

COLUMBUS



AND AQUARIUM

WEDDING  
**PACKAGES**

# 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 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 Columbus Zoo & Aquarium. 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 & 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 Columbus Zoo & Aquarium, 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 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.

# WEDDING PACKAGES

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## INCLUDES:

**STANDARD CHINA & FLATWARE**

**CAKE CUTTING**

**BLACK, IVORY ~~OR~~ WHITE LINENS & NAPKINS**

**ADDITIONAL STANDARD COLORS MAY BE AVAILABLE - PLEASE INQUIRE**

(1) Cake Table | (1) 8' Gift Table | (1) Welcome Table | (1) DJ Table  
(5) Cocktail Tables | All Necessary Food & Beverage Tables  
All Guest Dining Tables | Head Table

### **CHARCUTERIE DISPLAY**

Assorted Cured Meats & Cheeses | Vegetable Crudité  
Mixed Olives | Seasonal Jam | Crackers

## LINEN UPGRADES

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**GUEST DINING TABLES** | \$22 PER LINEN  
Up to (8) Seats per Table

**WEDDING 8' HEAD TABLE** | \$24 PER LINEN

**LINEN NAPKINS** | \$2 PER NAPKIN

**CAKE TABLE** | \$22 PER LINEN

**DJ/PHOTOBOOTH 8' TABLE** | \$24 PER LINEN

**WELCOME TABLE/GIFT 8' TABLE** | \$24 PER LINEN

**COCKTAIL TABLES** | \$22 PER LINEN  
Up to (5) Tall Cocktail Tables

# APPETIZER RECEPTION

## RECEPTION SERVICE FOR UP TO (1) HOUR

Requires a Minimum of (3) Passed Selections

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

Food Quantities Must Match Guest Guarantee | Minimum Order of (50) Pieces

Pricing is per piece

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

## VEGETARIAN

### CHARRED TOMATO BRUSCHETTA

Balsamic Glaze | Crostini  
\$3 passed

### FALAFEL BITE

Tzatziki | Mango Chutney  
\$3 passed

### GRILLED CHEESE BITE

Tomato-Basil Bisque  
\$4 passed

### PIEROGI

Potato & Cheese | Sautéed Onions  
\$4 passed

### SPANAKOPITA

Tzatziki Sauce  
\$4 passed

### TORTELLINI CAPRESE SKEWER

Basil Pesto | Balsamic Glaze  
\$3 passed

### VEGETABLE EGG ROLL

Herbs | Sweet Chili Sauce  
\$4 passed

### WHIPPED GOAT CHEESE PHYLLO CUP

Blackberry Jam | Candied Onion  
\$3 passed

## DISPLAYS

### MARKET VEGETABLE DISPLAY | \$14 PER PERSON

Seasonal Grilled, Pickled & Fresh Vegetables

- Served With -

BUTTERMILK HERB DIP | FRESH HUMMUS

### SEASONAL FRUIT DISPLAY | \$16 PER PERSON

## MEAT

### BEEF EMPANADA

Chimichurri  
\$5 passed

### BRATWURST CROSTINI

Pickled Mustard Seeds  
Caramelized Onion Aioli  
\$5 passed

### CHICKEN SATAY

Thai Peanut Sauce  
\$4 passed

### MAC N' CHEESE FRITTER

Chive | Bacon Jam  
\$3 passed

### NASHVILLE HOT CHICKEN N' WAFFLE

Brown Sugar Mayo  
Dill Pickle Relish  
\$3 passed

## SEAFOOD

### ALBACORE TUNA TARTARE\*

Pickled Ginger | Scallions  
\$4 passed

### BACON WRAPPED SHRIMP (GF)

Honey-Sriracha Marmalade  
\$4 passed

### SEARED SCALLOP\* (GF)

Chorizo | Cilantro Gremolata  
\$5 passed

### PORK BELLY DEVILED EGG

Pickled Mustard Seeds  
\$3 passed

### PULLED PORK TOSTADA (GF)

Sweet Potato Purée | Cotija Cheese  
Pickled Jalapeños  
\$5 passed

### SWEET & SOUR MEATBALL

Fig & Balsamic Glaze  
\$3 passed

### TENDERLOIN SLIDER\*

Bacon Onion Jam | Bleu Cheese  
\$5 passed

### SHRIMP CEVICHE SHOOTER\* (GF)

Mango Salsa | Lime | Cilantro  
\$5 passed

### SALMON SATAY

Sweet Chili Hoisin | Toasted Sesame  
