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BREVARD ZOO

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**CATERING**  
M E N U

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**DAYTIME**

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M E N U S



# RISE & SHINE BREAKFAST

Service for up to 2 Hours  
Requires a Minimum Order of 25 guests

GF - Gluten Free | V - Vegetarian

## INCLUDES:

Certified Bird Friendly Coffee, Orange Juice, Filtered  
Water

Served on Eco-Friendly Compostable Tableware

## CONTINENTAL BREAKFAST

Assorted Breakfast Pastries, Muffins & Croissants (v)  
Assorted Greek Yogurt (GF,V) | Crunchy Granola (v) | Seasonal Fresh Fruit (GF,V)

## HEARTY BREAKFAST

Assorted Breakfast Pastries (v)  
Assorted Greek Yogurt (GF,V) | Crunchy Granola & Berries (v)  
Scrambled Eggs (GF,V) | Seasoned Breakfast Potatoes (GF,V)

### Choice of:

Sausage (GF) -or- Thick Cut Bacon (GF)

## MENU ENHANCEMENTS

Quantities Must Match Guest Guarantee

### FRESH JUICE

Choice Of:

Apple | Cranberry | Grapefruit

### SEASONAL FRESH FRUIT

### BISCUITS & SAUSAGE GRAVY

### BREAKFAST HAM -OR- SAUSAGE

### WAFFLES WITH SYRUP

## BRUNCH BARS

### BLOODY MARY BAR

Celery | Pepperoncini Peppers | Green Olives | Bacon | Sliced Lemons & Limes

### MIMOSA BAR

Oranges | Strawberries | Mint | Assorted Juice Mixers

### BARTENDER REQUIRED | \$ PER BARTENDER

(2)-Hours Hosted - Per Person

(3)-Hours Hosted - Per Person



# BISTRO LUNCH

FOR GROUPS OF (75) GUESTS OR FEWER

GF - Gluten Free | V - Vegetarian

## BOXED LUNCHES

Drop-Off Service | Requires a Minimum Order of 20 Guests

### INCLUDES:

**Fresh Whole Fruit | Kettle Chips | Chocolate Chip Cookie | Filtered Water**

(1) Salad **-or-** (1) Sandwich/Wrap Per Guest

Select (1) Salad and (2) Sandwich Offerings per Event

Served on Eco-Friendly Compostable Tableware

## SALAD & SANDWICH BUFFET

Service for up to 2 Hours | Requires a Minimum Order of 25 Guests

### INCLUDES:

**Kettle Chips | Chocolate Chip Cookies | Filtered Water | Infused Water**

Select (2) Salads and (2) Sandwich Offerings per Event

Served on Eco-Friendly Compostable Tableware

## ADD-ONS

ASSORTED CANNED PEPSI SODAS

ICED TEA **-OR-** LEMONADE

ADDITIONAL SALAD SELECTION

ADDITIONAL SANDWICH SELECTION

GLUTEN FREE BREAD

## SALADS

### CLASSIC CAESAR SALAD

Romaine Lettuce | Garlic Croutons | Shaved Asiago | Creamy Caesar Dressing

### CITRUS GRAIN BOWL (VEGAN)

Wheatberry | Fresh Berries | Orange Supremes | Maple-Lemon Dressing

### INDIAN SPICED LENTIL BOWL (GF, VEGAN)

Basmati Rice | Carrot | Fresh Jalapeño | Red Onion

Tomato | Lemon-Rosemary Tahini Dressing

### MIXED GREEN SALAD (GF, VEGAN | CONTAINS NUTS)

Field Greens | Balsamic Glaze | Dried Cherries | Honey Glazed Walnuts

Shaved Red Onion | Dijon Vinaigrette

### RAINBOW SOBA NOODLE BOWL (V)

Red Cabbage | Cucumber | Green Onion | Shredded Carrot

Toasted Sesame Seeds | Soy-Ginger Dressing

### SOUTHWEST SWEET POTATO BURRITO BOWL (GF, VEGAN)

Brown Rice | Avocado | Cilantro | Pinto Beans | Salsa Roja

Toasted Pumpkin Seeds | Cashew Cream

## SANDWICHES

### B.L.T.

Applewood-Smoked Bacon | Spinach

Tomato | Basil Aioli | Texas Toast

### BEEF & AGED CHEDDAR CHEESE

Lettuce | Pickle | Tomato

