



2026  
Catering  
Guide

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# Rise & Shine Breakfast

## Continental Breakfast \$34 Per Person

Includes Self-Serve Coffee, Decaffeinated Coffee, Assorted Hot Tea, Orange Juice and Water Station

**Fresh Fruit Salad** (GF/Vegan)

**Assorted Individual Yogurt** (GF/Veg)

**Chef's Selection of Breakfast Pastries**

Served with Creamery Butter, Honey, and Preserves (Veg)

## American Breakfast \$42 Per Person

Includes Self-Serve Coffee, Decaffeinated Coffee, Assorted Hot Tea, Orange Juice and Water Station

**Fresh Fruit Salad** (GF/Vegan)

**Scrambled Eggs**

with Fresh Herbs and Cheese (GF/Veg)

**Country Roasted Crispy Breakfast Potatoes**

with Caramelized Onions and Roasted Peppers (GF/Vegan)

**Applewood Smoked Bacon** (GF)

**Chef's Selection of Breakfast Pastries**

Served with Creamery Butter, Honey, and Preserves (Veg)

## Breakfast Adds

Price Per Person

**Greek Yogurt Parfait**

with Granola and Berries (Veg)

\$8

**Sausage** (GF)

\$9

**Bacon** (GF)

\$8

Price Per Dozen

**Plain Bagels and Cream Cheese**

(Veg)

\$37

**Assorted Breakfast Pastries** (Veg)

\$46

# Lunch Buffets

## Salad Bar \$41 Per Person

*Includes Self-Serve Iced Tea, Lemonade, and Water Station*

**Cheezy Herbed Focaccia** (Veg)

**Creamy Tomato Soup** (Veg)

**Quinoa Crunch Salad**

with Cabbage, Kale, Cucumbers, Bell Peppers, Carrots, Almonds, Feta Cheese and Lemon Vinaigrette (Veg/GF)

**Southwest Salad**

with Romaine Lettuce, Charred Corn, Avocado, Tomatoes, Red Onion, Toasted Pepitas, and Charred Poblano Vinaigrette (GF/Vegan)

**Classic Caesar Salad**

with Romaine Lettuce, Garlic Croutons, Parmesan Cheese and Caesar Dressing

**Grilled Herb Marinated Chicken**

**Blackened Atlantic Salmon** (GF)

**Assorted Freshly Baked Gourmet Cookies** (Veg)

## The Deli \$48 Per Person

*Includes Self-Serve Iced Tea, Lemonade, and Water Station*

**Field Greens Salad**

with Seasonal Garden Greens, Red Cabbage, Shredded Carrots, Cherry Tomatoes, House Vinaigrette (GF/Vegan) and Ranch Dressing (Veg)

**House Chips** (Veg)

**Pasta Salad** (Veg)

**Italian Sub**

with Salami, Pepperoni, Capicola, Fresh Mozzarella, Shredded Lettuce, Tomato, Oil, Vinegar, Pepperoncini, and Italian Herbs on a Torpedo Roll

**Chicken Curry Salad Wrap**

with Craisins, Cashews, Celery, Red Onion and Kale in a Tortilla

**Veggie Sub**

with Marinated Portobello, Caramelized Onions, Roasted Peppers, Grilled Zucchini and Chimichurri on Rosemary Focaccia (Veg)

**Assorted Freshly Baked Gourmet Cookies** (Veg)

# Lunch Buffets

## **Cookout** \$48 Per Person

*Includes Self-Serve Iced Tea, Lemonade, and Water Station*

### **Field Greens Salad**

with Seasonal Garden Greens, Red Cabbage, Shredded Carrots, Cherry Tomatoes, House Vinaigrette (GF/Vegan) and Ranch Dressing (Veg)

### **Traditional Caesar Salad**

with Classic Caesar Dressing

### **Roasted Baby Red Potato Salad**

with Fresh Corn, Peppers, and Paprika Vinaigrette (GF/Vegan)

