



**SEDGWICK
COUNTY
ZOO**

CATERING MENU

Event Information

Sustainable Seafood

Seafood is a healthy and delicious way to enjoy the bounties of the sea, though not all seafood is produced responsibly, and making the right choices can be difficult. SSA focuses on working with sustainably sourced seafood in our cafes, restaurants, and catered events. We also partner with Monterey Bay Aquarium's Seafood Watch program, whose recommendations help consumers and businesses make choices for healthy oceans.

Diversity-Owned Vendors

We celebrate the things that make each one of us different, and work to support the local communities that we partner with.

Diversity-ownership of vendors in our supply chain is important to us, and we are developing tools to better evaluate our own engagement, as well as strategize how to include more diversity-owned vendors in our operations. If you are aware of a local vendor in your area that we should be working with, please let your SSA Account Manager know!

Minimums & Menus

There is a Food & Beverage minimum that must be met for all catered events. Unless otherwise specified, all menus are priced per person to be enjoyed during the allotted time period while here on-site at the Sedgwick County Zoo. Should you have something different in mind for your catering menu, we are happy to work with our chefs to propose a custom menu that meets your needs - please inquire with your Sales Manager for more information.

Extended service times beyond the included time frames denoted on each menu will incur an Extended Service Fee at the rate of ten percent (10%) of the menu cost for each additional hour of extended service time. Partial hours of extended service will be rounded up to the nearest half-hour.

Allergen Notice

SSA Group, LLC. offers products that may contain: Peanuts, Tree Nuts, Soy, Dairy, Sesame and Wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are 100% safe to consume for people with peanut, tree nut, soy, milk, sesame or wheat allergies.

At Sedgwick County Zoo, we make every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies. Items marked gluten friendly are made with no gluten-containing ingredients. Items marked as vegan are made with no animal products (dairy, eggs, etc). We have strict policies in place to avoid cross contamination. However, there is always a risk of contamination (we cannot guarantee a total absence of these allergens in the menu items we produce).

Palm Oil

We recognize the role foodservice operators like us play in the global trade and usage of palm oil - we value efforts to mitigate the environmental and social impacts associated with palm oil production. In-house, we are constantly working to review our purchases for palm oil inclusion and sourcing, and we advocate our supply chains to engage with leading industry groups - SSA is a member of the Roundtable for Sustainable Palm Oil (RSPO) and we encourage our partners who use palm oil to join this important initiative.

Final Guest Count & Food Guarantees

Final guest count refers to the number of guests the Client expects to attend the event and is used to finalize food, beverage, and catering requirements at the event. The final guest count is due at least ten (10) business days before the event date and may not be less than the guaranteed minimum guest count your agreement was based on.

Increases to the guest count and last-minute orders past this due date will be considered but are subject to necessary equipment and menu items, potential additional costs, and the approval of your Sales Manager.

Liquor & Food Service Regulations

Food & Beverage cannot be removed from the premises by any party other than the catering department. SSA Group, LLC. holds the Liquor License at the Sedgwick County Zoo, therefore, liquor, beer, and wine may not be brought into the Zoo from outside sources. Liquor, beer, and wine may not be removed from the site. All bars will end 30 minutes prior to event end time.

Contract & Deposit

A signed contract detailing all catering arrangements must be received by Sedgwick County Zoo. prior to the event date along with the deposit amount reflected on the catering contract.

Deposit payments may be made by credit card, certified check, company check or money order. All deposits made are included in the final invoice.

Final Payment

Final payment is due after the final guest count is received, before the event date. Any additional fees incurred on the day of the event will be applied to the final invoice, and payment is due upon receipt.

Cancellation

Client must give Sedgwick County Zoo written notice if Client wishes to cancel this Agreement and the Event. Company will retain all payments and deposits made to Sedgwick County Zoo in the event of cancellation.

