



PRIVATE EVENT CATERING MENU

BREAKFAST TABLES

Buffets include regular & decaffeinated coffee, hot teas

Buffets are priced per person and are based on a 20 guest minimum.

BREAKFAST STATIONS

Stations require chef attendant.

Chef attendant fee - 200 per attendant. One attendant required per 50 guests/station.

PLATED BREAKFAST

Plated breakfasts include regular & decaffeinated coffee, Hot teas

*Breakfast plates are priced per person
Pricing based on a 20 guest minimum.*



Continental Table

Assorted Breakfast Breads & Pastries V
Fruit Preserves, Butter, Cream Cheese

Seasonal Fruit Display V² AVG
Seasonal Melons, Seedless Grapes,
Oregon assorted berries

Northwest Table

Tillamook Scrambled Eggs V AVG
Fluffy Scrambled Eggs with melty
Tillamook Cheddar Cheese and
Chives

**Homestyle Seared Pork Sausage
Patties, or Crisp Applewood Smoked
Bacon** AVG

Country Sweet Potato Hash V² AVG
Red Garnet Sweet Potatoes, Yukon
Gold Potatoes sautéed with Onions,
Bell Peppers, and Fresh Herbs

Assorted Breakfast Breads & Pastries V
Fruit Preserves, Butter, Cream Cheese

Fresh Fruit Display V² AVG
Seasonal Melons, Seedless Grapes,
Oregon Berries

Avocado Toast Station V
Smashed Avocado with Lemon Juice & Maldon
Salt, Smoked Salmon Lox, Soft Boiled Eggs,
Sliced Tomato, Shaved Red Onion, Arugula,
Everything but the Bagel Seasoning, Thick cut
Brioche Toast.

Oatmeal Station V² AVG
Raspberries, Strawberries, Blueberries,
Blackberries, Mango, Creamy Cinnamon
Oatmeal

Yogurt Parfait Station V AVG
Plain & Honey Flavored Yogurt,
Raspberries, Strawberries,
Blueberries, Blackberries, Spiced
Granola

Northwest Smoked Salmon Station
Cold Smoked Salmon Lox, Dill Cream Cheese
Baby Capers, minced Red Onion

Omelet Station

Made-To-Order Omelets V AVG
Cheese Selections
Tillamook Cheddar, Chèvre

Protein Selections
Ham, Bacon, Sausage

Vegetable Selections
Peppers, Avocado, Mushrooms,
Scallions, Red Onion, Spinach, Tomato

Cascade Sirloin Steak and Eggs AVG
Grilled Cascade Beef Sirloin Steak, Country Sweet
Potato Hash, Poached Egg, Broiled Parmesan
Herb Crusted Tomato

Braised Brisket Tostada AVG
Cumin-Braised Cascade Beef Brisket, Green Chili
Scrambled Eggs, Refried Black Beans, Cotija,
Pickled Onion Relish, Fried Corn Tortilla

Brioche French Toast
Thick Cut Brioche French Toast, Warm Maple
Syrup, Cinnamon Whipped Cream, Berry
Compote, Home Style Pork Sausage Patties, and
Homefries

The All American Breakfast Entrée AVG
Tillamook Cheddar Scrambled Eggs, Country
Potato Hash, Crisp Applewood Smoked Bacon,
and Chicken Apple Sausage

Brioche French Toast V
Thick Cut Brioche French Toast, Warm Maple
Syrup, Cinnamon Whipped Cream, Berry
Compote

Eggs Florentine
Cage Free Poached Eggs, Sautéed Spinach on
English Muffin, Chive Hollandaise Sauce,
Peppered Bacon

Tillamook Farmers Scramble V AVG
Fluffy Scrambled Eggs with melty Tillamook
Cheddar Cheese, Peppers, Onions, and
Chives

Loaded Vegetable Stratta V
Sliced Sweet Peppers, Red Onion, Yellow Squash,
Zucchini & Crimini Mushrooms, Cubed Bread baked
into a fluffy, Cheesy Egg Soufflé

Maple Cinnamon Oatmeal V² AVG
Home style Creamy Oatmeal, Golden Raisins,
Candied Pecans, and Fresh Berries

