



CATERING MENU



BRAMBLE & WOOD
EVENTS
AT WOODLAND PARK ZOO



CHEF DAVID VAN GELDER

As a kid growing up in Mobile, Alabama, Chef David Van Gelder's kitchen was a playground full of interesting recipes, and each day was an opportunity to learn from his grandma's culinary talents. His childhood was spent experimenting with creative recipes and absorbing culinary lessons from family members, leading him to pursue culinary school in Portland, Oregon at the Western Culinary Institute.

After completing his education and training, a family member connected Chef David to a career opportunity on private ship and yacht kitchens. This role shaped his drive and desire to make the guest experience unique and personalized. Having such personal one-on-one time with small groups helped mold his cooking skills, favorite recipes, and his dedication to making each meal an unforgettable experience.

Chef David found his way back to land and became the Executive Chef at Teatro Zizanni, a circus dinner theater experience, creating meals for hundreds of guests each day. He later joined Apulent Events and Catering. As he continued to grow as a chef, David pivoted to quick service meals specifically served in both food trucks and brick and mortar stores as the Chef de Cuisine for Skillet Street Food, a famous eatery in Seattle, Washington.

He credits his career progression and growth to his relationships within the culinary industry; it was paramount for him to create relationships in each of his roles, working with those on his team to cultivate exemplary support and leadership in the kitchen.

Chef David then found his way to the Woodland Park Zoo, a main stay in his personal life as he actively visited with friends and family before joining the Woodland Park Zoo team. He currently shapes the catering and concessions program, making the entire guest experience at the zoo an incredible one. Chef David is thankful to be located in the Pacific Northwest where he has the ability to build menus based on each season, taking advantage of local fresh produce and ingredients. From the summer concert series to new menu designs, he is continually innovating the culinary program at the zoo because there's always something new and exciting coming around the corner.





SIGNATURE BREAKFAST EXPERIENCE

BREAKFAST BREADS & PASTRIES

Chef's selection of bakery fresh breakfast pastries and bagels, orchard jams, cream cheese, butter, fresh fruit platter

12.00 pp

BREAKFAST BUFFET

A selection of bakery fresh breakfast pastries and bagels, orchard jams, cream cheese, butter, dill, cucumbers, tomatoes, onions, capers, scrambled farm eggs with cheddar cheese and scallions, smoked bacon, sausage, turkey sausage links, farm stand sliced fruits and fresh berries

24.00 pp

EXECUTIVE BREAKFAST

A selection of bakery fresh breakfast pastries. Bagels, orchard jams, butter, local honey, smoked salmon, dill cream cheese, tomatoes, cucumbers, red onions & capers.

Egg white frittata or scrambled farm eggs ingredient options: Sweet heart ham, salami, prosciutto, kale, sausage, cheddar, scallions & tomatoes. local honey smoked salmon, dill cream cheese, tomatoes, cucumbers, red onions & capers.

Bob's Red Mill steel cut oats with classic toppings bar, individual fruit cups with Yuzu syrup, greek yogurt & granola.

Farm stand sliced fruits and fresh berries.

26.00 pp

À LA CARTE

Seasonal Fruit Display
5.50 pp

Granola & Yogurt
4.50 pp

Minimum 12 Guests





ALL DAY BREAKS

Savory, sweet, and everything in between--craft the perfect snack breaks with a completely customized menu built around the array of items below

ALL DAY BREAKS

Selection of tasty treats freshly baked in-house

Cookies

Chocolate Chip/ Peanut Butter/ Sugar/ Oatmeal Raisin
45.00 per dozen

Triple Chocolate Brownies

44.00 per dozen

Energy Granola Bars

56.00 per dozen

Assorted Nuts

42.00 per person

House-made Tortilla Chips with Fresh Salsa

23.00 per person

Garden Fresh Cruditéé

A selection of locally sourced seasonal vegetables served with yogurt buttermilk ranch, lemon hummus, Chef's selections breads, grain crackers, breadsticks
11.00 pp