Rise & Shine Breakfast

DETAILS:

- Service for up to one hour
- Requires a minimum of 20 guests
- Prices are per person

INCLUDES:

- Fresh Brewed Coffee
- Iced Water
- Orange Juice
- Eco-Friendly Compostable Tableware

The Continental 🌿

Assorted Breakfast Pastries, Cut Fresh Fruit 🌿🌿

Complete Breakfast

Assorted Breakfast Pastries 🌿, Cut Fresh Fruit 🌿🌿, Scrambled Eggs 🌿, Seasoned Breakfast Potatoes 🌿🌿, Chicken Sausage Links

15 Breakfast Tacos

Warm Flour Tortillas 🌿, Scrambled Eggs 🌿, Chorizo 🌿🌿, Cheddar Cheese 🌿, Salsa Fresca 🌿🌿

18

20 Served With:

Seasoned Breakfast Potatoes 🌿🌿, Green Chili 🌿🌿

Brunch Bars

Service for up to 2 Hours
(1) Bartender Required per 75 Guests
150 per Bartender
Prices are per Person

Bloody Mary Bar

Standard Vodka, Bacon, Celery, Green Olives, Lemons & Limes, Pepperoncini Peppers

13

Mimosa Bar

Standard Sparkling, Oranges, Seasonal Berries, Assorted Juice Mixers

13

ADD-ONS

Food Quantities Must Match Final Guest Count. Prices are per person.

| | | | |
|--|---|-----------------------------------|---|
| Apple Juice -or- Cranberry Juice _____ | 2 | Bacon _____ | 4 |
| Assorted Breakfast Pastries 🌿 _____ | 3 | Fresh Fruit 🌿🌿 _____ | 3 |
| Assorted Mini Quiche 🌿 _____ | 5 | Sausage Links _____ | 4 |
| Breakfast Burritos _____ | 6 | Scrambled Eggs 🌿 _____ | 4 |
| Yogurt with Crunchy Granola 🌿 _____ | 4 | Waffles with Butter & Syrup _____ | 5 |

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Prices are subject to a 22% service charge and current sales tax.

Dietary Information: 🌿 Vegetarian 🌿 Vegan 🌿 Gluten-Free 🌿 Dairy-Free 🌿 Contains Nuts 🌿 Contains Sesame 🌿 Sustainable Seafood

Bistro Lunch

DETAILS:

- For groups of 75 guests or fewer. Groups larger than 75, please inquire for additional menus.
- Drop-off service requires a minimum of 20 guests
- Service for up to 1.5 hours
- One menu selection per guest. Pre-selected final food quantities given in advance.
- Prices are per person

INCLUDES:

- Potato Chips
- Cookie
- Iced Water

Boxed Lunches 18

EACH GROUP TO SELECT UP TO TWO OPTIONS FROM:

SALADS

Garden Salad

Mixed Greens, Tomatoes, Cucumbers, Carrots, Red Onion, Balsamic Vinaigrette

Classic Caesar Salad

Romaine, Croutons, Shaved Parmesan, Creamy Caesar Dressing

Cobb Salad **+4**

Romaine, Bacon, Chicken, Tomatoes, Hard Boiled Egg, Gorgonzola, Red Wine Vinaigrette

Arugula Salad


Arugula, Candied Pecans, Crumbled Goat Cheese, Dried Cranberries, Balsamic Vinaigrette

Latin Quinoa Salad

Shaved Kale, Avocado, Black Beans, Pepitas, Roasted Corn, Roasted Peppers, Tomatoes, Cilantro-Lime Vinaigrette

PROTEIN ADD-ONS:

CHICKEN _____ **4**

FALAFEL  _____ **4**

SKIRT STEAK _____ **6**

SANDWICHES & WRAPS

Roasted Turkey Club

Aged Cheddar Cheese, Bacon, Pickled Red Onion, Harvest Greens, Dijonnaise, Artisanal Bread

Roast Beef Sandwich

Aged Cheddar Cheese, Onion Jam, Mixed Greens, Horseradish Herb Aioli, Artisanal Bread

Falafel Wrap

Mixed Greens, Falafel, Vegan Sun-Dried Tomato Aioli, Roasted Red Pepper, Wheat Tortilla

Chicken Salad **+3**

Chicken Salad, Bacon-Onion Jam, Buttery Croissant

Italian Sub **+4**

Mortadella, Ham, Salami, Fresh Mozzarella, Shaved Lettuce, Pepperoncini, Red Wine Vinaigrette, Hoagie Roll

B.L.T.

