



EQUIPMENT ACCESSORIES

COMPANY NAME BOOTH # SHOW NAME:

Optional Accessories

DESCRIPTION	COST QTY
Mandy Peg Bar	16.50
Mandy Pegs	1.10
Mandy Shelf Circle:Top/Middle/Bottom	16.50
Sara Peg Bar	27.50
Sara Pegs	1.10
Sara Shelf Circle:Top/Middle/Bottom	27.50
C1 Peg bar	22.00
C2 Peg Bar	27.50
C3 Peg Bar	33.00
C Pegs	1.10
C1 Shelf	22.00
C2 Shelf	27.50
C3 Shelf	33.00
Gen 1 Peg Bar	22.00
Gen 2 Peg Bar	27.50
Gen Pegs	1.10
Gen 1 Shelf	22.00
Gen 2 Shelf	27.50
CO25 Sheet Pans (For stand)	22.00
CO25 Trays	16.50
Isola or B1H 1/4 Size Gastronorm Pan	22.00
Isola or B1H 1/3 Size Gastronorm Pan	27.50
Isola or B1H 1/2 Size Gastronorm Pan	33.00
Isola or B1H Full Size Gastronorm Pan	66.00
Euro Madiera Shelf Circle: Top/Middle/Bottom	27.50
Euro Madiera Peg Bar	27.50
Euro Madiera Pegs	1.10
G4C Extra Shelf	27.50
G6C Extra Shelf	27.50
G1C Extra Shelf	27.50
G6FC Extra Shelf	27.50

Optional Canopy Graphics

DESCRIPTION	COST	QTY
G4C Canopy Graphics	82.50	
G1C Canopy Graphics	82.50	
G6C Canopy Graphics	110.00	
G6FC Canopy Graphics	110.00	

Optional Accessories at no Extra Charge

DESCRIPTION	QTY
B1 Ice Insert	
B2 Ice Insert	
B3 Ice Insert	
B Corner Ice Insert	
Jinny 104 Ice Insert	
Jinny 150 Ice Insert	
Jinny 250 Ice Insert	
P-360 Ice Insert	
C1 Product Stoppers	
C2 Product Stoppers	
C3 Product Stoppers	
Gen 1 Product Stoppers	
Gen 2 Product Stoppers	
Sara Product Stoppers	
DW Pan	

Total Cost of Accessories:

Please Note: Supply of the above equipment cannot take place without this form being completed and returned to Lowe Rental Inc.

LoweHub Order Form

LOVE
WORLDWIDE RENTAL SPECIALISTS

An all-in-one welcome desk, offering increased security, chilled refreshments for hospitality, multiple charging ports and an interchangeable branding site







Feature	ature Name Specifications F		Features			
	Branding site	(HxW) 33.22 x 17.87 in	A poster site that is interchangable, using magents to fix the poster firmly to the LoweHub and a plastic sheet to protect the artwork. **Printing not provided**			
	x4 Charging ports	x2 13amp plugs & x2 USB sockets	Universal charging ports, suitable to charge 4 devices at once and located out of sight behind roller door for enhanced security.			
	Fridge	19.68"x15.82"x16.77" in 20 amps 120 volts 2000 watts	Compact storage refrigerator with sleek design.			
	Safe	7.87 x 16.92 x 14.56 in	ElSafe Elite Electronic Safe. Accommodates up to 15" laptop			
	Ambient space	4.33 x 10.82 x 14.17 in	Area to store laptops and mobile devices while charging. Also perfect for keeping stationary and other items tidy and out of sight.			

Order a LoweHub™

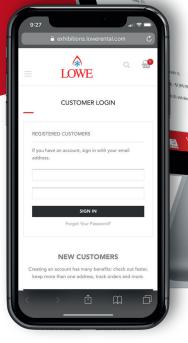
CODE	DESCRIPTION	\$	QTY	TOTAL
LoweHub™	Multi-functional welcome desk unit	324.5		



The Easy Option

All New. Online Ordering.

exhibitions.lowerental.com





Browse Online

Select & purchase your equipment.



Secure Payment

Instant online checkout.



User Friendly

Pay with your mobile, tablet, or desktop.



Re-Order Ready

View and repeat your saved previous orders.

PAYMENT TYPE: CHEC	. U DAINK WIF	PAGE 2 SUBTOTAL				
					PAGE 3 SUBTOTAL	
					Total Cost of Accessories	
NAME ON CARD				SECURITY CODE	LoweHub Total	
					EQUIPMENT TOTAL	
					Damage Waiver 8%	
SIGNING BELOW COM	PLETES YOUR (ORDER AND IS	ACCEPTANCE C	OF OUR RENTAL TERMS	TOTAL	
& CONDITIONS, AVAI	LABLE FROM T	RENTAL TAX 8.375%				
PAGE 1 CONTACT NAME	SIGNATURE	GRAND TOTAL US \$				
OFFICE USE ONLY	IC	ВВ	O#	INV#		

Rent a Scooter, Powerchair or Wheelchair for Pack EXPO Las Vegas 2023!







LAS VEGAS

September 11-13, 2023 at the Las Vegas Convention Center FedEx Office

Scootaround offers the latest models of scooters, wheelchairs, powerchairs and rollators at more than 2,500 locations across North America. We are pleased to offer delivery to your hotel or convention hall - please ask for details.

Call Scootaround toll-free 7 days per week or visit us online to book your scooter or wheelchair in advance!

Equipment Type	1 Day
Scooter or WHILL Powerchair	\$75
Manual Wheelchair	\$25

Pick-up of your scooter, powerchair or wheelchair is available in these two convenient locations:

- Outside FedEx in the North/Central Hall
- Outside FedEx in the South Hall

Booth Hours:

Monday, September 11th: 8:00am - 5:30pm Tuesday, September 12th: 8:30am - 5:30pm Wednesday, September 13th: 8:30am - 4:00pm

Toll-Free or Online:

1.888.441.7575

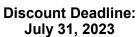
scootaround.com













September 11-13, 2023 · Las Vegas, Nevada USA

Donation Program





September 11–13, 2023 · Las Vegas, Nevada USA

Main Office: 702-943-6779

<u>Catering Sales</u>	<u>Phone</u>	<u>Mobile</u>	<u>Email</u>	<u>Hall:</u>
				Show
Debra McLauchlin	702-943-6759	725-233-8316	Debra.mclauchlin@sodexo.com	Management
Angela Smith	702-943-6825	725-377-6425	Angela.smith3@sodexo.com	North
Tracey Cooper		725-224-2920	tracey.cooper@sodexo.com	North
Robert Hernandez	702-943-6784		Robert.hernandez@sodexo.com	Central
Emily Martin	702-943-6714	725-233-8312	Emily.Martin@sodexo.com	Central
Mackenzie Piascik	702-943-6753	725-377-0944	Mackenzie.Piascik@sodexo.com	South
Angela Smith	702-943-6825	725-377-6425	Angela.Smith3@sodexo.com	South
Debra McLauchlin	702-943-6759	725-233-8316	Debra.McLauchlin@sodexo.com	Lead Support



Catering Order Form

Sodexo Live! holds the exclusive rights to all food and beverage within the Las Vegas Convention Center. This exclusive agreement prohibits exhibitors or other event participants from bringing food or beverage into the Las Vegas Convention Center without the written approval of Sodexo Live! - this includes bottled water.

A Sodexo Live! bartender is required to dispense all alcoholic beverages.

Company Name		Show Event Name:	
· · ·		Booth Location (Hall or Lot/Booth or	
Contact Name & Title:		Meeting Room Number)	
Billing Address:		Onsite representative:	
City, State, Zip:		Onsite Cell:	
•		Onsite Email:	
Main Phone:		Estimated Number of Guests in	
General Email:		Attendance:	

Date of Service	Start Time Of Service	End Time of Service	Quantity	Description	Unit Price	Amount

Total

To ensure availability of menu items, we encourage you to place your order by the catering deadline date listed on the front page of the catering kit.

Email: exhibitorcateringlvcc@sodexo.com or For More Information Call: 702-943-6779

A fee of \$35.00+ will apply for each food and beverage delivery to booths in the exhibit halls - A fee of \$50.00+ will apply for each food and beverage delivery to booths outside the building and lots









September 11–13, 2023 · Las Vegas, Nevada USA

Advanced Rate valid through: Monday, July 31st at 12pm PST

Show rates will go into effect after the above deadline and will include a 25% menu increase.



For any custom catering request, please reach out to your catering sales representative.

Catering Sales Representatives can be reached at:

exhibitorcateringlvcc@sodexo.com or 702-943-6779

To submit orders: Las Vegas Convention Center Express Catering







Las Vegas Convention Center's Food and Beverage Policy

It is for the safety of customers that ready-to-eat food prepared outside of this building is not permitted. The Las Vegas Convention Center and Sodexo Live! value their customers' safety, health and wellness regarding food preparation, handling, and regulations as set forth by the Southern Nevada Health District.

All food and beverage vendors, contractors and services must be contracted through Sodexo Live!, as it is the exclusive food and beverage provider for the LVCC. All aforementioned policies will be strictly managed by the LVCC & Sodexo Live!. Any violation could result in fees, the removal of product from the show floor and or obligatory discontinuation of booth activities.



Any questions, comments, or concerns should be directed to

Food and Beverage Department's Main Office at 702-943-6779

Thank You for your cooperation!



Food and Beverage Sampling Policy and Guidelines

Sodexo Live! is the exclusive catering company at the Las Vegas Convention Center and is looking forward to serving all your catering needs. As such Sodexo Live! is responsible for the safety of all food and beverage consumed, prepared and dispensed on property. At times specific business needs will require an exception to this exclusivity therefore the following guidelines have been provided.

- ✓ Outside food and beverage is prohibited unless the exhibitor is the owner, manufacturer or distributor of the product. The product must be germane to the show and be approved by Sodexo Live! in advance. Outside food and beverage not approved by Sodexo Live! is prohibited. This includes but is not limited to bottled water, bags of ice, alcoholic or non-alcoholic beverages, crew meals and packaged snacks etc.
- ✓ Southern Nevada Health Department requires the full set and use of a hand washing and sanitation station when sampling or preparing unwrapped food/beverage. You may provide your own station or purchase from Sodexo Live!.{see page 2}
- ✓ A certificate naming Sodexo Live! as additionally insured in the descriptions of operations box must be submitted to the Catering department at the Las Vegas Convention Center from each sampling client with the following:
 - o General liability (\$1,000,000)
 - Workers Comp (\$1,000,000)
- ✓ Detailed information regarding sampled product must be communicated to Sodexo Live! no later than 3 weeks prior to the show via the Food and Beverage Sampling/On Site Preparation Approval Form. {see page 2}

- ✓ Food preparation using heating/kitchen services must be disclosed to the Catering department and the Las Vegas Convention Centers Fire Prevention Team by the show deadline (refer to exhibitor kit for exact date). All heating elements are subject to approval. A description of size/equipment/processing procedure is required
- ✓ Cash handling and point of sale food and beverage transactions not operated by Sodexo Live! are not permitted. Order taking is permitted.*
- ✓ Alcohol must be purchased and dispensed by the Catering Department at the LVCC. No outside alcohol may be brought into the facility. This includes product owned or donated product.*
- ✓ The Southern Nevada Health District considers the use of CBD oil in food to be an adulterant, which is prohibited.

Thank you for your attention to the above guidelines. It is our pleasure to serve you!

*Please contact your Catering Sales Representative for more information.



Show Event Name:

Food and Beverage Sampling / On-Site Preparation Approval Form

DO NOT include any credit card or personal information with this form

Sodexo Live! and the Las Vegas Convention Center (LVCC) requires specific information for all on - site food and beverage preparation and dispensing to ensure compliance with Southern Nevada Health Department and Fire Safety Codes

Booth Number (Hall or Lot/Booth Number)	
Sampling in meeting rooms is not allowed	
Onsite representative:	
Onsite Cell:	
Onsite Email:	
Proprietary Product to be Sampled	
Sampling products containing THC or CBD	
is prohibited*	
CHOOSE ONE:	
☐ Food: 2oz. portion	
□ Non – Alcoholic Beverage: 3oz portion	
Alcoholic beverage sampling requires prior a	• •
policies apply. Please speak with your Sodex	o Live! sales representative for
further information.	
☐ Demonstration: An exhibitor who does not hold sole proprietorship of sampled product	
beverage to demonstrate their proprietary p	
demonstration. Please check here and a Sod	
will be in contact.	exo live. Sales representative
HANDWASHING SANITATION KIT:	
Nevada Health Law requires use of a hand w	ashing and sanitation station
when sampling not sealed product or prepare	ring food/beverage. You may
provide your own station or pick up on site.	
Cost is \$200+ NV state sales tax	
☐ No, I will provide my own	

WILL YOU BE COOKING OR HEATING FOOD

food and beverage policies at the LVCC.

