



CRAFTING INTERACTIVE Culinary Experiences!

The RK
Difference



“FOOD CAN BE A VEHICLE FOR SOCIAL CHANGE. IT BRINGS PEOPLE TOGETHER IN A WAY THAT VERY FEW OTHER ACTIVITIES CAN.”

—Anim Steel

Rosemary's

CATERING

AN RK GROUP COMPANY

THE RK GROUP

CELEBRATING OUR FIRST 70 YEARS

MAKE YOUR NEXT EVENT LEGENDARY

LET OUR AWARD-WINNING CATERING AND EVENT
PRODUCTION TEAM CREATE MEMORIES OF A LIFETIME.



the rk group

Rosemary's
CATERING

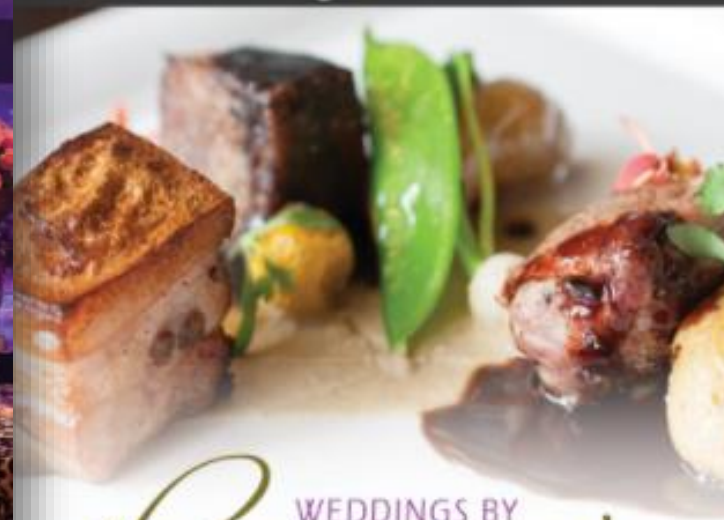
Illusions
Event and Design

FLATR
EVENTS

CIRCA
STUDIO

For all of your special occasions needs
210.223.2680 | sales@therkgroup.com | www.therkgroup.com

CUISINE AS AMAZING AS THE
Wedding You Celebrate



WEDDINGS BY
Rosemary's
CATERING

AN RK GROUP
COMPANY

Nothing is Impossible



**We have been catering events
for over 70 years.**

**The only private owned
catering company in the nation
to hold a convention center
catering contract.**

**Started in San Antonio, Texas
we have grown across the state
and nation.**

**From intimate affairs, to events for the masses,
Rosemary's Catering provides upscale food and
service at quality prices.**



Our founder Rosemary Kowalski (RK). 94 years old and she continues to come into the headquarters office in San . Standing behind pictures of where we started. From Uncle Ben's BBQ to now a leader in culinary cuisine.

THE STAGE HAS BEEN SET

5 Tips

Engaging & Interactive Culinary Experiences

1

Local
Ingredients

2

SMALL is the
new big

3

Seeing is
Believing

4

Contrasting
Environment

5

Relationships



LOCAL IS EVERYTHING

The grass is greener where you water it.

Attendees want to experience as much as they can about the destination they are going to for their meeting or event, and this includes locally sourced ingredients for food and beverage they are consuming.

2

SMALL IS THE NEW BIG

Whatever your working on take small bites. The task will not be overwhelming.



Small bites are the trend allow you to try more options and experience a flavor and presentation.



3

SEEING IS BELIEVING

We perceive the world through more than our eyes and ears; we smell, we touch, and we taste.

Interactive food stations where a chef is engaging with guests, explaining the food and ingredients. Seeing how their food was prepared.

Rosemary's

CATERING

AN RK GROUP COMPANY

OUR PEOPLE MAKE THE DIFFERENCE



INTERVIEW WITH
TRAVIS KOWALSKI,
DIRECTOR OF
OPERATIONS,
THE RK GROUP

Q: Had you always wanted to join the family business and work at The RK Group?

A: It is such a dynamic and thrilling industry, full of rewarding challenges everyday. I can't imagine doing anything else! I think I was three years old when I first attended one of our events. I wanted to be under that tent and had to be kicked out so the guys could tear it down. Since then, it's the only place I ever wanted to be. Really, this is all I ever wanted to do.

I have been involved with the event industry now for more than 15 years, and formally joined The RK Group in 2009. Before joining as a 3rd generation member of this large family business, and my current work as a member of the management team directing multi-city operations, I worked in a variety of positions throughout the company. The work initially required was behind-the-scenes, from washing dishes and carrying waiter trays, and later managing operations of our holistic event rental business divisions. Every role has helped me to understand the diverse elements required to produce successful major events and the essential ingredients for flawless execution.

Today, I enjoy empowering and harnessing our company's diverse talents towards seamlessly producing integrated large-scale events, while helping



SERVING VESSELS ARE OFTEN A STARTING POINT FOR
WHAT BECOMES THE PERFECT BITE OR MEAL.

4

CONTRASTING ENVIRONMENT

A Breath of Fresh Air Has Been Proven to Sustain Conference Attendees longer.

Help your attendees get a breath of fresh air. Place breaks or food stations outside when possible.



5

RELATIONSHIPS

We perceive the world through more than our eyes and ears; we smell, we touch, and we taste.

Small Plates – Encourage guests to move and talk

Hosting Networking events during a conference is a great way for guests to meet in a casual environment and recharge with exceptional food.

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Some of Rosemary's Catering Creative Culinary Experiences



Rosemary's Catering

www.therkgroup.com



Chante' Smith

csmith@therkgroup.com

210-807-0330

Email questions or your next catering event needs to Chante' Smith.
Rosemary's Catering is here to provide catering services for
Bryan/College Station.

To EXPERIENCE Rosemary's Catering today.

Host your next event at Cavalry Court or The George Hotel.
Join us for Lunch or Dinner at Canteen Bar & Grill and Poppy.



CRAFTING INTERACTIVE Culinary Experiences!

Thank You!