

Tasty Expo Exhibitor Guide

Overland Park Convention Center



Friday, May 18

Load-in begins at 6 a.m.

Booth set-up 6 a.m. – 6 p.m.

Health Department inspections 10 a.m. – 4 p.m.

Exhibitor Hall Preview and Social Hour 4 p.m. – 8 p.m.

Saturday, May 19

Health Department inspections 8 a.m. – 10 a.m.

Open to the Public 10 a.m. – 6 p.m.

Sunday, May 20

Open to the Public 11 a.m. – 5 p.m.

Move-out 5:01 p.m. – midnight

This guide contains critical information. Please take time to review this information prior to the show. It is very informative and will answer most of your questions about the show. You are completely responsible to ensure all appropriate licenses, inspections, certificates, and any other arrangements are completed prior to the show. Tasty Expo will not be responsible nor provide any refunds in the event you are unable to exhibit, sample, or sell product for any reason.

Index

<i>Section 1</i>	<i>General Information</i>	<i>Section 4</i>	<i>Exhibitor Badges and Tickets</i>
<i>Section 2</i>	<i>Decorator Information</i>	<i>Section 5</i>	<i>Hotel Information</i>
<i>Section 3</i>	<i>Regulations</i>	<i>Order Form</i>	

Section 1

General Information

1.1 Show Management and Personnel

Tasty Expo is produced and managed by the following team:

Ryan Sheplak, Rich Downs, Scott Siegman

Bev Winkley (bev@tastyexpo.com) (913) 485-8356

Erin Thompson (erin@tastyexpo.com) (913) 909-3921

Taylor Steen, Garrett Siegman and Brennan Haley

1.2 Show Facility

Overland Park Convention Center (OPCC)

6000 College Boulevard

Overland Park, KS 66211

1.3 Important Forms to Complete 30 Days Prior to the Show

Are you selling products at the show?

If you will be selling products at the show must apply for special event tax clearance through the Kansas Department of Revenue at the following link;

<https://www.kdor.ks.gov/apps/taxclearance/SpecialEvent.aspx>

Overland Park, KS sales tax is 9.1%. Additional information regarding sales tax rates can be obtained from the Kansas Department of Revenue. You will not be allowed to sell product without this form completed and approved in advance of the show.

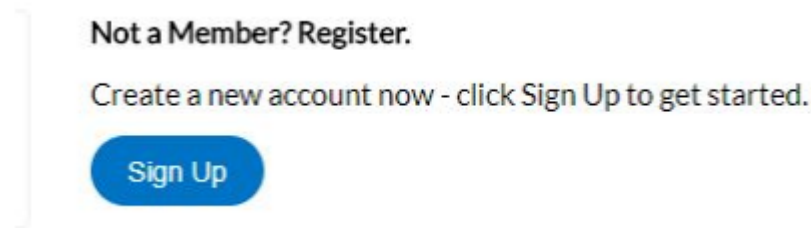
Are you sampling food or non-alcoholic beverages?

If you are sampling food or non-alcoholic beverages at the show, the City of Overland Park requires that all exhibitors have a temporary food service permit. To apply for the permit:

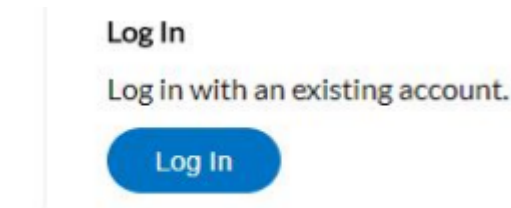
Click on this link <https://energov.opkansas.org/CSS/SelfService#/home>

Enter Special Event Permit #SEP2018-00066

Click SIGN UP/REGISTER and enter your information

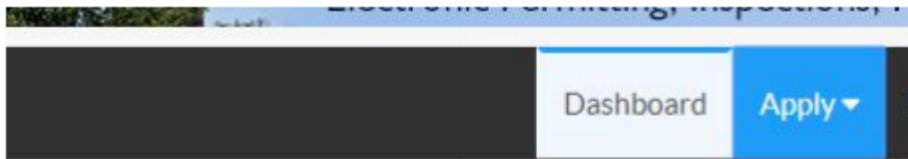
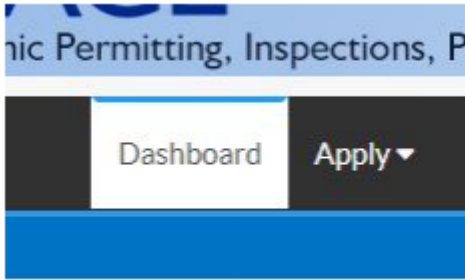


If you HAVE signed up and have an approved email and password-select this bubble.



