PNC Festival of Lights 2020

cincinnati.zoo.org
WE ARE HERE TO KEEP YOU SAFE!

- By limiting visitor capacity and implementing health and safety measures recommended by state officials, the community can take in the beauty of the botanical garden in a safe way. We are committed to continuing to inspire our guests every day!

- Food service for all events will be offered as an attended buffet or as a pick up station.
  - All buffets will be staffed by a member of the catering team.
  - A catering team member will prepare plates according to guest preferences and guest will receive their meal at the end of the buffet line.

- All food items will be protected by a plexiglass shield.

- There will be 6’ of distance between catering team member and guests during food service.
  - This will be accomplished by adding an additional table in front of the buffet line.

- All staff members will wear appropriate PPE and follow wellness check in procedures set forth by the State of Ohio.
  - Face mask and gloves will be worn at all times.
  - Staff members will be asked general health questions as well as having their temperatures taken at the start of their shift.

- All food will be served on disposable plates with disposable silverware.

- All beverage stations will be set up separate from food stations
  - Beverage stations will be staffed and serviced by a catering team member.
  - Beverages will be served in disposable cups.

- All guests will be asked to be seated before food service begins.
  - Service will follow a captain’s call to allow for line control at the food service areas.
  - Meal service times will be extended if needed at no extra cost. This will vary based on your guest count and menu selection.

- All tables will be set at least 6’ apart to allow for social distancing and there will be no more than 8 guests to sit at each table.

- All events are subject to a $150 COVID Surcharge
  - This fee covers additional staff, supplies, and labor costs to meet the guidelines set by local and federal governments

- Prices do not include a 20% service charge and sales tax, and are priced per person except where noted. Due to the nature of our industry, prices are subject to change.
DISPLAYED APPETIZERS
APPEITIZERS ARE SERVED BY OUR STAFF FOR 1 HOUR ON SINGLE USE COMPOSTABLE SERVE WARE
ADD AN ADDITIONAL HOUR FOR $4

Appetizer Station $12
Choose 3:
Savory Sweet Potato Bites
Fried Ravioli
Vegetarian Spring Rolls with Sweet Soy Sauce
Chicken Satay
Meatball Sliders
Mini Cheesburgers with comeback sauce

APPETIZER BOARDS

Individual Cheese Board $8
Domestic Cheese, Crackers, Fresh and Dried Fruit

Crudité Cups $6
Carrots, celery, and peppers 6th ranch

HOLIDAY TREATS & WARM UP STATIONS

Warm up station $10
Coffee, Tea, Hot Chocolate or Cider with individually packaged holiday cookies

Smore’s Kits $4

Cinnamon Sugar Almonds $6.50

PRICES DO NOT INCLUDE A 20% SERVICE CHARGE AND SALES TAX, AND ARE PRICED PER PERSON EXCEPT WHERE NOTED. DUE TO THE NATURE OF OUR INDUSTRY, PRICES ARE SUBJECT TO CHANGE.
FESTIVE FEAST

FOOD SERVICE IS UP TO 1 HOUR.
SINGLE USE COMPOSTABLE SERVE WARE
WATER AND ICED TEA STATION INCLUDED

Two Entrees: $35
One Entree: $28

Proteins:
Pan Seared Chicken with Rosemary Cream
Chicken Marsala
Braised Short Rib with Cherry Stout Demi
Spiced Apple Glazed Pork Loin
Mushroom Ravioli with Sage Cream

Starches - Choose 1:
Mashed Potatoes
Baked Macaroni and Cheese
Au Gratin Potato

Vegetables - Choose 1:
Green Bean Casserole
Bourbon Glazed Carrots
Roasted Root Vegetable Medley

Salads - Choose 1:
Garden Salad with Ranch and Balsamic
Winter Salad with Baby Kale, Craisins, and Blue Cheese with Apple Cider Vinaigrette

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# Bar Packages

Bars must close 30 minutes before event ends. Single use compostable serve ware.

## Basic Bar
- $11.00 for the first hr.
- $4.00 each additional hr.

- Budweiser
- Bud Light
- Yuengling
- Michelob Ultra
- Local Craft
- House Wine
- Assorted Pepsi Products

## Standard Bar
- $12.50 for the first hr.
- $4.50 each additional hr.

- Monkey Shoulder
- Old Forester Bourbon
- Seagram’s 7
- Seagram’s Gin
- Reyka Vodka
- Mt. Gay Eclipse Rum
- El Jimador Tequila
- Budweiser
- Bud Light
- Local Craft
- House Wine
- Assorted Pepsi Products

## Premium Bar
- $14.00 for the first hr.
- $5.00 each additional hr.

- Chivas Regal
- Woodford Reserve
- Crown Royal
- Hendricks Gin
- Grey Goose Vodka
- Mt. Gay Black Barrel Rum
- Dobel Tequila
- Budweiser
- Bud Light
- Yuengling
- Michelob Ultra
- Local Craft
- Premium Wine
- Assorted Pepsi Products

## Cash and Consumption Bars

- Mixed Drinks with Standard Liquor - $8
- Mixed Drinks with Premium Liquor - $10
  - Domestic Beer - $5
  - Craft Beer - $7
  - House Wine - $6
  - Premium Wine - $10

## Specialty Wine

Different varietals and brands are available for purchase.

## Specialty Drink Upgrade

Add a customized pre-mixed cocktail to any bar package for $1.00 per person.

Drink recipes will be developed by Taste Catering. Themed drinks are also available for any event.

## Fees and Staffing

- Beer and Wine Set Up Fee - $150 Per Bar
- Full Bar Set Up - $200 Per Bar

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