

convene



A Taste of Convene

CONVENE CULINARY PROGRAM

From the Kitchen of Convene

My culinary journey began at a young age, inspired by both of my grandmothers - cooking big family meals or sitting together to watch Julia Child on the television. My professional career would, at first, take me in another direction, but the love of food and cooking always called to me - I had a desire to feed people on a grand scale.

Eventually, I decided to pursue my passions and today I'm proud to stand at the helm of the Convene Culinary Program, designing menus that can feed up to 1,200 people. As a company dedicated to bringing hospitality to workplaces - whether a meeting and event venue or a flexible office - our team of Executive Chefs is focused on providing an elevated dining experience.

We're of course using premium, locally sourced ingredients. And we're of course catering to all dietary needs. But we're also chef-driven, with our team using culinary artistry to tell a story and make unfamiliar cuisines more approachable for our guests.

There is no more powerful way to bring people together than over a shared meal. To Dine. To Devour. To Convene.

Enjoy this preview of the 2024 Convene Culinary Program.

Until we dine again,



Chef Ryan Gallagher
SENIOR DIRECTOR OF FOOD & BEVERAGE

A Flavor For Every Season

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



FALL

creamy, spicy, aromatic



WINTER

warm, savory, rich



SPRING

tangy, floral, lush



SUMMER

bright, snappy,
bold

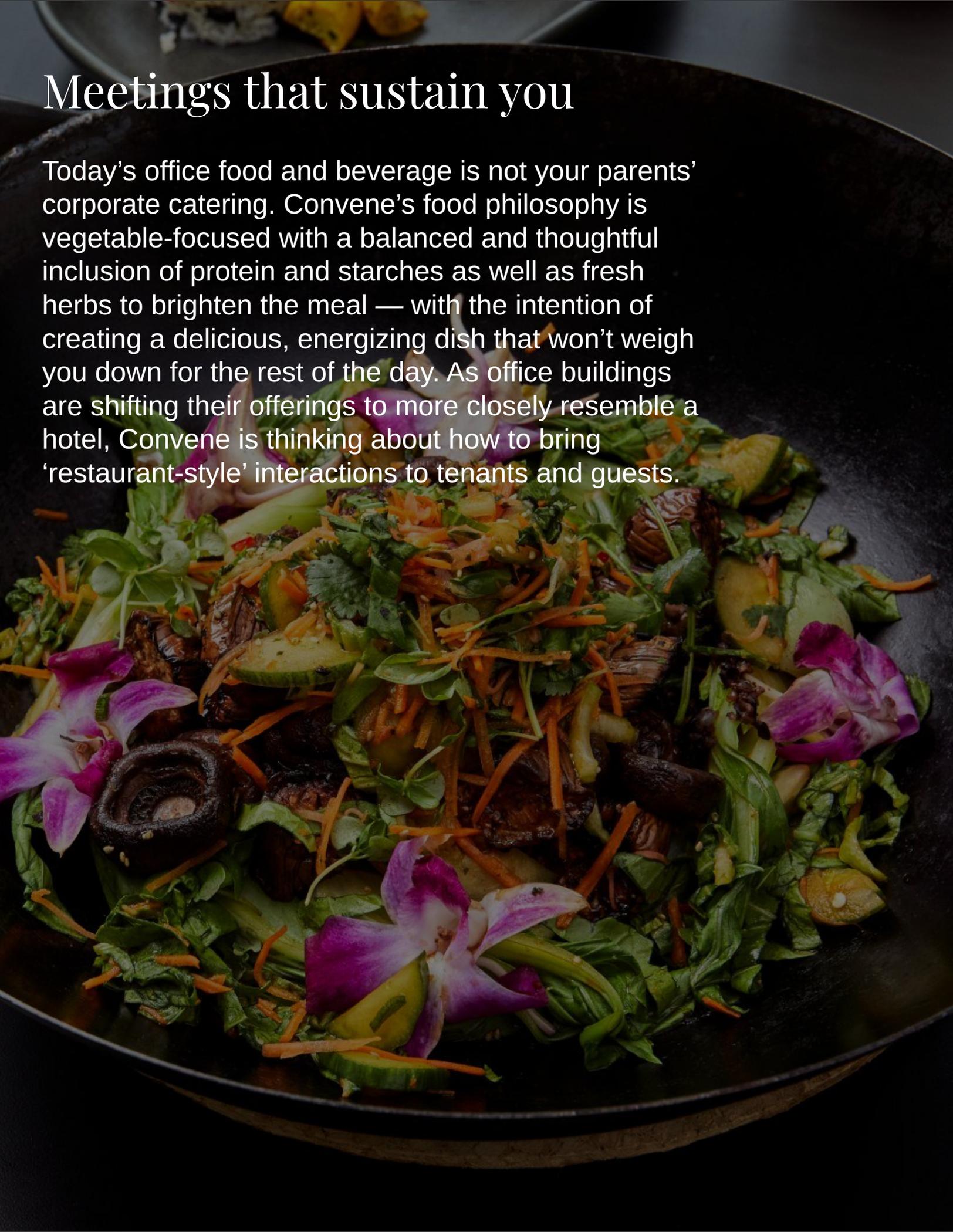
A chef in a white uniform and apron is holding a large metal pan with steam rising from it. The chef is looking down at the pan. The background is a kitchen setting with a tiled wall and a fire alarm pull station.

