



CATERING AT THE ZOO

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

CORPORATE | SOCIAL | NON-PROFIT

Breakfast & Brunch Buffets

AVAILABLE 8 A.M. — 1 P.M.

Breakfast Buffets

HEALTHY START \$14.95

Overnight oats (with nuts, seeds, honey, coconut, Nutella), granola, vanilla yogurt, berries, hardboiled eggs, whole fruit (bananas, apples, oranges)

CONTINENTAL BREAKFAST \$14.95

Assorted breakfast pastries, vanilla yogurt with granola, served with chilled orange, cranberry and grapefruit juices, coffee, decaf and assorted hot teas

THE WAKE-UP CALL \$17.95

Assorted breakfast pastries, fluffy scrambled eggs, seasoned potatoes, bacon and sausage, chilled orange, cranberry and grapefruit juices, coffee, decaf and assorted hot teas

SWEET SUNRISE \$20.95

Fresh sliced fruit, thick-cut French toast, assorted breakfast pastries, fluffy scrambled eggs, seasoned potatoes, bacon and sausage, chilled orange, cranberry and grapefruit juices, coffee, decaf and assorted hot teas

THE YAWN BUSTER \$23.95

Chef-attended omelet station, fresh sliced fruit, thick-cut French toast, assorted breakfast pastries, fluffy scrambled eggs, seasoned potatoes, bacon and sausage, chilled orange, cranberry and grapefruit juices, coffee, decaf and assorted hot teas

BREAKFAST PIZZA \$38.95

Egg, cream cheese base, broccoli, mushroom, cheddar, American cheese
Egg, cream cheese base, ham, bacon, sausage, Swiss, American cheese
(price per pie - serves 24)

Brunch Buffet

AVAILABLE SATURDAYS AND SUNDAYS

\$27.95

Buffet includes chilled orange, cranberry and grapefruit juices, coffee, decaf and assorted hot teas

Fresh sliced fruit, assorted breakfast pastries, fluffy scrambled eggs, seasoned potatoes, bacon, house salad, chef's blend seasonal vegetables, chicken Francaise, penne with vodka sauce

Design a Brunch Buffet

\$30.95

Buffet includes chilled orange, cranberry and grapefruit juices, coffee, decaf and assorted hot teas

CHOOSE Two Salads:

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

CHOOSE Two Breakfast Entrées:

Fluffy scrambled eggs, quiche, corned beef hash, thick-cut French toast, biscuits and gravy

CHOOSE One Breakfast Meat:

Bacon, sausage, turkey bacon

CHOOSE One Lunch Entrée:

Cheese penne with vodka sauce, baked ziti, Gianelli sausage with peppers and onions, chicken Francaise, honey glazed ham, chicken parmesan

CHOOSE One Starch:

Roasted red potato, seasoned breakfast potatoes, whipped potato, rice pilaf, white cheddar grits

CHOOSE One Vegetable:

Chef's blend seasonal vegetable, buttered asparagus, glazed carrots, steamed broccoli, roasted summer squash and tomatoes

Available Add-Ons:

FRESH SLICED FRUIT	\$4.00
MINI-YOGURT BAR	\$4.00
<i>Vanilla yogurt with granola and assorted berries</i>	
EGGS BENEDICT	\$5.00
QUICHE	\$5.00
<i>Broccoli cheddar, Ham tomato Swiss or 3-cheese</i>	
CHEF ATTENDED OMELET STATION	\$6.00
<i>Includes broccoli, peppers, onions, mushrooms, sausage, ham, bacon, Swiss, cheddar, provolone</i>	

Lunch Buffets

AVAILABLE 11 A.M. — 8 P.M. (Unless otherwise noted)

All lunch buffets include: Freshly baked chocolate chip cookies, thick fudge brownies, coffee, decaf, assorted hot teas and Pepsi products

* Available as a courtyard picnic excluding desserts. Dessert may be added as an upcharge

SALAD BAR \$14.95

Romaine and wild field greens with breads, fresh sliced fruit, and toppings to include roasted red pepper, banana pepper, chickpea, artichoke hearts, olives, blue cheese, goat cheese, onion, hardboiled egg, tomato, carrot, cucumber, ranch dressing, balsamic dressing

Available Add-Ons:

Avocado	\$3.00
Chicken	\$4.00
Quinoa	\$4.00
Steak	\$5.00
Shrimp	\$5.00

BUILD-YOUR-OWN \$18.95

NEW YORK DELI-STYLE LUNCH

Sliced deli-style ham, turkey, roast beef and tuna salad served with a variety of fresh bakery breads and assorted condiments, homemade bistro chips, sweet pickles, tossed garden salad with homemade deli dressings

Design a Lunch Buffet \$25.95

AVAILABLE 11 A.M. - 3 P.M.

