

Catering Guidelines

Revised 10/1/26

All caterers will need to meet with an Event Supervisor upon arrival at the facility. Caterers must also meet with an Event Supervisor prior to leaving the facility to conduct an inspection of the kitchen and all areas used for catering. An Event Supervisor can be contacted on the Event Cell Phone at (806) 654-1719. All clients serving food at their event without the use of a caterer are responsible for these guidelines as though they were a caterer. Any damages, unclean areas, or items left behind will be noted and addressed during the inspection. If any damages, messes, or items are left behind without an inspection by the Event Supervisor, the client may be subject to cleaning fees or loss of their deposit. Each event client or caterer is responsible for the following:

- All caterers are required to adhere to all state and local health rules to provide services within the Civic Center Complex. Please contact the City of Amarillo Environmental Health Department prior to the date of the event to ensure compliance with any of their rules. Clients who are serving food at their event without the use of a caterer should also check with Environmental Health to ensure they comply as well. The City of Amarillo Environmental Health Department can be reached at (806) 378-9472.
- All alcoholic beverages served or sold at the Amarillo Civic Center Complex must be handled through the in-house concessionaire, Corkscrew Foods. This is in accordance with the Texas Alcohol & Beverage Commission and State law. If alcohol service is needed for an event, it is the lessee's responsibility to contact the Civic Center's Concession Manager Melody Flanagan to make these arrangements. Corkscrew Foods can be reached at 806-676-0353 or email at mflanaganc@gmail.com.
- The event client **MUST** book the kitchen in their space to access the kitchen. The rental fee for a kitchen is \$240.00 per day. Any event client or caterer who does not clean the kitchen after their event will be charged a \$200.00 cleaning fee and will be required in the future to pay a \$265.00 deposit, in addition to the rent. This deposit can be refunded on the invoice after the caterer satisfactorily cleans up after the event.
- If a client or caterer needs to use a room or kitchen for longer than the times allotted by the event contract, the event client will be subject to additional extended hours fees. The space must be vacated no later than midnight unless other arrangements and fees have been determined.
- All kitchens at the Civic Center are prep kitchens only. Food may be stored, cooled, warmed, and prepared in the prep kitchens; **NO COOKING OF ANY KIND** may be done indoors. If an event client or caterer would like to cook on site outdoors, they may arrange to do so with their Event Supervisor **PRIOR** to their event.
 - The North Exhibit Hall, Heritage Room, and Grand Plaza come equipped with prep kitchens at the Civic Center, though they must be rented in addition to leasing the event space. These kitchens come equipped with an industrial coffee maker, a walk-in cooler, two ice machines, four warming cabinets, two prep tables, a large dishwashing sink, and a small handwashing sink.
 - The Headliner Room comes equipped with a small prep kitchen for use by clients renting the Coliseum or Auditorium. This space may be requested by clients using these event spaces and is first come, first served. This kitchen comes equipped with one ice machine, one warming cabinet, and one small sink.
 - No other rooms at the Civic Center have kitchens available.

- The kitchen at the Globe-News Center is a warming kitchen only. Food may be stored, cooled, warmed, and prepared in the kitchen; **NO COOKING OF ANY KIND** may be done indoors. If an event client or caterer would like to cook on site outdoors, they may arrange to do so with their Event Supervisor PRIOR to their event.
 - This kitchen is located near the backstage entrance on the second floor of the Globe-News Center and must be rented in addition to leasing the event space. It comes equipped with one ice machine, one warming cabinet, one small sink, and a small coffee maker.
- All prep kitchens and areas where food has been served or prepared must be cleaned prior to leaving the facility after each use. Please ensure that all equipment used for catering has been turned off and cleaned.
- All items brought into the Civic Center Complex by the caterer **must be removed** immediately after the event, per the event contract. This includes all tablecloths, dishes, food, and decorations. If an event client or caterer wishes to leave any items for later pick up, this must be arranged and approved by an Event Supervisor **prior to the event**. The Event Supervisor will need to know what will be left, when it will be removed, and where it should be stored. This is subject to space availability and not guaranteed. The Amarillo Civic Center Complex is not responsible for items left behind after an event.
- Absolutely no additional heating sources are allowed to be used in the food warmer cabinets (i.e. sterno cans).
- All food and equipment must be removed from the leased space by the end of the leased time. Any exception must be approved in writing by Civic Center Management.
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- Any exceptions to these guidelines must be approved by the Amarillo Civic Center Complex General Manager. For any questions regarding catering or the use of kitchens, please contact an Event Supervisor on the Event Cell Phone at (806) 654-1719.