Tropical Mimosa Fruit Salad V² AVG
Kiwis, Blackberries, Blueberries,
Strawberries, Pineapple, -tossed in chilled
Prosecco, fresh squeezed Orange Juice, and
Fresh Mint

ENHANCEMENTS

V Vegetarian

V² Vegan

AVG Made Avoiding Gluten

BAKERY

Assorted Breakfast Pastries V

Buttery Croissants, Danishes, Muffins, Breakfast Breads, whipped Butter, and fruit preserve

Assorted Sliced Bagels V

Plain, Cinnamon Raisin, Everything Bagels, whipped Butter, Honey, and Cream Cheese

Mini Lemon Ginger Poppy Seed Scones V

Warm Scones, baked with Lemon Zest, Poppy Seeds, and Candied Ginger

Mini Bacon and Sharp Cheddar Scones

Warm Scones baked with Smoked Bacon bits and Sharp Cheddar Cheese

Mini Goat Cheese and Herb Scones V

Warm Scones baked with Goat Cheese crumbles, Rosemary and Thyme

Gluten Free Assorted Breakfast Pastries AVG V

Lemon Ginger, Poppy Seed Scones, Blueberry Scones and Coffee cake

Assorted Dessert Bars V

Lemon Bars, Mixed Berry Bars, and Iced Chocolate Brownies

Assorted Cookies V

Chocolate Chip, Snickerdoodle, and Oatmeal Raisin

SNACKS

A minimum of 20 ppl per order is required per selection.

Trail Mix V AVG

Fancy Mixed Nuts V² AVG

Juanitas Tortilla Chips & Salsa V² AVG

Kettle Chips & Onion Dip V AVG

Assorted Candy Bars V

Assorted Granola Bars V

Whole Fresh Fruits V² AVG

Apples, Oranges, Bananas

Fresh House made Popcorn V² AVG

Original, Caramel, Apple, Blueberry, Cherry, Cheddar Cheese

Fresh House Potato Chips V² AVG

Assorted Flavors

Hard Boiled Eggs V AVG

Assorted Ice Cream Bars

Ruby Jewel Ice Cream Sandwiches

Cotton Candy V² AVG

Blue Raspberry or Pink



V Vegetarian

V² Vegan

AVG Made Avoiding Gluten

HORS D'OEUVRES

A minimum of one dozen is required per selection.

COLD HORS D'OEUVRES

Toasted Caraway & Sea Salt Smoked Salmon

Toasted Caraway & Sea Salt Crostini, Dill Cream Cheese, Capers, minced Red Onion, Chives

Potted Crab Crostini

Orange Citrus Dungeness Crab Salad, Smoked Paprika clarified Butter, Chives

Honey Roasted Red Grape V

Sweet Roasted Grapes, Oregonzola Crumbles, Candied Pecan, Endive Leaf

Roast Beef & Horseradish Crostini

Thin Sliced Herbed Roast Beef, Horseradish Cream Sauce, Toasted Crostini

Smoked Chicken & Apple Tart

Mesquite Smoked Chicken Breast, Apple Puff Pastry Tart, Oregonzola Mousse, Cranberry Orange Relish