CHEF'S BEST BOX LUNCHES

24.00 pp | Hand-crafted by our team of chefs, our boxed lunches are the perfect option for meetings on the go. We offer high quality, local ingredients and customized menu choices. (Beverages not included)

GOURMET SELECTIONS

Choose One

Turkey and Swiss Cheese Sandwich

Gem Lettuce/ Heirloom Tomato

Grilled Chicken Sandwich

Roasted Tomato/ Herb Cream Cheese

Roast Beef Gruyère Sandwich

Horseradish Crème/ Lettuce/ Tomato/ Pickled Onions

Buffalo Cauliflower Spinach Wrap

Crispy Buffalo Cauliflower/ Kale/
Quinoa/ Tomato

Ratatouille Spinach Wrap

Market Vegetables/ Sun-Dried Tomato/ Pesto/
Goat Cheese

Chicken Caesar Wrap

Grilled Chicken/ Kale/ Shaved Parmesan

Farro Caprese Salad

Farro/ Strawberries/ Ciliegine Mozzarella/
Arugula/ Cherry Tomatoes/ Lemon Vinaigrette

Spring Salad

Spring Mix/ Assorted Dry Fruits/ Crushed Local
Hazelnuts/ Sweet Balsamic

Kale Caesar Salad

Fresh Kale/ Parmesan Cheese/ House Croutons

SIDES

Choose One

BBQ Chips

Regular Potato Chips

Sour Cream and Onion Chips

DESSERTS

Choose One

Chocolate Brownie

Chocolate Chip Cookie

KID'S LUNCH BOX

PB&J

Unrustable, string cheese, chocolate and
whole fruit

12.00 pp

Add ons

Hummus Cup

7.50pp

Fruit Cup

7.50pp

Minimum 12 Guests





PLATED MEALS

Our freshly prepared entrées are hand-crafted and served with signature rolls, garlic butter and chef's choice of seasonal vegetable. Round out your entrée selections with gourmet salads and desserts. Custom menus can be created by our chef if desired, please contact your catering manager

SALADS

Choose One

Arugula

Fennel/ Valencia Orange/ Radish/
Goat Cheese/ Lemon Vinaigrette

Baby Lettuces

Persian Cucumbers/ Tomatoes/
Shallots/ Carrots/ Herb
Vinaigrette

Little Gem Wedge

Blue cheese/ Almonds/ Red
Onions/ Blue Cheese Dressing

Romaine

Shaved Parmesan/ Garlic
Croutons/ Lemon Caesar
Dressing

Bibb Lettuce

Frisée/ Goat Cheese/ Dried
Cranberries/ Candied Pecans/
Maple Dressing

Caprese Salad

Vine Tomatoes/ Mozzarella/
Spinach/ White Balsamic Dressing

All salads and accompaniments
can be customized to accommodate
dietary needs

ACCOMPANIMENTS

Choose Two

Chive Mashed Potatoes

Roasted Fingerling Potatoes
with Parmesan

Grilled Asparagus

with Lemon Zest

Roasted Rainbow Carrots

with Sugar Snap Peas

Pan-Seared Brussels Sprouts

Roasted Cauliflower
with Shallots

Chef's Choice Seasonal Grilled Vegetables

ENTRÉES

Choose One | *Vegetarian / Vegan
for Gluten Free entrées included

Braised Short-Rib AVG

49.00 pp

Free Range Chicken AVG

Wild mushroom and Boursin
sauce
46.00 pp

Grilled Marinated Flank Steak AVG

46.00 pp

Garlic Shrimp AVG

39.00 pp

Potato and Ricotta Gnocchi V

Wild Mushrooms/ Asparagus/
Sun-Dried Tomato/ Basil Broth
39.00 pp

Grilled Vegetable Farro Risotto V V2 AVG

Kale/ Pesto/ Vegan Parmesan
Cheese
39.00 pp

Add:

Vegetarian entrées noted, add salad
selection only, sides are included in
entrée description to complete the
meal package