Bacon, Heirloom Tomatoes, Shaved Lettuce, Dijon Aioli, Ranch Dressing

California Turkey Wrap **+3**

Oven Browned Turkey, Bacon, Avocado Aioli, Provolone, Spinach, Tortilla Wrap

Grilled Vegetable Wrap

Hummus, Pepper Relish, Seasonal Vegetables, Garlic-Herb Tortilla

Ham & Swiss

Lettuce, Tomato, Dijonnaise, Sourdough

ADD-ONS

Food Quantities Must Match Final Guest Count. Prices are per person.

| | | | |
|---|----------|----------------------------|----------|
| Additional Salad Selection _____ | 5 | Fudge Brownies _____ | 4 |
| Additional Sandwich -or- Wrap Selection _____ | 6 | Assorted Canned Soda _____ | 4 |
| Assorted Dessert Bars _____ | 4 | | |

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Lunch Buffets

DETAILS:

- Service for up to two hours
- Requires a minimum of 25 guests
- Prices are per person

INCLUDES:

- Infused Water
- Filtered Water
- Eco-Friendly Compostable Tableware

Latin

Chopped Romaine Salad 🌿🌱

Corn, Tomato, Tortilla Crisps, Lime Vinaigrette

Al Pastor & Charred Pineapple Barbacoa

Served With:

Red Rice, Tortilla Chips, Guacamole, Salsa, & Dulce de Leche Churros with Sweet Cream

26 Mediterranean

24

Cucumber Salad 🌿

Lemon Artichoke Couscous Salad 🌿

Za'tar Spiced Grilled Chicken

Crispy Falafel 🌱

Served With:

Roasted Red Pepper Hummus, Tzatziki Sauce, Pita Bread, & Baklava with Cinnamon Chantilly

Oriental

Asian Bok Choy Slaw

with Sesame Dressing 🌱

SELECT TWO:

Sweet Orange Chicken

Beef & Broccoli

Miso Honey Glazed Tofu 🌱

Served With:

Chicken Potstickers, Vegetable Fried Rice 🌿, & Chinese Donuts with Strawberry Sauce

26

Italian

24

Classic Caesar

Romaine, Garlic Croutons, Tomatoes, Shaved Parmesan, Creamy Caesar Dressing

Build Your Pasta

Cavatappi, Gnocchi, Marinara 🌿, Roasted Garlic Alfredo 🌿, Grilled Chicken, Italian Meatballs

Served With:

Garlic Breadsticks & Tiramisu

ADD-ONS

Food Quantities Must Match Final Guest Count. Prices are per person.

| | | | |
|-----------------------------|---|-------------------------------|---|
| Assorted Dessert Bars _____ | 4 | Soup - Chef's Selection _____ | 4 |
| Cookies & Brownies _____ | 4 | Bread & Butter _____ | 3 |

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Make It A Picnic

DETAILS:

- Service for up to 1.5 hours
- Requires a minimum of 25 guests
- Prices are per person

INCLUDES:

- Kettle Chips
- Cookie
- Iced Tea
- Iced Water
- Eco-Friendly Compostable Tableware

Classic American

16

All-Beef Hot Dogs 🍴, Grilled Hamburgers 🍴

Served With:

Buns, American Cheese, Lettuce, Sliced Onion, Pickles, and Classic Condiments

SELECT 2 SIDES:

BBQ Baked Beans, Coleslaw, Corn-on-the-Cob, Creamy Potato Salad

ADD BRATWURST WITH SAUERKRAUT _____ 6

ADD BLACK BEAN BURGERS 🌱 _____ 4

Smokehouse

20

CHOICE OF 2 HARDWOOD SMOKED MEATS:

Smoked Pulled Pork 🍴, Dry Rubbed Bone-in Chicken 🍴, Smoked Sausage Links 🍴, Chopped Beef Brisket

Served With:

