WACO
CONVENTION CENTER

2026-2027

CATERING MENU

WACO, TEXAS



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OUR APPROACH

The Waco Experience

The Waco Convention Center staff strives to maintain the highest level of service, professionalism, and performance in the event industry. Our Food and Beverage team is ready to elevate your experience with fresh, delicious menus tailored to your guests' tastes and your event's unique style. Let us help you create an experience that's as impressive as it is effortless.

TAILORED MENUS

Created around your occasion and guests.

THOUGHTFUL SERVICE

A professional, attentive team dedicated to a seamless experience.

MEMORABLE HOSPITALITY

Food that brings people together and creates lasting memories.

OUR MISSION

To enrich guest experiences by the power of food.





CULINARY LEADERSHIP

Meet Our Chef

Joseph "Joe" Myers

Executive Chef · Waco Convention Center

With more than 25 years of culinary experience, Executive Chef Joseph "Joe" Myers has become a respected name in Waco's hospitality community. Beginning his culinary career at just 16, Chef Joe has helped open renowned restaurants including Cheddar's, Se Cocina, Logan's Roadhouse, Walk-On's, and Saltgrass Steakhouse, while also leading food operations, hotel kitchens, catered events, and chef-driven experiences throughout Central Texas. He has held leadership roles at high-end restaurants like 135 Prime, Northwood Inn, and Ichiban, as well as several Waco hotels. Chef Joe has previously cooked for distinguished guests including George W. Bush, Congressman Chet Edwards, and Bill Richards.

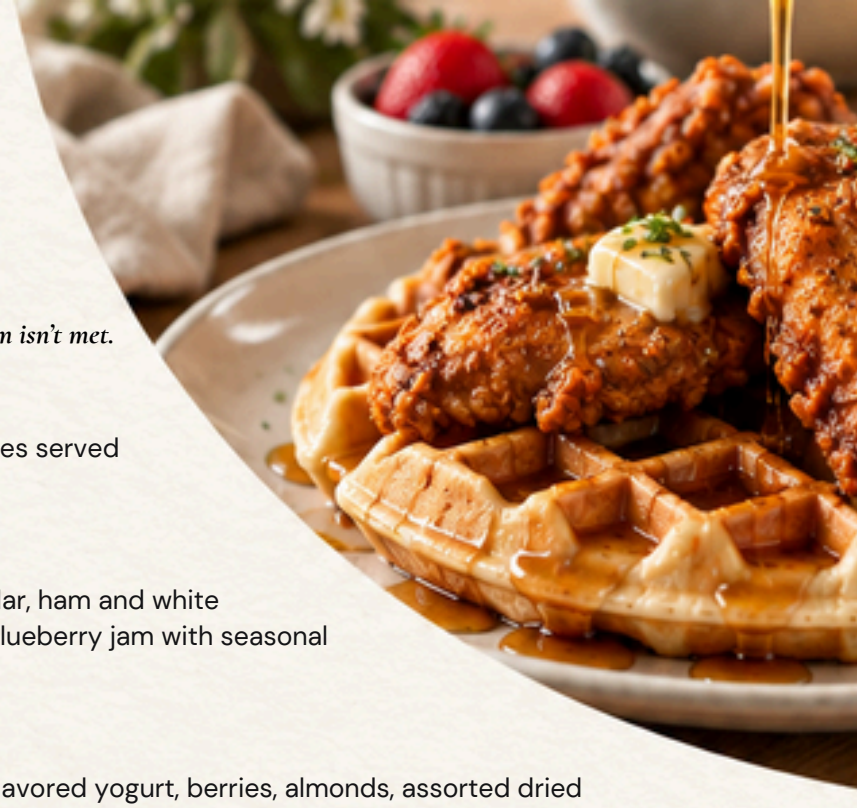
A Certified Chef de Cuisine through the American Culinary Federation, Chef Joe is also a passionate culinary educator and mentor, having taught at Texas State Technical College (TSTC) and helped develop the next generation of chefs. His cooking is rooted in Southern flavors and elevated comfort food, with a simple philosophy: great food should make people happy, bring people together, and leave them looking forward to the next bite. For Chef Joe, every dish is an opportunity to create a memorable experience.

CHEF'S PHILOSOPHY

"This industry takes hard work, heart, and soul. But if you love it—you'll never regret it."

MORNING MENUS

Breakfast



CONTINENTAL OPTIONS

Minimum of 25 guests. An additional fee will apply if the minimum isn't met.

SUNRISE CONTINENTAL

Seasonal whole fruit with muffins, bagels, assorted pastries served alongside seasonal preserves and cream cheese (v)

KOLACHE STOP

Fox & Co kolaches featuring smoked sausage and cheddar, ham and white cheddar, jalapeño sausage and lemon cream cheese & blueberry jam with seasonal fruit and vanilla yogurt

PAFRAIT BAR

Build your own parfait bar with your choice of seasonal flavored yogurt, berries, almonds, assorted dried fruit, chia seeds and granola (v, gf)

AVOCADO TOAST

Bacon, boiled eggs, fresh avocados, pickled onions, cotija, tomatoes, with sourdough bread, EVOO and honey

BREAKFAST BURRITOS

Freshly prepared, pre-rolled breakfast burritos featuring bacon, egg & cheese, sausage, egg & cheese, and chorizo, egg & cheese

Potato, egg, and cheese (Vegetarian) and tofu spinach bean and vegan cheese available upon request at $8/person

ACTION STATIONS

Chef attendant fee applies ($150 per attendant for 1 hour). Minimum of 25 guests. An additional fee will apply if minimum isn't met.

OMELETTE STATION

Bacon, sausage, ham, eggs, egg whites, cheddar cheese, potatoes, pico de gallo, tomatoes, scallions, bell pepper, cilantro, spinach and salsa

CHICKEN AND WAFFLES

Chicken tenders with bacon, Belgian waffles, shredded cheddar, scallions, whipped cream, maple syrup, hot honey, white gravy, and butter

PAIN PERDU

Battered brioche with macerated berries, caramelized peaches, whipped cream, powdered sugar, candied pecans and maple syrup (v)

A labor charge and applicable sales taxes will apply. Menu items and pricing are subject to change based on market rates and seasonal availability. WCC Food and Beverage services may only be contracted within six (6) months of the event date.