Once you registered, you will receive a "verify/confirmation" link in your email (be sure to check your junk folder!)

Once you have signed back in, you will see APPLY (2nd box on toolbar)



PERMITS

- > Fire: Burn Permit
- > Event: Community
- > Event: Temporary Food Vendor
- > Mechanical: Furnace / AC
- > Plumbing: Water Heater
- > All (65)

PLANS

- > Zoning Verification

Please select Event: Temp Food Vendor- The first blue box you see is LOCATION- > Select this and search for the Event location. LESS IS MORE IN THIS SEARCH BOX.

Search

Address Information

Search 6000 Col

Address	Action
6000 COLLEGE BLVD, Overland Park, KS 66211	Add

Results per page: 10 1 - 1 of 1 << < 1 > >>

All 3 of these boxes are required- If you are unsure please select Caterer, Unlicensed and you may select Yes or No for Operating License. Depending on your menu sampling items we may require a State permit, commissary, a city health permit, a facility license, etc. Please go ahead and submit your application and the health inspector will reach out if he needs more information.

*License Type	Caterer
*Vendor Type	Unlicensed Vendor
*Current Operating License	Yes

Select Next and continue filling in the boxes and review your entries before hitting SUBMIT. This is a 2 PART process. Your application will be reviewed and once approved you will be sent an invoice for a \$10 permit fee. Contact Stacie Mackie with questions.

stacie.mackey@opkansas.org

You will not be allowed to sample without this form completed and approved in advance of the show.

Are you sampling alcoholic beverages?

Kansas micro-breweries, distilleries and farm wineries are allowed to bring in their own product to sample. Farm wineries with a KANSAS RESALE LICENSE can sell their packaged products for consumption – off site – these purchases CANNOT be opened on site for consumption.

ALL other alcoholic products that do not fall into the above guidelines must be purchased through the OPCC. This will be at cost+ 10% KS alcohol tax + \$50.00 delivery/handling fee will be applicable PER delivery up to 20 cases at one time.

All sampling products must be PRE-ORDERED NO LATER THAN 5/10 by 2pm. On site orders will not be accepted for alcoholic products. Alcoholic product list to be emailed to lkennedy@overlandparkconventioncenter.com with specifics of products/case count/ delivery schedule to the booth space.

Sample sizes: Spirits; .5oz, beer; 2oz, wine; 1oz

Bartender must be contracted through the OPCC for all sample pouring (\$100.00 per four hours and then 25.00 per hour after the initial 4 hours) and should be ordered through the OPCC exhibitor website as well as bagged ice and disposable serving products.

<https://opconventioncenter.com/exhibitors/events/>

A request to participate in this special event must be submitted and approved by the KS ABC. You can email to request a temporary permit kdor_abc.licensing@ks.gov. You will not be allowed to sample without approval in advance of the show. The KS ABC will also be on-site to verify that your special event paperwork is on hand at the show. Attempting to pour alcohol without an approved OPCC bartender will cause your sampling permit to be immediately revoked.

1.4 Health Department Inspection Certificate

Every exhibitor sampling food and beverage is required to complete an inspection by the Johnson County Kansas Health Department. Exhibitors will not be allowed to sample until they pass the inspection and receive a certificate from the Health Department. Inspectors will be on site starting Friday May 18th at 10 a.m. to begin inspections. Each exhibitor will be provided an estimated time slot for inspection. This information will be sent via email along with the move-in schedule. Here is a detailed list to prepare you for the Health Department inspection.

