EXPO
EVENT SERVICES

Exhibitor Services Manual



NY Travel & Adventure Show
January 23 - 24, 2027
Jacob Javits Convention Center - Hall 3E
New York, NY

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For detailed information & to place orders visit our online store

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WELCOME TO ONLINE ORDERING



We are pleased that Expo Event Services has been selected as the official contractor.

Expo Event Services Online Ordering Portal
powered by **Boomer** Commerce is live.
Click here to place your show orders.

This area will provide you with the place to order all your booth furnishings, flooring, labor, sign hanging, and material handling needs for your upcoming show. If you need help shipping your materials, please contact TS Shipper at info@tsshipper.com or submit a request for a quote via the **QUICK QUOTE FORM - TSShipper.** If you need any help ordering your services, please do not hesitate to contact us. We want to make sure you have exactly what you need for a successful event!

If you have questions about the ordering process, please email us your show requirements and the EES Exhibitor Service Center will send you a quote for all your furniture and rental needs. Upon approval of the quote, you will receive an official invoice from Expo Event Services to make your pre-event show payment via our online processing company.
Thank you.

Expo Event Services Show Team
orders@expoeventservices.com

Existing Users
If you have previously placed orders with us, enter your login name (your e-mail address previously provided) and your password in the box on the right. If you have forgotten your password, press “Forgot Password” in the box to receive a new temporary password.

New Users
Contact us for a username and password so you can begin ordering your exhibit booth needs.

Welcome to New York and the NY Travel & Adventure Show

We are pleased that Expo Event Services has been selected as your Official General Contractor. Our goal is to help make sure your show participation is a success! As the official service contractor for this exposition, we are enclosing various equipment rental and service order forms for your information and use.

Please review our payment policy carefully. As a reminder, Expo Event Services requires payment in full at the time you place your order, along with a credit card charge authorization. This may be used to cover items such as labor and freight handling, not included with your initial payment. *As of July 13, 2026 a 3.5% credit card processing fee will be added onto your invoice when paying by credit card.*

Take advantage of our substantial price discounts! Order online and complete your payment by the applicable discount deadline to qualify for the reduced price

Official General Contractor

Expo Event Services
1700 York Avenue, 2T
New York, NY 10128

Phone: (201) 300 - 2782
Fax: (917) 591 - 8316
Email: orders@expoeventservices.com

10x10 Booth Furnishings:
(1) 8' Black Draped Back Wall with 3' Black Drape Side Walls
(1) 6' x 30" Black Skirted Table
(2) Standard Chairs
(1) ID Sign (44"w x 7"h)
(1) Trash Bin
10x10 Black Booth Carpet

Show Schedule Move In/Move Out		
Exhibitor Move-In:	Friday, January 22, 2027	9 a.m. - 5 p.m.
Event Open:	Saturday, January 23, 2027	9:30 a.m. - 5 p.m. Travel Advisors 10 a.m. - 5 p.m. Public
Event Open:	Sunday, January 24, 2027	11 a.m. - 4 p.m.
Exhibitor Move Out:	Sunday, January 24, 2027	4 p.m. - 8 p.m.

*Should the event venue or the event move in and/or move out schedule change, Expo Event Services reserves the right to adjust pricing according to any cost increases associated with the respective change.

Expo Event Services will begin returning empty shipping containers at **4 p.m.** on **Sunday, January 24, 2027**; this process should take approximately **2** HOURS.

Please keep this in mind when scheduling labor and freight pick-up.
All carriers must check-in for pick-up no later than **6 p.m.** on **Sunday, January 24, 2027**

SHIPPING ADDRESSES		
Advance Receiving / Shipments	**Advance Shipments are through TS Shipper, The Official Show Carrier ONLY.** Contact: dtullo@tsshipper.com	
Direct Shipments to Show site	**NY Travel and Adventure Show 2027** **Exhibitor Name & Booth #** c/o Expo Event Services Javits Convention Center - Hall 3E 369 12th Avenue New York, NY 10018	**Shipments Can Only Arrive:** Thursday, January 21, 2027- 11 a.m.-5 p.m. Friday, January 22, 2027 - 9 a.m. - 5 p.m.

Service Center

Expo Event Services is here to take care of your on-site needs. All contractors and production personnel will be available, along with any services you might desire such as Furniture and Freight Handling.
Please contact us at (201) 300-2782

To assist you in planning your participation in the show, we are certain you will appreciate knowing in advance that union labor will be required for certain aspects of your exhibit handling. To help you understand the jurisdiction the various unions have, we ask that you read the following.

TEAMSTER UNION

The Teamsters Union has jurisdiction for the operation of all material handling equipment, all unloading and reloading, and the handling of empty containers. Exhibitors may unload their own vehicles provided they do not use any material handling equipment (forklifts, flatbeds, dollies, pallet jacks, etc.).

CARPENTER UNION

Carpenters handle the erection and dismantling of display and exhibit booths. This includes all display work as well as uncrating and re-crating machinery and equipment. Carpenters install and dismantle drapery, table skirting and floor coverings.

ELECTRICAL UNION

Electricians handle all electrical work, which includes supplying power lines to your booth, connecting equipment to outlets and installing signs or banners that are lighted, unless they are permanently a part of the exhibit back wall.

FREIGHT HANDLING

Expo Event Services has the responsibility of receiving and handling all exhibit materials and empty crates. It is our responsibility to manage docks and schedule vehicles for smooth and efficient move-in and move-out of the exposition. EES will not be responsible for any material we do not handle.

WORK BREAKS & GRATUITIES

Solicitation of tips or gratuities in any form is prohibited. Please do not tip any EES employee, as all are paid at an appropriate wage scale. Paid breaks of fifteen minutes at the mid-point of each four hour block of work and a one hour meal break at the end of each four hour work period must be given to each employee. Please attempt to work your people to conform to these mandatory break periods.

IN GENERAL

Any questions arising with regard to union jurisdictions or practices should be directed to the EES manager on the floor. Craftsmen at all levels have been instructed to refrain from expressing any grievances or directly challenging the practices of any exhibitor.

PAYMENT POLICY

Payment for Services

Expo Event Services requires payment in full at the time services are ordered. Further, Expo Event Services requires that you provide a credit card authorization with your initial order. For your convenience, we will use this authorization to charge your account for services, which may include labor and freight handling, not covered by your initial payment.

As of July 13, 2026 a 3.5% credit card processing fee will be added to your invoice when paying by credit card.

Discount Prices

To qualify for discount pricing, orders must be received with payment on or before the discount price deadline(s).

Method of Payment

Expo Event Services accepts MasterCard, AMEX and Visa. Business Checks are only accepted 2 weeks before the show, **no checks accepted at show site**. Purchase orders are not considered payment. All payments must be made in U.S. funds drawn on a U.S. Bank.*

Third Party Billing

Each exhibiting firm is ultimately responsible for all charges incurred on its behalf. Expo Event Services reserves the right to institute collection action against the exhibitor if the authorized third party does not pay. See Third Party Billing Request form.

Tax Exempt

If you are tax exempt in the state in which you will be exhibiting, you must provide a Sales Tax Exemption Certificate for that state. Please send the above information to the Expo Event Services office for this show. Expo Event Services must receive your certificate by the deadline date on the order forms; or tax will appear on your invoice.

Adjustments and Cancellations

Adjustments to your invoice will not be made after the close of the show. Some items, services and labor are subject to cancellation fees. Refer to each order form for details.

If you have any questions regarding our payment policy,

please call Expo Event Services at (201) 300 - 2782

or visit our Service Center at the show.

*Exhibitors will be charged a $25.00 fee for returned NSF checks.

* *As of July 13, 2026 a 3.5% credit card processing fee will be added to your invoice when paying by credit card.*

PAYMENT & CREDIT CARD CHARGE AUTHORIZATION

Deadline Date: January 7, 2027

RETURN TO: Expo Event Services ● 1700 York Ave Suite 2T ● New York, NY 10128 ● P: (201) 300-2782 ● F: (917) 591-8316 ● Email: orders@expoeventservices.com

COMPANY	EMAIL ADDRESS	BOOTH NUMBER

ADDRESS STREET	CITY	STATE	ZIP	COUNTRY

Phone	Fax	PO Number

AUTHORIZED CONTACT SIGNATURE	AUTHORIZED CONTACT - PLEASE PRINT	DATE

Cardholder: _____ Email: _____

Account #: _____ Exp. Date: _____ Security Code: _____

Billing Address: _____ City/ST/Zip: _____

Signature: _____ Date: _____

Advance charges may be paid by company check but credit card information is required for freight, additional services or rentals ordered at the show site which will be invoiced to your credit card. At the conclusion of the show a complete invoice will be prepared and sent to you reflecting all charges and payments. No credit will be given after close of event on items or services ordered but not received.

Our Credit Policy requires 100% Payment with order for service, tax and anticipated freight. This form with your credit card information for payment of advance and show site orders must be forwarded to the Expo Event Services in order for us to provide any equipment or services. No Purchase Order Numbers will be accepted in lieu of payment. Full payment of rental charges must accompany your order to qualify for the discounted rates. ALL orders received at the Service Desk will be charged at Standard Rates. A $25.00 surcharge will be added to your account if any credit charges for services are denied or if any checks are returned. TERMS: Due upon receipt. Unpaid accounts after 14 days from invoice date will accrue a service charge of 0.0575% per day, annual interest rate 21%.
Exhibitors will be responsible for all fees connected with the collection of their accounts.

Services and Equipment Ordered

If someone other than the exhibiting company is to be invoiced for items/services on this form, YOU MUST complete the "Third Party Billing" Information Form

Furniture & Accessories Order Form	$
Display Labor Service Order Form	$
Specialty Furniture Order Form	$
Shipping Information and Freight Service Order Form (Non Taxable)	$
Cart Services	$
Other Expo Event Services' Services (Specify)	$

FULL PAYMENT in U.S. funds drawn on a U.S. Bank

$

CANCELLATION: Cancellation after deadline will be charged at 50% of prevailing rate.

LATE REQUEST: Request after deadline will be filled as available at the standard rate.

THIRD PARTY BILLING REQUEST

RETURN TO: Expo Event Services ● 1700 York Ave Suite 2T ● New York, NY 10128 ● P: (201) 300-2782 ● F: (917) 591-8316 ● Email: orders@expoeventservices.com

COMPANY	EMAIL ADDRESS	BOOTH NUMBER

ADDRESS STREET	CITY	STATE	ZIP	COUNTRY

Phone	Fax	PO Number

AUTHORIZED CONTACT SIGNATURE	AUTHORIZED CONTACT - PLEASE PRINT	DATE

The exhibiting firm is primarily responsible for the payment of charges. In the event you have arranged for an exhibit house or other party to handle your display and be billed for services, we will agree to this third party billing if they supply the appropriate credit card information below. Advance payment in full must accompany your order including estimated labor and drayage charges. Additionally, both firms must sign the following statement:

WE UNDERSTAND AND AGREE THAT WE, THE EXHIBITING FIRM, ARE PRIMARILY RESPONSIBLE FOR PAYMENT OF CHARGES. IN THE EVENT THE NAMED THIRD PARTY FAILS TO PAY ALL CHARGES, SUCH CHARGES WILL BE PAID BY THE EXHIBITING FIRM ON DEMAND, INCLUDING ANY AND ALL FEES CONNECTED WITH THE COLLECTION OF THIS ACCOUNT.

_____(Exhibiting Firm) _____(Display House/3rd Party)

By:_____ _____(Authorized Signatures)

Exhibiting Firm

EXHIBITING FIRM

ADDRESS

CITY STATE ZIP

PHONE FAX

AUTHORIZED SIGNATURE TITLE

AUTHORIZED NAME (PRINT)

Credit Charge Authorization
(Information Must Be Provided)

PROVIDE EXPIRATION DATE

EXPIRATION DATE

MASTERCARD
VISA*
American Express

Corporate
Personal

Card Expiration Date & Security Code **REQUIRED** (3 Digit on reverse side of card)

Account Number

CARDHOLDERS NAME PLEASE PRINT

CARDHOLDERS BILLING ADDRESS CITY

STATE ZIP COUNTRY

All Services
I & D Labor
Signs

Rental Furniture
Material Handling In & Out

Other *(Please Specify)* _____

PLEASE SIGN

X
CARDHOLDER'S SIGNATURE

Third Party

EXHIBITING FIRM

ADDRESS

CITY STATE ZIP

PHONE FAX

AUTHORIZED SIGNATURE TITLE

AUTHORIZED NAME (PRINT)

Credit Charge Authorization
(Information Must Be Provided)

PROVIDE EXPIRATION DATE

EXPIRATION DATE

MASTERCARD
VISA*
American Express

Corporate
Personal

Card Expiration Date & Security Code **REQUIRED** (3 Digit on reverse side of card)

Account Number

CARDHOLDERS NAME PLEASE PRINT

CARDHOLDERS BILLING ADDRESS CITY

STATE ZIP COUNTRY

All Services
I & D Labor
Signs

Rental Furniture
Material Handling In & Out

Other *(Please Specify)* _____

PLEASE SIGN

X
CARDHOLDER'S SIGNATURE

INDEPENDENT DISPLAY HOUSE/CONTRACTOR NOTIFICATION

RETURN TO: Expo Event Services ● 1700 York Ave Suite 2T ● New York, NY 10128 ● P: (201) 300-2782 ● F: (917) 591-8316 ● Email: orders@expoeventservices.com

COMPANY	EMAIL ADDRESS	BOOTH NUMBER

ADDRESS STREET	CITY	STATE	ZIP	COUNTRY

Phone	Fax	PO Number

AUTHORIZED CONTACT SIGNATURE	AUTHORIZED CONTACT - PLEASE PRINT	DATE

Please complete and return this form by the Deadline above only if you are planning to use any company other than Expo Event Services for the installation or dismantling of your exhibit.

INDEPENDENT DISPLAY HOUSE CONTRACTORS

Yes, we will be using an independent display house/contractor to install and/or dismantle our display and have completed the following questions.

Exhibiting Company Name:_____Booth Number:_____

Exhibiting Contact Person:_____Phone Number:_____

Contractor Company to be utilized:_____

Address:_____

Contractor Contact Name:_____Contractor Phone Number:_____

INDICATE WHAT SERVICES ARE TO BE CHARGED TO THIRD PARTY

*Look at each individual order form to confirm what company is providing services ordered on that specific form. The third party billing information above and below is for use by Expo Event Services only, therefore if a service that you have ordered is being provided by someone other than Expo Event Services, you need NOT indicate that particular service below:

☐ EXHIBIT FURNITURE RENTAL
☐ DRAYAGE SERVICES
☐ DISPLAY LABOR
☐ MISC. - PLEASE LIST:_____

NOTE: Some order forms for furnishings and/or services listed above may be enclosed if a specific service or item is not offered for this Event. If you have any questions, please contact Expo Event Services.

*Exhibiting company clearly understands that exhibiting company is ultimately responsible for payment of any and all services invoiced to third party which remain unpaid at close of show.

I have notified our independent display house/contractor of the rules and regulations requiring them to submit a Certificate of Insurance to Expo Event Services by the above deadline date.

_____ _____

Authorized Contact Signature Date Authorized Contact (Print)

All orders are subject to the terms and conditions as outlined on the payment form.

SHIPPING INFORMATION

Cart Load

Freight that is too large or heavy will be moved by Expo Event Services at the published material handling rates. Vehicles over 3/4 ton (rental trucks, trailers or bobtails) will not be unloaded under the cartload service.

Vehicle Spotting

Exhibitors will be required to use Expo Event Services personnel for all vehicle spotting inside the exhibit hall.

Vehicle spotting rate is per vehicle (price includes both in and out of hall). Rates can be found online under Material Handling

All vehicles coming into a convention center must have the following steps done before the Fire Marshall will inspect the facility:

Vehicle Spotting Rules & Regulations

1. No more than 1/4 tank of gasoline.
2. Battery must be disconnected.
3. Gas cap must be taped down.
4. Keys should be left with Show Manager.
5. Must be locked during non show hours.
6. Repairs or alterations may not be made inside the venue.
7. Must have adequate floor covering beneath the vehicle.
8. Must be turned off when parked inside.

Freight Handling Services

Expo Event Services is prepared to receive your shipment directly to show site, or in advance.

Direct to show site can be scheduled with TS Shipper or a carrier of your choice.

Rates are based on the incoming weight of shipments. For rates and arrival information, see the Material Handling Order Form online. Expo Event Services must have payment before forwarding freight.

Advance Shipments

Advance Shipments are through TS Shipper, The Official Show Carrier ONLY.

Contact: dtullo@tsshipper.com

Direct Shipments to Exhibit Site

Rates Include:
Unloading freight and delivery to your booth. Picking up, storing, and returning empty shipping containers. Reloading freight for return to your specified destination.

Make out the bill of lading and consign as follows:

To:
Name of Exhibitor & Booth Number

For:
NY Travel & Adventure

C/O: Expo Event Services
Javits Convention Center - Hall 3E
369 12th Ave.
New York, NY 10018

Please read the "Expo Event Services' Limits of Liabilities and Responsibility" for important information on freight handling.

SHIPPING GUIDELINES

We recommend that you use TS Shipper, a freight team specializing in trade show shipping. Exhibit freight is time-sensitive, and experience counts. If you are in doubt, call Expo Event Services to assist you in planning your shipments.

Take advantage of the advance shipping and receiving services provided by TS Shipper.

Please read the "Expo Event Services' Limits of Liability and Responsibility" for important information on shipping.

Shipping Charges - Please prepay all shipping charges. Expo Event Services cannot accept or be responsible for collect shipments.

Bill of Lading - All shipments must have a bill of lading or delivery slip showing the number of pieces, weight, and type of merchandise. Upon shipping, immediately send copies of bills of lading to Expo Event Services and your on-site representative. Handling charges are based on the weight of the freight. Certified weight receipts are required for all shipments. Expo Event Services will estimate weight for private vehicles without certified weight receipts. Charges will be based on this estimation and no adjustments can be made. Separate mixed van shipments between crated and uncrated and clearly identify the weights of each on the bill of lading. Otherwise, Expo Event Services will invoice the entire load at the Uncrated rate and will be unable to adjust charges later.

Consignment - All shipments must be consigned c/o Expo Event Services to enable us to accept them for handling.

Shipping Labels - Please use the shipping labels provided to expedite handling.

Certified Weight Receipts - The weights of your vehicle empty and loaded must be documented with certified weight receipts for billing purposes. Expo Event Services will unload all shipments after your driver submits certified weight receipts at the receiving site.

Labor and Equipment - Labor and equipment for unloading and loading are included with Expo Event Services freight handling rates for services. If your material requires specialized rigging equipment, please notify us promptly so that we can make arrangements. When possible, supply your own rigging equipment with shipments and pre-rig your material.

Outgoing Shipments - Shipping information,bills of lading and labels will be available at the Expo Event Services Service Desk. Exhibitors selecting non-official carriers will need to make their own arrangements for pickup.

Empty Labels - Shipping cartons will be picked up, stored, and returned after the show if they are affixed with empty labels by the exhibitor. These labels are available at the Service Desk and are for empty storage only.

Rigging - If your material requires specialized rigging equipment, please notify us promptly so that we can make arrangements. When possible, supply your own rigging equipment with shipments and pre-rig your material.

Freight Handling Services

Expo Event Services is prepared to receive your shipment directly to show site, or in advance via TS Shipper. Direct to show site can be scheduled with TS Shipper or a carrier of your choice.

Rates are based on the incoming weight of shipments. For rates and arrival information, see the Material Handling Order Form. Expo Event Services must have payment before forwarding freight.

TS SHIPPER
A TRANSPORTATION COMPANY DEDICATED TO THE TRADE SHOW INDUSTRY

Reserve Your Shipment Today with the Official Show Carrier

Fast, Reliable, Secure Trade Show Transportation!



Don't wait for your freight, let your freight wait for you!

TS SHIPPER is the most comprehensive shipping company that directly services the trade show industry. TS SHIPPER specializes in time sensitive trade show freight, across the country!

Freight Services

- Local Deliveries
- Ground Shipments
- Air Shipments
- Caravan Services
- Storage
- Full Truck Load Services

*** Personal presence at the shows to make sure everything goes smoothly
*** Special discounted Show Rates *** Pre-printed bills of lading and shipping labels

Requesting a shipping quote has never been easier – 3 ways to contact us

EMAIL US AT INFO@TSSHIPPER.COM **CALL US AT 216-566-5953**

GO ONLINE AT WWW.TSSHIPPER.COM

TS SHIPPER LLC - INBOUND FORM

1700 York Avenue, Suite 2T, New York, NY 10128
Phone: (216) 566 - 5953 Fax: (866) 728 - 3775

Show Name: NY Travel & Adventure

Show Dates: January 23 - 24, 2027

Venue: Javits Convention Center, NY, NY - 3E

CONTACT INFORMATION

Company Name:		Contact Name:	
Address:			
Phone:		Email:	

PICK UP LOCATION

Company Name:		Contact Name:	
Street Address:			
City		State / Country	
Zip / Postal Code:		Phone:	

SHIPPING DESTINATION

Company Name:			
Show Name:		Booth #:	
Street Address:			
City:		State / Country:	
Zip / Postal Code:		Phone:	
Onsite Contact:			

TYPE OF SERVICE

☐ Truck Load	☐ Deferred	☐ 2nd Day Air
☐ Overnight Air	☐ Economy / Standard Group	☐ 3rd Day Air

ADDITIONAL SERVICE

☐ Lift Gate	☐ Residential	☐ Inside Pick Up

Declared Value ($): **Declared Value cannot exceed $10,000**

TS SHIPPER LLC - INBOUND FORM

1700 York Avenue, Suite 2T, New York, NY 10128
Phone: (216) 566 - 5953 Fax: (866) 728 - 3775

Show Name: NY Travel & Adventure

Show Dates: January 23 - 24, 2027

Venue: Javits Convention Center, NY, NY - 3E

SHIPPING INFORMATION

Pickup Date: Pick Up Time: (4 Hour Window)

Delivery Date: Delivery Time (4 Hour Window)

Number of Pieces	Length	Width	Height	Weight

Hazardous Materials: ☐ Yes ☐ No Total Weight:

ADDITIONAL INFORMATION OR INSTRUCTIONS

Send completed form to info@tsshipper.com or fax to 866-728-3775

TS SHIPPER LLC - INBOUND FORM

1700 York Avenue, Suite 2T, New York, NY 10128
Phone: (216) 566 - 5953 Fax: (866) 728 - 3775

Show Name: NY Travel & Adventure

Show Dates: January 23 - 24, 2027

Venue: Javits Convention Center, NY, NY - 3E

PAYMENT AUTHORIZATION

EXHIBITING COMPANY: _____ _____

ADDRESS: _____

_____

ORDERED BY: _____

PHONE: _____

EMAIL: _____

BOOTH #_____

SHOW: _____

ONSITE CONTACT:

_____

CELL: _____

QUOTED AMOUNT:

$ _____

YOUR SIGNATURE ON THIS PAYMENT AUTHORIZATION DENOTES ACCEPTANCE ON ALL TERMS & CONDITIONS INCLUDED ON THIS FORM AND IN YOUR SERVICE MANUAL.

Terms:

TS Shipper requires a credit card authorization prior to handling any freight. Final freight charges must be settled in advance of freight pick up / delivery via credit card, company check or wire transfers. Services will be denied without complete payment. All adjustments to charges are to be made at show site. NO CREDITS WILL BE MADE AFTER SHOW CLOSING. Payment made by check must be in US Dollars from a US Bank

Company Check: Make Payable to TS Shipper LLC and reference the Show Name on the check. Return checks are subject to a $25.00 bounced check fee. All Checks require a credit card on file. **Mail Check to**: TS Shipper LLC, 1700 York Avenue, Suite 2T, New York, NY 10128

Wire Transfer: If paying by wire transfer for TS Shipper LLC, include a $25.00 surcharge for bank fees. **Call for wire transfer details.**

Credit Card: For your convenience, TS Shipper LLC will use this authorization to charge your credit card account for your advance order, not paid by check or wire transfer, and any additional transportation orders placed by your show site representative.

TS Shipper LLC is not associated with the show decorator and material handling charges incurred for the movement of your freight from the show dock to your booth is the sole responsibility of you / the exhibiting company.

Payment Information: ☐ VISA ☐ MasterCard ☐ American Express

Credit Card Number: _____

Expiration Date: _____ / _____ VID Code: _____ Visa / Master Card (3 digits), Amex (4 digits)

Name (as it appears on the card): _____

_____ _____ /_____ /_____

Cardholder's Signature Date

Credit Card Billing Address:

Street: _____

City:_____ State: _____

Zip Code: _____ Country: (if not US) _____

Telephone: _____ Email: _____

The above cardholder named hereby authorizes TS Shipper LLC to charge my card.

As the credit card holder, I also authorize TS Shipper LLC to charge my credit card for future purchases verbally approved by me.