DESSERTS

Choose One

Espresso Tiramisu

Berries

Chocolate Cake

Brittle, whipped cream

Seasonal Fruit Cobbler** V V2

Brown sugar and granola streusel,
maple whipped cream

Vegan and GF versions are available
upon request

Minimum 50 Guests





SMALL BITES AND BREAKS

Our chef driven menu creations will allow you to create the perfect reception featuring an array of over-the-top hors d'oeuvres from classic to contemporary

Minimum 25 Pieces per Selection

HOT SELECTIONS

Kabocha Squash and Kale Spanakopita V

Mint Tzatziki

3.00 each

Wonton Cups D

Thai Beef Salad/ Green Papaya

4.00 each

Roast Beef with Asparagus Tips

Boursin cheese on crostini

3.00 each

Fried Cauliflower Cups V

Harissa Crème/ Micro Cilantro

3.00 each

Vietnamese Chicken Skewer AVG D

Sriracha/ Scallions

3.00 each

Beef Tenderloin Skewer AVG

Horseradish Crema

3.00 each

Roasted Yam and Prime Rib Skewer AVG D

with Chimichurri

4.00 each

COLD SELECTIONS

Vietnamese Summer Rolls

With sweet chili sauce

3.00 each*

Cucumber Bites V V2

Cucumber/ Hummus/ Kalamata Olives

3.00 each

Heirloom Tomato & Strawberry Tartine V

3.00 each

Caprese Skewer V AVG

Basil Relish

3.00 each

Tajin Fruit Skewer V V2 AVG

Fresh Grilled Pineapple/ Tajin Seasoning

3.00 each

Mini Brie

Dried Fruits/ Hazelnuts

3.00 each

Medjool Date Goat Cheese Mousse V AVG

3.00 each

Watermelon Shrimp Skewer AVG

Mint/ Cilantro/ Feta

4.00 each

Ahi Poke AVG

Seared Sticky Rice Cake/ Micro Greens

4.00 each

Watermelon Ceviche

Market Fresh Fish/ Plantain Cup

5.00 each

Smoked Bruschetta V

Crostini/ Chevre Spread/ Garlic/ Tomato/ Basil

Balsamic Glaze

4.00 each

*A La Carte





ROSE GARDEN PACKAGE

Our chef-driven fare brings the heart of the kitchen into your reception. Guests can mingle over small bites, an array of savory charcuterie, rich cheeses, and classic appetizers packed with big flavor

PACKAGE 25.00 pp

MEAT AND CHEESE BOARD

Local charcuterie and Seattle cheeses accompanied by orchard jams, flavored mustards, olives, cornichons, dried fruits and nuts, served with crackers and rustic breads

PASSED

Please select four (4) hors d'oeuvres from below

Caprese Skewer V AVG

Basil relish

Smoked Heirloom Tomato Bruschetta V

Crostini/ Chevre Spread/ Garlic/ Tomato/ Basil Balsamic Glaze

Kabocha Squash and Kale Spanakopita V

Mint Tzatziki

Endive Spear V AVG

Whipped Blue Cheese/ Spiced Pecans

Fried Cauliflower Cups V

Harissa Creme/ Micro Cilantro

Feta Watermelon Shrimp Skewer AVG

Mint/ Cilantro/ Feta

Mini Brie

Dried fruits/ hazelnuts

Cucumber Avocado Roll V V² AVG

Shaved Cucumber/ Smoked Paprika

Ahi Poke AVG

Seared Sticky Rice Cake/ Micro Greens

Watermelon Ceviche

Market Fresh Fish/ Plantain Cup

Minimum 25 Guests





CHEF TABLES

Each station presented and built small-plate style. One chef required per 100 persons with carving of 200.00 per chef