BBQ Sauce, Onion, Pickles, Cornbread

SELECT 2 SIDES:

BBQ Baked Beans, Coleslaw, Corn-on-the-Cob, Creamy Potato Salad

Street Tacos

20

SELECT TWO:

Slow Roasted Pork Carnitas, Chicken Tinga, Chorizo-Style Tofu 🌱

Served With:

Flour Tortillas, Cilantro-Lime Rice, Refried Black Beans, Tortilla Salad, Cilantro & Onions, Lime Wedges, Salsa Fresca, Salsa Verde, Churro Bites

ADD-ONS

Food Quantities Must Match Final Guest Count. Prices are per person.

| | | | |
|---------------------------|---|----------------------------|---|
| Lemonade _____ | 4 | Seasonal Cobbler _____ | 5 |
| Dippin' Dots _____ | 6 | Sno Cones _____ | 4 |
| Fudge Brownies _____ | 4 | Assorted Canned Soda _____ | 4 |
| Ice Cream Novelties _____ | 4 | Additional Side _____ | 3 |
| Cotton Candy _____ | 4 | Gluten-Free Bun 🍴 _____ | 2 |
| Popcorn _____ | 4 | | |

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Snacks & Beverages

Break Time

DETAILS:

- Prices are per person
- Requires a minimum of 25 guests
- Served on Eco-Friendly Tableware

Non-Alcoholic Beverage Packages

Half-Day Service for up to Four Hours
Full-Day Service for up to Eight Hours

Infused Agua Fresca

Citrus, Cucumber-Mint, or Very Berry

HALF-DAY 3 FULL DAY 5

Coffee & Tea Package

Regular Coffee, Assorted Hot Herbal Teas, Iced Water

Decaf Coffee Available Upon Request

HALF-DAY 4 FULL DAY 7

Complete Beverage Package

Regular Coffee, Assorted Hot Herbal Teas, Iced Water, Assorted Canned Sodas, Iced Tea

Decaf Coffee Available Upon Request

HALF-DAY 8 FULL DAY 12

Snack Boards


Service for up to Two Hours

Chips & Dip

SELECT 2 CHIPS:

Assorted Crackers, Lavash, Toasted Crostini, Tortilla Chips, Vegetable Crudité

SELECT 2 DIPS:

Creamy Queso, Guacamole, Salsa Fresca, Spinach & Artichoke, Roasted Red Pepper Hummus 

13

Artisinal Cheese Display

Chef's Selection Of Domestic & Imported Cheeses

Served With:

Assorted Crackers, Nuts, Seasonal & Dried Fruits

15

Hummus Board



Traditional & Roasted Red Pepper Hummus

Served With:

Marinated Vegetables & Olives, Pita Chips

12

Vegetable Crudité

Seasonal Farm Vegetables  

Served With:

Buttermilk Herb Dip , Hummus   

10

Antipasto Display 20

Chef's Selection Of Dried & Cured Meats

Served With:

Marinated & Pickled Vegetables, Dried Fruit, Jam, Whole Grain Mustard, Assorted Crackers and Bread

ADD-ONS

Food Quantities Must Match Final Guest Count. Prices are per person.

| | | | |
|---------------------|---|----------------------|---|
| Whole Fruit _____ | 2 | Fudge Brownies _____ | 4 |
| Iced Tea _____ | 4 | Granola Bars _____ | 4 |
| Kettle Chips _____ | 3 | Popcorn _____ | 4 |
| Lemonade _____ | 4 | Trail Mix _____ | 4 |
| Bottled Water _____ | 4 | Sno Cones _____ | 4 |
| Cookies _____ | 4 | | |

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EVENING MENU

Appetizer Reception

In order to satisfy the appetite of your guests, we recommend the following:

Pre-Dinner Drink Reception:

Three Hors D'oeuvre Selections

Stand-Alone Cocktail Party:

Three Hors D'oeuvre Selections & Three Display Stations

DETAILS:

- Minimum of three selections required
- Minimum order of 50 pieces per item
- Food quantities must match final guest count
- Served on Eco-Friendly Compostable Tableware

