



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

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

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 DEVEILED 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

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

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

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

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 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)

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

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.

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

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

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.

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

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.