- Exhibitors must be present for the inspection.
- Food and non-alcoholic beverage samples must be manufactured, processed, or distributed by the exhibiting firm.
- The floor in each booth must be a smooth, washable and non-absorbant surface. If you have carpet in your booth, it must be covered with a smooth, washable floor cover. The OPCC floor for this event is concrete which meets the health department requirements.
- The OPCC will provide hand washing stations for vendors who require food inspections. The stations will be placed within twenty (20) feet of each food vendor. Food vendors can bring their own hand washing equipment.
- Staff handling exposed foods will need a supply of food handling gloves.
- Sanitizer is required for working surfaces. You may use Clorox Wipes or buckets/spray bottles. If mixing your own sanitizer, test strips are required to measure the proper concentration of the solution.
- Food should be kept under sneeze protection. This includes portable sneeze shields, covered dishes, domed trays or plastic wrap.
- Staff members should have proper hair restraints. Staff with longer hair should keep it tied back, under a hair net/hat, or the hair can be heavily sprayed.
- A supply of extra serving utensils is needed in case one should fall on the ground or become contaminated in any other manner. You may also choose to use disposable plastic utensils.
- Cold food is to be held cold at 41 degrees and below.
- Hot food is to be held at 135 degrees and above. Two large sterno cans should be used for chaffing dishes.
- Thermometers are required if applicable.
- Food and single service items such as cups, plates, napkins, etc. are not allowed to be stored on the floor. Product is to be kept at least six inches above the floor.

- Eating is not approved by staff members inside the booth (this includes chewing gum or eating mints).
- Drinking by staff members is approved inside the booths if employees drink out of closed containers (containers with secure lids and straws or sip lids).
- For public health reasons, restrooms may not be used as exhibitor clean up areas.
- The Exhibitor is responsible for any additional costs associated with the disposal of trash, waste, grease, etc. from exhibitor sampling. Normal trash facilities are provided free of charge.
- Exhibitors are responsible for complying with all Overland Park and Johnson County Health Department regulations regarding food sampling, storage, equipment, temperature, etc. If an exhibitor is not in compliance or does not obtain the proper permits, the Johnson County Health Department reserves the right to shut down any booth for the duration of the show.
- *You are completely responsible to ensure all appropriate licenses, inspections, certificates, and any other arrangements are completed prior to the show. Tasty Expo will not be responsible nor provide any refunds in the event you are unable to exhibit, sample, or sell product for any reason.*

1.4 Important Phone Numbers

On-site Show Office	(913) 339-3205
Overland Park Convention Center	(913) 339-3000
Liberty Exposition Services	(816) 891-9500
City of Overland Park Health Department	(913) 895-6344
KS Alcohol Beverage Control	(785) 296-7015
KS Department of Revenue	(913) 631-0296

1.5 Exhibit Set Up and Load In Dates and Hour

Load-in information will be emailed to you with a designated time slot. General load-in/set up hours are Friday, May 18 at 6 a.m. – 6 p.m.

(Hand trucks or dollies are not provided by show management. You are welcome to bring your own for moving into your booth space).

1.6 Upon Arrival at the Convention Center

Check in at the show office to pick up exhibitor packet including exhibitor badges and complementary tickets. The show office will be staffed at 6 a.m. on Friday, May 18 and 8 a.m. on Saturday, May 19 and 9 a.m. Sunday, May 19. The office is located at the south entrance to the exhibit hall. Make arrangements with your staff, friends and family to get their badges and/or complementary tickets prior to show start so they can gain entrance when they arrive for their shift.

If you ordered carpet, table or chairs from Liberty Exposition Services (show decorator), make sure these are in your exhibit space. If not, go to their office at the show (along East wall of exhibition hall) and speak with them.

If you ordered electricity, please confirm your order with the Overland Park Convention Center. They will have a booth in the exhibition hall during move in for your convenience.

If you need to drive into the exhibition hall to unload your exhibit, it is important to unload as quickly as possible and move vehicle to a parking lot. Vehicles are not allowed on any carpeted areas in the convention center.

The show begins at 10 a.m. on Saturday, May 19 and at 11 a.m. on Sunday, May 20. All trash, boxes, crates, etc. from the aisles prior to the opening on both days.

1.7 Exhibit Removal/Move-out

No vehicles allowed in the building until after 5:01 p.m. on Sunday, May 20, 2018.

