



CATERING AT THE ZOO

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

CORPORATE | SOCIAL | NON-PROFIT

Breakfast & Brunch Buffets

Breakfast Buffets

CONTINENTAL BREAKFAST \$12.95

Assorted breakfast breads, scones, vanilla yogurt with granola, served with whipped butter, assorted jams; chilled orange, cranberry and apple juices; coffee, decaf and assorted hot teas

THE WAKE-UP CALL \$17.95

Assorted breakfast breads; fluffy scrambled eggs; seasoned potatoes; bacon and sausage; chilled orange, cranberry and apple juices; coffee, decaf and hot tea

SWEET SUNRISE \$20.95

Fresh sliced seasonal fruit; thick-cut French toast; assorted breakfast breads; fluffy scrambled eggs; seasoned potatoes; bacon and sausage; chilled orange, cranberry and apple juices; coffee, decaf and hot tea

THE YAWN BUSTER \$23.95

Chef-attended omelet station (\$75 attendant fee); fresh sliced seasonal fruit; thick-cut French toast; assorted breakfast breads; fluffy scrambled eggs; seasoned potatoes; bacon and sausage; chilled orange, cranberry and apple juices; coffee, decaf and hot tea

Available Add-Ons:

Add frittata egg bake \$2.95

Hearty egg bake stuffed with sausage, bacon, ham, peppers, onions, hash browns and cheese.

Add fresh sliced fruit \$3.95

Add mini-yogurt bar \$3.95

Vanilla Greek Yogurt with granola and assorted berries

Assorted breakfast sandwiches \$6.95

Breakfast pizza \$38.95

(price per pie - serves 12)

Brunch Buffet

AVAILABLE SATURDAYS AND SUNDAYS

\$27.95

Buffet includes coffee, tea and assorted juices

Fresh fruit, assorted breakfast breads, scrambled eggs, seasoned potatoes, bacon, house salad, chef's blend steamed vegetables, herb roasted chicken, cheese stuffed rigatoni with vodka sauce

Design a Brunch Buffet

\$27.95

Buffet includes coffee, tea and assorted juices

CHOOSE Two Salads:

House salad, Caesar salad, herbed tomato cucumber, fresh fruit

CHOOSE Two Breakfast Entrées:

Scrambled eggs, frittata egg bake, thick-cut French toast, pancakes

CHOOSE One Breakfast Meat:

Bacon, sausage, turkey bacon

CHOOSE One Lunch Entrée:

Cheese stuffed rigatoni with vodka sauce, baked ziti, Gianelli sausage with peppers and onions, herb roasted chicken, honey glazed ham, chicken parmesan

CHOOSE Two Sides:

Chef's blend steamed vegetables, roasted red potatoes, garlic mashed potatoes, wild rice, breakfast potatoes with onions and peppers, steamed asparagus with roasted red peppers

Lunch Buffets

SALAD BAR \$14.95
Iceberg and wild field greens with grilled chicken, assorted dressings, toppings and breads, fresh fruit

NEW YORK DELI-STYLE LUNCH \$18.95
Sliced deli-style ham and turkey and tuna salad served with a variety of fresh bakery breads and assorted condiments; homemade bistro chips; sweet pickles; tossed green salad with homemade deli dressings

Design a Lunch Buffet \$25.95

AVAILABLE 11 A.M. - 3 P.M.
Each buffet is complemented with warm rolls and butter; chef blend vegetables

CHOOSE Two Salads:

Traditional tossed garden salad; house Caesar salad; strawberry poppyseed salad; herbed tomato and cucumber; field greens topped with roasted red peppers and mandarin oranges; fresh fruit;

CHOOSE Two Entrées:

Herb roasted chicken; roasted pork loin with gravy; pulled pork; sirloin beef tips with mushrooms; baked sole with butter crumb topping; sausage with peppers and onions; vegetable lasagna; chicken parmesan; chicken riggies; meatless baked ziti; tortellini Alfredo; penne with tomato, basil and Asiago;

