

MAY 2025

# BOOTH CATERING MENU

DAVID L. LAWRENCE CONVENTION CENTER



*Levy*  
CONVENTION CENTERS

# FREQUENTLY ASKED QUESTIONS

## CAN I BRING MY OWN FOOD AND BEVERAGE INTO THE DAVID L. LAWRENCE CONVENTION CENTER?

Levy is the exclusive provider of all food and beverage for the David L. Lawrence Convention Center. All food and beverage items on-site must be purchased through Levy.

## HOW DO I PLACE MY ORDER FOR FOOD AND BEVERAGE AND KNOW THAT MY ORDER IS CONFIRMED?

All food and beverage orders may be placed by email with your Catering Sales Manager. Your order is confirmed when you receive your Catering Agreement and Banquet Event Orders (BEOs), signing and returning these documents to Levy with full payment before services are performed. If you do not receive your Catering Agreement or your BEOs within 14 days of your event, please contact your Catering Sales Manager.

*Orders received within 14 days of the event will be subject to a limited menu offering.*

## ARE PRICES QUOTED IN US DOLLARS? ARE THERE ANY ADDITIONAL CHARGES/FEES?

Prices are quoted in US Dollars. All services are subject to a one-time setup/delivery fee of 100.00, 23% service charge and 7% sales tax. The service charge is taxable. Prices are subject to change without notice.

### Additional Surcharges for orders received within:

29 -14 days of event start	100.00
13 - 7 days of the event start	150.00
7 – 2 days for the event	200.00
Onsite orders (based on availability)	250.00

## CAN I INCREASE OR DECREASE MY ORDER ON-SITE?

Increases may be made on-site, based on availability of product and additional fees/upcharges may apply. Please allow up to (2) hours once a call is made for any onsite changes or additions to your order. Unfortunately, decreases are not allowed within 7 business days of the event.

## WHAT IF I HAVE TO CANCEL MY ORDER? WILL I STILL BE CHARGED?

Full cancellation of an order must be made 14 business days prior to the delivery date or full charges will incur. Cancellation of special-order items is not permitted once the order has been placed.

## CAN I SERVE ALCOHOL AT MY BOOTH? DO I NEED A BARTENDER?

Show management must permit alcohol to be served during your event. Please check your Exhibitor Kit for any restrictions. For all events with alcohol service, a Levy Bartender is required. Alcohol cannot be removed from the David L. Lawrence Convention Center. We reserve the right to refuse service to intoxicated or underage persons. Proper proof of age will be required for service of alcoholic beverages. Minimum charges may apply to your service. Please contact your Catering Sales Manager for details.

## WILL YOU PROVIDE PLATES, CUPS, NAPKINS, ETC.? WHAT ABOUT TABLES, TRASH CANS AND OTHER SET UP NEEDS?

All exhibitor booth services include disposable ware (plates, cups, etc.), napkins and appropriate condiments. Exhibitors must provide adequate space, all electrical needs, tables, chairs and trash removal for booth services.

## WHAT TIME WILL YOU DELIVER MY ITEMS TO ME? DO I HAVE TO BE AT MY BOOTH?

We will drop off your service at your booth at the date and time you request. Please note that you may receive your service up to 30 minutes early based on the current number of delivery requests. We recommend that a representative is present for the delivery/setup in case there are specific instructions or set up location within the booth that need to be communicated. Please allow up to 2 hours if any set-up changes are needed after delivery.

## ARE THERE OTHER FOOD & BEVERAGE POLICIES?

Please see the last page of this menu for more general information not covered in the FAQs.

## MEET THE CATERING SALES DEPARTMENT:

### LINDSEY CUSTOZZO

Director of Catering Sales

(412) 325 -6162 | [lindsey.custozzo@levyrestaurants.com](mailto:lindsey.custozzo@levyrestaurants.com)

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Catering Sales Manager

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### DANIELLE WILLIAMS

Catering Sales Manager

(412) 325 -6173 | [danielle.williams@levyrestaurants.com](mailto:danielle.williams@levyrestaurants.com)

### RACHEL WHALEY

Catering Sales Manager

(412) 325 -6121 | [RWhaley@levyrestaurants.com](mailto:RWhaley@levyrestaurants.com)

