



HENRY VILAS ZOO®
A Part of You

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.

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.

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!

Food Guarantees

Final guest count is to be advised no later than ten (10) business days prior to the event date. The final bill will reflect the guarantee or the number served, whichever is greater. If no final guarantee is received, we will consider the estimated guest count indicated on your Banquet Event Order to be your guaranteed number of guests. The guarantee is not subject to reduction after the above deadline. Last-minute orders are gladly accepted, but please note due to the need to expedite staffing, orders, and preparations, a late fee may be applied, and availability of certain menu items may be limited

Menus

Unless otherwise specified, all menus are priced per person and are to be enjoyed during the allotted time period while here on-site at Henry Vilas 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.

Event Services

All services will include food and beverage equipment, setup, and breakdown of any selected menus. We are happy to work with you to arrange any additional event needs such as linen and rentals - please inquire with your Sales Manager for more information.

Liquor & Food Service Regulations

Food and Beverage cannot be removed from the premises by any party other than the catering department. Buffets are served for an allotted time period, but may be extended on advance request. Please see your Sales Manager for pricing. SSA Group, LLC. Holds the Liquor License at Henry Vilas Zoo and is the exclusive beverage provider, therefore, liquor, beer, wine, and non-alcoholic beverages may not be brought into the zoo from outside sources. Liquor, beer, wine, and non-alcoholic beverages 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 arrangements must be received by SSA Group, LLC. prior to the event date. A deposit equal to 50% is due at the time of signing the contract. Deposit payments may be made by cash, credit card, personal check, cashier's 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.

Rise & Shine Breakfast

DETAILS:

- Requires a Minimum Order of 25 Guests or Subject to a \$200 Fee
- Food Quantities Must Match Guest Guarantee
- Menus are Served for One Hour
- Prices are Per Person


INCLUDES:

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

THE CONTINENTAL

Assorted Breakfast Breads & Pastries,
Seasonal Fresh Fruit

HEALTHY START

Assorted Breakfast Breads & Pastries,
Seasonal Fresh Fruit, Overnight Oats , Granola

14 COMPLETE BREAKFAST


Applewood Smoked Bacon  , Roasted Breakfast Potatoes with Bell Peppers & Onions , Scrambled Eggs  , Assorted Breakfast Pastries,
Seasonal Fresh Fruit, Overnight Oats  

19








25

ADD-ONS

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

Apple Juice -or- Cranberry Juice	2	Scones	5
Assorted Hot Herbal Teas	3	Sausage Links  	5
Seasonal Whole Fruit	2		

Due to the seasonal nature of our sustainable practices, items and prices are subject to change. Prices are subject to 22% service charge, 3% event fee, and sales tax.

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

Make It A Picnic

DETAILS:

- Requires a Minimum Order of 50 Guests
- Prices are Per Person
- Food Quantities Must Match Guest Guarantee
- Menus are Served for Two Hours

INCLUDES:

- Lemonade
- Iced Water
- Kettle Chips 🌱
- Cookies
- Eco-Friendly Compostable Tableware

The Classic

ANGUS BEEF BURGERS, ALL BEEF HOT DOGS

Served With:

Potato Salad 🌱🌱, Coleslaw 🌱🌱, Lettuce, Tomatoes, Cheese, Pickles, Condiments

ADULT

22

CHILD
(3-12)

20

The Tailgater

ANGUS BEEF BURGERS, USINGER BRATS

Served With:

Potato Salad 🌱🌱, Coleslaw 🌱🌱, Lettuce, Tomatoes, Cheese, Pickles, Condiments

24

22

Zoo-B-Que

PULLED PORK, BBQ CHICKEN THIGHS

Served With:

Cornbread Muffins 🌱, Mac n' Cheese 🌱, Coleslaw 🌱🌱, Pickles

28

26

ADD-ONS

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

Savory

Baked Beans 🌱🌱	4
Mac n' Cheese 🌱	5
Mixed Green Salad	4
Served with Balsamic Vinaigrette 🌱🌱 or Herbed Ranch 🌱🌱	
Pasta Salad 🌱	4
Coleslaw 🌱🌱	4
Sauerkraut 🌱	4
BBQ Pulled Chicken 🌱	7
Black Bean Burgers 🌱	5
This item can be selected for a guest count that is less than the guarantee	
Gluten-Free Hamburger -or- Hotdog Buns	2
This item can be selected for a guest count that is less than the guarantee	

Sweet

Brownies	4
Hand Scooped Ice Cream Cup -or- Cone Voucher	5
Must be Redeemed at Cup & Cone on the Day of the Event	
Bagged Fresh Popcorn 🌱	4
Cotton Candy 🌱🌱	4

Beverages

Canned Soft Drinks	4
Canned Water	4
Souvenir Fountain Drink Cups	8
Free Refills at any Location for the Day of the Event and Discounted Refills on Return Visits	

Experiences

Animal Encounter	100
30-minute presentation featuring live animals at our guest service building by the front gate. Service is not guaranteed until availability is confirmed. Please inquire 4-6 weeks in advance.	
Train -or- Carousel	
Single Ride Token	3
Unlimited Ride Wristband	10

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Bistro Lunch

DETAILS:

- Menus are Served for One and a Half Hours
- Food Quantities Must Match Guest Guarantee
- Prices are Per person

Boxed Lunches 22

For Groups of 100 or Less
Pre-Selected Final Food Quantities Due in Advance
One Menu Selection per Guest

INCLUDES:

Canned Water, Kettle Chips 🌿, Cookie,
Eco-Friendly Compostable Tableware

**SELECT UP TO TWO SALADS,
SANDWICHES, OR WRAPS PER EVENT**

Bistro Buffet 24

Requires a Minimum Order of 25 Guests

INCLUDES:

Lemonade, Iced Water, Kettle Chips 🌿, Cookies,
Eco-Friendly Compostable Tableware

**SELECT TWO SALADS & TWO SANDWICHES,
OR WRAPS PER EVENT**

Salads

CLASSIC CAESAR

Romaine, Croutons, Shaved
Parmesan, Caesar Dressing

COBB 🌿

Romaine, Crispy Bacon, Turkey,
Cherry Tomatoes, Egg, Gorgonzola,
Avocado, Herbed Ranch

MEDITERRANEAN 🌿 🌿

Mixed Greens, Feta, Kalamata Olives, Red
Onion, Sun-Dried Tomato,
Greek Vinaigrette

WHOLE GRAIN SALAD 🌿

Blended Red & White Quinoa, Farro,
Shredded Kale, Blueberries,
Diced Seasonal Vegetables,
White Balsamic-Basil Vinaigrette

**ADD GRILLED CHICKEN
OR TOFU**

4

Sandwiches

HAM & BRIE

Arugula, Pickled Red Onions,
Smoked Ham, Sliced Brie,
Champagne Mustard, Thin Baguette

ROAST BEEF

Aged Cheddar, Pickled Red Onion, Mixed
Greens, Horseradish Heb Sauce, Kaiser

CHICKEN SALAD 🌿

Waldorf Chicken Salad,
Bacon Marmalade, Frisee,
Fresh Buttery Croissant

ITALIAN SUB

Fresh Provolone, Ham, Salami,
Pickled Red Onion, Shaved Lettuce, Red
Wine Vinaigrette, Hoagie

ROASTED TURKEY

Aged Cheddar, Apple Chutney, Pickled
Red Onion, Red Leaf Lettuce, Dijonnaise,
Ciabatta

CHARRED EGGPLANT CAPRESE 🌿

Fresh Mozzarella, Basil,
Heirloom Tomatoes, Red Onion,
Balsamic Reduction, Ciabatta

Wraps

B.L.T.

