



**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.

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!

MENUS

Unless otherwise specified, all menus are priced per person to be enjoyed during the allotted time period while here on-site at 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 Event Manager for more information.

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 Rental Agreement 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.

FOOD SERVICE REGULATIONS

Food & Beverage cannot be removed from the premises by any party other than the catering department. As a standard, all buffets are served for a 2-hour period, but may be extended on advance request. Please see your Event Manager for pricing.

CONTRACT & DEPOSIT

A signed contract detailing all arrangements must be received by Sedgwick County Zoo prior to the event date. A deposit of \$300.00 is due at the time of signing the contract. Deposit payments may be made by card or check. All deposits made are included in the final invoice.

FINAL PAYMENT

Final payment is due Ten (10) business days before the event date, along with the final guest count. Any additional fees incurred on the day of the event will be applied to the final invoice, and payment is due upon receipt.

CANCELLATION

The client must provide written notice prior to canceling this agreement. If such written notice is received by Sedgwick County Zoo:

Thirty (30) days prior to the date of the event, the guest is responsible for paying **50%** the total food & beverage estimated revenue.

Fourteen (14) days prior to the date of the event, the guest is responsible for paying **100%** the total food & beverage estimated revenue.

Rise & Shine BREAKFAST

Service for up to 1 Hour

INCLUDES:

Assorted Herbal Teas & Coffee | Filtered Water | Orange Juice

Served on Eco-Friendly Compostable Tableware

Traditional

The Continental | \$15 per person

Requires a Minimum Order of 10 Guests

Assorted Breakfast Pastries | Fresh Fruit | Muffins & Scones

Complete Breakfast | \$20 per person

Requires a Minimum Order of 20 Guests

Assorted Muffins | Fresh Fruit | Scrambled Eggs
Seasoned Breakfast Potatoes

CHOICE OF:

Crispy Bacon -or- Sausage Links

Build-Your-Own

Breakfast Tacos | \$18 per person

Requires a Minimum Order of 20 Guests

Warm Flour Tortillas | Scrambled Eggs
Chorizo | Crumbled Bacon | Cheddar Cheese | Salsa Fresca
Served with Green Chili | Seasoned Breakfast Potatoes

Waffle Bar | \$18 per person

Requires a Minimum Order of 20 Guests

Belgian Waffles | Assorted Preserves | Candied Pecans | Fresh Berries
Butter & Maple Syrup | Whipped Cream

CHOICE OF:

Crispy Bacon -or- Sausage Links

add-ons

Minimum Food Quantities Must Match Guest Guarantee

Apple Juice -or- Cranberry Juice \$2 per person

Assorted Breakfast Pastries \$3 per person

Assorted Mini Quiche \$5 per person

Breakfast Burritos \$6 per person

Crispy Bacon \$4 per person

Fresh Fruit \$3 per person

Sausage Links \$4 per person

Scrambled Eggs \$4 per person

Waffles with Butter & Syrup \$5 per person

Yogurt with Crunchy Granola \$4 per person

Bistro LUNCH

GF - Gluten Free | V - Vegetarian

Boxed Lunches | \$18 per person

For Groups of (75) Guests or Fewer

GROUPS OF (76) & UP - PLEASE INQUIRE FOR ADDITIONAL MENUS

Drop-Off Service | Requires a Minimum Order of 20 Guests

Served on Eco-Friendly Compostable Tableware

INCLUDES:

Chocolate Chip Cookie | Kettle Chips | Filtered Water

Select up to (2) Salads -or- (2) Sandwich Offerings

(1) Salad -or- (1) Sandwich/Wrap Per Guest

Grains & Greens Buffet | \$22 per person

Service for up to 1.5 Hours | Requires a Minimum Order of 20 Guests

Served on Eco-Friendly Compostable Tableware

INCLUDES:

Chocolate Chip Cookie | Kettle Chips

Filtered Water | Infused Water

Select (1) Salad and (2) Sandwiches per Event

SALADS

Arugula Salad (gf,v)

