



# MENU

## Exhibitor Catering





*A warm Houston*

WELCOME

**WELCOME** to the George R. Brown Convention Center in Houston, Texas. Our team of talented professionals looks to create a unique and authentic food experience for you and your guests.

Our menu provides a starting point in planning your event. We understand that all of our guests are unique and we will work with your group to create a

customized food experience that shows your guests what Houston's vibrant food scene is all about without leaving the convention center.

We truly look forward to serving you and your guests.

## SIGNATURE “HOUSTON” BREAKFAST EXPERIENCE

Our signature spread of breakfast tacos to baked goods. We serve up all the breakfast basics that we’re proud to share with our guests.

*Enhance your breakfast experience with an array of toasty breakfast sandwiches and premium pastries.*

### HOT BREAKFAST ITEMS

*served for a minimum of 25 guests*

Buttermilk Biscuit Sandwich (Choice of Sausage or bacon, with egg & cheese)  
**8.00 each**

Breakfast Taco with Salsa (Choice of sausage, bacon or potato, with egg & cheese)  
**8.00 each**

### HOT BREAKFAST ITEMS

*price per dozen; minimum of 1 dozen required*

Assorted Danish **54.00 dozen**

Assorted Muffins **54.00 dozen**

Assorted Breakfast Pastries **54.00 dozen**

### DELIVERY / RENTAL FEES

Delivery / Refresh Fee  
Per Trip or Request **25.00 each**

### STAFFING

Booth attendants, wait staff and bartenders are available. **Staff is charged at a four - hour minimum of \$225.00 per four - hour shift with each additional hour of \$30 per hour.**

## ALL DAY BREAKS

Savory, sweet, and everything in between--craft the perfect snack break with a completely customized menu built around the array of items below

### A LA CARTE

*includes disposable plates, napkins and cutlery if required*

Assorted Whole Fruit **40.00/dozen**

Assorted Granola Bars **33.00/dozen**

King Size Candy Bars **48.00/dozen**

Individual Bags of Chips **43.00/dozen**

Assorted Bags of Snacks **45.00/dozen**

Artisan Bavarian Pretzels **8.00/each**

*Salted Traditional* - (Dips: Creole Mustard, White Chile con Queso, Spicy Tomato and Bacon Jam, or Sun Dried Tomato and White Truffle Aioli)

*Sweet Coated* - (Dips: Cream Cheese - Vanilla Bean, Chocolate Fudge or Salted Bourbon Caramel)

Hummus Trio **10.00/pp**

Traditional, roasted bell pepper and Kalamata olives. Served with crispy carrots, celery, crackers and bagel chips.

Garden Fresh Crudité's of Vegetables **9.00/pp**

Local Cheese Display **14.00/pp**

Chef's selections of local cheeses and local honey, fresh berries, dried fruit garnish, breads and crackers.

Sliced Fruit Platter **8.00/pp**

Assorted Cookies (Oatmeal Raisin, Chocolate Chunk, Chocolate Chip with Pretzel & Butterscotch, Tamarind Ginger Snap) **51.00/dozen**

Cupcakes (Chocolate Devil's Food Cake with Vanilla Coffee Porter Frosting, Red Velvet with Margarita Cream Cheese Frosting, Vanilla Bean with Cajeta Caramel Frosting) **54.00/dozen**

Fudge Brownies **51.00/dozen**

### BITES

*50 piece minimum; includes disposable plates, napkins and cutlery if required*

Tandori Chicken Satay with Mango Salsa **8.00 each**

Chicken Quesadilla with Avocado Crema **7.50 each**

Beef Satay with Thai Peanut Sauce **9.00 each**

Texas Brisket Slider **8.50 each**

Pulled Pork Biscuit **8.00 each**

Pork Potsticker with Soy and Sweet Chili **7.50 each**

Crab Cake with Lemon Aioli **9.50 each**

Seared Sesame Tuna Wonton with Seaweed Salad and Wasabi Cream **8.50 each**

Vegetable Spring Roll with Sweet Soy **7.50 each**

Brien En Crouete with Raspberry **7.50 each**

### BY THE POUND

*minimum of 3 pounds required - 1 pound serves approximately 12 people*

Potato Chips & Choice of Dip (Caramelized Onion Dip, Poblano Ranch Dip, Bleu Cheese Dip) **46.00 /lb**

Tortilla Chips with Salsa Verde & Roja **50.00/lb**

Trail Mix **22.00 /lb**

Mini Pretzels **18.00 /lb**

Goldfish Crackers **18.00 /lb**

Mixed Nuts **28.00 /lb**

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Per Trip or Request **25.00 each**

### STAFFING

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## LUNCH

Choose from a lineup of chef favorites to build creative lunches featuring mouthwatering gourmet sandwiches or crisp farm-fresh salads with crunchy sides and sweet treats.

