



EVENT POLICIES & PROCEDURES GUIDE



TABLE OF CONTENTS

Welcome	6
Administrative Offices	6
During Event On-Call Numbers	7
General Policies and Information	7
ADA Accessibility	7
Alcohol and Bar Service	7
ATMs	7
Authorized Event Representatives	8
Blocking a City Street for an Event	8
Charitable Donations	8
Clean Up and Trash Removal.....	8
Concerts or Live Bands	9
Contact Information	9
Contracted Hours of Meeting Space	9
Damages to Equipment.....	9
Decorations.....	9
Hanging and Attaching Decorations	10
Marking Floors and Carpeted Areas for Shows	11
Balloons	11
Smoke/Fog Machines.....	11
DJ/Bands.....	11
Defibrillators & Stop the Bleed Boxes	11

Delivery and Pickup of Items—Exhibitors and Meeting Planners	12
Deposits	12
Electrical Services	12
Elevator/Escalator.....	13
Emergencies.....	13
Evacuation Plans	13
Equipment and Floor Plan Approval	13
Exhibitor Load-in and Load-out	14
Firearms	14
Firearms as Silent Auction Items	15
Floor Load Limits.....	15
Food Service by Exhibitors.....	15
General Liability Insurance	16
Hot Work and Limitations on Welding, Cutting, and Brazing.....	16
Internet Access and Dedicated Network	16
Key Access Cards.....	16
Lobbies & Back of House Corridors	17
Lost and Found	17
Medical Emergency	17
Motorized Equipment in the Building.....	17
Motorized Vehicles in the Building.....	18
Ordering Additional Equipment During Event	18
Parking	18
Prioritized Booking Policy	19
Promoting Events	19
Recycling and Sustainability Practices.....	19

Security	20
Requirements for Security with a Licensed Peace Officer	20
Service Animals	21
Shipping	21
Staging/Risers	21
Tobacco/E-Cigarettes/Vapes/Cigarettes	22
Water Connections	22
II. Food & Beverage Services	22
Alcohol and Bar Service	22
Outdoor Cooking	22
Alcohol as a Gift or Decoration	23
Removing Wine from the Building	23
Donated Food and Beverage.....	23
Sampling Procedures	23
Information for Outside Caterers.....	24
Serveries for Outside Caterers	25
Catering Servery Locations	25
Catering Servery Use Requirements for Outside Caterers	25
III. Fire and Life Safety	26
Fire & Life Safety Regulations.....	26
Exhibitors and Exhibit Managers - General Requirements	26
Open Flame Devices	26
Food Preparation and/or Warming Devices	27
Temporary Electrical Installations.....	27
Extension Cords	28
Vehicles, Fuel, Tanks	28



WELCOME

Thank you for selecting the Waco Convention Center for your upcoming event. The Waco Convention Center staff strives to maintain the highest level of service, professionalism, and performance in the event industry. This guide will provide information about the facility and help to assist you throughout the planning process with event-related issues, including, but not limited to building policies and procedures, fire safety regulations, facility specifications, and inventory. It is intended to be a guide; it does not include all policies and procedures set by the Waco Convention Center.

Please stay in contact with your designated Event Coordinator. Our dedicated Staff is ready to assist you with your entire event planning needs to make your event a success from start to finish.

ADMINISTRATIVE OFFICES

The Waco Convention Center's Administrative Office is located on the lower level of the Waco Convention Center, entrance on Washington Avenue. Office hours are Monday through Friday, 8 AM to 5 PM.

The administration office is closed on Saturdays and Sundays. Site tours of the building are available during normal business hours.

Main Office Address: 100 Washington Avenue, Waco, Texas 76701

Front Desk: 254-750-5810 | Email: info@wacocc.com

Waco Convention Center Website: wacocc.com

This Guide is intended to be a guide; it does not include all policies and procedures set by the Waco Convention Center.

DURING EVENT ON-CALL NUMBERS

During Event / On Call Number (text or call): 254-640-2565

Food & Beverage On Call Number (text or call): 254-640-3108

Operations Manager (text or call): 254-405-5326

For after-hours assistance during events, clients may call the Waco Convention Center on-call number or the Operations Manager.

GENERAL POLICIES AND INFORMATION

ADA Accessibility

The Waco Convention Center (WCC) provides access for our guests needing special accommodations in the following ways:

- Wheelchair ramps and sidewalk curbs are cut to provide access for wheelchairs to both the Lower and Upper Levels.
- Event Office has accessible service window.
- Thresholds are level with door entrances.
- All restrooms are accessible to standard wheelchairs.
- A passenger elevator is located in the center of the facility, adjacent to the escalator and staircase.
- The elevator is equipped with Braille indicators, audible tones, and raised letters to provide assistance for visually impaired guests.
- Location signs are interpreted for the visually impaired.
- A wheelchair lift is available for the Chisholm Hall stage.
- Complimentary wheelchairs are available on a first-come, first-served basis for use during WCC events.

ALCOHOL & BAR SERVICE

Please see the section on Catering, Food & Beverages for guidance on alcohol.

ATM

There is an ATM, located in the upper lobby for client convenience. Due to the contract with the ATM provider, outside ATMs are prohibited. The ATM cannot be blocked by curtains or decorations; there must be clear access for Clients to reach it. Please check with your Event Coordinator.

AUTHORIZED EVENT REPRESENTATIVES

A WCC Staff Member will provide an authorized signature form for all meeting/event planners to fill out with their final 7 working day Confirmation Sheet. This form will provide the names of all individuals who are allowed to make monetary decisions and additions during the event, including additional equipment or printed copies to be made inside the WCC Administrative Office.

BLOCKING A CITY STREET FOR AN EVENT

To request that a city street be blocked for a street party, banquet or other function, please contact the City of Waco's Parks and Recreation department at 254-750-8080 and request a special event permit form. It is the client's responsibility to fill out the form and submit it with the proper fee. An application must be filed no later than forty-five (45) days before the event and no earlier than three hundred sixty-five (365) days before the event.

CHARITABLE DONATIONS

Some groups collect canned foods, coats, etc. to be donated to charities after the event. The event planner should make plans to have these items picked up prior to the close of the event, to ensure they are received by the correct agency. The WCC cannot store charitable donations and is not responsible for items after the close of an event. Please visit with your WCC Salesperson or Event Coordinator for further information.

CLEAN UP AND TRASH REMOVAL

The WCC Operations staff takes great pride in the care of the facility. Every aspect of the facility is painstakingly maintained to provide you with a clean, attractive environment to host your event and to welcome your members, exhibitors, registrants, patrons and guests.