☐ No☐ Yes, an LVCC Fire Prevention coordinator will be in contact Please list the heating or cooking equipment to be used:
By submitting this form, I acknowledge I have read and understand the

Email completed form to: foodprepandsample@lvcva.com

Approval from both LVCC and Sodexo Live! must be received prior to finalizing your plans.

DO NOT include any credit card or personal information with this form.

A Sodexo Live! representative will follow up with you on any balance due. All policies will be strictly managed by the LVCC, Sodexo Live!, and the Southern Nevada Health Department.

^{*}Please contact your Catering Sales Representative for more information.



Catering Order Form

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•		Onsite Email:	
Main Phone:		Estimated Number of Guests in	
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Date of Service	Start Time Of Service	End Time of Service	Quantity	Description	Unit Price	Amount

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A fee of \$35.00+ will apply for each food and beverage delivery to booths in the exhibit halls - A fee of \$50.00+ will apply for each food and beverage delivery to booths outside the building and lots





BOOTH EXHIBITOR MENU

July 1, 2023 - June 30, 2024

Greetings!

Welcome to Las Vegas, a world-renowned destination for food, wine and free-spirited fun – where the natural beauty and entertainment options are matched only by the warmth and energy of an exciting community.

We are thrilled to be your exclusive hospitality partner at the Las Vegas Convention Center. Our style is collaborative and our Las Vegas team is delighted to work with you to ensure your experience here in this special location is smooth, successful and enjoyable. We are committed to delivering the finest food, amenities and service to impress your guests.

Much of our success comes from our attention to the important details that create truly welcoming experiences. From fresh, locally-sourced and quality ingredients to crisp, sincere and attentive service, our goal is to provide world-class hospitality for every one of our guests.

Whatever your needs, whether hosting attendee receptions, supplying convenient meals for your booth staff or creating custom menus for unique occasions, we are dedicated to helping you achieve extraordinary results. Please give us a call to start the planning process today! Here's to your successful event in Las Vegas!

Deanna Hrycak Banks



Deanna Hrycak Banks

General Manager of F&B Las Vegas Convention Center 3150 Paradise Rd, Las Vegas, NV 89109 exhibitorcateringlycc@sodexo.com



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BREAK SERVICE	11
LUNCH PLATTERS & SALADS	13-14
RECEPTION DISPLAYS	16
BAR BEVERAGES	18-19
GENERAL INFORMATION	21-24

Catering Sales Office: 702.943.6779

Menu Inquires: <u>exhibitorcateringlvcc@sodexo.com</u>

Online Orders: <u>lvcvaexpresscatering.ezplanit.com</u>

Gluten-free Items (GF)

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. We do not operate a dedicated gluten-free or allergen-free preparation and service space. Dishes made on-site are prepared on shared equipment and may come into contact with products containing gluten and common allergens such as nuts.





Breakfast

CONTINENTAL BREAKFAST

Prices listed are per guest. Minimum of 24 guests. Served with freshly brewed regular coffee.

Las Vegas Valley

24

- · Assorted bottled fruit juices
- Locally baked breakfast pastries and muffins

Sunrise Mountain Premium

32

- · Assorted bottled fruit juices
- Locally baked breakfast pastries and muffins
- · Desert Valley sliced fruit and berries (GF)

(GF) Gluten-free pastries available on request.



Breakfast

A LA CARTE BREAKFAST

Prices listed are by the dozen.

Assortment of Greek Yogurts	84
Greek Yogurt Parfaits (GF) Local desert honey, seasonal berries and house granola	111
Assorted Bakery Tulip Muffins	57
Assorted Breakfast Scones	57
Assorted Croissants	57
Assorted Low Fat Muffins & Scones	57
Assorted Bakery Bagels Served with cream cheese	57
Assorted Danish Pastries	57
Assorted Breakfast Breads	48
Carl's Bakery Donuts	43

Note: Toaster available upon request. Additional cost for booth power required.







A la Carte

NON-ALCOHOLIC BEVERAGES

All A La Carte beverages accompanied with standard serving condiments.

Freshly Brewed Coffee (2.5 gallons)	207
Serves approximately 24, 12 oz. cups of	of coffee.
Freshly Brewed Decaf Coffee (2.5 gallons)	207
Serves approximately 24, 12 oz. cups of	of coffee.
Espresso Machine Rental (per day rental)	800
The Italian Gourmet Espresso Kit must be ordered with the espresso machine. One barista included up to six hours per day.	
Each Additional Hour Requires two dedicated 120 volt, 20amp electrical outlets.	70
Italian Gourmet Espresso Kit (Approximately 100 servings) Each kit includes espresso, chocolate syrup, cinnamon, milk and whipped cream	365

Espresso Machine Rental not included

*Ask your sales manager for

additional upgrade packages.

serving condiments.	
Keurig® K-Cup Brewer Daily Rental (per day) K-Cups sold separately. Requires a dedicated 110volt, 5amp electrical outlet.	40
Keurig® K-Cup Coffee Kit Package Includes 48 K-cups and one gallon of water Ask your sales manager about flavore	237 ed
coffee, decaf and tea K-cup options. Tropicana® Bottled Fruit Juices (case of 24) Assorted flavors of orange, cranberry and apple	100
Lemonade (2.5 gallons)	110
Brewed Iced Tea (2.5 gallons)	110
Hot Tazo® Tea (2.5 gallons) Serves approximately 24 cups of hot tea, 24 tea bags included per order.	207

Assorted Pepsi® Soft Drinks (12 oz, 355 ml, case of 24) Assortment includes Pepsi, Diet Pepsi, Mountain Dew and Starry, served with ice on the side	96
WATER	
Las Vegas Logo Water (16.9 oz, 500 ml, case of 24) Servd with ice on the side.	90
Cold Water Cooler (per day) Advance order – Requires a dedicated 110 volt 5amp electrical outlet, includes only equipment.	47
Purified Water Jug (5 gallon)	65
Bagged Ice (16 pounds) Does not include vessel.	32
Custom Logo Bottled Water	

16.9 oz or 12 oz bottles. 24 bottles per case.

Minimum order of 25 cases. Ask your sales manager for pricing and artwork requirements.



The lead time is six weeks.

A la Carte

BAKERY & PANTRY

Freshly Baked Cookies (per dozen)	47
Chocolate chip, oatmeal raisin	
and macadamia white chocolate.	
Peanut butter available on request.	
Brownies (per dozen)	52
Fudge, walnuts and chocolate chip	
Asserted Courmet Cupackes (nor dezen)	70
Assorted Gourmet Cupcakes (per dozen)	70
Rice Krispy® Treats (per dozen)	52
,	
Seasonal Whole Hand Fruit (GF) (bowl)	40
Serves 12	
Carved Seasonal Fruit and Berries (GF)	112
,	112
(platter) Serves 12	

Tortilla Chips and Salsa (bowl) Serves 12	78
Tortilla Chips, Salsa and Guacamole (bowl) Serves 12	110
Kettle Chips and Dip (bowl) Serves 12 French onion dip	85
Roasted Mixed Nuts (per pound)	50
Traditional Snack Mix (per pound)	32





A la Carte

PACKAGE GOODS

Rold Gold® Pretzels	32	Assorted Chex® Snack Mix	44
Individual bags (per dozen)		Traditional and Cheddar Individual bags (per dozen)	
Planters® Salted Peanuts (GF)	32	,	
Individual bags (per dozen)		Nature Valley® Granola Bars	48
3 "		Assorted flavors (per dozen)	
Planters® Fruit and Nut Trail Mix (GF)	32		
Individual bags (per dozen)		Kellogg's® Nutri-Grain® Bars	53
3 "		Assorted flavors	
Assorted Bags of Chips*	32	(per dozen)	
Doritos®, Cheetos®, Lays® Original and Barbecue, Individual bags (per dozen *Includes Gluten-free bags	1)	Full Size Candy Bars (per dozen)	46
Ms. Vicki's® Assorted Chips	44	Energy & Protein Bars (per dozen)	70





Break Service

SPECIALTY COOKIE DISPLAY

Cookies for Cookie Station (each case)

295

Otis Spunkmeyer® cookie dough.

Please select one cookie dough flavor:

- · Chocolate chip
- · Sugar cookie
- · Oatmeal raisin
- · White chocolate macadamia nut

(Serves 240 cookies)

Must be ordered with a Cookie Oven Rental.

Portable Cookie Oven (per day rental)

68

A dedicated server is required.

Size: 22Hx22Wx18D

Power requirements are 110-volt 20amp

dedicated power line table or counter top required.







Lunch

LUNCH PLATTERS

Assorted bagged kettle chips and condiments accompany all platters.

Only Vegas Platter

293

12 sandwiches cut in half

- Chicken Chipotle cotija cheese, lettuce, tomato on a kaiser roll
- Desert Honey Glazed Ham Swiss cheese and lettuce on a wheat kaiser roll
- Roast Beef cheddar cheese, lettuce and horseradish aioli on a kaiser roll
- Southwestern Vegetable Wrap jack cheese, chipotle cotija cream cheese and grilled vegetables

Sin City Sliders

279

18 mini slider sandwiches

- Chicken BLT sliced chicken breast meat, bacon, tomato, lettuce on a slider roll
- Italian Grinder salami, spiced ham, pepperoni, provolone and pepperoncini on a slider roll
- Turkey Slider pan roasted turkey, jack cheese, roasted peppers, romaine and herb aioli on a slider roll

Garden Patch Platter

230

12 sandwiches cut in half

- Caprese Spring Mix mozzarella, semi-dried tomato on garlic herb wrap
- Southwestern Vegetable Wrap jack cheese, chipotle cotija cream cheese and grilled vegetables
- Summer Flavors tomatoes, cucumbers, carrots, pea shoots, sunflower seeds, boursin cheese and provolone cheese on kaiser roll

Pan-Roasted Turkey and Butter Croissant Platter

240

12 sandwiches cut in half

Shaved pan-roasted turkey with aged provolone cheese, lettuce and grain mustard aioli on buttery croissants



Lunch

A LA CARTE SALAD BOWLS

ancho ranch dressing and balsamic vinaigrette

Serves approximately 12 guests.

Four Corners Salad (GF) Crispy romaine, corn, black beans, fire roasted peppers, tomato gems, cotija cheese and crispy tortilla strips. Served with chipotle avocado ranch dressing and lime chili vinaigrette	86	American Potato Salad (GF) Red bliss potatoes, whole grain mustard aioli, egg and celery ADD TO ANY SALAD AS AN ENHANCEMENT:
Fremont Street Caesar Salad (GF) Baby romaine spears, roasted peppers, crispy parmesan cheese, spiced pumpkin seeds. Served with creamy Caesar dressing and lemon herb vinaigrette	82	Herb Grilled Chicken Breast Carved and enhanced by sea salt and pink pepper
Backyard Salad (GF) Assorted baby greens, tomato gems, cucumbers, carrots and spiced goat cheese. Served with an	82	





96

32



Reception

RECEPTION DISPLAYS

Imported and Domestic Cheese Board 385

Serves 25 guests

Garnished with fresh and dried seasonal fruit, sliced baguette and assorted crackers

Gluten-free crackers and breads available upon request.

Local Farmer's Market Vegetable Crudité Display (GF)

200

Serves 25 guests

Served with buttermilk ranch dip

Hummus Trio Display

370

Serves 50 guests

Traditional, white bean and roasted garlic, served with edamame mint, crispy pita chips and flatbreads

Charcuterie Board of Cured Meats and Marinated Vegetables Display

845

Serves 50 guests

A selection of grilled farmer's market vegetables, cured meats, flat breads, crostini and crackers







Beverages

HOSTED BAR PACKAGE

Canned Cocktails (by the can) 10
High Noon Hard Seltzer
Cayman Jack Moscow Mule
Cayman Jack Margarita
Bombay Gin & Tonic
Bacardi Rum Punch
Jack Daniel's TN Whiskey Cola

Imported Beer (by the bottle/can) 9.50

American Premium Beer

By the bottle/can 9
By the case 200

Malt (by the case) 190

Truly Hard Seltzer High Noon Hard Seltzer

A guaranteed minimum threshold of \$750⁺⁺ per bar, per four hours is required. If the minimum guarantee is not met, you will be charged the difference between the consumption and the minimum guarantee. Client in exhibit booths are required to reserve 2, 8' tables from the show contractor. Tables will be provided for all bars booked in meeting rooms.

