

DAY TIME

CATERING MENU



ZOO
knoxville

www.zooknoxville.org, visitor-info, private-parties,

LANCER
hospitality group

GENERAL INFORMATION

We have created these sample menus for your consideration featuring a variety of our favorite picnic fare and treats.

Please let us know if you have any special menu or beverage requests and we would be happy to customize a menu proposal to exceed your expectations. We also love a good theme and are happy to put our creative culinarians to work to customize a menu to align with your picnic vision.

Choose Your Location

The Event Tent can seat 300 easily per seating and is convenient to Kid's Cove Petting Yard and our Carousel. Our Conference Center has air conditioning, can seat 70, and a balcony overlooking Black Bear Falls! For larger groups, timed lunch tickets and multiple seatings are offered throughout event day. Evening Picnics can use exhibit spaces and whole sections of the zoo as they become private for your group after hours – some dinner spaces are the Grasslands Patio at Smokehouse, Rocking Rhine Deck at Rhino Canteen, Soaring Eagle Event Lawn, Rocking Rhino Deck, or indoors at Tiger Temple. Facility Fees accompany individual selections or a buy out for the whole park.

Group Admission Discounts and Parking

Picnics receive discounted admission and free parking. Adults \$21.95, Children (3-12) and Seniors (65+) \$16.95, children under 3 receive free admission. Evening events do not require general zoo admission.

Mouthwatering Meals and Hospitality

Let the Lancer Catering Team curate your picnic or evening menu. Welcome Waters at the Zoo Entrance or Desserts and Snacks on the Go will make sure your crew is hydrated for a Day outside!

Spice it up

Animal Ambassadors bring the fun to you! Guests can see our ambassadors up close during a private mingle at your picnic. Behind the Scenes, Private Sunset Tours, Custom Paintings from our Animal Artists, and Training Demonstrations are also available. Cornhole Competitions, Favors, Goody Bags, Scavenger Hunts, Conservation Craft Stations, and Team Building Games are all available to entertain your crowd.

Complementary Amenities

All menu pricing includes the following at no extra charge:

- Menu and Event Planning Services
- Attentive Service and Warm Hospitality by Uniformed Staff
- Full Event Set Up and Clean Up
- Day-of-Event Coordination
- Classic Picnic Buffet Décor and Eco-Friendly Disposables

Food and Beverage

- Please speak with your Sales Manager about availability for your preferred date. Picnic reservations are required.
- Children (ages 3-12) entrees are billed at \$2.00 less than the listed price.
- Local and state taxes and service fee will be added to your event where applicable.
- Length of menu service is determined by group size.
- Menu selections are due at least two weeks prior to your event.
- Your final guest count is due 2 weeks prior to your event, though we can usually accommodate slight increases.
- Lancer is happy to fulfill all of your food and beverage needs, with the exception of specialty cakes, which should come from a licensed and insured bakery.
- After hour events events wanting daytime picnic meal options add \$2 per person, dessert not included.

Reservations

To reserve your space, a non-refundable 25% deposit and signed event contract is required. The remaining balance of the estimated bill is due eight (8) days prior to your event. Corporate picnics are billed at the end of the event.

Décor

Your Sales Manager and Zoo Events team can customize décor for your event. Balloons are not allowed anywhere in Zoo Knoxville picnic sites or on Zoo grounds.

Special Dietary Needs

We are happy to accommodate any special dietary need. Please let your Sales Manager know about any allergies or special menu requests. Additional fees applies for gluten-free buns and veggie burgers.

Sustainability, Green Initiatives, and Local Sourcing

Lancer and Zoo Knoxville are committed to sustainable practices and green initiatives. We source fresh ingredients locally and use compostable service ware wherever possible.

Facility Pricing

- Event Tent \$850, after hours \$1200
- Conference Room \$750
- Tiger Forest \$950 - after hours only
- Grasslands Patio \$1200 - after hours only
- Treehouse \$950 - after hours only
- Main Plaza \$950- after hours only

Serve Times

There is a one hour serve time for picnics with up to 100 guests. Picnics with more than 100 guests have a two hour serve time. Custom Serve times available for groups of 400+.

Bar Service

Alcoholic Beverage Service can be added to a day or evening event with an open, cash, card, or ticketed bar. Bar Service carries a \$350 minimum. Signature and Welcome Cocktails are also available for evening parties.



BREAKFAST

Continental Breakfast \$15 Per Guest

Breakfasts are accompanied with regular coffee and water. 25 guest minimum.

Sweet Morning (V)

Mini Danish, Fruit Filled Strudel, Assorted Breakfast Breads, Fresh Fruit Tray, and Sweet Butter

Add Greek Vanilla Yogurt \$5

Add Orange Juice \$3

Breakfast Buffet

Breakfasts are accompanied with regular coffee and water. 25 guest minimum.

