

**Austin Convention Center
Palmer Events Center**



2021 CATERING MENU



Austin Convention Center

WELCOMe Y'ALL

Whether you're touring the trendy pop-ups along Cesar Chavez, finding the perfect food truck, or cruising the tried and true flavors of the riverfront--food is at the heart of our city. Planning your meeting or event with us means getting a taste of the best flavors and experiences Austin has to offer.

Our menus feature carefully curated breakfasts, creative breaks, elegant dinners, and funky local fare sure to delight natives and visitors alike. So, let's talk food!

Executive Chef Brad Kelly

A CHEF, Inspired

I have developed this menu specifically for the Austin Convention Center and Palmer Events Center to reflect my commitment to fresh, local and made-in-house cuisine. My New Mexico and Texas influence, along with bold indigenous flavors, are what drive my passion for “New Texican” cuisine and are evident in the creation of my customized menus and themed events.

Whether you are joining us for a five-course butler service gala or a quaint coffee service, I am confident you and your guests will be pleased. Our goal is to provide you with a memorable dining experience and outstanding service while introducing you to Austin, the Live Music Capital of the World.

Buen Provecho!





Breakfast & Breaks

CHEF’S TABLE BREAKFASTS

Served with coffee, decaf, hot teas and fresh squeezed orange juice.
Served for a minimum of 25 guests

Signature Austin Breakfast Experience

signature spread of breakfast breads and muffins with seasonal fruits and berries

Longhorn Breakfast

salted caramel banana breakfast bread
“me and the bees” lemon mint pound cake
chocolate pumpkin marble breakfast bread
seasonal sliced fresh fruits and berries
country fresh scrambled eggs, aged cheddar cheese, scallion
applewood-smoked bacon
homestyle sausage patties
oven roasted potatoes with sweet peppers and onions

Cocina Mediterranean Breakfast

house baked traditional fruit and cheese danish
fresh fruit salad , citrus honey mint essence
italian sausage strata, tomato, basil and fresh mozzarella
herb roasted fingerling potatoes

Comal Street Breakfast

fresh fruit salad tossed with chile, honey and lime
chimayo chile braised pork
asadero cheese scrambled eggs
roasted green chile cheddar grits
local flour tortillas and house made salsa fresca

East Side Breakfast

jicama citrus salad with mint and lime
chorizo and egg chilaquiles with texas white cheddar cheese
green chile glazed smoked bacon
chimayo chile roasted baby red potato wedges
local flour tortilla and roasted tomatillo chipotle salsa

PLATED BREAKFAST

Served with house baked pastries, sweet cream butter, raspberry chipotle preserves, coffee, decaf, hot teas and fresh squeezed orange juice.

Selection 1

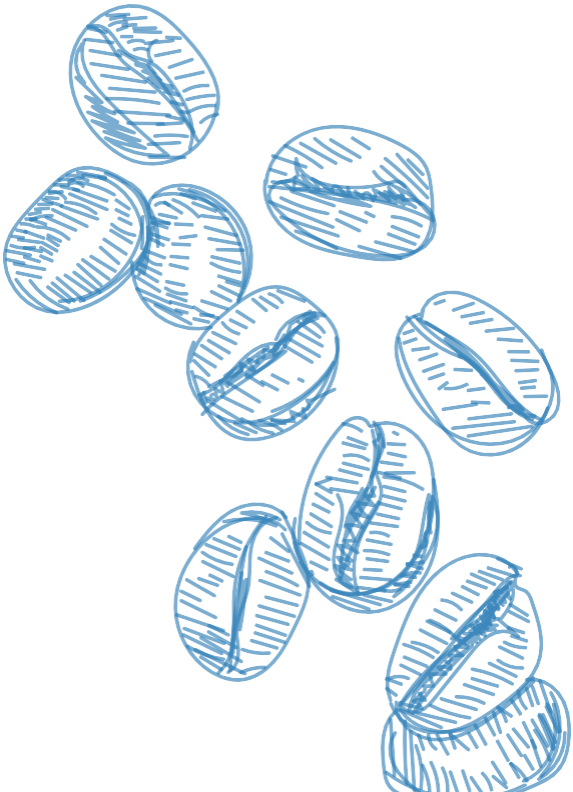
fresh scrambled egg, applewood smoked bacon, roasted yukon gold potato with sweet peppers and onions

