

SeaWorld[®]
SAN ANTONIO



DINNER MENU



DINNER BUFFETS

South of the Border

Black Bean and Corn Salad
Pico de Gallo, Guacamole, Grated Cheese, Jalapenos and Sour Cream
Warm Flour Tortillas
Seasoned Grilled Chicken and Beef Fajitas with Peppers and Onions
Cheese Enchiladas
Mexican Style Rice
Borracho or Refried Beans
Margarita Cheesecake

\$35

Texas Hoedown

Fresh Garden Green Salad with Toppings
Roasted Garlic Potato Salad
Freshly Baked Jalapeno Cornbread
Chef Attended Carved SeaWorld's Signature Sliced BBQ Briske
tSeaWorld's Signature Smoked BBQ Chicken
Smoked Sausage
Cream Corn
BBQ Baked Beans
Warm Fruit Cobbler

\$39

Luau Dinner Buffet

Tropical Field of Greens Salad with Assortment of Dressings
Tropical Fruit Salad
Roasted Chicken with Tropical Sweet and Sour Sauce
Grilled Salmon with Pina Colada Sauce
Hawaiian Style Smoked Pork Loin with an Orange Ginger Glaze
Fried Rice Stir Fried Vegetables
Pineapple Upside-Down Cake

\$45



DINNER BUFFETS

International Buffet

Mixed Field of Greens with Dressings
Chilled Pasta Salad with Creamy Italian Dressing
Chef Carved Garlic Roasted Sirloin
Jamaican Style Jerked Pork Loin
Teriyaki Glazed Salmon
Rice Pilaf
Grilled Vegetables
Roasted Red Potatoes
Freshly Baked Dinner Rolls with Whipped Butter
Warm Bread Pudding with Bourbon Sauce

\$56

Northwest Passage Buffet

Mixed Garden Green Salad with Assorted Dressing
Marinated Cucumbers and Tomato Salad with Scallions
Chef Attended Roasted Sirloin with Garlic and Rosemary Crust
Roasted Chicken with Wild Mushrooms and Apples in Brandy Sauce
Grilled Salmon with Caramelized Onions and Vanilla Peppercorn Sauce
Oven Roasted Yukon Gold Potatoes
Wild Rice Pilaf
Country Styled Roasted Vegetables
Freshly Baked Assorted Dinner Rolls with Whipped Butter
Assorted Mini Desserts

\$63

All Dinner Buffets Include Iced Tea and Water
Based on 1 hour of Service Time.



PLATED DINNER MENUS

Mediterranean Chicken

Herb Crusted Chicken Breast, Pan-Seared and Served with Creamy Parmesan Spinach Sauce
Accompanied by Saffron Rice
Grilled Vegetables

\$45

Napa Valley Filet Mignon

8 oz Broiled Filet Mignon
Served with Red Wine Demi-Glace
Accompanied by Sweet Caramelized Onion Roasted Potatoes
Grilled Vegetables

\$50

Fish

Your choice of one of the following selections based on market availability:

- Tilapia
- Salmon
- Mahi- Mahi

8 oz Fillet with Lemon Garlic Sauce
Accompanied by Wild Rice Pilaf
Grilled Vegetables

\$70

All Dinner Menus Include Salad, Assortment of Bakery Fresh Dinner Rolls with Whipped Butter, Two Sides, One Dessert, Iced Tea and Water



PLATED DINNER MENUS

Southwest Combination

Pan-Seared Breast of Chicken and Jumbo Shrimp with Jalapeno-Honey Barbeque Sauce Topped with Pineapple Fruit Salsa
Accompanied by Roasted Poblano Mash
Vegetable Du Jour

\$50

California Combination

Breast of Chicken with Red Pepper Coulis
Grilled Shrimp with Basil Pistou
Accompanied by Cheddar Mashed Potatoes
Vegetable Du Jour

\$55

Classic Combination

Filet Mignon with Black-Peppercorn Sauce
Salmon Fillet with Creole Sauce
Traditional Creamy Mash
Vegetable Du Jour

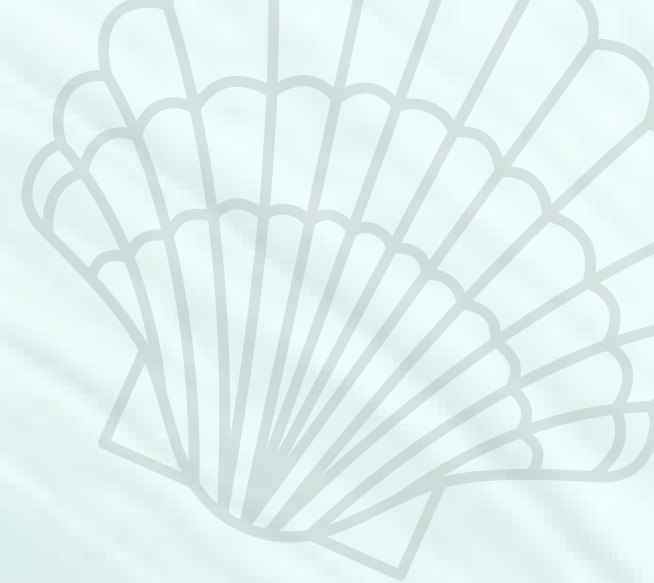
\$62

All American Combination

Broiled Filet Mignon with Herb infused Demi Glace
Gulf Shrimp with Lemon Garlic Butter
Herb Roasted Potatoes
Vegetable Du Jour

\$65

All Combination Menus Include Salad, Assortment of Bakery Fresh Dinner Rolls with Whipped Butter, Two Sides, One Dessert, Iced Tea and Water



PLATED DINNER SELECTIONS

Plated Salad Selections

Assorted Field Greens

Tossed with Red and Yellow Pepper Confetti, Parmesan-Asiago Cheese Wafer and Served with Balsamic Vinaigrette

Arugula and Field Greens Salad

Tossed with Fresh Strawberries, Thinly Sliced Red Onions, Garnished with Toasted Almonds and Served with a Citrus Vinaigrette

Tomato Pesto Salad

Red and Yellow Vine Ripe Tomatoes with Pesto Dressing, Fresh Greens and Grilled Asparagus Spears

Plated Dessert Selections

Chocolate Supreme Cake

White & Dark Chocolate Mousse with Raspberry Coulis

Tiramisu

Mélange of Tropical Fruits with Fresh Mint

Cheesecake

With Fruit Topping

ADD SOUP TO ANY DINNER

- Chicken Tortilla Soup
- Potato Bacon Soup
- Broccoli and Cheese Soup

\$5



CHEF ATTENDED STATIONS

Smoked Breast of Turkey

Seasoned and Roasted with Hickory and Oakwood

\$18

SeaWorld's Signature Smoked Brisket

Slowly Smoked for Hours Over Hickory and Oakwood

\$21

Smoked Jamaican Jerked Pork

Spicy Jerk Seasoning Added to Our Hickory Smoking Process for Tenderness

\$10

Rosemary Encrusted Sirloin of Beef

Roasted Sirloin with Garlic and Rosemary Crust

\$22

Roast Tenderloin of Beef

Slow Roasted Beef Tenderloin, the Tenderest Cut of Beef

\$24

Price per person. Can add Chef Attended Station to any Dinner Menu.

All Carving Stations are Served with Mini Buns and Appropriate Condiments
Based on 1 Hour Service Time



CATERING NOTES

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All private catered events will include:

Banquet rounds with seating of 10, linens and centerpieces

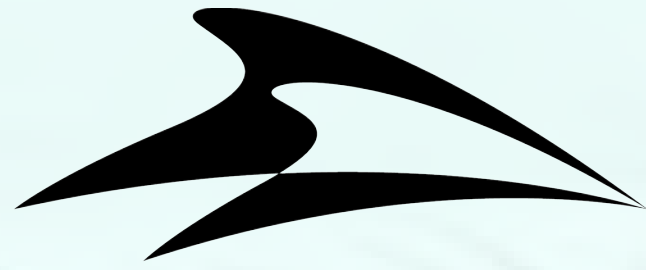
Microphone, podium, and ambient music

Free parking day of event

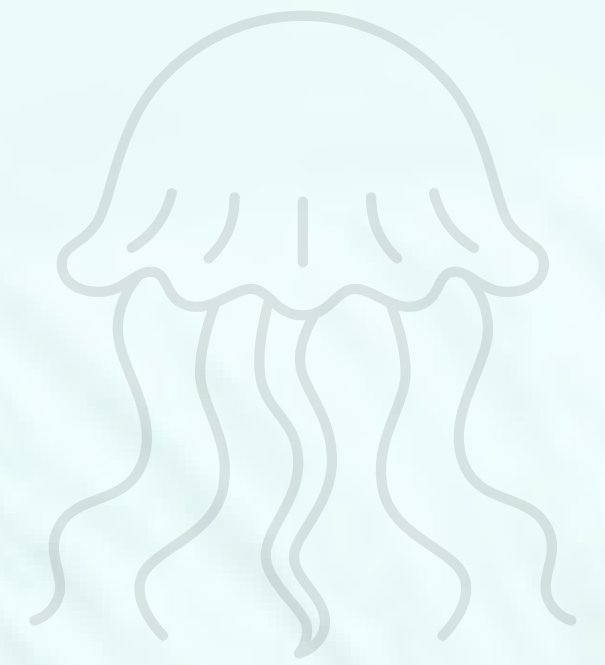
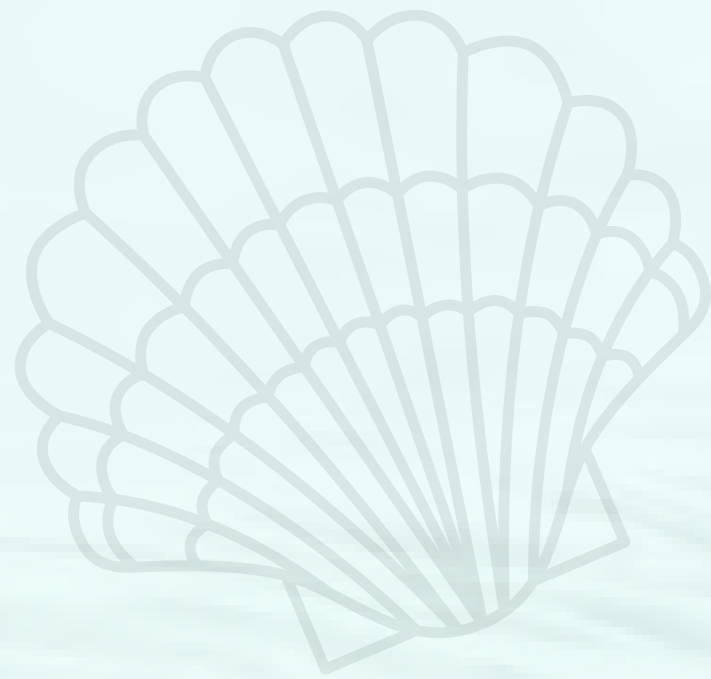
For specialty menus, action stations, chef carved stations, etc. available upon request

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SeaWorld[®]
SAN ANTONIO



RECEPTION MENU



RECEPTION PACKAGES

1 cold selections, 2 hot selections
\$30

1 cold selections, 2 hot selections - if purchased with a lunch or dinner**
\$25

2 cold selections, 3 hot selections
\$34

2 cold selections, 3 hot selections - if purchased with a lunch or dinner**
\$30

3 cold selections, 4 hot selections
\$41

3 cold selections, 4 hot selections - if purchased with a lunch or dinner**
\$36

Add additional ½ hour per person
\$9

Add passed hors d'oeuvres,
each added per person
\$5

Based on 1 hour of Service Time

**Price per person if purchased with a lunch or dinner



RECEPTION SELECTIONS

COLD DISPLAYS

Vegetable Crudités Display
An assortment of Fresh, Seasonal Vegetables with Creamy Herb Dip

Cheese Display
Garnished with Grape Clusters, Seasonal Berries,
French Bread and Assorted Crackers

Fresh Fruit Display
Cubed Melons, Pineapple and Seasonal Berries

Chips and Salsa Display
Corn Tortilla Chips Served with Queso and Salsa

COLD HORS D'OEUVRES

Prosciutto Wrapped Melon

Prosciutto Wrapped Asparagus

Bruschetta

Spinach and Crab Dip served in a Bread round with assorted crackers

HOT HORS D'OEUVRES

Meatballs in a rich Peppercorn Sauce

Chicken and Black Bean Quesadillas

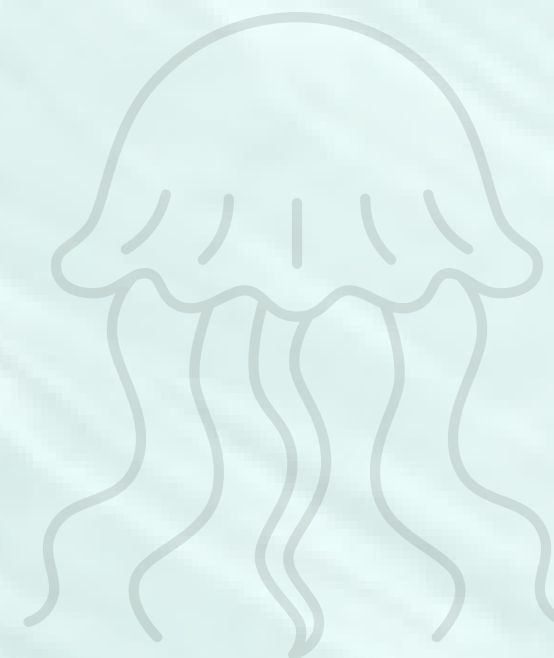
Vegetarian Black Bean and Corn Quesadillas

Bacon Wrapped Chicken w/ Jalapeno Cheese

Mini Beef Wellington

Coconut Chicken Skewers

Vegetable Spring Rolls w/ Sweet Chili Sauce



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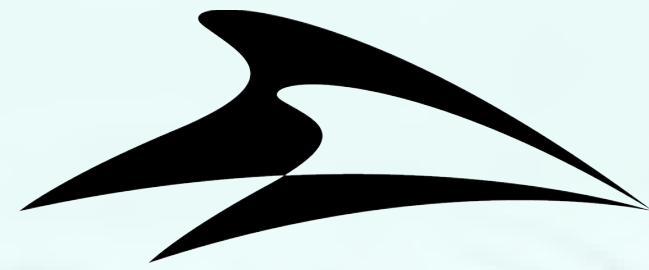
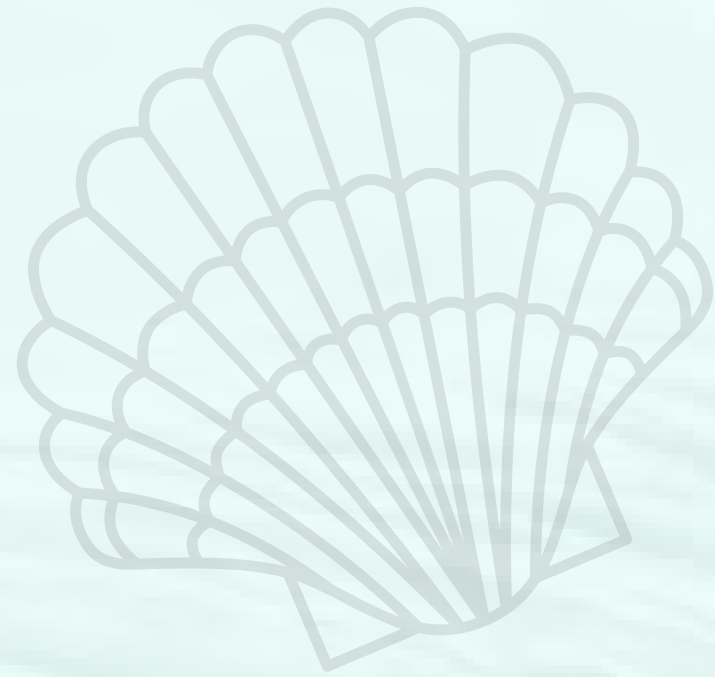
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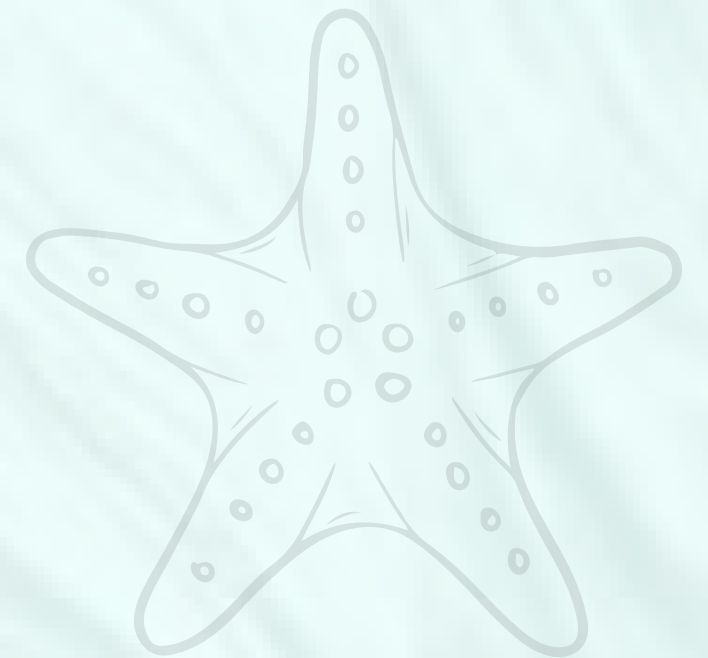




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DESSERT RECEPTIONS



DESSERT RECEPTIONS

Dessert Receptions Include Freshly Brewed Coffee and Decaffeinated Coffee

Sweet Selections

Choose One

\$10

- Assorted Cookies
- Cheesecake with Fruit Topping
- Carrot Cake with Cream Cheese Icing
- Chocolate Supreme Cake
- Tiramisu

Choose Two

\$14

Choose Three

\$18

- Mélange of Tropical Fruits
- Margarita Cheesecake
- Assortment of Freshly Baked Brownies
- Warm Apple Cobbler
- Banana Bread Pudding with Bourbon Sauce

Mini Dessert Sampler

An Assortment of Mini Cheesecake, Carrot Cake, Chocolate Cake, Brownies and Various Dessert Bars

\$22

A Grand Display of Baked Goods

\$26

Petit Fours Fruit Tartlets Chocolate Cake Carrot Cake Cheesecake Banana Bread Pudding

Pricing is per person and based on a Minimum of 100 Guests and One Hour Service.
\$200 Catering set up fee (if less than 100 Guests)



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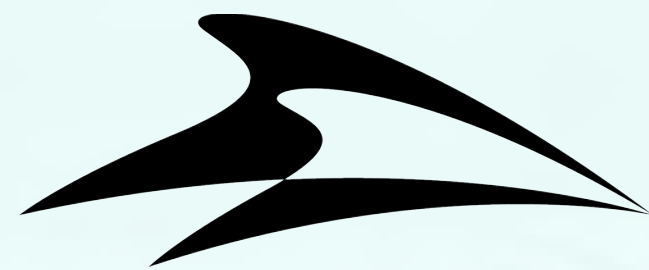
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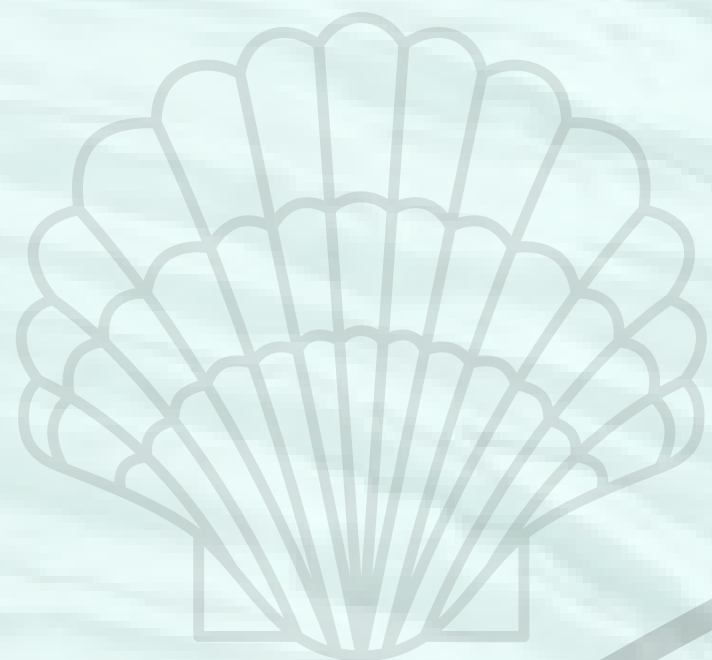




SeaWorld[®]
SAN ANTONIO



LUNCH MENU



LUNCH BUFFETS

SeaWorld's Deli Board

Crudités Platter – Carrots, Zucchini, Broccoli with Ranch Dip
Deli-Style Sandwiches (Make Your Own) – Sliced Roast Beef, Oven Roasted Turkey, Baked Ham and Provolone Cheese With Lettuce and Sliced Tomatoes
Served with Assortment of Rolls
Dijon Potato Salad
Individual Bags of Assorted Chips
Assorted Freshly Baked Cookies
Condiments: Mayonnaise and Mustard

\$25

SeaWorld's Premium Deli Display

Tray of Seasonal Melons, Pineapple and Garnished with Grape Clusters and Berries
Tossed Garden Salad with Toppings to Include: Tomatoes, Carrots, Cucumbers, Grated Cheese and a Selection of Dressings
A Display of Selected Meats and Cheeses Including: Smoked Turkey Breast, Sliced Roast Beef, Baked Ham, Cheddar, Swiss and Provolone Cheese
Assorted Rolls
Condiments to Include Lettuce, Tomato, Mayonnaise and Mustard
Freshly Baked Cheesecake with Fruit Topping

\$30

Texas Lunch Buffet

Mixed Garden Green Salad with Assorted Dressings
Creamy Potato Salad
Pulled Pork BBQ Sliders
SeaWorld's Signature Smoked BBQ Chicken
Whole Kernel Buttered Corn
Baked Beans
Assortment of Rolls with ButterWarm Fruit Cobbler

\$38



LUNCH BUFFETS

SeaWorld's Lunch Buffet

Mixed Garden Green Salad with Assorted Dressings
Chilled Seafood Pasta Salad of Baby Shrimp, Crab, Mixed Vegetables with a Pesto Ranch Dressing
Sliced Rosemary Encrusted Garlic Roast Beef – with a Creamy Demi Glace
Herb Roasted Chicken
Herb Roasted Bliss Potatoes
Wild Rice Pilaf
Sautéed Seasonal Vegetable Medley
Bakery Fresh Rolls and Butter
Assortment of Freshly Baked Brownies and Cookies

\$42

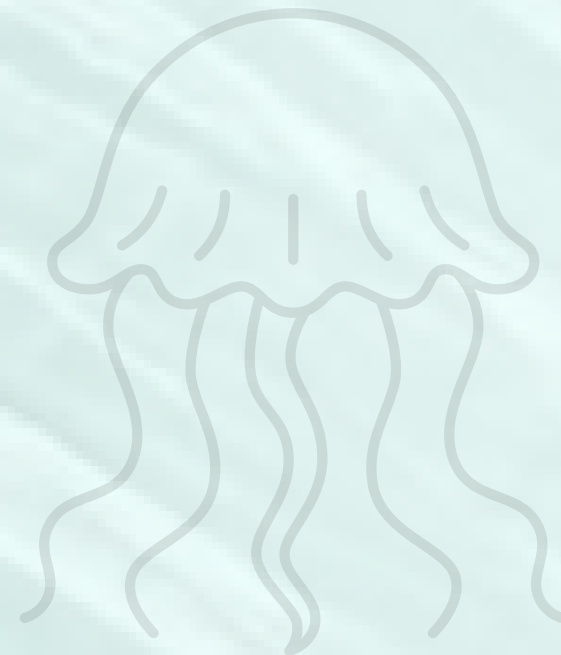
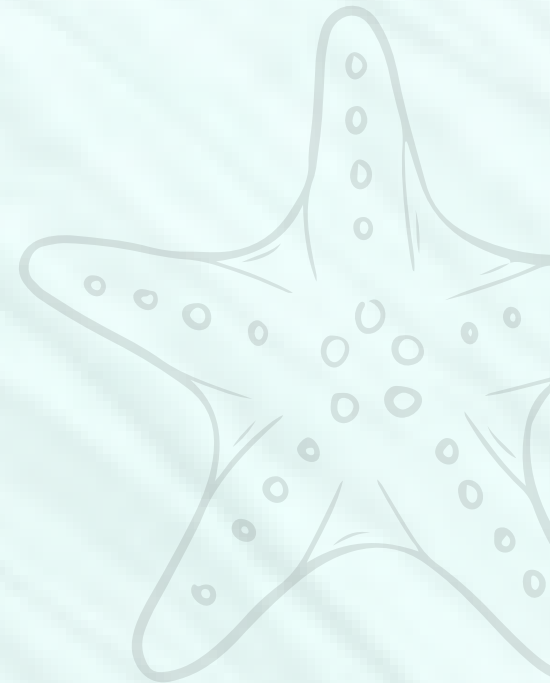
Italian Luncheon Buffet

\$45.00

Mixed Greens with Assorted Dressing
Chilled Pasta Salad with Italian Dressing
Penne Pasta with Creamy Alfredo Sauce
Spaghetti & Meat Sauce
Garlic Bread Sticks
From the Bakery – Tiramisu

\$45

All Lunch Buffets served with Iced Tea and Water
Based on 1 Hour of Service Time



PLATED LUNCH MENUS

CHILLED ENTREES

Grilled Portobello Mushroom Salad

Portobello Mushroom Marinated in Herb Balsamic Vinaigrette, Grilled and Placed Atop a Bed of Fresh Garden Lettuces
Bakery Fresh Bread Sticks

\$20

Chicken Caesar Wrap

Herbed Marinated Sliced Chicken Breast
Caesar Salad Mix Wrapped in a Soft Tortilla Shell
Vegetable Pasta Salad Tossed in Creamy Italian Dressing

\$20

Cordon Bleu Club

Grilled Chicken Breast Topped with Ham and Swiss Cheese
Served on a Baguette with Sun-Dried Tomato Mayo and Mixed Field Greens
Red Bliss Potato Salad

\$22

Sombrero de Pollo Salad

Iceberg and Romaine Lettuce, Shredded Cheddar Jack Cheese, Tomato Wedges,
Pepperoncini Peppers, Green and Black Olives, Guacamole and Sliced Grilled Chicken Breast
Served in a Fried Tortilla Bowl

\$26

All Lunch Menus Include Bread, Dessert, Iced Tea and Water



PLATED LUNCH MENUS

HOT ENTREES

Grilled Chicken

Grilled Chicken with Orange Ginger Sauce Parmesan Mashed Potatoes and Vegetable Du Jour

\$28

Combination

Broiled Petite Filet Mignon with Peppercorn Sauce
Grilled Chicken with Orange Ginger Sauce Parmesan Mashed Potatoes and Vegetable Du Jour

\$34

Fresh Fish

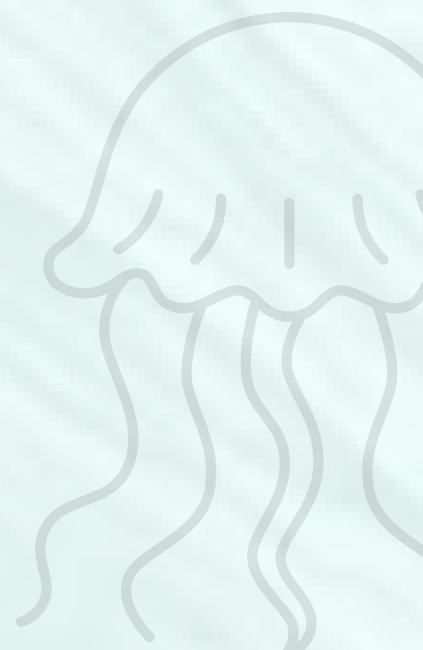
Your choice of one of the following selections based on market availability:

- Tilapia
- Salmon
- Mahi- Mahi

Oven Roasted Filet Accompanied by a Pineapple-Mango Salsa
Served with Cilantro Lime Rice and Black Bean & Corn Salad

\$Market Price

All Lunch Menus Include Bread, Dessert, Iced Tea and Water



PLATED LUNCH SELECTIONS

Salad Selections

Fresh Field Greens

A Combination of Seasonal Field Greens with Raspberry Vinaigrette

Caesar Salad

Crisp Romaine Lettuce Served with Garlic Croutons and Creamy Caesar Dressing

Mélange of Fresh Fruit

Citrus Fruit Sections and Fresh Seasonal Melons and Berries Presented in a Stemware Glass

Dessert Selections

Carrot Cake with Cream Cheese Frosting

Tiramisú

Chocolate Supreme Cake

Caramel Apple Cheesecake

Blueberry Cheesecake

Strawberry Cheesecake

Cherry Cheesecake

Sliced Fresh Fruit and Seasonal Berries with Fresh Crème

ADD SOUP TO ANY DINNER

- Chicken Tortilla Soup
- Potato Bacon Soup
- Broccoli and Cheese Soup

\$5



BOXED LUNCH SELECTIONS

All box lunches come with the choice of two sides and appropriate condiments:

• Potato Salad • Potato Chips • Pasta Salad • Whole Fruit (Choice of 1) - Orange, Apple, or Grape Cluster

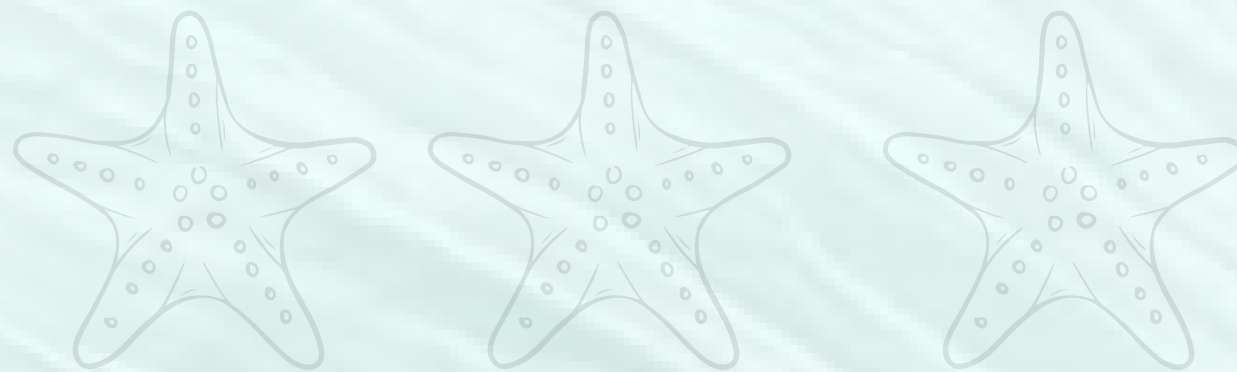
• Freshly Baked Cookie (Choice of 1) – Sugar, Chocolate Chip or Seasonal

• Bottled Water

Standard Boxed Lunch

25 ppl minimum, 75 ppl maximum

\$22.99



Turkey Croissant

Sliced Turkey Breast, Provolone Cheese, Leaf Lettuce, Tomato Served on a Freshly Baked Croissant

Turkey Wrap

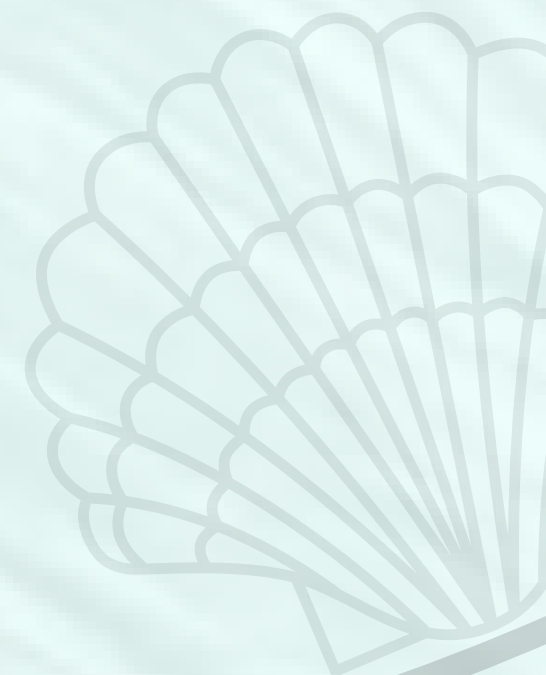
Sliced Turkey Breast, Provolone Cheese, Leaf Lettuce, Tomato Wrapped in a Flour Tortilla

Ham & Swiss on Brioche

Sliced Virginia Pit Ham, Swiss Cheese, Leaf Lettuce, Tomato Served on a Brioche Roll

Grilled Vegetable Wrap

Zucchini, Yellow Squash, Red Pepper, Onion, Baby Spinach, Hummus Wrapped in a Flour Tortilla



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- Potato Salad • Potato Chips • Pasta Salad • Whole Fruit (Choice of 1) - Orange, Apple, or Grape Cluster

- Freshly Baked Cookie (Choice of 1) – Sugar, Chocolate Chip or Seasonal

- Bottled Water

Premium Boxed Lunch

25 ppl minimum, 75 ppl maximum

\$25.99

Roast Beef & Cheddar on Brioche Roll

Sliced Roast Beef, Cheddar Cheese, Leaf Lettuce, Tomato, Horseradish Aioli Served on a Brioche Roll

Grilled Chicken on a Croissant

Grilled Chicken Breast, Arugula, Tomato, Pickled Red Onion, Lemon Aioli Served on a Freshly Baked Croissant

Basil Chicken Salad Croissant

Chicken Breast, Basil, Mayonnaise, Leaf Lettuce, Tomato Served on a Freshly Baked Croissant

Southwest Chicken Wrap

Grilled Chicken Breast, Leaf Lettuce, Coriander, Tomato, Bell Peppers, Cheddar Cheese Wrapped in a Flour Tortilla

Grilled Vegetable Sandwich

Zucchini, Yellow Squash, Red Pepper, Onion, Baby Spinach, Portobella Mushroom, Hummus Served on a Country Style Roll

Tomato Caprese Sandwich

Sliced Tomatoes, Fresh Mozzarella, Arugula, Basil Aioli Served on a Ciabatta Roll



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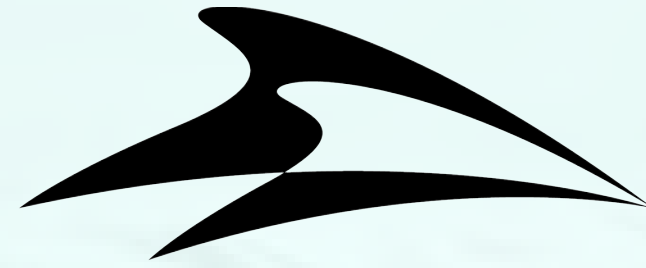
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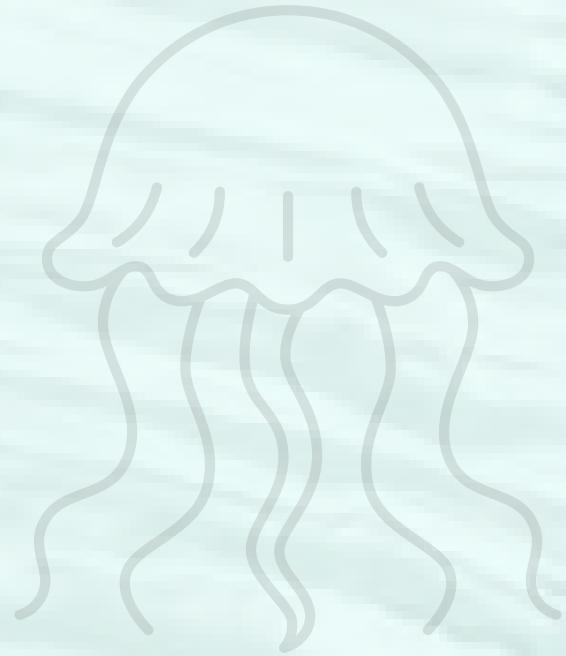
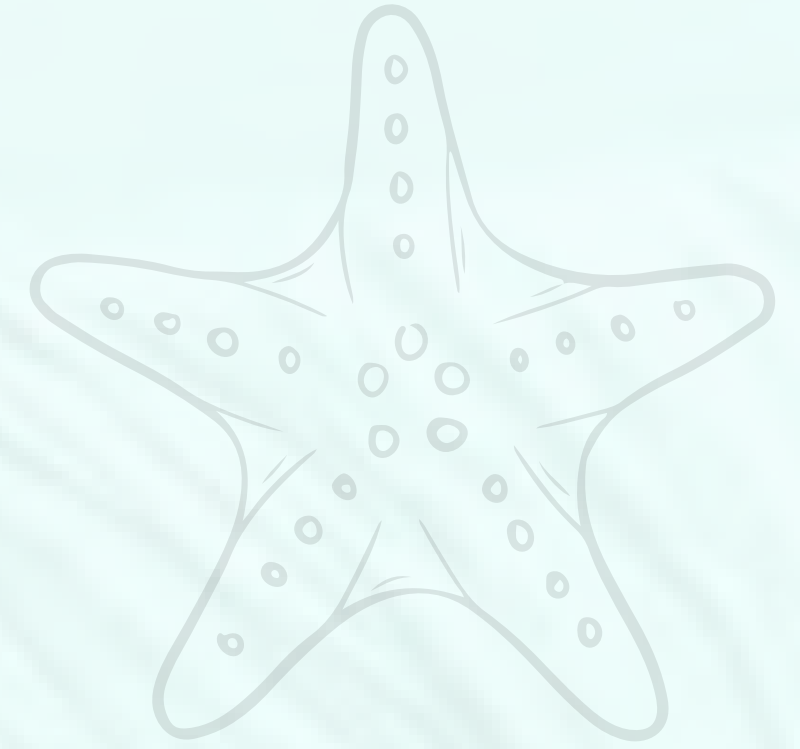
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BREAKFAST MENU



BREAKFAST MENU

BREAKFAST BUFFETS

All Breakfasts Include Freshly Brewed Coffee and Chilled Orange & Apple Juice

The Express Continental

Display of Seasonal Fresh Fruits and Melons Served Sliced and Whole
Assortment of Muffins, Cheese and Fruit Danish
An Assortment of Freshly Baked Bagels Served with Cream Cheese

\$23

The Deluxe Continental

Display of Seasonal Fresh Fruits and Melons
Served Sliced and Whole
Assorted Individual Yogurts
Assorted Dry Cereals with Skim and 2% Milk
Bananas and Seasonal Fresh Berries
Assortment of Mini Muffins, Petite Cheese and Fruit Danish
An Assortment of Freshly Baked Bagels Served with Cream Cheese

\$27

All Breakfasts Include Freshly Brewed Coffee and Chilled Orange & Apple Juice
Based on 1 Hour Service Time



BREAKFAST MENU

SeaWorld's Sunrise Breakfast Buffet

Display of Seasonal Fresh Fruits and Melons Served Sliced and Whole
Assorted Individual Yogurts
Assorted Dry Cereals with 2% Milk
Bananas and Seasonal Fresh Berries
Assortment of Mini Muffins, Petite Cheese and Fruit Danish
An Assortment of Freshly Baked Bagels served with Cream Cheese
Farm Fresh Fluffy Scrambled Eggs
Country Style Breakfast Potatoes
French Toast with Cinnamon-Apple Compote
Country Link Sausage & Crispy Bacon

\$32

ADDITIONAL BREAKFAST SIDE ITEMS

+Breakfast Side Items are Ordered to Complement the Existing Buffet Menus

Ham, Egg and Cheese Croissant +\$5
Bagel Sandwich+\$5
Breakfast Tacos+\$5
(Choose Two Types)
-Egg
-Potato & Egg
-Bacon & Egg
-Sausage & Egg
-Chorizo & Egg
Country Biscuits and Sausage Gravy+\$5
Cinnamon French Toast+\$5
Carved Honey-Glazed Ham+\$5

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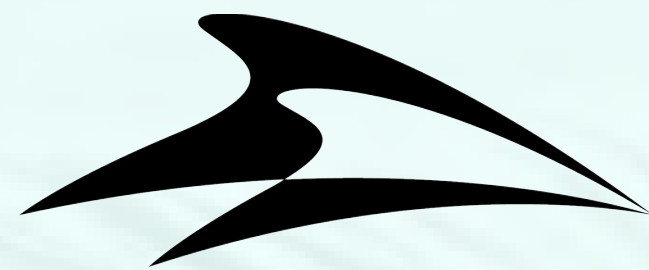
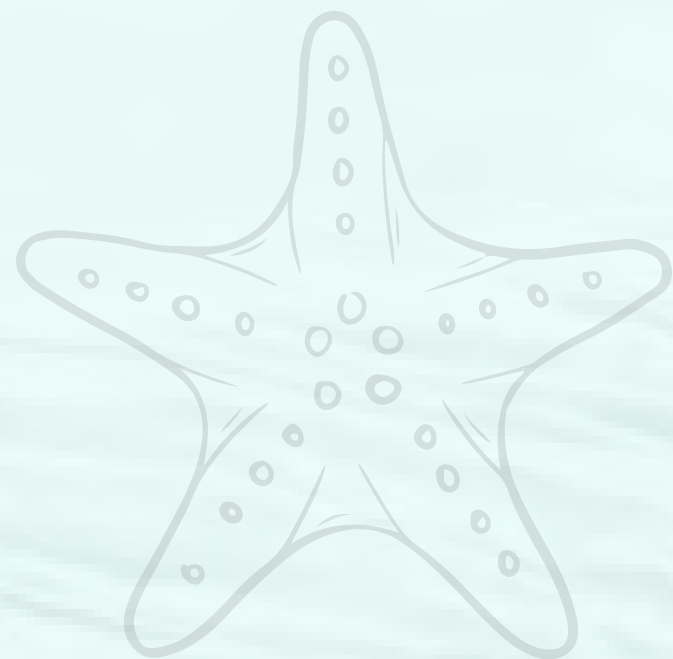
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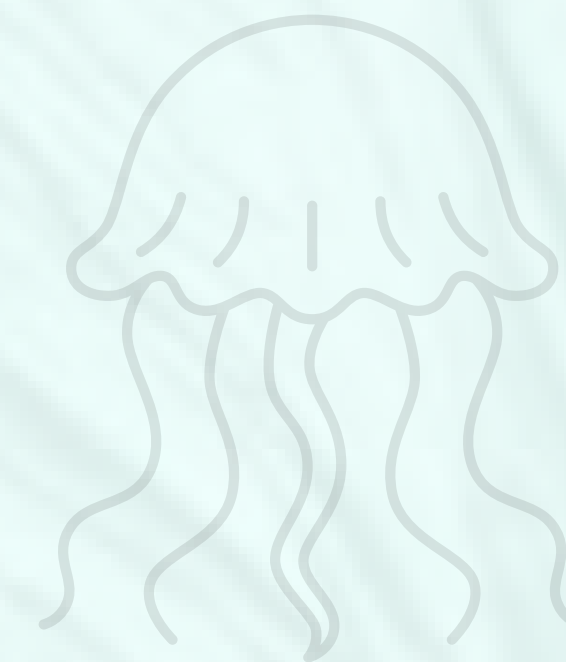
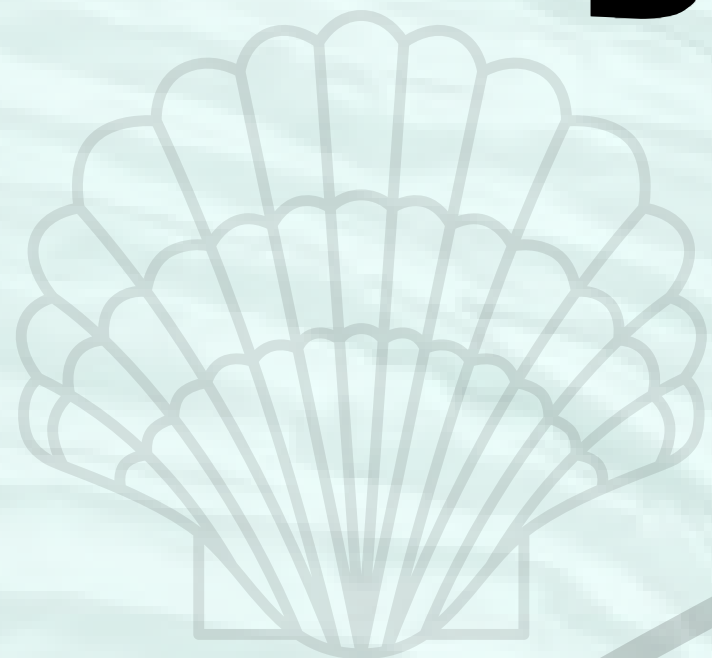




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BREAKOUT & INDIVIUDAL SELECTIONS



BREAKOUT SESSIONS

Park Treats

A Variety of Ice Cream Novelties and Treats

Churros

Jumbo Soft Pretzel Bites

Seasonal Tropical Sliced Fruit

\$12

From the Bakery

Assortment of Fresh Sliced Fruit

Freshly Baked Brownies

A Selection of Freshly Baked Cookies

\$10

SeaWorld Trainer's Health Break

Assortment of Fresh Tropical Fruit with Fruit Dip

Fresh Whole Fruit

Selection of Granola Bars

Selection of Individual Yogurts

\$10

Healthy Snack

Pretzels and Mixed Nuts

Fresh Fruit Display

Display of Cubed International and Domestic Cheese

\$15

All Breakout Sessions Must be Purchased in Addition to Breakfast and or Lunch Menu
Based on 45 Minutes of Service Time. Prices Based off Per Person



BREAKOUT SESSIONS

Sweet & Salty

Ridged Potato Chips with Ranch Dip

Homemade Hummus and Grilled Pita Bread Hot Artichoke Dip with Tortilla Chips

\$18

SeaWorld Social

Spinach Dip served in a Bread Round with Assorted Crackers

Vegetable Crudités Display to Include: Carrot Sticks, Celery Sticks, Zucchini, Squash, Broccoli and Sweet Gherkins

Served with Creamy Herb Dip

\$10

French Delight

A Display of Cubed Cheese

Fresh Fruits and Seasonal Berries

French Bread and Crackers

\$12

Sports Fanatic

Tropical Fruit Served Sliced and Whole

Tortilla Chips Served with Salsa and Queso Pretzels and Mixed Nuts

Assorted Ice Cream Novelty Bars

\$14

Sicilian Antipasto Tray

Italian Meats and Cheeses

Artichokes

Mushrooms

Peppers

Vegetable Jardinière

\$12

All Breakout Sessions Must be Purchased in Addition to Breakfast and or Lunch Menu
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INDIVIDUAL SELECTIONS

Freshly Baked Muffins (Jumbo) - \$45 per dozen

Freshly Baked Muffins (Mini) - \$20 per dozen

Freshly Baked Cheese and Fruit Danish (Jumbo) - \$46 per dozen

Freshly Baked Cheese and Fruit Danish (Mini) - \$20 per dozen

Bakery Fresh Bagels with Cream Cheese (Jumbo) - \$40 per dozen

Bakery Fresh Cookies (Jumbo) - \$30 per dozen

Bakery Fresh Cookies (Mini) - \$15 per dozen

Novelty Ice Cream Bars - \$5 each

Chips & Pretzels – Individual Bags - \$4.50 each

Popcorn – Individual Bags - \$5 each

Coke Products (20 oz. Bottle) - \$5.50 each

Dasani Water - \$4 each

Assorted Fruit Juices - \$4 each



CATERING NOTES

Final food guarantee due 10 business days prior to event date

Minimum revenue required is \$2,000 for breakfast and lunch menus; \$3,000 for dinner menus plus sales tax 8.25%, if not Texas Tax Exempt

Venue fee will be applied based upon event date booked during peak or non-peak season

20% catering service fee will be applied to all catering events

All private catered events will include:

Banquet rounds with seating of 10, linens and centerpieces

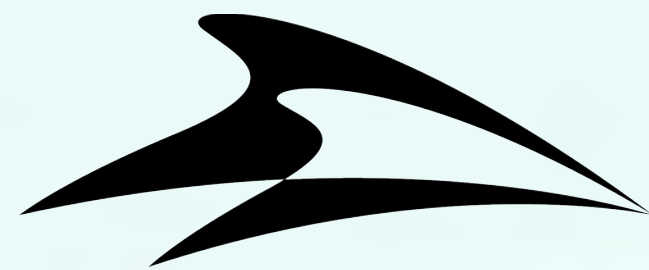
Microphone, podium, and ambient music

Free parking day of event

For specialty menus, action stations, chef carved stations, etc. available upon request

Entrée dietary restrictions can be substituted for the Vegetarians or for food allergies: Peanuts, Tree Nuts, Milk, Shellfish, Eggs, Wheat or Soy

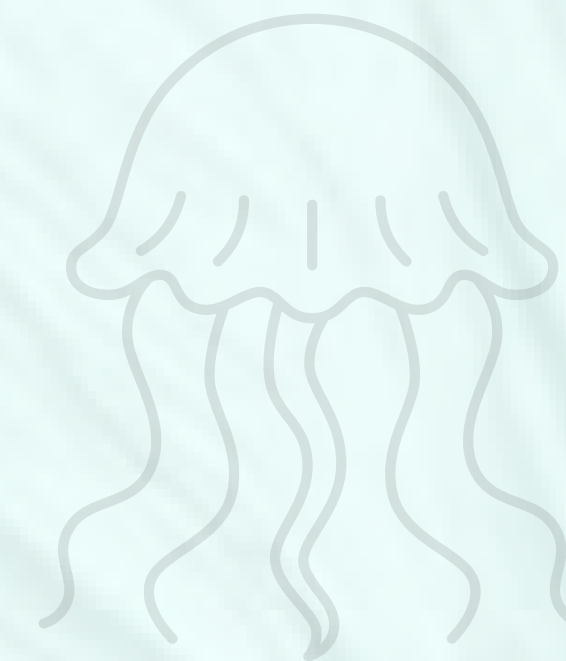
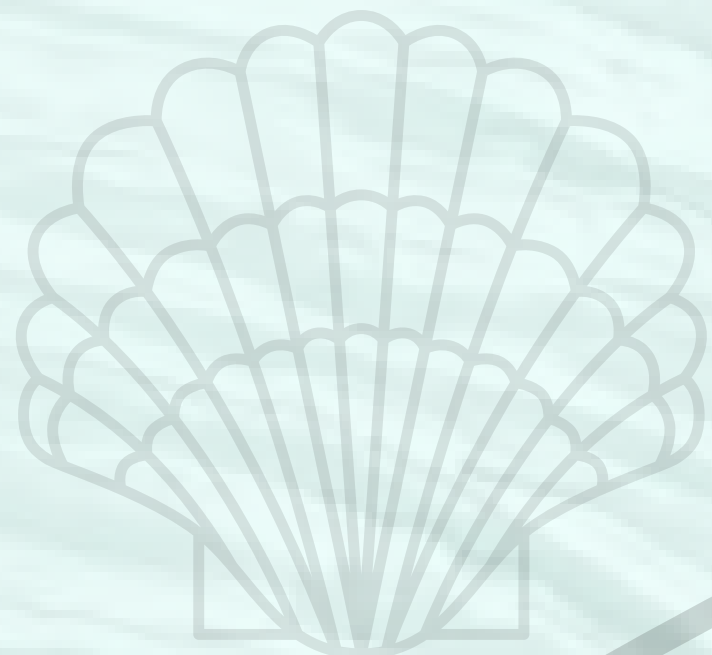




SeaWorld[®]
SAN ANTONIO



BAR PACKAGES



BAR PACKAGES

Hosted Bar: Cocktails, Beer, Wine, Soda

First Hour	\$28
2 Hours	\$36
3 Hours	\$43
4 Hour	\$49

Hosted Bar: Beer, Wine, Soda

First Hour	\$22
2 Hours	\$29
3 Hours	\$35
4 Hours	\$40

Add Welcome/Signature Drink Station to Hosted Bar + \$100

Event Day Credit/Debit Card Bar & Prepaid Drink Tickets

Credit/Debit Card Bar Set Up Fee/Per Bar \$250
(1 bar per 50 guests)

Cocktails/Beer/Wine/Seltzers Tickets	\$12
Beer/Wine/Seltzer Tickets	\$10

Add Welcome/Signature Cocktail (per person) \$11



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