Assorted Breakfast Sandwich Buffet \$21 Per Guest

Assortment of Breakfast Sandwiches, Fresh Fruit, and Yogurt

Add Orange Juice \$3

Sunrise Breakfast Buffet \$23 Per Guest

Fresh Fruit Tray, Scrambled Eggs, Bacon, Sausage, Potatoes, Assorted Muffins, and Pastries

Add Orange Juice \$3



*A portion of your event total directly supports Zoo Knoxville programs.
Food and beverage prices are subject to applicable 9.25% sales tax and 20% service surcharge.*

<https://www.zooknoxville.org/visitor-info/private-parties/>

SNACKS AND TREATS

Mini Pretzels and Ground Mustard	\$10, lb
Deluxe Snack Mix	\$13, lb
Roasted Peanuts (GF)	\$13, lb
Kettle Chips and Dip	\$20, lb
Housemade Tortilla Chips and Salsa (GF)	\$15, lb
Mixed Nuts	\$30, lb
Fresh-Baked Cookies	\$22, doz
Assorted Muffins	\$22, doz
Fudge Brownies	\$22, doz
Assorted Scones	\$23, doz
Assorted Pastries and Danish	\$24, doz



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LUNCH SANDWICHES

Choice of Two \$8 Per Guest

choose two types of sandwiches, cut in half, two halves per person
10 guest minimum

Pimento Sandwich (V)

House made pimento on Pumpernickel

Grilled Vegetable Wrap (V)

Eggplant, zucchini, yellow squash,
and red bell pepper

Grilled Vegetable Sandwich (v)

Eggplant, zucchini, yellow squash,
and red bell pepper on ciabatta bread

Roasted Turkey and Gouda Cheese Sandwich

Turkey, cheddar cheese, green leaf lettuce
and tomato on whole wheat bread

Grilled Rosemary Chicken Sandwich

Chicken, arugula, and pickled red onion on
Baguette

Tuna Fish Sandwich

Tuna, capers, red onion and calamata olives
on pumpernickel

Ham and Swiss Sandwich

Ham, Swiss cheese, lettuce, and tomato on
ciabatta bread



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SOUP AND SALADS

Soup \$6 Per Guest

10 guest minimum per soup

Broccoli and Cheese (V) (GF)

Butternut Squash (VV) (GF)

Tomato Basil (V) (GF)

Potato Leek (V) (GF)

Salads \$8 Per Guest

10 guest minimum per salad

Caesar Salad

Chopped romaine, parmesan cheese and croutons

Garden Salad (V)

Chopped Green leaf lettuce, red onion, radish, grape tomato, croutons, cucumber and ranch dressing

Israel Couscous Salad (V)

Couscous, red pepper, red onion, cucumber, grape tomato, feta cheese, calamata olives, fresh dill, and shallot vinaigrette

Seasonal Salad (V) (GF)

Chopped romaine, green leaf lettuce and arugula, seasonal fruit, goat cheese, toasted almonds, and white balsamic vinaigrette



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ALL AMERICAN PICNIC

The Main Event

Quarter Pound Angus Beef Patties, All Beef Hotdogs, and Vegetarian Black Bean Burgers. All Served With Hamburger and Hotdog Buns (Gluten Free Hamburger Buns Are Available Upon Request), Sliced American Cheese, Sliced Red Onion, Green Leaf Lettuce, Sliced Tomatoes, Dill Pickle Slices, Ketchup, Mustard, and Relish.

The Sides (select 2)

Classic Picnic Coleslaw, Smokehouse Bakes Beans, Home Made Kettle Chips, or Old Fashioned Potato Salad

The Sweets (select 2)

Watermelon Wedges, Fresh-Baked Cookies, or Brownie Bites

The Beverages

Unsweet Iced Tea, Sweet Tea, and Water

\$18 Per Person, 25 Guest Minimum



Serve times are 1 hour for picnics of up to 100 guests, 2 hours for 100+ guests

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TENNESSEE DOGS PICNIC

The Main Event

All Beef Hotdogs and Kielbasa.

Served with Hotdog Buns, House Made Chili, Sauerkraut, Shredded Cheddar, Cheese Sauce, Diced White Onion, Dill Pickles Slices, Ketchup, Mustard, and Relish.



The Sides (select 2)

House Made Kettle Chips, Smokehouse Baked Beans, Classic Picnic Coleslaw, or Old Fashioned Potato Salad

The Sweets (select 2)

Watermelon Wedges, Fresh-Baked Cookies, or Brownie Bites

The Beverages

Unsweet Iced Tea, Sweet Tea, and Water

\$16 Per Person, 25 Guest Minimum



Serve times are 1 hour for picnics of up to 100 guests, 2 hours for 100+ guests

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SAFARI SMOKEHOUSE PICNIC

The Main Event

Pulled Pork, Honey Molasses BBQ Chicken, and Vegetarian Black Bean Burgers. All Served With Hamburger Buns (Gluten Free Hamburger Buns Are Available Upon Request), Green Leaf Lettuce, Diced White Onion, Dill Pickle Slices, and BBQ Sauce.



