

2025 PROM & SCHOOL SOCIALS

DAVID L. LAWRENCE CONVENTION CENTER



Levy
CONVENTION CENTERS



DANCE THE NIGHT AWAY

Plan your prom or school social with ease
at the David L. Lawrence Convention Center!

Our experienced staff will help you plan the perfect event.

Prom & School Social Packages include:

Three Course Sit-Down Meal or Buffet

Four Hour Beverage Station

Water Stations All Evening

Coffee Service for Chaperones

Your Color Choice of Floor Length Linens & Napkins

China & Silverware *

Tables & Chairs

Dance Floor

Unique Photo Opportunities

We look forward to creating a night to remember!

*Compostable Cups used exclusively at beverage & water stations



PLATED MEAL

all plated dinners include freshly baked rolls and butter
all courses are avoiding gluten, unless noted otherwise

SALADS

choose one

FIELD GREENS grape tomatoes, red onion, carrots, cucumbers, feta with aged balsamic vinaigrette

CAESER SALAD crisp romaine and radicchio, shaved parmesan, garlic croutons, and creamy caesar dressing
contains gluten

BABY GREENS & BERRIES baby greens with berries, feta, sunflower seeds and white balsamic vinaigrette

GREEK SALAD romaine, red onion, cucumber, tomato, olives, feta and lemon oregano vinaigrette

ENTREES

choose up to three entrée options, including one vegetarian

CHICKEN | 62 per person

LEMON GARLIC CHICKEN BREAST

whipped yukon gold potatoes, lemon garlic sauce and seasonal vegetables

PESTO MARINATED GRILLED CHICKEN

herb risotto, plum tomato sauce, seasonal vegetables

SMOKED CHICKEN BREAST WITH WILD MUSHROOM RAGOUT

roasted potatoes, seasonal vegetables, and pan jus

Menu details, offerings and pricing subject to change based on availability/sourcing.
Please note that pricing listed for all food, beverage, and related items are subject to 23% administrative charge plus 7% sales tax.



PLATED MEAL

all plated dinners include freshly baked rolls and butter
all courses are avoiding gluten, unless noted otherwise

ENTREES continued

choose up to three entrée options, including one vegetarian

BEEF | 67 per person

SMOKED BEEF BRISKET

whipped potatoes, red wine demi-glace and seasonal vegetable

BEEF SHORT RIBS

potato and vegetable hash with red wine demi glace

VEGETARIAN/VEGAN | 52 per person

VEGAN SWEET POTATO AND QUINOA CAKE

cauliflower, edamame hash, coconut curry sauce and house-made red pepper jam

DESSERT

choose one

NEW YORK STYLE CHEESECAKE with fresh berries; *contains gluten*

HOUSEMADE CARROT CAKE with cream cheese frosting: *contains gluten*

FLOURLESS CHOCOLATE DECADENCE with raspberry sauce

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CHEF TABLE DINNER

BUFFET | 65 per person

include freshly baked rolls and butter

all courses are avoiding gluten, unless noted otherwise

SALADS

choose two

Italian Chopped Salad – cucumbers, olives, blue cheese, and tomato with red wine vinaigrette

Field Greens Salad - baby greens, carrot, tomato, cucumber, olives, feta, ranch and balsamic vinaigrette

Caesar Salad - crisp romaine, parmesan, garlic croutons with creamy caesar dressing; *contains gluten*

Southern Salad - baby greens, fresh berries, spiced pecans, blue cheese with white balsamic vinaigrette

ENTREES

choose two

Mustard-Glazed Pork Loin with natural jus

Herb Roasted Chicken with demi-glace

Pesto Seared Chicken Breast in marinara sauce

New York Striploin with red wine demi-glace

PASTA

choose one

Penne Pasta Alfredo -asiago cream, fresh basil, shaved parmesan; *contains gluten*

Rigatoni Marinara -tomato-basil sauce; *contains gluten*

Wild Mushroom Risotto -fresh herbs, parmesan garlic broth

SIDES

choose two

Whipped Potatoes

Roasted Redskin Potatoes

Rice Pilaf

Seasonal Vegetables

Broccoli and Carrots

DESSERTS

choose two

Apple Cobbler with vanilla bean sauce; *contains gluten*

Assorted Mini Mousse Cups; *contains gluten, avoiding gluten flavors available upon request*

Individual Pittsburgh Pretzel Salads; *contains gluten*

Flourless Chocolate Decadence with raspberry sauce

Cookies and Brownies *contains gluten*

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EXPERIENCE ENHANCEMENTS

DELECTABLE DESSERT STATIONS

DONUT SUNDAE BAR | 12 per person

warm glazed donuts
vanilla bean ice cream
strawberry, chocolate, and caramel sauce
seasonal berries
bananas
sprinkles, cookie crumbs, and crushed peanuts
cherries and whipped cream
chef attendant(s) required*

GIANT COOKIE BAR | 10 per person

jumbo chocolate chip, sugar, and oatmeal raisin

A LA CARTE DESSERTS

assorted cookies | 35 per dozen
brownies and blondies | 35 per dozen
dessert bars | 35 per dozen
lemon bars | 35 per dozen
house-made biscotti | 36 per dozen
cupcakes | 5 each
assorted and seasonal mousse shooters | 4 each

**chef attendants are 205.00 each for (4) hours, each additional hour is 30.00*

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GENERAL INFORMATION

EXCLUSIVITY

No food or beverage of any kind may be brought into or removed from the location by either client or client's guests without prior written approval by Levy.

MENU

Menu selections and other details must be submitted to the Catering Sales Department at least (30) days prior to the function date. Your Catering Sales contact will assist you in selecting the menu items to ensure a successful event. Events over 2,000 guests may require specialized menus and our culinary staff is happy to customize the perfect menu for your event.

PRICING

Please note that all food, beverage and related items are subject to an 23% administrative charge plus 7% sales tax unless otherwise noted. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

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 10% higher pricing than published menu prices.

PAYMENT & CANCELLATION POLICY

Please refer to your catering agreement for complete details on payment terms and cancellation policy.

GUARANTEES

A guaranteed number of attendees and quantities of food is required 7 business days, prior to the event date for functions of 1,000 guests or less. 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.

Minimum Guarantee - A 205.00 service fee will be charged per function for any guarantees under 25 guests.

Please refer to your catering agreement for more details

BEVERAGE SERVICES

We offer a complete selection of beverages to compliment your event. 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.

SPECIAL DIETARY/ALLERGY REQUESTS

The DLCC is not an allergen free facility. All special dietary requests and needs are the client's responsibility to collect from their guests and attendees/invites. These needs must be submitted in advance to your Catering Sales contact with your final guest counts and appropriate additional fees will be noted. The clients are responsible for providing the place - cards/notations to assist with service for these guests. Any special dietary requests and needs that are served at the event without prior knowledge will be charged additional fees as late accommodations and are not included in the final guest counts.

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. 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 205.00 per four-hour shift.

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 205.00 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.

MEET THE CATERING SALES DEPARTMENT:

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