### **Grilled Angus Beef Hamburgers** (GF)

### **All-Beef Hot Dogs** (GF)

### **Black Bean Chipotle Burger** (Vegan)

### **Hamburger And Hot Dog Buns** (Veg)

### **Thick And Sticky Baked Beans** (GF/Veg)

### **Creamy Cheddar Macaroni And Cheese** (Veg)

### **Lettuce** (Vegan)

### **Tomato** (Vegan)

### **Onion** (Vegan)

### **Pickles** (Vegan)

### **Sliced Jack Cheese** (GF/Veg)

### **Sliced Cheddar Cheese** (GF/Veg)

### **Mayonnaise, Mustard, Ketchup, and Relish** (Veg)

### **Assorted Freshly Baked Gourmet Cookies** (Veg)

## **Mediterranean** \$50 Per Person

*Includes Self-Serve Iced Tea, Lemonade, and Water Station*

### **Tomato Cucumber Salad**

with Hot House Cucumbers, Heirloom Cherry Tomatoes, Julienned Red Onion, Parsley, and Feta Cheese (GF/Veg)

### **Quinoa and Garbanzo Greek Salad**

with Kale, Red Quinoa, Garbanzo Beans, Heirloom Cherry Tomatoes, Onions, Olives, Cucumber, Dill, Parsley and Lemon Vinaigrette (GF/Vegan)

### **Mezze**

with Assorted Fire Roasted Vegetables (GF/Vegan)

### **Naan Bread** (Veg)

### **Garlic Hummus** (GF/Vegan)

### **Tzatziki** (GF/Veg)

### **Turmeric Rice** (GF/Vegan)

### **Grilled Za'atar Chicken** (GF)

### **Fresh House-Made Falafel** (Vegan)

### **Assorted Freshly Baked Gourmet Cookies** (Veg)

# Lunch Buffets

## Aloha BBQ \$57 Per Person

*Includes Self-Serve Iced Tea, Lemonade, and Water Station*

### Hawaiian Sweet Rolls

with Creamery Butter (Veg)

### Creamy Maui Macaroni Salad (Veg)

### Island Mixed Greens Salad

with Red Bell Pepper, Mango, Mandarin Oranges, Red Cabbage, and Fiji Blood Orange Vinaigrette (GF/Vegan)

### Roasted Huli Huli BBQ Chicken (GF)

### Kahlua Pulled Pork (GF)

### Fried Rice

with Carrots, Bell Peppers, Pineapple, and Green Onions (Vegan)

### Mixed Vegetable Stir Fry

with Seasonal Vegetables, Garlic, Ginger, and Scallions (Vegan)

### Assorted Freshly Baked Gourmet Cookies (Veg)

## Baja Taco \$60 Per Person

*Includes Self-Serve Iced Tea, Lemonade, and Water Station*

### Southwest Salad

with Chopped Cilantro, Roasted Corn, Cotija Cheese, Red Onion, Fried Tortilla Chips and Chipotle Caesar Dressing

### Pollo Asado

Citrus Marinated Chicken (GF)

### Tijuana-Style Carne Asada

Traditional Marinated Steak (GF)

### Papas con Chile y Cebolla

Potatoes with Peppers and Onions (GF/Vegan)

### Frijoles Puercos

Beans with Chorizo, Onions, Garlic, and Peppers (GF)

### Arroz a la Mexicana

Rice with Tomato, Garlic, Onion, Corn, Peas, and Carrots (GF/Veg)

### Corn Tortillas (GF/Vegan)

### Flour Tortillas (Vegan)

### Salsa Roja (GF/Vegan)

### Pico de Gallo (GF/Vegan)

### Shredded Cabbage (GF/Vegan)

### Sour Cream (GF/Veg)

### Cotija Cheese (GF/Veg)

### Assorted Freshly Baked Gourmet Cookies (Veg)



# Lunch Buffets

**Western** \$61 Per Person

*Includes Water, Iced Tea, and Lemonade Station*

**Cornbread Muffins**

with Honey Butter (Veg)

**Field Greens Salad**

with Seasonal Garden Greens, Red Cabbage, Shredded Carrots, Cherry Tomatoes, House Vinaigrette (GF/Vegan) and Ranch Dressing (Veg)

**Southwest Pasta Salad**

with Black Beans, Corn, Peppers, Tomatoes, Red Onions, and Lime Vinaigrette (Vegan)

**Chopped Texas Smoked Brisket**

with House BBQ Sauce (GF)