MORNING MENUS

Breakfast Buffets

BUFFET SELECTIONS

Minimum 25 guests. An additional fee will apply if minimum isn't met. Pricing per person, includes freshly brewed coffee and orange juice. (Decaf is available upon request)

ALL TEXAN BREAKFAST

Bacon, sausage, scrambled eggs, skillet potatoes, seasonal fruit, variety of muffins, and biscuits with peppered gravy served with seasonal preserves and butter

BUILD YOUR OWN BREAKFAST TACOS

hopped bacon, crumbled sausage, scrambled egg, shredded cheese, fried potato, pico, salsa, served with flour tortillas
*(Corn tortilla available upon request for Gluten Free option)

TEX-MEX BREX

Chorizo and egg enchiladas, skillet potatoes, scrambled eggs, salsa roja, refried beans, bacon, tres leches waffles, guacamole and cojita cheese with jicama

CHEF'S CHOICE

Sausage, bacon, scrambled eggs, french toast, seasonal fruit, and maple syrup

BRUNCH

Sausage, bacon, mini quiche bites, parfait shooters, seasonal fruit, croissants, cinnamon rolls, and oatmeal

A labor charge and applicable sales taxes will apply. Menu items and pricing are subject to change based on market rates and seasonal availability. WCC Food and Beverage services may only be contracted within six (6) months of the event date.



Plated Breakfast



Minimum of 25 guests. An additional fee will apply if the minimum isn't met. Pricing per person includes freshly brewed coffee and orange juice. (Decaf is available upon request)

PLATED SELECTIONS

COUNTRY CLASSIC
Sausage, bacon, scrambled eggs, skillet potatoes, biscuits with whipped butter and seasonal preserves

WACO FARMHOUSE BREAKFAST
Sausage, bacon, scrambled eggs, pancakes with butter and syrup

COUNTRY BREAKFAST
Sausage, bacon, scrambled eggs, biscuits, pepper gravy, and seasonal fruit

STEAK AND EGGS
Grilled flank steak, scrambled eggs, skillet potatoes, and toast

CHEF'S VEGAN BREAKFAST
Scrambled Tofu, sweet potato hash, Beyond sausage and bread (v, gf)

BREAKFAST ENHANCEMENTS

WHOLE FRUIT
Fresh seasonal fruit

FRENCH TOAST
French toast stick served with maple syrup and butter (v)

YOGURT PARFAIT
Vanilla yogurt with granola, almonds, berries, honey and dried fruit (v)

WAFFLE KABOBS
Waffle skewers, bacon, with fresh fruit, whipped cream and maple syrup

FRUIT KABOB
Fresh fruit skewers served with vanilla yogurt (v, gf)

ASSORTED CROISSANT SANDWICHES
Ham, egg and cheese, bacon, egg and cheese and sausage, egg and cheese (Spicy tofu egg and cheese available upon request) (v)

ASSORTED MEAT KOLACHES
Assortment of mini meat kolaches

FOX AND CO BAKED GOODS
Variety of baked goods including cinnamon rolls, breakfast breads, & croissants

ASSORTED MINI QUICHE

ASSORTED MUFFINS

BEVERAGES

FRESHLY BREWED COFFEE
(11 servings per gallon)

FRESHLY BREWED DECAF COFFEE
(11 servings per gallon)

HOT WATER – (11 servings per gallon)
With an assortment of flavored tea packets and hot chocolate

JUICE BY THE GALLON – (11 servings per gallon)
Orange, apple and cranberry

BOTTLED JUICE – (charged based on consumption for orders less than 25 items)
Orange, apple and cranberry

A labor charge and applicable sales taxes will applyMenu items and pricing are subject to change based on market rates and seasonal availability. WCC Food and Beverage services may only be contracted within six (6) months of the event date.

REFRESH & RECHARGE

Breaks



BREAK PACKAGES

Minimum 25 guests. An additional fee will apply if minimum isn't met.
Pricing includes 2 hours of service.

MID-MORNING COFFEE BREAK

Includes whole fruit, coffee cakes, and croissants served with coffee and decaf on disposable ware

HOT CHOCOLATE BAR

Hot chocolate with whipped cream, chocolate sticks, peppermint, cinnamon sticks, and caramel syrup served on disposable ware

LOCAL PARTNER

TRES MANOS MOBILE ESPRESSO BAR

Bring a full-service café experience directly to your event with local Waco partner Tres Manos Coffee. Their elegant mobile coffee cart features handcrafted espresso beverages prepared to order by professional baristas, house-made syrups, and alternative milk options. Complete setup and breakdown are included. Additional baristas or coffee carts may be recommended for high-volume events, or specialty activations.

100 GUEST MINIMUM

1 hour	2 hours	3 hours
$14 per person	$16 per person	$18 per person

Available by advance reservation and subject to Tres Manos Coffee's availability. The Waco Convention Center will coordinate scheduling and booking directly for the client. Matcha service, custom branding, and branded cups may be available for an additional charge.

BUILD YOUR BREAK

COOKIE MONSTER

Pricing includes 2 hours of service.

Assorted cookies, brownies, and blondes accompanied by coffee, hot cocoa, and hot water with assorted tea packets. Decaf is available upon request.

CANDY COLOR BAR

Pricing includes 2 hours of service. Each additional hour is $6.50/person

A colorful assorted candy display featuring nostalgic sweets, chocolates, gummies, sours, and classic favorites, presented in clear jars with scoops and take-away bags for an easy grab-and-go break.

BUILD-YOUR-OWN TRAIL MIX -

Pricing includes 2 hours of service. Each additional hour is $9/person

Guests create their own sweet-and-salty trail mix from assorted crunchy bases, dried fruits, nuts, chocolates, and classic mix-ins. Presented with clear jars, scoops, and take-away bags for a fun, easy grab-and-go break.

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REFRESH & RECHARGE

More Breaks



BREAKS

NACHO AVERAGE BREAK

Pricing includes 2 hrs. of service. Each additional hr. is $7.50/person

A build-your-own nacho break featuring crisp tortilla chips, warm queso, Mexican-spiced ground beef, tinga chicken, salsa roja, pico de gallo, shredded cheddar cheese, sour cream, and sliced jalapeños

DIP, DIP HOORAY

Pricing includes 2 hrs. of service. Each additional hr. is $6/person

Creamy spinach artichoke dip, fresh vegetables, pita chips and crostini.

POPCORN SOCIAL

Pricing includes 2 hrs. of service. Each additional hr. is $6.50/person

Freshly popped popcorn with a variety of seasonings and sweet & savory mix-ins.

CAFFEINE POWER HOUR

Pricing includes 2 hrs. of service. Each additional hr. is $7/person

A high-energy beverage break featuring a rotating selection of popular energy drinks, including Monster, Red Bull, Celsius, Rockstar, seasonal flavors, and occasional new or limited-release selections. Designed as a quick grab-and-go boost for long meetings, conferences, and afternoon sessions.