A culinary adventure awaits

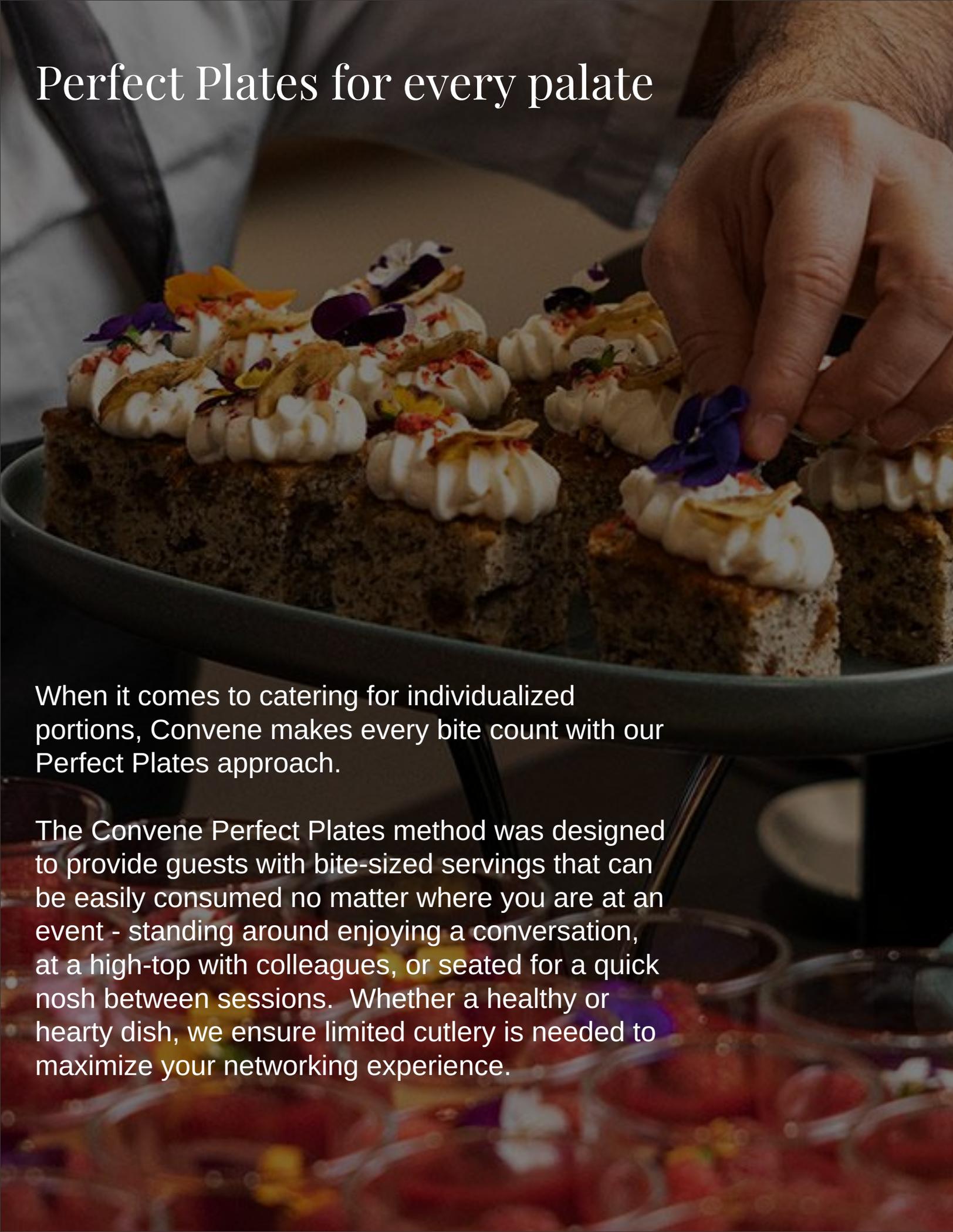
We're a global company with one thing in common across all of our kitchens - we're dedicated to delivering the highest-quality culinary experience. Our Executive Chefs and Culinary Teams have a shared passion for food and we're always drawing inspiration from neighborhood markets, local farmers, and niche suppliers to create unique menus that are an imaginative yet delicious twist on meals we know and love.

