



FOOD & BEVERAGE

MENU



FOOD & BEVERAGE SERVICES

Welcome

Thank you for considering 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 our current options that are available. Our dedicated event staff is ready to assist you with your event planning needs to make your event a success from start to finish.

Policies and Guidelines

- The Waco Convention Center (WCC) provides limited in-house catering. WCC does not provide offsite catering services.
- Outside food and beverage is not permitted inside the Waco Convention Center. Clients must use an approved caterer, or WCC in-house catering.
- There is an 18% catering fee that will be charged to all outside caterers.
- The Waco Convention Center is the exclusive provider of all alcohol. Outside alcohol is not permitted.

Please see the "Event Planning Guide" for additional information about catering and food & beverage policies at the Waco Convention Center.

Concessions

Waco Convention Center Concessions is a food and beverage service offered during select large events. Menus will vary based on each event. Concessions are located in the upper level of the WCC. They are opened by request and must be approved by the Food & Beverage Director to ensure the availability of Concession items. No cash is accepted, card only. Please check with your Event Coordinator to request more information about this service for your event.

Due to fluctuating market prices, we reserve the right to make product substitutions based on specific commodity price increases. Please check with your Event Coordinator as prices are subject to change.

A firm guarantee is due 7 business days in advance of your event. The guaranteed number will be used for ordering, preparation, and billing. Please visit with your Event Coordinator to place your order and discuss availability.

Snacks

Peanuts (Pre-packaged)	\$2
Trail Mix (Pre-packaged)	\$4
Chips (Pre-packaged)	\$3
Granola Bars (Variety)	\$4
Candy Bars (Assorted)	\$4
Popcorn Service (\$250 Labor Charge, minimum 4 hours)	\$4

Breakfast Platters

Limit up to 500 Guests. Served on Disposable ware. Half Dozen Quantities are not available.

Freshly Baked Muffins (1 Dozen)	\$35
Freshly Baked Mini Danish (1 Dozen)	\$33
House Kolaches (1 Dozen) Limit of 10 dozen per order <ul style="list-style-type: none"> • Sausage and cheese • Sausage, jalapeno, and cheese • Crumble sausage and cheese 	\$40
Freshly Baked Donuts (1 Dozen)	\$36

Hors D'oeuvres

Each Platter serves up to 25 guests based on light snacking. Limit up to 500 Guests. Served on Disposable ware. Self Serve Setup - See Service Options below for additional Service.

Classic Charcuterie Board Selection of imported and domestic cheese, capicola, genoa salami, prosciutto, marinated olives, dried fruit, candied pecans, garnished with seasonal fruit and preserves, Texas wildflower honeycomb served with toasted sliced baguette and assorted crackers.	\$150
Italian Antipasto Capicola, genoa salami, prosciutto, marinated olives and mushrooms, house pickled assorted vegetables, feta cheese, herb marinated mozzarella, served with herb garlic toasted sliced baguette.	\$100
Artisan Cheese Selection of imported and domestic cheeses, garnished with grapes, Texas wildflower honeycomb, candied pecans, toasted almonds, dried fruit, sliced toasted baguette and assorted crackers	\$200

Hors D'oeuvres

Each Platter serves up to 25 guests based on light snacking. Limit up to 500 Guests. Served on Disposable ware. Self Serve Setup – See Service Options below for additional Service.

Burrata Sampler Fresh burrata sampler featuring pesto, seasonal fruit chutney, and chef's celebration of peak season local produce served with sliced toasted baguette.	\$125
Fruit and Cheese Selection of imported and domestic cheeses, garnished with Chef's selection of seasonal fruit served with assorted crackers	\$100
Fresh Fruit Platter Local seasonal fruit, seasonal berries and Texas wildflower honey yogurt	\$100
Deluxe Grilled and Raw Crudité and Dips Chef's selection of seasonal Texas grown vegetables served raw and roasted with house made ranch and roasted red pepper hummus	\$100
Caprese Skewers Cherry tomatoes and mozzarella ciliegine garnished with ribbons of basil and balsamic glaze.	\$150
Bruschetta al Pomodoro Fresh ripe tomatoes, fresh basil and extra virgin olive oil served with toasted crostini.	\$150
Crudité Shooters Local carrots, celery, tomato and a cherry tomato served with house made chipotle ranch in a portable tiny tumbler.	\$175
Beef Tenderloin Crostini Braised tender beef tenderloin served on toasted crostini, topped with fresh arugula and finished with horseradish crème.	\$200

