

BRIDAL & WEDDING EXPO

Exhibition Hall at Seattle Center
301 Mercer Street
Seattle, WA 98109

IMPORTANT DECORATOR INFORMATION

Fern Expo is the exclusive decorator service provider. All orders will be placed on their OneView Portal.

Please email Suelena at sdugger@fernexpo.com to gain access the OneView Portal for your orders.

Have a great show!
ACS Show Management



Guidelines for Determining Electrical Needs

The most commonly ordered outlet is the 120 volt, 0-600 watts, 5 amps outlet. This will cover small items, such as laptops, monitors and simple lighting.

You can determine if you will need more than this by adding up EITHER the wattage OR the amperage of the items that you need to plug in. Then, order the outlet(s) that will provide the capacity that you need.

Our order form has three basic sections to find what you need:

- 120-volt outlets
- 208-volt single phase outlets
- 208-volt three phase outlets

To determine your electrical needs, first look at the “nameplate” on your equipment.

You are looking for:

- Single Phase OR Three Phase (ALL 120 volt is single phase)
- Voltage, such as: 120V, 208V, 120/240V, 125/250V, 120/208V Y, etc.
- Wattage, such as: 1000W, 1350W, 3000W, 3.6 KW
- Amperage, such as 8A, 13A, 16A

Example: This microwave says that it needs a 120-volt outlet and uses 1350 watts.

You would order a 120-volt 1201-1800 watt / 15-amp outlet.



And/or you can look at the plug on the appliance:

It will have a rating for voltage and amperage, such as 120V 15A, or 125/250V 20A

It will often have a “NEMA” number, which we would like to know in order to have the proper outlet ready for you. These are usually a pair of two-digit numbers, separated by a comma.

Examples: 14-50, 6-20, L6-30, L14-30, CS6364

If this has an “L” at the beginning, it is a twist-lock connection.

If you can send us a photo of your plug...well, you know what picture is worth. Send us your pics.

If we know in advance what plug is on your equipment, that will save time getting you connected.

If you have any questions, call or email us. We would be happy to help sort out exactly what items will work for you and your booth space.

Hollywood Lights, Inc.

5251 SE McLoughlin Blvd. Portland, OR 97202 | 7230 S 227th Pl. Kent, WA 98032

(206) 292-2353

orders@hollywoodlights.biz | www.hollywoodlights.biz



Electrical Services Rental Order Form

Seattle Bridal & Wedding Expo

Save time - order online! Visit www.hollywoodlights.com/order-power

Hollywood Lights, Inc.
7230 S 227th Pl. Kent, WA 98032
P: (206) 292-2353 F: (253) 872-3917
info@hollywoodlights.com

Venue:	Seattle Center
Show Start Date:	Nov 17, 2024
Show End Date:	Nov 17, 2024
Pre-Order Ends:	Oct 20, 2024
Tax:	10.35%

Company Name:	Booth #:	Broker:	
Address:	City:	State:	Zip:
Telephone:	Fax:	Email:	
Ordered By:	Signature:		

I authorize Hollywood Lights, Inc. to debit my credit card for the charges listed below, and for any additional charges incurred.

Credit Card #:	Exp. Date:	CVV#:	
Cardholder Name:	Auth. Signature:		
Cardholder billing address (if different from above)			
Address:	City:	State:	Zip:

LABOR: Order labor in 1 hour increments, applied as listed below.

*Outlet location other than back wall of booth.

*Cords taped down or run under carpet.

*Overhead work (lift rental may also apply).

EVENT PLANNING FEE:	\$	8.95
LABOR:		
RENTAL:		
TAX:		
TOTAL DUE:		

Labor Hours	Quantity	Mon-Fri / 8 AM to 5 PM	Evenings/ Weekends	Journeyman Lift Operator
		\$100.00	\$250.00	\$200.00

Electrical Services & Equipment

120 Volt Duplex Receptacle

	Quantity	Pre-Order Price	Late/Onsite Order Price	Total
0-600 Watts / 5 Amps		\$125.00	\$145.00	
601-1200 Watts / 10 Amps		\$145.00	\$180.00	
1201-1800 Watts / 15 Amps		\$175.00	\$210.00	
1801-2400 Watts / 20 Amps		\$190.00	\$240.00	

120/208 Volt Single Phase (Additional labor charges may apply)