## DAVID L. LAWRENCE CONVENTION CENTER

1000 Ft. Duquesne Boulevard  
Pittsburgh, Pennsylvania 15222  
(412) 325 – 6120





# TRAFFIC PROMOTERS

booth required to provide area/table for set-up of items

**RITA'S ITALIAN ICE\*** | 1,500.00 per day | additional servings 5.00 each

*show management approval required*

250 (5) ounce servings of assorted flavors

**FRESH SQUEEZED LEMONADE STATION\*** | 500.00 | additional servings 10.00 each

50 (10) ounce servings

Flavors include Traditional, Strawberry, Watermelon, Mango

**KEURIG MACHINE** | 150.00 daily machine rental + 4.00 per k-cup

includes electric to booth and water source

compostable cups, stirrers, napkins, milk, and sugar

**MARGARITA BAR\*** | 1,000.00 per day | additional servings 9.00 each

100 (10) ounce servings on the rocks

**ICE CREAM & FROZEN NOVELTIES** | 500.00 per day + 150.00 daily freezer rental fee

125 assorted ice cream novelties

**COOKIES & MILK** | 9 per person

assorted cookies

chocolate, 2% and skim milks

**ARTISANAL BAVARIAN PRETZELS** | 9 each

*minimum of 25 per flavor, maximum of 200 per order*

salted bavarian with brown mustard

cinnamon sugar with vanilla bean sauce

*\*requires a booth attendant or bartender*

*booth attendants are 205 for (4) hours and 30.00 for each additional*

*bartenders are 205 for (3) hours and 30.00 for each additional*



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.



# BARISTA KATS ESPRESSO BAR

## FULL SERVICE ESPRESSO BAR

Mobile Espresso Bar with a professional espresso machine & grinder  
2 Expert Baristas serving unlimited handcrafted beverages  
Freshly roasted Barista Kats coffee, dairy & alternatives, and all necessary condiments  
Setup, cleanup, & everything in between

**FULL DAY Barista Kats SERVICE** | 4,140  
unlimited beverages, 8 hours of service

**HALF DAY Barista Kats SERVICE** | 2,875  
unlimited beverages, 4 hours of service

**2 HOURS Barista Kats SERVICE** | 2,185  
includes 200 servings, additional servings available for an added cost

**Ripple Pro 2.0 Showcase your brand with custom latte art!**

1,150 full day      690 half day



## HANDCRAFTED BEVERAGE MENU

Espresso, Cappuccino, Cortado, Cafe Latte  
Bourbon Caramel Latte, Vanilla Latte,  
Signature Azteca Mocha  
Chai Latte, Hot Chocolate

## KEY BENEFITS

### CUSTOM BRANDING

Create a unique attendee experience with branded latte art.

### BROAD APPEAL

Delight attendees with a variety of drink options.

### TURNKEY SERVICE

We handle everything -- just provide space and power!

### MEMORABLE EXPERIENCE

Keep attendees talking about your booth long after the event.

## SET UP AND SERVICE

Please plan for a 5x5 space for service

TASTE BURG

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 7% tax.

# NON - ALCOHOLIC BEVERAGES

## INDIVIDUAL COLD BEVERAGES

**BOTTLED WATER (16OZ)** | 6.25 each

**SOFT DRINKS** | 5.25 each

**SPARKLING SPRING WATERS** | 5.50 each

**INDIVIDUAL BOTTLED JUICE** | 5 each

orange, cranberry, apple

**ASSORTED BUBLY FLAVORED WATERS** | 5.25 each

**BOTTLED ICED TEA (20OZ)** | 5.75 each

**BOTTLED LEMONADE (20OZ)** | 5.75 each

## WATER COOLER SERVICE

**INCLUDES WATER COOLER, ELECTRIC &  
ONE 5-GALLON WATER JUG** | 155 each  
*additional water jugs* | 55 per each

## HOT BEVERAGES BY THE GALLON

**COFFEE AND DECAFFEINATED COFFEE** | 80 per gallon

**ASSORTED HOT TEAS** | 80 per gallon

*Coffee & Hot Tea Services include Half & Half, 2% Milk and Soy Milk*

*\*One Gallon is approximately 16 servings\**

**GOURMET HOT CHOCOLATE** | 68 per gallon

**SPECIALTY MILK UPGRADE** | 5 per highest gallon of hot  
beverage ordered

## KEURIG MACHINE

**INCLUDES WATER SOURCE, ELECTRIC AND  
ACCOUTREMENTS** | 150 each

Assorted K-Cups | 48 per dozen

We proudly brew  
**1850 Coffee**  
- A Rainforest  
Alliance Certified  
Product



Rainforest Alliance  
Certified seal, a signal  
to consumers that the  
product is friendly to  
the planet and to  
farmworkers.

