

Best Multiple Day Event

2020 CATIE Awards Submission

NOW / NEXT

Cerner Health Conference

3 Days

46 Different Meal Services in 16 Locations

6,000 Attendees

200+ Crew Members



SYNOPSIS Cerner is the world's leading company for healthcare software. 8,000 attendees from around the globe are comprised of clients, employees, physicians, and vendors alike. This showcase event is paramount to the success of our client as well as to our city.

The Concept : Attacking the Beast

While healthcare software education is at the forefront for the conference, providing attendees with bountiful, health-conscious meals is paramount to their experience. With such dynamic and diverse global clientele, our concept for executing an event of this scale was to **divide the catering services into, essentially, four parts, and conquer.**



Part 1

The Nuts+Bolts

The necessary evil of all conferences - These services included break services, popcorn “story” sessions, and coffee for thousands.



Part 2

Specialty Services

Specific to physicians and medical teams who pay additional fees for specified content, this part includes breakfast and lunch for 1500, a special lounge and an off-site reception for Global attendees.



Part 3

Opening Night

Referred to as **Solutions Gallery**, this impressive high tech area hub for the conference. No ordinary trade show floor, Cerner spares no expense into the design of this technology showcase.



Part 4

The Big Lunches: A Story in 2 Parts

Part A: The Main Lunch

A hot lunch for 5,000 people. One massive room. 17 buffets.

Part B: Grab & Go Kiosks

Lunch for 1,500 people - divided in three separate areas - at the same time as the main lunch.

Menu Design

....and how it relates to the event

Disclaimer: In order to be succinct, the remainder of this submission will focus on Parts 3 & 4



Because there are so many services, we had to be careful with the menu design to make sure we were presenting a **variety of items that were interesting, healthful, delicious, and most importantly, properly executable without sacrifice of quality.**

Our strategy was to **begin with the biggest, showcase services: The opening night reception and the two large lunches.** Once those menus were fully developed, we tackled the other menus one by one to ensure there was no duplication of items or flavor profiles, unless intentional.

For example, Wednesday's large lunch was a latin-style meal. We developed the kiosk service for Wednesday to be nearly the same menu, but scaled down for quick-service style. This helped the kitchen with execution, but also let the attendees know that they weren't "missing out" by choosing the kiosk lunch versus going to the dining hall.



Overall Vision Specific to opening night, our vision for the reception was to develop creative dishes in designer stations. Not allowed to forgo function, we had to serve a wave of 4,000 people at one. Looking to provide a wow-factor, we custom built each of the four food stations which were designed to play into the menu themes presented.

Since this event kicks off the remainder of the conference, we continued our vision by focusing less on design elements and more on providing creative, flavorful, healthy dishes for the masses.

Challenges a plenty...

...and how they were overcome



When we think of event challenges, it's hard to know where to begin. Should we discuss the work of art that is recruiting? And how we fly in former employees (and pretty much all the capable hands we know) to pull off the event? Or perhaps we could delve into the daunting 11-month RFP process?

Or my favorite - the exhibition company is behind schedule, so your two day pre-load in turned into six hours. But how do you overcome those things? You just DO.

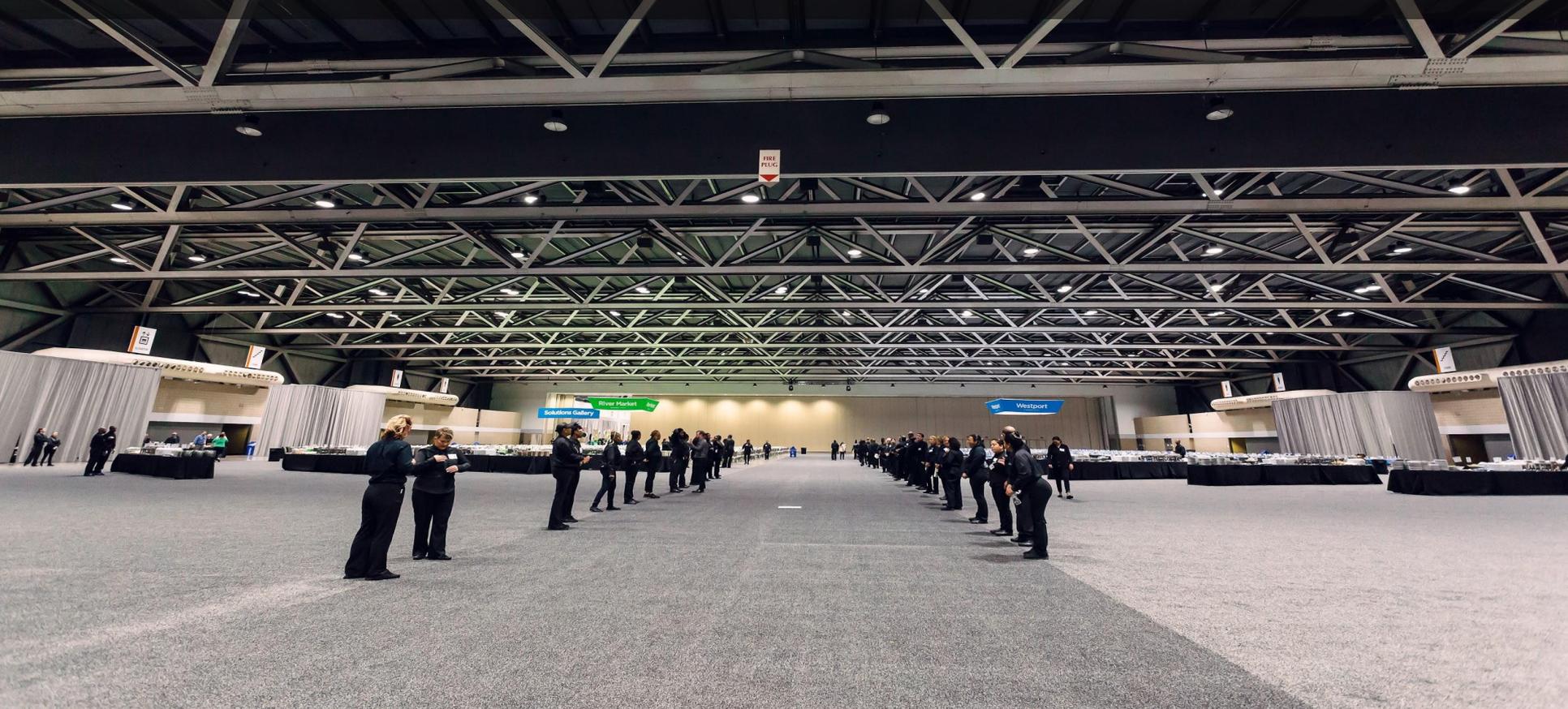
To pinpoint the biggest challenge, it was definitely the newly added Grab and Go lunch kiosk service. This was a new development based on last year's attendee feedback that some people did not have time to go to the dining hall for a sit-down lunch. We needed to provide a fast-casual meal for those guests at the exact same time as the big lunch in the dining hall, adding multiple layers of complication:

An entirely different menu prepared by the kitchen. And being in three different areas, the food had to be divided evenly among the locations, even though we had no real idea which kiosk locations would be popular.

Each of the three areas spanned four city blocks - and none conveniently located to a dock. Dividing experienced staff to operate the kiosks, taking them away from the large lunches where they had been in the previous year, was nerve-wracking for us.

The only way to overcome this was to do an immense amount of pre-planning and ops meetings. We created documents that explicitly lined out the service process of each station and got walkies to communicate. It was a huge success.

UNIQUENESS There are many unique areas of this conference, but the most notable is the method in which we serve the dining room. To manage this size of service, we had servers lined up to create a “human wall” - directing guests toward the center of the room where the buffets were located. Simultaneously, the event coordinator walks the large center aisle, opening the buffets one at a time, to control food portioning and guest flow.



UNIQUENESS (CONT.) Once guests collected their plate, floor captains directed guests toward the back of the room to choose their table, while blocking the front tables from being used. Following this system from the back to the front of the room effectively shingles guests into the seats. This ensures that everyone gets a seat and limits the flipping of tables. It also ensures food portioning between buffets remains accurate and eliminates the chaos of running food to different locations. This year, we convinced the client to place the buffets in a central hub, which was vastly different than years before. Between the centralized layout and the controlled flow, the client told us it was the most successful lunch service they have ever had in the conference's 15 year history.



Outside Vendors Used

Jerusalem Cafe [provided Halal meals] - 816.756.2770 - Rose@JerusalemCafe.com

Hen House Kosher Deli [provided Kosher meals] - 913.338.0600 - no e-mail

Clearly Clean [Megan Hadden - set up crew] - 816.799.1893 - Megan@ClearlyClean____.com

Superior Linen [select linens only] - Matt Kartosis - 816.931.4477

KC Transportation Group [staff shuttle services] - 816.471.1234

City Rent-A-Truck [additional trucks] - 913.839.1755

No other vendors used for catering or catering design production.

Everything else was produced in house, including tables, linens, china, and all other typical “rental” items.

Collateral Menus + Photographs

SOUTHERN STATION



[A Southern Picnic]

Southern Fried Chicken Strip | Mini Jalapeno Cheddar Waffle | Crunchy Brussel Apple Vinegar Slaw | House made Honey Dijon | Served in tin buckets

[Popcorn Jambalaya]

Chicken Andouille Shrimp Jambalaya | Spicy Popcorn Garnish | Variety of Hot Sauces

[Savory Vegan Sweet Potato Pie]

Cranberry Compote | Walnut Umami Topping



Connecting your ecosystem

FUSION
STATION

WEST DOCK



Exhibitor
booths

Hear directly from your peers
on the center stage!

[Ahi Poke Bowl (GF)]

Layered Jasmine Rice | Tuna Tartare | Shoyu Sauce | Diced Avocado | Crunchy Chili-Garlic Sauce | Crispy Rice Balls | Ginger-Sesame Aioli

[Chilaquiles (GF)]

Tortilla Strips | Green Chile Shredded Chicken | Scrambled Egg | Avocado | Cotija Cheese | Authentic Crema | Pico Garnish | Served in Individual Bowls

[Beef Yakitori (GF)]

Beef Yakitori | Togarashi Aioli | Sriracha Salt | Gluten-Free Soy Sauce | Indoor Flat Top Grill | Edamame Fried Rice (V, GF)

[Pork Belly Home Fries (GF)]

Crispy Potatoes | Roasted Pork Belly | Pickled Peppers | Cilantro | Asian Fish Sauce Vinaigrette | Sesame-Ginger Aioli Drizzle | Shaved Radish





PIE STATION

[Mushroom-Thyme Pot Pie (Vegetarian)]

Pastry Shell | Wild Mushroom Bechamel | Carrot | Peas | Pearl Onion | Thyme

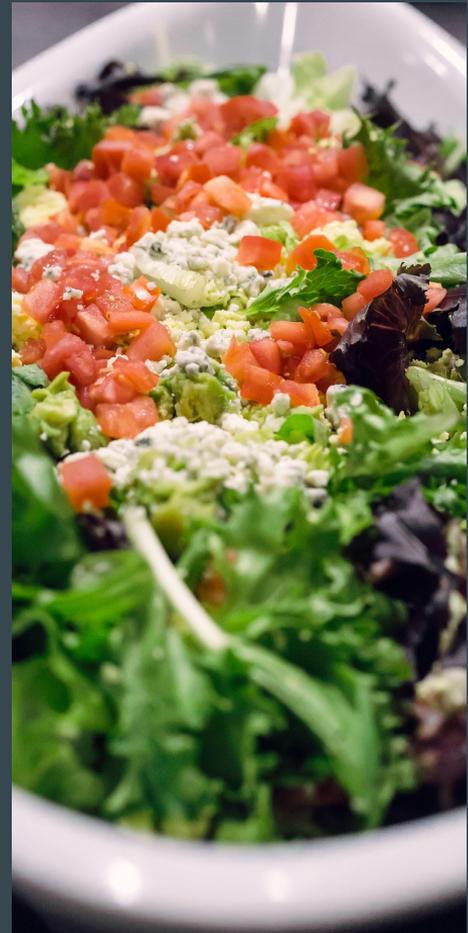
[Shepherd's Pie]

Braised Beef | Red Wine-Tomato Gravy | Mushroom | Carrot | Pearl Onion | Foil Ramekin | Piped Mashed Potatoes

[Medi Pizza Pie (Vegetarian)]

Flatbread Crust | Parmesan Spinach Artichoke sauce | Sweet Mini Pepper Rings | Black Olives | Purple Cauliflower

TUESDAY LUNCH



WEDNESDAY LUNCH



Big Lunch Menus

TUESDAY MENU

California Cobb Salad

Romaine+Greens | Crumbled Blue Cheese | Boiled Egg | Diced Avocado | Diced Tomato | Green Goddess Dressing

Orzo Pasta Salad

Delicate orzo | goat cheese crumbles | fresh spinach | dried cherries | asparagus tips | light vinaigrette

Brisket Burnt Ends

Fresh from our smokehouse | Lightly tossed in our BBQ sauce

Pit Smoked Turkey

Served with Mustard Cider Jus | Fresh Green Garnish

Mashed Cauliflower "Potatoes" Corn

Succotash Fire Roasted Corn | Bell Peppers | Onions | Edamame

Corn Bread Muffins

White Chocolate Cranberry Cookie | Peruvian Chocolate Brownie

WEDNESDAY MENU

Elote Salad (Vegetarian)

Mixed Greens | Grilled Corn | Grilled Poblano | Tajin Spiced Sweet Potato | Diced Tomato | Queso Fresco | Ancho Chile Vinaigrette

Southwestern Pasta Salad

Cavatappi | Avocado | Grilled Corn | Black Beans | Cherry Tomato | Lime | Cilantro | Creamy Chipotle Dressing

Adobo Grilled Chicken Breast

Adobo Marinated Chicken Breast | Pico de Gallo | Avocado Crema

Soft Flour Tortillas - Street Taco Size

Beef Barbacoa

Marinated Shredded Beef

Cilantro Lime Brown Rice

Vegetarian Black Beans | Jalapeno | Peppers | Spices

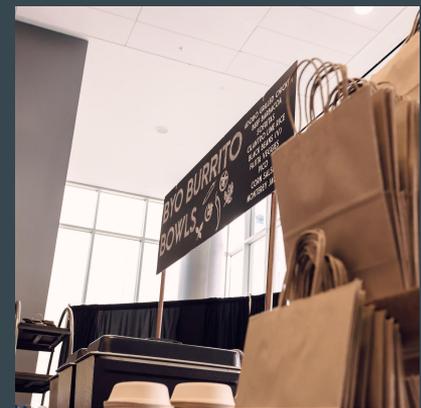
Grilled Vegetable Medley - Served Hot

Asparagus | Red & Green Bell Pepper | Carrot | Zucchini | Yellow Squash | Chili Vinaigrette

Dinner Rolls Butter

Chocolate Peanut Butter Bar | Coconut-Pineapple Bande

KIOSK LUNCHES



SANDWICHES + WRAPS



TURKEY, LETTUCE + TOMATO
ON SOURDOUGH (DF)
ROAST BEEF ON RYE
ROASTED VEGGIE WRAP
(VEGAN | DF)
ORZO PASTA SALAD (V)
CHIPS
FRUIT CUP





Collateral Event Contracts



Contract

Client/Organization Cerner - CHC Conference	Event Date 10/7/2019 (Mon)	Telephone (816) 221-1024	Booking Cell	Event # E28780
Address		Site Contact Matt Jackson	Site Tel	Ph Guests 650
Party Name Monday CPC Services	Theme Convention	SalesRep	Category All Day Service	

FINAL GUARANTEED ATTENDANCE MUST BE RECEIVED WITHIN **7 DAYS** OF EVENT. IF ATTENDANCE FALLS BELOW THE GUARANTEED NUMBER THE CLIENT WILL BE CHARGED FOR THE GUARANTEED NUMBER.

Site Information

Site Name	Site Address
CPC Breakfast - Monday, October 07, 2019 - 7:00 am	
Presenter Coffee - Monday, October 07, 2019 - 7:00 am	
All Day Bevs - Monday, October 07, 2019 - 8:00 am	
AM Break - Monday, October 07, 2019 - 10:00 am	
CPC Lunch Buffet - Monday, October 07, 2019 - 11:30 am	
Phys Advo Lunch - Monday, October 07, 2019 - 11:30 am	
PM Break - Monday, October 07, 2019 - 2:00 pm	

Banquet Rooms

Description	Start	End	Arrival	Departure	Banquet Room	Setup Style
CPC Breakfast	7:00 am	8:00 am	NA	NA	2501 A	Rounds
Presenter Coffee	7:00 am	12:00 pm	NA	NA	2501 BC	Banquet
All Day Bevs	8:00 am	5:00 pm	NA	NA	2500 AB	Banquet
AM Break	10:00 am	10:30 am	NA	NA	2500 A Lobby	Banquet
CPC Lunch Buffet	11:30 am	12:30 pm	NA	NA	2501 A	Banquet

Phys Advo	11:30 am	12:30 pm	NA	NA	1501A	Rounds
Lunch						
PM Break	2:00 pm	2:30 pm	NA	NA	2500 A Lobby	Banquet

Food and Service Items

Food/Service Items	Price	Total
CPC Breakfast - Monday, October 07, 2019 - 7:00 am		
CPC Group Breakfast - 475 Guests - 7a-8a		

BYO Acai Bowls (Vegan | GF)

Blended Fruit Acai Smoothie (served in iced chafer)

Acai Bowl Toppings:

- Kiwi Fruit
- Strawberries
- Blueberries
- Toasted Coconut
- Bulk Granola
- Cacao Nibs
- Chia Seeds

Healthy Hash

Sweet Potato | Potato | Kale | Roasted Red Pepper | Smoked Paprika+Cumin

Scrambled Eggs

Seasoned | Cheddar | Chive

Scrambled Egg Whites - 1/2 Portion

Seasoned | Cheddar | Chive

Breakfast Chicken Sausage

Individual Greek Yogurt
Plain | Vanilla

Assorted Breakfast Breads

Banana Bread | Cinnamon Coffee Cake

Ketchup - Squeeze Bottles

Traditional Salsa - Bulk
Tabasco - Individual Bottles

Roasterie Coffee

Regular | Decaf

Sugar Packets & Splenda Packets | 2% Milk | Skim Milk (served in Stainless Steel Thermos)

Assorted Coffee Mate Creamers | Insulated Coffee Cups+Lids

Gourmet Assorted Hot Teas

Bigelow Brand | Constant Comment | Earl Grey | Green Tea

Individual Bottles Juices

Orange | Apple | Cranberry

Iced Water

China Plates with Stainless Flatware, Glassware, & Linen Napkins
Napkins rolled with flatware and set on buffet

Presenter Coffee - Monday, October 07, 2019 - 7:00 am

Presenter Coffee Service - 20 Guests - 7a-12p

Roasterie Coffee

Regular Coffee - 1 5gal Urn

Decaf Coffee - 1 5gal Urn

**Sugar Packets | Splenda Packets | 2% Milk | Skim Milk | Assorted
Coffee Mate Creamers | Insulated Coffee Cups+Lids**

High Grade Disposable Service Ware

All Day Bevs - Monday, October 07, 2019 - 8:00 am

CPC All Day Beverage Service - 600 Guests - 8a-5p

Assorted Soft Drinks

Coke | Diet Coke | Sprite | La Croix Grapefruit | V8 Energy Cran-
Raspberry

Roasterie Coffee

Regular | Decaf

**Sugar Packets | Splenda Packets | 2% Milk | Skim Milk | Assorted
Coffee Mate Creamers | Insulated Coffee Cups+Lids**

Gourmet Assorted Hot Teas

Bigelow Brand | Constant Comment | Earl Grey | Green Tea

High Grade Disposable Service Ware

AM Break - Monday, October 07, 2019 - 10:00 am

CPC AM Break - 525 Guests - 10a-10:30a

Whole Fruit

Apples (Gala or similar) | Bananas | Cuties

Kind Bars

2 Snack Size Varieties

CPC Lunch Buffet - Monday, October 07, 2019 - 11:30 am

CPC Lunch Buffet - 650 Guests - 11:30p-12:30p

Greek Salad

Romaine | Cucumber | Halved Cherry Tomato | Kalamata Olives |
Cubed Feta | Crispy Pita Croutons | Greek Vinaigrette

Tabbouleh Salad

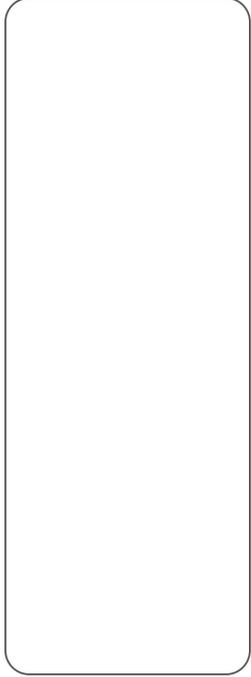
Bulgur Wheat | Yellow Tomatoes | Brunoise Cucumber | Scallion |
Mint | Parsley | Olive Oil | Lemon

