

PICNIC PACKAGE

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 seafoods in our cafes, restaurants, and catered events. We also follow the recommendations of the Monterey Bay Aquarium's Seafood Watch program, in combination with eco-certifications, to ensure that we are making 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 Sales Manager know!

ALLERGENS

We understand that some guests may have dietary preferences such as vegan, food intolerances, or allergies, and we are focused on providing an inclusive environment to all your attendees at your event. Speak with your Sales Manager about any anticipated dietary concerns as early as possible, and we'll work with you to tailor a menu specific to your needs.

MENUS

Unless otherwise specified, all menus are priced per person to be enjoyed during the allotted time period while here on-site at the Minnesota 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 submitted final guest count or the number served, whichever is greater. If no final guest count is received, we will consider the estimated guest count indicated on your Banquet Event Order to be your guaranteed number of guests. The final guest count 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 AND FOOD SERVICE REGULATIONS

Food & Beverage cannot be removed from the premises by any party other than the catering department. Please see your Sales Manager for pricing. SSA Group, LLC. holds the Liquor License at the Minnesota 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. All events serving alcohol will require additional security. Your Sales Manager will provide appropriate infomration at the time of booking.

CONTRACT & DEPOSITS

A signed contract detailing all arrangements must be received by SSA Group, LLC. prior to the event date along with the deposit amount reflected on the event 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.

CANCELLATIONS

Client must give SSA Group, LLC. written notice if Client wishes to cancel this Agreement and the Event. Company will retain all payments and deposits made to SSA Group, LLC. in the event of cancellation.

Picnic Package

SELECT YOUR TIMESLOT:

Picnics are held at CrossRoads Picnic Pavilion from 11am-1pm -OR- 2-4pm

DETAILS:

- Food Service for Up to (2) Hours
- Requires a Minimum of 50 Guests
- Prices Are per Person

- Iced Water
- Lemonade
- Picnic Tables
- Picnic Set-Up & Breakdown
- **Eco-Friendly Compostable** Tableware

BALLPARK

Served with:

Beef Chili, Chopped Onion, Shredded Cheddar, Sauerkraut Hot Peppers, Classic Condiments

SELECT (2) ENTRÉES:

Grilled Bratwurst 🔀 Polish Sausage 🔀

CLASSIC AMERICAN

25

20

Served with:

Lettuce, Pickles, Onion, Cheddar Cheese, Classic Condiments

Grilled Hamburgers 🗷

SMOKEHOUSE

28

Served with:

BBQ Sauce, Onion, Pickles, Cornbread Muffins

SELECT TWO ENTRÉES:

BBQ Chopped Pork 🔀 Chopped Beef Brisket 🔀 Dry Rubbed Bone-In Chicken 🗷 Smoked Sausage Links **⋈**

ALL PACKAGES INCLUDE:

BBQ Beans 💋 🔀

Coleslaw 🕖 🗷 -OR- Potato Salad 🕖 💥

Chocolate Chip Cookies #

Kettle Chips 🥖 💥

FACILITY RENTAL & ADMISSION RATES

Includes Exclusive Access to Picnic Space for up to (2) Hours

Monday-Friday	600
Saturday & Sunday	750
Event Admission	22 per person
Includes parking	

MENU ENHANCEMENTS

Minimum Quantities Must	Match the Guest Guarantee. Prices Are per Person.
All-Day Beverage Wristb Unlimited Soda Fountain R	
Bar Services	Please Inquire For Items & Pricing
Brownies 🕖	4
	2 enu Side for Additional Fee
Mac N' Cheese // Can Be Substituted For Me	enu Side for Additional Fee
Popcorn 🕖 🎉	6
Vegetarian Burgers 💋 _	5
Gluten Free Buns 💥	3
Impossible Burger 🔌	7

ZOO ENHANCEMENTS

Please Inquire for Additional Information and Pricing

Entertainment

Carousel Rides

Facepainting

Additional Equipment

Microphone and Speakers, Pop-Up Tents, Extra Tables Extra Chairs, Additional Décor

