

*Z*Cater

FULL SERVICE CORPORATE CATERING, EVENT PLANNING & PARTY RENTALS



CORPORATE BBQ MENU

From the menu to the venue, equipment to entertainment,
décor to theme and staffing
we put our professional event planners to work so you don't have to

FULL SERVICE EVENTS

As a full service caterer we are pleased to work with you on customizing menus suited to meet your needs. From gourmet Sandwiches serving 10 to a cocktail reception for 1,000 or a beach BBQ for 8,000 we are committed to exceeding all of your catering needs.

At Zcater Corporate Event Production we provide full-service catering, bar and beverage catering, party rentals, event planning and management services for corporate entertaining.

Our social division, Art of the Party Catering specializes in weddings and receptions, galas and fundraisers and social events. Your account executive can help you build a custom menu for your event and will assist you with all of your event needs, linens, equipment and floral arrangements.

Please feel free to inquire about customized menus.

ORDERING

Orders can be placed with our catering office, Monday thru Friday, 8:30 AM -5:00 PM. For your convenience, orders may be placed directly to customerservice@zcater.com and are retrieved the following business day.

Deliveries Between 8pm and 4am, on Weekends and on Holidays are Subject to Additional Charges.

Achieving quality means providing excellent service standards. Part of that service is remaining available to you when you need us. You can reach our owner Gary Khaz directly at (949) 295-6097 with any questions or concerns.

We do our best to accommodate last minute orders and appreciate your order as far in advance as possible

CANCELLATION POLICY

All orders begin the preparation stage 24 hours prior to the order start time. For this reason cancellations may not take place less than 24 hours in advance. Orders cancelled less than 24-hours prior to the event will result in a 100% charge to the client.

All the Special Events Catering, BBQ's and Bar and Beverage Services are subject to:

Cancellation by Client: Provided that Client is not in default of its obligations hereunder, Client has the right to cancel this Agreement without cause by delivering written notice to ZCater Corporate Event Productions of such cancellation. In the event Client cancels a Schedule, ZCater Corporate Event Productions agrees to refund certain amounts paid by Client as follows:

(a) 100% of the Initial Payment if Client cancels a Schedule within two (2) calendar days of making the Initial Payment, and

(b) 50% of the Initial Payment if Client cancels a Schedule at least seven (7) calendar days prior to the Event.

(c) In the event Client cancels a Schedule less than seven (7) calendar days prior to the Event, Client shall not be entitled to any refund and Zcater will retain the entire Initial Payment.

DELIVERY & SET-UP

There is a nominal delivery charge, which is based on distance. Standard deliveries are scheduled 7 days a week from 6:00 AM till 10:00 PM within a thirty minute window. Drop-off orders are presented on disposable black serving platters (cold entrees) or in foil pans (hot entrees). With your request, we will provide standard chafing dishes. All orders are served with Bio-degradable heavy duty paper plates, flatware, paper napkins and service ware at no charge. Our uniformed drivers will set up your buffet at no additional charge. Zcater is now offering a variety of set-up packages to accommodate your specific set-up requirements.

Delivery and set up time for Large Corporate Events and BBQ's are subject to size, location and logistics of each event. Our Event planners will work with you to determine delivery, set up and schedule the time for each event individually.

PICK UP ORDERS

If you wish to pick up your order, our staff will assist you with all packing and loading of your vehicle. All orders will be packaged in foil pans. Insulated heat bags will not be provided. The 15% service and delivery charge will be waived. You will only be charge for disposable service ware if needed. All orders can be picked up at: 17290 Newhope Street, Suite A, Fountain Valley, CA 92708.

CONTRACTS

A contract will be issued after the client has agreed to the date, location, menu and amenities. A signed contract and deposit are required to guarantee service.