Horseradish Cream | 7-Grain Bread

### EGG SALAD (V)

Lettuce | Shaved Red Onion | Tomato | Marble Rye

### HAM & SWISS

Lettuce | Pickle | Tomato

Honey Dijon | 7-Grain Bread

### HUMMUS VEGETABLE WRAP (V)

Hummus | Pepper Relish | Garlic-Herb Tortilla

### GRILLED PORTOBELLO (V, CONTAINS NUTS)

Arugula | Havarti Cheese | Grilled Red Onions

Pesto | Tomato | Focaccia

### PIT HAM & BRIE

Spinach | Creamy Dijonnaise | Brioche

### SURFSIDE TURKEY CLUB

Applewood-Smoked Bacon | Cucumbers

Cheddar Cheese | Spinach

Red Pepper Mayo | 7-Grain Bread

Vegetarian options are available as protein substitutes upon request.

Due to the seasonal nature of our sustainable practices, items & prices are subject to change. Prices are subject to a 22% service charge and sales tax.



# LUNCH BUFFETS

Service for up to 2 Hours  
Requires a Minimum Order of 25 guests  
GF - Gluten Free | V - Vegetarian

## INCLUDES:

**Filtered Water | Lemonade**

*Served on Eco-Friendly Compostable Tableware*

## THE ISLANDER

Garden Salad (v)

Jerk Chicken (GF) | Guava BBQ Roasted Pork (GF)

Toasted Coconut & Golden Rice (GF,V) | Sweet Plantains (GF,V)

Pineapple Coleslaw (GF,V)

**Served with Rum Cake (v)**

## MEDITERRANEAN MARKET

Roasted Vegetable Couscous Salad (VEGAN)

Lemon Artichoke Seared Chicken Breast (GF)

Falafel Cake (VEGAN) | Red Cabbage (GF,VEGAN)

Mango Slaw & Curry Yogurt Sauce (GF,V)

**Served with Baklava (v)**

## DELI SANDWICH BOARD

Assorted Cold Cuts | Cheeses | Fresh Breads & Wraps  
Variety of Sandwich Toppings and Condiments

## MARKET SALADS

**Select Two:**

Kale & Quinoa (GF,VEGAN) | Classic Caesar | Mixed Greens (GF,VEGAN)

Broccoli & Toasted Sunflower (GF,VEGAN) | Tomato Feta & Watermelon (GF,V)

**Served with Kettle Chips (GF,V) and Cookies (v)**

**Add: Gluten Free Bread \$3 per person**

## STREET TACOS

Slow Roasted Pork Carnitas (GF) | Citrus Roasted Chicken (GF)

Cilantro-Lime Rice (v) | Refried Beans (GF,V) | Corn Tortillas (GF,V)

**Onions | Shredded Cabbage | Radish | Cilantro | Salsa Fresca | Queso**

**Served with Churros with Chocolate and Caramel Sauce (v)**

## ITALIANO

Mixed Green Salad with White Balsamic Dressing (GF,V)

Slow Braised Meatballs & Herbed Ricotta Gnocchi

Seared Thyme Chicken (GF) | Rigatoni with Mushrooms & Arugula (v)

**Served with Garlic Bread and Italian Cannoli (v)**

## ADD-ONS

ASSORTED CANNED PEPSI SODAS

BOTTLED WATER

ICED TEA **-OR-** LEMONADE

ADDITIONAL SALAD SELECTION

ADDITIONAL SANDWICH SELECTION



# MAKE IT A PICNIC

Service for up to 2 hours  
Requires a Minimum Order of 25 guests  
GF - Gluten Free | V - Vegetarian

## INCLUDES:

Filtered Water | Iced Tea

Chocolate Chip Cookies

Served on Eco-Friendly Compostable Tableware

## ALL-AMERICAN GRILL

Grilled Burgers | All-Beef Hot Dogs

All the Fixin's | Homestyle Potato Salad (GF) | Creamy Coleslaw (GF,V)

Kettle Chips (GF,V)

Add: **Gluten Free Buns \$3 per person**

## BACKYARD COOKOUT

BBQ Grilled Chicken Breast (GF) | BBQ Pulled Pork (GF)

BBQ Baked Beans (GF,V) | Creamy Coleslaw (GF,V)

All the Fixin's | Kettle Chips (GF,V)

## SOUTHERN BBQ

BBQ Chicken on the Bone (GF) | Pulled Pork (GF)

BBQ Baked Beans (GF,V) | Homestyle Potato Salad (GF) | Kettle Chips (GF,V)