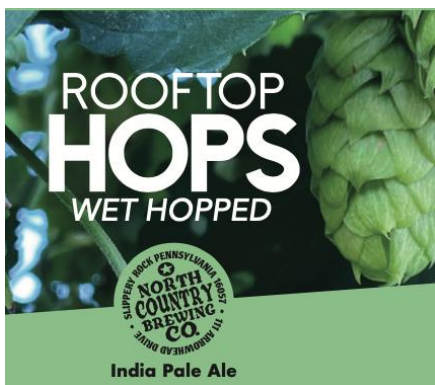
We proudly  
serve  
**PEPSI  
PRODUCTS**



Our bottled water is  
served in 16oz  
aluminum bottles.  
Aluminum reduces  
our carbon footprint  
as this material can  
be recycled over  
and over into other  
aluminum cans.

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# BEER BY THE CASE

a bartender is required for all alcohol services. bartenders are 205 per (3) hours, each additional hour is 30.

## BEER BY THE CASE

24 cans or bottles in each case  
consumption is billed by the case

**DOMESTIC** 155 per case

**IMPORT** 175 per case

**CRAFT** 205 per case

## BEER OFFERINGS

*based on availability*

### DOMESTIC

Budweiser  
Bud Light  
Miller Lite  
Michelob Ultra  
Yuengling  
Coors Lite  
Iron City (Local)  
IC Light (Local)

### IMPORT

Corona  
Corona Light  
Stella Artois

### CRAFT BEER

**Rooftop Hops – DLCC IPA (Local)**  
North Country Firehouse Irish Red Ale (Local)  
North Country Northern Lights Lager (Local)  
Founders All Day IPA  
Blue Moon  
Hazy Little Thing – Sierra Nevada  
Fat Tire



Rooftop Hops is the DLCC's own signature craft beer made with hops grown on the convention center roof.

### Space Requirements:

Full Bar Setup- 6' x 8' area is recommended. Beer & Wine Only Bar Setup- 6' x 8' existing counter space or covered table is recommended. Please contact your Catering Sales Manager with any questions.

Menu details, offerings and pricing subject to change based on availability/sourcing.  
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# WINE AND SPECIALTY COCKTAILS

beverages are billed on consumption unless otherwise noted  
a bartender is required for all alcohol services. bartenders are 205 per (3) hours, each additional hour is 30.

## WINE BY THE BOTTLE

Wine can be ordered by the bottle or by the case.

Please contact your Catering Sales Manager for suggested wine pairings and a full list of wines.

## SPECIALTY COCKTAILS

*\*minimum order of 50 drinks\**

### BLOODY MARY AND MIMOSA BAR | 10 per drink

vodka and zesty bloody mary mix  
champagne and assorted juices  
garnishes including lemons, limes, green olives, celery, pickles, and cucumbers

### PITTSBURGH MULE | 12 per drink

Local Boyd & Blair Vodka, Ginger Beer and Lime

*\*COPPER MUGS NOT INCLUDED\**

### ALMOST ARNIE | 12 per drink

Lemonade, Iced Tea & Tito's Vodka

*The alcohol version of an Arnold Palmer, who is a native Pittsburgher.*

### Space Requirements:

Full Bar Setup- 6' x 8' area is recommended. Beer & Wine Only Bar Setup- 6' x 8' existing counter space or covered table is recommended. Please contact your Catering Sales Manager with any questions.

Specialty  
cocktails can  
be tailored to  
your event!