CHOOSE One Side:

Oven-roasted red potatoes; garlic mashed potatoes; salt potatoes; rice pilaf; buttered egg noodles

All Lunch Buffets Include:

Freshly baked chocolate chip cookies, thick fudge brownies, coffee, tea and Pepsi products

Lunch Buffet Picnic Options

\$22.95 ALL-AMERICAN
Grilled hamburgers and hot dogs; macaroni salad; sweet corn on the cob; salt potatoes; brown sugar baked beans

\$4.00 Add pulled pork
\$4.00 Add grilled sausage with peppers and onions
*Littleneck clams (**market price**)*

\$22.95 TACO BAR

Build your own taco bar with verde chicken, spicy chipotle beef, Mexican black bean salad, cilantro lime rice, jalapeno corn bread, Southwestern slaw, tomato cucumber salad, shredded cheese, lettuce, tomato, red onions, salsa, sour cream and guacamole served with tortilla chips and assorted taco shells

\$4.00 Add pork carnitas
\$4.00 Add tequila lime shrimp
\$4.00 Add breaded whitefish

Breaks

Based on two-hour increments. Priced per person.

\$11.95 SWEET TOOTH

Freshly baked cookies and thick fudge brownies; bottled water, assorted sodas; coffee, decaf and assorted hot teas

\$11.95 NATURAL NIBBLER

Seasonal whole fresh fruits; vanilla yogurt with granola; bottled water and assorted juices

\$11.95 CHOCOLATE ATTACK

Freshly baked chocolate chip cookies, thick fudge brownies; dark chocolate mousse cups, M&M's, coffee, decaf and assorted hot teas

AFTERNOON REFRESHERS

\$4.95 *Coffee, decaf and assorted hot teas*

Dinner Entrées

AVAILABLE 3 P.M. – 9 P.M.

All dinner entrées include a mixed green salad; choice of vegetable; choice of potatoes or rice; rolls and butter; as well as coffee, decaf and hot tea

Vegetables

Chef's blend steamed vegetables; steamed asparagus with roasted red peppers; green beans amandine; roasted balsamic vegetables; broccoli florettes with garlic butter

Potatoes or Rice

Oven-roasted red potatoes; sweet mashed potatoes, garlic mashed potatoes; herbed risotto; rice pilaf; garlic romano orzo; four cheese macaroni and cheese

SEAFOOD

Baked sole stuffed with crab and scallops, topped with a sherry cream sauce	\$35.95
Pecan-crusted wild caught salmon filet, topped with herbed butter	\$33.95
Lobster ravioli with champagne cream sauce	\$31.95
Butterflied shrimp stuffed with Crabmeat Imperial, served on a bed of spinach and topped with a white wine butter sauce	\$33.95
Wasabi-crusted ahi tuna steak, seared medium-rare	\$33.95
Grilled seasoned swordfish steak with mango salsa	\$35.95

BEEF, PORK AND LAMB

\$31.95	Grilled center-cut pork loin with apple walnut stuffing and brandy sauce
\$37.95	Center-cut New York strip steak brushed with garlic and rosemary infused oil
\$37.95	Slow-roasted herb crusted king-cut prime rib of beef au jus
\$41.95	Sliced roasted filet mignon medallions topped with merlot demi-glace
\$48.95	Rack of lamb encrusted with whole grain mustard

POULTRY

\$31.95	Roasted breast of turkey with apple cornbread stuffing
\$33.95	Breast of chicken sautéed with tomatoes, mushrooms and green onions, finished with red wine brown sauce
\$35.95	Chicken Oscar topped with fresh asparagus and lump crab meat, finished with Béarnaise sauce
\$33.95	Breast of chicken stuffed with feta cheese, fresh spinach and sun-dried tomatoes, with white cream sauce
\$35.95	Breast of chicken stuffed with spicy capicola, aged provolone and roasted red peppers, with Merlot sauce