## FISH CAMP PICNIC

Chopped Green Salad (GF,V)

Mixed Greens | Carrot | Tomato | Buttermilk Herb Dressing

Fried Catfish | Fried Chicken

Creamy Coleslaw (GF,V) | Mac n' Cheese (V) | Stewed Tomatoes (GF,V)

Corn Hush Puppies (V) | Assorted Hot Sauces (V) | Tartar Sauce (GF,V)

Served with **Bananas Foster Bread Pudding (V)**

## MENU ENHANCEMENTS

Pricing Is Per Person | Food Quantities Must Match Guest Guarantee

## PROTEINS

BBQ CHICKEN

BBQ PULLED PORK

BABY BACK RIBS

FRIED CATFISH **-OR-** CHICKEN

VEGETARIAN BURGERS

## SIDES

BBQ BAKED BEANS

CREAMY COLESLAW

CORN-ON-THE-COB

HOMESTYLE POTATO SALAD

MAC & CHEESE

MIXED GREEN SALAD

## SNACKS AND BEVERAGES

BROWNIES

BUTTERED POPCORN

ASSORTED CANNED PEPSI SODAS

BOTTLED WATER

Vegetarian options are available as protein substitutes upon request.  
Due to the seasonal nature of our sustainable practices, items & prices are subject to change. Prices are subject to a 22% service charge and sales tax.



# BREAK TIME SNACK & BEVERAGES

## NON-ALCOHOLIC BEVERAGE PACKAGES

Half-Day Service for up to (4) Hours | Full Day Service for up to (8) Hours

Served in Eco-Friendly Compostable Drinkware

### INFUSED AQUA FRESCA

Select (2):

Citrus | Cucumber-Mint | Very Berry

Half-Day | Full Day

### COFFEE & TEA PACKAGE

Certified Bird Friendly Coffee, Assorted Hot Teas, Filtered Water

Decaf Coffee Available Upon Request

Half-Day | Full Day

### COMPLETE BEVERAGE PACKAGE

Certified Bird Friendly Coffee, Assorted Hot Teas, Assorted Canned Sodas, Iced Tea, Filtered Water

Decaf Coffee Available Upon Request

Half-Day | Full Day

### ALL-DAY WRISTBAND

Perfect for Event Guests Who Plan to Explore the Zoo  
Includes Hot Beverages & Fountain Sodas within the Zoo

## SNACK BOARDS

Service for up to 2 Hours

Requires a Minimum Order of 25 Guests

Served on Eco-Friendly Compostable Tableware

GF - Gluten Free | V - Vegetarian

### ASSORTED DESSERTS (v)

Freshly Baked Cookies | Fudge Brownies

### BALLPARK BREAK (v)

Butter Popcorn | Kettle Chips | Pretzels

### CHOCOLATE EXTRAVAGANZA (v)

Assorted Milk Chocolate Bars | Chocolate Covered Pretzels

Double Chocolate Chip Cookies | Double Fudge Brownies

### NOVELTY ICE CREAMS (GF,V)

A Blast From the Past Fun Treats

### SEASONAL FRUIT POWER BOWL (GF,V)

Fresh Fruit | Toasted Coconut | Quinoa | Black Chai | Yogurt

### SIESTA FIESTA (GF,V)

Corn Tortilla Chips | Assorted Salsas | Guacamole | Warm Queso

## ADD-ONS

BOTTLED WATER

ICED TEA

LEMONADE

KETTLE CHIPS

COOKIES

FUDGE BROWNIES

GRANOLA BARS

POPCORN

WHOLE FRUIT

COTTON CANDY

TRAIL MIX

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**EVENING**

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M E N U S



# HORS D'OEUVRES RECEPTION

Passed Service for up to **1 hour** | Stationed Service for up to **2 Hours**  
Pricing is per Piece | Minimum Order Must Match Guest Guarantee

Additional Passer Fee Required per (1) Passer  
(1) Passer Required per 50 Guests