CRAB CAKES

Dungeness Crab

Shaved Fennel Apple Slaw/ Lemongrass Aioli

15.00 each

*minimum order 50 pieces

FRESH POKE STATION

Choose One (1) *Please ask how to incorporate vegetarian option

Spring mix & white rice if they choose

Choose One

Ahi, Salmon, Tofu

Choose Two

House Poke Sauce/ Sriracha Aioli/ Avocado Wasabi Sauce

Choose Four

Crab Salad/ Seaweed Salad/ Cucumber/ Pickled Ginger/

Nori/ Green Onion/ Edamame/ Corn/ Sesame Seed/

Crispy Garlic

Add an additional protein for 8.00 pp

30.00 pp

BÁNH MI SLIDER STATION

With pickled vegetables, carrot and daikon slaw, cucumbers, cilantro, and chili mayonnaise

Carlton Farms Pork 11.50 pp

Draper Valley Chicken 11.50 pp

VIETNAMESE NOODLE SALAD STATION

Rice Noodle Salad

With cucumbers, carrots, cilantro, mint, shredded romaine and crushed peanuts topped with your choice of pork, anise chicken, lemongrass tofu

16.50 pp

NORTHWEST SALMON STATION

Fresh, local Sockeye Salmon, stinging nettle chimichurri on bed of pea vine salad with lemon vinaigrette

30.00 pp

All chef tables are customizable to fulfill any dietary restrictions.

SLIDER STATION

Choose Two

BBQ Pulled Pork Slider

Pickled Shallots/ Arugula

Grass Fed Burger

Bacon Jam/ Aged Cheddar

Fried Chicken

Sweet Potato Slaw/ Apple Remoulade

Black Bean Burger

Onion Straws/ Arugula/ Cilantro Aioli

12.50pp

STREET TACO STATION

Fresh cilantro and lime juice, soft corn tortillas, chopped onions, tomatillo salsa, charred tomato ranchero salsa, crumbled cotija cheese

Pork Carnitas

Carne Asada

Achiote-Brushed Chicken Thighs

18.00 pp

ARTISANAL CHARCUTERIE

Artisanal selections of local cheeses, local honeycomb, grapes, dried mission figs and apricots, crostini, flat bread, bread sticks

17.00 pp

ZEN GARDEN

House whipped Boursin Cheese with lemon and honey, toasted pumpernickel bread crumbs, patty pan squash, broccolini, heirloom baby carrots, cherry tomatoes, green onion, edible flowers

6.00 pp, minimum 25 guests

MEZZA PLATER

Pickled cauliflower, heirloom baby carrots, watermelon radish, grilled summer squash, falafel, castelvetro olives, crostini, grilled naan, accompanied with four dips, lemon hummus, Beet Tahini dip, Baba Ganoush, mint tzatziki

7.00 pp





LARGE FORMAT SERVICE

47.00 pp | All buffets served with artisan breads and butter

SALADS

Choose One

Arugula

Fennel/ Valencia Orange/ Radish/ Goat Cheese/
Lemon Vinaigrette

Spring Mix Greens

Cucumbers/ Tomatoes/ Shallots/ Carrots/ Herb
Vinaigrette

Cucumber Peach Salad

Forward Arugula/ Basil/ Mint/ Feta &
Champagne Vinaigrette.