Authorization Valid Until: _____ / _____ Initials Here: _____

TS SHIPPER LLC - OUTBOUND FORM

1700 York Avenue, Suite 2T, New York, NY 10128
Phone: (216) 566 - 5953 Fax: (866) 728 - 3775

Show Name: NY Travel & Adventure

Show Dates: January 23 - 24, 2027

Venue: Javits Convention Center, NY, NY

Company Name

Booth Number

Company / Business Name		
Street Address		
Show Name (if applicable)	City	ST
Contact Name & Number	Zip / Postal Code	

☐ Economy / Deferred (4-7 Business Days) ☐ 2nd Day Air

☐ 3rd Day Air ☐ Next Day Air

Piece Count Estimate

Total Weight Estimate

ADDITIONAL INFORMATION OR INSTRUCTIONS

POV/ASSISTED CART LOAD FORM

Deadline Date: January 7, 2027

RETURN TO: Expo Event Services ● 1700 York Ave Suite 2T ● New York, NY 10128 ● P: (201) 300-2782 ● F: (917) 591-8316 ● Email: orders@expoeventservices.com

COMPANY	EMAIL ADDRESS	BOOTH NUMBER

ADDRESS STREET	CITY	STATE	ZIP	COUNTRY

Phone	Fax	PO Number

AUTHORIZED CONTACT SIGNATURE	AUTHORIZED CONTACT - PLEASE PRINT	DATE

Payment Policy: All invoices must be settled at our services desk prior to loading/unloading. For your convenience, we accept MasterCard, American Express & Visa credit cards.

Absolutely no credits will be issued after the closing date of the show.

Important: To obtain discount prices, payment must be received in full by the published "order deadline date." All orders must be received no later than ten (10) working days prior to the show opening.

SPECIAL CARTLOAD SERVICE
(FOR SMALL PASSENGER VEHICLES ONLY)
Maximum Materials Weight for this service: 250lbs.

To facilitate the move-in and move-out of those exhibitors with smaller exhibit material shipments. Expo Event Services is making available one material handler for one trip from the designated unloading area to your exhibit space OR from your exhibit space back to the designated loading area, The charge for this service is **$193.00 per trip.**

A cartload will be construed as 8 pieces or less and / or weighing 250 lbs. or less.

There is one cartload allowed per exhibiting company per booth for both the move-in and the move-out.

Freight that is too large or heavy will be moved by Expo Event Services at the published material handling rates. Vehicles over 3/4 ton (rental trucks, trailers or bobtails) will not be unloaded under the cartload service, Below are examples of qualifying vehicles.






The vehicle must be unloaded at the designated dock of the exhibit hall. Pushcarts will not enter parking lots or structures. There must be two people with the vehicle being unloaded. One person to go with the materials to the exhibit space and one person to remove the vehicle from the receiving dock to a parking location.

To expedite this cartload service, it is strongly recommended that you pre-order this service prior to arriving to show site.To receive this service at show site, please go to the Expo Event Services service desk in the exhibit hall prior to moving the vehicle to the receiving dock. Preferential service will be given to all pre-orders.

USE THESE SHIPPING LABELS AS THEY WILL EXPEDITE HANDLING. COPIES OF LABELS ARE ACCEPTABLE IF ADDITIONAL LABELS ARE NEEDED

SHOW SITE LABEL

EXPO EVENT SERVICES

EXHIBITION FREIGHT

CAN ONLY ARRIVE
Thursday, January 21, 2027: 11 a.m. - 5 p.m.
Friday, January 22, 2027: 9 a.m. - 5 p.m.

TO: _____

(EXHIBITOR'S NAME)

NY Travel & Adventure Show 2027

C/O: Expo Event Services

Javits Convention Center - Hall 3E

369 12th Ave.

New York, NY 10018

BOOTH #: _____ NUMBER _____ OF _____ Pcs.

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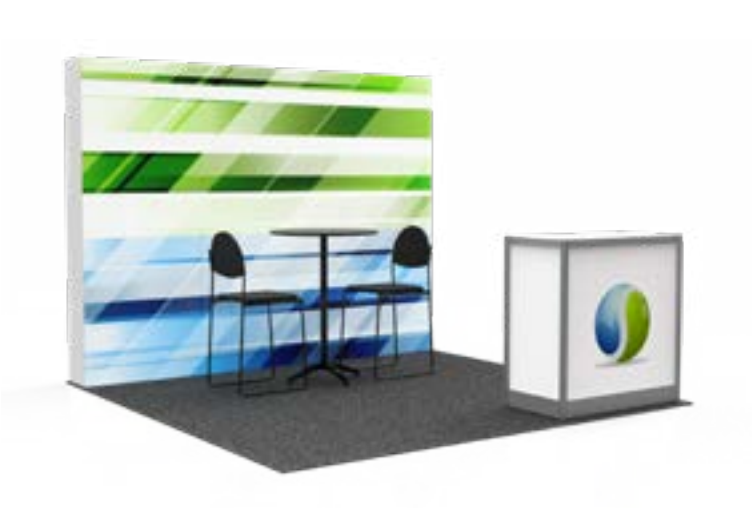
New York, NY 10018

BOOTH #: _____ NUMBER _____ OF _____ Pcs

TURNKEY BOOTH PACKAGES & LIGHTBOXES

TURNKEY PACKAGES

To Order, Email: orders@expoeventservices.com



10’ x 10’ PACKAGE A $4,300.00

Furnishings Include:

(1) 10’ x 8’ Pop-Up (Includes print on front side)
(1) 1m x 1/2m x 42” Counter
(1) 30” x 42”H Round Cocktail Table
(2) Bar Stools



10’ x 10’ PACKAGE B $5,282.00

Furnishings Include:

(1) 10’ x 8’ Tension Fabric (Includes print on front side)
(1) 1m x 1/2m x 42” Counter
(1) 30” x 42”H Round Cocktail Table
(2) Bar Stools



10’ x 20’ PACKAGE C $7,244.00

Furnishings Include:

(1) 20’ x 8’ Tension Fabric (Includes print on front side)
(1) 1M x .5M x 42” Counter
(1) Sofa
(1) Single Chair
(1) Coffee Table
(1) 30” x 42”H Round Cocktail Table
(2) Bar Stools

GRAPHIC REQUIREMENTS PLEASE READ
Send artwork in CMYK color mode with resolution at 150 dpi.
Be sure to flatten and embed all images, outline all text and save as PDF or JPG.

Prices are based on orders and artwork are supplied 30 days prior to the show. Rush charges will be quoted on specs.

TURNKEY PACKAGES

To Order, Email: orders@expoeventservices.com



Front



Front



Back



Back

20’ x 20’ Package D $9,096.00

Furnishings Include:

(1) 20’ x 8’ Tension Fabric (Includes print on both sides).
(2) Counter (1m x 1/2m x 42”h)
(1) Sofa
(1) Single Chair
(1) Coffee Table
(1) Round Cocktail Table (30” x 42”h)
(4) Bar Stools

20’ x 20’ Package E $7,883.00

Furnishings Include:

(1) 2m x 2m x 8’h Hardwall Storage Unit w/ Lockable Access Door
(2) 1m x 1/2m x 42”h Counters
(2) 30” x 42”h Round Cocktail Tables
(6) Bar Stools

GRAPHIC REQUIREMENTS PLEASE READ
Send artwork in CMYK color mode with resolution at 150 dpi.
Be sure to flatten and embed all images, outline all text and save as PDF or JPG.

Prices are based on orders and artwork are supplied 30 days prior to the show. Rush charges will be quoted on specs.

To Order, Email: orders@expoeventservices.com



10’ x 8’ Lightbox

Single Sided Graphic: $4,253.00
Double Sided Graphic: $6,773.00

**Electrical Not Included, please order directly from the Electrical Provider*



20’ x 8’ Lightbox

Single Sided Graphic: $6,773.00
Double Sided Graphic: $8,128.00

**Electrical Not Included, please order directly from the Electrical Provider*

PLEASE NOTE FOR LIGHTBOXES:

Labor to set up and tear down is **not** included and estimated time would be:
Install: 2 men, 2 hours each,
Dismantle: 2 men, 1 hour each

Electrical is **not** included, please order from the Electrical Provider

GRAPHIC REQUIREMENTS PLEASE READ

Send artwork in CMYK color mode with resolution at 150 dpi.
Be sure to flatten and embed all images, outline all text and save as PDF or JPG.

Prices are based on orders and artwork are supplied 30 days prior to the show. Rush charges will be quoted on specs.

TURNKEY BOOTH PACKAGE & LIGHTBOX ORDER FORM

Deadline Date: December 23, 2026

RETURN TO: Expo Event Services ● 1700 York Ave Suite 2T ● New York, NY 10128 ● P: (201) 300-2782 ● F: (917) 591-8316 ● Email: orders@expoeventservices.com

COMPANY	EMAIL ADDRESS	BOOTH NUMBER
ADDRESS STREET / CITY / STATE / ZIP / COUNTRY		
Phone	Fax	PO Number
AUTHORIZED CONTACT SIGNATURE	AUTHORIZED CONTACT - PLEASE PRINT	DATE

Prices are based on orders and artwork are supplied 30 days out. Rush charges will be quoted on specs.

Qty	Item	Standard Price	Total Price
	10’ x 10’ Package A	$4,300.00	
	10’ x 10’ Package B	$5,282.00	
	10’ x 20’ Package C	$7,244.00	
	20’ x 20’ Package D	$9,096.00	
	20’ x 20’ Package E	$7,883.00	
LIGHTBOXES * please note labor is not included with lightboxes			
	10’ x 8’ Lightbox S/S	Single Sided, $4,253.00	
	10’ x 8’ Lightbox D/S	Double Sided, $6,773.00	
	20’ x 8’ Lightbox S/S	Single Sided $6,773.00	
	20’ x 8’ Lightbox D/S	Double Sided $8,128.00	

***PLEASE NOTE FOR LIGHTBOXES:**

Labor to set up and tear down is **not** included and estimated time would be:
Install: 2 men, 2 hours each,
Dismantle: 2 men, 1 hour each

To proceed with your Turnkey Package order, please submit the completed order form to orders@expoeventservices.com
Once your order has been received, we will send a Square invoice with a secure payment link and provide the necessary instructions to finalize your turnkey package.

SUBTOTAL = _____ + TAX @ 8.875% = _____ = TOTAL _____

Payment Authorization Form must accompany order.
Any order received after Discount Deadline will be charged the Standard Rates *NO EXCEPTIONS*

©Expo Event Services

GRAPHIC FILE SUBMISSION GUIDELINES

We want your graphics to look their best. We are committed to partnering with you in order to provide the most comprehensive and effective solutions in the trade show industry. In order to produce your graphics at the highest quality and facilitate the transfer of your files to us for production, we are pleased to provide you with this graphic file submission document. Note - the basic cost of graphic production is typically included in your sales quote. Additional prep work on supplied files may require additional fees. Please contact Expo Event Services for details.

File Formats

Program	Preferred File (type)
Adobe Illustrator	ai, eps
Adobe Photoshop	tiff , psd, jpeg (high quality)
Adobe InDesign	indd (include links)
Adobe Acrobat	PDF (press quality setting)

File Transfer Options

Media	Note
Flash Drive	With attached fonts and links
E-mail Attachments	Limited to maximum size 5MB
FTP	zip or compression preferred
DropBox	File sharing

PLEASE NOTE

Files obtained from the internet or artwork created in MS Office application (Word, Excel, Power Point, etc.) are often not suitable for high quality output, and typically require additional fees. Artwork should be created to full size - however for larger files i.e. Banner - artwork at 1/4 scale of actual size is acceptable. Scans should be no smaller than 300dpi at 1/4 size. To avoid additional fees associated with these file types, please supply files, at a minimum, 3 weeks prior to your show.

Vector Artwork

For the best quality in large format printing, artwork should be created and supplied in vector format (.ai or .eps), unless the image is a photo or image file (see bitmap/raster below). Logos and images taken from websites are generally GIFs. GIF files are not acceptable as they are low resolution and will NOT print clearly. Artwork which is going to be produced in vinyl - i.e: solid company logos or text, must be supplied in a vector format (.ai or .eps). Converting bitmap images to vector for vinyl production is a typical issue that may incur additional fees.

gif@400% .ai / .eps@400%



Bitmap/Raster Artwork

JPEG/TIFF - We accept these formats but the original artwork must be of sufficient high resolution- 300dpi - and to size as needed for print - in order to print at the best quality.

PDF- These are print files only and CANNOT be altered or versioned to fit different sizes. Artwork must be set up at the correct proportion and at print ready quality. Make sure images are saved at high resolution (300dpi).

Color Set Up

If your artwork utilizes PANTONE MATCHING SYSTEM (PMS), please supply a Pantone color reference. Note that Pantone colors are matched to the best possible interpretation for the specific output device and material printed on. If you would like us to match existing graphics, please provide hard copy of the graphics for reference. If your artwork utilizes CMYK values, the printer will use those.

Fonts

Convert all fonts into outlines or paths prior to uploading the files. Also please provide ALL FONTS utilized in your files. This is in case we need to edit copy or if some fonts were not converted to paths or outlines.

PRICING

Product ID	Item Name	Advance Price	Standard Price
Material Handling			
MH70-E	POV/Assisted Cart Load Service Estimate: Move-In	$193.00	$193.00
MH80-E	POV/Assisted Cart Load Service Estimate: Move-Out	$193.00	$193.00
MH150	Vehicle Spotting	$499.00	$499.00
MH132	Priority Empty Label	$263.00	$263.00
MH30-E1	Direct Shipment to Show Site (Crated/Skidded/Special Handling) ST/OT - 100 lb. min	$342.00	$342.00
MH40-E1	Direct Shipment to Show Site (Crated/Skidded/Special Handling) OT/OT - 100 lb. min.	$414.00	$414.00
MH50-E	Small Package - 1st Package	$95.00	$95.00
MH60-E	Small Package - Additional Packages	$25.00	$25.00
Signage and Graphics			
S10	8.5” x 11”	$70.00	$91.00
S20	11” x 17”	$83.00	$108.00
S30	14” x 22"	$102.00	$132.00
S40	22” x 28”	$124.00	$161.00
S50	24” x 36”	$250.00	$326.00
S60	30” x 40”	$270.00	$352.00
Labor			
L100	Sign Assembly Labor - Install ST	$290.00	$377.00
L1001	Sign Assembly Labor - Install OT	$477.00	$620.00
L10011	Sign Assembly Labor - Install DT	$585.00	$759.00
L110	Sign Assembly Labor - Dismantle ST	$290.00	$377.00
L1101	Sign Assembly Labor - Dismantle OT	$477.00	$620.00
L11011	Sign Assembly Labor - Dismantle DT	$585.00	$759.00
L140	Overhead Sign Rigging Labor - Install ST	$1,259.00	$1,637.00
L1401	Overhead Sign Rigging Labor - Install OT	$1,658.00	$2,132.00
L14011	Overhead Sign Rigging Labor - Install DT	$1,962.00	$2,552.00
L150	Overhead Sign Rigging Labor - Removal ST	$1,259.00	$1,637.00
L1501	Overhead Sign Rigging Labor - Removal OT	$1,658.00	$2,156.00
L15011	Overhead Sign Rigging Labor - Removal DT	$1,962.00	$2,552.00
L10	Installation Display Labor Straight Time	$263.00	$342.00
L11	Installation Display Labor Overtime	$458.00	$594.00
L101	Installation Display Labor Double Time	$530.00	$689.00
L20	Dismantle Display Labor Straight Time	$263.00	$342.00
L21	Dismantle Display Labor Overtime	$458.00	$594.00
L221	Dismantle Display Labor Double Time	$530.00	$689.00

Product ID	Item Name	Advance Price	Standard Price
Carpet			
F250	10' x 10' Booth Carpet	$439.00	$570.00
F260	10' x 20' Booth Carpet	$878.00	$1,141.00
F270	10' x 30' Booth Carpet	$1,315.00	$1,709.00
F280	Custom Cut Carpet	$7.23	$9.41
F290	Custom Padding- 1/2"	$3.08	$4.00
Standard Furniture			
F10	4' Draped Table	$357.00	$464.00
F20	6' Draped Table	$399.00	$520.00
F30	8' Draped Table	$455.00	$591.00
F40	4th Side Drape, Optional	$154.00	$201.00
F50	4' Draped Counter	$272.00	$355.00
F60	6' Draped Counter	$317.00	$416.00
F70	8' Draped Counter	$361.00	$469.00
F80	4th Side Drape, Optional	$125.00	$162.00
F90	4' Undraped Table	$135.00	$176.00
F100	6' Undraped Table	$149.00	$194.00
F110	8' Undraped Table	$170.00	$221.00
F120	4' Undraped Counter	$149.00	$194.00
F130	6' Undraped Counter	$166.00	$215.00
F140	8' Undraped Counter	$183.00	$238.00
F150	Upholstered Chair	$147.00	$191.00
F160	Tall Black Stool	$188.00	$244.00
F170	3' High Side Drape	$29.00	$39.00
F180	8' High Back Drape	$34.00	$43.00
F190	30" x 30" High Pedestal Table	$396.00	$515.00
F200	30" x 42" High Pedestal Table	$449.00	$585.00
F210	Chrome Easel	$95.00	$124.00
F211	Bag Holder	$95.00	$124.00
F220	Wastebasket	$64.00	$83.00
F230	Retractable Stanchion	$233.00	$302.00
F240	Coat Tree	$95.00	$124.00
Speciality Furniture			
01209-0003	4 Cubic Ft. Refrigerator	$566.48	$736.42
05246-0003-05036-0050	24" Square Bar Table - Cosmo/Chrome Base	$419.25	$543.03

Product ID	Item Name	Advance Price	Standard Price
05246-0018-05036-0050	24" Square Bar Table - Cosmo/Black Base	$419.25	$543.03
05246-0003-05036-0051	24" Square Bar Table - Emerald Tide/Chrome Base	$419.25	$543.03
05246-0018-05036-0051	24" Square Bar Table - Emerald Tide/Black Base	$419.25	$543.03
05246-0003-05036-0049	24" Square Bar Table - Icebreaker/Chrome Base	$419.25	$543.03
05246-0018-05036-0049	24" Square Bar Table - Icebreaker/Black Base	$419.25	$543.03
05246-0003-05036-0048	24" Square Bar Table - Sirona/Chrome Base	$419.25	$543.03
05246-0018-05036-0048	24" Square Bar Table - Sirona/Black Base	$419.25	$543.03
05246-0002-05036-0050	24" Square Café Table - Cosmo/Chrome Base	$419.25	$543.03
05246-0017-05036-0050	24" Square Café Table - Cosmo/Black Base	$419.25	$543.03
05246-0002-05036-0051	24" Square Café Table - Emerald Tide/Chrome Base	$419.25	$543.03
05246-0017-05036-0051	24" Square Café Table - Emerald Tide/Black Base	$419.25	$543.03
05246-0002-05036-0049	24" Square Café Table - Icebreaker/Chrome Base	$419.25	$543.03
05246-0017-05036-0049	24" Square Café Table - Icebreaker/Black Base	$419.25	$543.03
05246-0002-05036-0048	24" Square Café Table - Sirona/Chrome Base	$419.25	$543.03
05246-0017-05036-0048	24" Square Café Table - Sirona/Black Base	$419.25	$543.03
05246-0003-05036-0046	32" Round Bar Table - Cement/Chrome Base	$566.48	$736.42
05246-0018-05036-0046	32" Round Bar Table - Cement/Black Base	$566.48	$736.42
05246-0003-05036-0047	32" Round Bar Table - Yukon Oak/Chrome Base	$566.48	$736.42
05246-0018-05036-0047	32" Round Bar Table - Yukon Oak/Black Base	$566.48	$736.42
05036-0053-05246-0018	32" Round Bar Table - Smoke/Chrome Base	$566.48	$736.42
05036-0053-05246-0003	32" Round Bar Table - Smoke/Black Base	$566.48	$736.42
05246-0002-05036-0046	32" Round Café Table - Cement/Chrome Base	$566.48	$736.42
05246-0017-05036-0046	32" Round Café Table - Cement/Black Base	$566.48	$736.42
05246-0002-05036-0047	32" Round Café Table - Yukon Oak/Chrome Base	$566.48	$736.42
05246-0017-05036-0047	32" Round Café Table - Yukon Oak/Black Base	$566.48	$736.42
05036-0053-05246-0002	32" Round Café Table - Smoke/Chrome Base	$566.48	$736.42
05036-0053-05246-0017	32" Round Café Table - Smoke/Black Base	$566.48	$736.42
14062-0287	42" Round Conference Table - Espresso	$641.54	$834.54
14062-0315	42" Round Conference Table - Urban Walnut	$573.10	$744.70
14136-0081	Accord Black Leather High Back	$627.29	$815.47
14136-0010	Accord White Leather High Back	$627.29	$815.47
05012-0054	Agile White Bar - 2 Shelf	$668.90	$869.57
05012-0053	Agile Black Bar - 2 Shelf	$668.90	$869.57
14308-0005	Alto Literature Rack - Black - 6 Pocket	$315.25	$409.83
14308-0005S	Alto Literature Rack - Silver - 6 Pocket	$315.25	$409.83
12049-0001-12050-0005	Aria Cocktail Table - Blue	$419.25	$545.03

Product ID	Item Name	Advance Price	Standard Price
12049-0001-12050-0002	Aria Cocktail Table - Charcoal	$419.25	$545.03
12049-0001-12050-0007	Aria Cocktail Table - Green	$419.25	$545.03
12049-0001-12050-0006	Aria Cocktail Table - Purple	$419.25	$545.03
12049-0001-12050-0004	Aria Cocktail Table - Red	$419.25	$545.03
12049-0001-12050-0003	Aria Cocktail Table - White	$419.25	$545.03
12231-0001-12305-0001	Aria Console Table - Charcoal	$441.66	$574.16
12231-0001-12305-0002	Aria Console Table - White	$441.66	$574.16
12108-0001-12304-0004	Aria End Table - Blue	$398.45	$519.77
12108-0001-12304-0001	Aria End Table - Charcoal	$398.45	$519.77
12108-0001-12304-0005	Aria End Table - Green	$398.45	$519.77
12108-0001-12304-0007	Aria End Table - Purple	$398.45	$519.77
12108-0001-12304-0006	Aria End Table - Red	$398.45	$519.77
12108-0001-12304-0002	Aria End Table - White	$398.45	$519.77
05204-0001	Aspen Bar Table	$1,107.30	$1,439.49
22001-0001	Aspen Bar Table - Charged	$1,294.58	$1,682.96
22002-0002	Aspen Cocktail Table - Charged	$732.91	$952.78
05090-0001	Aspen Dining Table	$950.53	$1,235.70
18228-0891	Aubrey Sofa	$1,438.60	$1,870.19
18284-0898	Aubrey Chair	$904.12	$1,175.36
18184-0303	Aubrey Bench Ottoman	$526.47	$684.41
18284-0876	Bianca Stage Chair - Frost	$488.07	$634.52
18284-0895	Bianca Stage Chair - Onyx	$488.07	$634.52
18284-0893	Bianca Stage Chair - Sand	$488.07	$634.52
18024-0072	Blanc Bench Ottoman	$640.09	$832.12
18284-0834	Blanc Chair	$1,065.75	$1,385.47
18184-0274	Blanc Cube	$224.04	$291.25
18167-0614	Blanc Loveseat	$1,275.38	$1,658.00
18228-0847	Blanc Sofa	$1,336.19	$1,737.05
05246-0003-05036-0008	Blanco Bar Table White/Chrome 24" Square	$398.45	$517.99
05246-0003-05036-0009	Blanco Rectangle Bar Table - White/Chrome	$617.68	$802.99
05246-0003-05036-0003	Blanco Bar Table White/Chrome 30" Round	$398.45	$517.99
05246-0003-05036-0006	Blanco Bar Table White/Chrome 36" Round	$409.66	$532.57
05246-0002-05036-0008	Blanco Café Table White/Chrome 24" Square	$398.45	$517.99
05246-0002-05036-0009	Blanco Café Table White/Chrome Rectangle	$617.68	$802.99
05246-0003-05036-0003Cafe	Blanco Café Table White/Chrome 30" Round	$398.45	$517.99
05246-0003-05036-0006Cafe	Blanco Café Table White/Chrome 36" Round	$409.66	$532.57