Selection 2

flat breakfast enchilada with scrambled egg, pulled braised pork, corn tortilla, chimayo chile, aged cheddar and hatch grits

Selection 3

braised chorizo brisket and poached egg over sweet potato hash with green chile hollandaise



Gluten-Free



Vegan



Vegetarian



A LA CARTE BREAKFAST

Assorted Fresh Baked Muffins

Breakfast Breads

Flaky Danish Pastries

Buttery Croissants and Jam

Assorted Bagels and Cream Cheese

Local Round Rock Donuts *yeast donuts*

Assorted Cereals and Milk

Greek and Low Fat Fruit Yogurts

Steel Cut Oats with Honey and Brown Sugar

Fat Bat Doughnuts
delicious cake donuts!
red velvet with cream cheese
old fashioned & maple glaze
old fashioned & spiced sugar

Breakfast Sandwiches

smoked ham, egg and cheddar croissant
applewood bacon, egg and provolone on croissant
sausage, egg and cheddar on buttermilk biscuit

Breakfast Tacos

served with house salsa fresca

bacon, egg, cheese on flour tortilla
sausage, egg, cheese on flour tortilla
chorizo, potato, egg on flour tortilla
hatch chile, egg, asadero cheese on flour tortilla
potato, egg, cheese on flour tortilla

Breakfast Pretzels

maximum 500

sausage, scrambled egg and mozzarella cheese
scrambled egg, jalapeno, cheddar cheese and tomato

Individual Frittatas

spicy italian sausage, roasted tomato, basil and mozzarella
spinach, texas goat cheese and caramelized onion


Gluten-Free


Vegan


Vegetarian

BEVERAGES

HOT

Fresh Brewed Local Coffee

regular or decaffeinated

Fresh Brewed Hot Tea

Signature Coffee Table

[must be ordered in 3 gallon increments](#)

locally roasted single origin regular or decaf coffee
fresh brewed with flavored syrups, cinnamon sticks,
ground cinnamon, vanilla whip, chocolate curls,
sugar swirl sticks and a variety of sweeteners.

Mexican Hot Chocolate

with warm crisps, cinnamon sugar and vanilla whip

COLD

Bottled Water

Perrier 11.15oz glass bottle

Topo Chico 20oz plastic bottle

Soft Drinks

Bottled Juice

Ice Water

Ice Water Garnished with Citrus Fruit

orange, lemon or lime

Infused Spa Water

lemon, orange, cucumber, ginger-lime

Lemonade

Fruit Punch

Fresh Brewed Iced Tea





ANYTIME BREAKS

Assorted Jumbo Cookies

chocolate chunk, peanut butter,
white chocolate macadamia nut and oatmeal raisin

Thick Fudge Brownies

Lemon Bars

Individual Bags of Kettle-Style Potato Chips

Granola Bars

Kind Bars

Individual Trail Mix

Lara Bars

String Cheese Sticks

Snack Mix, Pretzel Twists or Peanuts

Fresh Popped Popcorn

Deluxe Mixed Nuts

Individual Garden Goddess Seasonal Crudités

Vegetable Crudité & Dip Platter

Market Whole Fruit

Individual Fruit Salad



Seasonal Sliced Fresh Fruit Platter

Seasonal Mixed Berry Yogurt Parfaits

fresh berries layered with vanilla yogurt,
crunchy granola and austin honey

Chips And Salsa

Chips And Guacamole

Jumbo Soft Pretzels

with brown mustard

*1 pound/ 1 quart serves 15-20 people



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ANYTIME BREAKS

Hummus Dip Trio
ancho chile, cumin roasted carrot and mediterranean olive hummus with toasted sea salt pita points and flat bread crackers

SNACK MIX COMBO
choose 3

California Trail Mix
pears, peaches, nectarines, apricots, raisins, cranberries, almonds, banana chips

Asian Snack Mix
rice cracker, sesame stick wasabi peas, soy nuts

Tavern Spicy and Salty Mix
corn nuts, almonds, soy nuts, sesame stick, chickpea

Almond Trail Mix
sunflower seeds, cashews, almonds, raisins, apples, dates

Classic Trail Mix
chocolate, raisin, cashew, cranberries, cherries

Artisanal Pretzel
choose 3, maximum 500
served with brown mustard and cheese sauce
salted bavarian style
bacon, jalapeno, asadero cheese
pearl snap beer and texas cheddar
cinnamon sugar