Buffet is complemented with warm rolls and butter, chef's seasonal vegetables, traditional tossed garden salad, house Caesar salad

CHOOSE Two Entrées:

Chicken Francaise, 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:

Roasted red potatoes, garlic mashed potatoes, salt potatoes, rice pilaf, buttered egg noodles, strawberry poppyseed salad, herbed tomato and cucumber, field greens topped with roasted red peppers and mandarin oranges, fresh sliced fruit

Lunch Buffet Picnic Options

\$22.95 ALL-AMERICAN*

Grilled hamburgers, veggie burgers and hot dogs, macaroni salad, salt potatoes, chef's seasonal vegetables, cornbread

\$2.00	Tomato cucumber salad
\$3.50	Macaroni and cheese
\$5.00	Pulled pork
\$6.00	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, chili spiced black beans, cilantro lime rice, jalapeno cornbread, Southwestern slaw, roasted corn and tomato salad, shredded cheese, lettuce, tomato, red onions, salsa, sour cream and guacamole served with tortilla chips and assorted taco shells

\$4.00	Pork carnitas
\$5.00	Tequila lime shrimp
\$5.00	Breaded whitefish

\$22.95 POWER BOWL BAR

Build your own power bowl with quinoa, avocado, sweet potato, tomato, cucumber, roasted red pepper, kale, edamame, roasted broccoli, grilled chicken, pickled red onion, sunflower seeds, crispy chickpeas, cucumber wasabi dressing, sriracha ranch dressing

\$22.95 SLIDER BAR*

Choice of 3: burger, buffalo chicken, chicken parmesan, pulled pork, veggie burger on assorted rolls with large assortment of toppings served with choice of tossed, tomato cucumber or macaroni salad and homemade chips.

Dinner Entrées

AVAILABLE 3 P.M. — 9 P.M.

All dinner entrées include a mixed green salad, choice of vegetable, choice of starch, rolls and butter, as well as coffee, decaf and assorted hot teas

CHOOSE One Starch:

Whipped potato
Rice pilaf
Roasted potato
Smashed sweet potato
Au gratin potato

CHOOSE One Vegetable:

Chef's seasonal vegetable
Glazed carrots
Buttered asparagus
Steamed broccoli
Roasted summer squash and tomato

SEAFOOD

Shrimp stuffed sole with lemon beurre Blanc	\$31.95
Cracker crumb topped cod	\$34.95
Shrimp and grits with sauteed greens and Cajun butter sauce (does not include additional starch and vegetable)	\$35.95
Pecan crusted salmon with sweet soy glaze and lemon beurre Blanc	\$41.95
Lobster thermidor: ½ lobster stuffed with lobster, leeks, mushrooms, and finished with a sherry cream sauce	\$59.95

BEEF, PORK AND LAMB

\$31.95	Cornbread stuffed pork loin with apple chutney
\$40.95	Veal osso Bucco with reduced braising jus
\$44.95	Red wine braised short ribs with reduced braising jus
\$49.95	Herb crusted half rack of lamb with whole grain mustard vinaigrette
\$54.95	10 oz. strip loin with port wine demi-glace
\$64.95	6 oz. filet with port wine demi-glace

POULTRY

\$31.95	Pan seared Statler chicken breast with red wine demi-glace
\$33.95	Mushroom, spinach, and feta stuffed chicken roulade with red pepper cream sauce
\$35.95	Pan seared chicken Francaise with lemon beurre Blanc
\$33.95	Chicken breast stuffed with Swiss cheese and ham, topped with a creamy Dijon mustard sauce

VEGETARIAN

\$27.95	Grilled vegetable napoleon with fresh mozzarella sauteed greens and balsamic glaze (does not include additional starch and vegetable)
\$27.95	Portobello mushroom stuffed with chopped mushrooms, spinach and rice, topped with madeira cream
\$27.95	Quinoa and chickpea stuffed pepper with sauteed greens and red pepper coulis (does not include additional starch and vegetable)
\$27.95	Roasted vegetable strudel served with a red pepper sauce and sauteed spinach

Design a Dinner Buffet

AVAILABLE 3 P.M. – 9 P.M.