### GOURMET SANDWICHES

*choose one*

*Woodlands Turkey* with a cranberry chutney and sweet onion jam.

*Grilled Chicken* with braised spinach, roasted tomato and avocado aioli on ciabatta.

*Roast Beef* with Gruyère and horseradish cream on onion roll.

*Smoked Ham* with Swiss with mustard butter on pretzel bun.

*ZLT Flatbread* with zucchini, sundried tomato pesto and pepperjack cheese.

*Fajita Wrap* with grilled pineapple and cumin marinated chicken, grilled peppers, onions, spicy aioli and Chihuahua cheese on a sundried tomato wrap.

29.00

*- pick a sandwich or a salad -*

### FARMER SALADS

*choose one*

*Caesar* Chopped romaine, shaved Parmesan, garlic croutons, marinated tomatoes, Kalamata olives, and roasted red peppers with a chipotle Caesar dressing.

*Vegetable Chop* Iceberg wedge, diced vegetable assortment that includes carrots, zucchini, squash, portobello mushrooms, peppers and red onions with a chimichurri ranch dressing.

*Bistro Style* Mixed baby field greens, quinoa, marinated tomatoes, roasted Cipollini onions, carrot curls, dried cranberries, goat cheese, and candied pecans with a Champagne citrus dressing.

*Deluxe Garden* Mixed baby field greens, marinated baby heirloom tomatoes, roasted olive medley, diced cucumbers, roasted bell peppers, grilled artichokes, shredded carrots, shaved red onions, and garlic croutons with an aged balsamic dressing.

*add a protein to any farmer salad -*  
*chimichurri garlic shrimp +7.00*  
*garlic herb grilled chicken breast +5.00*

### DISPLAY TRAY

*minimum 25, includes disposable plates, napkins and cutlery*

Deli Platter *20.00/pp*

Includes assorted deli meats and cheeses, assorted sliced breads & rolls with potato salad, lettuce, tomatoes, onions, pickles, condiments and assorted cookies.

Assorted Mini Sandwiches *6.00 each*

Includes Turkey & Provolone, Ham & Swiss, Roast Beef & Cheddar on Mini Roll, and condiments.

### ADD A DRINK

ASSORTED SOFT DRINKS (12 OZ.)

Coke, Diet Coke, Sprite, Coke Zero  
*3.50 each (on consumption)*

BOTTLED WATER (10 OZ.)

Dasani  
*3.50 each (on consumption)*

### DELIVERY / RENTAL FEES

Delivery / Refresh Fee  
 Per Trip or Request *25.00 each*

### STAFFING

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## COFFEE BAR & POPCORN

Drive attendees to your booth with the smells of fresh brewed coffee and popcorn.

### CAPP EXPRESS IN BOOTH BARISTA

Capucino Express Premium Coffee Drinks  
1385.00 / day

*250 (8oz) cup minimum per day, no carry over to following days. Includes espresso, cappuccino, lattes and Americano.*

Additional Cups 5.50 / each

Add Optional Flavors: Mocha, Hazelnut & Vanilla 150.00 / day

One-time Set Up Fee 180.00

*Attendant required: staff is charged at a four-hour minimum of \$225.00 per four-hour shift with each additional hour of \$30.00 per hour.*

*Cart or tabletop models available.  
Dimensions and electrical requirements available.*

### FRESH POPPED POPCORN

Tabletop Popcorn Machine Rental

250.00 / day

*Dimensions and electrical requirements available.*

*Attendant required: staff is charged at a four-hour minimum of \$225.00 per four-hour shift with each additional hour of \$30.00 per hour.*

Popcorn Packs ( Serves 10 )

Includes: Paper Bags, Corn Kernels, Butter & Salt

10.00 / each

### DELIVERY / RENTAL FEES

Delivery / Refresh Fee  
Per Trip or Request 25.00 each

### STAFFING

Booth attendants, wait staff and bartenders are available. *Staff is charged at a four - hour minimum of \$225.00 per four - hour shift with each additional hour of \$30 per hour.*

# NON-ALCOHOLIC REFRESHMENTS

Customize your event with the right beverage services  
based on your group from the options below.

