

SAN ANTONIO

HENRY B. GONZALEZ CONVENTION CENTER

EXHIBITOR PACK





WELCOME TO SAN ANTONIO

On behalf of The RK Culinary Group, we welcome you to the dynamic Henry B. González Convention Center and the amazing city of San Antonio. Prepare to discover an incredible diversity of contemporary attractions, historic landmarks and virtually non-stop entertainment— all matched by our equally amazing options for award-winning cuisine!

The RK Culinary Group, the largest privately held culinary group in San Antonio, represents the talents of our city's finest catering professionals with over 70 years of renowned experience. Our dedication to the most inspired selections, locally sourced whenever possible for authentic preparation and freshest flavor, matched by the highest standards of service make every event a success from start to finish.

Whatever your taste, event theme, or dietary requests, we have the perfect menu and ideal solutions to fit the occasion for any number of guests. Quality preparation, attention to every detail and presentation, and sensational cuisine has raised the bar for event dining that surpasses all others.

The distinguished professionals who comprise The RK Culinary Group understand what it takes to make great food—so please explore our extensive menu opportunities and let us know if you have any special needs or event considerations that require customized meal selections.

Our entire team is here to help and ensure your visit to the Henry B. González Convention Center is bold, bright, and the most beautiful experience on every level. We look forward to serving you soon!

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HENRY B. GONZALEZ CONVENTION CENTER
900 E. MARKET ST, SAN ANTONIO, TX 78205



THE RK CULINARY GROUP

EXHIBITOR SERVICES

FOOD AND BEVERAGE

P: 210-225-4535

E: TRODRIGUEZ@THERKGROUP.COM

EXPERIENCE: DÉCOR, FLORAL, ENTERTAINMENT,
FURNITURE RENTALS, OFFSITE CATERING

W: 210-225-4535 X 126

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E: AGOECKEL@THERKGROUP.COM

POLICIES AND PROCEDURES

EXCLUSIVITY

The RK Group is the exclusive caterer for the Henry B. Gonzalez Convention Center. No outside food and beverage will be allowed inside the building. All food and beverage must be purchased from us. If there is a service or item that you're looking for not listed on this menu, please email trodriguez@therkgroup.com or call 210-225-4535

DUE DATES AND LATE FEES

All orders are due 12 business days prior to the start of service. Orders placed after, will be charged a \$100.00 late fee.

Orders placed 6 business days prior to the start of service will be charged a \$200.00 late fee

Orders placed onsite will be charged a \$250.00 late fee.

Please note, some menu items may not be available for late orders.

PAYMENT

Full payment is due 7 business days prior to the start of service. We accept: Visa, Master Card, American Express, check, ACH, and credit card payments. A 4% credit card processing fee will be applied to your invoice. A credit card will be required and charged for all onsite orders and add ons. A final invoice and receipt will be sent at the conclusion of the show

SERVICE CHARGE AND SALES TAX

A 23% service charge will apply to all food and beverage charges. Current state and local sales taxes apply to all food, beverage, labor charges, equipment rentals and service charges are subject to applicable tax laws and regulations. The service charge is not distributed to the employees providing the service. You are free but not obligated to add or give a gratuity directly to your servers.

BAR SERVICE AND SECURITY

The Convention Center requires Off Duty SAPD for all alcohol functions, please contact 210 207-7020 to make arrangements. It is up to their discretion whether or not an officer will need to be present. Hiring an officer will be at your cost.

BRANDING

Exhibitors are permitted to use their own serving vessels, buckets, cups, napkins, bags, etc displaying their company logo. If you are planning to bring in branded coffee cups, we require that you also bring in your own branded coffee sleeves and lids.

ELECTRICITY

All electrical needs must be arranged through the show's electrician. This includes all machine rentals and water units. Electrical orders will be at your cost.

SAMPLING

Exhibitors may provide food samples of their individual brand name products (i.e Coca-Cola, Pace Picante Foods, etc.). It must be your own company product. All food and beverage samples must be given away and not sold. You must get approval from the Convention Center to cook on the show floor. A Fire Marshall may be required. You must comply with the following approved maximum food and beverage sample sizes:

Food Products Samples: Max 2 oz

Non-Alcoholic Samples: Max 4oz

Per TABC, all alcoholic beverages must be purchased through The RK Group. If you are wanting to sample your brand name alcoholic product, please contact us at 210-225-4535.

****OUTSIDE ALCOHOL PRODUCTS ARE PROHIBITED FROM ENTERING THE BUILDING****

Please email trodriguez@therkgroup.com to obtain a sampling permission form. Permission is required prior to the show.