**Honey Glazed BBQ Chicken** (GF)

**Black Bean Chipotle Burger** (Vegan)

**Thick and Sticky Baked Beans** (GF/Veg)

**Creamy Cheddar Macaroni and Cheese** (Veg)

**Sandwich Buns** (Veg)

**Mayonnaise, Mustard, and Ketchup** (Veg)

**Assorted Freshly Baked Gourmet Cookies** (Veg)

# Tasty Extras

## Price Per Person

<b>Lettuce, Tomato, Pickles</b> (GF/Vegan)	\$4	<b>Vegetable Stir Fry</b> with Seasonal Vegetables, Garlic, Ginger, and Scallions (Vegan)	\$11
<b>Field Green Salad</b> with Vinaigrette (GF/Vegan) & Ranch Dressing (Veg)	\$7	<b>Crispy Huli Huli Cauliflower</b> (Vegan)	\$11
<b>Hot Dogs</b> (GF) with Hot Dog Buns	\$8	<b>Portobello Fajitas</b> (GF/Vegan)	\$11
<b>Gluten Free Tortillas</b> (GF)	\$8	<b>Papas (Potatoes) and Soyrito</b> (Vegan)	\$11
<b>Papas Con Cebolla y Chile</b> Potatoes with Peppers and Onions (GF/Vegan)	\$8	<b>Ensenada Style Fried Fish Tacos</b> with Tempura Battered Cod and Corn Tortillas	\$12
<b>Churros</b> (Veg)	\$8	<b>Grilled Hawaiian Short Ribs</b> (GF)	\$12
<b>Bacon</b> (Gluten Free)	\$8	<b>Turkey and Bacon Sub</b> with Cranberry Sauce, Kale, and Swiss Cheese on a Torpedo Roll	\$13
<b>French Fries</b> (Veg)	\$8	<b>Roasted Tri-Tip Sub</b> with Caramelized Onions, White Cheddar, Chimichurri, and Peppers on a Torpedo Roll	\$13
<b>Roasted Fingerling Potatoes</b> (GF/Vegan)	\$9	<b>Fresh Guacamole</b> (GF/Vegan)	\$13
<b>Macaroni and Cheese</b> (Veg)	\$9	<b>Seared Atlantic Salmon</b> with Bruschetta Topping, Parmesan Cheese, and Balsamic Glaze (GF)	\$13

## Price Per Dozen

<b>Gluten Free Buns</b> (GF)	\$84	<b>Vegan and Gluten Free Wraps</b> Chef Inspired Wrap Prepared with Plant Based Ingredients in a Gluten Free Tortilla (GF/Vegan)	\$87
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# Displayed Nibbles and Extras

## Price Per Each

<b>Individual Mixed Nut Packages</b> (Veg)	\$5	<b>Assorted Granola Bars</b> (Veg)	\$8
<b>Sabra Hummus and Pretzel Cups</b> (Veg)	\$7	<b>Ollie Meat and Cheese Trays</b> (GF)	\$10
<b>Assorted Individual Bags of Chips</b> (Veg)	\$8		

## Price Per Person

<b>French Fries</b> (GF/Veg)	\$8	<b>Popcorn Bar</b> with Buttered Popcorn, Chocolate Drizzle Popcorn, and Kettle Corn (GF/Veg)	\$21
<b>Tri-Colored Tortilla Chips</b> with Salsa Roja (Vegan)	\$11	<b>Build Your Perfect Trail Mix</b> with Pretzel Sticks, Almonds, Cashews, Peanuts, Wasabi Peas, Dried Craisins, Yogurt Covered Raisins, M&Ms and Sunflower Seeds (Veg)	\$23
<b>Duet of Hummus</b> with Traditional Hummus, Roasted Red Pepper Hummus (Vegan) and Served with Pita Bread (Veg)	\$12	<b>Tri-Colored Tortilla Chips</b> with Salsa Roja and Fresh Guacamole (Vegan)	\$25
<b>Garden Crudites</b> Carrots, Celery, Cucumbers, Cauliflower, Cherry Tomatoes, Broccolini, Radishes and Peppers (GF/Vegan) Served with Ranch Dressing (Veg)	\$14	<b>All Zoo All Fun</b> Includes Buttered Popcorn (GF/Veg), Mini Pretzels (Veg) and Mini Corn Dogs. Served with Cheese Sauce, Mustard and Ketchup (Veg)	\$27
<b>Season Fresh Cut Fruit Display</b> (GF/Vegan)	\$19	<b>Charcuterie Board</b> Chef's Selection of Assorted Dried Cured Meats (GF), Season Cheese (GF), Honeycomb (GF/Veg), Quince Paste (GF), Marinated Olives (GF/Veg), Cornichons (GF), Assorted Jams (GF/Veg), Nuts (GF/Vegan), Dried Fruits (Veg), Roasted Grapes (Veg), and Served with an Assortment of Crackers, Crostini and Baguettes (Veg)	\$29