Roasted Lemon-Rosemary Chicken

Chicken Breast | Tinkerbell Peppernata Sauce

Tandoori Beef Brochettes

Grilled Yogurt Marinated Beef



Confetti Rice Pilaf

Basmati Rice | Leeks | Carrot | Zucchini | Parsley | Olive Oil

Zucchini + Squash

Green Zucchini | Yellow Squash | Roasted | Sun-Dried Tomato Puree
Garnish

Grilled Pita

Traditional Hummus

Spicy Chili Sauce (on the side)

Chocolate Peanut Butter Bar

Fruit Tartlet

Pastry Shell | Whipped Vanilla Mascarpone | Strawberry | Blueberry |
Kiwi

Bottled Water

Placed on guest tables

Specialty Meals

Kosher Meals

Halal Meals

China with Stainless Flatware + Linen Napkins

Napkins rolled with flatware and set on buffet

Guest Table Linens

90x90 Black Linens

Table Top Stands

For Buffet Signs

Upon Request Only

Bottle Iced Tea - Pure Leaf

Regular Coffee

Decaf Coffee

When serving requested coffee, the server needs to:

- Deliver coffee on a cocktail tray
- Serve coffee in the same insulated cup with lid that is being used on
break services
- Bring PVC creamer options, sugar options, and stir sticks for the guest
to choose from and use

Phys Advo Lunch - Monday, October 07, 2019 - 11:30 am

Physician Advocate Lunch Buffet - 200 Guests - 11:30p-12:30p

Greek Salad

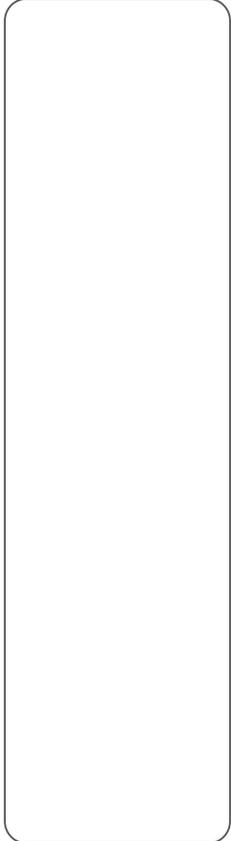
Romaine | Cucumber | Halved Cherry Tomato | Kalamata Olives |
Cubed Feta | Crispy Pita Croutons | Greek Vinaigrette

Tabbouleh Salad

Bulgur Wheat | Yellow Tomatoes | Brunoise Cucumber | Scallion |
Mint | Parsley | Olive Oil | Lemon

Roasted Lemon-Rosemary Chicken

Chicken Breast | Tinkerbell Peppernata Sauce



Confetti Rice Pilaf

Basmati Rice | Leeks | Carrot | Zucchini | Parsley | Olive Oil

Zucchini + SquashGreen Zucchini | Yellow Squash | Roasted | Sun-Dried Tomato Puree
Garbani**Grilled Pita****Traditional Hummus**

Spicy Chili Sauce (on the side)

Chocolate Peanut Butter Bar**Fruit Tartlet**Pastry Shell | Whipped Vanilla Mascarpone | Strawberry | Blueberry |
Kiwi**Bottled Water**

Placed on guest tables

Specialty Meals**Kosher Meals****Halal Meals****China with Stainless Flatware + Linen Napkins**

Napkins rolled with flatware and set on buffet

Guest Table Linens

90x90 Black Linens

Table Top Stands

For Buffet Signs

Upon Request Only**Bottle Iced Tea** - Pure Leaf**Regular Coffee****Decaf Coffee****When serving requested coffee, the server needs to:**

- Deliver coffee on a cocktail tray
- Serve coffee in the same insulated cup with lid that is being used on break services
- Bring PVC creamer options, sugar options, and stir sticks for the guest to choose from and use

Phys Advo Lunch - Monday, October 07, 2019 - 11:30 am

Physician Advocate Lunch Buffet - 200 Guests - 11:30p-12:30p

Greek SaladRomaine | Cucumber | Halved Cherry Tomato | Kalamata Olives |
Cubed Feta | Crispy Pita Croutons | Greek Vinaigrette**Tabbouleh Salad**Bulgar Wheat | Yellow Tomatoes | Brunoise Cucumber | Scallion |
Mint | Parsley | Olive Oil | Lemon**Roasted Lemon-Rosemary Chicken**

Chicken Breast | Tinkerbell Peppernata Sauce



Client/Organization Cerner - CHC Conference	Event Date 10/8/2019 (Tue)	Telephone (816) 221-1024	Booking Cell	Event # E29592
		Site Contact Ashley Windler	Site Tel	Pr. Guests Various
Party Name HealthE Park Services - Mulli D.	Theme Social	SalesRep 	Category All Day Service	

FINAL GUARANTEED ATTENDANCE MUST BE RECEIVED WITHIN **7 DAYS** OF EVENT. IF ATTENDANCE FALLS BELOW THE GUARANTEED NUMBER THE CLIENT WILL BE CHARGED FOR THE GUARANTEED NUMBER.

Site Information

Site Name _____ Site Address _____

All Day Service - Tuesday, October 08, 2019 - 9:00 am**Afternoon Break - Wednesday, October 09, 2019 - 1:00 pm**

Description	Start	End	Banquet Rooms		Banquet Room	Setup Style
			Arrival	Departure		
All Day Service	9:00 am	5:00 pm	NA	NA	Park Kitchen	
Afternoon Break	1:00 pm	5:00 pm	NA	NA	Park Kitchen	

Food and Service Items

Food/Service Items _____ Price _____ Total _____

All Day Service - Tuesday, October 08, 2019 - 9:00 am**Infused Water Station - 1,000 Guests - 9a-5p - HealthE Park Kitchen**

- Water Urns available all day for guests to use as they please
- 1,000 waterbottles provided by Cerner (25oz) - volunteers to help restock
- Water urns managed by Brancato's

Infused Urn Rental Unit Cost**Pricing Structure**

- 6 Infused Water Urns with fresh fruit + herbs for guests to self-fill in provided water bottles.
- Price listed is per 3-gallon urn.
- Number of urns needed is dependent upon number of guests using and the number of ounces each bottle holds.
- For estimate purposes, we figured 196 gallons per day (1,000 people x 25oz tumbler = 25,000oz/128oz per gal = 196gal/2 (accounting for ice+infuser) = 98 total gallons/3gal urn = 32 urns per day)
- Any number of urns used above the pre-determined 32 units will be

Elevated Display

Layers of elevation for a colorful display using bowls, bins, and scoops.

Eco-friendly Paper Snack Bags**Attendant**



Client/Organization Cerner - CHC Conference	Event Date 10/3/2019 (Thu)	Telephone (816) 221-1024	Booking Cell	Event # E28773
Address [Redacted]		Site Contact Heather Leshner	Site Tel	Ph Guests 0
Party Name CHC - Linen/Room Sets/Bubble Meeting	Theme Meeting	SalesRep [Redacted]	Category All Day Service	

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Site Information

Site Name _____ Site Address _____

Meeting - Thursday, October 03, 2019 - 8:00 am



Description	Start	End	Banquet		Banquet Room	Setup/Style
			Arrival	Departure		
Meeting	8:00 am	5:00 pm	NA	NA	Various	
Bubbler	8:00 am	5:00 pm	NA	NA	Various	
Placement						

Food and Service Items

Food/Service Items _____ Price _____ Total _____

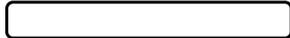
Meeting - Thursday, October 03, 2019 - 8:00 am

CHC Linen Rentals - Conference Center

- All linens will need to be checked and replaced.
- Linen replacements will be added to this invoice on "Consumption" if quantities are used beyond what is listed.

120" Black Poly Linen - for 30" Bar HI Tables

- 1501 A - 1
- 1501 C - 1
- 2101 - 1
- 2102 A - 1
- 2102 B - 1
- 2103 AB - 2
- 2103 Hallway+C - 2
- 2104AB - 2
- 2105 - 1
- 2201 - 7 (1 outside + 6 inside)
- 2202 - 7 (1 outside + 6 inside)
- 2203 - 7 (1 outside + 6 inside)
- 2204 - 1
- 2205 - 1
- 2207 - 1
- 2208 - 1



- 2209 - 1
- 2210 - 1
- 2214 - 1
- 2215 A - 1
- 2215 B - 1
- 2215 C - 1
- 2501 A - 1
- 2501 BC - 4
- 2501 D - 12
- 2502 A - 1
- 2502 B - 1
- 2503 A - 1
- 2503 B - 1
- 2504 - 1
- 2505 A - 1
- 2505 B - 1
- Lobby 3500 - 4
- 3501 B - 1
- 3501 D - 1
- 3501 F - 11
- 3501 H - 1
- Ashley Windler - 1 - pull as requested

90x90 Black Poly Linen - for 72" Rounds - No Charge/Catering Service Area

- 21 - 1501 A (Mon - First Set)
- 110 - 2103 Hallway + C (55x2 Meals = 110 Total)
- 148 - 2501 A (74x2 Meals = 148 Total Linens)
- 28 - 2501 D (14x2 Services = 28 Total)
- 307 Total Linens

90x90 Black Poly Linen - for 72" Rounds - Billed Areas

- 520 - 1501 A (Tue-Wed RoundTables)

Event Add-ons - Linens added during the billed accordingly

Event Add-ons: 120" Black Poly Linens

- Event Add-ons: 54x114 Black Poly
- 9 - 3501 AE - 10/7
- 10 - Volunteer - 10/8
- 2 - 3501 F - 10/9
- 5 - 3505 - 10/9
- 26 total
- Event Add-ons: 90x156 Black Poly
- 3 - Volunteer
- 4 - 2300

Bubbler Placement - Thursday, October 03, 2019 - 8:00 am



Water Bubblers

- 50 Water Bubbler units placed throughout KCCC (location list below).
- Place schoolie table and 54x114 Black poly linen next to each bubbler
- Place 10oz Biodegradeable cups on top of tables & store replacement water jugs underneath

Replacement Jugs

- Replacements to be tracked PER AREA - client is billed for each replacement jug used.
- 10oz Biodegradable Cups

Locations:

- 1500 Block - 5
- 2100 Block - 5
- 2200 Block - 7
- 2300 Block - 7
- 2500 Block - 5
- 3500 Block - 5
- Municipal Auditorium - 8
- Solutions Gallery/Exhibitor Area - 8



Client/Organization Cerner - CHC Conference	Event Date 10/6/2019 (Sun)	Telephone (816) 221-1024	Booking Cell	Event # E28776
Address [Redacted]		Site Contact Joe Gleason	Site Tel	Prn Guests 50
Party Name All Week Misc Beverage Serv	Theme Convention	SalesRep [Redacted]	Category All Day Service	

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Site Information

Site Name _____ Site Address _____

Speaker Ready Room - Sunday, October 06, 2019 - 6:00 am



Social Media Room - Sunday, October 06, 2019 - 6:00 am



Description	Start	End	Banquet Rooms		Banquet Room	Setup Style
			Arrival	Departure		
Speaker Ready Room	6:00 am	6:00 pm	NA	NA	2100 + 2300 Foyer	Classroom
Social Media Room	6:00 am	6:00 pm	NA	NA	2100 + 2300 Foyer	Classroom

Food/Service Items _____ Price _____ Total _____

Speaker Ready Room - Sunday, October 06, 2019 - 6:00 am

Speaker Ready Rooms - 20 Guests - 2100 & 2300 Foyer P&D Areas

- Mini Fridge placed in area - to be kept stocked with Cerner logo bottled water
- Attendant to place Cerner logo waters inside Speaker Ready areas on small table placed inside the Pipe & Drape (P&D)

Daily from 6a-6p

- Sunday 10/7
- Monday 10/8
- Tuesday 10/9
- Wednesday 10/10

Social Media Room - Sunday, October 06, 2019 - 6:00 am

Speaker Ready Rooms - 20 Guests - 2300 Foyer P&D Area
- Mini Fridge placed in area - to be kept stocked with Cerner logo

bottled water
 - Attendant to place Cermer logo waters inside Speaker Ready areas
 on small table placed inside the Pipe & Drape (P&D)

Daily from 6a-6p

Sunday 10/7
 Monday 10/8
 Tuesday 10/9
 Wednesday 10/10



Client/Organization Cermer - CHC Conference	Event Date 10/7/2019 (Mon)	Telephone (816) 221-1024	Booking Cell	Event # E28778
Address [Redacted]		Site Contact Matt Jackson	Site Tel	Pr. Guests 3800
Party Name Monday Cermer Services	Theme Convention	SalesRep [Redacted]	Category All Day Service	

FINAL GUARANTEED ATTENDANCE MUST BE RECEIVED WITHIN **7 DAYS** OF EVENT. IF ATTENDANCE FALLS BELOW THE GUARANTEED NUMBER THE CLIENT WILL BE CHARGED FOR THE GUARANTEED NUMBER.

Site Information

Site Name _____ Site Address _____

Executive Boardroom - Monday, October 07, 2019 - 8:00 am

Exec Bdrm Lunch - Monday, October 07, 2019 - 10:15 am

Exhibitor Dinner - Monday, October 07, 2019 - 5:30 pm

Solutions Gallery - Monday, October 07, 2019 - 6:00 pm

Executive Dinner - Monday, October 07, 2019 - 6:45 pm

Description	Start	End	Banquet		Rooms	
			Arrival	Departure	Banquet Room	Setup Style
Executive Boardroom	8:00 am	5:00 pm	NA	NA	Solutions Floor	Rounds
Exec Bdrm Lunch	10:15 am	11:15 am	NA	NA	Solutions Floor	Rounds
Exhibitor Dinner	5:30 pm	8:00 pm	NA	NA	Hall C	Banquet
Solutions Gallery	6:00 pm	9:00 pm	NA	NA	Hall D	Banquet
Executive Dinner	6:45 pm	8:00 pm	NA	NA	Solutions Floor	Rounds

Food and Service Items

Food/Service Items _____ Price _____ Total _____

Executive Boardroom - Monday, October 07, 2019 - 8:00 am

Executive Boardroom

Break Service (CEO) - Daily (Mon-Weds) from 8a-5p

- Located in the Executive meeting room on Solutions Floor
- Portions for 6 Guests

Starbucks Cold Brew (Special Requested)

Black, Unsweetened, 1 Toz glass bottles

Assorted Vitamin Water

Diet Coke

Diet Dr. Pepper

Bottled Water

Keurig

15 Individual Cups

Sugar Packets | Splenda Packets | 2% Milk | Skim Milk | Assorted
Coffee Mate Creamers | Insulated Coffee Cups+Lids

Whole Fruit

7- Apples (Gala or similar)
7- Bananas

Kind Bars - 16 Minis

Dark Chocolate Sea Salt
Caramel Almond Sea Salt

Clif Bars - 8 Standard

Chocolate Chip
Crunchy Peanut Butter

Personal Server/Attendant

Exec Bdrm Lunch - Monday, October 07, 2019 - 10:15 am

Executive Boardroom Monday Lunch - 6 guests - Ready at 10:30a

- Located in the Executive board room on Solutions Floor
- Portions for 6 Guests

SEVERE ALLERGY! No Onions, Shallots, Garlic, or Chives.

Caesar Salad - Individually Boxed (6)

Romaine | Shaved Parmesan | Housemade Crouton | **Caesar Dressing ON THE SIDE**

Dinner Roll

Butter Pat

Fruit Tartlets

Pastry Shell | Whipped Vanilla Mascarpone | Strawberry | Blueberry | Kiwi

Exhibitor Dinner - Monday, October 07, 2019 - 5:30 pm

Staff Exhibitor Dinner - 350 Guests - 5:30p-8p

Basil Cream Stuffed Chicken

Garlic Cream

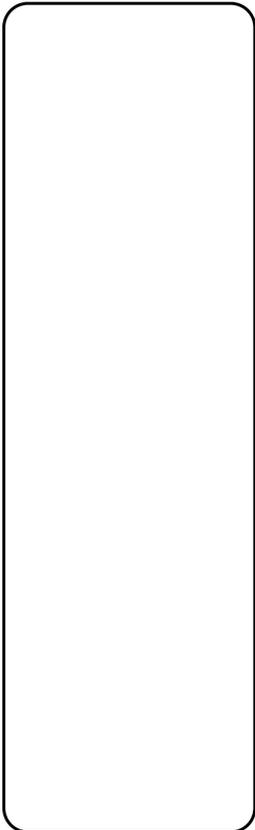
Smoked Cheddar and Chive Mashed Potatoes

Brussels Sprouts

Dijon Vinaigrette

Green Beans

11/12/2019 - 12:22:04 PM



Shallot | Bacon

Westport Salad

Baby Spinach | Spring Greens | Feta | Pine Nuts | Dried Cranberry |
Croutons | Poppysseed Vinaigrette

Fresh Baked Rolls

Butter

Peanut Butter+Jelly Bar

Peanut Butter Shortbread Crust | Peanut Butter Blondie | Grape Jelly
Ribbons | Peanut Chunks

Pumpkin Blondie with Liquid Cheesecake

Pumpkin Blondie Bar | "Liquid" Cheesecake Spread | Cornflake Crunch

Bottled Water

Placed on guest tables

China with Stainless Flatware + Linen Napkins

- China & Flatware Stacked on Buffet

Guest Table Linens

90x90 Black Linens

Table Top Stands

For Buffet Signs

Upon Request Only

Bottle Iced Tea - Pure Leaf

Roasterie Coffee

Regular | Decaf

When serving requested coffee, the server needs to:

- Deliver coffee on a cocktail tray
- Serve coffee in the same insulated cup with lid that is being used on break services
- Bring PVC creamer options, sugar options, and stir sticks for the guest to choose from and use

Solutions Gallery - Monday, October 07, 2019 - 6:00 pm

Solutions Gallery - 3,800 Guests - 6p-9p

Southern Station

Popcorn Jambalya - served in individual cups

Shrimp | Chicken | Andouille | Rice | Spiced Popcorn Garnish |
Bottles of various Hot Sauces for guests to add as desired

Southern Picnic

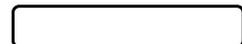
Crispy Chicken Strip | Jalapeno Cheddar Cornbread Mini Waffle |
House-made Honey Mustard

Paired with:

Crunchy Brussel Sprout Apple "Slaw" - served individual cups nestled inside basket

Shredded Brussel Sprout | Green Apple | Fennel | Jicama |
Matchstick Carrot | Vinegar-based Dressing

11/12/2019 - 12:22:04 PM



Served in:

Mini Chipboard Basket | Black & White Checker Deli Paper

Crunchy Brussel Sprout Apple "Slow" - individual cups for easy service

Shredded Brussel Sprout | Green Apple | Fennel | Jicama | Matchstick Carrot | Vinegar-based Dressing

*Served in individual cups and put into Picnic Basket

PLUS

500 portions served individually for guests that want salad only

Savory Sweet Potato Pie (Vegan)

Sweet Potato | Olive Oil | Rosemary+Thyme | Walnut Umami (Porcini Powder) Streusel Topping | Cranberry Compote Garnish

*Served in white square bowl

Pie Station

Mini Mushroom-Thyme Pot Pie (Vegetarian)

Pastry Shell | Wild Mushroom Bechamel | Carrot | Peas | Pearl Onion | Thyme

Shepard's Pie

Braised Beef | Red Wine-Tomato Gravy | Mushroom | Carrot | Pearl Onion | Foil Ramekin | Pipled Mashed Potatoes

Medi Pizza Pie (Vegetarian)

Flatbread Crust | Parmesan Spinach Artichoke sauce | Sweet Mini Pepper Rings | Black Olives | Purple Cauliflower

*cut in zig-zags to mimic pizza wedges

Fusion

Ahi Poke Bowl

Layered Jasmine Rice | Tuna Tartare | Shoyu Sauce | Diced Avocado | Crunchy Chili-Garlic Sauce | Crispy Rice Balls | Ginger-Sesame Aioli

Chilaquiles (GF)

Tortilla Strips | Green Chile Shredded Chicken | Scrambled Egg | Avocado | Cotija Cheese | Authentic Crema | Pico Garnish | Served in Individual Bowls

*Send extra sauce to top dish with on dish-up

Beef Yakatori (GF) - presented on indoor flat top grill

Beef Yakatori | Togarashi Aioli | Sriracha Salt | ***Use Gluten-Free Soy Sauce!** | Served with Edamame Fried Rice

Edamame Fried Rice (V, GF)

***Use Gluten Free Soy Sauce** | Served individually | Topped with Yakatori | Half left plain for vegetarians

Pork Belly Home Fries (GF)

Crispy Seasoned Potatoes | Roasted Pork Belly | Pickled Peppers | Cilantro | Asian Fish Sauce Vinaigrette | Sesame-Ginger Aioli Drizzle | Shaved Radish Garnish

Dessert Station

Hot Chocolate Pot du Creme

Hot Chocolate Custard | Square Homemade Toasted Marshmallow |

Chocolate Dipped Chocolate Edible Spoon

Peanut Butter+Jelly Bar

Peanut Butter Shortbread Crust | Peanut Butter Blondie | Grape Jelly Ribbons | Peanut Chunks

Pumpkin Blondie with Liquid Cheesecake

Pumpkin Blondie Bar | "Liquid" Cheesecake Spread | Cornflake Crunch

High Grade Disposable Service Ware

Bar Height Linens

40-120" Black Poly Linens for KCCC bar heights placed throughout Solutions Floor

Custom Designed Food Stations+Decor

Executive Dinner - Monday, October 07, 2019 - 6:45 pm

Executive Dinner - High End Service - 6 Guests - 6:45p-8p

Located in the Executive meeting room on Solutions Floor

SEVERE ALLERGY! No Onions, Shallots, Garlic, or Chives.