À LA CARTE



BEVERAGES A LA CARTE

HOT BEVERAGES

HOUSE REGULAR COFFEE (Three Gallon Minimum)	\$80.00 GALLON
HOUSE DECAFFEINATED COFFEE (Three Gallon Minimum)	\$80.00 GALLON
HOUSE HOT HERBAL TEA (Three Gallon Minimum)	\$80.00 GALLON
HOT CHOCOLATE (Three Gallon Minimum)	\$80.00 GALLON
KEURIG MACHINE RENTAL Includes machine rental 72 K-Cups total, to include 24 each of the following flavors: Light Roast, Medium Roast, Dark Roast, French Vanilla, Caramel Vanilla Cream, Decaf, Includes Water for Machine (Power requirements: 1 each, 120volt/15amps/multistrip)	\$500.00 DAY
ADDITIONAL K-CUPS (24 CT)	\$100.00 CASE
<i>Service Comes with 8oz Coffee Cups, Lids, Napkins, Cream, Sugar, Sweet n' Low, Splenda, Equal, Cut Lemons and Stir Sticks</i>	
WHOLE MILK	\$15.00 GALLON
2% MILK	\$15.00 GALLON
ALMOND MILK	\$15.00 GALLON
Optional: Add an Attendant (4-hour Minimum)	\$50.00 HOUR
ESPRESSO MACHINE/BARISTA SERVICE - SEE PAGE 21	
STARBUCKS COFFEE CART - SEE PAGE 21	

COLD BEVERAGES

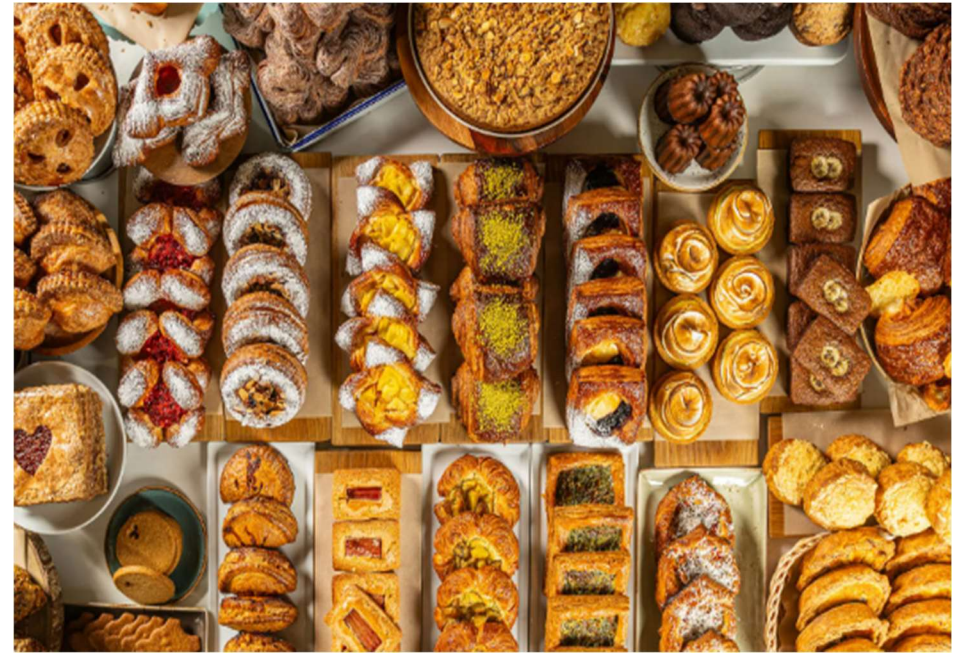
BOTTLED WATER (Minimum of 25)	\$5.00 EACH
ASSORTED PEPSI CANNED SODAS (Minimum of 25)	\$5.00 EACH
ASSORTED FRUIT JUICES (Minimum of 25)	\$5.25 EACH
WELLNESS SHOTS 2OZ (Ginger, Turmeric, Beety, Glow) (Minimum of 75)	\$8.00 EACH
GATORADE (Minimum of 25)	\$8.50 EACH
ENERGY DRINKS (Minimum of 25)	\$9.00 EACH
SPARKLING WATER (Minimum of 25)	\$5.50 EACH
STARBUCKS FRAPPUCCINO (Minimum of 25)	\$9.00 EACH
ICED TEA (Three Gallon Minimum)	\$59.00 GALLON
LEMONADE (Three Gallon Minimum)	\$59.00 GALLON
AQUA FRESCAS Choose: Mixed Berry, Horchata, Mixed Fruit, Guava (Three Gallon Minimum)	\$65.00 GALLON
FRUIT INFUSED WATER Choose: Prickly Pear, Watermelon Mint, Pineapple-Strawberry (Three Gallon Minimum)	\$65.00 GALLON
WATER UNIT	\$95.00 DAILY
5 GALLON SPRING WATER (CUPS INCLUDED) (Power requirements: 1 each, 120volt/15amps/multistrip)	\$45.00 EACH
10 LBS BAG OF ICE	\$15.00 EACH
BOWL OF ICE (Comes with scoop and cups)	\$25.00 DAILY
SMALL PEPSI REFRIGERATOR RENTAL (Power requirements: 1 each, 120volt/15amps/multistrip)	\$250.00 DAILY

BAKERY A LA CARTE

BREAKFAST BREADS

(Minimum of Three Dozen)

ASSORTED FRESH BAKED MUFFINS	\$56.00 DOZEN
ASSORTED BAGELS Cream cheese, Butter, Jelly	\$56.00 DOZEN
ASSORTED DANISH	\$56.00 DOZEN
ASSORTED CROISSANTS	\$60.00 DOZEN
ASSORTED SCONES	\$60.00 DOZEN
ASSORTED PASTRIES Cinnamon Rolls, Danish, Donuts	\$56.00 DOZEN



BAKED GOODS

(Minimum of Three Dozen)