Meetings that sustain you

Today's office food and beverage is not your parents' corporate catering. Convene's food philosophy is vegetable-focused with a balanced and thoughtful inclusion of protein and starches as well as fresh herbs to brighten the meal — with the intention of creating a delicious, energizing dish that won't weigh you down for the rest of the day. As office buildings are shifting their offerings to more closely resemble a hotel, Convene is thinking about how to bring 'restaurant-style' interactions to tenants and guests.



Perfect Plates for every palate

A close-up photograph of a hand garnishing a stack of bread on a tiered stand. The bread is topped with dollops of white cream, purple and yellow edible flowers, and golden-brown nuts. The stand is set against a blurred background of other food items.

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

The Convene Perfect Plates method was designed to provide guests with bite-sized servings that can be easily consumed no matter where you are at an event - standing around enjoying a conversation, at a high-top with colleagues, or seated for a quick nosh between sessions. Whether a healthy or hearty dish, we ensure limited cutlery is needed to maximize your networking experience.

Fresh Fruit



Plant Based Chocolate
Chip Cookies



Seasonal Yogurt Parfait

Delight in every bite

Convene buffet options are intentionally scalable to serve anywhere from 5 to 1,500 people. Food safety is also a top priority - we thoughtfully design our menu to feature dishes that can sit out for up to 90 minutes without compromising taste. Whether you're the first person in the buffet line or the last, you still receive the same premium (and delicious!) experience.



Cappuccino Chocolate Mousse
with Butterscotch Sauce, Dark Chocolate
Ganache, & Shortbread Cookie



