Private Event Dinner 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-to-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.
### COLD

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Salmon Rillettes gf</td>
<td>37</td>
</tr>
<tr>
<td>cucumber with Provencal ratatouille</td>
<td></td>
</tr>
<tr>
<td>Salmon Lox</td>
<td>35</td>
</tr>
<tr>
<td>cream cheese and capers on rye toast</td>
<td></td>
</tr>
<tr>
<td>Bruschetta</td>
<td>32</td>
</tr>
<tr>
<td>chicken confit, chevre, pesto</td>
<td></td>
</tr>
<tr>
<td>Caprese Crostini</td>
<td>28</td>
</tr>
<tr>
<td>olive oil, balsamic vinegar reduction</td>
<td></td>
</tr>
<tr>
<td>Fruit Skewers gf, v</td>
<td>33</td>
</tr>
<tr>
<td>Oregon Bay Shrimp Ceviche* gf</td>
<td>38</td>
</tr>
<tr>
<td>Greek Skewers gf</td>
<td>33</td>
</tr>
<tr>
<td>feta, Kalamata olive, cucumber, tomato, tzatziki</td>
<td></td>
</tr>
<tr>
<td>Dungeness Crab gf</td>
<td>47</td>
</tr>
<tr>
<td>endive spears, Asian slaw, sesame seeds</td>
<td></td>
</tr>
<tr>
<td>Skewered Prawns gf</td>
<td>42</td>
</tr>
<tr>
<td>mango serrano glaze</td>
<td></td>
</tr>
<tr>
<td>Beef Tartare</td>
<td>48</td>
</tr>
<tr>
<td>on crostini</td>
<td></td>
</tr>
<tr>
<td>Curry Chicken</td>
<td>39</td>
</tr>
<tr>
<td>phyllo cup with toasted coconut</td>
<td></td>
</tr>
<tr>
<td>Pistachio Crusted Grape Bon Bon gf</td>
<td>34</td>
</tr>
<tr>
<td>chevre, red celebration grapes</td>
<td></td>
</tr>
</tbody>
</table>

### HOT

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetarian Spring Rolls</td>
<td>30</td>
</tr>
<tr>
<td>sweet chili dipping sauce, ponzu</td>
<td></td>
</tr>
<tr>
<td>Meatballs Pomodoro</td>
<td>30</td>
</tr>
<tr>
<td>Jalapeño Poppers</td>
<td>22</td>
</tr>
<tr>
<td>buttermilk ranch</td>
<td></td>
</tr>
<tr>
<td>Mac and Cheese Bites</td>
<td>28</td>
</tr>
<tr>
<td>bacon, Parmesan</td>
<td></td>
</tr>
<tr>
<td>Jerk Chicken Skewer gf</td>
<td>32</td>
</tr>
<tr>
<td>pistachios, red curry apricot sauce</td>
<td></td>
</tr>
<tr>
<td>Beef Satay</td>
<td>38</td>
</tr>
<tr>
<td>peanut sauce, sweet chili sauce</td>
<td></td>
</tr>
<tr>
<td>Portobello and Chevre Flat-bread</td>
<td>32</td>
</tr>
<tr>
<td>roasted apple, peppers</td>
<td></td>
</tr>
<tr>
<td>Seasonal Vegetable Brochettes gf, v</td>
<td>28</td>
</tr>
<tr>
<td>mint chimichurri</td>
<td></td>
</tr>
<tr>
<td>Crab Cake Bites</td>
<td>44</td>
</tr>
<tr>
<td>harissa aioli</td>
<td></td>
</tr>
<tr>
<td>Roasted Corn Polenta Cake gf</td>
<td>28</td>
</tr>
<tr>
<td>Oregon blue cheese, hazelnuts, zucchini jam</td>
<td></td>
</tr>
</tbody>
</table>

Hors d’oeuvres are offered by the dozen. A minimum of four dozen is required per selection.

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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
**RECEPTION ASSORTMENTS**
Priced per person. Portions are one of each item for each guest. Minimum 20 person order.

