

ESCAPE THE CORPORATE JUNGLE

Woodland Park Zoo



www.lancercatering.com | 206.548.2497

LANCER
Catering



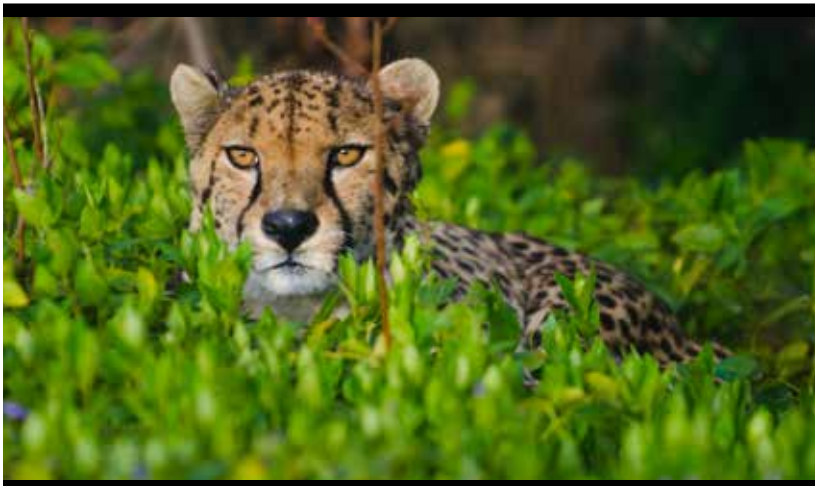
LANCER *Catering*

Lancer Catering and the Woodland Park Zoo know that a picnic is more than great food. Enjoy the park like setting at Woodland Park Zoo to make get together events enjoyable lasting memories.

206.548.2497 lancercatering.com

Table of Contents

Introduction	2
Picnic Menus	3
Ala Carte Menu.....	4
General Information.....	5



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The menus included in this picnic planner are our most popular selections. However, we would be happy to customize a picnic menu to meet the specific tastes of your group.

PICNIC MENUS

FOURTH OF JULY

Southern style fried chicken
BBQ pulled pork sandwich
served on freshly baked buns
with creamy coleslaw
menu includes choice of two side dishes
ice cream cart with assorted treats
12oz. canned soda
Pepsi • Diet Pepsi • Sierra Mist • Mug Root Beer
accompaniments
Tillamook Cheddar, lettuce, tomatoes, onions and pickle spears

ALL AMERICAN

BBQ natural chicken breast
6 oz. all-natural grass-fed beef hamburger
served on freshly baked buns
menu includes choice of two side dishes
ice cream cart with assorted treats
12oz. canned soda
Pepsi • Diet Pepsi • Sierra Mist • Mug Root Beer
accompaniments
Tillamook Cheddar, lettuce, tomatoes, onions and pickle spears

THE CLASSIC

locally sourced cedar plank wild Salmon fillet
with honey-balsamic glaze
grilled BBQ chicken and pork ribs
freshly baked artisan rolls and corn muffins with sweet butter
classic Caesar salad
menu includes choice of two side dishes
ice cream cart with assorted treats
12oz. canned soda
Pepsi • Diet Pepsi • Sierra Mist • Mug Root Beer

THE SEATTLE SAMPLE

locally sourced cedar plank wild Salmon fillet
petite crab cakes
6 oz. all-natural grass-fed beef hamburger
served with freshly baked artisan rolls
menu includes choice of two side dishes
local berry parfait with honey sauce
12oz. canned soda
Pepsi • Diet Pepsi • Sierra Mist • Mug Root Beer
accompaniments
Beecher's Flagship cheese, lettuce, tomatoes, onions,
sauerkraut and pickle spears

all menus include your choice of two side dishes

A portion of your event total directly supports Woodland Park Zoo programs.

** Food and beverage prices are subject to applicable sales tax and surcharge.*

100% of the surcharge goes to Lancer Management WA LLC for the enhancement of your catered event.

