



CATERING

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 Sales Manager know!

CONTRACT & DEPOSIT

A signed contract detailing all catering arrangements must be received by Honolulu Zoo, 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

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.

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 Honolulu 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 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, holds the Liquor License at the Honolulu 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.

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 Honolulu 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.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Foods are created and processed in a kitchen that produces dishes with milk, wheat, soybean, fish, tree nuts, peanuts, eggs, and egg products. 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.*

RISE & SHINE BREAKFAST

DETAILS:

- Service for up to one hour
- Requires a minimum of 25 guests
- Prices are per person

INCLUDES:

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

THE CONTINENTAL

Assorted Breakfast Pastries, Cut Fresh Fruit

COMPLETE BREAKFAST

Assorted Breakfast Pastries, Cut Fresh Fruit  
Scrambled Eggs , Seasoned Breakfast Potatoes  , Portuguese Sausage Links

17 LOCAL BREAKFAST BUFFET 30

Select Two Bases, Two Proteins, and the Toppings that you would like. Includes Bread & Fruit.

24 BASES:

Rice, Seasoned Breakfast Potatoes, Sweet Potato Hash

WAFFLE -or- PANCAKE _____ +2

PROTEINS:

Scrambled Eggs, Crispy Bacon, Spam, Portuguese Sausage, Hamburger Steak

KALUA PORK _____ +2

TOPPINGS:

Gravy, Cheese, Green Onion, Pico de Gallo, Fresh Spinach, Pickled Onion, Pickled Relish, Ube Cream

TORTILLA _____ +1

AVOCADO _____ +2

ADD-ONS

Quantities must match the final guest count. Prices are per person.

APPLE JUICE -or- CRANBERRY JUICE _____ 3.50 BACON _____ 4

YOGURT WITH CRUNCHY GRANOLA  _____ 4 SPAM _____ 4

BOXED LUNCHES

DETAILS:

- For groups of 100 guests or fewer. Larger groups, please inquire.
- Drop-off service requires a minimum of 25 guests
- One selection per guest; final counts due in advance

INCLUDES:

- Potato Chips
- Cookie
- Water

BOXED LUNCHES 22

EACH GROUP TO SELECT UP TO TWO OPTIONS FROM:

SALADS

GARDEN SALAD 🌱

Mixed Greens, Tomatoes, Cucumbers, Carrots, Red Onion, Balsamic Vinaigrette

CLASSIC CAESAR SALAD

Romaine, Croutons, Shaved Parmesan, Creamy Caesar Dressing

SESAME SALAD 🌱

Cucumber, Carrots, Red Cabbage, Tomato, Crispy Wontons, Sesame Vinaigrette

SANDWICHES & WRAPS

ROASTED TURKEY CLUB

Swiss Cheese, Bacon, Pickled Red Onion, Harvest Greens, Dijonnaise, Artisanal Bread

ROAST BEEF SANDWICH

Aged Cheddar Cheese, Onion Jam, Mixed Greens, Horseradish Herb Aioli, Artisanal Bread

B.L.T.

Bacon, Heirloom Tomatoes, Shaved Lettuce, Dijon Aioli, Ranch Dressing

SESAME WRAP 🌱 _____ +3

Sesame Chicken, Shredded Cabbage and Carrots, Thin-Sliced Cucumber, Green Onions, Local Fruits, Lilikoi Vinaigrette, Sesame Wrap

ADD-ONS

Quantities must match the final guest count. Prices are per person.

ADDITIONAL SALAD SELECTION _____ 6 ASSORTED CANNED SODA _____ 4

ADDITIONAL SANDWICH
-or- WRAP SELECTION _____ 8

BUFFETS

DETAILS:

- Service for up to two hours
- Requires a minimum of 25 guests
- Prices are per person

INCLUDES:

- Iced Water
- Lemonade -or- Plantation Iced Tea
- Sheet Cake
- Eco-Friendly Compostable Tableware

	ADULT	CHILD
AKAMU'S BUFFET	31	22

TWO SALADS, ONE ACCOMPANIMENT, STEAMED WHITE RICE, TWO ENTRÉES

	ADULT	CHILD
SMARI'S BUFFET	39	27

THREE SALADS, ONE ACCOMPANIMENT, STEAMED WHITE RICE, THREE ENTRÉES

	ADULT	CHILD
SATU'S BUFFET	37	26

TWO SALADS, ONE ACCOMPANIMENT, STEAMED WHITE RICE, THREE ENTRÉES

SALADS

KAPAHULU MIXED GREEN SALAD 🌱

Mixed Greens, Cherry Tomatoes, Cucumber, Shredded Carrots, Red Onion, Italian Dressing

CHINESE CHICKEN SALAD

Shredded Chicken, Lettuce and Cabbage, Carrots, Fried Wonton, Sesame-Ginger Dressing

POTATO-MACARONI SALAD 🌱

Potato, Macaroni, Hard-Boiled Egg, Sweet Onion, Carrots, Mayonnaise Dressing

ISLAND SLAW 🌱🌱

Cabbage, Carrots, Pineapple, Sesame-Lime Dressing

PASTA SALAD 🌱

Tri-Color Rotini Pasta, Cherry Tomatoes, Cucumber, Red Onion, Bell Peppers, Olives, Fresh Herbs, Italian Vinaigrette

SPINACH SALAD 🌱

Baby Spinach, Sliced Mushrooms, Red Onion, Cherry Tomatoes, Shaved Carrots, Shallot Vinaigrette