Cranberry Curry Chicken Phyllo Cup

Curry Cranberry Chicken Salad, Tarragon, Buttery Phyllo Cups, Toasted Coconut

Boursin & Cucumber Cups V

English Cucumber Cups, Whipped Garlic Boursin Cheese

Ruby Port Pears V

Herbed Chevre, Ruby Poached Pears, Candied Pecan, Chives, Toasted Crostini

HOT HORS D'OEUVRES

Gambas Al Pil Pil Skewers AVG

Smoked Paprika & Garlic Shrimp, Tarragon Vinaigrette, Parsley

Ginger & Hoisin Glazed Meatballs

Sweet & Spicy Hoisin Glaze Meatballs, Toasted Sesame Seeds, Scallion

Shredded Beef Empenada

Flaky Pastry Dough, Cumin Braised Shredded Beef, Harissa Aioli, Cilantro

Duck Confit Wonton

Fried Wonton Chip, Duck Confit, Cherry Chutney, Chives

Prosciutto & Pesto Pinwheel

Puff Pastry, Basil Pesto, Mozzarella, Parmesan, Prosciutto

Foraged Mushroom and Fontina Rice Fritters V

Spiced Apricot Bacon Wrapped Scallops AVG

Sea Scallops, Applewood Smoked Bacon, Cayenne Apricot Glaze, Scallion

Smoked Salmon Spring Roll

Cream Cheese, Smoked Salmon Lox, Dill Vinaigrette

Prosciutto Wrapped Stuffed Figs AVG

Mission Figs, Oregonzola Mousse, Prosciutto

Spanakopita V

Spinach, Feta Cheese, stuffed Phyllo Dough Triangles

Chicken Souvlaki Skewers AVG

Dill Marinated Chicken Skewers, Preserved Lemon, Red Onion, Kalamata Olives, Feta Cheese, Tomato

VEGAN HORS D'OEUVRES

Tomato Basil Bruschetta Crostini V²

Roma Tomato, Mozzarella, Green Olives, Garlic, Basil, Balsamic Glaze, Toasted Crostini

Vegan Spring Rolls V²

Sweet Chili Dipping Sauce, Ponzu Sauce

Pakora "Indian Vegetable Fritters" V²

Mint & Cilantro Chutney

Zucchini & Roasted Corn Fritters V²

Shredded Zucchini, Roasted Sweet Corn, Tomato Jam, Cilantro

Olive Tapenade Cucumber Cups V²

English Cucumber, Kalamata Olives, Capers, Roasted Tomato, Fresh Herbs

Candied Ginger & Tomato Jam Crostini V²

Toasted Garlic Crostini, Sweet & Tangy Tomato Jam, Candied Ginger, Micro Cilantro

Red Pepper Bruschetta Crostini V²

Minced Sweet Peppers, Basil Pesto, Aged Balsamic, Extra Virgin Olive Oil, Chives



V Vegetarian

V² Vegan

AVG Made Avoiding Gluten

RECEPTION DISPLAYS

Displays serve approximately 50 guests.

Roasted Vegetables Board V AVG

Mushrooms, Asparagus, Red Peppers, Zucchini, Carrots, Eggplant, Yellow Squash, Sun Dried Tomato Hummus, Pita Bread Triangles Extra Virgin Olive Oil, Aged Balsamic Vinegar

Cold-Smoked King Salmon Fillet Board

Pepperonata, Lemon Dill Aioli, Caper, Red Onion, Chives

Spinach Artichoke Dip Station V

Spinach, Artichoke, Parmesan Cheese, Mozzarella, Baguette

Warm Brie En Croute V

Raspberry, Candied Walnuts, Whole Wheat Baguettes, Water Crackers

Spicy Tandoori Dip /Baguette V

Cumin, Ginger spiced Yogurt Dip, Baguette

Charcuterie Board

Sliced Meats & Cheeses: Prosciutto, Capicola, Peppered Sausage, Soppressata, Mozzarella, Provolone, Sweet Cherry Peppers, Marinated Olives Artichokes, Pepperoncini, Grilled Focaccia, Breadsticks

Pretzel Bite Display V

Smoked Knockwurst, Beer Cheese Fondue, Assorted Mustards

Domestic & Northwest Cheese Board V

Hazelnuts, Dried Fruit, Grapes, Artisan Cheese, Crackers, Sliced Baguettes

Seasonal Fruit Display V AVG

Cantaloupe, Honeydew, Watermelon, Pineapple, Kiwi, Blueberries, Raspberries, Strawberries

Mediterranean Dips & Crudités V AVG

Hummus, Baba Ganoush, Mixed Artisan Olives, Assorted Vegetables, Buttermilk Ranch Dressing

CARVING STATIONS

Stations require chef attendant.

Chef attendant fee - 200 per attendant.

Baron of Beef

Au Jus, Horseradish Cream

Apple Cider Brined Turkey Breast

Pan Gravy, Grain Mustard, Cranberry Citrus Relish

Dijon Crusted Roasted Pork Loin

Pork Loin, Apple Brandy Jus

Roasted Prime Rib

Thyme Au Jus, Horseradish Cream

Pesto Crusted Roast Leg of Lamb

Grain & Dijon Mustards



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CHEF'S TABLES

All Chefs Tables packages include regular & decaffeinated coffee, hot teas.