Banana & Chia Plant-Based
Cake with Vanilla Cream

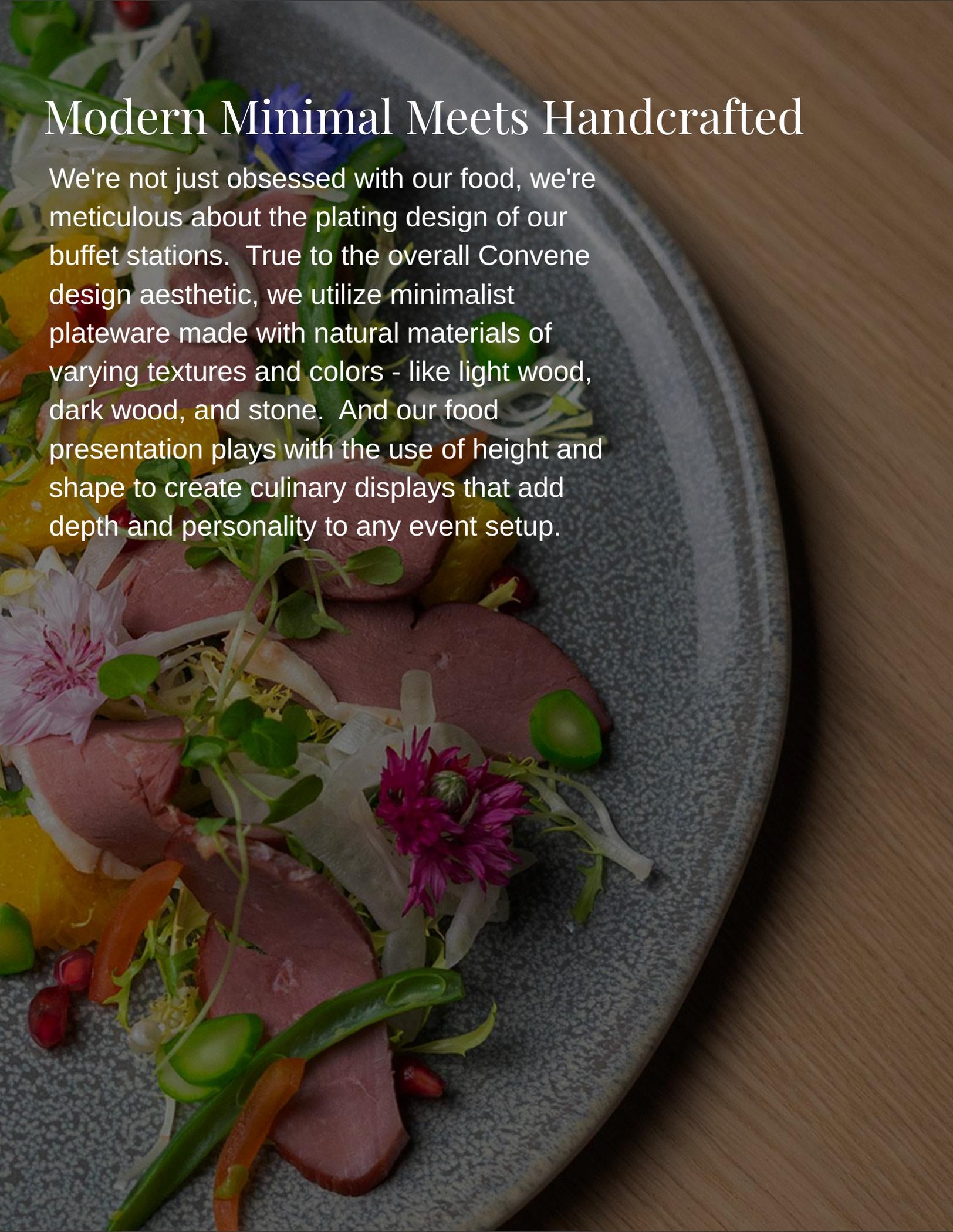


Black Forest Cream Slice



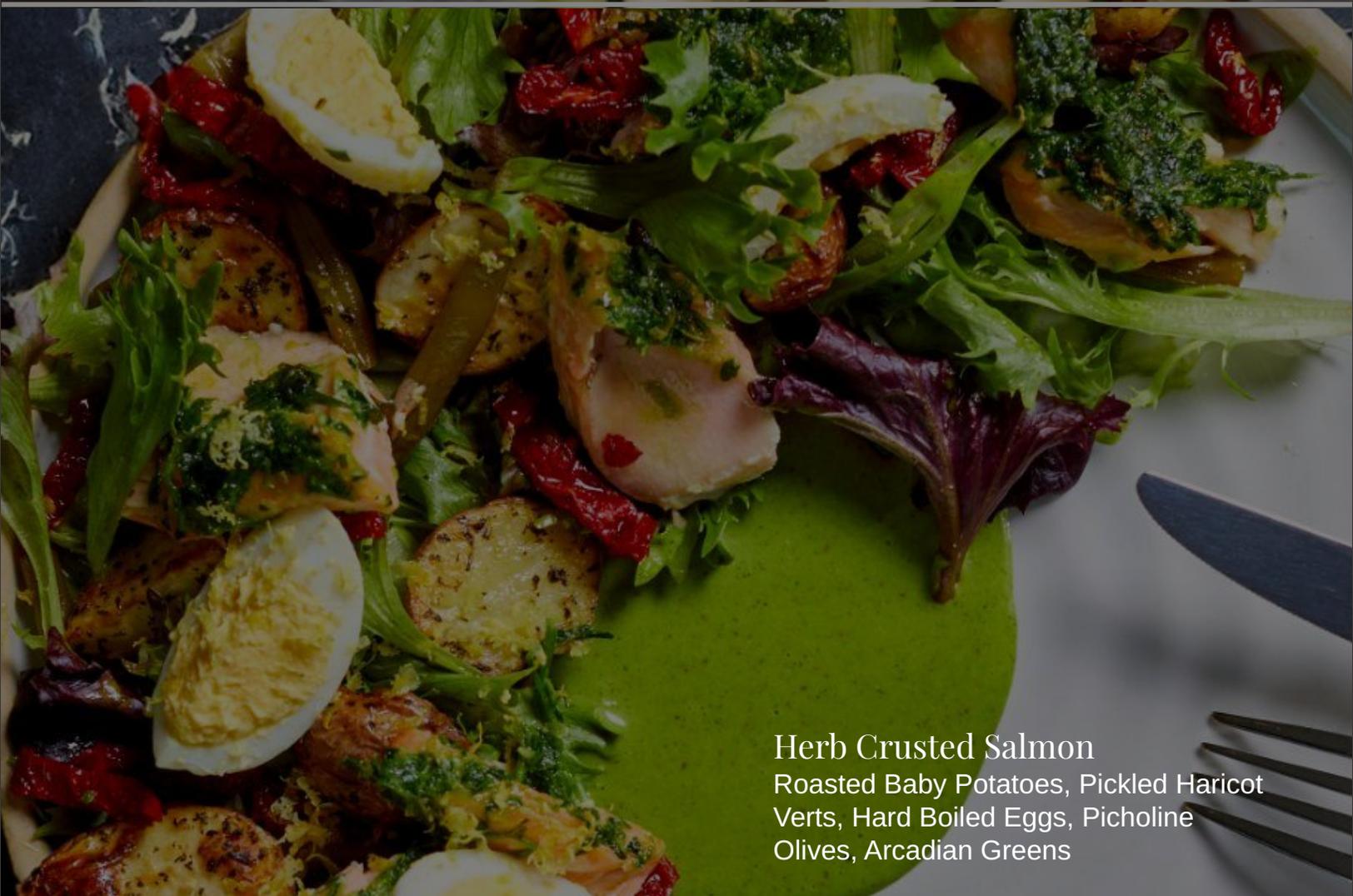
Modern Minimal Meets Handcrafted

We're not just obsessed with our food, we're meticulous about the plating design of our buffet stations. True to the overall Convene design aesthetic, we utilize minimalist plateware made with natural materials of varying textures and colors - like light wood, dark wood, and stone. And our food presentation plays with the use of height and shape to create culinary displays that add depth and personality to any event setup.



Green Bean Salad

Garam Masala Roasted Sweet Potato, Avocado, Cucumber, Endive, Lettuce, Pickled Cherry Tomato, Lime and Coriander Dressing served with Grilled Halloumi



Herb Crusted Salmon

Roasted Baby Potatoes, Pickled Haricot Verts, Hard Boiled Eggs, Picholine Olives, Arcadian Greens



nourish

Nourish by Convene

Fuel at your fingertips

What is Nourish?