Candied Pecans | Crumbled Goat Cheese
Dried Cranberries | Balsamic Vinaigrette

Classic Caesar Salad

Romaine Lettuce | Garlic Croutons | Shaved Asiago
Creamy Caesar Dressing

Latin Quinoa Salad (gf,vegan)

Shredded Kale | Avocado | Black Beans | Pepitas | Roasted Corn
Roasted Peppers | Tomatoes | Cilantro-Lime Vinaigrette

Mixed Green Salad (gf,vegan)

Spring Mix | Carrot | Cucumber | Grape Tomato | Balsamic Vinaigrette

PROTEIN ADD-ONS

Pricing is per Person | Minimum Food Quantity Must Match the Guest Guarantee

Chicken \$4 | Falafel (vegan) \$4 | Skirt Steak \$6

SANDWICHES

Ham & Swiss

Lettuce | Tomato | Dijonnaise | Sourdough

Grilled Vegetable Wrap (v)

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

Smoked Chicken Waldorf

Celery | Green Apple | Walnuts | Cranberry Mayonnaise | Raisin Bread

Tomato Grinder

Ham | Pepperoni | Salami | Giardiniera Relish | Balsamic Glaze | Ciabatta

Turkey Club

Bacon | Cheddar | Lettuce | Tomato | Herb Aioli | Sourdough

add-ons

Assorted Canned Sodas \$4 per person

Iced Tea -or- Lemonade \$4 per person

Additional Salad Selection \$5 per person

Additional Sandwich Selection \$6 per person

Make-It-A PICNIC

Service for up to 1.5 Hours
Requires a Minimum Order of 25 Guests
Served on Eco-Friendly Compostable Tableware

INCLUDES:

Choice of (2) Sides
Kettle Chips | Chocolate Chip Cookies
Filtered Water | Iced Tea

Ballpark | \$14 per person

All-Beef Hot Dogs | Grilled Bratwurst
Beef Chili | Chopped Onion | Shredded Cheddar | Sauerkraut
Hot Peppers | Classic Condiments

Classic American | \$16 per person

All-Beef Hot Dogs | Grilled Hamburgers
Lettuce | Pickles | Onion | Cheddar Cheese | Classic Condiments

Smokehouse | \$20 per person

Choice of (2) Hardwood Smoked Meats:
BBQ Chopped Pork | Chopped Beef Brisket
Dry Rubbed Bone-In Chicken | Smoked Sausage Links
BBQ Sauce | Onion | Pickles | Cornbread Muffins

SIDES

Select Two:

BBQ Baked Beans
Coleslaw
Corn-On-The-Cob
Creamy Potato Salad
Mac n' Cheese*

*Requires an additional \$3 per person

add-ons

BEVERAGES

Assorted Canned Sodas \$4 per person

Lemonade \$4 per person

SIDES & PROTEINS

Additional Side \$3 per person

Gluten Free Bun \$2 per person

Vegetarian Burgers \$4 per person

SNACKS & DESSERTS

Cotton Candy \$4 per person

Dippin' Dots \$6 per person

Fudge Brownies \$4 per person

Ice Cream Novelties \$4 per person

Popcorn \$4 per person

Seasonal Cobbler \$5 per person

Hot Lunch BUFFETS

GF - Gluten Free | V - Vegetarian

Service for up to 2 Hours
Requires a Minimum Order of 25 Guests

INCLUDES:

Filtered Water | Infused Water
Served on Eco-Friendly Compostable Tableware

Italian | \$24 per person

Classic Caesar Salad

Romaine Lettuce | Garlic Croutons | Shaved Asiago | Caesar Dressing

Build-Your-Own Pasta

Cavatappi | Gnocchi

Marinara (v) | Roasted Garlic Alfredo Sauce (v)

Grilled Chicken | Italian Meatballs

Served With:

Garlic Breadsticks

Tiramisu

Mediterranean | \$24 per person

Cucumber Salad (v)

Lemon Artichoke Couscous Salad (v)

Za'atar Spiced Grilled Chicken | Crispy Falafel (Vegan)

Served With:

Roasted Red Pepper Hummus | Tzatziki Sauce | Pita Bread

Baklava with Cinnamon Chantilly

Asian | \$26 per person

Asian Bok Choy Slaw with Sesame Dressing (v)