# Tray Passed Hors D'Oeuvres

## Increments of 50 Pieces

### Selections Served Hot

<b>Vegetarian African Curry Spiced Samosa</b> (Veg)	\$415	<b>Crispy Eggplant "Bruschetta"</b> with Fresh Tomato, Shallots, Basil, Grated Parmigiano-Reggiano (Veg)	\$515
<b>Vegetarian Spring Rolls</b> Served with Chili Lime Dipping (Veg)	\$415	<b>Falafel</b> with Roasted Red Pepper Hummus (Vegan)	\$515
<b>Chicken Spring Rolls</b> Served with Chili Lime Dipping	\$415	<b>Ratatouille Stuffed Mushrooms</b> (GF/Vegan)	\$515
<b>Arancini</b> Crispy Risotto Balls Stuffed with Creamy Mozzarella and Served with Spicy Sicilian Tomato Ragu (Veg)	\$465	<b>Vegan Mapo Bao Bun</b> With Spicy Mapo Tofu, Pickled Vegetables, and Sweet and Spicy Chili Sauce (Vegan)	\$515
<b>Artichoke Beignet</b> Stuffed with Creamy Goat Cheese (Veg)	\$465	<b>Crisp Coconut Shrimp</b> Served with Sweet Orange Glaze	\$515
<b>Chicken Empanadas</b> Served with Chimichurri	\$465	<b>Baja Crab Cake</b> with Poblano Silk and Mango Salsa	\$565
<b>Creamy Sweet Dried Dates</b> Stuffed with Whipped Mascarpone, Tyme, and Bleu Cheese. Wrapped in Thick Cut Bacon and Drizzled with Balsamic Glaze (GF)	\$465	<b>Braised Beef Short Rib Slider</b> with White Cheddar, Caramelized Onions and Black Pepper Aioli on a Brioche Bun	\$600

### Selections Served Cold

<b>Tomato and Basil Bruschetta</b> with California Olive Oil and Garden-Fresh Basil (Veg)	\$415	<b>Individual Crudit� Cups</b> with Assorted Vegetables and Garlic Hummus (GF/Vegan)	\$515
<b>Boursin Cheese Canape</b> with Toasted Walnuts and Wildflower Honey (Veg)	\$465	<b>Spicy Tuna Cone</b> with Tobiko Caviar	\$565
<b>Chilled Shrimp Cocktail</b> (GF)	\$515		

# Dinner Buffets

## Little Italy \$93 Per Person

*Includes Self-Serve Coffee, Decaffeinated Coffee, Assorted Hot Tea, and Water Station*

**Freshly Baked Artisan Rolls**  
with Butter (Veg)

**Traditional Caesar Salad**  
with Classic Caesar Dressing

**Antipasto Salad**  
with Romaine, Olives, Celery, Mozzarella, Salami, Pepperoncini, Tomato, Herbs and Italian Vinaigrette (GF)

**Seasonal Roasted Vegetables**  
with House Herbs (GF/Vegan)

**Eggplant Parmesan**  
Breaded and Shallow Fried Eggplant, Topped with House Made Pomodoro, Fresh Mozzarella and Herbs (Veg)

**Chicken Piccata**  
with Lemon, Capers and Parsley

**Chef's Selection of Vegan Pasta & Sauce**  
(Vegan)

**Tiramisu**  
A Creamy Dessert of Espresso-Soaked Ladyfingers, Surrounded by Lightly Sweetened Whipped Cream and Light Mascarpone (Veg)

## Classic American \$95 Per Person

*Includes Self-Serve Coffee, Decaffeinated Coffee, Assorted Hot Tea, and Water Station*

**Freshly Baked Artisan Rolls**  
with Butter (Veg)

**Traditional Caesar Salad**  
with Classic Caesar Dressing

**Seasonal Market Vegetables**  
with House Herbs (GF/Vegan)

**Roasted Garlic Mashed Potatoes** (GF/Veg)

**Pan Seared Chicken Breast**  
with Roasted Shallot Jus and Fresh Garden Herbs (GF)

**Slow Braised Beef Short Ribs**  
with Red Wine Sauce (GF)

**Cauliflower Rice**  
with Wild Mushrooms, Spinach, and House Herbs (GF/Vegan)

**New York Cheesecake**  
Buttery Graham Cracker Crust with a Creamy Sweet Cream Cheese Filling Drizzled with Raspberry Sauce (Veg)

