**BREAKFAST BUFFETS**

Buffets include regular & decaffeinated coffee, hot teas, and orange juice. Buffets are priced per person and are based on a 20 guest minimum & 1 hour of service.

**CONTINENTAL BUFFET**

- Assorted Breakfast Breads & Pastries
  - Preserves | Butter | Cream Cheese
- Seasonal Fruit Display

**NORTHWEST BUFFET**

- Scrambled Eggs
- Applewood Smoked Bacon
- Pork Link Sausages
- Yukon Skillet Potatoes
- Assorted Breakfast Breads & Pastries
  - Preserves | Butter | Cream Cheese
- Assorted Bob’s Red Mill Oatmeal
- Assorted Yogurt
- Seasonal Fruit Display

**CASCADIA BUFFET**

- Brioche French-Toast
  - Marionberry Compote | Chantilly Cream | Whipped Maple Butter | Candied Hazelnuts
- Assorted Breakfast Breads & Pastries
  - Preserves | Butter | Cream Cheese
- Assorted Bob’s Red Mill Oatmeal
- Assorted Yogurt
- Seasonal Fruit Display
  - choice of (1):
    - Tillamook Scrambled Eggs
      - Tillamook Cheddar | Chives
- Scrambled Eggs
  - Spinach | Mushroom | Tomato
  - choice of (2):
    - Applewood Smoked Bacon
    - Seared Pork Links
    - Chicken Apple Sausage
    - Grilled Ham Steak
      - choice of (1):
        - Potatoes O’Brien
        - Herb Roasted Fingerlings
    - Hash Browns
      - choice of (1):
        - Southern Style Biscuits
          - Sausage Gravy
        - Corned Beef Brisket
          - Yukon Potato Hash

**BUFFET ENHANCEMENTS**

Minimum order of 20 per selection.

- Scrambled Eggs
- Tillamook Scrambled Eggs
- Tillamook Cheddar | Chives
- Tofu Scramble
- Leafy Greens | Onion
- Spinach Tomato Frittata
- Ham, Cheese & Pepper Frittata
- Applewood Smoked Bacon
- Turkey Bacon
- Chicken Apple Sausage
- Yukon Skillet Potatoes
- Traditional Hashbrowns
- Mini Bagels
  - Lox & Cream Cheese Assortment
- Cheese Blintz
  - Mountain Berry Sauce
- Assorted Bob’s Red Mill Oatmeal
- Assorted Yogurt
- Southern Style Biscuits
- Sausage Gravy
- Seasonal Fruit Cup
### PLATED BREAKFAST

Plated breakfasts include regular & decaffeinated coffee, Stash teas, and orange juice.

*Breakfast plates are priced per person and final price is based on the highest priced selected entrée. Pricing based on a 20 guest minimum & 1 hour of service.*

**ENTRÉES**

- **Scrambled Eggs & Applewood Smoked Bacon**
  - Traditional Hashbrowns

- **Brioche French Toast**
  - Hazelnut Butter | Macerated Berries | Maple Syrup

- **Eggs Benedict**
  - Poached Eggs | Canadian Bacon | Hollandaise | English Muffin

- **Mushroom & Chèvre Frittata**
  - Wilted Greens | Oven-Dried Tomato | Applewood Smoked Bacon or Pork Link Sausages | Traditional Hashbrowns

### BREAKFAST STATIONS

Stations require chef attendant.

*Chef attendant fee - 200 per attendant. One attendant required per 25 guests/station.*

**OMELET STATION 🐔**

**Made-To-Order Omelets**

**Cheese Selections 🥛**
- Tillamook cheddar | Chèvre

**Protein Selections**
- Ham | Bacon | Sausage

**Vegetable Selections 🥗**
- Peppers | Mushrooms | Scallions | Red Onion | Spinach | Tomato

Plated breakfasts include regular & decaffeinated coffee, Stash teas, and orange juice.

Breakfast plates are priced per person and final price is based on the highest priced selected entrée. Pricing based on a 20 guest minimum & 1 hour of service.
ALL DAY PACKAGES

All day event packages include regular & decaffeinated coffee, hot teas, and one canned soft drink per guest.