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# HOSTED BAR SELECTIONS

beverages are billed on consumption unless otherwise noted

a bartender is required for all alcohol services. bartenders are 205 per (3) hours, each additional hour is 30

## HOSTED PLATINUM BAR PACKAGE

### PLATINUM COCKTAILS | 11 each

Tito's Handmade Vodka, Botanist Gin,  
Hornitos Tequila, Bacardi Superior, Maker's Mark,  
Dewar's, Jameson, Uncle Nearest Whiskey,  
American Harvest Vodka, Amaro Nonino

### PLATINUM WINES BY THE GLASS | 11 each

Josh Cabernet  
Mark West Pinot Noir  
Rainstorm Pinot Gris  
House of Brown Chardonnay  
Black Girl Magic Red Blend

### ROOF TOP HOPS | 10 each ✨

### IMPORTED BEER | 8.50 each

### DOMESTIC BEER | 8 each

### BOTTLED WATER | 6.25 each

### SOFT DRINKS | 5.25 each

Rooftop Hops is the DLCC's own  
signature craft beer made with hops  
grown on the rooftop.

## HOSTED GOLD BAR PACKAGE

### GOLD COCKTAILS | 10 each

Svedka Vodka, Bombay Dry, Jose Cuervo,  
Bacardi Superior, Jim Beam, Dewar's

### GOLD WINES BY THE GLASS | 10 each

#### House Wines

Chardonnay  
Cabernet Sauvignon  
Pinot Noir  
Pinot Grigio

### ROOF TOP HOPS | 10 each ✨

### IMPORTED BEER | 8.50 each

### DOMESTIC BEER | 8 each

### BOTTLED WATER | 6.25 each

### SOFT DRINKS | 5.25 each

## CASH-LESS BAR SERVICES

750 dollar sales minimum per bar

cashiers are required for 10 or more cash bars in addition to bartenders.

cashiers are 205 per (4) hours, each additional hour is 30 each.

### Space Requirements:

Full Bar Setup- 6' x 8' area is recommended. Beer & Wine Only Bar Setup- 6' x 8' existing counter space or covered table is recommended.  
Please contact your Catering Sales Manager with any questions.

Menu details, offerings and pricing subject to change based on availability/sourcing.

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# A LA CARTE BREAKFAST

**ASSORTED MUFFINS** | 42 per dozen

**ASSORTED BAGLES** | 42 per dozen  
fruit preserves, whipped butter, and cream cheese

**PLAIN MINI BAGELS** | 21 per dozen  
fruit preserves, whipped butter, and cream cheese

**ASSORTED DANISH &  
BREAKFAST BREADS** | 42 per dozen

**ASSORTED DONUTS** | 42 per dozen

**ASSORTED DONUT HOLE CUPS** | 5 each

**SEASONAL FRUIT CUP** | 7 each

**SEASONAL BERRY CUP** | 5 each

## **BREAKFAST SANDWICHES | 9 EACH**

*12 order minimum per each type, choose up to 3 varieties*

**HAM, EGG, AND CHEESE ON ENGLISH MUFFIN**

**SMOKED HAM, EGG, AND SWISS CHEESE ON A PRETZEL ROLL**

**SAUSAGE AND EGG CROISSANT**

**EGG WHITE, SPINACH, AND TOMATO JAM BAGEL**

**SPICY SAUSAGE, EGG, AND CHEESE BURRITO**

**APPLEWOOD BACON, EGG, AND AMERICAN CHEESE ON BISCUIT**

**INDIVIDUAL BOTTLED JUICE | ORANGE, CRANBERRY, APPLE | 5 each**

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# BREAKS AND SNACKS

**ASSORTED WHOLE FRUIT** | 4 each

**INDIVIDUAL BAGS OF TRAIL MIX** | 4 each

**INDIVIDUAL YOGURTS** | 6 each

**INDIVIDUAL BAGGED CHIPS, PRETZELS, POPCORN** | 4 each

**GRANNY'S PENNY CANDY** | 12 per person

**SOFT PRETZEL STICKS WITH MUSTARD & CHEESE SAUCE** | 6 each

**GIANT COOKIES** | 50 per dozen  
oatmeal raisin or chocolate chip

**HUMMUS & VEGGIES** | 10 per person  
lemon garlic hummus & fresh cut veggies

**HUMMUS & CHIPS** | 10 per person  
lemon garlic hummus & pita chips



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# BOXED LUNCHES

includes one piece of whole fruit, kettle style chips, and chocolate chip cookie  
 vegan boxes receive vegan dessert option