**Mary's Peak**
- Caprese Crostini
- Bruschetta
- Macaroni and Cheese Bites

**Mount Bachelor**
- Salmon Lox
- Fruit Skewers  gf, v
- Greek Skewers  gf
- Skewered Recado Prawns  gf
- Vegetarian Spring Rolls
- Meatballs Pomodoro  gf
- Jerk Chicken Skewers
- Seasonal Vegetable Brochettes  gf, v
- Roasted Corn Polenta Cakes  gf

**RECEPTION DISPLAYS**
Priced per display.
Displays serve approximately 50 guests.

**Cold-Smoked King Salmon Fillet  gf**
- pepperonata, lemon dill aioli, caper, red onion  400

**Chilled Prawns  gf**
- cocktail sauce, lemon wedges  450

**Domestic and Northwest Cheese Board**
- dried fruit, grapes, sliced baguettes, crackers  485

**Salmon Lox**
- bagels, cream cheese, capers, hard-boiled eggs, red onions  200

**Antipasto**
- cured Italian meats, olives, grilled and pickled vegetables and baked pita chips  525

**Mediterranean Dips with Crudites**
- hummus, baba ganoush, mixed artisan olives, fresh assorted farmer's vegetables, ranch dressing  375

**Seasonal Fruit Display  gf, v**
- 325

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## CARVING STATIONS
Requires one chef attendant per 100 guests at $110 per attendant
Includes artisan rolls and butter

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>New York Strip Loin <strong>gf</strong></td>
<td>380</td>
<td>au jus, horseradish cream</td>
</tr>
<tr>
<td>Apple Cider-Brined Turkey Breast</td>
<td>310</td>
<td>pan gravy, grain mustard, cranberry citrus relish</td>
</tr>
<tr>
<td>Dijon-Crusted Roast Carlton Farms Pork Loin <strong>gf</strong></td>
<td>300</td>
<td>apple brandy jus</td>
</tr>
<tr>
<td>Roasted Prime Rib</td>
<td>375</td>
<td>au jus, horseradish cream</td>
</tr>
<tr>
<td>Roast Beef Tenderloin* <strong>gf</strong></td>
<td>390</td>
<td>pinot noir jus, grain mustard, horseradish cream</td>
</tr>
</tbody>
</table>

## SELF-SERVE STATIONS
Priced per person, minimum 20 person order.

<table>
<thead>
<tr>
<th>Sliders Deux</th>
<th>17</th>
<th>Select up to two choices&lt;br&gt;• beef patty, American cheese, grilled onion, pickle chips, thousand island, split top bun&lt;br&gt;• chicken patty, crumbled bleu cheese, onion straws, pickle chips, spicy cayenne sauce, split top bun&lt;br&gt;• vegetable patty, cheddar cheese, pickled peppers, roasted garlic mayo, split top bun</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mac'n'Cheese Bar</td>
<td>17</td>
<td>cavatappi pasta, cheddar mornay, pulled pork, linguica sausage, smoked Gouda, shredded Parmesan, pico de gallo, pickled peppers, onion straws, steamed broccoli, chives, artisan rolls and butter</td>
</tr>
<tr>
<td>Pasta</td>
<td>15</td>
<td>• penne pasta with tomato-fennel fondue, melted leeks and balsamic charred baby carrots, grated pecorino cheese&lt;br&gt;• cavatappi pasta with Parmesan cream, roasted crimini mushrooms, sun dried tomatoes, shaved Parmesan cheese&lt;br&gt;• cheese stuffed tortellini pasta with basil pesto cream, roasted broccoli, grated asiago cheese&lt;br&gt;• artisan rolls and butter</td>
</tr>
</tbody>
</table>

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**gf**=gluten free, **v**=vegan

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A 22% administrative service fee will be billed on all food and hosted beverages.
Buffets are priced per person. Pricing based upon 20 guest minimum order and 1 hour of service.

**BUFFETS**
Dinner buffets include regular and decaffeinated coffee, hot teas, and artisan rolls and butter and chef’s selection desserts

**Columbia**

- mixed green and vegetable salad with herb ranch dressing and huckleberry vinaigrette  
  gluten-free, vegan
- roasted New York strip loin with bourbon demiglace and wild mushroom ragout*
- sage-rubbed chicken breast with roasted apple and blue cheese  
  gluten-free
- roasted steel-head trout with puff pastry fleurons and chive beurre blanc
- roasted garlic mashed potatoes  
  gluten-free
- oven-roasted seasonal vegetables with herbs de Provence  
  gluten-free, vegan