Professional licensed bartenders are required. A bartender fee of \$300+ per bartender will be applied per 4-hour period. Premium Wine (by the glass)

Los Vascos DBR Lafite Cab. Sauvignon
Chateau Ste. Michelle Chardonnay
Ecco Domani Pinot Grigio
Fetzer Merlot

Deluxe Wine (by the glass)
Canyon Road Chardonnay
Cavit Pinot Grigio
Frontera Cabernet Sauvignon
Two Vines Merlot

Las Vegas Logo
Bottled Water (each) 3.75

Soda (each)

Assorted Pepsi® products

Wines subject to availability.

Items listed a la carte pricing are to accompany a bar, not purchased individually.

Please do not hesitate to contact your Catering Sales Manager for assistance with your event's beverage menu.



Beverages

RETAIL BAR SERVICE

All beverages are purchased using a credit or debit card by each guest.

One bartender per 100 guests is recommended. Please select Premium or Deluxe package.

Premium Spirits By the cocktail	10.50	Premium Wine By the glass	9.50	
Tito's Vodka		Los Vascos DBR Lafite Cab. Sauvignon		
Tanqueray Gin		Chateau Ste. Michelle Char	Chateau Ste. Michelle Chardonnay	
Bacardi Superior Ru	m	Ecco Domani Pinot Grigio		
Camarena Silver Tec	quila	Fetzer Merlot, California		
Crown Royal Whisky	/			
Deluxe Spirits By the cocktail	9.50	Deluxe Wine By the glass Canyon Road Chardonnay	8.50	
New Amsterdam Vodka Cavit Pinot Grigio				
Bombay Original Gir	1	Frontera Cabernet Sauvignon		
Bacardi Rum		Two Vines Merlot		
Jose Cuervo Gold Te Jack Daniel's Whisk	· villes subject to availability.			

Please select one category of spirits per event.

A guaranteed minimum threshold of \$1050+ per bar, per four hours is required. If the minimum guarantee is not met, you will be charged the difference between the consumption and the minimum guarantee. Client in exhibit booths are required to reserve 2, 8' tables from the show contractor. Tables will be provided for all bars booked in meeting rooms.

Imported Beer By the bottle/can	9.50
American Premium Beer By the bottle/can	9
Malt By the bottle/can Truly Hard Seltzer High Noon Hard Seltzer	8
Las Vegas Logo Bottled Water (each)	3.75
Soda (each) Assorted Pepsi® products	4

Items listed a la carte pricing are to accompany a bar, not purchased individually.

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Please do not hesitate to contact your Catering Sales Manager for assistance with your event's beverage menu.



POLICIES AND PROCEDURES

PLEASE TAKE THE TIME TO FAMILIARIZE YOURSELF WITH OUR POLICIES.

The Las Vegas Convention Center is renowned for its impeccable, world-class service, truly delectable cuisine and superb selection of menus that can be customized to any event or special occasion. Whether it's a casual brunch, an elegant sit-down dinner or a reception featuring vibrant international cuisine, our culinarians will use only the finest and freshest ingredients to create a truly extraordinary dining experience for you and your guests.

In keeping with attention to every detail, we offer the following information to facilitate your planning. Count on your dedicated Catering Sales Professional to assist you in your pre-planning activities and communicate your goals to our operations team. Together, we will execute all services to your delight and satisfaction.

EXCLUSIVITY

We maintain the exclusive right to provide all food and beverage in the Las Vegas Convention Center and Visitors Authority. All food and beverages, including water, must be purchased from us.

FOOD AND BEVERAGE PRICING

A good faith estimate of food and beverage prices will be provided 3 months in advance of the event's start date and will be confirmed at the signing of the contract. However, certain environmental factors may affect pricing such as the Nevada drought. Prices are based on current market availability and cost, which fluctuate and are subject to change. Your catering manager will work with you to make product substitutions due to any of the above listed scenarios, or any other scenario which dramatically affects the price of the food and beverage for the event.

SERVICE CHARGES AND TAX

A 19% service charge will apply to all food and beverage charges. Current state and local sales taxes apply to all food, beverage, labor charges, equipment rentals and service charges, and are subject to applicable tax laws and regulations.

A service charge of 19% is added to your bill for this catered event/function (or comparable service). 19% of the total amount of this Service Charge is a "House" or "Administrative Charge" which is used to defray the cost of set up, break down, service and other house expenses. 90% of the total amount of this service charge is distributed to the employees providing the service as a gratuity. You are free, but not obligated, to add or give an additional gratuity directly to your servers.

If the customer is an entity claiming exemption from taxation in the state where the facility is located, the customer must deliver to us satisfactory evidence of such exemption 30 days prior to the event in order to be relieved of its obligation to pay state and local sales taxes.

PAYMENT POLICY

100% payment is due in advance. A 90% deposit and signed food and beverage contract is due 30 days prior to your event or upon receipt of the preliminary invoice. The remaining balance will be due 5 business days prior to the start of your event.

The balance and any additional charges incurred during the event, is required within 15 days following receipt of the final invoice. We will begin to accrue 1.5% interests from the date of the invoice if not paid within 15 days. Additionally, any costs of collection and enforcement of the contracted services will be the responsibility of the customer. The preferred method of payment is by wire transfer or company check. In addition, we require a credit card on file for all onsite orders and additional charges.

For social events (non-convention related), a 50% deposit is required upon signing the contract. An additional deposit of 50% of the total estimated food and beverage is required 45 days in advance of the move in initial date. No less than 10 days prior to move in date for the event, present either Cashier's Check or Credit Card for back up. Any additional charges incurred during the function will be charged to the credit card upon event end date.

POLICIES AND PROCEDURES continued

CHINA SERVICE

In all carpeted meeting rooms and ballrooms, china service will automatically be used for all plated meal services.

If china is preferred for food and beverage events located in the exhibit halls, Sails Pavilion or Outdoor Terraces, the following fees will apply:

- · Breakfast, lunch, receptions and dinners: \$6+ per person, per meal period.
- · Refreshment or coffee breaks: \$3++ per person, per break.

In our continued determination to further our green efforts, we use a compostable, biodegradable and sustainable set of disposable ware. Please speak to your catering sales manager for additional disposable options.

LINEN SERVICE

Please reach out to your show contractor for rental of draped tables.

DELIVERY

Due to the magnitude of our catering events, all service will be delivered within a window of one hour based upon the requested time of service. If you would like to guarantee delivery times, then a dedicated server is required and applicable labor fee's apply. A \$50 delivery charge or trip charge will apply to each food and beverage delivery for all exhibit booths inside of the convention center. All booths located outside of the convention center will have a \$75 delivery charge or trip charge for each food and beverage delivery. Please allow a minimum of two hours for all on-site and unscheduled replenishment requests during the show.

CONCESSION SERVICE

Appropriate operation of concession outlets will occur during show hours. We reserve the right to determine which carts/outlets are open for business and hours of operation pending the flow of business. For additional concession carts/fixed outlets, a minimum guarantee in sales is required per cart/outlet or customer will be responsible for the difference in sales per cart/outlet.

DELAYED OR EXTENDED SERVICE

On the day of your event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge of \$2+ per attendee will apply, per each ½ hr.

Should your event require extended service time, often necessitated by high-security functions, an additional labor charge of \$2+ per attendee will apply, per each $\frac{1}{2}$ hour of additional service.

All meal pricing includes a maximum of two hours of service time per function. Should your event require extended service time, an additional labor charge of \$3+ per attendee will apply, per each ½ hour.

HOLIDAY SERVICE

There will be an automatic additional labor fee for food and beverage service or preparatory days on the following Federal holidays: New Year's Eve and Day, Martin Luther King Jr. Day, President's Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day.

At the time of booking the event(s), we will notify the customer of estimated labor fees based on the information supplied by the customer.

POLICIES AND PROCEDURES continued

GUARANTEES

The customer shall notify us, no less than fifteen (15 business days (excluding holidays and weekends prior to the event, the minimum number of persons the customer guarantees will attend the event (the "guaranteed attendance"). There may be applicable charges for events with minimal attendance.

If customer fails to notify us of the guaranteed attendance within the time required, (a) we shall prepare for and provide services to persons attending the event on the basis of the estimated attendance specified in the BEO's, and (b) such estimated attendance shall be deemed to be the guaranteed attendance.

We will be prepared to serve five percent (5%) above the guaranteed attendance, up to a maximum of 30 meals (the overage). Overage applies to plated meal services only.

- If this overage is used, the customer will pay for each additional person at the same price per person/per item, plus applicable service charges and sales tax.
- Should additional persons attend the event in excess of the total of the guaranteed attendance plus the overage, we will make every attempt to accommodate such additional persons subject to product and staff availability. Customer will pay for such additional persons and/or a la carte items at the same price per person or per item plus the service charge and local taxes.
- Should the guaranteed attendance increase or decrease by 33% or more from the original contracted number of guests, an additional charge of 20% per guaranteed guest may apply.

Meal functions of 2,500 and above are considered "Specialty Events" and may require customized menus. Your catering sales manager and our executive chef will design menus that are logistically and creatively appropriate for large numbers. In certain cases, additional labor and equipment fees may be applied to successfully orchestrate these events.

The guaranteed attendance shall not exceed the maximum capacity of the areas within the facility in which the event will be held.

SECURITY

At the discretion of the Las Vegas Convention Center and Visitors Authority, in order to maintain adequate security measures, the customer may be required to provide security for certain functions. Security personnel will be at the customer's sole expense. Please consult your event manager for details.

ALLERGIES

We cannot guarantee that cross contact with allergens will not occur and cannot assume any responsibility or liability for a person's sensitivity or allergy to any food item provided in our facility.

LABOR

All labor is scheduled at four hour minimum. After eight hours, the hourly labor rate increases to time and one-half. After twelve hours, the hourly rate increases to double time. Our union service personnel are entitled to two 15 minute and one 30 minute break per eight hour shift.

· Food Server, Runner, or Attendant:

\$240 (4-hr minimum) \$60 – per additional hour

· Culinary Attendant or Bartender:

\$300 (4-hr minimum) \$75 – per additional hour

· Booth/Meeting Room Manager:

\$700 – per 8 hours \$131.25 – per additional hour

· Personal Chef: \$700 – per 8 hours

POLICIES AND PROCEDURES continued

ALCOHOL

As the exclusive provider of alcoholic beverages at the Las Vegas Convention Center and Visitors Authority, we take very seriously the need for responsible and lawful consumption of alcohol and we ask that you do the same.

All hosted bars are based on consumption, unless otherwise contracted. For hosted bars, a guaranteed minimum sales threshold of \$750++ per bar per four hours is required.

For retail bars and ticketed/retail bars, a guaranteed minimum sales threshold of \$1050+ per bar per four hours is required.

For ticketed bars, a guaranteed minimum sales threshold of \$1050+ per bar per four hours is required.

All bar services lasting more than four hours will incur an increased minimum sales threshold. If the minimum guarantee is not met, you will be charged the difference between the consumption and the minimum guarantee. The requirements and expectations of any customer with regard to the service of alcoholic beverages at the Las Vegas Convention Center and Visitors Authority are as follows:

- As a host of all users of your booth or meeting room, you are responsible for the appropriate and lawful consumption of alcohol by your guests. You must ensure that all guests who consume alcoholic beverages in your booth or meeting room are at least TWENTY-ONE (21) years of age or older. We urge that you check proof of age, such as a driver's license, to be certain. In our operations, we follow a policy requiring proof of age from anyone appearing to be under the age of 30. We recommend you adopt a similar policy for your booth or meeting room.
- All alcoholic beverages must be consumed within the booth or meeting room.
 NO alcohol can be removed from the Las Vegas Convention Center and Visitors Authority at any time.
- The consumption of alcoholic beverages by intoxicated guests, or guests appearing to be intoxicated, is prohibited.
- · All spirits must be served by our catering personnel.