Clean up and trash removal service is provided during event hours and at the conclusion of events in corridors, public spaces, exhibit hall aisles (excluding exhibit booths) and areas used for meetings. Janitorial services are provided in the restrooms throughout event hours and upon request. Areas inside exhibitor booths, as well as carpeted aisles, are to be maintained by the client and/or the designated general services contractor. The client is responsible for removal of the following items in exhibit areas: bulk trash, crates, pallets, packing materials, lumber and liquids prior to show opening and following move-out.

The client and/or their designated general services contractor are responsible for removing all decorations, signs, chalk, tape and tape residue remaining on floors and walls at the conclusion of the event. Please note tape is only allowed on tiled areas, not painted surfaces. The client is responsible for breaking down and flattening all boxes. The WCC will remove and recycle these boxes as part of our commitment to sustainability practices. Any bio-hazardous waste should be disposed of properly. (Please see the Decorations section of this document.)

If the client leaves decorations or excessive trash after an event, the WCC will bill the client for bulk trash removal and/or excessive cleaning services required, including removal of tape or tape residue, cleaning associated with cooking grease or candle wax, and removal of any decorations remaining at the end of the lease period. WCC management will determine the excessive cleaning fee.

Please note that any signs, materials or decorations left after an event, including those outside the building, will not be stored and may be disposed of. Roll-off dumpsters may be required at the discretion of WCC management for certain events that generate an excessive amount of trash. When required, the client will notify their Event Coordinator to order additional dumpsters. This expense will be added to the final bill.

CONCERTS OR LIVE BANDS

All concerts at WCC must provide attendee seating for their event. Standing-room-only, or fiesta-style concerts are not permitted. Type and quantity of seating is determined by whether alcohol is being served. If alcohol is not served chairs must be provided for at least half the expected attendance. If alcohol is served, tables and chairs must be provided for every person in attendance. Security is required for concerts or live bands when alcohol is served or large crowds are expected.

CONTACT INFORMATION

All staff may be reached by calling 254-750-5810 during normal business hours (8 am to 5 pm, Monday through Friday). For after-hours assistance during events, clients may call the Operations Supervisor on-call number at 254-640-2565 or the Operations Manager at 254-405-5326.

Please see the staff page on the WCC website at <https://wacocc.com/team/>.

CONTRACTED HOURS OF MEETING SPACE

Meeting space at the WCC is contracted daily from 7 AM – Midnight. An event must end between 11:00 – 11:30 PM for tear down to be completed by Midnight. If a meeting planner needs into the room before 7 AM, an early entrance fee is assessed. If a planner needs the room until 1:00 AM, an after-midnight charge is assessed. The building closes at 1:00 AM and is not available for rental past 1:00 AM. If a decorator needs more time for teardown of the event, a teardown day must be contracted for the event and is based on availability of the meeting space.

DAMAGES TO EQUIPMENT

Any damage incurred to the WCC or equipment must be reported to WCC staff immediately. Client may be held responsible for any lost, missing, or damaged equipment, or damage to the building itself. An incident report will be completed, and photographs taken, per Waco Convention Center policies. WCC management may require a walk-through to inspect damage or excessive cleanup after an event. Any excessive cleanup will result in an excessive cleanup fee being charged to the client. Clients may also request a walk-through inspection to determine pre-existing conditions, and conditions after the conclusion of the event.

DECORATIONS

Any items clients bring in must be removed. Please refer to the "Fire and Life Safety" section for detailed information on fire codes that pertain to events and decorations. All decorations, signage and banner installation methods and materials used must be approved by Legends Global Staff prior to being installed. All decorations in common areas must be pre-approved seven (7) business days in advance and must not interfere with other events or with access to the building. This includes access to restrooms, other meeting rooms, emergency exits, concession area, stairway, escalator, etc.

All decoration materials, signage and banners must be completely removed by the client at the conclusion of the event. The WCC will dispose of any decorations or other materials left at the conclusion of the event. This may incur an excessive cleanup fee. The WCC staff offers a banner hanging service for the client's convenience; please check with your Event Coordinator for the current fee and rate schedule.

HANGING AND ATTACHING DECORATIONS

- All decorations must be treated and fire retardant.
- Decorations, signs, and banners may never be nailed or stapled to ceilings, walls, windows, or any WCC equipment, including tables, chairs and staging.
- Items may not be hung or attached to light fixtures, ceiling grid, emergency signage, air conditioners, return air grills, ducts, or fire sprinkler system pipes.
- Decorations of any kind may not be hung from ceiling nor affixed to any ceiling structures in Brazos Ballroom.
- Verum A/V is the preferred in-house A/V Provider for the WCC and has exclusive rigging rights inside the Facility. Rigging, including lighting, speakers or audio-visual equipment, may only be attached to structural members in the two exhibit halls (Chisholm Hall and McLennan Hall). Rigging cannot be attached to any WCC mechanical system or equipment such as air ducts, electrical conduits, plumbing, acoustical baffles, or sprinkler pipes. Please note that if additional time is required for rigging or other decorating/setup, client will need to arrange for and pay for the extra time.
- The use of any form of Velcro, foam-backed tape, stick-on decals, badges or similar items on any surface, including painted and portable walls, must be approved in advance by WCC staff.
- Decorations and signs may be taped to tiled areas only, and all residues must be completely removed.

CHISHOLM

- Beams in Chisholm Hall are spaced 10 ft. apart.
- There are 15 beams in total.
- Beam clamps MUST be used.
- Max load per beam clamp is 500 lbs.
- Ceiling height is 32'
- Rental of a lift is required from an outside vendor and must reach 32'.

MCLENNAN HALL

- Beams in McLennan are spaced 25', 40', and 65' from the corridor wall.
- There are three beams in total.
- Beam clamps MUST be used.
- Max load per beam clamp is 500 lbs.
- Ceiling height is 20'
- Rental of a lift is required from an outside vendor and must reach 20'.

BRAZOS BALLROOM

No decorations of any kind may be hung from ceiling and may not be affixed to any ceiling structures.

MARKING FLOORS AND CARPET FOR SHOWS

Gaffer's tape, painter's masking tape and chalk are approved for marking lines in the exhibit halls (Chisholm Hall and McLennan Hall) but must be removed at the conclusion of the event.

Shoe polish and/or sharpies are strictly prohibited for marking floors.

Utility grade gaffer's tape is approved to place markers or lines on the Brazos Ballroom floor, as well as carpeted areas of the facility; but it must be removed at conclusion of event.

