

**GENERAL INFORMATION**

Houston Inspired Catering is the exclusive caterer for the George R. Brown Convention Center. Absolutely no food or beverage is allowed into the GRB Convention Center without prior written approval from a Houston Inspired Catering representative. THIS INCLUDES BOTTLED WATER.

- **Charges & Fees:** All prices are subject to a (++) charge, which represents a 22% Administrative Fee, Texas State Sales Tax 8.25% and Texas MB Tax (alcohol) 8.25% (as applicable).
- **Service Contractor:** HIC does not supply any kind of tables (this includes bar fronts & buffet tables), chairs, equipment, trash removal or electricity for your booth. You must order through your service contractor. For F&B services, HIC can set up on existing tables/counters or you can rent a bar front or table from HIC. Ask your sales manager for pricing.
- **Pricing:** Exhibitor catering is not charged on consumption. Menu items and prices are subject to change without notice.
- **Delivery Fee:** A \$35.00 Delivery/Refresh Fee will apply for each food and beverage delivery.
- **Order Deadline:** All orders must be received a minimum of 21 days prior to the show start date. Any order received within 21 days may incur a 25% Late Fee.
- **Special Order Items:** (e.g., logo cookies, kegs, etc.) cannot be canceled once confirmed.
 - A specialty item refers to any food/beverage item or brand that is not on our most current menu. Requests for specialty items are not guaranteed for approval and all requests must be received by HIC a minimum of (30) days prior to the start of the show. Additionally, specialty order items are not eligible for re-order when you are on-site. Any substitutions/on-site requests will be limited to what is available in inventory and will be subject to applicable fees.
- **Payment Policy:** All food and beverage orders require 100% payment in advance. We accept American Express, Mastercard, VISA, Discover, check or wire transfer on initial orders. Client MUST have a credit card on-file for any additional services ordered on-site during the show.
- **Changes/Cancellations:** Changes/Cancellations must be submitted in writing no later than (14) business days prior to start of event in order to receive a refund. Full charges will be applied to changes/cancellations of any menu items received within (14) days
- **Food Sampling:** If sampling is requested, please contact Sales Manager for proper forms and information regarding policies.
- **Alcoholic Beverages:** All alcoholic beverages MUST be purchased and served through HIC.
 - Bartenders will refuse alcoholic beverages to all persons unable to offer proper identification confirming that they are at least twenty-one (21) years of age, or a person who in Houston Inspired Catering's sole judgment appear to be intoxicated.
 - Alcohol is not charged on consumption and any remaining will be forfeited unless you have pre-ordered/paid for an HIC bartender for a following day during the show.
 - Any alcohol must be consumed on-site and is not allowed to be taken off premise per TABC laws.
 - Alcohol is not allowed to be brought in from outside under any circumstances. This includes alcohol being used for display purposes & mini bottles for giveaway/promotions.

CONTACT INFORMATION

George R. Brown Convention Center
1001 Avenida De Las Americas, Houston, TX, 77010

Catering Sales Manager: Destiny Witherspoon
Email: dwitherspoon@levyrestaurants.com
Phone: 713-853-8166

Please turn in your completed **Exhibitor Catering Service Order Form** to your designated Houston Inspired Catering Sales Manager. They will gladly answer any questions you might have.



ORDER FORM

Show Name _____	Date Order Was Placed _____
Booth Number _____	Booth Name _____
Company Name (Bill To) _____	Phone Number _____
Street Address _____	City, State, Zip _____
Contact Name _____	E-Mail Address _____
On-Site Contact (1) _____	Cellphone Number _____
On-Site Contact (2) _____	Cellphone Number _____
On-Site Contact (3) _____	Cellphone Number _____

Delivery Date	Start Time	End Time*	Description	Quantity	Price
_____	_____	_____	_____	_____	_____
_____	_____	_____	_____	_____	_____
_____	_____	_____	_____	_____	_____
_____	_____	_____	_____	_____	_____
_____	_____	_____	_____	_____	_____
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_____	_____	_____	_____	_____	_____
_____	_____	_____	_____	_____	_____
_____	_____	_____	_____	_____	_____

***End Time** is only applicable to running services that have an attendant. With no attendant, all services are dropped off at the start time listed on the form.

All items are subject to **taxes** and **applicable fees**. Final **order total** will be shown on **event orders/BEO's**.