\$41.95

All dinner buffets include:

House ceaser salad, mixed green salad,
freshly baked chocolate chip cookies, thick fudge brownies,
coffee, decaf, assorted hot teas and Pepsi products

CHOOSE Two Entrées:

Sirloin beef tips with mushrooms,
pork loin with apple chutney,
Swedish or Italian meatballs, chicken Francaise,
chicken parmesaen, Cornell chicken (bone in),
sliced turkey with gravy, pecan salmon, cracker crusted cod

CHOOSE One Pasta:

Penne with vodka sauce, tortellini alfredo with broccoli,
vegetable lasagna, three-cheese macaroni and cheese,
pasta primavera, baked ziti

CHOOSE One Starch:

Whipped potato, rice pilaf, roasted potato,
smashed sweet potato, Au gratin potato

CHOOSE One Vegetable:

Chef's seasonal vegetable, glazed carrots,
buttered asparagus, steamed broccoli,
roasted summer squash and tomato

Add a Chef-Attended Station

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

(Priced per person)

\$50 CHEF FEE PER STATION

\$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 reduced braising au jus (**market price**)

Tenderloin of beef

with horseradish and au jus (**market price**)

\$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

Tables

(Priced 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

MEDITERRANEAN DISPLAY \$8.95

Served with fried pita chips, tortilla chips, and crostini, Lemon garlic hummus, olivade, tomato bruschetta, greek dip

HOT DIP DISPLAY \$9.95

Served with fried pita chips, tortilla chips, and crostini, Spinach artichoke dip, Creole shrimp dip, caramelized onion dip

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

FRUITS DE MER \$17.95

A bountiful display of chilled shrimp cocktail, oysters, clams on the half shell, accompanied by an assortment of sauces, condiments and fresh lemons

Buttered or Displayed Appetizers

VEGETARIAN

Prices based on 100 pieces.

\$250 Caprese crostini

\$250 Caramelized onion and bleu cheese galette

\$250 Avocado toast with everything bagel seasoning

\$275 Fried mozzarella with spicy tomato chutney

\$275 Ricotta crostini with hot honey and toasted almonds

\$350 Horseradish deviled eggs

MEAT

\$225 Prosciutto wrapped and grilled asparagus with balsamic glaze (seasonally available)

\$250 Swedish meatballs

\$250 BBQ grilled chicken satay

\$275 Bacon wrapped dates stuffed with bleu cheese

\$275 Sausage stuffed jalapenos

\$350 Tenderloin crostini with horseradish cream and pickled onion

SEAFOOD

\$275 Smoked salmon mousse in cucumber boat

\$275 Mini salmon cakes with lemon dill aioli

\$295 Tuna crostini with teriyaki, wasabi aioli, and chive

\$300 Shrimp cocktail

\$300 Scallops wrapped in bacon

Beverages

(Priced per person)

COFFEES & TEAS \$4.95

House blend
House blend decaf
Assorted hot teas

NON-ALCOHOLIC BEVERAGES \$3.95

Spring water (lemon wedges upon request)
Pepsi, Diet Pepsi, Sierra Mist, root beer and orange

MORNING REFRESHER \$6.95

Chilled orange, cranberry and grapefruit 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

AVAILABLE ADD-ONS

Sparkling grape juice toast \$2.00
Champagne toast \$5.00

Cocktail Drink Selections

WINE OPTIONS

White (CHOOSE Two):

Chardonnay, Pinot Grigio, Rosé

Red (CHOOSE Two):

Cabernet Sauvignon, Pinot Noir, Merlot

BEER OPTIONS

(Select up to four)

Domestic:

Budweiser, Bud Light, Labatt Blue, Labatt Blue Light

Craft:

Blue Moon, 1911 hard cider,
Sam Adams seasonal, Goose Island IPA,
Middle Ages Syracuse Pale Ale, White Claw variety,

Premium:

Corona, Corona Light, Stella Artois

Cocktails

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

HOST BAR

(Charges based on consumption)

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

CASH BAR

(Guests purchase own beverages; includes tax)

\$6.00 House brand liquor
\$7.00 Premium brand liquor
\$4.00 Domestic bottled beer
\$6.00 Craft beer
\$7.00 Premium bottled beer
\$6.00 House wine
\$2.00 Soda
\$2.00 Juice

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 1-hour open bar
\$18.95 2-hour open bar
\$22.95 3-hour open bar
\$27.95 4-hour open bar

OPEN BAR PREMIUM BRANDS

(Priced per person)

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

\$18.95 1-hour open bar
\$23.95 2-hour open bar
\$29.95 3-hour open bar
\$34.95 4-hour open bar

WINE SERVICE

Please ask your event coordinator for a quote.

Desserts

ASSORTED COOKIES & BROWNIES \$4.00

ASSORTED CAKES & PIES \$5.00
(By the slice)

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

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

S'MORES STATION \$9.00
Includes everything you need to enjoy this sweet station including super marshmallows, graham crackers, chocolate bars, roasting sticks and use of our outside fire pit

Breaks

Based on two-hour increments. Priced per person.

