

**RIVERBANKS**  
**ZOO & GARDEN**  
columbia  south carolina

DAYTIME  
**MENU**

# EVENT INFORMATION

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## 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. We focus 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 - We are 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 Representative know!

## MENUS

Unless otherwise specified, all menus are priced per person to be enjoyed during the allotted time period while here on-site at Riverbanks Zoo & Garden. 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 received no later than Fourteen (14) 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. SSA Group, LLC. holds the Liquor License at the Riverbanks Zoo & Garden, 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 their Agreement and the Event. Company will retain all payments and deposits made to SSA Group, LLC. in the event of cancellation.

# RISE & SHINE BREAKFAST

## SERVICE FOR UP TO (1) HOUR

*Requires a Minimum Order of 25 Guests*

### INCLUDES:

Fresh Brewed Coffee | Iced Water | Orange Juice  
Eco-Friendly Compostable Tableware

## THE CONTINENTAL | \$17 PER PERSON

Assorted Breakfast Pastries | Fresh Fruit  
Muffins & Scones

## COMPLETE BREAKFAST | \$24 PER PERSON

Assorted Muffins | Fresh Fruit  
Scrambled Eggs | Seasoned Breakfast Potatoes

### CHOICE OF:

**CRISPY BACON -OR- SAUSAGE LINKS**

## BUILD-YOUR-OWN

### WAFFLE BAR | \$20 PER PERSON

Belgian Waffles | Butter & Maple Syrup  
Assorted Preserves | Candied Pecans  
Fresh Berries | Whipped Cream

### CHOICE OF:

**CRISPY BACON -OR- SAUSAGE LINKS**

### BREAKFAST TACOS | \$22 PER PERSON

Warm Flour Tortillas | Scrambled Eggs  
Chorizo | Crumbled Bacon  
Cheddar Cheese | Salsa Fresca

- Served With -

**SEASONED BREAKFAST POTATOES | PEPPERS & ONIONS**

## ADD-ONS

*Food Quantities Must Match Guest Guarantee*

**APPLE JUICE -OR- CRANBERRY JUICE** | \$2 per person

**ASSORTED HOT HERBAL TEAS** | \$3 per person

**ASSORTED BREAKFAST PASTRIES** | \$3 per person

**ASSORTED MINI QUICHE** | \$5 per person

**BREAKFAST TACOS** | \$6 per person

**CRISPY BACON** | \$5 per person

**BISCUITS & SAUSAGE GRAVY** | \$6 per person

**FRESH FRUIT** | \$3 per person

**SAUSAGE LINKS** | \$5 per person

**SCRAMBLED EGGS** | \$4 per person

**WAFFLES WITH BUTTER & SYRUP** | \$5 per person

**YOGURT WITH CRUNCHY GRANOLA** | \$4 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.

# BISTRO LUNCH

Groups Larger than (75) - Please Inquire for Additional Menus

## BOXED LUNCHES | \$22 PER PERSON

- DROP-OFF SERVICE FOR GROUPS OF 75 OR FEWER -

Requires a Minimum Order of 25 Guests

### INCLUDES:

Kettle Chips | Chocolate Chip Cookies | Bottled Water

EACH GROUP TO SELECT UP TO (2) OPTIONS FROM EITHER SALAD, SANDWICH

~~-OR-~~ WRAP OFFERINGS

(1) Menu Selection Per Guest

Pre-Selected Final Food Quantities Given In Advance

## GRAINS & GREENS | \$26 PER PERSON

SERVICE FOR UP TO 1.5 HOURS

Requires a Minimum Order of 25 Guests

### INCLUDES:

Kettle Chips | Chocolate Chip Cookies | Iced Water | Sweet Tea  
Eco-Friendly Compostable Tableware

