



ROTISSERIE ♦ GRILL

ZEA COVINGTON GROUP DINING GUIDE

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Private Room Facilities

Zea Rotisserie & Grill in Covington is conveniently located at 110 Lake Drive in Covington. This location has two recently renovated banquet rooms. The Three Rivers Banquet Room is a private meeting area that provides an inviting ambiance suitable for any function from social celebrations to business functions accommodating up to 36 guests depending on configuration. The Cypress Room is perfect for small intimate meetings or gatherings with one of our finest round dining room tables that comfortably accommodates up to 12 guests.

Zea offers a large selection of menu options including both seated & served, as well as limited buffet style meals for breakfast, lunch and dinner. Our group menus feature some of our most famous and locally popular items, as well as a number of New Orleans inspired dishes that showcase our famous Louisiana Seafood. With a range of menu options and prices that will fit your needs, Zea Rotisserie & Grill can also arrange a custom menu designed specifically for your guests. The inviting ambiance and great location combined with the best New Orleans food and hospitality make Zea Rotisserie & Grill a perfect choice for your next special occasion or business function.

Offsite Events

If you prefer to host an event at your home, office or other venue, Zea Rotisserie & Grill Covington also specializes in full service offsite catering and event planning, providing our outstanding menu selections and superior staff at the location of your choosing. We can arrange for all rental items needed such as china, glassware, linen, tables and anything else to make your event a complete success. Zea can customize a perfect menu for your wedding, meeting, special occasion or event.



ROTISSERIE ♦ GRILL

Breakfast & Brunch Buffet Style Packages

Menus are set up on a buffet style line where guests will serve themselves.

*Prices include: Set-up fee & beverages of iced tea, water, orange juice & coffee.
Offered daily between 8am-10:45am.*

Continental Breakfast

\$13.50 per person

Selection of fresh fruit &

Assorted muffins, biscuits or pastries (*Choose one*)

Esplanade Sunrise

\$16.50 per person

Selection of fresh fruit

Fluffy Scrambled Eggs

Hickory Smoked Bacon

Assorted muffins, biscuits or pastries (*Choose one*)

Home Fried Potatoes or Corn Grits (*Choose one*)

The Morning Stroll

\$25.00 per person

Selection of fresh fruit

Bread Pudding

Breakfast Burritos

Fluffy Scrambled Eggs

Hickory Smoked Bacon

Home Fried Potatoes or Corn Grits (*Choose One*)

Assorted muffins, biscuits or pastries (*Choose one*)

Additions:

* Shrimp & Grits \$8.00 per person

*Bread Pudding \$3.00 per person

*Bottomless Mimosas \$10.00/adult over 21 years of age.

Taxes (8.75%) and Service Charges (20%) will be applied to the final bill



ROTISSERIE ♦ GRILL

Seated Luncheon Menus

*Prices include: beverages of iced tea, water & coffee.
Private room rental fee waived if room and labor minimums are met.
Available for events concluding no later than 4PM.*

The Esplanade Seated

2 Courses

\$18.95 per person

Start with:
Zesar Salad

*

Entrée Choices:

Zea Rotisserie Chicken

Seasoned with a blend of herbs then roasted on an open flame. Served with Zea's signature Corn Grits

Or

Bronzed Rainbow Trout

Rainbow trout filet seasoned and then seared. Served with Zea's signature side of Corn Grits

***Minimum 21 guests**

St. Charles Menu

\$23.95 per person

Start with:
Zesar Salad

*

Entrée Choices:

Zea Rotisserie Chicken

Seasoned with a blend of herbs then roasted on an open flame. Served with Zea's signature Corn Grits

Or

Bronzed Rainbow Trout

Rainbow trout filet seasoned and then seared. Served with Zea's signature side of Corn Grits

*

Dessert:
Sweet Potato Bread Pudding.

Taxes (8.75%) and Service Charges (20%) will be applied to the final bill



ROTISSERIE ♦ GRILL

Seated Menu Options

Private room rental fee waived if room and labor minimums are met.

Prices include: Set-up fee & beverages of iced tea, water & coffee.

Taste Buds Menu

\$26.95 per person

Start with:
Zeasar Salad

*

Select **TWO** entrée choices in advance. Each guest will then choose one entrée at the time of event.

Zea Rotisserie Chicken

Seasoned with a blend of herbs then roasted on an open flame. Served with Zea's signature Corn Grits.

