

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 being 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

CHEF DE CUISINE ARNOLD CORPUZ



HOURS OF OPERATION

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

DRESS CODE

Cocktail Attire or Business Casual

CAPACITY

110 Seated | 150 Cocktail

CUSTOM FEATURES

Built-in DJ input and surround sound

Unique moving artwork

Modern digital displays

Full branding opportunities

ADDITIONAL SERVICES

Cake cutting fee: \$5 per person

Entertainment available upon request

A/V services (microphones, playlists, etc.)

Floral, decor, and linen available
upon request

CORKAGE

\$35 per bottle for up to (2) 750ml bottles



Sip. Taste. Obsess

SERVED FAMILY-STYLE

TASTE OF THE WORLD

\$75 PER PERSON

FIRST COURSE

CHEESE & CHARCUTERIE

chef's selection,
traditional accoutrements

PAN CON TOMATO

cristal bread, tomato conserva

SECOND COURSE

LOCAL ARUGULA

goat cheese peppers,
balsamic vinaigrette

CROQUETTES

iberico, manchego, saffron,
garlic aioli

THIRD COURSE

ROASTED CHICKEN

chicken jus

CAPE GRIM SKIRT STEAK

peppercorn ristretto

ROASTED ASPARAGUS

citrus, almonds

FOURTH COURSE

SEASONAL PARFAITS

ASSORTED COOKIES



FARAWAY FEAST

\$95 PER PERSON

FIRST COURSE

CHEESE & CHARCUTERIE

chef's selection with traditional
accoutrements

PAN CON TOMATO

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 wine vinaigrette

CROQUETTES

iberico, manchego, saffron,
garlic aioli

THIRD COURSE

SEAFOOD PAELLA

spanish shrimp, clams, mussels,
scallops

CAPE GRIM SKIRT STEAK

peppercorn ristretto

ROASTED ASPARAGUS

citrus, almonds

FOURTH COURSE

SEASONAL PARFAITS

ASSORTED COOKIES



Add BOTTOMLESS SANGRIA

\$20 Per Person



Fiesta Stations

AVAILABLE FOR SEATED AND STANDING PARTIES OF 12 OR MORE

CHEESE & CHARCUTERIE

\$35 PER PERSON

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

CHEF'S SELECTION OF

CURED MEATS

ARTISANAL CHEESE

PICKLED VEGTABLES

HOUSEMADE MOSTARDO

MARINATED OLIVES

COLD BITES

\$25 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 +5PP

CHICKPEA HUMMUS

ROASTED BEETS

CAESAR SALAD

MEDITERRANEAN SALAD

HOT BITES

\$35 PER PERSON

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

CHOOSE THREE

JAMON CROQUETTES

LOLLIPOP WINGS

VEGETABLE FLATBREAD

CHORIZO FLATBREAD

PRIME RIB SLIDERS

SHISHITO PEPPERS

ROASTED SHRIMP

PATATAS BRAVAS

ROASTED ASARAGUS

SHISHITO PEPPERS



CARVING STATION

\$45 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,
salsa verde

DESSERT

\$15 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 - \$35 | CHOOSE 4 - \$45 | CHOOSE 6 - \$55

**SELECT FROM COLD, HOT & DESSERT
STATIONS TO CREATE
YOUR OWN FIESTA STATION**

*Ask about our
Vegan & Vegetarian Options!*



Something to Stand For

FOR STANDING COCKTAIL RECEPTIONS AND CASUAL AFFAIRS. PRICING REFLECTS TWO HOURS OF PASSED ITEMS.

CHOOSE 3 - \$20 PER PERSON | CHOOSE 5 - \$30 PER PERSON | CHOOSE 7 - \$40 PER PERSON

HOT TAPAS

JAMON CROQUETTES

PATATAS BRAVAS

BRIE GRILLED CHEESE

SHRIMP SKEWERS

BEEF SKEWERS

CHORIZO FLATBREAD

CHARRED OCTOPUS

COLD TAPAS

GOAT CHEESE PEPPADEW PEPPERS

STEAK TARTARE BITES

PAN CON TOMATE

BURRATA CROSSTINI

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 BEVERAGE.

BOTTOMLESS SANGRIA

\$20 PER PERSON

WHITE AND RED

BEER & WINE

\$45 PER PERSON

DOMESTIC BEERS

HOUSE WINES

SANGRIA

ADDITIONAL HOURS
\$15 PER PERSON

STANDARD SPIRITS

\$65 PER PERSON

2 SPECIALTY COCKTAILS

WELL SPIRITS
DOMESTIC BEERS

HOUSE WINES

SANGRIA

ADDITIONAL HOURS
\$20 PER PERSON

PREMIUM SPIRITS

\$85 PER PERSON

2 SPECIALTY COCKTAILS

PREMIUM SPIRITS

ARTISANAL BEERS

CHOICE WINES

SANGRIA

ADDITIONAL HOURS
\$25 PER PERSON

Catering

AVAILABLE FOR LUNCH AND PICK-UP



BUILD-YOUR-OWN BOXES

\$29 PER PERSON

EACH BOX INCLUDES

One Sandwich
One Small Salad or Chips
One Pastry

SANDWICHES

CUBAN

ITALIAN

CAPRESE PANINO

SALADS

FARRO & KALE

QUINOA & CUCUMBER

CAESAR

PASTRY

CHOCOLATE CHIP COOKIE

BERRIES & CREAM PARFAIT

TIRAMISU PARFAIT

PLATTERS

SANDWICH PLATTER

\$300

20 SANDWICHES

select three types

SANDWICH & SALAD PLATTER

\$500

20 SANDWICHES

select three types

20 SALADS

select two types

GRAND PLATTER

\$650

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

events@barzazulv.com