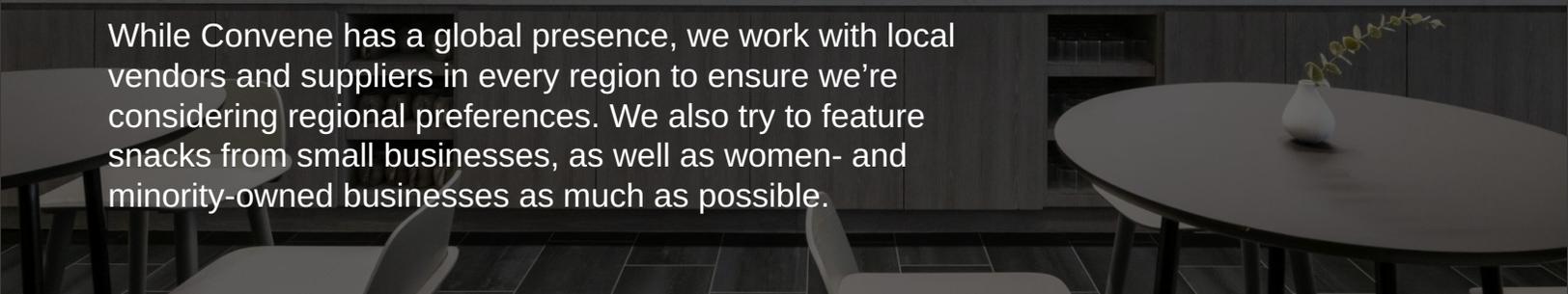
Each Convene location is stocked with snacks, coffee, and soft drinks for guests to enjoy - these delectable treats live at a bar we call "Nourish." And as a hospitality company, this word has a special meaning to us - we always strive to provide the services and sustenance needed to take care of everyone in our spaces.

Our Inspiration



You know the feeling you get in your best friend's house, walking into the kitchen, and helping yourself to a snack at your leisure? That's how we want our guests to feel at a Convene - comfortable enough to help themselves to the nourishment they need throughout the day.