Hors D'oeuvres

Spinach Artichoke dip Served with House Chips Creamy spinach and artichoke blended with rich cheeses served with house made potato chips, carrot sticks and celery sticks.	\$200
Meatballs with choice of Sauce BBQ, Swedish, Dr Pepper, marinara	\$150
Mini Birria Empanada served with Salsa Molcajete Verde Crescent shaped Mexican-style birria beef marinated and seasoned with onion, garlic, ancho chili pepper and cilantro, combined with pepper jack cheese and folded into a flour tortilla served with roasted Verde salsa.	\$175
Swiss Cheese and Smoked Turkey Sliders Smoked turkey and swiss cheese on a brioche slider bun finished with house honey mustard sauce.	\$150
Smoked Gouda and Beef Tenderloin Sliders Smoked gouda and shredded roast beef on a brioche slider bun finished with horseradish crème.	\$200

Service Options

Additional Service Style Options: <ul style="list-style-type: none"> • Staff Served Station - Staff serves Guests buffet style from their assigned station. • Passed Service - Servers circulate with trays offering Guests items <p>Each option includes 2 Servers for up to 2 hours. 2 Servers are recommended for up to 100 Guests.</p>	\$225
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Boxed Lunches - Sandwiches & Wraps

Each boxed lunch includes a freshly prepared salad or sandwich served on a soft Kaiser roll or wrap, accompanied by chips, a gourmet cookie, appropriate condiments, disposable cutlery, and napkins. Beverage service includes freshly brewed iced tea and water, along with all necessary accompaniments. Guest Minimum: 25 | Maximum Capacity: 200 guests. A surcharge of \$4 per guest will apply if the minimum guest count is not met. Pricing is calculated per person and includes up to four (4) hours of service

Roasted Turkey and Cheese Roasted turkey and Swiss cheese with lettuce and tomato	\$14
Ham and Cheese Sliced ham and Cheddar cheese with lettuce and tomato	\$14
WCC Club Roasted turkey, Swiss cheese, sliced ham, cheddar cheese, bacon with lettuce and tomato on Texas Toast	\$16
The Italian Sliced capicola, salami, ham and Provolone cheese with lettuce and tomato	\$16
The Beefeater Heaping portion of seasoned roast beef and cheddar cheese	\$16
Chicken Salad Our crowd favorite seasonal Chicken Salad recipe	\$16
Caprese Fresh sliced mozzarella cheese, heirloom tomatoes, basil and a drizzle of balsamic glaze	\$16
Vegan Delight Seasonal grilled squash, lettuce, tomato and lemon basil hummus on a gluten-free hoagie roll.	\$16

Boxed Lunches - Salads

All salads include dressing, a gourmet cookie, an artisan roll, freshly brewed iced tea and water.

Summer Salad Baby mixed greens, Mandarin oranges, strawberries, candied pecan, feta cheese with Champagne Vinaigrette Dressing (Add Chicken: \$3)	\$15
Grilled Chicken Caesar Grape tomatoes, shaved parmesan, herbed croutons, and Grilled Chicken on a bed of chopped romaine served with Caesar dressing.	\$16
Cowboy Cobb Smoked turkey, chopped bacon, cowboy caviar, shredded pepperjack cheese, boiled eggs served on a bed of romaine lettuce with Chef's house made dressing.	\$17

Build Your Own - Sandwich Platter

Minimum of 25 guests | Pricing is per person | Includes 4 hours of service

Custom Sandwich Platter Treat your guests to a customizable sandwich experience featuring freshly prepared deli platters with roasted turkey, roast beef, country ham, capicola, and salami. Accompanied by fresh kaiser rolls, sliced tomatoes, green leaf lettuce, cheddar, Swiss, pepperjack, and provolone cheese, this package offers everything needed to build the perfect sandwich. Each platter serves up to 25 guests and includes house-made chips, assorted freshly baked cookies, mayonnaise, mustard, freshly brewed iced tea, and water. Please inform your Event Coordinator of any nut allergies.	\$16 per person
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Dessert

Limit up to 500 Guests. Served on Disposable ware. Half dozen quantities are not available. Please make your Event Coordinator aware of any Nut Allergies.