Dinner Salad - Special Request

Fresh Spinach | Cherry Tomatoes | Goat Cheese | Red Wine Vinegar (NOT vinaigrette)

Steak Diane

Tenderloin Medallions | Cremini Mushrooms | Classic Diane Demi Glace

Whipped Mashed Potatoes

Grilled Asparagus

Dinner Rolls

Butter

Hot Chocolate Pot du Creme

Hot Chocolate Custard | Square Homemade Toasted Marshmallow | Chocolate Dipped Chocolate Edible Spoon

Pumpkin Blondie with Liquid Cheesecake

Pumpkin Blondie Bar | "Liquid" Cheesecake Spread | Cornflake Crunch

China with Stainless Flatware + Linen Napkins

china plate | stainless flatware | black napkin

Personal Server/Attendant





Client/Organization Cerner - CHC Conference	Event Date 10/6/2019 (Sun)	Telephone (816) 221-1024	Booking Cell	Event # E28777
Address [Redacted]		Site Contact Joe Gleason	Site Tel	Ph Guests 50
Party Name CHC Municipal Services	Theme Meeting	SalesRep [Redacted]	Category All Day Service	

FINAL GUARANTEED ATTENDANCE MUST BE RECEIVED WITHIN **7 DAYS** OF EVENT. IF ATTENDANCE FALLS BELOW THE GUARANTEED NUMBER THE CLIENT WILL BE CHARGED FOR THE GUARANTEED NUMBER.

S i t e I n f o r m a t i o n

Site Name Site Address

Weekly Green Room Beverages - Sunday, October 06, 2019 - 7:00 am



Exec Rehearsal Dinner - Sunday, October 06, 2019 - 4:00 pm



Weekly Union Beverages - Monday, October 07, 2019 - 7:00 am



Union Meals - Monday, October 07, 2019 - 7:30 am



Union Meals - Monday, October 07, 2019 - 12:00 pm



Union Meals - Monday, October 07, 2019 - 6:00 pm



Union Meals - Tuesday, October 08, 2019 - 5:00 am



Keynote Services - Tuesday, October 08, 2019 - 7:00 am



Description	Start	End	Arrival	Departure	Banquet Room	Setup/Style
Weekly Green Room Beverages	7:00 am	6:00 pm	NA	NA	Green Room	Theater
Exec Rehearsal	4:00 pm	5:30 pm	NA	NA	Green Room	Theater

Dinner						
Weekly Union Beverages	7:00 am	6:00 pm	NA	NA	Back Stage	Theater
Union Meals	7:30 am	9:00 am	NA	NA	Back Stage	Theater
Union Meals	12:00 pm	1:30 pm	NA	NA	Back Stage	Theater
Union Meals	6:00 pm	7:30 pm	NA	NA	Back Stage	Theater
Keynote Services	5:00 am	6:30 am	NA	NA	Back Stage	Theater
	7:00 am	9:30 am	NA	NA	Multiple	Theater

Food and Service Items

Food/Service Items Price Total

Weekly Green Room Beverages - Sunday, October 06, 2019 - 7:00 am

Weekly Green Room Services - 50 Guests - Sun 10/6 thru 10/9

- Merchandiser placed in back hall and filled with cold beverages for Speakers & Staff.
- Will be replenished through the day as needed

Starbucks Cold Brew (Special Requested)

Black, Unsweetened, 11oz glass bottles

Assorted Soft Drinks

Coke | Diet Coke | Sprite | La Croix Grapefruit | V8 Energy Cran-Raspberry

Bottled Water (Cerner)

Keurig

15 Individual Cups

Sugar Packets | Splenda Packets | 2% Milk | Skim Milk | Assorted Coffee Mate Creamers | Insulated Coffee Cups+Lids

Whole Fruit

Apples (Gala or similar) | Bananas | Cuties

Kind Bars

Assorted Snack Size

Sunday 10/6 - *12p-6p THIS DAY ONLY*

***refresh at 2p & 4p**

Monday 10/7

***refresh at 10:30a, 1p, & 3p**

Tuesday 10/8

***refresh at 7a, 11a & 2p**

Wednesday 10/9

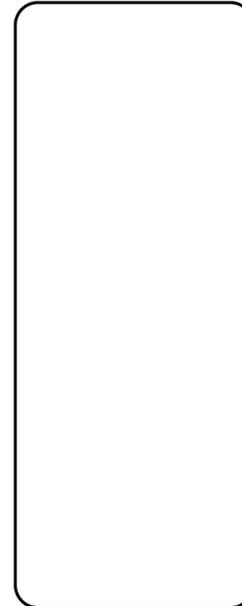
***refresh at 7a, 11a, 2p**

Exec Rehearsal Dinner - Sunday, October 06, 2019 - 4:00 pm

Executive Rehearsal Boxed Dinner - 6 guests - 4p

Lola Rosa Salad - Individually Boxed

Frisee & Lola Rosa Greens | Brussels Sprout Leaves | Smoked Bacon | Dried Cranberries | Almond Brittle | White Balsamic Vinaigrette ON THE



SIDE

Breadstick

Lemon Bar - wrapped

Weekly Union Beverages - Monday, October 07, 2019 - 7:00 am

Union Crew Beverages - 38 Guests - Sun 10-6 All Week Service

- Merchandiser placed in Union crew area filled with cold beverages.
- Will be replenished through the day, all week, as needed

Assorted Soft Drinks

Coke | Diet Coke | Sprite | La Croix Grapefruit | V8 Energy Cran-Raspberry

Bottled Water (Cerner)

Bottled Iced Tea - Pure Leaf

Bottled Minute Maid Lemonade

Keurig

15 Individual Cups

Sugar Packets | Splenda Packets | 2% Milk | Skim Milk | Assorted Coffee Mate Creamers | Insulated Coffee Cups+Lids

5 - 90x90 Black Poly Linens

For crew meal area

Sunday - 10/6

Monday - 10/7

Bottled Water Placement - added for Monday! *SET BY 2:30P!

- Place 60 mini bottled waters on select seat in auditorium.
- Cerner to ship waters to KCCC Grand Ballroom - South Pantry Cooler

Tuesday - 10/8

Wednesday 10/9

Union Meals - Monday, October 07, 2019 - 7:30 am

Express Union Meals - Monday Breakfast - 38 Guests - 7:30a-9a

Breakfast Burrito

Scrambled Egg | Breakfast Sausage | Peppers | Onions | American Cheese

Salsa Packets

Hand-held Hashbrowns

Breakfast Sausage Links

Individual Parfaits

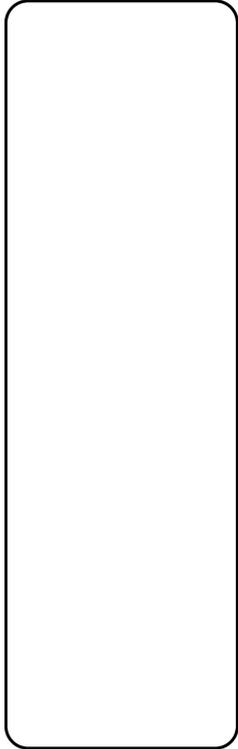
Greek Yogurt | Fresh Berries | Granola

Cinnamon Rolls

Level 1

light-weight plastic plate | light-weight plastic cup | light-weight plastic flatware | paper napkin

Linen Table Covering Buffet Tables -Included



Black

Attendant

Attendant to drop off & set-up food, clean up trash, remove all when service ends

Delivery

Union Meals - Monday, October 07, 2019 - 12:00 pm

Express Union Meals - Monday Lunch - 38 Guests - 12p-1:30p

Ground Taco Beef

Chicken Tinga

Flour Tortillas

Hard Shell Corn Tortillas

Refried Beans

Spanish Rice

Housemade Salsa

Sour Cream

Shredded Cheddar Cheese

Shredded Lettuce

Sopapillas

Honey

Level 1

light-weight plastic plate | light-weight plastic cup | light-weight plastic flatware | paper napkin

Linen Table Covering Buffet Tables -Included

Black

Attendant

Attendant to drop off & set-up food, clean up trash, remove all when service ends

Delivery

Union Meals - Monday, October 07, 2019 - 6:00 pm

Express Union Meals - Monday Dinner - 38 Guests - 6p-7:30p

Classic Lasagna

Housemade Italian Sausage | Ground Beef | Herb Ricotta | Mozzarella | Parmesan | MawMaw's Red Sauce

Penne Pasta

Basil Cream Pesto Sauce

Sautéed Zucchini

Squash | Red Onion | Grape Tomato

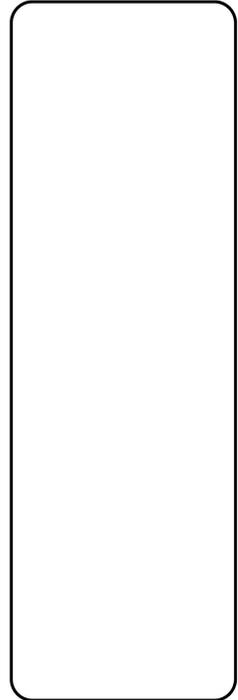
Caesar Salad

Romaine | Parmesan | Housemade Crouton | Caesar Dressing

Red Velvet Cake

Fresh Baked Garlic Bread

Level 1



light-weight plastic plate | light-weight plastic cup | light-weight plastic flatware | paper napkin

Lin en Table Covering Buffet Tables -Included
Black

Attendant

Attendant to drop off & set-up food, clean up trash, remove all when service ends

Delivery

Union Meals - Tuesday, October 08, 2019 - 5:00 am

Express Union Meals - Tuesday Breakfast - 38 Guests - 5a-6:30a

Scrambled Eggs

Salsa on the side

Breakfast Potatoes

Pepper | Onion

Bacon

Fruit Salad

Assorted Muffins

Level 1

light-weight plastic plate | light-weight plastic cup | light-weight plastic flatware | paper napkin

Lin en Table Covering Buffet Tables -Included
Black

Attendant

Attendant to drop off & set-up food, clean up trash, remove all when service ends

Delivery

Keynote Services - Tuesday, October 08, 2019 - 7:00 am

Tuesday Municipal Auditorium Services - 60 Guests - 7a-9:30a

Bottled Water Placement

- Place 60 mini bottled waters on select seat in auditorium.

- Cer ner to ship waters to KCCC Grand Ballroom - South Pantry Cooler

Handling/Labor Fee

Beverages Billed on Consumption - 4,000 Guests - 7a-8:30a

- Minimum consumption of \$5,000

Roasterie Coffee

Regular | Decaf

Coffee Condiments

Sugar + Splenda Packets | 2% Milk | Skim Milk | Assorted Coffee Mate Creamers | Insulated Coffee Cups+Lids



Client/Organization Cerner - CHC Conference	Event Date 10/7/2019 (Mon)	Telephone (816) 221-1024	Booking Cell	Event # E28779
Address [Redacted]		Site Contact Matt Jackson	Site Tel	Ph Guests 600
Party Name Monday RMS Services	Theme Convention	SalesRep [Redacted]	Category All Day Service	

FINAL GUARANTEED ATTENDANCE MUST BE RECEIVED WITHIN **7 DAYS** OF EVENT. IF ATTENDANCE FALLS BELOW THE GUARANTEED NUMBER THE CLIENT WILL BE CHARGED FOR THE GUARANTEED NUMBER.

Site Information

Site Name _____ Site Address _____

Breakfast - Monday, October 07, 2019 - 7:00 am



All Day Bevs - Monday, October 07, 2019 - 8:00 am



Lunch Buffet - Monday, October 07, 2019 - 12:00 pm



Afternoon Break - Monday, October 07, 2019 - 2:00 pm



Description	Start	End	Banquet Rooms		Banquet Room	Setup Style
			Arrival	Departure		
Breakfast	7:00 am	8:00 am	NA	NA	2100 Hallway +C	Rounds
All Day Bevs	8:00 am	5:00 pm	NA	NA	2100 Area	Banquet
Lunch Buffet	12:00 pm	1:00 pm	NA	NA	2100 Area	Banquet
Afternoon Break	2:00 pm	3:00 pm	NA	NA	2100 Area	Banquet

Food and Service Items

Food/Service Items _____ Price _____ Total _____

Breakfast - Monday, October 07, 2019 - 7:00 am

RMS Group Breakfast - 230 Guests - 7a-8a

*Original guarantee 115

BYO Acai Bowls (Vegan | GF)

Blended Fruit Acai Smoothie (served in iced chafers)

Acai Bowl Toppings:

Kiwi Fruit



Strawberries
 Blueberries
Toasted Coconut
Bulk Granola
Cacao Nibs
Chia Seeds
Healthy Hash
 Sweet Potato | Potato | Kale | Roasted Red Pepper | Smoked Paprika+Cumin
Scrambled Eggs
 Seasoned | Cheddar | Chive
Scrambled Egg Whites - 1/2 Portion
 Seasoned | Cheddar | Chive
Breakfast Chicken Sausage
Individual Greek Yogurts
 Plain | Vanilla
Assorted Breakfast Breads
 Banana Bread | Cinnamon Coffee Cake
Ketchup - Squeeze Bottles
Traditional Salsa - Bulk
Tabasco - Individual Bottles

Roasterie Coffee
 Regular | Decaf
Sugar Packets & Splenda Packets | 2% Milk | Skim Milk (served in Stainless Steel Thermos)
Assorted Coffee Mate Creamers | Insulated Coffee Cups+Lids
Gourmet Assorted Hot Teas
 Bigelow Brand | Constant Comment | Earl Grey | Green Tea
Individual Bottles Juices
 Orange | Apple | Cranberry
Iced Water
China Plates with Stainless Flatware, Glassware, & Linen Napkins
 Napkins rolled with flatware and set on buffet

All Day Bevs - Monday, October 07, 2019 - 8:00 am
RMS Beverage Service - 450 Guests - 8a-5p

Assorted Soft Drinks
 Coke | Diet Coke | Sprite | La Croix
Roasterie Coffee
 Regular | Decaf

Sugar Packets | Splenda Packets | 2% Milk | Skim Milk | Assorted Coffee Mate Creamers | Insulated Coffee Cups+Lids
Gourmet Assorted Hot Teas
 Bigelow Brand | Constant Comment | Earl Grey | Green Tea
High Grade Disposable Service Ware

Lunch Buffet - Monday, October 07, 2019 - 12:00 pm
RMS Lunch Buffet - 750 Guests - 12p-1p
*Original guarantee 600

Greek Salad
 Romaine | Cucumber | Halved Cherry Tomato | Kalamata Olives | Cubed Feta | Crispy Pita Croutons | Greek Vinaigrette

Tabbouleh Salad
 Bulgur Wheat | Yellow Tomatoes | Brunoise Cucumber | Scallion | Mint | Parsley | Olive Oil | Lemon

Roasted Lemon-Rosemary Chicken
 Chicken Breast | Tinkerbell Peppernata Sauce

Tandoori Beef Brochettes
 Grilled Yogurt Marinated Beef

Confetti Rice Pilaf
 Basmati Rice | Leeks | Carrot | Zucchini | Parsley | Olive Oil

Zucchini + Squash
 Green Zucchini | Yellow Squash | Roasted | Sun-Dried Tomato Puree Garnish

Grilled Pita

Traditional Hummus
 Spicy Chili Sauce (on the side)

Chocolate Peanut Butter Bar

Fruit Tartlet
 Pastry Shell | Whipped Vanilla Mascarpone | Strawberry | Blueberry | Kiwi

Bottled Water
 Placed on guest tables at each seat

Specialty Meals

Halal Meals

China with Stainless Flatware + Linen Napkins
 Napkins rolled with flatware and set on buffet

Guest Table Linens
 90x90 Black Linens

Table Top Stands
 For Buffet Signs

Upon Request Only

Bottle Iced Tea - Pure Leaf

Regular Coffee

Decaf Coffee

When serving requested coffee, the server needs to:

- Deliver coffee on a cocktail tray
- Serve coffee in the same insulated cup with lid that is being used on break services

- Bring PVC creamer options, sugar options, and stir sticks for the guest to choose from and use

Afternoon Break - Monday, October 07, 2019 - 2:00 pm

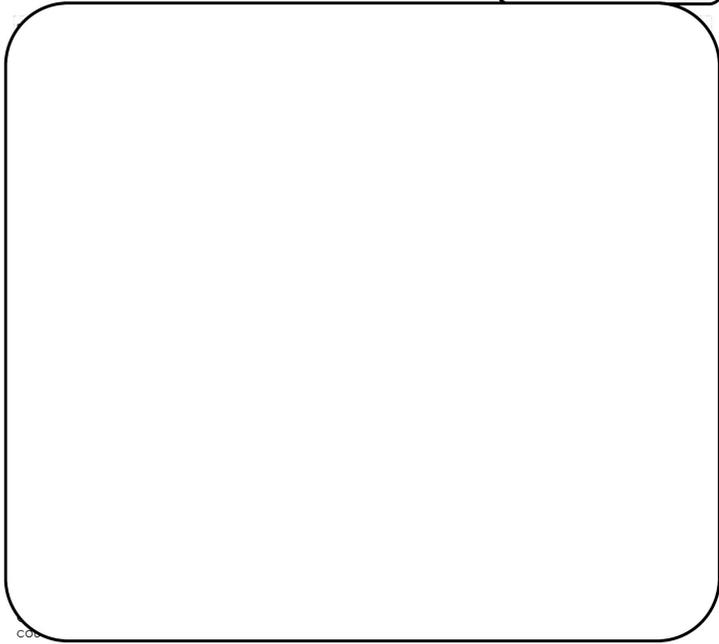
RMS P.M. Break - 450 Guests - 2p-3p

Whole Fruit

Apples (Gala or similar) | Bananas | Cuties

Skinny Pop Popcorn

Individual Snack Bags





Client/Organization Cerner - CHC Conference	Event Date 10/8/2019 (Tue)	Telephone (816) 221-1024	Booking Cell	Event # E28781
Address [Redacted]		Site Contact Matt Jackson	Site Tel	Ph Guests 7500
Party Name Tuesday Cerner Services	Theme Convention	Sales Rep [Redacted]	Category All Day Service	

FINAL GUARANTEED ATTENDANCE MUST BE RECEIVED WITHIN **7 DAYS** OF EVENT. IF ATTENDANCE FALLS BELOW THE GUARANTEED NUMBER THE CLIENT WILL BE CHARGED FOR THE GUARANTEED NUMBER.

