

Austin Convention Center
Palmer Events Center



2020 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!



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

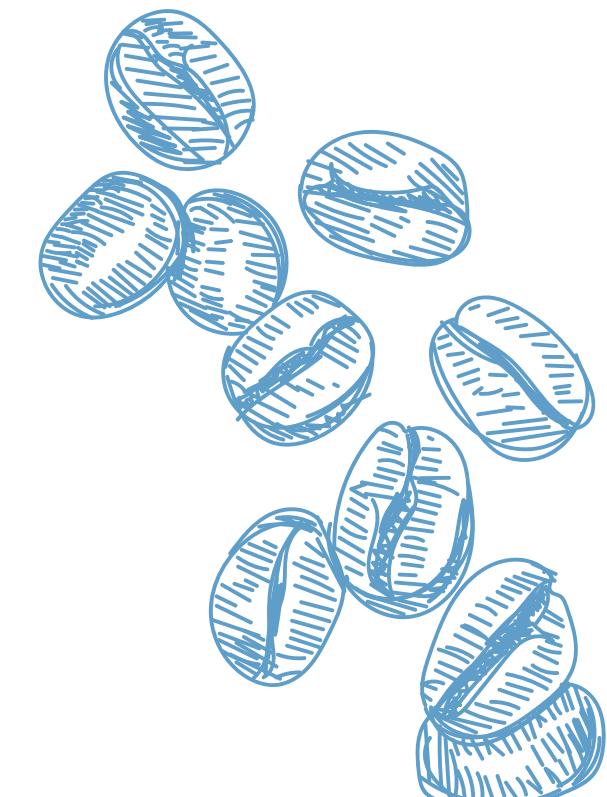
fresh scrambled egg, applewood smoked bacon, roasted yukon gold potato with sweet peppers and onions

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 ⓘ

Assorted Cereals and Milk ⓘ

Greek and Low Fat Fruit Yoghurts ⓘ ⓘ

Steel Cut Oats with Honey and Brown 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 ⓘ ⓘ



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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



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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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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

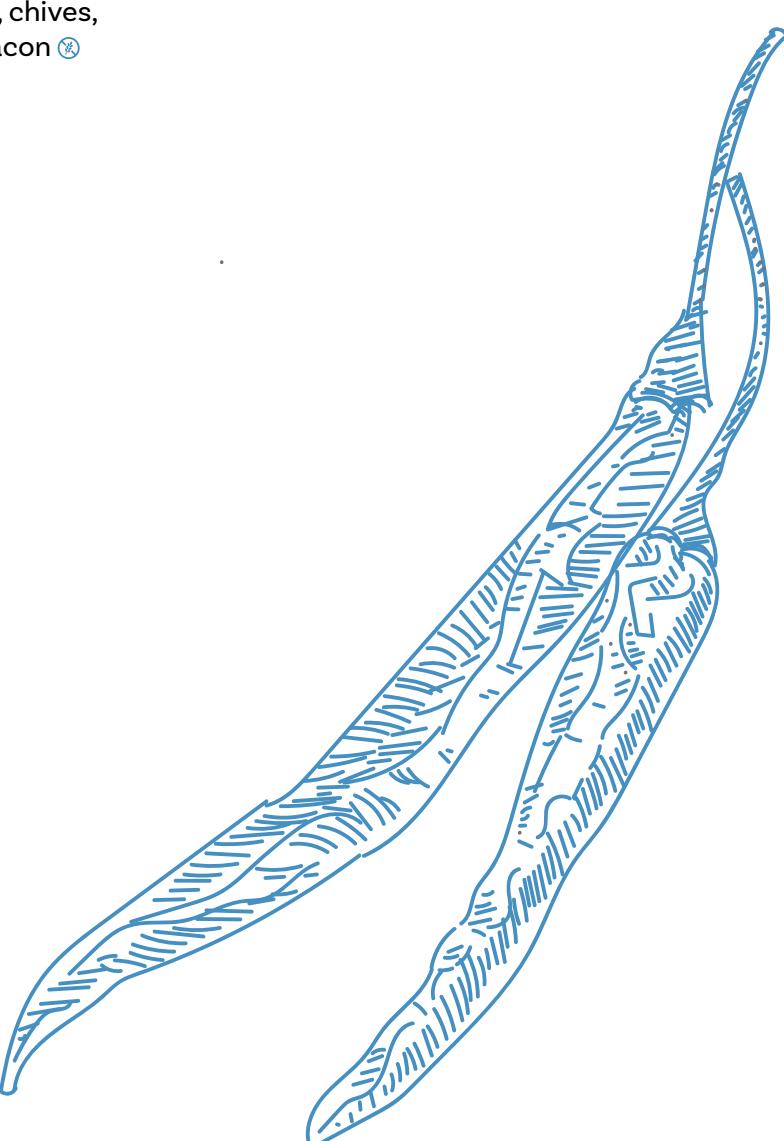
romaine lettuce, diced tomatoes, parsley, chives, chopped egg, crumbled goat cheese & bacon ☺

Snacks choose 2

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

Desserts choose 2

- chocolate brownie ☺
- assorted chocolate ☺
- drizzled cookies ☺



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'S TABLE

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'S TABLE

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



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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, honey ham, 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

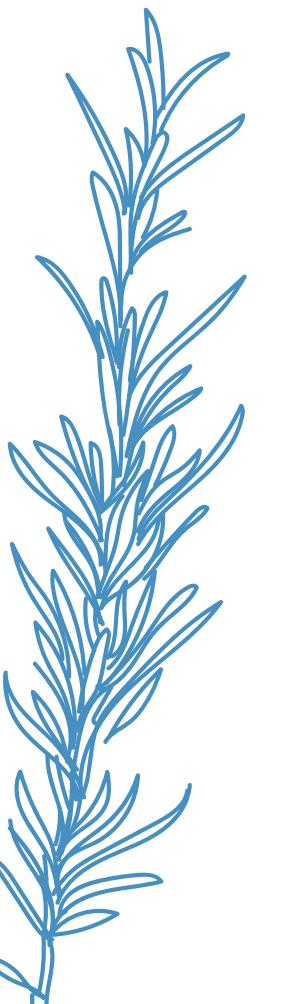
- austin house salad ☺ ☺
- austin caesar salad with shaved manchego, chile croutons
- baked potato salad ☺
- macaroni salad ☺
- chilled marinated tomato & cucumber salad ☺ ☺
- ramen noodle slaw, ramen, almond in sweet and sour slaw ☺

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



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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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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 chicken satay ☺

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



DESSERT

Donut Sundae Bar

local donut holes
vanilla ice cream
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



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

Taxes & Fees

Menu prices do not include the following:

- 20% service charge
- 8.25% state sales tax
- 8.25% mixed beverage tax

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.

