

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.





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

\$67/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

FARMER'S MARKET

Our signature display; This bountiful grazing table includes veggies, dips, cheeses, and crackers. Suitable for all tastes. It's a spread sure to please all guests at the party.

SALADS

Classic Caesar

Garden salad with ranch dressing and balsamic vinaigrette
Salt City

CARVERY

Turkey breast with cranberry and orange chutney
Seared beef sirloin au jus with horseradish cream sauce
Dinner rolls
Herb-roasted potatoes
Vegetable medley

PASTAS

Classic baked ziti
Tortellini alfredo with chicken and broccoli

DESSERT & DRINKS

Apple and cranberry cobbler
Hot cocoa and coffee bar
Cranberry and mint infused water



CATERING AT THE ZOO



Holiday Luncheon Menu

\$49/PER PERSON

"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.

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AVAILABLE TIMES

10 a.m. – 3 p.m.

Monday – Friday

Includes holiday decorations, music, and zoo access!



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

Ask your Catering Sales Associate about adding a specialty cocktail!

COCKTAIL DRINK SELECTIONS

BEER OPTIONS

(Select up to four)

Bud Light, Labatt Blue Light, Fat Tire, Bell's Two-Hearted IPA, Michelob Ultra, 1911 Hard Cider, Sun Cruiser Iced Tea & Lemonade

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