SELECT UP TO (3) SALADS ~~-OR-~~

SANDWICHES/WRAP OFFERINGS PER EVENT

## ADD-ONS

Food Quantities Must Match Guest Guarantee

ADDITIONAL SALAD SELECTION | \$6 per person

ADDITIONAL SANDWICH ~~-OR-~~ WRAP SELECTION | \$8 per person

FRESH ROLLS & BUTTER | \$2 per person

ASSORTED DESSERT BARS | \$6 per person

FUDGE BROWNIES | \$4 per person

INFUSED WATER | \$3 per person

ASSORTED CANNED SODAS | \$4 per person

LEMONADE | \$3 per person

## - SALADS -

### CLASSIC CAESAR

Romaine | Croutons | Shaved Parmesan  
Sun-Dried Tomato | Caesar Dressing

### COBB

Chopped Romaine | Crispy Bacon | Diced Chicken  
Cherry Tomatoes | Diced Egg | Gorgonzola  
Red Wine Vinaigrette

### KALE

Shaved Kale | Crispy Chickpeas  
Roasted Cherry Tomatoes | Shaved Parmesan  
Sliced Artichoke Hearts | Charred Herb Vinaigrette

### WHOLE GRAIN SALAD

Blended Red & White Quinoa | Farro  
Shredded Kale | Blueberries  
Diced Seasonal Vegetables  
White Balsamic-Basil Vinaigrette

## - SANDWICHES -

### HAM & BRIE

Arugula | Pickled Red Onions | Smoked Ham  
Sliced Brie Cheese | Champagne Mustard  
Thin Baguette

### CHICKEN SALAD

Waldorf Chicken Salad | Bacon Marmalade  
Fresh Buttery Croissant

### ROASTED TURKEY

Aged Cheddar Cheese | Apple Chutney  
Pickled Red Onion | Red Leaf Lettuce | Dijonnaise  
Multigrain Ciabatta

### ROAST BEEF

Aged Cheddar Cheese | Charred Red Onion  
Mixed Greens | Horseradish Herb Sauce  
Onion Kaiser

### ITALIAN SUB

Fresh Mozzarella | Ham | Salami | Pickled Red Onion  
Shaved Lettuce | Red Wine Vinaigrette  
French Baguette

### CHARRED EGGPLANT CAPRESE

Fresh Mozzarella | Greens | Heirloom Tomatoes  
Red Onion | Balsamic Reduction | Ciabatta

## - WRAPS -

### B.L.T.

Crispy Bacon | Heirloom Tomatoes | Shaved Lettuce  
Dijon Aioli | Ranch Dressing | Wheat Wrap

### CHARRED SEASONAL VEGETABLE

Greens | Hummus | Sun-Dried Tomatoes  
Charred Herb Vinaigrette | Wheat Wrap

### CALIFORNIA TURKEY

Bacon | Avocado | Provolone  
Spinach | Wheat Wrap

### TUSCAN GRILLED CHICKEN

Arugula | Feta Cheese | Pickled Red Onion  
Sun-Dried Tomatoes  
Roasted Garlic & Basil Aioli | Wheat Wrap

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# MAKE-IT-A PICNIC

## SERVICE FOR UP TO (2) HOURS

*Requires a Minimum Order of 50 Guests*

### INCLUDES:

Choice of (2) Sides  
Kettle Chips | Chocolate Chip Cookies  
Sweet Tea & Iced Water  
Eco-Friendly Compostable Tableware

## BALL PARK | \$20 PER PERSON

All-Beef Hot Dogs | Grilled Bratwurst

- Served With -

**BEEF CHILI | BUNS | CHOPPED ONION | HOT PEPPERS | SHREDDED CHEDDAR  
SAUERKRAUT | CLASSIC CONDIMENTS**

## CLASSIC AMERICAN | \$22 PER PERSON

All-Beef Hot Dogs | Grilled Hamburgers

- Served With -

**BUNS | AMERICAN CHEESE | LETTUCE | ONION | PICKLES  
SLICED TOMATOES | CLASSIC CONDIMENTS**

## SMOKEHOUSE | \$26 PER PERSON

**Choice of (2) Hardwood Smoked Meats:**

Sliced Beef Brisket (GF) | Smoked Pulled Pork  
Dry Rubbed Bone-In Chicken (GF) | Smoked Sausage Links

- Served With -

**BBQ SAUCE | ONION | PICKLES | CORNBREAD MUFFINS**

## SIDES

SELECT (2):