Farmer’s Market Table
chef’s selection of local cheeses with fruit chutneys, local honey, crackers, farmer’s market crudités, seasonal fresh cut fruit and berries. accompanied by fresh baked artisan breads green goddess and ranch dips

Create Your Own Energy Mix
dried cranberries, yogurt raisins, chocolate chunks, roasted almonds, sesame sticks

Salsa and Queso Bar
new mexico green chile queso blanco, local tortilla chips with chipotle tomatillo and salsa fresca, house-made fresh guacamole

Willie’s Munchie-Mix
choose 2
bourbon bacon chex mix
frito snack mix
candy corn party mix
sweet tooth snack mix

House Charcuterie Board
imported prosciutto, capicola, assorted salami and cured pepperoni. served with house pickled giardiniera and sliced rustic breads

Local Domestic Cheese Display
locally produced & hand crafted texas cheddars, goat and specialty cheeses with austin honey, jalapeno jam, sliced artisan breads and flat crisps



MAKE YOUR OWN MARKET SALAD

Build your salad from the fresh market served with old world sliced breads, crackers and croutons. Includes regular & decaf coffee, iced tea & ice water. Served for a maximum of 100 guests.

Greens [choose 2](#)

mixed baby greens
romaine lettuce
iceberg
baby spinach
kale and field greens blend

Proteins [choose 3](#)

marinated grilled chicken
roast sirloin of beef
smoked turkey
smoke roasted pork loin
applewood smoked bacon
hot smoked salmon

Cheese [choose 2](#)

goat cheese
texas cheddar
feta cheese
asadero cheese
blue cheese

Toppings [choose 5](#)

broccoli slaw
shredded cabbage
julienne carrots
kalamata olives
grape tomatoes
sweet peppers
house giardiniera
sweet hot pickled jalapenos
chopped egg
sweet red onion
toasted sunflower seeds

House Made Dressings [choose 2](#)

buttermilk ranch
cracked black pepper balsamic vinaigrette
champagne and fine herb vinaigrette
yuzu vinaigrette
creamy avocado serrano
green chile caesar



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Lunch & Dinner

BOXED LUNCH SANDWICHES

Maximum of 3 entrée selections. Includes 8oz bottle of water.

SANDWICH ENTREES

- Smoked turkey, provolone cheese, leaf lettuce, tomato on locally baked hippie hoagie.
- Smoked chicken salad on brioche bun.
- Sliced honey ham, cheddar cheese, leaf lettuce, tomato, marble rye bread.
- Southwest torta with mesquite smoked turkey, hatch green chile-pimento cheese, green leaf lettuce on gluten free bread.
- Sliced pastrami, horseradish sauerkraut slaw, shredded gruyere cheese, spicy mustard, on a paleo wrap.
- Stone ground white polenta, grilled seasonal vegetables, crisp lettuce and ripe tomato with ancho chile hummus on locally baked hippie bun.
- Quinoa croquette wrap with crisp lettuce, roasted portabella mushroom, broccoli slaw, julienne squash and sweet peppers on spinach tortilla.

Farmer Salads choose 1

southern style mustard potato salad
classic macaroni salad
fruit salad

Snacks choose 2

seasonal apple
bag of kettle style potato chips
granola bar
trail mix

Desserts choose 1

chocolate brownie
assorted chocolate drizzledcookies

BOXED LUNCHSALADS

Maximum of 2 entrée selections. Includes 8oz bottle of water.

