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## 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 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!

## 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 may be 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 to be enjoyed during the allotted time while here on-site at Birmingham Zoo

## 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 25% of any additional charges 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

**PAYMENT** Final payment is due 90 days before the event date. Any additional fees incurred after the final payment is made will be applied to the final invoice, and payment is due upon receipt.

## Cancellation

Guests must provide written notice prior to canceling this agreement. Please see the Cancellations and Rescheduling sections of your event contract for more information.

# Rise & Shine Breakfast

<p><b>DETAILS:</b></p> <ul style="list-style-type: none"> <li>• Requires a Minimum Order of 25 Guests</li> <li>• Food Quantities Must Match Guest Guarantee</li> <li>• Menus are Served for 1 Hour</li> <li>• Prices are Per Person</li> </ul>	<p><b>INCLUDES:</b></p> <ul style="list-style-type: none"> <li>• Ice Water</li> <li>• Orange Juice</li> <li>• Eco-Friendly Compostable Tableware</li> </ul>
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**THE CONTINENTAL** 🌱  
 Assorted Breakfast Breads & Pastries 🥞,  
 Seasonal Fresh Fruit 🍌

**TRADITIONAL**  
 Biscuits with Butter & Jam 🌱, Fresh Seasonal Fruit 🍌,  
 Seasoned Breakfast Potatoes, Scrambled Eggs  
 with Cheese 🌱

**CHOICE OF:**  
 Applewood Smoked Bacon -or-  
 Breakfast Sausage Links

**14 BREAKFAST HANDHELDS 16**

**CHOICE OF:** Sandwiches -or- Burritos

**SANDWICHES:** Ham, Egg, Cheddar Cheese -or- Spinach,  
 Tomato, Swiss Cheese, Egg White 🌱

**18 BURRITOS:** Bacon, Egg, Cheese -or- Fried Green  
 Tomato, Herbed Breakfast Potato, Eggs, Cheese, Served  
 with Assorted Hot Sauces 🌱

**CHICKEN & WAFFLE 20**

Assorted Toppings: Chicken, Assorted Syrups,  
 Berries, Chocolate Chips, Peanut Butter Chips,  
 Whipped Cream

**ADD BREAKFAST POTATOES \_\_\_\_\_ 4**

<b>ADD-ONS</b>	
Food Quantities Must Match Final Guest Count. Prices are per person.	
Biscuits & Sausage Gravy _____	4
Applewood Smoked Bacon _____	5
Breakfast Sausage Links _____	5
Scrambled Eggs 🌱 _____	4
Cheese Grits _____	4
Yogurt & Granola 🌱 _____	6
Fresh Whole Fruits (Apples, Oranges, & Bananas) 🍌 _____	4
Coffee _____	3
Hot Tea _____	3

*Vegetarian options are available as protein substitutes upon request. Due to seasonal nature of our sustainable practices, prices are subject to change. Prices are subject to a 22% service charge, 3% event fee, and current sales tax.*

# 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 1.5 Hours

## INCLUDES:

- Sweet Tea
- Iced Water
- Chips
- Eco-Friendly Compostable Tableware

## The Classic

20

### ANGUS BEEF BURGERS, ALL BEEF HOT DOGS

Baked Beans, Coleslaw  , Cookies

Served With: Lettuce, Tomatoes, Cheese, Pickles, & Condiments

## Southern BBQ

22

### PULLED PORK, PULLED CHICKEN

Corn On The Cob , Fruit Salad , Cookies

Served With: Pickles, Onions, BBQ Sauce, & Alabama White Sauce

## The Smokehouse

24

### SMOKED BBQ CHICKEN, GRILLED PORK RIBS

Baked Beans, Corn on the Cob , Cookies

Served With: BBQ Sauce & Alabama White Sauce

## ADD-ONS

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

Popcorn _____	5	Mixed Greens Salad _____	4
Dippin Dots _____	6	Served with Balsamic Vinaigrette -or- Herbed Ranch	
Brownies _____	3	Mac & Cheese  _____	4
Assorted Canned Sodas _____	3		
Bottled Water _____	3		

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

# Boxed Lunches

## DETAILS:

- Menus are Served for 1.5 Hours
- Food Quantities Must Match Guest Guarantee
- Prices are Per Person

