

Metro Lagoons

Catering Menu

Entrees

All options served with bagged chips.

LAGOON BURGER | \$15 PER PERSON

6oz beef patty, American cheese, pickles, lettuce, tomato

FRIED CHICKEN SANDWICH | \$15 PER PERSON

Breaded chicken patty, topped with lettuce, tomato, pickles, bacon, cheddar cheese and homemade sauce

CHICKEN TENDERS | \$13 PER PERSON

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

HOT DOG | \$11 PER PERSON

1/4lb all beef hot dog

SANDWICH PLATTER | \$12 PER PERSON

Unless ordered otherwise, served as served as 40% turkey, 30% ham, 30% 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

GRILLED CHICKEN CAESAR WRAP | \$12 PER PERSON

Crisp romaine lettuce, house Caesar dressing, and shaved parmesan cheese wrapped in a flour tortilla

Kids' Entrees

All options served with bagged chips.

HOT DOG | \$7 PER PERSON

All beef hot dog

CHICKEN TENDERS | \$8 PER PERSON

Three breaded chicken tenders

PB+J SANDWICH | \$7 PER PERSON

Uncrustable sandwich, flavors vary



Add-ons

PIZZA*

**Available on a limited basis*

CHEESE PIZZA \$18

Personal pizza cut into six slices

PEPPERONI PIZZA \$20

Personal pizza cut into six slices

HOT SIDE OPTIONS \$4 per person

WHITE CHEDDAR MAC 'N CHEESE

FRENCH FRIES

COLD SIDE OPTIONS \$4 per person

CREAMY RED SKIN POTATO SALAD

ITALIAN PASTA SALAD

CAESAR OR HOUSE SALAD

DESSERTS \$4 per person

FRESH BAKED CHOCOLATE CHUNK COOKIE

SEASONAL DESSERT PARFAIT

FRESH SEASONAL FRUIT SALAD

BEVERAGE OPTIONS \$2 per person

ASSORTED CANNED SODA

BOTTLED WATER

JUICE BOXES



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

ZERO PROOF COCKTAILS: Citrus Habanero Sparkler, Huckleberry Ginger Sparkler, Cucumber Pear Sparkler

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

ZERO PROOF COCKTAILS: Citrus Habanero Sparkler, Huckleberry Ginger Sparkler, Cucumber Pear Sparkler

BEER & WINE

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

ALL HOSTED BARS

2 HOUR MINIMUM | \$150 SETUP FEE PER BAR

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

CONSUMPTION 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



Featured Cocktails



Zero Proof Cocktails

*BARTENDER FEES

2 bartenders required for the first 100 guests, then 1 additional bartender per 50 guests (or portion thereof) at a rate of \$40/bartender/hour.

*SECURITY FEES

Security officer coverage (at a rate of \$40 per officer, per hour) may be required at Management's discretion based on factors such as headcount, event timing, and the nature of the event relative to bar operations and alcohol service. When required, coverage will be in place 30 minutes prior to the event until 1 hour after the event. MetroLagoons reserves the right to require security for any event at the client's expense as it deems appropriate in its sole discretion.

Cakes

CELEBRATION CAKE | \$25

Celebrate your special occasion with a classic 7" vanilla cake with fluffy white frosting and rainbow sprinkles.

- Serves 8
- Cutlery and plates provided
- Refrigerated until served



Vouchers

MEAL VOUCHER | \$17 EACH

Your choice of Lagoon Burger, Chicken Tenders or Hot Dog served with bagged chips and a drink

SWEET TREAT VOUCHER | \$6 EACH

Your choice of One Assorted Ice Cream Bar or One Box of Popcorn

DRINK PACKAGE VOUCHERS | PRICING VARIES

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

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 and subject to change until a deposit is received
- 2. SERVICE CHARGE:** A 22% service charge applies to all food and beverage purchases.
- 3. TAXES AND FEES:** Applicable taxes and fees will be added to your final invoice.
- 4. PAYMENTS AND DEADLINES:** Events can be reserved with a 25% deposit, which applies to admission tickets, rentals, and other products. Final menu selections and guest count are due at least 14 days prior to the event, at which time all balances are due. Orders received with less notice may be considered but cannot be guaranteed. Payments are made via payment link; credit and debit cards accepted.
- 5. OUTSIDE FOOD & BEVERAGE:** Outside catering (food only) may be allowed with approval. A 30-person minimum and per-person fee apply and must be arranged in advance. Outside beverages are never permitted and must be ordered through MetroLagoons.
- 6. DIETARY NEEDS:** Please share any dietary restrictions in advance. We'll accommodate whenever possible.
- 7. DINING AREAS:** A rental space is required for F&B service and must be booked through a Group Sales specialist as part of your order.
- 8. CANCELLATION:** All products and services are sold as non-refundable. Forfeited deposits may be applied to future bookings. Events cancelled within 14 days of the event date forfeit all payments received. Refunds for cancellations with the mutual consent of MetroLagoons may be issued at the company's discretion.

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 contact your Group Sales Specialist. We look forward to serving you and your guests!