



**ZOO LIGHTS
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 partner with Monterey Bay Aquarium's Seafood Watch program, whose recommendations help 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!

MINIMUMS & MENUS

Unless otherwise specified, all menus are priced per person to be enjoyed during the allotted time period while here on-site at the Denver 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.

Extended service times beyond the included time frames denoted on each menu will incur an Extended Service Fee at the rate of ten percent (10%) of the menu cost for each additional hour of extended service time. Partial hours of extended service will be rounded up to the nearest half-hour.

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. SSA Group, LLC. holds the Liquor License at the Denver 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 catering arrangements must be received by SSA Group, LLC. prior to the event date along with the deposit amount reflected on the catering 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. A credit card convenience fee of four percent (4%) of the total charged will be assessed each time the credit card is run.

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

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.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Due to the seasonal nature of our sustainable practices, prices are subject to change. Prices are subject to a 22% service charge and current sales tax.

DIETARY INFORMATION:  Vegetarian  Vegan
 Gluten-Free  Contains Nuts  Dairy-Free

Zoo Lights Packages

DETAILS:

- Prices are per person

TIER 1

28
DETAILS:

- Service for up to 2 hours
- Requires a minimum of 30 guests
- Upgrade to House China – \$12 per person

INCLUDES:

- Filtered Water
- Infused Water

CHIPS & DIP

SELECT TWO (2) DIPS:
SPINACH & ARTICHOKE DIP 
QUESO BLANCO WITH GREEN CHILIES  
FRENCH ONION DIP
SELECT TWO (2) CHIPS:
CHARRED PITA BREAD
TORTILLA CHIPS
KETTLE POTATO CHIPS

STATIONED APPETIZERS

SELECT THREE (3):
PULLED PORK SLIDER
Jalapeño Popper, House BBQ Sauce, Brioche Bun
CHICKEN OR VEGETABLE POTSTICKERS 
Sweet Chili Sauce  , Cilantro

CAPRESE SALAD  
Fresh Mozzarella, Cherry Tomato, Basil Pesto, Balsamic Glaze
CUCUMBER WATERMELON SALAD  
Cucumber, Watermelon, Mint, Lime
MEATBALLS
Polidori Meatballs with House Marinara

SOMETHING SWEET

ASSORTED COOKIES
Mix of Sugar & Chocolate Chip

TIER 2

32
DETAILS:

- Service for up to 2 hours
- Requires a minimum of 30 guests
- Upgrade to House China – \$12 per person

INCLUDES:

- Filtered Water
- Infused Water

FARMER'S MARKET

CRUDITÉ BOARD
Buttermilk Ranch, Roasted Red Pepper Hummus
FRUIT & NUT TRAY
Assortment of Fresh & Dry Fruit & Nuts

DINNER

Served with Assorted Rolls & Butter
CAESAR SALAD
Romaine, Croutons, Roasted Tomatoes, Shredded Parmesan Cheese, Creamy Caesar Dressing
BONE-IN AIRLINE CHICKEN BREAST 
Sautéed Mushroom, Sundried Tomato & Garlic Cream Sauce
ROASTED BROCCOLI
Roasted Broccoli Florets
GARLIC MASHED POTATO  
Roasted Garlic & Parsley

SOMETHING SWEET

ASSORTED COOKIES
Mix of Sugar & Chocolate Chip


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TIER 3 36

DETAILS:

- Service for up to 2 hours
- Requires a minimum of 30 guests
- Upgrade to House China – \$12 per person

INCLUDES:

- Filtered Water
- Infused Water

STATIONED APPETIZERS

SELECT TWO OF THE FOLLOWING:
ROASTED CORN TOSTADA GF V

Blue Corn Tortilla, Black Bean Puree, Fire Roasted Corn Salsa, Cotija, Pickled Red Onions, Micro Cilantro

NASHVILLE HOT CHICKEN N' WAFFLES

Maple Brown Sugar Mayo, Pickle Relish

MINI CRAB CAKE

Jumbo Lumb Crab, Remoulade Sauce, Chive

DINNER

Served with Assorted Rolls & Butter

MEDITERRANEAN SALAD

Mixed Greens, Hard Boiled Egg, Toasted Almond Slices, Feta Cheese, Red Onion, Olives, Greek Dressing

SHORT RIB

Overnight Braised Short Rib, Red-Wine Demi-Glace

GLAZED CARROTS GF V DF

Carrots, Brown Sugar & Butter Glaze

GARLIC MASHED POTATOES GF V

Roasted Garlic & Parsley Served with Gravy

SOMETHING SWEET

ASSORTED COOKIES

Mix of Sugar & Chocolate Chip

**HOLIDAY LUNCH OPTIONS
AVAILABLE UPON REQUEST**

EAT, DRINK & BE MERRY ADD-ONS

Prices are per person

HOLIDAY BEVERAGE BARS

Cordials & Spirits Upgrade - See Bar Services

COFFEE & TEA BAR _____ **5**

Regular & Decaf Coffee, Herbal Tea

HOT CIDER _____ **5**

Hot Apple Cider

HOT CHOCOLATE BAR _____ **6**

Hot Chocolate, Mini Marshmallows, Whipped Cream

MENU ENHANCEMENTS

ARTISINAL CHEESE DISPLAY V _____ **10**

QUINOA "CHORIZO" STUFFED

SWEET POTATO VG _____ **10**

GLAZED HAM ENTRÉE DF GF _____ **13**

SHORT RIB ENTRÉE DF GF _____ **16**

ASSORTED DESSERT BARS V _____ **7**

MINI CHEESECAKES V _____ **7**

SWEET & SALTY

POPCORN BARS

HOUSE POPPED POPCORN BAR GF V _____ **9**

SEASONING OPTIONS:

Cinnamon Churro, Garlic Parm, White Cheddar, Salt & Vinegar

SPECIALTY POPCORN BAR GF V _____ **8**

Cheddar & Caramel

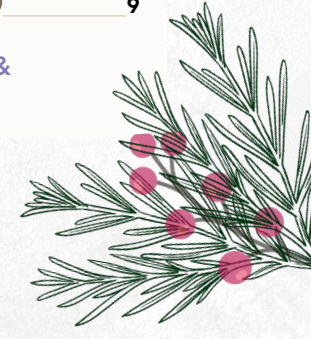
PRETZEL BITES WITH QUESO V _____ **7**

Salted Pretzel Bites & Queso Blanco

MAKE-YOUR-OWN-S'MORES STATION V _____ **9**

Requires Fire Barrel & Propane Rental

Chocolate Squares, Graham Crackers & Marshmallows



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Kid Friendly Additions

DETAILS:

- For Children under 15
- Prices are per person

TIER 1

SELECT TWO (2):

MINI CORN DOG
 FINGER SANDWICHES
 Turkey & Swiss, Ham & Cheddar, Pimento Cheese
 MINI PIZZA BAGEL

20

TIER 2

SELECT TWO (2):

CHEESEBURGER SLIDERS
 HOT DOGS
 CHICKEN TENDERS

21


PIZZA PARTY

DETAILS:

- (3) Hand Tossed 18"
\$120 per 20 guests
- (6) Hand Tossed 18"
\$220 per 20 guests

CHOICE OF:

- Cheese
- Pepperoni

SANDWICHES

PB&J UNCRUSTABLES	6.50
COLD CUT SUB	8.50
Choice of Ham, Turkey, or Chicken	
GRILLED CHEESE	5.50



SWEET & SAVORY ADD-ONS

Prices are per person

SEASONAL FRUIT CUPS	3	MAC N' CHEESE BITES	6
KIDCUTERIE BOARD	15	ASSORTED CUPCAKES	4.50
Assorted Candies, Pretzels, Chips, Assorted Cookies		Vanilla, Chocolate, Red Velvet	
MAC N' CHEESE	7	COTTON CANDY	4.25

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GF Gluten-Free **N** Contains Nuts **DF** Dairy-Free



Bar Services

DETAILS:

- Bar services include clear, compostable drinkware
- Upgrade to rental house glassware: \$10 per person

CONSUMPTION BAR

Settled Post Event by the Host
Prices are per person

STANDARD

DOMESTIC BEER	7
CRAFT/IMPORTED BEER	8
WINE	8
LIQUOR	9
SOFT DRINKS	3

PREMIUM

DOMESTIC BEER	7
CRAFT/IMPORTED BEER	8
WINE	9
LIQUOR	10
SOFT DRINKS	3

CASH BAR

Guests Purchase Their Own Beverages
Prices are per person

STANDARD

DOMESTIC BEER	8
CRAFT/IMPORTED BEER	9
WINE	9
LIQUOR	10
SOFT DRINKS	4

PREMIUM

DOMESTIC BEER	8
CRAFT/IMPORTED BEER	9
WINE	10
LIQUOR	11
SOFT DRINKS	4

CONSUMPTION BAR FEES

Requires a Minimum Spend of \$250 per Bar
(2) hours \$175 per bartender - OR - (3) hours \$225 per bartender
Excludes service charge and sales tax

CASH BAR FEES

Requires Bar Set-Up Fee of \$125 per Bar
(2) hours \$175 per bartender - OR - (3) hours \$225 per bartender
Prices include sales tax



HOSTED BAR

The Cost for Bar Services and Drinks are Paid in Advance by Host · All Bartender Fees are Included

BEER & WINE BAR

Assorted Domestic & Craft Beers,
Standard Red & White Wines, Filtered Water

(2) HOUR SERVICE	16
(3) HOUR SERVICE	20

STANDARD BAR

Assorted Domestic & Craft Beers, Red & White
Wines, Standard Mile High Spirits, Basic Mixers &
Assorted Coca Cola Products, Filtered Water

(2) HOUR SERVICE	20
(3) HOUR SERVICE	24

PREMIUM BAR

Assorted Domestic & Craft Beers, Premium Red
& White Wines, Premium Spirits, Basic Mixers &
Assorted Coca Cola Products, Filtered Water

(2) HOUR SERVICE	25
(3) HOUR SERVICE	29

HOLIDAY BEVERAGE BAR UPGRADE

Upgrade your Holiday Beverage Bar by Adding a Selection of Cordials & Spirits
Requires Bar Set-Up Fee of \$75 & Bartender Fee of \$175
Hosted Bar is Billed Based on Consumption · Cash Bar Pricing Includes Sales Tax

HOSTED BAR

BAILEY'S	5
CINNAMON WHISKEY	5
KAHLUA	5
PEPPERMINT SCHNAPPS	5

CASH BAR

BAILEY'S	6
CINNAMON WHISKEY	6
KAHLUA	6
PEPPERMINT SCHNAPPS	6



Champagne or Signature Cocktails are Available
When Pre-Arranged for an Additional Charge
Bartender Fee Required For Consumption & Cash Bars
(1) Bartender per 75 Guests. Prices exclude service charge & sales tax.





Revised March 2024