# Dinner Buffets

## Baja Taco \$98 Per Person

*Includes Self-Serve Coffee, Decaffeinated Coffee, Assorted Hot Tea, and Water Station*

### Southwest Salad

with Chopped Cilantro, Roasted Corn, Cotija Cheese, Red Onion, Fried Tortilla Chips and Chipotle Caesar Dressing

### Charred Corn Pico

with Tomatoes, Red Onions, Jalapeno, Cilantro, and Lime (GF/Vegan)

### Pollo Asado

Citrus Marinated Chicken (GF)

### Tijuana-Style Carne Asada

Traditional Marinated Steak (GF)

### Portobello Fajitas (GF/Vegan)

### Frijoles Puercos

Beans with Chorizo, Onions, Garlic, and Peppers (GF)

### Arroz a la Mexicana

Rice with Tomato, Garlic, Onion, Corn, Peas, and Carrots (GF/Veg)

### Corn Tortillas (GF/Vegan)

### Flour Tortillas (Vegan)

### Salsa Roja (GF/Vegan)

### Pico de Gallo (GF/Vegan)

### Shredded Cabbage (GF/Vegan)

### Sour Cream (GF/Veg)

### Cotija Cheese (GF/Vegan)

### Strawberry Tres Leches Cake

Sponge Cake Soaked in Three Types of Milk with Strawberries and Decorated with a Whipped Cream Topping (Veg)

## Southern Californian Buffet \$107 Per Person

*Includes Self-Serve Coffee, Decaffeinated Coffee, Assorted Hot Tea, and Water Station*

### Freshly Baked Artisan Rolls

with Butter (Veg)

### Pacific Coast Salad

with Poached Bay Shrimp, House Greens, Avocado, Cherry Tomatoes, Hot House Cucumbers, and Louise Dressing

### Chili Marinated Seared Salmon

with Mango, Lime, and Fresno Chili Relish (GF)

### Flat Iron Steak Oscar

with Garlic Butter, Crab Cake, Asparagus, and Roasted Poblano Hollandaise

### Coconut Rice

Jasmine Rice with Cilantro, Coconut, Lime and Furikake (GF)

### Grilled Vegetables

with Lemon and Garlic Butter (GF)

### New York Cheesecake

Buttery Graham Cracker Crust with a Creamy Sweet Cream Cheese Filling Drizzled with Raspberry Sauce (Veg)

# Food Stations

**\$151 Per Person** (A Minimum of 100 Guests)

*Includes Self-Serve Coffee, Decaffeinated Coffee, Assorted Hot Tea, and Water Station*

*Select Three (3) Stations*

## Baja Taco Station

### Southwest Salad

with Chopped Cilantro, Roasted Corn, Cotija Cheese, Red Onion, Fried Tortilla Chips, and Chipotle Caesar Dressing

**Tijuana Style Carne Asada** (GF)

**Pollo Asada** (GF)

**Arroz a La Mexicana** (GF/Veg)

**Corn Tortillas** (GF/Vegan)

**Flour Tortillas** (Vegan)

**Salsa Roja, Pico de Gallo, Cilantro/Onion Mix and Shredded Cabbage** (GF/Vegan)

**Sour Cream, and Cotija Cheese** (GF/Veg)

## Mediterranean Station

**Hummus** (Vegan) **and Warm Pita** (Veg)

### Mezze Platter

with Assorted Fire Roasted Vegetables (GF/Vegan)

**Tomato Cucumber Salad** with Hot House Cucumbers, Heirloom Cherry Tomatoes, Julienned Red Onion, Parsley, and Feta Cheese (GF/Veg)

**Turmeric Rice** (Vegan)

**Grilled Za'atar Chicken** (GF)

**Fresh House Made Falafel** (Vegan)

**Tzatziki** (GF/Veg)

## Little Italy Station

**Rosemary Focaccia** with Whipped Salted Garlic Butter (Veg)

**Balsamic Marinated Mushrooms and Olives** (Vegan)

**Tuscan Panzanella Salad** with Rustic Toasted Cubes, Heirloom Tomatoes, Cucumbers, Red Onions, Basil, Arugula, and Caper-Lemon Vinaigrette (Vegan)

**Porcini and White Bean Cassoulet** Slow Cooked White Beans, Porcini Mushrooms, Fresh Sage, Parmesan and Olive Oil in Vegetable Broth (Veg)

**Pasta Primavera** with Roasted Garlic, Myer Lemon Olive Oil, Seasonal Sliced Vegetables, Cherry Tomatoes, Garden Herbs, and Penne Pasta (Vegan)