BUILD-YOUR-OWN SODA LAB

Pricing includes 2 hrs. of service. Each additional hr. is $8/person

Assorted soft drinks, housemade flavored syrups, fresh fruit, and fun toppings for a custom creation experience.

MEETING SURVIVAL KITS

A thoughtfully packed meeting-day essential featuring bottled water, lip balm, gum, mints, hand sanitizer, tissues, a granola bar, electrolyte drink mix, an individually sealed pain relief packet, and one assorted humorous affirmation sticker. Presented in a branded WCC Meeting Survival Kit paper sack for an easy, practical grab-and-go experience.

BREAK ENHANCEMENTS

PREPACKAGED & BAKED GOODS

Prepackaged charged based on consumption for orders less than 25 items

PEANUTS

TRAIL MIX

INDIVIDUAL BAG OF CHIPS

GRANOLA BARS

CANDY BARS

PROTEIN BARS

Charged per order

FRESH BAKED COOKIES

CHOCOLATE FUDGE BROWIES & BLONDIES

ASSORTED DESSERT BARS

BEVERAGES

Charged based on consumption for orders less than 25 items

ENERGY DRINKS

BOTTLED WATER

SOFT DRINKS

ASSORTED JUICES
Orange, apple, cranberry

Charged per order

FRESHLY BREWED ICED TEA
(2 gallons/container)

REGULAR/DECAF COFFEE
(11 servings/gallon)

REFRESHERS & PUNCHES

LEMONADE
12 servings/gallon

FRUIT INFUSED WATER
12 servings/gallon

STRAWBERRY LEMONADE SHERBERT PUNCH
Strawberry sherbet, sprite, lemonade, & sliced strawberries. 14 servings/gallon

MOCK CHAMPAGNE PUNCH
Sparkling white grape juice, ginger ale, and raspberries

5 GALLON WATER STATION

Water Station Refill
(64 servings/water station)

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MIDDAY MENUS

Boxed Lunches



All boxed lunch selections include chips, a cookie, condiments, iced tea and water service and cutlery. Minimum of 25 guests. An additional fee will apply if minimum isn't met.

SANDWICH BOXED LUNCHES

ROASTED TURKEY
Roasted turkey and Swiss cheese, lettuce, and tomato on a kaiser roll

HAM
Sliced ham with cheddar cheese, lettuce, and tomato on a kaiser roll

WCC CLUB
Roasted turkey, Swiss cheese, sliced ham, cheddar cheese, bacon, with lettuce and tomato on Texas toast

THE ITALIAN
Sliced capicola, salami, ham, and provolone cheese with lettuce and tomato on a kaiser roll

CHICKEN SALAD
Seasonal chicken salad recipe with lettuce and tomato on a croissant

TOTALLY VEGAN
Seasonal grilled vegetables, lettuce, tomato and roasted bell pepper hummus on a gluten-free hoagie roll (vg, v, gf)

BOXED LUNCH SALADS

All salads include dressing, cutlery, an artisan roll, a cookie, iced tea, and water service. Minimum 25 guests. An additional fee will apply if minimum isn't met.

SUMMER SALAD
Mixed greens with mandarin oranges, strawberries, candied pecans, and feta cheese, served with champagne vinaigrette dressing.

GRILLED CHICKEN SUMMER SALAD
Grilled chicken, feta cheese, mixed greens, mandarin oranges, strawberries, candied pecan, with Champagne Vinaigrette Dressing (gf)

GRILLED CHICKEN CAESAR
Chopped romaine with grape tomatoes, shaved Parmesan, herbed croutons, and grilled chicken, served with Caesar dressing.

CLASSIC CAESAR
Shaved parmesan, chopped romaine lettuce, grape tomatoes and herbed croutons with Caesar dressing. (gf)

COWBOY COBB
Chopped romaine topped with shredded pepper jack cheese, chopped bacon, cowboy caviar, sliced egg, and smoked turkey, served with house ranch dressing.

WCC CHOPPED SALAD
Romain lettuce with ham, turkey, bacon, eggs, heirloom tomatoes, cucumbers, and cheddar with ranch dressing.

WRAP BOXED LUNCH

ROASTED TURKEY
Roasted turkey and swiss cheese with lettuce and tomato on a tomato basil wrap

HAM
Sliced ham cheddar cheese with lettuce and tomato on a tomato basil wrap

WCC CLUB
Roasted turkey, sliced ham, bacon, swiss cheese, and cheddar cheese with lettuce and tomato on a tomato basil wrap

BACON CHICKEN RANCH
Grilled chicken, bacon, cheddar cheese with lettuce, tomato and ranch dressing on a tomato basil wrap

TOTALLY VEGAN
Seasonal grilled vegetables, lettuce, tomato and roasted bell pepper hummus on a gluten-free wrap. (vg, v, gf)

Lunch Buffets

Minimum of 25 guests. An additional fee will apply if the minimum isn't met. China is available at an extra charge. All lunch buffets include freshly brewed iced tea and water service

BUFFET SELECTIONS

INDIAN SPRINGS PARK COOK OUT

Akaushi burger and red bird organic chicken breast served with assorted sliced cheeses, fresh lettuce, sliced tomato, onions, pickles, assorted condiments, buns, a variety of chips, cookies and brownies.

Beyond Burgers available upon request
Gluten-Free Hamburger available upon request

SOUP & SALAD BAR

Salad bar includes sliced skirt steak, grilled chicken, chicken salad, hard boiled eggs, feta cheese, blue cheese, shredded cheddar, spring greens, chopped romaine, baby heirloom tomatoes, cucumbers, shredded carrots, dried cranberries, sunflower seeds, candied pecans, croutons and assortment of dressings served with fresh rolls tomato bisque and chicken tortilla soup. Desserts include apple crumble pie and chocolate layer cake

RIO GRANDE

Beef and chicken fajitas served with grilled peppers and onions, salsa, charro beans, flour tortillas and Spanish rice with shredded lettuce, cheddar, sour cream and pico with churros and sopapilla cheesecake

Chips, guacamole and queso can be added for an additional $6 per person

BAKED POTATO BAR

A Texas-sized baked potato loaded with shredded cheddar cheese, bacon, sour cream, chives, and whipped butter, served with a freshly baked rolls and a house salad featuring romaine, cherry tomatoes, onions, shredded cheese, croutons, and your choice of ranch or Italian dressing. Includes cherry pie with streusel topping and lemon layer cake for dessert.