15 Amp 208 Volt (Includes labor)		\$320.00	\$350.00	
30 Amp 208 Volt (Includes labor)		\$360.00	\$395.00	
50 Amp 208 Volt (Includes labor)		\$430.00	\$550.00	

120/208 Volt Three Phase (Additional labor charges may apply)

15 Amp 208 Volt (Includes labor)		\$420.00	\$525.00	
30 Amp 208 Volt (Includes labor)		\$440.00	\$550.00	
50 Amp 208 Volt (Includes labor)		\$550.00	\$660.00	
100 Amp 120/208 Volt (Includes labor)		\$715.00	\$900.00	

Electrical Accessory Rental

15 Amp 120 Volt Power Strip
25' 120 Volt Extension Cord
15 Amp 120 Volt GFCI Whip
50 Amp 208 Volt GFCI (Hot Tub)
Transformer 15 KVA 208 Volt>230 Volt BOOST

		\$25.00	\$30.00	
		\$25.00	\$30.00	
		\$25.00	\$30.00	
		\$75.00	\$100.00	
		\$100.00	\$150.00	

Spot or Floodlights

300 Watt Flood or Spot
500 Watt Flood or Spot
1000 Watt Arm Flood or Spot

		\$100.00	\$130.00	
		\$100.00	\$130.00	
		\$150.00	\$200.00	

General Information

Rental Information:

1. Material and equipment provided by this order shall be and shall remain the property of Hollywood Lights, Inc. and shall be removed ONLY by Hollywood Lights personnel at the close of show.
2. Credit will not be given for service installed as requested in this order even though not used.
3. Exhibitors are not allowed to share power.
4. Outlets are located at the back center of each 10' x 10' booth space. Booths measuring 10' x 20' or larger must order an outlet for each 10' x 10' section if electrical service is required for each.
5. Bulk space and large oversized booth electrical information should be mapped out on drawings to indicate location of outlets. Labor charges apply to these booths.
6. Electrical power is on continually during move in. On show days, power is turned on 30 minutes before show opening and turned off at show closing. If you need power on 24 hours, YOU MUST ORDER 24 HOUR SERVICE. Any exhibitor wishing early turn on or late turn off of electrical to booths must make special arrangements with the show management and Hollywood Lights, Inc.
7. Wall, column and permanent building utility outlets are not part of your booth space and are not to be used. If services are found to be used which have not been purchased, they will be charged at TWICE the LATE ORDER rate.
8. Exhibitor holds Hollywood Lights, Inc. harmless for any and all losses of power beyond Hollywood Lights, Inc. control, including but not limited to: losses due to utility company failure, permanent power distribution failure, power failure caused by vandalism, faulty exhibitor equipment, exhibitor equipment not compatible with GFCI outlets or overloads caused by exhibitor.
9. All electrical equipment must comply with Federal, State and local Codes. Hollywood Lights, Inc. is required to refuse connection where the exhibitor wiring is not in accordance with electrical codes.

10. CLARK COUNTY WA ONLY

Dept of Labor and Industries Rules: GFCI Protection: Exhibitors must provide GFCI protection at all times when utilizing power tools and/or electrical features with water: Hot Tubs, sinks, fountains, etc. including during move in/move out. Hollywood Lights, Inc. has a limited supply of GFCI protection for rent.

11. Electrical Permits are required on all 208 Volt and higher services and will be added to your electrical order. Call for pricing.

Labor Information:

12. Labor charges apply to the following:

- a. All 120 volt outlets above 20 amps
- b. Power needed other than back wall
- c. Electrician to tape down cords
- d. Overhead services requests.

13. There is a 1 hour minimum labor charge included on all 208-volt orders. Material charges may apply. This includes wiring of our pigtail into your machine or removing your plug and putting ours in. If you require services not posted, please call for a quote.

14. The electricians will not connect any exhibit that does not meet the electrical code. Hollywood Lights, Inc. is not responsible for problems arising from unlabeled, mislabeled, and the use of non-standard wiring practices on equipment.

