

2011 BUSINESS EXPO

Restaurant/Caterer Guidelines



- You will be provided with one 10'x10' area containing two 8-foot clothed and skirted tables.
- You must provide your own plates, bowls, napkins, utensils, etc.
- There can be no cooking inside the Exhibit Hall; sterno-use only.

- Consider at least two specialty hors d' oeuvres to serve during the 5-hour event. PLEASE KEEP IN MIND, THERE WILL BE AT LEAST 11 OTHER RESTAURANTS/CATERERS HELPING TO PROVIDE FOOD TO ATTENDEES. Last year's attendance exceeded 1,500.

- Please keep quantities provided to attendees small. This event does not allow much of an opportunity for attendees to sit down. Therefore, they need something they can easily carry and eat while they're walking around.



- Consider decorations for your food station that make it festive and inviting for guests.

- We will call a local organization – possibly Waterfront Rescue Mission – to pick up any food left over at the end of the event. If you don't mind your left-over food being donated, please bring to-go packages for them to be able to take the food in.

