



SAN FRANCISCO
ZOO
& GARDENS

CATERING MENU

Event Information

CONTRACT & DEPOSIT

A signed contract detailing all catering arrangements must be received by the San Francisco Zoo & Botanical Gardens, prior to the event date along with the deposit amount reflected on the catering contract. Deposit payments 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.

CANCELLATION

Client must give the San Francisco Zoo & Botanical Gardens written notice if Client wishes to cancel this Agreement and the Event. Company will retain all payments and deposits made to the San Francisco Zoo & Botanical Gardens in the event of cancellation.

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 San Francisco Zoo & Botanical Gardens. 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 will be considered, 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 San Francisco Zoo & Botanical Gardens, therefore, liquor, beer, and wine may not be brought into the facility 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.

ALLERGENS

SSA Group offers products that may contain: peanuts, tree nuts, soy, dairy, sesame, or wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are 100% safe to consume for people with peanut, tree nut, soy, milk, sesame or wheat allergies. At the San Francisco Zoo & Botanical Gardens, we make every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies. Items marked gluten friendly are made with no gluten containing ingredients. Items marked as vegan are made with no animal products (dairy, eggs, etc). We have strict policies in place to avoid cross contamination. However, there is always a risk of contamination - we cannot guarantee a total absence of these allergens in the menu items we produce.

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 Sales Manager know!

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Wedding Packages

DETAILS:

- Requires a minimum order of 50 guests
- Food quantities must match final guest count
- Prices are per person
- Additional labor charges may apply based on package selections

INCLUDES:

- Eco-Friendly Compostable Tableware (China rental required for Plated Package)
- Please inquire with your Sales Manager for China upgrade pricing*

Includes filtered water and iced tea, bread and butter service.

SILVER BUFFET PACKAGE

50

Silver Buffet

GOLD BUFFET PACKAGE

70

2 Passed or 1 Stationed Appetizer, Gold Buffet

PLATINUM PLATED PACKAGE

90

3 Passed or 2 Stationed Appetizers, Platinum Plated

DINNER STATION PACKAGE

45

Includes 1 Board Selection, 2 Dinner Stations, 2 Passed or 1 Stationed Appetizer

HOSTED BAR PACKAGE

45

Includes Standard Bar, Couple's Signature Cocktails For 2 Hours of Service

Wedding cakes or outside wedding desserts are welcome with pre-approval from your Sales Manager. We will cut and serve your desserts for a \$3 per person cutting fee. This includes cutting and plating labor. China rental fees may apply.



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Appetizer Reception

GOLD BUFFET 2 Passed or 1 Stationed Appetizer

PLATINUM PLATED 3 Passed or 2 Stationed Appetizers

DINNER STATION 2 Passed or 1 Stationed Appetizer

LAND

Mini Beef Wellington

Chimichurri

Chicken Satay

Thai Peanut Sauce

Pork Belly Deviled Egg

Sweet Soy, Chili Crisp, Toasted Sesame Seeds, Chives

Pork Pot Stickers

Sweet Chili Glaze

Jalapeño Popper

Creamy Buffalo Chicken, Cheese, Bacon

Santa Maria Tri-Tip Crostini

Acme Bread Sourdough Crostini,
Horseradish Crème Fraîche, Pickled Red Onion

BBQ Pulled Pork Bite

Flaky Phyllo Cup, Smoked Cheddar,
Pickled Onion, Sour Cream, Chives

SEAFOOD All seafood is sustainably sourced.

