



BREVARD ZOO

CATERING
M E N U

DAYTIME

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.

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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.
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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

Vegetarian options are available as protein substitutes upon request.

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EVENING

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

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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 Guarantee

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 Caper 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.