



Private Event Breakfast Menu



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 fourteen 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 10 business days prior to your event. Final attendance guarantee is due 5 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.

FOOD AND BEVERAGE

Aramark Catering is the zoo's exclusive caterer. Outside food or beverage will only be allowed with prior approval from your coordinator and may be subject to additional fees.

Customized menus can be arranged. Dietary restrictions may be accommodated and must be arranged 14 days prior to the event. For plated meals, vegetarian meals will be included at 5% above and beyond the confirmed count. Menu selections must be finalized at least three weeks prior to the event.

Minimums and Pricing

No-host beverages do not apply to the food and beverage minimums. Contact your coordinator for more details.

Menu prices are based on a minimum guest count (see menus for details). Price adjustments will be made for groups with guest counts below this number. A service fee of 22% will be applied to the food and hosted beverage portion of your bill.

Alcoholic Beverages

Per the Oregon Zoo's alcohol policy, substantial food must be available when alcohol is served. Bars for your event can be set up as hosted, partially hosted or no-host. Bar set-up fees include an OLCC-licensed bartender and up to 3 hours of service per bar. Your coordinator will recommend the appropriate number of bars for your event.

The zoo promotes alcohol awareness and social responsibility. We reserve the right to refuse service when we deem it appropriate.

Any alcohol brought on zoo grounds must be approved in advance by Oregon Zoo catering. Alcohol will be stored in a secure location and must be checked in and out by zoo staff.

HOSTING YOUR EVENT

Load-in and 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 and 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 and 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 and Tobacco Use

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

Breakfast

Breakfast buffets are priced per person. Pricing based upon 20 guest minimum order and 1 hour of service.

A 22% administrative service fee will be billed on all food and hosted beverages

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

gf=gluten free, v=vegan

BUFFETS

Breakfast buffets include regular and decaffienated coffee, hot teas, and orange juice.

Cascadia

34

brioche French-toast with marionberry compote, Chantilly cream, whipped maple butter and candied hazelnuts

assorted breakfast breads and pastries with preserves, butter and cream cheese

assorted Bob's Red Mill oatmeal

assorted yogurt

seasonal fruit display **gf, v**

Choice of one:

scrambled eggs with Tillamook cheddar and chives

spinach, mushroom, and tomato scrambled eggs **gf**

Choice of two:

applewood-smoked bacon **gf**

seared pork links

chicken apple sausage

grilled ham steak **gf**

Choice of one:

potatoes O'Brien **gf**

herb roasted fingerlings **gf**

hash browns **gf**

Choice of one:

southern style biscuits and sausage gravy

corned beef brisket and Yukon potato hash

Northwest

26

scrambled eggs **gf**

applewood-smoked bacon **gf**

pork link sausages

Yukon skillet potatoes **gf, v**

assorted breakfast breads and pastries

assorted Bob's Red Mill oatmeal

assorted yogurt

seasonal fruit display **gf, v**

Continental

18

assorted breakfast breads and pastries

seasonal fruit display **gf**

Breakfast

All enhancements are priced per person and must be added onto an existing buffet. Pricing based upon 20 minimum per selection.

A 22% administrative service will be billed on all food and hosted beverages

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BUFFET ENHANCEMENTS

Scrambled Eggs <i>gf</i>	4
Scrambled Eggs <i>gf</i> with cheddar and chives	5
Tofu Scramble <i>gf, v</i> with leafy greens and onion	5
Spinach Tomato Frittata <i>gf</i>	6
Ham, Cheese & Pepper Frittata <i>gf</i>	7
Applewood-Smoked Bacon <i>gf</i>	4
Turkey Bacon <i>gf</i>	6
Chicken Apple Sausage	4
Yukon Skillet Potatoes <i>gf, v</i>	4
Traditional Hashbrowns <i>gf</i>	4
Mini-Bagels lox and cream cheese assortment	7
Cheese Blintz mountain berry sauce	6
Assorted Bob's Red Mill Oatmeal	5
Assorted Yogurt <i>gf</i>	4
Buttermilk Biscuits sausage gravy	4
Seasonal Fruit Cup	5



Breakfast

All breakfast plates are priced per person and is based on your highest priced selected entrée. Pricing based upon 20 guest minimum order and 1 hour of service.

A 22% administrative service fee will be billed on all food and hosted beverages

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PLATED MEALS

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

Eggs Benedict* 20

poached eggs, Canadian bacon, hollandaise on English muffin

Seasonal Mushroom and Chevre Frittata 22 gf

wilted greens, oven-dried tomato
choice of applewood-smoked bacon
or pork link sausages
traditional hashbrowns

Scrambled Eggs and Applewood-Smoked Bacon 17 gf

traditional hashbrowns

Brioche French Toast 17

hazelnut butter, macerated berries,
maple syrup

Made-to-Order Omelet Station 12 gf

Tillamook cheddar, chevre
ham, bacon, sausage
peppers, mushrooms, scallions,
red onion, spinach, tomato

chef attendant fee applies, 110
one station serves up to 100 guests



OREGON
ZOO

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