

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 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.

Facility Pricing

- Event Tent \$1,000
- KUB Rocking Rhino Deck: \$1,000

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.

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.

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 & Special Dietary Needs

We understand the importance of a well-balanced diet and of maintaining food preferences, so we have identified items with the top nine allergens to make your selections easier.

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.

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 Ice Water.

25 guest minimum

Sweet Morning \$15 Per Guest

Mini Danish & Assorted Breakfast Scones with Sweet Butter MILK, EGG, WHEAT

Fresh Fruit Tray VEGAN

Breakfast Sandwich Buffet \$24 Per Guest

Build Your Own Breakfast Sandwich: MILK, EGG, WHEAT

Scrambled Egg & Cheese

with Choice of Bagel or Buttermilk Muffin

and Bacon or Sausage

Fresh Fruit, Yogurt & Granola

Sunrise Breakfast Buffet \$23 Per Guest

Scrambled Eggs EGG, Bacon or Sausage, Potatoes VEGAN

Assorted Pastries MILK, EGG, WHEAT, Fresh Fruit Tray VEGAN

Breakfast Add-Ons

Orange Juice \$4 Per Guest

Greek Vanilla Yogurt MILK \$5 Per Guest



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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	MILK, EGG, WHEAT, SOY	\$16 doz
Fresh-Baked Jumbo Triple Chocolate Cookies	MILK, EGG, WHEAT, SOY	\$4 pp
Chocolate Chip Brownie Bites	MILK, EGG, WHEAT, SOY	\$3 pp
Assorted Scones	MILK, EGG, WHEAT	\$23 doz
Assorted Mini Danish	MILK, WHEAT, SOY	\$24 doz
Warm Pretzel Bites with Cheese Dipping Sauce	MILK, WHEAT	\$7 pp
Kettle Chips and Housemade Ranch Dip	MILK, SOY	\$6 pp
Housemade Tortilla Chips and Salsa	VEGAN	\$6 pp
Popcorn	VEGAN	\$5 pp



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LUNCH SANDWICHES

Build Your Own Sandwich Buffet \$12 Per Guest

Choose your Sandwich with Soup, Salad, or Chips
10 person minimum

Grilled Vegetable Wrap
eggplant, zucchini, yellow squash,
red bell pepper **VEGAN • WHEAT**

Grilled Portobello
balsamic reduction, red pepper aioli,
baguette **VEGETARIAN • EGG, WHEAT**

Roasted Turkey & Gouda
green leaf lettuce, tomato, croissant
MILK, WHEAT

Grilled Rosemary Chicken
lettuce, pickled red onion, baguette **WHEAT**

Ham & Swiss
lettuce, tomato, ciabatta **MILK, WHEAT**

Grilled Flank Steak +\$2 per guest
lettuce, tomato, horseradish aioli, baguette
EGG, WHEAT



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SOUP AND SALADS

Soup \$6 Per Guest

10 guest minimum per soup

Broccoli & Cheese VEGETARIAN • MILK

Classic Chicken Noodle WHEAT

Tomato Basil VEGAN

Loaded Baked Potato MILK

Salads \$8 Per Guest

10 guest minimum per salad

Caesar Salad

chopped romaine, croutons, creamy caesar dressing MILK, EGG, FISH [ANCHOVY]

Add Chicken for \$3

Seasonal Salad

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

VEGETARIAN • MILK, TREE NUT

Add Chicken for \$3

Garden Salad

chopped green leaf lettuce, red onion, radish, grape tomato, cucumber, croutons, ranch dressing VEGETARIAN • MILK, WHEAT, SOY

Add Chicken for \$3

Mediterranean Salad

romaine, red onions, cucumbers, tomatoes, red pepper, feta, kalamata olives, greek oil & vinegar dressing VEGETARIAN • MILK

Add Chicken for \$3



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BUILD-YOUR-OWN PICNIC

\$18 Per Person, 25 Guest Minimum

Selection of 2 Entrées, 2 Sides, and 1 Dessert
All Menus Include Sweet Tea, Lemonade, and Ice Water