**39 PER BOX**

## SELECT YOUR SANDWICH OR SALAD:

### TURKEY

on whole wheat with lettuce, tomato, provolone,  
 sun-dried tomato aioli

### ROAST BEEF AND CHEDDAR

on italian roll with arugula, tomato, and onion jam  
 aioli

### SMOKED HAM

on pretzel bread with pickles, lettuce, tomato, swiss,  
 whole grain mustard

### FRESH-MADE PESTO CHICKEN SALAD WRAP

on garlic herb tortilla with roasted red peppers,  
 lettuce, tomato, nut-free pesto aioli

### VEGAN WRAP

white bean and basil spread with fresh veggies

### ROASTED BEET & QUINOA WRAP

kale, carrots, balsamic glaze, goat cheese

### BLACK BEAN, ROASTED CAULIFLOWER AND CARROT WRAP

lettuce, tomato, pickled onion, and avocado ranch

### CHICKEN BLT SALAD

baby greens, grilled chicken tender,  
 bacon, tomato, cucumber, pickled onion,  
 ranch dressing

### VEGETARIAN GREEK SALAD

chopped romaine, feta, kalamata olives,  
 pickled red onions, cucumber, house-  
 made greek dressing

### VEGETARIAN ANTIPASTI SALAD

grilled zucchini, olives, tomatoes, roasted  
 peppers, artichokes, shaved parmesan,  
 house-made red wine vinaigrette

### VEGAN HARVEST GRAIN SALAD

roasted vegetables, dried fruit, quinoa,  
 baby greens,  
 house-made white balsamic dressing

## SELECT ONE SIDE:

### HUMMUS WITH VEGGIES

### PASTA SALAD

### POTATO SALAD

### QUINOA SALAD

**Our pesto is  
 nut-free!**

Made with basil,  
 cheese, olive oil  
 & garlic.

## ADDITIONS

**ADD GRILLED CHICKEN TO ANY SALAD** | 3 each

**ADD TOFU OR FALAFEL TO ANY SALAD** | 3 each

**TURN BOXED LUNCH INTO BUFFET** | 5 per person

## BEVERAGES

**16OZ BOTTLED WATER** | 6.25 each

**BUBLY FLAVORED WATERS** | 5.25 each

**SOFT DRINKS** | 5.25 each

Menu details, offerings and pricing subject to change based on availability/sourcing.  
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# RECEPTION

25-person minimum order

## ARTISANAL CHARCUTERIE | 18 per person

to include four selections of assorted imported cured meats;  
served with pickled vegetables, local breads and crackers

## CHEESE DISPLAY | 14 per person

chef's selection of local and international cheeses  
served with fresh seasonal berries, dried fruit garnish, crackers, and flatbreads

## HUMMUS TRIO | 14 per person

traditional lemon and garlic, white bean and basil, and edamame and mint hummus  
served with fresh cut vegetables and pita chips

## GARDEN FRESH CRUDITÉ | 12 per person

fresh cut vegetables with brie and spinach dip, and buttermilk ranch dip

## HORS D'OEUVRES

\*chef attendant(s) required. 205.00 per attendant for (4) hours, each additional hour is 30.00.