NO Exhibit can be removed, even in part, until the show is over on Sunday, May 20, 2018 at 5:00 p.m. Any exhibitor dismantling or packing before the show closes will not be allowed to participate in future Tasty Expo shows.

Everything that your company brought to the show must be removed or disposed of after the show. Any property left at the show will not be returned, thrown away and subject to a minimum \$100/ maximum \$1000 fine.

Section 2

Decorator Information

2.1 Show Decorator/Furniture Rental

The official show decorator is;

Liberty Exposition Services 816-891-9500 www.libertyexpo.com

You will be provided one skirted table, two chairs, a sign with your company name and booth number and one trash can for no charge. Additional chairs, tables and carpet can either be ordered through the show decorator or you can bring your own. Order what you need well in advance of the show to ensure availability of all needed items and to take advantage of the decorators discounted rates. Contact Liberty for specific details.

They will have a booth on site during move-in and the duration of the show.

2.2 Standard Drape Display

Show management will provide without charge, one 8" high back wall drape and 3' side rail. The drape and skirt color will be black.

2.3 Direct Shipments

Shipping and storage of exhibit materials or products can be arranged with the Show Decorator. Contact Liberty for details. Additional charges apply.

2.4 Signage

Exhibitors will be supplied with one (1) standard company identification sign. Your sign will read exactly as your booth was contracted. Hand written signs or banners are not allowed.

2.5 Utilities

Electricity, phone service, cable, water (filling and draining services) and compressed air connections are provided through the OPCC for a fee. Pre-order to take advantage of discounted pricing prior to the show. Contact the convention center directly for details. WIFI will be provided for free during the show.

2.6 Cleaning

Aisles will be cleaned every evening during the show. Exhibitors are responsible for the upkeep and cleaning of their individual booths. Trash can be bagged and placed in the aisle if needed at the end of the day.

All materials brought to the show must be removed or disposed of after the show.

Section 3

Regulations

3.1 Booth Regulations

Exhibits must be designed and constructed so they do not obstruct the general view of the show, or detract from other exhibits. All sides and surfaces, front and back of exhibits which are exposed to view must be properly finished. No advertising is allowed on the reverse of an exhibit without prior approval by show management. International Association of Exhibitions and Events guidelines will be utilized for booth presentation. Booth location and floor plan may change at the discretion of Tasty Expo.

All inventory and personal items must be stored discreetly. You want to reflect a professional and inviting space for attendees who visit your booth.

No exhibits will be permitted which will interfere with the use of other exhibits or impede access to the free use of the aisle. Booth personnel are required to keep their sales activities within their own booth space.

Show management reserves the right to refuse entry or to have removed at the exhibitor's expense, any display that is not in accordance with these rules and regulations. Management may require exhibitors to make alterations to their displays as it deems necessary. Failure to comply, may result in the immediate removal of the entire exhibit without compensation and at exhibitor's expense.

3.2 Building Regulations

ADA service animals (guide dogs, signal dogs) or any other animal individually trained to provide assistance to an individual with a disability are allowed in the facility. All sanitary needs for animals are the responsibility of the owner. Animals are not permitted within 50' of any food prep or service area, unless they are ADA service animals. Personal pets are not permitted in the facility.

No one may tape, nail, tack or otherwise fasten to ceilings, glass, doors, painted surfaces, column, walls, finished floors, or window decorations of any kind. Anything that is taped to an unfinished floor must be taped with duct tape or tape obtainable from the decorator, by order of the Overland Park Convention Center.

Adhesive backed decals and stickers are prohibited in the convention center. They are not to be used or distributed anywhere on the premises.

Glitter and confetti may not be used in carpeted areas of the building.

Candles may be used only on tables when securely supported on substantial noncombustible bases and properly located to avoid danger or ignition of any combustible materials. Candle flames must be protected and enclosed in glass.

No helium, propane or gas containers are allowed by order of the Overland Park Convention Center. Helium filled balloons are not allowed in the building.

Do not paint on the floors. Carpet should only be taped to the floor with removable tape, not glued. Please do not bore holes in the floors, walls or ceilings, or chip the concrete in any way.