ASSORTED MEXICAN TREATS	\$42.00 DOZEN
FRESH BAKED COOKIES	\$50.00 DOZEN
PECAN BROWNIES AND BLONDIES	\$56.00 DOZEN
ASSORTED CUPCAKES	\$57.00 DOZEN
CUSTOM LOGO SUGAR COOKIES (Minimum 6 dozen)	\$105.00 DOZEN
FULL SHEET CAKE Attendant Required	\$260.00 EACH \$200.00 EACH
ASSORTED MACAROONS	\$45.00 DOZEN
SPECIALTY DONUTS (Minimum 6 dozen)	\$65.00 DOZEN

SNACKS A LA CARTE

PACKAGED SNACKS

(Minimum of 25)

ASSORTED ENERGY BARS	\$4.00 EACH
INDIVIDUAL POPCORN BAGS	\$5.50 EACH
ASSORTED BAGS OF CHIPS	\$4.50 EACH
ASSORTED CANDY BARS	\$4.50 EACH
INDIVIDUAL POPCORN BAGS	\$5.50 EACH
YOGURT COVERED PRETZELS	\$7.00 EACH

HEALTHY CHOICE

(Minimum of 25)

ASSORTED WHOLE FRUIT	\$3.50 EACH
SEASONAL FRUIT DISPLAY	\$9.00 PERSON
FRUIT CUPS (LIME AND TAJIN)	\$9.00 EACH
INDIVIDUAL YOGURTS	\$4.50 EACH
INDIVIDUAL TRAIL MIX BAGS	\$8.00 EACH

PROTEIN SNACKS

(Minimum of 25)

PROTEIN BOX (BOILED EGG, CHEESE, TURKEY, NUTS)	\$11.00 EACH
HUMMUS AND VEGGIES	\$11.00 EACH
PEANUT BUTTER CRUNCH BOX (PEANUT BUTTER, CRACKERS, CELERY, GRAPES)	\$11.00 EACH





BREAKFAST À LA CARTE

COLD ITEMS

CEREALS AND MILK (Minimum of 25)	\$5.25 EACH
GREEK YOGURT PARFAITS Seasonal Berries, Dried Fruit, Strawberry Coulis, Whipped Cream, Sliced Almonds, Chocolate Shavings Honey and Granola (Minimum of 50 People)	\$9.00 PERSON
INDIVIDUAL YOGURTS (Minimum of 25)	\$4.50 EACH
ASSORTED FRESH BAKED MUFFINS (Minimum 3 dozen)	\$56.00 DOZEN
ASSORTED BAGELS Cream cheese, Butter, Jelly (Minimum 3 dozen)	\$56.00 DOZEN
ASSORTED DANISH (Minimum 3 dozen)	\$56.00 DOZEN
ASSORTED CROISSANTS (Minimum 3 dozen)	\$60.00 DOZEN
ASSORTED SCONES (Minimum 3 dozen)	\$60.00 DOZEN
ASSORTED PASTRIES Cinnamon Rolls, Danish, Donuts (Minimum 3 dozen)	\$56.00 DOZEN

HOT ITEMS

HOT BREAKFAST TACO (3) Dozen Minimum Order Required Choose Between: Bacon and Egg Sausage and Egg Bean and Cheese Served With Salsa \$100.00 DOZEN
HOT BREAKFAST SANDWICHES On a Brioche Bun (3) Dozen Minimum Order Required Choose Between: Bacon, Egg, & Cheese Sausage, Egg, & Cheese Ham, Egg, & Cheese \$105.00 DOZEN
HOT INDIVIDUAL QUICHE (3) Dozen Minimum Order Required Choose Between: Quiche Lorraine (Bacon, Onions, Gruyere Cheese) Vegetables and Feta Cheese Chicken, Broccoli and Feta Cheese \$116.00 DOZEN



BREAK PACKAGES

TAKE-A-BREAK PRICED FOR 30 MINUTES OF SERVICE

(Minimum of 50 Persons Per Break Package)

ICE CREAM YOU SCREAM

Assorted Ice Cream Bars, Ice Cream Sandwiches, Frozen Fruit Bars, Mexican Paletas, Lemonade

\$18.00 | PERSON

QUICK SNACK

Assorted Potato Chips, Trail Mix, Mixed Nuts, Candy Bars, Whole Fruit, Lemonade

\$21.00 | PERSON

SOUTH OF THE BORDER

Chicken and Peppers Quesadillas, Fiesta Corn Chips, Assorted Salsas, Guacamole, Chili Con Queso, Aguas Frescas

\$22.00 | PERSON

FOR THE TRAIL

Whole Fruit, Assortment of Fruit Cups, Granola, Mini Oatmeal Raisin Cookies, Trail Mix, Fresh Fruit Juices

\$23.00 | PERSON

GAME TIME

Warm Soft Pretzels, Chips & Salsa, Assorted Potato Chips Honey Roasted Peanuts, Lemonade

\$23.00 | PERSON

ENERGIZE

Seasonal Fruits and Berries, Granola Bars, Fresh Vegetable Crudites, Cups with Ranch Dressing Power Bars, Chilled Energy Drinks, Fruit Juices