VEGETARIAN

\$27.95	Pasta Primavera with aglio e olio sauce
\$27.95	Ricotta-stuffed jumbo shells with marinara sauce
\$27.95	Gluten-free ravioli
\$27.95	Stuffed portabella with sautéed vegetables

Design a Dinner Buffet

\$41.95

Each buffet is complemented with warm rolls and butter; coffee, decaf and hot tea

CHOOSE Two Salads:

Traditional tossed garden salad; house Caesar salad; strawberry poppyseed salad; herbed tomato and cucumber; field greens topped with roasted red peppers and mandarin oranges; fresh fruit

CHOOSE Three Entrées:

Beef and Pork

*Boeuf bourguignon; sliced roasted pork loin with gravy; Sirloin beef tips with mushrooms; Carved sirloin (add \$3.50/person)
Braised beef short ribs (add \$4.95/person)
Meatballs in vodka sauce (add \$2.00/person)*

Chicken and Turkey

Chicken parmesan, chicken piccata; sliced oven-roasted turkey with homemade gravy and stuffing; oven-roasted herb chicken; chicken cordon bleu; chicken breast stuffed with broccoli and cheddar; carved turkey (add \$2.95/person)

Seafood

Pecan-crusted salmon; herb baked haddock; seafood Newburg; mahi mahi with mango salsa

CHOOSE Two Sides:

Oven-roasted red potatoes; garlic mashed potatoes; maple and brown sugar mashed sweet potato; baked potato; herbed risotto; rice pilaf; garlic romano orzo; potatoes au gratin; tortellini alfredo with chicken and broccoli; cheese-stuffed rigatoni with vodka sauce; ricotta-stuffed jumbo shells with marinara sauce; pasta primavera with garlic and olive oil

CHOOSE One Vegetable:

Chef's blend steamed vegetables; steamed asparagus with roasted red peppers; green beans amandine; honey-glazed baby carrots; broccoli florettes with garlic butter

Add a Chef-Attended Station

The reception stations are add-on options to our Design a Dinner Buffet.

(Priced per person)

\$50 CHEF FEE

\$8.95 CARVED MEAT STATIONS

Oven-roasted breast of turkey with cranberry chutney

\$8.95 Honey-glazed ham with whole-grain mustard

\$9.95 Tenderloin of pork with whole-grain mustard

\$11.95 Oven-roasted sirloin of beef with horseradish and au jus

*Slow-roasted prime rib of beef with horseradish and au jus (**market price**)*

*Tenderloin of beef with horseradish and au jus (**market price**)*

\$6.95 MASHED POTATO BAR

Garlic mashed potatoes and mashed sweet potatoes with assorted toppings

\$9.95 LITTLE ITALY

Assortment of pastas prepared to order by our chef. Guests choose from Alfredo, vodka and pesto sauces and an assortment of vegetables, seasoned baby shrimp and strips of roasted chicken breast

Hors D'Oeuvres

Trays

(serves 25 guests per tray)

VEGETABLE \$39.95

Tray of freshly cut celery, broccoli, red bell peppers and baby carrots, accompanied by ranch dip

FRUIT \$45.95

Tray of freshly cut seasonal fresh fruit

CHEESE \$49.95

Tray of freshly cut imported and domestic cheeses accompanied by assorted crackers

CAPRESE CROSTINI \$49.95

toasted crostini topped with fresh tomato, mozzarella, basil and balsamic drizzle

Tables

(Prices per person)

FARMER'S MARKET \$7.95

An abundant display of seasonal fruits and vegetables; domestic and imported cheeses, spreads and dips; assortment of crackers and freshly baked international breads

Add salami, pepperoni and summer sausage \$2.00

Add hummus and pita chips \$2.00

"SEA" CUTERIE \$17.95

A bountiful display of chilled shrimp cocktail, steamed snow crab legs, clams on the half shell and smoked salmon, accompanied by an assortment of sauces, condiments and fresh lemons

CHARCUTERIE BOARD \$12.95

A rustic display of cured meats including prosciutto, sopressata, salami and pepperoni, artisan cheeses, marinated vegetables, hummus, garlic herb oil, assorted nuts and seeds, dates and fresh fruit, accompanied by crackers and baguettes

Butlered or Displayed Appetizers

VEGETARIAN

Prices based on 100 pieces.

