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CATERING  
**MENU**

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# EVENT INFORMATION

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## **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 follow the recommendations of the Monterey Bay Aquarium's Seafood Watch Program, whose guidance helps 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 Birmingham 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.

## **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.

## **LIQUOR & 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 1.5-hour period, but may be extended on advance request. Please see your Sales Manager for pricing. SSA Group, LLC. holds the Liquor License at Birmingham 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 arrangements must be received by SSA Group, LLC. prior to the event date. A deposit equal to 50% of your venue rental and 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.

## **CANCELLATION**

Guests must provide written notice prior to canceling this agreement. If such written notice is received by the Birmingham Zoo: (90) days to (31) days prior to the date of the event, 50% of the total estimated revenue will be due to Birmingham Zoo. Thirty (30) days prior to the date of the event, the guest is responsible for paying the total estimated revenue to Birmingham Zoo.

# RISE & SHINE BREAKFAST

Requires a Minimum Order of 25 Guests

*Prices Listed Are Per Person*

Food Quantities Must Match Guest Guarantee

*GF - Gluten Free | V - Vegetarian | VG - Vegan*

## Includes:

Eco-Friendly Compostable Tableware | Orange Juice | Iced Water

## BREAKFAST BUFFETS

### CONTINENTAL | \$14

Assorted Pastries | Croissants with Butter & Jam  
Fresh Seasonal Fruit | Muffins | Yogurt

### TRADITIONAL | \$18

Biscuits with Butter & Jam  
Fresh Sausage Links | Fresh Seasonal Fruit Farm  
Herbed Breakfast Potatoes | Hickory Smoked Bacon  
*Scrambled Eggs with Cheese*

## BRUNCH BARS

### BLOODY MARY BAR

Lemons, Bacon, Celery, Lemons, Okra, Olives,  
Assorted Hot Sauces

**2 Hours Hosted - \$17/person**

**4 Hours Hosted - \$22/person**

### MIMOSA BAR

Orange Juice, Cranberry Juice, Pineapple  
Juice, Oranges, Blueberries, Strawberries

**2 Hours Hosted - \$16/person**

**4 Hours Hosted - \$21/person**

### BLOODY MARY & MIMOSA BAR

**2 Hours Hosted - \$22/person | 4 Hours Hosted - \$27/person**

## ADD-ONS

**BISCUITS & SAUSAGE GRAVY | \$4**

**CINNAMON ROLLS WITH CREAM CHEESE ICING | \$5**

**CROISSANT BREAKFAST SANDWICHES | \$7**

Ham | Egg | Cheddar Cheese **-OR-** Spinach | Tomato | Swiss Cheese

**FRESH SEASONAL FRUIT | \$4**

**HICKORY SMOKED BACON | \$5**

**PREMIUM WAFFLE BAR | \$8**

Assorted Toppings: Chocolate Chips | Fresh Berries  
Maple Syrup | Whipped Cream

*Add Chicken for \$4*

**SAUSAGE LINKS | \$5**

**SCRAMBLED EGGS | \$4**

**SOUTHERN STYLE CHEESE GRITS | \$4**

## BEVERAGES

**APPLE JUICE | \$2**

**CRANBERRY JUICE | \$2**

*Vegetarian options are available as protein substitutes upon request. Due to seasonal nature of our sustainable practices, prices are subject to change.  
20 persons minimum. For quantities under 20 guests, an additional fee will be assessed. All prices are subject to service charge & tax.*

# MAKE IT A PICNIC

Menus are served for 1.5 hours  
Food Quantities Must Match Guest Guarantee  
*Prices listed are per person*

## Includes:

Eco-Friendly Compostable Tableware | Kettle Chips | Sweet Tea | Iced Water  
*GF - Gluten Free | V - Vegetarian | VG - Vegan*

### THE CLASSIC | \$20

Angus Beef Burgers | All Beef Hot Dogs | Cookies

*Served with: Buns, Lettuce, Tomatoes, Cheese and Condiments*

### SOUTHERN BBQ | \$22

Pulled Pork | Grilled Chicken Breast | Brownies

*Served with: Buns, Pickles, Onions, BBQ Sauce*

### THE SMOKEHOUSE | \$24

BBQ Chicken Quarters | Grilled Pork Ribs  
Cornbread Muffins | Pecan Bars

## SIDES

Select (2)