Romaine

Shaved Parmesan/ Garlic Croutons/ Lemon
Caesar Dressing

Bibb Lettuce

Frisée/ Goat Cheese/ Dried Cranberries/
Candied Pecans/ Maple Dressing

ACCOMPANIMENTS

Choose Two

Chive Mashed Potatoes

Roasted Fingerling Potatoes

with Parmesan

Grilled Asparagus

with Lemon Zest

Roasted Rainbow Carrots

with Sugar Snap Peas

Pan-Seared Brussels Sprouts

Roasted Cauliflower

with Shallots

Chef's Choice

Seasonal Grilled Vegetables

ENTRÉES

Choose Two | Add an additional entree 7.00 pp

Smokey Beef Rib with Spicy

Plum Sauce AVG

Locally seasoned smoked beef ribs with spicy
plum jam

Sweet & Spicy Charred Flank Steak AVG

Spiced Honey Glaze

Blackened Rib Eye *market price AVG

with Roasted Cipollini/ Blue Cheese

Carlton Farms Pork Chop AVG

Apple cider chutney

Grilled Sockeye Salmon AVG

Stinging Nettle Chimichurri/ Summer Pea Vine
Salad

Potato Gnocchi V

Wild Mushrooms/ Asparagus/ Sun-Dried
Tomato/ Basil Broth

Stuffed Grilled Pepper V

Quinoa Roasted Vegetables/ Fontina Cheese

Crispy fried Vegan polenta cakes D

Garlic roasted chickpea & market vegetable
pan fry.





DESSERTS

Choose from our crowd-pleasing options or customize your own dessert experience

Vegan Crisps D

Vegan Vanilla Ice Cream/ Chef's Selection
Market Fruit
8.00 each

Assorted Mini Desserts

9.00 by the dozen

White Chocolate Brûlée

Baked inside Washington Apple
9.00 each

Strawberry Short Cake

Short Bread/ Strawberries/ Chantilly Creme
10.00 each

Lemon Olive Cake

Fresh Lemon Curd/ Blueberry Coulis/
Raspberries/ Powdered Sugar
10.00 each

Deconstructed Chocolate Pie

Pie Crust/ Sea Salt/ Cacao Nibs
9.00 each

New York-Style Cheesecake

Raspberry Coulis
9.00 each

*Ask your Levy Catering Manager about special
occasion cakes*





BAR SELECTIONS

Catch up with your guests over an expertly crafted cocktail mixed to perfection by our bar staff. In addition to premium liquor, amp up your bar package with wine and imported and domestic beer.

CONSUMPTION BAR

**Bud Light, Coors Light,
Hopworks Golden Hammer Lager**
5.50 per beer

**Corona Extra, Hopworks Tree Frog Pale Ale,
Fremont Universale Pale Ale,
Silver City Tropic Haze IPA**
6.50 per beer

**Stella Artois, Fremont Seasonal,
Reuben's Hazealicious IPA,
Georgetown Bodhizafa IPA**
7.50 per beer

Premium Wine and Liquor
8.00 per drink

Deluxe Wine and Liquor
9.50 per drink

**Draft Beer seasonal local, domestic
and craft options available Market price**

Coca-Cola Products
3.50 per drink

Sparkling Flavored Water Flavors
Citrus & Green Tea, Blueberry & Pomegranate,
Strawberry & Cucumber, Lime & Watermelon
3.00 per drink

BAR SELECTIONS

Select your preferred bar package based on our offerings below. Beverages are billed on consumption unless otherwise noted.

HOSTED BAR PACKAGES

Soda and Water

Assorted Coca-Cola Products,
Spa Water Station, Tazo Tea
7.00 per hour

Soft Bar

Hopworks Golden Hammer Lager,
Charles Smith Cabernet, Merlot and
Chardonnay, Assorted Sodas and Water
10.00 per hour

Premium

Bud Light, Coors Light or Hopworks, Corona Extra, Fremont Universale Pale Ale, Silver City Tropic Haze IPA, Charles Smith Chardonnay and Cabernet Sauvignon, Tito's Vodka, Bacardi Superior Rum, Jose Cuervo Especial Tequila, Big Gin, Maker's Mark Whiskey, Dewar's 12 Scotch, Assorted Sodas and Water
11.00 per hour

Deluxe

Stella Artois, Fremont Seasonal, Reuben's Hazealicious IPA, Bodhizafa Pale Ale, Charles Smith Chardonnay, Nine Hat's Cabernet Sauvignon, L'Ecole Chenin Blanc, Secret Squirrel Red Blend, Grey Goose Vodka, Bacardi 8 Rum, Patron Silver Tequila, Hendrick's Gin, Westland Whiskey, The Glenlivet 12 Scotch, Assorted Sodas and Water
13.00 per hour

**Bar package inclusive of bar fruit and mixers*





NON-ALCOHOLIC REFRESHMENTS

*Customize your event with the right beverage services based on your group from the options below
Service for 2 hours*

COFFEE STATION

Featuring Coffee and Tazo Tea, Selection of Sweeteners and Milk.

