



# GOURMET GATHERINGS

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

*All food and beverage subject to 22% service  
charge and 8% sales tax. Prices subject to change*

For more information please contact  
[events@rosamondgiffordzoo.org](mailto:events@rosamondgiffordzoo.org), or call 315-435-8511 x8543



CATERING AT THE ZOO



# RISE & SHINE BREAKFAST

AVAILABLE 8 A.M. - 1 P.M.

*All buffets based on 1.5 hours of service*

## CONTINENTAL

**\$15**

Assorted breakfast pastries

Granola

Vanilla yogurt

Berries

Orange, cranberry and  
apple juices

Coffee and assorted teas

## HEALTHY START

**\$17**

Overnight oats  
(with almonds, honey, coconut)

Granola

Vanilla yogurt

Berries

Hardboiled eggs

Whole fruit  
(bananas, apples, oranges)

Orange, cranberry and  
apple juices

Coffee and assorted teas

## FULL BREAKFAST

**\$22**

Fresh fruit salad

Baked French toast

Assorted breakfast pastries

Scrambled eggs

Potatoes with  
peppers and onions

Bacon

Sausage

Orange, cranberry and  
apple juices

Coffee and assorted teas

## BRUNCH

**\$28**

Fresh fruit salad

Assorted breakfast pastries

Scrambled eggs

Potatoes with  
peppers and onions

Bacon

Seasonal vegetables

Chicken Marsala

Rice Pilaf

Orange, cranberry and  
apple juices

Coffee and assorted teas

## ADD-ONS

*(Priced per person)*

### FRESH FRUIT SALAD | \$4

Cantaloupe, honeydew & pineapple

### BREAKFAST PIZZA | \$5

Egg, cream cheese, ham, bacon,  
sausage, cheddar

### YOGURT BAR | \$5

Vanilla yogurt with granola and berries

## BRUNCH BARS

*(1.5 hours hosted)*

### MIMOSA BAR | \$13

Champagne, fresh fruit & berries,  
orange and pineapple juices

### EGGS BENEDICT | \$6

English muffin, Canadian bacon,  
poached egg, hollandaise

### QUICHE LORRAINE | \$7

Bacon, onions, Swiss, egg

### BLOODY MARY BAR | \$13

Tito's Vodka, tomato juice, assorted savory garnishes

## OMELET STATION | \$9

*Chef attended (\$50 fee)*

Includes broccoli, peppers,  
onions, mushrooms, sausage,  
ham, bacon, Swiss, cheddar

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DUE TO THE SEASONAL NATURE OF OUR SUSTAINABLE PRACTICES, ITEMS AND PRICES ARE SUBJECT TO CHANGE. PRICES SUBJECT TO 22% SERVICE CHARGE AND 8% SALES TAX.





## BISTRO LUNCH

### BOXED LUNCHES | \$17

MAX OF (75) GUESTS

**INCLUDES |** Chips  
Chocolate Chip Cookie  
Apple

#### OPTIONS

##### HAM AND SWISS

Lettuce, tomato, wheat bread

##### TURKEY AND CHEDDAR

Lettuce, tomato, white bread

##### VEGGIE AND HUMMUS (V)

Spinach, roasted red peppers, zucchini, squash, red onion, hummus, balsamic vinaigrette, whole wheat wrap

#### ADD-ONS

Chicken | \$3  
2nd Soup | \$4  
Avocado | \$4  
Shrimp | \$5  
Steak | \$6

### SOUP AND SALAD BUFFET | \$19

Romaine lettuce, spring mix, house croutons, edamame, roasted red peppers, banana peppers, chickpeas, artichoke hearts, olives, blue cheese crumbles, goat cheese crumbles, red onion, grape tomatoes, shredded carrots, sliced cucumbers, hard boiled eggs, balsamic vinaigrette, ranch and Italian dressings

#### SOUP CHOICES: [Choose One]

Cream of Mushroom  
Tomato Bisque  
New England Clam Chowder

Chicken Noodle  
Split Pea with Ham  
Beef Chili

White Chicken Chili  
Pasta Fagioli  
Loaded Baked Potato

Carrot Ginger  
Italian Wedding  
Broccoli and Cheddar

### NY STYLE DELI PLATTER | \$21

White & wheat bread, sliced deli-style ham, turkey & roast beef, Swiss & cheddar cheeses, lettuce, tomato & onion, dill pickles, Dijon mustard, mayonnaise, our signature Bistro chips, Coca-Cola products, Garden salad with ranch dressing and balsamic vinaigrette

#### ADD-ONS

Soup | \$4  
Egg Salad | \$3  
Tuna Salad | \$4



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## MAKE IT A PICNIC

SERVICE FOR UP TO 2 HOURS | REQUIRES A MINIMUM ORDER OF 25 GUESTS  
AVAILABLE MEMORIAL DAY TO LABOR DAY | COURTYARD ONLY 5:30 - 8:30 P.M.

