

PLAY

Event Space

Guest Capacities

5 private meeting rooms available with accommodations from 10 to 75 in our private event suites. We can accommodate up to 450 people for a facility buyout.



Play • Eat • Drink • Fun



L I M I T L E S S F U N F O R E V E R Y O N E

Events at the Zone

Bowling Alley

40 Arcade Games

Jungle Themed Laser Tag - 4,000 sq. ft. & 2 Levels

ShotZ Sports Bar & Restaurant

5 Private Event Suites

Luxurious Outdoor Patio

We are more than just a place for fun and games. the Zone presents a thoughtfully crafted menu featuring fresh, diverse cuisine and is the perfect place for corporate events, private parties and special occasions. We can take care of every detail to ensure your event is spectacular. Our customized menus and the combination of formal meeting space, recreation and leisure make us the perfect choice for your holiday and corporate gatherings.

www.theZoneUSA.com • 703.724.9663



ENTERTAINMENT

Laser Tag

- 1 Game \$9 per person
- 2 Game \$16 per person
- 3 Game \$21 per person



Arcade Games

- Arcade Games \$.50 to \$3.00
- Average Game Play \$1.00
- Game Play Cards Available in any denomination



Strike Zone Bowling

- \$50 per lane per hour
- Shoes included



Appetizers

Price per 25 Pieces

Jumbo Wings	\$55
Shrimp Cocktail	\$60
Ahi Tuna Nachos	\$50
Beef Sliders	\$75
Chicken Sliders	\$75
Pork Belly Sliders	\$100
Crab Cake Sliders	\$125
Pork Belly & Corn Tostadas	\$55
Bacon Wrapped Scallops	\$75
Roasted Beet Napoleons	\$50
Filet Skewers	\$100
Zone Shrimp	\$60
Pot Stickers	\$50

Price per

Flatbreads	\$9
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Price per Platter

Fruit & Cheese	\$75
Crudit�	\$50
Zone Chips	\$30
Mediterranean Platter	\$50
Bruschetta Trio	\$50
Caprese	\$65
Guacamole, Pico, & Chips	\$30



Plated Lunch Options

2 COURSE PLATED LUNCH OPTIONS \$25

Your choice of 1 Salad and 1 Entrée

Salad Options:

- Caesar Salad
- Strawberry Fields Salad
- Garden Salad
- Caprese Salad

Entrée Options:

- Roasted Half Chicken with Roasted Seasonal Vegetable and Chef's Choice of Risotto.
- Grilled Chicken Caprese layered on top of Linguini with an aged Balsamic Reduction.
- Grilled Sirloin served alongside Garlic Mashed Potatoes, Baby Grilled Asparagus and a Peppercorn Clarified Butter.

Filet Mignon add \$5

- Chef's Street Tacos. Your choice of Marinated Chicken, Flank Steak, pork or Veggie served with authentic sides.
- Grilled Red Snapper served with Roasted Corn Puree and a choice of vegetable.
- Pan Seared Salmon with a Lemon Dill Beurre Blanc, wilted Arugula and Chef's Choice of Risotto.

Our chef can create vegetarian options upon request.

Add Dessert \$4 per person.



Buffet Menu

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Pizza Social

\$19 per person

- Your choice of salad:
Caesar, House or Caprese
- Assorted Pizza's:
Four Cheese, Pepperoni,
Roasted Veggie,
Meat Lovers and more

A Taste of Italy

\$25 per person

- Your choice of salad:
Caesar, House or Caprese
- Your choice of 1 entrée:
Baked Lasagna, Chicken
Parmesan, Eggplant Parmesan
or Chef's Creation
- Your choice of 1
"Build your Own" Pasta Creation:
 - Sauce choices:
Marinara, Alfredo, Pesto,
Vodka, Lemon Garlic
or a fresh Basil Tomato Evoo
 - Pasta choice:
Penne, Linguine or Gluten Free
 - Meat choice: Grilled Chicken,
Sautéed Shrimp, Meatballs, Grilled
Salmon or Seasonal Vegetables
- Served with fresh baked
Garlic Bread Knots

Tex-Mex Fiesta

\$24 per person

- Create your own Tacos
and Nacho Plate
- Your choice of 2 meats:
Chicken, Steak, Shrimp
or Barbacoa
- Your toppings include:
Guacamole, Sour Cream,
Pico de Gallo, Queso,
Cilantro Lime Rice,
Pintos and Cheese, Jalapenos,
Shredded Lettuce and Diced Onion
- Served with Corn Tortilla,
Flour Tortilla and Tortilla Chips

All American Cook Out

\$23 per person

- Your choice of 2 entrées: Steak
Burger Sliders, BBQ Pulled Pork,
BBQ Chicken Breast, Spare Ribs
or Grilled Sausages
- Your choice of 3 sides: Grilled Corn
on the Cob, Potato Salad, Pasta
Salad, Cole Slaw, Seasonal Salad,
House Salad, Green Bean Casse-
role, BBQ Baked Beans, Baked
Mac & Cheese or
Seasonal Fruit Salad
- Served with traditional Deviled Eggs
and House Chips



Buffet Menu

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An Affair to Remember

\$39 per person

Your choice of 2 entrées:

- Beef Tenderloin with a Port Wine Reduction
- Grilled Salmon with a Lemon Dill Beurre Blanc
- Savory Beer Braised Short Rib
- Crispy Pork Belly with Peach Bourbon Sauce
- Seafood Medley with a Tomato Butter Sauce

Your choice of 1 salad: House, Caesar or Chef's Seasonal Salad

Your choice of 1 starch:

Herb Roasted Baby Potatoes, Smashed Sweet Potatoes, Garlic Mashed Potatoes, Baked Potato Bar or chef's choice of Risotto

Your choice of 1 vegetable:

Grilled Asparagus, Maple Bacon Brussels Sprouts, Broccoli or Roasted Seasonal Vegetables

Served with Fresh Baked Rolls and Whipped Butter

Platinum Appetizer Buffet

\$34 per person

Choose 5 appetizers from below

\$39 per person

Choose 6 appetizers from below

Choose From

Chicken Wings
Chicken Tikka Skewers
Artisan Assorted Pizzas
Bruschetta
Ahi Tuna Tostados
Meatballs
Potstickers
Zone Shrimp
Zone Chips
Sliders choice of angus Beef or Chicken
Veggie Crudit 
Hummus with Veggies or Pita
Calamari
Watermelon Feta Bites
Tomato Mozzarella Skewers



Dessert Packages

Price Per Person

Ice Cream Social \$10

Assorted Dessert Selection added to a buffet \$4

Price Per Platter

Cookie & Brownie Platter \$50

Personalized Dessert Platter \$75

Chocolate Covered Strawberry Platter \$50

Rum Chata Napoleons \$80

Assorted Mini Dessert Platter \$75

Bar Packages

House Wine, Draft Beer and Call Cocktails

Open Bar Packages

Beer and Wine Packages

Two hours with select varieties \$23 per guest

Three hours with select varieties \$28 per guest

Beer, Wine and Cocktail Packages

Two hours with select varieties \$25 per guest

Three hours with select varieties \$30 per guest

PREMIUM BAR PACKAGES

Beer, Wine and Cocktails

Two hours with select varieties \$34 per guest

Three hours with select varieties \$39 per guest

Bar on Consumption

Host pays for beverages
ordered by their guest

Drink Tickets

\$7 per ticket is redeemable
for house wine, draft beer
and call cocktails