

AANA 2017

Nurse Anesthesia Annual Congress ■ September 8-12, 2017 ■ Seattle, WA

Exhibit Dates: September 10 - 12, 2017
Washington State Convention Center + Seattle, WA

EXHIBIT HALL OPENING WINE & CHEESE RECEPTION

Sunday, September 10 - 3:15 p.m. - 6:00 p.m.

This is an opportunity to engage attendees at the NAAC 2017 Exhibit Hall Opening! This traffic-builder is designed to draw attendees to your booth and allow them to interact with exhibitors.

Exhibitors participating in this program will be highlighted in materials

Select wines, beers, or cheese displays from the list below and items will be served directly from your exhibit space during the reception. In order to participate in this program, exhibitors must commit to a minimum of six bottles of wine or one case for beer. Multiple selections may be purchased.

Please reserve your order today and submit your completed form to: Lori Skuta at lskuta@aana.com by July 27, 2017.

HOUSE RED WINE

_____	Charles Smith Velvet Devil Merlot WA.....	\$55.00
_____	Terra Blanca Arch Terrace Cabernet Sauvignon WA.....	\$80.00

HOUSE WHITE WINE

_____	Charles Smith Renegade Chardonnay.....	\$55.00
_____	St. Michelle Horse Heaven Hills Sauvignon Blanc WA.....	\$70.00
_____	Charles Smith VINO Pinot Grigio WA.....	\$55.00

BEER

_____	Case Pike Place Pale Ale, WA (24 bottles).....	\$310.00
_____	1 Bartender (required for alcohol service).....	\$285.00

WATER

_____	Fruit Infused Waters (3 flavors) with (6) Gallon Minimum / (2) Gal of each.....	\$140.00
	(Lemon, Lime, Orange Hibiscus)	

FOOD

_____	Imported & Domestic Cheese Display (display to serve minimum of 50 guests).....	\$11.00 per person
	Assorted Cheeses, Assorted Crackers	
_____	Artisan Cheeses (display to serve minimum of 50 guests).....	\$17.50 per person
	Locally made artisan cheeses including Beecher's and Mount Townsend creamery, dried fruit, candied walnuts, organic artisan crackers	
_____	Fresh Vegetable Crudites (display to serve minimum of 50 guests).....	\$10.50 per person
	Buttermilk Ranch and Red Pepper Chipotle Sour Cream	

FOOD (continued)

_____	Seasonal Fruits and Berries (display to serve minimum of 50 guests).....	\$11.50 per person
_____	Antipasto (display to serve minimum of 50 guests)..... <i>Prosciutto, Capicola, Hard Salami, Asiago Cheese, Marinated Olives, Roasted Portobello Mushrooms, Garlic and Peppers, Crusty Baguettes</i>	\$19.00 per person
_____	Pita Chips, Housemade Hummus, Spinach Dip (minimum of 50 guests).....	\$11.50 per person
_____	Sushi Roll Display (display to serve minimum of 6 dozen)..... <i>California Rolls, Spicy Tuna Rolls, Seattle Rolls, Ginger, Wasabi, Soy Sauce</i>	\$105.00
_____	Hot Hors D 'Oeuvres Display (display of 6 dozen)..... <i>2 dozen house made sesame crusted chicken strips; 2 dozen Chorizo and Manchego quesadilla horns; 2 dozen spanakopita</i>	\$450.00
_____	Chilled Seafood Display (display of 6 dozen)..... <i>2 Dozen smoked salmon wrapped Granny Smith apples; 2 dozen shrimp cocktail, tomato horseradish sauce; 2 dozen pepper crusted seared Ahi Tuna and pineapple skewers</i>	\$510.00

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EXHIBIT HALL OPENING WINE & CHEESE RECEPTION ORDER FORM

Sunday, September 10 - 3:15 p.m. - 6:00 p.m.

Your Name: _____

Company: _____

Onsite Contact _____ Onsite Cell #: _____

Company Address: _____

City: _____ State: _____ Zip Code: _____

Phone Number: _____ Fax #: _____

Email Address: _____ Booth #: _____

Day/Date: _____ Time of Service: _____ End of Service: _____

Item Description:	Quantity	Item Price	Total
IMPORTANT NOTE: IF PURCHASING ALCOHOL, BARTENDER SERVICE IS REQUIRED			
Total			
Grand Total			

Please email your completed order form to Lori Skuta at lskuta@aana.com by July 27, 2017.

Questions: 847-655-1182