TRAY PASSED:

- Service for up to one hour
- Pricing is per piece
- 75 passer fee required per 50 guests

STATIONED:

- Service for up to two hours
- Pricing includes two pieces per person

Land

Beef Wellington

Horseradish Aioli

Chicken Satay 🌱

Thai Peanut Sauce

Pork Belly Deviled Egg 🌱

Pickled Mustard Seeds

Pork Pot Stickers

Sweet Chili Glaze

Pulled Pork Tostada

Sweet Potato Purée, Cotija Cheese, Pickled Jalapeños

Tenderloin Slider

Bacon Onion Jam, Bleu Cheese

PASSED STATIONED

5 10
4 8
3 6
5 10
5 10
5 10

Sea 🌊

Coconut Shrimp

Lime-Horseradish Cocktail Sauce

Cobia Ceviche Shooter 🌱 🌱

Tropical Fruit, Citrus, Cilantro

Tuna Poke

Pickled Ginger, Avocado Mousse, Crispy Wonton

PASSED STATIONED

6 12
5 10
6 12

Garden

Charred Tomato Bruschetta 🌱

Balsamic Glaze, Whipped Chèvre, Basil, Crostini

Vegetable Spring Roll 🌱

Sweet Chili Sauce

Falafel Bite 🌱

Whipped Feta Labneh, Mango Chutney, Cilantro

Caprese Skewer 🌱 🌱

Tomato, Fresh Mozzarella, Balsamic, Basil

Mac N' Cheese Fritter 🌱

Basil Pesto, Balsamic Glaze

Basil Pesto, Balsamic Glaze

PASSED STATIONED

3 6
4 8
3 6
4 8
3 6
3 6

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Boards and Stations

DETAILS:

- Service for up to two hours
- Requires a minimum of 50 guests
- Prices are per person

INCLUDES:

- Eco-Friendly Compostable Tableware

Salad

SELECT TWO:

Caprese 🌿🌱🥬

Heirloom Tomato, Fresh Mozzarella, Red Onion, Pesto, Balsamic

Greek Pasta 🌿🌱

Cavatappi, Feta, Cucumber, Red Onion, Kalamata Olives, Balsamic Vinaigrette

Grilled Asparagus 🌱

Frisée, Bacon, Roasted Mushroom, Roasted Garlic Aioli, Truffle Vinaigrette

11 Slider Bar

SELECT TWO:

Crispy Falafel 🌿

Arugula, Curried Carrot-Cucumber Slaw, Roasted Garlic Aioli

Angus Beef

Caramelized Onions, Dill Pickle, Roasted Garlic Aioli, Smoked Cheddar, Brioche Roll

BBQ Pulled Pork

Crispy Onion, Black Pepper, BBQ Sauce

Honey Chipotle

Grilled Chicken Poblano Mayo, Asadero Cheese

14

Mac n' Cheese Bar 🌿

Grilled Chicken, Crispy Bacon, Caramelized Onions, Green Onion, Roasted Broccoli, Shredded Cheese, Toasted Breadcrumbs

GLUTEN-FREE MAC N' CHEESE _____ +4

15 Sweet Minis

Mini desserts are seasonal and based on availability

May Include:

Salted Caramel Brownies, Lemon Bars, Assorted Petit Fours, Cookies and/or Mini Cake Bites

11

Chips & Dips 🌿

Pimento Cheese 🌿🌱, Red Pepper Hummus 🌱🌱🌱🌱, Salsa Fresca 🌱🌱, Assorted Crackers, Tortilla Chips

GUACAMOLE 🌱 _____ +2

SPINACH & ARTICHOKE 🌿 _____ +2

10

COFFEE & HOT TEA STATION _____ 4

Late Night Snack Station

Popcorn Bar

House Popped Popcorn

BBQ, Cinnamon Churro, Garlic Parmesan, White Cheddar

6

Pretzel Bar

ONE OPTION:

7

BOTH OPTIONS:

11

Cinnamon-Sugar Pretzel Bites

Chocolate Sauce & Salted

Caramel

Savory Bavarian Pretzel Bites

House Mustard & Queso

Boards

Charcuterie 🥬 15

Assorted Meats, Cheese, Nuts, Jams, Dried Fruit, Assorted Breads & Crostini

Cheese 🌿 12

Assorted Imported & Domestic Cheese, Fresh Fruit, Assorted Crackers

Harvest 🌿🌱 9

Assorted Seasonal Raw, Roasted & Marinated Vegetables, Ranch-Dill Yogurt

Grande 🥬 22

A Combination Of The Charcuterie, Harvest, And Cheese Boards

Nacho Bar

12

SELECT ONE PROTEIN:

Beef Chili, BBQ Pulled Pork, Chipotle Chicken, Quinoa "Chorizo" 🌱

Served With:

Tortilla Chips, Queso, Pickled Jalapeños, Sour Cream, Pico de Gallo

ADDITIONAL PROTEIN SELECTION _____ 4

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Dinner Buffets

DETAILS:

- Service for up to two hours
- Requires a minimum of 25 guests
- Prices are per person

INCLUDES:

- Iced Water
- Iced Tea
- Eco-Friendly Compostable Tableware
(please inquire for china upgrade pricing)

OPTION ONE

One Salad, Two Accompaniments,
One Entrée, One Mini Dessert

45

OPTION TWO

One Salad, Two Accompaniments,
Two Entrées, One Mini Dessert

55

Salads

Chopped

Mixed Greens, Charred Pepper, Cucumber, Pickled Red Onion, Tomato, Smoked Cheddar, Buttermilk Ranch Dressing

Classic Caesar

Baby Gem Lettuce, Garlic Croutons, Tomatoes, Shaved Parmesan, Caesar Dressing

Quinoa

Arugula, Toasted Quinoa, Toasted Almonds, Crumbled Chèvre, Dried Cherries, Honey Vinaigrette

Braised Beef Short Ribs

Red Wine Demi

Herb Seared Salmon

Lemon-Caper Sauce

Seared Chicken Breast

Honey-Herb Citrus Cream Sauce

Pork Loin

Sherry Vinegar Chimichurri

Butternut Squash Ravioli

Brown Butter, Sage, Spiced Walnut

Grilled Pork Chop

Balsamic Cherry Sauce

Accompaniments

Roasted Fingerling Potatoes  

Creamy Mashed Potatoes  

Sweet Potato Hash  

Quinoa  



Rice Pilaf  

Brown Butter

Green Beans  

Roasted Brussels Sprouts  

Charred Baby Carrots  

Seasonal Roasted Vegetables  

Roasted Seasonal Squash  

Mini Desserts

Strawberry Shortcake

Sponge Cake, Whipped Cream

Flourless Chocolate Cake

Mixed Berry Coulis, Whipped Topping

Assorted Mini Cheesecake

Caramel Sauce, Pecan Crumble

Key Lime Cheesecake

Whipped Cream

Vanilla Creme Brulée

Fresh Berries, Whipped Cream

ADD-ONS

Food Quantities Must Match Final Guest Count. Prices are per person.

Bread & Butter

2

Coffee & Hot Tea Station

4

Decaf Coffee Available Upon Request

Additional Salad, Accompaniment,
Entrée, or Dessert _____

Please Inquire For Pricing

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Plated Dinner

Three-Course Dinner

One Salad, Two Pre-Selected Entrées, One Dessert

60

Upgrade To Duo Entrée -
Please Inquire for Additional Menu

DETAILS:

- Requires a minimum of 25 guests
- Prices are per person
- China rental required (additional fee applies)

INCLUDES:

- Bread & Butter
- Iced Water
- Coffee & Hot Tea

Salads

SELECT ONE

Classic Caesar

Baby Gem Lettuce, Croutons, Tomatoes, Shaved Parmesan, Caesar Dressing

Harvest

Mixed Greens, Tomatoes, Cucumber, Pickled Onion, Lemon-Poppy Vinaigrette

Wedge

Iceberg, Applewood Bacon, Chopped Egg, Marinated Tomato, Bleu Cheese Crumble, Ranch Vinaigrette

