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
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
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
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
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.
## Choice Passed Hors D’Oeuvres

*Choice Items Included in Wedding Packages*

<table>
<thead>
<tr>
<th>Choice Hot</th>
<th>Choice Cold</th>
<th>Premium Passed Hors D’Oeuvres</th>
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</thead>
<tbody>
<tr>
<td><strong>VEGETARIAN</strong></td>
<td><strong>MEAT</strong></td>
<td><strong>Select for an Additional Cost</strong></td>
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<tr>
<td>Vegetable Potstickers</td>
<td>Franks encroute</td>
<td>Raspberry Brie in Phyllo</td>
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<tr>
<td>Mini Risotto Balls</td>
<td>Sausage Stuffed Mushrooms</td>
<td>Chicken Skewer Wrapped in Bacon</td>
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<tr>
<td>Spanakopita</td>
<td>Mini Reubens</td>
<td>Crab Rangoon</td>
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<td>Jalapeno Poppers</td>
<td>Chicken Satay</td>
<td>Crab-Stuffed Mushrooms</td>
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<td></td>
<td>Beef Teriyaki</td>
<td>Scallops Wrapped in Bacon</td>
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<td></td>
<td>Shrimp Cocktail</td>
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<td></td>
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<td>Sushi (variety)</td>
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<td><strong>SEAFOOD</strong></td>
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<td>Smoked Salmon Pinwheels</td>
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<td>Coconut Shrimp</td>
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<td>Maryland Lump Crab Cakes</td>
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### Choice Cold

**VEGETARIAN**
- Vegetable Potstickers
- Caprese Skewers
- Seasonal Cold Soup Shooter
- Watermelon and Feta Bites
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
Over-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
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 sautéed 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
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.
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

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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

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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: 75% 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.

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 (this is not a gratuity) and 8% NYS Sales Tax

COURTESY PRICING
Teens $75
Children $50
Vendors $50