EVENT FEES and PAYMENT SCHEDULE

On the Date of the Agreement as payment for the Event Services, Client shall pay to ZCater Corporate Event Productions fifty percent (50%) of the total Event fees ("Initial Payment"). The remaining fifty percent (50%) of the total Event fees shall to paid by ZCater Corporate Event Productions on the day of the Event. In the event of any additional or unanticipated expenses in excess of the Event fees ("Additional Costs") ZCater Corporate Event Productions will invoice Client for the Additional Costs promptly following the Event. All Additional Costs are due and payable by Client no later than ten (10) days after Client's receipt of the invoice from ZCater Corporate Event Productions.

BILLING

We accept Visa, Master Card, American Express, Corporate Checks or Cash. Any orders over \$1,000.00 paid by credit card will be charged a 3% credit card processing fee. Accounts are available for all of our Corporate Clients (subject to credit approval and updated credit card on file). Credit terms for corporate accounts are Net 30. Please ask you Account Executive for an application.

GUEST COUNTS

Final guest counts are due six days prior to the event. After that date, reasonable increases are accepted, but due to food, equipment and staffing, decreases are not.

PRICING

The following menu prices are based on "Corporate Events and BBQ's" orders only. Prices, menu items, and Policy and Procedures are subject to change without notice. We reserve the right to correct any errors in pricing, and to cancel any order based on an incorrect quote.

SERVICE CHARGE

Service charge will be added to the cost of food and beverage on all orders. This charge helps to defray the cost involved in the order processing, logistic equipment, set up and clean up. This is not a gratuity.

GRATUITY

All gratuities "tips" are greatly appreciated by our delivery drivers/ serving staff. Gratuity may be added at your discretion.

STAFFING

We are proud of our professional staff. They incur hours of customer service training, are well-groomed, and are appropriately uniformed for the event/delivery.

INSPECTIONS

In order to ensure flawless event execution, a site inspection may be required for your event.

Additional Services

RENTALS

For an additional charge, we can provide upgraded Chafing Dishes, Linens, Fine China, Glassware, Stemware, Silverware, Tables and Chairs through our subsidiary company, A-Z Party Rentals. An additional charge will be added for delivery, set-up, breakdown and pick-up services.

BAR SERVICE

We offer a variety of Hosted and Cash Bar packages. Please contact your Zcater for additional information.

SERVICE PERSONNEL

Our professional staff including, Captains, Chefs, Service Staff and bartender are available upon request.

FULL SERVICE EVENTS

Art of the Party specializes in Weddings, Receptions, Fundraisers and Social Events. Your account executive will help you build a custom menu for your event and will assist you with all of your event planning needs.



Phone (714) 434-8001 | Fax (714) 434-8020

17290 Newhope Street, Suite A | Fountain Valley, CA 92708

www.Customerservice@zcater.com



The American Barbecue Picnic Packages

We priced our most popular picnic packages to give you delicious food at affordable prices

All packages include rolls and condiments.

To enhance your Menu additional sides are available in Add on Options

WEEKDAY PICNICS

Tasty Hot Dog Lunch

Jumbo Angus Beef Hot Dogs

on fresh bakery buns, country style red potato salad, bag of chips, condiments to include: deli mustard, ketchup, sweet relish, chopped onion, diced tomato, sauerkraut, dill pickle and sliced pepperocini.

(one hot dog, one soda and one bag of chips pp.)

\$6.95 pp 20 guest minimum

Picnic Lunch

Black Angus 1/2 lb. Hamburgers, Veggie Burgers, Jumbo Angus Beef Hot Dogs

country style red potato salad, bag of chips, and condiments.

chilled sliced watermelon, tropical Iced tea and lemonade.

\$9.95 pp 50 guest minimum

Grilled Smoky Links

Jumbo Angus Beef Hot Dogs, Mild Italian Sausage, Bratwurst Links, Vegan Dogs

with fresh bakery buns, cheddar cheese sauce,

homemade chili, roasted veggie pasta salad, bag of chips, and condiments

chilled sliced watermelon, assorted can soda

\$9.95 pp 20 guest minimum

BBQ Delight

Memphis Style BBQ Braised Pulled Brisket of Beef or Banana Leaf Wrapped BBQ Pulled Pork and Bone in Cut BBQ Chicken

grilled veggie pasta salad, red potato salad, sliced Bermuda onion, sliced tomatoes

fresh baked artisan rolls, chilled sliced watermelon, tropical Iced tea and lemonade

\$12.95 pp 20 guest minimum

Wild Wild West

Grilled Boneless BBQ Chicken Breasts, Black Angus 1/2 lb. Hamburgers, Veggie Burgers and Jumbo Angus Beef Hot Dogs

market salad, grilled veggie pasta salad, fresh baked artisan rolls and condiments

chilled sliced watermelon, tropical Iced tea and lemonade.