The Sides (select 2)

House Made Kettle Chips, Smokehouse Baked Beans, Classic Picnic Coleslaw, Old Fashioned Potato Salad, 4 Cheese Mac and Cheese, B.L.T. Chopped Salad, or Buttered Corn on the Cob

The Sweets (select 2)

Watermelon Wedges, Fresh Baked Cookies, or Brownie Bites

The Beverages

Unsweet Iced Tea, Sweet Tea, and Water

\$20 Per Person, 25 Guest Minimum



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CLASSIC SUMMER PICNIC

The Main Event

Quarter Pound Angus Beef Patty, All Beef Hotdogs, Honey Molasses BBQ Chicken, and Vegetarian Black Bean Burgers. All Served With Hamburger and Hotdog Buns (Gluten Free Hamburger Buns Are Available Upon Request), Sliced American Cheese, Diced White Onion, Sliced Red Onion, Green Leaf Lettuce, Sliced Tomatoes, Dill Pickles Slices, Ketchup, Mustard, and Relish.

The Sides (select 2)

House Made Kettle Chips, Smokehouse Baked Beans, Classic Picnic Coleslaw, Old Fashioned Potato Salad, 4 Cheese Mac and Cheese, B.L.T. Chopped Salad, or Buttered Corn on the Cob

The Sweets (select 2)

Watermelon Wedges, Fresh-Baked Cookies, or Brownie Bites

The Beverages

Unsweet Iced Tea, Sweet Tea, and Water

\$24 Per Person, 25 Guest Minimum



Serve times are 1 hour for picnics of up to 100 guests, 2 hours for 100+ guests

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CUSTOMIZE YOUR PICNIC

Choose Three Entrees

- Quarter Pound Angus Beef Patty
- All Beef Hotdog
- Honey Molasses BBQ Chicken Breast
- Pulled BBQ Pork
- Vegetarian Black Bean Burgers

Choose Three Sides

- House Made Kettle Chips
- Smokehouse Baked Beans
- Classic Picnic Coleslaw
- Old-Fashioned Potato Salad
- Buttered Corn on the Cob

Choose One Sweet

- Watermelon or Fruit Salad
- Brownie
- Fresh-Baked Cookies

Beverages

- Unsweet Iced Tea, Sweet Tea, and Water
- Upgrade to Canned Pepsi \$3 pp

**\$24 Per Person,
25 Guest Minimum**



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PICNIC ENHANCEMENTS

Available with picnic packages only, not a la carte

Entrees, per person

Hot Dog	\$4
Kielbasa	\$6
Hamburger	\$7
BBQ Pulled Pork Sandwich	\$7
Black Bean Vegetarian Burger	\$7
Chicken Breast Sandwich	\$7

Accompaniments, per person

Watermelon Slices	\$3
Potato Chips	\$2
Old-Fashioned Potato Salad	\$3
Creamy Coleslaw	\$2
Baked Beans	\$3
Tortilla Chips and Salsa	\$4
Mixed Greens Salad	\$4
Buttered Corn on the Cob	\$4
Fresh Fruit Salad	\$4

Snacks, per person

(25 person minimum)

Plain Popcorn	\$5
Kettle Corn	\$6
Soft Pretzel	\$6

Treats

Cookies	\$22, dozen
Fudge Brownies	\$22, dozen
Frozen Treat Bar	\$6, per person
Assorted Chocolate Covered Bananas, Novelty Ice Cream	
Hand-Scooped	\$8, per person
Dippin' Dots	
Prepacked	\$6, per person
Dippin' Dots	

Beverages, individual

Assorted Canned	
Pepsi Products	\$3, each
Bottled Water	\$4, each

Beverages, gallon

Lemonade	\$24
Fruit Punch	\$24
Sweet or Unsweetened Iced Tea	\$24
Coffee	\$28
Half and Half, Sugars, Decaf Upon Request	
Hot Chocolate	\$28
marshmallows	
Warm Spiced Apple Cider	\$28

*Alcoholic beverages or bar service
packages available on request

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BAR PACKAGES

Alcoholic Beverages, each

Domestic Beer	\$7
Premium Beer	\$8
House Wine (per glass)	\$7
Chardonnay, Merlot, White Zinfandel	
House Cocktail	\$8
Premium Cocktail	\$9

Standard Open Bar Package

\$28 per person for 3 hours;
\$10 per person for additional hours

Assorted Domestic Beer, Truly Seltzer,
Chardonnay, Merlot, Vodka, Gin, Tequila, Rum,
Bourbon, Sour Mix, Fresh Garnishes, Water,
Assorted Sodas, and Assorted Juices

