

*Group
Dining*

BAR

ZAZU



Good Company Is Always in Season

Bar Zazu brings alive the spirit and flavors of Europe by celebrating traditional flavors with cutting-edge cuisine.

With a lively social dining experience at the forefront, this upscale tapas lounge is perfect for cocktail receptions, celebratory dinners, and energetic gatherings.

From seated tapas dinners to lavish spreads of finger foods, Bar Zazu offers a culinary match for any occasion.

EXECUTIVE CHEF NICOLE BRISSON

CULINARY DIRECTOR CHEF BETH MCGEE



HOURS OF OPERATION

Thursday - Monday:
5:00pm - 10:00pm
Breakfast & Lunch available
upon request.

CUSTOM FEATURES

Built-In DJ input & surround sound
Unique Moving Artwork
Modern Digital Displays
Full Branding Opportunities

ADDITIONAL SERVICES

Cake Cutting: per person
Entertainment :available upon request
A/V Services (microphones, playlists, etc.)
Floral, Decor & Linen :available upon request

DRESS CODE

Cocktail Attire or Business Casual

CAPACITY

110 Seated | 150 Cocktail

CORKAGE

Per Bottle: for up to (2) 750ml bottles



Sip. Taste. Obsess.

SERVED FAMILY-STYLE

TASTE OF THE WORLD

PRICED PER PERSON

FIRST COURSE

CHEESE & CHARCUTERIE

chef's selection,
traditional accoutrements

PAN CON TOMATE

cristal bread, tomato conserva

SECOND COURSE

LOCAL ARUGULA

goat cheese peppers, balsamic
vinaigrette

ARANCINI

truffle risotto, braised short rib, garlic aioli

THIRD COURSE

ROASTED CHICKEN

chicken jus

CAPE GRIM SKIRT STEAK

peppercorn ristretto

ROASTED BRUSSEL SPROUTS

citrus, sea salt

FOURTH COURSE

SEASONAL PARFAITS

ASSORTED COOKIES



FARAWAY FEAST

PRICED PER PERSON

FIRST COURSE

CHEESE & CHARCUTERIE

chef's selection,
traditional accoutrements

PAN CON TOMATE

cristal bread, tomato conserva

CHICKPEA HUMMUS

fresh vegetables, pita

SECOND COURSE

DAILY CEVICHE

fresno chili, citrus, cilantro,
plantain chips

MEDITERRANEAN SALAD

feta, red onion, tomato, cucumber,
oregano, red vinaigrette

ARANCINI

truffle risotto, braised short rib, garlic aioli

THIRD COURSE

SEAFOOD PAELLA

spanish shrimp, clams, mussels,
scallops

CAPE GRIM SKIRT STEAK

peppercorn ristretto

ROASTED BRUSSELS SPROUTS

citrus, sea salt

FOURTH COURSE

SEASONAL PARFAITS

ASSORTED COOKIES

Add BOTTOMLESS SANGRIA

PRICED PER PERSON

Menu items and pricing are subject to change, and are not inclusive of beverage, tax, 4% event fee and 20% gratuity.



Fiesta Stations

AVAILABLE FOR SEATED AND STANDING PARTIES OF 12 OR MORE

CHEESE & CHARCUTERIE

PRICED PER PERSON

casual and formal dinners alike benefit from freshly sliced meats and curated cheeses

CHEF'S SELECTION OF

CURED MEATS
ARTISANAL CHEESE
PICKLED VEGETABLES
HOUSEMADE MOSTARDO
MARINATED OLIVES



COLD BITES

PRICED PER PERSON

healthful while indulgent is a difficult line to walk, but the ensalada bar does it well

CHOOSE THREE

LOCAL ARUGULA & PEPPADEW PEPPERS
MARINATED OLIVES
BURRATA BRUSCHETTA
DAILY CEVICHE**
CHICKPEA HUMMUS
ROASTED BEETS
CAESAR SALAD
MEDITERRANEAN SALAD

HOT BITES

PRICED PER PERSON

casual and formal dinners alike benefit from freshly sliced meats and curated cheeses

CHOOSE THREE

ARANCINI
LOLLIPOP WINGS
VEGETABLE FLATBREAD
CHORIZO FLATBREAD
PRIME RIB SLIDERS
ROASTED SHRIMP
PATATAS
ROASTED BRUSSEL SPROUTS

CARVING STATION

PRICED PER PERSON

the ultimate luxury display, a carving station offering bountiful custom sliced meats

CHOOSE TWO

RACK OF LAMB
ROASTED CHICKEN
SKIRT STEAK
WHOLE FISH

ALL CARVING STATIONS INCLUDE:
assorted breads, chimichurri, mostarto
and salsa verde

DESSERT

PRICED PER PERSON

whether it's the end of a meal or the main attraction, something sweet is always neat

CHOOSE THREE

TIRAMISU PARFAIT
CHOCOLATE MOUSSE
FRUIT TARTS
BERRIES & CREAM PARFAIT
CHOCOLATE CHIP COOKIES
VANILLA PARISIAN FLAN

MIX & MATCH

CHOOSE 3 | CHOOSE 4 | CHOOSE 6

Select from Cold, Hot & Dessert stations to create your own fiesta station

*Ask about our
Vegan & Vegetarian Options!*



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Something to Stand For

FOR STANDING COCKTAIL RECEPTIONS AND CASUAL AFFAIRS, PRICING REFLECTS TWO HOURS OF PASSED ITEMS.
CHOOSE 3 | CHOOSE 5 | CHOOSE 7

HOT TAPAS

ARANCINI
PATATAS
BRIE GRILLED CHEESE
SHRIMP SKEWERS
FILET MIGNON SKEWERS
CHORIZO FLATBREAD
CHARRED OCTOPUS

COLD TAPAS

GOAT CHEESE PEPPADEW PEPPERS
STEAK TARTARE BITES
PAN CON TOMATE
BURRATA CROSTINI
HUMMUS & CRUDITE
DEVILED EGGS
MINI FRUIT TARTS
MINI SEASONAL PARFAITS



Liquor & Libations

AVAILABLE FOR PARTIES OF 30 OR MORE. PRICING REFLECTS TWO HOURS OF UNLIMITED BEVERAGES.

BOTTOMLESS SANGRIA

PRICED PER PERSON

WHITE AND RED

BEER & WINE

PRICED PER PERSON

DOMESTIC BEERS

HOUSE WINES

SANGRIA

ADDITIONAL HOURS
AVAILABLE

STANDARD SPIRITS

PRICED PER PERSON

2 SPECIALTY COCKTAILS

WELL SPIRITS

DOMESTIC BEERS

HOUSE WINES

SANGRIA

ADDITIONAL HOURS
AVAILABLE

PREMIUM SPIRITS

PRICED PER PERSON

2 SPECIALTY COCKTAILS

PREMIUM SPIRITS

ARTISANAL BEERS

CHOICE WINES

SANGRIA

ADDITIONAL HOURS
AVAILABLE

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Catering

AVAILABLE FOR LUNCH AND PICK-UP



BUILD-YOUR-OWN BOXES

PRICED PER PERSON

Each Box Includes: 1 Sandwich, 1 Small Salad or Chips & 1 Pastry

SANDWICHES

CUBAN

ITALIAN

CAPRESE PANINO

SALADS

FARRO & KALE

QUINOA & CUCUMBER

CAESAR

PASTRY

CHOCOLATE CHIP COOKIE

BERRIES & CREAM PARFAIT

TIRAMISU PARFAIT

PLATTERS

SANDWICH PLATTER

20 SANDWICHES
select three types

SANDWICH & SALAD PLATTER

20 SANDWICHES
select three types

20 SALADS
select two types

GRAND PLATTER

20 SANDWICHES
select three types

20 SALADS
select two types

40 CHOCOLATE CHIP COOKIES

Custom

Our team can tailor any catering experience to your needs. Whether you need to feed fifty or five hundred, allow us to curate an experience that perfectly suits your vision.

From custom packaging to unique menu items to grandiose presentations, we are here to help.

CONTACT

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