

**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

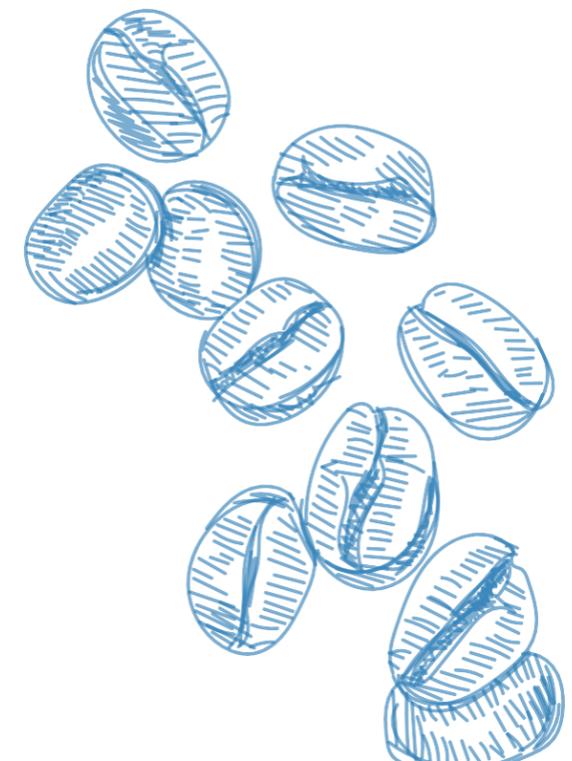
fresh scrambled egg, applewood smoked bacon, roasted yukon gold potato with sweet peppers and onions

## 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



# 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*

  
Gluten-Free

  
Vegan

  
Vegetarian

# 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 crudites, 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



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Vegan



Vegetarian

# 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 drizzled cookies 🌱

# BOXED LUNCH SALADS

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 🌱

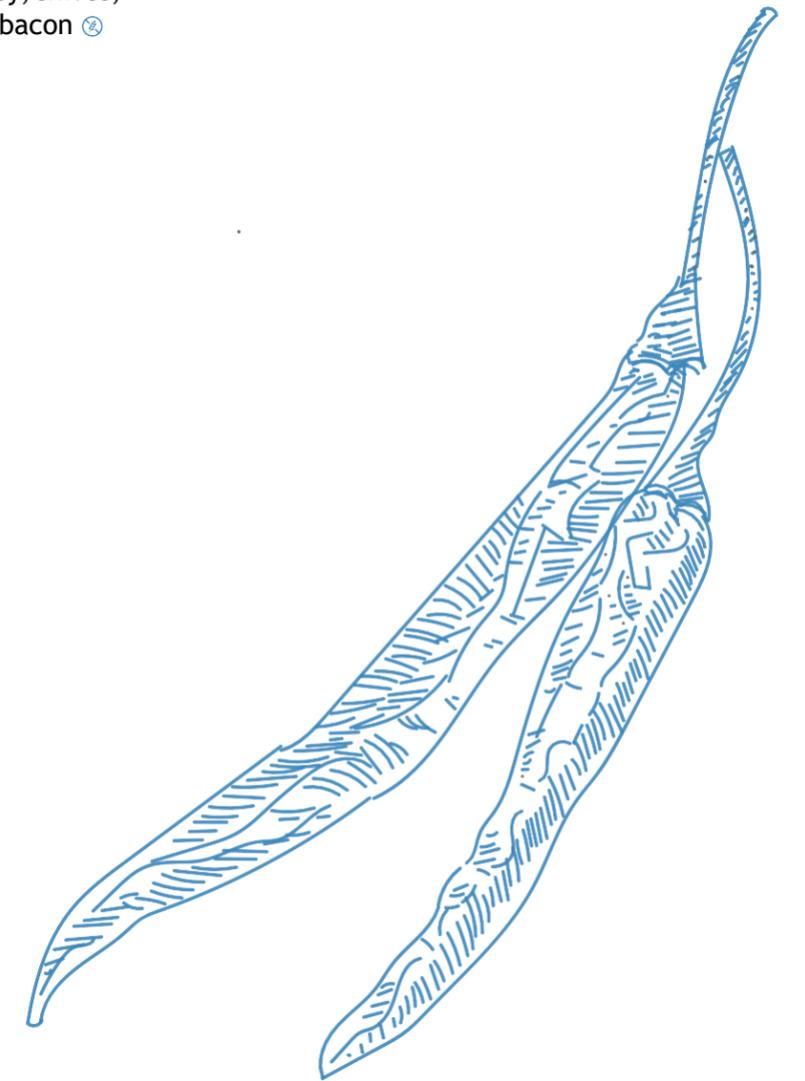
## Snacks choose 2

seasonal apple

- 🌱 🌱 bag of kettle style potato chips 🌱
- granola bar 🌱
- trail mix 🌱

## Desserts choose 2

- chocolate brownie 🌱
- assorted chocolate drizzled cookies 🌱



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# 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



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# 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](#)

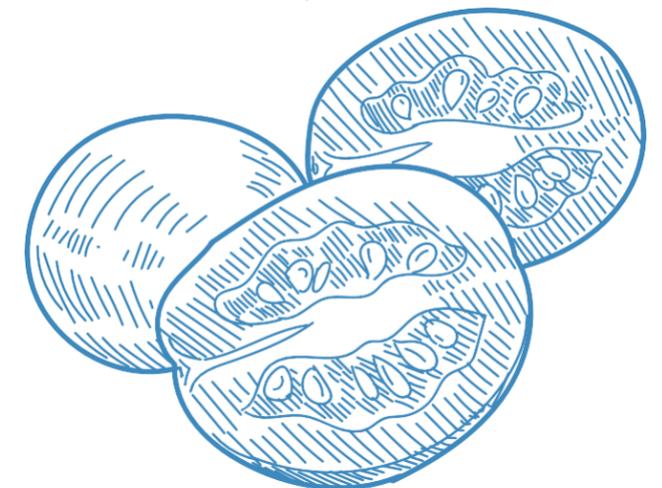
creamy coleslaw   
baked potato salad   
macaroni salad   
austin house salad 

## Warm Sides [choose 1](#)

molasses baked beans   
green chile corn pudding   
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 

## Dessert [choose 2](#)

jumbo cookies

blondies

brownies

lemon bars



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# 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 brûlée, 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 



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# 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 skillet 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 carmel 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





| 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.