Product ID	Item Name	Advance Price	Standard Price
12112-0010	Blox Bar Back	$835.32	$1,085.91
05088-0498	Brooklyn II Rect Dining Table	$816.11	$1,060.95
12055-0429	Brooklyn II Rectangle Cocktail Table	$409.66	$532.57
12055-0430	Brooklyn II Round Cocktail Table	$409.66	$532.57
05088-0499	Brooklyn II Round Dining Table	$640.09	$832.12
12107-0495	Brooklyn II Round End Table	$368.05	$478.47
12107-0494	Brooklyn II Square End Table	$368.05	$478.47
14233-0025	Caprice Chair	$224.04	$291.25
05237-0169	Caprice Bar Stool - Black	$388.85	$505.51
05246-0018-05036-0037	City Bar Table Maple/Black 30" Round	$398.45	$517.99
05246-0018-05036-0038	City Bar Table Maple/Black 36" Round	$409.66	$532.57
05246-0003-05036-0037	City Café Table Maple/Black 30" Round	$398.45	$517.99
05246-0003-05036-0038	City Café Table Maple/Black 36" Round	$409.66	$532.57
05035-0051	Clara Chair	$251.24	$326.61
05237-0298	Clara Stool	$376.06	$488.87
05035-0052	Colin Chair - Natural Wood	$224.04	$291.25
05237-0305	Colin Stool	$315.25	$409.83
14062-0297	Command Conference Table - 6' Black	$992.15	$1,289.79
14062-0303	Command Conference Table - 6' Sirona	$992.15	$1,289.79
14062-0300	Command Conference Table - 6' White	$992.15	$1,289.79
14062-0298	Command Conference Table - 8' Black	$1,065.75	$1,385.47
14062-0304	Command Conference Table - 8' Sirona	$1,065.75	$1,385.47
14062-0301	Command Conference Table - 8' White	$1,065.75	$1,385.47
14062-0299	Command Conference Table - 10' Black	$1,222.57	$1,589.35
14062-0305	Command Conference Table - 10' Sirona	$1,222.57	$1,589.35
14062-0302	Command Conference Table - 10' White	$1,222.57	$1,589.35
14309-0001	Computer Kiosk/Locking Pedestal - Black	$816.11	$1,060.95
14179-0005	Computer Kiosk/Locking Pedestal - White	$816.11	$1,060.95
SHELL14083-0279,BBF14189-0044,FF14189-0075	Conference Desk - Espresso	$1,229.36	$1,598.41
SHELL14083-0344,BBF14189-0100,FF14189-0099	Conference Desk - Urban Walnut	$1,317.69	$1,713.36
18184-0283	Continental White Leather Curved Bench	$668.90	$869.57
18303-0006	Continental White Leather Curved Loveseat	$1,316.99	$1,712.08
18184-0284	Continental White Leather Half Moon Ottoman	$566.48	$736.42
18304-0002	Continental White Leather Reverse Loveseat	$1,275.38	$1,658.00
18296-0006	Continental White Leather Wedge Ottoman	$566.48	$736.42

Product ID	Item Name	Advance Price	Standard Price
18228-0869	Cromwell Sofa	$1,544.21	$2,007.48
18284-0873	Cromwell Chair	$918.53	$1,194.09
12055-0285	Cube, Black 24" Cocktail Table	$398.45	$517.99
12107-0296	Cube, Black 24" End Table	$409.66	$532.57
12055-0286	Cube, White 24" Cocktail Table	$398.45	$517.99
12107-0297	Cube, White 24" End Table	$409.66	$532.57
12091-0001	Display Pedestal 18x30 Black	$441.66	$574.16
12091-0001W	Display Pedestal 18x30 White	$441.66	$574.16
12091-0038B	Display Pedestal 18x36 Black	$506.99	$659.09
12091-0038	Display Pedestal 18x36 White	$506.99	$659.09
12091-0002	Display Pedestal 18x42 Black	$608.09	$790.52
12091-0056	Display Pedestal 18x42 White	$608.09	$790.52
12091-0003	Display Pedestal 24x30 Black	$627.29	$815.47
12091-0003W	Display Pedestal 24x30 White	$627.29	$815.47
12091-0034	Display Pedestal 24x36 Black	$660.89	$859.16
12091-0033	Display Pedestal 24x36 White	$660.89	$859.16
12091-0004	Display Pedestal 24x42 Black	$660.89	$859.16
12091-0004W	Display Pedestal 24x42 White	$660.89	$859.16
05012-0083	Elara Bar	$2,224.31	$2,891.60
05035-0023	Elio Chair	$224.04	$291.25
05026-0012	Encore Bench	$606.49	$788.44
05088-0531	Encore Dining Table	$1,118.56	$1,454.12
05237-0160	Equino Chrome Stool - Black	$388.85	$505.51
05237-0041	Equino Chrome Stool - White	$388.85	$505.51
18011-0011	Essentials White Banquette (2 pcs)	$1,659.44	$2,157.27
02082-0033	Essentials White Leather Turning Bed	$1,993.88	$2,592.05
22100-0001	Essentials White Turning Bed w/ Charging Station Insert	$2,211.51	$2,874.96
05246-0018-05036-0001	Euro Bar Table Black/Black 30" Round	$398.45	$517.99
05246-0018-05036-0004	Euro Bar Table Black/Black 36" Round	$409.66	$532.57
05246-0018-05036-0001Cafe	Euro Café Table Black/Black 30" Round	$398.45	$517.99
05246-0018-05036-0004Cafe	Euro Café Table Black/Black 36" Round	$409.66	$532.57
18284-0554	Function White Leather Armless Chair	$681.69	$886.20
18066-0016	Function White Leather Corner	$732.91	$952.78
18284-0452	Function Black Leather Armless Chair	$681.69	$886.20
18066-0009	Function Black Leather Corner	$732.91	$952.70
12003-0117	Gemma Accent Table - Blue Agate	$441.66	$574.16
12003-0115	Gemma Accent Table - Citrine	$441.66	$574.16

Product ID	Item Name	Advance Price	Standard Price
12003-0116	Gemma Accent Table - Moonstone	$441.66	$574.16
12003-0120	Gemma Accent Table - Obsidian	$441.66	$574.16
18024-0002	Grammercy Charcoal Leather Bench Ottoman	$566.48	$736.42
18284-0485	Grammercy Charcoal Leather Chair	$681.69	$886.20
18066-0015	Grammercy Charcoal Leather Corner	$784.11	$1,019.35
18167-0469	Grammercy Charcoal Leather Loveseat	$1,065.75	$1,385.47
18228-0605	Grammercy Charcoal Leather Sofa	$1,222.57	$1,589.35
18184-0033	Grammercy Charcoal Leather Square Ottoman	$566.48	$736.42
12107-0467	Hylton Tablet Table	$356.85	$463.90
18284-0902	Jasper Chair	$798.51	$1,038.07
18228-0892	Jasper Sofa	$1,230.57	$1,599.74
SHELL14083-0329,BBF14189-0044,FF14189-0075	Jr. Executive Desk - Espresso	$1,022.45	$1,329.79
SHELL14803-0346,BBF14189-0100,FF14189-0099	Jr. Executive Desk - Urban Walnut	$1,182.17	$1,539.12
13229-0020	Latitude Sofa	$1,437.01	$1,868.11
13170-0011	Latitude Loveseat	$1,340.99	$1,743.28
13285-0015	Latitude Chair	$1,116.96	$1,452.06
05035-0008	Leslie Chair	$200.02	$260.03
12055-0428	London Cocktail Table	$483.26	$628.24
12230-0110	London Console Table	$523.27	$680.25
12107-0493	London End Table	$430.46	$559.60
12091-0043	London Pedestal	$449.66	$584.55
05237-0215	Marcus Bar Stool - Gunmetal	$284.85	$370.30
18024-0008	Metro Black Leather Bench Ottoman	$566.48	$736.42
18184-0128	Metro Black Leather Cube Ottoman	$224.04	$291.25
18184-0179	Metro Black Leather Square Ottoman	$566.48	$736.42
18284-0482	Metro Black Leather Chair	$825.72	$1,073.44
18167-0467	Metro Black Leather Loveseat	$1,057.75	$1,375.08
18228-0602	Metro Black Leather Sofa	$1,097.76	$1,427.09
05237-0306-05033-0001-05034-0009	Milo Bar Stool - Black	$356.85	$463.90
05237-0306-05033-0007-05034-0012	Milo Bar Stool - California Wine	$356.85	$463.90
05237-0306-05033-0005-05034-0011	Milo Bar Stool - Chartreuse	$356.85	$463.90
05237-0306-05033-0013-05034-0015	Milo Bar Stool - Chocolate	$356.85	$463.90
05237-0306-05033-0011-05034-0014	Milo Bar Stool - Jade	$356.85	$463.90

Product ID	Item Name	Advance Price	Standard Price
05237-0306-05033-0009-05034-0013	Milo Bar Stool - Victory Blue	$356.85	$463.90
05237-0306-05033-0002-05034-0010	Milo Bar Stool - White	$356.85	$463.90
05035-0053-05033-0003-05034-0009	Milo Chair - Black	$220.84	$287.09
05035-0053-05033-0008-05034-0012	Milo Chair - California Wine	$220.84	$287.09
05035-0053-05033-0006-05034-0011	Milo Chair - Chartreuse	$220.84	$287.09
05035-0053-05033-0014-05034-0015	Milo Chair - Chocolate	$220.84	$287.09
05035-0053-05033-0012-05034-0014	Milo Chair - Jade	$220.84	$287.09
05035-0053-05033-0010-05034-0013	Milo Chair - Victory Blue	$220.84	$287.09
05035-0053-05033-0004-05034-0010	Milo Chair - White	$220.84	$287.09
18284-0785	Monarch Chair - Bright White	$468.86	$609.52
05035-0050	Nexus Chair	$265.64	$345.33
05237-0300	Nexus Stool	$324.84	$422.29
18228-0858	Niko Sofa	$1,358.59	$1,766.16
18167-0622	Niko Loveseat	$1,241.78	$1,614.32
18284-0856	Niko Chair	$1,033.75	$1,343.87
18024-0011	Novel Satin Steel Cocktail Table	$566.48	$736.42
18024-0010	Novel End Table	$502.47	$653.21
13110-0017	Orbit End Table	$297.64	$386.93
05246-0003-05036-0037ParkAve	Park Ave Bar Table Maple/Chrome 30" Round	$398.45	$517.99
05246-0003-05036-0038ParkAve	Park Ave Bar Table Maple/Chrome 36" Round	$409.66	$532.57
05246-0018-05036-0037ParkAve	Park Ave Café Table Maple/Chrome 30" Round	$398.45	$517.99
05246-0018-05036-0038ParkAve	Park Ave Café Table Maple/Chrome 36" Round	$409.66	$532.57
18284-0812	Patrice Tablet Chair - Charged	$806.51	$1,048.47
05001-0017	Piazza Bar Back - Black	$784.11	$1,019.35
05001-0018	Piazza Bar Back - White	$784.11	$1,019.35
05012-0082	Razor Bar	$2,224.31	$2,891.60
14136-0105	Rimati Hi-Back Chair - Black	$750.51	$975.66
14136-0106	Rimati Hi-Back Chair - White	$750.51	$975.66
14128-0122	Rimati Guest Chair - Black	$318.45	$413.99
14128-0123	Rimati Guest Chair - White	$318.45	$413.99
18284-0900	Royce Chair - Mink	$638.50	$830.05
18284-0901	Royce Chair - Oyster	$638.50	$830.05
18184-0294	Rubix Cube - Cherry	$228.83	$297.48

Product ID	Item Name	Advance Price	Standard Price
18184-0295	Rubix Cube - Cromwell	$228.83	$297.48
18184-0296	Rubix Cube - Grape	$228.83	$297.48
18184-0293	Rubix Cube - Lemon	$228.83	$297.48
18184-0297	Rubix Cube - Lime	$228.83	$297.48
18184-0298	Rubix Cube - Mango	$228.83	$297.48
05246-0003-05036-0001	Silk Bar Table Black/Chrome 30" Round	$398.45	$517.99
05246-0003-05036-0004	Silk Bar Table Black/Chrome 36" Round	$409.65	$532.57
05246-0003-05036-0001Cafe	Silk Café Table Black/Chrome 30" Round	$398.45	$517.99
05246-0003-05036-0004Cafe	Silk Café Table Black/Chrome 36" Round	$409.65	$532.57
12003-0102	Sirona Accent Table	$356.85	$463.90
05237-0042	Sonic Bar Stool	$315.25	$409.83
14233-0016	Sonic Chair - Black	$224.04	$291.25
05246-0003-05036-0034	Spectrum Blue Bar Table	$431.56	$561.03
05246-0002-05036-0034	Spectrum Café Table - Blue	$431.56	$561.03
05246-0002-05036-0036	Spectrum Café Table - Green	$431.56	$561.03
05246-0002-05036-0035	Spectrum Café Table - Purple	$431.56	$561.03
05246-0002-05036-0033	Spectrum Café Table - Red	$431.56	$561.03
05246-0003-05036-0036	Spectrum Green Bar Table	$431.56	$561.03
05246-0003-05036-0035	Spectrum Purple Bar Table	$431.56	$561.03
05246-0003-05036-0033	Spectrum Red Bar Table	$431.56	$561.03
14034-0015	Storage Cabinet - Locking Black	$449.66	$584.55
05246-0018-05036-0003	Summit Bar Table White/Black 30" Round	$398.45	$517.99
05246-0018-05036-0006	Summit Bar Table White/Black 36" Round	$438.20	$569.79
05246-0018-05036-0003Sum	Summit Café Table White/Black 30" Round	$398.45	$517.99
05246-0018-05036-0006Sum	Summit Café Table White/Black 36" Round	$438.20	$569.79
14128-0002	Tamiri Black Leather Guest Chair	$409.66	$532.57
14136-0002	Tamiri Black Leather High Back	$502.47	$653.21
14176-0007	Tamiri Black Leather Mid Back	$441.66	$574.16
13229-0016	Verona Sofa	$1,574.62	$2,047.00
13285-0013	Verona Chair	$812.91	$1,056.78
13185-0010	Verona Ottoman	$470.47	$611.61
05012-0075	VIP Frosted Plexi Glow Bar 4'	$1,222.57	$1,589.35
05012-0076	VIP Frosted Plexi Glow Bar 6'	$1,451.41	$1,886.83
14307-0011	Worksmart Drafting Stool Armless	$284.35	$369.66
14307-0012	Worksmart Drafting Stool w/ Arms	$303.71	$394.82
14250-0055	Worksmart Task Chair Armless	$307.46	$363.36
14250-0054	Worksmart Task Chair w/ Arms	$298.87	$388.53

TRAVEL & ADVENTURE SHOW®

EXHIBITOR FAQ'S



1 What Comes With My Booth?

Each 10'x10' booth space includes:

- 8' high black back-wall drape
- 3' high black side-rail drape
- 1 - 6' x 30" black skirted table with white top
- 2 - side chairs
- 1 - wastebasket
- 1 - 44" x 7" Exhibitor ID sign
- 1 - 10' x 10' booth carpet

If you have an island booth, back drape and side drape are not standard furnishings and need to be ordered. Additional furniture can also be ordered. Please see Furnishings & Accessories Form in the applicable Show Exhibitor Kit.

2 What Expenses Should I Keep In Mind When Budgeting For The Show?

- Exhibit space rental
- Additional booth furnishings: signage, collateral, give-aways, etc.
- Shipping & Material Handling Fees
- Electrical, internet/wi-fi, cleaning and/or AV equipment
- Staff expenses: hotel accommodations, travel, etc.

3 How Can I Cut Down On My Overall Costs?

- **ORDER IN ADVANCE. NOTE THE DISCOUNTED DEADLINE DATES IN SHOW EXHIBITOR KIT.**
- Avoid sending multiple shipments. Material handling rates are per shipment. *Refer to Shipping section in the Show Exhibitor Services Kit.*
- Schedule (necessary) labor on straight time. Refer to the Display & Material Order Form from the Show Exhibitor Services Kit for the applicable show.
- Multiple pieces shipped together must be crated/palleted and shrink wrapped to be charged as one shipment.

4 What Is The Safest & Most Efficient Way To Get My Materials To The Show?

- **READ** Material Handling and Shipping instructions in the Show Exhibitor Services Kit.
- Use pre-printed shipping labels provided in the Show Exhibitor Services Kit.
- Make company name, booth # and show name visible on shipments.
- Multiple pieces can be considered one shipment if crated/palleted and shrink wrapped.

5 *Can I Set Up My Own Booth?*

- Yes. Refer to Show Exhibitor Services Kit for exact union regulations, EAC form/insurance requirements/submission info.
- If you are hiring an Exhibitor Appointed Contractor (EAC) you MUST complete the Exhibitor Kit documents and submit with certificate of insurance. NO EXCEPTIONS.
- If you are unable set up Friday during Exhibitor Move In hours, you must obtain authorization from your sales rep to set up Saturday at 7:30am.
- Island/Pavilion booths. Exhibitor Move In, Friday 9am-5pm. Should you require Thursday Move In, approval is required from your Sales Representative in coordination with the General Service Contractor.
- Be advised the show opens at 9:30am.
- The show floor will be "show ready" clean. Should you litter your booth space or space around you, you will receive a cleaning charge from the contracted show cleaning company.

6 *What Are The Restrictions For My Booth Structure?*

- Standard "in-line" booths may not extend beyond 8' tall.
- Booth materials may also not extend beyond the dimensions of the booth space.
- Sight lines may not be blocked. Show management reserves the right to determine interference with other exhibitors. **NOTE:** Island booths may extend 16' high.
- No amplified sound in or around your booth is permitted. Show Management reserves the right to determine at what point sound constitutes interference with other exhibitors.

7 *Can I Tear Down My Booth Early?*

- NO. Per your signed sales contract, your booth must remain furnished and staffed until the show close on Sunday.
  Please respect attendees & fellow exhibitors.

8 *Am I Allowed To Bring My Booth Material In Myself?*

- POV/ASSISTED CARTLOAD SERVICE will be offered through the decorator for a nominal fee. Please visit the Show Exhibitor Services Kit Table of Contents to locate the Material Handling & Shipping section for POV/Assisted Cartload Service Order Form.
  - POV is a personally owned vehicle, automobile, minivan, SUV, pick-up truck, or van.
- Any additional materials or shipped materials (whether it be booth elements or sales collateral brought in through the Loading Dock will be weighed and charged a Material Handling Fee.
  - *Pricing found in the Shipping section of the Show Exhibitor Services Kit.*
  - *Please refer to the Show Exhibitor Services Kit for best safety practices.*
- Convention Centers are governed by union labor. Therefore, show management is unable to control dock access during move in and move out. Mandatory labor guidelines apply.

9 *Is Material Handling Mandatory?*

- Any materials coming in/out from loading dock are required to be weighed. All materials will be charged a Material Handling Fee. Fee is round trip.
  Pricing found in Shipping section of the Show Exhibitor Services Kit.
  Please refer to the Show Exhibitor Services Kit for best safety practices.

10 *Can I Leave Items In My Booth Overnight?*

- Show management provides overnight "perimeter" security in the hall but recommends taking valuables with you at the end of show day.

11 *What Are My Ordering Options (such as electric, internet, booth rental, extra chairs/tables, cleaning, etc.)?*

- Where applicable, order online, call, or fill out the necessary forms from the Show Exhibitor Services Kit for the appropriate vendor.
  - *Expo Event Services can be contacted at info@expoeventservices.com or (201) 300-2782*

12 *If I Forgot Something For Booth Setup or Need Additional Help, Where Do I Go On-Site?*

- The Exhibitor Services Desk located on the Show Floor.

13 *Where Can I Make Copies If I Run Out Of Sale Material At The Show?*

- Business Services locations can be found at the Deco Service Counter.
- Plan to also bring a flyer/sales document file with you in case you need to access a FedEx/Kinkos or similar resource.

14 *Are There Sponsorship & Promotional Opportunities To Enhance My Presence At The Show?*

- YES! Please see the Sponsorship & Promotional Opportunities available on our website and contact us for details.
- Email: success@travelshows.com

15 *Where Can I Find Information On Health and Safety Regulations for the Event?*

- Navigate to the **Exhibitor Services** webpage for the applicable show on **www.travelshows.com** for information.



POLICIES & STANDARDS

1 Service Animal Policy

We are committed to accessibility and welcome Service Animals on our show sites, subject to the following guidelines. These guidelines are in place to ensure everyone's safety and comfort. If you have any questions about whether your animal will be permitted on-site, please email the Show Manager prior to move-in.

Eligibility. Service Animals are generally permitted at our shows. Under the ADA regulations, a Service Animal is a dog that is individually trained to do work or perform tasks for a person with disabilities. To bring a dog on-site, the dog owner must be willing to answer the following questions:

- Is the dog a service animal required because of a disability, and
- What work or task has the dog been trained to perform?

Limitations. Emotional support animals are not necessarily "Service Animals." While an animal might provide comfort and emotional support for its owner, we are unable to permit the animal on the show site if it does not meet the criteria above.

Behavior Expectations. Individuals who use Service Animals must always retain control of their animals and should keep them on a leash or harness while on-site. If a Service Animal is required to be off-leash due to the nature of the disability, this will need to be cleared with the Show Manager. Further, Service Animals must be housebroken and are required to behave and not bark, growl, jump on, or lunge at others. MPE may take corrective action if the Service Animal is not behaving appropriately, up to and including the removal of the service animal from the show.

Thank you for helping us maintain a safe and accessible show site environment.

2 MPE Exhibit/Product Acceptability Standards For 2025 (USA)

Effective January 1, 2024. Marketplace Events (MPE) acceptability standards do not permit political candidates, parties or other groups promoting issues or ballot initiatives to participate as exhibitors. In addition, the display or sale of any products or services that are political/partisan in nature or that can be interpreted to promote, incite, or glorify hatred, violence, racial, sexual, or religious intolerance are prohibited. MPE's judgment in applying these standards will be final.

MPE shows are welcoming environments built solely to encourage face-to-face commerce. Creating respectful, safe marketplaces where our attendees and exhibitors can come together to learn, shop, compare pricing and do business together is our highest priority. MPE maintains these policies to ensure hospitable experiences for all attendees and exhibitors.

Political Policy

MPE prohibits political candidates, political parties, and organizations advocating for ballot initiatives or political issues from exhibiting at US consumer home and holiday shows. MPE also prohibits the display or sale of products or services that are political or partisan in nature, or that may reasonably be understood to promote, incite, or glorify hatred, violence, or racial, sexual, or religious intolerance. MPE reserves the right to interpret and apply these standards in its sole discretion, and its determinations shall be final.

MPE shows are intended to provide welcoming, in-person commerce experiences. Our priority is to maintain respectful, safe marketplaces where attendees and exhibitors can gather to learn, shop, compare offerings, and conduct business. These standards are designed to support an inclusive and professional environment for all participants. This policy is effective January 1, 2024, for all U.S. shows.

3

Insurance Requirements

The Insurance clause is #5 on the Terms and Conditions page of all booth space contracts. You may use any insurance company for insurance but it must meet the following requirements:

- Comprehensive General Liability and All Risk Property insurance
- Coverage must be from the start of move in to the end of move out
- Coverage of at least $1,000,000 for each separate occurrence
- Name Marketplace Events LLC and the venue as additional insured
- Provide a copy of the certificate of insurance (COI) to MPE if requested

Certificate of Insurance (COI)

For the COI, the certificate holder should be:

Marketplace Events LLC
2000 Auburn Dr, Suite 200
Beachwood, OH 44122

Audio Visual Services

Official AV Provider: **Metro Multimedia Services**

New York Travel & Adventure Show | Jacob K. Javits Convention Center | January 23-24, 2027

ORDER ONLINE

Place your audio visual orders online through Metro Multimedia' online ordering site:

https://metromultimedia.boomerecommerce.com/Home/pages/event/Events.aspx

Prefer paper? Complete the Payment Authorization and Order Forms on the following pages and email them to info@metromultimedia.com.

Save with the discount rate: order by **Friday, January 8, 2027**. Regular rates apply after the deadline.

How to Order

1. Open the Metro Multimedia Services events page using the link above.
2. Find the **New York Travel & Adventure Show** (January 23-24, 2027) at the Jacob K. Javits Convention Center in the event list and select it.
3. Log in, or create an account if you are a first-time user.
4. Select the equipment and services you need for your booth, then check out and pay as directed.
5. Watch for an order confirmation from Metro Multimedia Services and keep it for your records.

Tips

• Order early. Equipment availability is limited and on-site orders may cost more.
• Review the ordering site for current pricing, deadlines, and cancellation terms before submitting.
• If you are bringing your own AV equipment, confirm your power needs and order electrical service separately.

Questions?

Metro Multimedia Services | Phone: 201-340-2290 | Email: info@metromultimedia.com

PAYMENT AUTHORIZATION FORM

52 Forest Ave., Suite 6, 2nd Fl
Paramus, NJ 07652
P 201-340-2290; Fax 201-340-2108
E-Mail: info@metromultimedia.com

CREATIVE. TECHNICAL. Memorable.

TRAVEL & ADVENTURE SHOW

JANUARY 23 – 24, 2027
JAVITS CENTER

DISCOUNT DEADLINE: 1/8/2027

Company:	Booth:
Address:	
City, State, Zip:	Phone:
Ordered by (Print):	
Email Address:	Fax:
ESTIMATED TOTALS	
Subtotal Page 2	
Subtotal Page 3	
Total Sub Total	$
Sales Tax Due on Sub Total Amount	$
Delivery & Pick Up	$ **200.00**
Total Due MetroMultimedia	$

PAYMENT AUTHORIZATION

YOUR SIGNATURE OF THIS PAYMENT AUTHORIZATION FORM DENOTES ACCEPTANCE OF ALL TERMS & CONDITIONS INCLUDED ON THIS FORM AND ON YOUR ORDER FORMS

Company Check – Make payable to MetroMultimedia, and reference **NEW YORK TRAVEL & ADVENTURE SHOW 2027.** Mail to: 52 Forest Ave, Suite 6, 2nd Floor, Paramus, NJ 07652
Please Note – Returned checks are subject to a $35.00 bounced check fee. **ALL CHECKS REQUIRE A CREDIT CARD BACK UP.

