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Convention Center Debuts High-Tech Kitchen

The newly unveiled, 9,720-square-foot culinary space blends Texas hospitality with cutting-edge tech, redefining how the city feeds its biggest events.

BY FWTX STAFF JUNE 10, 2025 1:03 PM



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The City of Fort Worth

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In Fort Worth, where smoked brisket borders on religion and even the most buttoned-up gala is expected to serve something memorable, the Fort Worth Convention Center has quietly powered some of the city's largest events for more than four decades. But behind the scenes, the kitchen doing all the heavy lifting hadn't changed much since disco ruled the airwaves. That finally changed this spring.

The Convention Center's catering kitchen — newly expanded, tech-forward, and humming with potential — has officially opened as part of the first phase in the building's ongoing overhaul. At 9,720 square feet, the new space isn't just bigger. It's built for volume, flavor, and efficiency. And with food and beverage operations accounting for nearly a quarter of the center's annual revenue, the update isn't just cosmetic — it's strategic.

Located on the east side of the building, the new kitchen is now closer to the ballroom, easing the logistical dance of serving thousands at events ranging from black-tie fundraisers to multi-day trade shows. Inside, there's enough stainless steel and polished surface to make a Top

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programmable workhorses that can cook an entire hotel breakfast — eggs, bacon, sausage, potatoes — simultaneously and precisely, all from a preset command or even an app. “The accuracy and consistency are game-changers,” Taylor says. “You can save a program and trust that it will be perfect every single time.”

Chef Brent Hines is equally impressed. One of the ovens’ more dramatic party tricks? Browning 2,000 chicken thighs in an hour — without the eight-hour slog of hand-searing. And for events where guests expect a little Texas on the plate, the real crown jewel might be the new smoker. Capable of handling 30 briskets at once, it allows Trinity to offer in-house barbecue for every event, from plated dinners to concession stands.

“With so many people coming here wanting authentic Texas flavor, being able to smoke our own meats on-site makes all the difference,” Hines says. “It’s not just about the taste. It’s about the pride.”

That pride extends to sustainability. With event planners increasingly focused on eco-conscious details, the new kitchen delivers on more than just flavor. The dishwashers now use a water-saving soak-and-swirl method — think hot tub for plates — rather than the traditional high-pressure spray. Menus are planned down to the ounce, with

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catch up to modern expectations. It sets a new bar. Call it infrastructure. Call it innovation. But make no mistake — this kitchen is ready for showtime.

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