Assorted Fresh Baked Cookies (1 Dozen)	\$35
Fudge Brownies (1 Dozen)	\$38
Rice Crispy Treats (1 Dozen)	\$50

Dessert Platters

Serves up to 25 Guests. Limit up to 500 Guests. Served on Disposable ware. Please make your Event Coordinator aware of any Nut Allergies.

Assorted Display of Mini Desserts Variety of petit fours, cake balls, and assorted mini cheesecakes	\$95
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Beverages - Non Alcohol

Refreshers (Fruit Infused Water - 1 Gallon) <ul style="list-style-type: none">• Lime Light Breeze (cucumber, mint, and lime)• Strawberry Citrus (strawberry, orange, and lemon)• Orange Squeeze• Citrus Splash (lemon and lime)	\$38
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Beverages - Non Alcohol

All beverage services include appropriate condiments and garnishes and are served with disposable ware. Bottled beverages may be charged on consumption.

Iced Tea (2.5 gallons, serves up to 25 glasses) & Water	\$48
Soft Drinks (bottled)	\$3
Water (bottled)	\$2
Juices (bottled variety - cranberry, apple, orange)	\$4
Juice (1 gallon - cranberry, apple, orange, serves up to 24 glasses)	\$35
Lemonade (1 gallon, serves up to 24 glasses)	\$28
Juicy Paradise Punch (1 Gallon, serves up to 24 glasses)	\$25
Mocktails - \$250 minimum labor charge <ul style="list-style-type: none">• Waco Sunset Bellini - Sparkling cider with seasonal fruit coulis• Brazos Mule - Strawberry Puree and mint topped with Ginger Beer and finished with crisp lime.	\$12/drink

Beverages - Coffee & Water

All beverage services include appropriate condiments and garnishes and are served with disposable ware.

Regular/Decaf Coffee (1 gallon, serves 13 Guests)	\$55
Hot Water (assorted tea packets and hot chocolate)	\$25
Water Station (5 Gallons, per day charge, includes cups)	\$40
Water Station Refill (5 Gallons, based on consumption)	\$25

Beverages - Bar Service

Waco Convention Center In-House Food & Beverage Services are limited to no more than eight bars at a time for all customer events taking place.

Any event with alcohol and/or a dance must have security provided by off-duty police or peace officers in uniform who are not attending the event, and who carry a TCOLE license AND are commissioned by the City, County or State. The client is responsible for arranging and paying for security directly with the officer(s). We will need their name(s) seven business days prior to the event.

Please review these options with your Event Coordinator in greater detail. The Waco Convention Center is the exclusive provider of alcohol. All bars may begin no earlier than 10 am Monday through Saturday, and no earlier than noon on Sunday. Bars must end 30 minutes prior to the event's end time.

Waco Convention Center In-House Food & Beverage Services offers three bar service options:

- 1. CASHLESS BAR** (Attendees Pay for their own Drinks)
- 2. TICKET BAR** (You provide a set amount of pre-paid drink tickets for your Attendees)
- 3. HOST BAR** (You pay for all your Attendees Drinks based on attendance number)

The number of bar stations required is based on the number of attendees. The client is welcome to add up to eight bar stations, subject to availability and other events in the building. The minimum length of time for bar service is 2 hours. The maximum length of time depends on staffing and availability.



Bar Service - CASHLESS BAR

One Cashless Bar will service up to 200 Guests. (Limit of 8 Bars) Credit Cards only.

- There is a \$300 setup charge per bar station that includes bartenders, basic garnishes, mixers, liquors, and 20oz water and soda bottles.
- Our bars are stocked to serve beer, wine, and mixed drinks.
- A standard cashless bar is 4 hours; a cashless bar may be open longer than 4 hours for an additional \$75 per ½ hour for up to 2 hours before an additional setup fee is applicable.
- There is a minimum of 2 hours for all bars.
- There is a 75-person minimum for this service.

CASHLESS BAR	PER DRINK/GLASS
Beer - Domestic	\$6
Beer - Imported/Craft	\$7
House Wine	\$7
Well Mixed Drinks	\$8
Premium Mixed Drinks	\$10



Bar Service - TICKET BAR

One Ticket Bar will service up to 200 Guests. (limit of 8 Bars) A minimum of 75 Tickets must be ordered. PLEASE NOTE - THERE ARE NO REFUNDS FOR UNUSED TICKETS.