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

On-Site Contact/Authorized Signatures for Event _____
(Printed Name)
(Signature)

HOUSTON
**INSPIRED
CATERING**

EXHIBITOR
MENU



CAPPUCCINO EXPRESS *In Booth Barista*

Drive attendees to your booth with the smells of Cappuccino Express premium coffee drinks.

1775.00 PER DAY

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

Additional Cups **5.50 EA**

Additional Flavors **195.00 PER DAY**

(Mocha, Hazelnut & Vanilla)

Alternative/Dairy-Free Milk **100.00 PER DAY**

One-Time Set Up Fee **240.00**

**Cart or tabletop models available.
Dimenions and electrical requirements
provided upon request.**

**Requires attendant.*

BREAKFAST TACOS & SANDWICHES

Served for a minimum of 25 guests.

Breakfast Tacos Choice of one - bacon, barbacoa or homestyle hash potatoes with scrambled eggs and shredded cheddar in flour tortillas served with pico de gallo and salsa verde. **6.00 EA**

Buttermilk Biscuit Sandwich Choice of sausage or bacon, with egg & cheese. **8.50 EA**

BREAKFAST PASTRIES

Priced per dozen, minimum of one dozen required.

Assorted Danishes **60.00 DZ** ●

Assorted Muffins **60.00 DZ** ●

Assorted Breakfast Pastries **60.00 DZ** ●

Attendant

*300.00 per four-hour shift
+35.00 each additional hour*

Delivery / Refresh Fee

35.00 per trip

Menu Items & Pricing

*Subject to change
Additional fees may apply*

● Vegetarian ● Vegan ● Avoiding Gluten

FRESH POPCORN

Machine Rental

Draw in guests to your booth by popping fresh popcorn at your booth with our popcorn machine rental option. **250.00 PER DAY**

Popcorn Packs **20.00 EA**

(Paper Bags, Corn Kernels, Butter & Salt)

**Each pack serves 10 people.*

Additional Popcorn Salt Flavors
50.00 PER DAY

Dimensions and electrical requirements provided upon request.

**Requires attendant.*

BY THE POUND

Minimum of 3 pounds required. 1 pound serves approximately 12 people.

Potato Chips & Choice of Dip **55.00 LB** ●●●

(Caramelized Onion Dip, Poblano Ranch Dip, Bleu Cheese Dip)

Fresh Fried Tortilla Chips and Salsa Verde

& Roja **52.50 LB** ●●●

Trail Mix **23.00 LB**

Mini Pretzels **19.00 LB**

Goldfish Crackers **19.00 LB**

Mixed Nuts **29.25 LB** ●●●

A LA CARTE

Assorted Whole Fruit **48.00 DZ** ●●●

Assorted Granola Bars **48.00 DZ**

King Size Candy Bars **54.00 DZ**

Bagged Chips **48.00 DZ**

Assorted Bags of Snacks **48.00 DZ**

Chef's Selection Assorted Cookies
53.25 DZ ●

Brownies **53.50 DZ** ●

Cupcakes **56.75 DZ** ●

(Chocolate Devil's Food Cake with Vanilla Coffee Porter Frosting, Red Velvet with Margarita Cream Cheese Frosting, Vanilla Bean with Cajeta Caramel Frosting) **Choice of one flavor per dozen.*

Fresh Cut Fruit Cups **102.00 DZ** ●●●

(Seasonal Melons & Berries)

Attendant

300.00 per four-hour shift

+35.00 each additional hour

Delivery / Refresh Fee

35.00 per trip

Menu Items & Pricing

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OUR SIGNATUREBavarian Pretzels*

Choose between our salted traditional pretzel and our sweet coated pretzel. **9.00 EACH** ●

Pretzels come with choice of the dips featured below.

Salted Traditional Bavarian Pretzel -

Includes choice of two dips per order from the following selection:

(Creole Mustard, White Chile Con Queso, Spicy Tomato & Bacon Jam or Sun Dried Tomato & White Truffle Aioli)

Sweet Coated Bavarian Pretzel - **Includes choice of one dip per order from the following selection:**

(Cream Cheese-Vanilla Bean, Chocolate Fudge or Salted Bourbon Caramel)

LOCAL CHEESE DISPLAY

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

16.00 PP

HUMMUS TRIO

Traditional, roasted bell pepper and kalamata olive hummus'. Served with crispy carrots, cucumbers, celery, crackers, and bagel chips. ●●

12.00 PP

FRESH CRUDITE SHOOTERS

Chef's colorful selection of the freshest market vegetables. Served with choice of dip.