## KEURIG COFFEE MACHINE RENTAL

(Limited Quantities Available) Includes:  
1 gallon jug of water, creamers, sugar /  
sweetner, stirrers, napkins & disposable  
cups. Client to supply: 120v15 amp - please  
contact SmartCity at 713 - 853 - 8900

*150.00 / day*

## ASSORTED COFFEE K-CUPS

*4.50 / each*

## ASSORTED TEA K-CUPS

*4.50 / each*

## 1 GAL WATER JUG & CUPS

(Keurig Machine ONLY)  
*8.00 / each*

## WATER COOLER RENTAL

Client to supply: 120v15 amp - please  
contact SmartCity at 713 - 853 - 8900  
*100.00 / day*

## 5 GAL WATER JUG & CUPS

*45.00 / each*

## FRESH BREWED COFFEE

*65.00 / gallon*

## ASSORTED HOT TEA

*65.00 / gallon*

## FRUIT INFUSED WATERS

Strawberry Jalapeño

Cucumber Lemon

Minted Watermelon

*60.00 / gallon (1 flavor per gallon)*

## SWEET ICED TEA

*59.00 / gallon*

## LEMONADE

*59.00 / gallon*

## ASSORTED SOFT DRINKS

Coke, Diet Coke, Sprite, Coke Zero

*84.00 per case, per selection (24 per case)*

## BOTTLED WATER

Dasani *84.00 per case (24 per case)*

## MINUTE MAID ASSORTED FRUIT JUICES

Apple, Orange and Cranberry

*84.00 per case, per selection (24 per case)*

## LOGO BOTTLED WATER BUY-OUT FEE

Please contact your Sales Manager for  
pricing and approval

*price varies*

## 20LB BAG OF ICE

*20.00 / each*

## DELIVERY / RENTAL FEES

Delivery / Refresh Fee  
Per Trip or Request *25.00 each*

## STAFFING

Booth attendants, wait staff and bartenders  
are available. *Staff is charged at a four -  
hour minimum of \$225.00 per four - hour  
shift with each additional hour of \$30 per  
hour.*

# ALCOHOLIC BEVERAGES

Customize your event with the right beverage services based on your group from the options below.

## BARTENDER

Alcohol MUST be served by a Levy TABC Certified Bartender

*Four-hour minimum of \$225.00 per four-hour shift with each additional hour of \$30.00 per hour.*

## BEER\*\*

Domestic ( Miller Lite, Bud Light )

*144.00 per case, per selection (24 per case)*

Import / Craft ( Stella Artois, Corona Extra, Laquintas IPA, Blue Moon, St. Arnold's Amber, Karbach Love Street, Shiner Bock )

*168.00 per case, per selection (24 per case)*

## KEGS\*\*

*Cannot be cancelled once ordered. Not charged on consumption.*

Domestic ( Miller Lite, Bud Light )

*475.00*

Import / Craft ( Stella Artois, Corona Extra, Laquintas IPA, Blue Moon, St. Arnold's Amber, Karbach Love Street, Shiner Bock )

*675.00*

## WINE BY THE BOTTLE\*\*

Foot Print Chardonnay or Cabernet Sauvignon *28.00 / bottle*

Wycliff Brut or Wycliff Brut Rose *28.00 / bottle*

## FULL SERVICE BAR & SPECIALTY COCKTAILS

*Minimum of 50 drinks; on consumption served in biodegradable / disposable cups (no glass permitted in exhibit halls).*

*Bar front not included - additional 150.00 rental fee will apply if requested.*

## DELUXE COCKTAILS\*\*

Featuring Tito's Vodka, Bombay Sapphire, Bacardi Superior, Hornitos Plata, Jim Beam, Jack Daniel's, Dewars White Lanel