## Boxed Lunches 16

For Maximum of 150 Guests, 25 Person Minimum

### INCLUDES:

Bottled Water, Freshly Baked Cookies, Potato Chips, Whole Fruit

SELECT UP TO TWO OPTIONS PER EVENT

### Salads

#### MEDITERRANEAN GREENS SALAD

Feta Cheese, Olives, Red Peppers, Red Onion, Cucumbers, Balsamic Dressing

#### COBB SALAD

Carrots, Cucumbers, Grape Tomatoes, Croutons, Hard Boiled Eggs, Bacon, Cheddar Cheese, Herb Ranch Dressing

#### CLASSIC CAESAR SALAD

Cracked Pepper, Herb Croutons, Shaved Parmesan, Caesar Dressing

ADD GRILLED CHICKEN \_\_\_\_\_ 5

### Sandwiches

#### CLASSIC BLT

Applewood Smoked Bacon, Lettuce, Tomato, Herb Aioli, Focaccia

#### HAM & SWISS SANDWICH

on Ciabatta

#### ROASTED CHICKEN SALAD SANDWICH

Lettuce, Tomato, Ciabatta


#### ROASTED VEGETABLE SANDWICH

Seasonal Vegetables, Garlic Aioli, Greens, Ciabatta

#### TURKEY & CHEDDAR SANDWICH

Lettuce, Tomato, Whole Grain Bread

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# Lunch Buffets

## DETAILS:

- Requires a Minimum Order of 25 Guests
- Menus are Served for 1.5 Hours
- Food Quantities Must Match Guest Guarantee
- Prices are Per Person

## INCLUDES:

- Sweet Tea
- Iced Water
- Eco-Friendly Compostable Tableware

## Sandwich & Salad

### GARDEN SALAD 🌿

Carrots, Cucumbers, Grape Tomatoes, Cheddar Cheese, Herb Ranch Dressing

### ROASTED CHICKEN SALAD SANDWICH

### SEASONAL VEGETABLE WRAP 🌿

### TURKEY BACON CLUB

#### Served with:

Chips, Pasta Salad, & Freshly Baked Cookies

**UPGRADE TO CARAMEL PECAN BROWNIES** \_\_\_\_\_ 2

## All American

### MIXED GREENS SALAD 🌿

Carrots, Cucumbers, Grape Tomatoes, Cheddar Cheese, with Herbed Ranch

### HERB ROASTED CHICKEN WITH PAN SAUCE

Garlic Mashed Potatoes, Roasted Green Beans, Rolls with Butter

Served with: Brownies

## Taco Bar

20

### SOUTHWEST SALAD 🌿

Corn, Black Beans, Tortilla Strips with Jalapeño Ranch

### GROUND BEEF OR SHREDDED CHICKEN

Assorted Salsas, Black Beans, Flour Tortillas, Lettuce, Guacamole, Shredded Cheese, Sour Cream, Cilantro Lime Rice

#### Served with:

Cinnamon Sugar Churros with Caramel Sauce

**UPGRADE TO CREAM CHEESE STUFFED CHURROS** \_\_\_\_\_ 2

## 18 Mediterranean

22

### GREEK STYLE SALAD 🌿

Red Onions, Olives, Feta Cheese, and Greek Dressing

### CHICKEN SHWARMA

Feta Cheese, Lettuce, Red Onion, Tomato, Tzatziki Sauce, Classic Hummus

#### Served with:

Baklava, Pita Chips, & Basmati Rice

## Tuscan

22

19

### CLASSIC CAESAR SALAD

Parmesan, Herbed Croutons, and Caesar Dressing

### PASTA PRIMAVERA 🌿

### CLASSIC CHICKEN PARMIGIANA

### FETTUCCHINI ALFREDO 🌿

**UPGRADE TO CHICKEN FETTUCCHINI** \_\_\_\_\_ 5

**UPGRADE TO SHRIMP FETTUCCHINI** \_\_\_\_\_ 7

#### Served with:

Garlic Bread & Tiramisu

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# Take a Break

## DETAILS:

- Service for 1.5 Hours
- Requires a Minimum Order of 10 Guests
- Quantities Must Match Guest Guarantee
- Prices are per person

## INCLUDES:

- Eco-Friendly Compostable Tableware

## Snacks

### Savory

<b>FRESH POPPED POPCORN</b> ✂ _____	<b>4</b>
<b>HUMMUS &amp; PRETZEL TWISTS</b> 🥕 _____ with Red Pepper	<b>5</b>
<b>SWEET &amp; SAVORY SNACK MIX</b> _____ Gardetto's Snack Mix, Candied Pecans, & Dried Cranberries	<b>4</b>
<b>ASSORTED CHIPS</b> 🌿 _____	<b>4</b>
<b>VEGGIE CUPS WITH RANCH</b> 🌿 _____	<b>5</b>