Crispy Bacon, Heirloom Tomatoes,
Shaved Lettuce, Dijon Aioli,
Ranch Dressing, Wheat Wrap

CALIFORNIA TURKEY

Bacon, Avocado, Provolone,
Spinach, Wheat Wrap

CHARRED SEASONAL VEGETABLE 🌿

Greens, Hummus, Sun-Dried Tomatoes,
Charred Herb Vinaigrette, Wheat Wrap

TUSCAN GRILLED CHICKEN

Arugula, Feta, Pickled Red Onion,
Sun-Dried Tomatoes, Roasted Garlic
& Basil Aioli, Wheat Wrap

BUFFET ADD-ONS

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

Additional Salad Selection _____	6	Assorted Dessert Bars _____	6
Additional Sandwich -or- Wrap Selection _____	8	Brownies _____	4
Fresh Rolls & Butter _____	2		

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Lunch Buffets

DETAILS:

- Requires a Minimum Order of 25 Guests
- Menus are Served for One and a Half hours
- Food Quantities Must Match Guest Guarantee
- Prices are Per Person

INCLUDES:

- Iced Water
- Lemonade
- Eco-Friendly Compostable Tableware

Soup & Salad

Served with:

Fresh Rolls & Butter, Assorted Dessert Bars

TOMATO SOUP 🍅 -OR-
CREAMY POTATO SOUP WITH BACON

MEDITERRANEAN SALAD 🍅

Falafel, Mixed Greens, Feta, Kalamata Olives, Red Onion, Sun-Dried Tomato, Greek Vinaigrette

20 Tuscan

Served with:

Fresh Garlic Bread, Cannoli

ORECCHIETTE PRIMAVERA 🍅

CHICKEN FLORENTINE

ROASTED VEGETABLES 🍅 🥕

CLASSIC CAESAR SALAD

26

Supper Club

Served with:

Fresh Rolls & Butter, Fresh Berry Crisp

HERB ROASTED CHICKEN 🍷 🥕

GARLIC MASHED POTATOES 🍷

GREEN BEANS WITH SHALLOTS 🍷 🍅

MIXED GREEN SALAD 🍅

Served with Herbed Ranch

RELISH TRAY 🍷 🍅

24 Southwest

Served with:

Shredded Cheese, Lettuce, Sour Cream, Guacamole, Salsa, Corn Tortilla Chips, Spanish Rice 🍷 🥕, Churros

BEEF BARBACOA 🍷 🥕

CILANTRO LIME CHICKEN 🍷 🥕

**FLOUR TORTILLAS -OR-
CORN TORTILLAS**

26

Snacks & Beverages

Break Time

DETAILS:

- Requires a Minimum Order of 25 Guests or Subject to a \$200 Fee
- Quantities Must Match Guest Guarantee
- Prices are per person

INCLUDES:

- Eco-Friendly Compostable Tableware

Non-Alcoholic Beverage Packages

Half-Day Service for up to Four Hours • Full-Day Service for up to Eight Hours
Any Beverage Service Outside of Food Service Times Requires an Attendant Fee
\$50 per Beverage Attendant per Hour

INFUSED AGUA FRESCA

SELECT TWO:

Citrus, Cucumber-Mint, Very Berry

HALF-DAY 4 **FULL DAY 6**

COFFEE & TEA PACKAGE

Regular Fresh Brewed Coffee,
Assorted Hot Herbal Teas,
Iced Water

Decaf Coffee Available Upon Request

HALF-DAY 8 **FULL DAY 12**

ASSORTED PEPSI PRODUCTS

Canned Soft Drinks, Canned Water

HALF-DAY 8 **FULL DAY 12**

COMPLETE BEVERAGE PACKAGE

Regular Fresh Brewed Coffee,
Assorted Hot Herbal Teas,
Iced Water, Canned Soft Drinks,
Lemonade

Decaf Coffee Available Upon Request

HALF-DAY 10 **FULL DAY 14**

INDIVIDUAL ITEMS

SELECT ONE:

Canned Soft Drinks, Lemonade,
Canned Water, Unsweetened or
Sweet Tea, Hot Chocolate

HALF-DAY 4 **FULL DAY 6**

Snacks

Menus are Served for One Hour • Quantities Must Match Guest Count • Prices are per Person