AFTERNOON REFRESHERS \$4.95
Coffee, decaf and assorted hot teas

SWEET TOOTH \$11.95
Freshly baked cookies and thick fudge brownies, bottled water, assorted sodas, coffee, decaf and assorted hot teas

NATURAL NIBBLER \$11.95
Seasonal whole fresh fruits, vanilla yogurt with granola, bottled water and assorted juices

CHOCOLATE ATTACK \$11.95
Freshly baked chocolate chip cookies, thick fudge brownies, dark chocolate mousse cups, M&M's, coffee, decaf and assorted hot teas

Late Night Snacks

AVAILABLE AFTER 8 P.M.
Priced per person

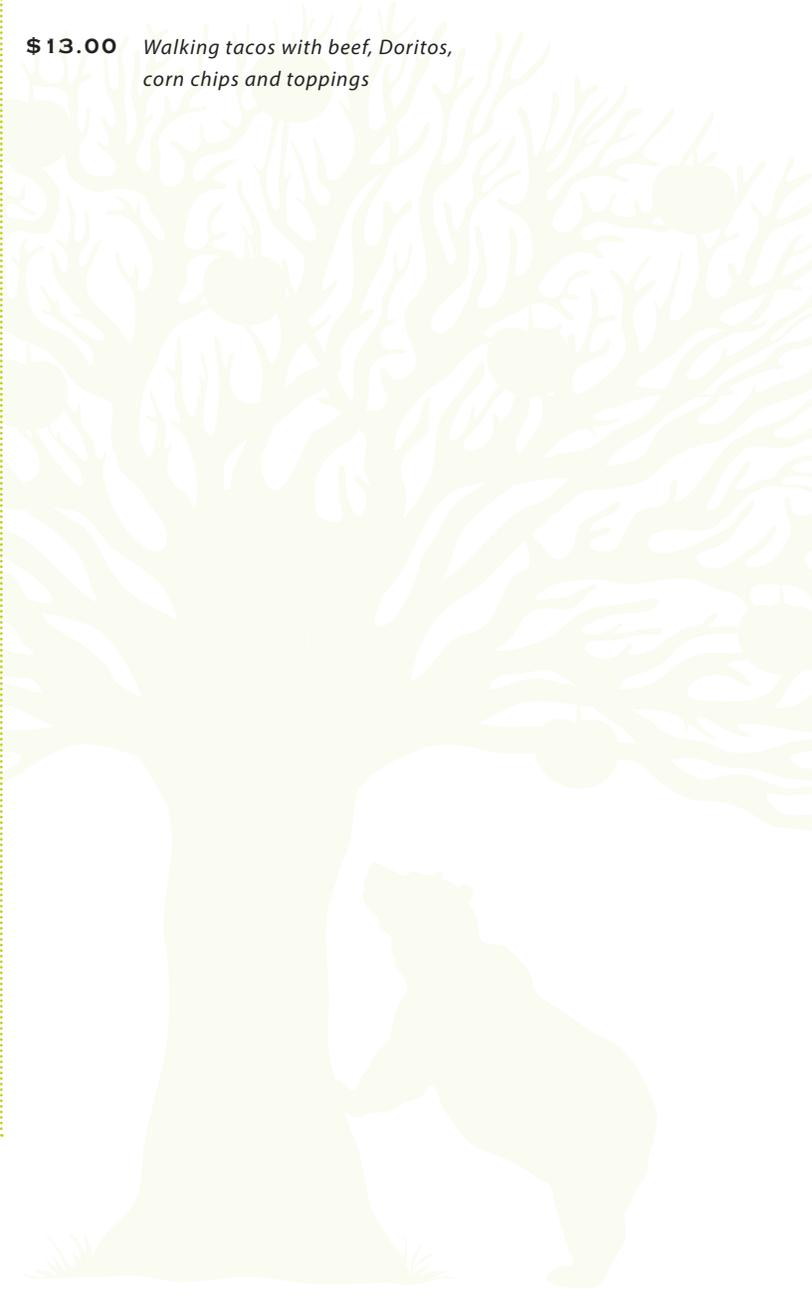
\$10.00 *Cheese and garlic pizzas*

\$10.00 *Hot Dog Bar with assorted toppings*

\$10.00 *All beef sliders on brioche buns served with lettuce, tomato, onion, cheese and assorted condiments
inquire about substitutions

\$12.00 *Chicken tenders with french fries*

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



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.

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

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.

HONEYBEE CAFÉ AND TERRACE

Available 5:30 p.m. – 9 p.m.

\$500

INDOOR ZOO

\$495

Available 5:30 p.m. – 8 p.m. (times vary seasonally)

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 Amur leopards 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.

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

Our Feathered Friends

With their keen vision and imposing presence, our birds of prey will make an inspiring and atmospheric addition to your event. Our majestic birds of prey include owls, Harris hawks and more.

Or, add a charming and vivacious golden conure to greet and engage with your guests.

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 (includes balloons containing confetti), 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. Balloons containing confetti are not allowed.

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.