SALAD ENTREES

Vegetable Cobb Salad

diced tomato, smoked corn kernels, seasoned black beans, roasted carrots, ancho maple roasted tofu, yellow squash, zucchini, and mixed garden greens

Roasted Chicken Salad

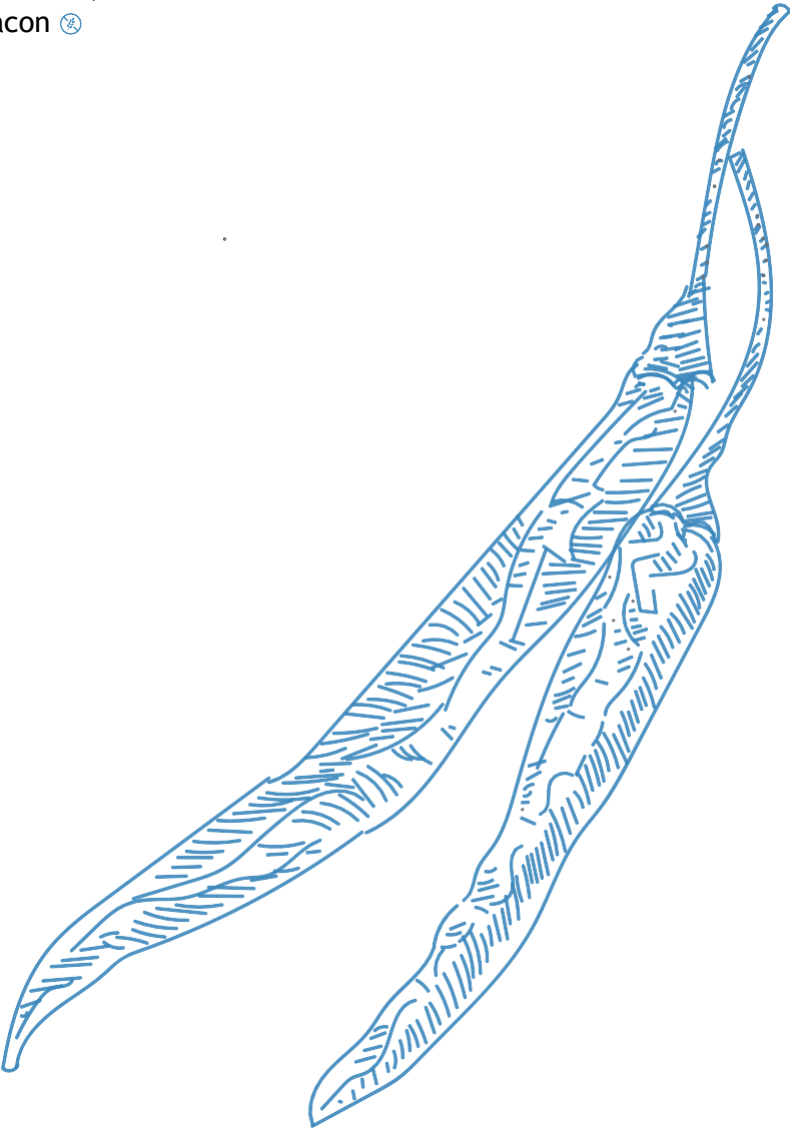
romaine lettuce, diced tomatoes, parsley, chives, chopped egg, crumbled goat cheese & bacon

Snacks choose 2

seasonal apple
bag of kettle style potato chips
granola bar
trail mix

Desserts choose 2

chocolate brownie
assorted chocolate drizzledcookies



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Vegan



Vegetarian

AUSTIN FAJITA

CHEF’S TABLE

Served with flour tortillas, salsa fresca, cheese and sour cream.
Includes regular & decaf coffee, iced tea and iced water.

Entrées [choose 2](#)

Beef Fajita
chargrilled marinated skirt steak with sweet peppers, onions.

Chicken Fajita
cilantro lime grilled chicken, roasted bell pepper, texas onion.

Chile Relleno
roasted hatch chile stuffed with monterey jack cheese, hatch chile
sour cream sauce and cheddar cheese.

Vegan Fajita
roasted red chile lime tofu, yellow squash, zucchini, and sweet onions.

Carne Adovada
braised pork in a rich red chile garlic sauce.

Sides [choose 2](#)

- roasted corn, elote-style with queso fresco
- charro beans
- cilantro rice
- calabaza with roasted corn
- chilled marinated tomato & cucumber salad
- austin caesar salad with shaved manchego, chile croutons

Dessert [choose 1](#)

- white chocolate dulce de seis leches
- abuelitas dark chocolate cream cake with crispas
- mexican bread pudding with piloncillo



LA COCINA CHEF'STABLE

Served with roasted garlic and manchego cheese cuban toast.
Includes regular & decaf coffee, iced tea and ice water.