Choice of (2) Proteins:

Sweet Orange Chicken | Beef & Broccoli

Miso Honey Glazed Tofu (v)

Served With:

Chicken Potstickers | Vegetable Fried Rice (v)

Chinese Donuts with Strawberry Sauce

Latin | \$26 per person

Chopped Romaine Salad (gf,v)

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

add-ons

Assorted Canned Sodas \$4 per person

Iced Tea -or- Lemonade \$4 per person

Break Time SNACKS & BEVERAGES

NON-ALCOHOLIC BEVERAGE PACKAGES

Half-Day Service for up to (4) Hours | Full Day Service for up to (8) Hours

All Beverage Packages Include Eco-Friendly Compostable Cups

INFUSED AQUA FRESCA

Select (2):

Citrus | Cucumber-Mint | Very Berry

Half-Day \$3 per person | Full Day \$5 per person

COFFEE & TEA PACKAGE

Regular Coffee | Assorted Hot Herbal Teas | Filtered Water

Decaf Coffee Available Upon Request

Half-Day \$4 per person | Full Day \$7 per person

COMPLETE BEVERAGE PACKAGE

Regular Coffee | Assorted Hot Herbal Teas | Filtered Water

Assorted Canned Sodas | Iced Tea

Decaf Coffee Available Upon Request

Half-Day \$8 per person | Full Day \$12 per person

SNACK BOARDS

Service for up to 2 Hours

Requires a Minimum Order of 20 Guests

Served on Eco-Friendly Compostable Tableware

VEGETABLE CRUDITÉ | \$10 per person

Heirloom Carrots | Cucumber | Radish

Cauliflower | Celery | Cherry Tomatoes

Served with Ranch & Hummus

HUMMUS BOARD | \$12 per person

Traditional & Roasted Red Pepper Hummus | Olives

Marinated Vegetables | Toasted Pita | Crackers

ARTISANAL CHEESE DISPLAY | \$15 per person

Select Domestic Cheeses | Crackers | Nuts

Dried & Fresh Fruits | Honey

Add: Charcuterie, Olives, & Pickles | \$6 per person

add-ons

Whole Fruit \$2 per person

Iced Tea \$4 per person

Kettle Chips \$3 per person

Lemonade \$4 per person

Bottled Water \$4 per person

Cookies \$4 per person

Fudge Brownies \$4 per person

Granola Bars \$4 per person

Popcorn \$4 per person

Trail Mix \$4 per person



**SEDGWICK
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| Evening Menu |

Appetizer RECEPTION

GF - Gluten Free | V - Vegetarian

Tray Passed Service for up to **1 Hour** | Stationed Service for up to **1.5 Hours**
Additional Passer Fee of \$75 per (1) Passer
(1) Passer Required per 50 Guests

Pricing is per Piece | Minimum of (3) Selections

Food Quantities Must Match Guest Guarantee

Served on Eco-Friendly Compostable Tableware

VEGETARIAN

- CHARRED TOMATO BRUSCHETTA - Balsamic Glaze | Crostini (v)
\$3 passed | \$6 stationed
- FALAFEL BITE - Tzatziki | Mango Chutney (v)
\$3 passed | \$6 stationed
- FRESH VEGETABLE SPRING ROLL - Herbs | Sweet Chili Sauce (v)
\$4 passed | \$8 stationed
- GRILLED CHEESE BITE - Tomato-Basil Bisque (v)
\$4 passed | \$8 stationed
- MAC N' CHEESE FRITTER (v)
\$3 passed | \$6 stationed
- PIEROGI - Potato & Cheese | Sautéed Onions (v)
\$4 passed | \$8 stationed
- SPANAKOPITA - Tzatziki Sauce (v)
\$4 passed | \$8 stationed
- TORTELLINI CAPRESE SKEWER - Basil Pesto | Balsamic Glaze (v)
\$3 passed | \$6 stationed
- WHIPPED GOAT CHEESE PHYLLO CUP - Blackberry Jam | Candied Onion (v)
\$3 passed | \$6 stationed

