Don’t miss the premier annual event for restaurant facility professionals. Gather with peers, meet new vendors and industry-shapers—all under one big roof at the Gaylord Rockies Resort & Convention Center in Denver, Colorado. It’s three days of talented speakers, education sessions, knowledge sharing and building up your best network of relationships and resources, in a fantastic laid-back setting.

Your Early Bird Discount
Ends December 15, 2019
EVENTS and EDUCATION

TWO RESTAURANT ROUNDTABLES
Monday, March 9, by Region
Tuesday, March 10, by Topic
Restaurant Attendee Exclusive!

Sit down with fellow Restaurant Facility Professionals in a casual, productive and enjoyable format. Grouped by regions on Monday and topics on Tuesday, you’ll come away with new ideas and insights, as well as a network you can count on after the conference.

OPENING AND CLOSING PARTIES

We’ll be Rockin’ the Rockies at our Opening Night Party, hosted at the home of RFMA 2020—the beautiful Gaylord Rockies Resort and Convention Center. It marks the official start of your very best networking opportunity among hundreds of the most influential professionals in the Restaurant Facility industry. Tuesday night, when our Annual Conference ends, we’ll wrap it up right with our more than memorable Closing Party.

EXPRESS EXCHANGE

Sunday, March 8
3:00pm - 4:00pm Restaurant Reception
(for Restaurant Attendees only)
4:00pm - 5:30pm Express Exchange

A line of experienced Vendors will sign up to spend a few valuable minutes with you. It’s a great opportunity to meet lots of potential partners in a very controlled amount of time and determine who you want to spend more time with on the exhibit floor. Sign up to participate within your conference registration.

EDUCATION SESSIONS

The hottest topics, taught by the brightest restaurant facility experts. There’s something for everyone who’s ready to learn in one of our 24 breakout sessions.

SESSIONS INCLUDE:
- Benchmarking
- Beyond Plumbing Construction for Restaurants
- Budgeting - Planning for Profits and Success
- Don’t Fix That! Managing the Repair/Replace Decision
- Excel Tricks & Tips to a Deep Dive
- Four Strategies to Advance Your Facility Management Career
- Hoods – Past, Present, and Future of Exhaust Systems
- How Predictive Analysis Improves Food Equipment Up-time and Reduces Maintenance Costs
- How to Extend the Life of Your Current Roof Assets
- Ice Machines - Making Important Decisions From Purchasing to End of Life
- Identifying the Real Source of Sewer Overflows
- Landscape Irrigation 101 - Start Up to Winterization - Your Road Map
- Pavement Maintenance Plans and Case Studies that Prove Substantial Savings!
- Save Energy and Solve Space Pressurization Issues with HVAC Control Technology
- The Ins & Outs of Workshop Presenting!
- Waste Management
- Who Wants to be a Facilities Millionaire? What if YOU could turn your HVAC systems into a MILLION DOLLARS?
- Why Food Safety Personnel and Facilities Personnel Should be BFFs

RIF TALKS

Tuesday, March 10, 7:30am - 8:30am

We’ve all heard of TED Talks, now hear a handful of Restaurant Facility professionals talk about their areas of expertise! We’ve lined up six speakers back-to-back—each ready to share informative, time-saving, money-saving stories on Tuesday from 7:30 to 8:30a.m. You won’t believe how much you can learn in just 8 minutes. So don’t miss out.

TOPICS:
- Key Reports Your Business Partners Are Craving
- The Relationship Revolution – How the Right Relationship Improves your Operation
- Why Food Safety Personnel and Facilities Personnel Should be BFFs
- Differing Opinions and How to Communicate
- Emerging Trends in Take Out – Uber Eats, Ghost Kitchens
- Blue Collar – Filling the Trades Gap

SIGNATURE SPEAKERS

Brian Biro is America’s Breakthrough Coach! He is one of the nation’s foremost speakers and teachers of Leadership. He has delivered more than 1,350 presentations around the world and is the author of 9 books including bestseller, Beyond Success!

Marilyn Sherman is dedicated to training people to let go of obstacles and live and work with courage, commitment, and confidence. Marilyn is a Certified Speaking Professional™, the highest earned designation in the speaking profession.

