

AFCEA will host an exhibit hall reception, the "Tropical Tailgate" on Wednesday, October 29 from 3:45pm 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 and onsite signage.

## FOOD PACKAGES

### *Sweet Options*

#### **Island Style Smoothies**

1-2 Smoothie Flavors Per Day (Strawberry, Banana, Coconut, Kona Coffee, Mango, Pineapple (Dairy Based)); Appropriate Condiments; Blender(s) + Attendant(s)

**250 (8oz.) Servings - \$1,500**

**450 (8 oz.) Servings - \$2,475**

#### **Fresh Fruit Cups**

Assorted seasonal fruit cups; service ware.

**200 Servings - \$1,500**

**400 Servings - \$2,475**

#### **Shaved Ice En(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**

\*\*Requires single phase, 20A/110V circuits and a 5' x 8' operating space.

#### **Kilauea Chocolate Fudge Brownies or Macadamia Nut Cookie Platters**

**\$52.50/dozen**

### *Savory Options*

#### **Vegetable Spring Rolls**

With Sweet Chili Sauce

**\$700 per 100**

#### **Summer Roll**

Tofu, Thai Basil, Somen Noodles, Peanut Sauce

**\$600 per 100**

#### **Ahi Poke Spoons**

With Avocado Crema

**\$84/dozen**

## BEVERAGE PACKAGES

### **Micro Brew Keg Beer**

*Micro brew beer keg (Kona longboard, Island lager, Big Wave golden ale); service ware*

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

**\$1,200** (bartender required)

### **Mai Tai Punch**

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

**\$750** (bartender required)

### **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)

**Interested? Secure your participation today!**

**Meaghan Bupp, Catering Sales**  
**[mbupp@Levyrestaurants.com](mailto:mbupp@Levyrestaurants.com)**

# EXHIBITOR ORDER FORM



EVENT NAME:	BOOTH NUMBER:
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COMPANY NAME:  
[Redacted]

CONTACT NAME:  
[Redacted]

PHONE NUMBER:  
[Redacted]

EMAIL ADDRESS:  
[Redacted]

ONSITE NAME + PHONE NUMBER:  
[Redacted]

**ALL ITEMS SUBJECT TO AVAILABILITY**

EMAIL THIS COMPLETED FORM TO

[HCC@LEVYRESTAURANTS.COM](mailto:HCC@LEVYRESTAURANTS.COM)

**ALL SERVICES ARE SERVED ON  
DISPOSABLE PLATTERS**

EVENT DATE:	TIME:	QUANTITY:	ITEM:	PRICE:

*Levy Restaurants is the exclusive caterer at the  
Hawaii Convention Center*

**ABSOLUTELY NO FOOD OR BEVERAGE, CANDY, LOGO WATER, ETC  
ARE ALLOWED TO BE BROUGHT INTO THE  
HAWAII CONVENTION CENTER WITHOUT PRIOR AUTHORIZATION.**

## TABLES AND ELECTRICAL REQUIREMENTS

FOOD SERVICES DOES NOT PROVIDE TABLES OR ELECTRICITY  
IN YOUR EXHIBIT SPACE OR MEETING ROOM SPACE.  
TABLES AND ELECTRICITY MUST BE  
ORDERED THROUGH THE APPROPRIATE CONTRACTOR.

## PAYMENT POLICY

FULL PAYMENT IS REQUIRED PRIOR TO  
COMMENCEMENT OF SERVICES.

*A credit card must be on file for all orders*

## OTHER CHARGES

A \$50.00 DELIVERY CHARGE WILL APPLY  
TO EACH DELIVERY AND REORDERS

*Levy*





# CATERING POLICIES

## GENERAL INFORMATION

Proposals, agreements and contracts regarding the use of service and facilities of HCC are subject to rules and regulations of the HCC /ASM GLOBAL / Levy Restaurants and shall include, but are not limited to, the following terms and conditions:

## EXCLUSIVITY

Levy Restaurants is the exclusive provider of in-house food and beverage services at the Hawaii Convention Center

## GUARANTEES

Guarantees are due 45 business days prior to the first move-in day. Guarantees given are not subject to reduction. Final guarantees for functions are due to the Catering Sales Manager by 12:00 noon (Hawai'i time) fourteen (14) business days prior to the first day of move-in. Holidays are not considered business days. For functions of 501 or more persons, final guarantees are due twenty-eight (28) business days prior to the first move-in day.. HCC will use the tentative planning number as the final guaranteed figure if a guarantee is not submitted when due.

## OVERSET

Hawaii Convention Center will provide and set for 3% over the guaranteed count to a maximum of thirty (30) persons. If the actual number of guests exceeds the set figure, every effort will be made to serve the guests.

Menu substitutions will be at the discretion of HCC Food and Beverage management. Final charges will be based on the guaranteed number, or the number of meals served, whichever is greater.

## KAMA'ĀINA DISCOUNT

A 10% discount is extended to qualifying local events. Proof of Hawai'i residency (valid Hawai'i State ID) is required at the time of booking.

## DEPOSITS / PREPAYMENT

Full prepayment of food and beverage charges will be due to HCC thirty (30) days prior to the first day of the Move-in. Estimates will be based on menu selections, projected consumptions and anticipated attendance figures at that time.

In the event of cancellation, charges for losses sustained by HCC/Levy Restaurants will be advised and deposit funds will be retained to cover such losses.





# CATERING POLICIES

## **ADDITIONS / INCREASES**

Any increases to guarantees within 14 business days, are subject to the approval of HCC Food and Beverage Department. Any increase above the original set figure, menu additions or added functions will be subject to a 20% surcharge. The revised guarantee will not receive an oversight amount: the new guarantee is the set amount.

## **LENGTH OF SERVICE**

To ensure quality, integrity and safety of food and beverage products, food service duration is limited to a maximum of two (2) hours. At its sole discretion, HCC Food and Beverage Department reserves the right to further limit this timeframe.

## **PLATED MEAL SERVICE**

Prices are quoted for 10 persons per table. Plated Meal service in a conference style or crescent set-up of 8 persons or less may be subject to additional labor fees.

## **MENU SELECTIONS**

Menu selections should be made well enough in advance of your program to ensure that final approved Catering Event Contracts are returned to your Catering Sales Manager thirty (30) days prior to your program.

## **SERVICE FOR < 25 GUESTS**

A labor / set up charge of \$150.00 will apply for all meal functions of 25 guests and under.

## **ROOFTOP FUNCTIONS**

Rooftop functions require special permitting and must be confirmed no less than 45 days prior to the event. Additionally, rooftop functions must conclude by 9:00pm and may be limited to disposable service ware.

## **PRICING GUARANTEES**

Pricing quoted more than 6 months prior to an event are subject to increases proportionate to meet increased cost of supplies or operation at the time of the scheduled event.

## **SERVICE FEE & TAX**

Food and beverage charges are subject to a 23% service fee (subject to change). This service fee is not directly distributed to the wait staff as wages or gratuity. Food and beverage charges are subject to the current State of Hawai'i general excise tax. Service charge is taxable.

## **FLORALS, DÉCOR, ETC.**

HCC is pleased to provide assistance with floral, decoration, linen, entertainment, etc. Arrangements made directly for these services will not be the responsibility of HCC staff and management.