




convene

Culinary



Our seasonal dishes  
make work an experience  
to be savored.


FOOD FOR THOUGHT



# You take care of business. We take care of you.

Whether you're powering through an all-day brainstorming session or taking a quick power lunch, our on-site kitchens consider every palate and dietary preference to create fresh, farm-to-table plates that replenish your creative energy.





A NOTE FROM OUR EXECUTIVE CHEF

## Daring to celebrate individual tastes.

I came to Convene with a daring idea. I already knew that, with our team, a focus on simple flavors based in local and regional ingredients would put Convene in a culinary class of its own. But I wanted to take this concept step farther.

So instead of demanding every Convene kitchen cook every dish the same way, we hired the best up-and-coming chefs from around the globe and set them free to infuse every menu and every dish with their unique style, using what was best in their local markets each week.

This experiment has proved more successful than I'd dared to hope. Even as Convene continues to grow, every meal at every location is unique, delicious, and memorable.

I couldn't be more proud of our amazing chefs and staffs across the country. Their creativity, skill, and professionalism is a constant inspiration to me.



German Villatoro




# Seasonal Highlights

It's about being inspired by what's around you.  
Living in the moment. Making things simpler so  
you can get to work.


At Convene, we use fresh, seasonal ingredients because  
they taste better, are better for the environment, and  
confirm our deep belief that place matters.








In the Spring and Summer, we highlight the bright flavors of sun-soaked tomatoes, garden greens, and fresh berries and fruits at their sweetest.



In the Fall and Winter, we focus on the rich palate of earthy root vegetables, hardy figs, and cold weather squashes to create deliciously nuanced comfort food.





Regardless of location, the dedicated staff across all Convene kitchens share a passion—to deliver the best possible culinary experience. Throughout the year, our culinary teams visit markets large and small, talk to local farmers and niche suppliers, then gather daily to discuss what’s best that week and create menus that ensure your choice of meals is never boring and always delicious.

# Meetings that sustain you.

Meetings are a collective experience. A time for clear eyes and open minds. A place where plans are hatched and possibilities are born. Convene helps you bring your team together and your vision to life.

With hospitality at the core of our business, we have the flexibility to deliver on the most detailed requests. We partner with your meeting planner to design each event, execute on every fundamental, and weave in creative touches that will surprise and delight your attendees. Our team is motivated by exceeding customer expectations, and we are proud of our consistent ability to leave a memorable impression on everyone who is welcomed into one of our locations.





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**Spiced Cauliflower Salad**

Herbed Cumin Yogurt · Roasted Carrots  
Preserved Lemon · Mint Leaves · Moroccan Vinaigrette

Hospitality extends to our kitchens, too. Our chefs design meeting and event menus that not only impress the most sophisticated palates, but are also tailored to accommodate common dietary and allergy restrictions. And we're always available to address your last minute requests.







Standard Breakfast with Green Shakshuka



Mexican Pork Stew  
Hominy · Tomatillos · Poblano Peppers · Traditional Garnish





HOW WE WORK WITH YOU

# Events that inspire.

Events are a production. Every small detail is an integral part of the experience. As the host to more than 200,000 guests each year, Convene knows how to create events that work.

We understand the nuances that separate daytime corporate meetings from large-scale events or evening receptions, and how to take care of the small details to make every event a success, regardless of size.

Our chefs take care in preparing their works of art, no matter how big the group is. When shaping an experience for each guest that we welcome into Convene, we create menus to satisfy every palate and dietary restriction, tailored to suit your specific needs.

Our culinary and service teams are experts at scaling the Convene experience to seamlessly accommodate even the largest events. From live food stations, to passed hors d'oeuvres, and custom bar menus, every location offers specialized enhancements to ensure all your guests feel taken care of.