Served on Eco-Friendly Compostable Tableware  
GF - Gluten Free | V - Vegetarian

## MEAT

### ASIAN POT STICKERS

Chicken Pot Stickers | Ponzu Sauce

### CANDIED BACON & PIMENTO CROSTINI

### CHICKEN N' WAFFLES

Tarragon Buttermilk Fried Chicken | Pimento Cheese | Pepper Jelly | Mini Waffle

### PIG & FIG (GF)

Ham Croquette | Blue Cheese Crema | Fig Jam

### PIGS-IN-A-BLANKET

Spicy Brown Mustard

### BEEF WELLINGTON

Roasted Garlic Aioli | Tarragon Pesto

### MOJO ROASTED DUCK QUESADILLA

Grilled Peppers & Onions | Monterey Jack Cheese

### HERB CRUSTED LAMB LOLLIPOP

Jalapeño-Mint Jam

### JALAPEÑO-BACON DEVILED EGGS (GF)

Topped with Cheddar

### MOJO SKIRT STEAK (GF)

Chimichurri Sauce

### PORK BELLY STEAM BUN

Slow Braised Pork Belly | Cucumber | Pickled Veggies | Cilantro | Peanuts | Sriracha Mayo

### TRUFFLE STEAK TARTARE

Shaved Angus Beef | Capers | Shallots | Herbs | Parmesan | Truffle Aioli | Toasted

Crostini

Vegetarian options are available as protein substitutes upon request.

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## SEAFOOD

### ASIAN BBQ-GLAZED SHRIMP FLATBREAD (GF)

Avocado | Cilantro | Pickled Carrots | Cauliflower Flatbread

### GULF SHRIMP TOSTADA (GF)

Black Bean Purée | Cilantro Cabbage Slaw | Jalapeño Crema | Sweet Plantain

### ISLAND CONCH FRITTER

Mango Chutney

### JUMBO LUMP CRAB SALAD (GF)

Lemon-Dijon Dressing | Endive

### POKE WONTON

Ahi Tuna | Avocado | Crispy Wonton

### PERUVIAN STYLE CEVICHE (GF)

Local Seafood | Celery | Cilantro | Citrus | Habanero | Red Onion | Sweet Potato | Toasted Popcorn

### SHRIMP & GRITS (GF)

Tomato Chutney | Cheesy Grit Cake

### SMOKED SALMON CUCUMBER ROLL (GF)

Dill-Herb Cream Cheese | Tobiko Caviar

### TUNA POKE

Shaved Green Onion | Spinach | Toasted Sesame Seeds | Chili Shoyu

## VEGETARIAN

### CRISPY GREEN BEANS (GF, VEGAN)

Onion Straws | Lemon-Truffle Aioli

### GOAT CHEESE TART

Fresh Goat Cheese | Oven Roasted Tomato | Basil | Aged Balsamic

### RASPBERRY & BRIE PUFF

Balsamic Syrup

### SPINACH ARTICHOKE MUSHROOMS (GF)

Baby Spinach | Artichoke Hearts | Cheese Stuffed Cremini Mushroom

### SPINACH & FETA SPANAKOPITA

Spinach | Feta | Crispy Phyllo

### SOUTHWEST BLACK BEAN & RICE CAKE (GF)

Avocado Salsa

### SWEET CORN HUSH PUPPIES

Old Bay Remoulade

### TOFU MASALA (GF, VEGAN)

Garden Vegetables | Turmeric-Fresh Herb Raita

### WILD MUSHROOM BRUSCHETTA

Chive Crème Fraîche | Grilled Brioche Tostada



# DINNER STATIONS

Service for up to 2 Hours  
Minimum of (3) Selections of Stations | (25) Guest Minimum per Station  
*If Above (25) Guests, the Minimum Order Must  
Match Guest Gaurantee*  
GF - Gluten Free | V - Vegetarian

*Served on Eco-Friendly Compostable Tableware*

## MEDITERRANEAN

Falafel Bites (**VEGAN**) | Oregano Salmon Cakes (**GF**) | Toasted Almonds (**V**)  
Red Pepper Hummus & Olive Tapenade (**GF, VEGAN**) | Warm Pita (**V**)

## MINI TOAST

**Select Two:**

**Chèvre and Fig (v)** - Creamy Goat Cheese | Beets | Sherry-Fig Jam  
**Florida Avocado (v)** - Heirloom Tomato | Chili-Lime Sauce  
**Smoked Salmon** - Herb Cream Cheese | Chives  
**Seared Lamb Loin** - Yogurt | Lime | Garlic and Cucumber Sauce

## CHIPS & DIPS

**Select Two:**

Hot Spinach & Crab (**GF**) | Olive Hummus & Romesco Sauce (**V**) | Local Smoked Fish (**GF**)

