

Metro Lagoons

Catering Menu

Revised 04.24.25



Catering Packages

All options served with assorted chips.

SANDWICH PLATTER | \$12 PER PERSON

Unless ordered otherwise, served as 40/30/30% ham/turkey/salami.

- Hardwood smoked ham & aged swiss, garlic aioli on a brioche bun
- Oven roasted turkey & aged cheddar, garlic aioli on a brioche bun
- Salami, pepperoni, provolone, lettuce, tomato, Italian vinaigrette on a brioche bun

HOT DOG | \$11 PER PERSON

1/4lb all beef hot dog served on a bun

CHICKEN TENDERS | \$13 PER PERSON

Breaded chicken with your choice of dipping sauce: BBQ, Buffalo, Honey Mustard, Ranch, or Blue Cheese

HAMBURGER | \$15 PER PERSON

6oz beef patty, American cheese, onions, lettuce, tomato served on a bun

Kids Catering Packages

All options served with assorted chips.

HOT DOG | \$7 PER PERSON

All beef hot dog served on a bun

CHICKEN TENDERS | \$8 PER PERSON

Three breaded chicken tenders

PB+J SANDWICH | \$7 PER PERSON

Uncrustable sandwich, flavors vary



Add-Ons

To mix and match add-ons, an additional fee will be charged.

HOT SIDE OPTIONS \$4 per person

THREE CHEESE MAC 'N CHEESE
FRENCH FRIES
BAKED BEANS

COLD SIDE OPTIONS \$4 per person

CREAMY RED SKIN POTATO SALAD
ITALIAN PASTA SALAD
CREAMY MACARONI SALAD
FRESH SEASONAL FRUIT SALAD
CAESAR OR HOUSE SALAD

PIZZA*

**Available on a limited basis*

CHEESE PIZZA \$18

Personal pizza cut into six slices

PEPPERONI PIZZA \$20

Personal pizza cut into six slices

DESSERTS \$4 per person

SEASONAL CHEESECAKE
CHOCOLATE MOUSSE
WATERMELON STICKS



Tiny Bites

\$12 PER PERSON

Choose two of the following options. If selecting 3 or more options, an additional \$3 per item per person will be charged.

PIGS IN A BLANKET

RICE KRISPY TREATS

CHICKEN NUGGETS

PB+J SANDWICH

A 22% service fee will be added to all food & beverage purchases. All applicable tax and booking fees apply. Menu items must be pre-ordered at least 2 weeks in advance. All prices subject to change without notice until contract is signed.

Hosted Bar*

2-hour minimum

FAVORITE BRANDS

2 HOURS: \$40 PER PERSON | \$35 EACH ADDITIONAL HOUR

LIQUOR: New Amsterdam Vodka, Rum Haven, New Amsterdam Gin, Jim Beam, Jack Daniels

WINE: Chardonnay, Cabernet Sauvignon, Pinot Grigio

BEER: Michelob Ultra, Miller Lite, Bud Light, Coors Light

NON-ALCOHOLIC: Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water, Cranberry Juice, Pineapple Juice, Orange Juice, Bottled Water

PRIME BRANDS

2 HOURS: \$50 PER PERSON | \$45 EACH ADDITIONAL HOUR

LIQUOR: Tito's Vodka, Bacardi Silver Rum, Bombay Sapphire Gin, Don Julio Tequila, Crown Royal Whiskey, Jim Beam, Jack Daniels

WINE: Chardonnay, Cabernet Sauvignon, Pinot Grigio

BEER: Michelob Ultra, Miller Lite, Bud Light, Coors Light, Jai Alai

NON-ALCOHOLIC: Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water, Cranberry Juice, Pineapple Juice, Orange Juice, Bottled Water

BEER & WINE ONLY

2 HOURS: \$35 PER PERSON | \$30 EACH ADDITIONAL HOUR

WINE: Chardonnay, Cabernet Sauvignon, Pinot Grigio

BEER: Michelob Ultra, Miller Lite, Bud Light, Coors Light

NON-ALCOHOLIC: Coke, Diet Coke, Sprite, Bottled Water

BARTENDER FEES*

2 Bartenders are required for the first 100 guests, then 1 additional per 50 guests or portion of 50 at a rate of \$40 per hour per bartender. A bartender fee will apply for all cash / consumption bars along with any hosted bar packages. For cash / consumption bars an additional \$150 bar set up fee will be charged per bar.