\$4 passed

### SMOKED SALMON CANAPÉ\*

Herbed Goat Cheese | Chive  
Fried Capers  
\$4 passed

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

# STROLLING DINNER STATIONS

## STATIONED SERVICE FOR UP TO (1.5) HOURS

Requires a Minimum of (3) Station Selections

Requires a Minimum Order of 25 Guests

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

### INCLUDES:

Iced Water

## CHIPS & DIP | \$13 PER PERSON

### SELECT (2) CHIPS:

Assorted Crackers | Toasted Crostini | Tortilla Chips

VEGETABLE CRUDITÉ | ADDITIONAL \$3 PER PERSON

### SELECT (2) DIPS:

Baba Ghanoush | Guacamole | Pimento Cheese

Roasted Red Pepper Hummus | Salsa Fresca | Spinach & Artichoke

## MAC N' CHEESE BAR | \$20 PER PERSON

Caramelized Onion | Crispy Bacon | Grilled Chicken

Green Onion | Roasted Mushrooms

Shredded Cheese | Toasted Breadcrumbs

GLUTEN FREE MAC N' CHEESE ADDITIONAL \$4 PER PERSON

## SLIDER BAR | \$18 PER PERSON

### SELECT (2):

#### BBQ PULLED PORK

Chipotle BBQ Sauce | Crispy Onions | Vinegar Slaw

#### CRISPY FALAFEL (V)

Arugula | Curried Carrot-Cucumber Slaw | Roasted Garlic Mayo

#### HONEY CHIPOTLE GRILLED CHICKEN

Cotija Spread | Pickled Carrots | Poblano Aioli

#### WAYGU BEEF

Caramelized Onions | Dill Pickle | Roasted Garlic Aioli

Smoked Cheddar | Brioche Bun

## MASHED POTATO BAR | \$17 PER PERSON

Mashed Yukon Gold Potatoes

Butter | Cheddar Cheese | Crispy Bacon

Crispy Onions | Green Onion | Roasted Broccoli | Sour Cream

## BUILD-YOUR-OWN TACOS | \$19 PER PERSON

Chipotle Skirt Steak | Stewed Chicken Tinga

Avocado Salad | Corn Tortillas | Refried Black Beans | Salsa Fresca

## BUILD-YOUR-OWN PASTA | \$21 PER PERSON

Penne Pasta

Alfredo Sauce | Extra Virgin Olive Oil | Marinara Sauce

Fresh Basil | Grilled Chicken | Italian Meatballs

Shaved Parmesan Cheese | Truffle Breadcrumbs

# CARVING STATIONS

Chef Attended | Includes House Rolls & Butter

REQUIRES CHEF FEE OF \$150 PER (1) CHEF | (1) CHEF PER 75 GUESTS

### HERB ROASTED TURKEY BREAST

\$12 per person

Cranberry Chutney | Pan Sauce

### COFFEE-RUBBED PORK LOIN

\$15 per person

Apricot Mostarda

### WHOLE ROASTED SALMON FILLET\*

\$21 per person

Crispy Capers | Preserved Lemon

Champagne Beurre Blanc

### SLOW-ROASTED PRIME RIB\*

\$25 per person

Horseradish Cream | Au Jus

### ROASTED BEEF TENDERLOIN\*

Market Price per person

Roasted Mushrooms

Red Wine Demi

## CARVING STATION ADD-ONS

ROASTED FINGERLING POTATOES (GF,V) | \$5 per person

ROASTED GARLIC WHIPPED POTATOES (GF,V) | \$5 per person

ROASTED SEASONAL VEGETABLES (GF,V) | \$5 per person

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# STROLLING DINNER BUFFET

## SERVICE FOR UP TO (1) HOURS

*Requires a Minimum of Order of 25 Guests  
GF - Gluten Free | V - Vegetarian | VG - Vegan*

### INCLUDES:

Iced Water | Infused Water  
Starbucks Coffee & Hot Teas | Bread & Butter  
*Upgrade China Rental or Linens - Please Inquire  
for Additional Pricing*

**\$65 PER ADULT | \$25 PER CHILD**

## SALADS

### SELECT (1):

#### **BABY SPINACH SALAD (GF)**

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

#### **CHOPPED SALAD (GF)**

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

#### **CLASSIC CAESAR SALAD**

Romaine Lettuce | Garlic Croutons | Shaved Parmesan  
Caesar Dressing

#### **GRAINS & GREENS (GF,V)**

Arugula | Crumbled Chèvre | Dried Cherries  
Toasted Almonds | Toasted Quinoa  
Local Honey Vinaigrette