**Add a side salad: Caesar Salad, WCC Chopped Salad, or Summer Salad*



Plated Lunch

Minimum of 25 guests. An additional fee will apply if the minimum isn't met. Additional surcharge will apply for china. All plated meals include freshly brewed iced tea and water service. No more than two options per meal.

PLATED SELECTIONS

BLACKENED CHICKEN
Over rigatoni with a Cajun cream sauce, broccolini, Caesar salad, crawfish fritters accompanied with malibu key lime pie and NY cheesecake

HERB ROASTED CHICKEN BREAST
Topped with lemon basil cream sauce with mixed vegetables, rice pilaf, summer salad served with freshly baked rolls, turtle cheesecake and NY cheesecake with seasonal berries

PORK LOIN
Complimented by a peach glaze with roasted potatoes, mixed vegetable, garden salad with freshly baked rolls served with berries and cream tartlets with pastry cream and ganache flourless chocolate torte

GRILLED SALMON
Grilled salmon with a creamy leek sauce, rice pilaf and asparagus, freshly baked rolls, with spinach salad, complimented by key lime cheesecake and lemon meringue pie

BEEF TENDERLOIN
Beef tenderloin with a port wine demi-glace, mashed potatoes, roasted root vegetables, freshly baked rolls with a chopped salad and served with chocolate layer cake and cherry crumb pie

DR PEPPER BRAISED SHORT RIBS
Braised short ribs in a dr. pepper sauce with white rice and roasted baby carrots, freshly baked bread, garden salad, served with lemon layer cake and red velvet cake



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Dinner Buffet

Minimum of 25 guests. An additional fee will apply if the minimum isn't met. Additional surcharge will apply for china. All dinner buffets include freshly brewed iced tea and water service.

BUFFET SELECTIONS

PORK CHOP

Thick cut pork chop topped with a demi-glace, black-eyed peas, green beans, cornbread and potato salad served with apple crumb pie and lemon layer cake.

DR PEPPER BRAISED STEAK TIPS

Dr. Pepper braised steak tips, white rice, grilled broccoli, freshly baked rolls served with strawberry shortcake, and berries and cream tartlet.

GRILLED CHICKEN SAN MARZANO

Grilled chicken with spiced San Marzano tomato sauce, topped with chiffonade basil, herbed noodles, bacon wrapped green beans, garlic bread, served red with velvet cake and key lime cheesecake.

TEXAS BBQ

Smoked ribs, rope sausage, pasta salad, pinto beans, sliced pickles, pickled jalapeños, onions, sliced Texas white bread, topped with Balcones BBQ sauce served with pecan pie and banana pudding.

SOUTHERN COMFORT

Chicken fried steak, chicken fried chicken, southern style green beans, garlic mashed potatoes, pepper gravy and freshly baked rolls. Dessert includes strawberry shortcake and peanut butter pie.

**Add a side salad:*
Caesar Salad, WCC Chopped Salad, Summer Salad



EVENING MENUS

Plated Dinner

Minimum of 25 guests. An additional fee will apply if the minimum isn't met. Additional surcharge will apply for china. All plated meals include freshly brewed iced tea and water service. No more than two options per meal.

DINNER SELECTIONS

BEEF TENDERLOIN

Beef tenderloin with a port wine demi-glace, mashed potatoes, roasted root vegetables, freshly baked rolls with a chopped salad and served with chocolate layer cake and apple crumb pie

SHORT RIB RAGU

Short rib ragu over pappardelle pasta with roasted root vegetables and a crispy lemon arugula salad served with New York cheesecake and cherry pie with streusel topping

CHICKEN FRIED STEAK

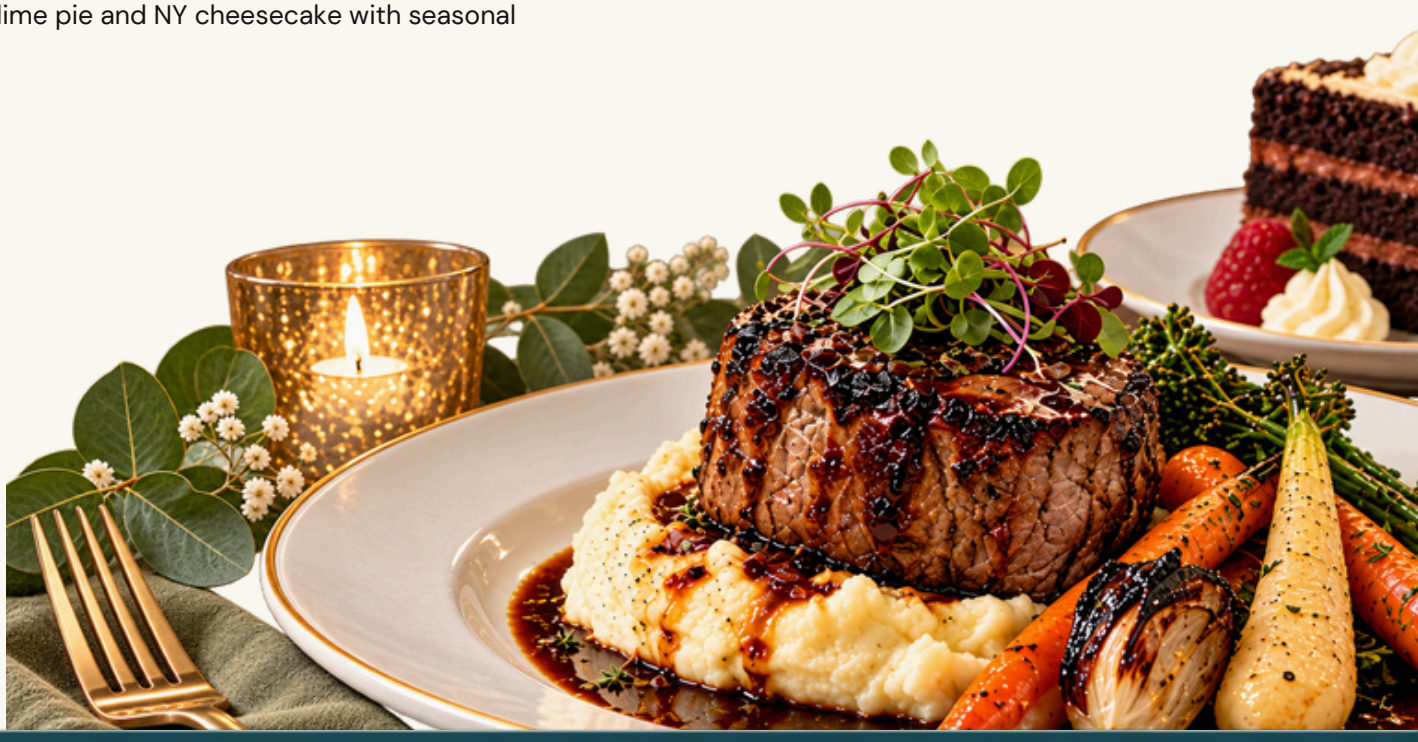
Chicken fried steak, southern style green beans, mashed garlic potatoes, pepper gravy and freshly baked rolls. Dessert includes strawberry shortcake and lemon layer cake

PORK MEDALLIONS

Pork medallions with fresh seasonal fruit compote, corn fritters, broccolini, roasted potatoes served with apple crumb pie and lemon icebox pie.