97% of attendees would recommend the annual conference to a peer
## SUNDAY, MARCH 8

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>7:00am - 7:00pm</td>
<td>Registration Open</td>
</tr>
<tr>
<td>7:30am - 9:30am</td>
<td>RFMA Gives 5K —benefitting RFMA Gives (additional registration and fee)</td>
</tr>
<tr>
<td>8:00am - 4:00pm</td>
<td>Exhibit Hall Set-up</td>
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<tr>
<td>8:30am - 3:30pm</td>
<td>Leadership RFMA Workshop (program participants only)</td>
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<tr>
<td>10:00am - 1:30pm</td>
<td>TopGolf Golf Tournament (additional fee— pre-registration required)</td>
</tr>
<tr>
<td>1:30pm - 3:00pm</td>
<td>Females in Facilities Group Event</td>
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<tr>
<td>2:00pm - 3:00pm</td>
<td>New Member Café</td>
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<tr>
<td>3:00pm - 4:00pm</td>
<td>Restaurant Reception (Restaurant Express Exchange Participants only)</td>
</tr>
<tr>
<td>4:00pm - 5:30pm</td>
<td>Express Exchange (Sponsors enter at 4:00, Exhibitors at 4:15)</td>
</tr>
<tr>
<td>6:00pm - 7:30pm</td>
<td>Opening Party</td>
</tr>
<tr>
<td>7:30pm on ...</td>
<td>Open Time for Entertaining</td>
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## MONDAY, MARCH 9

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
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<tbody>
<tr>
<td>6:30am - 6:00pm</td>
<td>Registration Open</td>
</tr>
<tr>
<td>7:00am - 8:00am</td>
<td>Continental Breakfast</td>
</tr>
<tr>
<td>7:00am - 8:00am</td>
<td>CRFP Breakfast (by invitation only)</td>
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<tr>
<td>8:00am - 9:15am</td>
<td>Opening General Session with Board Introductions, RFMA Gives and Keynote Presentation</td>
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<tr>
<td>9:30am - 10:30am</td>
<td>Vendor Voice Session with Signature Speaker</td>
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<tr>
<td>9:30am - 11:00am</td>
<td>Restaurant Roundtable by Region</td>
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<tr>
<td>11:15am - 1:45pm</td>
<td>Exhibit Hall Open with Lunch</td>
</tr>
<tr>
<td>2:00pm - 4:30pm</td>
<td>RFMA 2021 Booth Selection</td>
</tr>
<tr>
<td>2:00pm - 3:00pm</td>
<td>Concurrent Education Sessions</td>
</tr>
<tr>
<td>3:00pm - 3:15pm</td>
<td>Refreshment Break</td>
</tr>
<tr>
<td>3:00pm - 4:30pm</td>
<td>RFMA Engagement Lounge Open</td>
</tr>
<tr>
<td>3:15pm - 4:15pm</td>
<td>Concurrent Education Sessions</td>
</tr>
<tr>
<td>4:30pm - 6:30pm</td>
<td>Exhibit Hall Open with Happy Hour</td>
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<tr>
<td>6:30pm on ...</td>
<td>Open Time for Entertaining</td>
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## TUESDAY, MARCH 10

<table>
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<tr>
<th>Time</th>
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<tbody>
<tr>
<td>7:00am - 4:00pm</td>
<td>Registration Open</td>
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<tr>
<td>7:00am - 8:00am</td>
<td>Continental Breakfast</td>
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<tr>
<td>7:30am - 8:30am</td>
<td>RIF Talks — (RFMA’s version of TEDtalks)</td>
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<tr>
<td>7:30am - 9:30am</td>
<td>RFMA 2021 Booth Selection</td>
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<tr>
<td>8:30am - 9:30am</td>
<td>RFMA Engagement Lounge Open</td>
</tr>
<tr>
<td>8:45am - 9:30am</td>
<td>Concurrent Education Sessions</td>
</tr>
<tr>
<td>9:45am - 11:30am</td>
<td>Exhibit Hall Open with Refreshment Break</td>
</tr>
<tr>
<td>11:45am - 1:00pm</td>
<td>General Session Luncheon and RFMy Awards</td>
</tr>
<tr>
<td>1:15pm - 2:00pm</td>
<td>Flex Time: Concurrent Education Sessions &amp; Exhibit Hall Open</td>
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<tr>
<td>2:15pm - 4:15pm</td>
<td>Exhibit Hall Open with Dessert</td>
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<tr>
<td>4:15pm</td>
<td>Exhibit Hall Teardown</td>
</tr>
<tr>
<td>4:30pm - 5:30pm</td>
<td>Restaurant Roundtable by Topic— Happy Hour</td>
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<tr>
<td>7:00pm - 10:00pm</td>
<td>Closing Party</td>
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## Register Today!