#### **MIXED GREEN SALAD (GF,V)**

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

## ENTRÉES

### SELECT (2):

#### **BACON-WRAPPED BEEF MEATLOAF**

Wagyu Beef | Molasses BBQ Glaze

#### **BRAISED BEEF SHORT RIBS (GF)**

Red Wine Demi Glace

#### **BLACKENED CATFISH**

Preserved Lemon Tartar Sauce  
Roasted Onion-Caper Relish

#### **HERB ROASTED PORK LOIN (GF)**

Apple-Lingonberry Chutney | Charred Pearl Onions

#### **POTATO GNOCCHI (V)**

Baby Kale | Blistered Tomatoes | Ragout  
Truffled Mushroom

#### **QUINOA "CHORIZO" STUFFED SWEET POTATO (GF,VG)**

Corn & Black Bean Salsa

#### **ROASTED CHICKEN BREAST (GF)**

Herbed White Wine Jus

#### **SEARED SALMON\* (GF)**

Red Pepper Romesco | Toasted Pistachio

## ACCOMPANIMENTS

### SELECT (2):

#### **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)**

#### **HERBED FARRO RISOTTO (V)**

#### **MAC N' CHEESE (V)**

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

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# PLATED DINNER

*Requires a Minimum of Order of 25 Guests*

*Client Must Provide Each Guest with a Place Card for Entrée Selection*

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

## INCLUDES:

Iced Water | Starbucks Coffee & Hot Teas

Bread & Butter | Cake Cutting & Service

*Upgrade China Rental or Linens - Please Inquire  
for Additional Pricing*

**2-COURSE DINNER | \$70 PER PERSON**

*Upgrade Entrée Selection to Duo - Please Inquire*

## SALADS

### SELECT (1):

#### CLASSIC CAESAR SALAD

Romaine | Croutons | Lemon  
Shaved Parmesan | Caesar Dressing

#### FARMER'S MARKET (GF, VG)

Arcadian Mix Lettuce  
Shaved Seasonal Vegetables | Charred Lemon-Poppy Vinaigrette

#### GRAINS & GREENS SALAD (V)

Shredded Kale | Seasonal Grains Pickled Onion | Roasted Tomato  
Toasted Almonds | Citrus-Herb Vinaigrette

#### WEDGE SALAD (GF)

Iceberg | Applewood Bacon | Chopped Egg | Tomato Confit  
Creamy Bleu Cheese Vinaigrette

## ENTRÉES

### SELECT (2):

#### BRAISED BEEF SHORT RIBS (GF)

Buttermilk Mashed Potatoes  
Roasted Root Vegetables | Black Cherry Demi

#### GRILLED FLAT IRON STEAK (GF)

Herb Roasted Potatoes | Grilled Broccolini  
Roasted Tomato Chimichurri

#### 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

#### LAMB SHANK

Creamy Goat Cheese Polenta  
Roasted Carrots | Red Wine-Herb Jus  
Citrus Pine Nut Gremolata

#### PAN ROASTED SALMON\*

Lemon Roasted Asparagus  
Saffron Farro Risotto  
Preserved Lemon-Caper Sauce

#### ROASTED CHICKEN BREAST (GF)

Charred Broccolini | Sweet Potato Hash  
Bourbon Maple Glaze

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# BAR SERVICES

All Bar Services Include Eco-Friendly Drinkware  
*Upgrade to China - Please Inquire for Pricing*

## CONSUMPTION BAR

**Consumption Bar is Settled Post Event by the Host**  
*Requires a Bartender Fee & Minimum Bar Spend*

## CASH BAR

**Guests Purchase Their Own Beverages**  
*Requires a Bartender Fee & Bar Set-Up Fees*

## STANDARD & PREMIUM SPIRITS

Includes the Following:

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

### STANDARD

**DOMESTIC BEER | \$5**

**CRAFT/IMPORTED BEER | \$7**

**WINE | \$6**

**LIQUOR | \$8**

**BOTTLED WATER | \$4**

**PEPSI PRODUCTS | \$4**

### PREMIUM

**DOMESTIC BEER | \$5**

**CRAFT/IMPORTED BEER | \$7**

**WINE | \$8**

**LIQUOR | \$10**

**BOTTLED WATER | \$4**

**PEPSI PRODUCTS | \$4**

## - WELCOME DRINK -

**Champagne -OR- Signature Cocktails**  
**are Available when Pre-Arranged for**  
**an Additional Charge - Please inquire for additional information**

## - BAR FEES -

### CONSUMPTION BAR

(1) Bartender per 75 Guests

Requires a Bartender Fee of \$150 per Bartender up to (2) Hours of Service  
\$75 per Bartender per (1) Additional Hour  
Requires Minimum Bar Spend of \$500  
*Pricing Excludes Service Charge & Sales Tax*

### CASH BAR

(1) Bartender per 100 Guests

Requires a Bartender fee of \$200 per Bartender up to (2) Hours of Service  
\$100 per Bartender per (1) Additional Hour  
Requires Bar Set-Up Fee of \$250  
*Pricing Excludes Service Charge & Sales Tax*

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