CUCUMBER NAMASU 🌱🌱🌱

Cucumber, Carrots, Rice-Vinegar, Toasted Sesame

SEASONAL FRESH FRUIT PLATTER

ENTRÉES

TERIYAKI CHICKEN 🍷

MOCHIKO CHICKEN

GINGER CHICKEN 🍷

THAI CHICKEN CURRY 🌱

FRIED BONELESS CHICKEN

ROASTED PORK MEDALLIONS

With Mushroom Ragout

SHOYU PORK 🍷

PULEHU BEEF 🍷🍷

BEEF MEDALLIONS

With Mushroom Ragout

HAWAIIAN BEEF STEW

STEAMED FISH 🌱🍷

Asian Style

HULI HULI CHICKEN 🍷🍷

With Pineapple Soy Glaze

GARLIC CHICKEN 🍷

With Local Style Garlic Sauce

KALUA PIG & CABBAGE 🌱🍷

ISLAND VEGETABLE & TOFU STIR FRY 🌱🌱

(CONTINUED ON NEXT PAGE)

BUFFETS

(CONTINUED FROM LAST PAGE)

DETAILS:

- Service for up to two hours
- Requires a minimum of 25 guests
- Prices are per person

INCLUDES:

- Iced Water
- Lemonade -or- Plantation Iced Tea
- Sheet Cake
- Eco-Friendly Compostable Tableware

KALAKAUA'S HAWAIIAN FEAST

ADULT	CHILD
42	30

KALUA PIG

PULEHU BEEF

CHICKEN LONG RICE

Served With:

Kapahulu Mixed Green Salad, Potato-Macaroni Salad, Okinawan Sweet Potato, Fresh Pineapple, Lomi Salmon, Haupia, Poi, Steamed White Rice

HAWAIIAN FEAST ADD-ONS

LAU LAU -or- SQUID LUAU _____ 6

Limited availability

AHI POKE ADD-ON _____ 8

Limited availability

EXTRA POI _____ 3

TROPICAL FRUIT PUNCH STATION _____ 4

ADD-ONS

Quantities must match the final guest count. Prices are per person.

ASSORTED DESSERT BARS _____ 6

SOUP - CHEF'S SELECTION _____ 4

COOKIES & BROWNIES _____ 5

BREAD & BUTTER _____ 3

MAKE IT A PICNIC

DETAILS:

- Service for up to two hours
- Requires a minimum of 30 guests
- Prices are per person

INCLUDES:

- Kettle Chips
- Cookie
- Iced Tea
- Iced Water
- Eco-Friendly Compostable Tableware

BALLPARK

ALL-BEEF HOT DOGS 🍔

Served With:

Chili, BBQ Baked Beans 🍔, Coleslaw 🥗, Onion, Hot Peppers, Cheddar, Sauerkraut, Condiments

22

CLASSIC AMERICAN

22

ALL-BEEF HOT DOGS 🍔

GRILLED HAMBURGERS 🍔

BLACK BEAN BURGERS _____ +6

SELECT TWO:

BBQ Baked Beans 🍔, Potato Salad 🥗, Garden Salad, Fries, Fruit Salad

Served With:

Buns, American Cheese, Lettuce, Sliced Onion, Pickles, Sliced Tomatoes, Classic Condiments

ADD-ONS

Quantities must match the final guest count. Prices are per person.

LOADED NACHOS _____	5	POPCORN _____	3.50
LOADED NACHOS WITH BACON _____	7	SOUVENIR CUP _____	10
DIPPIN' DOTS _____	5	ASSORTED CANNED SODA _____	4
FUDGE BROWNIES _____	4	POG JUICE, ALOHA MAID, -or- HAWAIIAN SODA _____	6
POP CULTURE ICE CREAM _____	5		

ANIMAL ENCOUNTER

UPGRADE _____ +40

SNACKS & BEVERAGES

BREAK TIME

DETAILS:

- Prices are per person
- Requires a minimum of 25 guests

INCLUDES:

- Eco-Friendly Compostable Tableware

NON-ALCOHOLIC BEVERAGE PACKAGES

HAWAIIAN

Hawaiian Soda Co
Aloha Maid

HALF-DAY 5 | FULL DAY 8

COFFEE & TEA PACKAGE

Regular Coffee
Assorted Hot Herbal Teas
Iced Water

Decaf Coffee Available Upon Request

HALF-DAY 8 | FULL DAY 12

ASSORTED CANNED SODAS

Assorted Canned Sodas
Iced Water

HALF-DAY 4 | FULL DAY 8

COMPLETE BEVERAGE PACKAGE

Regular Coffee
Assorted Hot Herbal Teas
Iced Water
Assorted Canned Soda
Iced Tea

Decaf Coffee Available Upon Request

HALF-DAY 10 | FULL DAY 14

SNACK BOARDS

SERVICE FOR UP TO 1 HOUR AND 45 MINUTES

CHIPS & DIP

House Made Seasoned Potato Chips,
Pimento Cheese, and French Onion Dip

8

VEGETABLE CRUDITÉ

Seasonal Farm Vegetables, Buttermilk Herb Dip
and Hummus

8

ARTISANAL CHEESE DISPLAY

Chef's Selection of Domestic & Imported Cheeses,
Assorted Crackers, Nuts, Seasonal & Dried Fruits

12

HUMMUS BOARD

Marinated Vegetables & Olives, Traditional & Roasted
Red Pepper Hummus, Crackers & Pita

12

CHARCUTERIE BOARD

Chef's Selection of Dried & Cured Meats,
Marinate and Pickled Vegetables, Dried Fruit, Jam,
Whole Grain Mustard, Assorted Crackers and Bread

18

HOUSE TRAIL MIX

Assortment of Chocolate, Dried Fruit, Mixed Nuts

6

POPCORN STATION

Assortment of Popcorn Flavors

14

LI HING MUI FRUIT CUPS

7