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

THE COFFEE LOVER

Regular & Decaf Coffee
Smith Tea
Soft Drinks
Canned Soft Drinks (1 Per Guest)

THE MEETING PLANNER

The Coffee Lover +
Continental Breakfast
Assorted Breakfast Breads & Pastries
Preserves | Butter | Cream Cheese
Seasonal Fruit Display
Orange Juice
Mid-Morning Snack
Assorted Yogurt
Whole Fresh Fruit
Mid-Afternoon Snack
Assorted Granola Bars
Raw Crudités & Seasonal Dips

SNACKS

BY THE POUND

Trail Mix
Fancy Mixed Nuts

DISPLAY TRAYS

Each tray serves 25 guests.

Domestic Cheeses & Crackers
Imported & Local Artisan Cheeses
French Baguettes
Raw Crudités & Seasonal Dips
Seasonal Fruit Display

PER PERSON

Minimum order of 20 per item.

Assorted Candy Bars
Assorted Granola Bars
Potato Chips
Whole Fresh Fruits
Fresh Popcorn

BAKERY

BY THE DOZEN

Mini-Bagels
Assorted Muffins
Assorted Pastries & Breads
Assorted Scones
Assorted Cookies
Croissants
Vegan Breakfast Pastries
Chocolate Chip Cookies
Chocolate Fudge Brownies
Assorted Dessert Bars

RECEPTION DISPLAYS

Displays serve 50 guests.

Gourmet Desserts
Cantucci | Mini Cakes Tortes | Petit Fours

Gluten Friendly | Vegan | Vegetarian
LUNCH BUFFETS

All day event packages include regular & decaffeinated coffee, hot teas, and one canned soft drink per guest.

BUFFETS are priced per person and are based on a 20 guest minimum & 1 hour of service.

TEX-MEX BUFFET

Chips & Salsa
Tortilla Chips | Fresh Salsa
Accompaniments
Guacamole | Sour Cream
Garden Salad
Chipotle Ranch
Fajita Chicken
Peppers | Onions | Cilantro
Guajillo Chile Marinated Flank Steak
Roasted Corn & Poblanos
Spanish Rice
Flour Tortillas
Assorted Dessert Bars

DELI BUFFET

Greens
Mixed Greens | Assorted Dressings
Cold Salads
Pasta Salad | Potato Salad
Assorted Sliced Breads
Sliced Cheeses
Tillamook Cheddar | Swiss | Provolone
Accompaniments
Lettuce | Tomato | Red Onion | Pickles
Mayonnaise
Mustards
Dijon | Grain
Potato Chips
Assorted Cookies
+ choice of (3):
Roasted Turkey
Black Forest Ham
Roast Beef
Chicken Salad
Grilled Vegetables
Hummus

MEDITERRANEAN TUSCANA

Baby Romaine Heart Salad
Sun-Dried Tomato | Parmesan | Garlic Croûton | Caesar Dressing
Arcadian Mixed Greens Salad
Artichoke Hearts | Kalamata Olives | Roasted Peppers | Feta | Sherry Vinaigrette
Orzo Salad
Roasted Vegetables | Goat Cheese | Fresh Herbs | Balsamic Onions | Herbed Vinaigrette
Chicken Pomodoro
Vodka Cream Sauce | Blistered Tomatoes
Roasted Pork Loin
Balsamic Mushroom Ragout | Roasted Baby Carrots
Tortellini
Asiago Pesto Fondue | Pine Nuts
Desserts
Tiramisu | Cannoli

Gluten Friendly ♻️ Vegan 🌿 Vegetarian 🌱
### BOXED LUNCHES

Boxed lunches include soft drinks or water (one per person), mayonnaise & mustard packets, whole fresh fruit, potato chips and cookie.

Boxed lunches are priced per person.

#### Smoked Turkey Club

Bacon | Avocado | Tillamook Swiss | Ciabatta

#### Grilled Chicken Sandwich

Mozzarella | Oven-Dried Tomato | Romaine | Red Onion | Ciabatta

#### Grilled Vegetable Sandwich

Eggplant | Squash | Roasted Red Pepper | Spinach | Hummus | Toasted Hazelnuts | Pesto | Ciabatta

#### Spring Quinoa Salad

Edamame | Roasted Shiitake | Preserved Lemon Vinaigrette | Includes Gluten Friendly Cookie

---

### PLATED LUNCH

Plated lunch includes regular & decaffeinated coffee, and hot teas.