\$12.95 pp 50 guest minimum

* Drop-off picnics delivered to your office. There is no fee as grilling is not required. Delivery charge applies.

Rodeo Grill

Slow Roasted Sliced BBQ Angus Beef Brisket, Boneless BBQ Chicken Breasts, Jumbo Angus Beef Hot Dogs
market salad, molasses baked beans, grilled redskin potato salad, fresh baked artisan rolls and condiments.
chilled sliced watermelon, tropical Iced tea and lemonade.
\$12.95 pp 50 guest minimum

Gold Rush

Country Style BBQ Spare Ribs, Bone in BBQ Chicken
market salad, molasses baked beans, corn on the cob,
fresh baked corn bread and condiments.
chilled sliced watermelon, tropical Iced tea and lemonade
\$13.95 pp 50 guest minimum

Southwestern Taco Feast

Grilled Carne Asada and Chicken Fajitas and Oven Baked Cheese Enchiladas
Spanish rice, refried or black beans, salsa fresca, corn and flour tortillas
Chopped onions, tomatoes cilantro, shredded crisp lettuce, jack and cheddar cheeses, sour cream
chilled sliced watermelon, tropical Iced tea and lemonade
\$13.95 pp 50 guest minimum

Taste of the Tropical Islands

Grilled Lemon-Mango Chicken Breasts, Jamaican Jerk BBQ Ribs, Grilled Veggie Kebobs
island salad, baked mac and cheese, jasmine rice and peas, sweet rolls and butter
fresh cut fruit, tropical Iced tea and lemonade
\$14.95 pp 50 guest minimum

Garden Luau

Kahlua Pulled Pork, Mango and Lime Roasted Salmon, Teriyaki Pineapple Chicken
Hawaiian tossed salad, tropical cole slaw, Polynesian coconut rice, Aloha sweet potatoes, pineapple mango salsa, sweet rolls and butter
tropical fruit salad, tropical Iced tea and Hawaiian fruit punch
\$14.95 pp 50 guest minimum

Memphis Style BBQ

Memphis-Style Pulled Pork and BBQ Beef Brisket, BBQ Chicken Breasts,
Market salad, southern cole slaw and potato salad, oven baked mac and cheese, fresh baked potato rolls and butter
chilled sliced watermelon, tropical Iced tea and lemonade
\$13.95 pp 50 guest minimum

Santa Maria BBQ

Slow Roasted San Antonio Black Angus Tri-tip and Chipotle Tequila Chicken Quarters
Market salad, roasted potatoes, baked chili beans, grilled corn salsa, warm corn and flower tortillas corn bread and butter,
chilled sliced watermelon, tropical Iced tea and lemonade
\$14.95 pp 50 guest minimum

* Drop-off picnics delivered to your office. There is no fee as grilling is not required. Delivery charge applies.



Rotisserie Roasting

All packages include: Buffets tables & basic poly-cotton linen, Chafing dishes, Buffet décor, BBQ Equipment, Cooks and Disposable service ware

Hawaiian Luau

Whole Roasted Pig on a Spit, Huli Huli Chicken

bone in chicken quarters marinated in soy, fresh ginger, pineapple salsa, teriyaki grilled vegetables and coconut rice market salad, tropical fruit salad, and Hawaiian rolls with butter. tropical Iced tea and Hawaiian fruit punch
\$15.95 pp 100 guest minimum