Site Information
Site Name _____ Site Address _____

- CNO Breakfast - Tuesday, October 08, 2019 - 6:45 am**
[Redacted]
- Global Lounge - Tuesday, October 08, 2019 - 9:15 am**
[Redacted]
- AM Bev Service - Tuesday, October 08, 2019 - 9:30 am**
[Redacted]
- Community Works Lounge - Tuesday, October 08, 2019 - 10:00 am**
[Redacted]
- Associate Lunch - Tuesday, October 08, 2019 - 11:00 am**
[Redacted]
- Fast Casual Lunch Style - Tuesday, October 08, 2019 - 11:00 am**
[Redacted]
- Popcom Break - Tuesday, October 08, 2019 - 11:30 am**
[Redacted]
- PM Break - Tuesday, October 08, 2019 - 2:30 pm**
[Redacted]

Description	Start	End	Arrival	Departure	Banquet Room	Setup Style
CNO Breakfast	6:45 am	9:00 am	NA	NA	Little Theatre	Rounds
Global Lounge	9:15 am	5:30 pm	NA	NA	2501D	Rounds
AM Bev	9:30 am	10:00 am	NA	NA	Multiple	Rounds

Service	10:00 am	3:30 pm	NA	NA	Locations
Community Works Lounge					3501 F Rounds
Associate Lunch	11:00 am	1:00 pm	NA	NA	D Hall Rounds
Fast Casual Lunch Style	11:00 am	1:00 pm	NA	NA	3 Locations
Popcorn Break	11:30 am	3:30 pm	NA	NA	2501A Rounds
PM Break	2:30 pm	3:00 pm	NA	NA	Multiple Rounds

Food and Service Items
Food/Service Items _____ Price _____ Total _____

CNO Breakfast - Tuesday, October 08, 2019 - 6:45 am

CNO/CNIO Breakfast Buffet - 180 Guests - 6:45a-9a

- High end executive service
- White guest table linens, white buffet linens, white napkins
- Table coffee service + beverage station

Seasonal Sliced Fruit Platter

Cantaloupe | Melon | Pineapple | Strawberries | Grapes

Bistro Egg Soufflee

Puff Pastry | Baby Spinach | Mushroom | Gruyere

Hashbrowns

Brown Sugar Bacon

Executive Pastry Tray

Blueberry Streusel Muffin | Classic Croissant | Fruit + Cheese Danish | Mini Cinnamon Rolls

Fruit, Yogurt & Granola Parfaits

Greek Vanilla Yogurt | Mixed Berries | Cinnamon Granola

Roasterie Coffee

Regular | Decaf

Sugar Packets & Splenda Packets | 2% Milk | Skim Milk (served in Stainless Steel Thermos)

Assorted Coffee Mate Creamers | Insulated Coffee Cups+Lids

Gourmet Assorted Hot Teas

Bigelow Brand | Constant Comment | Earl Grey | Green Tea

Individual Bottles Juices

Orange | Apple | Cranberry

Iced Water

China Plates with Stainless Flatware, Glassware, & Linen Napkins (WHITE)

Napkins rolled with flatware and set on buffet

120" White Linens for Bar Heights (5)

30" Round Bar Height Tables (5)

90x156 White Linens for Guest Use
+ 4 for Buffets/Bevs

Table Top Signs Holders - For Guest Tables
For Guest Tables

Global Lounge - Tuesday, October 08, 2019 - 9:15 am

Global Lounge - 150 Guests - 9:15a-5:30p

Assorted Soft Drinks

Coke | Diet Coke | Sprite | La Croix

Infused Water

Strawberry-Melon

Iced Water

Roasterie Coffee
Regular | Decaf

Coffee Condiments

Sugar + Splenda Packets | 2% Milk | Skim Milk | Assorted Coffee Mate Creamers | Insulated Coffee Cups+Lids

Gourmet Assorted Hot Teas

Bigelow Brand: Constant Comment | Earl Grey | Green Tea Only

Whole Fresh Fruit

Apples (Gala or similar) | Bananas | Cutie Oranges

Protein Bites - 2 ways

Peanut Butter Chocolate Chip | Cranberry Chia

Kind Bars

2 Snack Size Varieties

High Grade Disposable Serviceware

AM Bev Service - Tuesday, October 08, 2019 - 9:30 am

AM Beverage Service - 2,700 Guests - 9:30p-10p
-\$5,000 minimum consumption

Locations:

- 1 2300 Lobby (bridge)
- 2 2500 B Lobby (near ballroom)
- 3 2500 A (corridor)
- 4 3500 Lobby

Assorted Soft Drinks

Coke | Diet Coke | Sprite | La Croix

Roasterie Coffee

Regular | Decaf

Sugar Packets | Splenda Packets | 2% Milk | Skim Milk | Assorted Coffee Mate Creamers | Insulated Coffee Cups+Lids

Gourmet Assorted Hot Teas

Bigelow Brand | Constant Comment | Earl Grey | Green Tea Only

11/12/2019 - 12:22:51 PM

Page 3

High Grade Disposable Serviceware

Community Works Lounge - Tuesday, October 08, 2019 - 10:00 am

Community Works Lounge - 60 Guests - 10a-3:30p - **25% discount given**

- 3501 F

*No add-ons to products or pricing on this service without prior approval from Matt Jackson or Joe Gleason.

Assorted Soft Drinks

Coke | Diet Coke | Sprite | La Croix

Bottled Water

Roasterie Coffee

Regular | Decaf

Sugar Packets | Splenda Packets | 2% Milk | Skim Milk | Assorted Coffee Mate Creamers | Insulated Coffee Cups+Lids

Gourmet Assorted Hot Teas

Bigelow Brand | Constant Comment | Earl Grey | Green Tea Only

Whole Fruit

Apples (Gala or similar) | Bananas | Cuties

Protein Bites - 2 Ways

Peanut Butter Chocolate Chip | Cranberry Chia

Kind Bars (or similar protein-based snack)

High Grade Disposable Service Ware

Associate Lunch - Tuesday, October 08, 2019 - 11:00 am

Client/Associate Lunch - 4,390 Guests - 11a-1p

- 16 Buffet Locations

- Macros required on all individual food labels

- Some buffets may remain open until 2p

- Specific opening/closing of buffet is required. See Jenn for details.

California Cobb Salad

Romaine+Greens | Crumbled Blue Cheese | Boiled Egg | Diced Avocado | Diced Tomato | Green Goddess Dressing

Orzo Pasta Salad

Delicate orzo | goat cheese crumbles | fresh spinach | dried cherries | asparagus tips | light vinaigrette

KC Burnt Ends

Fresh from our smokehouse | Lightly tossed in our BBQ sauce

Pit Smoked Turkey

Served with Mustard Cider Jus | Fresh Green Garnish

Mashed Cauliflower "Potatoes"**Corn Succotash**

Fire Roasted Corn | Bell Peppers | Onions | Edamame

Corn Bread Muffins**Whole Wheat Roll****Butter**

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White Chocolate+Cranberry Cookie (V)

White Chocolate | Dried Cranberry | Paper Pastry Cup

Peruvian Chocolate Brownie Bar

Paper Pastry Cup

Bottled Water

12 Bottles placed in the center of each guest table

China with Stainless Flatware + Linen Napkins

- China Plates Stacked on Buffet

- Flatware Rolled in Linen Napkin and set at the end of each buffet

Guest Table Linens

90x90 Linens - Black | White | Blue | Green

Specialty Meals**Halal Meals****Kosher Meals**Upon Request Only**Bottle Iced Tea** - Pure Leaf**Fast Casual Lunch Style - Tuesday, October 08, 2019 - 11:00 am****BYO Boxed Lunches - 1,500 Guests - 11a-1p**

- Options are set at a pre-determined amount, based off of final guarantee.
 - Client acknowledges that no coverage will be made and when the products are out, they will not be replenished.

Locations:

1. 2100 Lobby (1 line)
2. 2200 Lobby (2 lines)
3. 2500 Lobby (1 line)

Sandwich Options**Sourdough TLT (DF)**

Grilled Sourdough | Chunky Avocado Spread | Black Pepper Turkey | Bacon | Frisee Lettuce | Beefsteak Tomato

Roast Beef on Rye

Marble Rye | Deli Roast Beef | Sharp Cheddar | Onion Marmalade | Bibb Lettuce | Sliced Tomato | Herb Aioli

Roasted Veggie Wrap (Vegan | DF)

Spinach wrap | Roasted Red Pepper Hummus | Harissa Grilled Veggies: asparagus | portobello | zucchini | yellow squash | mixed greens | roasted red pepper hummus | Chimmichurri (served on the side)

Side Options

Orzo Pasta Salad (V)

Orzo | Goat Cheese | Fresh Spinach | Dried Cherries | Asparagus tips | Olive Oil+Lemon Vinaigrette

*Pre-packed in 3oz PC cup with lid

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Bag of Chips

Assorted Kettle Chip Flavors

Fresh Fruit Cup

Strawberries | Blueberries | Pineapple | Canteloupe

Dessert Options**White Chocolate+Cranberry Cookie (V)**

White Chocolate | Dried Cranberry | Paper Pastry Cup

Peruvian Chocolate Brownie Bar

Paper Pastry Cup

Bottled Water

12 Bottles placed in the center of each guest table

Disposable Serviceware + Bags

All items individually wrapped

Kraft bags provided for guests to fill with their choices - no boxes necessary

Individually wrapped flatware+napkin packets

Specialty Kiosk Set-up**Popcorn Break - Tuesday, October 08, 2019 - 11:30 am****Cerner Story Sessions - 750 Guests (250 per hour) - 11:30a-3:30p**

- 11:30a - 12:30p
- 1:00p - 2:00p
- 2:30p - 3:30p

Concession Style Popcorn Machine (per client request)**Popcorn Bags/Oil packs****Popcorn Scoops****Blue & Green Paper Popcorn Bags (Special Ordered by JF)****Cocktail Napkins****PM Break - Tuesday, October 08, 2019 - 2:30 pm****PM Break - 3,780 Guests - 2:30p-3p**

- Billed on consumption with \$5,000 minimum spend

Locations:

- 1 2100 Lobby
- 2 2200 Lobby
- 3 2300 Lobby (bridge)
- 4 2500 A (corridor)
- 5 3500 Lobby

Assorted Soft Drinks

Coke | Diet Coke | Sprite | La Croix

Roasterie Coffee

Regular | Decaf

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Coffee Condiments

Sugar + Splenda Packets | 2% Milk | Skim Milk | Assorted Coffee Mate Creamers | Insulated Coffee Cups+Lids

Gourmet Assorted Hot Teas

Bigelow Brand: Constant Comment | Earl Grey | Green Tea Only

Snacks - Pre-set Consumption

- Cerner agrees to purchase the amount of snacks as listed
- Brancato's agrees that the listed amounts are the maximum guarantee approved by Cerner. Any snacks added on above the numbers listed require written approval between both parties.

Fresh Whole Fruit

Apples (Gala or similar) | Bananas | Cutie Oranges

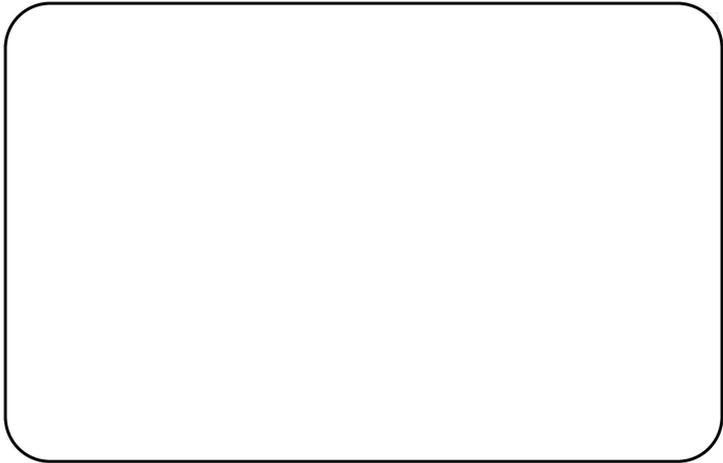
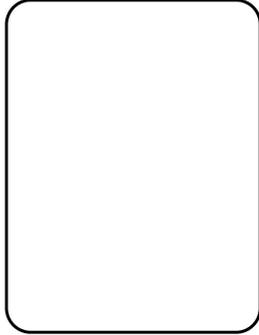
Protein Bites 2 Ways

Peanut Butter Chocolate Chip | Cranberry Chia

Kind Bars

2 Snack Size Varieties

High Grade Disposable Serviceware





Client/Organization Cerner - CHC Conference	Event Date 10/9/2019 (Wed)	Telephone (816) 221-1024	Booking Cell	Event # E28782
Address [Redacted]		Site Contact Matt Jackson	Site Tel	Ph Guests 8000
Party Name Wednesday Cerner Services	Theme Convention	Sales Rep [Redacted]	Category All Day Service	

FINAL GUARANTEED ATTENDANCE MUST BE RECEIVED WITHIN **7 DAYS** OF EVENT. IF ATTENDANCE FALLS BELOW THE GUARANTEED NUMBER THE CLIENT WILL BE CHARGED FOR THE GUARANTEED NUMBER.

S i t e I n f o r m a t i o n

Site Name Site Address

Global Lounge - Wednesday, October 09, 2019 - 9:15 am

[Redacted]

AM Bev Service - Wednesday, October 09, 2019 - 9:30 am

[Redacted]

Community Works Lounge - Wednesday, October 09, 2019 - 10:00 am

[Redacted]

Popcorn Break - Wednesday, October 09, 2019 - 10:00 am

[Redacted]

Exec BdM Lunch - Wednesday, October 09, 2019 - 10:30 am

[Redacted]

Associate Lunch - Wednesday, October 09, 2019 - 11:00 am

[Redacted]

Fast Casual Style Lunch - Wednesday, October 09, 2019 - 11:00 am

[Redacted]

PM Break Service - Wednesday, October 09, 2019 - 2:30 pm

[Redacted]

Description	Start	End	Banquet Rooms		Banquet Room	Setup Style
			Arrival	Departure		
Global Lounge	9:15 am	5:30 pm	NA	NA	2501D	Rounds
AM Bev Service	9:30 am	10:00 am	NA	NA	Multiple Locations	Rounds

Community Works Lounge	10:00 am	3:30 pm	NA	NA	3501 F	Theater
Popcorn Break	10:00 am	4:00 pm	NA	NA	2501A	Theater
Exec BdM Lunch	10:30 am	11:30 pm	NA	NA	Solutions Floor	Rounds
Associate Lunch	11:00 am	1:00 pm	NA	NA	Ex Hall	Rounds
Fast Casual Style Lunch	11:00 am	1:00 pm	NA	NA	2 Locations	
PM Break Service	2:30 pm	3:00 pm	NA	NA	Multiple Locations	Rounds

Food and Service Items

Food/Service Items Price Total

Global Lounge - Wednesday, October 09, 2019 - 9:15 am

Global Lounge - 150 Guests - 9:15a-5:30p

Assorted Soft Drinks

Coke | Diet Coke | Sprite | La Croix

Infused Water

Strawberry-Melon

Roasterie Coffee

Regular | Decaf

Coffee Condiments

Sugar + Splenda Packets | 2% Milk | Skim Milk | Assorted Coffee Mate Creamers | Insulated Coffee Cups+Lids

Gourmet Assorted Hot Teas

Bigelow Brand: Constant Comment | Earl Grey | Green Tea Only

Whole Fresh Fruit

Apples (Gala or similar) | Bananas | Cutie Oranges

Kind Bars

Assorted Snack Size

Cheez-Its Crackers

Individual Snack Bags

High Grade Disposable Serviceware

AM Bev Service - Wednesday, October 09, 2019 - 9:30 am

AM Break Service - 3,000 Guests - 9:30a-10p

- Billed on consumption with \$5,000 minimum spend

Locations:

- 2200 Lobby
- 2300 Lobby
- 2500 A (corridor)
- 2500 B Lobby (ballroom) this location only open from 8am-10am**
- 3500 Lobby



Assorted Soft Drinks

Coke | Diet Coke | Sprite | La Croix

Roasterie Coffee

Regular | Decaf

Coffee Condiments

Sugar + Splenda Packets | 2% Milk | Skim Milk | Assorted Coffee Mate Creamers | Insulated Coffee Cups+Lids

Gourmet Assorted Hot Teas

Bigelow Brand: Constant Comment | Earl Grey | Green Tea Only

High Grade Disposable ServicewareCommunity Works Lounge - Wednesday, October 09, 2019 - 10:00 amCommunity Works Lounge - 60 Guests - 10a-3:30p
- 3501 F**Assorted Soft Drinks**

Coke | Diet Coke | Sprite | La Croix

Bottled Water**Roasterie Coffee**

Regular | Decaf

Sugar Packets | Splenda Packets | 2% Milk | Skim Milk | Assorted Coffee Mate Creamers | Insulated Coffee Cups+Lids

Gourmet Assorted Hot Teas

Bigelow Brand | Constant Comment | Earl Grey | Green Tea Only

Whole Fruit

Apples (Gala or similar) | Bananas | Cuties

Kind Bars (or similar protein-based item)**Cheeze-Its**

Individual Snack Bags

High Grade Disposable Service WarePopcorn Break - Wednesday, October 09, 2019 - 10:00 amCerner Story Sessions - 1,000 Guests (250 per hour) - 10a-4p

- 10:00a - 11:00a
- 11:30a - 12:30a
- 1:30p - 2:30p
- 3:00p - 4:00p

Concession Style Popcorn Machine (per client request)**Popcorn Bags/Oil packs****Popcorn Scoops****Blue & Green Paper Popcorn Bags (Special Ordered by JF)****Cocktail Napkins**Exec Bdrm Lunch - Wednesday, October 09, 2019 - 10:30 am

Executive Boardroom

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Wednesday Lunch - 2 guests - 10:30a

- Plated on china with place settings

SEVERE ALLERGY! No Onions, Shallots, Garlic, or Chives.**Entree Salad - Special Request**

Fresh Spinach | Cherry Tomatoes | Goat Cheese | Red Wine Vinegar (NOT vinaigrette)

Dinner Roll

Butter Pat

Chocolate Peanut Butter Bar**Coconut-Pineapple Bande**Associate Lunch - Wednesday, October 09, 2019 - 11:00 amClient/Associate Lunch - 4,230 Guests - 11a-1p

- 16 Self-serve Buffets in main lunch hall

Elote Salad (Vegetarian)

Mixed Greens | Grilled Corn | Grilled Poblano | Tajin Spiced Sweet Potato | Diced Tomato | Queso Fresco | Ancho Chile Vinaigrette

Southwestern Pasta Salad

Cavatappi | Avocado | Grilled Corn | Black Beans | Cherry Tomato | Lime | Cilantro | Creamy Chipotle Dressing

Adobo Grilled Chicken Breast

Adobo Marinate Chicken Breast | Pico de Gallo | Avocado Crema

Soft Flour Tortillas - Street Taco Size**Beef Barbacoa**

Marinated Shredded Beef

Cilantro Lime Brown RiceVegetarian Black Beans
Jalapeno | Peppers | Spices**Grilled Vegetable Medley - Served Hot**

Asparagus | Red & Green Bell Pepper | Carrot | Zucchini | Yellow Squash | Chili Vinaigrette

Dinner Rolls

Butter

Chocolate Peanut Butter Bar**Coconut-Pineapple Bande****Bottled Water**

12 set in center of guest tables

Specialty Meals - Outsourced

-Menu TBD based on vendor availability

Halal Meals**Kosher Meals**

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China with Stainless Flatware + Linen Napkins

- China Plates Stacked on Buffet
- Flatware Rolled in Linen Napkin and set at the end of each buffet

Guest Table Linens

90x90 Linens - Black | White | Blue | Green

Upon Request Only

Bottle Iced Tea - Pure Leaf

Fast Casual Style Lunch - Wednesday, October 09, 2019 - 11:00 am**BYO Bowl/Chipotle-Style Lunch - 1,200 Guests - 11a-1p**

- Client acknowledges that no coverage will be made and when the products are out, they will not be replenished.
- The food service counter is intended to be one sided with attendants building the bowls for clients based on their selections - each line can reasonably serve 500 people in 2 hours.

Locations:

- 2100 Lobby (1 line)
- 2200 Lobby (2 lines)
- 2500 Lobby (1 line)

Base:

Cilantro Lime Brown Rice

Shredded Lettuce

Beans or Veg:**Vegetarian Black Beans**

Jalapeno | Peppers | Spices

Fajita Veggies

Thin sliced Bell Peppers + Onions | Seasoned

Protein:**Adobo Grilled Chicken Breast**

Adobo Marinade | Diced Grilled Chicken Breast

Beef Barbacoa

Marinated Shredded Beef

Sofritas

Crumbled Tofu | Poblano Peppers | Adobo | Tomato Paste | Spice Blend

Toppings:**Pico de Gallo**

Tomato | Jalapeno | Onion | Cilantro | Lime

Corn Salsa

Corn | Tomato | Red Onion | Cilantro | Lime

Finely Shredded Monterey Jack Cheese

Pre-wrapped/Packaged Grab+Go:**Tortilla Chips**

3oz - or similar size | pre-bagged

Housemade Salsa

2oz PC cup - or similar size

House-made Tomatillo Verde Salsa

2oz PC cup - or similar size

Hot Chili Salsa**Sour Cream**

2oz PC cups - or similar size

Guacamole

2oz PC cups - or similar size

Bottled Water**Rockstar Triple Chocolate Cookies****Lemon+Blueberry Cookies**Custom Disposables

Oval Natural Fiber Bowl + Lid | Kraft Paper Bag | Compostable Utensil Pack

Specialty Kiosk Set-up**PM Break Service - Wednesday, October 09, 2019 - 2:30 pm****PM Break Service - 3475 Guests - 2:30p-3p**

- Billed on consumption with a \$5,000 minimum spend

Locations:

- 2100 Lobby
- 2200 Lobby
- 2300 Lobby (bridge)
- 2500 A Lobby (corridor)
- 3500 Lobby

Assorted Soft Drinks

Coke | Diet Coke | Sprite | La Croix

Roasterie Coffee

Regular | Decaf

Coffee Condiments

Sugar + Splenda Packets | 2% Milk | Skim Milk | Assorted Coffee Mate Creamers | Insulated Coffee Cups+Lids

Gourmet Assorted Hot Teas

Bigelow Brand: Constant Comment | Earl Grey | Green Tea Only

Snacks - Pre-set Consumption

- Cermer agrees to purchase the amount of snacks as listed.
- Brancato's agrees that the listed amounts are the maximum guarantee approved by Cermer. Any snacks added on above the

numbers listed require written approval between both parties.

Fresh Whole Fruit

Apples (Gala or similar) | Bananas | Cutie Oranges

Kind Bars

2 Snack Size Varieties

Cheez-Its

Individual Snack Bags

High Grade Disposable Serviceware

Client/Organization Corner Corporation	Event Date 10/8/2019 (Tue)	Telephone (816) 777-8580	Booking Cell (816) 328-0500	Event # E29405
Address [Redacted]		Site Contact Amy Smith	Site Tel (816) 201-1642	Ph Guests 250
Party Name Global Reception	Theme Social	SalesRep [Redacted]	Category Stations	

FINAL GUARANTEED ATTENDANCE MUST BE RECEIVED WITHIN **7 DAYS** OF EVENT. IF ATTENDANCE FALLS BELOW THE GUARANTEED NUMBER THE CLIENT WILL BE CHARGED FOR THE GUARANTEED NUMBER.