### Sweet

<b>BROWNIES</b> 🌿 _____	<b>3</b>
<b>COTTON CANDY</b> 🌿 _____	<b>5</b>
<b>FRESH BAKED COOKIES</b> 🌿 _____	<b>4</b>
<b>DIPPIN DOTS</b> _____	<b>6</b>
<b>RICE CRISPY TREATS</b> ✂ _____	<b>4</b>
<b>WHOLE FRUIT</b> 🥕 ✂ _____ Apples, Oranges, & Bananas	<b>4</b>

## Beverage Packages

**LEMONADE & SELTZER BAR** \_\_\_\_\_ **4**  
Lemonade, Spring Water, Pellegrino Sparkling Water

**Served With:**

Mint & Assorted Fruit, Flavored Syrups

**HOT CHOCOLATE BAR** \_\_\_\_\_ **8**  
Candy Canes, Caramel Syrup, White Chocolate Syrup, Crushed Oreos, Whipped Cream, Mini Marshmallows

### ADD-ONS

<b>Coca-Cola Products</b> _____	<b>3</b>
<b>Coffee &amp; Hot Tea Service</b> _____	<b>6</b>
<b>Hot Chocolate</b> _____	<b>4</b>

<b>Lemonade</b> _____	<b>3</b>
<b>Sweet or Unsweetened Tea</b> _____	<b>3</b>

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# Evening Menu







# Hors D'oeuvres

DETAILS:	PASSED:	STATIONED:
<ul style="list-style-type: none"> <li>Requires a Minimum Order of 50 Guests</li> <li>Food Quantities Must Match Final Guest Count</li> <li>Includes Eco-Friendly Compostable Tableware</li> </ul>	<ul style="list-style-type: none"> <li>Service for up to (1) Hour</li> <li>(1) Passer per 50 Guests</li> <li>Minimum of (3) Selections Recommended</li> <li>Pricing is Per Piece</li> </ul>	<ul style="list-style-type: none"> <li>Service for up to (2) Hours</li> <li>Minimum of (3) Selections Recommended</li> <li>Pricing is Per (2) Pieces</li> </ul>

## Meat

	PASSED	STATIONED	Vegetarian 	PASSED	STATIONED
<b>CHICKEN POTSTICKERS</b> With Sweet Chili Sauce	5	9	<b>STREET CORN PHYLLO CUP</b> With Cotija Cheese & Pico De Gallo	4	7
<b>MAC &amp; CHEESE BITES</b> With A Sweet & Sour Sauce	5	9	<b>CAPRESE SKEWER</b> 	4	7
<b>PULLED PORK SLIDERS</b> With Skewered Pickle Alabama White Sauce	5	9	<b>FRIED BRUSSELS SPROUTS</b> With Balsamic Glaze And Goat Cheese	4	7
<b>STEAK &amp; CILANTRO EMPANADAS</b> With A Chipotle Dipping Sauce	5	9	<b>VEGETABLE SPRING ROLL</b> With Sesame-Soy Glaze	4	7
<b>CHICKEN WING</b> With Bourbon Honey Glaze	6	11	<b>TOMATO BASIL BRUSCHETTA</b> 	5	9

## Sea

	PASSED	STATIONED
<b>CRAB CAKE CROSTINI</b> 	6	11
Topped With Crispy Fried Capers		
<b>SHRIMP &amp; GRITS</b>  	6	11
With Jalapeno Cheese Grits, Pan-Seared Shrimp & Tasso Gravy		
<b>BANG BANG SHRIMP</b> 	6	11
Battered & Fried Shrimp with Bang Bang Sauce		

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# Display Stations

## DETAILS:

- Requires a Minimum Order of 50 Guests
- Food Quantities Must Match Guest Guarantee
- Includes Eco-Friendly Compostable Tableware
- Service for Up to 1.5 Hours
- Prices are Per Person

## Small Bites

### BREADS & SPREADS

Fresh Vegetables, Pita, Tortilla Chips, Hummus 🌱, French Onion Dip, and Choice of Buffalo Chicken Dip -or- Spinach-Artichoke Fondue 🍷

