

DAY TIME

CATERING MENU



ZOO
knoxville

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

LANCER
hospitality group

GENERAL INFORMATION

We have created these menus for your consideration featuring a variety of our favorite breakfast items, picnic fare & tasty 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 Rhino Deck at Rhino Canteen, Soaring Eagle Event Lawn, 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!

Experience Enhancements

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 two 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. For the safety of our animals 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 \$1,000
- KUB Rocking Rhino Deck: \$1,000

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.

Menu Choices

We understand the importance of a well-balanced diet and of maintaining food preferences, so we have identified items to make your selections easier. The legend below will help you select menu items based on dietary needs and personal preferences.

(VV) Vegan	(D) Dairy
(V) Vegetarian	(SF) Shellfish
(F) Fish	(E) Egg
(P) Peanuts	(SM) Sesame
(S) Soy	(T) Tree Nuts
(W) Wheat	

Our kitchens are not allergen-free. We will make every effort to produce food that is free of allergens but cannot promise there will be no cross-contact due to our production facilities.



BREAKFAST

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

Sweet Morning (V)(D)(E)(W) \$15 Per Guest

Mini Danish, Assorted Breakfast Scones, Fresh Fruit Tray, and Sweet Butter

Assorted Breakfast Sandwich Buffet \$24 Per Guest

Build your own breakfast sandwich. Choice of Bagels or buttermilk muffins, bacon or sausage, with scrambled eggs and cheese, Fresh Fruit, Yogurt & Granola

Sunrise Breakfast Buffet (E)(W) \$23 Per Guest

Fresh Fruit Tray, Scrambled Eggs, Bacon or Sausage, Potatoes, Assorted Pastries

Breakfast Add-Ons

Orange Juice \$4

Greek Vanilla Yogurt \$5



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

SNACKS AND TREATS

Novelty Ice Cream	\$6, pp
Frozen Banana	\$7, pp
Fresh-Baked Cookies	\$16, doz
Fresh-Baked Jumbo Triple Chocolate Cookies (W)(D)(S)(E)	\$4, pp
Chocolate Chip Brownie Bites (W)(D)(S)(E)	\$3, pp
Assorted Scones	\$23, doz
Assorted Mini Danish (W)(D)(S)	\$24, doz
Warm Pretzel Bites with Cheese dipping sauce (W)(D)	\$7, pp
Kettle Chips and Housemade Ranch Dip	\$6, pp
Housemade Tortilla Chips and Salsa (GF)	\$6, pp
Popcorn	\$5, pp



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LUNCH SANDWICHES

Build Your Own Sandwich Buffet \$12 Per Guest

Choose your special sandwich with either soup, salad, or chips served buffet style.
10 person minimum

Grilled Vegetable Wrap (V)

Eggplant, zucchini, yellow squash,
and red bell pepper

Grilled Portabello Sandwich (E)(W)(V)

Grilled portabello mushroom cap, balsamic
reduction, red pepper aoli on baguette

Roasted Turkey and Gouda Cheese Sandwich (W)(D)

Turkey, cheddar cheese, green leaf lettuce
and tomato on croissant

Grilled Rosemary Chicken Sandwich (W)

Chicken, lettuce, and pickled red onion on
a baguette

Ham and Swiss Sandwich

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

Grilled Flank Steak Sandwich (W)(E) +\$2

Grilled flank steak with horseradish aioli,
lettuce, tomato on baguette



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SOUP AND SALADS

Soup \$6 Per Guest

10 guest minimum per soup

Broccoli and Cheese (V)(D)

Classic Chicken Noodle (W)

Tomato Basil (V)

Loaded Baked Potato (GF)

Salads \$8 Per Guest

10 guest minimum per salad

Caesar Salad (F)(E)(D)

Chopped romaine, croutons and creamy caesar dressing

Add chicken for \$3

Garden Salad (V)

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

Add chicken for \$3

Mediterranean Salad (D)(V)

Romaine, red onions, cucumbers, tomatoes, red pepper, feta cheese, calamata olives, with a Greek oil & vinegar dressing.