Site Information

Site Name _____ Site Address _____

Bar - Tuesday, October 08, 2019 - 6:00 pm

[Redacted]

Stations - Tuesday, October 08, 2019 - 6:00 pm

[Redacted]*Banquet Rooms*

Description	Start	End	Arrival	Departure	Banquet Room	Setup Style
Bar	6:00 pm	9:00 pm	NA	NA	Festival Plaza	Cocktail
Stations	6:00 pm	9:00 pm	NA	NA	Festival Plaza	Cocktail

Food and Service Items

Food/Service Items _____ Price _____ Total _____

Bar - Tuesday, October 08, 2019 - 6:00 pm

Consumption - Premium Beer & Wine Only // 250 Guests // 6:00-9:00pm

Host Bar - Consumption**Standard Equipment**

Full Bar: Plastic Wine Cups | Plastic Mixed Drink Cups | Stir Straws | Lemons | Limes | Olives | Coke | Diet Coke | Sprite | Water | Club Soda | Tonic | Orange Juice | Cranberry Juice | Bloody Mary Mix | Sweet & Sour Mix

[Redacted]

3 Hour Service

Premium Wine:

Bogle Cabernet- 3hour

Hob Nob Pinot Noir- 3hour

Creme De Lys Chardonnay- 3hour

Rosenblum Pinot Grigio- 3hour

Premium White Wine: Choice of 2-

Creme De Lys Chardonnay- 2hour

Newharbor Sauvignon Blanc- 2hour

Rosenblum Pinot Grigio- 2hour

Polka Dot Riesling- 2hour

Premium Beer: Choice of 3-

Bud Light- 2hour

Boulevard Wheat- 2hour

Amstel Light- 2hour

Corona- 2hour

Soda:

Coke | Diet Coke | Sprite | Water

Bartender

4 Bartenders at 1 square bar set-up

1 Bar Back/Runner

Four (Double) Bar Set-Ups

Includes front bar, back bar, linens and skirting for all

3 Hour Service - High-end disposable upgrade

Stations - Tuesday, October 08, 2019 - 6:00 pm

Global Food Stations - 250 Guests - 6:00p-9:00p

Station 1: Small Plates

Halal Friendly

Mini Paella Bowls (GF) (DF) (Halal Friendly) (NF)

Bowls of Saffron rice slow cooked with Chicken and Spanish spices.

Mini Paella Bowls (Vegan) (GF) (DF) (Halal Friendly)(NF)

Bowls of Saffron rice slow cooked with Spanish spices, peas, bell pepper and tempeh

Patato Chip Crusted Salmon (Small Plate) (GF) (NF) (DF) (Halal Friendly) (Contains Seafood)

Caulliflower Gratin | Tomato-Fennel Vinaigrette | Tomato- Basil Micro Green Relish

Station 2: Small Bites

Halal Friendly

Mini Sopes (GF) (Halal Friendly) (NF)

Sope cups with shredded chicken, chipotle aioli, cilantro, and queso fresco

Moroccan Sticky Shrimp (Halal Friendly) (DF)(NF)(Contains Seafood)

Spice rubbed and grilled - served with a spiced honey drizzle & garnished with sesame seeds & scallion.

Grilled Tempeh Peach Skewer (Vegan) (GF) (Halal Friendly)(NF)

Marinated and Grilled Tempeh Bite | Grilled Peach Quarter | Grilled Zucchini | Mint Salsa Verde

Station 3: Cold Seafood Tower

Halal Friendly

Seafood displayed on tiered ice slab

Peeled Ready to Eat Cocktail Shrimp (Halal Friendly) (GF) (NF)

Tall On

Raw Oysters on the Half Shell (Halal Friendly) (GF)(NF)

Fresh Lemon Halves

Yucatan Style Ceviche Bowls (GF | DF) (Halal Friendly)(NF)

White Fish | Red Onion | Tomato | Cilantro | Jalapeno | Avocado | Lime Juice

Vegan Ceviche Bowls (Vegan) (GF) (DF) (Halal Friendly) (NF)

Caulliflower | Red Onion | Tomato | Cilantro | Jalapeno | Avocado | Lime Juice

Fresh Lime Slices

Horse Radish

Cocktail Sauce

Tabasco Sauce

Station 4: Grazing Station

Halal Friendly and Vegetarian

Polenta Fries (Vegan) (Halal Friendly) (NF)

Trio of Dipping Sauces (Vegan)(Halal Friendly)(NF)

Garlic Tomato | Sriracha Ranch | Curry Aioli

Basil Pesto Hummus (Vegan)(Halal Friendly) (GF)

Edamame Hummus (Vegan) (Halal Friendly) (GF)(NF)

Traditional Hummus (Vegan) (Halal Friendly) (GF)

Crunchy Chili Garlic Garnish | Toasted Pinenut Garnish

Pita Wedges (Vegetarian)(Halal Friendly)(NF)

Roasted Red Pepper & Pesto Cheesecake (Vegetarian) (Halal Friendly)

Strawberries+Grapes (Vegan) (Halal Friendly) (GF) (DF) (NF)

Rosemary+Sea Salt Almonds (Vegan)(Halal Friendly) (GF)

**put in individual bowls to avoid cross-contamination*

Station 5: Carving Station

Halal Friendly

Carver/Chef

Chicken Wellington (Halal Friendly)(NF)

Mushroom Duxelle | Puff Pastry

Roasted Leg of Lamb (Halal Friendly) (DF)(NF)

Rosemary | Garlic

Au Jus (Halal Friendly) (GF) (DF) (NF)

Yogurt Mint Sauce (Halal Friendly) (Vegetarian)(NF)

Course Ground Mustard (Halal Friendly) (GF) (DF) (Vegan)(NF)

Chimichurri (Halal Friendly) (GF) (DF) (Vegan)(NF)

Roasted Root Vegetables (Vegan)(Halal Friendly) (GF) (DF) (NF)

Carrot | Parsnip | Sweet Potato | Fennel | Apples

Israeli Couscous with 7 Vegetables (Vegan)(Halal Friendly) (GF) (DF) (NF)

Our take on a classic - Diced vegetables are cooked with couscous for a delicate side dish

Rolls (Vegetarian) (Halal Friendly) (NF)

Naan (Halal Friendly) (Vegetarian) (NF)

Butter (Halal Friendly) (GF)(NF)

Kosher Meals (3)

Held in back and available on request

Station 6: Desserts From Around The World

Displayed with to-go boxes

Halal Friendly **Unless noted**

Sticky Toffee Pudding (English Inspired)

Limoncello Tiramisu Shooter (Italian Inspired) (NF) *NOT HALAL**

FRIENDLY

Raspberry Coulis | Limoncello Curd | White Chocolate Mousse | Fresh Raspberries

Baklava (Greek Inspired)

Tahnini Fudge (GF) (Greek Inspired)

Pistachio Topping

Coconut Tres Leches (Latin Inspired)(NF) (DF)

Pecan Pie Truffles

Pecan Pie | Dark Chocolate

Non-Alcoholic Drink Station

Iced Tea

Lemon Wedges

Iced Water

Lemonade

Assorted Soda

Decaf Coffee

***Set coffee with dessert

Regular Coffee

***Set coffee with dessert

Delivery

Level 4

white square disposable plate | silver/gold reflections flatware | clear plastic cup | linen-like paper napkin

Linen Table Covering for Buffet

Black & White

Bar Height Linen-90X90

White Sequin Overlay

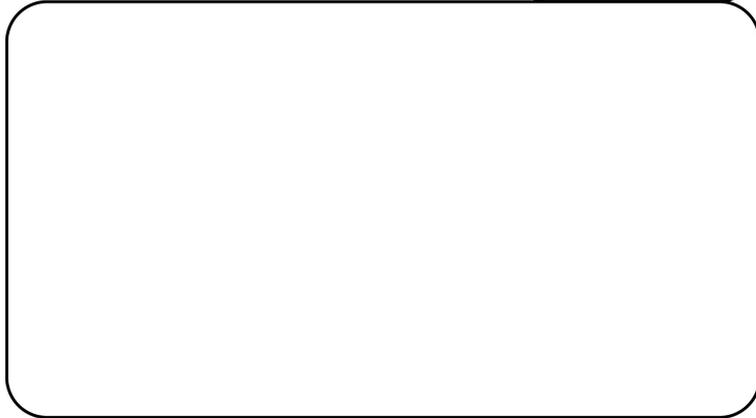
Bar Height Linen-120"

White

Guest Table Linen- 25- 120"

Black

Closing Service



Collateral Layouts & Guides

The background features a dark blue gradient on the right side, transitioning into a white area on the left. Overlapping these areas are several overlapping, semi-transparent geometric shapes in various shades of blue, creating a modern, abstract design.

Staff Event Guide

Cerner Health Conference (CHC)

Sunday 10/9-Wednesday 10/9

SERVICE AREAS OVERVIEW

- ☐ CPC Services (Mon)
- ☐ Global Lounge (Tue-Wed)
- ☐ Popcorn Break (Tue-Wed)
- ☐ Breaks (Mon-Wed)
- ☐ Kiosk Lunch (Tue-Wed)

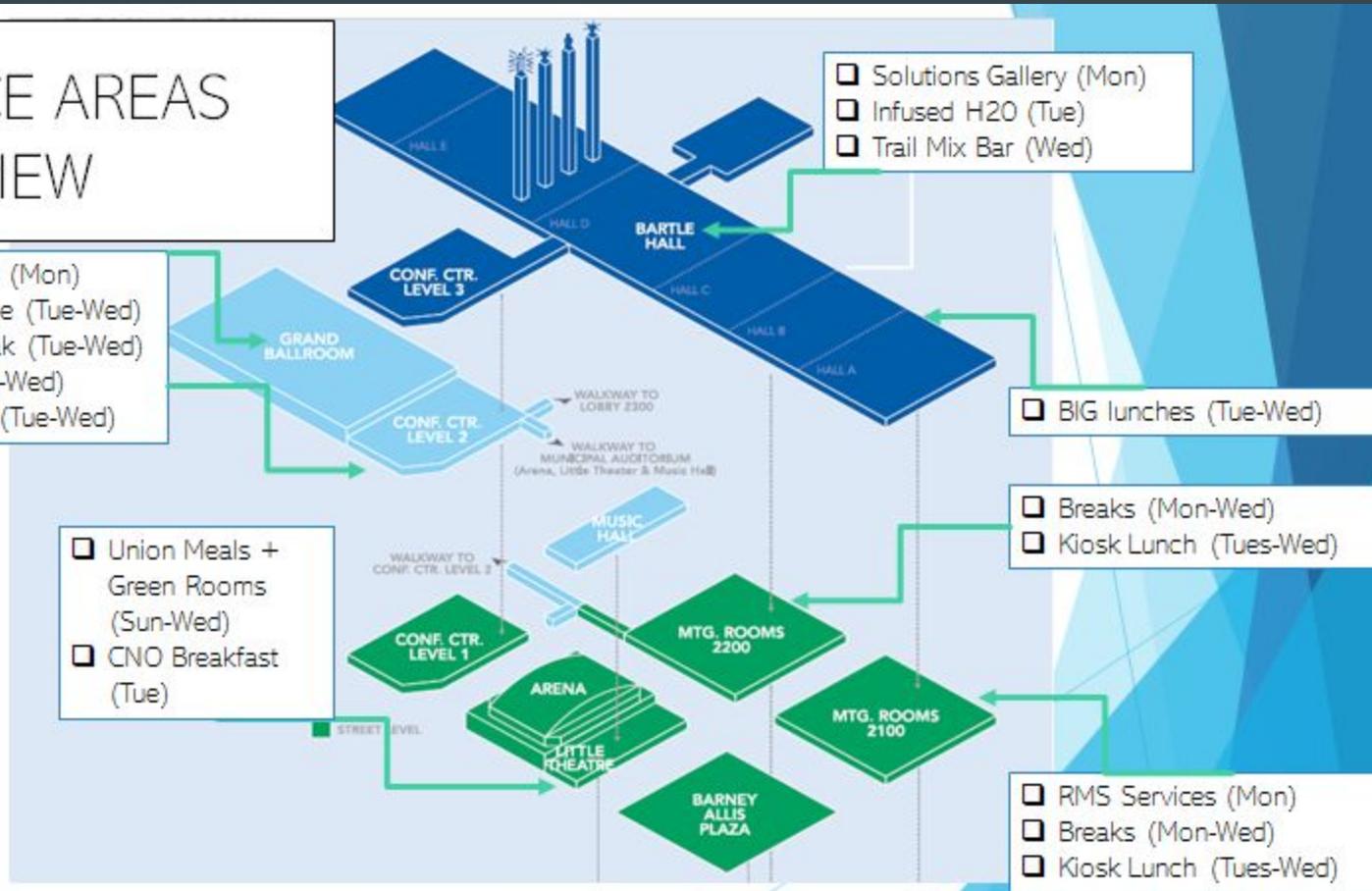
- ☐ Union Meals + Green Rooms (Sun-Wed)
- ☐ CNO Breakfast (Tue)

- ☐ Solutions Gallery (Mon)
- ☐ Infused H2O (Tue)
- ☐ Trail Mix Bar (Wed)

- ☐ BIG lunches (Tue-Wed)

- ☐ Breaks (Mon-Wed)
- ☐ Kiosk Lunch (Tues-Wed)

- ☐ RMS Services (Mon)
- ☐ Breaks (Mon-Wed)
- ☐ Kiosk Lunch (Tues-Wed)



IMPORTANT INFORMATION TO KNOW

Cerner Health Conference is one of the leading health conferences around the world. People fly in from all over the globe to attend. We are proud to have you participate with us in serving this important client! Please always remember to be professional and ask for help if you need it.

- ❑ All employees are to check in at the assigned areas per service. This is how everyone is clocked in and out, so you MUST sign in! You will receive your name tag and assignment at that time.
- ❑ Be prepared. Running out of food or poor service = failure.
- ❑ No cell phones and no cameras on the floor. No exceptions.
- ❑ Lots of new technology will be on premise. Do not touch or steal. Any theft attempts will result in a call to the police.
- ❑ Keep the floor clean! Bus everything as quickly as possible.
- ❑ Cerner floor managers will be overseeing food service. If they ask you for something – do it.
- ❑ Taking care of the guests is of the utmost importance. The answer is NOT NO! Find a way to meet their needs and ask for help if you don't know the answer.
- ❑ There are many people from different backgrounds with different dietary needs. Look to the menu cards on each station for direction if asked. All food signs are labeled with Gluten Free (GF), Dairy Free (DF), Vegetarian, and Vegan.

STAFF REQUIRED UNIFORM



Black Button-Down Shirt
Black Tie
Black Slacks
Black Belt
Black Shoes
Black Socks

A clean and maintained uniform is required, so look your best!

- No rolled-up sleeves
- No Winkled or dirty clothing
- Hair must be pulled back longer than shoulder length
- Do not smell like smoke or be too heavily perfumed
- Have a proper shirt for wearing a tie.

Failure to comply with these items will result in the staff member being sent home.

MANAGER + LEAD UNIFORM



Business Appropriate – No Jeans.

Logo shirt is preferred. (If you do not have a logo shirt, a name tag is required.)

Clean, pressed clothes.

Female Staff – Appropriate skirt lengths & necklines.

Comfortable, professional shoes recommended.

PARKING MAP - [REDACTED] ARENA
LOT B ONLY!



Shuttle Schedule

Sun – NO Shuttle!

Mon

6a-2p – NO Shuttle!

2p – Midnight (or later if needed)

Tue

6:45a-5p

Wed

6:45a-5p

Thurs – NO Shuttle!

Note:

Thurs 10/3-Sun 10/6 [REDACTED]

staff will have parking passes to access the dock and/or street for parking. You must have your parking voucher in your windshield to avoid being asked to move.

ORGANIZATIONAL CHART

ks – Overall Event Manager – Cell: 913.488.2660
k – General Manager – Cell: 816.210.5376
b – Event Producer – Cell: 785.477.1933
- Break Services Manager – Cell: 816.944.7946
v – Dock + Logistics – Cell: 816.721.4208
CPC Services Lead – Cell: 816.315.1087
– RMS Services Lead – Cell: 619.865.8066
lobal Lounge + Green Rooms Lead – Cell: 816.419.2154
sseau– Linen Sets + Water Bubblers – Cell: 816.673.0510

STAFF CHECK IN AREAS BY DAY

All employees are to check in at the assigned areas listed below.
This is how everyone is clocked in and out, so you **MUST** sign in!
You will receive your name tag and assignment at that time.

MONDAY

Breaks – Ballroom Dock – Lead: Nolan
CPC – Ballroom Dock – Lead: Phil
RMS – 2100 Block – Lead: Victor
Solutions Gallery – West Dock – Check In: Rylee

TUESDAY

Breaks – Ballroom Dock – Lead: Nolan
CNO Breakfast – Little Theatre – Lead: Victor
Lunch Service – North Dock – Check In: Rylee

WEDNESDAY

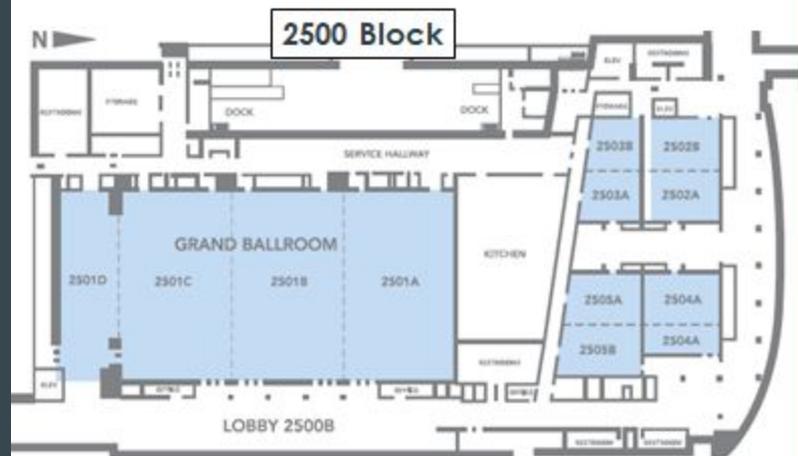
Breaks – Ballroom Dock – Lead: Nolan
Lunch Service – North Dock – Check In: Rylee

CPC + RMS Services

- ❑ The services with these initials in their title are higher end services. The guests are comprised of physicians, researchers, nurses, etc. They are often being "hosted" by a Cerner associate.
- ❑ All buffets, snacks, and drink stations on these services must have a nicer touch and not appear cheap or sloppy in any way. Please make careful attention to your stations.
- ❑ There are many guests with dietary needs, specifically Halal, Kosher, and Gluten Free.
- ❑ Halal and Kosher guests will have special meals ordered from outside the company and their meal **will be labeled with their name**. Once a guest requests their special meal from a buffet attendant, choose the meal with their name on it and serve the guest accordingly.
- ❑ Gluten-free, Vegetarian, and Vegan should all be able to eat off the buffets. All food signs will be labeled.