BALLOONS & CONFETTI

Helium-filled balloons are allowed in the facility. However, if balloons float to the ceiling, the client will be charged an excessive cleanup fee. Mylar balloons are prohibited due to fire code. CO2 and helium tanks cannot be freestanding; they must be secured per City of Waco Fire Department code. Balloon arches are allowed to contain mylar balloons as long as they are secured to the arch.

Confetti Guns and Streamers are strictly prohibited at the Waco Convention Center.

SMOKE AND FOG MACHINES

Smoke, fog, or vapor machines are not allowed due to the sensitivity of the fire protection system. Anything that produces steam, smoke, fog, or vapor, is prohibited, unless approved in advance by Legends Global.

DJ'S & BANDS

Smoke, fog, water vapor to create "walking on clouds" effect, and/or pyrotechnics (either hot or cold) are not permitted in the WCC by DJs, band, or decorators.

If an event has a DJ or band that needs more than two power outlets for equipment, a band box will be required for the event to avoid tripping the circuit breaker.

Clients must check to see if staging is needed for a band or DJ before the seven (7) business day deadline. If a client does not use a stage for the band, carpet squares must be placed under the drums to avoid damaging the floors. Stages are not required for a band or DJ. Bands or DJs must keep their volume at a reasonable level.

Bands/DJs may not rehearse the day prior to an event unless the space has been rented for a setup day by the Client.

Band/DJ equipment must be torn down the night of the event unless the room has been rented for a tear down day the following day.

DEFIBRILLATORS & STOP THE BLEED BOXES

Automatic Electronic Defibrillators (AEDs) are available in the upper and lower lobbies. Stop the Bleed boxes are also available. Ask your Event Coordinator for locations.

DELIVERY AND PICKUP OF ITEMS—EXHIBITORS AND MEETING PLANNERS

All deliveries and pickups of exhibitor materials should be arranged through the show's General Services Contractor. Meeting Planners may ship registration material two (2) business days before the show date. Exhibitors will need to coordinate directly with their Event Coordinator in order to ship anything directly to the convention center. If not previously approved or arranged, the shipment will be turned away and sent back.

DEPOSITS

Deposits for small meetings, seminars, local events, social events, concerts, consumer shows, and all events with fewer than 100 Hotel Room nights will be the entire room rental for the event, and is due upon execution of the contract. The remaining balance is due 7 business days prior to the event. If the event takes place during the weekend, the remaining balance is due the Friday before the event.

Small conventions or meetings with 100-499 total hotel room nights will be billed a deposit of 50% of the full room rental. The remaining balance, including any charges incurred during the event, will be billed upon completion of the event – net 14 Business Days.

Citywide Conventions with 300 peak hotel room nights or 500+ cumulative hotel room nights will have a deposit of \$1,000. The remaining balance, including any charges incurred during the event, will be billed by the last day of the month.

ELECTRICAL SERVICES

Waco Convention Center is equipped with a limited number of standard 110 outlets in all rooms. Not all meeting rooms in the WCC have the same capacity to accommodate all electrical needs of the group. Check with the sales and service team.

Power for exhibitor booths is supplied through electrical boxes connected through floor jacks, or from wall plugs, depending on booth location. Please coordinate the placement of booths requiring power with the facility, to minimize the number of cords running under carpet.

Please note that there is a charge for all power outlets, including the ones on the walls when used for exhibit booths. Power must be ordered in advance using the Electrical/Internet Service form from the General Services Contractor for the show and are subject to deadlines. Exhibitors may not share electrical outlets with other Exhibitors.

Each outlet contains two sockets. Exhibitors or Decorators must not “daisy chain” power strips or extension cords when needing additional outlets, per the Fire Marshal. Instead, please order additional outlets to be installed for the booth. Based on how many are needed in the vicinity, there are limits on the number of outlets that may be installed per booth. Please refer to the “Fire and Life Safety” section of this guide for detailed information on fire codes that pertain to electrical service.

For higher power requirements, such as what is needed to accommodate musical groups, please check with Building Operations Staff at the time of booking to ensure WCC can meet the electrical requirements of the event. Legends Global must approve all electrical equipment prior to the event. Charges may be assessed to the responsible client for additional labor and materials associated with special electrical needs. Decorator must supply WCC staff with the official vendor layout by 7 working days before the event. Please refer to the “Fire and Life Safety” section of this guide for more information.

ELEVATOR/ESCALATOR

A passenger elevator is located in the center of the facility, adjacent to the escalator and staircase. The dimensions of the passenger elevator are as follows:

- Door Clearance: 7'
- Clearance Width: 43"
- Clearance Depth: 7' 6"
- Weight Load: 3,500 lbs.

Both the escalator and staircase are located in the central lobby area. Escalators and lobby elevator are for passengers, not for vendor/service personnel use. All equipment shall be transported utilizing the freight elevators only. Service elevators and service corridors are only available for use by WCC staff and select service providers, such as caterers, upon prior arrangement.

No equipment may be transported on escalators. This includes easels, chairs, tables, wheelchairs, baby carriages and other similar devices.

EMERGENCIES

In the event of an emergency, please notify any WCC staff immediately, or call 9-1-1. All incidents must be reported on an Incident Report form prior to the close of the event. This form may be obtained from Legends Global. Automatic External Defibrillator (AED) devices are available in the Upper Lobby, Lower Lobby, and Bosque Theater. Stop the Bleed boxes are available as well.

EVACUATION PLANS

WCC staff members are trained in how to handle evacuation of the facility. In the event that emergency evacuation needs to be implemented, facility users must be aware of the following:

- The decision for emergency evacuation of patrons is to be made by Legends Global.
- WCC Management will make the emergency telephone call to the fire and police department.
- WCC staff will issue evacuation instructions for all patrons.
- The Heritage Square parking lot is the designated meeting space during evacuations.

EQUIPMENT AND FLOOR PLAN APPROVAL

A signed WCC Confirmation Sheet, including all final equipment numbers, audio/visual needs and the final approved floor plan, is required at least seven (7) business days prior to the start of the contract. All floor plans must be approved by Legends Global. The WCC does not accept floor plan drawings from decorators until they are approved by Legends Global. Decorators must supply WCC staff with the official vendor layout by seven (7) business days prior to the start of the event.

Floor plans will be reviewed by WCC Operations staff to ensure they meet WCC facility regulations, safety and fire codes. Management reserves the right to forward layouts to the City of Waco Fire Marshal for final approval. Floor plans should not be published or disseminated to event attendees or exhibitors before receiving Legends Global final approval.