**Deschutes**

- mixed green salad with assorted dressings  
  gluten-free, vegan
- roasted beet salad with walnuts and Oregon blue cheese  
  gluten-free
- herb-crusted prime rib with fresh horseradish cream*  
  gluten-free
- roasted king salmon with Mediterranean salsa*  
  gluten-free
- butter and herb roasted red potatoes  
  gluten-free
- oven-roasted seasonal vegetables with herbs de Provence  
  gluten-free, vegan

**Willamette**

- baby spinach and citrus salad with jicama, hazelnuts and tarragon dressing  
  gluten-free, vegan
- asparagus and couscous salad
- hazelnut and Parmesan crusted rainbow trout with romesco sauce and blistered heirloom tomatoes
- baked chicken breast with lemon caper sauce
- butter and herb roasted red potatoes  
  gluten-free
- sautéed zucchini, mushrooms and Mama Lil’s Peppers  
  gluten-free, vegan

**Yamhill**

- mixed green salad with assorted dressings  
  gluten-free, vegan
- orzo salad with roasted vegetables, balsamic cippolini onions, and chevre crumble
- chicken marsala
- butter and herb crushed red potatoes  
  gluten-free
- oven-roasted seasonal vegetables with herbs de Provence  
  gluten-free, vegan

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BUFFET ENHANCEMENTS

Chickpea Vindaloo gf, v 7
pilau rice

Wild Mushroom Etouffee veg 7
creole boiled rice

Seared Polenta Cakes gf, veg 8
sofrito coulis and queso fresco

Grilled Portobello “Steaks” gf, veg 10
spinach artichoke cream

Eggplant Parmesan veg 9
ciliegene mozzarella and sauce arrabiatta

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

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PLATED ENTRÉES

Dinners include regular and decaffeinated coffee, hot teas, and artisan rolls and butter. Includes choice of Caesar or mixed field green salad and choice of dessert (on next page).

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

Grilled Strip Steak* 46
- crimini-gruyere ragout, marchand de vin sauce, smashed baby potatoes, seasonal vegetables

Pan-Seared Salmon Roulade 45
- stuffed with baby spinach, roasted peppers and herbed chevre, citrus fennel veloute, French lentil ragout, seasonal vegetables

Pan-Seared Columbia River Steel-head Trout*gf 41
- saffron and chive cream, roasted garlic mashed potatoes, seasonal vegetables

Carlton Farms Thick-Cut Pork Loin Chop 41
- shiitake soy glaze, coconut sweet potato, ginger long beans

Oven-Roasted Chicken Breast gf 38
- tomato emulsion, colcannon potatoes, seasonal vegetables

Pan-Roasted Airline Chicken Breast 36
- glace de poulet, pommes gratin lyonnaise, seasonal vegetables

Asparagus and Portobello Strudel 31
- asiago, chevre, roasted tomato pesto

Portobello Napoleon gf 31
- potato chive emulsion

Dinner

All dinner plates are priced per person and is based on your highest priced selected entrée. Includes regular and decaf coffee, hot teas, artisan rolls and butter, choice of Caesar or mixed field green salad, dessert. Minimum 20 person order. 5% above confirmed guest count will be prepared as vegetarian meals.

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Dinner

PLATED DINNER SALADS AND DESSERTS
Select one salad and one dessert for entire group

SALADS

Mixed Field Greens  gf
cherry tomatoes, red onion, toasted pepitas, chevre, sherry and roasted shallot vinaigrette

Caesar
hearts of romaine with roasted garlic croûtons, lemon wedges, shaved Parmesan

SALAD UPGRADES

Endive and Arugula  gf  3
roasted corn, Mama Lil's Peppers, pears, Oregon blue cheese, toasted hazelnuts

Baby Spinach  gf  3
burrata cheese, mushrooms, red peppers, oranges, bacon honey vinaigrette

Caprese  gf  4
field greens, fresh mozzarella, tomatoes, olive oil, basil, balsamic vinaigrette

DESSERTS

New York Cheesecake
seasonal berry compote, Chantilly cream

Apple Frangipane Tart
caramel, Chantilly cream

Flour-less Decadence Torte  gf
berries, salted caramel

DESSERT UPGRADES

Crème Brulee Cheesecake  3
creme anglaise, fresh berries

Salted Caramel Cheesecake  3
amarena cherry syrup, gaufrette wafer

Chocolate Mousse Cake  3
raspberry coulis, Chantilly cream

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