\$250 Vegetable potstickers

\$250 Mini risotto balls

\$250 Spanakopita

\$275 Jalepeño poppers

\$275 Feta Bruschetta Crostini

\$350 Raspberry brie in phyllo

MEAT

\$225 Franks en croute

\$250 Sausage-stuffed mushrooms

\$275 Mini Reubens

\$275 Chicken satay or beef teryaki

\$200 Chicken wings with choice of: medium Buffalo style, Thai chilli or garlic parmesan

\$225 Meatballs with vodka sauce

\$295 Chicken skewer with pepper jack cheese wrapped in bacon

SEAFOOD

\$275 Smoked salmon pinwheels

\$275 Coconut shrimp

\$275 Maryland lump crab cakes

\$295 Crab rangoon

\$295 Crab-stuffed mushrooms

\$325 Scallops wrapped in bacon

\$325 Shrimp cocktail

\$350 Sushi (variety)

Courtyard Picnics

Enjoy a classic All-American buffet or try one of our creative "make your own" picnic options.

ALL-AMERICAN \$17.95

Grilled hamburgers and hot dogs;
sweet corn on the cob; salt potatoes;
brown sugar baked beans;
choice of tossed, tomato cucumber or macaroni salad.

Add additional salad	\$2.00
Add macaroni and cheese	\$3.50
Add grilled sausage with peppers and onions	\$6.00
Add pulled pork	\$5.00
Littleneck clams (market price)	

TACO BAR \$17.95

Build your own taco bar with verde chicken, spicy chipotle beef, Mexican black bean salad, cilantro lime rice, jalapeno corn bread, Southwestern slaw, tomato cucumber salad, shredded cheese, lettuce, red onions, tomatoes, salsa, sour cream and guacamole served with tortilla chips and assorted taco shells.

Add pork carnitas	\$2.95
Add tequila lime shrimp	\$3.95
Add breaded whitefish	\$3.95

SLIDER BAR \$19.95

Choice of 3:

burger, buffalo chicken, chicken parm,
pulled pork, crab cake, veggie burger on
assorted rolls with large assortment of toppings
served with choice of tossed, tomato cucumber or
macaroni salad and fresh bistro chips.

Substitute crab cake sliders	\$3.00
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Beverages

COFFEES & TEAS \$3.95

Paul de Lima Signature Blend

Paul de Lima Decaf

Assorted Tazo teas

NON-ALCOHOLIC BEVERAGES \$3.95

Spring water (lemon wedges upon request)

Pepsi, Diet Pepsi, Sierra Mist, root beer and orange

MORNING REFRESHER \$4.95

*Chilled orange, cranberry and apple juices; freshly
brewed coffee, decaf and assorted hot teas*

CHOICE OF TWO & WATER \$1.75

Fruit punch

Lemonade

Iced Tea with lemon wedges

MIMOSA BAR \$11.95

*Create your own mimosa masterpiece with a choice of
champagne, Prosecco, orange juice, cranberry juice,
mango-peach juice and an assortment of fresh berries*

ADDITIONAL ITEMS

Sparkling grape juice toast \$1.95

Champagne toast \$5.00

Cocktails

HOST BAR

(Charges based on consumption)

\$5.50	<i>House brand liquor</i>
\$6.50	<i>Premium brand liquor</i>
\$4.75	<i>Domestic bottled beer</i>
\$5.50	<i>Imported bottled beer</i>
\$6.00	<i>Craft beer</i>
\$5.75	<i>House wine</i>
\$1.75	<i>Soda</i>
\$2.00	<i>Juice</i>