Payment Information:

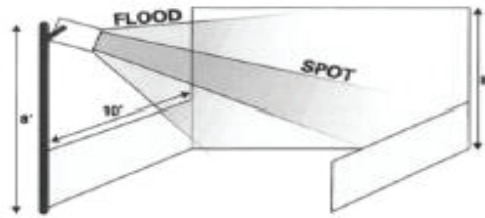
15. Orders must be received with payment by the pre-order deadline date to receive the discounted rate. All other orders will be charged the Standard Rate. Orders received without payment will not be processed. Orders received after the preorder deadline date will be charged as a late order. Phone orders cannot be accepted.

16. Charges for electrical services must be paid prior to the opening of the show (in US funds). Exhibitors are not billed for services provided. (Power will be disconnected for non payment).

Order forms submitted after the pre-order cutoff date will not be honored for pre-order pricing.

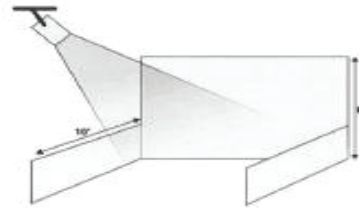
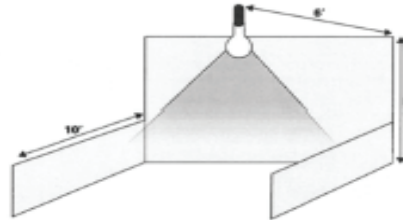
ALL DISCREPANCIES MUST BE SETTLED BEFORE CLOSE OF SHOW

Lighting Information



300-WATT FLOOD
LIGHT OR SPOT
LIGHT MOUNTS ON
8-FOOT UPRIGHT AT
FRONT CORNER OF
BOOTH.

500-WATT FLOOD LIGHT
ATTACHES TO BACK WALL
AND EXTENDS OUT OVER
BOOTH #.
THIS IS OUR MOST POPULAR
LIGHT.



500-WATT AND 1000-WATT
QUARTZ SPOTLIGHT
INSTALLED OVERHEAD IN
CEILING. THESE UNITS WORK
WELL FOR LIGHTING SPECIFIC
MACHINERY.



SAMPLING REQUEST FORM

Show Name: _____ Show Date: _____

Company Name: _____ Contact: _____

Phone: _____ Email: _____

Address: _____ Suite/Apt: _____

City: _____ State: _____ Zip Code: _____

If different from above, please fill in info for the on-site contact.

Contact: _____ Phone: _____

Product(s) to sample:

Brief description of dispensing method:

Sampling Guidelines:

- Food samples are limited to 2 oz or less. (Bite Size).
- Non-alcoholic beverage samples are limited to 4 oz or less.
- Alcoholic beverages/products are not permitted to be sold or sampled.
- Open flames, Fryers including donut fryers, Hot oil and sternos are strictly prohibited.

Show Management reserves the right to remove any items which do not meet these requirements.

****IMPORTANT****

When submitting this form, you must use " BSE Sampling Request Form " as the subject line.

This will ensure the request has been received by ACS.

All Sampling Request Forms **must** be submitted to Ops@acsshows.com.

If you have any questions please contact us at (516) 422-8100.

American Consumer Shows

Phone: (888) 433.EXPO (3976) (516) 422.8100 Fax: (888) 580.3977

Web: acsshows.com | Email: info@acsshows.com

TEMPORARY/ FARMERS FOOD MODERATE OR COMPLEX FOOD SERVICE APPLICATION

Apply on-line at www.kingcounty.gov/health/portal

COMPLETE ALL SECTIONS, BOTH PAGES. TYPE OR PRINT LEGIBLY. DUE AT LEAST 14 DAYS PRIOR TO EVENT.

1. Will food be cooked from raw animal products or will animal products be served raw? Yes No
2. Will any foods be cooked and then cooled (cooling not allowed in booth)? Yes No

***If question 1 or 2 above is answered YES, apply for the Complex Permit.**

→ Select the permit you would like to purchase below (include late fees, if applicable):

Moderate - Sampling potentially hazardous foods; reheating commercially made foods (USDA/WSDA); hot holding unpackageged		
Permit type	Fee	Office code
<input type="checkbox"/> Moderate Single Event	\$309	6242
<input type="checkbox"/> Moderate Multiple* - First of 5 permits	\$684	6243
<input type="checkbox"/> Moderate Multiple Additional * - Permits 2 to 5	\$0	6244
<input type="checkbox"/> Moderate Unlimited* - First permit	\$801	6245
<input type="checkbox"/> Moderate Unlimited Additional * - Permits 2+	\$0	6246
<input type="checkbox"/> Late Fee , application made 3-5 days prior to the event	\$50	S620
<input type="checkbox"/> Late Fee , application made 1-2 days prior to event, submitted in-person and requires approval	\$100	S620