(Buttermilk Ranch Dip ●●, Traditional Hummus ●●● or Fresh Basil Pesto ●●)

12.00 PP

BITES

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

*** Tandoori Chicken Satay** with mango salsa. **8.50 EA** ●

*** Chicken Quesadilla** with avocado crema. **7.75 EA**

*** Beef Satay** with thai peanut sauce. **9.50 EA** ●

*** Texas Brisket Slider 9.00 EA**

*** Pulled Pork Biscuit 8.50 EA**

*** Pork Potsticker** with soy and sweet chili. **7.75 EA**

*** Crab Cake** with lemon aioli. **11.00 EA**

Seared Sesame Tuna Wonton with seaweed salad and wasabi cream. **10.00 EA**

*** Vegetable Fried Spring Roll** with sweet soy. **7.75 EA**

Delivery / Refresh Fee

35.00 per trip

***Items Served Warm**

Electricity might be required by client to power heat lamps

● Vegetarian ● Vegan ● Avoiding Gluten

CHEF'S BEST

Boxed Lunches

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. **31.00 PP**

Box lunches include the choices below.

Drinks sold separately.

Gourmet Sandwich OR Salad - Choose one

Sides - Whole Fruit ●●● & Kettle Chips ●

Dessert - Chocolate Chip Cookie ●

GOURMET SANDWICHES

Woodlands Turkey with shaved smoked turkey, gouda cheese, vidalia onion and peach chutney on a honey wheat roll.

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

Roast Beef with gruyère, horseradish and arugula on black pepper challah roll.

Smoked Ham with swiss cheese and mustard butter on pretzel bun.

ZLT Flatbread with zucchini, sundried tomato pesto and pepper jack cheese. ●

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

GOURMET SALADS

Chicken Caesar Salad with cut romaine hearts, herb marinated grilled chicken, shaved asiago cheese and croutons served with caesar dressing.

Vegetable Cobb Salad with mixed greens, cucumber, tomato, feta cheese, boiled egg, diced red onions and roasted peppers served with a balsamic vinaigrette. ●

ADD A DRINK

Assorted Soft Drinks - 12 oz. (Coke, Diet

Coke, Sprite, Coke Zero) **4.00 each**

Bottled Water - 12 oz. (Dasani) **4.00 each**

DISPLAY TRAYS

Served for a minimum of 25 guests. Includes plates, napkins and cutlery.

Deli Platter Includes assorted deli meats & cheeses, assorted sliced breads & rolls, potato salad, lettuce, tomatoes, onions, pickles, condiments and assorted cookies. **500.00 EA** (Serves 25)

Assorted Mini Sandwiches Served with condiments. Choose from:

Turkey & Provolone 6.00 EA

Ham & Swiss 6.00 EA

Roast Beef 6.00 EA

Menu Items & Pricing

Subject to change

Additional fees may apply

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PREMIUM / IMPORT / LOCAL BEER

Corona Extra
 St. Arnold's Art Car
 Blue Moon Belgian White
 Shiner Bock
 Karbach Love Street
 Seasonal Selection

240.00 PER CASE, PER SELECTION
(24 per case)

DOMESTIC BEER

Bud Light
 Michelob Ultra

240.00 PER CASE, PER SELECTION
(24 per case)

BEER KEGS

475.00 & UP
(Priced per keg. Not charged on consumption. Cannot be cancelled once ordered. Client required to purchase energy to power kegerator - 120 V20 amp.)

WINE BY THE BOTTLE

Stellenbosch Hills Chenin Blanc
 Cape Boar Cabernet Sauvignon
 Proverb Chardonnay
 Wycliff Brut
 Wycliff Brut Rosé

56.00 PER BOTTLE

COCKTAILS

Minimum of 50 drinks, billed on consumption after.

Tito's Vodka
 Tanqueray Gin
 Bacardi Superior
 Hornitos
 Crown Royale
 Jack Daniel's
 Dewars White Label

11.00 PER DRINK

ALCOHOL POLICY & DETAILS

Alcohol MUST be served by a Houston Inspired Catering TABC Certified Bartender.

Drinks are served in biodegradable/disposable cups. No glass is permitted in exhibit halls.