Mediterranean Affair

Rotisserie Slow Roasted Rosemary Lemon Chicken

marinated in blend of lemon juice garlic olive oil, and rosemary

Rotisserie Slow Roasted Rosemary Leg of Lamb

marinated in a citrus rosemary and red wine, Tuscan pasta salad, Greek feta tomatoes and onion salad, roasted red potatoes, hummus, tzaziki sauce, grilled sourdough bread, warm pita bread and butter. chilled sliced watermelon, tropical Iced tea and lemonade
\$17.95 pp 100 guest minimum

Texas BBQ Rotisserie

Rotisserie Slow Roasted BBQ Chicken

marinated in blend of sweet BBQ sauce

Roasted Brisket of Beef

slow cooked over applewood and brushed with bourbon molasses BBQ sauce

Texas Style BBQ Spare Ribs,

slow cooked over applewood and brushed with bourbon molasses BBQ sauce
BBQ baked beans, grilled redskin potato salad, mac n cheese, corn on the cob, corn bread, rolls and butter, chilled sliced watermelon, tropical Iced tea and lemonade.
\$16.95 pp 100 guest minimum

Whole Rotisserie Chicken

Garlic, Lemon and Rosemary Chicken

slow roasted and hand carved by our chefs.
Greek tossed salad, grilled veggie pasta salad, tzatziki sauce, bagged chips, sour dough bread, grilled pitas, chilled sliced watermelon, cookies, rolls and condiments.
\$12.95 pp 100 guest minimum



Outdoor Themes & Special Events

All packages include: Buffets tables & basic poly-cotton linen, Chafing dishes, Buffet décor, BBQ Equipment, Cooks and Disposable service ware

All American Chop Steak House

Our chefs will grill hand-selected stakes and salmon to order and accompany them with a seasoned array of classic sides and salads.

New York Steak

with maitre d'butrer

Rib Eye

with olive oil and herbs

Center Cut Pork Chops

topped with apple relish

Salmon Fillets

with lemon-caper sauce

market salad, waldorf salad with honey-lemon dressing, mac n cheese, baked potatoes with sour cream and butter, sweet corn, grilled jumbo asparagus with hollandaise sauceartisan rolls and butter

50 guests and over \$29.95 per guest

Bourbon Street

Experience the savory flavors of the crescent city with this authentically prepared festive array of southern favorites.

Grilled London Broil Steak

with maitre d'butrer

Grilled Boneless Chicken Breasts

dusted with Cajun spices and served with remoulade sauce

Shrimp Skewers

Cajun BBQ sauce, veggie jambalaya, corn on the cob, red beans & rice, remoulade cole slaw, corn muffins and butter

50 guests and over \$25.95 per guest

Pipeline

Travel to Hawaii and experience the sweet and savory flavors of the tropical Islands cuisine

Roasted BBQ Salmon

with fruit salsa,

Khalua Pulled Pork

with sweet BBQ sauce

Teriyaki Pineapple Chicken

with pineapple and teriyaki sauce

Teriyaki Beef

with sweet onions bell peppers and teriyaki sauce

Hawaiian coconut rice, Aloha sweet potatoes, carrot mango slaw, macaroni salad, island fresh fruit salad, sweet rolls and butter

100 guests and over \$25.95 per guest



Mediterranean Picnic

Let us take you to the Mediterranean Riviera where the fresh seafood and vegetables are simply prepared with Italian and French flair

Tuscan Roasted Pork Loin

with garlic and rosemary and lemon zest

Grilled Jumbo Shrimps and Salmon Filet

with fresh lemon, parsley and extra virgin olive oil and sea salt

Sautee Boneless Chicken Breasts

with tomatoes, olives and capers, rubbed with herbs de Provence

market salad, tomato – cucumber salad, penne pomodoro pasta salad, roasted red potatoes and grilled herb vegetables.

artesian bread and baguettes with butter

100 guests and over \$23.25 per guest

El Pasco Smokehouse

Selection of fresh meat slowly smoked with applewood chips at your site and served with our sweet BBQ sauces.