Coconut Shrimp

Lime-Horseradish Cocktail Sauce

Smoked Steelhead Trout

Cucumber, Dill Yogurt, Pickled Onion, Capers

Mission Street Shrimp Cocktail Shooter

Mexican-Style Shrimp Cocktail, Avocado, Cilantro,
Lime, Cucumber, Clamato

Tuna Poke

Pickled Ginger, Avocado Mousse,
Crispy Wonton

Shrimp Fritter

Lime Aioli, Pickled Green Onion

Crab Stuffed Mushroom

Cream Cheese, Artichoke, Parmesan Cheese

Smoked Trout Tartine

Toasted Acme Bread Sourdough, Pickled Radish,
Cucumber, Dill Crème Fraîche, Roasted Sunflower Seeds

San Francisco Cioppino Shooter

Local Seafood, Fennel-Tomato Broth, Sourdough Crostini
(seasonal availability)

Dietary Information: 🌿 Vegetarian 🌱 Vegan 🚫 Gluten-Free 🥛 Dairy-Free 🥥 Contains Nuts 🥜 Contains Sesame 🌱 Sustainably Sourced

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TRAY PASSED:

- Service for up to one hour
- Pricing is per piece
- 125 Passer fee required per 50 guests

STATIONED:

- Service for up to two hours
- Pricing includes two pieces per person

GARDEN

Farmer's Market Bruschetta

Whipped Goat Cheese, Reduced Balsamic, Basil Oil,
Seasonal Fruit, Tomatoes, Acme Bread Sourdough Bruschetta

Vegetable Egg Roll

Sweet Chili Sauce

Falafel Bite

Whipped Feta Labneh, Mango Chutney,
Cilantro

Caprese Skewer

Tomato, Fresh Mozzarella, Balsamic, Basil

Cucumber Canapés

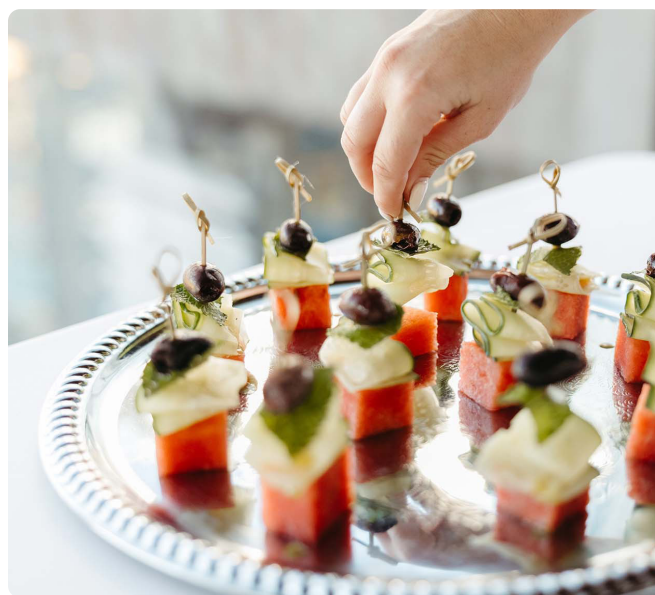
Whipped Feta, Fresh Dill, Honey

Mediterranean Stuffed Sweet Peppers

Zucchini, Tomato, Kalamata Olive, Red Onion,
Feta, Balsamic Reduction

Watermelon Skewer

Cucumber, Kalamata Olive, Fresh Mint,
Mint Lime Oil



Reception Boards & Dinner Stations

DINNER STATION 1 Reception Board, 2 Dinner Stations

Add any Board or Station to the Buffet or Plated Packages.
Inquire for per person pricing.

Reception Boards

CHOOSE ONE:

Charcuterie 🌱

Assorted Meats, Cheese, Nuts, Jams, Dried Fruit, Acme Bread Sourdough Crostini

Mezze 🌱🌱

Seasonal Vegetables, Hummus, Marinated Olives, Dolmas, Whipped Feta, Acme Sourdough Bread