PAN SEARED CHICKEN

Pan seared chicken breast with lemon basil cream sauce, mixed vegetables, rice pilaf, freshly baked rolls, Malibu key lime pie and NY cheesecake with seasonal berries.



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Vegan & Vegetarian

SELECTIONS

**Limited to no more than 2 options per meal*

VEGAN COBB SALAD
Chickpeas over a bed of romaine with tomatoes, cucumbers, carrots, onions, vegan cheese, and avocado slices with a red wine and Dijon vinaigrette (v, vg, gf)

BRUSSEL SPROUT CAESAR SALAD
Roasted brussel sprouts and herbed potatoes with gluten free croutons and vegan parmesan with a classic Caesar dressing (v, vg, gf)

BLACK BEAN AND CORN SALAD
Fire roasted corn and black beans with peppers and onions served with avocado and tossed with a southwestern lime dressing and corn tortilla chips (v, vg, gf)

GLUTEN FREE PASTA PRIMAVERA
Pasta with a melody of vegetables tossed with house made marinara sauce (v, vg, gf)

WILD MUSHROOM RAVIOLI
Served with alfredo sauce and toasted mozzarella (v)

GOAT CHEESE POLENTA RATATOUILLE
Eggplant, zucchini, squash, bell peppers and onions with tomatoes over a creamy polenta then topped with pine nuts and fresh basil (v, gf)



Receptions

COLD HORS D'OEUVRES

All hors d'oeuvre pricing is based on 50 pieces per order

Stationed or Passed

GOAT CHEESE AND FIG CROSTINI

Herbed crostini with goat cheese and fig jam topped with pomegranate (v)

CHICKEN SALAD CAPRESE CROSTINI

Classic chicken salad with basil and finished with a balsamic fig glaze

BLOODY MARY SHRIMP COCKTAIL

Shrimp marinated with a bloody mary mixture and topped with avocado and cilantro and served with fresh tortilla chips

CAPRESE SKEWERS

Tomato, basil and fresh mozarella skewered together and finished with EVOO, a fig balsamic glaze and salt and pepper (v, gf)

7 LAYER DIP SHOOTERS

Classic 7-layer dip in a tumbler served with fresh tortilla chips (v)

CHARCUTERIE CONES

Assorted cured meats and cheeses with accompaniments tossed in EVOO (gf)

CRUDITÉ SHOOTERS

Select fresh vegetables served with ranch dressing and hummus (v, gf)

BACON WRAPPED FIGS

Cheese stuffed figs wrapped in bacon, fried and topped with a honey balsamic glaze (gf)

BEEF TENDERLOIN CROSTINI

Freshly carved beef tenderloin complemented with a horseradish cream sauce on top of a herbed crostini

CRAB STUFFED ENDIVES

Creamy crab salad filled on a Belgian endive leaf (25 servings)

SPINACH ARTICHOKE DIP BITES

Creamy spinach and arithoke dip served on a fresh tortilla chip (Served passed only) (v)



Hot Hors d'Oeuvres

All hors d'oeuvre pricing is based on 50 pieces per order. Stationed or Passed.

HOT SELECTIONS

WACO BOMBS
Bacon wrapped chicken with pepper jack cheese and jalapeños served with house made ranch dipping sauce. (gf)

FRIED CHICKEN WINGS
Crispy, bone-in chicken wings tossed in your choice of Buffalo, Dr Pepper BBQ, Asian Garlic, or Garlic Parmesan sauce, served with house-made ranch.

MEATBALLS
Meatballs served with your choice of Balcones BBQ, Swedish, or Thai Chili sauce.

SPINACH ARTICHOKE DIP
Creamy spinach and artichoke dip served with fresh tortilla chips (stationed only) (v)

FRIED MAC & CHEESE BITES
With 15 Cheeses, bacon and chive fried mac and cheese bites with cilantro mayo and ranch dipping sauce.

BATTERED CAULIFLOWER BITES
Served with serrano cream sauce and spicy tomato jam. (v)

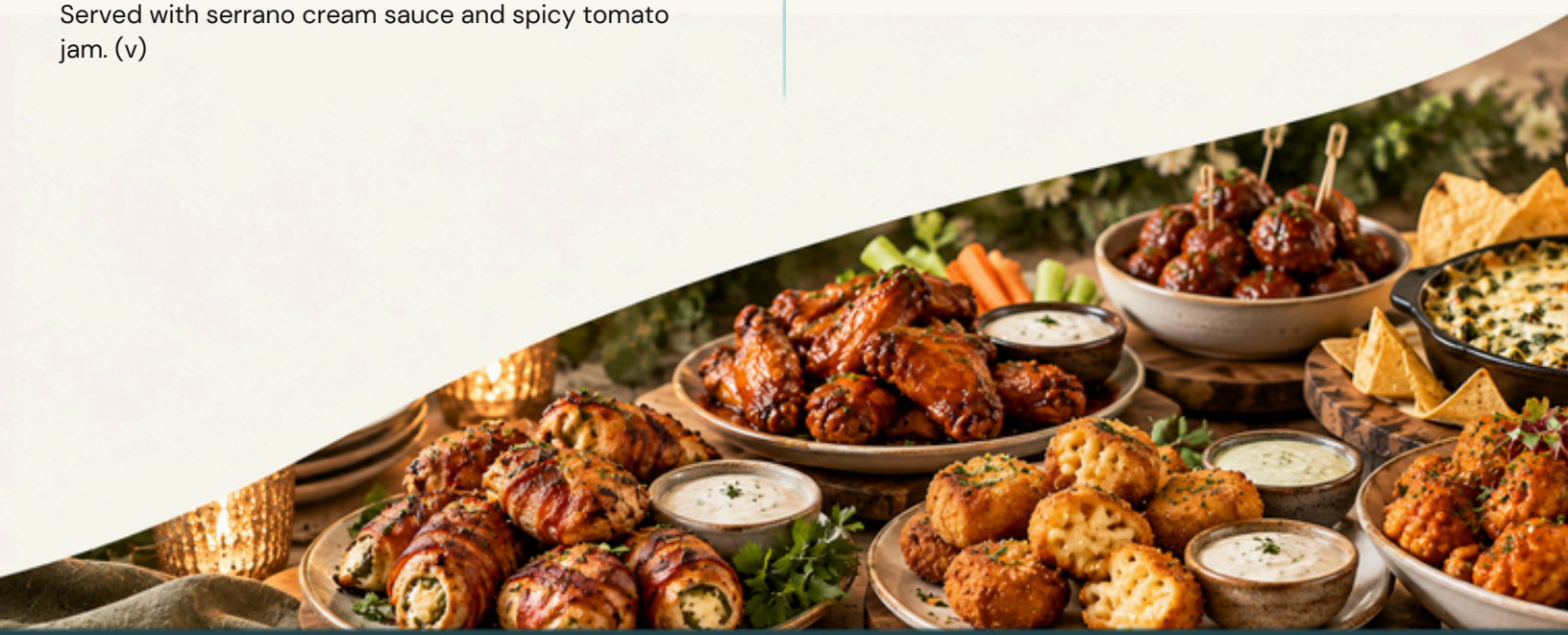
CRAB RANGOON
Savory cream cheese-based crab dip served with wonton chips.