CPC – 2500

Lead Crew: Phil S, Matt, Eric



2100 Block



RMS – 2100

Lead Crew: Victor, Roberto, Amy

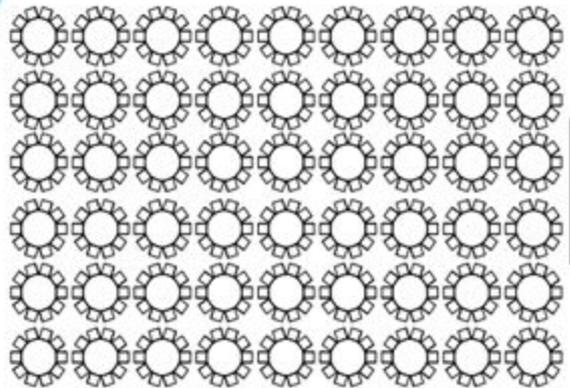
CPC Layout

Additional CPC seating
16 Rounds
10 chairs ea

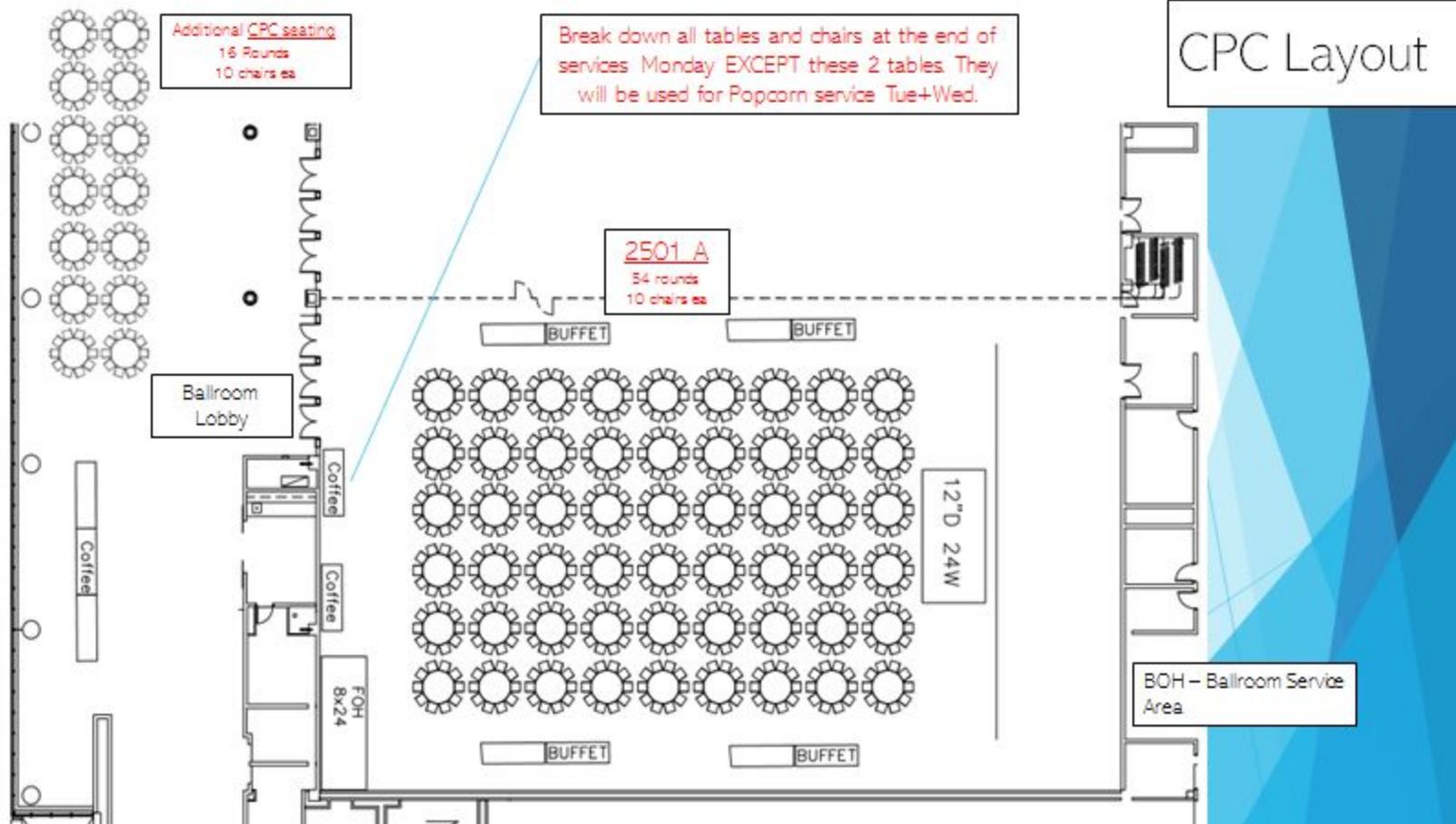
Break down all tables and chairs at the end of services Monday EXCEPT these 2 tables. They will be used for Popcorn service Tue+Wed.

2501 A
54 rounds
10 chairs ea

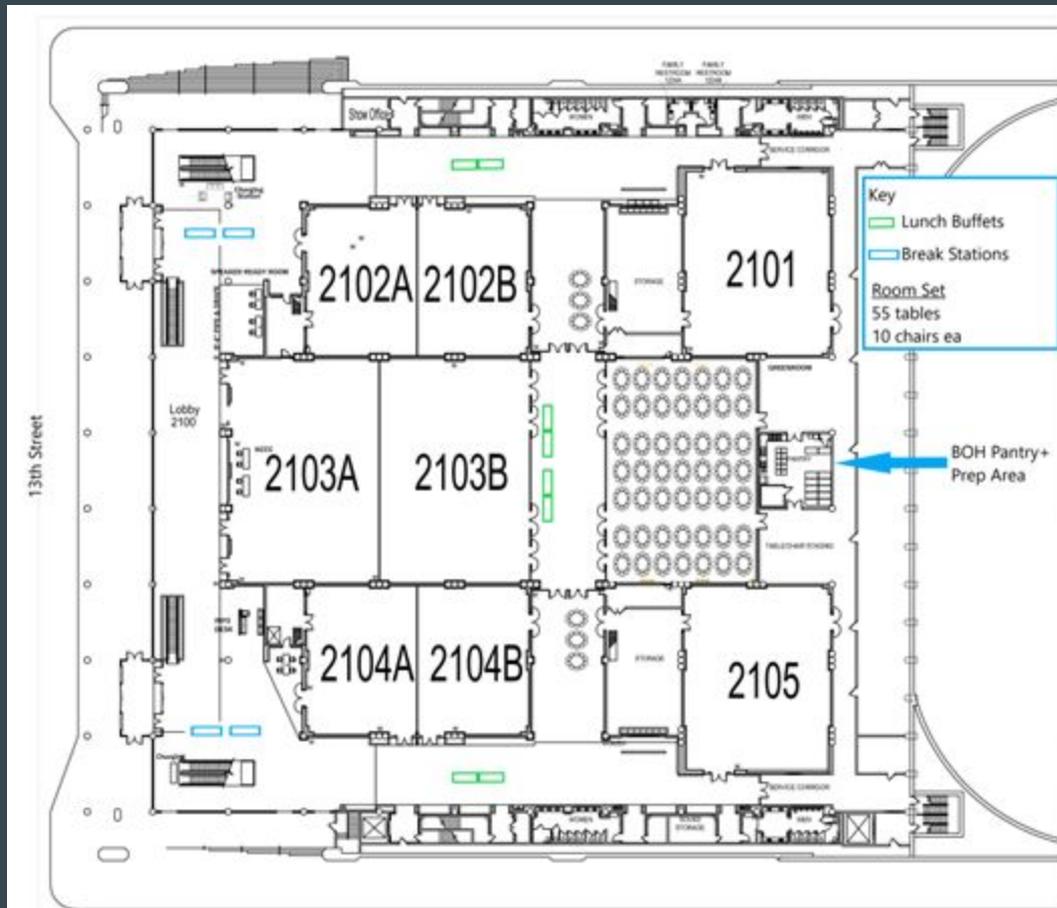
Ballroom Lobby



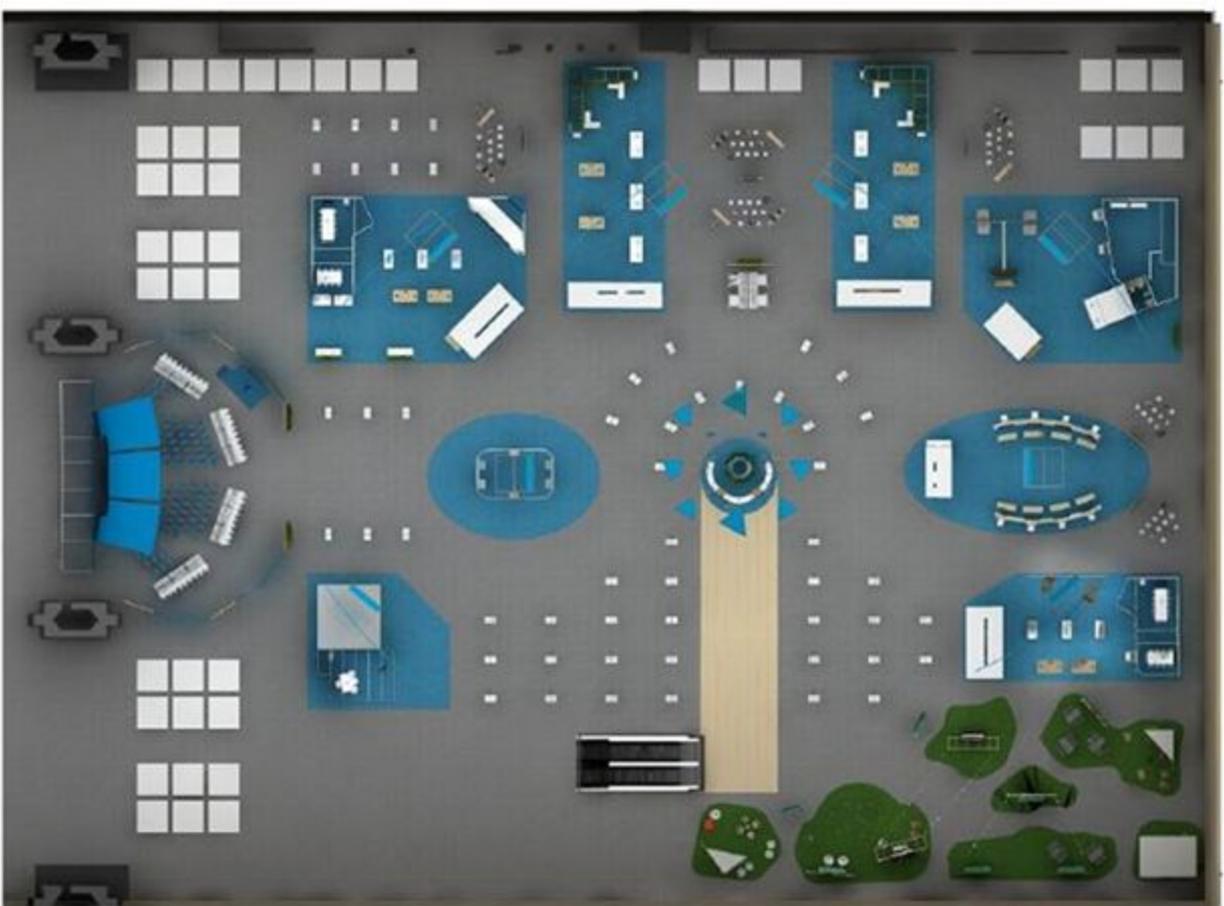
BOH - Ballroom Service Area



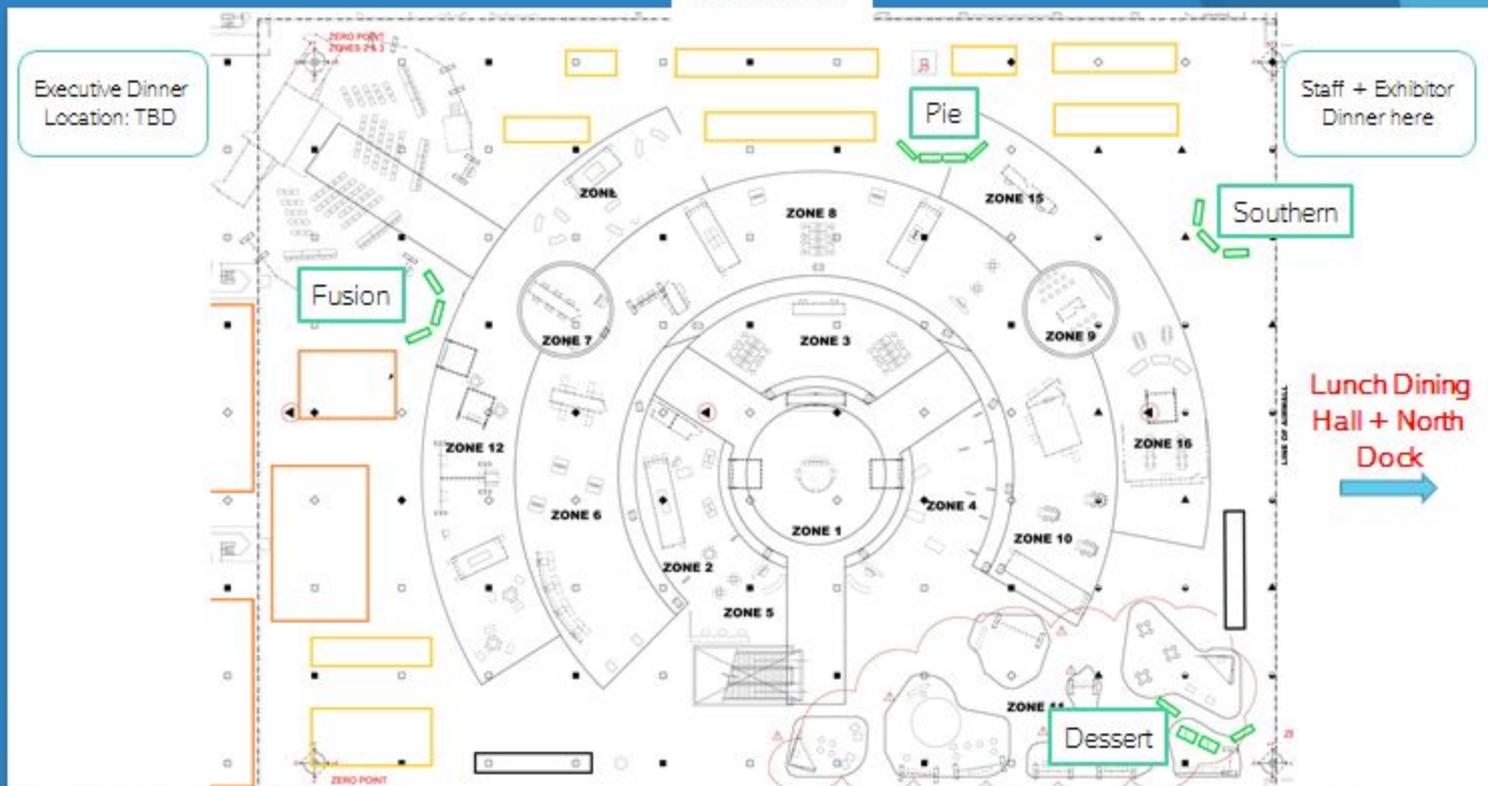
RMS Layout



SOLUTIONS FLOOR



West Dock



Solutions Floor

FUSION

Fusion

Ahi Poke Bowl

Layered Jasmine Rice | Tuna Tartare | Shoyu Sauce | Diced Avocado | Crunchy Chili-Garlic Sauce | Crispy Rice Balls | Ginger-Sesame Aioli

Chilaquiles (GF)

Tortilla Strips | Green Chile Shredded Chicken | Scrambled Egg | Avocado | Cotija Cheese | Authentic Crema | Pico Garnish | Served in Individual Bowls

**Send extra sauce to top dish with on dish-up*

Beef Yakatori (GF) - presented on indoor flat top grill

Beef Yakatori | Togarashi Aioli | Sriracha Salt | ***Use Gluten-Free Soy Sauce!** | Served with Edamame Fried Rice

Edamame Fried Rice (V. GF)

***Use Gluten Free Soy Sauce** | Served individually | Topped with Yakatori | Half left plain for vegetarians

Pork Belly Home Fries (GF)

Crispy Seasoned Potatoes | Roasted Pork Belly | Pickled Peppers | Cilantro | Asian Fish Sauce Vinaigrette | Sesame-Ginger Aioli Drizzle | Shaved Radish Garnish

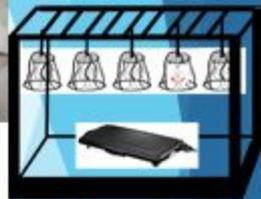
KEY STAFF

FOH Mgr: Karla Acord

FOH Lead: Edith A + Arianny

FOH Run:

BOH Lead: Chef Michelle + Jose M



PIE

Pie Station

Mini Mushroom-Thyme Pot Pie (Vegetarian)

Pastry Shell | Wild Mushroom Bechamel | Carrot | Peas | Pearl Onion | Thyme

Shepard's Pie

Braised Beef | Red Wine-Tomato Gravy | Mushroom | Carrot | Pearl Onion | Foil Ramekin | Piped Mashed Potatoes

Medi Pizza Pie (Vegetarian)

Flatbread Crust | Parmesan Spinach Artichoke sauce | Sweet Mini Pepper Rings | Black Olives | Purple Cauliflower
**cut in zig-zags to mimic pizza wedges*



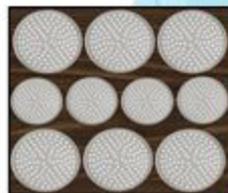
KEY STAFF

FOH Mgr: Emily Rempel

FOH Lead: Chris J + Kim

FOH Run: Kyle + Hunter

BOH Lead: Dan R + Abby



SOUTHERN

Southern Station

Popcorn Jambalya - served in individual cups

Shrimp | Chicken | Andouille | Rice | Spiced Popcorn Garnish |
Bottles of various Hot Sauces for guests to add as desired

Southern Picnic

Crispy Chicken Strip | Jalapeno Cheddar Cornbread Mini Waffle |
House-made Honey Mustard

Paired with:

Crunchy Brussel Sprout Apple "Slaw" - served individual cups nestled inside basket

Shredded Brussel Sprout | Green Apple | Fennel | Jicama |
Matchstick Carrot | Vinegar-based Dressing

Served in:

Mini Chipboard Basket | Black & White Checker Dell Paper

Crunchy Brussel Sprout Apple "Slaw" - individual cups for easy service

Shredded Brussel Sprout | Green Apple | Fennel | Jicama |
Matchstick Carrot | Vinegar-based Dressing

*Served in individual cups and put into Picnic Basket

PLUS

500 portions served individually for guests that want salad only

Savory Sweet Potato Pie (Vegan)

Sweet Potato | Olive Oil | Rosemary+Thyme | Walnut Umami (Porcini
Powder) Streusel Topping | Cranberry Compote Garnish

*Served in white square bowl



KEY STAFF

FOH Mgr: Philip Wilson

FOH Lead: Edith A

FOH Run: CC Crew

BOH Lead: Jeff Snow +
Crew



DESSERTS

Dessert Station

Hot Chocolate Pot du Creme

Hot Chocolate Custard | Square Homemade Toasted Marshmallow | Chocolate Dipped Chocolate Edible Spoon

Peanut Butter+Jelly Bar

Peanut Butter Shortbread Crust | Peanut Butter Blondie | Grape Jelly Ribbons | Peanut Chunks

Pumpkin Blondie with Liquid Cheesecake

Pumpkin Blondie Bar | "Liquid" Cheesecake Spread | Cornflake Crunch

KEY STAFF

FOH Mgr: Samantha Miller

FOH Lead: Phyllis

FOH Run: Jordan + Angelica

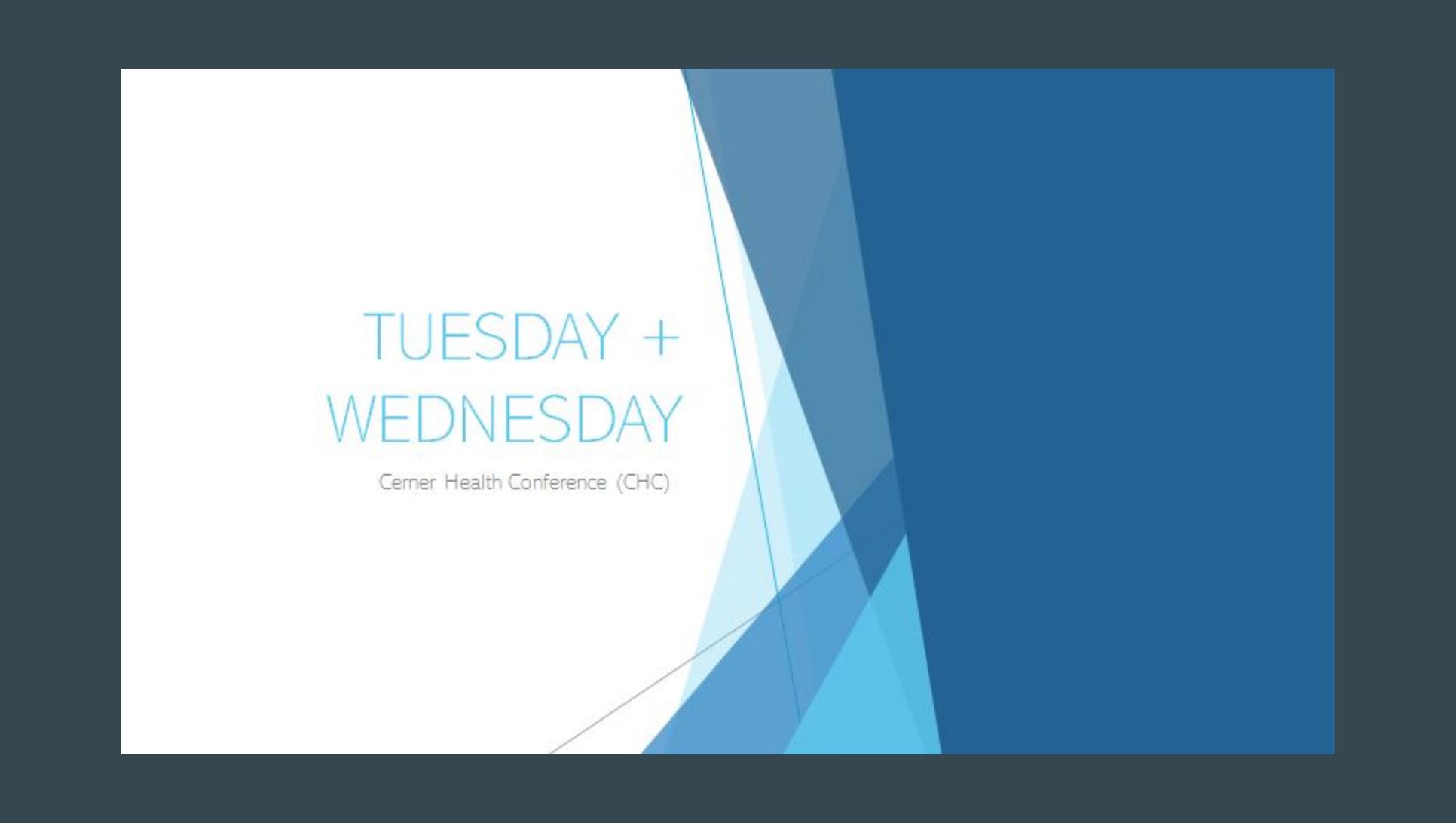
BOH Lead: Derek C + Luz



Served in tiny cups and displayed on 2 rolling walls. Walls should flank each side of the counter tops in HealthE Park.