Cheese 🌱

Assorted Imported & Domestic Cheese, Fresh Fruit, Assorted Crackers

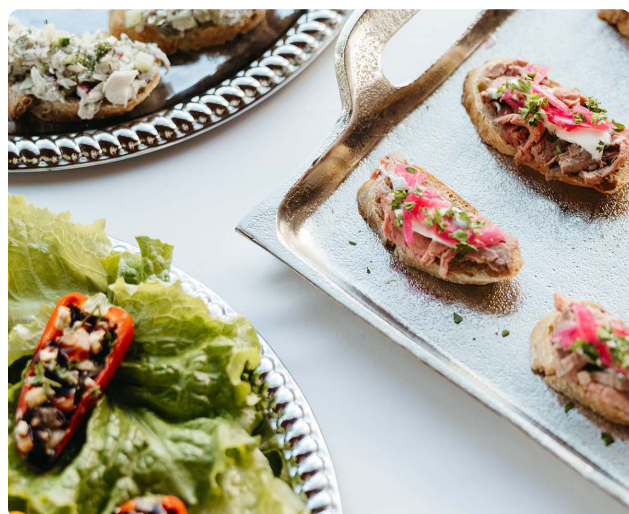
ADD-ON

COFFEE CART _____ 15

Requires Set-Up Fee of \$250. Cart will be available for two hours. Quantities must match final guest count. Prices are per person.

Flywheel Coffee | Ghirardelli Hot Chocolate | Hot Tea

Syrups, Honey, Cinnamon, Nutmeg,
Whipped Cream, Marshmallows



DETAILS:

- Service for up to two hours

Dinner Stations

CHOOSE TWO:

SALAD STATION

SELECT TWO:

Caprese 🌱🌱

Heirloom Tomato, Fresh Mozzarella, Red Onion, Pesto, Balsamic

Greek Pasta 🌱

Cavatappi, Feta, Cucumber, Red Onion, Kalamata Olives, Balsamic Vinaigrette

Grilled Asparagus 🌱

Frisée, Bacon, Roasted Mushroom, Roasted Garlic Aioli, Truffle Vinaigrette

Farro and Arugula 🌱🌱

Toasted Almond, Grape Tomato, Kalamata Olive, Chickpeas, Feta, Lemon Vinaigrette

MAC N' CHEESE STATION

SERVED WITH:

Grilled Chicken, Crispy Bacon, Caramelized Onions, Green Onion, Roasted Broccoli, Shredded Cheese, Local Hot Sauce, Sourdough Breadcrumbs

SLIDER STATION

SELECT TWO:

Crispy Falafel 🌱

Arugula, Curried Carrot-Cucumber Slaw, Roasted Garlic Aioli

Angus Beef

Caramelized Onions, Dill Pickle, Roasted Garlic Aioli, Smoked Cheddar, Brioche Roll

General Tso's Chicken 🌱

Sriracha Mayo, Asian Slaw, Brioche Roll

CHIPS & DIPS STATION

Pimento Cheese 🌱🌱, Red Pepper Hummus 🌱🌱🌱, Salsa Fresca 🌱🌱, Assorted Crackers, Tortilla Chips

GUACAMOLE 🌱 _____ +2.50

SPINACH & ARTICHOKE 🌱 _____ +2.50

QUESO 🌱 _____ +2.50

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Dinner Buffets

DETAILS:

- Service for up to two hours

SILVER BUFFET

One Salad
Two Accompaniments
One Entrée
Two Mini Desserts

GOLD BUFFET

One Salad
Three Accompaniments
Two Entrées
Two Mini Desserts

SALADS

Green Goddess Wedge Cobb

Iceberg, Romaine, Bacon, Egg, Avocado, Tomato, Green Goddess Dressing

Classic Caesar

Baby Gem Lettuce, Garlic Croutons, Tomatoes, Shaved Parmesan, Caesar Dressing

Quinoa

Arugula, Toasted Quinoa, Toasted Almonds, Crumbled Chèvre, Dried Cherries, Honey Vinaigrette

Beet & Citrus Salad

Roasted Beets, Seasonal Citrus, Whipped Goat Cheese, Toasted Pistachios, Burnt Citrus Vinaigrette

Greek

Mixed Greens, Roasted Red Pepper, Cucumber, Tomato, Red Onion, Olive, Feta, Lemon Oregano Vinaigrette