25-person minimum order

## CHICKEN AND SMOKED GOUDA CROQUETTE | 5.50 each

roasted garlic aioli

## COCONUT CURRY CHICKEN | 5.50 each AVG

mango chutney

## PESTO CHICKEN ASIAGO BITE | 6.50 each

marinara sauce

## SWEET & SASSY PORK BAO BUN | 6.50 each

pickled vegetables

## FENNEL SAUSAGE STUFFED MUSHROOM | 5.50 each

## GOURMET BURGER | 6.50 each

swiss and truffle aioli

## BEEF WELLINGTON | 6.50 each

horseradish cream

## CRAB CAKE | 6.50 each

lemon aioli

## BLOODY MARY SHRIMP SHOT | 6.50 each AVG

## VEGETABLE SAMOSA raita | 5.50 each VEGAN

## SPINACH AND PARMESAN ARANCINI | 5.50 each

## SWEET POTATO AND QUINOA CAKE | 5.50 each AVG VEGAN

tomato jam

## TOMATO BASIL CROSTINI | 5.50 each

balsamic and parmesan

## WHIPPED RICOTTA WITH OLIVE TAPENADE CROSTINI | 5.50 each

## CRISPY AVOCADO BITE | 5.50 each

chipotle aioli

## SPANAKOPITA | 5.50 each

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# DESSERTS

## BANANA SPLIT BAR | 12 per person ★

vanilla bean, chocolate and strawberry ice cream  
fresh bananas  
chocolate and caramel sauce  
sprinkles, crushed peanuts, cherries and whipped cream

*chef attendant(s) required. 195.00 per attendant for (4) hours, each additional hour is 30.00.*

## 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. 195.00 per attendant for (4) hours, each additional hour is 30.00.*

## BOX OF CHOCOLATES | 15 per person

assortment of chocolate bark  
dipped strawberries, pineapple, marshmallows,  
pretzels, chips and bacon

## MINIATURE DESSERT TRAY | 17 per person

chocolate truffles & pralines, panna cotta,  
lemon curd dessert

## A LA CARTE DESSERTS

**ASSORTED COOKIES** | 35 per dozen

**BROWNIES AND BLONDIES** | 35 per dozen

**HOUSE-MADE BISCOTTI** | 42 per dozen

*available flavors: almond, chocolate chip or chocolate cherry*

**CINNAMON SUGAR CHURROS** | 30 per dozen

**CUPCAKES** | 5 each

**ASSORTED AND SEASONAL MOUSSE SHOOTERS** | 5 each

**ASSORTED DESSERT BARS** | 35 per dozen



Menu details, offerings and pricing subject to change based on availability/sourcing.  
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# ORDERING INFORMATION

## EXHIBITOR COMPANY INFORMATION

Event Name:		
Company Name: (include booth name if different)		
Billing Address:		
City, State, Zip Code:		Country:
Main Contact:		
Main Telephone Number:		
Email Address:		

## ON-SITE INFORMATION

Booth Number:	
On-Site Contact Name:	
On-Site Contact Number:	
On-Site Contact Cell Number:	
On-Site Contact Email:	



# ORDERING INFORMATION

DELIVERY DATE	DELIVERY TIME	CLEAN UP TIME	ITEM DESCRIPTION	QTY	TOTAL PRICE
One-Time Set-Up/Delivery Fee				100.00	
Surcharge Fee (see page 2)					
ESTIMATED TOTAL					
+ 23% Administrative Charge + 7% Sales Tax					

*Your order is confirmed when you receive your Catering Agreement & Banquet Event Orders (BEOs), signing & returning these documents to Levy with full prepayment.*

## PAYMENT

☐ CREDIT CARD VIA SECURE ONLINE LINK

email address: \_\_\_\_\_

☐ CREDIT CARD OVER THE PHONE

phone number : \_\_\_\_\_

# 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.

## 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.

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

## CHINA/GLASSWARE VS COMPOSTABLE/DISPOSABLE SERVICE

Compostable/disposable service ware is used exclusively for booth catering. Additional fees will apply for china/glassware service.

## 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.

## PAYMENT & CANCELLATION POLICY

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

## CASHLESS FOOD & BEVERAGE EXPERIENCE BY LEVY

All food & beverage for purchase at Restaurant Services locations provided through Levy is now a cashless experience. Accepted forms of payment are Visa, Mastercard, Discover, American Express and Apple Pay – cash will no longer be accepted.

## MEET THE CATERING SALES DEPARTMENT:

### LINDSEY CUSTOZZO

Director of Catering Sales  
(412) 325 -6162 | [lindsey.custozzo@levyrestaurants.com](mailto:lindsey.custozzo@levyrestaurants.com)

### CAILIN CALUB

Catering Sales Manager  
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### DANIELLE WILLIAMS

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### RACHEL WHALEY

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## DAVID L. LAWRENCE CONVENTION CENTER

1000 Ft. Duquesne Boulevard  
Pittsburgh, Pennsylvania 15222  
(412) 325 – 6120

