



**DAVID L. LAWRENCE**  
CONVENTION CENTER  
PITTSBURGH

# PACKAGES

## Sporting Events



# FUEL YOUR TEAM WITH EASE!

Levy Convention Centers is the exclusive Food and Beverage provider for all of the David L. Lawrence Convention Center's catered events and concession sales, including the sale of alcoholic and non-alcoholic beverages.

Therefore, no outside food or beverage is to be brought into the building without the consent of Levy.

*We are pleased to present our Sporting Events Package at the David L. Lawrence Convention Center. Let our team help your TEAM!*

## **CAROLINE MAYS**

(412) 325-6162

[cmays@pittsburghcc.com](mailto:cmays@pittsburghcc.com)

## **BETSY JOHNSON**

(412) 325-6194

[bjohnson@pittsburghcc.com](mailto:bjohnson@pittsburghcc.com)

## **TAMMY LAVERDIERE**

(412) 325-6121

[tlaverdiere@pittsburghcc.com](mailto:tlaverdiere@pittsburghcc.com)



## TEAM ESSENTIALS

### H2O & ICE

**WATER COOLER RENTAL** *150.00 per day*  
Includes compostable cups, first 5-gallon water jug and electric

**ADDITIONAL WATER JUGS (5-GALLON)** *50.00 each*  
Includes compostable cups

**ICE SERVICE** – For teams, medics & trainers  
*50.00 each – 100lbs of ice in rolling container*

### QUENCH YOUR THIRST

**ALL NATURAL FRUIT WATERS** *40.00 per gallon*  
~Choice of two flavors - Seasonal Blend, Cucumber Lemon or Minted Watermelon

**GATORADE** *5.00 each*

**ICED TEA** *42.00 per gallon*

**LEMONADE** *42.00 per gallon*

**CANNED SODA** *3.50 each*

**BOTTLED WATER** *3.50 each*

**SPARKLING SPRING WATER** *3.75 each*

**INDIVIDUAL BOTTLED JUICE** *3.75 each*

Orange, Cranberry, Apple

**ENERGY DRINKS** *5.00 each*  
Rockstar, Starbucks Double Shot and Frappuccino

# BREAKFAST

## SIGNATURE "PITTSBURGH" BREAKFAST EXPERIENCE

Our signature spread of cinnamon buns with warm sweetened cream cheese, juice, seasonal fruits and a coffee selection serves up all the breakfast basics that we're proud to share with our guests

15.00 PP

## TRADITIONAL CONTINENTAL BREAKFAST

Assorted pastries, breakfast breads, seasonal fruit, juice and coffee, decaf and assorted hot tea selection

18.00 PP

### SIGNATURE BREAKFAST PLATTERS

Assortment of Muffins with fruit preserves and whipped butter *35.00 per dozen*

Deli-style Bagels with fruit preserves, whipped butter and cream cheese *32.00 per dozen*

Assorted Danishes *40.00 per dozen*

Breakfast Breads with fruit preserves and whipped butter *36.00 per dozen*

Assorted Donuts *30.00 per dozen*

### BREAKFAST SANDWICHES 8.00 EACH

Crispy Fried Chicken and Egg Biscuits

Smoked Ham, Egg and Swiss Cheese on a Pretzel Roll

Sausage and Egg Croissant

Egg White, Spinach and Tomato Jam Bagel

Egg, Bacon and Cheese on Waffle

Spicy Sausage, Egg and Cheese Burrito

# BOXED LUNCH

*Choose a maximum of two sandwiches*

- **Smoked Turkey** on Wheat Bread – bacon, tomato, lettuce and herb aioli
- **Roast Sirloin of Beef** on ciabatta with onion jam, spinach and boursin cream cheese
- **Smoked Ham and Swiss** on pretzel bread - with lettuce, tomato and dijonaise
- **Vegan Wrap** - white bean and basil spread and fresh veggies
- **Spicy Quinoa and Sweet Chili Wrap** - carrots, tomato, lettuce, feta and edamame hummus