Soy and Almond Milk Options Available

32. 95 per gallon Serves 25 guests

INFUSED WATER STATION

H2O Blended with Your Favorite flavors:

Strawberry- Basil, Lemon-Ginger, Orange- Lavender

8.00 pp

ICED TEA STATION

Assorted Green and Herbal Teas Served with Fresh Cut Lemons and Simple Syrup

8.00 pp

HOT CHOCOLATE STATION

8.00 pp

HOT APPLE CIDER STATION

4.50 pp



BRAMBLE & WOOD

EVENTS

AT WOODLAND PARK ZOO

Our Sustainability Story

Levy Cares



Levy Cares pairs passion with social responsibility. As the charitable wing of Levy, Levy Cares focuses on community outreach and sustainability. We partner with national organizations like the Salvation Army and the Ronald McDonald House, as well as local charities and organizations, like the Chicago Lights Urban Farm, in each of the communities where Levy has a location.

Compass Pillars for Sustainable Purchasing

(Percentages shown are Levy's score card within the Compass Group network)



12.6% Local produce in support of the American Family Farms



72% Certified Humane cage-free (shell) eggs



90% Fluid milk free of artificial growth hormones &
95% Yogurt free of artificial growth hormones



79% Chicken produced without the routine use of humane antibiotics & **86%** Turkey produced without the routine use of humane antibiotics



18% Seafood from sustainable sources
(Seafood Watch Criteria)



40% Eco/ FairTrade Certified Coffee

Case Studies



1. Going Straw-Free

Levy has begun to transition our locations to straw-free environments. In an effort to protect our oceans and the environment, we are moving away from plastic straws.

500 million plastic straws are thrown away every day in the United States, and with as many large venues as Levy runs, we have a great opportunity to make a positive impact on reducing this number.

In April 2018, Dignity Health Sports Park ([previously StubHub Center](#)) made a commitment to offer paper straws upon request to minimize plastic straw pollution and became the first soccer-specific stadium in Major League Soccer to serve drinks during games without a plastic straw. This commitment by the stadium is also part of the Protect the Pitch sustainability program.



2. Stop Food Waste Day NYC

Stop Food Waste Day is a Compass Group initiative that fights food waste with awareness and education. With a goal to reduce overall food waste by 25% by the year 2020, Compass Group's Stop Food Waste Day has spanned to

34 countries and already been successful in diverting millions of pounds of food from landfills.

In 2019, the Stop Food Waste Day initiative expanded beyond the official day of action and the first [Stop Food Waste Day NYC](#) event was held at the Javits Center. Working with local sustainability partners as well as national sustainability groups, the Javits Center and their dining and hospitality brand, Cultivated, served and showcased sustainable dishes that also reduce food waste.



3. Woodland Park Zoo

At the Woodland Park Zoo (WPZ) in Seattle, sustainability and conservation are at the heart of the Zoo's culture and practices. Starting with the complete elimination of Styrofoam from the WPZ for serving food, most of the vehicles that food and beverages are served in are actually compostable. All of the fruit, ice cream, coffee, milk, vegetables, and bread served at the WPZ are locally sourced, as are many of the WPZ's meats and beer. Going one step further, the WPZ is actively achieving their goal of diverting as much as possible from landfills, helping promote a sustainable future.

Following the Levy company-wide sustainable purchasing practices, the WPZ strictly adheres to the Seafood Watch regulations for all of their fish products. During food preparation, Levy and WPZ team members employ the Levy-wide Compass Group program of Waste Not, an online waste tracking tool that measures food waste and helps our chefs track and cut back on overall waste. And finally, when it comes to trash, the WPZ sorts all of their own trash to comply with the Pacific Northwest's [Cedar Grove](#) sustainability practices.