CASH BAR

\$50 bartending fee per bartender for up to four hours

(Guests purchase own beverages; includes tax)

\$6.00	<i>House brand liquor</i>
\$7.00	<i>Premium brand liquor</i>
\$4.00	<i>Domestic bottled beer</i>
\$6.00	<i>Imported bottled beer</i>
\$6.00	<i>Craft beer</i>
\$6.00	<i>House wine</i>
\$2.00	<i>Soda</i>
\$2.00	<i>Juice</i>

OPEN BAR HOUSE BRANDS

(Priced per person)

*Recipe 21: vodka, gin, rum, bourbon, tequila;
domestic and imported beer, craft beer, house wines,
assorted sodas and juices*

\$15.95	<i>1-hour open bar</i>
\$18.95	<i>2-hour open bar</i>
\$22.95	<i>3-hour open bar</i>
\$27.95	<i>4-hour open bar</i>

OPEN BAR PREMIUM BRANDS

(Priced per person)

*Tito's Handmade Vodka, Jim Bean Bourbon,
Johnny Walker Red, Beefeater Gin, Bacardi Rum,
domestic and imported beer, craft beer,
house wines, assorted Pepsi products and juices*

\$18.95	<i>1-hour open bar</i>
\$23.95	<i>2-hour open bar</i>
\$29.95	<i>3-hour open bar</i>
\$34.95	<i>4-hour open bar</i>

WINE SERVICE

Please ask your event coordinator for a quote.

Desserts

VIENNESE \$9.00

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 \$8.00

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

ASSORTED CAKES & PIES \$5.00

(By the slice)

ASSORTED COOKIES & BROWNIES \$4.00

DONUT BAR \$9.00

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

Late Night Snacks

AVAILABLE AFTER 8 P.M.