Bar front not included. HIC will expect to set up on existing counter/table space unless a bar front is rented. Additional 150.00 rental fee will apply if requested.

Bartender
300.00 per four-hour shift
+35.00 each additional hour

Delivery / Refresh Fee
35.00 per trip

Menu Items & Pricing
Subject to change
Additional fees may apply

TEXAS BEER WALL *Enhancement*

Bring the taste of Texas to your booth with our rustic draft beer wall. Featuring LED lighting and three Texas beers. A true attention grabber!
4400.00++

Dimensions and electrical requirements provided upon request.

★ *Introducing Suggested Enhancements - See Sales Manager for pricing.*

TEXAS BEER PACKAGE

Includes assortment of beer from three Texas breweries.
1080.00++ Serves 120 people

TEXAS WINE EXPERIENCE

Includes four varieties of Texas made wines.
★ *Enhance this package by adding a local cheese display, charcuterie display, or chocolate covered strawberries.*
1500.00++ Serves 100 people

TEXAS WHISKEY EXPERIENCE

Includes three varieties of Texas made whiskey.
★ *Enhance this package by adding mixed nuts, local cheese display, or jalapeño bacon.*
900.00++

MARGARITA PACKAGE

Hornitos, Margarita Mix, Strawberry, Mango, Salt Rimmer, Sugar Rimmer, Tajin Rimmer and Lime Garnish.
1000.00++ Serves 100 people

FROZEN BEVERAGE PACKAGE

Refresh your service with a frozen beverage! Choose from: Classic Margarita, Strawberry Daquiri or Piña Colada.
1550.00++ Serves 100 people

MIMOSA PACKAGE

House Champagne, Orange Juice, Cranberry Juice, Pineapple Juice and Disposable Flutes.

★ *Enhance this package by adding chocolate covered strawberries, or assorted macarons.*
525.00++ Serves 50 people

CHAMPAGNE TOAST PACKAGE

Premium Prosecco and Disposable Flutes.
★ *Enhance this package by adding chocolate covered strawberries, or assorted macarons.*
450.00++ Serves 50 people

BLOODY MARY PACKAGE

Tito's Handmade Vodka, Zing Zang Original, Bloody Revolution Habanero, Bloody Mary Mix, Tobasco Sauce, Worcestershire Sauce, Salt Rimmer, Tajin Rimmer, Olives, Limes and Celery Sticks.
★ *Enhance this package by adding jalapeño bacon.*
1000.00++ Serves 100 people

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OUR SIGNATURE *Fruit Infused Waters*

Our bright refreshing fruit waters showcase unexpectedly delicious flavor combinations that are sure to impress your guests. **65.00 PER GALLON**

Choose between the flavor combinations below.

Strawberry Jalapeño
Cucumber Lemon
Minted Watermelon

COFFEE AND TEA

George R. Brown's Proprietary Coffee Blend
(Regular or Decaf)

Assorted Hot Teas

75.00 PER GALLON, PER SELECTION

ASSORTED SOFT DRINKS (12 OZ.)

Coke, Diet Coke, Sprite, Coke Zero

96.00 PER CASE, PER SELECTION

(24 per case)

BOTTLED WATER (12 OZ.)

Dasani

96.00 PER CASE

(24 per case)

LOGO BOTTLED WATER BUYOUT FEE

Please contact your Sales Manager for pricing and approval.

PRICE VARIES

KEURIG COFFEE MACHINE RENTAL

Limited quantities available. Includes: creamers, sugar/sweetener, stirrers, napkins, disposable cups & water. Client to supply: 120v15 amp - please contact SmartCity at 713 - 853 - 8900.

125.00 PER DAY

ASSORTED COFFEE OR TEA K-CUPS

4.50 EACH (Charged on consumption)

MINUTE MAID ASSORTED JUICES (10 OZ.)

Apple, Orange and Cranberry

108.00 PER CASE, PER SELECTION

(24 per case)

UNSWEET ICED TEA 75.00 PER GALLON

LEMONADE

75.00 PER GALLON

WATER COOLER RENTAL

Client to supply: 120v15 amp - please contact SmartCity at 713 - 853 - 8900.

105.00 PER DAY

5 GALLON WATER JUG

50.00 EACH

16 LB BAG OF ICE

22.00 EACH

Delivery / Refresh Fee

35.00 per trip

Menu Items & Pricing

Subject to change

Additional fees may apply