ASSORTED SLIDERS
An assortment of turkey, ham, and brisket sliders on a Hawaiin bun.

SUN-DRIED TOMATO & MOZZARELLA RISOTTO FRITTERS
Fried sundried tomato fritters with pancetta sauce and a creamy mozzarella filling. (v)

LOADED BAKED POTATO BITES
Potato shells filled with cheddar cheese and topped with bacon and green onions with sour cream on the side.

GOAT CHEESE & FRUIT POLENTA BITES
Brûléed polenta cakes topped with goat cheese and a mixed fruit chutney with a white balsamic glaze (v).



A labor charge and applicable sales taxes will apply. Menu items and pricing are subject to change based on market rates and seasonal availability. WCC Food and Beverage services may only be contracted within six (6) months of the event date.

Reception Stations

All reception station pricing is based on serving up to 25 guests per station.

STATION SELECTIONS

CHARCUTERIE BOARD
Imported and domestic cheese, capicola, genoa salami, prosciutto, grapes, seasonal berries, Texas wildflower honeycomb, Sicilian olive salad, candied pecans and dried fruit served with assorted crackers.

SEASONAL FRUIT
Local seasonal fruit, seasonal berries and Texas wildflower honey yogurt

FRUIT & CHEESE PLATTER
A variety of cheese and fruits with crackers and wild honey yogurt

DELUXE CRUDITÉ
Chef's selection of seasonal Texas grown vegetables, served raw with house-made buttermilk ranch and roasted red pepper hummus

TEA SANDWICHES
Assorted crustless sandwiches which include ham and cheese, turkey and cheese, cucumber and dill with cream cheese and egg and cress

PINWHEELS
Candied bacon, roasted turkey, smoked ham, cheddar cheese, lettuce and tomato with chipotle aioli and wrapped in a tortilla.

TEXAS CAVIAR
A mixture of black-eyed peas, black beans, and a vegetable blend infused with red wine vinaigrette and served with fresh tortilla chips.

BURRATA
Fresh cream filled mozarella with pesto, seasonal fruit chutney, and chef selection of peak seasonal local produce served with sliced toasted baguettes.

FONDUE BAR
Savory cheese sauce with bread, pretzels and vegetables



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Carvery Reception Stations

All carving station pricing is based on serving up to 25 guests per station.
To enhance the stations, Chef Attendants are required at an additional charge of $150 each for up to 1 hour of service. One attendant per 50 guests/station is recommended. Designed for a minimum of 25 guests. Surcharge may apply if minimum is not met.

PORK TENDERLOIN
Served with seasonal fruit chutney, rolls, and whipped butter

SMOKED BROWN SUGAR GLAZED HAM
Served with apple chutney, honey mustard, dinner rolls, and whipped butter

ROASTED TURKEY
Served with cranberry sauce, honey mustard, dinner rolls, and whipped butter

SMOKED BRISKET
Served with house Balcones BBQ sauce, cornbread muffins, and whipped honey butter

BEEF TENDERLOIN
Served with horseradish crème, and house-made steak sauce, rolls, and whipped butter

SMOKED PRIME RIB
Served with fresh rolls, Au Jus and horseradish cream

SMOKED SALMON
Served with an herbed butter sauce, sliced lemon and bread



SWEET RECEPTION STATIONS

All station pricing is based on serving up to 25 guests per station. To enhance the stations, Chef Attendants are required at an additional charge of $150 each for up to 1 hour of service. One attendant per 50 guests/station is recommended. Designed for a minimum of 25 guests. Surcharge may apply if minimum is not met.

BANANAS FOSTER
Caramelized bananas with a rum finish, served with candied pecans and vanilla ice cream

CRÈME BRÛLÉE
Vanilla, Turtle, AND espresso crème brulee topped with turbinado sugar and topped with fresh whipped cream and seasonal berries

S'MORES
Graham crackers complimented with marshmallows, assorted dessert sauces, chocolate shavings and candies, fresh berries, sprinkles, candied pecans and cookies

DESSERT STATION
A chef attendant is not required
assorted mini cheesecakes and dessert bars

A labor charge and applicable sales taxes will apply. Menu items and pricing are subject to change based on market rates and seasonal availability. WCC Food and Beverage services may only be contracted within six (6) months of the event date.

Concessions

Enhance Your Attendee Experience with On-Site Concessions! Give your attendees an easy and convenient way to grab a quick snack, beverage, or refreshment without having to leave the event. The Waco Convention Center's in-house concessions are available in the Upper Lobby and can be opened during your event by request, providing a convenient option for attendees between sessions, during breaks, or throughout your program. Whether you're looking to keep attendees energized and engaged or simply add another amenity to their experience, our concessions team makes it easy to provide refreshments right where your guests need them. Minimum sales requirements apply.



CONCESSIONS POLICY:

Concession service is available at a $600 minimum, which includes up to 3 hours of service and your choice of breakfast or lunch. For extended or longer events, a $1,200 concession minimum includes up to 6 hours of service.