*8.00 each*

## MIMOSAS\*\*

Fresh Orange Juice & House Champagne

*8.00 each*

## TEXAS TEA\*\*

Lemonade & Deep Eddie's Sweet Tea Vodka with Sugared Rim

*8.00 each*

## DELIVERY / RENTAL FEES

Delivery / Refresh Fee

Per Trip or Request *25.00 each*

## STAFFING

Booth attendants, wait staff and bartenders are available. *Staff is charged at a four - hour minimum of \$225.00 per four - hour shift with each additional hour of \$30 per hour.*

### \*\*Alcohol Policy

- All alcohol sales and consumption at the George R. Brown Convention Center are regulated by the Texas Alcoholic Beverage Commission (TABC) and Levy is responsible for the administration of their rules and regulations.

- Alcohol cannot be transferred for use the following day(s) without a starting alcohol inventory or pre-purchase of a Levy TABC Bartender.

- Alcohol is not allowed to be brought in from outside under any circumstances. This includes alcohol being used for display purposes & mini bottles for give away / promotions.

- Exhibitors and attendees are prohibited from removing alcohol from the premises at the George R. Brown Convention Center.

### Minimum Purchase Requirements

- 1 case minimum purchase for each type of beer

- 1 bottle minimum purchase for each type of wine

- 50 drink minimum purchase for each cocktail selection



# THE LEVY DIFFERENCE: THOUSAND DETAIL DINING

*We believe that every occasion should be extraordinary. It's all about the food, and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out. Together, we look forward to delivering The Levy Difference.*

## EXCLUSIVITY

Levy Restaurants is proud to be the exclusive provider of all food and beverage services at the George R. Brown Convention Center. As "a family of passionate restaurateurs," we seek to exceed your guests' expectations by delighting them with delicious food, creatively presented by friendly, helpful staff in a fun-filled atmosphere. We also strive to exceed your expectations by making the event planning process simple, easy, and worry free for you.

Because we live the restaurant business every day, we are able to advise you on the most popular menu items and the most effective methods to ensure your guests fondly remember your event long after they have departed. To follow are some general guidelines to get you started on your event planning process.

## PRICING AND GUARANTEES

Prices quoted in the menu do not include the 21% administrative fee or 8.25% sales tax, unless otherwise noted. Prices are subject to change without notice. Guaranteed prices will be confirmed (60) days prior to the event. A guaranteed number of guests/quantities of food is required (7) business days prior to the event date. (A business day is defined as Monday through Friday. Holidays and Weekends are excluded from receiving guarantees.) This guarantee must be submitted by noon. If the guarantee is not received, Levy Restaurants reserves the right to charge for the number of guests/quantities specified on the contracted event order. Guarantees increased less than (7) full business days prior to an event will be subject to a minimum 10% surcharge on the price for each additional guest or increase. Any on-site increases will be subject to a 25% surcharge. Cancellations and reductions of guarantee are subject to full charges. Attendance higher than the guarantee will be charged the actual event attendance. Should attendance exceed the number specified in the final guarantee, Levy Restaurants will neither be responsible nor liable for serving these additional numbers, but will do so on a first come, first served basis as able. Client agrees that there will be no reduction in the Event Price if fewer than the guaranteed guests attend the event.

## SERVICE STAFF

Each Levy staff member is charged at a four-hour minimum of \$225.00 per four-hour shift with each additional hour of \$30 per hour. Booth catering is a drop service.

## CATERING CONTRACTS

A signed copy of the contract outlining all catering services must be returned to your Catering Sales Manager prior to the event before services will be confirmed or performed. The signed contract, terms, addendums and specified function sheets, constitute the entire agreement between Client and Levy Restaurants. Your Catering Sales Manager will outline the payment and contract process.

## CANCELLATIONS

Any event cancelled within (7) business days prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary.

## OUTSIDE FOOD AND BEVERAGE

No food or beverages of any kind may be brought into or removed from the location by either Client or Client's guests without our prior written approval. Your Catering Manager will instruct you if additional fees may be incurred.