Savory

ASSORTED CHEESE & CRACKERS	7
FRESH POPCORN & SEASONINGS 🌿	4
PITA AND HUMMUS 🌿	4
TRAIL MIX 🌿	4
SWEET AND SAVORY SNACK MIX 🌿	4

Sweet

BROWNIES	4
FRESH BAKED COOKIES	4
RICE CRISPY TREATS 🌿	4
WHOLE FRUIT	2
ASSORTED DESSERT BARS	6

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Evening Menu

Hors d'Oeuvres

DETAILS:

- Requires a Minimum Order of 25 Guests
- Food Quantities Must Match Guest Guarantee
- Includes Eco-Friendly Compostable Tableware

TRAY PASSED

- Service for up to One Hour
- Pricing is Per Piece
- Passed Items Require a Fee of \$75 per passer

STATIONED

- Service for up to Two Hours
- Pricing is Based on Two Pieces

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

Land

NASHVILLE

CHICKEN N' WAFFLE

Maple Mousse

CALABRIAN MEATBALL

Chili & Tomato Jam

PULLED PORK SLIDER

Crispy Onions, BBQ Sauce

STEAK & CILANTRO EMPANADA

Chipotle Sauce

RUMAKI 🌱 🥚

Bacon Wrapped Water Chestnut

PASSED

STATIONED

4

8

3

6

4

8

4

8

4

8

Vegetarian

STUFFED MUSHROOM 🌱 🥚

Boursin Cheese

CAPRESE SKEWER 🌱 🥚

Grape Tomato, Fresh Mozzarella

GRILLED CHEESE BITE 🌱

Tomato Soup Shooter

SPANAKOPITA 🌱

Spinach, Feta

CHARRED TOMATO

BRUSCHETTA 🌱

Oven Roasted Heirloom Tomato,
Pickled Red Onion, Starcciatella Cheese,
Sherry Glaze, Micro Basil

PASSED

STATIONED

3

6

3

6

4

8

3

6

3

6

Sea

MARYLAND STYLE CRAB CAKE 🌱

Remoulade, Micro Arugula

BLACKENED SHRIMP 🌱 🥚

Cilantro Lime Crema

SMOKED TROUT MOUSSE 🌱

Fennel, Pomegranate Seeds, Phyllo Tart

TUNA TARTARE 🌱 🥚

Pickled Ginger, Scallion

PASSED

STATIONED

5

10

5

10

5

10

6

12

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Display Stations

DETAILS:

- Requires a Minimum Order of 25 Guests
- Food Quantities Must Match Guest Guarantee
- Includes Eco-Friendly Compostable Tableware
- Service for Up to Two Hours
- Prices are Per Person

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

Small Bites

MARKET VEGETABLE DISPLAY _____ 9

Seasonal Fresh Vegetables,
Fresh Dill Dip 🌿🌱

FRESH FRUIT DISPLAY _____ 9

Seasonal Fruits & Berries

BREADS & SPREADS _____ 10

Pita & Tortilla Chips, Buffalo Chicken Dip 🌿🌱,
Spinach-Artichoke Dip 🌿🌱, Hummus 🌿🌱

CHEESE BOARD 🌿🌱 _____ 12

Chef's Selection of Imported & Domestic
Cheeses, Marinated Cheese Curds,
Seasonal Fresh and Dried Fruits, Nuts,
Assorted Crackers

CHARCUTERIE BOARD _____ 16

Chef's Selection of Dried & Cured Meats,
Pickled Vegetables, Assorted Crackers,
Toasted Bread

Savory

MAC N' CHEESE BAR _____ 18

Cavatappi Pasta, Aged Cheddar Sauce,
Grilled Chicken, Bacon, Blue Cheese,
Fried Onion, Roasted Tomato, Scallion

MASHED POTATO BAR 🌿 _____ 14

Yukon Gold Potatoes, Bacon, Butter,
Scallions, Shredded Cheese, Sour Cream

CARVING STATIONS _____ 16

*Requires Chef Fee of \$150 per Chef • One Chef per 100
Guests*

Includes Fresh Baked Rolls

SELECT ONE PROTEIN:

Roasted Turkey Breast 🌿🌱

Cider Brined Pork Loin 🌿🌱

Casino Roast 🌿🌱

Side of Salmon 🌿🌱🌿

Prime Rib 🌿🌱 _____ +5

SELECT TWO SAUCES:

Citrus-Cranberry
Chutney 🌿🌱

House-Made BBQ 🌿🌱

Smoked
Honey Mustard 🌿🌱

Seasonal Demi-Glace 🌿

Charred Citrus Aioli 🌿🌱

Horseradish Whip 🌿🌱

Sweet

NEW YORK STYLE CHEESECAKES _____ 12

Crème Brûlée, Turtle, White Chocolate Blueberry

MINI DESSERTS _____ 9

Assorted Cakes, Cookies, Dessert Bars

Dinner Buffets

DETAILS:

- Requires a Minimum Order of 25 Guests
- Food Quantities Must Match Guest Guarantee
- Menus are Served for One and a Half Hours
- Prices are Per Person

INCLUDES:

- Iced Water
- Rolls & Butter
- Eco-friendly Compostable Tableware
- China Rental - *please inquire*

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

FARMER'S MARKET

Spring Mix, Cucumber, Grape Tomato, Shredded Carrot, White Balsamic Dressing

CLASSIC CAESAR

Romaine, Croutons, Shaved Parmesan, Caesar Dressing

BABY SPINACH

Cranberries, Goats Cheese, Red Onion, Pecans, Raspberry Vinaigrette

CIDER & FENNEL BRINED PORK LOIN

Roasted Apple & Shallot Chutney

SEARED AIRLINE CHICKEN

Lemon-Basil White Wine Sauce

BRAISED SHORT RIB

Red Wine Demi

SEARED ATLANTIC SALMON

Toasted Pine Nuts, Fresh Herb Chimichurri

Entrées

SEARED WALLEYE

Tartar Sauce, Lemon & Walnut Gremolata

SEASONAL VEGETABLE RISOTTO

Lemon Zest, Micro Basil

STUFFED BELL PEPPER

Couscous, Eggplant & Summer Squash, Tomato Sauce

CENTER CUT SIRLOIN

Additional \$5 per Person

Horseradish Demi

Accompaniments

Blanched & Seasoned Haricot Verts

Garlic & Lemon Broccolini

Dijon & Herb Roasted Heirloom Carrots

Seasonal Roasted Vegetables

Classic Whipped Potatoes

Rosemary Fingerling Potatoes

Wild Rice Pilaf

Mini Desserts

Assorted Dessert Bars

Flourless Chocolate Torte

Seasonal Fruit Cobbler

Crème Brûlée Cheesecake

REGULAR COFFEE & HOT HERBAL TEA STATION 6

Carving Stations 16

Pricing in Addition to Buffet Price • Includes Fresh Baked Rolls
Requires Chef Fee of \$150 per Chef • One Chef per 100 Guests

SELECT ONE PROTEIN:

Roasted Turkey Breast
Cider Brined Pork Loin
Casino Roast

Side of Salmon

Prime Rib +5

SELECT TWO SAUCES:

Citrus-Cranberry Chutney
House-Made BBQ
Smoked Honey Mustard

Seasonal Demi-Glace
Charred Citrus Aioli
Horseradish Whip

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Plated Dinner

THREE-COURSE DINNER

ONE SALAD, ONE PRE-SELECTED ENTRÉE,
ONE DESSERT

65

Vegetarian options are available as protein substitutes upon request.

