

Exhibit VIII.C.8.a

MEETING AND CONVENTION FACILITIES: BACK OF HOUSE, CATERING

Submit as Exhibit VIII. C.8.a. a description of any proposed meeting and convention spaces, including attached back of house and catering facilities, by square footage and approximate participant capacity of each space.

FACILITIES, BACK OF HOUSE AND CATERING

Convention Center

Our conference center is a 12,400 SF clear span high ceiling, flexible space with air walls. There is service for banquets, adjacent dish-up kitchen and freight elevator from below.

The space can accommodate banquets for up to 650 people with stage and dance floor, and trade shows of up to 75 booths measuring up to 10' x 10'. The conference center can also accommodate 1,000 people in a theatre seating configuration. There is a 2,000 SF pre-function area with space for registration for trade shows, restrooms, offices and storage areas. The interconnected back of house event staging area has a double loading dock and a trash compactor.

Meeting Rooms

There are four 2,150 SF meeting rooms with air walls, which when combined total 8,600 SF. These rooms can accommodate up to 100 people each or 400 people when combined. The rooms have a 2,400 SF pre-function area with direct access to the buffet. This direct access allows for an expanded banquet food offerings for guests who prefer the buffet option rather than sit-down banquet service.

Both the conference center and meeting room spaces are attached to a 3,000 SF common back of house catering facility. This common dish-up and service area are connected to the back of house areas below by stairs and a freight elevator. The back of house service areas that services the conference center and the meeting rooms is 5,000 SF and is connected to an 8,000 SF storage area for staging of tables, chairs, podiums, portable bars, stages, dance floors, etc.

Boardroom

There is also a high-end full service 1,200 SF boardroom for meetings, which is located on the ground level of the LBJ Tower. This room can accommodate 24 people with catering for special events.

Notes

This page intentionally left blank for reviewer notes.