MEAT

- BEEF EMPANADA - Chimichurri
\$5 passed | \$10 stationed
- BRATWURST CROSTINI - Pickled Mustard Seeds | Caramelized Onion Aioli
\$5 passed | \$10 stationed
- CHICKEN SATAY - Thai Peanut Sauce
\$4 passed | \$8 stationed
- NASHVILLE HOT CHICKEN N' WAFFLE - Brown Sugar Mayo | Dill Pickle Relish
\$3 passed | \$6 stationed
- PORK BELLY DEVEILED EGG - Pickled Mustard Seeds
\$3 passed | \$6 stationed
- PULLED PORK TOSTADA - Sweet Potato Purée | Cotija Cheese | Pickled Jalapeños
\$5 passed | \$10 stationed
- SWEET & SOUR MEATBALL - Fig and Balsamic Glaze
\$3 passed | \$6 stationed
- TENDERLOIN SLIDER - Bacon Onion Jam | Bleu Cheese
\$5 passed | \$10 stationed

SEAFOOD

- BACON WRAPPED SHRIMP - Honey-Sriracha Marmalade (gf)
\$4 passed | \$8 stationed
- CRAB TOAST - Avocado | Citrus Crème Fraîche
\$5 passed | \$10 stationed
- CRAB BLT - Crisp Prosciutto | Tomato Aioli | Greens
\$5 passed | \$10 stationed
- SEARED SCALLOP - Chorizo | Cilantro Gremolata (gf)
\$5 passed | \$10 stationed
- SHRIMP CEVICHE SHOOTER - Mango Salsa | Lime | Cilantro (gf)
\$5 passed | \$10 stationed
- SALMON SATAY - Sweet Chili Hoisin | Toasted Sesame
\$4 passed | \$8 stationed
- SMOKED SALMON CANAPÉ - Herbed Goat Cheese | Chive | Fried Capers
\$4 passed | \$8 stationed
- ALBACORE TUNA TARTARE - Pickled Ginger | Scallions
\$4 passed | \$8 stationed

Vegetarian options are available as protein substitutes upon request.
Due to the seasonal nature of our sustainable practices, items & prices are subject to change.
Prices are subject to a 22% service charge and sales tax.

Strolling RECEPTION

GF - Gluten Free | V - Vegetarian

Service for up to 1.5 Hours

Requires a Minimum Order of 25 Guests

Served on Eco-Friendly Compostable Tableware

CHIPS & DIP | \$13 per person

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

MARKET VEGETABLE DISPLAY | \$10 per person

Grilled Seasonal Vegetables
Chef's Seasonal Hummus | Green Goddess Dipping Sauce

ANTIPASTO DISPLAY | \$20 per person

Assorted Cured Meats & Cheeses | Marinated Vegetables
Mixed Olives | Seasonal Jam | Crackers

MAC N' CHEESE BAR | \$15 per person

Crispy Bacon | Caramelized Onion | Green Onion
Grilled Chicken | Shredded Cheese | Toasted Breadcrumbs

Gluten Free Mac n' Cheese - additional \$4 per person

MASHED POTATO BAR | \$14 per person

Mashed Yukon Gold Potatoes

Crispy Bacon | Green Onion | Sour Cream | Cheddar Cheese | Butter

SLIDER BAR | \$14 per person

Select Two:

WAGYU BEEF - Caramelized Onion | Cheese | House Ketchup
BBQ PULLED PORK - Crispy Onion | Black Pepper BBQ Sauce
HONEY CHIPOTLE GRILLED CHICKEN - Poblano Mayo | Asadero Cheese
CRISPY FALAFEL (v) - Balsamic Grilled Onion | Roasted Garlic Mayo

SWEET MINIS | \$11 per person

May Include:

Salted Caramel Brownies | Lemon Bars
Assorted Petit Fours | Cookies | Mini Cake Bites
[Mini Desserts are seasonal and based on availability]