TO Fabulous LAS VEGAS NEVADA



FOOD AND BEVERAGE





September 11–13, 2023 · Las Vegas, Nevada USA

Main Office: 702-943-6779

Walli Office. 702-943-0779				
<u>Catering Sales</u>	<u>Phone</u>	<u>Mobile</u>	<u>Email</u>	<u>Hall:</u>
				Show
Debra McLauchlin	702-943-6759	725-233-8316	Debra.mclauchlin@sodexo.com	Management
Angela Smith	702-943-6825	725-377-6425	Angela.smith3@sodexo.com	North
Tracey Cooper		725-224-2920	tracey.cooper@sodexo.com	North
Robert Hernandez	702-943-6784		Robert.hernandez@sodexo.com	Central
Emily Martin	702-943-6714	725-233-8312	Emily.Martin@sodexo.com	Central
Mackenzie Piascik	702-943-6753	725-377-0944	Mackenzie.Piascik@sodexo.com	South
Angela Smith	702-943-6825	725-377-6425	Angela.Smith3@sodexo.com	South
Debra McLauchlin	702-943-6759	725-233-8316	Debra.McLauchlin@sodexo.com	Lead Support



Catering Order Form

Sodexo Live! holds the exclusive rights to all food and beverage within the Las Vegas Convention Center. This exclusive agreement prohibits exhibitors or other event participants from bringing food or beverage into the Las Vegas Convention Center without the written approval of Sodexo Live! - this includes bottled water.

A Sodexo Live! bartender is required to dispense all alcoholic beverages.

Company Name		Show Event Name:	
· · ·		Booth Location (Hall or Lot/Booth or	
Contact Name & Title:	Meeting Room Number)		
Billing Address:		Onsite representative:	
City, State, Zip:		Onsite Cell:	
•		Onsite Email:	
Main Phone:		Estimated Number of Guests in	
General Email:		Attendance:	

Date of Service	Start Time Of Service	End Time of Service	Quantity	Description	Unit Price	Amount

Total

To ensure availability of menu items, we encourage you to place your order by the catering deadline date listed on the front page of the catering kit.

Email: exhibitorcateringlvcc@sodexo.com or For More Information Call: 702-943-6779

A fee of \$35.00+ will apply for each food and beverage delivery to booths in the exhibit halls - A fee of \$50.00+ will apply for each food and beverage delivery to booths outside the building and lots









September 11-13, 2023 · Las Vegas, Nevada USA

Advanced Rate valid through: Monday, July 31st at 12pm PST

Show rates will go into effect after the above deadline and will include a 25% menu increase.



For any custom catering request, please reach out to your catering sales representative.

Catering Sales Representatives can be reached at:

exhibitorcateringlvcc@sodexo.com or 702-943-6779

To submit orders: Las Vegas Convention Center Express Catering







Las Vegas Convention Center's Food and Beverage Policy

It is for the safety of customers that ready-to-eat food prepared outside of this building is not permitted. The Las Vegas Convention Center and Sodexo Live! value their customers' safety, health and wellness regarding food preparation, handling, and regulations as set forth by the Southern Nevada Health District.

All food and beverage vendors, contractors and services must be contracted through Sodexo Live!, as it is the exclusive food and beverage provider for the LVCC. All aforementioned policies will be strictly managed by the LVCC & Sodexo Live!. Any violation could result in fees, the removal of product from the show floor and or obligatory discontinuation of booth activities.



Any questions, comments, or concerns should be directed to

Food and Beverage Department's Main Office at 702-943-6779

Thank You for your cooperation!



Food and Beverage Sampling Policy and Guidelines

Sodexo Live! is the exclusive catering company at the Las Vegas Convention Center and is looking forward to serving all your catering needs. As such Sodexo Live! is responsible for the safety of all food and beverage consumed, prepared and dispensed on property. At times specific business needs will require an exception to this exclusivity therefore the following guidelines have been provided.

- ✓ Outside food and beverage is prohibited unless the exhibitor is the owner, manufacturer or distributor of the product. The product must be germane to the show and be approved by Sodexo Live! in advance. Outside food and beverage not approved by Sodexo Live! is prohibited. This includes but is not limited to bottled water, bags of ice, alcoholic or non-alcoholic beverages, crew meals and packaged snacks etc.
- ✓ Southern Nevada Health Department requires the full set and use of a hand washing and sanitation station when sampling or preparing unwrapped food/beverage. You may provide your own station or purchase from Sodexo Live!.{see page 2}
- ✓ A certificate naming Sodexo Live! as additionally insured in the descriptions of operations box must be submitted to the Catering department at the Las Vegas Convention Center from each sampling client with the following:
 - o General liability (\$1,000,000)
 - Workers Comp (\$1,000,000)
- ✓ Detailed information regarding sampled product must be communicated to Sodexo Live! no later than 3 weeks prior to the show via the Food and Beverage Sampling/On Site Preparation Approval Form. {see page 2}

- ✓ Food preparation using heating/kitchen services must be disclosed to the Catering department and the Las Vegas Convention Centers Fire Prevention Team by the show deadline (refer to exhibitor kit for exact date). All heating elements are subject to approval. A description of size/equipment/processing procedure is required
- ✓ Cash handling and point of sale food and beverage transactions not operated by Sodexo Live! are not permitted. Order taking is permitted.*
- ✓ Alcohol must be purchased and dispensed by the Catering Department at the LVCC. No outside alcohol may be brought into the facility. This includes product owned or donated product.*
- ✓ The Southern Nevada Health District considers the use of CBD oil in food to be an adulterant, which is prohibited.

Thank you for your attention to the above guidelines. It is our pleasure to serve you!

*Please contact your Catering Sales Representative for more information.



Show Event Name:

Food and Beverage Sampling / On-Site Preparation Approval Form

DO NOT include any credit card or personal information with this form

Sodexo Live! and the Las Vegas Convention Center (LVCC) requires specific information for all on - site food and beverage preparation and dispensing to ensure compliance with Southern Nevada Health Department and Fire Safety Codes

Booth Number (Hall or Lot/Booth Number)					
Sampling in meeting rooms is not allowed					
Onsite representative:					
Onsite Cell:					
Onsite Email:					
Proprietary Product to be Sampled					
Sampling products containing THC or CBD					
is prohibited*					
CHOOSE ONE:					
☐ Food: 2oz. portion					
□ Non – Alcoholic Beverage: 3oz portion					
Alcoholic beverage sampling requires prior approval as specific laws and					
policies apply. Please speak with your Sodexo Live! sales represent	tative for				
further information.					
☐ Demonstration: An exhibitor who does not manufacture, distribute or					
hold sole proprietorship of sampled product but wishes to use food and/or					
beverage to demonstrate their proprietary product is considered a					
demonstration. Please check here and a Sodexo Live! Sales representative					
will be in contact.					
HANDWASHING SANITATION VIT.					
HANDWASHING SANITATION KIT:					
Nevada Health Law requires use of a hand washing and sanitation	station				
when sampling not sealed product or preparing food/beverage. You may					
provide your own station or pick up on site.	•				
Cost is \$200+ NV state sales tax					
ossi is \$250. It v state saids tax					
☐ No, I will provide my own					

Company Name	
Contact Name & Title:	
Billing Address:	
City, State, Zip:	
Main Phone:	
General Email:	

WILL YOU BE COOKING OR HEATING FOOD

food and beverage policies at the LVCC.

☐ No☐ Yes, an LVCC Fire Prevention coordinator will be in contact Please list the heating or cooking equipment to be used:
By submitting this form, I acknowledge I have read and understand the

Email completed form to: foodprepandsample@lvcva.com

Approval from both LVCC and Sodexo Live! must be received prior to finalizing your plans.

DO NOT include any credit card or personal information with this form.

A Sodexo Live! representative will follow up with you on any balance due. All policies will be strictly managed by the LVCC, Sodexo Live!, and the Southern Nevada Health Department.

^{*}Please contact your Catering Sales Representative for more information.



Catering Order Form

Sodexo Live! holds the exclusive rights to all food and beverage within the Las Vegas Convention Center. This exclusive agreement prohibits exhibitors or other event participants from bringing food or beverage into the Las Vegas Convention Center without the written approval of Sodexo Live! - this includes bottled water.

A Sodexo Live! bartender is required to dispense all alcoholic beverages.

Company Name			Show Event Name:	
· · · ·			Booth Location (Hall or Lot/Booth or	
Contact Name & Title:			Meeting Room Number)	
Billing Address:			Onsite representative:	
City, State, Zip:			Onsite Cell:	
Main Phone:			Onsite Email:	
		4	Estimated Number of Guests in	
General Email:			Attendance:	

Date of Service	Start Time Of Service	End Time of Service	Quantity	Description	Unit Price	Amount

Total

To ensure availability of menu items, we encourage you to place your order by the catering deadline date listed on the front page of the catering kit.

Email: exhibitorcateringlvcc@sodexo.com or For More Information Call: 702-943-6779

A fee of \$35.00+ will apply for each food and beverage delivery to booths in the exhibit halls - A fee of \$50.00+ will apply for each food and beverage delivery to booths outside the building and lots





BOOTH EXHIBITOR MENU

July 1, 2023 - June 30, 2024





Greetings!

Welcome to Las Vegas, a world-renowned destination for food, wine and free-spirited fun – where the natural beauty and entertainment options are matched only by the warmth and energy of an exciting community.

We are thrilled to be your exclusive hospitality partner at the Las Vegas Convention Center. Our style is collaborative and our Las Vegas team is delighted to work with you to ensure your experience here in this special location is smooth, successful and enjoyable. We are committed to delivering the finest food, amenities and service to impress your guests.

Much of our success comes from our attention to the important details that create truly welcoming experiences. From fresh, locally-sourced and quality ingredients to crisp, sincere and attentive service, our goal is to provide world-class hospitality for every one of our guests.

Whatever your needs, whether hosting attendee receptions, supplying convenient meals for your booth staff or creating custom menus for unique occasions, we are dedicated to helping you achieve extraordinary results. Please give us a call to start the planning process today! Here's to your successful event in Las Vegas!

Deanna Hrycak Banks



Deanna Hrycak Banks

General Manager of F&B Las Vegas Convention Center 3150 Paradise Rd, Las Vegas, NV 89109 exhibitorcateringlycc@sodexo.com



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A LA CARTE	9-12	LAS VEGAS CONVENT
BREAK SERVICE	13	Any menu inquires can mailbox at: exhibitorcat
LUNCH PLATTERS	15	Online orders can be pl
LUNCH SALAD BOWLS	16	<u>lvcvaexpresscatering.e</u>
LUNCH BUFFETS	18-20	Gluten-free Items (GF) These selections are prepared
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CARVED TO ORDER STATIONS	25	equipment and may come into gluten and common allergens s
DESSERT STATIONS	26	
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FFICE 702.943.6779

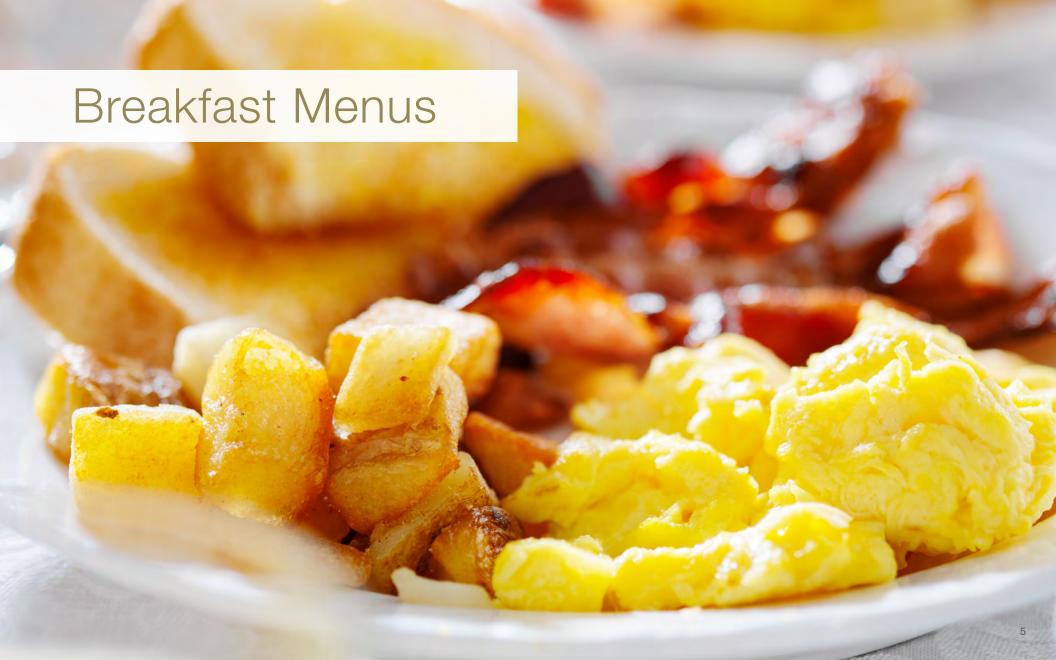
ITION CENTER 702.892.0711

n be made to our general ateringlvcc@sodexo.com

placed at: <u>ezplanit.com</u>

d to exclude gluten from the list of if you have a gluten allergy. We do en-free or allergen-free preparation ade on-site are prepared on shared to contact with products containing such as nuts.