Bronzed Rainbow Trout

Rainbow trout filet seasoned and then seared. Served with Zea's signature Roasted Corn Grits

½ Rack of Zea's Famous Thai Ribs

Served with Zea's signature Roasted Corn Grits

*

Dessert:
Sweet Potato Bread Pudding.

Big Easy Menu

\$29.95 per Person

Start with:
Zeasar Salad

*

Select **TWO** entrée choices in advance. Each guest will then choose one entrée at the time of event:

Shrimp Breaux Bridge Pasta

Shrimp Etouffee with Brown Rice

Grilled Breast of Chicken
with Roasted Corn Grits

Bronzed Rainbow Trout

Rainbow trout filet seasoned and then seared. Served with Zea's signature Roasted Corn Grits

Zea Rotisserie Chicken

Seasoned with a blend of herbs then roasted on an open flame. Served with Zea's signature Corn Grits.

*

Dessert:
Sweet Potato Bread Pudding

Taxes (8.75%) and Service Charges (20%) will be applied to the final bill



ROTISSERIE ♦ GRILL

Seated Menu Options - Continued

Private room rental fee waived if room and labor minimums are met.

Prices include: Set-up fee & beverages of iced tea & coffee.

Chateau Estates Menu

\$39.95 per Person

Start with:
Zesar Salad

Select **TWO** entrée choices in advance. Each guest will then choose one entrée at the time of event:

Pesto Crusted Rainbow Trout
with Roasted Corn Grits and
Sugar Snap Peas

Sliced Rotisserie Beef
Portabella Cabernet Sauce
with Roasted Corn Grits and
Sugar Snap Peas

**Sweet Chili Glazed or Garlic-Herb
Rotisserie Chicken**
with Roasted Corn Grits and
Sugar Snap Peas

Grilled Vegetable Assortment

Zea's Famous Thai Ribs
with Roasted Corn Grits and
Sugar Snap Peas

*

Followed by a serving of our award winning
Sweet Potato Bread Pudding

The Le Bon Temps Menu

\$59.95 Per Person

Start with:
Spinach Salad with Pepper Jelly Vinaigrette
Sundried tomatoes, raisins, pecans, calamata olives,
bleu cheese and sesame seeds.

Select **TWO** entrée choices in advance. Each guest will then choose one entrée at the time of event:

**Signature Rotisserie Ribeye
(cooked medium)**
Prime rib of beef, seasoned and wood grilled, with
horseradish cream sauce.

Twice Cooked Crispy Duck
Tender duckling slow roasted then crisped and
served with a honey-soy glaze.

Balsamic Salmon
Fresh Atlantic Salmon, hardwood grilled, sweet
balsamic glaze.

Seared Tuna
Ginger soy marinade seared to order and topped
with orange basil butter.

*

Served with Roasted Corn Grits and
Roasted Potatoes

*

Followed by a serving of our award winning
Chocolate Torte with Raspberry Sauce

Taxes (8.75%) and Service Charges (20%) will be applied to the final bill



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Socials & Showers

Light Hors D'oeuvres Packages

Prices include: Beverage service of iced tea, water and coffee

Magnolia Menu

\$27.50 Per Person
Available until 4PM

Choose 4-5 items:

Asian Almond Shrimp
Spinach Dip with Chips
Mediterranean Hummus
Zea Thai Ribs
Mini Crab Cakes
Avocado Tuna Sashimi
Roasted Corn Grits
Fresh Fruit Tray
Chicken Tenders
Assorted Cheese Tray

Cypress Menu

\$32.50 Per Person
Available any time

Choose 5-6 items:

Asian Almond Shrimp
Spinach Dip with Chips
Mediterranean Hummus
Zea Thai Ribs
Mini Crab Cakes
Avocado Tuna Sashimi
Roasted Corn Grits
Fresh Fruit Tray
Chicken Tenders
Assorted Cheese Tray
Duck Empanadas
Assorted Hot Panini Sandwiches

Tax and Service will be applied to final check.

*Buffet service, estimated 7-9 pieces per guest.
Passed service available upon request at additional cost.
Space limitations may apply, not available for larger groups.
Room rental and minimum spend parameters apply.*



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BAR OPTIONS

Bar fee, tax & service charge will apply to all options

****OPTION ONE “HOURLY BAR” PRICE PER PERSON****

Every guest above 21 must be included.