Entrées [choose 2](#)

- house smoked chicken lasagna, cremini mushrooms and spinach
roasted tomato and green chile alfredo sauce
- penne with beef bolognese
- grilled chicken caprese🌱
- pesto roasted chicken 🌱
- fresh herb and olive oil-tossed linguini with house arrabiatta sauce 🌱+

Sides [choose 2](#)

- caprese salad with grape tomato, ciliegine mozzarella, orecchiette pasta
balsamic basil vinaigrette
- oven roasted seasonal vegetables 🌱🌱
- greek salad with greens, tomato, pepperoncini peppers, kalamata olive, cucumber and feta🌱🌱
- lemon oregano vinaigrette*
- traditional caesar with crisp romaine, parmesan cheese, garlic croutons

Dessert🌱 [choose 1](#)

- abuelitas cinnamon chocolate cream cake, cinnamon crispas
- cappuccino cream cake
- traditional tiramisu

SMOKE HOUSE CHEF'STABLE

Served with griddled honey butter texas toast and chipotle bbq sauce.
Includes regular & decaf coffee, iced tea and ice water.

Entrées [choose 2](#)

- beef brisket, house smoked🌱
- applewood smoked pulled pork shoulder 🌱
- smoked breast of chicken 🌱
- local hudson's sausage 🌱
- ancho rubbed smoked pork loin 🌱
- sweet potato corn cake 🌱+🌱
- green chile cilantro pesto*

Cold Sides [choose 2](#)

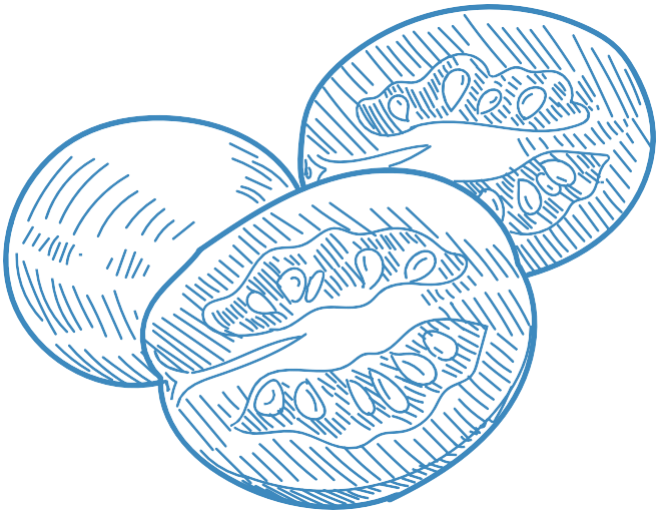
- creamy coleslaw🌱🌱
- baked potato salad 🌱
- macaroni salad 🌱
- austin house salad 🌱+🌱

Warm Sides [choose 1](#)

- molasses baked beans🌱🌱
- greenchilecornpudding 🌱
- creamy kimchi collard greens🌱

Dessert🌱 [choose 1](#)

- blackberry cobbler, mexican vanilla whip
- chocolate bread pudding, bourbon glaze
- hot fudge nut cake





HANDCRAFTED WRAPS TABLE

Served with Miss Vickie's Kettle Style Chips.
Includes regular & decaf coffee, iced tea & ice water.

Entrées [choose 3](#)

Roasted Chicken Salad

roasted sweet onion dressing and lettuce on roasted spinach tortilla wrap.

Club Wrap

smoked turkey, honeyham, apple wood smoked bacon with lettuce, tomato and herb cream cheese spread on honey wheat tortilla wrap.

Slow Roasted Beef

caramelized onions, mushrooms, sharp cheddar and lettuce on a jumbo tortilla.

Sliced Pastrami

horseradish sauerkraut slaw, shredded gruyere cheese and spicy mustard on a paleo wrap.

Sweet Chile Seared Tofu

roasted vegetables, lettuce and ancho chile hummus on tomato tortilla wrap.

Side Items [choose 2](#)

seasonal cut fruit and berry salad with mint [🌱](#) [🌱](#)

baked potato salad [🌱](#)

smoked sweet corn, roasted vegetable and red potato salad in a toasted coriander aioli [🌱](#) [🌱](#)

caprese salad with grape tomato, ciliegine mozzarella, orecchiette pasta in balsamic basil vinaigrette [🌱](#)

Desserts [choose 2](#)

jumbo cookies

blondies

brownies

lemon bars



Gluten-Free



Vegan



Vegetarian

BUILD YOUR OWN CHEF’S TABLE

Served with fresh baked rolls and sweet cream butter Includes regular & decaf coffee, iced tea & ice water.