Tangy BBQ Pulled Pork

BBQ Beef Brisket

BBQ Chicken Quarters

BBQ Baby Back Ribs

market salad, molasses baked beans with ham, mac n cheese, corn on the cob, baked potato salad and farmer's slaw,

corn bread, rolls and butter

100 guests and over \$19.99 per guest

South of the Border

Experience the spicy flavors of Mexico City with this authentically prepared festive array of home cooking favorites

Steak Fajitas

grilled skirt steak marinated in sliced onions, fresh lemon juice and picante peppers

Chicken Fajitas

boneless chicken marinated in sliced onions, fresh lemon juice and picante peppers

Chipotle Carnitas Quesadillas

flour tortillas stuffed with jack cheese, onions, tomatoes, jalapenos and

cilantro, with a chipotle-lime sauce, served off the grill

Chipotle Veggie Quesadillas or Cheese Enchiladas

flour tortillas stuffed with sliced mushrooms, jack cheese, onions, tomatoes, sliced

jalapenos and cilantro, with a chipotle lime sauce, served off the grill

Mexican caesar salad, Spanish rice, refried beans or vegetarian black beans, salsa fresco, salsa verde,

sliced watermelon

Corn and Flour Tortillas

100 guests and over \$19.99 per guest



Add on Options to your Menu

Salads

add \$3.00 each/ pp

Summer Taco Salad

chopped romaine, tortilla chips, shredded cheese, pinto beans, red onions, roma tomatoes, corn and is tossed with a cilantro chili dressing

Loaded Baked Potato Salad

a new summer favorite that is bursting with the flavor of a baked potato with all the toppings mixed in

Chunk Red Skin Potato Salad

fresh sliced red potatoes with onion and a delicious salad dressing

Fresh Tomato, Onion & Cucumber Salad

drizzled with a red wine vinaigrette

Zesty Pasta Salad

penne pasta tossed with roma tomatoes, onions, baby spinach, basil, olives, fontinella cheese, olive oil, pepperoncini and herbs

Macaroni Salad

elbow pasta, honey-mustard dressing, chopped celery, chopped red and green pepper and a hint of red cabbage

Tomato Basil Couscous Salad

tender israeli couscous, roma tomatoes, cucumber, onions and fresh basil with a fresh balsamic vinaigrette

Chopped Broccoli Salad

chopped broccoli with golden raisins, sunflower seeds, carrot slivers and a honey-mustard dressing

Cole Slaw

slaw with a tangy oil and vinegar dressing

Carrot Mango Slaw

cole slaw with crisp celery, shredded carrots, green onions, and sliced fennel with a fresh mango chardonnay dressing

Tossed Garden Salad

with assorted dressing packets

Caesar Salad

Caesar and assorted dressings, parmesan and croutons

Fresh Seasonal Fruit Salad

the best the market has to offer

Sides

add \$3.00 each/ pp

Macaroni n Cheese

america's favorite dish

Red Beans & Rice

authentic new orleans-style seasoning, flavorful but not spicy

Refried Beans

traditional south of the border beans topped with cheddar jack cheese

Sweet Corn

served on the cob with plenty of butter and salt available

Grilled Vegetables

vegetables marinated with herb oil

Molasses Baked Beans

slow simmered with a tangy sauce made from molasses with vegetarian beans and bits of onion

Grilled Parisian Redskin Potato Salad

scallions, bacon crisps, garlic, whole grain mustard and dill

Grilled Jumbo Asparagus

finished with balsamic vinaigrette.



Entrees

PICNIC FAVORITES

black angus 1/2 lb. hamburgers

- made with lean ground beef *add \$4.00 pp*

turkey burgers

- 1/3 lb. turkey burger made from purdue turkeys, grilled to perfection *add \$4.00 pp*

grilled portabella "burgers"

- balsamic and herb marinated portabella mushroom caps *add \$4.00 pp*

boneless chicken breasts

- flavorful and tender *add \$4.00 pp*

jumbo angus beef hot dogs

- all american 100% pure beef *add \$3.00 pp*

quartered bbq chicken

- slow grilled dark and white meat brushed with sweet barbecue sauce *add \$3.00 pp*