Decorator Floor Plans must be approved by Legends Global, and should clearly show the following:

- Client Name and Date of event
- Name of the room(s)
- Name of General Service Contractor, if applicable
- Labeled locations of all emergency exits
- Decorating and pipe & draping plans for common areas

Floor plan diagrams are available upon request from your Event Coordinator.

EXHIBITOR LOAD-IN AND LOAD-OUT

Load-in/out for exhibitors must be done through the location designated for that room or hall. This is because the WCC has many meeting and exhibit halls which may be in use by multiple clients at a given time. The General Service Contractor (GSC) for that show should specify the correct loading area for each show. If there is any question as to which access point should be used, please check with the show manager or WCC prior to arrival. Heavy carts and/or equipment should not be taken across the tile in the Lower Lobby.

Chisholm Hall: A loading dock and a loading ramp are located at the end of Chisholm Hall, on 3rd Street, between Franklin Avenue and Washington Avenue.

McLennan Hall: A service corridor, that is accessible from the 3rd Street side, is available for load-in and load-out. Access to this corridor is dependent on scheduled events in Chisholm and Bosque Theater. The doors and ramp can accommodate pallets that are 48" wide or less. Vehicles with a lift gate need to be used.

Brazos Ballroom: A loading dock is located near the room on University-Parks Drive, between the Convention Center and the Hilton Hotel. Street closures from outdoor events may affect access and use of this dock. Please ask your Event Coordinator for more information.

All Lower-Level Rooms: Please use entry doors on University Parks Drive. With prior arrangement, the Service Delivery entrance facing Washington Avenue may be used.

- Vehicles are prohibited from driving on pedestrian areas around the facility.
- Vehicles should promptly be moved away from loading area to make room for others.
- Please be aware of all signed and marked Fire Lanes. Parking in a Fire Lane, even for loading or unloading, is illegal and may result in a citation or towing.
- Access to loading docks is based on availability.

FIREARMS

With proper permits, both open carry and concealed carry firearms are allowed in the Waco Convention Center under State law, with the following exceptions: 1) in the meeting room where Waco City Council is meeting; 2) in the meeting room while voting is

taking place; and 3) other times as required or permitted by law. The required signage will be posted outside the meeting rooms where firearms are not allowed. Gun shows present a special circumstance with a special set of rules; consult with your salesperson for information.

FIREARMS AS SILENT AUCTION ITEMS

For guns that are brought as part of a silent auction offering, the following precautions are required:

- Gun lock installed
- No ammunition allowed
- When the gun is brought in, please check with Security so they know where the gun is and to ensure no one handles the firearm.
- Security must escort the auction winner out of the building at the end of the evening
- Client must arrange for and pay for security.

Please be sure to let your sales representative know so the information can be relayed.

FLOOR LOAD LIMITS

The WCC has defined specific maximum load capacities for Chisholm Hall, upper lobby, and McLennan Hall. The client, General Services Contractor or exhibitor intending to exhibit any type of heavy equipment is required to comply with these maximum load capacities for the safety of patrons and to prevent any damage to the WCC. Please see your WCC Event Coordinator for more information.

All heavy equipment must provide a completed Weight Dimension Form/equipment specification sheet at least fourteen (14) business days prior to move-in. A Certified Weight Ticket indicating the total weight of the vehicle or equipment may be required as well. Weight Dimension Forms must be approved by Legends Global before equipment will be allowed to enter the facility. Legends Global reserves the right to request a Certified Weight Ticket for any equipment that has not been pre-approved or that appears to exceed the weight limitations.

The [Weight Dimensions form is available online](#). A new Weight Dimensions Form is required before every event, even if the equipment has been allowed into the building previously. Please contact the Director of Operations for more information – 254-750-5814

FOOD SERVICE BY EXHIBITORS

Exhibitors may be allowed with prior approval to serve small free samples of food or non-alcoholic beverages (4 oz. or less). Please contact the Director of Food and Beverage for more information at 254-745-6004 or at JBatey@ASMwaco.com for more information. See “Sampling Procedures” on page 24.

A hand washing station with hot and cold water must be available in the booth itself; WCC restrooms are not a substitute. No food prepared in a home kitchen is allowed unless the kitchen is approved by the Health Department. Exceptions are caterers in McLennan County who currently have a Food Permit/Health Department Certificate. WCC must have a copy of current caterer's permit prior to the event.

Food service must also follow all catering regulations and will be subject to the 18% catering fee. When cooking and/or serving hot foods, the booth location must be approved by WCC staff in advance due to fire sprinkler sensitivity.

Prepackaged items are acceptable for sale in booths. Prepared food and beverages can only be sold in the facility if all Health Department regulations are followed. Food & beverages that compete with WCC's food & beverage services may be disallowed. Per TABC regulation, all alcoholic beverages must be purchased through WCC Food & Beverage department, even for sampling purposes.

Ice chests containing food for personal consumption cannot be brought into the WCC. For any questions, please contact the WCC Salesperson. **OUTSIDE FOOD OR BEVERAGES ARE PROHIBITED INSIDE THE WACO CONVENTION CENTER.**

Health Department inspectors and Fire Marshals will generally walk the exhibit floor prior to show opening and during the show itself to ensure compliance with codes.

GENERAL LIABILITY INSURANCE

Your contract requires you to carry General Liability Insurance for your event. Please refer to your contract for specific insurance requirements including limits and additional insured requirements.

HOT WORK AND LIMITATIONS ON WELDING, CUTTING, AND BRAZING

Hot work must not occur inside the Waco Convention Center without prior notice to and approval of the WCC. "Hot work" includes but is not limited to burning, welding, cutting, brazing, soldering, grinding, using fire or spark-producing tools, or other work that produces a source of ignition. When required by City of Waco codes, a permit must be acquired by the user prior to the beginning of any "hot work". In addition, "hot work" requires: 1) Fire extinguishers be present and Provided by user within ten (10) feet of the work; 2) shields and /or curtains around the "hot work" area must be present to prevent welding exposures to any person in the WCC.

INTERNET ACCESS AND DEDICATED NETWORK

Free limited wireless internet is available throughout the building for Clients, including Upper and Lower Lobbies, as well as all meeting rooms. Your Event Coordinator will provide the network and password upon setup of the event. Hardwired internet connections are available in nearly every room for a per day fee. This service, along with any Electricity for Vendors, must be ordered in advance using the [Electrical/ Internet Service Form](#), no later than two (2) days prior to the event setup to receive the discounted rate. Each show has a customized form with the specific deadlines specified. The Electrical/Internet Service form is available in the Forms section of website. The wireless internet connection runs at 10 Gig and is provided by Astound Broadband. Please note that the WCC cannot guarantee 100% uptime on internet connections.

