



# **Exhibitor Quick Reference Guide**

There are three ways to navigate the service kit. Click on the links in this document, go through it section-by-section from the main <u>service kit</u> page, or use the <u>checklist</u> we created for you with due dates.

#### **Foodservice Exhibitor Central**

Subscribe to <u>Foodservice Exhibitor Central</u>, the online hub of exhibitor information, updates and conversation for IFPA Foodservice Exhibitors.

## What's Included with your Booth?

- 8 feet deep by 10 feet wide booth space
- Pipe & black drape
- Facility carpet (exhibitors are not required to rent flooring)
- One 7"x 44" identification sign
- Three (3) All Access Passes
- Listing in the online/mobile exhibitor directory
- Refrigerated product storage. Available on Thursday, July 27 and Friday, July 28, all product is automatically delivered Friday morning.

View the floor plan and full list of booth inclusions

## **Register your Badges**

Your booth includes:

- Three All Access Passes, providing access to education, networking events, and the expo before, during, and after show hours.
- Register your badges online by <u>logging into your IFPA account</u> and using your discount code. Additional passes may also be purchased.

#### **New this Year!**

All badges will be picked up on-site, badges will not be mailed out this year.

## **Schedule**

The expo takes place on Friday, July 28 from 11:00 a.m. - 4:30 p.m.

This date and time will impact when your shipment should arrive, when your staff and booth labor will set up and work, and when your outbound shipment should be picked up.

Review the <u>exhibitor</u> <u>schedule</u> for detailed information .

#### **Hotel Reservations**

A block of hotel rooms has been reserved at several of the nearby hotels in Monterey. To receive the negotiated group rate, you must be registered to attend the Foodservice Conference and <a href="makeyour reservations">make your reservations</a> through the official IFPA Housing Office, Expovision.

The last day to make rooms reservations or cancel without penalty is July 5.

## **Rules and Regulations**

Please review the <u>Booth Display Guidelines &</u> <u>Regulations</u> to ensure you have no issues onsite during your set up.

## **Exhibitor Warnings**

Please be aware of solicitations from vendors not affiliated with IFPA or the Foodservice Conference. If a company is not an <u>official Foodservice vendor</u>, IFPA cannot guarantee the legitimacy of their claims. Review <u>this blog post</u> on scams and contact the <u>IFPA Expo Team</u> if you have any questions.

## **Catering/Food and Beverage Service**

- Booth cooking and sampling is permitted, in fact we encourage it, there are two catering providers for this show. Be sure to review the <u>product sampling</u> information to find out which company services your booth number.
- Review <u>guidelines</u> for safe food handling if you are serving food from your booth.
- Review the <u>fire regulations</u> if you are cooking in your booth.
- Interested in serving alcohol in your booth? Submit an <u>Alcohol Request Form</u> to Show Management for approval.

Submit orders by July 10 to take advantage of discounted rates.

## **Fresh Ideas Showcase**

Increase your exposure online and on-site by being a part of the <u>Fresh Ideas Showcase</u>. Each showcase includes an online product listing and a shelf display to fill with promotional materials/product. <u>Login here to</u> submit product information.

## **Marketing Toolbox**

IFPA has compiled tools and resources to help you realize your goals at the Foodservice Produce Expo. We've highlighted a few here and have a full list of opportunities available in the service kit.

- Access Attendee List to reach out in advance.
- <u>Submit up to 20 pieces of collateral</u>, which will be shared with registered press.

# **Important Dates:**

Below is a snapshot of some key dates.

Review the Exhibitor Checklist, which includes the ability to add reminders to your calendar for all expo-related deadlines.

June 30 Last day to register for discount badge rates

July 5 Last day to assign names or cancel hotel

reservations without penalty

July 10 Last day to receive vendor discounts on booth

orders

July 26-28 Direct Shipments of perishable products and booth

materials will be accepted at show site



# **Online/Mobile Directory Listings**

Update your online listing ASAP for maximum exposure.

The online/mobile exhibitor directories are THE resources used by potential and registered attendees to learn who is exhibiting at the show, what products/services you offer, and how to contact you.

In order to fully showcase your products and services to attendees, you must

log-in and create a directory listing for your company.

Your directory listing automatically includes company contact information and your booth number.

Additionally, you may add a product/company description, a list of your products, logo and up to 20 pieces of collateral

(downloadable documents, press releases, etc.)