Wire Transfers – If paying by wire transfer please contact MetroMultimedia for wire transfer information and include a $40.00 wire transfer fee.
ALL WIRE TRANSFERS REQUIRE A CREDIT CARD BACK UP.
Credit Card – For your convenience, MetroMultimedia Services will use this authorization to charge your credit card account for your advance orders, not paid by check or wire, and any additional amounts incurred as a result of show site orders placed by you or your representative. These charges may include all MetroMultimedia charges, and any charges that MetroMultimedia may be obliged to pay on your behalf, including without limitations, any material handling

☐ AMEX ☐ VISA ☐ MASTERCARD ☐ DISCOVER **Exp. Date**

Account Number																	
Security Code					Visa/MasterCard/Discover (3 Digits), Amex (4 Digits)												

Cardholder Name (Please Print): _____

Cardholder Billing Address: _____

City/State/Zip: _____ Phone: _____

***The cardholder names above hereby authorize MetroMultimedia to charge my credit card for the actual costs of the services estimated above and any additional services and amounts including, but not limited to, labor to install or remove equipment and/or material handling charges. If there is any intent to commit fraud, I will be held to the full extent of the law.

Cardholder Signature: _____ Date: _____

PAYMENT POLICY: MetroMultimedia requires payment of estimated costs in full, including applicable taxes, at the time services are ordered. All services will be denied without complete payment. All adjustments to charges are to be made prior to completion of event. NO CREDITS WILL BE MADE AFTER THE CLOSE OF THE EVENT. Checks **must** be in US Dollars and drawn on a US Bank.

TAX EXEMPT STATUS: If you are exempt from paying sales tax, you must provide a certificate of exemption for the state in which services are to be provided, with your order.

EQUIPMENT: You are responsible for payment on any MetroMultimedia rental equipment.

**CANCELLATIONS – EQUIPMENT CANCELLATIONS NOT RECEIVED 48 HRS BEFORE DELIVERY DATE WILL BE CHARGED 100% - ** NO EXCEPTIONS **
ALL CANCELLATIONS ARE SUBJECT TO A 5% PROCESSING FEE.
CANCELLATIONS RECEIVED AFTER DISCOUNT DEADLINE DATE ARE SUBJECT TO A 25% RESTOCKING FEE

52 Forest Ave., Suite 6, 2nd Fl
Paramus, NJ 07652
P 201-340-2290; Fax 201-340-2108
E-Mail: info@metromultimedia.com

CREATIVE. TECHNICAL. Memorable.

MetroMultimedia Order Form

TRAVEL ADVENTURE SHOW
JANUARY 23 – 24, 2027
JAVITS CENTER

DISCOUNT DEADLINE: 1/8/2027

Company Name: _____ Booth #: _____ Booth Size: _____
Address: _____ City: _____ State: _____ Zip: _____
Contact Name: _____ Phone: _____ E-Mail: _____
Delivery Date/Time: _____ Pick Up Date/Time: _____
On Site Contact Name: _____ On Site Contact Phone: _____

Audio Equipment	Qty.	Discounted Daily Rate	Regular Daily Rate	# of Days	Total
1 Speaker Sound System (Speaker, Stand, Mixer, PCDI)		$186.50	$233.00		
2 Speaker Sound System (Speakers, Stands, Mixer, PCDI)		$310.25	$388.00		
Wireless Microphone (_____Lavalier, _____ Handheld _____ Headset)		$151.50	$189.25		
10 Channel Audio Mixer (required with use of wireless mic)		$87.50	$109.25		
Large Venue Sound Systems are available upon request		Please Call	Please Call		
Projection	**Qty.**	**Discounted Daily Rate**	**Regular Daily Rate**	**# of Days**	**Total**
5K Laser Projector		$639.75	$799.50		
Tripod Projection Screen _____ 5' _____ 6' _____7' or _____ 8'		$83.25	$104.00		
Projector Stand		$26.75	$33.50		
Custom Projection options are available upon request		Please Call	Please Call		
Computers & Accessories	**Qty.**	**Discounted Daily Rate**	**Regular Daily Rate**	**# of Days**	**Total**
Lenovo Thinkpad		$186.50	$233.00		
MacBook Pro 15"		$291.00	$363.75		
Apple iPad		$75.75	$94.75		
iPad Floor Stand (available upon request)		Please Call	Please Call		
Video and Data Display	**Qty.**	**Discounted Daily Rate**	**Regular Daily Rate**	**# of Days**	**Total**
Please select Source for Monitor: _____ PC Laptop _____ MAC Laptop _____ DVD Player _____ Media Player _____ Other:_____					
43" Flat Panel Display _____ Table Top _____ Wall Mounted		$332.00	$414.75		
55" Flat Panel Display _____ Table Top _____ Wall Mounted		$523.75	$654.75		
60" Flat Panel Display _____ Table Top _____ Wall Mounted		$611.25	$764.25		
70" Flat Panel Display _____ Wall Mounted		$687.00	$858.75		
85" Flat Panel Display _____ Wall Mounted		$1,396.75	$1,745.75		
81" LED Poster – Black		$911.50	$1,139.50		
*Dual Post Floor Stand for Flat Panel Monitors (for 40" through 70" sizes only)		$83.25	$104.00		
*Dual Post Floor Stand Shelf for Laptop		$17.75	$22.25		
Media Player (required for USB playback)		$58.50	$73.25		
Additional monitors, touchscreens and video walls are available upon request		Please Call	Please Call		
				Total Audio, Projection & Video and Data Display	$
A labor charge of **$98.00 per hour may be added depending on the type and quantity of equipment ordered.				***Labor Total***	$
				Total Page 2	$

Please Note: **To receive a confirmation of your order prior to event, please e-mail: info@metromultimedia.com .**

Drayage Costs (if applicable) are not included in delivery costs. Regular rate applies if order is received after deadline date.
In venues where union rules are in effect, delivery and pick up times may vary depending on availability of laborers.
****Based on Straight Time. Overtime/Double time hours will be charged accordingly.**
***Dual Post Floor Stands and Shelves are only available with order of Flat Panel Display Monitors.**

52 Forest Ave., Suite 6, 2nd Fl
Paramus, NJ 07652
P 201-340-2290; Fax 201-340-2108
E-Mail: info@metromultimedia.com

CREATIVE. TECHNICAL. Memorable.

MetroMultimedia Order Form

TRAVEL ADVENTURE SHOW

JANUARY 23 – 24, 2027
JAVITS CENTER

DISCOUNT DEADLINE: 1/8/2027

Company Name: _____ Booth #: _____ Booth Size: _____

Address: _____ City: _____ State: _____ Zip: _____

Contact Name: _____ Phone: _____ E-Mail: _____

Delivery Date/Time: _____ Pick Up Date/Time: _____

On Site Contact Name: _____ On Site Contact Phone: _____

Note: Software for the below Kiosks is available upon request. If you require software, please indicate below. Circle "Y" for Yes or "N" for No.
Software Fees are based on specific need, please call or email for an estimate *

Interactive Touch-Table Media Hub	Qty.	Discounted Show Rate	Regular Show Rate	Software (optional)	Total
32" Interactive Touch-Table Media Hub		$1,449.75	$1,812.25	Y/N	
43" Interactive Touch-Table Media Hub		$1,702.00	$2,127.50	Y/N	
49" Interactive Touch-Table Media Hub		$1,954.50	$2,443.25	Y/N	
Interactive Standing Media Hubs	**Qty.**	**Discounted Show Rate**	**Regular Show Rate**	**Software (optional)**	**Total**
55" Interactive Standing Media Hub		$2,086.25	$2,607.75	Y/N	
65" Interactive Standing Media Hub		$2,360.75	$2,951.00	Y/N	
75" Interactive Standing Media Hub		$2,822.00	$3,527.50	Y/N	
65" Interactive Double Standing Media Hub		$4,668.00	$5,835.00	Y/N	
Interactive Touchscreen Monitors	**Qty.**	**Discounted Show Rate**	**Regular Show Rate**	**Software (optional)**	**Total**
32" Wall Mount Interactive Touchscreen 4K White (includes Mini PC)		$1,152.75	$1,441.00	Y/N	
43" Wall Mount Interactive Touchscreen 4K White (includes Mini PC)		$1,482.50	$1,853.00	Y/N	
49" Wall Mount Interactive Touchscreen 4K White (includes Mini PC)		$1,811.75	$2,264.75	Y/N	
				Total Kiosks and Touchscreens	$
A labor charge of **$98.00 per hour may be added depending on the type and quantity of equipment ordered.				***Labor Total***	$
				Total Page 3	$

Please Note: **To receive a confirmation of your order prior to event, please e-mail: info@metromultimedia.com .**

Drayage Costs (if applicable) are not included in delivery costs. Regular rate applies if order is received after deadline date.
In venues where union rules are in effect, delivery and pick up times may vary depending on availability of laborers.



TOTAL PAGE 2 + PAGE 3 = _____ + TAX @ 8.875% = _____ + $200.00 Deliver & Pick-Up = TOTAL _____

Payment Authorization Form must accompany order.

All Cancellations are subject to a 5% processing fee. Cancellations received after discount deadline date are subject to a 25% restocking fee.
Equipment Cancellations not received 72 Hrs. before delivery date will be charged 100% - **NO EXCEPTIONS**

CULTIVATED
BEVERAGE MENU
2026



CULTIVATED

BY NEW YORK

The Javits Center has joined with Levy and CxRA to launch the hospitality brand CULTIVATED, a comprehensive and cutting-edge dining program that has reshaped and reimagined the food and beverage experience throughout the iconic venue. Our brand focuses on enhancing the hospitality experience with elements rooted in the Empire State, including more New York ingredients and producers, as well as unique dining presentations, products sourced on-site and signature high-end catering for the largest and most exclusive events in New York City.

NY

Items in this menu marked with the above icon are sourced from New York State vendors. This is part of our commitment to support local and promote quality New York products.

WE CREATE REMARKABLE EXPERIENCES BY BRINGING TOGETHER THE BEST OF NEW YORK. CULTIVATING SUSTAINABLE PRACTICES. & PERSONALIZING EVERY MOMENT TO DELIVER WORLD-CLASS HOSPITALITY.

TO CONNECT WITH US, CONTACT CULTIVATED SALES OFFICE AT:

212-216-2400

services@cultivatedny.com

TO LEARN MORE ABOUT CULTIVATED, VISIT:

CultivatedNY

CultivatedNY.com



BEER AND WINE PACKAGE

WINE

*Choose 2 White and 2 Red Wines

Benvolio Pinot Grigio
Kim Crawford Sauvignon Blanc
Pelligrini Vineyards Chardonnay NY
Brotherhood I love NY Red Blend NY
North Fork Project Merlot NY
Josh Craftsman's Collection Cabernet Sauvignon

ROSÉ AND SPARKLING WINE ENHANCEMENT

Finca Wölffer Rosé NY
La Marca Prosecco

Additional $4 per person

BEER

*Choose from our list on page 8

2 Domestic Beers
&
2 Import or Craft Beers

NON-ALCOHOLIC BEVERAGES

Coke
Diet Coke
Sprite
Ginger Ale
Club Soda
Bottled Water

ENHANCEMENT OPTIONS:

White Claw Hard Seltzer $3 per person
Ready-to-Drink (Cutwater or High Noon) $4 per person

*Choose two flavors per enhancement

PACKAGE PRICE:

1ST HOUR- 21
2ND HOUR – 16
3RD+ HOUR – 12.50

Bar packages are not eligible for events on the Exhibit Show Floor



PREMIUM BAR PACKAGE

LIQUOR

Tito's Handmade Vodka
Bombay Sapphire Gin
Hornitos Tequila
Bacardi Superior Rum
Jim Beam Bourbon Whiskey
Jack Daniels Whiskey

WINE

*Choose 2 White and 2 Red Wines
Benvolio Pinot Grigio
Kim Crawford Sauvignon Blanc
Pellegrini Vineyards Chardonnay NY
Brotherhood I Love NY Red Blend NY
North Fork Project Merlot NY
Josh Craftsman's Collection Cabernet Sauvignon

ROSÉ AND SPARKLING WINE ENHANCEMENT

Finca Wölffer Rosé NY
La Marca Prosecco

Additional $4 per person

BEER

*Choose from our list on page 8

2 Domestic Beers
&
2 Import or Craft Beers

ENHANCEMENT OPTIONS

White Claw Hard Seltzer $3 per person
Ready-to-Drink (Cutwater or High Noon) $4 per person
*Choose two flavors per enhancement

NON-ALCOHOLIC BEVERAGES

Coke Diet Coke
Sprite Ginger Ale
Tonic Club Soda
Orange Juice Cranberry Juice
Bottled Water
Includes Standard Garnishes

PACKAGE PRICE:

1ST HOUR- 26
2ND HOUR – 21
3RD+ HOUR – 16

Bar packages are not eligible for events on the Exhibit Show Floor



ULTRA PREMIUM BAR PACKAGE

LIQUOR

Ketel One Vodka
Brooklyn Gin NY
Patron Tequila
Bacardi 8 Year Rum
Makers Mark Bourbon
Monkey Shoulder Blended Malt Scotch Whiskey

WINE

*Choose 2 White and 2 Red Wines
Barone Fini Pinot Grigio Alto Adige
Wölffer Estate Sauvignon Blanc NY
Kendall Jackson Chardonnay
La Crema Pinot Noir
Decoy by Duckhorn Merlot
Dr. Konstantin Cabernet Sauvignon NY

ROSÉ AND SPARKLING WINE ENHANCEMENT

A to Z Wineworks Rosé
Chateau Frank Brut NY

Additional $5 per person

BEER

*Choose from our list on page 8

2 Domestic Beers
&
2 Import or Craft Beers

ENHANCEMENT OPTIONS

White Claw Hard Seltzer $3 per person
Ready-to-Drink (Cutwater or High Noon) $4 per person
*Choose two flavors per enhancement

NON-ALCOHOLIC BEVERAGES

Coke Diet Coke
Sprite Ginger Ale
Tonic Club Soda
Orange Juice Cranberry Juice
Bottled Water
Includes Standard Garnishes

PACKAGE PRICE:

1ST HOUR- 31.50
2ND HOUR – 26
3RD+ HOUR – 19

Bar packages are not eligible for events on the Exhibit Show Floor



LUXURY BAR PACKAGE

LIQUOR

Grey Goose Vodka
Hendrick's Gin
Casamigos Tequila
Bacardi 8 Year Rum
Woodford Reserve Bourbon
The Balvenie Caribbean Cask Whiskey
The Macallan 12 Year Old Scotch Whiskey

WINE

*Choose 2 White and 2 Red Wines
Cakebread Sauvignon Blanc
Stag's Leap Chardonnay
Willems Willems Saar Riesling Kabinett
Meiomi Pinot Noir
Decoy by Duckhorn Merlot
JUSTIN Cabernet Sauvignon

ROSÉ AND SPARKLING WINE ENHANCEMENT

La Fleur de Mer
Chandon Brut
Additional $6 per person

BEER

*Choose from our list on page 8

2 Domestic Beers
&
2 Import or Craft Beers

ENHANCEMENT OPTIONS

White Claw Hard Seltzer $3 per person
Ready-to-Drink (Cutwater or High Noon) $4 per person
*Choose two flavors per enhancement

NON-ALCOHOLIC BEVERAGES

Coke Diet Coke
Sprite Ginger Ale
Tonic Club Soda
Orange Juice Cranberry Juice
Bottled Water
Includes Standard Garnishes

PACKAGE PRICE:

1ST HOUR- 37
2ND HOUR – 26
3RD+ HOUR – 19

Bar packages are not eligible for events on the Exhibit Show Floor

A LA CARTE BAR PRICING

LIQUOR/MIXED DRINKS

PLATINUM LIQUOR
$17 Per Drink

DELUXE LIQUOR
$16 Per Drink

PREMIUM LIQUOR
$15 Per Drink

WINE

PREMIUM WINE
$13 Per Glass

BEER

CRAFT BEER
$12.50 Per Bottle or Can

IMPORTED BEER
$11.50 Per Bottle or Can

DOMESTIC BEER
$10.50 Per Bottle or Can

MIXERS

COKE

DIET COKE

SPRITE

GINGER ALE

TONIC

CLUB SODA

ORANGE JUICE

CRANBERRY JUICE

GARNISHES

STANDARD INCLUSIONS:

Lemons
Limes
Oranges
Cherries
Olives

ENHANCEMENT OPTIONS:

DEHYDRATED GARNISH

Orange Grapefruit
Lemon Lime

FRESH GARNISH

Strawberry Watermelon
Raspberry Blueberry Pineapple
Rosemary Sprig Mint
Cinnamon Sticks

$1 EACH GARNISH



BEER

DOMESTIC

Budweiser
Bud Light
Michelob ULTRA
$10.50 Per Can

IMPORT

Heinken
Stella Artois
Corona Extra
Modelo Especial
$11.50 Per Can

CRAFT

Blue Moon
Brooklyn Lager NY
Blue Point Hoptical Illusion IPA NY
Stone Brewing Delicious IPA
Voodoo Ranger
$12.50 Per Can

CIDER

Angry Orchard Crisp Apple NY
$12.50 Per Bottle

NON-ALCOHOLIC BEER

Brooklyn Special Effects NY
$9 Per Can

Athletic Brewery:
Upside Down Golden Ale
Athletic Run IPA
American Pale Ale
$10 Per Can

HARD SELTZER

Minimum of 24 Per Flavor

WHITE CLAW

Mango
Black Cherry
Lime
Ruby Grapefruit
$9 Per Can

***Subject to Availability**

LOCAL & WOMEN OWNED

Minimum of 24 Per Flavor

RAMONA ITALIAN SPRITZ

Organic Dry Amarino
Organic Blood Orange
Organic Meyer Lemon
$14 Per Can

TALEA BEER NY

Sun Up Hazy IPA
Al Dente Italian Style Pilsner
Peachberry Punch Sour Ale
$15 Per Can

*Seasonal Flavors Available

READY TO DRINK

Minimum of 24 Per Flavor

CUTWATER

Tequila Margarita
Mango Margarita
Vodka Mule
Long Island Iced Tea
Tropical Tiki Rum Mai Tai
$12.50 Per Can

HIGH NOON

Black Cherry
Grapefruit
Lime
Mango
Passion Fruit
Peach
Pineapple
Watermelon
$12.50 Per Can

ON THE ROCKS

Old Fashioned
Cosmopolitan
Classic Margarita
Mai Tai
$15 Per 100ml Bottle

*Subject to Availability



CANNED WINES

Minimum of 24 Per Flavor

Bridge Lane Chardonnay NY
Bridge Lane Pinot Noir NY
Bridge Lane Bubbles NY
Bridge Lane Bubbles Rosé NY
$12 Per 250ml Bottle

VODKA

TITO'S HANDMADE
$162 PER 1L BOTTLE

KETEL ONE
$192 PER 1L BOTTLE

AMERICAN HARVEST
$177 PER 1L BOTTLE

GREY GOOSE
$242 PER 1L BOTTLE

GIN

BOMBAY SAPPHIRE
$192 PER 1L BOTTLE

BROOKLYN GIN NY
$222 PER 750ML BOTTLE

HENDRICK'S
$260 PER 1L BOTTLE

THE BOTANIST
$260 PER 1L BOTTLE

RUM

BACARDI SUPERIOR
$120 PER 1L BOTTLE

CAPTAIN MORGAN SPICED
$170 PER 1L BOTTLE

BOURBON

JIM BEAM (WHITE LABEL)
$141 PER 1L BOTTLE

MAKER'S MARK
$240 PER 1L BOTTLE

WOODFORD RESERVE
$268 PER 1L BOTTLE

TEQUILA

JOSE CUERVO TRADITIONAL
$140 PER 1L BOTTLE

HORNITOS SILVER
$176 PER 1L BOTTLE

PATRON SILVER
$260 PER 750ML BOTTLE

PATRON ANEJO
$308 PER 750ML BOTTLE

CASAMIGOS BLANCO OR REPOSADO
$358 PER 1ML BOTTLE

WHISKEY

MONKEY SHOULDER
$172 PER 750ML BOTTLE

JACK DANIEL'S
$225 PER 1L BOTTLE

JAMESON
$230 PER 1L BOTTLE

BASIL HAYDEN
$338 PER 1L BOTTLE

THE MACALLAN
$435 PER 750ML BOTTLE

SCOTCH

DEWAR'S WHITE LABEL
$196 PER 1L BOTTLE

JOHNNIE WALKER BLACK
$298 PER 1L BOTTLE

GLENLIVET 12
$348 PER 750 ML BOTTLE

SPECIALTY

WHEYWARD SPIRIT
$252 PER 750ML BOTTLE

*NET ZERO CARBON

COGNAC

D'USSE
$251 PER 750ML BOTTLE



RED

BROTHERHOOD I LOVE NY

Love NY red blend is a medium to full-body wine with a fruit forward character, and is deep purple to ruby in color. The nose has plenty o blackberry, black cherry, and subtle vanilla; with ripe fruit flavors, and mocha notes that are both intense, yet refined.

52

CONUNDRUM BY CAYMUS RED BLEND

Sourced from premier California wine growing regions, Conundrum, Red features dark red varietals, including Petite Sirah, Zinfandel, and Cabernet Sauvignon. It is rich, complex, and approachable. With lush flavors of cherries and baking chocolate, this wine has fine tannins that create a silky smoothness

99

BLACK GIRL RED BLEND

A smooth, voluptuous red blend with essences of cherry, plum, and a luxurious finish of perfectly balanced tannins. Bold and brilliant, this precious gem is a fabulous accessory for any occasion.

106

THE PRISONER RED BLEND

Features enticing aromas of Bing cherry, dark chocolate, clove, and roasted fig. Persistent flavors of ripe raspberry, boysenberry, pomegranate, and vanilla linger harmoniously, for a smooth and luscious finish.

225

LA CREMA PINOT NOIR

From Sonoma Coast, aromas of ripe cherry, cocoa, anise, and rich baking spices. Plush flavors of cherry, plum, and pomegranate meld with hints of delicate tea leaf. Structured, balanced acidity, and elegant firm tannins round out the mouth.

110

MEIOMI PINOT NOIR

Meiomi Pinot Noir Red Wine is crafted with grapes harvested from California's top winegrowing regions and French oak-aged for a flavor-forward Meiomi wine with unique structure and depth.

115



RED

NORTH FORK PROJECT MERLOT NY

Mostly Merlot with some Cabernet Franc, aromas of black cherry, vanilla, and toast; flavors of dark chocolate, cherry, and slight hints of oak are well integrated with structured tannins.

72

DECOY BY DUCKHORN MERLOT

From Sonoma County, California- a lovely Merlot that has aromas of plum, cedar, and notes of baking spices. Layers of fresh strawberries and raspberries saturate the palate. The finish is soft and smooth with well-integrated tannins providing a very nice structure.

120

JOSH CRAFTSMAN'S COLLECTION CABERNET SAUVIGNON

The bouquet bursts with intense dark fruits, cinnamon, clove and subtle oak aromas. The palate is dominated by flavors of black cherries and juicy blackberries, accented by delicate vanilla flavors and toasty oak finishing long with round, soft tannins.

72

DR. KONSTANTIN CABERNET SAUVIGNON NY

A medium-bodied red wine from an excellent vintage with aromas of blackcurrant and sour cherry, supported by undertones of black pepper, sage, and a touch of fennel. Pairs well with steak, prime rib, flourless raspberry chocolate tort, dark chocolate.

84

JUSTIN CABERNET SAUVIGNON

Dark purple-ruby core with lighter rim and moderately stained, pronounced tears forming on the glass. Aromatic with ripe black and red cherry, blackcurrant, and berry fruit, baking spice, and sweet tobacco with red and black licorice, oak, cocoa, and subtle camphor notes.

144



WHITE

BENVOLIO PINOT GRIGIO

This dry, crisp, and full-bodied white wine, made from 100% pinot grigio, is refreshing with balanced acidity and a clean finish. This Italian wine is a true expression of the pinot grigio wine varietal with aromas of lychee and rosewater, as well as flavors of apple and pear.

52

BARONE FINI PINOT GRIGIO ALTO ADIGE

Opening citrus notes evolve into juicy flavors of warm ripe apples and lychee, concluding in tones of mountain herbs and flowers. Bright acidity balanced with minerality creates a rich, clean finish.

94

KIM CRAWFORD SAUVIGNON BLANC

Fresh and juicy with ripe, tropical flavors of passion fruit, melon, and stone fruit. Each sip of wine reveals classic Marlborough sauvignon blanc aromas of lifted citrus, tropical fruit, and crushed herbs, along with vibrant acidity and plenty of weight and length on the palate.

84

WÖLFFER ESTATE SAUVIGNON BLANC NY

Shiny and pale yellow color. Delicate, fresh and vibrant fruit aromas such as crisp green apple and green papaya fill the glass as well as beautiful floral notes. The mouthfeel is pure and focused with fine ripe fruit, playful acidity, and wonderful minerality. This is a pure and classic Sauvignon Blanc that is balanced, ripe yet fresh, and has a long finish.

88

CAKEBREAD SAUVIGNON BLANC

Aromas of peach, sliced apple, cream and crushed stones. It's medium-bodied with crisp acidity. Creamy and straightforward.

117

PELLEGRINI VINEYARDS CHARDONNAY NY

Vivacious and fresh, our unoaked Chardonnay is a limited release intended for summer quaffing. This Chardonnay's varietal bouquet evokes honeydew melon and chamomile followed by a satisfying citrus mango finish.

70



WHITE

BROWN ESTATE HOUSE OF BROWN CHARDONNAY

Pineapple, starfruit, and guava with secondary notes of flowering star jasmine, orange blossoms, and traces of honeysuckle, lemon verbena, and meringue. Light, crisp, elegant, and juicy on the palate with a bright yet round mouth-feel. Made from sustainably grown wine grapes with small amounts of naturally occurring and added sulfites.