\$28.00 | PERSON

Minimum of 50 Persons Per Break Package



LUNCH MENUS

BOXED LUNCHES

TURKEY DAY

Roasted Turkey, Sharp Cheddar, Lettuce, Cranberry Mayo, Texas Toast Picnic Potato Salad

\$32.00 | EACH

HONEY HAM

Honey Roasted Ham, Swiss Cheese, Leaf Lettuce, Dijon Mustard, Whole Grain Bread Creamy Macaroni Salad

\$32.00 | EACH

TEXAS BOX

Smoked Roast Beef, Cheddar, Lettuce, Caramelized Onions, Kaiser Roll Picnic Potato Salad

\$32.00 | EACH

GOURMET GRILLED CHICKEN SANDWICH

Balsamic Marinated Grilled Chicken Breast, Dijon Aioli, Bacon, Cheddar Cheese, Lettuce, Tomato, Ciabatta Bun, Twice Baked Potato Salad

\$36.00 | EACH

PICNIC LUNCH

Tuna Salad, Texas White Bread Classic Coleslaw

\$32.00 | EACH

BOTTLED WATER

\$5.00 | EACH

ASSORTED PEPSI CANNED SODAS

\$5.00 | EACH

CHICKEN CAESAR WRAP

Grilled Chicken, Romaine, Parmesan Cheese, Caesar Mayo, Flour Tortilla Spiral Pasta

\$32.00 | EACH

VEGGIE SPINACH WRAP

Roasted Mushrooms, Spinach, Pimiento Peppers, Onions, Herbed Cream Cheese, Mayo on Spinach Flour Tortilla Spiral Pasta Salad

\$32.00 | EACH

CHEF SALAD

Garden Greens, Turkey, Ham, Swiss, Cheddar, Hard Boiled Eggs, Tomatoes, Croutons, Buttermilk Ranch Dressing

\$35.00 | EACH

COBB SALAD

Grilled Chicken, Romaine Hearts, Baby Greens, Applewood Smoked Bacon, Hard Boiled Eggs, Tomatoes, Blue Cheese Crumbles, Balsamic Vinaigrette

\$35.00 | EACH

GREEK SALAD

Garden Greens, Artichokes, Hearts of Palm, Olives, Sundried Tomatoes, Feta Cheese, Red Wine Vinaigrette

\$32.00 | EACH

All Boxed Lunches are Served with Chips, Chocolate chip Cookie or Brownie and a Fruit.

Order Minimum is Twenty-Five (25) Lunches of the Same Selection

PLATTERS

PLATTER OF ASSORTED MINI SANDWICHES

Forty Mini Sandwiches
To Include Turkey, Roast Beef and Ham

\$280 | EACH

PLATTER OF ASSORTED WRAPS

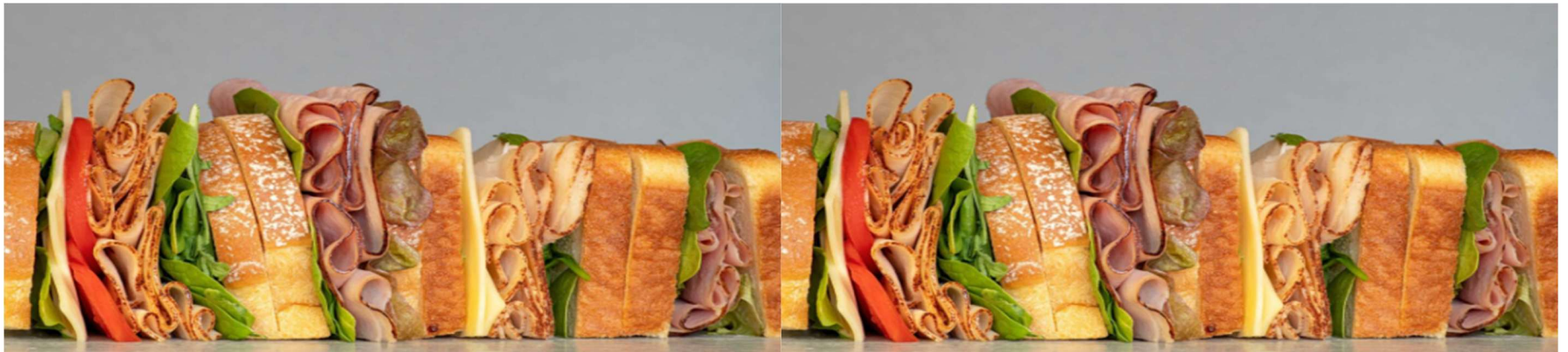
Twenty Wraps Cut in Half
To Include Turkey, Roast Beef and Ham

\$300 | EACH

PLATTER OF ASSORTED PINWHEELS

Forty Pinwheels
To Include Turkey, Roast Beef and Ham with Cream Cheese

\$250 | EACH





CHILLED HORS D'OEUVRES

(ORDER MINIMUM IS 100 PIECES PER ITEM)

CHICKEN

FRIED CHICKEN SALAD BOTANAS

Cilantro Leaves, Housemade Red Jalapeño “Sriracha”