- There is a \$300 setup charge per bar station that includes bartenders, basic garnishes, mixers, liquors, and 20oz water and soda bottles.
- Our bars are stocked to serve beer, wine, and mixed drinks.
- A Ticket bar is 2-4 hours
- There is a 75-person minimum for this service.

All tickets are provided by the WCC and distributed the morning of your event. A 15% gratuity will be added based on the number of tickets purchased. If Attendees use all of their tickets - The full cash bar options are available during the entirety of the bar. All standard cash bar pricing remains the same in reference to the timeframe of the bar.

A Ticket Bar may be switched to a cashless bar once tickets run out, at no additional cost. Please note that bottled soft drinks and bottled waters can only be redeemed with a ticket for well/premium liquor options.

TICKET BAR	PER TICKET
Beer & House Wine..... 75-200 Tickets Over 200 Tickets	\$7.00 \$6.75
Beer, House Wine, Well Liquor..... 75-200 Tickets Over 200 Tickets	\$8.00 \$7.75
Beer, House Wine, Premium Liquor..... 75-200 Tickets Over 200 Tickets	\$10.00 \$9.75
Margaritas - On the Rocks (1 Gallon)	\$80/Gallon



Bar Service - HOST BAR

One Host Bar will service up to 300 Guests. (limit of 8 Bars) Host bars are for those who wish to host a bar for their event; the host pays for the drinks rather than the attendees.

- There is a \$300 setup charge per bar station that includes bartenders, basic garnishes, mixers, liquors, and 20oz water and soda bottles. A 15% Gratuity Fee will be applied to Host Bar Services.
- Our bars are stocked to serve beer, wine, and mixed drinks.
- A Host bar is 2-4 hours
- There is a 75-person minimum for this service.

Bottled soft drinks, and bottled water are only served with Well/Premium liquor options.

HOST BAR (2 Hours)	PER PERSON
Beer & House Wine (Water & Soft Drinks not included)	\$15.00
Beer, House Wine, Well Liquor	\$19.00
Beer, House Wine, Premium Liquor	\$24.00

HOST BAR (4 Hours)	PER PERSON
Beer & House Wine (Water & Soft Drinks not included)	\$19.00
Beer, House Wine, Well Liquor	\$27.00
Beer, House Wine, Premium Liquor	\$31.00



Bar Service - Champagne & Wine Bottle Service

Bottle service must be approved in advance by the Food & Beverage Manager no fewer than 14 business days prior to the event. We offer two options for bottle service, champagne, or wine. There is a 75-person minimum for this service. If an outside decorator provides the bars, there is a service fee of \$250 for a maximum of 4 hours per 300 guests. If the client is using WCC's bar, then the service fee is not applicable but a bar setup fee of \$300 will apply.

If a client would like to extend the hours of this service, an additional \$75 fee per ½ hour will be added for up to 2 hours before an additional set-up fee is applicable. A 15% gratuity fee will be applied based on the number of bottles purchased. Any special wine request must be approved by the Food & Beverage Manager and submitted 14 business days prior to the event. The per-bottle cost will vary.

INDIVIDUAL ITEMS AVAILABLE	PER BOTTLE
House Wine & Champagne	\$18.00

Alcohol Supply List

BEER - DOMESTIC

Michelob Ultra
Coors Light
Miller Light
Bud Light

BEER - IMPORT/CRAFTED

Shiner
Dos Equis

WINE

Cabernet
Merlot
Chardonnay
Pinto Grigio
White Zinfandel

LIQUOR - WELL

McCormick Whiskey
McCormick Gin
Clan McGregor Scotch
Mr. Boston Amaretto
Admiral Nelson's Coconut Rum
Ron Rio Rum
Taaka Vodka
Juarez Tequila

LIQUOR - PREMIUM

Crown Royal Whiskey
Jack Daniels Whiskey
Jose Cuervo Silver Tequila
Tito's Vodka
Bacardi Silver Rum
Captain Morgan Rum
Malibu Coconut Rum
Jim Beam Bourbon
Maker's Mark Bourbon
Disaronno Amaretto
Tanqueray Gin
Johnie Walker Red Label Scotch