

**GRAND TRAVERSE RESORT AND SPA**

**EXHIBIT ELECTRICAL SERVICES & FOOD ORDER FORM**

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| Name of Conference: MTA Expo |
| Conference Services Manager: Steve Baehr |
| Date of Conference: April 21-24, 2024 |
| Exhibitor Setup: Booth #: |
| Company Name: |
| Contact Name: Phone #: |
| Address: |
| City: State: Zip: |
| E-mail Address: |

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| **ELECTRICAL REQUESTS** | | | | |
| **# of Days** | **Quantity** | **Description** | | **Price** |
|  |  | Quad - 4 outlet box on one circuit with 20 Amps maximum output. (Minimum of 1 Quad required for most applications) | | $40.00 per day  (inside complex) |
|  |  | Power Strip (in addition to Quad) – 15 amps max. | | $15.00/each per day  (inside complex) |
| **MISCELLANEOUS CHARGES** | | | | |
|  | **Quantity** | | **Description** | **Price** |
|  |  | | Banner hanging and removal – depending on size and location, a banner movement fee is also applicable | $30.00 and per up banner |

**Please Note:** Wall, post, and floor outlets are not part of the booth space. A separate outlet should be ordered for each piece of equipment to be connected. **Voltage, amperage, wattage, and phase must be specified for all equipment to be connected. All exhibitor cords must be THREE-WIRE grounded types. The Electrical Code requires that all exposed non-current carrying parts of fixed equipment, which are liable to become energized, shall be grounded.** To assure proper electrical service, this form is required to be completely filled out and signed. Grand Traverse Resort and Spa needs to receive this form by Monday, March 25, 2024. All orders placed after this date WILL BE CHARGED DOUBLE the printed fees to cover labor and product. **All power/electrical charges are billed on a per day basis, NOT a one-time charge.**

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##### SHIPPING AND RECEIVING INFORMATION

***Please Note****: Grand Traverse Resort and Spa* ***will not*** *accept shipments of exhibit materials when a Display Company is handling an exhibit show (i.e. ArtCraft). Please ship to Display Company directly.*

***ATTENTION EXHIBITORS:*** *This form must be returned by* ***Monday, March 25, 2024****.*

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| **Food and Beverage Requests** | | | |
| **Item** | **Quantity/Size** | **Description** | **Price** |
| Antipasto Display |  | Marinated Olives, Grilled Red and Yellow Peppers, Marinated Mushrooms, Marinated Artichoke Hearts, Pepperoncini, Vinegar Peppers, Tomatoes, Mozzarella, Prosciutto, Capicola Salami Aged Provolone, Aged Parmesan | Small $240 (serves 25) Large $480 (serves 75) |
| Artisan Cheese Display |  | Dried Fruits Crackers and Crusty Breads | Small $190 (serves 25) Large $450 (serves 75) |
| Cheese and Sausage Display |  | Assortment of Imported &Domestic Smoked Sausage &Cheeses Whole Grain Mustard and Crackers | Small $240 (serves 25)  Large $480 (serves 75) |
| Vegetable Crudité and Dips Display |  |  | Small $130 (serves 25) Large $270 (serves 50) |
| Fresh Fruit Display |  | Seasonal Melons and Berries, Strawberry Yogurt Dip, Citrus Sour Cream Dip | Small $135 (serves 25) Large $270 (serves 75) |
| **Hors d’oeuvres** | **Quantity by Dozens** | **Priced per dozen. Three dozen minimum of each item below.** | **Price Per Dozen**  (plus 6% tax & 24% gratuity) |
| Antipasto Kabob |  | Salami, Provolone, Roasted Peppers GF | $39 |
| Jumbo Shrimp Shooters |  | Chilled Jumbo Shrimp Individual Cocktail Shooters with Lemon and Cocktail Sauce GF | $56 |
| Chilled Jumbo Shrimp |  | Chilled Jumbo Shrimp, Baguette Cucumber Dill Crème Fraiche | $45 |
| (Chilled) |  | Caprese Skewers | $41 |
| (Chilled) |  | Coronet of Genoa Salami with Herbed Cheese GF | $41 |
| (Chilled) |  | Fresh Fruit Kabobs, Raspberry Lemon Yogurt Dipping Sauce | $39 |
| (Chilled) |  | Jumbo Gulf Shrimp on Ice with Lemon and Cocktail Sauce | $54 |
| (Chilled) |  | Marinated Asparagus Wrapped in Prosciutto GF | $41 |
| (Chilled) |  | Morel Mushroom Boursin Cheese Mousse on a Crostini | $41 |
| (Chilled) |  | Rare Beef Flank on Crostini Mustard Mousse and Tomato Red Onion Chutney | $43 |
| (Chilled) |  | Sesame Seared Ahi Tuna on Flax Seed Cracker, Wasabi Soy Reduction GF | $52 |
| (Chilled) |  | Smoked Venison Sausage, Cherry Pecan Chutney | $45 |
| (Chilled) |  | Wasabi Deviled Eggs GF | $39 |
| (Hot) |  | Arancini with Mozzarella and Pomodoro Basil Sauce | $41 |
| (Hot) |  | BBQ meatballs | $40 |
| (Hot) |  | Beef Wellington with Cabernet Demi Glaze | $42 |
| (Hot) |  | Beef Tenderloin Brochette with Mushroom Ragu GF | $54 |
| (Hot) |  | Brie and Pear in Pastry | $41 |
| (Hot) |  | Chicken Skewers with Korean BBQ Glaze GF | $43 |
| (Hot) |  | Chorizo, Corn and Black Bean Fritters | $41 |
| (Hot) |  | Coconut Shrimp with Pineapple Salsa GF | $51 |
| (Hot) |  | Crab Cake Remoulade | $51 |
| (Hot) |  | Curried Potato and Leek Samosas with Scallion, Mint Yogurt Sauce | $41 |
| (Hot) |  | Grilled Lamb Lollipops with Tomato Feta Relish GF | $52 |
| (Hot) |  | Italian Sausage in Puff Pastry with Fra Diavolo sauce | $45 |
| (Hot) |  | Pretzel Bites with Beer Cheese Sauce | $39 |
| (Hot) |  | Swedish Meatballs | $40 |
| (Hot) |  | Spanakopita with Tzatziki V | $40 |
| (Hot) |  | Vegetable Spring Rolls with Sweet Chili Sauce | $42 |
| (Hot) |  | Wings with Traditional Buffalo Sauce, Celery Sticks and Blue Cheese Dip | $40 |
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**Due to PCI compliance, please do not email this form with CC#.**

**Secure Fax to 231-534-6316 or Email/Fax form without CC# and Call Steve Baehr at (231)534-6202 or** [**steve.baehr@gtresort.com**](mailto:steve.baehr@gtresort.com) **to give CC# directly.**

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| CC # Expiration Date |
| Authorized Signature Date |