Buffets are priced per person and are based on a 20 guest minimum.

HAWAIIAN ISLANDS TABLE

Tropical Fruit Salad V² AVG
Kiwis, Blackberries, Blueberries, Strawberries, Pineapple, tossed in fresh squeezed Orange Juice, and Fresh Mint

Mac Salad V
Elbow pasta, Shredded Carrot, minced Celery, and Scallions tossed in a Sweet-Tangy Creamy Dressing

Grilled Pineapple Hawaiian Chicken AVG
Coconut Milk and Soy marinated Chicken Thighs, topped with Grilled Pineapple

Kalua Pork AVG
Himalayan Salt rubbed Smoked Pork Shoulder

Steamed White Rice V² AVG

Braised Cabbage V² AVG
Cabbage Braised with Rice Wine Vinegar, Salt and Pepper

Banana Cream Cake Torte V



PAN-ASIAN TABLE

Crunchy Thai Salad V² AVG
Shredded Napa & Red Cabbage, Red Bell Pepper, Edamame, shredded Carrot, diced Cucumber, Scallion, Cilantro, and Toasted Sesame Vinaigrette

Cucumber & Kimchi Slaw V² AVG
House made Kimchi, thin sliced Cucumber, tossed in a Rice Vinegar Togarashi Vinaigrette

Mongolian Braised Brisket AVG
Beef Brisket braised in a Sweet & Spicy Tamari Sauce with Ginger, Garlic, and Scallions

Grilled Lemon Grass Chicken Thighs AVG
Lemongrass marinated Chicken Thighs, lightly dressed with Nuoc Cham Sauce (Sweet & Sour Vinegar Sauce)

Ginger Basmati Rice V² AVG
Basmati Rice, infused with aromatic Ginger Root, and Cilantro

Steamed Broccoli with Fried Garlic V² AVG

Baked Asian Pear & Almond Tarts V

GASTRO PUB

Deconstructed Cobb Salad V
Crisp Romaine, diced Roma Tomato, crisp Bacon Bits, Hard-boiled Eggs, Avocado, Blue Cheese crumbles, and Lemon Chive Vinaigrette

Country Fried Chicken
Dill Pickle brined Bone In Chicken, crispy fried, and smothered with creamy peppered home style gravy

German Bratwurst AVG
German Bratwursts, braised in Lager Style Beer, Red Cabbage, and Green Apples

French Onion Whipped Potatoes V AVG
Yukon Gold Potatoes, Caramelized Onions, and Gruyere Cheese

Oven Roasted Brussel Sprouts V² AVG
Crispy Brussel Sprouts, Balsamic Glaze, and pickled Red Onions

Salted Carmel Croissant Bread Pudding V
Slices of buttery Croissants, Caramel Custard, and sea salt

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CHEF'S TABLES

All Chefs Tables packages include regular & decaffeinated coffee, hot teas.

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CHEF'S DELI TABLE

Roasted Red Pepper & Pesto Pasta Salad V

Cavatappi Pasta, Housemade Red Pepper Pesto, sliced Black Olives, Broccoli Florets, diced Carrots, and Red Onion

Fresh Bread Slices V²

9-grain Whole Wheat, Sourdough, and French White Bread

Sliced Deli Meats AVG

Oven Roasted Turkey, Clover Honey Ham, and Roast Beef

Sliced Cheeses V AVG

Tillamook Cheddar, Swiss, Provolone

Accompaniments V² AVG

Lettuce, Tomato, Red Onion, Pickles

Deli condiments V² AVG

Stone ground Mustard, White Wine Dijon Mustard, Classic Yellow Mustard, and Mayonnaise

Sea Salt or BBQ Kettle Chips V AVG

Lemon Dessert Bars or Iced Chocolate Brownies V

TEX-MEX TABLE

Nacho Bar V AVG

Tortilla Chips, Southwest Queso Dip, Pico de Gallo, Guacamole, Lime Sour Crema, and Pickled Jalapenos

Tex-Mex Garden Salad V² AVG

Crisp Romaine, fresh Cucumber, pickled Red Onion, Roasted Corn, Black Beans, Radish, and Creamy Oregano Dressing