KEY ACCESS CARDS

Meeting room key access cards are available upon request and availability. The WCC maintains all requests for meeting room key cards and scheduled locking and unlocking of leased spaces. Please contact an Operations Team Member at the on-call number during an event, at 254-640-2565 for any locking or unlocking needs. The main office can be contacted at 254-750-5810 to have a room locked or unlocked during normal business hours.

Key cards must be returned at close of event to avoid a lost key fee being assessed on the final bill. Please return card key to the main office at the end of the event or call the WCC Operations on-call number at 254-640- 2565 to return the key to the on-duty Operations Supervisor. Clients who receive the card key assume the responsibility for locking and unlocking their leased space. The WCC respects Clients' security and privacy but will enter the leased space in order to pick up trash, straighten the area, and turn on/off lights. WCC staff will coordinate daily servicing of the locked spaces with event planner/organizer and management.

LOBBIES & BACK OF HOUSE CORRIDORS

The Upper and Lower Lobbies and public corridors may be decorated and utilized for events when specifically rented by the client. Permanent fixtures and equipment in public spaces, such as information kiosks, plants, and water fountains may not be blocked or moved. Only WCC staff is authorized to move permanent fixtures and equipment. The plants inside the WCC cannot be used as event decoration. They must remain in public Lobby Areas. Damage to plants will be charged to the Client.

WCC corridors are provided for outside caterers and in-house staff. Clients are not authorized to go into the back-of-house area, such as corridors. Please see your Salesperson or Event Coordinator for questions.

LOST AND FOUND

Unclaimed articles are turned into the WCC Front Office after events. Unclaimed articles are stored at the WCC for a thirty (30) day period. Those left beyond that timeframe will be disposed of as directed by Legends Global and are generally donated to local charitable organizations. Please call 254-750-5810 to describe the lost item.

MEDICAL EMERGENCY

A First Aid area can be staffed with medical professionals at the client's expense. If there is not a First Aid area for a meeting, and someone falls ill and seems to need medical attention, staff may ask if the person would like an ambulance called. If the person is not able to give consent due to their condition, an ambulance will be called. Please note that the person transported is the responsible party for any expenses incurred for ambulance transportation. An Incident Report must be filled out for all such incidents. Please obtain this form from Legends Global.

MOTORIZED EQUIPMENT IN THE BUILDING

Forklifts, golf carts, and some motorized equipment, such as lathes, are allowed in the WCC; however, qualified, licensed personnel must operate and tend the equipment. All floor surfaces, carpet or non-carpeted, must be protected from the equipment. Forklift operators must be licensed and certified. These should not be operated during exhibit hours due to fumes. The operator must not leave the operating equipment unattended while inside the WCC. Any damage to the WCC caused by the operation of the equipment must be reported to the WCC Operations Supervisor on duty immediately. Only two (2) motorized machines may be running in the building at one time, due to air quality issues.

MOTORIZED VEHICLES IN THE BUILDING

Car and equipment shows are only allowed in the building when vehicles have passed the weight assessment check. Car shows may only take place in Chisholm Hall or McLennan Hall. No vehicles are permitted in the upper lobby area of the building. A small number of promotional vehicles (such as sponsor cars) are allowed in front of the WCC with prior approval of WCC management by 14 days before the event.

Vehicles may be driven into Chisholm Hall for unloading only if allowed by Legends Global. Only two (2) motorized vehicles may be running in the building at one time, due to air quality issues.

ORDERING ADDITIONAL EQUIPMENT DURING EVENT

It is preferred to have layouts correct before the event start time. Meeting planners are allowed to order a limited amount of additional equipment during their event, if needed. Operations Staff will bring an Equipment Order Form to any person listed on the Master Authorization Form in order to make revisions or additions. Operations staff will not be able to provide the additional equipment without authorization from a meeting planner or signature on the additional Equipment Order Form.

If a room is reset while onsite, reset fees are applicable.

PARKING

The WCC currently has free parking around the entire Convention Center. There are over 900 parking spots located in nearby parking lots and on the street. Please check with your Event Coordinator on other events scheduled at the same time as yours.

PRIORITIZED BOOKING POLICY

The following chart shows the booking policy for when an event can contract based on the event type and number of hotel rooms the event is bringing to Waco:

Booking Policy			
Priority	Event Type	Min. Peak rooms, Min. Total rooms	Typical Booking window
1	Citywide Conventions	300 peak; 500 total	18+ months / No limits
2	Meetings with 100+ room nights	100 peak; 100-499 total	Up to 18 months
3	Small Meetings/Events with room nights	10 peak; 10-99 total	Up to 12 months
4	Local events, or events up to 9 room nights	0 peak; 0-9 total	Up to 6 months

PROMOTING EVENTS

All posters, flyers, and other advertisements promoting events taking place in the WCC must be pre-approved by Legends Global. Any mention of alcohol must meet TABC rules and regulations.

Destination Waco offers free promotional assistance for events open to the general public by posting events open to the general public on the Waco Convention & Visitors Bureau website at www.destinationwaco.org.

Contracts and deposits must be received before any promotions take place. Upon request, event information may be posted by marketing staff on the WCC Facebook page. Video monitors are also located outside each meeting room.

RECYCLING AND SUSTAINABILITY PRACTICES

The WCC is committed to supporting and encouraging sustainable or "green" practices in our operations and in the planning, coordination, and servicing of events in our facility.

Energy costs are a tremendous expense on the day-to-day operations of the WCC. Event planners can help reduce these costs in the following ways:

- Keep overhead doors closed as much as possible to reduce heat/air conditioning loss.
- Please do not allow exhibitors to prop open outside doors.

- Turn off lights in unused meeting rooms.
- Provide detailed event schedule so that room temperatures can be set on a timer system based on usage.

The WCC's sustainability practices include:

- Recycling collection bins in all meeting and lobby pre-function areas. Items for collection are marked on the bins.
- Cardboard collection and recycling is handled by WCC Staff.
- China, glassware, and flatware is available for catered events.

SECURITY

The WCC will arrange for on-site Event Security when required or requested for the event. The expense will be added to the Final Bill. Any event classified as a concert, a dance with over 100 attendees, or any event where alcohol is being served, is required to arrange for security. Security may also be required at the discretion of the WCC General Manager. The number of officers required for events will be 1 per 100 attendees and based on WCC's discretion. Events cannot be opened to the public until security requirements have been met. Please note that the client is responsible for the behavior and safety of the guests and children attending their event. Children should be always attended.