80

KENDALL-JACKSON VINTNER'S RESERVE CHARDONNAY

Beautifully integrated tropical flavors such as pineapple, mango, and papaya, with citrus notes that explode in your mouth. These flavors delicately intertwine with aromas of vanilla and honey to create depth and balance throughout. A hint of toasted oak and butter rounds out the long, lingering finish.

84

STAG'S LEAP NAPA VALLEY CHARDONNAY

The boisterous bouquet invites you in with lively aromas of delicate Meyer lemon, orange blossom, fresh white peach and delicate honeysuckle, supported by more subtle notes of tarte tatin and brioche toast. Fresh, vibrant and mouthwatering, the palate is crisp with layers of ripe Golden Delicious apple, guava and warm Asian pear, backed up by a luscious texture that is rich and balanced. Well-integrated notes of vanilla, allspice and crème brûlée lead to a lengthy finish that is full and bright. Maintaining a core of fresh acidity, this Chardonnay is graceful and elegant, full of depth and complexity.

137



WHITE

CHATEAU STE. MICHELLE RIESLING

Inviting and easy to drink with flavors of white peach, apricot, pear and zesty grapefruit. This is a classic Columbia Valley Riesling that is versatile, charming and fun to drink.

51

WILLEMS WILLEMS RIESLING KABINETT SAAR

Remarkably refreshing and deliciously drinkable, this is a quintessential example of a German Kabinett Riesling. Graceful, balanced with delicate aromas and a filigreed structure - a style the whole world would love to copy, but no one does quite as well as the Saar.

108

SPRING IN A BOTTLE BLANC DE BLANCS NY

The Spring in a Bottle Blanc de Blancs has a unique purity and delicate parfum with playful fruitiness. Perfect for those who want to bring a bit of balance to their life!
Non-Alcoholic

75



ROSE

FINCA WÖLFFER ROSÉ NY

This fresh, crisp rosémarries the Hamptons espirit and elegant style of our rose from Long Island with the lush fruit from our vineayrds in Mendoza.

65

LA FLEUR DE MER

A classic Provencal rosé, Fleur de Mer is a brilliant pale pink color, beautifully balanced with bright fruit notes and crisp acidity, Delicate aromas of fresh watermelon and cherry give way to a complex, refreshing palate. Layers of red berries and subtle citrus are complemented by a softly textured middle and a fine, cleansing, mineral finish.

78

WÖLFFER ESTATE SUMMER IN A BOTTLE ROSÉ NY

Côtes de Provence - Perfect pale, light rose color. Amazing aromas of tangerine, citrus, peach and lovely floral notes are setting a high bar right from the start. The lively and vibrant fruit is prevalent all the way to the long, elegant finish with classic salinity. The mouth-feel is perfectly balanced with plished minerlitym wonderful skin characters, fine yeast notes and playful acidity, This rose is pure and refreshing with great esprit and a wonderful structure and texture.

100

A TO Z WINEWORKS ROSÉ

Delicate blush Oregon rosé wine with berry, tropical, and floral aromas, mirrored by herbal and citrus favors. Complemented by a crisp, yet creamy, texture and juicy acidity.

123

WILLAKENZIE ESTATE PINOT NOIR ROSÉ

This expressive and delicious rosé offers an array of intensely floral and confectionary aromas, along with notes of honeydew melon and citrus zest. Those flavors carry through to pure and well-balanced palate that is defined by its wonderful energy and freshness.

126

SPRING IN A BOTTLE ROSÉ NY

This exquisite alcohol-free , low calorie, dry rosé sparkling wine is a perfect choice to have a fun filled evening, long lunch, afternoon entertaining at the pool, or long multi-course dinner. Beautiful and vibrant, with great acidity, and perfectly balanced by elegant fruitiness.
Non-Alcoholic

75



SPARKLING ROSE

HAMPTON WATER ROSÉ BUBBLY

Bubbly enchants with its pale pink color and complex nose of red fruit and floral aromas. On the palate, the wine is fresh and well-balanced, with notes of strawberry and citrus, infused with fine, persistent bubbles.

97

MUMM NAPA BRUT ROSÉ

Brut Rosé is Mumm Napa's signature rosé sparkling wine. It is a relaxed, yet elegant, sparkling wine that has earned many accolades. This sparkling rosé has an eye-catching pink coral color that features rich flavors of black cherry, raspberries, strawberries, and citrus paired with a rose petal aroma.

126

PERRIER JOUET CHAMPAGNE BRUT ROSÉ

A gourmet champagne, with the authentic character of a rosé, perfectly expressing its pomegranates, pears, apricots, blood oranges, the fragrances of mature red fruits, and generous blend that gives way to notes of biscuit, butter, and pastries. With its sharp and strong sensation, the Perrier-Jouet Blason Rosé is a supple and complex wine. Rich and long in the mouth.

284



SPARKLING

WYCLIFF BRUT

Wycliff Brut is a light-bodied, bright sparkling wine from California. Aromas of tree fruit and wet stone open to notes of ripe apple and pear. Delicious hints of honey and citrus follow through on the finish. Wycliff Brut is effervescent with essences of delicate fruit and a crisp finish.

50

UNSHACKLED SPARKLING WHITE

Floral notes and minerality drive the aromatic profile. On the palate, bright notes of green and Fuji apples, and Asian pear dominate with hints of savory minerality.

74

LA MARCA PROSECCO

This sparkling wine is pale, golden straw in color. Bubbles are full textured and persistent. On the nose, the wine brings fresh citrus with hints of honey and white floral notes. The flavor is fresh and clean, with ripe citrus, lemon, green apple, and touches of grapefruit, minerality, and some toast.

84

CHATEAU FRANK BRUT NY

Whispers of brioche and spice lend warmth to concentrated flavors of pressed apple and pear in this traditional Champagne blend. It's intensely frothy and foamy on the palate but bright lemon-lime acidity tightens up the finish.

102

CHANDON BRUT

Crisp, fresh and effortlessly cool, our Chandon Brut is your go-to choice bubbly for entertaining, sipping and gifting. A classic expression of our California vineyards, signature green apple, pear and citrus notes precede a soft, dry finish.

112



SPARKLING

CHAMPAGNE NICOLAS FEUILLATTE BRUT

Pale gold in color with abundant delicate bubbles. Floral aromas of fruit with a subtle predominance of white fruits: pear, apple, almonds, and hazelnuts. Fresh opening, smooth, pleasant, and balanced.

195

HRLM BRUT RESERVE

Fresh & elegant with a bright yellow gold robe. Notes of grapefruit peel, green apple, and white flowers. Hints of toasted almonds and beautiful minerality. With its low dosage, the purity and precision make it an ideal selection for any occasion. Pairs well with seafood, shellfish, ceviche, cheese and cured meats
*Local & Women-Owned

210

VEUVE CLICQUOT

Yellow Label is the signature of Veuve Clicquot's quality and style. It manages to reconcile two opposing factors - strength and silkiness - and to hold them in perfect balance with aromatic intensity of yellow and white fruits, vanilla and brioche and a lot of freshness. Ideal as an aperitif, and perfect as the Champagne to enjoy with a seafood or pasta meal.

328



KOSHER RED WINE

MANISCHEWITZ CABERNET SAUVIGNON
ELIJAH VALLE DEL CURICO (2020)
KOSHER, MEVUSHAL WINE
52

PAVOLINO PINOT NOIR
VENETO (2021)
KOSHER, MEVUSHAL WINE
50

KOSHER FRUIT FLAVORED WINES

MANISCHEWITZ ELDERBERRY (NV)
KOSHER, MEVUSHAL WINE
50

MANISCHEWITZ CHERRY (NV)
KOSHER, MEVUSHAL WINE
50

MANISCHEWITZ BLACKBERRY (NV)
KOSHER FOR PASSOVER, MEVUSHAL WINE
50

KOSHER LIQUOR

KOSKENKORVA ORIGINAL VODKA
KOSHER, MEVUSHAL
135

KOSHER WHITE WINE

PAVOLINO PINOT GRIGIO
DELLE VENEZIE
KOSHER, MEVUSHAL WINE
50

MANISCHEWITZ CHARDONNAY
ELIJAH VALLE DEL CURICO (2021)
KOSHER, MEVUSHAL WINE
52

MANISCHEWITZ MOSCATO
ELIJAH (NV)
KOSHER, MEVUSHAL WINE
52

KOSHER SPARKLING WINE

PAVOLINO PROSECCO BRUT ROSÉ
(2020)
KOSHER, MEVUSHAL WINE
62

PAVOLINO PROSECCO EXTRA DRY
(NV)
KOSHER, MEVUSHAL WINE
62



SPECIALTY COCKTAILS FALL/WINTER

MOJITO
RUM, SWEET SIMPLE SYRUP, CLUB SODA,
MINT, CUCUMBER GARNISH

MAPLE BOURBON SOUR
BOURBON, LEMON JUICE, MAPLE SYRUP, GINGER SYRUP,
SERVED OVER ICE

WINTER MULE
VODKA, CRANBERRY JUICE, GINGER BEER,
GARNISHED WITH CRANBERRIES, AND ROSEMARY SPRIG

SEASONAL PALOMA
TEQUILA BLANCO, CRANBERRY JUICE,
POMEGRANATE JUICE, CLUB SODA, LIME WEDGE

SPICED PEAR COLLINS
GIN, PEAR PUREE, LEMON, ROSEMARY
CLOVE SIMPLE SYRUP, ROSEMARY SPRIG

BLOOD ORANGE ROSEMARY FIZZ
PROSECCO, APEROL, BLOOD ORANGE JUICE,
ROSEMARY SYRUP, ORANGE WHEEL, ROSEMARY

JAVITS OLD FASHIONED IN A BARREL
IRISH WHISKEY, HONEY SYRUP, ANGOSTURA BITTERS,
ORANGE BITTERS, ROSEMARY SPRIG GARNISH

THE JAVITS FIREY LIMONCELLO
VODKA, LIMONCELLO, OREGANO SIMPLE SYRUP,
FLAME OREGANO LEMON GARNISH

17

CLASSIC

MIMOSA
SPARKLING WINE WITH FRESH ORANGE JUICE

PEACH BELLINI
SPARKLING WINE WITH PEACH PURÉE

14.50

SPECIALTY COCKTAILS SPRING/SUMMER

WATERMELON MARGARITA
BLANCO TEQUILA, WATERMELON PUREE,
LIME, SIMPLE SYRUP

SPARKLING ROSEMARY AND GRAPEFRUIT COCKTAIL
PROSECCO, ST-GERMAIN, GRAPEFRUIT
JUICE, ROSEMARY SPRIG

STRAWBERRY SHRUB
GIN, STRAWBERRY SHRUB, LIME, CLUB SODA

PALOMA
TEQUILA BLANCO, GRAPEFRUIT,
LIME JUICE, SIMPLE SYRUP

SPARKLING BLACKBERRY VODKA LEMONADE
VODKA, LEMONADE, SIMPLE SYRUP,
CLUB SODA, BLACKBERRIES

CUCUMBER BASIL MARGARITA
TEQUILA, FRESH CUCUMBER JUICE, LIME JUICE, BASIL,
TRIPLE SEC, AGAVE, CUCUMBER AND BASIL GARNISH

GREEN ORCHARD COLLINS
GIN, FRESH CUCUMBER JUICE, APPLE JUICE, SIMPLE SYRUP,
FRESH APPLE, CUCUMBER WHEEL FOR GARNISH

SMOKIN' ORCHARD SMASH
BOURBON, FRESH LEMON JUICE, MAPLE SYRUP,
ANGOSTURA BITTERS, GARNISHED WITH APPLE,
CINNAMON, AND FRESH ROSEMARY SPRIG

JAVITS MINT COLLINS
GIN, FRESH LEMON JUICE, SIMPLE SYRUP,
TOPPED WITH CLUB SODA,
GARNISHED WITH FRESH MINT AND LEMON WEDGE

17

SUSTAINABLE

LEMON OLEO SPRITZER
WHEYWARD SPIRIT, LEMON OLEO, CLUB SODA

18

CURATED SPIRIT-FREE SELECTIONS

A thoughtfully crafted collection of zero-proof beverages designed to suppport the sober curious movement, and embrace a health-forward lifestyle.

Enjoy premium non-alcoholic beers, wines, and handcrafted mocktails - each delivering full flavor without the buzz.

MOCKTAILS

SHIRLEY TEMPLE
GRENADINE, GINGER ALE OR LEMON SODA
8

ARNOLD PALMER
LEMONADE & UNSWEETENED TEA
8

PALOMA
GRAPEFRUIT, LIME JUICE, CLUB SODA, SIMPLE SYRUP
12.50

SPICED PEAR COLLINS
CLUB SODA, PEAR PUREE, LEMON, ROSEMARY CLOVE, SIMPLE SYRUP, ROSEMARY SPRIG
12.50

CRANBERRY PALOMA
CRANBERRY JUICE, POMEGRANATE JUICE, CLUB SODA, LIME WEDGE
12.50

CRANBERRY MULE
CRANBERRY JUICE, GINGER BEER, GARNISHED WITH CRANBERRIES AND ROSEMARY SPRIG
12.50

STRAWBERRY SHRUB
STRAWBERRY SHRUB, LIME, CLUB SODA
12.50

SPARKLING BLACKBERRY LEMONADE
LEMONADE, SIMPLE SYRUP, CLUB SODA, BLACKBERRIES
12.50

BLUEBERRY LEMON BREEZE
BLUEBERRIES, AGAVE, LEMON JUICE, CLUB SODA, FRESH ROSEMARY SPRIG
12.50

APPLE BASIL REFRESHER
APPLE JUICE, FRESH SQUEEZED LEMON, FRESH APPLE AND BASIL GARNISH
12.50

NON-ALCOHOLIC WINES

SPRING IN A BOTTLE ROSÉ NY
75

SPRING IN A BOTTLE BLANC DE BLANCS NY
75

NON-ALCOHOLIC BEERS

BROOKLYN SPECIAL EFFECTS NY
9

ATHLETIC BREWERY:
UPSIDE DOWN GOLDEN ALE
ATHLETIC RUN IPA
AMERICAN PALE ALE
10



COCKTAIL CART

MINIMUM OF 80 SERVINGS
EQUIPMENT INCLUDED IN PRICE | BARTENDER REQUIRED

BUBBLY BAR

Chilled Sparkling Wine,
Served with Fruit Juices and Fresh Fruit Garnish

Included Juices:

Orange Juice, Apple Juice, Pineapple Juice,
Grapefruit Juice, Cranberry Juice

Included Fresh Fruit Garnish:

Strawberry, Blueberry, Raspberry

*Additional fruit garnish request available for $1 each
(see Enhancement Options for Garnishes on page 7)

Enhancement Option:

Aperol Spritz, + $2 per drink

16 per glass

MARGARITA BAR

Tequila, Triple Sec, Lime Juice,
Simple Syrup, and Lime Garnish
(Choose Between Blanco or Reposado)

Classic Margarita + 1 Flavored Margarita

Choose 1 Flavored Type:

Watermelon Margarita
Pineapple Margarita
Mango Margarita
Strawberry Margarita
Apple Cider Margarita

19 per glass

MARTINI BAR

Vodka, Dry Vermouth, Lemon Twist or Olive Garnish

Classic Vodka Martini + 1 Flavored Martini

Choose 1 Flavored Type:

Dirty Martini
Lemon Drop Martini
Apple Martini
Espresso Martini

18 per glass



GENERAL INFORMATION

STAFFING RATES

Staffing fees will automatically be added to your order. Please note that a five (5) hour minimum, per staff member applies.Bartender $285 per five (5) hours. Five (5) hour minimum.
$100 for each additional hour after the first 5.
Shift hours are calculated to include 2 hours set-up, hours of service, and 1 hour of breakdown & clean-up

LINEN, RENTALS, AND SPECIAL EVENT PLANNING

Please contact our Cultivated Catering Sales Team in regards to linen and rentals for your food and beverage service.
Floral, décor and entertainment services recomendations can be shared as needed.

FURNITURE RENTALS

Cultivated has a limited amount of bar service furnitures available for rent. Please note that furnitures are not included in our beverage packages and clients to provide or bring in bar furnitures for their space from external vendors. Below is a list of furnitures you can rent from Cultivated.

CULTIVATED PREMIUM ROLLING BAR	$250 PER DAY
CULTIVATED PREMIUM SIDE MODULE	$150 PER DAY
CULTIVATED PREMIUM STORAGE SHELF/BACK BAR	$350 PER DAY
REFRIGERATOR RENTAL	$250 PER DAY

EXCLUSIVITY

Cultivated maintains the exclusive rights to provide all food and beverage in the Javits Convention Center. All food and beverages, including water, must be purchased from Cultivated

MENU SELECTION

Cultivated Catering Sales team is available as a valuable resource to you with expertise in event planning, menu selection and to answer any questions or concerns you might have. While our menus are designed to be inclusive to a wide variety of dietary needs, the Cultivated Sales Team, together with our culinary team are available if you'd like to design a special menu to serve in your event.

GUARANTEES

The Customer shall notify Cultivated, not less than fourteen (14) business days (excluding holidays and weekends) prior to the event, the minimum number of guests the Customer guarantees will attend the event (the "Guaranteed Attendance"). There may be applicable charges for events with minimal attendance. If Customer fails to notify Cultivated of the Guaranteed Attendance within the time required, (a) Cultivated shall prepare for and provide services to guests attending the event on the basis of the estimate attendance specified on the BEOs and (b) such estimated attendance shall be deemed to be the guaranteed attendance.

ELECTRICAL REQUIREMENTS

Any electrical needs for your events, including those for equipment needed in your food & beverage service, need to be requested directly to the Javits Center via your Event Solution Manager or Exhibitor Solutions Manager. The charges for these power needs will be charged to the client directly.

PAYMENT POLICY

A deposit of seventy-five percent (75%) of the total contract value will be required sixty (60) days in advance of the first function. A signed catering agreement must be returned to Cultivated 60 days prior to the start. The final twenty-five percent (25%) shall be paid in full a minimum of seven (7) business days prior to the start of the first event. Any remaining balance due must be paid within ten (10) business days upon receipt of final invoice. Outstanding Event Price balances shall be paid within thirty (30) full calendar days of the Event provided billing privileges have been previously approved in writing through the General Manager's office.

GENERAL INFORMATION

ALCOHOL BEVERAGE GUIDELINES

Cultivated is the sole holder of the New York State issued liquor licenses for the Javits Convention Center. We retain the exclusive right and responsibility to provide and dispense any alcohol served at the facility. We reserve the right to request photo identification from any guest in attendance and to refuse services to attendees who do not have proper identification or appear to be intoxicated. Under New York State law, alcoholic beverages are not permitted to be removed from the facility.

All serving of alcohol must be handled by Cultivated bartenders trained in responsible alcohol service. Our standard alcohol pour per drink is no more than 1.25 ounces for drinks single alcoholic ingredient and a maximum of 2 ounces for drinks with two or more alcoholic ingredients. Guests can have a maximum of 2 drinks at any given time.

FOOD AND BEVERAGE PRICING

Prices quoted are in US Dollars and are subject to 22.5% administration charge and applicable sales tax. Prices are subject to change without notice; however, guaranteed prices will be confirmed sixty (60) days prior to the event.

ADMINISTRATION CHARGE AND TAX

All food and beverage items are subject to a 22.5% administration charge, plus applicable sales tax (New York Sales Tax is 8.875%). The administration charge is for administration of the special function, is not purported to be a gratuity, and will not be distributed as gratuities to employees who provided the service to the guests.

TAX EXEMPT

If the customer is an entity claiming exemption from taxation in New York State, customer is to provide evidence of the exemption thirty (30) days prior to the event in order to be relieved of its obligation to pay state and local sales taxes.

LATE FEES

Orders received within 14 days of the event will be subject to a limited menu offering. Any orders received within 10 days of an event will be assessed a 10% late order fee.

CULTIVATED

CATERING MENU

2026



ABOUT US

WE CREATE REMARKABLE EXPERIENCES BY BRINGING TOGETHER THE BEST OF NEW YORK. CULTIVATING SUSTAINABLE PRACTICES. & PERSONALIZING EVERY MOMENT TO DELIVER WORLD-CLASS HOSPITALITY.

CULTIVATED

BY NEW YORK

The Javits Center has joined with Levy and CxRA to launch the hospitality brand CULTIVATED, a comprehensive and cutting-edge dining program that has reshaped and reimagined the food and beverage experience throughout the iconic venue. Our brand focuses on enhancing the hospitality experience with elements rooted in the Empire State, including more New York ingredients and producers, as well as unique dining presentations, products sourced on-site and signature high-end catering for the largest and most exclusive events in New York City.

To connect with us, contact CULTIVATED Sales Office at:

212-216-2400 | services@cultivatedny.com

To learn more about CULTIVATED, visit:

CultivatedNY | CultivatedNY.com

SUSTAINABILITY

TOTAL FOOD UTILIZATION

Total Food Utilization refers to using the whole ingredients and minimizing food waste from food preparation. In the event that there is excess produce or even ugly produce, Cultivated chefs employ these foods in picklings, purees, soups, and more.

GREASE RECYCLING

The grease recycling program filters fryer oil to maximize usage and streamlines the changeover of spent oil with new oil.

FOOD RESCUE

Perishable produce, leftover food, bulk items and excess prepped food are rescued and donated to local community partners.



WASTE MANAGEMENT

All kitchens sort waste into various streams to optimize waste diversion. Streams include compost, plastic metal, glass, cardboard/paper, and landfill.

WATER COOLERS

We encourage the use of reusable water bottles by having many coolers and stations throughout the building.

SKIP THE STRAW

Strawless lids allow guests to sip their drinks without a straw.

LINEN USE

Cultivated minimizes the use of linen whenever possible to save water, energy, and reduce chemical waste deposits in our sewer systems.



THE FARM

Spanning one acre on our rooftop, The Farm provides up to 40,000 pounds of produce a year that is incorporated into the meals we serve our guests.

THE FARM ICON

This icon denotes CULTIVATED food and beverage items that are made with ingredients harvested from our rooftop Farm, Greenhouse, Orchard, or Farmshelf.

JACOB'S HONEY

Jacob's Honey is the honey made from the hundreds of thousands of bees on the Javits community partners. Center green roof. It is used in the recipes and dishes served by CULTIVATED.

THE GREENHOUSE

The 3,500 sq ft all-season greenhouse is outfitted with a hydroponic growing system and benches for starting seedlings and growing microgreens.