## Carving Station

*\*Carver Required – \$205 per 150 Guests*

**Fresh House-Baked Rolls & Butter** (Veg)

**House Greens Salad** (GF/Vegan)

### Choice of Two (2) Proteins:

- **Mary's Farm Airline Turkey Breast** Served with Cranberry Sauce and Herbed Jus (GF)
- **Roasted Tri-Tip** Served with Garlic Herb Beef Jus (GF)
- **Peppercorn Crusted Prime Rib** Served with Red Wine Demi (GF)
- **Maple Glazed Ham** Served with Pineapple Chutney (GF)
- **Porchetta** Served with Chimichurri (GF)

## Tots Station

**Traditional Caesar Salad** with Classic Caesar Dressing

**Hot and Crispy Original Tots** (Veg)

**Shredded Short Ribs** (GF)

**Roasted Mushrooms** (Veg)

**Cheese Fondue** (Veg)

**Crispy Onions** (Veg)

**Sour Cream** (Veg)

*\*Add Sweet Potato Tots (Veg) - \$7 Per Person*

## Hawaiian Station

**Hawaiian Sweet Rolls** with Butter (Veg)

**Macaroni Salad** (Veg)

**Island Mixed Greens Salad** (GF/Vegan)

**Organic Tofu Fried Rice** with Carrots, Bell Peppers, Pineapple and Green Onions (GF/Vegan)

**Roasted Huli Huli BBQ Chicken** (GF)

**Grilled Hawaiian Short Ribs** (GF)

# Sweet Fillings

## Dessert Bars, Ice Cream, Cookies and More

Price Per Person

<b>Assorted Popsicles</b> (GF/Vegan)	\$6	<b>Ice Cream Bar</b> *Required Attendant Fee - \$155 per 100 Guests Includes Chocolate Ice Cream, Vanilla Bean Ice Cream Fruit Sorbet. Served with Chocolate Sauce, Caramel Sauce, Rainbow Sprinkles, Chocolate Cookie Crumbles, Toasted Coconut Flakes and Seasonal Fruit Topping	\$23
<b>Assorted Individual Ice Cream Cups</b> (Veg)	\$7	<b>Mini Treat Bar</b> Includes Raspberry Streusel Bars, S'mores Bars, Melt Away Bars and Lemon Bars (Veg)	\$33
<b>Chill Down Bar</b> Assorted Ice Cream Cups (Veg) and Popsicles (GF/Vegan)	\$11		

Price Per Dozen

<b>Rice Crispy Bars</b> (GF/Veg)	\$34	<b>Freshly Baked Chocolate Brownies</b> (Veg)	\$46
<b>Assorted Freshly Baked Cookies</b> (Veg)	\$42	<b>Freshly Baked Blondies</b> (Veg)	\$46
<b>Gluten Free Cookies</b> (GF/Veg)	\$42	<b>Vegan Chocolate Coconut Cake</b> (Vegan)	\$55
		<b>Freshly Baked Lemon Bars</b> (Veg)	\$55

# Sweet Fillings

## Sheet Cakes and Cupcakes

Price Per Each

### Half Sheet Cake\*

\$258

Serves 48 (2"x 2" Pieces)

Choose One Flavor:

Vanilla, Chocolate or Carrot (Veg)

### Full Sheet Cake\*

\$464

Serves 96 (2"x 2" Pieces)

Choose One (1) Flavor:

Vanilla, Chocolate or Carrot (Veg)

\*Add flair to your sheet cake: Happy Birthday, Happy Retirement, Happy Anniversary

Price Per Dozen

### Mini Confetti Cupcakes

\$52

with Vanilla Buttercream Frosting (Veg)

### Mini Triple Chocolate Cupcakes

\$52

with Chocolate Buttercream Frosting (Veg)

### Mini Lemon Raspberry Cupcakes

\$52

with Vanilla Buttercream Frosting (Veg)

### Mini Red Velvet Cupcakes

\$52

with Cream Cheese Frosting (Veg)



# Non-Alcoholic Beverages

## Beverages Upon Consumption

*Price Per Gallon – One Gallon Serves 16 Guests*

*\*Upgrade Your Coffee Station with Specialty Sugars and Creamers for \$7 Per Person*