Add chicken for \$3

Seasonal Salad (V)(D)

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



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BUILD-YOUR-OWN PICNIC

\$18 Per Person, 25 Guest Minimum

Selection of 2 Entrees, 2 Sides, and 1 Dessert

All Menus Include Sweet Tea, Lemonade, and Water

Choose Your Entrée

Select 2 | Add additional entree for \$5/pp

Quarter Pound Beef Hamburger

Sliced American Cheese, Sliced Red Onion, Green Leaf Lettuce, Sliced Tomatoes, Dill Pickle Slices, Ketchup, Mustard, and Relish

All Beef Hot Dog

served with Sauerkraut, Shredded Cheddar, Cheese Sauce, Diced White Onion, Dill Pickles Slices, Ketchup, Mustard, and Relish

Smoked Pulled BBQ Pork

served in our Kansas City BBQ sauce

Honey BBQ Grilled Chicken Breast

served with lettuce, tomato and pickle

Pulled BBQ Chicken

served in our sweet honey BBQ sauce

Black Bean Burger (V)(W)

Sliced Red Onion, Green Leaf Lettuce, Sliced Tomatoes, Dill Pickle Slices, Ketchup, Mustard, and Relish

(Gluten Free Hamburger Buns Are Available Upon Request)



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BUILD-YOUR-OWN PICNIC

Choose Your Sides

Select 2 | Add additional entree for \$3/pp

House Made Ranch Chips (D)

Smokehouse Baked Beans

3 Cheese Mac & Cheese (W) (D)

Creamy Coleslaw (D) (E)

Old Fashioned Potato Salad (E)

Garden Salad

BLT Chopped Salad

Buttered Sweet Corn (D)

Choose Your Desserts

Select 1 | Add additional entree for \$3/pp

Watermelon Wedges

Mixed Fresh Fruit

Chocolate Oreo Pudding (D) (W) (S)

Banana Pudding (D) (W)

Rice Krispies Bites

Fresh Baked Cookies (W) (E) (D) (S)

Chocolate Chip Brownie Bites
(W) (E) (D) (S)



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BAR PACKAGES

Non-Alcoholic Beverages

Canned Pepsi Products	\$3/Each
Aquafina Bottled Water	\$5/Each
Lemonade	\$24/Gallon
Hot Chocolate With Marshmallows	\$28/Gallon
Warm Mulled Apple Cider	\$28/Gallon
Coffee Half & Half, Sugars, Decaf Upon Request	\$28/Gallon
Sweet or Unsweetened Iced Tea	\$24/Gallon

Alcoholic Beverages

Domestic Beer	\$7/Each
Premium Beer	\$8/Each
Truly Seltzers	\$8/Each
House Wine (Per Glass) Cabernet Sauvignon Pinot Noir Chardonnay White Zinfandel	\$7/Each
House Cocktail	\$9/Each
Premium Cocktail	\$10/Each

Beer, Wine & Soda Package

\$28/pp for 3 hours;
\$10/pp for each additional hour
Assorted Domestic & Premium Beer,
Truly Seltzers, Cabernet Sauvignon, Pinot Noir,
Chardonnay, White Zinfandel, Assorted Pepsi
Brand Sodas, Juices & Water

Standard Bar Package

\$32/pp for 3 hours;
\$12/pp for each additional hour
Assorted Domestic Beer, Truly Seltzer, Cabernet
Sauvignon, Pinot Noir, Chardonnay, White
Zinfandel, House Brand Spirits (Vodka, Gin,
Tequila, Rum, Whiskey, Bourbon), Cocktail
Mixers, Fresh Garnishes, Assorted Pepsi Brand
Sodas, Juices & Water

Premium Bar Package

\$36/pp for 3 hours;
\$14/pp for each additional hour
Assorted Domestic Beer, Premium Beer, Truly
Seltzer, Cabernet Sauvignon, Pinot Noir,
Chardonnay, White Zinfandel, Premium Spirits
(New Amsterdam Vodka, Hendrick's Gin, Jose
Cuervo Tequila, Captain Morgan Rum, Crown
Royal Whiskey, Bulleit Bourbon), Cocktail Mixers,
Fresh Garnishes, Assorted Pepsi Brand Sodas,
Juices, & Water

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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