REQUIREMENTS FOR SECURITY WITH A LICENSED PEACE OFFICER

The average is one hundred (100) people per one (1) security officer but will be determined by Waco Convention Center staff along with appropriate law enforcement.

Officers must be present and in place thirty (30) minutes before a bar opens and remain in place thirty (30) minutes after the event concludes.

All contracted officers are required to be Licensed Peace Officers in the State of Texas and commissioned by city, state, or county; and must provide the proper documentation to the WCC management in advance of the event.

Officers are paid by the WCC and the total Security cost is added to the final bill for the event.

Officers are expected to facilitate crowd control, monitor entrances and exits to the WCC to ensure that alcohol and weapons are not brought into the WCC; ensure that no smoking takes place in the building; and prevent or stop altercations from occurring within the facility or parking lot.

Officers are expected to inform the event manager when witnessing any potentially unsafe actions such as unattended children or unauthorized people attempting to enter events, etc. and to act immediately where appropriate. Security Officers shall notify the WCC on-duty Operations Supervisor verbally and in writing of any incidents that occur inside or outside the building, such as altercations, theft, property damage, or injury to attendees. A WCC Incident Form with the Operations Supervisor must be filled out prior to leaving the shift.

The client has the option to contract additional twenty-four (24) hour security for special events or tradeshow if desired. Approval by Legends Global will be required for overnight security inside the WCC. All cartons, packages or containers brought into or being taken out of the WCC by event personnel, vendors and attendees are subject to inspection by Security Officers and WCC Management.

SERVICE ANIMALS

The WCC welcomes service animals. The ADA defines a service animal as any dog (ADA approved animal) that is individually trained to do work or perform tasks for the benefit of an individual with a disability, including a physical, sensory, psychiatric, intellectual, or other mental disability.

With the exception of service animals, nonparticipating animals are not allowed in the facility without prior written approval. Approval is based on animals that are part of a show, exhibit or activity requiring the use of animals. Animals falling under this category must be registered and follow the show guidelines and abide by show policies. If attendees bring animals into the WCC for any of these reasons, the meeting planner is responsible for the clean-up, proper waste removal, and any damages the animals may cause.

SHIPPING

The WCC does not have storage space to store freight. The client, or designated General Service Contractor (GSC), is responsible for all freight storage. Exhibitors must arrange for both the storage and the removal of all pallets, crates, boxes, etc. with either the client or the general service contractor. Freight is not accepted at the WCC prior to the first day of the show. The WCC does not unload freight. Freight should be sent to the show's General Service Contractor (show manager/decorator) or to the client's hotel. A fee will be assessed for any freight inadvertently sent to the WCC.

Deliveries of other items including UPS and FedEx shipments, and delivery of show manager's or event planner's materials. No freight deliveries will be allowed through the main entrances on the Washington Avenue side (under the porte-cochere) or on the hotel walkway side of the building. Deliveries must be arranged in advance by calling the WCC office or the Operations on-call number. All deliveries should be made to the service entrance on the Washington Avenue side of the building.

Events with trade shows must have an outside General Services Contractor for setup and receiving of vendor booth supplies. Deliveries for vendor shows must be arranged with WCC staff before delivery date to ensure supplies are delivered to correct area. It is the meeting planner's responsibility to arrange a General Services Contractor, as well as communicating the vendor show process with WCC staff.

STAGING/RISERS

The WCC has self-contained mobile folding staging units available for rental. Each section of stage is 6' by 8' and can be used to construct numerous sizes of stages, based on stage availability. For safety reasons, stacking stages on top of each other is not permitted. The stage rental fee includes the use of the steps and skirting to mask the front and sides of the staging. Chisholm Hall is equipped with a master stage that is included with the room rental. The master stage contains 39 pieces of stage and there is a charge assessed for removal of the stage. The WCC does not have choir risers or drum risers. A wheelchair lift is available in Chisholm Hall upon request for ADA accessibility to the master stage. If a wheelchair lift is required in any other meeting room, the meeting planner must arrange for a wheelchair lift to be delivered for their event.

TOBACCO/E-CIGARETTES/VAPES/CIGARETTES

Waco City Ordinance prohibits all forms of smoking and tobacco use, including e-cigarettes and vape- cigarettes, inside city property. This includes all rooms, balconies, lobbies, pre-function, and back of house areas. Smoking is prohibited in an enclosed area consisting of a roof and two walls. This applies to both patios and porches. The ordinance requires that there is a minimum of 15 feet beyond the porch of the building, not the doors, where smoking is prohibited.

WATER CONNECTIONS

Per prior approval, Water connections are available for use in two (2) wall locations in Chisholm Hall.

An initial connection fee will be charged to the client. Please coordinate the placement of booths requiring water with WCC staff. The client, General Service Contractor, or exhibitor must provide adapters and regulators. Any damages incurred from improper installation, usage, leaks, or defective equipment will be charged directly to the client.

FOOD & BEVERAGE SERVICES

The Waco Convention Center has a full service Food & Beverage Team on-site that 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. Food and Beverage Services cannot be contracted more than 6 months out from the event due to market rates and food availability. [FULL MENU](#)

ALCOHOL AND BAR SERVICE

The WCC has a Mixed Beverage license that covers the entire building including the exterior areas up to the curb. The WCC is the exclusive provider of alcoholic beverages for events.

PLEASE VIEW OUR MENU FOR MORE INFO

[CLICK HERE TO VIEW.](#)

OUTDOOR COOKING

No person shall operate a stove, oven, or barbecue pit upon any lot or premises outside of a building or enclosure when such stove, oven, or barbecue pit is located less than fifty (50) feet from any adjoining building. Open flame cooking devices and charcoal burners are prohibited on-site or within fifty (50) feet of the building.

Fires used to cook food for human consumption that are not within a stove, oven, or barbecue pit, shall be located at least 50 feet from the nearest structure and shall be constantly attended by a competent person until such fire is extinguished. A garden hose connected to a water supply or other fire extinguishing equipment shall be readily available for use.

No person shall burn any cut or uncut grass, weeds, brush, or other vegetation, or any other material upon any lot or premises within the corporate limits of the city, except after obtaining a permit from the Fire Marshal and subject to the conditions upon which said permit was issued and except for the cooking fires authorized by and in accordance with this chapter.

ALCOHOL DONATIONS OR DECORATION

Per TABC law, alcohol cannot be given as a gift to attendees or as a decoration for a table. We do not allow Alcohol donations.