**Baked Beans** (V)

**Coleslaw** (GF,V)

**Fresh Seasonal Fruit**

**Potato Salad** (GF)

**Mac & Cheese** (V)

**Macaroni Salad**

**Mixed Greens Salad**

*Served with Balsamic Vinaigrette or  
Herbed Ranch*

Add Additional Side Item for \$4 per person

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20 persons minimum. For quantities under 20 guests, an additional fee will be assessed. All prices are subject to service charge & tax.*

# BOXED LUNCHES

\$16 PER PERSON

Options Available for Drop-Off or Pick-Up Only,  
*Maximum of 150 Guests*  
Food Quantities Must Match Guest Guarantee  
Select up to (1) Salad and (1) Sandwich per event

## Includes:

Bottled Water | Freshly Baked Cookie | Potato Chips | Whole Fruit

## SALADS

Add Grilled Chicken for \$5 Per Person

### MEDITERRANEAN GREENS SALAD (GF,V)

Feta Cheese | Mozzarella Cheese | Olives  
Pepitas | Red Peppers | Balsamic Dressing

### MIXED GREEN SALAD (VG)

Carrots | Cucumbers | Grape Tomatoes  
Apple Cider Vinaigrette

### CLASSIC CAESAR SALAD

Cracked Pepper | Herb Croutons  
Shaved Parmesan | Caesar Dressing

## SANDWICHES

### CLASSIC BLT

Applewood Smoked Bacon | Lettuce | Tomato | Herb Aioli

### HAM & SWISS SANDWICH

Mayonnaise | Mustard

### ROASTED CHICKEN SALAD SANDWICH

Lettuce | Tomato | Whole Grain Bread

### ROASTED VEGETABLE SANDWICH

Seasonal Vegetables | Balsamic Aioli

### TURKEY AND CHEDDAR SANDWICH

Lettuce | Mayonnaise | Mustard | Tomato | Whole Grain Bread

# LUNCH BUFFETS

Menus are served for 1.5 hours  
Food Quantities Must Match Guest Guarantee

*Prices listed are per person*

## **Includes:**

Eco-Friendly Disposable Tableware | Sweet Tea | Iced Water

*GF - Gluten Free | V - Vegetarian | VG - Vegan*

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## **ALL-AMERICAN | \$19**

**Mixed Greens Salad** with Herbed Ranch

**Herb Roasted Chicken with Pan Sauce**

Garlic Mashed Potatoes | Green Beans with Shallot | Rolls with Butter

*Served with:* Brownies

## **BYO TACO BUFFET | \$20**

**Southwest Salad** with Jalapeño Ranch

*Choice of:*

**Carnitas OR Grilled Chicken**

Assorted Salsas | Black Beans | Flour and Corn Tortillas | Lettuce | Guacamole  
Shredded Cheese | Sour Cream | Yellow Rice

*Served with:* Cinnamon Sugar Churros

## **MEDITERRANEAN | \$22**

**Greek Style Salad**

**Chicken Shwarma | Traditional Lamb Gyros**

Chips | Pita Bread

*Toppings Include:*

Feta Cheese | Lettuce | Red Onion | Tomato | Tzatziki Sauce

*Served with:* Baklava

## **SANDWICH & SALAD | \$18**

**Garden Salad**

Assortment of:

**Roasted Chicken Salad**  
**Seasonal Vegetable Wrap**  
**Turkey Bacon Club**

Kettle Chips | Pasta Salad

*Served with:* Freshly Baked Cookies

## **WHEN IN ROME | \$22**

**Classic Caesar Salad**

**Baked Ziti Primavera | Classic Chicken Parmigiana**  
**Fettuccine Alfredo**

Roasted Vegetables

*Add Chicken for \$5 per person*

*Add Shrimp for \$7 per person*

*Served with:* Garlic Bread Cannolis

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20 persons minimum. For quantities under 20 guests, an additional fee will be assessed. All prices are subject to service charge & tax.*

# MEETING PACKAGES

Our Meeting Package includes everything you need for a successful event in one of Birmingham's most inspiring and unique venues. Birmingham Zoo offers a one of a kind experience, distinctive menus and a beautiful atmosphere making every event noteworthy.