Entrées choose 2

- tender pot roast with roasted vegetable gravy
- herb roasted breast of chicken with pan glaze
- smoked bacon meatloaf with roasted tomato demi-glaze
- baked tilapia amandine with brown butter lemon cream
- roasted vegetable strudel with wild mushroom cream
- sweet potato corn cake with green chile cilantro pesto



Cold Side choose 1

austin house salad



- austin caesar salad with shaved manchego, chile croutons
- baked potato salad
- macaroni salad
- chilled marinated tomato & cucumber salad
- ramen noodle slaw, ramen, almond in sweet and sour slaw

Hot Side choose 2

- roasted garlic parmesan grits
- rosemary sage cornbread dressing
- roasted corn, elote-style with queso fresco
- rosemary roasted fingerling potatoes
- texas blue cheese mashed red potato
- creamy kimchi collard greens
- tender green beans
- roasted vegetable medley

Dessert choose 1

- chocolate fudge nut cake
- blueberry cream cheese cobbler
- blackberry cobbler with mexican vanilla whip
- cinnamon chocolate cream cake with cinnamon crispas topping
- cappuccino cream cake
- traditional tiramisu
- white chocolate dulce de seis leches
- dark chocolate cream cake with crispas
- mexican bread pudding with piloncillo
- banana bread pudding with kahlua glaze
- chocolate bread pudding with bourbon glaze
- peanut butter chocolate cake



Gluten-Free *Vegan* *Vegetarian*










Plated Meals

3-COURSE PLATED MEALS

Served with fresh baked rolls and sweet cream butter. Preset water & iced tea, coffee available on request.



SALAD choose 1




House Salad   
baby lettuce and crisp greens with julienne vegetable, plum tomato

Mesclun Greens Salad  
ciliegine mozzarella, grape tomato, basil, focaccia crouton






















Austin Caesar Salad
shaved manchego, chile crouton

Baby Spinach Salad  
texas goat cheese, toasted almonds, red grapes, orange segments




Butter Lettuce Salad   
chicory, citrus segments, daikon, grape tomato



Garden Salad Bowl   
tender greens, ripe tomato, cucumber, petal confetti

Dressings choose 2

black pepper balsamic vinaigrette   
buttermilk ranch  
white balsamic vinaigrette   
hatch caesar
cilantro lime vinaigrette   
yuzu serrano vinaigrette   
southwest ranch  
creamy avocado  
roasted tomato basil vinaigrette   

VEGETARIAN ENTREES

White Bean and Pimento Cheese Stuffed Sweet Pepper   
creamy cauliflower mashed potato and roasted tomato puree

Spinach And Tofu Borek  
grilled vegetables and lemon cream

Sweet Potato Cake   
green chile cilantro pesto

Roasted Vegetable Strudel with Wild Mushroom Cream  
fiesta quinoa and roasted shaved brussel sprouts

CHICKEN ENTREES

Pan Roasted Mediterranean Chicken
lemon, ripe tomato, ripe olives, feta and garden herbs,
roasted fingerling potatoes and summer squash

Cilantro Lime Grilled Breast of Chicken
chipotle cream fiesta rice, traditional calabacitas and kernel corn

Riesling Seared Chicken Breast
lemon-limoncello herb cream, apricot glazed sweet potato and
baby green bean almondine

Wild Mushroom Tarragon Marsala Pan Seared Chicken
basil poached broccolini, roasted sweet peppers on
white cheddar creamy polenta



BEEF ENTREES

Smoked Roasted Sirloin 
cilantro chimichurri sweet potato yukon mash,
roasted root vegetables










Braised Short Rib
caramelized onion glaze, manchego white grit,
roasted brussel sprouts and carrot oblique

PORK ENTREES

Ancho Smoked Pork Loin
roasted pepper chutney sweet potato green chile mash,
roasted calabasas, kernel corn and sweet onion

Maple Bacon Grilled Boneless Pork Chop  
caramelized onion jus, roasted garlic mashed potato,
creamy braised spinach and zucchini

