

SAVOR...

PROFILE:

Aquariums + Zoos



SAVOR recognizes that the food and beverage needs of aquariums and zoos are distinctly different from other types of public facilities. That is why we have developed a special program dedicated to supporting your mission to educate, entertain and add to the enjoyment and convenience of visitors – as well as make food and beverage a major contributor to your revenue stream.

Here are some features of the SAVOR Aquarium and Zoo Program:

- **Retail Foods**

SAVOR has turned the strategic placement of kiosks and mobile carts into a science, and has considerable expertise in developing and managing restaurants and cafes, whether themed or affiliated with a well-known national or regional brand.

- **Catered Occasions**

SAVOR's professional culinary staff has the experience and skill to handle any request, from elegant dinners for fund-raising banquets, tasty hors d'oeuvres for member events as well as wholesome treats for a child's private birthday party and boxed lunches for organized groups.

- **Sustainable Seafood**

SAVOR is a leader in promoting sustainable seafoods. We have partnered with the Aquarium of the Pacific in Long Beach, California, to offer seafood choices that come from documented sustainable wild stock and aquaculture sources.

- **Educating by Example**

Where appropriate, we integrate an educational component into our food service program. Sustainable seafood is one example of protecting the ecosystem while raising awareness of healthy seafoods and threatened species. At the Aquarium of the Pacific, we teach a cooking class on cooking with sustainable seafoods.





- **Attendance Flexibility**
Attendance at aquariums and zoos ebbs and flows depending on the school year, weather conditions and major holidays. We maintain a flexible operation with a dedicated, trained staff so we can accommodate huge holiday crowds and group field trips as the demand arises.
- **Pro-Active Marketing**
Our goal is to make food and beverage service a significant revenue provider for your facility. We work closely with aquarium and zoo boards to attract external clients who want to “rent space” to host their event, particularly during the off-season.
- **Discreet Partnership**
As your discreet partner, we consider ourselves very much a part of your team and are committed to serving all of your departments, including husbandry and education. Our

culinary and service personnel act as an extension of your staff and are encouraged to learn about each exhibit so they can give helpful answers to visitors seeking directions and enthusiastic and informed responses about the on-site attractions.

- **SAVOR... Earth**
Sustainability is at the heart of all of our facility management practices. We have partnered with Earth Pledge to develop a program that minimizes environmental impact. Steps that we follow in all of our facilities include working with regional suppliers to ensure farm-to-table freshness; use of compostable or recyclable serveware and utensils, abiding by sustainable seafood guidelines, partnering with environmentally friendly vendors, capturing all organic food waste materials for composting, and recycling. We strive for sustainability and zero waste.

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