Crab Louie Salad

Dungeness Crab, Romaine, Avocado, Egg, Tomato, Asparagus, Green Goddess Dressing

Asian Braised Short Ribs

Roasted Daikon, Sweet Soy Glaze, Microgreens, Toasted Sesame Seeds

Herb Seared Salmon

Saffron Farro, Grilled Asparagus, Preserved Lemon-Caper Sauce

Pan-Roasted Chicken Breast

Pan Jus, Roasted Cauliflower Purée, Local Seasonal Vegetables

Pork Loin

Sherry Vinegar Chimichurri

Flat Iron Steak

Tropical Salsa

Miso Glazed Cod

Soy Beurre Blanc, Bok Choy, Sesame

Wild Mushroom Ravioli

Sage Brown Butter, Toasted Walnuts, Parmesan, Crispy Herbs

Lentil

Courgetti Ragu

Rich Tomato Based Lentils, Tender Courgetti

ENTRÉES

ACCOMPANIMENTS

Roasted Fingerling Potatoes

Whipped Miso Potatoes

Roasted Sweet Potatoes

Scallion, Sesame

Quinoa

Rice Pilaf

Garlic Green Beans

Roasted Brussels Sprouts

Pomegranate Glazed Rainbow Charred Baby Carrots

Citrus Glaze, Herbs

Local Seasonal Roasted Vegetables

Roasted Mushrooms, Broccolini, Blistered Peppers

Roasted Seasonal Squash

MINI DESSERTS

Strawberry Shortcake

Sponge Cake, Whipped Cream

Flourless Chocolate Cake

Mixed Berry Coulis, Whipped Topping

Assorted Mini Cheesecake

Caramel Sauce, Pecan Crumble

Mini Tiramisu

Espresso-Soaked Ladyfingers, Mascarpone Cream, Chocolate Glaze

Red Velvet Truffle

Red Velvet Cake mixed with Cream Cheese Frosting, Hard Chocolate Shell, White Chocolate Drizzle

ADD-ONS

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

Coffee & Hot Tea Station _____ 5

Flywheel Coffee Roasters

Decaf Coffee Available Upon Request

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Platinum Plated Dinner

DETAILS:

- Requires a minimum of 50 guests
- China Rental Required (additional fee applies)

TWO-COURSE DINNER

One Salad
Two Pre-Selected Entrées

SALADS

SELECT ONE:

Classic Caesar

Baby Gem Lettuce, Croutons, Tomatoes, Shaved Parmesan, Caesar Dressing

Crab Louie Salad 🌱 🌱

Dungeness Crab, Romaine, Avocado, Egg, Tomato, Asparagus, Green Goddess Dressing

Wedge 🌱

Iceberg, Applewood Bacon, Chopped Egg, Marinated Tomato, Bleu Cheese Crumble, Ranch

ENTRÉES

SELECT TWO:

Pan Roasted Salmon 🌱

Lemon Roasted Asparagus, Saffron Farro, Preserved Lemon-Caper Sauce

Asian Braised Beef 🌱

Roasted Daikon, Sweet Soy Glaze, Toasted Sesame, Whipped Miso Potatoes

Seared Sirloin Steak

Grilled Broccolini, Roasted Fingerling Potatoes, Roasted Tomato Chimichurri

Pork Chop

Cherry Agrodolce, Sweet Potato Stuffing, Charred Broccolini

Pan-Roasted Chicken Breast

Roasted Cauliflower Purée, Pan Jus, Local Seasonal Vegetables

Ratatouille 🌱 🌱 🌱

Eggplant, Zucchini, Tomato, Onion, Garlic, Fresh Herbs, Tomato Sauce

Stacked Eggplant Parmesan 🌱

Calabrian Chili Tomato Sauce, Smoked Mozzarella, Sourdough Herbed Breadcrumbs, Basil Oil

Seared Pacific Swordfish 🌱

Coconut Curry Broth, Japanese Sweet Potato, Bok Choy (seasonal availability)



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Bar Services

Spirits includes:

Bourbon, Gin, Rum, Scotch, Tequila, Vodka, Whiskey

DETAILS:

- Served in Eco-Friendly Compostable Drinkware
- Upgrade to Rental Glassware – Please inquire