Do not use any floor drains in the facility, as they may not be operable. Contact Show Management for guidance if you need to dispose of liquid.

Cars and trucks are not allowed to remain inside the building unless they are deemed as part of an exhibit and have received approval in advance by show management. Vehicles used as an exhibit must have less than ¼ tank of five (5) gallons of fuel in the gas tank. All fuel tanks shall be locked or effectively sealed in accordance with the Overland Park Fire Marshal and at least one battery cable shall be disconnected from the ignition system. Ignition keys for vehicles on display shall be kept by a responsible person at the display location for removal of such vehicles from the building in the event of an emergency. Carpeting or plastic sheeting must be placed underneath the vehicle for any possible leakage.

No exhibitor will be permitted on the roof of the building for any reason.

Smoking is prohibited inside the Overland Park Convention Center. Anyone in violation is subject to a fine by the city of Overland Park.

Your company will be responsible for all damages.

3.3 Parking Regulations

All box trucks and trailers (not vans) are required to park in the Black & Veatch parking lot, located just south of College Boulevard on Lamar. This lot can be used for the duration of the show weekend. No parking is allowed in the North parking lot as it will be reserved for show attendees only.

Vehicles may unload their product, equipment, etc. at the building but quickly move to these designated areas after unloading. Throughout the scheduled event, if trucks need to restock, opportunities for unloading will be reasonably accommodated.

No parking will be allowed adjacent to occupied buildings. Painted striping along the asphalt and other measures will assist in designating no parking areas.

There will be a shuttle service available from the Black & Veatch parking lot to the convention center on Saturday and Sunday.

3.4 Fire Regulations

The safety of all occupants of the facility is of primary concern. Any unsafe conditions or activity should be IMMEDIATELY reported to Show Management and the OPCC Security for corrective measures. The information contained in this outline is a summary of standard operating procedures in cooperation with the Fire Marshal of Overland Park.

- All material used in the construction and decoration of an exhibit must be flame retardant. This includes scenery, backdrops, drapes, table and dust covers.
- All exits, hallways and aisles are to be kept clear and unobstructed at all times.
- A 20' roadway shall be maintained for fire equipment access to all parts of the building displays.
- No part of a stairway, whether interior or exterior, hallway, corridor, vestibule, balcony or bridge leading to a stairway or exit, shall be used in a manner that will obstruct its use as an exit or that will present a hazardous condition.
- Storage of any kind is prohibited behind the back drapes or display walls or inside display areas. All cartons, crates, containers, and packing materials that are necessary for re-packing shall be removed from the show floor. The OPCC inspects all exhibits to ensure compliance.
- Crates, packing materials, wooden boxes and other highly combustible materials may not be stored in the OPCC. Items such as brochures, literature, giveaways, etc. within the booths are limited to a one-day supply. Consideration will be given for the storage of crates outside the facility.
- No exit door shall be locked, bolted or otherwise fastened or obstructed at any time the OPCC is open to the public. Moreover, it shall be unlawful to obstruct, or reduce passageway or other means of egress. Additionally, all required exits shall be so located as to be discernible and accessible with unobstructed access thereto.
- All sawdust and shavings shall be thoroughly treated with an approved flame retardant product, stored and maintained in a manner approved by the Overland Park Fire Marshal. Hay and straw are not allowed in the OPCC.
- The use of liquefied petroleum gasses inside building, tents or other areas is strictly prohibited, except for demonstration purposes when approved by the OPCC and the Overland Park Fire Marshal. Maximum LBG allowed for exhibition purposes is a 16-oz non-refillable cylinder. There may be a maximum of 24 containers stored in any one location.
- All trash and refuse shall be removed daily from the OPCC.
- Approved fire extinguishing equipment shall be provided and maintained in all areas designated by the OPCC and the Overland Park Fire Marshal.
- All standpipe and hose cabinets shall be kept clear and unobstructed at all times.
- All hydrants and fire department connections shall be unobstructed at all times.
- All electrical connections shall be in accordance with the Electrical Code

