



Private Event Lunch 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 21% 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.

Lunch

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

A 21% 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

Lunch buffets include regular and decaffienated coffee, Stash teas, and one canned soft drink per guest.

Tex Mex Buffet

31

tortilla chips and fresh salsa gf, v
guacamole and sour cream gf
garden salad with chipotle ranch gf
fajita chicken with peppers, onions and cilantro gf
sliced guajillo Chile-marinated flank steak gf
roasted corn and poblanos gf, v
flour tortillas
Spanish rice gf, v
assorted dessert bars

Mediterranean Tuscana Buffet

33

baby heart of romaine, sun-dried tomato, Parmesan cheese, garlic croûton, Caesar dressing
Arcadian mixed greens, artichoke hearts, kalamata olives, roasted peppers, feta cheese, sherry vinaigrette
orzo salad, roasted vegetables, goat cheese, fresh herbs, balsamic onions, herbed vinaigrette
chicken pomodoro with vodka cream sauce, blistered tomatoes
roasted pork loin with balsamic mushroom ragout, roasted baby carrots
tortellini with asiago pesto fondue, pine nuts
tiramisu and cannoli

Deli Buffet

26

mixed greens with assorted dressings gf, v
pasta salad
potato salad
assorted sliced breads
sliced Tillamook cheddar, Swiss and provolone cheeses gf
lettuce, tomato, red onion and pickles gf, v
mayonnaise gf
Dijon and grain mustard
potato chips gf
assorted cookies

Choose Three:

roasted turkey gf
black forest ham gf
roast beef gf
chicken salad gf
grilled vegetables gf, v
hummus gf, v

Lunch

All boxed lunches are priced per person and include soft drinks or water (one can per guest), mayonnaise and mustard packets, whole fresh fruit, potato chips and cookie.

Minimum 20 per selection. Maximum of two options for up to 200 guests, Maximum of three options for up to 300 guests.

A 21% service fee will be billed on all food and hosted beverages

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BOXED LUNCHES

served boxed or unboxed-buffet style

Smoked Turkey Club **21**

bacon, avocado, Tillamook Swiss on ciabatta

Grilled Chicken Sandwich **21**

mozzarella, oven-dried tomato, romaine, red onion on ciabatta

Grilled Vegetable Sandwich **19**

eggplant, squash, roasted red pepper, spinach, hummus, toasted hazelnuts, pesto on ciabatta

Spring Quinoa Salad **17** gf

edamame, roasted shiitake, preserved lemon vinaigrette, includes gluten free cookie

Gluten-Free Vegan Chocolate Chip Cookies **4** gf, v

Gluten-Free Bread **2.50** gf



Lunch

All plated luncheons are priced per person and is based on your highest priced selected entrée. Includes regular and decaf coffee and Stash teas. Pricing based upon 20 guest minimum order and 1 hour of service.

A 21% service fee will be billed on all food and hosted beverages

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LIGHT PLATED MEALS

includes assorted cookies

Turkey Wrap

22

bacon, avocado, red onion, mixed greens on a spinach tortilla, potato salad

Smoked Salmon Wrap

22

cucumber, spinach, tomatoes, lemon, capers, dill aioli on a tomato-basil tortilla, potato salad

Thai Chicken Sandwich

18

cilantro lime slaw, arugula, red onion on a ciabatta roll, potato salad

Grilled Vegetable Sandwich

18

eggplant, squash, roasted red pepper, hummus, pesto, toasted hazelnuts on a ciabatta roll, potato salad

Asian Grilled Chicken Salad

22

bok choy, Napa cabbage, soba noodles, Mandarin oranges, red bell pepper, shiitake mushrooms, basil, toasted cashews, sesame ginger vinaigrette, artisan rolls and butter

Cobb Salad gf

23

romaine hearts, iceberg lettuce, chicken breast, Oregon blue cheese, hard-boiled eggs, peppered bacon, avocado, tomato artisan rolls and butter

FULL PLATED MEALS

includes assorted dessert bars

Pan-Roasted Salmon

27

ginger fragrant jasmine rice, shiitake mushrooms, edamame, baby bok choy, sesame ginger vinaigrette, artisan rolls and butter

Smoked Chicken Breast gf

25

chevre and oregano mashed potatoes, chard, caramel apple chutney, artisan rolls and butter

Coconut Curried Lentils gf, v

23

cauliflower, potatoes, artisan rolls and butter



OREGON
ZOO

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