

Food and Beverage Trends in Special Events

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A number of clients have asked [ACCESS Destination Services](#) to share their ideas and experiences relating to innovative food and beverage trends nationwide.



According to the ACCESS teams, some of the more notable trends include:

"Bite-sizing" has become a popular practice during today's meetings and events. This trend supports healthy eating habits, allows for more menu variety, and reduces waste - all important considerations to today's socially responsible planners and attendees.

For eco-themed events, [ACCESS Palm Springs](#) uses biodegradable plates made from local fallen palm fronds.

Creative presentation and artistic food displays make a dramatic visual statement. At a recent dinner, the [ACCESS Florida](#) team wowed event guests with spoon-filled mini desserts served by a stilt walker.

The stilt-walking server carried an acrylic wall specially fitted with slotted spoon holders that doubled as a unique photo op. and decor element. And for a recent dinner, the [ACCESS Palm Springs](#) team contracted a local turf company to create a completely grass-covered buffet.

Molecular or modernist gastronomy is a growing trend in food preparation, with contemporary chefs incorporating techniques and equipment that appear more commonly in a laboratory than the kitchen.

During a recent [ACCESS Orange County](#) event, the hotel caterer featured "instant ice cream" and "test tube shooters." [ACCESS Florida](#) offers mint meringue bites infused with nitrogen, which upon biting emit "smoke" for up to 15 seconds.

Pairing foods with specialty beverages continues to be popular, especially throughout Southern California. [ACCESS Orange County](#) has recognized an increase in wine and champagne tasting events, while [ACCESS Palm Springs](#) has produced several upscale food and spirit pairings that include single-malt scotches, premium vodkas, and tequila flights.

At this year's Great American Beer Festival, San Diego breweries brought home twenty medals. It's not surprising then, that pairings featuring unique food and craft beers continue to be popular with the [ACCESS San Diego](#) team.

Couture cupcakes are all the rage! In Palm Springs, "designer cupcakes" are such a hit that [ACCESS Palm Springs](#) showcases these culinary confections atop giant cupcake ice sculpture buffets. Leave it to [ACCESS Los Angeles](#) to add a Hollywood twist to the cupcake trend with a fun-filled Amazing Race-style teambuilding event, complete with a zany scavenger hunt and outrageous decorating competition.

Locally grown foods and ingredients continue to be enjoyed and appreciated by meeting attendees who are mindful that their events support small farmers and local growers. [ACCESS Chicago](#) finds the same to be true when they label the varieties of cottage-farmed Midwest cheeses.

[ACCESS San Francisco](#) recently designed and produced a "Farm-to-Table" closing night gala, capturing the essence of the rural agricultural and floricultural heritage of the destination.

Since 1970, [ACCESS Destination Services](#) has provided the highest caliber of full-service, professional destination management and event production services in North America, with offices in Los Angeles, Orange County, Palm Springs, San Diego, San Francisco, Las Vegas and now, in Orlando, Miami and Chicago.