- All electrical cords, sound cable or other trip hazards shall be safeguarded.
- Automobiles, trucks, tractors, machinery and other motor vehicles utilizing flammable fuels and are used as part of an exhibit must have less than ¼ tank or five (5) gallons of fuel in the gas tank. All fuel tanks shall be locked or effectively sealed in accordance with the Overland Park Fire Marshal, and at least one battery cable shall be disconnected from the ignition system. Ignition keys for vehicles on display shall be kept by a responsible person at the display location for removal of such vehicles from the building in the event of an emergency. Carpeting or plastic sheeting must be placed underneath the vehicle for any possible leakage.
- All appliances fired by natural gas shall be approved by the Facility Operations Manager, the OPCC and the Overland Park Fire Marshal, and installed in accordance with NFPA 54 National Fuel Gas Code before being used.
- The OPCC and the Overland Park Fire Marshal must approve the use of welding and cutting equipment for demonstration purposes.
- Cylinders of compressed gasses are prohibited unless approved by the Fire Marshal and secured according to the requirements outlined in the 1997 Uniform Fire Code. The Facility Public Safety Manager along with the OPCC and the Overland Park Fire Marshal shall check egress of the facilities before it is occupied for any use. If such inspection reveals that any element of the required means of egress is obstructed, inaccessible, locked, fastened, or otherwise unsuited for immediate use, admittance to the building shall not be permitted until necessary corrective action has been completed.
- There shall be no obstruction blocking exit doors from the outside of the OPCC, such as vehicles parked in front of the doorways or barricades across sidewalks, etc.
- No curtains, drapes, or decorations shall be hung in such a manner as to cover any exit signs.
- No vehicles shall be parked in fire lanes outside the OPCC. Such vehicles will be subject to towing at the owners' expense.
- No flammable liquid or material shall be used or admitted inside of the OPCC except by approval of the OPCC and the Overland Park Fire Marshal. Prohibited materials include, but are not limited to kerosene, motor fuel, explosives, cryogenic gasses, etc.
- No person shall cause or permit any open flame, candles, and torches, etc. to be used in any place of assembly, except that candles may be used on tables if securely supported on substantial noncombustible bases so located as to avoid danger of ignition of combustible materials and only if approved by the authority having jurisdiction. The candle flames shall be protected.
- All cooking appliances shall be equipped with ventilating hoods and equipment as deemed necessary by the Fire Marshal and installed in accordance with the provisions of the City Building and Fire Codes. Cooking equipment shall be placed on a noncombustible surface, such as metal, hardwood board or glass and be separated from each other by a minimum horizontal distance of 2 ft. Countertop fryers not exceeding 288 square inches and single well may be used without the necessary ventilating hood

and surface protection requirement, provided there are two (2) ten (10) pound B.C. extinguishers positioned on each side of said fryer. All cooking appliances shall be listed by a NATIONAL TESTING AGENCY, i.e., Underwriters Laboratory or Factory Manual.

- All cooking equipment shall have regulator(s) at appliance and gas cylinder(s). All supply lines (tubing or hoses) shall be lead-tight and in good repair. Hoses shall be listed for the type of product it supplies.
- All aisles in the exhibit hall shall be maintained at a minimum of ten (10) feet clearance.
- All covered structures in excess of one hundred (100) square feet in area shall be protected by an automatic smoke detection system approved by the Fire Marshal.

THE OVELAND PARK FIRE MARSHAL RESERVES THE RIGHT TO MAKE ANY FINAL DECISION REGARDING THE ABOVE REQUIREMENTS. ALL ABOVE REGULATIONS ARE REQUIRED UNDER THE FIRE CODES OF THE STATE OF KANSAS.

3.5 Security

24-hour security will be provided for the duration of the show however, Tasty Expo and the OPCC does not assume responsibility for lost, stolen or damaged merchandise. Exhibitors should be prudent and not leave valuables unattended within exhibit space and must require that a staff member is in their booth at all times during the hours of the show. Show Management does NOT assume any responsibility for losses.

SECURITY SUGGESTIONS

- Do not leave your booth unattended during the set-up, show or move-out period.
- Do not leave small items, one-of-a-kind special samples, prototypes, generated leads, or extremely valuable merchandise in your booth overnight.

The use or distribution of illegal drugs is strictly forbidden. Any persons including exhibitors, service providers, employees, attendees or anyone else working at or attending the show that does not comply with this policy will be removed from the show and their credentials will be revoked.