### SOUTHERN CHARCUTERIE BOARD

Assortment of Cured Meats, Olives, Pickled Vegetables, Assorted Domestic Cheeses

#### Served with:

Selection of Crackers and Breads

### SWEET & SAVORY CHARCUTERIE BOARD

Cookies, Dessert Bars, Classic Salted & Cinnamon Sugar Pretzels

#### Toppings Include:

Cream Cheese Fruit Dip, Cheese Dip, Salted Caramel Sauce, And Mustard

## Savory

### 12 MAC N' CHEESE BAR 21

Cavatappi Pasta with Aged Cheddar Sauce, Grilled Chicken & Pork

#### Toppings Include:

Bacon, Bleu Cheese Crumbles, Fried Onions, Grilled Chicken, Pulled Pork, Roasted Tomatoes, Hot Sauce, BBQ Sauce

**ADD BLACKENED SHRIMP** \_\_\_\_\_ **7**

### POTATO BAR 15 (CHOOSE 1)

#### MASHED GARLIC YUKON GOLD POTATOES

14 **Toppings Include:**  
Bacon, Scallions, Shredded Cheese, Sour Cream, Butter, Broccoli, Hot Sauce, BBQ Sauce, Chicken -or- Pork

#### MASHED SWEET POTATOES

#### Toppings Include:

Butter, Brown Sugar, Dried Cranberries, Glazed Pecans, Mini Marshmallows

## Sweet

### DIPPIN DOTS SUNDAE STATION 12

#### Toppings Include:

Caramel Sauce, Cherries, Chocolate Syrup, Crushed Oreos, Sprinkles, Whipped Cream

### POPCORN STATION 10

Buttered Popcorn Made In-House

#### Toppings Include:

Cheddar Cheese, Chocolate Chips, Crushed Oreos, Marshmallows, Gummy Bears, Sprinkles, Assorted Seasonings

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# Evening Buffets

## DETAILS:

- Requires a Minimum Order of 50 Guests
- Food Quantities Must Match Guest Guarantee
- Service for 1.5 Hours
- Prices are Per Person

## INCLUDES:

- Sweet Tea
- Iced Water
- Eco-friendly Compostable Tableware

## Tier One

Select (2)

### POTATO GNOCCHI

Wild Mushroom Ragout

### ROASTED NEW YORK STRIPLOIN

Demi-Glace and Onion Marmalade

### SEARED AIRLINE CHICKEN

Wild Mushroom & White Wine Sauce

### SEARED SALMON

Brown Butter Sauce

### THYME MARINATED PORK LOIN

Dijon Cream Sauce

55

## Tier Two

Select (2)

### CHEESE TORTELLINI

Alfredo, Mushroom, Spinach, Tomato

### APPLE BRINED PORK CHOP

Caramelized Onion & Roasted Apples Pan Jus

### HERB CRUSTED SALMON

Romesco Sauce

### ROASTED SIRLOIN

Horseradish Cream Sauce

### SEARED AIRLINE CHICKEN

Peppered Onion, Honey Garlic Sauce

48

## Tier Three

Select (2)

### BAKED CAVATAPPI

Grilled Vegetables, Marinara, Mozzarella

### HARDWOOD-SMOKED BEEF BRISKET

Caramelized Onion & Mushroom Cream Sauce

### HERB-ROASTED CHICKEN

With Pan Jus

### SLOW-ROASTED PORK

Chimichurri Sauce and Pickled Red Onion

42

## Salads

Select (1)

### BABY SPINACH

Cranberries, Goat Cheese, Olive Oil, Red Onion, Slivered Almonds Balsamic Vinaigrette

### BIBB

Fried Onions, Grape Tomatoes, Shaved Carrots, Shredded Cheddar, Herb Ranch

### CAESAR

Croutons, Shaved Parmesan, Caesar Dressing

### FIELD GREENS

Cucumber, Grape Tomato, Shaved Red Onion, Balsamic Vinaigrette

### ICEBERG

Bleu Cheese Crumbles, Red Onion, Rendered Bacon, Tomato, Balsamic Dressing

## Vegetables

Select (1)

### LEMON BUTTER BROCCOLINI

### GRILLED ASPARAGUS

### HONEY-GLAZED CARROTS

### ROASTED BRUSSELS SPROUTS

### SHALLOT BUTTER GREEN BEANS

### ROASTED BROCCOLI & CAULIFLOWER

## ADD-ONS

BREAD & BUTTER \_\_\_\_\_ 5

## Starches

Select (1)

### BOURSIN MACARONI & CHEESE

### GARLIC MASHED POTATOES

### HERB ROASTED POTATOES

### ROASTED SWEET POTATOES

### ROASTED VEGETABLE ORZO SALAD

## Desserts

Select (1)