Breakfast

CONTINENTAL BREAKFAST

Prices listed are per guest. Minimum of 24 guests. Served with freshly brewed regular coffee.

Las Vegas Valley

24

- · Assorted bottled fruit juices (GF)
- · Locally baked breakfast pastries and muffins

Sunrise Mountain Premium

- 32 · Assorted bottled fruit juices (GF)
- · Locally baked breakfast pastries and muffins
- Desert Valley sliced fruit and berries (GF)

LAS VEGAS VALLEY **CONTINENTAL ENHANCEMENTS**

Prices listed are per piece or guest. Minimum order of 12 per item.

Greek Yogurt Parfait (GF) 9.25

Local desert honey, seasonal berries and house granola

Breakfast Vegetarian Burrito 8.50

Flour tortilla, scrambled eggs, roasted pepper, black beans, pepper jack cheese and potatoes

Steel-cut Oatmeal (GF) 8.25

Assorted dried fruit, golden raisins, brown sugar, desert honey, milk and cinnamon

Breakfast Burrito

9.50

Flour tortilla, scrambled eggs, roasted pepper, chorizo sharp cheddar cheese and potatoes

English Muffin Breakfast Sausage Sandwich

8.25

Scrambled eggs, maple pork sausage patty and sharp cheddar cheese

Pretzel Bun Breakfast Sandwich

9.50

Scrambled eggs, turkey sausage patty and fontina cheese

A dedicated server is required for all hot food services. Gluten-free pastries available on request.



Breakfast

BREAKFAST BUFFETS

Prices listed are per guest. Minimum of 50 guests. For events under 50 guests, a \$75+ labor fee will apply. Served with freshly brewed regular coffee.

Las Vegas Morning

38

- Scrambled eggs with sides of diced tomatoes and sautéed mushrooms (GF)
- · Crispy hash brown potatoes (GF)
- · Applewood bacon (GF)
- · Desert valley sliced fruit and berries (GF)
- · Locally baked breakfast pastries, muffins and bagels
- · Served with butter, preserves and cream cheese (GF)
- Assorted bottled fruit juices (GF)

Daybreak Sunrise

44

- · Scrambled eggs with a side of sautéed mushrooms (GF)
- · Southwest potato hash (GF)
- · Applewood bacon (GF)
- · Green chili chorizo and jack cheese enchilada
- · Desert valley sliced fruit and berries (GF)
- · Locally baked breakfast pastries, muffin and bagels
- · Served with butter, preserves and cream cheese (GF)
- · Assorted bottled fruit juices (GF)

BREAKFAST BUFFET ENHANCEMENTS

Minimum order of 25 per item.

French Toast Soufflé

8.50

Brioche ginger cinnamon french toast baked with royal cream, served with sides of maple syrup, whipped cream, desert honey butter and seasonal berry compote

Las Vegas Farmer Market Cocotte (GF)

9.25

Artichoke hearts, spinach, mushrooms, local goat cheese, egg custard and side of herbed tomato jam

Old Las Vegas Diner Special

10.50

Fried chicken, buttermilk waffle, spiced caramel, desert honey butter and agave syrup

A dedicated server is required for all hot food services. Gluten-free pastries available on request.





NON-ALCOHOLIC BEVERAGES

All A La Carte beverages accompanied with standard serving condiments.

Freshly Brewed Coffee (2.5 gallons) Serves approximately 24, 12 oz. cups of coffee. Freshly Brewed Decaffeinated Coffee	207	Espresso Machine Rental (per day rental) The Italian Gourmet Espresso Kit must be ordered with the espresso machine. One barista included up to six hours per day	800	Tropicana® Bottled Fruit Juices (case of 24) Assorted flavors of orange, cranberry and apple Served with ice on the side.	100
(2.5 gallons)	201	Each Additional Hour	70	Lemonade (2.5 gallons)	110
Serves approximately 24, 12 oz. cups of coffee.		Requires two dedicated 120 volt, 20amp electrical outlets.		Brewed Iced Tea (2.5 gallons)	110
Keurig® K-Cup Brewer Daily Rental (per day rental) K-Cups sold separately.	40	Italian Gourmet Espresso Kit (100 servings) Each kit includes espresso,	365	Hot Tazo® Tea (2.5 gallons) Serves approximately 24 cups of hot	207
Requires a dedicated 120volt, 15amp electrical outlet,		chocolate syrup, cinnamon, milk and whipped cream		tea, 24 tea bags included per order.	
includes only equipment.		Espresso Machine Rental not included.		Assorted Pepsi® Soft Drinks	96
Keurig® K-Cup Coffee Kit Package Includes 48 K-Cups and one gallon of water Ask your sales manager about flavor coffee, decaf and tea K-cup option				(case of 24) Assortment includes Pepsi, Diet Pepsi, Mountain Dew and Starry, served with ice on the side	



NON-ALCOHOLIC BEVERAGES continued

WATER

Las Vegas Logo Water (case of 24) 90
Servd with ice on the side.

Cold Water Cooler (per day) 47

Advance order – Requires a dedicated 110 volt 5amp electric outlet, includes only equipment.

Purified Water Jug (5 gallon) 65

Bagged Ice (16 pounds) 32

Does not include vessel

Custom Logo Bottled Water

16.9 oz or 12 oz bottles. 24 bottles per case. Minimum order of 25 cases. Ask your sales manager for pricing and artwork requirements. The lead time is six weeks.

LAS VEGAS INFUSED HYDRATION STATION

2.5 gallon containers enhanced with fresh fruit garnish. Delivered with cups and napkins. Needs table or counter.

Infused Spa Water (GF)

2.5 gallon container (each) 185

Please select one from the following: lemon-cucumber, peach-pomegranate, red raspberry-basil, passion fruit-jalapeño, or prickly pear-orange

Infused Iced Tea (GF)

2.5 gallon container (each) 185

Please select one from the following: lemon-cucumber, peach-pomegranate, red raspberry-basil, passion fruit-jalapeño, or prickly pear-orange

Infused Lemonade (GF)

2.5 gallon container (each) 185

Please select one from the following: lemon-cucumber, peach-pomegranate, red raspberry-basil, passion fruit-jalapeño, or prickly pear-orange



LAS VEGAS BAKERY

Prices listed are by the dozen.

Assorted Bakery Tulip Muffins	57	Carl's Bakery Donuts	43	Rice Krispy® Treats	52
Assorted Breakfast Scones	57	Freshly Baked Cookies	47	Bavarian Style Pretzels	164
		Chocolate chip, oatmeal		(Minimum order 25)	
Assorted Croissants	57	raisin and macadamia white		Bavarian pretzel served with	
		chocolate. Peanut butter		mustard and choice of cheese	
Assorted Low Fat Muffins		available on request		sauce or house beer sauce	
and Scones	57			A dedicated server is required. \$240	per server
		Brownies	52	A pretzel warmer is required. \$130 pe	er day.
Assorted Bakery Bagels	57	Fudge, walnuts and			
Served with cream cheese		chocolate chip		Note: Toaster available upon request.	
Assorted Danish Pastries	57	Assorted Gourmet		Gluten-free pastries available on requ	ıest.
Assurted Daniish Pastries	31	Cupcakes	70		
Assorted Breakfast Breads	48	French Macaroons	48		





PANTRY

Prices listed are per item. Seasonal Whole Hand Fruit (GF) (bowl) 40 Serves 12 Carved Seasonal Fruit and Berries (GF) 112 (platter) Serves 12 9.25 Greek Yogurt Parfaits (GF) (each) Local desert honey, seasonal berries and house granola **Assortment of Greek Yogurts (GF)** 84 Serves 12 Assortment of Cereals and Milk Serves 12 84 Tortilla Chips and Salsa (bowl) Serves 12 78 Tortilla Chips, Salsa and Guacamole (bowl) Serves 12 110 Kettle Chips and Dip (GF) (bowl) Serves 12 85 French onion dip Roasted Mixed Nuts (per pound) 50 Traditional Snack Mix (per pound) 32

PACKAGE GOODS

Rold Gold® Pretzels

Individual bags (per dozen)	32
Planters® Salted Peanuts (GF) Individual bags (per dozen)	32
Planters® Fruit and Nut Trail Mix (GF) Individual bags (per dozen)	32
Assorted Bags of Chips Doritos®, Cheetos®, Lays® Original and Barbecue Individual bags (per dozen) Some Gluten-free bags	32
Assorted Chex® Snack Mix Traditional and Cheddar Individual bags (per dozen)	48
Nature Valley® Granola Bars Assorted flavors (per dozen)	48

Kellogg's® Nutri-Grain® Ba	ars
(per dozen)	53
Full Size Candy Bars (per dozen)	46
Energy & Protein Bars (per dozen)	70
Ice Cream Novelties* (per dozen) Requires a portable freezer and dedicated 110volt 10amp	58 line.
Premium Ice Cream Novelties* (per dozen) Requires a portable freezer and dedicated 110volt 10amp	100 line.
*Ice cream freezer rental fee	300



Specialty Displays

BREAK SERVICE

Antique Style Popcorn Machine (per day) 235

*A dedicated server is required.

Size: 67Hx34Wx26D

Power requirements are 110-volt 20amp

dedicated power line.

 Table Top Style Popcorn Machine (per day)
 235

*A dedicated server is required.

Size: 27Hx20Wx14D

Power requirements are 110-volt 20amp

dedicated power, line table or counter top required.

Popcorn Package (GF) 258

Popcorn kernels, oil and seasoning Includes serving bags (200 bags)

Must be ordered with a Popcorn Machine Rental.

Cookies for Cookie Station (each case) 295

Otis Spunkmeyer® cookie dough.

Please select one: chocolate chip, sugar, oatmeal raisin and white chocolate macadamia nut cookie dough

(serves 240 cookies)

Must be ordered with a Cookie Oven Rental.

Portable Cookie Oven (per day)

68

*A dedicated server is required.

Size: 22Hx22Wx18D

Power requirements are 110-volt 20amp

dedicated power line table or counter top required.

*A dedicated server is required. \$240 per server. Minimum 4 hours.







LUNCH PLATTERS

Assorted bagged kettle chips and condiments accompany all platters.

Only Vegas Platter

293

12 sandwiches cut in half

- Chicken Chipotle cotija cheese, lettuce, tomato on a Kaiser roll
- Desert Honey Glazed Ham swiss cheese and lettuce on a wheat Kaiser roll
- Roast Beef cheddar cheese, lettuce and horseradish aioli on a Kaiser roll
- Southwestern Vegetable Wrap jack cheese, chipotle cotija cream cheese and grilled vegetables

Sin City Sliders

279

18 mini slider sandwiches

- Chicken BLT sliced chicken breast meat, bacon, tomato. lettuce on a slider roll
- Italian Grinder salami, spiced ham, pepperoni, provolone and pepperoncini on a slider roll
- Turkey Slider pan roasted turkey, jack cheese, roasted peppers, romaine and herb aioli on a slider roll

Garden Patch Platter

230

12 sandwiches cut in half

- Caprese Spring Mix mozzarella, semi-dried tomato on garlic herb wrap
- Southwestern Vegetable Wrap jack cheese, chipotle cotija cream cheese and grilled vegetables
- Summer Flavors tomatoes, cucumbers, carrots, pea shoots, sunflower seeds, Boursin cheese and provolone cheese on Kaiser roll

Pan Roasted Turkey and Butter Croissant Platter

240

12 sandwiches cut in half

- · Shaved pan roasted turkey
- Aged provolone cheese, lettuce and grain mustard aioli
- · Buttery croissants

Edamame Veggie Wrap

268

12 wraps cut in half

- · Blended Asian vegetables
- · Gaucamame
- · Dried tomato and lettuce
- · Spinach herb wrap



A LA CARTE LUNCH SALAD BOWLS

Serves approximately 12 guests.