\$7.00 | EACH

CHICKEN SALAD BITES

Topped on cracker with cucumber

\$7.00 | EACH

BEEF

PARMA PROSCIUTTO WRAPPED JUMBO ASPARAGUS

\$7.00 | EACH

ROAST BEEF TENDERLOIN

Crostini, Port Cheese Spread, Horseradish Sauce

\$9.00 | EACH

FISH | SHELLFISH

MINI SHRIMP SALAD ROLLS

\$8.00 | EACH

AVOCADO SALAD CUPS

CHOOSE: Shrimp OR Tuna Salad Toppings

\$8.00 | EACH

VEGETARIAN

INDIVIDUAL VEGGIE CRUDITÉ CUPS RANCH DRESSING

\$7.00 | EACH

BABY TOMATO CAPRESE SKEWERS BASIL PESTO

\$7.00 | EACH

HOT HORS D'OEUVRES

(ORDER MINIMUM IS 100 PIECES PER ITEM)

CHICKEN

RK'S JALAPEÑO CHICKEN BITES RANCH DIP

\$7.00 | EACH

CHIPOTLE CHICKEN QUESADILLA WEDGES

\$7.00 | EACH

BEEF

MINI BEEF WELLINGTONS

\$9.00 | EACH

PULLED BEEF SHORTRIB EMPANADAS

\$8.00 | EACH

FISH | SHELLFISH

FAMOUS SHRIMP TOAST

Shrimp, Parmesan, Whipped Topping

\$9.00 | EACH

HOT BUFFALO SHRIMP "POPCORN" CUPS

Butter, Honey

\$8.00 | EACH

VEGETARIAN

MAC AND CHEESE FRIED CAKES

\$7.00 | EACH

TOASTED FLATBREAD MARGHERITA SQUARES

\$7.00 | EACH





RECEPTION DISPLAYS

(ORDER MINIMUM of 50 PERSONS)

SEASON'S GARDEN CRUDITÉS

Chilled Seasonal Raw, Roasted, Marinated Vegetables Buttermilk Ranch, Blue Cheese Dips

\$9.50 | PERSON

PICNIC CHEESES AND MEATS DISPLAY

Domestic Cheeses, Crackers, Breadsticks, Grapes Seasonal Cured Meats

\$15.00 | PERSON

CHIPS & SALSA

Corn Tortilla Crisps, Roasted Salsa, Green Salsa, Pico de Gallo

\$9.50 | PERSON

BRUSCHETTAS

Grilled Baguette Slices, Lavosh, Pita Crisps
Tomato-Basil Bruschetta, Olive Tapenade and Eggplant Bruschetta

\$16.00 | PERSON

HUMMUS AND PITA BAR

Traditional, Garlic, and Red Pepper Hummus, Pita Crisps, Fresh Vegetables

\$18.00 | PERSON

ARTISAN CHEESE BOARD

Artisan Texas Cheese, American and European Cheeses, Bread, Crackers, Lavosh, Mustard, Honey, Dried Fruits

\$18.00 | PERSON

CHARCUTERIE

Artisan Texas, European Deli Style and Cured Meats, Fruits, Mustards, Breads, Grissini, Lavosh

\$23.00 | PERSON

MACHINE RENTALS

MACHINE RENTALS

NOTE: ELECTRICITY REQUIREMENTS WILL NEED TO BE MADE FOR ALL MACHINES THROUGH THE SHOW'S ELECTRICIAN AT YOUR COST **



STARBUCKS COFFEE & HOT TEA

Service Includes Starbucks Coffee, Decaf Coffee, Tazo Tea Bags, Sleeves, Cups, Sugar, Creamers, Stirs. (Flavored Syrups Are An Additional Cost.) Cup Size: 12 Oz Starbucks Cups With Lid & Sleeves

Regular Coffee, Decaf & Hot Tea,

\$100.00 | GALLON - FOUR GALLON MINIMUM

Optional Attendant: Minimum of 4 hours
\$50.00 | HOUR

Booth Floor Space Requirements: 4'10" L X 2'5" W X 2'10" H. Power Requirements: No Power Is Needed

\$300.00 | DAILY RENTAL



STARBUCKS ICED TEA SETUP

Service Includes: Clear Cups with Lids, Sugar, Classic Syrup, Raspberry Syrup, Napkins and Ice. Cup Size 16 oz Starbucks

3 Types of Tea, Passion, Zen, Black Tea,
\$100.00 | GALLON - FOUR GALLON MINIMUM

Optional Attendant: Minimum of 4 hours
\$50.00 | HOUR

Booth Floor Space Requirements: 36" L x 21" W. Power Requirements: No Power is Needed

\$300.00 | DAILY RENTAL



STARBUCKS ESPRESSO MACHINE

Service Includes 12oz Disposable Coffee Cups, Lids, Stir Sticks, Assorted Sugars, Creamer, Milk

Espresso Beverage Options

Americano, Cappuccino, Caramel Macchiato, Latte, Mocha

5 Flavored Syrups Included

Minimum Of 250 Beverages Served

\$6.00 | BEVERAGE

Required Barista: Minimum of 4 hours
\$50.00 | HOUR

Booth Counter Space Requirements: 21" L X 17" W. Power Required: Two-Wire Grounded Service | 220 Volts; 30 Amps | (L1, L2, G) | Nema L6-30p Receptacle Required

\$800.00 | DAILY RENTAL



ICE CREAM COOLER RENTAL

Depending on current inventory to include Drumsticks, Ice Cream Sandwich, Fudge Bar, Vanilla Crunch, Orange Dream, Cherry, Grape, Orange Twin Pop, Strawberry Shortcake Bar