Lunch plates are priced per person and final price is based on the highest priced selected entrée. Pricing is based on a 20 guest minimum & 1 hour of service.

#### LIGHT ENTRÉES

Sandwich & wrap options are served with potato salad. Salad options are served with artisan rolls & butter.

**Turkey Wrap**

Bacon | Avocado | Red onion | Mixed Greens | Spinach Tortilla

**Smoked Salmon Wrap**

Cucumber | Spinach | Tomatoes | Lemon | Capers | Dill Aioli | Tomato Basil Tortilla

**Thai Chicken Sandwich**

Cilantro Lime Slaw | Arugula | Red Onion | Ciabatta

**Grilled Vegetable Sandwich**

Eggplant | Squash | Roasted Red Pepper | Hummus | Pesto | Toasted Hazelnuts | Ciabatta

### SUBSTANTIAL ENTRÉES

All full plated lunch selections are served with artisan rolls & butter.

**Asian Grilled Chicken Salad**

Bok Choy | Napa Cabbage | Soba Noodles | Mandarin Oranges | Red Bell Pepper | Shiitake | Mushrooms | Basil | Toasted Cashews | Sesame Ginger | Vinaigrette | Artisan Rolls & Butter

**Cobb Salad**

Romaine Hearts | Iceberg Lettuce | Chicken Breast | Oregon Blue Cheese | Hard-Boiled Eggs | Peppered Bacon | Avocado | Tomato | Artisan Rolls & Butter

**Pan-Roasted Salmon**

Ginger Fragrant Jasmine Rice | Shiitake Mushrooms | Edamame | Baby Bok Choy | Sesame Ginger | Vinaigrette | Artisan Rolls & Butter

**Smoked Chicken Breast**

Chèvre & Oregano Mashed Potatoes | Chard | Caramel Apple Chutney

**Coconut Curried Lentils**

Cauliflower | Potatoes

---

Gluten Friendly 🍗 Vegan 🍗 Vegetarian 🍗
PICNIC BUFFETS

Picnic buffets include iced tea, water, and condiments.

Buffets are priced per person and are based on a 20 guest minimum & 1 hour of service.

OLALLIE LAKE
Zenner’s Bratwurst
IPA Sauerkraut

Dry-Rubbed BBQ Beef Brisket
Gluten-Friendly Vegan Burger
Frisée Salad
Strawberries | Chèvre | Honey
Buttermilk Vinaigrette

Marble Potato Salad
Mama Lil’s Peppers

Black-Eyes Peas & Smoked Ham
Corn Cobettes
Watermelon Wedges
Strawberry Shortcake

CRATER LAKE
Zenner’s Hot Dogs
Cascade Natural Hamburgers
Gluten-Friendly Vegan Burger
American Style Potato Salad
Maple Baked Beans
Assorted Freshly Baked Cookies

DIAMOND LAKE
Zenner’s Hot Dogs
Cascade Natural Hamburgers
Gluten-Friendly Vegan Burger

American Style Potato Salad
Maple Baked Beans

Buffet Enhancements
Minimum order of 20 per selection.

Main Dishes
BBQ Country-Style Pork Ribs
Zenner’s Bratwurst
IPA Sauerkraut
BBQ Chicken

Sides
Macaroni & Cheese
Seasonal Fruit Display
Garden Salad
Buttermilk Ranch | Herb Vinaigrette

Desserts
Assorted Cupcakes
Assorted Dessert Bars
Strawberry Shortcake
Chocolate Chip Cookies

Concessions
Fresh Popcorn

Gluten Friendly 🍩 Vegan 🍩 Vegetarian 🍩
HORS D'OEUVRES

A minimum of four dozen is required per selection.