Think Global, Act Local



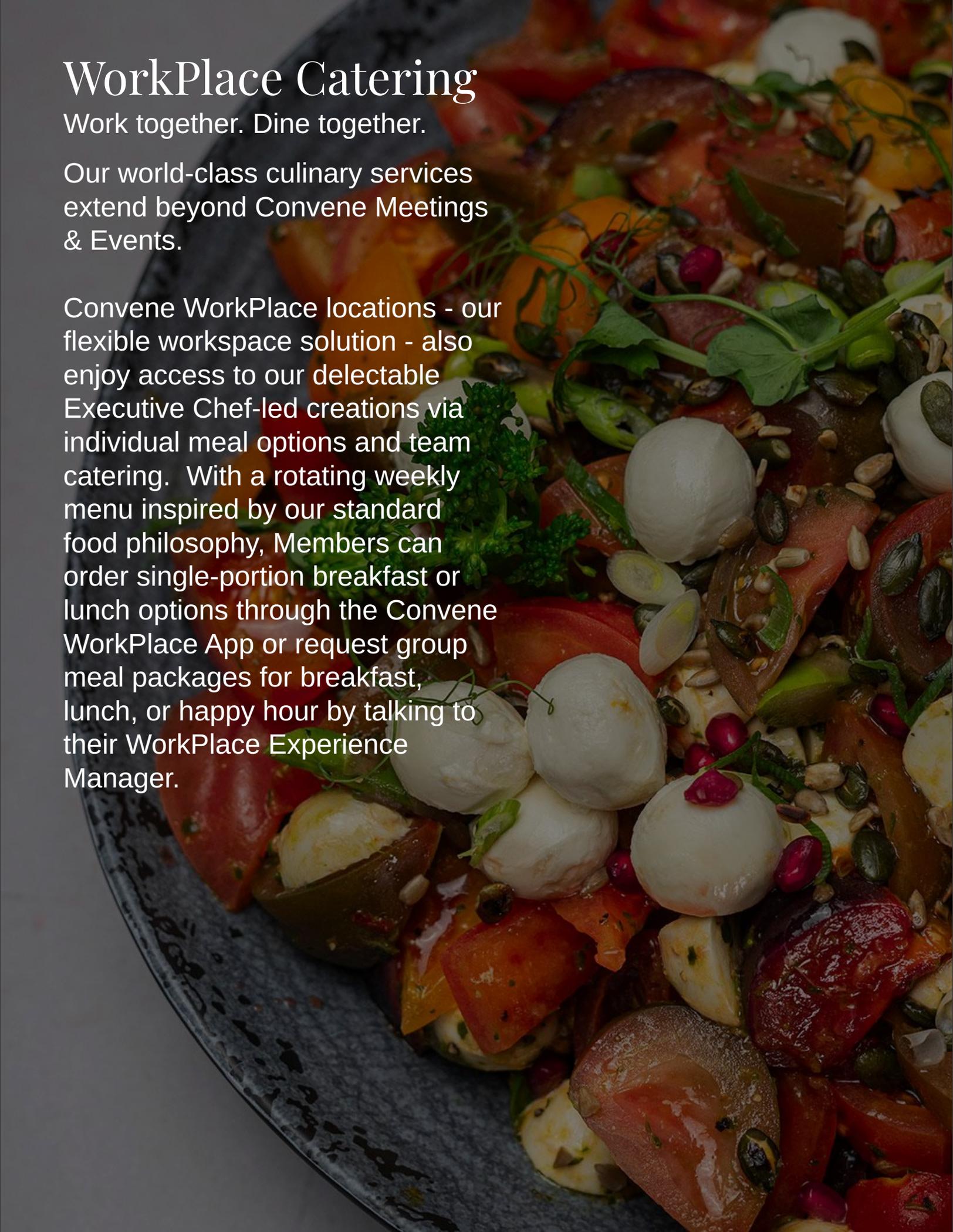
While Convene has a global presence, we work with local vendors and suppliers in every region to ensure we're considering regional preferences. We also try to feature snacks from small businesses, as well as women- and minority-owned businesses as much as possible.

WorkPlace Catering

Work together. Dine together.

Our world-class culinary services extend beyond Convene Meetings & Events.

Convene WorkPlace locations - our flexible workspace solution - also enjoy access to our delectable Executive Chef-led creations via individual meal options and team catering. With a rotating weekly menu inspired by our standard food philosophy, Members can order single-portion breakfast or lunch options through the Convene WorkPlace App or request group meal packages for breakfast, lunch, or happy hour by talking to their WorkPlace Experience Manager.



The faces behind our seasonal menus

Convене exists in a culinary class of its own. Our team comprises culinary experts that are dedicated to meticulously crafting our seasonal menus with fresh and local ingredients unique to each market. Enjoy our unforgettable culinary experiences and meet the talented committee behind our menus.



Ryan Gallagher
Senior Director of Food & Beverage



Michael Franey
Taskforce Chef



**Diana Roldao
Jacob de Souza**
Complex Executive Chef DC/VA



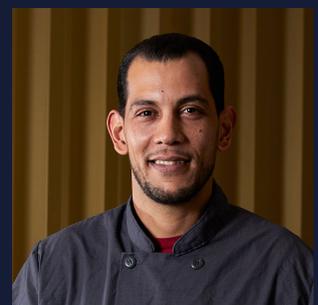
Ivan Cazares
*Executive Chef,
Convене Brookfield Place,
225 Liberty*



Michael Reddin
*Executive Chef,
Convене One Boston Place*



William Birks
*Executive Chef
Convене 100 Stockton*



Charlie Vasquez Torres
*Sous Chef
Convене Brookfield Place,
225 Liberty*

To dine, to devour, to Convene.



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