DETAILS:

- Requires a Minimum Order of 25 Guests or Subject to a \$500 Fee
- Food Quantities Must Match Guest Guarantee
- Menus are Served for One and a Half Hours
- Prices are Per Person
- Requires China Rental

INCLUDES:

- Bread & Butter
- Iced Water
- House China

Salads

SELECT ONE

CLASSIC GARDEN SALAD 🌱 🌿

Baby Romaine, Grape Tomato, Shaved Carrots, Fried Onion, Herbed Ranch

FRISEÉ BLT

Friseé & Arugula Mix, Heirloom Tomato, Chive, Crouton, Bacon Lardons, Whole Grain Mustard Vinaigrette

KALE CAESAR

Shaved Parmesan, Crouton, Sun Dried Tomatoes, Shaved Red Onion, Roasted Garlic Caesar Dressing

ROASTED BEET SALAD 🌱 🌿

Frisée & Arugula Mix, Goat Cheese, Orange Segments, Shaved Red Onion, Candied Pecan, Citrus Vinaigrette

BRIE & APPLE 🌱 🌿

Spring Mix, Baby Brie Cheese, Apple Compote, Pickled Red Onion, Candied Walnuts, Shaved Radish, Whole Grain Mustard Vinaigrette

Entrées

SELECT ONE

RED WINE BRAISED SHORT RIB 🌱 🌿

Garlic Mash Potatoes, Haricot Verts

BUTTERNUT SQUASH STEAK 🌱 🌿

Brown Butter, Garlic Mashed Potatoes, Sautéed Spinach, Sage Sauce

DUCK CONFIT 🌱 🌿

Roasted Fingerling Potatoes, Brussel Sprouts, Orange Fig Glaze

BONE-IN SEARED PORK CHOP 🌱 🌿

Parsnip Puree, Broccolini, Apple Gastrique

CENTER CUT SIRLOIN 🌱 🌿

Garlic Mashed Potatoes, Broccolini, Red Wine Demi

FRENCHED CHICKEN BREAST

Garlic Mashed Potatoes, Blanched Asparagus, Mushroom Velouté

SEARED SALMON 🌱 🌿

Fingerling Potatoes, Lemon-Caper Beurre Blanc Asparagus

Desserts

SELECT ONE

FLOURLESS CHOCOLATE TORTE 🌱 🌿

Raspberry Sauce

CRÈME BRÛLÉE CHEESECAKE

Seasonal Berries

S'MORES LAVA CAKE

Whipped Cream

KEY LIME PIE

Mango Coulis

ADD-ONS

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

Regular Coffee & Hot Herbal Tea Station	6	Upgrade Entrée Selection to Duo	20
Additional Salad Selection	5	Additional Dessert Selection	5
Additional Entrée Selection	10		

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Bar Services

SPIRITS INCLUDES:

BOURBON, GIN, RUM, SCOTCH, TEQUILA,
VODKA, WHISKEY, BRANDY

DETAILS:

- All Bar Services Include Eco-Friendly Compostable Drinkware
- Upgrade to China - Please Inquire

Consumption Bar

SETTLED POST EVENT BY THE HOST
Pricing is per Beverage

DOMESTIC BEER	6
CRAFT/IMPORTED BEER	8
WINE	8
LIQUOR	12
SOFT DRINKS	4

Cash Bar

GUESTS PURCHASE THEIR OWN BEVERAGES
Pricing is per Beverage & Includes Sales Tax

DOMESTIC BEER	7
CRAFT/IMPORTED BEER	9
WINE	9
LIQUOR	13
SOFT DRINKS	5

Consumption Bar Fees

Requires a Minimum Spend of \$500 per Bar
\$75 per Bartender per Hour
Includes Bar Set-Up Fees

Cash Bar Fees

\$100 per Bartender per Hour
Requires Bar Set-Up Fee of \$200 per Bar

Hosted Bar

The Cost for Bar Services and Drinks are Paid in Advance by Host
All Packages Include up to Two Hours of Service • \$6 per Guest for Each Additional Hour of Service
All Bartender Fees and Bar Set-Up Fees Included • Prices are per person

BEER & WINE

Assorted Domestic & Craft Beers,
Standard Red & White Wines

20 FULL BAR

Assorted Domestic & Craft Beers, Red & White Wines,
Spirits, Basic Mixers & Soft Drinks

30

ADD-ONS

Pricing Varies by Bar Style – Please Inquire

AT THE BAR

Standard Seltzer or Cider, Champagne, Signature Cocktail

STAND ALONE

Welcome Drink, Toast

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A Part of You

Revised July 2024