**Audio Visual & Stationery Available Upon Request**  
Venue Rental Sold Separately

## HALF-DAY

Up to 4 Hours, \$52.99 Per Person

### ZOO ADMISSION TICKETS

### CONTINENTAL BREAKFAST

Assorted Pastries | Croissants | Fresh Seasonal Fruit  
Muffins | Yogurt

### BEVERAGE SERVICE

Includes: Coffee, Water, and Assorted Coca-Cola Products

### LUNCH BUFFET

Refer to page 3 for menus

Select (1) buffet option below:

- All American
- Mediterranean
- When in Rome
- BYO Taco Buffet
- Sandwich & Salad

## FULL DAY

Up to 8 Hours, \$59.99 Per Person  
Includes all Options from Half-Day Package

In addition:

### AFTERNOON SNACK

Select any item from the  
[Take a Break Zoo Snacks](#)

# TAKE A BREAK

All Snacks & Beverages are Served for 1.5 hours  
Requires a minimum order of 10 guests  
*Prices Listed are per person*

## ZOO SNACKS

SAVORY

- ASSORTED CHEESE & CRACKERS \$7
- FRESH POPPED POPCORN \$4
- HUMMUS \$4
- PRETZEL TWISTS WITH RED PEPPER \$4
- SWEET & SAVORY SNACK MIX \$4

SWEET

- BROWNIES \$3
- COTTON CANDY \$5
- FRESHLY BAKED COOKIES \$4
- FROZEN LEMONADE \$6
- ICE CREAM NOVELTIES \$5
- RICE CRISPY TREATS \$4

## BEVERAGES

**AQUA BARS \$4 per person**

- Select (2)
- Citrus Infused - Lemon | Limes | Oranges
  - Cool & Refreshing - Cucumber | Mint
  - Very Berry - Blueberries | Strawberries

**HOT CHOCOLATE BAR \$8 per person**

- Butterscotch Chips | Candy Canes | Caramel Syrup | Chocolate Syrup
- Cinnamon | Crushed Oreos | Mini Chocolate Chips | Mini Marshmallows
- Mint Chocolate Chips

ADD-ONS

- COCA-COLA PRODUCTS \$4
- LEMONADE \$3
- COFFEE & HOT TEA SERVICE \$4
- UNSWEETENED OR SWEET TEA \$3
- HOT CHOCOLATE \$4

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EVENING  
**MENUS**

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# STARTERS & HORS D'OEUVRES

Tray Passed Service for up to (1) Hour

Station Service for up to (1.5) Hours

Additional Passer Fee of \$125 per (1) Passer | (1) Passer Required per (50) Guests

