



MINNESOTA ZOO

PRIVATE EVENTS

Wanderlight Trail

A Twilight Lantern Spectacular

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 Sales Manager know!

ALLERGEN NOTICE

SSA Group, LLC. offers products that may contain: Peanuts, Tree Nuts, Soy, Dairy, Sesame and 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 Minnesota Zoo, 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).

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.

MENUS

There is a Food & Beverage minimum that must be met for all catered events. Unless otherwise specified, all menus are priced per person to be enjoyed during the allotted time period while here on-site at the Minnesota 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 refers to the number of guests the Client expects to attend the event and is used to finalize food, beverage, and catering requirements at the event. The final guest count is due at least ten (10) business days before the event date and may not be less than the guaranteed minimum guest count your agreement was based on.

Increases to the guest count and last-minute orders past this due date will be considered but are subject to necessary equipment and menu items, potential additional costs, and the approval of your Sales Representative.

LIQUOR AND 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 Minnesota 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. All events serving alcohol will require additional security. Your Sales Manager will provide appropriate information at the time of booking.

CONTRACT & DEPOSITS

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.

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.



MINNESOTA ZOO

CHOOSE AN Event Space

Event spaces are priced hourly with a 2-hour minimum



OUTDOOR

Crossroads Pavilion

A relaxed, open-air setting surrounded by greenery and natural pathways. Designed for easy mingling and movement. This space is perfect for casual gatherings, company picnics, and laid-back celebrations.



25 - 250 GUESTS



\$350/HOUR



INDOOR / OUTDOOR

Hanifl Nature Center

A bright and flexible indoor space with large windows and scenic nature views. Blending comfort with the outdoors, it's ideal for meetings, luncheons, and more intimate gatherings.



25 - 75 GUESTS



\$400/HOUR



INDOOR

Minnesota Lodge

A warm, rustic indoor space featuring wood beams, a stone fireplace, and expansive windows. This cozy yet elevated setting is perfect for receptions, social events, and gatherings that call for a welcoming atmosphere.



25 - 75 GUESTS



\$350/HOUR



INDOOR

Discovery Bay

An immersive indoor space surrounded by marine life and over a million gallons of water. Guests can mingle alongside sharks, rays, and vibrant sea life, creating a one-of-a-kind backdrop for cocktail-style events.



25 - 250 GUESTS



\$400/HOUR



All spaces included standard cocktail reception furniture. Wanderlights Trail admission not included



All event spaces are reserved by the hour

Available times: 6:00pm - 10:00pm

Due to the seasonal nature of our sustainable practices, items & prices are subject to change. Prices are subject to a 25% service charge (where applicable) and current sales tax.

Minnesota Zoo, 13000 Zoo Boulevard, Apple Valley, MN 55124

MNZoocatering@thessagroup.com



MINNESOTA ZOO

INTERACTIVE Picnic Menu

Available only in Crossroads Pavilion and Hanifl Nature Center

\$40 per guest | 2-hour service | Eco-friendly compostable tableware

CHOOSE FROM

Any **3** Interactive Stations

HOT DOG ROASTING STATION GF, DF

Buns, Onions, Diced Tomatoes, Hot Peppers, Classic Condiments, Kettle Chips

CORN ROASTING STATION V, GF

Corn on the Cob, Butter, Salt, Seasonings
Ranch, Cheddar & Garlic Parmesan

PRETZEL BAR V

Cinnamon Sugar Pretzel Bites with Chocolate Sauce & Caramel Sauce
Savory Bavarian Pretzel Bites with Queso & House Made Mustard

WALKING TACO STATION GF

Doritos, Queso, Pickled Jalapeños, Sour Cream, Pico de Gallo, Hot Sauce
Choice of protein: Beef Chili, Chicken Chipotle, Quinoa Chorizo

S'MORES ROASTING STATION V

Marshmallows, Graham Crackers, Milk Chocolate, White Chocolate

Dietary Information: **DF** Dairy-Free - **CN** Contains Nuts
SS Sustainable Seafood - **V** Vegetarian - **VG** Vegan - **GF** Gluten-Free

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MINNESOTA ZOO

CLASSIC

Reception Menu

Available only at our indoor locations

\$50 per guest | 2-hour service | Eco-friendly compostable tableware

CHOOSE FROM

3

Passed Hors D'oeuvres

2

Stationed Items

1

Dessert

PASSED HORS D'OEUVRES

Beef Empanada
Chimichurri

Chicken Satay DF, CN
Thai Peanut Sauce

All Beef Meatball
Swedish or BBQ

Bacon Wrapped Shrimp GF, DF, SS
Honey-Siracha Marmalade

Shrimp Ceviche Shooter GF, DF, SS
Mango Salsa, Lime, Cilantro

Charred Tomato Bruschetta VG
Balsamic Glaze

Fresh Vegetable Spring Roll V
Sweet Chili Sauce

Crispy Cheese Bite V
Tomato Basil Bisque

STATIONED HORS D'OEUVRES

DISPLAYS

Market Vegetable Display V
Grilled Seasonal Vegetables, Green Goddess Dipping Sauce, Chef's Seasonal Hummus

Charcuterie Display CN
Assorted Cured Meats & Cheeses, Mixed Olives, Dried Fruits, Nuts, Seasonal Jam, Crackers

SLIDER BAR (Select 2)

Grass-Fed Beef
Caramelized Onion, Cheese & House Ketchup

BBQ Pulled Pork
Crispy Onions & Black Pepper BBQ Sauce

Honey Chipotle Grilled Chicken
Poblano Mayo & Cotija Cheese

Crispy Falafel V
Balsamic Grilled Onion & Roasted Garlic Mayo

CHIPS & DIP (Select 2 of each)

Chips
Tortilla Chips V
Toasted Crostini V
Lavash V
Assorted Crackers V

Dips
Spinach & Artichoke
Roasted Red Pepper Hummus
Salsa Fresca
Guacamole

DESSERT

Cookies

Brownies

Chocolate Flourless Torte GF

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CHOOSE YOUR Beverage Package

BASIC BEVERAGES PRICES ARE PER GUEST

Iced Water & Iced Tea 4
Iced Water & Lemonade 4

Iced Water & Assorted Canned Sodas 5
Iced Water & Regular Coffee 6

BAR SERVICES PRICES ARE PER BEVERAGE

*Eco-friendly compostable drinkware
\$10 per person, per additional hour*

CASH BAR

Guests Purchase Their Own Beverages
Includes Sales Tax

Domestic Beer	8
Craft/Import Beer	9
Standard Wine	10
Premium Wine	12
Standard Liquor	11
Premium Liquor	15
Soft Drinks	6

\$250 bar setup fee
\$75 per bartender per hour

BY CONSUMPTION

Settled Post-Event By Host

Domestic Beer	7
Craft/Import Beer	8
Standard Wine	9
Premium Wine	11
Standard Liquor	10
Premium Liquor	14
Soft Drinks	5

\$500 minimum bar spend
\$75 per bartender per hour

BY PACKAGE

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

Beer & Wine 18

Assorted Domestic
& Craft Beers,
House Red
& White Wine

House 24

Assorted Domestic Beers,
Red & White Wines,
House Spirits,
Basic Mixers & Soft Drinks

Premium 30

Assorted Domestic
& Craft Beers,
Premium Red
& White Wines,
Premium Spirits, Basic
Mixers & Soft Drinks



MINNESOTA ZOO®

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