Four Corners Salad (GF) Crispy romaine, corn, black beans, fire roasted peppers, tomato gems, cotija cheese and crispy tortilla strips. Served with chipotle avocado ranch dressing and lime chili vinaigrette	86	Flower Salad (GF) Roasted cauliflower, broccoli and carrot with a chili vinaigrette American Potato Salad (GF) Red bliss potatoes, whole grain	95 96
Fremont Street Caesar Salad (GF) Baby romaine spears, roasted peppers, crispy parmesan cheese, spiced pumpkin seeds. Served with creamy Caesar dressing and lemon-herb vinaigrette	82	mustard aioli, egg and celery Ancient Grains Salad Ancient grains, mushrooms, artichokes, tomato gems and balsamic vinaigrette	85
Backyard Salad (GF) Assorted baby greens, tomato gems, cucumbers, carrots and spiced goat cheese. Served with an anchoranch dressing and balsamic vinaigrette	82	ADD TO ANY SALAD AS AN ENHANCEMENT: Herb Grilled Chicken Breast (GF) Carved and enhanced by sea salt and pink pepper	32





LUNCH BUFFETS

Prices listed are per guest. Minimum of 50 guests. For events under 50 guests, a \$160+ labor fee will apply.

Your choice of two salads and either sandwiches or wraps. All lunch buffets include iced tea. Other beverages to be ordered from the A La Carte options.

Gourmet Deli Lunch Buffet 45 DELI SALADS

- Mixed greens, tomato gems, cucumbers, and carrot curls with creamy dressing and vinaigrette (GF)
- · Roasted cauliflower with broccoli and carrot chili vinaigrette (GF)
- · Whole grain mustard potato salad (GF)
- Local rice salad, mushroom, artichoke, tomato gems and herb sherry vinaigrette (GF)
- Cajun root and grain salad, vegetable confetti with sugar cane vinaigrette

SANDWICHES

All sandwiches come with lettuce, tomato, sliced onion, dill pickles, mayonnaise, whole grain and yellow mustard.

- Hardwood smoked turkey and provolone cheese on an artisanal French roll
- Rare roast beef and sharp cheddar cheese on an artisanal French roll
- Roasted vegetables and house hummus on an artisanal French roll
- Italian capicola, ham, genoa salami, pepperoni and aged provolone cheese on ciabatta

WRAPS

- Smoked turkey with brie mousse, greens, desert orange chutney and tortilla wrap
- · Rare roasted beef, herbed garlic cheese, greens and tortilla wrap
- Black forest ham, swiss cheese, honey mustard, greens and tortilla wrap
- Roasted eggplant, squash, peppers, semi-dried tomatoes, chickpea cheese and tortilla wrap

DESSERTS

- · Lemon bars
- · Gourmet cookies
- · Decadent brownies

A dedicated server is required for all hot food services. Gluten-free sandwiches available upon request.



LUNCH BUFFETS continued

Prices listed are per guest. Minimum of 50 guests. For events under 50 guests, a \$160+ labor fee will apply. All lunch buffets include iced tea. Other beverages to be ordered from the A La Carte options.

Mt. Charleston 51

SALADS Farmers Market Salad (GF)

Baby greens, beet and carrot curls, cucumbers, tomato gems, strawberries, side of caramelized walnuts, maytag blue cheese, with raspberry vinaigrette and chive creamy dressing

Heirloom Potato Salad (GF)

Assorted heirloom petite potatoes with whole grain creamy mustard dressing

MINI SLIDER SANDWICHES

- Ancho roasted turkey breast, crispy lettuce, semi-dried tomato, avocado aioli, on a Telera slider
- · Carved beef tenderloin, blue cheese, smoked gouda, horseradish aioli, on a multigrain slider
- Fresh mozzarella, heirloom tomato, roasted peppers, aged balsamic aioli, on a sourdough slider
- · Assorted individual bags of kettle potato chips

DESSERTS

- · Crème brûlée with fruit garnish (GF)
- · Fresh seasonal fruit and berry martini (GF)
- · Assortment of house Las Vegas cupcakes

Hacienda Plaza 57 SALADS

- Corn, black beans, fire roasted peppers, tomato gems, crispy romaine, cotija cheese and crispy tortilla strips served with chipotle avocado ranch and lime chili vinaigrette
- Roasted root vegetables, red rice, dried local stone fruit served with honey prickly pear vinaigrette (GF)

MAINS

- Pioneer chicken enhanced by red pepper, sweet onion and local mushroom caponata
- Barbacoa of beef with chipotle sour cream diabla sauce (GF)
- · Southwest blended rice (GF)
- · Southwestern corn pudding
- · Seasonal fresh vegetables (GF)

DESSERTS

- · Tres leches cake
- · Spiced flourless cake
- · Mini churro

A dedicated server is required for all hot food services. Gluten-free sandwiches available upon request.



LUNCH BUFFETS continued

Prices listed are per guest. Minimum of 50 guests. For events under 50 guests, a \$160+ labor fee will apply. All lunch buffets include iced tea.

59

Summerlin Backyard BBQ SALADS

- Trio of sweet peppers, tomatoes, local onions, Spanish cucumbers, chick peas and lemon cilantro vinaigrette (GF)
- Mixed baby greens, spring berries, pine nuts, queso fresco, served with red wine vinaigrette and creamy chive dressing (GF)

MAINS

- Pecan wood smoked beef brisket with house prickly pear barbeque sauce, topped with crispy sweet onion
- Grilled chicken breast enhanced by soft herb mojito velouté (GF)
- · Roasted chili, three cheese mac and cheese
- · Buttered golden mashed potatoes (GF)
- · Farmer's squash casserole (GF)

DESSERTS

- · Prairie trail seasonal cobbler and spiced crema
- · Fireside s'more cupcake
- · Cheesecake with fruit compote

Fremont Street SALADS

Fremont Salad (GF)

Romaine spears, roasted peppers, black beans, crispy cheese, spiced pumpkin seeds served with honey Meyer lemon vinaigrette and roasted red pepper ranch dressing

53

Flower Salad (GF)

Fire roasted cauliflower, broccoli and carrot lime chili vinaigrette

MAINS

- Pit roasted pulled pork enhanced by strawberry margarita barbeque sauce (GF)
- Honey citrus soy seared chicken breast and edamame chow chow (GF)
- · Smashed red bliss garlic potatoes (GF)
- · Spanish rice
- · Local early spring ratatouille (GF)

DESSERTS

- · Bittersweet chocolate mousse cake
- · Berry crostata with Mexican cinnamon crema
- · Pecan tartlets with sweet spiced cream

A dedicated server is required for all hot food services.





Served with buttermilk ranch dip

RECEPTION DISPLAYS & STATIONS

Imported and Domestic Cheese Board

Serves 25 guests

Garnished with fresh and dried seasonal fruit, sliced baguette and assorted crackers
Gluten-free crackers and breads available upon request.

Carved Seasonal Fruit and Berries Display (GF)

Serves 12 guests

Served with Greek yogurt honey dipping sauce

Local Farmer's Market Vegetable

Crudité Display (GF)

Serves 25 guests

Hummus Trio Display

370

Serves 50 guests

Traditional, white bean and roasted garlic, served with edamame mint, crispy pita chips and flatbreads

Charcuterie Board of Cured Meats and Marinated Vegetables Display

845

Serves 50 guests

A selection of grilled farmer's market vegetables, cured meats, flat breads, crostini and crackers

Nacho Stand*

670

Serves 50 guests

Crisp corn tortilla chips, chicken tinga, refried pinto beans, jalapeño cheddar cheese sauce, pickled jalapeños, black olive rings, sour cream, pico de gallo and guacamole

^{*}A dedicated server is required.





RECEPTION DISPLAYS & STATIONS continued

14

Prices listed are per guests. Minimums are listed below per each item. Labor fee of \$75+ will apply when minimum not met.

Bruschetta and Flat Bread Station

Assortment of toppings, toasted flatbreads, crostini and pita chips. Includes:

- · Fresh tomato, torn basil and garlic
- Roasted cauliflower, artichoke and arugula tapenade
- · Classic olive tapenade
- Classic hummus, red beet hummus and extra virgin olive oil

Minimum order of 50 guests

Pasta Station***

Fresh four-cheese tortellini and penne rigate enhanced with breadsticks, crushed red pepper and parmesan cheese.

Select two sauces from the following:

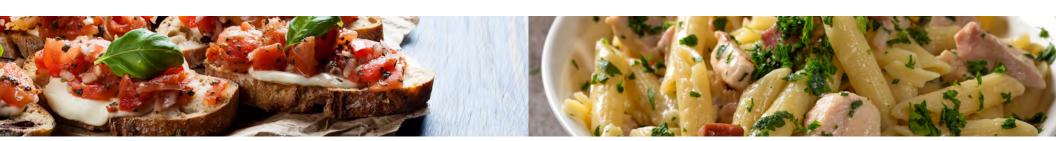
Rosa sauce, Pomodoro sauce, classic Genovese pesto and ragout of estate with extra virgin olive oil.

Selections of asparagus, fresh tomato, assortment of mushrooms, garlic and sweet fresh basil

Chicken 18 per person
Shrimp 20 per person
Crabmeat or Lobster *Market price

*Ask your sales manager for current pricing

***A culinary professional is required. \$300 per station. Minimum order of 50 guests. A dedicated server is required for all hot food services.



CULINARY ATTENDED ACTION STATIONS

Prices listed are per guests. Minimum of 50 guests. For events under 50 guests, a \$75+ labor fee will apply.

Four Corner Slider Station*

23

Las Vegas bakery buns, side of prickly pear cole slaw, house pickled vegetables and peppers

Choice of three:

- · Black Angus slider with jalapeño jack cheese
- · Pulled wood fired rotisserie chicken tinga
- Buffalo slider with caramelized onions and western blue cheese
- Black bean chipotle burger with chayote slaw and spiced avocado purée

Las Vegas Street Vendor Taco*

18

Choice of corn or flour tortillas, enhanced by prickly pear cabbage salad, sour cream, guacamole and choice of salsa roja, verde or roasted corn pico de gallo Choice of three:

- · Agave and prickly pear pork carnitas
- · Chipotle and tequila flame grilled Angus skirt steak
- · Ancho chili and lime grilled chicken
- · Margarita marinated grilled catch of the day
- · Salsa verde and garlic grilled portobello mushroom

Looking West to the Far East*

34

A dedicated butler pass server is required and chef attendant. \$240 per server. \$300 per attendant.

Steamed Bao Station

Choice of one:

- · Gingered beef short rib
- · Dungeness crab salad
- · Barbeque pork

Bao buns enhanced by pickled vegetable salad, Sriracha mayo and house plum sauce

Tray Passed

Choice of two:

- Dungeness crab Rangoon with apricot sweet and sour sauce
- · Winter curry vegetable dumpling ponzu glaze
- Five-spiced smoked pork belly, forbidden rice cake with slaw of fennel, pineapple and tart cherries drizzled with caramel cappuccino antique
- Five-spiced marinated duck breast, slow roasted and topped on a fresh steamed bun with crisp vegetables and hoisin



^{*}A culinary professional is required. \$300 per station. A dedicated server is required for all hot food services.

CARVED TO ORDER STATIONS

Bone-In Turkey Breast* (GF) 255 Serves 25 guests High desert herb rubbed and roasted turkey breast,

High desert herb rubbed and roasted turkey breast, prickly pear orange chutney, whole grain mustard, mayonnaise and Las Vegas bakery cocktail rolls

Slow Roasted Whole Sirloin of Beef* (GF) 430

Serves 25 guests

Chimichurri, garlic herb aioli, whole grain mustard, mayonnaise and Las Vegas bakery cocktail rolls

Herb Crusted Beef Tenderloin* (GF) 610

Serves 25 guests

Horseradish cream, garlic herb aioli, whole grain mustard, mayonnaise and Las Vegas bakery cocktail rolls

Tri Color Pepper Crusted Heirloom Pork* (GF)

Serves 25 guests

Charred stone fruit and orange chutney, tarragon mustard aioli, chimichurri and Las Vegas bakery cocktail rolls

Herb and Pepper Crusted Baron of Beef*

Serves 75 guests

Horseradish cream, garlic herb aioli, whole grain mustard, mayonnaise and Las Vegas bakery cocktail rolls

*A culinary professional is required. \$300 per station.