Minimum Quantity Must Match Guest Guarantee | (25) Piece Minimum Required

## Includes:

Eco-Friendly Disposable Tableware

GF - Gluten Free | V - Vegetarian | VG - Vegan

## MEAT

### CHICKEN POTSTICKERS

with sweet chili sauce

\$4 passed \$8 stationed

### CHICKEN SALAD PHYLLO CUPS

with bacon jam

\$3 passed \$6 stationed

### MINI MACARONI & CHEESE

with crumbled bacon

\$4 passed \$8 stationed

### PORK BELLY BAO BUNS

with Asian slaw

\$5 passed \$10 stationed

### PULLED PORK SLIDERS

with crispy onions & white BBQ sauce

\$4 passed \$8 stationed

### STEAK & CILANTRO EMPANADAS

with a chipotle dipping sauce

\$4 passed \$8 stationed

## SEAFOOD

### SEARED TUNA & AVOCADO CROSTINI

with ginger lime crema

\$5 passed \$10 stationed

### SHRIMP & GRITS (GF)

with jalapeño cheese grits, beer-poached shrimp & tasso gravy

\$5 passed \$10 stationed

## VEGETARIAN

### BLACK BEAN TOSTADA (GF,V)

with cilantro lime slaw & cojita cheese

\$3 passed \$6 stationed

### CAPRESE MINI SALAD (GF,V)

with grape tomatoes & fresh mozzarella

\$3 passed \$6 stationed

### GRILLED CHEESE TRIANGLE (V)

with tomato soup shooter

\$3 passed \$6 stationed

### SPINACH & FETA SPANAKOPITA (V)

\$3 passed \$6 stationed

### TOMATO BASIL BRUSCHETTA (VG)

with seasonal tomatoes and a balsamic glaze on crostini

\$4 passed \$8 stationed

### VEGETABLE SPRING ROLL (V)

with sesame-soy glaze

\$3 passed \$6 stationed



# STATIONS & DISPLAYS

Food Quantities Must Match Guest Guarantee

*Prices listed are per person*

## Includes:

Eco-Friendly Disposable Tableware | Sweet Tea | Iced Water

## SMALL BITES

### BREADS & SPREADS | \$12

Fresh Vegetables | Pita | Tortilla Chips

*Served with:* Buffalo Chicken Dip | Spinach-Artichoke Fondue

### SOUTHERN CHARCUTERIE BOARD | \$14

Assortment of Cured Meats | Olives  
Pickled Vegetables | Pimento Cheese

*Served with:* Selection of Toasted Breads

### SWEET LIFE CHARCUTERIE BOARD | \$12

Assorted Seasonal Fruit

*Toppings Include:*

Cream Cheese Fruit Dip | Minted Yogurt Dip | Salted Caramel Sauce

## SAVORY

### MAC N' CHEESE BAR | \$18

Cavatappi Pasta with Aged Cheddar Sauce  
Grilled Chicken and Pork

*Toppings Include:*

Bacon | Bleu Cheese Crumbles | Fried Onions | Grilled Chicken  
Pulled Pork | Roasted Tomatoes | Truffle Bread Crumbs | Scallions

*Add Blackened Shrimp for \$7 per person*

### MASHED POTATO BAR | \$14

Garlic Yukon Gold Potatoes & Spiced Sweet Potatoes

*Toppings Include:*

Bacon | Butter | Brown Sugar  
Dried Cranberries | Glazed Pecans | Mini Marshmallows | Scallions  
Shredded Cheese | Sour Cream

### SOFT BAVARIAN PRETZEL STATION | \$10

Classic Salted & Cinnamon Sugar Pretzels

*Toppings Include:*

Bourbon Caramel Dip | Cheese Dip | Chocolate Dip  
Frosting | Mustard

## SWEET

### CHEESECAKE BAR | \$14

New York Style Cheesecake

*Toppings Include:*

Assorted Whipped Creams | Berry Compote | Bourbon Caramel Sauce  
Chocolate Sauce | Crushed Oreos

### DIPPIN' DOTS SUNDAE STATION | \$12

Assorted Dippin' Dots

*Toppings Include:*

Bourbon Caramel Sauce | Cherries | Chocolate Syrup  
Crushed Oreos | M&M's | Sprinkles

### MINI DESSERTS | \$9

Assorted Cakes | Cookies | Dessert Bars

### POPCORN STATION | \$9

Butter and Caramel Popcorn

*Toppings Include:*

Bacon | Cheddar Cheese | Chocolate Chips | Crushed Oreos  
Goldfish | Marshmallows | Pretzels | Sprinkles