Green Chili & Toasted Cumin Chicken Carnitas AVG

Marinated and slow cooked Chicken Thighs with citrus, toasted spices, roasted Green Chili, and Cilantro

Adobo Carne Asada AVG

Skirt Steak marinated with Chipotle Adobo, fresh Orange & Lime juice, Guajillo Chilies, and Toasted Coriander

Grilled Elote V AVG

Grilled Corn on the Cob, seasoned with Lime Mayo, Chili Powder, Cotija Cheese, Lime, and Cilantro

Tex-Mex Red Rice (Arroz Rojo) V² AVG

Long grain White Rice, simmered in a rich tomato broth with Onions and Garlic

Warm Flour or Corn Tortillas V AVG

Marionberry or Apple Empanadas V

BRIDGE CITY TABLE

Chickpea Caesar Salad V AVG

Crisp Romaine, Lemon Zested Chickpeas, Shaved Parmesan, Butter Garlic Croutons, and Caesar Dressing, Contains; Anchovies

Creamy Tomato Basil Bisque V

Fresh Tomato puree, Fresh Basil, and Heavy Cream

Pesto Cream Caprese Stuffed Chicken Breast AVG

Seared Chicken Breasts stuffed with Mozzarella, Fresh Basil, and Roasted Tomatoes, Basil Pesto Cream Sauce

Pacific Northwest Gremolata Crusted Salmon

Salmon Filets with a Herbed Panko crust and Lemon Caper Buerre Blanc

Garlic & Chive Butter Grilled Focaccia Bread V

Crème Brulee Cheesecake V

Individual Cheesecake, Oregon Berries



V Vegetarian

V² Vegan

AVG Made Avoiding Gluten

PLATED DINNER

Plated dinner to include regular & decaffeinated coffee, hot teas

ENTRÉES

Braised Beef Short Ribs

Celery Root Potato Puree, Balsamic Cippolini Onions, Honey Glazed Carrots, Tobacco Onions

Black Salt Grilled NY Striploin

Black Salt, Apple Horseradish, Compound Butter Yukon Gold Potato Puree, Pickled Patty Pan Squash, Roasted Shallot Demi-Glace

Grilled Beef Filet Mignon

Parsnip Potato Puree, Pickled Greens, Grilled Asparagus, Fried Garlic Confit Tomatoes, Balsamic Merlot Sauce

Pink Peppercorn Beef Sirloin

Parsnip Potato Purée, Herb Roasted Patty Pan Squash & Cherry-Merlot Reduction

Draper Valley Airline Chicken Breast

Marinated in Mustard Seed Espelette, Apple Onion Marmalade, Pommes Dauphinoise, Parisian Vegetables, Honey Truffle Syrup

Moroccan Chicken

Seared Chicken Breast, Herbed Couscous, Preserved Lemon, Herbed Olive Sauce, Sumac Roasted Asparagus

Chicken Vera Cruz

Smoked Paprika Chicken Breast marinated in Tequila, Garden Risotto, Roasted Rainbow Carrots, Cilantro Vinaigrette

Cider and Maple Glazed Bone in Frenched Pork Chop

Colcannon Potatoes, Vichy Carrots, Cumberland Sauce

Grilled Steelhead Trout

Grilled Steelhead, Ginger Infused Basmati Rice, Roasted Baby Carrots, Sweet Chili Glaze

Ginger & Tamari Glazed Salmon

Ginger Lemon Grass Steamed Rice, Togarashi Bok Choy, Kafir Lime, Toasted Sesame Slaw

Macadamia Nut Crusted Ling Cod

Green Curry Sauce, Jalapeno Rice Cake, Sauteed Shiitake Mushrooms, Wok Fried Bok choy



 Vegetarian

 Vegan

 Made Avoiding Gluten

Vegan/Vegetarian Entrees

Roasted Chickpea Ratatouille V² AVG

Eggplant, Zucchini, Yellow Squash, Red Onion, Garbanzo Beans, Fresh Herbs, Plum Tomatoes

Vegetable Strudel V

Sautéed leeks, Spinach, Zucchini, Yellow Squash, Matchstick Carrots in a Phyllo wrap, Tomato Fondue Sauce, Basil oil