Coffee & Hot Tea Station | \$4 per person additional

LATE NIGHT SNACK STATION

POPCORN BAR | \$6 per person

House Popped Popcorn

BBQ | Cinnamon Churro | Garlic Parmesan | White Cheddar

PRETZEL BAR

Select One - \$7 per person | Select Both - \$11 per person

Cinnamon Sugar Pretzel Bites

Chocolate Sauce | Salted Caramel

Savory Bavarian Pretzel Bites

House Mustard | Queso

NACHO BAR | \$12 per person

Select One Protein:

Beef Chili | BBQ Pulled Pork | Chipotle Chicken | Quinoa "Chorizo" (Vegan)

Served with Tortilla Chips | Queso | Pickled Jalapeños | Sour Cream | Pico de Gallo

Additional Protein Selection - additional \$4 per person

Strolling Dinner BUFFETS

GF - Gluten Free | V - Vegetarian

Service for up to 2 Hours

Requires a Minimum of Order of 25 Guests

Served on Eco-Friendly Compostable Tableware

Select (1) Salad | (2) Accompaniments | (1) Entrée | (1) Dessert
\$45 per person

Select (1) Salad | (2) Accompaniments | (2) Entrées | (1) Dessert
\$55 per person

INCLUDES:

Filtered Water | Infused Water

SALADS

Baby Spinach Salad (gf)

Crumbled Bacon | Hard Boiled Egg
Pickled Red Onion | Blue Cheese Dressing

Chopped Salad (gf,v)

Charred Peppers | Cucumbers | Pickled Onion
Tomato | Buttermilk Herb Dressing

Classic Caesar Salad

Romaine Lettuce | Garlic Croutons | Shaved Asiago | Caesar Dressing

Mixed Green Salad (gf,v)

Spring Mix | Carrot | Cucumber | Grape Tomato
White Balsamic Vinaigrette

ACCOMPANIMENTS

Brown Butter Green Beans (gf,v)

Buttered Corn (gf,v)

Honey Glazed Baby Carrots (gf,v)

Seasonal Roasted Vegetables (gf,v)

Herb Roasted Potatoes (gf,v)

Mac n' Cheese (v)

Roasted Garlic Mashed Potatoes (gf,v)

White Cheddar Grits (gf,v)

ENTRÉES

BRAISED BEEF SHORT RIBS - Red Wine Demi Glace (gf)

BUTTERNUT SQUASH RAVIOLI - Brown Butter | Sage | Spiced Walnut (V)

GRILLED PORK CHOP - Balsamic Cherry Sauce (gf)

QUINOA "CHORIZO" STUFFED SWEET POTATO - Corn & Black Bean Salsa (gf,vegan)

ROASTED CHICKEN BREAST - Herbed White Wine Jus (gf)

SEARED SALMON - Red Pepper Romesco | Toasted Pistachio (gf)

MINI DESSERTS

BUTTERMILK PANNA COTTA - Blueberry Compote (gf)

FLOURLESS CHOCOLATE CAKE - Raspberry Sauce | Whipped Cream (gf)

KEY LIME CHEESECAKE - Whipped Cream

VANILLA CRÈME BRÛLÉE - Fresh Berries | Whipped Cream (gf)

add-ons

Bread & Butter

\$2 per person

Coffee & Hot Tea Station

\$3 per person

Decaf coffee available upon request

Additional Salad \$4 per person

Additional Accompaniment \$4 per person

Additional Entrée \$8 per person

Additional Dessert \$5 per person

Vegetarian options are available as protein substitutes upon request.
Due to the seasonal nature of our sustainable practices, items & prices are subject to change.
Prices are subject to a 22% service charge and sales tax.

Plated DINNER

GF - Gluten Free | V - Vegetarian

3-Course Menu | \$60 per person

Choice of (1) Salad | (2) Pre-Selected Entrées | (1) Dessert

Requires a minimum order of 25 guests

Requires China Rental - Price Dependent on Menu Selection

INCLUDES:
Filtered Water

SALADS

Select One:

Classic Caesar Salad

Grilled Romaine | Fines Herbs | Croutons | Lemon | Caesar Dressing

Grains & Greens Salad (v)

Shredded Kale | Seasonal Grains | Pickled Onion | Roasted Tomato

Toasted Almonds | Citrus-Herb Vinaigrette

Mixed Green Salad (gf,v)