DESSERTS choose 1

lemon blueberry buckle, fresh berries and vanilla whip   
ginger vinegar seared vanilla pound cake 
peach and marbella compote, white chocolate vodka mousse
salted caramel crème brûlè, orange liquor whip and berries  
chocolate fudge nut cake, mexican vanilla whip 
chocolate lava cake, bourbon whip and spicy pepitas brittle 
white chocolate raspberry cheesecake, chambord cream and berries 



Gluten-Free



Vegan



Vegetarian



Receptions





HORS D'OEUVRES

Prepared for table display. Butler passing available with attendant fee.


Chicken

- spicy chicken lumpia with white soy, cilantro and orange
- bourbon bbq chickensatay 
- coriander seared chicken and cilantro mini tarts
- ancho chile rosemary chicken satay with roasted jalapeno jam
- fried smoked chicken slider on hawaiian bun with chipotle honey mustard



Beef

- smoked onion tart with oak roasted tenderloin and scallion
- smoked brisket and jalapeño jack flauta with sweet chile dipping sauce
- greek roasted beef kabob with tzatziki 
- angus beef slider, hatch green chile, asadero cheese with chimayo mayo on potato roll
- beef slider with aged cheddar, applewood smoked bacon and chipotle bbq sauce
- smoked brisket tostada with asadero queso, yuzu slaw and house red jalapeno pickle 










Pork

- sweet curried pork and masa empanadas with smoked salsa crème fraiche
- korean bbq pork stuffed baby red potato
- smoked pulled pork shoulder with jalapeno slaw and chipotle bbq on hawaiian roll
- jalapeno cheddar sausage in pastry with ancho cream cheese and jalapeno jam

Seafood

- jumbo lump crab tostadas with jalapeño relish, avocado cream and micro cilantro
- sweet basil and white wine shrimp shooter with roasted garlic aioli 
- shrimp ceviche shooter with roasted tomato, jalapeño, cilantro, avocado and lime 
- tuna ceviche, yuzu, sesame and wasabi

Vegetarian and Vegan

- roasted vegetable and goat cheese empanadas with roasted poblano pepper cream
- green chile mac and cheese bites with cilantro ranch dipping sauce
- roasted vegetable antipasti skewers with balsamic drizzle
- plantain tostada with roasted quinoa vegetable compote
- baked texas goat cheese cup with lemon fig glaze and red pepper
- crispy red potato smasher with green chile sweet potato whip 

RECEPTION CHEF'S TABLES

Shiner Braised Short Ribs

caramelized onion sauce with creamy green chile grits and mini sweet yeast rolls

Korean BBQ Pork Street Taco

gochuchang braised pork with kogi barbecue sauce and asian ramen slaw on fresh flour tortilla

Smoked Beef Tenderloin

carved and chilled with pub style horseradish cream, smoked corn and yukon potato salad with creamy aioli

Red Chile Braised Chicken Nachos

local tortilla chips, green chile queso blanco and pico de gallo

Carved Texas Sausage Board

carved skillets of local jalapeno, cheddar and smoked sausage, roasted sweet peppers and onions served with chipotle barbecue sauce, spicy brown mustard, pickles and texas sliced bread.

Quesadillas

asadero cheese and cilantro lime chicken quesadillas, salsa fresca, guacamole



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DESSERT

Donut Sundae Bar

local donut holes
vanilla icecream
chocolate and salted caramel sauce
seasonal berries
sprinkles, cookie crumbs, candied pecans, red cherries, vanilla whip

Signature Desserts

made fresh in-house

assorted jumbo cookies
brownies
lemon bars

Cakes and Cobbler Table

choose 2, made fresh in-house

chocolate fudge nut cake
blueberry cream cheese cobbler
blackberry cobbler with mexican vanilla whip
cinnamon chocolate cream cake with cinnamon crispas topping
cappuccino cream cake
traditional tiramisu
white chocolate dulce de seis leches
dark chocolate cream cake with crispas
mexican bread pudding with piloncillo
banana bread pudding with kahlua glaze
chocolate bread pudding with bourbon glaze
peanut butter chocolate cake