ONE HOUR

\$13.50 House Wine & Beer
\$19.25 Call Brands
\$23.50 Premium Brands

TWO HOURS

\$23.50 House Wine & Beer
\$28.50 Call Brands
\$33.00 Premium Brands

THREE HOURS

\$33.00 House Wine & Beer
\$38.50 Call Brands
\$44.00 Premium Brands

****OPTION TWO “HOST BAR”****

Well Brands \$7.50 (Average Price)
Call Brands \$8.50 (Average Price)
Premium Brands \$9.00 (Average Price)

****With Option Two, the party will be charged on a consumption basis.**

****OPTION THREE “CASH BAR”****

Well Brands \$7.50 (Average Price)
Call Brands \$8.50 (Average Price)
Premium Brands \$9.00 (Average Price)

****With Option Three, the individual guests pay for their tab.**

“BRAND LISTING (subject to change)”

HOUSE WINE & BEER

Camelot Chardonnay
Two Vines Cabernet-Merlot
Domestic Beers

CALL WINE & BEER

Beringer White Zinfandel
Hess Chardonnay
Blackstone Merlot
Zea Brand Beer

PREMIUM WINE

Kendall Jackson Chardonnay
La Crema Pinot Noir
Pighin Pinot Grigio
The Show Malbec
Coppola Cabernet

CALL LIQUOR

Absolute Vodka
Bombay Gin
Avion Tequila
Bacardi Light
Dewars Scotch
Jim Beam Whiskey

PREMIUM LIQUOR

Ketel One Vodka
Bombay Sapphire
Patron Silver Tequila
Bayou Silver Rum
Chivas Scotch
Crown Royal

Please ask about our other wine and liquor selections.

Taxes (8.75%) and Service Charges (20%) will be applied to the final bill



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MENU & GUEST GUARANTEES

Fixed price plated & served menus, as well as, some limited reception and buffet style menus are available for breakfast, lunch and dinner events. Menu selection is required 7 days prior to your event. Final guaranteed guest count is required 3 working days prior to your event. The seated, as well as, buffet menus include pre-determined amount of food based on final number of guaranteed guests. Additional food may be ordered and purchased in advance. Changes in guest counts within 72 hours may incur additional charges. If a guaranteed number of guests is not provided within the three business days prior to your event, the expected number of guests listed on your contract becomes the effective guarantee. At the time of the contract, a credit card number will be required to secure the booking. **All private rooms have a guaranteed attendance minimum.** This minimum must be guaranteed before the room can be held.

RENTAL RATES & MINIMUMS

Room rental fees are indicated below. If your food & beverage spend exceeds the room rental rate, the room rental will be waived. If your food & beverage spend does not exceed the room rental fee, the difference between your event total and the room rental will be charged as room rental fee. Flat rate minimum server fees apply as well.

Three Rivers Room: \$500.00 Sunday-Thursday; Friday & Saturday until 4PM
\$1,000.00 Friday & Saturday Evenings

Cypress Room (max 12): \$200 minimum spend to guarantee private space

Audio/Visual Rental Options: Screen - \$50.00

Projector - \$50.00

*Additional items available upon request with 7 business days' notice.

PAYMENT OPTIONS

Zea Events can accept one form of payment for each event, to be arranged prior to your event date. A valid Credit Card and Signed contract is required to secure your event space and time. Full payment of the event order will be collected at the conclusion of your event. Payment will be collected in full as one payment. Separate checks are not accepted for private banquets. All events will be charged applicable sales and state taxes as well as service charges and appropriate set up fees. These charges are not included in the listed prices in this material. We accept all major credit cards. **Cancellations must be received 72 hours in advance** of the date and time of your scheduled function, otherwise cancellation fees will apply. During holiday and special event periods cancellation policies will be stipulated at the time the contract and arrangements are made.

ARRANGEMENTS AND FUNCTION TIMES

The booking of a private event at Zea Covington is typically for a duration of 3 hours for each event. Additional time can be arranged with an added charge applied if arranged in advance. Room set ups and specialty decorations can be arranged, however, no decorations can be affixed to the walls or ceilings using nails, tacks or adhesives. Glitter style décor is not to be used in the event rooms. If you would like to have access to the event space up to one hour prior to the event start time as listed on the contract for the purposes of decorating or arrangement, please make sure to arrange this at the time of booking/contracting. Champagne colored linens are provided. Specialty linens can be outsourced as well.