A controlled environment allows for 365-day production and greater yields by providing consistent and near-ideal growing conditions. A vertical, stacked, hydroponic system maximizes fields within a smaller footprint. 2022 crops include head lettuce, basil, edible flowers, and culinary herbs

BREAKFAST



BREAKFAST PACKAGES

MINIMUM OF 24 GUESTS | ALL BREAKFAST PACKAGES INCLUDE COFFEE/DECAF/GOURMET TEA AND FRESH SQUEEZED ORANGE JUICE

CHEF'S TABLE

THE CONTINENTAL EXPERIENCE

Local and Seasonal Sliced Fruit V² AVG
Basket of Freshly Baked Croissants and Danishes with Fruit Preserves V
Pre-Packaged Selection of Plain and Fruit Flavored Individual Yogurts V AVG

$29 per person

CLASSIC BREAKFAST TABLE

Local and Seasonal Sliced Fruit V² AVG
Basket of Freshly Baked Croissants and Danishes with Fruit Preserves and Butter V
Eggs V AVG
Scrambled, Fried, or Frittata with Mushroom and Sun-Dried Tomatoes
Crispy Applewood Smoked Bacon/Chicken Apple Sausage/Pork Sausage AVG
Cultivated Breakfast Potato, Tossed with Herbs, Peppers, and Onions AVG

$39 per person

HEALTHY AND FIT CONTINENTAL

Local and Seasonal Sliced Fruit V² AVG
Chia Seed Coconut Pudding with Seasonal Fruit Compote V² AVG N
Goji Berry Pistachio Squares V² AVG N
Jacob's Honey Lemon Granola Bar V N
Old Fashioned Oats V AVG
Dried Fruit/Brown Sugar/Walnuts N/Pecans N/Granola

$32 per person







PRICES DO NOT REFLECT THE TAXES AND SERVICE FEES
AVG=Avoiding Gluten V²=Vegan V =Vegetarian N=Contains Nuts

BREAKFAST À LA CARTE

MINIMUM OF 12 GUESTS

SANDWICHES

BACON, EGG, AND CHEESE
On a New York Bagel or Classic Roll

PASTRAMI EGG AND CHEESE
On a New York Bagel or Classic Roll

BREAKFAST ENGLISH MUFFIN V
Egg Whites, Spinach, Roasted Tomatoes, and Cheddar Cheese on an English Muffin

SUNRISE BREAKFAST SANDWICH
Scrambled Eggs, Chicken Sausage Patty, and Cheddar Cheese, on a Croissant

$150 per dozen
+$36 per dozen for AVG

NUCHAS EMPANADAS

SAUSAGE, EGG, AND CHEESE
SPINACH, EGG, AND CHEESE V
HAM AND CHEESE

$139 per dozen

EGG

Tofu Scramble V² AVG
Frittata/Egg White Frittata V² AVG
Spinach and Mushrooms/Bell Pepper and Scallion/ Tomato and Herb
Scrambled Eggs V AVG
Hard Boiled Eggs V AVG
Fried Eggs V

$7.50 per person

MEATS

2-piece serving
Turkey Bacon AVG
Applewood Bacon AVG
Chicken Apple Sausage AVG
Pork Sausage AVG
Turkey Sausage AVG

1-piece serving
Veggie Sausage Patties V²

$7.50 per person

POTATOES

Cauliflower and Sweet Potato Hash V² AVG
Red Bliss Potatoes and Leek Hash V AVG
Root Vegetable Hash V² AVG
Skillet Yukon Gold Potatoes and Pepper Hash V AVG

$6.50 per person

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OATMEAL STATION V AVG

Old Fashion Oats
Dried Fruit/Brown Sugar/Walnuts N/ Pecans N/Granola

$63 per dozen

OATMEAL STATION V² AVG

Strawberry/Banana/Cinnamon

$112 per dozen
One flavor per dozen

BAGEL & LOX

Smoked Salmon, Caviar, and Cream Cheese

$24 per piece

LOX DISPLAY AVG

Smoked Salmon, Lemons, Capers, Red Onions

$21.50 per person
Bagels must be purchased separately

SEASONAL FRUIT V² AVG

Local and Seasonal Sliced Fruit Platter

$7.50 per person

Individual Fruit Cups

$94 per dozen

Whole Fruit
Banana/Apple/Orange

$51 per dozen

Fruit Skewers
5 pieces of fruit on a skewer, served with yogurt and honey

$102 per dozen

YOGURT V AVG

Plain and Fruit Flavored Yogurt

$82 per dozen

BREAKFAST STATIONS

MINIMUM OF 24 GUESTS | POWER REQUIREMENTS*

BREAKFAST QUESADILLA STATION

Mushrooms and Spinach V
Chorizo and Cheese
Bacon and Cheddar
Sour Cream, Pico de Gallo, Guacamole,

$20 per person

EGGS BENEDICT STATION

Requires a minimum of 2 chef attendants

Served on Toasted English Muffin

Classic

Poached Egg, Grilled Canadian Bacon, and Hollandaise

or

Italiano Rustica Benedict

Poached Egg, Sliced Prosciutto, Sun-Dried Tomato, and Basil Holllandaise

For 24 to 200 attendants only
$28 per person

OMELET STATION

Requires a minimum of 2 chef attendants

Whole Egg and Egg Whites Available

Local Cheddar Cheese, Swiss Cheese, Ham, Smoked Bacon, Tomatoes, Onions, Mushrooms, Sweet Peppers, and Fine Herbs

$23 per dozen

TOAST BAR*

Whole Wheat V^2
White Sourdough V^2
Rye V^2
Multi Grain V^2
Gluten Free Bread V^2

Spreads
Butter V
Cream Cheese V
Strawberry Jam V^2
Peanut Butter V^2
Nutella V^2
Avocado Spread **+$7.50 per person**

$26 per person

*Includes toaster.
*Power requirements for toaster: Dedicated 110V, 20 amp outlet (Client to place power order directly to Javits electrical team.)



FRENCH TOAST STATION V

Classic Brioche with Sweetened Mascarpone
Nutella N/Bananas Foster/Maple Syrup/
Chocolate Chips/Berries/Chantilly Cream

$17 per person

WAFFLE STATION V

Classic Belgium Waffle
Strawberry/Chantilly Cream/
Berry Compote/Nutella N/
Maple Syrup

*Choice of action station with chef attendant or pre-made in chafer

$17 per person

ARTISANAL PANCAKE STATION V

Traditional Buttermilk Pancakes
Maple Syrup/Chocolate Chips/Berries/Chantilly Cream

*Choice of action station with chef attendant or pre-made in chafer

$17 per person



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BAKERY

BREAKFAST PASTRIES

SLICED BREAKFAST BREADS V
Assortment of Flavors
$68 per dozen

GOURMET MUFFINS V
Corn/Bran/Blueberry/Double Chocolate
$59 per dozen

FRESHLY BAKED CROISSANTS V
Traditional Croissant, with Strawberry Preserve
$68 per dozen
Flavored Croissant: Chocolate or Almond N
$72 per dozen

FRESHLY BAKED BREAKFAST DANISH V
Cherry & Greek Yogurt or Blueberry Cheesecake
$59 per dozen

CINNAMON ROLLS V
Topped with Vanilla Glaze
$74 per dozen

SAVORY

CLASSIC BUTTERMILK BISCUITS V
Jam and Honey
$59 per dozen

CHEDDAR AND CHIVE SCONES
$59 per dozen

ASSORTED BAGELS
Cream Cheese, Butter, and Jam
$63 per dozen

GLUTEN FREE

SWEET BREAD
Banana Bread V² AVG N
Zucchini Bread V² AVG N
Pumpkin Bread V² AVG N
Apple Oat Banana Sweet Bread V² AVG N
$81 per half dozen

BROWNIES
Gluten-Free + Vegan Brownies V² AVG N
$81 per half dozen

COOKIES
Double Chocolate Chip V² AVG N
Ginger Chew Cookies AVG N
Chai Chocolate Chip Cookies V² AVG
$51 per half dozen

CUPCAKE
Funfetti Cake V² AVG N
$76 per half dozen

DONUTS
Cinnamon Sugar Donuts AVG N
$76 per half dozen

**All Gluten-Free Items Are Made with Almond Flour, Except:
Chai Chocolate Chip Cookies

BAKED TREATS

GOURMET BROWNIES AND BLONDIES V N
Fudge Brownies/Chocolate Chip Blondies N
$61 per dozen

SPECIALTY DONUTS V
Glazed/Filled/Cake
$74 per dozen

HOMEMADE COOKIES V
Snickerdoodle/Oatmeal Raisin/Chocolate Chip
$63 per dozen

NY BLACK AND WHITE COOKIES V
Large (6"): $78 per dozen
Mini (3"): $60 per dozen

POP TARTS V N
Nutella, Glaze, Sprinkles
$78 per dozen



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SNACKS & BREAKS

SNACKS & BREAKS

CULTIVATED SIGNATURE

GINGER ENERGY BALLS V² AVG N
Dates, Sesame Seeds, and Maple Syrup
$63 per dozen

JACOB'S HONEY LEMON GRANOLA BAR V AVG N
Roasted Almond, Coconut, Chia Seeds, and Oats
$74 per dozen

CHIA SEED COCONUT PUDDING V² AVG
with Seasonal Fruit Compote
$88 per dozen

GOJI BERRY PISTACHIO SQUARES V² AVG N
Oats, Flax Seed, and Agave Nectar
$74 per dozen

CINNAMON APPLE HAND PIES V
Vanilla Glaze
$74 per dozen

GREEK YOGURT PARFAIT V
Mixed Berries, Honey, and Granola
$113 per dozen

BLUEBERRY CLUSTERS V
Dark Belgian Chocolate
$83 per 12 person serving

SNACK BOX

Minimum of 24 Orders | +$2 Per Person Increase to Offer Deconstructed

MILANO BOX
Piave Cheese Wedge V AVG
Dried Mission Figs V² AVG
Sopressa Salami AVG
Grissini Sticks V²
Baci N
Marinated Olives V² AVG
$17

SOUTH BEACH
Mixed Berries V² AVG
Almonds, Cashews, and Walnuts V² AVG N
Rooftop Crudité Farm Vegetables with Tzatziki V AVG
Chia Seed Coconut Pudding V² AVG
Crispy Seaweed Chips V² AVG
$16

THE CITY BOX
Mini Quiche
Choice of
Vegetarian/Ham and Cheese/Brie and Mushroom V AVG
Baby Carrot Sticks V²
M&M's V AVG
Mixed Berries V² AVG
$17

THE FARMER BOX
Paprika Hash Goat Cheese AVG
Marinated Beets V² AVG
Baguette Croutons V
Grapes V² AVG
$17

THE DELI GOURMET
Red Beet Hummus V² AVG
Baby Carrot Stick V² AVG
Salted Pretzel V
Pita Chips V² AVG
Trail Mix V N
$17

THE BISTRO BOX
Charcuterie
Salami and Prosciutto
Cheese V AVG
Brie and Manchego
Crackers V
Radish V² AVG
$17

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SNACKS & BREAKS

PIZZA

16 Inches Cut Into 6 or 12 Slices

CHEESE PIZZA V
$52

PEPPERONI PIZZA
$56

MEATBALL AND RICOTTA PIZZA
$56

VEGETARIAN PIZZA V

Artichokes, Broccolini, and Black Olives

$52



HOT DOG

Requires a Catering Server

HOT DOG KIT
1 Case of 70 Hot Dog Buns

Includes
Ketchup, Relish, Mustard, Sauerkraut, and Onions
Cultivated Paper Wrapping and Napkins

$440

HOT DOG CART RENTAL
$250

Note: This package is not available to services that take place in Javits North



POPCORN

Requires a Catering Server

POPCORN CART RENTAL

REQUIRES:
Standard 110V, 11.20 AMPS, 60hz,
1345 Watts, Single Phase

DIMENSIONS
18.25 Inches Long, 16.25 Inches Wide,
and 30.75 Inches Tall

$275

POPCORN KERNEL KIT V

(150) 2oz Servings and Popcorn Bags

$225

Note: This package is not available to services that take place in Javits North



PRETZEL

NEW YORK PRETZELS V
Hand-Rolled In-House Traditional Salt,
Cheddar Cheese, and Cinnamon Sugar
Served with Stone Ground Mustard

$105 per dozen

PRETZEL RACK
$250 per day

PRETZEL WARMER

REQUIRES:
Dedicated 110V, 15/20 amp outlet
(Electricity to be supplied by client,
ordered through building contact)

$250 per day



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SNACKS & BREAKS

BARS

NATURE VALLEY GRANOLA BARS
$56 per dozen

KIND BARS
$56 per dozen

CLIFF PROTEIN ENERGY BARS
CHOCOLATE CHIP
$56 per dozen

SNACKS

CHEEZ-IT
$41 per dozen

CHEX MIX
TRADITIONAL
$47 per dozen

SMART POPCORN
$41 per dozen

CANDY

SKITTLES
$41 per dozen

SWEDISH FISH
$41 per dozen

STARBURST
$41 per dozen

SOUR PATCH KID
ORIGINAL
$41 per dozen

BAKED BY CITY BAKING
GOLDEN CRUMB CAKE
$47 per dozen

NUTS

SAHALE
FRUIT & NUT MIX V² AVG N
$56 per dozen

PEANUTS
PRE-PACKAGED PEANUTS
$38 per dozen

PLANTERS TRAIL MIX
$38 per dozen

CHIPS

FRITOS
ORIGINAL
$41 per dozen

SUN CHIPS
ORIGINAL/GARDEN SALSA/
HARVEST CHEDDAR
$41 per dozen

DORITOS
NACHO CHEESE/COOL RANCH
$41 per dozen

CHEETOS
ORIGINAL
$41 per dozen

ASSORTED BAGS OF POTATO CHIPS AND PRETZELS
$51 per dozen

MISS VICKIE'S
SMOKEHOUSE BBQ/SEA SALT
$38 per dozen

TERRA CHIPS
ORIGINAL
$47 per dozen

BAKED IN BROOKLYN PITA CHIPS
SEA SALT/GARLIC & PARMESAN
$44 per dozen

CHOCOLATE

BUTTERFINGER
$41 per dozen

HERSHEY'S
MILK CHOCOLATE
$41 per dozen

M&M'S
MILK CHOCOLATE/PEANUT
$41 per dozen

SNICKERS
$38 per dozen

NESTLE CRUNCH BAR
$41 per dozen



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SPECIALTY BEVERAGE & DESSERTS STATIONS

SMOOTHIE BAR

Requires a Catering Server

ESSENTIAL PACKAGE

Minimum of 200 Cup Order
10oz Cup Size
Includes 4 Hour Service, Up to 200 Cups, Equipment, and Staff

$2,950

Additional Cup
$12.50

FLAVORS

Custom Flavors Available Upon Request

Mixed Berry Smoothie
$12.50

Strawberry Orange Banana Smoothie
$12.50

Mango Pineapple Smoothie
$12.50

Green Smoothie
$13.50

Protein Shot
+$2 per cup

Power Requirements For Blender

Dedicated 110V, 15/20 amp outlet (power order to be placed by client)
Space for set up 6'w x 4'd
*Table is not included

BUBBLE TEA BAR

Requires a Catering Server

ESSENTIAL PACKAGE

Minimum of 200 Cup Order
10oz Cup Size
Includes 4 Hour Service, Up to 200 Cups, Equipment, and Staff

$2,950

Additional Cup
$12.50

FLAVORS

Taro
$12.50

Thai Iced Tea
$12.50

Mango Tea
$12.50

Requires

Space for set up 6'w x 4'd
*Table is not included

ICE CREAM CART

Requires a Catering Server and Cart Rental

HAAGEN-DAZS ICE CREAM BAR KIT

Vanilla/Chocolate/Almond N

$362 for 5 cases of 12

GELATYS HANDCRAFTED GELATO POPS

Pistachio N/Coconut/Blueberry Yogurt/Chocolate/Multi-Fruit

$373 for 5 cases of 10

ICE CREAM CART RENTAL

$250 per day

Requires

Electrical Services for Services More Than 4 Hours Long









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DESSERT



MOCHI

AVG

Minimum of 24 Pieces Per Flavor

MATCHA V²

BLACK SESAME

PASSION FRUIT V²

$8

Per Piece

TRUFFLES

AVG

Minimum of 24 Pieces Per Flavor

MILK CHOCOLATE
Plain or Tiramisu

WHITE CHOCOLATE
Vanilla

DARK CHOCOLATE
Raspberry

$52

Per Dozen







DESSERT

Minimum of 12 Orders Per Item

CLASSIC NEW YORK CANNOLI V

CARAMEL FLAN V

KEY LIME PIE
Whipped Cream

JUNIOR'S SIGNATURE NY CHEESECAKE V
Berry Sauce

CARROT CAKE V N
Vanilla Bean Icing

TRES LECHES CAKE V

DOUBLE CHOCOLATE CAKE V
Wild Berry Sauce

SWEET EMPANADA V N
Apple, Cranberry, and Nutella

$13

Per Piece



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DESSERT



GELATO STAND

Requires Catering Servers and Stand Rental

Sammontana Gelato

Minimum of 2 Catering Attendants required

Mango V²
Chocolate V AVG
Custard V AVG
Strawberry V AVG
Pistachio V AVG N
Tiramisu V

$16 per person

Minimum of 200

Sammontana Gelato Stand

$250 per day

Power Requirements For Stand

Dedicated 22v 60Hz
(client to place power order
directly to Javits electrical team)





PREMIUM DESSERT

Minimum of 12 Orders Per Item

RASPBERRIES AND CREAM V N

Sponge Cake, Raspberries,
Mascarpone, and
Crushed Pistachio

CHOCOLATE MOUSSE V

Rich Chocolate, Heart of
Zabaione, and Chocolate Curls

TIRAMISU V

Espresso Short Cake,
Mascarpone Cream, and
Cocoa Powder

BERRY CRÈME BRÛLÉE V AVG

Raspberry Sauce, Creamy Custard,
and Berries Coated in Caramel

$14

Per Piece

PREMIUM DESSERT

ASSORTMENT OF CHEF SELECTED DESSERTS

4-5 depending on dessert size

$16

Per Person

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LUNCH
& DINNER

SIGNATURE CHEF'S TABLES

MINIMUM OF 24 GUESTS

NEW YORK

RED BEET SALAD V² AVG N
Roasted Beets, Arugula, Cara Cara Orange, Hazelnuts, and Shallot Vinaigrette

PENNE POMODORO V
Tomato, Basil, Parmigiano, and Olive Oil

HALF ROASTED CHICKEN AVG
Free Range Chicken, Lemon Chicken Jus, and Rosemary

ROASTED NY STRIP STEAK
Green Peppercorn Sauce

GREEN BEANS V² AVG
Sautéed in Garlic

JUNIOR'S CHEESECAKE V
Berry Compote

BRANZINO AVG
Olive Oil, Lemon, Parsley, and Capers
+$15

$70

ITALIAN

TUSCAN KALE SALAD V² AVG
Artichokes, Lemon Zest, Mint, and Crispy Chickpeas

ANTIPASTI DI VERDURE V² AVG
Grilled Javits Garden Vegetables, Bell Peppers, Eggplants, Zucchini, Aged Balsamic, and Olive Oil

TUSCAN BEAN SOUP V
Cannellini Bean, Escarole, Pecorino Cheese, and Virgin Olive Oil

CONCHIGLIE V
Baked Shell Pasta, Portobello Mushroom, Parmigiano, and Gorgonzola Sauce

PORCHETTA AVG
Traditional Italian Roasted Pork, Garlic, Raisin Preserve, and Thyme

POLLO ALLA GRIGLIA AVG
Half Roasted Chicken, Lemon, and Herb Sauce

TIRAMISU V

SWORDFISH
Grilled with Lemon, Oregano, Chili, Breadcrumbs, and Olive Oil
+$15

$70



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SIGNATURE CHEF'S TABLES

MINIMUM OF 24 GUESTS



GREEK

HORIATIKI SALAD V AVG
Traditional Garden Greek Salad

HTIPITI V
Spicy Feta Spread and Grilled Pita

SPANAKOPITA V
Traditional Spinach Pie
Wrapped in Phyllo Dough

CHICKEN SOUVLAKI
Grilled Chicken, Lemon, Oregano,
Tomato, Onion,
Lettuce, Tzatziki, Pita

MOUSSAKA
Layered Eggplant with Meat Sauce,
and Béchamel

BAKLAVA V N
Crispy Phyllo Pastry, Almonds, and Walnuts

BRANZINO AVG
Olive Oil, Lemon, Parsley, and Capers
+$15

$68

ASIAN

VIETNAMESE COLESLAW V AVG N
Peanuts, Chili and Lime Dressing

BEEF SATAY N
Peanut Sauce

VEGETABLE SPRING ROLLS V² AVG
Hoisin Sauce

FRIED RICE AVG
Red Peppers, Carrots, and Green Beans
Add Chicken $2/Pork $2.5/ Beef $3/Shrimp $3

GENERAL TSO'S CHICKEN
Sesame, Scallion, Soy, and Honey

KUNG PAO CAULIFLOWER V² N
Peanuts, Sesame, and Scallions

MOCHI ICE CREAM AVG
Assorted

SNAPPER
Crispy Fried Snapper Filet in Sweet Chili Sauce
+$15

$68

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SIGNATURE CHEF'S TABLES

MINIMUM OF 24 GUESTS

SOUTHERN

CORNBREAD V
Whipped Butter

BUTTERMILK FRIED CHICKEN
Crispy Fried Chicken, and Javits Pickles

ST. LOUIS STYLE SPARE RIBS AVG
Sweet and Tangy Barbecue Sauce

CREAMY STONE GROUND GRITS V AVG
Slow Cooked Grits, and Cheddar Cheese

COLLARD GREENS V AVG
Slow Cooked, and Javits Honey

CAROLINA COLESLAW V² AVG
Classic Vinegar Dressing

BANANA PUDDING V

CAJUN GRILLED SHRIMP AVG
Scallions, Paprika, Black Pepper, and Lime
+$15

$68

MEXICAN

WATERMELON SALAD V² AVG
Jícama, Avocado, Toasted Sesame, Parsley, Celery Harts, Arugula, and Tequila Dressing

STREET CORN V AVG
Chili, Lime, Mayo, and Cotija

EMPANADA V²
Pinto Beans Epazote, and Chili Poblano

CHICKEN MOLE N
Grilled Chicken Breast, Oregano, Epazote, and Red Mole

CARNE ASADA STYLE SKIRT STEAK AVG
Árbol Chili Steak Salsa

BLACK BEANS BLACK BEANS V² AVG
Epazote, Sweet Onion, and Jalapeño

GREEN RICE GREEN RICE V² AVG
Poblano Chili, Garlic, and Cilantro

TORTILLAS
Warm Flour Tortillas V and Corn Tostadas V² AVG

CARAMEL FLAN V

$68





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LUNCH À LA CARTE

MINIMUM OF 24 GUESTS PER ITEM

PASTA

CONCHIGLIE V
Baked Shell Pasta, Portobello Mushroom, Parmigiano, and Gorgonzola Sauce
$19

PENNE POMODORO V
Tomato, Basil, Parmigiano, and Olive Oil
$19

FARFALLE
Slow Braised Short Rib Ragù
$23

HOT SANDWICH

EGGPLANT TASCA V
Grilled Pita Bread with Panko Crusted Eggplant, Sliced Mozzarella, Roasted Grape Tomato and Garlic, Marinara Sauce, Basil

BBQ PHILLY
Smoked Brisket, Habanero Queso, Pico De Gallo, Rajas on a Hoagie Roll

THE KINGSTON
Jerk Marinated Chicken Breast, Pineapple Salsa, Spicy Coleslaw, Pickled Red Onion, Garlic Aioli on a Brioche Bun

$28
Each



HOT SANDWICH

CLASSIC NY PASTRAMI
Whole Grain Mustard and Sauerkraut on Multi-Grain Baguette

CUBAN
Ham, Roasted Pork, Cheese, and Pickles on a Pressed Hero Bread

REUBEN
Corned Beef, Swiss Cheese, Sauerkraut, and Thousand Island Dressing on Rye Bread

GYRO
Chicken, Warm Grilled Pita, Pickled Onions, Sliced Tomato, Tzatziki Sauce

$24
Each

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PREMIUM SANDWICH

ROASTED BUTTERNUT SQUASH V²
Balsamic Glazed Red Onion Rings and Watercress on Whole Wheat Roll

THE BEST ITALIAN SANDWICH N
Genoa Salami, Prosciutto, Fresh Mozzarella, Roasted Peppers, Baby Arugula, and Basil Pesto Mayo on Ciabatta

$23
Each

SOUP

CORN SOUP V² AVG
Javits Farm Corn, Cilantro, Extra Virgin Olive Oil

BUTTERNUT SQUASH V AVG N
Cashew and Coconut

POTATO AND LEEK SOUP AVG
Bacon Served on the Side

TUSCAN BEAN V
Cannellini Bean, Escarole, Pecorino Cheese, and Virgin Olive Oil

***Soups can be altered to be vegan, ask your sales rep**

$13
Each

LUNCH YOUR WAY

LUNCH TO GO

Minimum of 12 Orders Per Combination

Our new LUNCH TO GO offers a thoughtfully curated selection by choosing one option from each category below. Each meal is elegantly packaged in an eco-friendly compostable bento box, combining convenience with sustainability.

$39

CHEF S'TABLE

Minimum of 24 Guests

Our CHEF'S TABLE features an array of gourmet sandwiches or fresh salads, each paired with a delightful snack and dessert, tastefully displayed on curated food stations.