THE BRAMBLE & WOOD DIFFERENCE: THOUSAND DETAIL DINING

We believe that every occasion should be extraordinary. It's all about the food, and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape an experience that stands out. Together, we look forward to delivering Bramble & Wood Difference

COMPLIMENTARY AMENITIES

Our menu pricing includes the following at no extra charge: Linens from our house selection (ask to see our sample swatches) Complete set up and tear down of in-house items for your event (see your Catering Sales Manager for more details)

Beautiful and decorative buffets

2 votive candles per dining table

1 votive candle per cocktail table

High-quality china, silver and glassware (compostables available upon request with additional fee)

Menu development




Décor consulting and design

FOOD & BEVERAGE

We are 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. Most events will have a food and beverage minimum. Please speak with a Catering Sales Manager about availability.

SPECIAL DIETARY NEEDS

We are happy to accommodate any special dietary needs. We want all of your guests to feel welcome and taken care of. Please make your Catering Sales Manager aware in advance of any gluten-free, dairy-free, vegan or vegetarian guests, or any allergies.

-  – vegetarian
-  – vegan
-  – avoiding gluten
-  – dairy free

SUSTAINABILITY, GREEN INITIATIVES, & LOCAL SOURCING

Bramble & Wood is committed to sustainable practices and green initiatives. We source our components locally wherever economically feasible for our customers, and participate in composting programs at many of our venues. We'd like to draw your attention to the designated "Locally-Sourced" and "Seafood Watch" items on our menu. If this is especially important to you, please let your Catering Sales Manager know and we will customize your menu based on your commitment to sustainability. We hope these initiatives will inspire and encourage other caterers to join in the effort, and hopefully together, we can make a real impact. We have compiled a list of information that offers general parameters of our catering services. If you have questions that aren't addressed here, please do not hesitate to ask your Catering Sales Manager. We are at your service!

WEDDING CAKES

We would be delighted to display and serve cake from any licensed and insured baker. Fee may apply.



ALCOHOLIC BEVERAGE SERVICE

Bramble & Wood 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 cash bar, fully hosted bar, or any combination thereof. All host and cash bars must meet a minimum of 500.00 /per bar, per function and a 200.00 set-up fee will apply. Last call is one-half hour prior to guest departure.

TAX AND ADMINISTRATIVE FEE

Please note that all food and beverage items are subject to a 22% administrative charge plus 10.1% local and state tax. The administrative charge is for administration of the special function, including but not limited to: staffing, equipment, etc. It is not purported to be a gratuity, and will not be distributed as gratuities to the employees who provided service to the guests. If you would like to reward your server for exemplary service, a gratuity is optional. Please feel free to speak to a manager for further clarification.

EVENT STAFFING AND LABOR

Billed labor charges will apply, based on service and event needs.

ROOM SET UP FEE

Please note that a fee of 5.00 per person will be added to your event.

BANQUET EVENT ORDERS AND CATERING AGREEMENT

A Banquet Event Order (BEO) outlining all catering services will be provided along with a Catering Agreement. The signed contracts state terms, addendum, and specific function sheets constitute the entire agreement between the client and Levy Restaurants. Both these documents must be signed and fully executed in order to confirm the event on a definite basis. Secondary agents, acting on behalf of the primary client receiving services, may sign the contract on their behalf only with full payment in advance and an approval line of credit for additional orders. Any changes, revisions, additions or deletions to the banquet contract and banquet event orders shall be in writing and signed by both parties. (v) Vegetarian (Vv) Vegan (gf) Gluten

COVID-19

CONDUCT OF EVENT. Client agrees to conduct the Event in a manner that is appropriate for the Location and in full compliance with all applicable laws, codes, rules and regulations having jurisdiction over the Location, including but not limited to any orders or formal guidance from public health officials. Notwithstanding anything to the contrary in this Agreement, in no event shall we be required to provide any services that would be in violation of applicable law or any health regulations or CDC guidance at the time of the Event.



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