Additional service beyond the initial 6 hours is available at $200 per hour. If the required sales minimum is not met during the event, the client is responsible for paying the remaining balance. Please see the menu below for the menu selection. Custom menu items are also available upon request and can be tailored to meet your event's needs. Credit cards only.



A labor charge and applicable sales taxes will apply. Menu items and pricing are subject to change based on market rates and seasonal availability. WCC Food and Beverage services may only be contracted within six (6) months of the event date.

Beverages

ALL DAY COFFEE SERVICE

Includes up to 8 hours of service. Additional hours are available for an additional $3 per person per hour. Service includes regular coffee, hot water with an assortment of tea packets, hot chocolate, and bottled water. Soft drinks may be added for an additional $4 per person. (Decaf available upon request)

ALL DAY BEVERAGE SERVICE

Includes up to 8 hours of service. Additional hours are available for a $3 per person upcharge, per hour. Service includes iced tea, water, and soft drinks. Coffee may be added for an additional $4 per person.

BY THE GALLON

CAFFEINATED / DECAF COFFEE

HOT WATER
With an assortment of flavored tea packets and hot chocolate

FRESHLY BREWED ICED TEA & WATER
24 servings/container

LEMONADE

FRUIT INFUSED WATER
12 servings/gallon

STRAWBERRY LEMONADE SHERBERT PUNCH
14 servings/gallon. Strawberry sherbet, Sprite, lemonade, and sliced strawberries

MOCK CHAMPAGNE PUNCH
14 servings/gallon.Sparkling white grape juice, ginger ale, with raspberries

INDIVIDUAL BEVERAGES & WATER SERVICE

Charged based on consumption for orders less than 25 items.

ENERGY DRINKS

BOTTLED WATER

CANNED SOFT DRINKS

BOTTLED SWEET / UNSWEET TEA

BOTTLED JUICE

TOPO CHICO

Per day charge (64 Servings per Station)

5 GALLON WATER STATION

5 GALLON REFILL



A labor charge and applicable sales taxes will apply. Menu items and pricing are subject to change based on market rates and seasonal availability. WCC Food and Beverage services may only be contracted within six (6) months of the event date.

RAISE A GLASS

Bars



The Waco Convention Center offers flexible bar service options for corporate events, receptions, galas, weddings, and social gatherings. With up to eight bars available, you can select from Cashless, Consumption, Ticketed, or Hosted Bar service and choose the beverage tier that best suits your event. Please note that all bar transactions are credit or debit card only.

BAR STAFFING & FIXED RATES

Bartender Fee (first 2 Hours): $125 per bartender
Each Additional Hour: $50/bartender/hour
Required Staffing: 1 bartender/100 guests

Ticketed Bar Minimum: 75 prepaid tickets
Hosted Bar Minimum: 50 guaranteed guests
Hosted, Ticketed & Consumption Gratuity: 15%

CASHLESS BAR

Beverages are purchased individually by each guest at the bar using a credit card, debit card, or approved digital payment method.
Cash is not accepted.

Available Full Bar Selections

- Tier 1 - Well
- Tier 2 - Signature
- Tier 3 - Premium

CONSUMPTION BAR

Each beverage is individually recorded at the time of service. The client will be billed based on actual beverage consumption, and the total will be added to the final event invoice. A signed billing acknowledgment is required prior to the start of beverage service.

A 15% gratuity will be applied to the final Consumption Bar beverage total.

Available Full Bar Selections

- Tier 1 - Well
- Tier 2 - Signature
- Tier 3 - Premium

CASHLESS & CONSUMPTION BAR PRICING

Cashless and Consumption Bars use individual beverage pricing.

IINDIVIDUAL BEVERAGE PRICING

Bottled Water - $3/each
Soft Drinks - $4/each
Non-Alcoholic Beer - $6.50/each
Domestic Beer - $6.50/each
Imported Beer - $7.50/each
Local Craft Beer - $8.00/ each

Tier 1 Wine - $9/per glass
Tier 2 Wine - $10/glass
Tier 3 Wine - $12/ glass

Tier 1 Cocktail - $10/each
Tier 2 Cocktail - $12/each
Tier 3 Cocktail - $14/each
Cordials - $8/each

A labor charge and applicable sales taxes will apply. Menu items and pricing are subject to change based on market rates and seasonal availability. WCC Food and Beverage services may only be contracted within six (6) months of the event date.

Ticketed Bar Pricing

The client purchases drink tickets in advance at a fixed price based on the selected package.

A minimum purchase of 75 tickets is required.

Tickets are provided exclusively by the Waco Convention Center and distributed to the event planner on the morning of the scheduled bar service.

Each ticket may be redeemed for one beverage included within the selected package. Unused tickets are not refundable.

A 15% gratuity will be added to the total Ticketed amount. Gratuity is not included in the listed ticket prices.

Beer & Wine Tickets

Tier 1 Beer & Wine	**$8/Ticket**
Tier 2 Beer & Wine	**$9/Ticket**
Tier 3 Beer & Wine	**$11/Ticket**

Beer, Wine & Liquor Tickets

Tier 1 Full Bar	**$9/Ticket**
Tier 2 Full Bar	**$11/Ticket**
Tier 3 Full Bar	**$13/Ticket**



A labor charge and applicable sales taxes will apply. Menu items and pricing are subject to change based on market rates and seasonal availability. WCC Food and Beverage services may only be contracted within six (6) months of the event date.

Hosted Bar Pricing

Hosted Bars provide open beverage service for guests at a fixed per-person price based on the selected package and contracted service length.
A minimum guarantee of 50 guests is required.
A 15% gratuity will be added to the total Hosted Bar package charges. Gratuity is not included in the listed per-person package prices.

HOSTED FULL BAR PACKAGES:

HOURS	Tier 1	Tier 2	Tier 3
2 hrs	$27	$31	$35
3 hrs	$30	$34	$38
4 hrs	$38	$42	$46
Each additional hr.	$9	$10.50	$11.50

**pricing is per person*

HOSTED BEER AND WINE PACKAGES:

HOURS	Tier 1	Tier 2	Tier 3
2 hrs	$22	$26	$30
3 hrs	$27	$31	$35
4 hrs	$31	$35	$39
Each additional hr.	$7.75	$8.75	$9.75

**pricing is per person*



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Beer & Wine Packages

Beer & Wine Packages are available for Ticketed and Hosted Bar service.
These packages include the corresponding beer and wine selections within the selected tier. Spirits, cordials, and cocktails are not included.