CHOOSE:

3 Sandwiches or 2 Salads

AND

1 Snack and 1 Dessert

*Sandwiches cut in half portions
Approximately 3 inches

$38

SANDWICHES

Minimum of 12 Per Flavor | $2 Fee for Individual Packaging Requests

DOUBLE SMOKED TURKEY
Smoked Turkey, Double Brie Cream, Steak Tomatoes, Baby Spinach, Cranberry Aioli, on Multi-Seeded Baguette

ROAST BEEF
Shaved Roast Beef, Lettuce, Tomatoes, Onion Jam, Sharp Cheddar, on Multi-Seeded Baguette

THE CHICKEN
Chicken Salad with Golden Raisins, Provolone, Lettuce, on Baguette

PORTOBELLO V
Grilled Marinated Portobello Mushroom. Gorgonzola. Arugula. Wheat Roll

VEGAN TUNA V²
Chickpea, Celery, Red Onion, Capers, Vegan Mayo, Lemon, Tomato, Bib Lettuce, on a Multi-Grain Baguette

NY BLACK FOREST HAM
Pit Smoked Ham, Brie Spread, Strawberry Mustard, Arugula, on Baguette

CULTIVATED VEGETABLES V²
Spiced Zucchini, Yellow Squash, Eggplant, Tomato, Red Pepper Hummus, on a Baguette

FOCACCIA VEGETABLE SANDWICH V²
Herb Roasted King Oyster Mushroom. Beets, Eggplant, Arugula, Calabrian Chili Vegan Aioli, on Focaccia

$19

SNACK

Fruit Salad V² AVG
Potato Chips AVG
Mini Pretzels V²
Carrots + Hummus V² AVG
Doritos V
Veggie Chips V² AVG
Sea Salt
Popcorn V AVG
Trail Mix V² V

DESSERT

Chocolate Fudge Brownie V
Blondie N
Chocolate Chip Cookie V
Black and White Cookie V
Coffee Crumb Cake V
Brownie* V² AVG
Apple Oat Banana Sweet Bread* V² AVG N
Chai Chocolate Chip Cookies* V² AVG
Peanut Butter Oat Chocolate Chip* V² AVG N
*Vegan and Gluten-Free + $8.50

SALAD

Minimum of 12 Per Flavor | $2 Fee for Individual Packaging Requests or Deconstructed Salad

CHICKPEA SALAD N
Chorizo Seco*, Cherry Tomato, Radishes, Cucumbers, Arugula, Pesto Dressing
*Dried Pork Sausage

VIETNAMESE COLESLAW V AVG N
Carrot, Cabbage, Mint, Cilantro, Thai Basil, Crispy Shallots, Toasted Peanuts and Chili & Lime Dressing

SOBA NOODLE V² AVG
Buckwheat Noodles, Snow Peas, Chili Peppers, Carrots, Edamame, Scallions, Cilantro, Sesame Dressing

CLASSIC CAESAR V
Romaine Heart, Baby Kale, House Croutons, Grated Parmesan, Caesar Dressing

TRICOLOR QUINOA V² AVG
Greek Style, Lemon Oregano Dressing

RED BEET V² AVG N
Roasted Beets, Arugula, Cara Cara Orange, Hazelnuts, Shallot Vinaigrette

ROOFTOP FARM SEASONAL V² AVG
Roasted and Chopped Vegetables, Oregano, Red Wine Vinaigrette

ORECCHIETTE PASTA SALAD V
Orecchiette Pasta, Bell Peppers, Grape Tomatoes, Asparagus, Basil, Parmesan Cheese, Olive Oil, Red Wine Vinegar

ROASTED CAULIFLOWER V
Kabocha Squash, Red Peppers, Farro, Parsley, Feta Dressing

RED BLISS POTATO SALAD V AVG
Red Potatoes, Dill, Scallions, Parsley, Boiled Egg, Pickled Peppers, Smoked Paprika, Italian Dressing

ORZO PASTA V
Kalamata Olives, Roasted Peppers, Sun-Dried Tomatoes, Chopped Parsley, Arugula, Feta Cheese, Red Wine Vinegar, Olive Oil

$9.50
EACH HALF-PORTION
CHICKEN +$3.25 | TOFU +$2.50

$19
EACH FULL-SIZE
CHICKEN +$6.50 | TOFU +$5

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HARVEST BOWLS

MINIMUM OF 24 BOWLS PER FLAVOR/TYPE

PREMIUM LUNCH BOWLS

Premium Bowls are 40oz

Lemon Oregano Chicken Bowl
Roasted Chicken Breast, Green Lentils, Cauliflower, Kabocha Squash, Charred Bell Peppers, Spiced Cucumber, Pickled Carrots, Arugula, Feta Dressing AVG

Herb Marinated Chicken Bowl
Grilled Boneless Chicken Thigh, Tri-Color Quinoa, Chickpeas, Cauliflower, Shredded Cabbage, Spinach, Tomato, Cucumber, Pickled Onion, Harissa Aioli AVG

Charred Chicken Couscous Bowl
Charred Boneless Chicken Thigh, Sweet Potatoes, Zucchini, Marinated Tomatoes, Lemon Pearl Couscous, Asian Eggplant, Arugula, Garlic Aioli

Grilled Chicken Pesto Bowl
Grilled Chicken Breast, Orzo Pasta, Kalamata Olives, Roasted Peppers, Sun-Dried Tomatoes, Chopped Parsley, Arugula, Feta Cheese, Pesto Dressing

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VEGAN BOWLS

Lemon Herb Tofu Bowl
Lemon Herb Roasted Tofu, Portobello Mushrooms, Green Lentils, Cauliflower, Kabocha Squash, Spiced Cucumber, Pickled Carrot, Arugula, Tahini Dressing V^2 AVG

Falafel Quinoa Bowl
Crispy Falafel, Tri-Color Quinoa, Cauliflower, Shredded Cabbage, Spinach, Tomato, Spiced Cucumber, Pickled Onion, Skhug Herb Sauce V^2 AVG

BBQ Seitan Bibimbap Bowl
Roasted Vegetable Bibimbap, Seitan, Cabbage, Beets, Spiced Cauliflower, Swiss Chard, Javits Kale, Carrots, Jasmine Rice, Kimchi, Ginger BBQ Sauce V^2

Miso Marinated Tofu Bowl
Grilled Miso-Marinated Tofu, Cauliflower, Butternut Squash, Sweet Potatoes, Red Bell Peppers, Farro, Lacinato Kale, Citrus Dressing V^2

$37
PER BOWL

LIGHT LUNCH BOWLS

Light Lunch Bowls are 24oz

Soy Ginger Chicken Bowl
Soy Ginger Boneless Chicken Thigh, Quinoa, Pickled Carrot, Spiced Cucumber, Broccoli, Hoisin Sesame Dressing AVG

Harissa Chicken Bowl
Harissa Boneless Chicken Thigh, Citrus and Herb, Black Beans, Butternut Squash, Cauliflower, Broccoli, Maple Tahini Dressing

Javits Farm Harvest Bowl
Lemon Chicken, Herb Farro, Roasted Asparagus, Marinated Beets, Snow Peas, Red Onion, Citrus Vinaigrette

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VEGAN BOWLS

Soy Ginger Tofu Bowl
Soy Ginger Tofu, Quinoa, Pickled Carrot, Spiced Cucumber, Broccoli, Hoisin Sesame Dressing V^2 AVG

Harissa Seitan Bowl
Harissa Seitan, Citrus and Herb Sumac Sorghum, Butternut Squash, Cauliflower, Broccoli, Maple Tahini Dressing V^2

Javits Farm Harvest Bowl
Crispy Falafel, Herbed Farro, Roasted Asparagus, Marinated Beets, Snow Peas, Red Onion, Citrus Vinaigrette V^2

$32
PER BOWL



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RECEPTION



CLASSIC HORS D'OEUVRES

MINIMUM OF 24 PIECES | PASSED OR STATIONARY SERVICE

HOT

FRIED COCONUT SHRIMP
Sweet and Sour Aioli, and Charred Scallion

FLAKY BEEF EMPANADAS
Sofrito Mayo

PINTO BEAN EMPANADAS V²
Chipotle Aioli

CONEY ISLAND DOG
Puff Pastry Crust, Everything Spice, and Whole Grain Mustard

MINI BRIOCHE V
Grilled Cheese and Tomato Bisque Shooter

MACARONI AND CHEESE BITES V
Crispy Panko Herb Crusted

CHICKEN SATAY AVG N
Peanut Cilantro Lime

POTATO AND SWEET PEA SAMOSAS V
Mint and Cilantro Yogurt

$11
Per Piece

COLD

ROASTED BEETS AND GOAT CHEESE V N
Shallot Vinaigrette and Micro Basil

TOMATO CAPRESE SKEWERS V AVG N
Mozzarella, Basil Pesto, and Balsamic Glaze

SMOKED SALMON AVG
Dill Crème Fraîche on Cucumber Cup

RED PEPPER HUMMUS V² AVG
Sun-Dried Tomatoes, Cucumber Cup, and Dill

MINI CRUDITÉS V² AVG
Eggplant Caponata, and Fresh Herbs

MELON AND PROSCIUTTO AVG
Savor Melon, Basil, and Balsamic Glaze

SOBA NOODLE V² AVG
Chili, Sesame, Yuzu, Ponzu

$11
Per Piece

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PREMIUM HORS D'OEUVRES

MINIMUM OF 24 PIECES | PASSED OR STATIONARY SERVICE

HOT

FOUR CHEESE ARANCINI V
Parmesan, Fontinella, Mozzarella, Gouda with Tomato Chutney

FRIED CHICKEN SLIDER
Hot Honey Aioli, Dill Pickles, Potato Bun

GRILLED VEGETABLE SKEWERS V
Halloumi and Black Olive Tapenade

ONION SOUP-WICH
Truffle Gruyere Cheese and Caramelized Onion Jam

CROQUETAS DE JAMÓN
Ham and Cheese Croquettes

BRAISED SHORT RIBS AVG
Crispy Polenta and Carrot Chips

MINI BURGERS
Lettuce, Tomato, American Cheese, and Jake's Sauce

$12.50
Per Piece

COLD

KALUGA CAVIAR* AVG
Red Onion, Boiled Egg, Crème Fraîche, and Potato Cake
+$2

TACOS DE ATÚN** AVG
Fresh Yellow Fin Tuna, Avocado, Cilantro, and Sesame

THAI SHRIMP SALAD AVG N
Pomelo, Coconut, and Holy Basil

SEARED STRIP STEAK
Shichimi, Potato Cake, and Japanese Pickled Aioli

SCALLOP CEVICHE* AVG
Cucumber, Red Chili, Lime, Yuzu, and Shiso

MINI LOBSTER ROLLS
Bao Bun, and Yuzu Mayo

PROSCIUTTO
Burratta, Fig Jam, and Balsamic Pearl Crostini

$12.50
Per Piece

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RECEPTION STATIONS

MINIMUM OF 24 GUESTS

CULTIVATED VEGETABLE CRUDITÉS V² AVG

Javits Rooftop Garden Fresh Raw Vegetable Display
Green Goddess V, Almond Skordalia V² N, and Classic Hummus V²

$19 per person

POKE BOWL CART

**Requires a Minimum of 2 Chef Attendants

All Poke is Served with Sushi Rice and Plantain Chips
Tuna AVG, Sesame, Jalapeño V², Watermelon V², Radish V², Avocado V²,
Kabayaki Sauce V, Shrimp AVG, Pineapple V², Jícama, Scallion V², Edamame V²,
Chili V², and Yuzu Ginger Ponzu V²

$30 per person

MEDITERRANEAN MEZZE TABLE V² AVG

Sweet Potato Hummus, Tzatziki, White Bean & Lemon Spread,
Green Lentil and Chipotle Dip, Dolmathes, Citrus Marinated Olive Medley,
Cured Tomatoes, and Charred Grilled Bell Peppers, Zucchini and Eggplant,
and Crispy Pita

$23 per person

JAVITS WING STATION

**Requires a Minimum of 1 Chef Attendant

Classic Buffalo V, BBQ, Honey Mustard V, Vegetable Crudites from The Farm,
Green Goddess V, Gorgonzola Dressing V

$24 per person

JAVITS MAGICAL ROOFTOP VEGETABLE FARM STAND V² AVG N

**Requires a Minimum of 2 Chef Attendants

Seasonal Vegetables from our Rooftop Farm
Grilled/Roasted/Sautéed
Red Miso Sauce V², Lemon Tahini V², Huacatay Black Mint Pesto V, and Htipiti V²

$23 per person

Requires:

Double Heat Lamp

NUCHAS EMPANADAS

Portobello Spinach and Mozzarella V
Chipotle Chicken Empanadas
Pinto Bean V²
Classic Argentine Ground Beef
Salsa: Ají Amarillo, Ají Panca, and Ají Rocoto V

$25 per person

MAC AND CHEESE BAR

Classic Four Cheese Blend with Parmesan Herb Crust V
Gruyere Cream Sauce with Crispy Bacon
White Cheddar Sauce with Mushrooms and Spinach V

$25 per person

MEATBALL BAR

Selection of Hand Crafted Meatballs

Traditional Beef Meatballs and Grandma's Gravy
Swedish Chicken Meatballs and Wild Mushroom Cream Sauce
Pork Meatballs, Basil, Fennel Seed, and All'Amatriciana
Accompanied by Warm Ciabatta Crostini and Olive Oil

$26 per person



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RECEPTION STATIONS

MINIMUM OF 24 GUESTS

TACO BAR

**Requires a Minimum of 2 Chef Attendants

CARNE ASADA AVG

Grilled Marinated Skirt Steak, and Sautéed Onion

TINGA DE POLLO AVG

Shredded Chicken Braised in Chipotle Tomato Sauce

Mexico's Famous Al Pastor AVG

Marinated Grilled Pork, Pineapple, Cilantro, and Onions
Limes, Radishes, and Shredded Lettuce AVG
Salsa Picante, Salsa Verde, and Salsa Roja V² AVG
Pickled Red Onion V² AVG
Flour Tortilla V²
Corn Tortilla V² AVG

$26 per person

ASIAN BITES

Selection of Pork, Shrimp, and Vegetables Dumplings V²
Crispy Vegetable Spring Rolls V², Char Shu Pork Bao Buns, and Edamame V² AVG
Ginger Soy V², Sweet Chili V² AVG, Plum V², and Hoisin Sauce

$27 per person

AL DENTE STATION AL DENTE STATION

**Requires a Minimum of 2 Chef Attendants

Campanelle Cacio E Pepe V
Pasta Cooked in a Giant Cheese Wheel

Cavatelli Pasta Cultivated Basil Pesto V N

Tortellini with Sausage and Rustic Tuscan Salsa Di Pomodoro

$27 per person

CHARCUTERIE BOARD N

Genoa Salami, Soppressata, Prosciutto, Chorizo,
Marcona Almonds, Marinated Olives, Cornichon, and Baguettes

$32 per person

ARTISANAL CHEESE BOARD V

Artisanal, Local,. and Imported Cheeses, Local Honey, Fig Preserve, Grapes, and Crostini

$23 per person

JARCUTERIE (MEAT)

Salami, Soppressata, Chorizo, Marinated Olives, Cornichon,
Toasted Baguette, Grissini Sticks, Fig Preserve

$28 per person

JARCUTERIE (CHEESE) V

Manchego, Cheddar, Bocconcini, Grapes, Toasted Baguette,
Grissini Sticks, Honey

$22 per person



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RECEPTION STATIONS

MINIMUM OF 24 GUESTS

QUESADILLAS

Selection of Chimichurri Marinated Skirt Steak, Al Pastor Chicken,
Roasted Mushroom and Spinach V
Accompanied by Pico de Gallo V, Salsa Verde V,
Guacamole V, Lime Wedges V, and Hot Sauce V

$32 per person

LETTUCE WRAP STATION

**Requires a Minimum of 1 Chef Attendant

Grilled Kalbi Short Rib
Sliced & Grilled Kalbi Tofu
Javits Farm Lettuce
Cucumber Kimchi
Pickled Carrots
Cilantro
Sesame
Korean Barbecue Sauce

$24 per person



CULTIVATED CARVERY

**Each Station Requires a Minimum of 1 Chef Attendant

TURKEY BREAST ** AVG

Cranberry Relish V^2 AVG, Classic Gravy,
and Roasted Heirloom Carrots

$32 per person

PORK LOIN ** AVG

Garlic Jus and Roasted Broccoli V AVG

$29 per person

LEG OF LAMB ** AVG

Greek Yogurt and Mint Sauce and
Lemon Oregano Potatoes V^2

$38 per person

NEW YORK STRIP ** AVG

Béarnaise Sauce V AVG
and Sautée Exotic Mushrooms

$40 per person

BEEF TENDERLOIN ** AVG

Port Wine Reduction AVG
and Grilled Asparagus V^2

$42 per person

PRICES DO NOT REFLECT THE TAXES AND SERVICE FEES
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DESSERT RECEPTION STATIONS

GELATO STAND

Requires Catering Servers and Stand Rental

Minimum of 2 Catering Attendants required

Mango V²
Chocolate V AVG
Custard V AVG
Strawberry V AVG
Pistachio V AVG N
Tiramisu V

$16 per person
Minimum of 250

Sammontana Gelato Stand
$250 per day

Power Requirements For Stand
Dedicated 22v 60Hz
(client to place power order
directly to Javits electrical team)

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PLATED MEALS

PLATED MEALS

MINIMUM OF 24 GUESTS | INCLUDES 1 SALAD, 1 ENTRÉE, AND 1 DESSERT
Entrées include freshly baked rolls, lavash, and butter, freshly brewed coffee, decaf coffee, and assorted hot teas

SALADS

CURED SMOKED SALMON
Radishes, Petite Romaine, Boursin Cheese,
Marbled Rye Croutons, and Tarragon-Champagne Vinaigrette

PROSCIUTTO AVG
Baby Arugula, Cherry Grape Tomatoes, Watermelon,
Micro Basil, Balsamic Pearls, and Olive Oil

BABY BRONZE AND GREEN ROMAINE V
Marinated Olives, Herbed Ciabatta Croutons,
Parmesan Cheese, and Classic Caesar Dressing

UPLAND CRESS AND FRISÉE V AVG N
Caramelized Walnuts, Poached Pear, NY Chatham
Blue Cheese, and White Balsamic Vinaigrette

ASPARAGUS AND ARTICHOKE V AVG
Upland Cress, Baby Tomatoes, Asiago Cheese,
and Tarragon-Champagne Vinaigrette

HEIRLOOM TOMATO V
Aged Manchego Cheese Croutons, Watercress,
Baby Bib Lettuce, Red Endive, and White Wine Vinaigrette

BABY ICEBERG WEDGES
Blue Cheese, Bacon, Baby Tomatoes, Red Onions, Garlic,
Cheddar Cheese Croutons, and Pink Peppercorn Ranch

BABY GEM LETTUCE AVG
Cotija Cheese, Smoked Bacon, Baby Tomatoes,
Shaved Pickled Red Onions, and Ranch Dressing

SOUP

MINESTRONE V² AVG
Seven Herb Oil

NEW ENGLAND CLAM CHOWDER
Crispy Bacon

WILD MUSHROOM BISQUE V² AVG
Fresh Thyme and Truffle Oil

SMOKED CHICKEN AND BARLEY

SWEET POTATO AND VEGETABLE CHOWDER V²
Wild Rice

LENTIL SOUP V
Wild Rice

*Enhancement $10 Per Person

PRICES DO NOT REFLECT THE TAXES AND SERVICE FEES
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PLATED MEALS

MINIMUM OF 24 GUESTS | INCLUDES 1 SALAD, 1 ENTRÉE, AND 1 DESSERT
Entrées include freshly baked rolls, lavash, and butter, freshly brewed coffee, decaf coffee, and assorted hot teas

ENTREE

GRILLED CHICKEN N
Creamy Pesto Orzo Pasta, Artichokes,
Oven-Dried Tomatoes, Kalamata Olives, Pine Nuts, and Natural Chicken Jus
$50 per person

LEMON PEPPER CHICKEN AVG
Lemon Preserve and Rosemary Jus, Butter
Poached Asparagus, Roasted Marble Potatoes, Sea Salt, and EVOO
$50 per person

RED SNAPPER A LA PROVENCAL AVG
Pancetta, Tomato Beurre Blanc, Scalloped Zucchini,
Tomatoes Tian, and Green Basil Risotto
$52 per person

VEGAN OFFERINGS

ROASTED EGGPLANT V²
Red Miso, Shiitake Mushrooms, Sesame, Cilantro, Scallions, and
Kabayaki Sauce
$49 per person

VEGAN SCALLOPS V²
King Oyster Mushroom, Kabocha Squash, Brussels Sprouts,
Farro, Caramelized Shallots, Truffle Vinaigrette
$50 per person

SEARED CAULIFLOWER V² AVG N
Quinoa Pilaf, Farm Carrots, Almonds, Pea Sprouts,
Pomegranate, Tahini Sauce
$50 per person

ENTREE

HERB-CRUSTED SALMON AVG
Sun-Dried Tomatoes, Orange Sauce, Caramelized Sage,
White Polenta Cake, and Seasonal Baby Vegetables
$54 per person

GRILLED RIB-EYE AVG
Chili-Garlic Demi-Glace and Beurre
Maître D'hôtel, Gorgonzola Cheese Scalloped Potatoes,
Sautéed Haricot Vert, and Garlic Chips
$76 per person

NEW YORK STRIP
Peppercorn Sauce, Sautéed Haricot Verts and
Garlic Confit, Truffled Macaroni and Cheese,
and Steeped Cherry Tomatoes
$78 per person per person

SLOW-BRAISED BLACK LAGER BEEF SHORT RIB AVG
Guinness® Demi-Glace, Soft Stone Ground Polenta,
and Caramelized Root Vegetables, and Crispy Kale
$70 per person

FILET OF BEEF AVG
Perigourdine Sauce and Yukon Gold Pomme Purée
$85 per person

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PLATED MEALS

MINIMUM OF 24 GUESTS | INCLUDES 1 SALAD, 1 ENTRÉE, AND 1 DESSERT
Entrées include freshly baked rolls, lavash, and butter, freshly brewed coffee, decaf coffee, and assorted hot teas

DUO ENTREE

SURF AND TURF

Grilled Filet of Beef with Sauce Au Poivre,
Butter Poached
Lobster Tail, Gratin Dauphinois,
Glazed Baby Carrots,
Sautéed French Beans with Garlic,
and Gremolata Crumbs

$86 per person



DESSERT

CLASSIC NEW YORK CANNOLI V

CARAMEL FLAN V

NEW YORK BLACK AND WHITE COOKIES V

KEY LIME PIE V
Whipped Cream

JUNIOR'S SIGNATURE NY CHEESECAKE V
Berry Sauce

CARROT CAKE V N
Vanilla Bean Icing

TRES LECHES CAKE V

DOUBLE CHOCOLATE CAKE
Wild Berry Sauce

SWEET EMPANADA SWEET EMPANADA V N
Apple, Cranberry, and Nutella

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BEVERAGES

ALCOHOLIC BEVERAGE MENU
AVAILABLE UPON REQUEST



BEVERAGES

HOT

COFFEE AND TEA

El Dorado Coffee
Regular and Decaf

Assorted Teas

Includes
Creamers
2% Milk/Skim Milk/
Half and Half/Soy Milk

Sweeteners
Sugar/Sugar in Raw/Splenda

Cups and Stirrers

$72 per gallon

REALLY GOOD HOT CHOCOLATE

Mini Marshmallows, Chocolate Shavings, and Whipped Cream
*3-gallon minimum *On flameless urn

$70 per gallon

"MILK" CREAMER ENHANCEMENT

Almond/Cashew/Coconut/Oat

$21 per 32oz



COLD

COLD BREW

Creamers: 2% Milk/Skim Milk/
Half and Half/Soy Milk
Sweeteners: Sugar/
Sugar in Raw/Splenda
Syrups: Simple Syrup and Vanilla Syrup
16 oz. Cups, Lids, Stirrers, and Ice

$275 per 3 gallons

JUICE

Cranberry/Apple

$125 per 3 gallons

FRESH ORANGE JUICE

$185 per 3 gallons

ICED TEA

Country Sweet/Unsweetened
Served with Fresh-Cut Lemons
*Sweetened with Jacob's Honey

$48 per gallon

LEMONADE

Lemon-Basil/ Strawberry/
Watermelon
*Sweetened with Jacob's Honey
*3-gallon minimum

$51 per gallon

BOTTLES/CANS

ASSORTED SOFT DRINKS

Coke/Diet Coke/Sprite

$5 per 12oz can

MINUTE MAID JUICE

Orange/Apple
Cranberry Apple Raspberry

$6 per 12oz bottle

SNAPPLE

Lemon Tea/Diet Lemon Tea

$5 per 16oz bottle

VITAMIN WATER

XXX, Açai-blueberry-pomegranate
Power C, Dragonfruit

$5.25 per 20oz bottle

RED BULL

Regular/Sugar-free

$9 per 12 oz can

CELSIUS

Tropical Vibe, Peach Vibe,
Mango Passionfruit, Orange,
Kiwi Guava

$9 per 12 oz can

BOTTLED*

***Advance order only**
**Minimum of 12 Orders

SARANAC NY
Root Beer/Orange Cream/
Shirley Temple

$5 per 12oz bottle

BOYLAN'S NY
Blueberry Pomegranate Mash

$8 per 16oz bottle

GRADY'S COLD BREW NY

$9 per 8oz bottle

LA COLOMBE

LA COLOMBE DRAFT LATTES

***Advance order only**
**Minimum of 12 Orders per Flavor
11 oz. Cans

Flavors:
Caramel
Mocha
Triple
Vanilla with Oatmilk

$9 per 11oz can

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SPECIALTY HANDCRAFTED COFFEE

NESPRESSO

NESPRESSO MACHINE

Includes:
Cups, Stirrers, Napkins,
Assorted Sweeteners,
1 Gallon of Water, Creamers,
1 Sleeve of Nespresso Pods

$250 per day

1 GALLON WATER JUG

Additional Jugs for
Nespresso Coffee Machine

$15 per jug

COFFEE

7.77oz/230ml per pod

Intenso/Stormio/Odacio/Melozio/
Melozio Decaffeinato/
Hazelino Muffin

ESPRESSO

1.35oz/40ml per pod

Il Caffe

DOUBLE ESPRESSO

2.75oz/80ml per pod

Chiaro

$50 per 10 pod sleeve

REQUIRES:
Dedicated 1500w power lines
(Client to place power order directly to Javits electrical team)

ESPRESSO BAR

ESSENTIAL PACKAGE

Up to 4 hours | 300 Cups
$2,300

Up to 8 Hours | 500 Cups
$2,800

Includes:
Espresso Machine, Grinder,
100% Arabica and Decaf Espresso Beans,
1 Trained/Professional Barista

*Option for Iced Latte, Iced Mocha,
and Iced Caramel Macchiato
$500/4 Hours or $750/8 Hours

Add-Ons:

Additional Hour on Package
$150

Requires

(2) Dedicated 1500w lines
(Client to arrange power directly through
Javits Electrical team)

Machine size 15"h x 17"w x 21"d
Space for set up 6'w x 4'd
Table for set-up* 6'w, 24"d, 42"h

Additional service hours are priced
accordingly

**Table not provided

ESPRESSO BAR

DELUXE PACKAGE

Up to 4 hours | Unlimited*
$3,050

Up to 8 Hours | Unlimited
$3,650

Includes:
Espresso Machine, Grinder,
100% Arabica & Decaf Espresso Beans,
1 Trained/Professional Barista

DaVinci Syrups to Flavor any Espresso Drink,
Hot Teas, and Hot Chocolate
(Up to Four Flavors)
Custom Logo/Branded Coffee Sleeves

Add-Ons:

Option for Iced Latte, Iced Mocha,
Iced Caramel Macchiato, and
Iced Chai Latte

$500/4 Hours or $750/8 Hours

Requires

(2) Dedicated 1500w lines
(Client to arrange power directly through
Javits Electrical team)

Machine size 15"h x 17"w x 21"d
Space for set up 6'w x 4'd
Table for set-up** 6'w, 24"d, 42"h

*Estimated drinks per hour:
the package can service 55 to 75 cups per hour

**Table not provided

ESPRESSO BAR

ADDITIONAL SERVICES

Cold Brew* | 250 Cups
$750 a day with espresso bar
$1,295 a day stand alone

Nitro Bar*
250 Cups
$1,995 per day

Flavored Syrup
WHITE CHOCOLATE/MARSHMALLOW/
MACADAMIA NUT/ ENGLISH TOFFEE
COCONUT/PEACH
$41 per 750ml bottle

Tricycle
$250 per day

Branded Sleeve Cups
$350 per day

Branded Napkins
$750 per 1,000

Branded Bar
$750 per day

Branded Cookies
Individually Wrapped
$100 per dozen

Branded Cupcakes
$150 per dozen

Ripple Maker
Custom Foam Branding
$500 for Half Day | $750 for Full Day
Each Machine Requires: a dedicated 1500w line

*Includes barista attendant for 4 hours

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WATER

STILL

DASANI BOTTLED WATER

Plastic Bottle 16.9 oz
$4 per bottle | $96 per case of 24

Aluminum Cans 16 oz.
$ $5 per bottle I $110 per case of 24

FIJI WATER
*24 bottles minimum
$6.50 per 11.2oz bottle

SARATOGA SPRINGS
$6 for 12oz | $11 for 28oz

SMART WATER
$7 for 16.9oz

JAVITS ALUMINUM BOTTLED WATER
*24 bottles minimum
$7 for 16.9oz



Sustainable option through Boomerang's closed-loop reuse system.

