

Host an enormously Unforgettable Holiday Party!



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



CATERING AT THE ZOO

EVENTS@ROSAMONDGIFFORDZOO.ORG | (315) 435-8511 x8543 | CATERINGATTHEZOO.ORG



Whether you're planning a holiday gathering for your company, organization or friends and family, Catering at the Zoo offers a five-star menu from acclaimed **Executive Chef Allison Walts**, top-notch service from our expert staff and a wildly unique venue at Syracuse's internationally accredited Rosamond Gifford Zoo!

We provide:

A wide selection of delicious menu options, beverage offerings and flexible setup and seating plans.

Beautiful banquet space with elegant holiday décor.

Access to the indoor zoo and/or an animal greeter available nowhere else in CNY.

Best of all, your event benefits the animals of the Rosamond Gifford Zoo!

Holiday Party Package

\$55/PER PERSON

4 hours maximum

Minimum guaranteed guest count of 50

HOLIDAY PACKAGE INCLUDES:

Holiday decor, music, banquet room rental including set-up and linens

All pricing subject to 22% service charge and 8% sales tax.



CATERING AT THE ZOO

ENHANCE YOUR EVENT!

Ask our Catering team about the "Holiday Nights Experience"

Take a festive and fun stroll amid sparkling displays of holiday lights that transform the zoo into a winter wonderland.

Warm up by a fire pit and enjoy hot chocolate, s'mores station, and festive music!



Holiday Party Menu

"A fantastic, high-quality setting for our party. The catering service was outstanding; everyone enjoyed the food and desserts. The visit from the red-tailed hawk 'zoo ambassador' and his knowledgeable handler was the highlight of the event for sure!"

– Cheryl H.

FARMER'S MARKET

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

SLICED-MEAT STATION

Oven-roasted breast of turkey with cranberry chutney; oven-roasted sirloin of beef with horseradish and au jus; served with dinner rolls, oven-roasted red potatoes, Chef's-blend steamed vegetables

PASTA STATION

Tortellini alfredo with chicken and broccoli; vegetarian lasagna; penne Bolognese

SALAD STATION

House salad-mixed greens with cucumber tomato and carrots accompanied with ranch and balsamic dressing; classic Caesar salad; kale salad-chopped kale with pecans, dried cranberries, goat cheese, champagne vinaigrette

DESSERT/DRINK STATION

Apple-cranberry cobbler, hot chocolate and coffee bar



CATERING AT THE ZOO



Add-on Beverage Package



HOST BAR

(Charges based on consumption)

\$7.00	House brand liquor
\$8.00	Premium brand liquor
\$5.50	Domestic bottled beer
\$7.00	Craft beer
\$7.00	House wine
\$2.50	Soda
\$2.50	Juice

CASH BAR

(Guests purchase own beverages; includes tax)

\$7.00	House brand liquor
\$8.00	Premium brand liquor
\$5.50	Domestic bottled beer
\$7.00	Craft beer
\$7.00	House wine
\$2.50	Soda
\$2.50	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

\$21.00	1-hour open bar
\$23.00	2-hour open bar
\$26.00	3-hour open bar
\$29.00	4-hour open bar

AVAILABLE ADD-ONS

(Priced per person)

\$3.00	Upgrade to premium wine
\$3.00	Upgrade to premium liquor

COCKTAIL DRINK SELECTIONS

BEER OPTIONS

(Select up to four)

Domestic: Budweiser, Bud Light, Coors Light, Labatt Blue Light, Michelob Ultra

Craft: 1911 Hard Cider, Goose Island IPA, Middle Ages Syracuse Pale Ale, White Claw Flavors

WINE OPTIONS

(Select up to four)

House: Yellow Tail - all varieties, J. Roget sparkling

Premium: Josh Cabernet, Kendall Jackson Pinot Noir, Josh Merlot, Kendall Jackson Chardonnay, Charles Smith Reisling, Josh Rose, Josh Pinot Grigio, Ruffino Prosecco

LIQUOR OPTIONS

House: Recipe 21 - all flavors

Premium: Tito's Vodka, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan Spiced Rum, Sauza Silver Tequila, Jameson Irish Whiskey, Jim Beam Bourbon