Entrées

SELECT TWO

Pan Roasted Salmon

Lemon Roasted Asparagus, Saffron Faro Risotto, Preserved Lemon-Caper Sauce

Braised Beef Short Ribs

Roasted Carrots, Buttermilk Whipped Potatoes, Port Wine Demi

Seared Sirloin Steak

Grilled Broccolini, Roasted Fingerling Potatoes, Roasted Tomato Chimichurri

Garlic-Herb Roasted Beef Tenderloin

Charred Asparagus, Roasted Garlic Mashed Potatoes, Cabernet Demi

+ 10

Cider Brined Pork Chop

Roasted Cauliflower Purée, Sweet Potato Hash, Apple-Herb Chutney

Herb-Crusted Chicken Breast

Roasted Root Vegetables, Herb Rice, Lemon-Butter Sauce

Desserts

SELECT ONE

Crème Brulée

Burnt Sugar, Fresh Berries

Vanilla Cheesecake

Mixed Berry Coulis, Seasonal Berries, Whipped Cream

Flourless Chocolate Torte

Raspberry Sauce, Whipped Cream, Raspberries

Key Lime Pie

Graham Cracker, Raspberry Coulis

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Bar Services

Spirits include:

Bourbon, Rum, Scotch, Tequila, Vodka, Whiskey

DETAILS:

- Served in Eco-Friendly Compostable Drinkware
- Upgrade to China - *Please Inquire*

Consumption Bar

SETTLED POST EVENT BY THE HOST

Prices are per beverage, 150 per Bartender up to 2 Hours of Service, Requires a Minimum Bar Spend of 500, *Pricing Excludes Service Charges and Tax*

| STANDARD | | PREMIUM | |
|-----------------------------|---|-----------------------------|----|
| Domestic Beer _____ | 7 | Domestic Beer _____ | 8 |
| Craft/Imported Beer _____ | 9 | Craft/Imported Beer _____ | 10 |
| Wine _____ | 7 | Wine _____ | 8 |
| Standard Liquor _____ | 9 | Premium Liquor _____ | 12 |
| Assorted Canned Sodas _____ | 4 | Assorted Canned Sodas _____ | 4 |

Cash Bar

GUESTS PURCHASE THEIR OWN BEVERAGES

Prices are per beverage, 150 per Bartender up to 2 Hours of Service, Requires a Minimum Spend of 500 per Bar, *Cash Prices Include Sales Tax*

| STANDARD | | PREMIUM | |
|-----------------------------|----|-----------------------------|----|
| Domestic Beer _____ | 8 | Domestic Beer _____ | 9 |
| Craft/Imported Beer _____ | 10 | Craft/Imported Beer _____ | 11 |
| Wine _____ | 8 | Wine _____ | 9 |
| Standard Liquor _____ | 10 | Premium Liquor _____ | 13 |
| Assorted Canned Sodas _____ | 5 | Assorted Canned Sodas _____ | 5 |

Hosted Bar

THE COST FOR BAR SERVICES AND DRINKS ARE PAID IN ADVANCE BY THE HOST

Prices are per person, All Packages Based on 2 Hours of Service, All Bartender Fees are Included

| | | |
|---|---|--|
| Beer & Wine Bar 18 | Standard Bar 27 | Premium Bar 32 |
| Assorted Domestic & Craft Beers, Standard Red & White Wines, Filtered Water | Assorted Domestic & Craft Beers, Red & White Wines, Standard Spirits, Basic Mixers & Assorted Canned Sodas, Filtered Water | Assorted Domestic & Craft Beers, Red & White Wines, Premium Spirits, Basic Mixers & Assorted Canned Sodas, Filtered Water |
| ADDITIONAL HOUR _____ 3 | ADDITIONAL HOUR _____ 5 | ADDITIONAL HOUR _____ 7 |

Champagne or Signature Cocktails

Available When Pre-Arranged for an Additional Charge

Bartender Fee - *Required for Consumption & Cash Bars*

(1) Bartender per 75 Guests | Pricing Excludes Service Charge & Sales Tax



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