Need your password resent? Contact Nancy Pickersgill

## **Shipping**

<u>Booth materials can be shipped</u> in advance to the warehouse or direct to show site. All <u>refrigerated/perishable</u> product must be sent directly to show site. For shipments going directly to the show site, please review <u>this map</u> for delivery location. To ensure your product/booth materials are delivered to the appropriate location, please use the <u>shipping labels</u>.

Method	Dates	Time	Address
Advance Shipping (NO Perishable refrigerated or frozen products)	June 21–July 25	8:00 a.m.–4:00 p.m.	IFPA Foodservice Conference & Expo Exhibiting Company Name, Booth # Tricord Tradeshow Services 738 Neeson Road Marina, CA 93933 USA
Direct Shipping Booth Material or Direct Shipping Perishable Product	July 26 -27 July 28	8:00 a.m.–4:30 p.m. 8:00 a.m.–10:00 a.m.	IFPA Foodservice Conference & Expo Exhibiting Company Name, Booth # Portola Plaza Monterey, CA 95940 USA

### **General Services Contractor**

Orders/labor for material handling, booth set up and dismantle, furniture, carpet, cleaning, and electricity are handled directly by Tricord Tradeshow Services. Tricord offers NO overtime charges for material/perishable product handling!

## **Material Handling Costs**

Submit the material handling cost estimates form

	Booth Materials	Perishable Products	Under 200 lbs	
Direct to Show site	\$90 per 100lbs	\$70 per 100lbs	\$65 per cartload	
Advance to Warehouse	\$90 per 100lbs	n/a	n/a	

# **Liability Insurance**

IFPA requires that all exhibitors carry Commercial General Liability Insurance with limits of at least \$1,000,000 per occurrence, \$2,000,000 aggregate. IFPA, the Portola Hotel & Spa, and The Monterey Conference Center shall be named as Additional Insured. This insurance must be in force during the lease dates of the event: July 27- July 28, 2023. If you do not already have event insurance, it can be ordered through Rain Protection Insurance. Please upload a copy here and have one in the booth on-site.

# **Expo, Set-up and Dismantling Schedule**

**View Exhibitor Set-up Information** 

Dates	Set-Up	Trash Removal	Show	Dismantle*
Thursday, July 27	9:00 a.m. – 5:00 p.m.		_	
Friday, July 28	7:00 a.m. – 10:00 a.m.	10:00 a.m. – 10:45 a.m.	11:00 a.m. – 4:30 p.m.	4:30 p.m. – 6:30 p.m.

All displays must be completely torn down, crated, packed and Bills of Lading turned in to Tricord by 6:30 p.m. on Friday, July 28. Carriers must be checked in by 5:30 p.m.

### **Booth Services Guide**

View the Booth Services Guide for a complete list of approved vendors.

# Order ALL Services by July 10 to take advantage of discounts.

## <u>General Service Contractor</u> Labor/ Material Handling/Furniture/Carpet/ Cleaning/Electricity/Plants

Tricord Tradeshow Services Phone: +1 (831) 883-8600 E-mail: <u>orders@tricord.net</u>

Order Online

## **<u>Audio Visual Equipment</u>** Tricord

Tradeshow Services
Phone: +1 (831) 883-8600
Email: orders@tricord.net

Order Online

### **Catering/Food Prep**

Serra Ballroom Booths Monterey Marriott

Michele Pearce

Phone: +1 (831) 647-4058

Email: michele.pearce@marriott.com

## DeAnza Ballroom & Foyer Booths Portola

Paula Burke

Phone: +1 (831) 649-7847 Email: p<u>burke@portolahotel.com</u>

#### **General Liability Insurance**

Rain Protection Insurance Phone: +1 (800) 528-7975 E-mail: sales@rainprotection.net

#### Housing

Expovision

Phone: +1 (703) 770-3905

E-mail: ifpahotels@expovision.com

#### Internet

Encore Global - Dominic Giuriato Phone: +1 (831) 646-3756

E-mail: dominic.giuriato@encoreglobal.com

#### **Recommended Produce Supplier**

River Fresh Farms

Phone: +1 (831) 998-7072

Email: sales@riverfreshfarms.com

#### **Request to Serve Alcohol**

Phone: +1 (302) 607-2130

E-mail: npickersgill@freshproduce.com



## **On-site, Now What?**

There are many great networking opportunities during the expo, make sure you take advantage of them.

Take a look at the <u>full schedule</u> of events for details on the on-site networking opportunities available!

<u>On-site Guide:</u> Review the On-site checklist, find vendors contact information and learn more about Monterey.

<u>Access the Attendee List</u> so you are aware of who is at the show and start connecting.

Enjoy the show and let the <u>expo team</u> know if you need anything!