<b>Regular Coffee, Decaffeinated Coffee and Assorted Hot Teas</b>	<b>\$50</b>	<b>Lemonade</b>	<b>\$50</b>
<b>Hot Cocoa</b>	<b>\$50</b>	<b>Strawberry Lemonade</b>	<b>\$50</b>
<b>Orange Juice</b>	<b>\$50</b>	<b>Horchata</b>	<b>\$60</b>
<b>Iced Tea</b>	<b>\$50</b>	<b>Strawberry Watermelon Agua Fresca</b>	<b>\$60</b>

# Bar Services

## Bar Packages

*Service includes a maximum of four hours and is subject to space availability and event layout within the venue.*

*Additional bartenders are available at \$150 each for the duration of bar service (up to four hours). Labor charges do not apply toward the bar minimum guarantee.*

### **Guest Count: 1-500 Guests**

- **Staffing Ratio:** 1 bartender per 100 guests
- **Bartender Fee:** \$150 per bartender
- **Bar Minimum:** \$595 per 100 guests

### **Guest Count: 501-2,000 Guests**

- **Staffing Ratio:** 1 bartender per 250 guests
- **Bartender Fee:** \$150 per bartender
- **Bar Minimum:** \$595 per 250 guests

### **Guest Count: 2,001-3,000 Guests**

- **Staffing Ratio:** 1 bartender per 500 guests
- **Bartender Fee:** \$150 per bartender
- **Bar Minimum:** \$595 per 500 guests

## Grab-n-Go Station

*Features one signature drink, offered in both “wild” (alcoholic) and “tame” (non-alcoholic) versions. Beverages are served upon guest arrival, with service duration determined by group size.*

*Pricing is based on the guaranteed guest count or actual consumption, whichever is greater.*

*Additional bartenders are available at \$150 each.*

*Labor charges do not apply toward the bar minimum guarantee.*

### **Guest Count: 1-500 Guests**

- **Staffing Ratio:** 1 bartender per 200 guests
- **Bartender Fee:** \$150 per bartender
- **Setup Fee:** \$155

### **Guest Count: 501-2,000 Guests**

- **Staffing Ratio:** 1 bartender per 250 guests
- **Bartender Fee:** \$150 per bartender
- **Setup Fee:** \$155

### **Guest Count: 2,001-3,000 Guests**

- **Staffing Ratio:** 1 bartender per 500 guests
- **Bartender Fee:** \$150 per bartender
- **Setup Fee:** \$155

# Bar Package Options

## Hourly Hosted Packages

Price Per Person, Per Hour

### Beer & Wine Bar

Includes Deluxe and Premium Beers, House California Wines, Hard Seltzer, Sparkling Water, Bottled Water and Soda

\*Add One Signature Drink OR One Mocktail for \$8 per Person

One Hour	\$27
Two Hours	\$34
Three Hours	\$41
Four Hours	\$48

### Full Bar

Includes Beer & Wine Package Items, Plus, Deluxe Cocktails

\*For Premium Bar Add \$8 per Person

One Hour	\$30
Two Hours	\$40
Three Hours	\$47
Four Hours	\$54

### Full Bar with One Signature Drink

Includes Full Bar Package Items, Plus, a Choice of One Signature Drink

\*For Premium Bar Add \$8 per person

One Hour	\$33
Two Hours	\$43
Three Hours	\$50
Four Hours	\$57

### Soda Bar

Includes Sparkling Water, Bottled Water, Lemonade, and Soda

\*Add One Mocktail for \$8 per Person

One Hour	\$17
Two Hours	\$20
Three Hours	\$22
Four Hours	\$24

## Upon Consumption Packages

Price Per Drink Ordered

Hosted Consumption	Price Per Drink	Cash Consumption	Price Per Drink
Deluxe Beer	\$11	Deluxe Beer	\$12
Premium Beer	\$12	Premium Beer	\$13
Deluxe Wine	\$15	Deluxe Wine	\$16
Premium Wine	\$17	Premium Wine	\$18
Deluxe Cocktail	\$13	Deluxe Cocktail	\$14
Premium Cocktail	\$14	Premium Cocktail	\$15
Cordials	\$16	Cordials	\$17
Signature Drink	\$17	Signature Drink	\$18
Signature Mocktail	\$13	Signature Mocktail	\$14
Hard Seltzer	\$12	Hard Seltzer	\$13
Soft Drinks	\$7	Soft Drinks	\$8
Sparkling Water	\$7	Sparkling Water	\$8
Bottled Water	\$7	Bottled Water	\$8