### APPLE & BERRY TART

### ASSORTED MINI DESSERTS

### CARAMEL PECAN BROWNIE

### WARM APPLE COBBLER with Whipped Topping

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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 50 Guests
- Food Quantities Must Match Guest Guarantee
- Prices are Per Person
- Requires china rental, pricing dependent on menu selection

### INCLUDES:

- Sweet Tea
- Iced Water

## Salads

SELECT (1)

### KALE CAESAR

Shaved Parmesan, Focaccia Crouton, Caesar Dressing

### ROASTED

### BEET SALAD

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

### WEDGE STYLE

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

## Entrées

SELECT (1)

### ALMOND CRUSTED LAMBCHOPS

Charred Heirloom Carrots, Garlic Mashed Potatoes, Mint Relish

### BUTTERNUT SQUASH STEAK

Brown Butter, Sautéed Spinach, Sage Sauce

### NY STRIP STEAK

Broccoli, Garlic Mashed Potatoes, Herb Compound Butter

### BRAISED SHORT RIB

Garlic Mashed Potatoes, Broccoli

### HONEY GLAZED SALMON

Brussels Sprouts, Sweet Potato Mash

### SEARED CHICKEN BREAST

Pancetta-Swiss Chard, Sweet Corn Puree, Pan Jus

### BROILED RED FISH

Artichoke & Wild Mushroom Ragout, Roasted Baby Potatoes, Brown Butter Sage Sauce

### HARDWOOD GRILLED PORK CHOP

Broccoli, Mashed Potatoes, Apple Compote

### SEARED SALMON

Asparagus with Lemon-Caper Beurre Blanc, Fingerling Potatoes

## Desserts

SELECT (1)

### CHOCOLATE DECADENCE CAKE

with Raspberry Sauce 

### KEY LIME PIE

with Whipped Topping

### SOUTHERN-STYLE PECAN APPLE TART

with Bourbon-Banana Cream

### STRAWBERRY SYMPHONY CHEESECAKE

with Berry Compote

## ADD-ONS

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

Additional Entrée Selection \_\_\_\_\_ Please Inquire for Pricing

Bread and Butter \_\_\_\_\_ 5

Upgrade Entrée Selection to Duo \_\_\_\_\_ Please Inquire for Pricing

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# Bar Services

## SPIRITS INCLUDES:

GIN, RUM, TEQUILA, VODKA, WHISKEY

### DETAILS:

- Security is required for all events with alcohol. Flat fee of \$200 per Guard. (The addition of security guards is up to the discretion of the Sales Team.)

## Hosted Bar

The cost for bar services and drinks are paid in advance by the event host.

Prices are per person, 21 years & older.

Minimum of (1) Bartender per 75-100 Guests

### BEER & WINE BAR

(2) HOUR BAR \_\_\_\_\_ 22

(4) HOUR BAR \_\_\_\_\_ 32

Assorted Domestic & Craft Beers,  
Red & White Wines

### STANDARD BAR

(2) HOUR BAR \_\_\_\_\_ 29

(4) HOUR BAR \_\_\_\_\_ 39

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

### PREMIUM BAR

(2) HOUR BAR \_\_\_\_\_ 36

(4) HOUR BAR \_\_\_\_\_ 46

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

## Consumption Bar

\$500 Minimum & Bartender Fees Due in Advance.  
Balance to be Paid After the Event.

DOMESTIC BEER \_\_\_\_\_ 7

CRAFT/IMPORTED BEER \_\_\_\_\_ 9

WINE \_\_\_\_\_ 8

STANDARD LIQUOR \_\_\_\_\_ 10

PREMIUM LIQUOR \_\_\_\_\_ 12

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.

DOMESTIC BEER \_\_\_\_\_ 8

CRAFT/IMPORTED BEER \_\_\_\_\_ 10

WINE \_\_\_\_\_ 9

STANDARD LIQUOR \_\_\_\_\_ 12

PREMIUM LIQUOR \_\_\_\_\_ 13

CANNED SODA \_\_\_\_\_ 4

## Bar Fees

### CONSUMPTION & HOSTED BAR

Requires (1) Bartender per (75-100) Guests  
\$150 Setup Fee in addition to Bar Service. The amount of Bar Staff is up to the discretion of the Sales Team.

### CASH BAR

Requires (1) Bartender per (75-100) Guests -and- (1) Cashier per (75-100) Guests  
Requires a \$150 Set-Up Fee

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Revised August 2024