A dedicated server is required for all hot food services.

Gluten-free rolls available on request.





415

615

DESSERT STATIONS

Prices listed are per guest. Minimum of 50 guests. For events under 50 guests, a \$75+ labor fee will apply. Based on an event duration of 90 minutes.

Served with freshly brewed regular coffee.

Ice Cream Social 14

Premium vanilla ice cream, served with assorted parlor toppings:

- · Nuts
- · Cherries
- · Whipped cream
- · Shredded toasted coconut
- · Chopped assorted candy bars
- · Cookies

Build Your Own Shortcake Station 16

- · Fresh local seasonal berries
- · Pound cake
- $\cdot \, \text{Angel food cake} \\$
- · Agave caramel sauce
- · Spiced chocolate sauce
- · Whipped cream
- · Mixed berry sauce

Las Vegas Pastry Shop Window A selection of mini pastries, petit fours, chocolates and tarts

Four Corner Sweet Street Taco Station* 18

- · Crispy almond taco shells
- · Crispy cinnamon taco shells
- · Prickly pear mousse
- · Avocado agave mousse
- · Margarita mousse
- · Fresh mixed fruit and berry salsa
- · Agave caramel sauce
- · Spiced chocolate sauce
- · Whipped cream
- · Mixed berry sauce



^{*}Requires freezer - Ice cream freezer rental fee of \$350.

^{*}A culinary professional is required. \$300 per station.



Beverages

HOSTED BEVERAGES

All beverages are purchased by the host. Charges are based on consumption. One bartender per 100 guests is recommended. Please select Premium or Deluxe package.

Premium Spirits*	11	Premium Wine	
By the cocktail		By the glass	9
Tito's Vodka		Los Vascos DBR Lafite Cab.	Sauvignon
Tanqueray Gin		Chateau Ste. Michelle Charc	lonnay
Bacardi Superior Rum		Ecco Domani Pinot Grigio	
Camarena Silver Tequila		Fetzer Merlot	
Crown Royal Whisky			
		Deluxe Wine	
Deluxe Spirits	10	By the glass	8
By the cocktail		Canyon Road Chardonnay	
New Amsterdam Vodka		Cavit Pinot Grigio	
Bombay Original Gin		Frontera Cabernet Sauvigno	n
Bacardi Rum		Two Vines Merlot	
Jose Cuervo Gold Tequila Jack Daniel's Whiskey		Wines subject to availability.	

*Additional premium spirits purchased outright	t by the bottle:
Bulleit Bourbon, Dewar's White Label Scotch,	Glenfiddich, Hennessy V.S.O.P.

Please select one category of spirits per event.

A guaranteed minimum threshold of \$750** per bar, per four hours is required. If the minimum guarantee is not met, you will be charged the difference between the consumption and the minimum guarantee. Client in exhibit booths are required to reserve 2, 8' tables from the show contractor. Tables will be provided for all bars booked in meeting rooms.

imported beer	
By the bottle/can	9.50
By the case	230
American Premium Beer	
By the bottle/can	9
By the case	200
Malt	
By the case	190
Truly Hard Seltzer	
High Noon Hard Seltzer	
Las Vegas Logo	
Bottled Water (each)	3.75

Imported Reer

Soda (each)

Items listed a la carte pricing are to accompany a bar, not purchased individually.

Professional licensed bartenders are required. A bartender fee of 300+ per bartender will be applied per 4-hour period.



Assorted Pepsi® products

Beverages

RETAIL BAR SERVICE

All beverages are purchased using a credit card by each guest. One bartender per 100 guests is recommended. Please select Premium or Deluxe package.

Premium Spirits By the cocktail	10.50	Premium Wine By the glass	9.50	Imported Beer By the bottle/can	9.50
Tito's Vodka		Los Vascos DBR Lafite Cab	. Sauvignon	•	
Tanqueray Gin		Chateau Ste. Michelle Char	donnay	American Premium Beer	9.50
Bacardi Superior Rum		Ecco Domani Pinot Grigio	•	By the bottle/can	
Camarena Silver Tequila Crown Royal Whisky		Fetzer Merlot		Malt	8
Deluxe Spirits	9.50	Deluxe Wine By the glass	8.50	By the bottle/can Truly Hard Seltzer High Noon Hard Seltzer	
By the cocktail		Canyon Road Chardonnay Cavit Pinot Grigio		riigir (voon riara conzor	
New Amsterdam Vodka		Frontera Cabernet Sauvigno	on	Las Vegas Logo	
Bombay Original Gin		Two Vines Merlot	5	Bottled Water (each)	3.75
Bacardi Rum				• • • • •	
Jose Cuervo Gold Tequila Jack Daniel's Whiskey	ı	Wines subject to availability.		Soda (each) Assorted Pepsi® products	4

^{*}Additional premium spirits purchased outright by the bottle: Bulleit Bourbon, Dewar's White Label Scotch, Glenfiddich, Hennessy V.S.O.P.

Please select one category of spirits per event.

A guaranteed minimum threshold of \$1050+ per bar, per four hours is required. If the minimum quarantee is not met, you will be charged the difference between the consumption and the minimum guarantee. Client in exhibit booths are required to reserve 2, 8' tables from the show contractor. Tables will be provided for all bars booked in meeting rooms.

Items listed a la carte pricing are to accompany a bar, not purchased individually.

Professional licensed bartenders are required. A bartender fee of \$300+ per bartender will be applied per 4-hour period.

Please do not hesitate to contact your Catering Sales Manager for assistance with your event's beverage menu.



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POLICIES AND PROCEDURES

PLEASE TAKE THE TIME TO FAMILIARIZE YOURSELF WITH OUR POLICIES.

The Las Vegas Convention Center is renowned for its impeccable, world-class service, truly delectable cuisine and superb selection of menus that can be customized to any event or special occasion. Whether it's a casual brunch, an elegant sit-down dinner or a reception featuring vibrant international cuisine, our culinarians will use only the finest and freshest ingredients to create a truly extraordinary dining experience for you and your guests.

In keeping with attention to every detail, we offer the following information to facilitate your planning. Count on your dedicated Catering Sales Professional to assist you in your pre-planning activities and communicate your goals to our operations team. Together, we will execute all services to your delight and satisfaction.

EXCLUSIVITY

We maintain the exclusive right to provide all food and beverage in the Las Vegas Convention Center and Visitors Authority. All food and beverages, including water, must be purchased from us.

FOOD AND BEVERAGE PRICING

A good faith estimate of food and beverage prices will be provided 3 months in advance of the event's start date and will be confirmed at the signing of the contract. However, certain environmental factors may affect pricing such as the Nevada drought. Prices are based on current market availability and cost, which fluctuate and are subject to change. Your catering manager will work with you to make product substitutions due to any of the above listed scenarios, or any other scenario which dramatically affects the price of the food and beverage for the event.

SERVICE CHARGES AND TAX

A 19% service charge will apply to all food and beverage charges. Current state and local sales taxes apply to all food, beverage, labor charges, equipment rentals and service charges, and are subject to applicable tax laws and regulations.

A service charge of 19% is added to your bill for this catered event/function (or comparable service). 19% of the total amount of this Service Charge is a "House" or "Administrative Charge" which is used to defray the cost of set up, break down, service and other house expenses. 90% of the total amount of this service charge is distributed to the employees providing the service as a gratuity. You are free, but not obligated, to add or give an additional gratuity directly to your servers.

If the customer is an entity claiming exemption from taxation in the state where the facility is located, the customer must deliver to us satisfactory evidence of such exemption 30 days prior to the event in order to be relieved of its obligation to pay state and local sales taxes.

PAYMENT POLICY

100% payment is due in advance. A 90% deposit and signed food and beverage contract is due 30 days prior to your event or upon receipt of the preliminary invoice. The remaining balance will be due 5 business days prior to the start of your event.

The balance and any additional charges incurred during the event, is required within 15 days following receipt of the final invoice. We will begin to accrue 1.5% interests from the date of the invoice if not paid within 15 days. Additionally, any costs of collection and enforcement of the contracted services will be the responsibility of the customer. The preferred method of payment is by wire transfer or company check. In addition, we require a credit card on file for all onsite orders and additional charges.

For social events (non-convention related), a 50% deposit is required upon signing the contract. An additional deposit of 50% of the total estimated food and beverage is required 45 days in advance of the move in initial date. No less than 10 days prior to move in date for the event, present either Cashier's Check or Credit Card for back up. Any additional charges incurred during the function will be charged to the credit card upon event end date.

POLICIES AND PROCEDURES continued

CHINA SERVICE

In all carpeted meeting rooms and ballrooms, china service will automatically be used for all plated meal services.

If china is preferred for food and beverage events located in the exhibit halls, Pavilion or Outdoor Terraces, the following fees will apply:

- · Breakfast, lunch, receptions and dinners: \$6+ per person, per meal period.
- · Refreshment or coffee breaks: \$3++ per person, per break.

In our continued determination to further our green efforts, we use a compostable, biodegradable and sustainable set of disposable ware. Please speak to your catering sales manager for additional disposable options.

LINEN SERVICE

We provide in-house linen for meal functions with our compliments, excluding break services. Additional linen fees will apply to specialty linens, schoolies, classroom set. Our catering sales manager will be happy to offer suggestions for your consideration and quote corresponding linen fees.

CONCESSION SERVICE

Appropriate operation of concession outlets will occur during show hours. We reserve the right to determine which carts/outlets are open for business and hours of operation pending the flow of business. For additional concession carts/fixed outlets, a minimum guarantee in sales is required per cart/outlet or customer will be responsible for the difference in sales per cart/outlet.

DELIVERY

Due to the magnitude of our catering events, all service will be delivered within a window of one hour based upon the requested time of service. If you would like to guarantee delivery times, then a dedicated server is required and applicable labor fees apply. A \$50 delivery charge or trip charge will apply to each food and beverage delivery for all exhibit booths inside of the convention center. All booths located outside of the convention center will have a \$75 delivery charge or trip charge for each food and beverage delivery. Please allow a minimum of two hours for all on-site and unscheduled replenishment requests during the show.

DELAYED OR EXTENDED SERVICE

On the day of your event, if the agreed upon beginning or ending service time of your meal changes by 30 minutes or more, an additional labor charge of \$2+\$ per attendee will apply, per each $\frac{1}{2}$ hr.

Should your event require extended service time, often necessitated by high-security functions, an additional labor charge of \$2+ per attendee will apply, per each $\frac{1}{2}$ hour of additional service.

All meal pricing includes a maximum of two hours of service time per function. Should your event require extended service time, an additional labor charge of 3+ per attendee will apply, per each 1/2 hour.

HOLIDAY SERVICE

There will be an automatic additional labor fee for food and beverage service or preparatory days on the following Federal holidays: New Year's Eve and Day, Martin Luther King Jr. Day, President's Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day.

At the time of booking the event(s), we will notify the customer of estimated labor fees based on the information supplied by the customer.

POLICIES AND PROCEDURES continued

GUARANTEES

The customer shall notify us no less than fifteen (15) business days, excluding holidays and weekends prior to the event, the minimum number of persons the customer guarantees will attend the event (the "guaranteed attendance"). There may be applicable charges for events with minimal attendance.

If customer fails to notify us of the guaranteed attendance within the time required, (a) we shall prepare for and provide services to persons attending the event on the basis of the estimated attendance specified in the BEO's, and (b) such estimated attendance shall be deemed to be the guaranteed attendance.

We will be prepared to serve five percent (5%) above the guaranteed attendance, up to a maximum of 30 meals (the overage). Overage applies to plated meal services only.

- If this overage is used, the customer will pay for each additional person at the same price per person/per item, plus applicable service charges and sales tax.
- Should additional persons attend the event in excess of the total of the guaranteed attendance plus the overage, we will make every attempt to accommodate such additional persons subject to product and staff availability. Customer will pay for such additional persons and/or a la carte items at the same price per person or per item plus the service charge and local taxes.
- Should the guaranteed attendance increase or decrease by 33% or more from the original contracted number of guests, an additional charge of 20% per guaranteed guest may apply.