Ice Cream Bars - Minimum of 50 Bars

\$6.00 | BEVERAGE

Optional Attendant: Minimum of 4 hours
\$50.00 | HOUR

Booth Floor Space Requirements: 59" L X 26" W | 25" L X 50" W. Power Requirements: 120 Volts; 2000 Watt Outlet

\$300.00 | DAILY RENTAL



STARBUCKS COLD BREW COFFEE MACHINE

Service Includes 12oz Disposable Coffee Cups, Lids, Stir Sticks, Assorted Sugars, Creamer, Milk

Cold Brew Beverage Options

3 Flavored Syrups Included

Minimum Of 250 Beverages Served

\$6.00 | BEVERAGE

Required Attendant: Minimum of 4 hours
\$50.00 | HOUR

Booth Counter Space Requirements: 21" L X 17" W. Power Required: Two-Wire Grounded Service | 220 Volts; 30 Amps | (L1, L2, G) | Nema L6-30p Receptacle Required

\$400.00 | DAILY RENTAL



ITALIAN ICE CART RENTAL

Service Includes: Clear Cups, Spoons, Napkins

Italian Ice Flavors: Choose Two
Mango, Watermelon, Strawberry, Lime
Minimum Order of 100 Servings

\$5.00 | 4OZ SERVING

Required Attendant: Minimum of 4 hours
\$50.00 | HOUR

Booth Floor Space Requirements: 25" L X 33" W
Power Requirements: 120 Volts; 2000-Watt Outlet

\$550.00 | DAILY RENTAL

MACHINE RENTALS (CONT.)

NOTE: ELECTRICITY REQUIREMENTS WILL NEED TO BE MADE FOR ALL MACHINES THROUGH THE SHOW'S ELECTRICIAN AT YOUR COST **



PRETZEL WARMER

Service Includes Disposable Napkins and Plates.

Soft Pretzel - Two Dozen Minimum
\$54.00 | DOZEN

Required Attendant: Minimum of 4 hours
\$50.00 | HOUR

Booth Floor Space Requirements: 25" L X 33" W
Power Requirements: 120 Volts; 2000-Watt Outlet

\$550.00 | DAILY RENTAL



ANTIQUE POPCORN CART

Service Includes Disposable Napkins and Bags.

Popcorn
One Case Contains 24 Packages.
Approximately 15 - 18 Servings Per Package
\$250.00 | PER CASE

Required Attendant: Minimum of 4 hours
\$50.00 | HOUR

Booth Floor Space Requirements: 24" L X 40" W
Power Requirements: 120 Volts; 2000-Watt Outlet

\$550.00 | DAILY RENTAL



OJ MACHINE

Service Includes Cups, Lids, Straws, Napkins

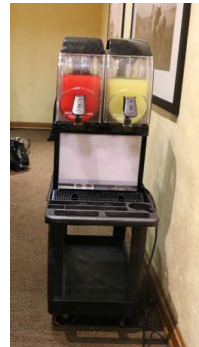
Case of Oranges
Makes (20-25) 4 oz Cups
\$125.00 | PER CASE

Prosecco (Requires Bartender)
Minimum Order of Six (6) Bottles
\$35.00 | BOTTLE

Required Attendant: Minimum of 4 hours
\$50.00 | HOUR

Booth Floor Space Requirements: 70" H X 27" L X 21" W
Power Requirements: 120 Volts; 2000-Watt Outlet

\$450.00 | DAILY RENTAL



MARGARITA MACHINE

Service Includes 8oz Disposable Cups, Cocktail Napkins, Margarita Salt, Stirrers, and Fresh Cut Limes

Margarita Mix Flavors
Classic Margarita, Strawberry, Manago, Watermelon
(Minimum of 3 gallons for each flavor)
\$130.00 | PER GALLON

Required Attendant: Minimum of 4 hours
\$50.00 | HOUR

Booth Floor Space Requirements: 36" L X 21" W
Power Requirements: 120 Volts; 2000-Watt Outlet

\$550.00 | DAILY RENTAL

COOKIE BAKING OVEN

Service Includes Disposable Napkins and Plates

Cookie Options: Chocolate Chip, Oatmeal Raisin, Sugar
\$47.00 | PER DOZEN

Required Attendant: Minimum of 4 hours
\$50.00 | HOUR

Booth Floor Space Requirements: 21" L X 20" W. Power Requirements: 120 Volts; 15 Amps

\$550.00 | DAILY RENTAL

SMOOTHIE MACHINE

Service Includes 8oz Disposable Cups, Cocktail Napkins

Smoothie Flavors: Peach, Strawberry, Mango, Strawberry-Banana
Minimum of 3 Gallons Per Order.

Machine can hold two flavors. 1.5 gallons each.
\$110.00 | PER GALLON

Required Attendant: Minimum of 4 hours
\$50.00 | HOUR

Booth Floor Space Requirements: 36" L X 21" W. Power Requirements: 120 Volts

\$450.00 | DAILY RENTAL

YOGURT MACHINE

Service Includes Full Hopper of Two Flavors, Cups, Spoons, and Various Toppings

Initial Set Up Fee | **\$2400.00** **BOOTH FLOOR SPACE REQUIREMENTS: MACHINE IS 15 SQUARE FEET**
Additional Day Fee | **\$900.00** **POWER REQUIREMENTS: 220 VOLT / 30 AMP**

Additional Gallons of Yogurt - **\$1000.00 | Gallon (220 Servings)**



BAR MENU

BAR SERVICE

HOSTED BAR IN YOUR BOOTH

Premium Cocktails | \$11.00 each

House Cocktails | \$10.00 each

Wine by the Glass | \$9.00 each

Imported Beer and Microbrew | \$8.00 each

Domestic Beer | \$7.50 each

Pepsi Sodas and Bottled Water | \$5.00 each

Setup Fee - \$200.00

SEE REQUIRED BARTENDER FEES

HOSTED ALL DAY ROSE BAR

(Choose Three Options)

La Vielle Ferme Rose | \$408.00 (Per Case)

Aix Rose | \$504.00 (Per Case)

Rabble 2023 Paso Robles Rose | \$540 (Per Case)

DAOU 2023 Rose | \$594.00 (Per Case)

NOTE: 60 Servings Per Case

Minimum of 2 cases of each selection

Setup Fee - \$200.00

SEE REQUIRED BARTENDER FEES

HOSTED ESPRESSO MARTINI BAR

Espresso Martinis | \$11.00 each

250 Beverage Minimum

Setup Fee - \$200.00

SEE REQUIRED BARTENDER FEES

HOSTED ZERO PROOF BAR (Non-Alcoholic Bar)

Rosemary's Margarita | \$10.00 Each

Paloma | \$10.00 Each

Old Fashioned | \$10.00 Each

Mojito | \$10.00 Each

250 Beverage Minimum

Setup Fee - \$200.00

SEE REQUIRED BARTENDER FEES

HOSTED MIMOSA BAR

Mimosas | \$10.00 each

Orange Juice, Cranberry Juice, Peach Juice

Ask for Non-Alcoholic Option (Optional)

250 Beverage Minimum

Setup Fee - \$200.00

SEE REQUIRED BARTENDER FEES

BARTENDER REQUIRED BARTENDER FEES

\$150++ per bartender for a 2-hr period

\$225++ per bartender for a 3-hr period

\$300++ per bartender for a 4-hour period

(*) If your event falls into ½ hr. increments, the bartender fees will be rounded up to the next full hour charge.

NOTE: For Hosted Bars, we do recommend that you pre-determine either a budget for your bar or a maximum number of drinks to be served. This will help ensure that your bar bill does not exceed your overall budget.

BAR SERVICE (CONT.)

TEXAS WINE TASTING EXPERIENCE BECKER VINEYARDS

Becker Cabernet Sauvignon | \$40.00 (Per Bottle)

Becker Chardonnay | \$70.00 (Per Bottle)

Becker Tempranillo | \$50.00 (Per Bottle)

Minimum of 3 Bottles Per Varietal

Note: 5 Servings Per Bottle. 9 oz cups

Setup Fee - \$200.00

Inquire For Tasting Expert. Price Ranges From \$1000.00 - \$2,000 (Optional)

SEE REQUIRED BARTENDER FEES

SAN ANTONIO BEER TASTING EXPERIENCE RANGER CREEK

San Antonio Lager | \$150.00 (Per Case of 24)

Sky Trooper IPA | \$150.00 (Per Case of 24)

Blondetastic Blonde Ale | \$150.00 (Per Case of 24)

Minimum of 2 cases Per Varietal

Setup Fee - \$200.00

Inquire For Tasting Expert. Price Ranges From \$1000.00 - \$2,000 (Optional)

SEE REQUIRED BARTENDER FEES

SAN ANTONIO WHISKEY TASTING EXPERIENCE RANGER CREEK

Ranger Creek .36 Texas Straight Bourbon | \$200.00 (Per Bottle)

Ranger Creek Texas Landmark Mesquite Smoked Whiskey | \$200.00 (Per Bottle)

Ranger Creek .44 Texas Rye | \$200.00 (Per Bottle)

Minimum of 2 cases Per Varietal

Setup Fee - \$200.00

Inquire For Tasting Expert. Price Ranges From \$1000.00 - \$2,000 (Optional)

SEE REQUIRED BARTENDER FEES

TEQUILA TASTING EXPERIENCE SURTIERRA

Surtierra Blanco | \$120.00 (Per Bottle)

Surtierra Reposado | \$120.00 (Per Bottle)

Minimum of 3 Bottles Per Varietal

NOTE: 16 Servings Per Bottle

Setup Fee - \$200.00

Inquire For Tasting Expert. Price Ranges From \$1000.00 - \$2,000 (Optional)

SEE REQUIRED BARTENDER FEES

LIQUID NITROGEN COCKTAIL & ICE CREAM BAR

Frozen Cocktail and/or Ice Cream Bar Package Includes:

Trained and Licensed Staff

LED Bar and Podium with Ability to Match Company Colors (LED Only)

Disposable Cups, Spoons, and Napkins

Up to Two (2) Flavors

Flavor Options:

Simply Lime Margarita, Chocolate Whiskey Ice Cream Cocktail, Peach Bellini, Sinfully Scotch Ice Cream Cocktail, Cranberry Cocktail, Strawberry Margarita, Amaretto Freeze, Piña Colada, or White Russian Ice Cream Cocktail

INQUIRE FOR PRICING

****WE DO NOT OFFER KEG SERVICE****

BARTENDER REQUIRED BARTENDER FEES

\$150++ per bartender for a 2-hr period

\$225++ per bartender for a 3-hr period

\$300++ per bartender for a 4-hour period

(*) If your event falls into ½ hr. increments, the bartender fees will be rounded up to the next full hour charge.

NOTE: For Hosted Bars, we do recommend that you pre-determine either a budget for your bar or a maximum number of drinks to be served. This will help ensure that your bar bill does not exceed your overall budget.



EXPERIENCE SERVICES



Alli Goeckel
Director of Experience

CEL 630.251.8388 | agoeckel@therkgroup.com

WWW.THERK3.COM

"Allow me to create a memorable experience for you!"

DÉCOR • FLORAL • ENTERTAINMENT • TENTING • BRANDING

LOUNGE SEATING
WHERE STYLE MEETS COMFORT

Lounge areas offer guests a place to relax, connect, and take in the event in comfort and style. Our curated collections include a range of soft seating, low tables, and accent pieces that create inviting spaces. Designed to complement your event aesthetic, each lounge setup adds warmth, texture, and a distinctive touch to the overall experience.



F L O R A L

Fragrantly fantastic and always fresh, our floral designs do more than dazzle, they define entire spaces with trend-forward tablescapes and immersive room styling. We offer everything from timeless elegance to sleek, modern aesthetics through expert artistry and carefully selected products.



TABLES & CHAIRS

Furniture isn't just functional - it's a design element that defines the space. Our curated inventory brings character and cohesion to every environment, whether it's a modern lounge or an intimate dining experience. With a focus on form, finish, and flow, we help create spaces that feel intentional, immersive, and uniquely yours.



BAR S

Our bars are more than service stations, they're focal points for connection and celebration. Each setup is thoughtfully designed to complement the ambiance of your event, with customizable finishes, elevated styling, and full beverage capabilities!



ENTERTAINMENT
ENERGIZE THE ROOM

Set the tone, capture attention, and energize the room. Through music, interaction, and creative performances, our entertainment partners turn your vision into a memorable and meaningful experience.



Hedge Wall Tall 8FT - \$475



Greetings from San Antonio Back Drop - \$1,000



San Antonio River Walk Back Drop - \$1,000



Western Build Your Own Bouquet Flower Bar - \$4,550

- Up to 300 guests, Two Attendants (Price can fluctuate based on number of guests)
 - Mix of Dried and Silk Flowers
 - Western Themed Flower Bar
 - Themed Wrap & Ribbon
 - Branding Available



Fiesta Build Your Own Bouquet Flower Bar - \$4,550

- Up to 300 guests, Two Attendants (price can fluctuate based on number of guests)
 - Mix of Paper and Silk Fiesta Flowers
 - Fiesta Themed Flower Bar
 - Themed Wrap & Ribbon
 - Branding available



Fiesta Ribbon Wall - \$1,800

8H x 8W



River Barge Set Up with Backdrop and Foliage - \$4,800



Two Beer Burros for Two Hours - \$1,900

****will need to be standing on carpet****

****can have beers or other items in their baskets, will be dressed in theme with Fiesta****



360 PHOTO BOOTH

Unlimited 360 Experience with Instant GIF
Download Customized Overlay on Each GIF

Booth Floor Requirements: 10' Square FT
Power Requirements: 220 VOLT/ 30 AMP
Attendant and Props Included

Additional Fee for Specialty Props or Background

\$1400.00 | Up to 4 Hours

DIGITAL PHOTO BOOTH

Unlimited GIF Download Customized Overlay on
Each GIF

Booth Floor Requirements: 7' x 7'
Power Requirements: 220 VOLT/ 30 AMP
Attendant and Props Included

Additional Fee for Specialty Props or Background

\$750.00 | Up to 4 Hours



**Need a customized option?
Just Ask!**

CREDIT CARD AUTHORIZATION FORM
THE RK CULINARY GROUP
900E. MARKET ST SAN ANTONIO, TX 78205
Phone: 210-225-4535



Please fill out the following information and fax or e-mail back allowing us to process your credit card payment request. Please fill out all areas of the form. The charge will appear from The RK Culinary Group for any of the services you may receive. Please note there will be a **4% convenience fee** applied to your credit card charge.

I, _____ (Client) hereby authorize The RK Culinary Group to charge my credit card as indicated on this form and use for any outstanding balances due to the company.

CARDHOLDER INFORMATION:

Name As It Appears on Card: _____

Credit Card Address: _____
Street / City / State / Zip Code

Phone Number: _____ (Including Area Code)

Cardholder Signature: _____

Email Address For Receipt Verification: _____

CREDIT CARD INFORMATION:

VISA _____ MASTERCARD _____ AMX _____ DISCOVER _____

Credit Card Number: _____

Expiration Date: _____ CVV@ Security Code: _____ Amount to be charged: _____ (If Available)

EVENT INFORMATION:

Event Order # _____ (If Available) Date of The Event: _____ Event Name: _____

Name To Be Billed (Invoiced) _____

Billing Address: _____
Street / City / State / Zip Code