COLD HORS D'OEUVRES

Salmon Rillettes
Cucumber | Provencal Ratatouille

Salmon Lox
Cream Cheese | Capers | Rye Toast

Bruschetta
Chicken Confit | Chèvre | Pesto

Caprese Crostini
Olive Oil | Balsamic Vinegar Reduction

Fruit Skewers

Oregon Bay Ceviche

Greek Skewers
Feta | Kalamata Olive | Cucumber | Tomato | Tzatziki

Dungeness Crab Endive Spears
Asian Slaw | Sesame Seeds

Skewered Prawns
Mango Serrano Glaze

Beef Tartare Crostini

Curry Chicken Phyllo Cup
Toasted Coconut

Pistachio Crusted Grape Bon Bon
Chèvre | Red Celebration Grapes

HOT HORS D'OEUVRES

Vegetarian Spring Rolls
Sweet Chili Dipping Sauce | Ponzu

Meatballs Pomodoro

Jalapeño Poppers
Buttermilk Ranch

Macaroni & Cheese Bites
Bacon | Parmesan

Roasted Corn Polenta Cake
Oregon Blue Cheese | Hazelnuts | Zucchini Jam

Portobello & Chèvre Flatbread
Roasted Apple | Peppers

Seasonal Vegetable Brochettes
Mint Chimichurri

Crab Cake Bites
Harissa Aioli

Greek Skewers

Fruit Skewers

Skewered Prawns

Jerk Chicken Skewer

Harissa Aioli

Seasonal Vegetables Brochettes

MARY'S PEAK

Caprese Crostini
Bruschetta
Macaroni & Cheese Bites

MOUNT BACHELOR

Salmon Lox

Vegetarian Spring Rolls

Skewered Prawns

Jerk Chicken Skewer

Vegetarian Spring Rolls

Roasted Corn Polenta Cakes

RECEPTION PACKAGES

Hors d'oeuvres packages require a minimum 20 person order. Portions are one of each item for each guest.

Gluten Friendly ✔️ Vegan ✔️ Vegetarian ✔️
RECEPTION DISPLAYS

Displays serve approximately 50 guests.
Priced per display.

Cold-Smoked King Salmon Fillet
Pepperonata | Lemon Dill Aioli | Caper | Red Onion

Chilled Prawns
Cocktail Sauce | Lemon Wedges

Domestic & Northwest Cheese Board
Dried Fruit | Grapes | Sliced Baguettes | Crackers

Salmon Lox
Bagels | Cream Cheese Capers | Hard-Boiled Eggs | Red Onions

Antipasto
Cured Italian Meats | Olives | Grilled & Pickled Vegetables | Baked Pita Chips

Mediterranean Dips & Crudités
Hummus | Baba Ganoush | Mixed Artisan Olives | Assorted Fresh Farmer’s Vegetables | Ranch Dressing

Seasonal Fruit Display

CARVING STATIONS

Stations require chef attendant.
Chef attendant fee - 200 per attendant.

New York Strip Loin
Au Jus | Horseradish cream
Serves 40

Apple Cider-Brined Turkey Breast
Pan Gravy | Grain Mustard | Cranberry Citrus Relish
Serves 40

Dijon-Crusted Roast Pok Loin
Carlton Farms Pork Loin | Apple Brandy Jus
Serves 40

Roasted Prime Rib
Au Jus | Horseradish Cream
Serves 30

Roast Beef Tenderloin
Pinot Noir Jus | Grain Mustard | Horseradish Cream
Serves 20

SELF SERVE STATIONS

Priced per person, minimum 20 person order.

SLIDERS DEUX STATION
choice of (2):

Beef Sliders
Beef Patty | American Cheese | Grilled Onion | Pickle Chips | Thousand Island | Split Top Bun

Chicken Sliders
Chicken Patty | Crambled Blue Cheese | Onion Straws | Pickle Chips | Spicy Cayenne Sauce | Split Top Bun

Veggie Sliders
Vegetable Patty | Cheddar Cheese | Pickled Peppers | Roasted Garlic Mayo | Split Top Bun