CONSUMPTION BAR

SETTLED POST EVENT BY THE HOST

Pricing is per beverage

Domestic Beer	8
Craft/Imported Beer	9
Wine	11
Premium Liquor	13
Top Shelf Liquor	15
Bottled Water & Canned Sodas	5

CASH BAR

GUESTS PURCHASE THEIR OWN BEVERAGES

Pricing is per beverage & includes sales tax

Domestic Beer	9
Craft/Imported Beer	10
Wine	12
Premium Liquor	14
Top Shelf Liquor	16
Bottled Water & Canned Sodas	6

HOSTED BAR

THE COST FOR BAR SERVICES AND DRINKS ARE PAID IN ADVANCE BY HOST

HOSTED BAR IS FOR UP TO TWO HOURS, ADDITIONAL HOURS - PLEASE INQUIRE FOR PRICING

Prices are per person and include bartender fees.

Beer & Wine Bar

24

Standard Bar

28

Premium Bar

32

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

Assorted Domestic Beers,
Red & White Wines, Standard Spirits,
Basic Mixers & Assorted Canned Sodas,
Iced Water

Assorted Domestic & Craft Beers,
Red & White Wines, Premium Spirits,
Basic Mixers & Assorted Canned Sodas,
Iced Water

Consumption Bar Fees

Requires a Minimum Bar Spend of \$500 per Bar
Labor Fee of \$150 per Bartender, per Hour
One Bartender per 50 Guests

Cash Bar Fees

Requires Bar Set-Up Fee of \$250, per Bar
Labor Fee of \$200 per Bartender, per Hour
One Bartender per 75 Guests

ADD-ONS

Prices are per person

AT THE BAR

Signature Cocktail	6
Champagne	6

STAND ALONE

Champagne Toast	8
Welcome Drink	6
Mimosa Bar	12
Assorted Juices, Seasonal Berries & Fruit	

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Signature Cocktails

Signature Drinks are available when pre-arranged for an additional charge. Requires purchase of Hosted Premium or Standard Bar

Cocktails May Be Customized, Contact Sales Manager for Pricing



BOURBON/WHISKEY

Manhattan

Bourbon, Sweet Vermouth, Bitters, Cherry Garnish

Old Fashioned

Bourbon, Sugar, Soda, Bitters, Orange Slice & Cherry Garnish

GIN

Gimlet

Gin, Rose's Lime Juice, Lime Garnish

Gin & Tonic

Gin, Tonic, Lime Garnish

Greyhound

Gin, Grapefruit Juice, Lime Garnish

RUM

Punch

Rum, Cranberry Juice, Pineapple Juice, Orange Juice, Lime Juice, Mint

Mojito

Rum, Club Soda, Ginger Ale, Simple Syrup, Muddled Mint, Lime & Mint Garnish

Mai Tai

Aged Rum, Lime Juice, Orange Curaçao, Orgeat, Mint

VODKA

Spiked Strawberry Lemonade

Vodka, Lemonade, Strawberry Garnish

Mule

Vodka, Ginger Beer, Lime & Mint Garnish

Cape Cod

Vodka, Cranberry Juice, Grapefruit Juice

TEQUILA

Margarita

Tequila, Sweet & Sour, Triple Sec, Lime Garnish

Blood Orange Margarita

Tequila, Sweet & Sour, Triple Sec, Blood Orange Purée

Strawberry Margarita

Tequila, Sweet & Sour, Triple Sec, Strawberry Purée

Signature Mocktails

Mission Virgin Margarita

Orange Juice, Sweet & Sour, Starry, Lime Garnish, Tajin, Chamoy

Outer Sunrise

Pineapple, Orange, Starry, Grenadine, Cherry & Fresh Pineapple Garnish

North Beach Strawberry Lemonade

Strawberry Lemonade, Starry, Basil, Strawberry Garnish

Castro Purple Pop

Starry, Ube Simple Syrup, Pop Rock Rim

Marina Spritzer

Starry, Raspberry Purée, Raspberry Garnish

Agua Fresca

Seasonal Flavors Available

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