REMOVING WINE FROM THE BUILDING

Per TABC policy, wine cannot be removed from the facility, whether opened or unopened, except under the following circumstances:

- The wine must be invoiced through the WCC
- The wine must be served during a meal
- The bottle must be partially consumed
- The bottle must be presented unopened in silent auction, audible auction, wine pull, door prize, etc.

Liquor and beer purchased through the WCC cannot be removed from the facility under any circumstances, whether opened or unopened. Guarantees are required for all food and beverages, and there are no refunds on unconsumed alcohol.

DONATED FOOD AND BEVERAGE

Per WCC policy, prepackaged and non-perishable food and beverage donations must be requested in writing no later than seven (7) business days prior to the event. The letter must be on the donating vendor's letterhead and indicate the products and quantities to be donated, value of the items, and the date and time the product will be delivered. An email can be accepted if it contains all the information specified above and is forwarded or originates from the donating vendor's email address.

All Waco-McLennan County Health District rules and regulations must be complied with. Please note that the WCC is not responsible for storing or serve donated foods or beverages, nor to dispose of unused food. You may purchase certain utensils from the WCC for use with donated items. Food & beverages purchased with monetary donations or donated gift cards are not considered donated food and beverages and are not allowed.

SAMPLING PROCEDURES

In recognizing the purpose and nature of some organizations associated with the food industry, the WCC will permit the sampling of food and beverage in accordance with the following guidelines. Sampling will be permitted only for the purpose of promoting the product being sampled. The sample must represent the sampled product either as a manufacturer, producer, or broker and be present the duration of the event.

Samples are allowed only in sample sizes. A guide to sample sizes is as follows:

- ½ oz. - Candies and Confections
- 1 oz. - Pastries and Cheeses
- 2 oz. - Bulk foods such as meats
- 3 oz. - Soups, stews, chowders, gumbos
- 4 oz. - Approved soft drinks & juices

There are some items to be sampled that are not listed above which can be considered individually. The intent is to fairly manage the promotion of these product samples. If food items are given out that exceed these sizes, a charge of 18% of the estimated value of the items will be added to the master bill including exhibitors and vendors at trade shows. This is to be fair to other caterers who are subject to the 18% fee.

The client is responsible for maintaining proper sanitary service conditions, hauling and disposal of bulk wet trash, the proper disposal of grease, water and other liquid refuse.

The client is responsible for adhering to all City of Waco and McLennan County Health Department requirements. It is the responsibility of the client to obtain the required permits and licenses in accordance with the city, county, and state health regulations. Please contact the City of Waco and McLennan County Health Department at 254-750-5464 with any questions or to obtain the required forms.

OUTSIDE CATERERS

No outside food or beverage is permitted at the Waco Convention Center. The client may choose an outside caterer from one of the WCC's approved caterers.

There is an 18% Fee charged to Outside Caterers.

All caterers wanting to cater inside the WCC must be listed on the Approved Caterers List. Applications for the year are due by December 31st in order to be included on the list for the next year. A signed copy of the Catering Agreement must be received and approved prior to being added to the list. The 18 % Caterer's fee provides for the following:

- Allows the caterer to provide services inside the WCC..
- Covers the use of servery kitchens in the Brazos Room, Texas Room, McLennan Hall, Chisholm Hall (dependent upon availability and approval), and prep areas in other parts of the facility. This does not include the main kitchen at the WCC.
- Covers the reasonable cost of trash removal and after-event cleaning by WCC.
- Allows the WCC to offset the cost of providing services to Clients and assists in improving the WCC food service facilities.

Please be sure to have the outside caterer include the 18% catering fee in the proposal they provide, as well as the amount of serving tables they will need.

Cooking is not allowed in the Waco Convention Center. The Waco Convention Center requires that all catered functions have at least one employee from the outside catering company present for the duration of the event. Food and beverage drop-offs are not permitted to ensure quality, safety and proper service.

Caterers may be added to the WCC approved caterers' database if the criteria is met. The caterer may contact the WCC offices at 254-750-5810 for information on becoming an Approved Caterer. Outside caterers will cover all banquet and

serving tables as needed for each event, unless meeting planner rents covered tables from the WCC. All caterers must have a signed agreement on file with the WCC indicating their understanding of WCC rules and regulations.

SERVICES FOR OUTSIDE CATERERS

Caterers will only have access to the contracted Event Space. Caterers may request access to the servery associated with the contracted Event Space and will be granted access based upon availability and approval.

CATERING SERVERY LOCATIONS

- Chisholm Hall Kitchen Servery - includes a 3-part sink, walk-in cooler, ice machine, multiple electrical outlets, and a hand-wash sink.
- McLennan Hall Servery - includes a 2-part sink, multiple electrical outlets and a hand-wash sink.
- Brazos Ballroom Servery - includes a 2-part sink, ice machine, stainless steel prep table, multiple electrical outlets and a hand-wash sink.
- Texas Room Servery - includes a 2-part sink, multiple electrical outlets and a hand-wash sink.

CATERING SERVERY USE REQUIREMENTS FOR OUTSIDE CATERERS

The caterer is responsible for leaving the space in the condition it is received. It is advisable that an outside caterer request a walkthrough with the WCC Catering Team. Expectations of the Outside Caterers are as follows:

- Clean all surfaces.
- All plates must be scraped prior to washing. Debris must be removed from sinks and sink drains. Remove any debris from floor and floor drains.
- Close cooler/freezer doors.
- Make sure to remove all food from the server space including coolers/freezers, shelves and tables. Remove ALL equipment that belongs to the outside caterer, including hotboxes, boxes, crates, loading equipment, tablecloths, tables and decorations.
- Mop floor and clean out mop bucket.
- Turn off lights and close all doors.
- All grease must be disposed of properly in a designated grease trap. If a caterer pours grease down a drain, the repair invoice will be passed through to the caterer.
- Any infractions could result in an excessive clean up fee, which will be charged to the caterer.

These procedures are meant to protect the WCC and the Caterers who utilize the space provided. Please inform the WCC Food & Beverage Manager on duty immediately if any problems exist which would prevent compliance with these procedures at **254-640-3108**.

FIRE & LIFE SAFETY REGULATIONS

The client, general service contractor, exhibitors and all event personnel must comply with all federal and municipal fire and safety codes that apply to places of public assembly. This information is courtesy of the Waco Fire Department. It has been prepared to assist you in ensuring exhibitors, meeting planners and others are aware of Fire Codes that may affect your use of the WCC.

The City of Waco Fire Marshal makes regular inspections of the WCC and events taking place. Any questions about Fire and Life Safety regulations should be directed to the Waco Fire Department, phone 254-750-1740.