Portobello Napoleon V²

Grilled Portabella, sautéed Spinach, Roasted Red Bell Pepper, Polenta cake, Tomato sauce

Charred Cauliflower Steak V² AVG

Roasted Sweet Potato, Quinoa Salad, Confit Butternut Squash, Red Pepper Pesto

Tuscan Lentil Stew V² AVG

Kale, Red Potatoes, Red Lentil, Red Beans, Garbanzo Beans, Sweet Tomatoes, Celery, Onions, Fried Shallots

Heirloom Scarlet Runner & Cranberry Bean Cassoulet V²

Roasted Vegetables, Wild Mushrooms, Confit Tomato Vegetable Broth, Buttery Gratin Panko Topping

SALADS

Select one for entire group

Mixed Field Greens

Cherry Tomatoes, Pickled Red Onion, Candied Pecans, Herbed Chèvre, Roasted Shallot Sherry Vinaigrette

Caesar Chop Salad

Chopped Romaine Hearts, Roasted Garlic Croutons, Lemon Wedges, Shaved Parmesan, Creamy Caesar Dressing

Pickled Pear & Gorgonzola Salad

Pickled Pears, Oregon Blue Cheese, Toasted Hazelnuts, Roasted Tomatoes, Maple Dijon Vinaigrette

Strawberry Spinach Salad

Strawberries, Spinach, Burrata, Pickled Red Onion, Toasted Hazelnuts

Caprese Salad

Fresh Mozzarella, Plum Tomatoes, Olive Oil, Fresh Basil, Balsamic Glaze, Sea Salt

Green Garden Salad

Mixed Baby Greens, English Cucumber, Carrots, Asparagus, Mint Vinaigrette

DESSERTS

Select one for entire group

New York Cheesecake

Seasonal Berry Compote, Chantilly Cream

Salted Caramel Cheesecake

Amarena Cherry Syrup, Gaufrette Wafer

Crème Brûlée Cheesecake

Crème Anglaise, Fresh Berries

Baked Pear Almond Tart

Chantilly Cream

Willamette Apple Frangipane Tart

Caramel, Chantilly Cream



BEVERAGE OFFERINGS

NON-ALCOHOLIC

Portland Roasting Coffee

Regular or Decaf

Hot Tea

Variety of Smith Tea bags

Hot Chocolate

Hot Apple Cider

Canned Water (12 oz. Cans)

Still or Sparkling

Pepsi Products (12 oz. Cans)

Infused Lemonade

Strawberry, Basil, Mint

Infused Water Station

Cucumber Mint, Melon, Lemon

Juice

Apple or Orange

Fruit Punch

Lemonade

Iced Tea

ALCOHOL OFFERINGS

As Portland and Oregon feature some of the country's top craft distillers, craft breweries and wineries, we have chosen to feature those items on your bar. Per Oregon Liquor Control Commission (OLCC) regulations, alcohol must be served by Oregon Zoo Catering bartenders and five (5) substantial food items must be available at all times during alcohol service. All bars are subject to a 250 bartender fee with a four (4) hour minimum, each additional hour is \$50.

House Wine

Premium Wine

Local Hard Seltzer

Spirits

Absolut Vodka | Bombay Sapphire Gin
| Bacardi Rum | Jack Daniels Whiskey
| Jim Beam Bourbon | Jose Cuervo
Gold Tequila | Crown Royal Whiskey |
Chivas Regal Scotch | Bailey's Irish
Cream | Grand Marnier | Kahlua

Local Craft Beer

Domestic Beer

Local Cider

Bartender

Up to four hours of service.
One bar per 100 guests.

PER BARTENDER \$250

THOUSAND DETAIL DINING

We believe that every occasion should be extraordinary. It's all about the food, and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out.

Together, we look forward to delivering The Levy Difference.

EXCLUSIVITY

Levy Restaurants is proud to be the exclusive provider of all food and beverage services at the Oregon Zoo. As "a family of passionate restaurateurs," we seek to exceed your guests' expectations by delighting them with delicious food, creatively presented by friendly, helpful staff in a fun-filled atmosphere. We also strive to exceed your expectations by making the event planning process simple, easy, and worry free for you.