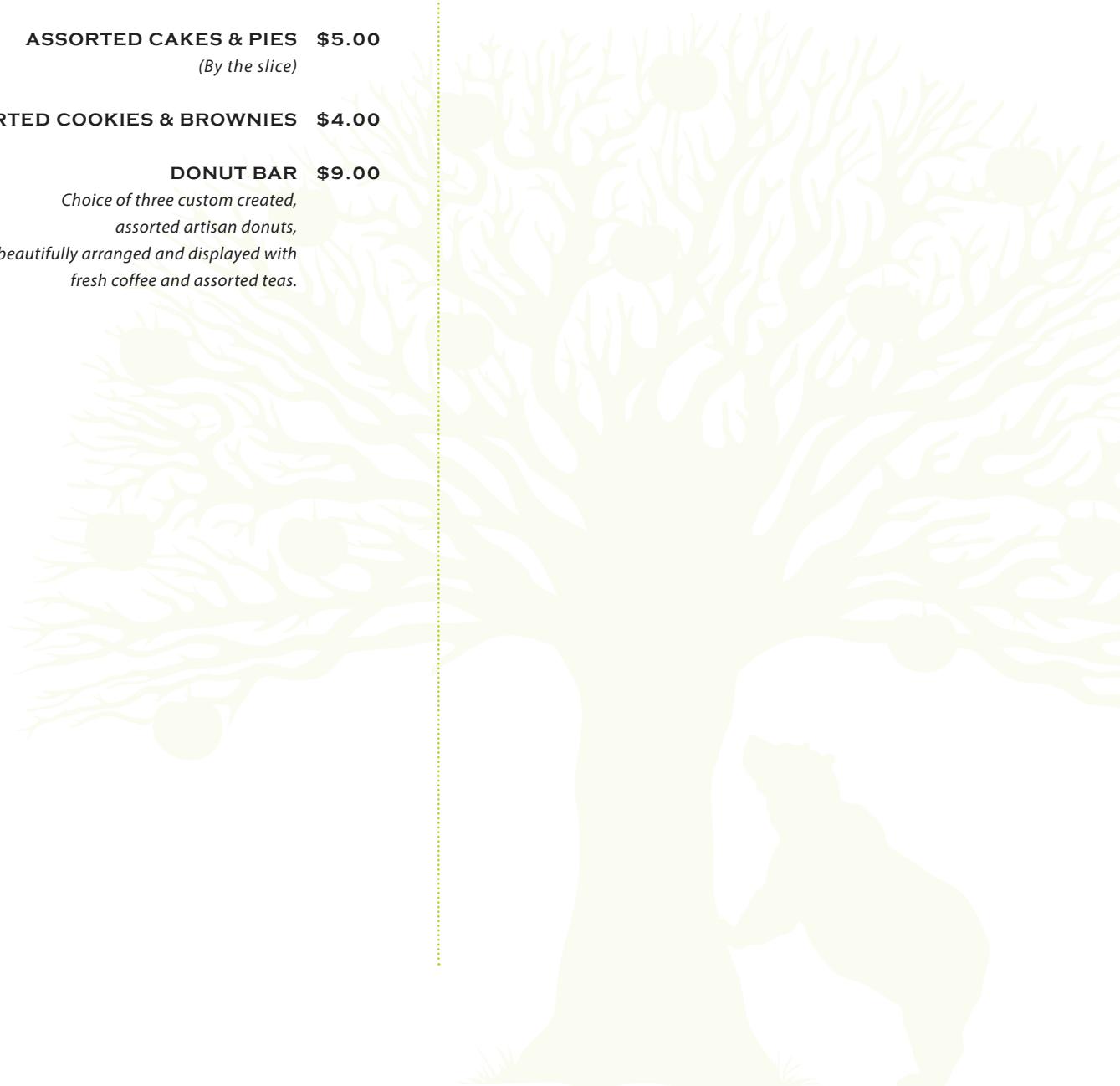
Price per person

\$10.00 Cheese and garlic pizzas

\$15.00 Assorted pizzas and wings

\$13.00 Walking tacos with beef, Doritos, corn chips and toppings

\$12.00 Chicken and waffle bar with french fries



Venues

Minutes from downtown Syracuse and surrounded by tree-covered hills, the Rosamond Gifford Zoo is not only filled with beauty, but also inhabited by some of the most intriguing and delightful animals you could ever want to meet. They were probably among your first friends, so why not include them at your most important events?

Whether your guest list is long or short, your event casual or formal, the zoo has facilities and settings that will suit every occasion.

You and your guests will enjoy outstanding cuisine and service in tranquil surroundings, and your event will be remembered by all, including the elephants! And, best of all, your event helps benefit the animals of the Rosamond Gifford Zoo.

BANQUET ROOM

(includes access to private outdoor patio)

\$600 for 4 hours

Seats 200 (25 rounds of 8)

Seats 230 Theater Style

Seats 125 Classroom Style

PATIO WEDDING CEREMONY

(located adjacent to the banquet room)

\$500

Max 100 people

(Chair rental included)

CENTRAL COURTYARD

Available 5:30 p.m. – 9 p.m.

\$500

Cocktail reception for up to 300 guests

Our scenic courtyard changes with the seasons and features a charming gazebo that provides a central staging area for weddings and other ceremonies. The main pond, teeming with waterfowl and exotic flamingos, is surrounded by flowers trees and native species.

BANQUET ROOM WEDDING RECEPTION

*See Wedding Packages

INDOOR ZOO

\$495

Available 5:30 p.m. – 8 p.m.

Featuring:

U.S.S. Antiquities

Greeting you at the entrance is our picture window to the sea—a saltwater aquarium housing several species of fish, sea anemones and stars, and featuring the stunning giant Pacific octopus. Once inside, you will encounter fish, amphibians, invertebrates and reptiles, and explore how they have evolved over time.

Diversity of Birds

Home to nearly two dozen dazzling species of colorful birds varying in sizes, shapes and lifestyles, the free-flight aviary is a must-see, especially for fans of spoonbills and ibises.

Adaptation of Animals

In low light, guests will discover nature's nocturnal animals that have inherited unique features over time in order to survive.