Served on the existing countertops in HealthE Park – using platters and lots of elevation.



TUESDAY + WEDNESDAY

Cerner Health Conference (CHC)

(big) ASSOCIATE LUNCHES – DURING SERVICE

▶ Guest Flow

- ❑ All guests will come in at one entrance and be funneled to the center aisle.
- ❑ A "human wall" will block all other sections to force guests towards the back. As those sections fill up, we will work our way to the front of the room, opening the remaining sections when called.
- ❑ Traffic handlers will have signs that will direct this service.

▶ Specialty Meals

- ❑ Gluten-free, Vegetarian, and Vegan should all be able to eat off the buffets. All food signs will be labeled.
- ❑ Halal and Kosher guests will have special meals ordered from outside the company. These guests will be directed to the Specialty Meal area labeled on the attached layout.

▶ Tables

- ❑ Servers should have all tables set with 1-2 bottles of water.

▶ Bussing

- ❑ Buss ALL items to a tray jack and oval tray in your section. **NO** bus tubs on the floor!
- ❑ All bussed items are then taken to your assigned BOH area.
- ❑ Servers **MUST** separate the forks and knives into separate bins. Plates are scraped and put back into crates.
- ❑ Bussing needs to happen quickly and efficiently so we can get them shipped out, cleaned, and returned the same afternoon.

(big) ASSOCIATE LUNCHES – FOH CHECKLIST

TUESDAY SERVER SIDE WORK (AFTER LUNCH SERVICE)

- Check all tables/chairs/surrounding floor and clean up any spilled food, empty water bottles, fallen napkins, etc.
- Replace any soiled linens
- Roll 72 rollups for your section
- 12 bottles of water per table

FOH CAPTAINS are responsible for making sure this is done and their sections are 100% ready to serve on Wednesday. No one is to check out until the list is complete. Anyone who leaves before their tasks are finished will forfeit pay.

WEDNESDAY SERVER SIDE WORK (BEFORE LUNCH SERVICE)

- Finish any tables sets or roll-ups (if necessary)
- After service – Break down all linens, tables, and chairs in your section to the appropriate racks/carts provided.
- Make sure linens are bagged BY COLOR in the linen bags provided (blue, green, white, and black specifically)

FOH CAPTAINS are responsible for making sure this is done and their sections are 100% cleared. No one is to check out until the list is complete. Anyone who leaves before their tasks are finished will forfeit pay.

(big) ASSOCIATE LUNCHES – BOH CHECK LIST

GENERAL TO-DO LIST

- ❑ Make sure all buffets are completely set & ready for service. Call back anything missing!
 - ❑ Do you have Sternos? Water pans? Tongs, spoons, utensils? Food signs? Clean buffet linens?
- ❑ During service, running out of food = failure! If you run into trouble, call for help!
- ❑ Bussing – make SURE the plates, utensils, and napkins are getting bussed, crated, wrapped, and shipped out all during service once the tubs are full!
- ❑ Send back trays, serving utensils, etc in an organized manner so they can be cleaned and flipped back to you quickly for Wednesday

TUESDAY CHECK-OUT LIST

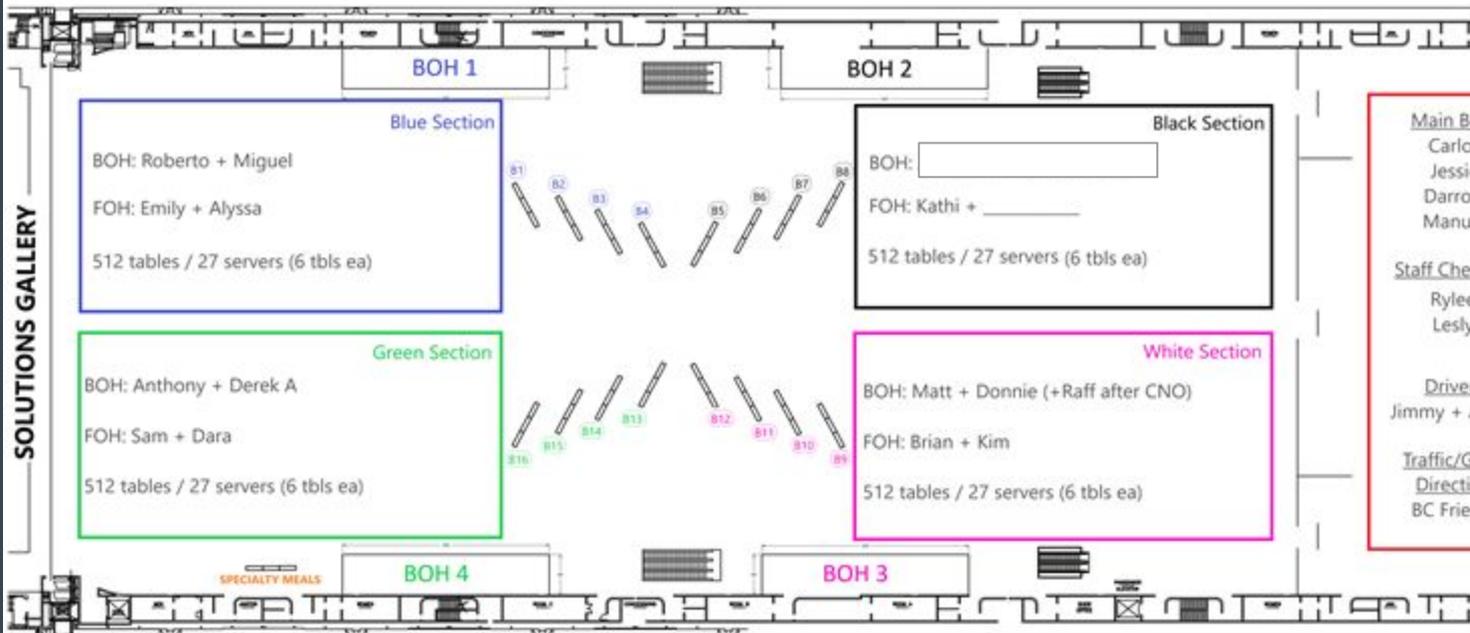
- ❑ Replace buffet linens if needed.
- ❑ Wipe down chafers and food sign holders
- ❑ Replace food signs for Weds menu
- ❑ Replace all sternos, tongs, etc for Wednesday service

WEDNESDAY CHECK-OUT LIST

- ❑ Make sure all catering equipment is completely cleared out of Bartle
- ❑ Make sure linens are bagged BY COLOR in the linen bags provided (blue, green, white, and black specifically)
- ❑ Keep all equipment you are sending back organized and grouped together. The weekend ahead is very busy too!

WEST DOCK

Section Assignments



Main BOH
Carlos
Jessie
Darrow
Manuel

Staff Check In:
Rylee
Lesly

Drivers:
Jimmy + Austin

Traffic/Guest Direction:
BC Friends

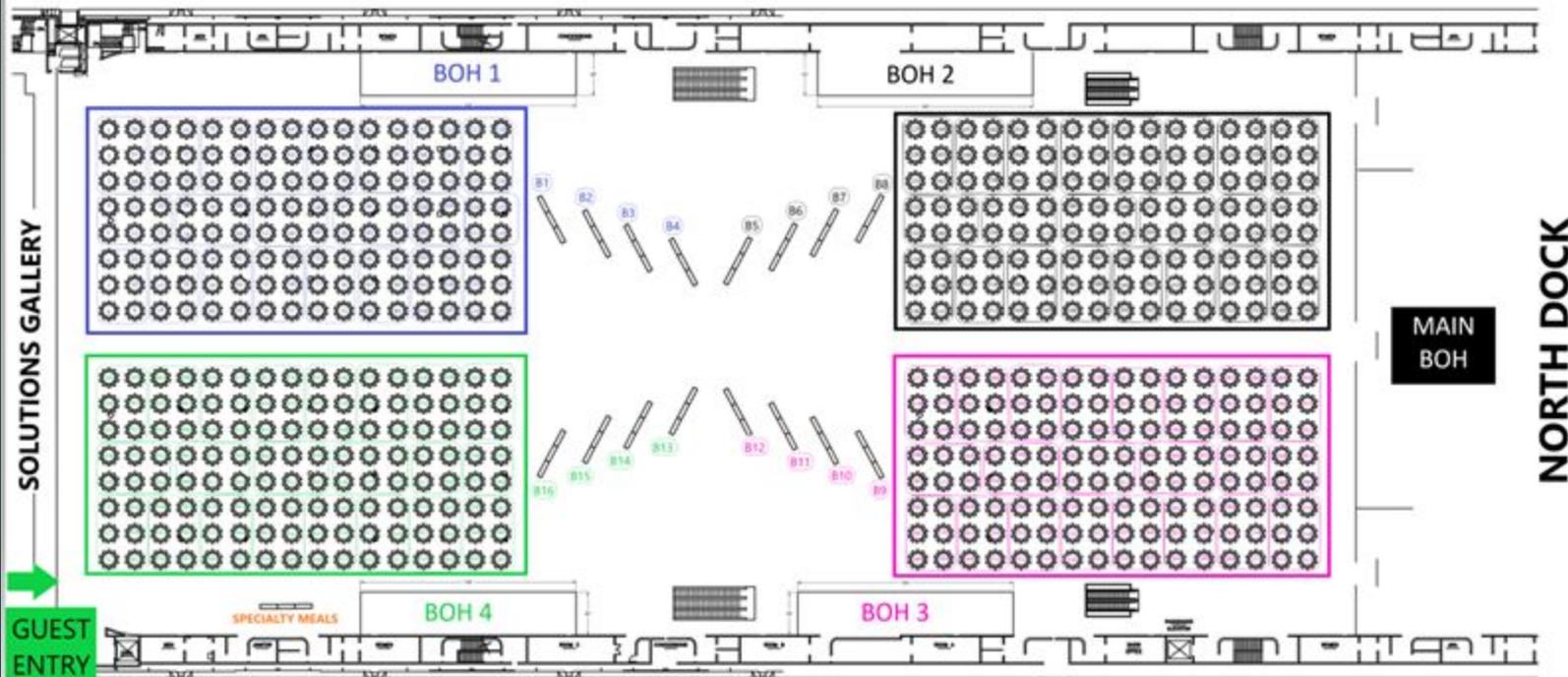
NORTH DOCK

Specialty Meals
Mel + Bobbie

Cerner CHC Associate Lunch - Tue 10/8 & Wed 10/9

WEST DOCK

Server & Buffet Layout



Cerner CHC Associate Lunch - Tue 10/8 & Wed 10/9

✗ Represents the 'human wall'. Servers will physically block guests from going into the first 2 seating sections and the first 12 buffets to direct them toward open seating and first opened buffets.

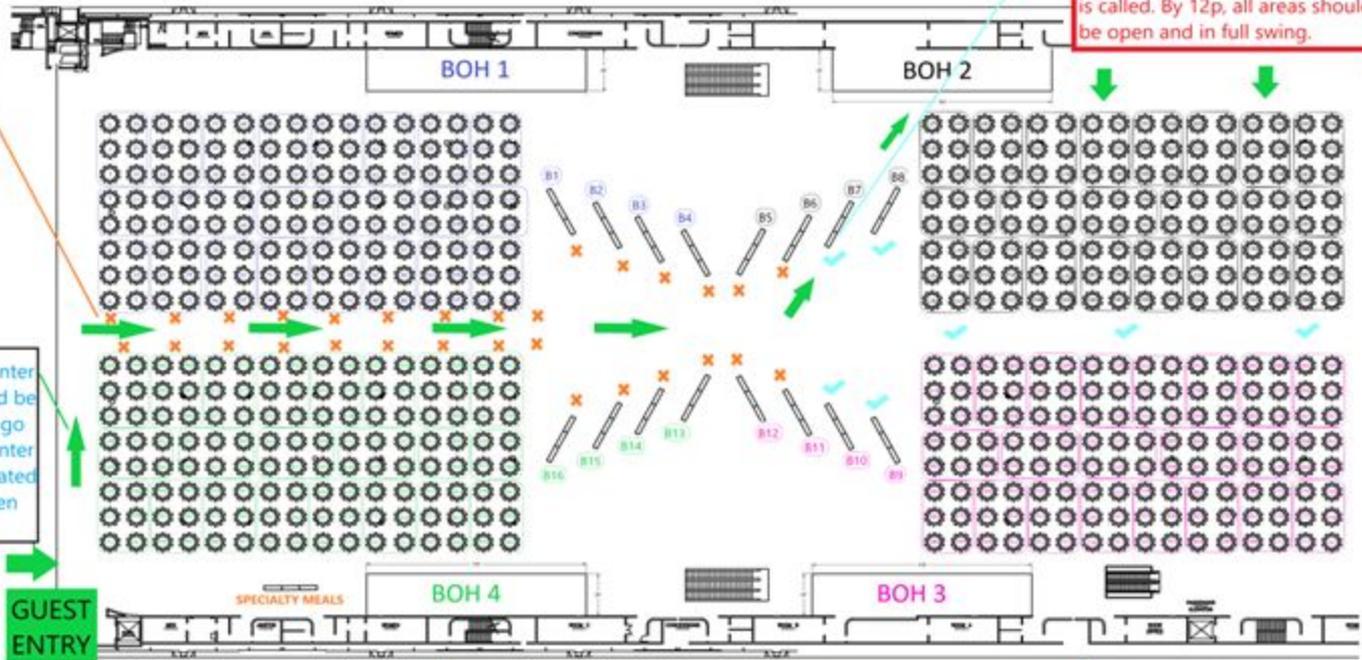
Path of Guest & Service Plan

✓ Represents the first open buffets and seating sections

All remaining buffets/seating will be opened when an audible is called. By 12p, all areas should be open and in full swing.

Guests will enter the room and be directed to go down the center aisle as indicated by the green arrows

GUEST ENTRY



Cerner CHC Associate Lunch - Tue 10/8 & Wed 10/9

Tuesday + Wednesday

- Kiosk 'fast casual' lunches
- Break services
- Auxiliary services

KIOSK LUNCHES – INFO + CHECK LIST

GENERAL INFORMATION

- ❑ These services are meant to give a lunch option to attendees with a tight schedule, that would not have time to go to lunch in the main dining hall.
- ❑ Each location should move quickly and efficiently, similar to an indoor food truck.
- ❑ Each location will be prepped with an exact number of servings for the day. Once it is out, it is out.
- ❑ Once your location is out of food, shut down your line and remove the station to BOH ASAP! Kiosks are NOT to be left out for any reason.
- ❑ The client understands we will not be able to shuttle food between locations. Any guests that miss the kiosk service can go to the main dining hall, or seek out a food truck which should be around 13th street.
- ❑ Since guests will have choices, there will not be dietary accommodations made beyond what the menu is offering. There should be options for vegetarians and gluten sensitives on the existing menu.

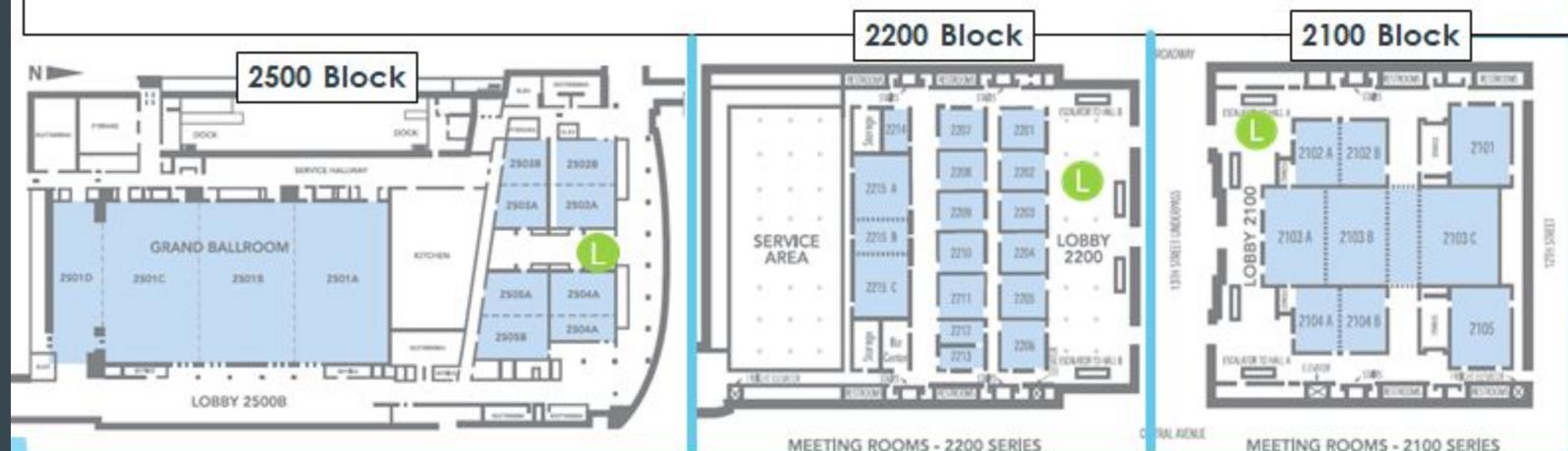
TUESDAY – BYO Bagged Lunch

- ❑ Guests will grab a brown paper sack and work their way down a buffet line, selecting their bagged lunch options.
- ❑ All items should be individually and neatly wrapped and labeled.
- ❑ Once an item is out, remove the tray/basket/etc and sign from the line immediately.

WEDNESDAY – Burrito Bowls

- ❑ Guests will make their way down the line, selecting the items they want in their bowl, just like the popular fast-casual chain restaurant.
- ❑ One caterer will add the rice/beans/protein – then a 2nd caterer will add the cold toppings.
- ❑ They will then hand the bowl to the client with optional lids and bags available for them to grab.
- ❑ Chips, salsa, and additional toppings will be pre-packaged and set out on racks for guests to grab and go.

KIOSK LUNCH LOCATIONS - TUESDAY + WEDNESDAY



2500 Crew

MOD: Haley
Crew: Jose, Kyle, Luz+ 4

2200 Crew

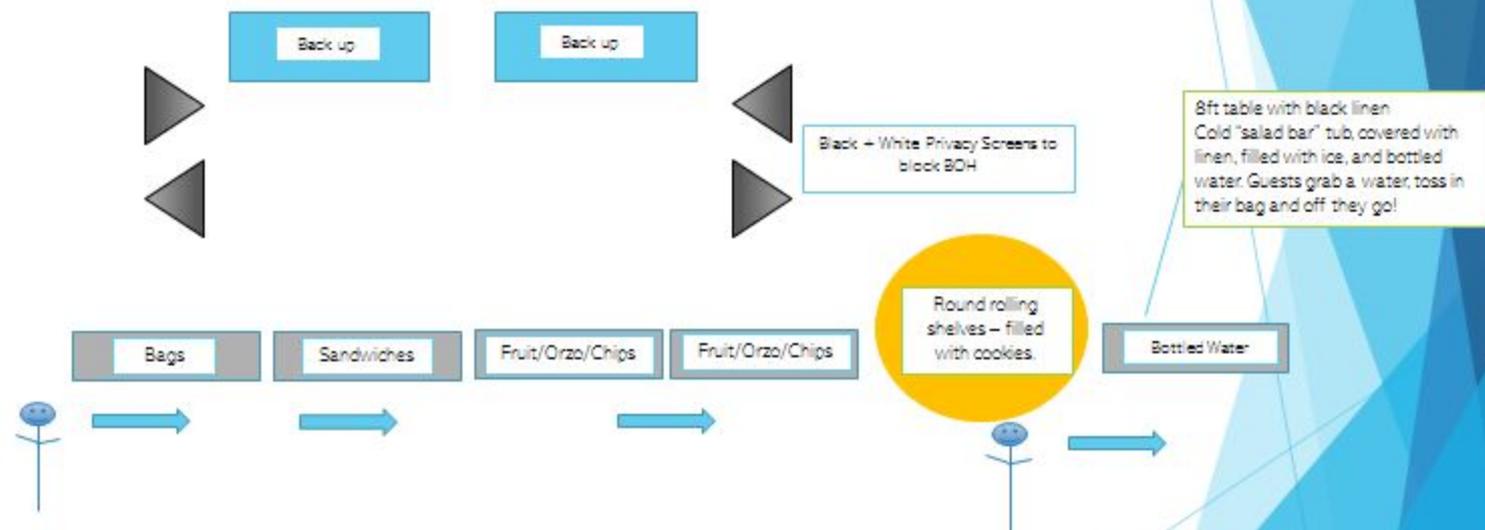
MOD: Karla
Crew: Phil S, Eric, Lori, Blaine + 4

2100 Crew

MOD: Phillip W
Crew: Vernon, Becca, Derek C + 3

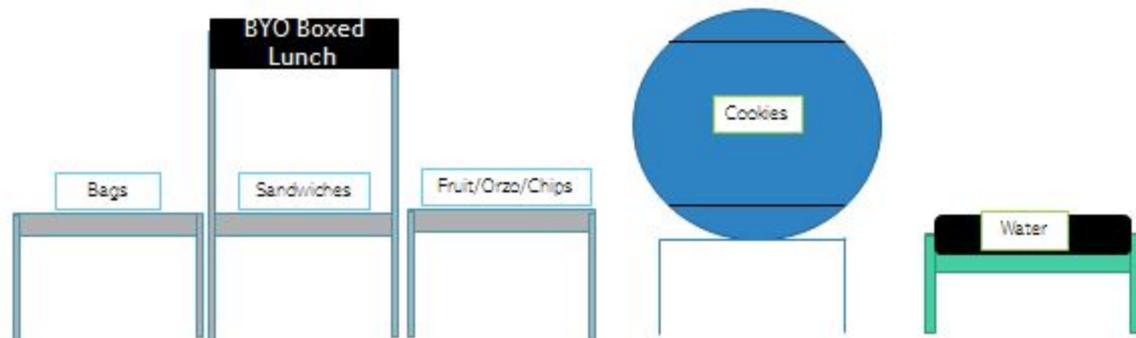
KIOSK – TUESDAY – BYO BOXED LUNCH

Line Layout



Guests grab what they like, working their way down the line, toss in their bag, and go.