Complex - Food cooked from raw animal products; serving raw animal products; foods cooked and cooled		
Permit type	Fee	Office code
<input type="checkbox"/> Complex Single Event	\$374	6247
<input type="checkbox"/> Complex Multiple* - First of 5 permits	\$748	6248
<input type="checkbox"/> Complex Multiple Additional * - Permits 2 to 5	\$0	6249
<input type="checkbox"/> Complex Unlimited* - First permit	\$908	6250
<input type="checkbox"/> Complex Unlimited Additional * - Permits 2+	\$0	6251
<input type="checkbox"/> Late Fee , application made 3-5 days prior to the event	\$50	S620
<input type="checkbox"/> Late Fee , application made 1-2 days prior to event, submitted in-person and requires approval	\$100	S620

*You must have a **Certified Booth Operator** for your food business to purchase a Multiple or Unlimited permit package. Permit packages are only valid during a single calendar year.

Total	\$
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1. Event or Market: _____ **Coordinator:** _____

Coordinator Email: _____ **Coordinator Phone:** _____

Location: _____ **City:** _____ **Zip:** _____

Start Date: _____ **End Date:** _____ **Start Hour:** _____ **End Hour:** _____

2. Name of Booth: _____ **Contact Person:** _____

Email: _____ **Phone:** _____

Home Address: _____ **City:** _____ **Zip:** _____

Certified Booth Operator ID number, REQUIRED if applying for multiple or unlimited permit (CI + 7 digits): _____

3. Prep Kitchen. All advance food preparation, cooling, and storage must be done in an approved kitchen facility.

Kitchen Name: _____ **Kitchen Contact Person:** _____ **Phone:** _____

Address: _____ **City:** _____ **Zip:** _____

Completing this application does not constitute approval to operate. An inspector will contact you prior to issuing a permit. **ONCE THE APPLICATION IS APPROVED, NO CHANGES MAY BE MADE WITHOUT APPROVAL. TEMPORARY FOOD VENDORS WITH FAILED INSPECTIONS, FOUND TO HAVE ONE OR MORE IMMINENT HEALTH HAZARDS, WILL BE ASSESSED A \$171 REINSPECTION FEE. IF THE VIOLATIONS CAN BE CORRECTED THE BOOTH MAY REOPEN AND CONTINUE TO OPERATE FOR THE REST OF THE MARKET OR EVENT.**

There is a \$25 refund processing fee for approved refunds, and a \$35 fee for returned checks.

Please submit your application to:

EASTGATE
14350 S.E. Eastgate Way, Bellevue, WA 98007
(206) 477-8050

DOWNTOWN SEATTLE
401 - 5th Avenue, Suite 1100, Seattle, WA 98104
(206) 263-9566

For Office Use Only: Booth ID #: _____ AR #: _____ Invoice #: _____ Payment Date: _____ District Code: _____

4. Food preparation and menu

If this is an application for a multiple or unlimited permit where the initial application has already been approved, only complete the menu section if you have additional menu items.

LIST ALL FOODS Include beverages and condiments (indicate if bought packaged)	Purchased raw or pre-cooked?	Produce washing location	Where prepared (sliced, mixed, etc.)	Cooking/reheating equipment used? Final cook/reheat temperature?	Method used if cooling (kitchen only)	Transported hot or cold? Type of equipment used to transport?	Cold holding equipment used at event? (41°F or below)	Hot holding equipment used at event? (135°F or above)
<i>Example: Hamburger</i>	<i>Raw</i>	<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	Kitchen: Event: <i>grill, 155°F</i>		<i>Ice chest</i>	<i>Ice Chest</i>	<i>Grill</i>
		<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	Kitchen: Event:				
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		<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	Kitchen: Event:				

NOTE: Use a separate sheet of paper if all of your menu items do not fit onto this form.

Temperatures to know: cold hold 41°F or below; hot hold 135°F or above; reheat for hot holding 165°F or above; final cook: eggs, fish, meat 145°F; ground meat 155°F; poultry 165°F