**BBQ BAKED BEANS**

**COLESLAW**

**CORN-ON-THE-COB**

**CREAMY POTATO SALAD**

**MAC N' CHEESE**

**ADDITIONAL \$3 PER PERSON**

**PASTA SALAD**

**ROASTED SEASONAL VEGETABLES**

**HOUSE SALAD**

## ADD-ONS

*Food Quantities Must Match Guest Guarantee*

**ASSORTED DESSERT BARS** | \$6 per person

**LEMONADE** | \$4 per person

**ASSORTED CANNED SODA** | \$4 per person

**DIPPIN' DOTS** | \$5 per person + attendant fee

**FUDGE BROWNIES** | \$4 per person

**ICE CREAM NOVELTIES** | \$4 per person

**COTTON CANDY -OR- POPCORN** | \$4 per person

**SLICED WATERMELON** | \$4 per person  
*(Available Seasonally)*

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# HOT LUNCH BUFFETS

**SERVICE FOR UP TO (1.5) HOURS**  
*Requires a Minimum Order of 25 Guests*

**INCLUDES:**  
Iced Water | Sweet Tea  
Eco-Friendly Compostable Tableware

## ITALIAN | \$24 PER PERSON

### CLASSIC CAESAR

Romaine | Garlic Croutons | Shaved Parmesan | Creamy Caesar Dressing

### CHICKEN CAPRESE

Marinated & Seared Chicken Breast | Oven Roasted Cherry Tomatoes  
Fresh Mozzarella | Toasted Pine Nuts | White Wine Basil Sauce

### CAVATAPPI PASTA

Cremini Mushrooms | Spinach | Roasted Garlic Cream Parmesan Sauce

- Served With -

**LEMON BROCCOLINI & SWEET PEPPERS | GARLIC HERB FOCACCIA  
CANNOLI**

## MEDITERRANEAN | \$26 PER PERSON

**CUCUMBER SALAD | LEMON ARTICHOKE COUSCOUS SALAD**

**ZA'ATAR SPICED GRILLED CHICKEN | CRISPY FALAFEL**

- Served With -

**ROASTED RED PEPPER HUMMUS | TZATZIKI SAUCE | PITA BREAD  
TRADITIONAL BAKLAVA**

## ASIAN | \$28 PER PERSON

**KOHLRABI SLAW W/ SESAME DRESSING**

**BEEF AND BROCCOLI**

**SWEET ORANGE CHICKEN**

- Served With -

**CHICKEN POTSTICKERS | VEGETABLE FRIED RICE  
CHINESE DONUTS WITH STRAWBERRY SAUCE**

## LATIN | \$28 PER PERSON

### CHOPPED ROMAINE SALAD

Corn | Tortilla Chips | Guacamole | Salsa | Cotija Cheese

**AL PASTOR & CHARRED PINEAPPLE**

**BEEF BARBACOA**

- Served With -

**RED RICE | TORTILLA CHIPS | GUACAMOLE | SALSA  
DULCE DE LECHE CHURROS WITH SWEET CREAM**

## THE SOUTHERN | \$28 PER PERSON

CHOICE OF:

**SMOKED BRISKET -OR- SHREDDED PORK SHOULDER**

- Served With -

**CORN BREAD | MAC N' CHEESE  
BBQ BAKED BEANS | VINEGAR SLAW  
VANILLA POUND CAKE & MACERATED SEASONAL FRUIT**

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# BREAK TIME SNACKS & BEVERAGES

## NON-ALCOHOLIC BEVERAGE PACKAGES

HALF-DAY SERVICE FOR UP TO (4) HOURS | FULL DAY SERVICE FOR UP TO (8) HOURS

Eco-Friendly Compostable Tableware

### INFUSED AQUA FRESCA

SELECT (2):

