



# SUMMER *Picnic Menu*



Oregon Zoo  
Private Events

# Picnic Tables

All Picnic packages include Iced or Lemonade  
Buffets are priced per person and are based on a  
20 guest minimum.

## Muttomah Falls

### Tomato & Tahini Orzo Pasta Salad V

Orzo Pasta, Cherry Tomatoes,  
Shallots, Cucumber, Fresh Herbs, Feta  
Cheese, Lemon Tahini Dressing

### Crisp Caesar Salad V

Crispy Romaine Lettuce, Buttered  
Garlic Croutons, Shaved Parmesan  
Cheese, Caesar Dressing

### Baked Salmon Skewers AVG

Citrus Vinaigrette

### Oven Roasted Turkey

Browned Butter Cream Sauce

### Cinnamon Maple Roasted Butternut Squash V AVG

### Roasted Garlic & Herb Broccoli with Lemon V AVG

Agrumato Olive Oil

### Pineapple Upside Down Cake V

## Lost Lake

### Mixed Green Garden Salad V<sup>2</sup> AVG

Romaine, Red Leaf Lettuce, Cherry  
Tomatoes, Cucumbers, Carrots,  
Buttermilk Ranch, and Balsamic  
Vinaigrette

### Dill Apple Cider Potato Salad V<sup>2</sup> AVG

Yukon Gold Potatoes, Apple Cider  
Vinegar, Fresh Dill, Carmelized Onions

### Maple Baked Beans V<sup>2</sup> AVG

### Grilled Corn on the Cob V<sup>2</sup> AVG

Smoked Paprika Butter

### All Beef Hot Dogs AVG

Stadium Buns

### All Natural Beef Burger AVG

### Deli Platter V<sup>2</sup> AVG

Red Leaf Lettuce, Sliced Red Onion,  
Tomato, Dill Pickle Spears, Tillamook  
Cheddar and Swiss Cheese

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

### Watermelon Wedges V<sup>2</sup> AVG

### Chocolate Chip, Snickerdoodle Cookies, or Iced Chocolate Brownies V

*Vegan Burger Pub Buns,  
Stadium Hot Dog Buns, or  
Gluten Free Bun –Available  
Upon Request -\$ 2.00*

V Vegetarian

V<sup>2</sup> Vegan

AVG Made Avoiding Gluten

## Mount Hood

### Garden Pasta Salad V<sup>2</sup>

Elbow Macaroni, Minced Celery,  
Carrots, Red Onion, Cherry Tomatoes,  
Cucumbers, Black Olives, Oregano  
Vinaigrette

### Horseradish Broccoli Slaw V AVG

Broccoli Florets, Red and Green  
Cabbage, Carrots, Red Onion, Green  
Apple, Scallions, Horseradish  
Coleslaw Dressing

### Dill Pickle Grilled Chicken Thighs AVG

Grilled Chicken Thighs, Dill Pickle and  
Roasted Corn Relish

### BBQ Beef Brisket AVG

Slow Smoked Beef Brisket, Tangy BBQ  
Sauce and Grilled Onions

### Four Cheese Mac & Cheese V

Cavatappi Noodles, Tillamook Sharp  
Cheddar, Gruyere, Mozzarella,  
Parmesan Mornay sauce

### Home Style Cornbread with Whipped Honey Butter V

### Dessert Bars V



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## North by Northwest

### Heirloom Tomato & Watermelon Salad V<sup>2</sup> AVG

Heirloom Tomatoes, Watermelon, Banana Peppers, Sweet pickled Onions, Feta Cheese, Candied Pecans, Aged Balsamic Vinaigrette, Micro Basil

### Mixed Local Baby Greens Salad V<sup>2</sup> AVG

Baby Green Lettuces, Roasted Hazelnuts, Gorgonzola crumbles, Dried Cranberries, Strawberry Champagne Vinaigrette

### Country Fried Chicken

### BBQ Smoked Pulled Pork AVG

### Rosemary Roasted Yukon Gold Potatoes V<sup>2</sup> AVG

### Vichy Carrots V AVG

Baby Carrots, Sweet Butter Glaze

### Assorted Mini Tarts V

Chocolate, Berry, Lemon and Apple

## Urban Cowboy

### Garden Salad V<sup>2</sup> AVG

Baby Mixed Greens, Cherry Tomato, Cucumber, Red Onion, Mushroom, Cracked Mustard Vinaigrette

### Citrus Cole Slaw V AVG

Shredded Napa Cabbage, Carrots, Red Cabbage, Meyer Lemon Aioli

### Grilled Corn on the Cob V<sup>2</sup> AVG

Chili Lime Butter

### Chili Infused BBQ Chicken AVG

Chili Cumin Rubbed Chicken, Orange Ginger BBQ Sauce

### Pecan Smoked Peppered Sausage AVG

Bourbon BBQ Sauce

### Four Cheese Mac and Cheese V

Cavatappi Noodles, Tillamook Sharp Cheddar, Gruyere, Mozzarella Parmesan Cheese, Mornay Sauce

### Jalapeno Cornbread and Buttermilk Biscuits

### Chocolate Bourbon Pecan Tarts V

V Vegetarian

V<sup>2</sup> Vegan

AVG Made Avoiding Gluten

# Enhancements

## Main Dishes

### Smoked BBQ Pulled Pork AVG

### Smoked BBQ Beef Brisket AVG

### BBQ Chicken AVG

### Zenner's Bratwurst

IPA Sauerkraut

### Southern Fried Chicken

### Impossible Burger Patties V<sup>2</sup>

## Sides

### Gluten-Free Burger Bun AVG

### Mixed Green Garden Salad V<sup>2</sup> AVG

Romaine, Red Leaf Lettuce, Cherry Tomatoes, Cucumbers, Carrots, Buttermilk Ranch, Balsamic Vinaigrette

### Grilled Corn on the Cob V<sup>2</sup> AVG with Paprika Butter

### Broccoli Slaw V AVG

Broccoli florets, Red & Green Cabbage, Carrots, Red Onion, Green Apple, Scallions, Creamy Coleslaw Dressing

### Roasted Garlic and Herb Yukon Gold Potatoes V<sup>2</sup> AVG

### Four Cheese Mac & Cheese V

Cavatappi noodles, Tillamook Sharp Cheddar, Gruyere, Mozzarella Parmesan Cheese Mornay Sauce

# 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](http://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.