**Spanish Tapas Chef Reception**  
Crostini · Shaved Jamón Ibérico

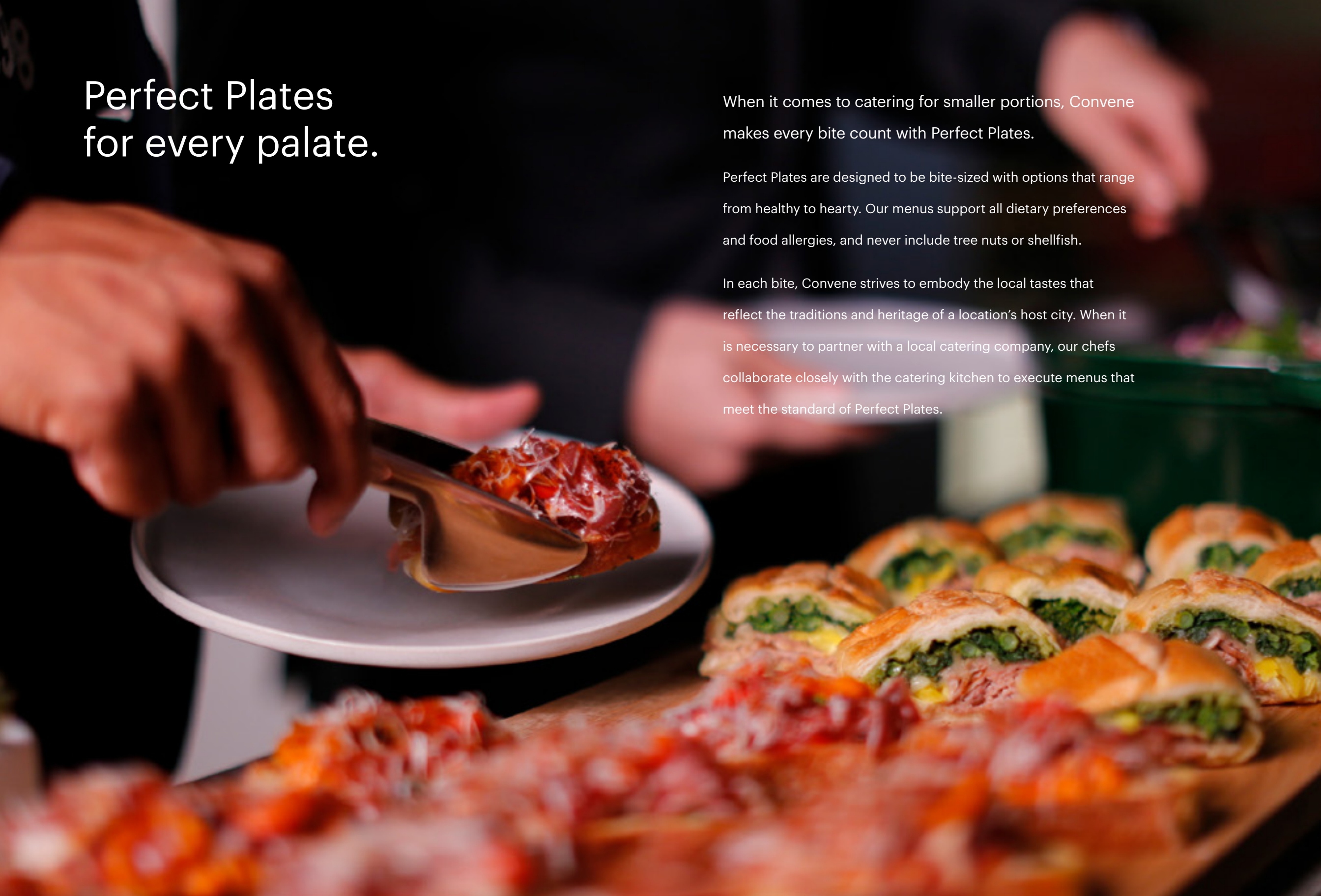


# Perfect Plates for every palate.

When it comes to catering for smaller portions, Convene makes every bite count with Perfect Plates.

Perfect Plates are designed to be bite-sized with options that range from healthy to hearty. Our menus support all dietary preferences and food allergies, and never include tree nuts or shellfish.

In each bite, Convene strives to embody the local tastes that reflect the traditions and heritage of a location's host city. When it is necessary to partner with a local catering company, our chefs collaborate closely with the catering kitchen to execute menus that meet the standard of Perfect Plates.







**Beef Empanadas**  
Chipotle-Spiced Apple Butter





**Spanish Ham Open-Faced Sandwich**  
Jamón Serrano, Piquillo Peppers, Manchego, Tomato, Olive Oil



**Chef's Choice Seasonal Entree**  
Seared Strip Loin, Broccoli Rabe, Roasted Sweet Potato, Pickled Shallots









**Apple Strudel**  
Currants · Nutmeg · Crème Fraîche

CONVENE KITCHEN

# A farm-to-desk experience.

Food is personal. It shapes who we are and how we work, and transforms ordinary moments to inspired ones.

That's why Convene takes pride in our à la carte ordering service for WorkPlace members. With multiple options to suit any taste, we provide a bevy of daily specials and seasonal mainstays including salads, sandwiches and entrées. Just order online and our on-site service staff will whisk breakfast or lunch from our chefs to your floor in under an hour.

So you never run out of great food or great ideas.





NOURISH

## Fuel at your fingertips.


It always seems to hit at about 3 pm: You need a quick pick-me-up. When hunger strikes in between meals, Convene has you covered.

At different locations throughout every Convene space, you'll find a Nourish station stocked with everything you need. Nourish is an extension of our philosophy about "taking good care" — feeding the mind as well as the whole body in healthy and inspirational ways.

Just help yourself to fresh gourmet coffees and teas, still and sparkling water, fresh local fruit, and a mix of healthy and indulgent snacks to keep each meeting on track and every visitor content.







SOURCING

Our best of the region  
for every season

SPRING

NORTH EAST

Snap Peas  
Rhubarb

NORTH WEST

Rhubarb  
Cherries  
Peas

MIDWEST

New Potatoes  
Strawberries

WEST

Artichokes  
Asparagus  
Cherries  
Peas  
Strawberries

SUMMER

NORTH EAST

Green Beans  
Tomatoes  
Eggplant

NORTH WEST

Figs

MIDWEST

Corn

SOUTH EAST

Cucumbers

WEST

Avocados  
Berries  
Figs  
Tomatoes  
Peppers  
Stone Fruit

AUTUMN

NORTH EAST

Apples  
Squash

MIDWEST

Brussels Sprouts

WEST

Pears  
Broccoli  
Dates  
Pomegranates  
Squash

ALL REGIONS

Chicories  
Root Vegetables

WINTER

MIDWEST

Parsnips  
Turnips

WEST

Cauliflower  
Citrus  
Endive



A close-up, artistic photograph of a chef's hands in a white uniform, using a fork to carefully place ingredients onto a dark plate. The lighting is warm and focused on the hands and the food, creating a professional and elegant atmosphere. The chef's uniform is white with visible buttons and a dark strap across the chest. The plate contains a small, colorful dish with green vegetables, orange segments, and white garnishes.

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