DOWN-HOME BBQ

bbq brisket of beef

- slow cooked to tender perfection, served with sweet barbecue sauce *add \$4.00 pp*

pulled pork

- simmered in sweet barbecue sauce *add \$3.00 pp*

santa barbara tri-tips

- a California BBQ standard, dry rubbed, slow smoked and smothered with barbecue sauce, then hand carved. *add \$4.00 pp*

bbq ribs

- tender bbq ribs glazed with sweet barbecue sauce. *add \$4.00 pp*

SAVORY SKEWERS

steak kabobs

- tender sirloin with fresh garden vegetables. *add \$4.00ea/pp*

chicken kabobs

- marinated chicken with fresh garden vegetables. *add \$3.00ea/pp*

shrimp kabobs

- jumbo gulf shrimp with fresh garden vegetables. *add \$6.50 ea/pp*

vegetable kabobs

- an array of marinated flavorful garden vegetables. *add \$3.00 ea/pp*

SIZZLIN' SAUSAGES

bratwurst

- naturally cased, premium old-world style *add \$3.00 ea/pp*

polish sausage

- specially seasoned and char grilled *add \$2.00 ea/pp*

italian sausage

- authentic Italian sausage off the grill and served with au jus, sweet peppers and onions *add \$3.00 ea/pp*

A CUT ABOVE

limit one of each of these selections per guest

chipotle-mango chicken

- served with a combo of fresh mango, chipotle peppers and cilantro *add \$3.00 ea/pp*

chicken breast tagliata *add \$3.00 ea/pp*

- marinated in olive oil with fresh lemon, garlic, rosemary and parsley

salmon fillets

- brushed with fresh herbs, garlic and olive oil. *add \$4.00ea/pp*

N.Y. strip steaks

- 10 oz. center cut sirloin, wet aged for 21 days, seasoned, grilled and topped with maitre d'butter. *add \$8.00 ea/pp*

rib-eye steak

-10 oz. rib-eye, wet aged for 21 days, seasoned and grilled. *add \$9.00 ea/pp*

chicago cut pork chops

-10 oz. juicy center cut chops, basted with barbecue sauce. *add \$5.00 ea/pp*

Desserts

Assorted Cookies \$1.25pp

Whole Fruit \$1.50pp

Ice Cream Bars \$2.00pp

Cup Cakes \$3.00pp

Double Chocolate Brownies \$1.25pp

Fruit Pies \$2.00pp

Fruit Cobbler \$2.00pp

Assorted Cakes \$3.95pp

Upside-Down Pineapple Cake \$2.00pp

Banana Chocolate Bread Pudding \$2.50pp

ICE CREAM TREATS

assorted ice cream bars \$1.65 each
ice cream cups \$1.35 each
italian ice tubes \$1.55 each
ice cream cart \$60.00
attendant extra

SNOW CONES

\$.75 per serving
orange, grape, blue raspberry & fruit punch
attendant extra
100 guest minimum
large quantities may require extra attendant

POPCORN

\$.75 per serving
popcorn machine \$45.00
generator and attendant extra
100 guest minimum

ICE CREAM SUNDAY BAR

Make your own

guests create their own ice cream sundae.
4 oz. vanilla bean ice cream scoop
with choice of toppings: chocolate
sauce, strawberry sauce, caramel
sauce, crushed oreo cookies, nut
sundae topping, m & m's, cherries,
sprinkles and whipped cream.
ice cream cart \$60.00
attendant extra
\$4.25 per guest, 100 guest minimum
subject to availability

COTTON CANDY

\$.75 per serving
cotton candy machine \$45.00
generator and attendant extra

Beverages

canned soft drinks \$1.25 per can

coke, diet coke, sprite, iced tea, lemonade

unlimited sodas and waters \$2.99 per guest

one hour before to half-an-hour after food service

bottled water \$1.25 per bottle

fresh-brewed coffee \$ 2.75 per guest

Regular and decaf coffee, served from airpots.