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# EVENING BUFFETS

Requires a minimum order of 25 Guests

*Prices listed are per person*

## Includes:

Eco-Friendly Compostable Tableware | Bread & Butter | Iced Water | Sweet Tea

*GF - Gluten Free | V - Vegetarian | VG - Vegan*

### Tier 1 Buffet | \$45

*SELECT TWO*

#### POTATO GNOCCHI (V)

Truffled Wild Mushroom Ragout

#### ROASTED NEW YORK STRIPLOIN

Demi-Glace and Horseradish Sauce

#### SEARED CHICKEN BREAST

Wild Mushroom & White Wine Sauce

#### SEARED SALMON

Pistachio-Almond Romesco

#### THYME MARINATED PORK LOIN

Cherry Port Wine Sauce

### Tier 2 Buffet | \$38

*SELECT TWO*

#### APPLE BRINED PORK LOIN

Caramelized Onion & Roasted Apples

#### CHEESE TORTELLINI (V)

Alfredo | Mushroom | Spinach | Tomato

#### HERB CRUSTED SALMON

Plaki Sauce

#### ROASTED SIRLOIN

Horseradish Cream Sauce

#### SEARED CHICKEN

Peppered Onion | Honey Gastrique

### Tier 3 Buffet | \$32

*SELECT TWO*

#### BAKED CAVATAPPI (V)

Grilled Vegetables, Marinara, Mozzarella

#### FRIED CATFISH

Remoulade and Tartar Sauce

#### HERB-ROASTED CHICKEN

with Pan Sauce

#### HARDWOOD-SMOKED BEEF BRISKET

Caramelized Onion & Mushroom Cream Sauce

#### SLOW-ROASTED PORK

Chimichurri Sauce

## SALADS *SELECT ONE*

#### BABY SPINACH (GF,V)

Cranberries | Goat Cheese | Olive Oil | Red Onion  
Balsamic Vinaigrette

#### BIBB (V)

Fried Onion | Grape Tomatoes | Shaved Carrots | Herbed Ranch

#### CAESAR

Croutons | Shaved Parmesan | Caesar Dressing

#### FIELD GREENS (GF,VG)

Cucumber | Grape Tomato | Shaved Red Onion  
Herb White Balsamic Vinaigrette

#### ICEBERG (GF)

Blue Cheese Crumbles | Red Onion | Rendered Bacon | Tomato  
Balsamic Dressing

## VEGETABLES *SELECT ONE*

#### BROCCOLI WITH LEMON BUTTER

#### ROASTED BRUSSELS SPROUTS

#### GRILLED ASPARAGUS

#### SHALLOT BUTTER GREEN BEANS

#### HONEY-GLAZED CARROTS

## STARCHES *SELECT ONE*

#### BOURSIN MACARONI & CHEESE

#### ROASTED ROOT VEGETABLES (GF,V)

#### GARLIC MASHED POTATOES (GF,V)

#### ROASTED SWEET POTATOES (GF,V)

#### HERB ROASTED POTATOES (GF,V)

## DESSERT *SELECT ONE*

#### BANANA PUDDING

#### MINI CHEESECAKE

#### BOURBON CARAMEL BREAD PUDDING

#### TIRAMISU

#### LIMONCELLO BAR

#### SEASONAL FRUIT COBBLER WITH WHIPPED TOPPING

*Vegetarian options are available as protein substitutes upon request. Due to seasonal nature of our sustainable practices, prices are subject to change. 20 persons minimum. For quantities under 20 guests, an additional fee will be assessed. All prices are subject to service charge & tax.*

# PLATED DINNER

**\$65 per person**

REQUIRES CHINA RENTAL - PRICING DEPENDENT ON MENU SELECTION

## Includes:

Bread & Butter | Iced Water | Sweet Tea

GF - Gluten Free | V - Vegetarian | VG - Vegan

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## SALAD

SELECT ONE

### BIBB LETTUCE (V)

Grape Tomato | Shaved Carrots | Fried Onions | Herbed Ranch

### FRISÉE BLT

Heirloom Tomato | Chive | Crouton | Bacon Vinaigrette

### KALE CAESAR

Shaved Parmesan | Focaccia Crouton | Roasted Tomato | Caesar Dressing

### ROASTED BEET SALAD (GF,V)

Arugula | Goat Cheese | Orange | Candied Pecan | Citrus Vinaigrette

### WEDGE STYLE (GF)

Tomato | Pickled Red Onion | Crumbled Bacon  
Blue Cheese Dressing | Balsamic Glaze