**Served with Toasted Pita (v) and Crusty Breads (v)**

## EMPANADAS

**Select Two:**

**Beef & Cilantro**  
**Zesty Tomato & Chicken**  
**Chorizo & Cheese**

## WALKING SALADS

**Select Two:**

**Citrus Salad (GF, VEGAN)** - Charred Red Onions | Avocado  
**Heirloom Tomato (GF, VEGAN)** - Toasted Garlic | Sweet Basil | Shaved Fennel  
**Watermelon & Tomato (GF, V)** - Feta Croutons | Jalapeño Mint Lime Dressing and Balsamic

## CHARCUTERIE DISPLAY

Cured Meats | Domestic Cheeses | Assorted Roasted Nuts | Imported Olives |  
Crostinis

## PARK SLIDERS

**Select Two:**

**Steak Burgers** - Cheese Fondue | Jalapeños  
**Asian Chicken Meatball** - Pickled Carrots  
**Slow Braised Swedish Meatball**  
**Fried Green Tomato (v)** - Goat Cheese Fondue

## STREET TACOS

**Select Two Proteins:**

**Slow Roasted Pork Carnitas (GF)** | **Citrus Chicken** | **Chili-Lime Beef (GF)**  
Corn Tortilla Shells (**GF, V**) & Flour Tortillas (**V**)  
**Cheese** | **Cilantro** | **Hot Sauces** | **Radish** | **Queso** | **Salsa Verde** | **Shaved Cabbage**

## SWEET MINIS

**May Include:**

Salted Caramel Brownies | Lemon Bars  
Assorted Petit Fours | Cookies | Mini Cake Bites

*Mini Desserts are seasonal and based on availability*

*Add Certified Bird Friendly Coffee & Hot Tea Station - \$5 per person*

Vegetarian options are available as protein substitutes upon request.  
Due to the seasonal nature of our sustainable practices, items & prices are subject to change. Prices are subject to a  
22% service charge and sales tax.



# DINNER BUFFETS

Service for up to 2 hours

Requires a Minimum Order of 25 guests

GF - Gluten Free | V - Vegetarian

## INCLUDES:

Filtered Water | Iced Tea | Freshly Baked Bread & Butter | Dessert

Coffee is an additional cost

Served on Eco-Friendly Compostable Tableware

To Upgrade to China, Please Inquire for Pricing

## TIER 1

SELECT TWO:

**Sautéed Lemon-Cherry Capers Chicken (GF)**

Asparagus Tips | Tomato Butter Sauce

**Cheese Ravioli Broccoli Rabe (V)**

Lemon-Basil Ricotta

**Not Your Mama's Beef Pot Roast**

Roasted Carrots | Onions | Celery | Thyme Gravy

## TIER 2

SELECT TWO:

**Thyme Seared Chicken Breast (GF)**

Artichoke Hearts | Olive Ragout

**Grilled Pork Loin (GF)**

Andouille Sausage Hash

**Parmesan Crusted Pork Chop (GF)**

Tomato Olive Ragout

**Green Peppercorn Crusted Tenderloin Beef Tips**

Dijon Brandy Cream Sauce

**Chimichurri Shrimp (GF)**

Avocado | Grilled Onion | Orange Sections

## TIER 3

SELECT TWO:

**Carved Strip Loin (GF) \***

USDA Choice | Herb Au Jus | Horseradish Cream

Substitute for Carved Prime Rib\* - add \$12 per person

**Sustainable Salmon Steak (GF)**

Honey Ginger Glaze

**Seared French Cut Chicken Breast**

Prosciutto Ham | Spinach-Mushroom Gravy

**Sautéed Gulf Shrimp (GF | CONTAINS NUTS)**

Charred Onions | Red Pepper Pesto

**Jack Daniel's Brined Pork Chop (GF)**

Onion Bacon Jam

**\*Chef Attendant Fee Required | (1) Chef per 100 Guests**

## SALADS

SELECT ONE:

**Caesar Salad**

Romaine Hearts | Grape Tomatoes

Shaved Parmesan | Caesar Dressing

**Baby Arugula (GF)**

Dried Cranberries | Goat Cheese | Red Onion

Aged Balsamic Vinaigrette

**Farm House (GF)**

Mixed Greens | Tomatoes | Carrots

Cucumbers | Red Wine Balsamic Dressing

**Wedge Salad (GF)**

Iceberg Lettuce | Tomatoes | Red Onion

Cheddar | Bacon | Avocado-Ranch

## ACCOMPANIMENTS

SELECT TWO:

Brussels Sprouts & Apple-Bacon Jam (GF)

Honey Ginger Glaze Carrots (GF)

Lemon-Asparagus Spears (GF)

Seasonal Roasted Vegetables (GF)

Whipped Sweet Potatoes (GF)

Dirty Rice (GF)

Smashed Garlic Red Potatoes (GF)

Potato Hash (GF)

Cauliflower Au Gratin Smash (GF)

## SWEET MINI DESSERTS

May Include:

Salted Caramel Brownies | Lemon Bars

Assorted Petit Fours | Cookies | Mini Cake Bites

Mini Desserts are seasonal and based on availability

Add Certified Bird Friendly Coffee & Hot Tea Station - \$5  
per person

Vegetarian options are available as protein substitutes upon request.