SECURITY FEES*

1 Officer for the first 50 guests. 2 Officers for 51 to 150 guests. 3 Officers for 151 to 300 guests. Over 300 is at the discretion management. Rates are \$40 per hour per officer. Required ½ hour before bar opens and until 1 hour after bar closes or event end - whichever is later. MetroLagoons reserves the right to require security guards for any Events at Client's expense as MetroLagoons deems appropriate in MetroLagoons' sole discretion.

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ALL HOSTED BARS

2 HOUR MINIMUM | \$150 SETUP FEE PER BAR

No shots, no doubles, no floaters, etc. except on Consumption Bar

CONSUMPTION BAR

Add \$1 per drink for cash bar

Favorite Wine Brands \$7, Prime Wine Brands \$9 Favorite Brand Cocktails \$8, Prime Brand Cocktails \$10, Domestic Beer \$6, Seltzers \$8, Imported Beer \$7, Craft/Specialty Beer \$8, Soft Drinks / Bottled Water \$3

NON-ALCOHOLIC BAR

Up to 2 hours, \$10 PER PERSON

Coke, Diet Coke, Sprite, Lemonade and Water

Pre-Purchased Bar Packages

BEVERAGE OPTIONS

ASSORTED CANNED SODA | \$2 PER PERSON
BOTTLED WATER | \$2 PER PERSON
JUICE BOXES | \$2 PER PERSON

BAR OPTIONS

PRE-PAID *(not to exceed bar tab)*
DRINK TICKETS | *price based on selection*

- Beer + Wine | \$8
- House *(wells, frozen, mixes)* | \$12
- Premium *(top shelf)* | \$15

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Celebrate Your Way with Gift Cards

PURCHASE A METROLAGOONS GIFT CARD, AND CELEBRATE YOUR WAY. REDEEMABLE AT GATE UPON ARRIVAL.



GROUP SALES CATERING GUIDELINES

Thank you for considering MetroLagoons for your catering needs. We are pleased to offer a variety of menu options for your group or event. Below are the important guidelines to keep in mind while selecting our catering services:

- 1. PRICING:** All menu prices are per person, providing transparency and clarity in your budget planning. All pricing is subject to change until the contract is signed and deposit received.
- 2. SERVICE CHARGE:** Please note that a 22% service charge will be added to all food and beverage purchases. This charge covers service-related expenses to ensure a seamless catering experience.
- 3. TAXES AND BOOKING FEES:** All applicable taxes and booking fees are not included in the menu prices and will be added to the final bill.
- 4. TIMELINE FOR SELECTIONS:** To ensure we can adequately prepare for your event, we kindly request that you provide us with your final menu selections and guest counts at least 14 days before the scheduled event date.
- 5. PORTION SIZES:** All menu selections consist of individual portions, and they are not all-you-can-eat unless specified otherwise.
- 6. MIX & MATCH FEE:** In the event of specific preferences leading to different selections within a category, a 15% mix & match fee will be applied to that category (i.e. Entrees, Cold Sides, Hot Sides, Desserts, Small Bites, etc.). For a fee-free experience, ensure the selection is consistent for all guests in that category. Exceptions to Mix & Match include Cold Sandwiches which may be pre-ordered in accordance with Timeline for Selections or a Hamburger & Hot Dog selection.
- 7. OUTSIDE FOOD CATERING:** Any external catering will be subject to a per-person outside catering fee.
- 8. NO OUTSIDE BEVERAGES:** Please be aware that bringing in outside non-alcoholic and alcoholic beverages is strictly prohibited for compliance with local regulations and to ensure the safety and enjoyment of all guests.
- 9. DIETARY NEEDS:** If any of your guests have dietary requirements, please let us know in advance, and we will be more than happy to accommodate their needs.
- 10. DINING LOCATION:** Pricing does not include dining location facilities and must be booked independently if desired for your group.
- 11. PLATE SHARING & SUBSTITUTIONS:** Plate sharing, and substitutions are not permitted unless otherwise noted.
- 12. HOSTED BAR PACKAGES:** Hosted bar package sales are final and will require signed event contract with terms and conditions that apply.

We are thrilled to work with you and provide a memorable catering experience for your event. If you have any further questions or need assistance with your menu selections, please do not hesitate to contact us. We look forward to serving you and your guests!

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