



Tropical Tailgate

Wednesday, October 23rd • 3:30pm to 5:00pm

Participate in the Tropical Tailgate and drive Traffic to your Booth!

AFCEA will host an exhibit hall reception, the "Tropical Tailgate" from 3:30pm to 5:00pm. Custom food and beverage packages have been developed by the Hawai'i Convention Center for exhibitors who would like to participate. When your company participates, you will be included on the event website, signage, and social media promotion.

Hors D'oeuvres (per 100)*

Caprese Skewer

Tomato, Mozzarella, Basil, Balsamic

\$600

Summer Roll

Tofu, Thai Basil, Somen Noodles, Peanut Sauce

\$600

Vegetable Spring Rolls

Sweet Chili Sauce

\$700

Chicken Satay Skewers

Peanut or Teriyake Glaze

\$800

*Hors d'oeuvres are priced and sold per 100 pieces and presented on platters. Warming equipment available for hot items. Additional labor charge of \$125/server to apply for butler passed service. One server suggested for 100 guests. Power and Equipment rental may be required.

Food Packages

Snacks

Popcorn Party (Limit 2)

Choice of popcorn (buttered, sweet/salty, kettle)
Appropriate condiments (furikake, rice crackers)
Napkins + Attendant(s)

Requires 5' x 8' operating space

200 Servings | **\$750** 400 Servings | **\$1,250**

Fresh Fruit Cups

Assorted seasonal fruit cups; service ware

200 Servings | **\$1,500** 400 Servings | **\$2,475**

Sweets**

Grab-N-Chat Ice Cream

Assorted ice cream novelties: ice cream bars, ice cream sandwiches, fruit bars (based on availability; napkins, freezer rental and attendants

240 Servings | **\$840** 360 Servings | **\$1,260**

Pre-Baked Cookies

One cookie flavor per day (oatmeal raisin, double chocolate, peanut butter, sugar cookie); appropriate service ware and table top oven. Attendant required.

240 Servings | **\$960**

Shaved Ice Ent(ice)r (Limit 2)

One to two smoothie flavors per day (banana, blue vanilla, strawberry, pineapple, pink lychee); condiments (local toppings including: li-hing mui powder, condensed milk); machine(s) and attendant(s)

200 (8oz.) Servings | **\$1,200** 400 (8oz.) Servings | **\$2,200**

**ALL SWEET PACKAGES require single phase, 20A/110V circuits and a 5' x 8' operating space.



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Beverage Packages

Non-Alcoholic Beverages

Hawaiian Coffee Cart

Five gallons of hawaiian blend coffee; flavor syrups (coconut, vanilla, macadamia nut, mocha, hazelnut, caramel); cream and sugar (half and half, non-dairy creamers, sugar and sugar substitutes); disposable ware + attendant(s)

\$475 (Additional gallons \$85/gal)

Show Stopper Enhancements

Staffing Rentals

Booth services which include attendants, chefs, stewards and runners are available. Please ask your catering manager.

Pricing may vary

Ice By The Pound

Minimum of 125 pounds; includes mobile cambro

125 Pounds | **\$100** 250 Servings | **\$150**

Alcoholic Beverages

Wine

Three bottles of red wine and three bottles of white wine; eco service ware

\$300 (bartender required)

Sparkling Punch

Five gallons of sparkling punch and seasonal garnishes; service ware

\$750 (bartender required)

Mai Tai Punch

Five gallons of mai tai punch and seasonal garnishes; service ware

\$750 (bartender required)

Domestic Keg Beer

Domestic keg beer (budweiser, bud light); service ware

\$1,000 (bartender required)

Micro Brew Keg Beer

Micro brew beer keg (kona longboard, island lager, big wave golden ale); service ware

\$1,200 (bartender required)

**ALL ALCOHOLIC BEVERAGE PACKAGES must be served by a bartender and are subject to approval by show management.*

Interested? Secure your participation today!

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