3.6 Microphones and Music

Use of microphones is NOT permitted at any time during the show. Low volume music is allowed within the confines of your booth space as long as it doesn't interfere with your neighbor communicating to attendees.

3.7 Photographs and other Copyrighted Material

The exhibitor shall remain liable for all claims, causes of action, suits, damages, liability, expenses and costs, including reasonable attorney's fees, arising from or out of any violation of infringement (or claimed violation or infringement) by exhibitor, or employees of any patent, copyright or trade secret rights or privileges.

Section 4

Exhibitor Badges and Complimentary Tickets

4.1 Exhibitor Badges

Exhibitor badges will be available for pick up during move-in. Exhibitor badges allow each exhibitor entrance to the show each day. The number of exhibitor badges are dependent on size of exhibit space. All personnel working the show must be registered and supply exhibitor badges provided by Show Management for daily admittance to the show. Exhibitor badges are only for principals and employees will be working in the exhibit.

AN ORDER FORM IS ENCLOSED FOR ADDITIONAL EXHIBITOR BADGES.

Exhibitor Badges, and extra tickets will be held at the show office and can be picked up during move-in.

For Security reasons, each individual need to have exhibitor badges exposed at all time. Badges are allocated as follows;

10x10 booth space = 5 badges

10x20 booth space = 7 badges

20x20 booth space = 20 badges

Exhibitor Badges MUST BE PRESENTED TO DOOR GUARDS STARTING AT 8:00 A.M. May 19, 2018 AND THROUGHOUT THE DURATION OF THE SHOW.

4.2 Exhibitor Parking

Parking is free. The covered lot will be for exhibitors on a first come first serve basis.

Once that lot is full, additional parking is available in the Black & Veatch lot. The north parking lot is for show attendees only. EXHIBITOR PARKING IS NOT PERMITTED IN THE NORTH LOT.

4.3 Complementary and Discount Tickets

Exhibitors will be allocated complementary tickets as follows;

10x10 booth space = 10 tickets

10x20 booth space = 15 tickets

20x20 booth space = 25 tickets

Additional tickets are available for purchase in advance or on-site at the Show Office. An order form is enclosed for additional tickets. Discount tickets are \$15.00 each compared to the regular adult admission price of \$20.00/person.

Discounted tickets are to be used for your special customers, friends and family members.

4.5 Payment of Account

Full and final payment for exhibit space is required prior to move in day. Show Management reserves the right to refuse entry to any exhibitor whose account has not been paid in full.

Section 5

Hotel Information

We have group rates set up at the hotels below, please call them directly if you need to book a room for the weekend.

SHERATON OVERLAND PARK HOTEL AT THE CONVENTION CENTER

\$119/std. king bed/night

6100 College Boulevard

Overland Park, KS 66211

866-837-4214 – Mention you are a Tasty Expo exhibitor when booking

COURTYARD KANSAS CITY OVERLAND PARK

\$114/std. king bed/night

11001 Woodson Avenue

Overland Park, Kansas 66211

800-321-2211 - Mention you are a Tasty Expo exhibitor when booking

2018 Tasty Expo Order Form

Exhibitor Badges, Discount Tickets, and Prep Kitchen

Exhibitor Badges

Additional badges for staff working a booth during the show. They will be available for pick up when you check in at the Show Office.

_____ Exhibitor Badges at \$15.00 ea. \$ _____

Discounted Tickets

Additional show entry tickets for friends and family may be purchased at a discounted price. They will be available for pick up when you check in at the Show Office.

_____ Single day tickets at \$15.00 ea. \$ _____

_____ Check here if you are interested in accessing the prep kitchen. We cannot guarantee that the kitchen will be available at all times.

Please complete and return to erin@tastyexpo.com by

Company: _____

Contact Name: _____

Phone: _____

Please make checks payable to Tasty Expo

_____ Check here if you would like us to send an invoice with a link to PayPal.

Email address: _____

Welcome to Tasty Expo! We value all our exhibitors and want to make sure the show is a success for you all. If you have any questions, please contact Bev Winkley (913) 485-8356 or Erin Thompson (913) 909-3921