Social Building

Here, you will come face-to-face with our African lion and take in the amusing antics of our primates and apes.

OUTDOOR ZOO

(includes access to the indoor zoo)

\$3000

Available 5:30 p.m. – 8 p.m., May through September

Featuring:

Waterfowl Wetlands

A stroll through the courtyard and beyond provides guests an opportunity to enjoy our scenic wetlands, featuring an abundance of beautiful birds including ducks, swans and flamingos.

Wildlife Trails

Tour the half-mile trail—the domain of many endangered species such as grey and red wolves, Amur tigers, white-lipped deer, red pandas, snow leopards, Andean bears and more.

Domestic Animals

Visit with some of the animals that have helped humankind for hundreds of years, such as alpacas, Guinea hogs and rare heritage breeds of domestic livestock.

Helga Beck Asian Elephant Preserve

The largest of the zoo's land mammals, our magnificent elephants eagerly welcome visits from their human friends. As a special feature included in your rental of the outdoor zoo, your group will be treated to an exclusive VIP elephant demonstration at the overlook.

Meet and Mingle

To make your event at the Rosamond Gifford Zoo truly special, we are happy to provide you and your guests with an opportunity to meet and mingle with one—or more—of our engaging zoo animal ambassadors and their keepers. You will learn all about the special creatures in our care and have the experience of a lifetime!

\$95 per 20 minutes

Birds of Prey

With their keen vision, these imposing birds would make an inspired—and inspiring—addition to the atmosphere of your event. Our majestic birds of prey include owls, kestrels, red-tailed hawks and more.

Tropical Birds

Add enchantment to your event with opulent birds of tropical origins, including parrots, macaws and conures. Their vibrant plumage and endearing ways with humans make them especially interesting and fun to meet.

Animals from Around the World

There are many other extraordinary zoo residents eager to help entertain, educate and captivate your guests.

Choose from a variety of one-on-one experiences, including visits with exotic small mammals, cuddly rabbits, unusual snakes and frogs, mysterious lizards and strange insects from around the world.

For a complete list of ambassador animals, please ask your event coordinator.

Your event coordinator can provide you with a list of our animal ambassadors who are currently available for a meet and mingle at your event. We cannot always honor requests to see a particular animal. Providing a safe and healthy environment for our animals is our highest priority, and if an interaction will stress an animal, we reserve the right to cancel it.

Frequently Asked Questions

Do you have a minimum number of guests for catered events?

Yes, our minimum guaranteed guest count is 50.

What is the capacity of the zoo and catering facilities?

Banquet room rental capacity is up to 200 dinner style; we recommend 175 or less for events with a dance floor and 150 or less for plated dinners.

When renting the entire zoo, events that exceed 2000 people in attendance will incur additional charges for security, staffing and any associated rentals required to provide services to your guests.

Can we bring in an outside caterer?

Catering at the Zoo is a full service in-house catering facility and we are not able to accommodate outside caterers. However, you may have a bakery of your choice provide specialized cakes or desserts for your event. Our talented catering team will be happy to work with you to customize the menu for your event.

Can dietary restrictions be accommodated for my event?

We are happy to work with you to try and accommodate any special dietary requests.

Can we have alcohol at our event?

Yes, Catering at the Zoo offers a full service bar option. Please remember that no alcohol may be brought in to the facility and will be subject to confiscation.

What parts of the zoo can we see at our event?

The zoo is open to the public from 10 a.m.-4:30 p.m. seven days a week. We offer special reduced-price admission for catered events held during zoo hours. In the evening, your guests will have access to any of the areas you have reserved for your event. Don't forget that Catering at the Zoo offers the exclusive opportunity to reserve locations throughout the zoo for the private enjoyment of your guests.

How do I book a catered event at the zoo?

If you're interested in booking an event at the zoo, contact our event team to set up a tour of our facilities and check the availability of your desired date. Your event coordinator will put together a proposal for your approval. If the proposal is acceptable, we'll draw up a contract and our receipt of the signed contract and deposit will lock in your date. Events must be booked a minimum of 30 days in advance.