# Beverage Selections

## Deluxe

### Wines

Chateau Ste Michelle  
Riesling, Columbia Valley,  
2020 - Riesling  
  
Decoy by Duckhorn,  
California, 2021 – Pinot Noir  
  
Conundrum by Caymus,  
California, 2020 – Red Blend

### Cocktails

Tito's Vodka  
Tanqueray Gin  
Bacardi Rum  
Don Julio Silver  
Tequila  
Four Roses Bourbon  
Jack Daniels Whiskey  
J&B Scotch

### Beer

Stella Artois  
Modelo

### Cordials

Hennessy  
Baileys  
Kahlua  
Grand Marnier

### Hard Seltzer

White Claw

## Premium

### Wines

Trefethen, Napa, 2020 –  
Chardonnay  
  
Kim Crawford, Marlborough,  
2022 – Sauvignon Blanc  
  
Meiomi, California, 2019 –  
Pinot Noir  
  
Joel Gott 815, California, 2019  
– Cabernet Sauvignon

### Cocktails

Grey Goose Vodka  
Hendricks Gin  
Cutwater Three Sheets  
Rum  
Patron Silver Tequila  
Maker's Mark Whiskey  
Jameson Irish Whiskey  
Johnnie Walker Black  
Label

### Beer

Stone IPA  
Stone Buenaveza  
Alesmith .394

### Cordials

Hennessy  
Baileys  
Kahlua  
Grand Marnier

### Hard Seltzer

White Claw

## Signature Sips

*May be served as a Grab-n-Go Station or available at the Bar*

### Signature Drinks

#### Flamingo French 75

Bombay Dry Gin, La Marca Prosecco,  
Fresh Squeezed Lemon, and Strawberry Syrup

#### Cheetah Rita

Lime Juice, Local Craft Tequila, and a Spot of  
Grand Marnier. Served on the Rocks.

#### Passionfruit Mojito

Bacardi Rum, Passion Fruit Puree, Bar Syrup,  
Lime Juice, and Club Soda. Garnished with  
Mint Leaves.

### Signature Mocktails

#### Platypus Passion

Passion Fruit, Fresh Lemon Juice, and Seltzer.  
Served on the Rocks.

#### Expedition Strawberry Pineapple

Strawberry Syrup, Pineapple Juice, and Seltzer.  
Served on the Rocks.

#### Desert Pear

Prickly Pear Syrup, Fresh Squeezed Lemon, and  
Sprite. Served on the Rocks.

# Rental Items

\$150 Delivery Fee Added to Each Order for Set Up and Fuel Charge

## China, Glassware and Flatware Package

\*Our packages include house linen napkins with flatware as roll-ups, set on the buffet. Additional fees will apply if pre-setting of silverware is requested. Please inquire for details.

Price Per Person

<b>Full Package</b>		<b>Basic Package</b>	
Includes Bar Glassware, Wine & Water Glassware, Coffee Mugs, Hors d' oeuvres Chinaware, Meal Chinaware, and Flatware	\$22	Includes Meal Chinaware and Flatware	\$18

## Cocktail Reception Packages

\*All glassware is set at the bar/station. Additional fees will apply if pre-setting is requested.

Price Per Person and Per Area

<b>Water Glasses</b>	\$6	<b>Water Glasses, Cocktail Glassware and Stemware</b>	\$8
<b>Toasting Flutes</b>	\$6	<b>Water Glasses, Wine Glasses, Coffee Cups</b>	\$10
<b>Hors d'oeuvres Chinaware</b>	\$7		

## Specialty Tables and Chair Rentals

Price Per Each

<b>Black or White Resin Chairs</b>	\$17	<b>Round Table</b> (Pricing Per Set) with House Linen and Seating for Ten	\$72
<b>Highchairs</b>	\$35	<b>8' Table</b> with Floor-Length Linen	\$77
<b>Round Cocktail Table</b> with House Linen	\$46	<b>Standing Space Heaters</b>	\$175
<b>Round High Belly Bar</b> with House Linen	\$57	<b>Standing Umbrellas</b>	\$175

# Keepsakes

Enhance your event! All items below apply towards your food and beverage minimum.

## Price Per Each

<b>Kids Plastic Cup</b> with Straw	\$8	<b>SDZWA Aluminum Pint Cup</b>	\$15
<b>28 oz. Handled Cup</b> with Straw	\$14	<b>Reusable Popcorn Bucket</b>	\$21

*\*All items are eligible for unlimited free refills on your event day with SDZWA provided wristband.*