Choose Your Entrée

Select 2 | Add additional entrée for \$5 pp

Quarter Pound Beef Hamburger

ACCOMPANIMENTS Sliced American Cheese, Green Leaf Lettuce, Sliced Tomatoes, Red Onion, Dill Pickle Chips, Ketchup, Mustard, Relish, Hamburger Buns MILK, WHEAT

All Beef Hot Dog

ACCOMPANIMENTS Sauerkraut, Cheese Sauce, Shredded Cheddar, Diced White Onion, Dill Pickles Chips, Ketchup, Mustard, Relish, Hot Dog Buns MILK, WHEAT

Black Bean Burger VEGAN

ACCOMPANIMENTS Green Leaf Lettuce, Red Onion, Sliced Tomatoes, Dill Pickle Chips, Ketchup, Mustard, Relish, Hot Dog Buns WHEAT

Smoked Pulled BBQ Pork

ACCOMPANIMENTS Our Kansas City BBQ Sauce, Hamburger Buns WHEAT

Honey BBQ Grilled Chicken Breast

ACCOMPANIMENTS Green Leaf Lettuce, Sliced Tomato, Dill Pickles Chips, Hamburger Buns WHEAT

Pulled BBQ Chicken

ACCOMPANIMENTS Our Sweet Honey BBQ Sauce, Hamburger Buns WHEAT

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 MILK
- Smokehouse Baked Beans
- Three Cheese Mac & Cheese MILK, WHEAT
- Creamy Coleslaw VEGETARIAN • MILK, EGG
- Old Fashioned Potato Salad VEGETARIAN • EGG
- Garden Salad VEGAN
- BLT Chopped Salad
- Buttered Sweet Corn VEGETARIAN • MILK

Choose Your Dessert

Select 1 | Add additional entree for \$3 pp

- Watermelon Wedges VEGAN
- Mixed Fresh Fruit VEGAN
- Chocolate Oreo Pudding MILK, WHEAT, SOY
- Banana Pudding MILK, EGG
- Rice Krispies Bites MILK
- Fresh Baked Cookies MILK, EGG, WHEAT, SOY
- Chocolate Chip Brownie Bites
MILK, EGG, WHEAT, SOY



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BAR PACKAGES

Non-Alcoholic Beverages

Canned Pepsi Products	\$3 ea
Aquafina Bottled Water	\$5 ea
Lemonade	\$24 gal
Hot Chocolate marshmallows	\$28 gal
Warm Mulled Apple Cider	\$28 gal
Coffee half & half, sweeteners decaf upon request	\$28 gal
Unsweetened or Sweet Iced Tea	\$24 gal

Alcoholic Beverages

Domestic Beer	\$7 ea
Premium Beer	\$8 ea
Truly Seltzers	\$8 ea
House Wine <small>PER GLASS</small> Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Grigio	\$7 ea
House Cocktail	\$9 ea
Premium Cocktail	\$10 ea

Beer, Wine & Soda Package

\$28 pp for 3 hours
\$10 pp for each additional hour

Domestic & Premium Beers, Truly Seltzers, Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Grigio, Assorted Pepsi Brand Sodas, Juices, Water

Standard Bar Package

\$32/pp for 3 hours;
\$12/pp for each additional hour

Domestic Beers, Truly Seltzers, Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Grigio, 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

Domestic & Premium Beers, Truly Seltzers, Cabernet Sauvignon, Pinot Noir, Chardonnay, Pinot Grigio, Premium Spirits (VODKA, GIN, TEQUILA, RUM, WHISKEY, BOURBON), Cocktail Mixers, Fresh Garnishes, Assorted Pepsi Brand Sodas, Juices, Water

Specialty Cocktails upon request including Champagne toasts.

Lancer Hospitality is fully licensed to supply and serve alcoholic beverages at your event. We will provide trained, experienced, and personable bartenders. Our bartenders provide service for up to three hours, and all bars must meet a \$350 minimum per bar, with the option to add an additional bar for \$150 per bar. For cash/card bars, extended time is available for purchase at \$50 per hour, per bartender. 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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