How do your deposits work?

In order to reserve your date, we require a \$2000 deposit and a signed contract. The deposit will be applied to your final billing. Your deposit is non-refundable as per your contract. A formal deposit schedule will be included in your contract.

When is my final guest count for my event due?

Your guaranteed head count is due by 10 a.m., fourteen business days before your event. Your final invoice will be based on that number.

What is the service charge on my contract?

A 21% service charge is automatically added to food and beverage sales on the contract. The service charge covers all the staffing needs and behind the scenes planning and orchestration for your event. A portion of this charge is also paid out as a gratuity to our service staff. By law, 8% sales tax is added, unless your organization is tax exempt.

Do you have audio visual equipment we can use?

Yes. We have a wireless microphone, podium and HD projector system available for a small rental fee.

Do I need to rent tables, chairs and linens for my event?

The quote for your event includes tables, chairs, tablecloths and napkins associated with food and beverage needs. Tables and chairs not related to food service are available at an additional charge.

Frequently Asked Questions

Are there restrictions on décor at the zoo?

Specific restrictions include: no open flames - candles must be enclosed in glass, no live animals, no rice, birdseed, flower petals, confetti or glitter, no flammable materials such as sparklers and firecrackers, no straw or hay, no special effects equipment, including but not limited to, smoke, fog, and pyrotechnic machines. Balloons are allowed only in the banquet rooms and may not be taken into the zoo.

Tape, tacks, staples, nails, screws or putty on walls or fixtures are not permitted. However, if you have decorations or banners you may use painter's tape to affix them to walls. No decorations or banners of any kind may be hung on the wallpapered air wall in the banquet room. If you are bringing a free-standing item such as an arch, arbor or pop-up tent, you must provide weights to secure it. If you do not provide weights, we will not allow it to be used due to the potential for damage to the animals and zoo property. Your event team will be happy to answer any questions you may have. All decor must be removed and taken at the end of the event.

What is the difference between set up styles?

CEREMONY SET UP:

Theater-style seating on either side of a central aisle.

COCKTAIL SET UP:

Bar-height tables for standing guests in addition to round tables with chairs. There is usually seating for about 50% of your guest count.

SEATED – DINNER STYLE:

60" round tables with 8 chairs at each table.

FAMILY STYLE:

Banquet tables (30" wide by 6'-8' long) placed end to end to create one long table, with seating on either side.

CLASSROOM STYLE:

Banquet tables with seating on one side only, all seats face the front of the room.

THEATER STYLE:

Seats only, no tables.

What are your rental times?

Banquet room rental may start as early as 7:30 a.m. End times do not go past 11 p.m. Rental of the facility does not guarantee access the day before, the entire day of, or the day after rental date as we may have other events booked during those times. Décor and other setup must be arranged with your event coordinator.

Indoor or outdoor zoo rentals are available from 5:30 p.m. to 8 p.m. The zoo remains public from 10 a.m.-4:30 p.m.

Can I request an animal for my event?

Your event coordinator can provide you with a list of our animal ambassadors who are currently available for a meet and mingle at your event. We cannot always honor requests to see a particular animal. Providing a safe and healthy environment for our animals is our highest priority, and if an interaction will stress an animal, we reserve the right to cancel it.

Is there a charge for parking at the zoo?

No – parking is always free.

Is the zoo handicapped accessible?

Yes. The zoo, our banquet room and Courtyard are handicapped accessible. We have wheelchairs available for our guests and designated handicapped parking spots in both our main lot and the employee parking lot.

What if the weather is bad?

If your event is planned in our outdoor spaces, your event coordinator will create a "plan B" just in case the weather does not cooperate.

Does my rental help support the zoo?

Yes. Catering at the Zoo is a subsidiary of Friends of the Zoo, which is a non-profit organization created to support the zoo.