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PICNIC MENUS

ISLAND FLAVOR

slow roasted Kalua pork with zesty BBQ sauce
pineapple glazed teriyaki chicken

Island cole slaw
tropical fruit cascade
kettle cooked potato chips

freshly baked rolls and sweet Hawaiian bread
specialty desserts:

white chocolate and macadamia nut cookies,
Maui Wowie brownies, sweet coconut mango sticky rice
Luau lemonade

ALTON'S RING OF FIRE

hand carved beef brisket
pulled pork sandwiches
grilled BBQ Chicken
killer BBQ beans
Carolina cole slaw

served with sweet corn bread with honey butter and artisan rolls
ice cream cart with assorted treats

12oz. canned soda
Pepsi • Diet Pepsi • Sierra Mist • Mug Root Beer

A LA CARTE PICNIC MENU

ADDITIONS

Nathan's Famous all beef hot dog
old-fashioned potato salad
creamy coleslaw
macaroni & cheese
mixed greens salad
watermelon slices
local potato chips
Caesar salad
fresh sweet corn with butter (Seasonal)
baked beans
pasta salad

SNACKS & TREATS

ice cream treats
jumbo cookies - per dozen
fudge brownies - per dozen
seasonal berry parfait
ice cream cart
popcorn (minimum of 25 per selection)
caramel corn, cheese corn, Chicago mix
plain popcorn
cotton candy

BEVERAGES

domestic keg beers
imported or micro-brew keg beer
lemonade (5 gallon minimum)
fruit punch (5 gallon minimum)
organic fair trade coffee (5 gal min)
assorted canned sodas
bottled water

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GENERAL INFORMATION

- All menu prices include service by uniformed staff, informal buffet line service with high-quality single-service dinnerware and clean up.
- All pricing is based on a minimum of 65 meals. Children (ages 3-10) are billed at \$2.00 less than the adult price.
- Food, beer, non-alcoholic beverages and catering-related services are subject to a surcharge of 20%. The entire surcharge is the property of Lancer Catering. The surcharge is not the property of any one employee and will be dispersed at the discretion of Lancer Catering. As required by law, all food, alcoholic and non-alcoholic beverages, prices and surcharge are subject to local sales tax.
- Length of menu service is determined by group size.
- To reserve your space, a non-refundable deposit of 25% of your estimated bill is required. The remaining balance of the estimated bill is due ten (10) weekday business days prior to your event.
- Client agrees that if the client cancels their contact for any reason, all deposits and or pre-payments made by the client pursuant to their contract shall be treated as a penalty for termination, becomes the property of Lancer Catering, and shall be in lieu of liquidated damages. Cancellation of signed contract must be presented in writing.
- Menu selections must be received at least fifteen (15) weekday business days prior to the date of your event. The menu prices quoted and listed in the catering menus are subject to change without notice. Food, beverage, rental items and surcharge prices are not guaranteed more than 90 days prior to the date of the event.
- We require a final guest count at least eight (8) days prior to the date of your event. Your final guest count is considered a guarantee not subject to reductions. Your final billing will be based on this guarantee or the actual number of guests served, whichever is greater.
- All food, beer and non-alcoholic beverages must be prepared, supplied and served by Lancer Catering with the exception of specialty cakes which must be obtained from a licensed and insured bakery. A \$2.00 per guest cake service fee will apply. Neither the client nor his/her guests may bring to or remove any food or beverages from the premise. Due to health department regulations, food and beverage not consumed become the property of Lancer Catering.
- All alcoholic beverages must be provided and served by employees of Lancer Catering. The legal drinking age in the state of Washington is 21 for all alcoholic beverages. No alcoholic beverages are permitted to leave the picnic site. In accordance with the laws of our state, we reserve the right to assess the level of alcoholic consumption and act accordingly, even if this differs from the original contract. Guidelines for alcoholic beverage service will vary by city, park and facility.
- Lancer Catering shall not assume any responsibility for the damage or the loss of items stored or displayed on Woodland Park Zoo property prior to, during or following the client's event. The client agrees to be responsible for any damages and thefts to the premise or property by their guests, invitees or other agents under the client's control.
- Clients are responsible for the distribution, set up and collection of all materials and decorations provided by the client. All decorations need to be pre-approved by Woodland Park Zoo. For the safety of the animals, balloons are not allowed anywhere in the Woodland Park Zoo picnic sites or Zoo grounds.
- Catered picnics are held rain or shine.

Tax-Exempt Organizations

- If you represent a tax-exempt organization, please submit a copy of your tax-exempt letter or certificate along with your signed contract.
- If proof of exemption is not provided with your signed contract, Lancer Catering will charge applicable tax.



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