Visit RFMAANNUALCONFERENCE.COM or contact Ryan Byrd (972) 805-0905 EXT. 5 RYAN@RFMAONLINE.COM

100% of restaurateurs met an exhibitor they plan on following up with or doing business with.
RFMA brings together leading facility professionals from the restaurant industry and provides a place to explore efficient new solutions, see the latest technology and trends, plus, meet valuable Vendor partners—all in one convenient place.

RFMA 2020 is all about Restaurant Facility Professionals. It is YOUR conference and YOUR best opportunity to network, share and learn new insights and advantages.

**IT’S EASY TO JUSTIFY YOUR REGISTRATION**

**$150**

Total registration cost to Restaurant Members who register before December 15, 2019

**VALUE**

- **$1,200**
  - Four education sessions: Choose from restaurant-specific technical sessions or personal development classes during any of four concurrent session times

- **$280**
  - Food & Beverage throughout the Conference including breakfast, lunch, snacks and more!

- **$150**
  - Closing party, dinner and beverages
    - 8 hours of Exhibit Hall
    - RIF Talks
    - Restaurant Roundtable discussion sessions
    - Express Exchange
    - Two Keynote Speaker Sessions

- **Priceless!**

- **$1,630**
  - Actual value of attending RFMA 2020

- **$1,480**
  - Savings versus actual cost of RFMA 2020: $150 for Restaurant Members registering before December 15

*This price includes a 1-year RFMA membership for qualified restaurateurs.*

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**RFMA MEMBERS**

Register by **November 1**, to be entered to win a **free stay** at the Gaylord Rockies during RFMA 2020!

Register by **December 15**, to receive your discounted registration rate of **$150**!

<table>
<thead>
<tr>
<th></th>
<th>After December 15</th>
<th>Onsite Rate: Mar 5-10</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>$150</strong></td>
<td><strong>$300</strong></td>
<td><strong>$450</strong></td>
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</table>

**NOT A RFMA MEMBER?**

Register by **December 15**, for the early bird rate of **$250**.*

<table>
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<tr>
<th></th>
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<th>Onsite Rate: Mar 5-10</th>
</tr>
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<tbody>
<tr>
<td><strong>$250</strong></td>
<td><strong>$400</strong></td>
<td><strong>$550</strong></td>
</tr>
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**SOME BRANDS THAT ATTENDED RFMA 2019**

- Arby’s
- Ruby Tuesday
- Red Robin
- KFC
- Denny’s
- On the Border
- Border Foods
- Chili’s
- Qdoba Mexican Eats
- Texas Roadhouse
- The Habit Burger Grill
- Five Guys
- College Football Hall of Fame
- The Habit Burger Grill
- Outback Steakhouse
- MOD Pizza
- Darden
- Olive Garden
- Panera
- Olive Garden
- Taco Bell
- KFC
- Wendy’s
- Brinker International
- Cheddar’s
- Little Caesar’s Pizza
- White Castle

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Register online at RFMAANNUALCONFERENCE.COM

OR CONTACT RYAN BYRD: (972) 805-0905 EXT. 5 RYAN@RFMAONLINE.COM
HUNDREDS OF TOP VENDORS ARE HERE JUST FOR YOU!

The best and the brightest in the restaurant facility business come here to show you they’re committed to helping you run your restaurant facilities better. Take a look at our complete list of RFMA 2020 Exhibitors & Sponsors at RFMAAnnualConference.com or on our RFMA Annual Conference App.

SPECIAL THANKS TO OUR RFMA 2020 SPONSORS!