Mac n’ Cheese Bar
Cheeses
Cheddar Mornay | Smoked Gouda | Shredded Parmesan

Meats
Pulled Pork | Linguica Sausage

Vegetables
Steamed Broccoli | Pickled Peppers | Onion Straws | Chives

Vegan
Gluten Friendly
Vegetarian

Pasta Station
Penne
Tomato-Fennel Fondue | Melted Leeks & Balsamic Charred Baby Carrots | Grated Pecorino Cheese

Cavatappi
Parmesan Cream | Roasted Crimini Mushrooms | Sun-Dried Tomatoes | Shaved Parmesan Cheese

Tortellini
Cheese Stuffed Tortellini | Basil Pesto Cream | Roasted Broccoli | Grated Asiago Cheese

Artisan Rolls & Butter

Stations require chef attendant.
Chef attendant fee - 200 per attendant.
### PLATED DINNER

Plated dinner include regular & decaffeinated coffee, hot teas, artisan rolls & butter, choice of salad and dessert.

Priced per person and final price is based on the highest priced selected entrée.

### ENTRÉES

Select up to three entrees. A minimum of twenty per selection is required.

- Coffee Rubbed Beef Tenderloin 🍴
  - Sweet Potato Puree | Roasted Corn | Thyme Beef Reduction

- Braised Beef Short Ribs
  - Celery Root Puree | Glazed Carrots & Beets | Shiitake Mushroom Ragout | English Peas | Vinaigrette Bordelaise | Toasted Brioche Croutons

- Ginger & Almond Crusted Salmon
  - Salmon Fillet | Red Wine Reduction | Fragrant Jasmine Rice | Steamed Bokchoy

### SALADS

Select one for entire group

- Mixed Field Greens 🍴
  - Cherry Tomatoes | Red Onion Toasted | Peppers | Chèvre | Sherry & Roasted Shallot Vinaigrette

- Caesar 🍴
  - Romaine Hearts | Roasted Garlic Croutons | Lemon Wedges | Shaved Parmesan

### SALADS UPGRADES

Minimum order of 20 per selection.

- Endive & Arugula 🍴
  - Roasted Corn | Mama Lil’s Peppers | Pears | Oregon Blue Cheese | Toasted Hazelnuts

- Baby Spinach 🍴
  - Burrata | Mushrooms, | Red Peppers | Oranges | Bacon | Honey Vinaigrette

- Caprese 🍴
  - Field Greens | Fresh Mozzarella | Tomatoes | Olive Oil | Basil | Balsamic Vinaigrette

### DESSERTS

Select one for entire group

- New York Cheesecake
  - Seasonal Berry Compote | Chantilly Cream

- Flourless Decadence Torte 🍴
  - Berries | Chocolate Croquant | Salted Caramel

- Crème Brûlée Cheesecake
  - Raspberry Coulis | Chantilly Cream

- Salted Caramel Cheesecake
  - Amarena Cherry Syrup | Gaufrette Wafer

### Additional Information

Plated dinner includes regular & decaffeinated coffee, hot teas, artisan rolls & butter, choice of salad and dessert.

Priced per person and final price is based on the highest priced selected entrée.

Select up to three entrees. A minimum of twenty per selection is required.

### ENTRÉES

- Coffee Rubbed Beef Tenderloin 🍴
  - Sweet Potato Puree | Roasted Corn | Thyme Beef Reduction

- Braised Beef Short Ribs
  - Celery Root Puree | Glazed Carrots & Beets | Shiitake Mushroom Ragout | English Peas | Vinaigrette Bordelaise | Toasted Brioche Croutons

- Ginger & Almond Crusted Salmon
  - Salmon Fillet | Red Wine Reduction | Fragrant Jasmine Rice | Steamed Bokchoy

### SALADS

Select one for entire group

- Mixed Field Greens 🍴
  - Cherry Tomatoes | Red Onion Toasted | Peppers | Chèvre | Sherry & Roasted Shallot Vinaigrette

- Caesar 🍴
  - Romaine Hearts | Roasted Garlic Croutons | Lemon Wedges | Shaved Parmesan

### SALADS UPGRADES

Minimum order of 20 per selection.