## BEVERAGE SERVICES

We offer a complete selection of beverages to complement your event. Please note that alcoholic beverage services are regulated by the Texas Alcohol and Beverage Commission (TABC). Levy Restaurants, as licensee, is responsible for the administration of these regulations: NO ALCOHOLIC BEVERAGES MAY BE BROUGHT ONTO THE PREMISES FROM OUTSIDE SOURCES; WE RESERVE THE RIGHT TO REFUSE ALCOHOL SERVICE TO INTOXICATED OR UNDERAGE PERSONS. NO ALCOHOLIC BEVERAGE CAN BE REMOVED FROM THE PREMISES. Levy Restaurants must supply all beer, wine and liquor and must be served by a Levy employed TABC Certified Bartender.

## PAYMENT

We will not deliver service without a receipt of 100% payment. Payment must be made and approved (7) business days prior to start of event.

George R. Brown Convention Center  
Exhibitor Catering Order Form & Service Contract



**Levy Convention Centers** is the exclusive caterer for the George R. Brown Convention Center. Absolutely no food or beverage is allowed into the GRBCC without prior written approval from an Levy Representative. **THIS INCLUDES BOTTLED WATER.**

- All prices are subject to a (++) charge, which represents a 21% Administrative Fee, Texas State Sales Tax 8.25% and Texas MB Tax (alcohol) 8.25% (as applicable).
- Food and beverages are provided on compostable disposable ware.
- Exhibitor catering is not charged on consumption. Menu items and prices are subject to change without notice.
- **FOOD PREP:** Levy can provide professional staff to assist you with food preparation. Applicable charges will apply. To arrange for assistance, please contact your sales manager listed at the bottom of the second page.
- **INSURANCE:** Any company serving samples (food or beverage) must submit an insurance certificate of liability with coverage of \$1,000,000 per occurrence naming George R. Brown Convention Center, and Levy as additional insured. Be sure to check the [complete insurance requirements](#).
- **DELIVERY FEE:** A \$25.00+ Delivery/Refresh Fee will apply for each food and beverage delivery.  
LEVY DOES NOT supply table and chair equipment, trash removal, or electricity for your booth. You MUST order through your service contractor.
- **ELECTRICAL:** Please contact Smart City at 713.853.8900
- **BOOTH CLEANING & TRASH REMOVAL:** Please contact Exhibitor Services at 713.853.8907

**FOOD AND BEVERAGE SAMPLING**

- **The food manufacturer's sampling form must be submitted no less than 21 days prior to the show to your sales manager for approval. We will coordinate details and requirements with you following approval.**
- Open flame devices such as sternos, candles, solid alcohol fueled, or other solid fueled type device, are **allowed** for the cooking and hot-holding of food. Each booth using warming/cooking equipment must have at least one 3A40BC fire extinguisher with current inspection date and tag in the booth. Booths exceeding 20' in any dimension must have a minimum of two 3A40BC fire extinguishers with current inspection date and tag in the booth.

**FOOD SAMPLING**

- Items dispensed are limited to products manufactured by the exhibiting company
- **Any product that is not manufactured by the exhibiting company must be purchased from Levy if you wish to have it available for sampling by attendees. Contact your sales manager to discuss buyout opportunities or Levy purchases.**
- Food items are limited to 'bite size' (3 oz. or less).
- Beverage items may be dispensed in containers holding not more than 4 oz.
- Food and/or beverage items used as traffic promoters (e.g., coffee, popcorn, sodas, bottled water [with or without logo], ice cream, etc.) not manufactured by the exhibiting company **MUST** be purchased from Levy.
- The City of Houston requires a temporary food permit (daily) for ALL public shows. Food permits **MUST** be displayed in booths at all times during the show.
- Keep the delivery costs to your booth low – consider ways to safely store as much product in your booth as you will use each day.
- Candy Dishes - A hard candy dish provided complimentary by an exhibitor at their booth may be exempt, as long as the candy is bite sized individually wrapped.

**ALCOHOLIC BEVERAGE SAMPLING**

- All alcoholic beverages must be purchased through Levy, even if manufactured by the exhibitor.

**Levy**  
CONVENTION CENTERS

- By completing this form you are authorizing that you have read and agree to the terms contained within this Exhibitor Catering Order Form & Service Contract. All policies, procedures and cancellations will be upheld by Levy.