27.00 PP

### EACH LUNCH INCLUDES:

- One Piece of Whole Fruit
- House-made Kettle Chips
- Chocolate Chip Cookie

### BEVERAGES

CANNED SODA 3.50 each

BOTTLED WATER 3.50 each

**ALL BOXED LUNCHES ARE COMPOSTABLE**

Administrative Charge - Please note that all food, beverage, and related items are subject to an administrative charge. This administrative charge is not a tip or gratuity. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

## CHEF TABLES

### Taco Bar 34.00 pp

- Nacho chips, flour tortillas
- Sour cream, salsa, cheese sauce, jalapenos
- Mexican Chopped Salad
- Cilantro vinaigrette
- Ancho-marinated chicken, slow cooked peppers and Chihuahua cheese
- Fiesta Rice
- Corn Cobbettes with chili lime butter
- Spicy Black Bean Ragout
- Cinnamon Sugar Churros
- Chocolate and Caramel Sauce

### Taste of Italy 30.00 pp

- Rolls and Butter
- Caesar Salad
- Caesar and Balsamic Dressings
- Smoked Chicken Pasta Alfredo
- Meatballs
- Pasta Marinara
- Seasonal Vegetables
- Chef's Choice of Dessert

### Create a Sandwich 30.00 pp

- Selection of Fresh Breads and Rolls
- Mixed Green Salad – balsamic vinaigrette and ranch dressing
- Selected Cold Sliced Meats – shaved roasted turkey, roast beef, smoked ham
- All-American Egg Salad
- A Selection of Sliced Cheeses – Swiss, Provolone and Cheddar
- Traditional Condiments – mayonnaise, mustard, lettuce, tomato, red onion & pickles
- Kettle-Style Chips
- Triple Chocolate Fudge Brownies

## SNACKS

Kettle-style potato chips served with roasted garlic parmesan and French onion dips  
**20.00 per pound**

Snack Mix **15.00 per pound**

Pretzels **15.00 per pound**

Peanuts – honey or dry roasted **18.00 per pound**

Deluxe Mixed Nuts **20.00 per pound**

Tortilla Chips with a trio of salsas **20.00 per pound**

Tortilla Chips with roasted corn and black bean salsa with fresh lime and cilantro  
**36.00 per pound**

Assorted Whole Fruit **4.00 per each**

A Selection of Energy Bars **4.00 per each**

Individual Size Trail Mix **3.50 per each**

Individual Low - Fat and Fruit Yogurts  
**4.00 per each**

Individual Bags of Chips & Snacks **3.00 per each**

Assorted Candy Bars (Full Size) **4.00 per each**

Soft Pretzel Sticks with Assorted Mustards  
**5.00 per each**

**\*\* Suggested serving size 1 pound per 12 guests \*\***

# 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.

## CONTRACTS AND CATERING AGREEMENT

A signed copy of the contract outlining all catering services will be provided along with a Catering Agreement. The signed contracts state terms, addendum, and specific function sheets constitute the entire agreement between the client and Levy Convention Centers. Secondary agents, acting on behalf of the primary client receiving services, may sign the contract on their behalf only with full payment in advance and an approval line of credit for additional orders. Any changes, revisions, additions or deletions to the banquet contract and banquet event orders shall be in writing and signed by both parties.

## PAYMENT

We will not commence service without the receipt of a NON-REFUNDABLE DEPOSIT in the amount of seventy-five percent (75%) of the estimated Event Price at least sixty (60) full calendar days prior to the Event, and the remaining twenty-five percent (25%) of the estimated Event Price at least fourteen (14) full calendar days prior to the Event (collectively, the "Deposit"). Outstanding Event Price balances shall be paid within thirty (30) full calendar days of the Event provided billing privileges have been previously approved in writing through the General Manager's office. Client

understands that we will suffer substantial harm if Client cancels the Event. Accordingly, the Deposit will be in all cases NON-REFUNDABLE and deemed to be liquidated damages to compensate us for the loss due to Client's cancellation.