Mini Dessert Extravaganza

individual mint chocolate chip mousse, blueberry lemon cheesecake,
fudge sundaes, raspberry passion fruit mousse, strawberry white
chocolate short cakes in mini cocktail and decorative vessels



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| Bar |

SPECIALTY COCKTAILS

Bloody Mary Bar

tito’s vodka, delicious bloody mary mix and a smorgasbord of garnishes

Dulce Vida Skinny Margarita

dulce vida lime tequila and club soda garnished with a lime slice

Dulce Vida Pineapple Margarita

dulce vida pineapple jalapeno tequila, orange liquor, lime juice and agave syrup
garnished with pineapple wedge

Texas Tea

deep eddy sweet tea vodka mixed with refreshing lemonade.
garnished with lemon wheel

Mimosas

champagne with fresh squeezed orange juice.

Austin Mule

tito’s handmade vodka, spicy ginger beer and fresh lime

Lynchburg Lemonade

jack daniels and triple sec with a splash of sweet & sour, lemon garnish

Sangria

red wine and brandy with fresh citrus fruits, berries, juice & soda.

Craft And Microbrew Beer

variety of local and craft brews including pale ales, ipa’s, lagers and wheat beers
subject to availability and minimum purchase

BAR SELECTIONS

Beverages are billed on consumption unless otherwise noted.
Cash bar options are available. Service time frame must not exceed 4 hours.

Cocktails

featuring tito’s vodka, beefeater gin, bacardi silver rum,
johnny walker red scotch, jose cuervo tequila, jack daniels whiskey

House wine

red, white, sparkling
(full wine list upon request)

Import/Specialty beer

Domestic beer

Bottled water

Soft drinks

Juices



POLICIES & GUIDELINES

Exclusivity

Levy Restaurants / Austin Convention Center Catering is the exclusive provider of all food and beverage for the Austin Convention Center and Palmer Events Center. No outside food or beverage permitted.

Catering Agreement

Signed copy of the Catering Agreement must be received no later than 60 days prior to the first day of services.

Guarantees

30 DAYS PRIOR TO EVENT - Menu selections and function details for all services.

14 BUSINESS DAYS PRIOR TO EVENT - Final submission for additional services.

Subject to a 10% late fee.

7 BUSINESS DAYS PRIOR TO EVENT - Final guarantee for any existing services. Guest counts may not decrease after this date.

("Event" being the first scheduled day of catering service)

Payment

60 DAYS PRIOR TO EVENT - 75% estimated total for all catering services.

14 DAYS PRIOR TO EVENT - Remaining balance for all catering services.

7 DAYS PRIOR TO EVENT - All catering services paid for in full.

*Credit Card required for all events for consumption charges or outstanding balances.

Taxes & Fees

Menu prices do not include the following:

- 21% service charge

- 8.25% state sales tax

- 8.25% mixed beverage tax

Service Charge

Please note that all food, beverage, and related items are subject to a service charge. This service charge is not a tip or gratuity. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Service Timeframe

Catering services provided with a 2 hour timeframe, after which all products and equipment will be removed. Services may be extended with applicable fees.

Catering services will require access to the assigned location with no less than 2 hours prior to scheduled start time. This timeframe will be used to set all contracted product and equipment. If less than 2 hours is available to set the function space, additional labor fees may be incurred.

Sustainability

All services, with the exception of plated meals, are provided with sustainable disposable ware. This is done to contribute towards the facilities green initiatives.

Upon request, services may be upgraded to china with an additional fee of \$3.50/person.

Bar Services

All events with alcoholic beverages require a certified bartender, provided by Levy Restaurants. Under no circumstances may alcohol be brought into or removed from the facility. All alcohol will be sourced through Levy Restaurants and its approved vendors. Donations and/or discounted products are not permitted.

Linen

Levy Restaurants provides complimentary linen for most events that include food and beverage. Standard colors available are black and white. Additional colors may be available with a fee. Linen will be provided to cover the number of tables based on your meal guarantee with rounds of 10. Additional tables beyond those necessary for the meal guarantee will result in a linen fee of \$10 per additional linen.

Guest tables and chairs are to be arranged through the facility event coordinator as part of set up (F&B Tables are provided by Levy).

Special Dietary Requirements

We will gladly assist in accommodating your dietary requests. Please speak with your Catering Sales Manager in advance so that preparations may be made.