## ENTRÉE

SELECT ONE

### ALMOND CRUSTED LAMBCHOPS

Charred Heirloom Carrots | Garlic Mashed Potatoes | Mint Relish

### BRAISED SHORT RIB (GF)

Garlic Mashed Potatoes | Roasted Root Vegetables

### BROILED RED FISH (GF)

Artichoke & Wild Mushroom Ragout | Roasted Baby Potatoes | Vierge Sauce

### BUTTERNUT SQUASH STEAK (V)

Brown Butter | Sautéed Spinach | Sage Sauce

### CRISPY DUCK CONFIT (GF)

Brussels Sprouts | Sweet Potato Mash | Orange Fig Glaze

### HARDWOOD GRILLED PORK CHOP (GF)

Broccolini | Parsnip Purée | Apple Gastrique

### NY STRIP STEAK

Broccolini | Garlic Mashed Potatoes | Herb Compound Butter

### SEARED CHICKEN BREAST (GF)

Pancetta-Swiss Chard | Sweet Corn Purée | Pan Jus

### SEARED SALMON (GF)

Asparagus with Lemon-Caper Beurre Blanc | Fingerling Potatoes

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## DESSERT

SELECT ONE

**CHOCOLATE DECADENCE CAKE** with Raspberry Sauce (GF)

**PIÑA COLADA CAKE** with Caramelized Pineapple

**S'MORES CAKE** with Whipped Cream & Chocolate

**SOUTHERN STYLE PECAN APPLE TART** with Bourbon-Banana Cream

**STRAWBERRY SYMPHONY CHEESECAKE** with Berry Compote

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## ADD-ONS

Additional Entrée Selection - \$15 Per Person

Upgrade Entrée Selection to Duo - Please inquire for pricing

CUSTOM MENUS AVAILABLE UPON REQUEST

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20 persons minimum. For quantities under 20 guests, an additional fee will be assessed. All prices are subject to service charge & tax.

# BAR SERVICES

Security is required for all events with alcohol.

The number of guards needed is at discretion of Taste Catering and varies based on venue and guest count.

Flat Fee of \$200 per Guard

\*Alcohol Options May Vary Depending on Availability\*

## HOST BAR

The costs for bar services and drinks are paid for by the event host.

Pricing is per person, 21 years & older.

\$100 per Bartender for 2 Hours \$200 per Bartender for 4 Hours

## BEER & WINE BAR

2-Hour Bar \$22 per person | 4-hour Bar \$32 per person

Assorted Domestic & Craft Beers | Standard Red & White Wines | Bottled Water

## STANDARD BAR

2-Hour Bar \$29 per person | 4-hour Bar \$39 per person

Assorted Domestic & Craft Beers | Red & White Wines

Standard Spirits | Basic Mixers & Soft Drinks | Bottled Water

## PREMIUM BAR

2-Hour Bar \$36 per person | 4-hour Bar \$46 per person

Assorted Domestic & Craft Beers | Red & White Wines

Premium Spirits | Basic Mixers & Assorted Soft Drinks | Bottled Water

## STANDARD & PREMIUM SPIRITS

Includes the Following:

Bourbon | Gin | Rum | Scotch | Tequila | Vodka | Whiskey

## CONSUMPTION BAR

\$500 Minimum & Bartender Fees Due in Advance

\$200 per Bartender

Balance to be Paid After the Event

STANDARD

Beer | \$7

Craft Beer | \$9

Wine | \$8

Liquor | \$9

Canned Soda | \$4

PREMIUM

Beer | \$7

Craft Beer | \$9

Wine | \$10

Liquor | \$11

Canned Soda | \$4

## CASH BAR

The cost for bar services is paid for by the event host.

Guests 21 & over will be responsible for purchasing their drinks.

\$200 per Bartender | \$150 per Cashier

STANDARD

Beer | \$8

Craft Beer | \$9

Wine | \$9

Liquor | \$10

Canned Soda | \$4

PREMIUM

Beer | \$8

Craft Beer | \$10

Wine | \$11

Liquor | \$12

Canned Soda | \$4

## BARTENDER FEE

- CONSUMPTION & HOSTED BAR -

Requires (1) Bartender per (100) Guests

Requires a Bartender Fee of \$200

up to (2) Hours of Service, per Bartender

& Includes Bar Set-Up

- CASH BAR -

Requires (1) Bartender per (100) Guests

and (1) Cashier per (100) Guests

Requires a Bartender Fee of \$200 and

a Cashier fee of \$150

up to (2) Hours of Service, per Bartender

& Includes Bar Set-Up

Due to seasonal nature of our sustainable practices, prices are subject to change.

20 persons minimum. For quantities under 20 guests, an additional fee will be assessed. All prices are subject to service charge & tax.