Artichoke Hearts | Cherry Tomato | Sliced Red Onion

Balsamic Vinaigrette

Wedge Salad (gf)

Iceberg | Applewood Bacon | Chopped Egg | Tomato Confit

Creamy Bleu Cheese Vinaigrette

ENTRÉES

Select Two:

(pre-selected Entrée Quantities are due 10 Days prior to Event Date)

Braised Beef Short Ribs (gf)

Roasted Root Vegetables | Buttermilk Mashed Potatoes | Black Cherry Demi

Crispy Skin Salmon (gf)

Almond Gremolata | Bacon Brussels Sprouts Hash

Grilled Flat Iron Steak* (gf)

Herb Roasted Potatoes | Grilled Broccolini | Roasted Tomato Chimichurri

*Upgrade to Filet Mignon | Additional \$7 per person

Hard Cider Brined Pork Chop (gf)

Apple Butter | Sweet Corn & Lima Bean Succotash | Roasted Cauliflower Purée

Roasted Cauliflower Wellington (v)

Wild Mushroom Duxelle | Roasted Parsnip | Gruyère Cheese | Puff Pastry

Smoked Jerk Chicken (gf)

Tropical Ginger Fruit Salsa | Red Beans & Rice

DESSERTS

Select One:

Crème Brûlée (gf)

Seasonal Berries

Flourless Chocolate Torte (gf)

Raspberry Sauce | Whipped Cream

Powdered Sugar Donuts

Raspberry Jam

Vanilla Cheesecake

Seasonal Berries

add-ons

Additional Salad \$8 per person

Additional Entrée \$12 per person

Additional Dessert \$6 per person

Bread & Butter \$2 per person

Coffee & Hot Tea \$3 per person

Upgrade Entrée Selection to Duo \$14 per person

Custom Menus Available Upon Request

Vegetarian options are available as protein substitutes upon request.
Due to the seasonal nature of our sustainable practices, items & prices are subject to change.
Prices are subject to a 22% service charge and sales tax.

Bar SERVICES

All Bar Services Include Clear, Compostable Cups
Upgrade to China - Please Inquire

CONSUMPTION BAR

Consumption Bar is Settled Post Event by the Host
Requires a Minimum Spend of \$500 per Bar
\$150 per Bartender up to (2) Hours of Service

STANDARD
Domestic Beer - \$7
Craft/Imported Beer - \$9
Wine - \$7
Standard Liquor - \$9
Canned Sodas - \$4

PREMIUM
Domestic Beer - \$7
Craft/Imported Beer - \$9
Wine - \$7
Premium Liquor - \$11
Canned Sodas - \$4

CASH BAR

Guests Purchase Their Own Beverages
Requires a Minimum Spend of \$500 per Bar
\$150 per Bartender up to (2) Hours of Service
Cash Prices Includes Sales Tax

STANDARD
Domestic Beer - \$8
Craft/Imported Beer - \$10
Wine - \$8
Standard Liquor - \$10
Canned Sodas - \$5

PREMIUM
Domestic Beer - \$8
Craft/Imported Beer - \$10
Wine - \$8
Premium Liquor - \$12
Canned Sodas - \$5

HOSTED BAR

The Cost for Bar Services and Drinks are Paid in Advance by Host
All Packages are Based on (2) Hours of Service
All Bartender Fees Are Included

BEER & WINE BAR | \$18 per person

Additional \$3 per person, per Additional Hour of Service
Assorted Domestic & Craft Beers | Standard Red & White Wines | Filtered Water

STANDARD BAR | \$27 per person

Additional \$5 per person, per Additional Hour of Service
Assorted Domestic & Craft Beers | Red & White Wines
Standard Spirits | Basic Mixers & Assorted Canned Sodas | Filtered Water

PREMIUM BAR | \$32 per person

Additional \$7 per person, per Additional Hour of Service
Assorted Domestic & Craft Beers | Red & White Wines
Premium Spirits | Basic Mixers & Assorted Canned Sodas | Filtered Water

Champagne or Signature Cocktails
are 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

Host Bar Packages are Based on (2) Hours of Service