- Endive & Arugula 🍴
  - Roasted Corn | Mama Lil’s Peppers | Pears | Oregon Blue Cheese | Toasted Hazelnuts

- Baby Spinach 🍴
  - Burrata | Mushrooms, | Red Peppers | Oranges | Bacon | Honey Vinaigrette

- Caprese 🍴
  - Field Greens | Fresh Mozzarella | Tomatoes | Olive Oil | Basil | Balsamic Vinaigrette

### DESSERTS

Select one for entire group

- New York Cheesecake
  - Seasonal Berry Compote | Chantilly Cream

- Flourless Decadence Torte 🍴
  - Berries | Chocolate Croquant | Salted Caramel

- Crème Brûlée Cheesecake
  - Raspberry Coulis | Chantilly Cream

- Salted Caramel Cheesecake
  - Amarena Cherry Syrup | Gaufrette Wafer

### Additional Information

Plated dinner includes regular & decaffeinated coffee, hot teas, artisan rolls & butter, choice of salad and dessert.

Priced per person and final price is based on the highest priced selected entrée.

Select up to three entrees. A minimum of twenty per selection is required.
DINNER BUFFETS

Dinner buffets include regular & decaffeinated coffee, hot teas, and artisan rolls & butter.

Buffets are priced per person and are based on a 20 guest minimum & 1 hour of service.

COLUMBIA BUFFET

Mixed Green & Vegetable Salad
Herb Ranch Dressing | Huckleberry Vinaigrette
Roasted New York Strip Loin
Bourbon Demi Glace | Wild Mushroom Vinaigrette
Sage Rubbed Chicken Breast
Roasted Apple | Blue Cheese
Roasted Steel-Head Trout
Puff Pastry Fleurons | Chive Beurre Blanc
Roasted Garlic Mashed Potatoes
Oven-Roasted Seasonal Vegetables
Herbs De Provence

WILLAMETTE BUFFET

Baby Spinach & Citrus Salad
Jicama | Hazelnuts | Tarragon Dressing
Asparagus & Cous Cous Salad
Hazelnut & Parmesan Crusted Trout
Rainbow Trout | Romesco Sauce | Blistered Heirloom Tomatoes
Baked Chicken Breast
Lemon Caper Sauce
Butter & Herb Roasted Red Potatoes
Oven-Roasted Seasonal Vegetables
Herbs De Provence

YAMHILL BUFFET

Mixed Green Salad
Assorted Dressings
Orzo Salad
Roasted Vegetables | Balsamic Cipollini Onions | Chèvre Marsala
Chicken Marsala
Butter & Herb Roasted Red Potatoes
Oven-Roasted Seasonal Vegetables
Herbs De Provence

BUFFET ENHANCEMENTS

Minimum order of 20 per selection.

Chickpea Vindaloo
Pilau Rice
Wild Mushroom Étouffée
Creole Boiled Rice
Seared Polenta Cakes
Sofrito Coulis & Queso Fresco
Grilled Portobello "Steaks"
Spinach Artichoke Cream
Eggplant Parmesan
Ciliegine Mozzarella & Sauce Arrabbiata
Seasonal Fruit Cup

Gluten Friendly ☑️ Vegan ☑️ Vegetarian ☑️
BEVERAGE OFFERINGS

NON-ALCOHOLIC

Portland Roasting Coffee
Regular or Decaf

Hot Chocolate

Hot Apple Cider

Iced Tea

Juice
Apple or Orange

Strawberry Lemonade

Lemonade

Fruit Punch

Martinelli’s Sparkling Cider

Pepsi Products (12 oz. Cans)

Canned Water (12 oz. Cans)
Still or Sparkling

Canned Apple Juice (5.5 oz. Cans)

2% Milk Carton

Smith Tea Bags

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 $200 bartender fee with a four (4) hour minimum, each additional hour is $50.

Bartender
Up to four hours of service. One bar per 100 guests.  
200.00 PER BARTENDER

House Wine
Ask your catering manager for current selections.

Premium Wine
Ask your catering manager for current selections.

Local Hard Seltzer
Ask for current selections.

Local Cider
Ask for current selections.

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
Ask for current selections.

Domestic Beer
Ask for current selections.
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 additional staff to set and service additional place settings.

PRICING & GUARANTEE
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 20 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 (30) 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.