Meal functions of 2,500 and above are considered "Specialty Events" and may require customized menus. Your catering sales manager and our executive chef will design menus that are logistically and creatively appropriate for large numbers. In certain cases, additional labor and equipment fees may be applied to successfully orchestrate these events.

The guaranteed attendance shall not exceed the maximum capacity of the areas within the facility in which the event will be held.

SECURITY

At the discretion of the Las Vegas Convention Center and Visitors Authority, in order to maintain adequate security measures, the customer may be required to provide security for certain functions. Security personnel will be at the customer's sole expense. Please consult your event manager for details.

ALLERGIES

We cannot guarantee that cross contact with allergens will not occur and cannot assume any responsibility or liability for a person's sensitivity or allergy to any food item provided in our facility.

LABOR

All labor is scheduled at four hour minimum. After eight hours, the hourly labor rate increases to time and one-half. After twelve hours, the hourly rate increases to double time. Our union service personnel are entitled to two 15 minute and one 30 minute break per eight hour shift.

· Food Server, Runner, or Attendant:

\$240 (4-hr minimum) \$60 – per additional hour

· Culinary Attendant or Bartender:

\$300 (4-hr minimum) \$75 – per additional hour

· Booth/Meeting Room Manager:

\$700 – per 8 hours \$131.25 – per additional hour

• Personal Chef: \$700 – per 8 hours

POLICIES AND PROCEDURES continued

ALCOHOL

As the exclusive provider of alcoholic beverages at the Las Vegas Convention Center and Visitors Authority, we take very seriously the need for responsible and lawful consumption of alcohol and we ask that you do the same.

All hosted bars are based on consumption, unless otherwise contracted. For hosted bars, a guaranteed minimum sales threshold of \$750++ per bar per four hours is required.

For retail bars and ticketed/retail bars, a guaranteed minimum sales threshold of \$1050+ per bar per four hours is required.

For ticketed bars, a guaranteed minimum sales threshold of \$1050++ per bar per four hours is required.

All bar services lasting more than four hours will incur an increased minimum sales threshold. If the minimum guarantee is not met, you will be charged the difference between the consumption and the minimum guarantee. The requirements and expectations of any customer with regard to the service of alcoholic beverages at the Las Vegas Convention Center and Visitors Authority are as follows:

- As a host of all users of your booth or meeting room, you are responsible for the appropriate and lawful consumption of alcohol by your guests. You must ensure that all guests who consume alcoholic beverages in your booth or meeting room are at least TWENTY-ONE (21) years of age or older. We urge that you check proof of age, such as a driver's license, to be certain. In our operations, we follow a policy requiring proof of age from anyone appearing to be under the age of 30. We recommend you adopt a similar policy for your booth or meeting room.
- All alcoholic beverages must be consumed within the booth or meeting room.
 NO alcohol can be removed from the Las Vegas Convention Center and Visitors Authority at any time.
- The consumption of alcoholic beverages by intoxicated guests, or guests appearing to be intoxicated, is prohibited.
- · All spirits must be served by our catering personnel.





TO Fabulous LAS VEGAS NEVADA





Meeting Space Request Form

Please complete the exhibitor meeting room request form and submit to Claire Morrell, cmorrell@pmmi.org. The last day to request a meeting room is July 31, 2023. Space is filled on a first-come, first-served basis.

Meeting rooms are only available to contracted exhibitors with a minimum of 400 square feet of exhibit space. If an exhibitor cancels their booth space, the meeting room request will be automatically canceled.

Exhibitor Name:	Bc	ooth #:
Contact Name:	Email:	
Function Day(s)/Date(s):	Expected Attend	dance:
Type of Function:		
Hall Preference: North *PMMI will try to accommodate hal	South preference, but placement is not guaranteed	
Set Up: (Please check one style)		
Schoolroom U-Shaped	Banquet rounds Hollow Square Other	·
*For setup requests beyond the star	dard options available, an additional labor charge r	may apply
Food & Beverage (Please check all t	hat you are interested in):	
Breakfast Lunch	AM/PM Break In-Booth Reception	
Telecommunications (may require	electrical): (Please check all that apply)	
Wired Internet Connection	Polycom Speakerphone (toll-free access only)	
Audio Visual Equipment (may requi	re electrical): (Please check all that apply)	
LCD Projector and Screen	Podium/Lectern Microphones	☐ Flipchart w/Markers
Other		

After receipt of this form, PMMI will assign you a meeting room and send a confirmation email. Your meeting room is not confirmed until you receive the confirmation email. Upon confirmation, you will receive contacts for PACK EXPO Services and Centerplate catering to order any services indicated above for your meeting. Final catering, telecommunications, and AV orders are at an additional charge and will confirmed directly with each vendor. Services are not guaranteed by filling out this request form.





Meeting Room Audio Visual & Computer Information

Discount Deadline: July 31, 2023

September 11–13, 2023 · Las Vegas, Nevada USA

The information included in this section specifically applies to needs within Las Vegas Convention Center (LVCC) meeting rooms and Audio Visual needs within these rooms.

General Information:

To inquire about availability of space and to reserve a room you must contact Claire Morrell with PMMI. You can email Claire at cmorrell@pmmi.org to get further information and pricing for your basic room set needs.

Any electrical needed for your meeting rooms is a required item and must be ordered.

Cleaning Services may be needed depending on the PES supplied items ordered for your rooms (Custom Furniture or Modular Rental Items). If you have questions or need help placing your orders, please contact your Customer Account Manager.

Meeting Room Audio Visual Rentals:

To order Audio Visual equipment for your meeting rooms, complete the forms on the following pages and return to your Customer Service Manager.

All Audio Visual and Computer Equipment rentals at LVCC are subject to installation and dismantle labor. The labor amount listed next to the item needs to be added at the time of ordering. This is listed in the Labor column, or as a suggested item if ordering online. Rentals of audio visual equipment in meeting rooms may require union labor to operate in addition to standard installation and dismantle labor. The equipment sub-total is subject to a 8.375% Las Vegas rental tax. All appropriate fees will be added to your final invoice.

Electrical services for meeting rooms are not included in the equipment pricing and must be ordered.

Equipment Rentals are based on Daily Rates. There is an additional charge for install and dismantle Labor.

Please see the next page for daily rental and estimated labor rates which include install and dismantle labor. If you need more than one screen or multiple pieces of equipment in the same meeting room on the same day, or for multiple days, please call for a custom quote.

Cancellations received after August 28, 2023, will be subject to a 50% cancellation fee. Cancellations received once move-in has begun will be billed at 100%.

For equipment not listed or assistance in placing your order, contact your Customer Service Manager (CSM).

Audio Visual and Computer Equipment deliveries will begin according to time and dates supplied when you place your order.

The 30% discount only applies to AV equipment, NOT to labor.

Meeting Room AV Packages are inclusive of projectionist labor for install and dismantle. If you require a dedicated Operator for the duration of your meeting, please call for a custom quote. See order forms for pricing.

Changes or substitutions to the packages may incur additional labor charges.

Exhibitor is responsible for any loss of or damage to the equipment, when it is outside of PES's care, custody or control. PES reserves the right to charge Client for any necessary repair or replacement costs and such amounts, if any, may be added to final invoices.



Exhibiting Company:

Authorizer's Signature:

Print Name:



Meeting Room Packages Audio Visual Rental

TOTAL

Discount Deadline: July 31, 2023

September 11–13, 2023 · Las Vegas, Nevada USA

Required Information for Delivery / Pickup

Onsite Contact Information: Name:	Cell #
What is your Meeting Room #	Hall
What day is your meeting?	
What time does your meeting start?	
When would you like delivery?	Pick up?
Please refer to full terms and conditions on Audio Vis	isual / Computer Information.
Daily rates only include install and dismantle labor. For m	nultiple days, please call for a custom quote.
• If you need more than one screen or multiple pieces of eddays, please call for a custom quote.	equipment in the same meeting room on the same day, or for multiple
• Electrical services for meeting rooms are not include	ed in the equipment pricing and must be ordered.
• Labor Rates: Overtime labor rates will be charged after	5:00 pm daily, and All Day Saturday and Sunday.
the item needs to be added at the time of ordering. This is listed audio visual equipment in meeting rooms may require union lab equipment sub-total is subject to a 8.375% Las Vegas rental to All cancellations must be submitted in writing. Cancellation	e subject to installation and dismantle labor. The labor amount listed next to ed in the Labor column, or as a suggested item if ordering online. Rentals of abor to operate in addition to standard installation and dismantle labor. The eax. All appropriate fees will be added to your final invoice. It is in a charge of ee-in has begun will be billed at 100%. Refer to show Terms and
	es for fast, easy ordering.
	IG ROOM PACKAGES
96" Tripod Screen with Skirt, LDC XGA Computer Projector (4,000 Lumens), and Projection Stand with Skirt 96" Tripod Screen with Skirt, LCD XGA Computer Projector (4,000 Lumens), Projection Stand with Skirt, Laptop Computer (Core i5/2.5GHz/4GB/300GBHD/DVD) and Wireless Presentation Mouse	X
ADDITIONAL INFORMATION	CALCULATING YOUR TOTAL
Can't find it? Please call your Customer Service Manager	Package Equipment Subtotal
with any questions, needs or for labor estimates.	Less 30% Discount on Equipment if Ordered and Paid by July 31, 2023
List all AV aguinment/sources you will bring to the above	
List all AV equipment/sources you will bring to the show:	Taxes & Fees Multiplied by 8.375%
	Plus Labor

Booth Number:

Date:



Authorizer's Signature:



Meeting Room Packages Audio Visual Rental

Discount Deadline: July 31, 2023

September 11-13, 2023 · Las Vegas, Nevada USA

Required Information for Delivery / Pickup					
Onsite Contact Information: Name:	Cell #				
What is your Meeting Room #	Hall				
What day is your meeting?					
What time does your meeting start?	End?				
When would you like delivery?	Pick up?				
Please refer to full terms and conditions on Aud	lio Visual / Computer Information.				
 Daily rates only include install and dismantle labor. 	For multiple days, please call for a custom quote.				

- If you need more than one screen or multiple pieces of equipment in the same meeting room on the same day, or for multiple days, please call for a custom quote.
- Electrical services for meeting rooms are not included in the equipment pricing and must be ordered.
- Labor Rates: Overtime labor rates will be charged after 5:00 pm daily, and All Day Saturday and Sunday.
- All Audio Visual and Computer Equipment rentals at LVCC are subject to installation and dismantle labor. The labor amount listed next to the item needs to be added at the time of ordering. This is listed in the Labor column, or as a suggested item if ordering online. Rentals of audio visual equipment in meeting rooms may require union labor to operate in addition to standard installation and dismantle labor. The equipment sub-total is subject to a 8.375% Las Vegas rental tax. All appropriate fees will be added to your final invoice.
- All cancellations must be submitted in writing. Cancellations received on or after August 28, 2023, are subject to a charge of 50% of the order total. Cancellations received once move-in has begun will be billed at 100%. Refer to show Terms and Conditions for additional information.

7'Go to Cyberservices for fast, easy ordering.

MEDIUM MEETING ROOM PACKAGES Quantity **Standard Price Labor Estimate Total** 6'x10'8" 16:9 Screen, LCD XGA Computer Projector (4,000 Lumens), and Projection Stand with Skirt \$1,018.00 \$576.95 6'x10'8" 16:9 Screen, LCD XGA Computer Projector (4,000 Lumens), Projector Stand with Skirt, Laptop Computer (Core i5/2.5GHz/4GB/300GBHD/DVD) and Wireless Presentation Mouse \$1,272.00 \$681.85 7' 6" x 13' 4" 16:9 Screen LCD XGA Computer Projector (6,000 lumens), and Projection Stand w/skirt \$1.467.00 \$576.95 7' 6" x 13' 4" 16:9 Screen, LCD XGA Computer Projector (6,000 Lumens), Projection stand w/skirt, laptop computer (Core i5/2.5 ghz/4GB/300GBHD/DVD) and Wireless Presentation Mouse Χ \$1.690.00 \$681.85

ADDITIONAL INFORMATION	CALCULATING YOUR TOTAL
Can't find it? Please call your Customer Service Manager	Package Equipment Subtotal
with any questions, needs or for labor estimates.	Less 30% Discount on Equipment if Ordered and Paid by July 31, 2023
List all AV equipment/sources you will bring to the show:	Taxes & Fees Multiplied by 8.375%
	Plus Labor
	TOTAL
Exhibiting Company:	Booth Number:
Print Name:	Date: