

# WEDDING PACKAGES



## CATERING AT THE ZOO

Gourmet gatherings for humans that benefit  
the animals of the Rosamond Gifford Zoo





## Wedding Packages Include

*Banquet Tables and Standard Chairs*  
*White House Table Linens*  
*White House Linen Napkins*  
*House China, Flatware and Glassware*  
*One Bartender Per 75 Guests*  
*Private Menu Tasting*  
*Free Parking*  
*Catering Coordinator*  
*1-Year Dual Zoo Membership for the Couple*



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# Plated Wedding Reception

## LOCATION

*Private Patio, Courtyard or Banquet Room*

## COCKTAIL HOUR

*Indoor Zoo with access to Courtyard*

*Choice of 4 passed hors d'oeuvres*

*Chef's charcuterie display*

## PLATED DINNER RECEPTION

*Rolls and butter*

*Choice of one plated salad*

*Choice of 2 entrees and 1 vegetarian entrée*

## DESSERT

*Complimentary cake cutting*

*Coffee and tea station*

## 4-HOUR OPEN BAR

*Premium liquor brands*

*Choose four bottled beers*

*House Wine (choose two red, two white)*

*Assorted Pepsi products & mixers*

*Champagne toast*

***Entrée pre-counts required 30 days prior to wedding***

**\$110 PER PERSON**

***Package pricing includes venue rental and parking for all guests***

***All food & beverage subject to 21% service charge and 8 % sales tax***



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# Buffet Wedding Reception

## LOCATION

*Private Patio, Courtyard, or Banquet Room*

## COCKTAIL HOUR

*Indoor Zoo with access to Courtyard*

*Choice of 3 passed hors d'oeuvres*

*Chef's charcuterie display*

## BUFFET DINNER RECEPTION

*Rolls and butter*

*Choose 1 plated salad*

*Choose 3 entrees*

*Choose 1 side*

*Choose 1 vegetable*

## DESSERT

*Complimentary cake cutting*

*Coffee and tea station*

## 4-HOUR OPEN BAR

*House liquor brands*

*Choose four bottled beers*

*House Wine (choose two red, two white)*

*Assorted Pepsi products & mixers*

*Champagne toast*

## \$100 PER PERSON

***Package pricing includes venue rental and parking for all guests***

***All food and beverage subject to 21% service charge and 8 % sales tax***



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# Small Wedding Reception

*For intimate celebrations from 25-50 people*

## LOCATION

*Private Patio*

## COCKTAIL HOUR

*Indoor Zoo with access to Courtyard*

*Choice of 4 passed hors d'oeuvres*

## 1-HOUR OPEN BAR

*House liquor brands*

*Choose four bottled beers*

*House Wine (choose two red, two white)*

*Assorted Pepsi products and mixers*

## \$42 PER PERSON

*Package pricing includes venue rental and parking for all guests*

*All food and beverage subject to 21% service charge and 8 % sales tax*



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## CATERING AT THE ZOO

Our culinary team is dedicated to making your special day memorable. Our menus were designed to utilize fresh, local ingredients, as well as regionally produced meats and cheese, with a focus on offering traditional flavor profiles in a sustainable presentation.

## MENUS

# Choice Passed Hors D'Oeuvres

*Choice Items Included in Wedding Packages*

## Choice Hot

### **VEGETARIAN**

*Vegetable Potstickers  
Mini Risotto Balls  
Spanakopita  
Jalapeno Poppers*

### **MEAT**

*Franks encroute  
Sausage Stuffed Mushrooms  
Mini Reubens  
Chicken Satay  
Beef Teriyaki  
Meatballs ala Vodka*

### **SEAFOOD**

*Smoked Salmon Pinwheels  
Coconut Shrimp  
Maryland Lump Crab Cakes*

## Choice Cold

### **VEGETARIAN**

*Vegetable Potstickers  
Caprese Skewers  
Seasonal Cold Soup Shooter  
Watermelon and Feta Bites*

## Premium Passed Hors D'Oeuvres

### **Select for an Additional Cost**

*Raspberry Brie in Phyllo  
Chicken Skewer Wrapped in Bacon  
Crab Rangoon  
Crab-Stuffed Mushrooms  
Scallops Wrapped in Bacon  
Shrimp Cocktail*



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# Stationary Displays

**Plated and Buffet Packages Include Chef's Charcuterie Display**

## CHEF'S CHARCUTERIE DISPLAY

*Assorted sliced cured meats, pates, olives, assorted breads and spreads.*

*Hard and soft cheeses, preserves, fruits, flatbreads and crackers.*

*Raw and pickled vegetables with hummus.*

## Premium Stations

**Customize your special day with unique and engaging options for your guests.**

**Priced per person**

### CARVED MEAT STATIONS\*

Oven-roasted turkey breast with cranberry chutney	\$9
Honey-glazed ham with whole-grain mustard	\$9
Pork tenderloin with whole-grain mustard	\$10
Oven-roasted sirloin of beef with horseradish and au jus	\$12
Slow-roasted prime rib of beef with horseradish and au jus	(market price)
Tenderloin of beef with horseradish and au jus	(market price)

### MASHED POTATO BAR

\$7

*Garlic mashed potatoes and mashed sweet potatoes, toppings*

### LITTLE ITALY\*

\$10

*Assortment of pastas prepared to order*

*Alfredo, vodka and pesto sauces with an assortment of vegetables,  
seasoned baby shrimp and strips of roasted chicken breast*

**\*Chef Attended fee of \$75**



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# Plated Dinner Menu

## Salad Course

### Select One:

*Traditional tossed green salad; classic Caesar salad;  
strawberry poppyseed salad; herbed tomato and cucumber salad*

## Entrées

**Choice of 2 entrees and 1 vegetarian/vegan entrée**

**Entrée pre-counts required 30 days prior to wedding**

### BEEF AND PORK

*Grilled center-cut pork loin with apple walnut stuffing and brandy sauce;  
Center-cut New York strip steak brushed with garlic and rosemary infused oil;  
Slow-roasted, herb-crusted king-cut prime rib of beef au jus*

### CHICKEN AND TURKEY

*Roasted breast of turkey with apple cornbread stuffing;  
Breast of chicken sauteed with tomatoes, mushrooms, and green onions, finished with red wine bearnaise sauce;  
Breast of chicken stuffed with feta cheese, fresh spinach, sun-dried tomatoes, with white cream sauce;  
Breast of chicken stuffed with spicy capicola, aged provolone, roasted red peppers, with merlot sauce*

### SEAFOOD

*Baked sole stuffed with crab and scallops, topped with a sherry cream sauce;  
Pecan-crusted, wild-caught salmon filet topped with herbed butter;  
Lobster ravioli with champagne cream sauce*

### VEGETARIAN

*Pasta primavera with aglio e olio sauce;  
Ricotta-stuffed jumbo shells with marinara sauce;  
Gluten-free ravioli*



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# Buffet Dinner Menu

## Salads

### Select One Salad:

*Traditional tossed green salad;*  
*Classic Caesar salad;*  
*Strawberry poppyseed salad;*  
*Herbed tomato and cucumber salad*

## Entrées

### Select Three Entrées:

#### Beef and Pork

*Boeuf bourguignon; sliced roasted pork loin with gravy;*  
*Sirloin beef tips with mushrooms;*  
*Carved sirloin (add \$4/person)*  
*Braised beef short ribs (add \$5/person)*  
*Meatballs ala vodka sauce (add \$2/person)*

#### Chicken and Turkey

*Chicken parmesan;*  
*Chicken piccata;*  
*Roasted turkey with gravy;*  
*Herb roasted chicken;*  
*Chicken cordon bleu*  
*Carved turkey (add \$3/person)*

#### Seafood

*Pecan-crusted salmon;*  
*Herb-baked haddock;*  
*Mahi Mahi with mango salsa*

### Select One Sides:

*Roasted red potatoes;*  
*Garlic mashed potatoes;*  
*Maple and brown sugar mashed sweet potatoes;*  
*Baked potatoes;*  
*Herbed risotto;*  
*Rice pilaf*

### Select One Vegetable:

*Chef's seasonal blend;*  
*Steamed asparagus;*  
*Green beans amandine;*  
*Honey-glazed baby carrots*



# Desserts and Coffee

## WEDDING CAKE

*All packages include a complimentary cake cutting.*

*Client to provide wedding cake from a licensed bakery. Ask us about our preferred vendors!*

## COFFEE AND TEA STATION

*Regular, Decaf, and Tea – cream, sugar, milk, and honey*

### Premium Dessert Stations

***Enhance your reception with these sweet add-ons***

#### VIENNESE

***Add \$9/Person***

*A delicious display of assorted freshly baked miniature pastries, cannoli, petit fours, chocolate cups filled with homemade mousse, fresh coffee and assorted hot teas.*

#### ICE CREAM SUNDAE BAR

***Add \$8/Person***

*Vanilla and chocolate ice cream accompanied by chocolate and caramel sauce, chopped peanuts, rainbow sprinkles, whipped cream and cherries.*

#### ASSORTED CAKES & PIES

***Add \$5/Person***

*(By the slice)*

#### ASSORTED COOKIES & BROWNIES

***Add \$4/Person***

#### DONUT BAR

***Add \$9/Person***

*Choice of three custom created, assorted artisan donuts, beautifully arranged and displayed with fresh coffee and assorted teas.*



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# Open Bar

## House Bar

**Spirits:** Recipe 21 vodka, gin, rum, bourbon, and tequila

**Bottled Beer** (select 4): Budweiser, Bud Light Labatt Blue, Labatt Blue Light, Blue Moon, 1911 Hard Cider, Sam Adams Seasonal, Rebel IPA, Middle Ages Syracuse Pale Ale, White Claw Variety

**White Wine** (choose 2): House Chardonnay, Pinot Grigio, Rose

**Red Wine** (choose 2): House Cabernet Sauvignon, Pinot Noir, Merlot  
Assorted Pepsi products and mixers

## Premium Bar

**(Add \$12 per person)**

**Spirits:** Tito's Vodka, Beefeater's Gin, Bacardi Rum, Captain Morgan Spiced, Jim Beam Bourbon, Jack Daniels' Whiskey, Canadian Club, Johnnie Walker Red Scotch

**Bottled Beer** (select 4): Budweiser, Bud Light Labatt Blue, Labatt Blue Light, Blue Moon, 1911 Hard Cider, Sam Adams Seasonal, Rebel IPA, Middle Ages Syracuse Pale Ale, White Claw Variety, Corona, Corona Light, Stella Artois

**White Wine** (select 2): Premium Chardonnay, Pinot Grigio, Rose

**Red Wine** (select 2): Premium Cabernet Sauvignon, Pinot Noir, Merlot  
Assorted Pepsi products and mixers

## Boutique Bar

**(Add \$15 per person)**

**Spirits:** Ketel One Vodka, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan Spiced, Maker's Mark Bourbon, Johnnie Walker Black Scotch

**Bottled Beer** (select 5): Budweiser, Bud Light Labatt Blue, Labatt Blue Light, Blue Moon, 1911 Hard Cider, Sam Adams Seasonal, Rebel IPA, Middle Ages Syracuse Pale Ale, White Claw Variety, Corona, Corona Light, Stella Artois

**White Wine** (select 2): Boutique Chardonnay, Pinot Grigio, Rose

**Red Wine** (select 2): Boutique Cabernet Sauvignon, Pinot Noir, Merlot  
Assorted Pepsi products and mixers





# The Details

## DEPOSIT SCHEDULE

***Initial deposit of \$2,000 is due upon signing contract.***

*6 months prior to wedding: 25% of remaining balance*

*3 months prior to wedding: 50% of remaining balance*

*2 months prior to wedding: 25% of remaining balance*

*7 days prior to wedding: 100% of remaining balance*

## FOOD TASTING

*Plated and Buffet Receptions include a private, complimentary food tasting for the wedding couple to enjoy. Up to four guests total will be welcomed by our catering chef, and your wedding coordinator. Tastings are offered based on catering availability during normal business hours. Your wedding coordinator will help you make these arrangements.*

***\$25 per additional attendee***

## WEDDING CEREMONY

*We have multiple locations that can host a memorable ceremony.*

*Our courtyard, patio, and banquet rooms are frequently used for ceremonies. Ceremonies in these spaces cost \$500 and include:*

*venue fee, ceremony chairs, set-up and breakdown.*

*In addition, ask your coordinator about premium*

*Elephant and Penguin Exhibit ceremonies!*

## FOOD AND BEVERAGE MINIMUMS

***Friday \$5,000***

***Saturday \$8,000***

***Sunday \$4,000***

*All food and beverage pricing subject to*

*21% service fee and 8% NYS Sales Tax*

## COURTESY PRICING

***Teens \$75***

***Children \$50***

***Vendors \$50***



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