EXHIBITORS AND EXHIBIT MANAGERS - GENERAL REQUIREMENTS

- Flame Retardant Treatment- All decorations including but not limited to drapes, signs, banners, acoustical materials, cotton, hay, paper, straw, moss, split bamboo, woodchips and foam core shall be rendered flame retardant.
- Exit signs shall be visible from any location in the room. If not, temporary signs shall be posted.
- Exit signs shall be clear of all obstructions at all times.
- Booth construction shall be substantial and fixed into position for the duration of the exhibit. Chairs, signs, and demonstration areas shall not be placed in the required width (minimum of 8 feet) of any exit.
- All exits within the building shall not be obstructed in any manner and shall remain free of any material where its presence would obstruct or render the exit hazardous.
- Compressed flammable gases are prohibited inside building. One-pound cylinders for jewelry manufacturing are acceptable. Exception: The limited use under special circumstances may be allowed when approved by the Fire Marshal or his/her representative. Stipulations shall be written for each exhibit and/ or show.
- Compressed gas cylinders shall be adequately secured to prevent falling or being knocked over (such as helium tanks).
- Fire extinguishers, hose cabinets, fire hose connections and other fire appliances shall be maintained clearly visible and accessible at all times.

OPEN FLAME DEVICES

Open flame devices are prohibited with the following exceptions:

A small number of candles or decorative lighting may be used when approved by the Fire Marshal or his/her authorized representatives. Candles and other decorative lighting shall comply with the following:

- Liquid or solid-fueled devices containing more than eight (8) ounces of fuel must self-extinguish and not leak fuel or wax at a rate of more than ¼ teaspoon per minute if tipped over.
- The device or holder shall be designed so that it will return to the upright position after being tilted to an angle of 45 degrees from vertical. Exception: Devices that self-extinguish if tipped over and do not spill fuel or wax at a rate of more than ¼ teaspoon per minute

Flame shall be enclosed, except as follows:

- Opening on sides shall not be more than 3/8 inch in diameter

- Opening on top shall be distance such that a single layer of tissue placed over opening will not ignite in 10 (ten) seconds.

FOOD PREPARATION AND/OR WARMING DEVICES

Devices that produce grease-laden vapors shall be ELECTRIC. Single-well warming equipment using combustible oils or solids may be used for warming trays, e.g. “sterno”. Cooking devices shall be approved by a recognized testing laboratory such as UL.

Warming devices by vendors shall comply with the following:

- Warming devices and/or heated products by vendors shall be isolated from the public by either placing the device a minimum of four (4) feet back from the front of the booth, or providing a shield between the warming device and the public.
- Demonstration cooking or food preparation by groups shall not create an excessive amount of grease- laden vapors.
- Individual cooking and/or warming devices shall not exceed 288 square inches of surface area (12” x 24”).
- Non-combustible lids shall be available for immediate use for each warming device.
- The surface holding the warming device shall be of noncombustible material.
- A minimum of two (2) feet shall be kept between devices.
- Combustible materials shall be kept a minimum of two (2) feet away from any warming device.
- A class “K” or 2-A:10B:C fire extinguisher shall be provided within any booth that utilizes warming devices.
- All heat producing food preparation equipment or warming devices shall be constantly attended.

TEMPORARY ELECTRICAL INSTALLATIONS

All appliances, cords and other devices must be manufactured as a unit at the factory and be UL listed.

An appliance or fixture is a device or machine that is operated by electricity to perform a task or function. A table lamp is one type of appliance.

In the event that extension cords are used, they must be an approved electrical cord and be at least 14-gauge 3- wire grounded type cord. Two wire ungrounded cords (zip cords or rip cords) are NOT ALLOWED.

The use of multi plug adapters are prohibited, except for power taps or power strips that are UL listed and are approved multiple outlet devices that are polarized and grounded with a built in breaker or fuse.

Power strips shall be directly connected to an approved receptacle and shall not be extended through walls, ceilings, floors, under doors or floor coverings, or be subject to environmental or physical damage. Power taps or power strips are only to be used with electronic devices.

All spliced wires, electrical devices, appliances and other equipment which are modified or damaged and constitute an electrical shock or fire hazard shall not be used.

EXTENSION CORDS

Extension cords are permitted only with portable appliances or fixtures while in immediate use, in accordance with the following:

- Each extension cord shall be plugged directly into an approved receptacle and shall, except for multi-plug extension cords, serve only one device.
- The current capacity of the cord shall not be less than the rated capacity of the appliance or fixture and shall be plugged directly into an approved receptacle.
- Neither extension cords nor strips shall be “Daisy Chained” together or plugged into each other.
- The extension cord is maintained in good condition without splices, deterioration or damage.
- The extension cord shall be the grounded type (3- wire cord).
- Electric cords shall not be affixed to structures; extended through walls, ceilings, under doors, or run under carpet or rugs. Exception: feed cords provided by the Convention Center with no fittings under carpet or rugs.
- Cords shall not be subject to environmental or physical damage.
- Cords across aisles shall be protected by a threshold or run above floor at a minimum height of 6’8” and supported with approved electrical strain relief devices.

VEHICLES, FUEL, TANKS

Legends Global must be notified in advance if motorized vehicles are to be displayed during an exhibit. Display vehicles shall conform to the following requirements:

- All fuel tanks shall not exceed $\frac{1}{4}$ of the tank capacity or five (5) gallons, whichever is less.
- All fuel tank openings shall be satisfactorily sealed to prevent escape of vapors.
- No vehicle shall be started or operated within building during exhibit hours.
- All battery cables shall be disconnected from the battery terminals and remain disconnected while the vehicle is inside the building. Loose cable ends shall be taped to cover all exposed metal.
- Fueling or defueling is prohibited inside the building.
- Fuel for the vehicles or equipment shall be stored in approved containers in an approved location outside the building.
- Vehicles leaking fuel or other liquids shall be immediately removed from the building.
- LPG/CNG tanks must meet one of three requirements: 1) purge tank 2) remove tank 3) disconnect and cap tank.

The number of vehicles being operated inside the building during set-up and tear down shall be limited to two

(2) vehicles so as to limit the toxic gas inside the building.

The location of vehicles or equipment shall not obstruct or block means of egress, exit doors, or fire extinguishing equipment.

Waco Convention Center

Address:

100 Washington Ave

Waco, TX 76701

Phone:

254.750.5810

Email:

info@wacocc.com

Website:

WacoCC.com

UPDATED: 09/08/2026