SPARKLING

PERRIER
$6 per 16.9oz bottle

SARATOGA SPRINGS
$6 for 12oz | $11 for 28oz

SAN PELLEGRINO
Plain/Aranciata/Limonata
$6 per 12oz bottle

HALS SELTZER
*Advance Order Only
Original/Black Cherry
$6 per 20oz bottle

NATURALLY INFUSED

3-Gallon Minimum Required Per Flavor

CALM
Strawberry, Lemon, and Mint
$69 per gallon

CLEANSE
Watermelon, Cucumber, and Lime
$69 per gallon

ENERGIZED
Apple, Lime, and Carrot
$69 per gallon

COOLERS & JUGS

WATER COOLERS
Electric Hot and Cold Water Dispenser
1 Day $102 | 3 Days $204
Additional Day $80

5 GALLON WATER JUG
$40

REQUIRES
2 dedicated lines:
1000 Watts and 1500 Watts
(provided by client)
Size Including the jug: 4.6"h x 9.5"w x 10.5"d



PRICES DO NOT REFLECT THE TAXES AND SERVICE FEES



GENERAL INFORMATION

GENERAL INFORMATION

ALLERGY INFORMATION

Please talk to the catering sales team if you have a severe allergy and/or require accommodations.
Food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish, or wheat.
Our facilities are not food-allergen, gluten-free, or nut free.
Items under the gluten-free bakery section are produced in gluten-free facilities to avoid cross-contamination.
Kosher and Halal meals are available upon request.

STAFFING RATES

A delivery fee of $52 is charged every time order is delivered to one location.

Set-Up fee of $155 is charged every time an order is set up.
Set-up only and does not include a dedicated staff for service & maintenance.

Staffing fees will automatically be added to your order.
Please note that a five (5) hour minimum, per staff member applies.
Servers $270 per five (5) hours.
Five (5) hour minimum. $93 for each additional hour after the first 5.
Chef Attendant $285 per five (5) hours. Five (5) hour minimum.
$100 for each additional hour after the first 5.
Bartender $285 per five (5) hours. Five (5) hour minimum.
$100 for each additional hour after the first 5.
Captain $305 per five (5) hours. Five (5) hour minimum.
$110 for each additional hour after the first 5.

Shift hours are calculated to include 2 hours set-up, hours of service, and 1 hour of breakdown & clean-up

*Please note that the calculations of labor hours must include two (2) hours of set-up, the number of hours for service, and one (1) hour of breakdown and clean-up.

LINEN, RENTALS, AND SPECIAL EVENT PLANNING

Please contact our Cultivated Catering Sales Team in regard to linen and rentals for your food and beverage service. Floral, décor, and entertainment services can be arranged on your behalf.

LINEN USE

As part of our sustainability initiatives, Cultivated is committed to minimizing the use of linen in our services whenever feasible. Clients who choose to use linens may rent them through Cultivated (fees vary based on linen size and color) or opt to provide their own. The only exception to this policy is for plated services, where Cultivated provides complimentary tablecloths and linen napkins in black or white only. Other colors incur an additional cost.

The reduction or elimination of linen use has several positive sustainability impacts, including: Water conservation | Energy savings | Chemical usage reduction | Cost savings.

EXCLUSIVITY

Cultivated maintains the exclusive rights to provide all food and beverage in the Javits Convention Center. All food and beverages, including water, must be purchased from Cultivated.

MENU SELECTION

The Cultivated Catering Sales team is available as a valuable resource to you with expertise in event planning, menu selection, and to answer any questions or concerns you might have. While our menus are designed to include a wide variety of dietary needs, the Cultivated Sales Team and our Executive Chef are available if you'd like to design a special menu to serve at your event.

GUARANTEES

The Customer shall notify Cultivated, not less than fourteen (14) business days (excluding holidays and weekends) prior to the event, of the minimum number of guests the Customer guarantees will attend the event (the "Guaranteed Attendance"). There may be applicable charges for events with minimal attendance. If Customer fails to notify Cultivated of the Guaranteed Attendance within the time required, (a) Cultivated shall prepare for and provide services to guests attending the event on the basis of the estimate attendance specified on the BEOs and (b) such estimated attendance shall be deemed to be the guaranteed attendance. Cultivated will be prepared to serve five percent (5%) above the guaranteed attendance, with a maximum of thirty (30) meals (the overage), which shall be at client's cost and expense if pre-set or utilized.

GENERAL INFORMATION

PAYMENT POLICY

A deposit of seventy-five percent (75%) of the total contract value will be required sixty (60) days in advance of the first function. A signed catering agreement must be returned to Cultivated 60 days prior to the start. The final twenty-five percent (25%) shall be paid in full a minimum of seven (7) business days prior to the start of the first event. A completed credit card authorization form must be provided by the customer as a guarantee of payment for any additional on-site services rendered. Any remaining balance due must be paid within ten (10) business days upon receipt of the final invoice. Outstanding Event Price balances shall be paid within thirty (30) full calendar days of the Event provided billing privileges have been previously approved in writing through the General Manager's office.

ALCOHOL BEVERAGE GUIDELINES

Cultivated is the sole holder of the New York State-issued liquor licenses for the Javits Convention Center. We retain the exclusive right and responsibility to provide and dispense any alcohol served at the facility. We reserve the right to request photo identification from any guest in attendance and refuse services to attendees who do not have proper identification or appear intoxicated. Under New York State law, alcoholic beverages are not permitted to be removed from the facility.

FOOD AND BEVERAGE PRICING

Prices quoted are in US Dollars and are subject to 22.5% administration charge and applicable sales tax. Prices are subject to change without notice; however, guaranteed prices will be confirmed once the client provides a guaranteed guest count and signs the event order no more than sixty (60) days prior to the event.

ADMINISTRATION CHARGE AND TAX

All food and beverage items are subject to a 22.5% administration charge plus applicable sales tax. The administrative charge is for administration of the special function, is not purported to be a gratuity, and will not be distributed as gratuities to the employees who provide service to the guests. (New York Sales Tax is 8.875%)

TAX EXEMPT

If the customer is an entity claiming exemption from taxation in New York State, the customer is to provide evidence of the exemption thirty (30) days prior to the event in order to be relieved of its obligation to pay state and local sales taxes.

LATE FEES

Orders received within 14 days of the event may be subject to a limited menu offering. Any new orders or changes received within 10 business days of an event will be assessed a 10% late order fee.

CHANGES & ADDITIONAL SERVICES

Orders and changes received 5 days, or less from the date of service are subject to Cultivated's approval and cannot be guaranteed. Changes to any aspect of the existing event order cannot be accommodated past 48 hours to the service.

HEAT LAMPS

Cultivated recommends using heat lamps to serve and present hot or warm food; This will require the client to request & pay for the electrical need from the Javits Center. Heat lamps come as a single lamp which requires a 500-watt line, and a double lamp which requires a 1000-watt line. Please let your Catering Sales contact know if you would prefer to have the hot or warm item served in chafers instead to avoid heat lamp costs.

ELECTRICAL REQUIREMENTS

Any electrical needs for your events, including those for equipment needed in your food & beverage service, need to be requested directly to the Javits Center via your Event Solution Manager or Exhibitor Solutions Manager. The charges for these power needs will be charged to the client directly.

ORGANIC WASTE MANAGEMENT

We offer comprehensive organic waste management services, including the collection, hauling, and processing of food waste.
A flat Organics Fee applies—$300 for 1 to 10 totes, or $400 for 11 or more totes. Each tote is billed at $75.



CULTIVATED
SAMPLING FORM

This information packet includes the sampling guideline and link to the sampling form

ALCOHOLIC BEVERAGES

1 DO YOU QUALIFY?

Are you the Manufacturer or Distributor?

Show Management of expositions and trade shows, and/or their exhibitors, may distribute samples of alcoholic beverage products only upon written authorization and adherence.

Items dispensed are limited to products **MANUFACTURED, PROCESSED OR DISTRIBUTED BY EXHIBITING COMPANIES.**

2 SIZE RESTRICTIONS

All items are limited to a SAMPLE SIZE and must be dispensed/distributed in accordance to Health Codes

ALCOHOLIC BEVERAGES SAMPLING SIZES
2 oz. for beer/wine 0.25 oz for liquor.

Beverage products brought on the premises for consumption that do not fall within the sampling parameters require discussion with the CULTIVATED team for further review + consideration.

For larger serving sizes, please consult with your catering sales lead on potential buy-out option.

3 SAMPLING ALCOHOL

All alcohol sampling requires a Cultivated Bartender to pour and serve.
Bartender $285 per five (5) hours. Five (5) hour minimum. $100 for each additional hour after the first 5.

Cultivated is required to receive, handle, & store ALL alcohol product.

EXHIBITING COMPANY MUST OBTAIN ALL PERMITS AND/OR LICENSES IN ACCORDANCE WITH APPLICABLE LAW.

For alcohol sampling, please obtain a Marketing Permit through the New York State Liquor Authority website and submit certificate 10 business days prior to the event.

Out-of-State suppliers and licensed in-state wholesalers and manufacturers can apply for a marketing permit.

Note: Per city ordinance alcohol cannot be served before 11AM on Sundays.

4 STORAGE, DELIVERY & SHIPPING

Alcoholic products cannot be hand-carried and must be shipped to Cultivated at **655 West 34th St New York, NY 10001** for UPS/FEDX/USPS shipment and **369 12th Ave New York, NY 10001** for distribution companies. Please label as "**Attention CULTIVATED + Show name + Company name/Shipper.**"

Storage space is limited and is subject to availability. Please contact a catering sales lead to arrange storage and deliveries.

Applicable Fees:
One-Time Receiving/Handling Fee: **$250.00**

Cold/Dry Storage: **$150.00 per day, per pallet**

Delivery Fee: **$52.00 per delivery**

5 ADDITIONAL SERVICES

Support Staff Available:

Staffing Rates: $270 per five (5) hours. Five (5) hour minimum. $93 for each additional hour after the first 5.

Steward/Dishwasher Rates:. $270 per five (5) hours. Five (5) hour minimum. $93 for each additional hour after the first 5.

Other available products & services:
- Equipment rental
- Smallwares rental
- Serving vessels
- Ice
- Disposable supplies

Note: Please reach out to your catering sales lead to avail these added services and products.

Please complete all forms and submit all requirements at least 30 days prior to event.

6 PAPERWORK SUBMISSION

RETURN TO LEVY
Sampling Authorization Form
LINK HERE

OR USE QR CODE

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LINK HERE

OR USE QR CODE

EMAIL form or MAIL with payment to:
UNM@unitedhq.com

United National Maintenance Inc.

TRAVEL & ADVENTURE SHOW

BOOTH CLEANING

1550 S. Indiana Ave • Chicago, IL 60605 • Phone 312-922-8558 • Fax 312-922-8599 Email UNM@unitedhq.com

EXHIBITORS REQUIRING VACUUMING, SHAMPOOING, MOPPING, WAXING, AND TRASH REMOVAL DURING SHOW HOURS OR BULK TRASH REMOVAL AFTER SHOW MUST PLACE THEIR ORDER AND MAKE PAYMENT TO UNITED NATIONAL MAINTENANCE.

Event Name	SHOW DATE	BOOTH NUMBER
NY Travel & Adventure Show 2027	January 23-24, 2027	

COMPANY NAME	OFFICE #	ON-SITE CONTACT #

STREET ADDRESS	CITY	STATE	ZIP

AUTHORIZING SIGNATURE	ON-SITE E-MAIL	ON-SITE NAME

(Deadline for advance rate is December 23, 2026)

				ADVANCE ORDER		FLOOR ORDER
Carpet Vacuuming 1 Time	Days_____	X Sq. Ft._____	@ **$0.**52	$ 0.00	**$0.62**=	_____
Carpet Vacuuming Daily	Days 2	X Sq. Ft._____	@ $0.40	$ 0.00	$0.50=	_____
Shampoo Carpet	Days_____	X Sq. Ft._____	@ **$0.60**	$ 0.00	**$0.70**=	_____
Damp Mop	Days_____	X Sq. Ft._____	@ **$0.60**	$ 0.00	**$0.70**=	_____
Damp Mop & Remove Scuffs	Days_____	X Sq. Ft._____	@ $0.65	$ 0.00	$0.75=	_____
Concrete Cleaning, Polishing and Removal	Days_____	X Sq. Ft._____	@ $0.75	$ 0.00	$0.85 =	_____
Hourly Porter	Days_____	X Hrs _____	@ $35.00	$ 0.00	$45.00 =	_____

SHOW HOURS PORTER SERVICE TRASH REMOVAL

100 to 399 Sq. Ft. @ **$60.00** x _____ Days = $ 0.00

400 to 799 Sq. Ft. @ **$70.00** x _____ Days = $ 0.00

800 to 1199 Sq. Ft. @ **$90.00** x _____ Days = $ 0.00

1200 to 1999 Sq. Ft. @ **$115.00** x _____ Days = $ 0.00

ALL BOOTHS OVER 2000 SQ. FT. REQUIRE AN HOURLY PORTER. CALL FOR QUOTE Daily Rate_____ X _____Days = $ 0.00

Total Cleaning Services	$ 0.00
Total Sanitizing Services	$ 0.00
TOTAL OF ALL SERVICES PURCHASED	$ 0.00

WE ACCEPT VISA, MASTERCARD & AMERICAN EXPRESS
3% HANDLING CHARGE WILL BE ADDED TO YOUR ORDER

PAYMENT IN U.S. DOLLARS, CREDIT CARD AUTHORIZATION OR COMPANY CHECK MUST ACCOMPANY THIS ORDER FOR PROCESSING

CREDIT CARD NO. _____ CREDIT CARD SECURITY CODE _____

BILLING ADDRESS _____ EXP. DATE _____

AUTHORIZED SIGNATURE _____ CITY / STATE _____

PLEASE PRINT NAME _____ ZIP CODE _____

ANY questions regarding service ordered and received must be brought to the attention of the United National Service Desk at the show immediately upon noting same. Adjustments cannot be made unless discrepancies are reported prior to show opening on the day following the night when service was to be performed. **UNITED NATIONAL MAINTENANCE, INC. HAS BEEN NAMED EXCLUSIVE CLEANING CONTRACTOR FOR THIS SHOW**

USC© 2003

Exhibitor Tool Kit

Dear **Exhibitor,**

We look forward to welcoming **Travel & Adventure 2027** to Javits Center.

We are pleased to announce our **NEW** Javits Service Portal, an online ordering system that allows you to place your **electrical, technology, and plumbing** orders based on your specific needs — no forms required.

The **Advance Rate** will only be valid for orders placed by **January 8, 2027.** Orders are to be placed via our Javits Service Portal.

Please refer to the USEFUL TOOLS section below for work rules and additional resources. If you have any questions about placing an order, please contact our **Exhibitor Solutions Team** at services@javitscenter.com or call us Monday – Friday 9am-5pm (ET) at 877.452.8487 or 212.216.2319.

Placing An Order For Multiple Booths

If you are placing an order for multiple booths, please note that YOU MUST SUBMIT A SEPERATE ORDER FOR EACH BOOTH.

For step-by-step guidance, please refer to this quick video tutorial. If you need additional assistance, don't hesitate to call us directly at 212-216-2319, Monday through Friday, 9:00 a.m. – 5:00 p.m. EST.

Get the Best Wi Fi Experience at Javits

For the best Wi-Fi experience at the Javits Center, we recommend using devices that support Wi-Fi 6 or newer.

The Javits Center has upgraded its wireless infrastructure to **Wi-Fi 7**, the latest generation of wireless technology designed to support high density event environments.

Your device also plays an important role in your Wi Fi experience. Devices that support **Wi-Fi 6, Wi-Fi 6E, or Wi-Fi 7** are better equipped to take advantage of our upgraded network and provide improved performance and connectivity throughout your event.

Before arriving onsite, we recommend:

- Using devices that support Wi-Fi 6 or newer
- Updating your device operating system
- Installing the latest wireless drivers and software updates

For questions or assistance with your event technology needs, please contact the **Javits Center Technology Solutions team** at **212 216 5432** or **technology@javitscenter.com**.

Once You Place Your Order

Please submit a booth diagram showing where you'd like your electrical, internet, and plumbing services installed. This applies to all booth sizes. Submitting your diagram before arriving at the Javits Center helps reduce labor costs and prevents installation delays. Without one, your setup may be delayed, and additional labor charges could apply.

For your convenience, click here to access a booth diagram template. Be sure to:

- Mark power drop wattage (e.g., 500W, 1000W, 1500W)
- Indicate Internet placement with an "I"
- Include your event name, booth number, measurements and booth orientation.
- If it's a revision, label it clearly and include the revision date.



Electrical Operational Policy

Javits Center Electricians:

- Install and remove all electrical wiring, load centers, disconnects and distribution of panels.
- Install and dismantle all lighting, audio and video systems (including monitors), as well as install and remove all data, video and audio cable inside exhibits or under carpets.
- Operate all sound, light, or video systems unless specific exemption is approved by the Javits electrical department. For the full policy, including what exhibitors are permitted to do themselves, please visit the policy page on our website.

If you need electrical labor for 7+ hours a day or need overhead electrical for powered signage, email electrical@javitscenter.com.

Will you be doing Credit Card Transactions?

If you are using a Point of Sale (POS) system at your booth, please ensure you select **Wi-Fi - POS** in the Javits Service Portal (under Technology & Communications).

- **Why it matters:** Standard Wi-Fi is not secure enough for credit card transactions (PCI compliance). Our "Wi-Fi - POS" service keeps your customer data protected.
- **Cost:** The price is exactly the same as standard Wi-Fi.
- **Setup:** A Javits Technician must manually configure your device on-site to ensure it is secure.

Schedule your setup when you're on site with your devices:
Email: technology@javitscenter.com **Phone:** 212-216-5432

Available Technology Services

Wired Internet Connectivity: Dedicated bandwidth for each “managed service,” with options up to 1Gbps.

High-Density Wireless Network (Wi-Fi): Covers the entire building, supporting up to 130,000 devices. Please note, for business-critical tasks (e.g., product demos), wired internet is highly recommended to avoid signal interference. Wi-Fi is ordered per device, and you'll receive a username, password, and instructions via email from techs@javitscenter.com.

- **For PCI-compliant Wi-Fi (supporting POS/credit card terminals), please contact our Technology Team on-site. For POS Wi-Fi setup instructions, click here.**

Exhibitor Business Grade Packages: Bundled packages offering more bandwidth for wired internet at a lower cost are available. Note: Outside wireless routers cannot be connected to this.

Neutral Host Distributed Antenna System: Delivering cell phone coverage from all major networks.

Please contact our Technology Team at **212-216-5432** or technology@javitscenter.com for assistance to ensure you are ordering the right services for your needs.

Useful Tools

- Work Rule - Exhibit Building. **Click here**
- Javits Lights. **Click here**
- Javits Catalog. **Click here**
- Booth Diagram Template. **Click here**
- POS Wi-Fi set up instructions. **Click here**

Food & Beverage

Make your arrival at the Javits Center stress-free by utilizing our Online ordering platform to place your food & beverage delivery orders.

Place your order here: CultivatedGo

New Service: Belgian Waffle Station: Click here

For more the Cultivated Exhibitor information sheet, Click here.

To view the Cultivated menu, Click here.

Mobility Vehicle Rental

We are pleased to announce the Mobility Vehicle program.

Interested in knowing more? Click here

Contact Us

Need assistance choosing the best service options?

We're here to help - Click below



Electricity



Technology



Plumbing



Catering

Partners

Also available for your service requirements:

FedEx.

Hudson ByAvolta

CULTIVATED

Connect With Us



Delivery Instructions for Events at JKJCC

Driver Check-In Step by Step Instructions:

1. Driver must park on 12th Ave and visit the North or South Freight Check-in office located on 12th Ave.
2. Upon checking in, driver will receive a driver number and be directed to the internal marshalling area or docks as space permits. If marshalled, driver must wait in their truck until dispatched.
5. A freight supervisor will direct the driver to proceed to assigned dock level where the driver is given specific dock # to back into.
6. Driver presents paperwork to a freight supervisor and is unloaded.
7. Driver departs the Center.







Starbright floral design

TRAVEL ADVENTURE SHOW

www.starbrightnyc.com | 140 West 26th Street, New York City, NY 10001

212-229-1610 | Hello@starbrightnyc.com

Flowers and Decor

• Travel Adventure Show 2027 • Javits Center • January 22, 2027 •

Please complete this form and email to hello@starbrightnyc.com. Orders may also be placed via phone or the website.

Exhibitor Company Name	
Onsite Contact Person	
Mobile Number	
Email Address	
Booth Number	
Additional Onsite Contact Person's Info (if applicable)	

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Floral Selections

Item	QTY	Circle One
Standing Ovation		$149.95
Fresh and Green		$134.95
Down to Earth		$149.95
English Charm		$124.95 / $149.95
Pandora		$199.95
Joy		$99.95/$124.95/$174.95
Amethyst		$124.95

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Floral Selections

Item	QTY	Circle One
Need You So		$249.95/$299.95/$399.95
Beautifully Fragrant		$124.95
Metamorphoses		$124.95
Orchid Tower		$124.95
Art In Motion		$174.95
Tropical Breeze		$139.95

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Flowers and Decor

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Orchid Selections

Item	QTY	Circle One	Circle One
Orchid Eden		White Purple	$149.95/$224.95
Dancing Orchids		White Purple	$324.95/$359.95
Phalaenopsis		White Purple	$84.95
Grand Phalaenopsis Orchid		White Purple	$149.95



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Item	QTY	Circle One
Green Garden		$94.95
Desert Beauty Succulent Garden		$124.95
Rustic Charm Box		$79.95/$99.95/$124.95
Magic Box of Succulents		$94.95/$124.95

Plants: Purchase

Item	QTY	Circle One
Green Plant Oasis		$89.95
The Greenhouse		$94.95/$124.95/$154.95
Not Too Shabby (Chic)		$88.95

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Flowers and Decor

- Travel Adventure Show 2027
- Javits Center
  Plant Rentals
- January 22, 2027

Item	QTY	Circle One	Circle One
Simply Elegant Spathiphyllum *Peace Lily*		Black Container White Container	approx 36" - $99.95 approx 18" - $69.95
Chinese Evergreen		Black Container White Container	$84.95
Fiddle Leaf Ficus		Black Container White Container	approx 4-5' - $174.95 approx 5-6' - $224.95
Areca Palm		Black Container White Container	approx 4-5' - $174.95 approx 5-6' - $224.95
Corn Plant		Black Container White Container	approx 4-5' - $174.95 approx 5-6' - $224.95
Banana Leaf		Black Container White Container	approx 4-5' - $174.95 approx 5-6' - $224.95
Monstera		Black Container White Container	approx 4-5' - $174.95 approx 5-6' - $224.95

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Flowers and Decor

- Travel Adventure Show 2027
- Javits Center
- January 22, 2027

Notes

- All plant selections are quoted based on size and variety.
  - Floor plants range from 4 to 6 feet tall

  Table-top plants are approximately 20 inches tall Plants are
- delivered in either black or white decorative resin containers and covered with moss
- Custom floral arrangements can be created based on:
  - Color palette
  - Design style
  - Height and other size measurements
  - Floral varieties
- Additional options and selections can be made available in all categories. These selections were based on our experience of most requested items for trade shows and exhibits.