Because we live the restaurant business every day, we are able to advise you on the most popular menu items and the most effective methods to ensure your guests fondly remember your event long after they have departed. To follow are some general guidelines to get you started on your event planning process.

MENU

Menu selections and other details pertinent to your function must be submitted to the Catering and Sales Department at least (30) days prior to the event date. Your Catering Sales Manager will assist you in selecting the exciting menu items and making arrangements to ensure your most successful event ever. Events over 1,000 guests may require specialized menus and our culinary staff is happy to customize the perfect menu for your event.

MINIMUM REQUIREMENTS

There is a 100.00 service fee for all orders under 20 guests, additional service fee may apply.

OVERSET POLICY

Levy Restaurants will provide a 5% overage (maximum overset of 30 guests). There will be an additional \$75 charge for each over-set of 10 guests or each additional round of 10. This overset does not include food preparation but simply the additional staff to set and service additional place settings.

PRICING & GUARANTESS

Prices quoted in the menu do not include the 22% administrative fee, unless otherwise noted. Prices are subject to change without notice. Guaranteed prices will be confirmed (30) days prior to the event. A guaranteed number of guests/quantities of food is required (7) business days prior to the event date. (A business day is defined as Monday through Friday. Holidays and Weekends are excluded from receiving guarantees.) This guarantee must be submitted by noon. If the guarantee is not received, Levy Restaurants reserves the right to charge for the number of guests/ quantities specified on the contracted event order. Guarantees increased less than (7) full business days prior to an event will be subject to a minimum 10% surcharge on the price for each additional guest or increase. Any on-site increases will be subject to a 25% surcharge. Cancellations and reductions of guarantee are subject to full charges. Attendance higher than the guarantee will be charged the actual event attendance. Should attendance exceed the number specified in the final guarantee, Levy Restaurants will neither be responsible nor liable for serving these additional numbers, but will do so on a first come, first served basis as able. Client agrees that there will be no reduction in the Event Price if fewer than the guaranteed guests attend the event.

SERVICE STAFF

Guest - server ratio is 1 server per 30 guests for plated-meal functions, and 1 server per 50 guests at buffet functions. This is for service at rounds of ten guests. 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 200.00 per four-hour shift with each additional hour of 50.00 per hour.

EVENT TIMELINE

Prices are based on a one-hour meal period for breakfast, lunch, and dinner service. Additional service time may be subject to additional fees. Event start or end times that deviate more than thirty minutes from contracted times may be charged additional fees. In order to provide the freshest food, we must limit buffet service to one hour.

CATERING CONTRACTS

A signed copy of the contract outlining all catering services must be returned to your Catering Sales Manager prior to the event before services will be confirmed or performed. The signed contract, terms, addendums and specified function sheets, constitute the entire agreement between Client and Levy Restaurants. Your Catering Sales Manager will outline the payment and contract process.

CANCELLATIONS

Any event cancelled within (30) days prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary.

OUTSIDE FOOD & BEVERAGE

No food or beverages of any kind may be brought into or removed from the location by either Client or Client's guests without our prior written approval. Your Catering Manager will instruct you if additional fees may be incurred.

BEVERAGE SERVICES

We offer a complete selection of beverages to compliment your event. Please note that alcoholic beverage services are regulated by the Oregon Liquor Control Commission (OLCC). Per OLCC regulations all events that serve alcohol must serve five (5) substantial food items to their guests. Oregon Zoo Catering, as licensee, is responsible for the administration of these regulations: NO ALCOHOLIC BEVERAGES MAY BE BROUGHT ONTO THE PREMISES 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. Oregon Zoo Catering must supply all beer, wine and liquor and must be served by a Oregon Zoo Catering employed OLCC Certified Bartender.