## GUARANTEES

A guaranteed number of attendees/quantities of food is required 7 business days, prior to the event date for functions of 1,000 guests or less (a business day is defined as Monday through Friday and Holidays and Weekends are excluded from receiving guarantees). This guarantee must be submitted by noon. If the guarantee is not received, Levy Convention Centers reserves the right to charge for the number of persons/quantities specified on the contracted event order. 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 Convention Centers will neither be responsible nor liable for serving these additional numbers but will do so on a first come, first serve basis as able. Guarantees increased less than 72 business hours prior to an event will be subject to a 10% increase on the price for each additional guest or increase. All groups over

1,000 guests require an initial guarantee 30 days prior to the event and final guarantees must be received 7 business days prior to the event. Client agrees that there will be no reduction in the Event Price if fewer than the guaranteed attend the event. Minimum Guarantee - A 100.00 service fee will be charged for any group under 25 guests.

## MENU

Menu selections and other details pertinent to your functions must be submitted to the Catering and Sales Department at least (30) days prior to the function date. Your Catering Manager will assist you in selecting menu items and making arrangements to ensure your most successful event ever.

## BEVERAGE SERVICES

We offer a complete selection of beverages to compliment your function. Please note that alcoholic beverage services are regulated by the Pennsylvania Liquor Control Board. Levy Convention Centers, as licensee, is responsible for the administration of these regulations: No alcoholic beverages may be brought onto the premise 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.





**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 prior written approval.

**EVENT TIMELINE**

Prices are based on two-hour breakfast service or lunch service or three-hour dinner service. Additional service time may be subject to additional labor fees. Event start or end times that deviate more than thirty minutes from contracted times may be charged additional labor fees. In order to provide the freshest food, we must limit buffet service to two hours.

**OVERSET POLICY**

Levy Convention Centers will provide a 5% oversight up to 1,000 guests (maximum over-set of 30 guests). There will be an additional \$150.00 charge for each over-set of 20 guests. This oversight does not include food preparation but simply the additional staff to set and service additional place settings.

**SERVICE STAFF**

Guest to server ratio is 1 server per 20 guests for plated meal functions and 1 server per 50 guests at buffet functions. This is for service at rounds of ten or twelve. Rounds of less than ten guests or a request for

additional staffing is subject to labor fees. Each additional staff is charged at a four-hour minimum of \$150.00 per four-hour shift. Additional labor charges may apply for holiday events.

**PRICING**

Prices quoted do not include 22% administrative charge or 7% sales tax unless otherwise noted. Prices are subject to change without notice. Guaranteed prices will be confirmed 60 days prior to the event. Orders placed or counts increased within 72 hours (3 business days) of service will be charged at 10% higher pricing than published menu prices. Events over 2,000 guests may require specialized menus and our culinary staff is happy to customize the perfect menu for your event.

**CANCELLATIONS**

Any event cancelled within 30 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.

**DAVID L. LAWRENCE CONVENTION CENTER**

1000 Ft. Duquesne Boulevard  
Pittsburgh, PA 15222  
(412) 325-6120

**BETSY JOHNSON**

(412) 325-6194  
[bjohnson@pittsburghhcc.com](mailto:bjohnson@pittsburghhcc.com)

**TAMMY LAVERDIERE**

(412) 325-6121  
[tlaverdiere@pittsburghhcc.com](mailto:tlaverdiere@pittsburghhcc.com)

**CAROLINE MAYS**

(412) 325-6162  
[cmays@pittsburghhcc.com](mailto:cmays@pittsburghhcc.com)



**DAVID L. LAWRENCE**

CONVENTION CENTER

==== P I T T S B U R G H ====