





## MEET ZEROCATER

Your ticket to a revolutionary catering experience





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## WHO WE ARE & WHAT WE CAN DO FOR YOU Introduction & Overview of

Introduction & Overview of the Partnership Benefit

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#### **OUR SERVICES**

An explanation of how Zerocater works



#### **MENU OPTIONS**

Some examples of our events across industries



#### PRICING & PACKAGES

What you'll get & how you can customize your events



### TESTIMONIALS & CLIENT CASE STUDY

Read how Zerocater can transform your space



#### **OUR TEAM**

Who to contact to get started and launch an event



### zerocater

A revolutionary fully-managed event catering solution that delivers a meal experience your employees, guests, attendees, or crew will never forget. Flexible enough to meet the needs of any event regardless of size, budget, or onsite complexity.

# How the Stray Angel Venue & Zerocater Partnership Benefits You

Zerocater is our approved catering vendor ready to help with any catered events at Stray Angel.



- Asian (Chinese, Japanese, Korean, Thai, Vietnamese)
- BBQ
- Italian
- Tex-Mex

- Mediterranean
- Vegan/Vegetarian
- Indian
- Seafood
- Desserts
- & Many more!





## OUR SERVICES

## Partner with us to build catering plans for your events

Your dedicated event manager works closely with you to plan all catered meals and venue logistics. Our AI learns your preferences to ensure we execute on your vision for menus.

## Our AI builds multiple custom menus for your events every time

Our AI builds multiple diverse menu options aligned to your preferences and budgets.

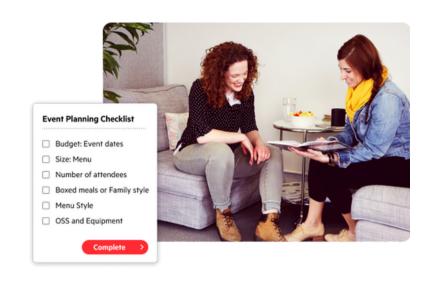
With over 450 kitchens and 30K unique menu items, we are able to meet any requirements when it comes to dietary preferences, cuisines, allergens, and price points.

## Your event manager helps you pick the perfect menu

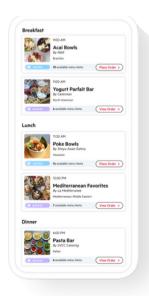
Your dedicated event manager presents multiple buffet and boxed meal menus our Al creates. We partner with you to build the perfect menu for you or your clients.

## Our operations team fully manages your onsite event experience

Our onsite catering operations team owns all aspects of the day-of-event meal service. From setting up equipment and decor, to serving and delighting guests, we'll create an unforgettable meal experience for everyone who attends.











## **MENU OPTIONS**

Zerocater has experience servicing different types of events with guest counts starting at 20 up to 1,000. Events such as from Filming's, Corporate Meetings, Luncheons, Happy Hours to Holiday Parties!



















## **PRICING & PACKAGES**

Pricing is all-inclusive including tax, tip, delivery, gratuity, etc.

#### **Budget (\$)**



Nutritious Favorites (Based on Portioning)

\$18 - \$25

#### Essential (\$\$)



Premium Proteins + Sides (Based on Portioning)

\$26 - \$40

#### Elite (\$\$\$)



Highest Quality Proteins + Sides (Based on Portioning)

\$41 and up

#### **CUSTOM ADD-ONS**



Soup/Salad Bar/ Dessert
Additional \$2 -\$3 per person



Onsite Service & Equipment
Additional \$1 - \$10 per person



Boxed Meals & Utensils
Additional \$1 per person



Decor (Prices Vary)



Alcohol\*
(Prices Vary)

\*Partnership Exclusive

# CLIENT TESTIMONIALS & CASE STUDIES

#### Christine R.

**Event Coordinator** 



#### Zerocater is the best

Zerocater is more than just our corporate catering vendor, they show that they really care and are always there for us. They communicate issues and help find solutions, I would highly recommend them to any business!

#### Morgan S.

Office Manager



#### **Consistent AND Delicious!**

Zerocater has provided an option for meals that accommodate our employees varied dietary restrictions while also being delicious and affordable. Honestly I am not sure how they do it, but I am so happy this service exists. It makes my job easier knowing that ZC is reliable and will get our meals to the office on time, and that our employees can bond over the delicious and varied lunch spreads!

#### Patrick D.

**HR** Coordinator



#### **Great catered office meals!**

My company has used Zerocater on a few occasions to have team building and morale boosting meals. We've had breakfasts and lunches that have been delivered and served with ease. Great way to get your teams together over lunch!



## START YOUR EVENT WITH ZEROCATER

www.zerocater.com

**OUR TEAM** 

#### **Morgan Gage**

**Events Account Executive** 

#### Jen Burchfield

Events Team Manager

#### **Laura Prieto**

Catering Operations Manager



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