WEDDING PACKAGES

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

Banquet Tables and Standard Chairs
House Table Linens
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
Banquet Room and Private Patio

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 one starch and one vegetable
Choice of two entrees and one 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
Banquet Room and Private Patio

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 one plated salad
Choose two entrees
Choose one starch
Choose one pasta
Choose one 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
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
- Jalapeño Poppers
- Caramelized Onions and Bleu Cheese Crostini
- Fried Mozzarella with Spicy Tomato Chutney

MEAT
- Sausage Stuffed Mushrooms
- Mini Reubens
- BBQ Grilled Chicken Satay
- Beef Teriyaki
- Swedish Meatballs
- Prosciutto Wrapped and Grilled Asparagus with Balsamic Glaze (seasonally available)
- Bacon Wrapped Dates Stuffed with Bleu Cheese
- Sausage Stuffed Jalapeños

SEAFOOD
- Coconut Shrimp
- Mini Salmon Cakes with Lemon Dill Aioli

Choice Cold

VEGETARIAN
- Caprese Skewers
- Seasonal Cold Soup Shooter
- Watermelon and Feta Bites
- Avocado Toast with Everything Bagel Seasoning
- Ricotta Crostini with Hot Honey and Toasted Almonds
- Caprese Crostini

MEAT
- Sausage Stuffed Mushrooms
- Mini Reubens
- BBQ Grilled Chicken Satay
- Beef Teriyaki
- Swedish Meatballs
- Prosciutto Wrapped and Grilled Asparagus with Balsamic Glaze (seasonally available)
- Bacon Wrapped Dates Stuffed with Bleu Cheese
- Sausage Stuffed Jalapeños

SEAFOOD
- Smoked Salmon Pinwheels
- Smoked Salmon Mousse in Cucumber Boat

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
- Maryland Lump Crab Cakes
- Tenderloin Crostini with Horseradish Cream and Pickled Onion
- Horseradish Deviled Eggs
- Tuna Crostini with Teriyaki, Wasabi Aioli and Chive
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

MEDITERRANEAN DISPLAY $9
Served with fried pita chips, tortilla chips, and crostini,
Lemon garlic hummus, olivade, tomato bruschetta, greek dip

HOT DIP DISPLAY $10
Served with fried pita chips, tortilla chips, and crostini,
Spinach artichoke dip, Creole shrimp dip, caramelized onion dip

FRUITS DE MER $18
A bountiful display of chilled shrimp cocktail, oysters, clams on the half shell, accompanied by an assortment of sauces, condiments and fresh lemons
Plated Dinner Menu

Salad Course

Select One:

Traditional tossed green salad; classic Caesar salad; strawberry poppyseed salad

Entrées

Choice of 2 entrees and 1 vegetarian/vegan entrée

Entrée pre-counts required 30 days prior to wedding

BEEF, PORK AND LAMB

Cornbread stuffed pork loin with apple chutney;
Veal osso Bucco with reduced braising jus;
Red wine braised short ribs with reduced braising jus;
   Herb crusted half rack of lamb
   with whole grain mustard vinaigrette

POULTRY

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

SEAFOOD

Shrimp stuffed sole with lemon beurre Blanc;
Cracker crumb topped cod;
Shrimp and grits with sauteed greens and
   Cajun butter sauce;
   (does not include additional starch and vegetable)
Pecan crusted salmon with sweet soy glaze and
   lemon beurre Blanc

VEGETARIAN

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

Select One Starch:

Roasted red potatoes; Whipped potatoes;
Maple and brown sugar mashed sweet potatoes;
Baked potatoes; Au gratin potatoes; Rice pilaf

Select One Vegetable:

Chef’s seasonal blend; Steamed asparagus;
Green beans amandine; Honey-glazed baby carrots;
   Steamed broccoli;
   Roasted summer squash and tomato

Premium Entrées

Select for an Additional Cost (priced per person)

- 10 oz. strip loin with port wine demi-glace $10
- Slow-roasted, herb-crusted king-cut prime rib of beef au jus $10
- Lobster thermidor: ½ lobster stuffed with lobster, leeks,
   mushrooms, and finished with a sherry cream sauce $10
- 6 oz. filet with port wine demi-glace $15
Buffet Dinner Menu

Salads
Select One Plated Salad:
- Traditional tossed green salad;
- Classic Caesar salad;
- Strawberry poppyseed salad;
- Herbed tomato and cucumber salad

Entrées
Select Two Entrées:

Beef and Pork
- Sliced roasted pork loin with apple chutney;
- Sirloin beef tips with mushrooms;
- Carved sirloin (add $4/person)
- Braised beef short ribs (add $5/person)
- Swedish or Italian meatballs (add $2/person)

Chicken and Turkey
- Chicken parmesan;
- Chicken Francaise;
- Roasted turkey with gravy;
- Herb roasted chicken;
- Bone-in Cornell chicken
- Carved turkey with gravy and cranberry sauce (add $3/person)

Seafood
- Pecan-crusted salmon;
- Cracker crumb topped cod;
- Mahi Mahi with mango salsa

Select One Starch:
- Roasted red potatoes;
- Whipped potatoes;
- Maple and brown sugar mashed sweet potatoes;
- Baked potatoes;
- Au gratin potatoes;
- Rice pilaf

Select One Vegetable:
- Chef’s seasonal blend;
- Steamed asparagus;
- Green beans amandine;
- Honey-glazed baby carrots;
- Steamed broccoli;
- Roasted summer squash and tomato

Select One Pasta:
- Penne with vodka sauce;
- Tortellini alfredo with broccoli;
- Vegetable lasagna;
- Three-cheese macaroni and cheese;
- Pasta primavera;
- Baked ziti
Enhance Your Buffet

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)

MEDITERRANEAN DISPLAY $9
Served with fried pita chips, tortilla chips, and crostini,
Lemon garlic hummus, olivade, tomato bruschetta, greek dip

LITTLE ITALY* $10
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

HOT DIP DISPLAY $10
Served with fried pita chips, tortilla chips, and crostini,
Spinach artichoke dip, Creole shrimp dip, caramelized onion dip

FRUITS DE MER $18
A bountiful display of chilled shrimp cocktail, oysters, clams on the half shell, accompanied by an assortment of sauces, condiments and fresh lemons

*Chef Attended fee of $75
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.

ASSORTED CAKES & PIES
Add $5/Person
(By the slice)

ASSORTED COOKIES & BROWNIES
Add $4/Person

S’MORES STATION
Add $9/Person
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.
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, Goose Island 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, Goose Island 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, Goose Island 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
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