Citrus | Cucumber-Mint | Very Berry

**HALF-DAY** \$3 PER PERSON | **FULL DAY** \$5 PER PERSON

### ASSORTED COCA-COLA PRODUCTS

Assorted Canned Sodas | Iced Water

**HALF-DAY** \$4 PER PERSON | **FULL DAY** \$7 PER PERSON

### COFFEE & TEA PACKAGE

Regular Fresh Brewed Coffee | Assorted Hot Herbal Teas | Iced Water

*Decaf Coffee Available Upon Request*

**HALF-DAY** \$8 PER PERSON | **FULL DAY** \$12 PER PERSON

### COMPLETE BEVERAGE PACKAGE

Regular Fresh Brewed Coffee | Assorted Hot Herbal Teas | Iced Water

Assorted Canned Sodas | Sweet Tea

*Decaf Coffee and Unsweet Tea Available Upon Request*

**HALF-DAY** \$10 PER PERSON | **FULL DAY** \$14 PER PERSON

## SNACK BOARDS

**SERVICE FOR UP TO (2) HOURS**

*Requires a Minimum Order of 25 Guests*

**INCLUDES:**

Eco-Friendly Compostable Tableware

**CHIPS & DIP** | \$8 PER PERSON

House-Made Kettle Chips

- Served With -

**SWEET GHERKIN PICKLES** | **FRENCH ONION DIP** | **PIMENTO CHEESE**

**VEGETABLE CRUDITÉ** | \$8 PER PERSON

Seasonal Farm Vegetables

- Served With -

**BUTTERMILK HERB DIP** | **FRESH HUMMUS**

**ARTISANAL CHEESE DISPLAY** | \$12 PER PERSON

Chef's Selection of Domestic & Imported Cheeses

- Served With -

**ASSORTED CRACKERS** | **NUTS** | **SEASONAL & DRIED FRUITS**

**ADD CHARCUTERIE, OLIVES, & PICKLES**

\$6 PER PERSON

### ADD-ONS

*Food Quantities Must Match Guest Guarantee*

**ASSORTED CANNED SODA** | \$4 per person

**BOTTLED WATER** | \$4 per person

**LEMONADE** | \$4 per person

**KETTLE CHIPS** | \$3 per person

**SEASONAL WHOLE FRUIT** | \$4 per person

**CLASSIC TRAIL MIX** | \$4 per person

**COOKIES** | \$4 per person

**FUDGE BROWNIES** | \$4 per person

**GRANOLA BARS** | \$3 per person

**POPCORN** | \$4 per person

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# BAR SERVICES

All Bar Services Include Eco-Friendly Compostable Drinkware

*Upgrade to China - Please Inquire for Pricing*

## CONSUMPTION BAR

**Consumption Bar is Settled Post Event by the Host**

*Requires a Minimum Spend of \$500 per Bar*

*\$150 per Bartender up to (2) Hours of Service*

## CASH BAR

**Guests Purchase Their Own Beverages**

*Requires Bar Set-Up Fee of \$200 per Bar\**

*\$150 per Bartender up to (2) Hours of Service*

## STANDARD & PREMIUM SPIRITS

Includes the Following:

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

### STANDARD

**DOMESTIC BEER | \$6**

**WINE | \$7**

**LIQUOR | \$9**

**COCA-COLA PRODUCTS | \$4**

### PREMIUM

**DOMESTIC BEER | \$6**

**CRAFT BEER | \$8**

**WINE | \$9**

**LIQUOR | \$11**

**COCA-COLA PRODUCTS | \$4**

## HOSTED BAR

**Cost for Bar Services and Drinks are Paid in Advance by the Host**

*All Packages are Based on (2) Hours of Service*

*\$6 Per Guest for Each Additional Hour of Service*

*All Bartender Fees are Included*

### BEER & WINE BAR | \$18 PER PERSON

Assorted Domestic & Craft Beers | Standard Red & White Wines

### STANDARD BAR | \$24 PER PERSON

Assorted Domestic Beers | Standard Red & White Wines

Standard Spirits | Basic Mixers & Assorted Canned Sodas

### PREMIUM BAR | \$30 PER PERSON

Assorted Domestic & Craft Beers | Premium Red & White Wines

Premium Spirits | Basic Mixers & Assorted Canned Sodas

## - WELCOME DRINK -

Champagne -OR- Signature Cocktails

Available when Pre-Arranged for an Additional Charge

*Please Inquire for Additional Information*

## - BAR FEES -

### CONSUMPTION BAR

(1) Bartender per 100 Guests

Requires a Bartender Fee of \$150 per Bartender up to (2) Hours of Service

& Includes Bar Set-Up

*Pricing Excludes Service Charge & Sales Tax*

### CASH BAR

(1) Bartender per 100 Guests

Requires a Bartender fee of \$150 per Bartender up to (2) Hours of Service

& Requires a Bar Set-Up Fee of \$200, per Bar\*

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.