FULL BAR STANDARD INCLUSIONS

All Full Bar Packages include:

- Fresh lemon and lime juice
- Pineapple and cranberry juice
- Assorted Coca-Cola and Dr Pepper products
- Tonic water
- Soda water
- Fresh citrus garnishes
- Syrups made in-house by our beverage team, including grenadine, simple syrup, agave syrup, and turbinado syrup

PACKAGE TIER REFERENCE

TIER 1 – WELL

Spirits
- Tito's Vodka
- Citadelle Gin
- Suerte Blanco Tequila
- Old Bardstown Bourbon
- Bulleit Rye Whiskey
- Pendleton Canadian Whisky
- Slane Irish Whiskey
- Dewar's White Label Scotch
- Plantation 3 Stars Rum
- Captain Morgan Original Spiced Rum

Cordials
- DeKuyper Triple Sec
- DeKuyper Peachtree

Vermouth
- Dolin Sweet Vermouth
- Dolin Dry Vermouth

Wine | Markstone
- Pinot Grigio
- Chardonnay
- Cabernet Sauvignon
- Pinot Noir

Domestic Beer
- Michelob ULTRA
- Miller Lite
- Bud Light
- Shiner Bock
- Coors Light

TIER 2 – SIGNATURE

Spirits
- Grey Goose Vodka
- Hendrick's Gin
- Arette Blanco Tequila
- Buffalo Trace Bourbon
- Sazerac Rye Whiskey
- Crown Royal Canadian Whisky
- Jameson Irish Whiskey
- Johnnie Walker Black Label Scotch
- Bacardi Rum
- Kraken Black Spiced Rum

Cordials & Aperitifs
- Cointreau
- Disaronno
- Baileys
- Kahlúa
- DeKuyper Peachtree
- Campari
- Aperol

Vermouth
- Dolin Dry Vermouth
- Carpano Antica Formula

Additional Selection
- Red Bull

Wine | Aviary Vineyards
- Chardonnay
- Sauvignon Blanc
- Cabernet Sauvignon

Domestic Beer
- Michelob ULTRA
- Miller Lite
- Bud Light
- Shiner Bock
- Coors Light

Imported Beer
- Dos Equis Lager Especial
- Modelo Especial

TIER 3 – PREMIUM

Spirits
- Belvedere Vodka
- The Botanist Gin
- Patrón Silver Tequila
- Woodford Reserve Bourbon
- Willett Rye Whiskey
- Crown Royal Canadian Whiskey
- Redbreast 12 Year Irish Whiskey
- Macallan 12 Year Scotch
- Hennessy VS Cognac
- Flor De Caña 7yr Rum
- Kraken Black Spiced Rum

Cordials & Aperitifs
- Grand Marnier
- Disaronno
- Baileys
- Kahlúa
- DeKuyper Peachtree
- Campari
- Aperol

Vermouth
- Dolin Dry Vermouth
- Carpano Antica Formula

Additional Selection
- Red Bull

Wine | Ancient Peaks
- Chardonnay
- Sauvignon Blanc
- Cabernet Sauvignon
- Merlot

Domestic Beer
- Michelob ULTRA
- Miller Lite
- Bud Light
- Shiner Bock
- Coors Light

Imported Beer
- Dos Equis Lager Especial
- Modelo Especial

Local Craft Beer
- Brotherwell Brewing seasonal variety
- One additional rotating local seasonal craft selection
- Brotherwell Brewing will remain a standing local craft selection, with the specific variety rotating seasonally.

Note: Non-Alcoholic Beers available upon request

Reception Upgrades

These specialty beverage experiences may be added to receptions, brunches, networking events, and social gatherings. Each package is priced per person and presented as a dedicated beverage station. Subject to Bartender Labor fees and 15% Gratuity.

Champagne Bar

A refined reception bar featuring exclusively Champagne, served chilled by the glass throughout the contracted service period.

Includes

- House-selected Champagne
- Plastic Champagne flutes
- Professional bar setup and presentation
- Champagne service by a Waco Convention Center bartender

Service Length
Price Per Person

1 Hour	**$14/Person**
2 Hours	**$19/Person**
Each Additional Hour	**$5/Person**

Minimum Guarantee: 50 Guests

The Champagne Bar includes Champagne service only. Beer, spirits, cocktails, and other wines are not included.



A bright, interactive reception experience featuring chilled Champagne and a self-guided selection of juices, fresh fruit, and garnishes.
Champagne is poured by a Waco Convention Center bartender. Guests may then customize their mimosas at an adjacent juice and garnish station.

Build-Your-Own Mimosa Bar

Juice Selections

- Orange juice
- Cranberry juice
- Pineapple juice
- Pomegranate juice
- Rotating seasonal juice selection

Garnishes

- Fresh citrus
- Seasonal berries
- Assorted fresh fruit
- Rotating seasonal garnishes

Service Length
Price Per Person

1 Hour	**$16/Person**
2 Hours	**$21/Person**
Each Additional Hour	**$5/Person**

Minimum Guarantee: 50 Guests

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SPIRIT-FREE SIPS

Zero-Proof Mocktail Bar

A fully alcohol-free craft beverage experience featuring non-alcoholic spirits, fresh juices, assorted sodas, house-made syrups, and classic bar mixers.

Guests may order handcrafted zero-proof cocktails inspired by familiar favorites, such as Margaritas, Palomas, Daiquiris, Gin Sours, Spiced Rum Punches, and rotating seasonal selections.

NON-ALCOHOLIC SPIRITS

- Non-alcoholic tequila
- Non-alcoholic gin
- Non-alcoholic spiced rum
- Rotating zero-proof spirit selections

STANDARD BAR INCLUSIONS

- Fresh lemon and lime juice
- Pineapple, Orange, & cranberry juice
- Assorted Coca-Cola and Dr Pepper products
- Tonic water
- Soda water
- Ginger ale
- Ginger Beer
- Fresh citrus and seasonal garnishes
- House-made syrups such as grenadine, simple syrup, agave syrup, turbinado syrup, and rotating seasonal flavors

INCLUDES

- Dedicated zero-proof bar setup
- Non-alcoholic spirits and mixers
- House-made syrups
- Fresh juices and garnishes
- Plastic drinkware
- Mocktail preparation by a Waco Convention Center bartender

Service Length

Price Per Person

1 Hour	**$17/Person**
2 Hours	**$20/Person**
Each Additional Hour	**$4/Person**

Minimum Guarantee: 50 guests



A labor charge and applicable sales taxes will apply. Menu items and pricing are subject to change based on market rates and seasonal availability. WCC Food and Beverage services may only be contracted within six (6) months of the event date.



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