PAYMENT

We will not commence service without receipt of a NON-REFUNDABLE DEPOSIT in the amount of 75% of the estimated event price at least thirty (14) full calendar days prior to the event, and the remaining 25% of the estimated event price at least (7) full calendar days prior to the event (collectively, the "Deposit"). Outstanding event price balances shall be paid within (30) full calendar days of the event, provided billing privileges have been previously approved in writing through the General Manager's office. Client understands that we will suffer substantial harm if Client cancels the event. Accordingly, the deposit will be in all cases NON-REFUNDABLE and deemed to be liquidated damages to compensate us for the loss due to Client's cancellation. No interest will be payable to client on the deposit. Payment can be made in cash, certified check, wire transfers or by an authorized credit card. A major credit card is required to be on-file for all events. Card will be used to guarantee payment of any replenishment or new orders requested during an event. These charges will be billed to the credit card unless payment is received at the end of the event.

PRIVATE EVENTS AT THE OREGON ZOO

The Oregon Zoo provides a high-quality, unique dining environment to enhance the guest experience while working toward our vision of a better future for wildlife. Our cuisine reflects our values— we commit to creating locally sourced menu items while showcasing our creativity using a Northwest cooking style and the bounty of fresh ingredients. From sourcing products with sustainably produced palm oil to ensuring our seafood meets Seafood Watch Sustainability Standards, we strive to be stewards of the environment through our purchasing practices.

CONFIRMING YOUR EVENT

The zoo will send an event licensing agreement with deposit and payment requirements, as well as event details. A signed agreement and non-refundable deposit are required for final confirmation. Some events may require a second non-refundable deposit, due seven days prior to the event. All deposits will be deducted from your final balance.

Insurance

Proof of Commercial General Liability or Private Event Insurance is required for all events at the Zoo with a limit of no less than \$1,000,000 and \$500,000 per accident. Proof of Worker's Compensation is required if the Licensee has any employees present at the event, and Automobile Insurance is required if the Licensee will have any vehicles on Zoo grounds.

Attendance Guarantees

Your minimum guaranteed attendance is due 7 business days prior to your event. Final attendance guarantee is due 7 business days prior to the event. If Oregon Zoo catering does not receive a final attendance count by the due date, your estimated attendance will become the guarantee. Final food and beverage charges will be based on the guarantee or actual number, whichever is greater.

Cancellations

If an event is canceled for any reason, all deposits will be forfeited. Events cancelled within four months of the event date will incur the cost of the Food & Beverage minimum and a percentage of the room rental. Events canceled within seven days of the event date will incur the total cost of the event based on the guaranteed guest count.

HOSTING YOUR EVENT

Load-In & Set-up

Arrangements for events that require load-in or set-up must be made in advance with your catering coordinator. Access to your event site starts one or two hours prior to guest arrival and ends one hour after guest departure. If additional load-in/load-out time is needed, charges may apply. A detailed list of all vendor contacts must be submitted prior to your scheduled load-in or set-up time.

Displays & Decorations

All displays, decorations and give-away items proposed by clients are subject to the approval of Oregon Zoo catering. Arrangements must be made with your event coordinator 14 days prior to your event.

Please be aware of the following restrictions:

- Balloons are only allowed in the Cascade Crest Ballroom and may not leave the room once inside
- No balls, Frisbees or other items meant to be tossed or thrown
- Confetti limited to indoor tabletops only (cleaning fees may apply)
- Staples, tacks or tape may not be used on non-tackable walls
- No glitter or shredded Mylar streamers
- Objects may not be suspended from the ceiling
- No fog/haze machines
- Additional charges will apply for extra cleaning required, damage done to zoo property or any missing items.

Personal Property

Property of the client and their guests brought to or left at the zoo is the responsibility of the client. The Oregon Zoo will not be liable for any loss or damage to any such property for any reason.

COMING TO THE ZOO

Parking & Public Transit

The Oregon Zoo is accessible by public transit and automobile. For more information about getting to the zoo and parking, please visit www.oregonzoo.org/getting-zoo

Admission

Zoo admission is required for all guests to enter zoo grounds. Events located inside the Cascade Crest Ballroom, Cascade Grill, and Conservation Hall do not need admission to reach the event space but admission is still required for each guest wishing to access zoo grounds. Zoo admission is required for all guests in all other event spaces. Discounts are available for groups of 20 or more paid tickets.

Smoking & Tobacco Use

To provide a healthy, safe environment for visitors, smoking of any type, including vaping and electronic cigarettes, is prohibited.



**THANK
YOU**