Premium Open Bar Package

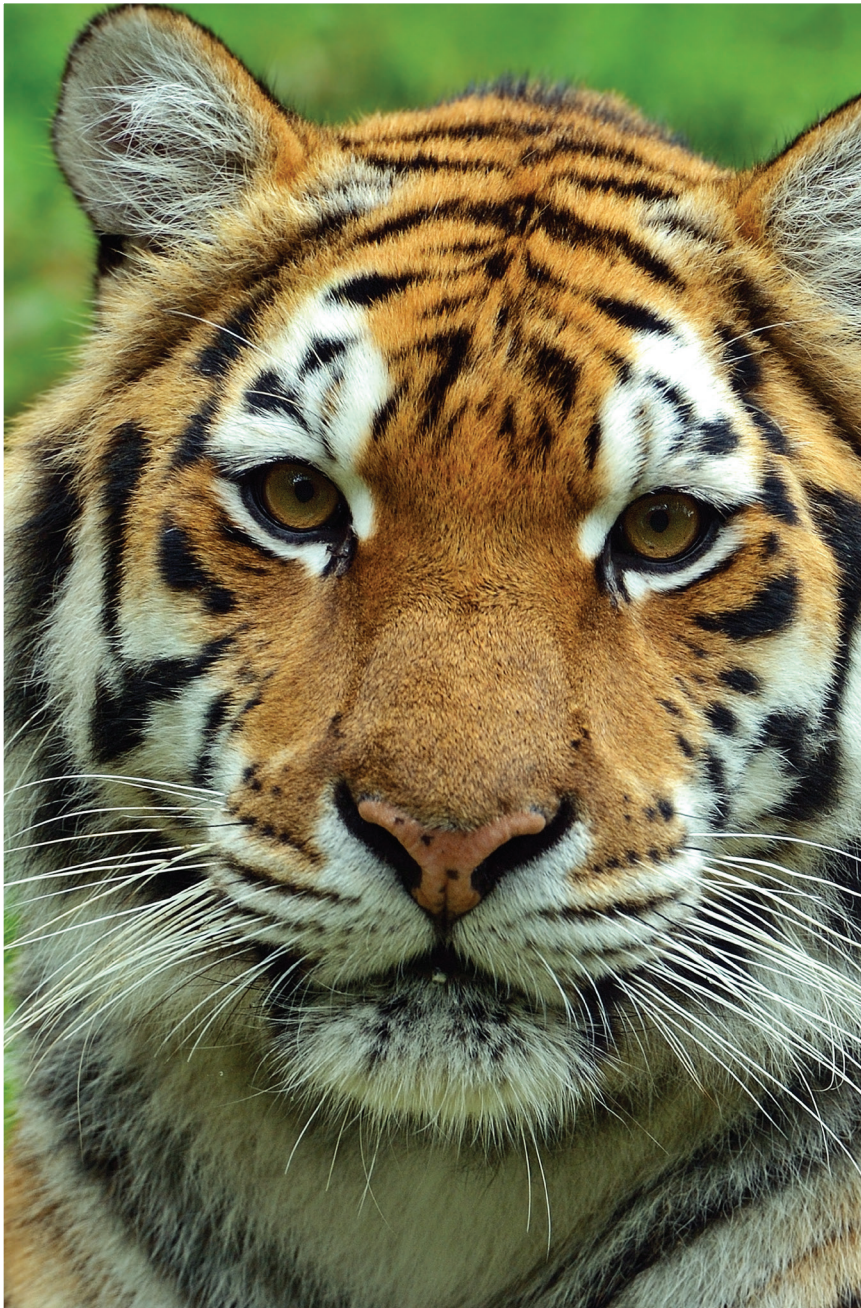
\$32 per person for 3 hours;
\$10 per person for additional hours

Assorted Domestic and Premium Beer,
Truly Seltzer, Chardonnay, Merlot,
White Zinfandel, Tito's Vodka, Bulleit Bourbon,
Myer Dark Rum, New Amsterdam Gin,
el Jimador Tequila, Barton Light Rum,
Cutty Sark Scotch, Sour Mix,
Jack Daniel's Tennessee Whiskey,
Fresh Garnishes, Water, Assorted Sodas,
and Assorted Juices

Specialty Cocktails upon request including Champagne toasts.

Lancer Hospitality is fully licensed to provide and serve alcoholic beverages at your event. You can expect trained, experienced, and personable bartenders who will provide your guests with a great experience. All bars must meet 350, per bar, per function minimum.

Additional bar location set up must meet 150, per bar. Drink tickets purchased prior to your event may be used to meet bar minimums. Last call is 30 minutes prior to guest departure.



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