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# BAR SERVICES

## CONSUMPTION BAR

Consumption Bar is Settled Post Event

*Requires a Bartender Fee per Bartender*

*Requires a Minimum Spend per Bar*

### STANDARD

Domestic Beer  
Craft/Imported Beer  
Wine  
Liquor  
Soft Drinks

### PREMIUM

Domestic Bee  
Craft/Imported Beer  
\$9 Wine  
Liquor  
Soft Drinks

## CASH BAR

Guests Purchase Their Own Beverages

*Requires Bar Set-Up Fee per Bar, & Bartender Fee, per Bar*

*Includes Sales Tax*

### STANDARD

Domestic Beer  
Craft/Imported Beer  
Wine  
Liquor  
Soft Drinks

### PREMIUM

Domestic Beer  
Craft/Imported Beer  
Wine  
Liquor  
Soft Drinks

## HOSTED BAR

The Cost for Bar Services and Drinks are Paid in Advance by Host

*All Bartender Fees Are Included*

### BEER & WINE BAR

**(2) HOURS PER PERSON | (4) HOURS PER PERSON** Assorted

Domestic & Craft Beers | Standard Red & White Wines

Assorted Pepsi Products | Filtered Water

### STANDARD BAR

**(2) HOURS PER PERSON | (4) HOURS PER PERSON**

Assorted Domestic & Craft Beers | Red & White Wines

Standard Spirits | Basic Mixers & Assorted Pepsi Products | Filtered  
Water

### PREMIUM BAR

**(2) HOURS PER PERSON | (4) HOURS PER PERSON**

Assorted Domestic & Craft Beers | Red & White Wines

Premium Spirits | Basic Mixers & Assorted Pepsi Products | Filtered Water

Champagne or Signature Cocktails  
are available when pre-arranged for  
an additional charge

## BARTENDER FEE

REQUIRED FOR CONSUMPTION & CASH BARS

(1) Bartender per 75 Guests | \$ per Bartender  
Prices Excludes Service Charge & Sales Tax



# EVENT SERVICES INFORMATION



We are Taste Catering, where modern cuisine meets legendary taste.

Our team of chefs and event managers are here to help you create the perfect event. Together we can plan a unique and unforgettable experience by coordinating vendors, entertainment, food, décor and more.

From small and intimate to large and lavish the Brevard Zoo offers the perfect setting for social celebrations, such as weddings and receptions, corporate events, meetings, client entertainment and any other affair. With unique spaces and professional, friendly service, delicious catering options are everything you need to take your events to a new heights - Join us today!

## IMPORTANT INFORMATION

- A signed contract detailing all arrangements, food guarantees & rentals must be received (30) days, at a minimum, prior to event date.
- A deposit equal to 50% is due at the time of signing the contract.
- Final payment is due after the final guest count is received, before the event date. Any additional fees incurred on the day of the event will be applied to the final invoice, and payment is due upon receipt.
- All final event details, including a final guest count, are due to the event department (10) business days prior to your event by Noon. The final bill will reflect the guarantee or the number served, whichever is greater. If no final guarantee is received, we will consider the estimated guest count indicated on your Banquet Event Order to be your guaranteed number of guests.
- Prices listed are subject to change due to market changes.
- A 7% Sales Tax and Service Charge of 22% are not included in the catering pricing.
- Food & Beverage cannot be removed from the premises by any party other than the catering department.

## ADDITIONAL SERVICES

We are happy to provide you additional services such as entertainment, china, linen rentals or other vendor options from our preferred vendors list - please contact your event manager for more information about these services and more.

FOR MORE INFORMATION ABOUT TASTE CATERING,  
OR TO DISCUSS YOUR BREVARD ZOO  
CATERING NEEDS, PLEASE CONTACT JES DAGIEL  
E: [JESDAGIEL@THESSAGROUP.COM](mailto:JESDAGIEL@THESSAGROUP.COM)