KIOSK – TUESDAY – BYO BOXED LUNCH Line Layout

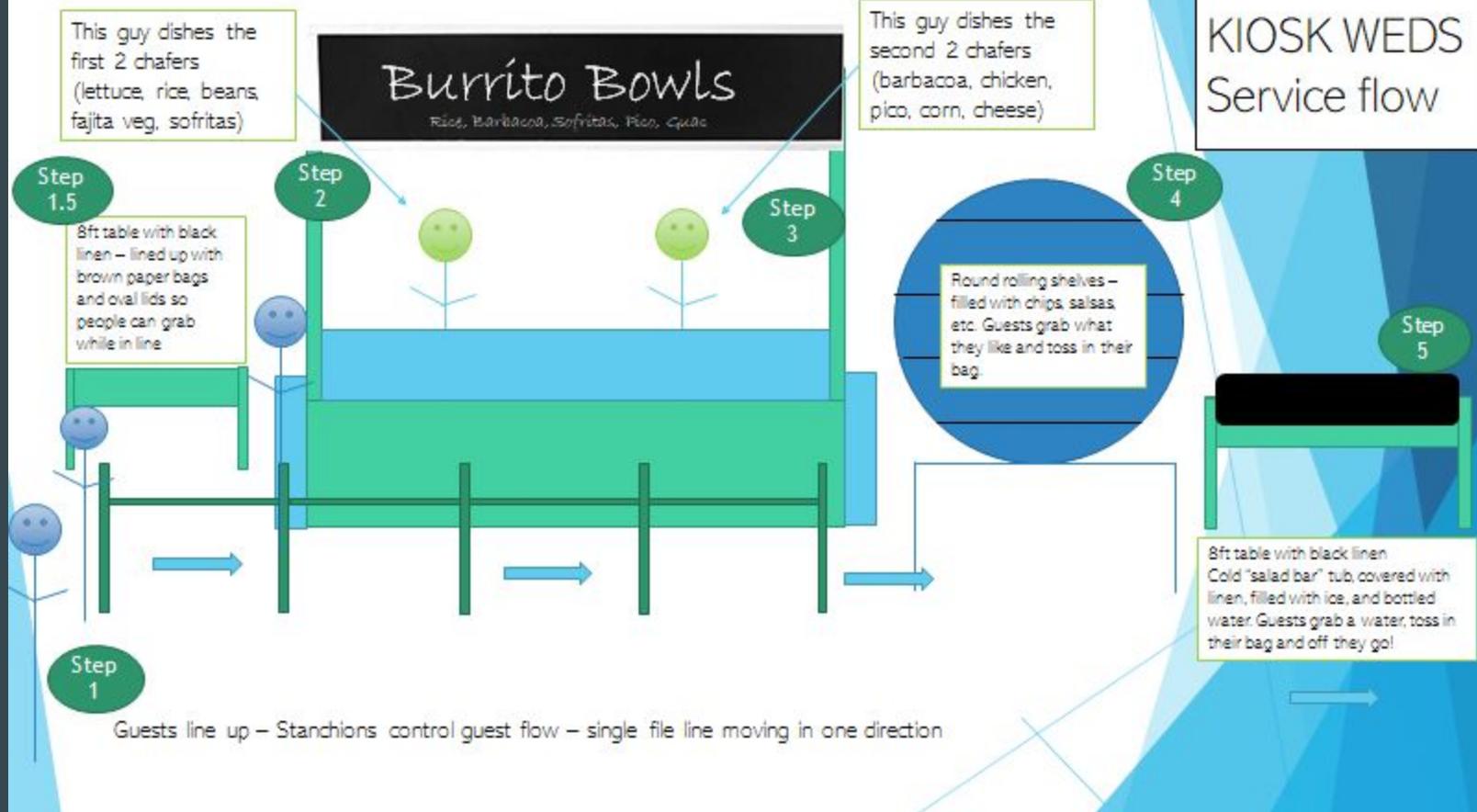


- 2 – Wood Rolling Tables + 8ft w/black linens as needed
- 1 – set of pipes clamped to table with header sign
- 1 – set of rolling shelves

2200 ONLY WILL USE THE
TWO CUSTOM WOOD KIOSKS!
+ 8ft w/black linens as needed
+ 2 header signs (1 ea)
+ 1 set of rolling shelves

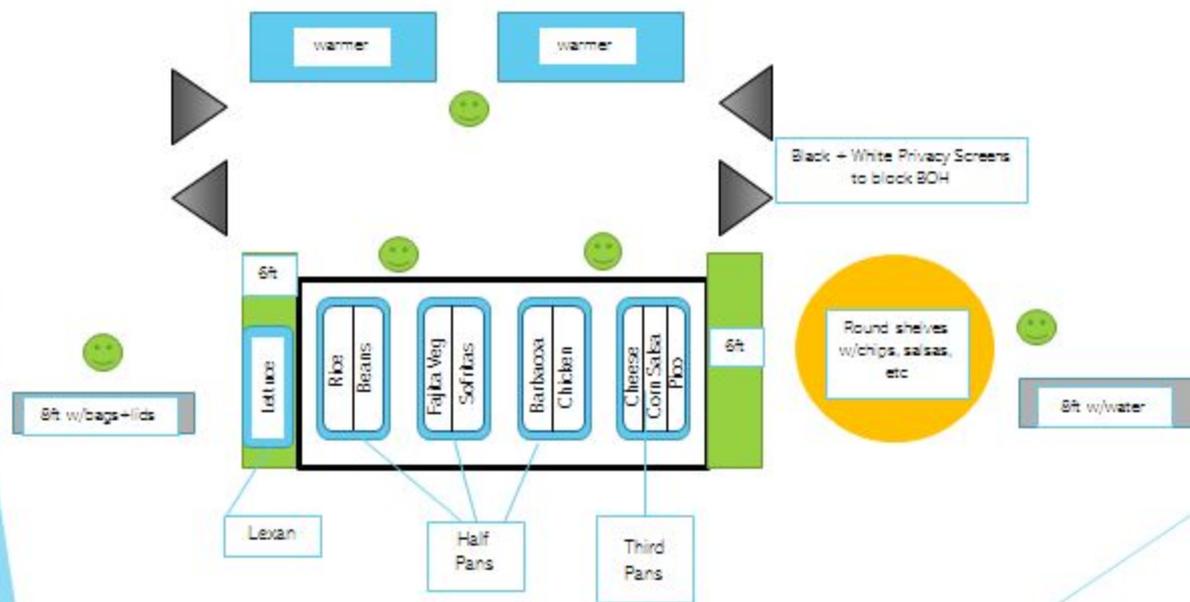


KIOSK WEDS Service flow



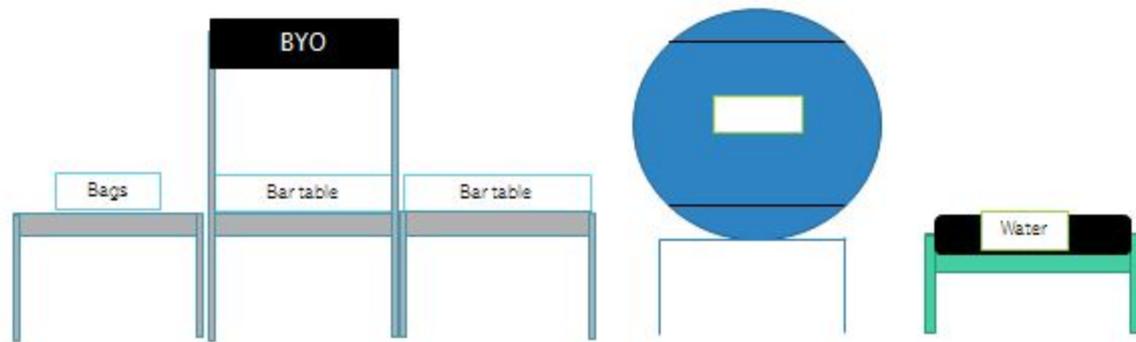
KIOSK – WEDNESDAY – BYO BURRITO BOWL

Line Layout



KIOSK – WEDNESDAY – BYO BURRITO BOWL

Line Layout



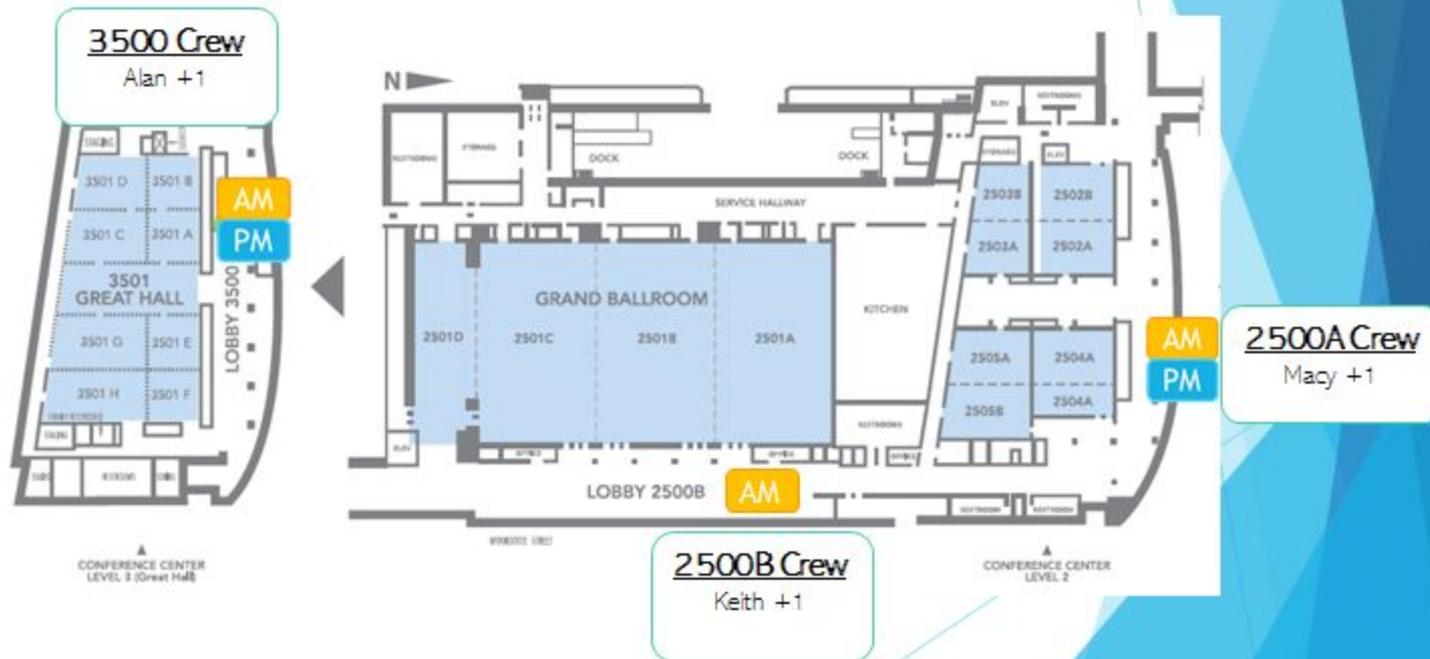
- 2 – Wood Rolling Tables + 8ft w/black linens as needed
- 1 – set of pipes clamped to table with header sign
- 1 – set of rolling shelves

***same as Tuesday, but ADD a bar table to the top to create a “service counter”**

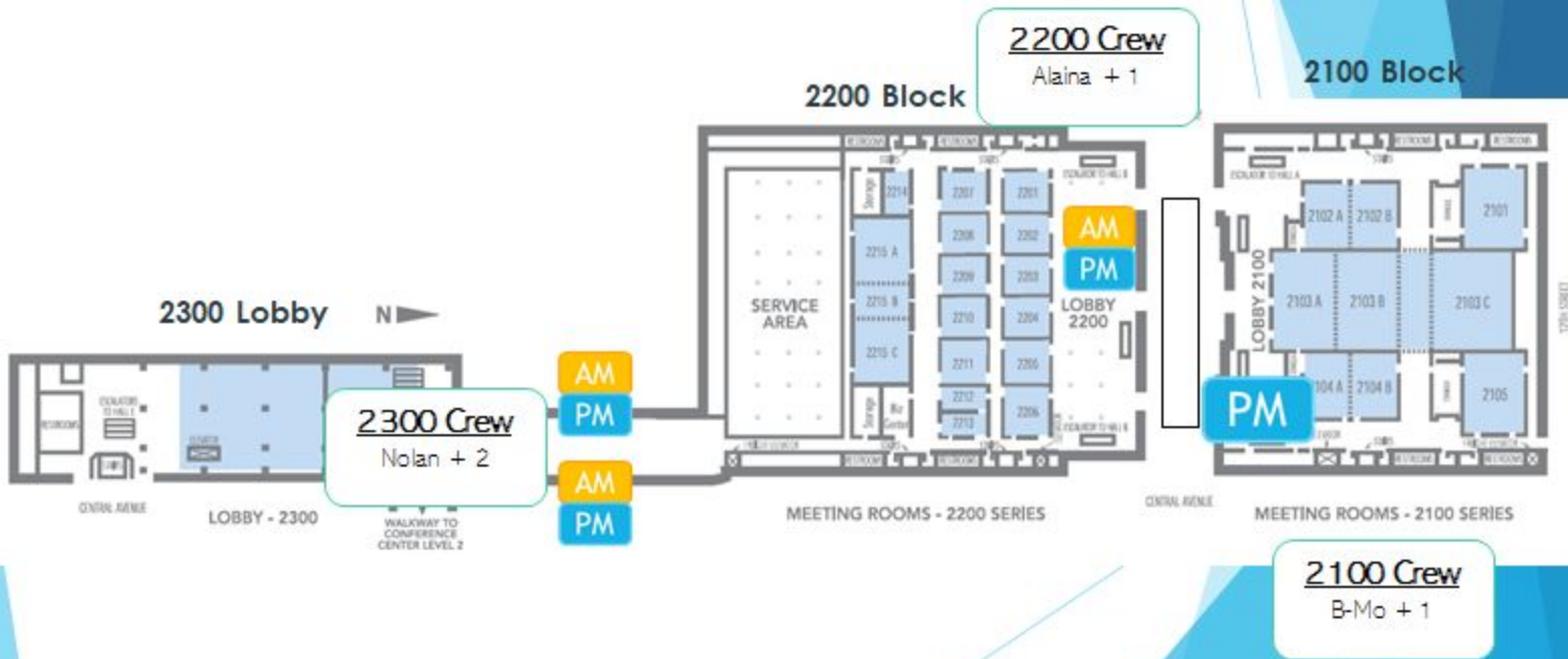
- 2200 ONLY WILL USE THE TWO CUSTOM WOOD KIOSKS!
- + 8ft w/black linens as needed
- + 2 header signs (1 ea)
- + 1 set of rolling shelves



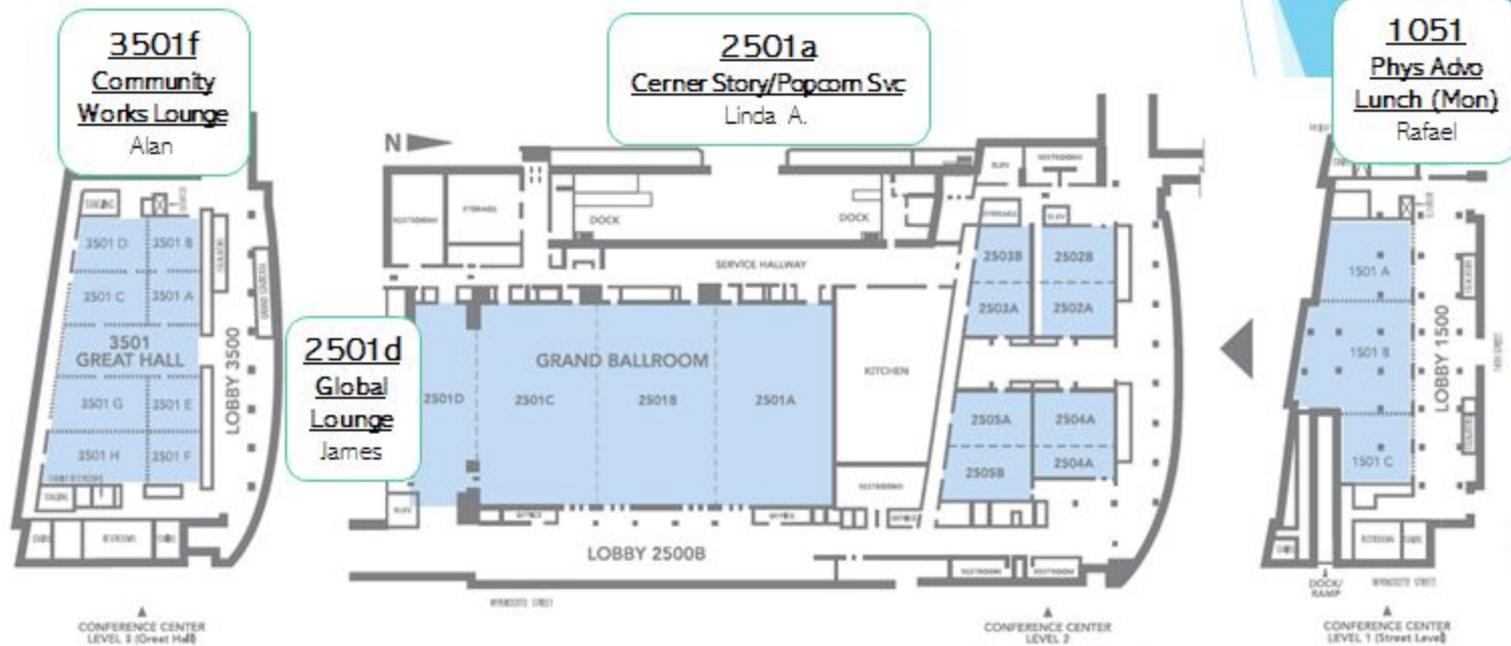
BREAK LOCATIONS – TUESDAY + WEDNESDAY



BREAK LOCATIONS (cont.) – TUESDAY + WEDNESDAY



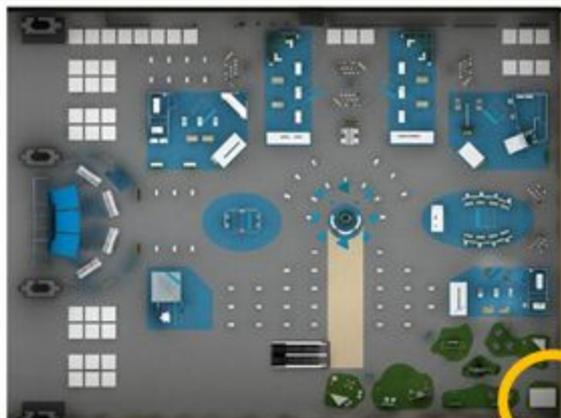
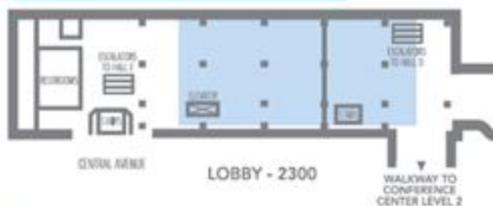
AUXILIARY SERVICES – TUESDAY + WEDNESDAY



AUXILIARY SERVICES – TUESDAY + WEDNESDAY

2300 Lobby
Speaker Ready Social Media +
Water Bubbler Service

James



Hall C – Solutions Floor
Infused Water + Trail Mix Bar

Kitty

*to be set on existing kitchen counters in HealthE Park area