includes sugar, equal, splenda, half & half, assorted flavored creamers, disposable mugs
and stir sticks, 1.75 cups per serving. (*disposable coffee boxes available upon request*)

iced water \$18.00 per cooler

iced tea and lemonade freshly brewed

Fresh Fruit Smoothies

12 oz., select two \$2.75 each

berryful: mixed berries, banana

tropical: mango, kiwi, banana

summer kool: kiwi, banana, raspberry

creamsicle: oj, vanilla, mango, banana

equipment & operator \$165.00 for 3 hours

Bar Services

See our Manhattan Bar and Beverage menu at www.zcater.com/bar-and-beverage-services.php

Party Rentals

See our A to Z Party Rentals price list at www.zcater.com/party-rentals.php

Entertainment

The Entertainment options listed on these pages are just some of our most popular items. for a list of other entertainment options, call our sales office at (714)434.8001. *requires a power source or generator (extra charge). inflatables cannot be placed on gravel. our inflatables are covered by insurance. all prices include set up, delivery and attendant, except where noted. subject to availability. prices are designed to accompany our on-site catering and may be higher if ordered separately

baggo

popular bean bag game.

volleyball

poles, net, ball, installed.

raffle drum

a must for door prizes and raffles

bullhorn

includes batteries.

softball

bats, balls & bases.

horseshoes

two regulation sets.

tug of war

rope provided.

air brush face painter*

designs are applied using templates and

hypoallergenic paints.

caricaturist

humorous but unmistakable likenesses roll from our

artist's pencil.

clown

with cheerful make-up and bright costumes,

they'll delight youngsters with temporary

tattoos, balloon creations, face painting and

much more.

face painter

we'll paint brilliant designs or apply temporary

tattoos in a variety of styles.

dunk tank

watch out for giant waves when the ball

strikes the target and the "chosen one" gets

dunked. on site water source required.

bingo

includes up to 300 bingo cards, cage, balls,

master card, PA system (requires power) or

megaphone and bingo caller.

registration booth

enjoy the party you so carefully planned.

skirted table with "welcome" banner,

nametags and pens.

goodie bags

lovely take home for kiddies

giant slide*

a glorious slide in vivid colors makes a grand appearance while keeping

both youngsters

and adults happily sliding for hours.

moonbounce*

our moon bounces are brilliantly colored and will keep youngsters

bouncing.

trackless choo choo

our trackless outdoor train can shuttle guests to and from cars. it comes

complete with driver, engine, 3 double-seated cars and a roof. each car

seats up to 6 guests

Obstacle course*

this fast moving attraction keeps your guests moving. players compete

against each other as they climb over, crawl under, and squeeze through

obstacles that block their way.

13' slide*

guests slide down into a neatly contained area containing 1500 balls. the

sliding area and staircase are separated. entertains large groups easily.

clown with games

laugh yourself silly playing ring toss, hoop crawl through, shoe hunt and

more. also available for adult events.

mechanical bull*

all ages can enjoy the experience of mechanical bull riding regardless of

ability. our operator can control the speed and movement of the ride to

provide gentle rocking up to full speed action. surrounding inflatable air-

mattress and operator are included.

ferris wheel*

with five cages, kids will enjoy the ups and downs of this classic ride.

climbing wall*

this multi-sided mountain, complete with safety harnesses, enables both

the skilled climber and the newcomer an opportunity to test their abilities.

Coupon

10% OFF WITH THIS COUPON

Drop-off picnics delivered to your office

For corporate deliveries only on orders. For 25 or more.

This coupon valid until October 31 2013

Code: zc1013bbqdr

Coupon

5% OFF WITH THIS COUPON

Entire 2013 BBQ Menu on site events

For corporate onsite Events orders. For 100 or more.

This coupon valid until October 31 2013

Code: zc1013bbqse

Coupon

25% OFF WITH THIS COUPON

On Party rental equipment with BBQ on site

event order only (Tenting and Linens are not included)

For corporate deliveries only on orders. For 100 or more.

This coupon valid until October 31 2013

Code: zc1013bbaer