**INCLUDES |** Water and Lemonade Station

### CLASSIC AMERICAN

**\$25**

Grilled hamburgers and cheeseburgers

Hofmann hot dogs and coneys

Lettuce, Tomato, Onion

Dill Pickles

Salt potatoes

Baked beans

Corn on the cob

Condiments

### BBQ CHICKEN

**\$36**

Cornell BBQ chicken quarters

Hofmann hot dogs and coneys

Pulled pork

Salt potatoes

Baked beans

Corn on the cob

Cornbread

Potato Salad

### CLAMBAKE

**\$59**

Steamed Littleneck Clams  
with drawn butter

Peel and eat shrimp  
with cocktail sauce

Cornell BBQ chicken quarters

Hamburgers and cheeseburgers

Hofmann hot dogs and coneys

Potato Salad

Baked beans

Salt potatoes

Corn on the cob

(Minimum 50 people)

## PICNIC POLICIES

Our picnic packages are best experienced outdoors in the zoo Courtyard with food service offered under a rented party tent. Picnic table seating is available throughout the courtyard. In the event of inclement weather, we typically pivot to our indoor banquet room (if available) that fits groups of 200 guests or less.

## ADD-ONS

ADD SALAD | \$3

COCA-COLA PRODUCTS | \$3 VEGGIE

BURGERS | \$4

PULLED PORK SANDWICHES | \$4

GRILLED VEGETABLE MEDLEY | \$4

HOFMANN SAUSAGE, PEPPERS, ONIONS | \$6



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## HOT LUNCH BUFFETS

SERVICE UP TO 2 HOURS | REQUIRES A MINIMUM ORDER OF 25 GUESTS  
AVAILABLE YEAR ROUND | BANQUET ROOM ONLY

**INCLUDES** | Water Station  
Coca-Cola Products

### ASIAN \$24

Orange chicken  
(Grilled or Crispy)  
  
Garlic shrimp  
  
Seasoned vegetable medley  
  
Steamed ginger rice  
  
Fried veggie spring rolls  
with sweet chili sauce  
  
Asian slaw

### STREET TACO \$25

Verde chicken  
  
Chipotle ground beef  
  
Chili-spiced black beans  
  
Cilantro-lime rice  
  
Roasted corn & tomato salad  
  
Shredded cheese  
  
Lettuce, tomato & red onion  
  
Pico de Gallo, sour cream  
and guacamole  
  
Tortilla chips  
  
Soft corn & flour tortillas

### MEDITERRANEAN \$27

Lemon & herb chicken  
  
Italian meatballs & Hofmann  
sausage with marinara  
  
Pasta primavera  
  
Seasoned vegetable medley  
  
Rice pilaf  
  
Caesar salad  
  
Grilled pita & hummus

### SALT CITY \$29

Scrod Christopher  
with beurre blanc  
  
Hofmann sausage  
with peppers & onions  
  
Chicken riggies  
  
Seasoned vegetable medley  
  
Rice pilaf  
  
Caesar salad  
  
Rolls & butter

### FEATURED PARTNERS:



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## DAYTIME SNACKS & BEVERAGES

### BEVERAGE PACKAGES

Half-day service for up to 4 hours | Full day service for up to 8 hours

**Infused Water Station | Half day \$3, Full Day \$5**

[Select 2] Citrus, Cucumber-Mint, Very Berry

**Coffee & Tea Package | Half day \$4, Full Day \$7**

Regular coffee, assorted teas, water station

**Complete Beverage Package | Half day \$7, Full Day \$12**

Regular & decaf coffee, assorted teas, infused water,  
assorted Coca-Cola products

### SNACKS

Service up to 2 hours, requires a minimum order of 25 guests

#### SWEET

**Danish & Scones | \$3**

Lemon, Apple,  
Cheese & Raspberry Danish;  
Blueberry, Apple-Cinnamon,  
White Chocolate-Raspberry  
Scones

**Cookies | \$4**

**Brownies | \$4**

#### SALTY

**Bistro Chips & Dip | \$4**

Our signature fried kettle  
chips with house-made sour  
cream & onion dip

**Pita, Hummus & Olives  
\$5**

Fried pita chips, mixed olives  
& lemon-garlic hummus

**Cheese & Crackers | \$6**  
Assorted cheeses & crackers,  
Dijon & whole grain  
mustards, grapes

#### LIGHTER SIDE

**Whole Fruit | \$4**

Apples, oranges & bananas

**Fruit Salad | \$4**

Cantaloupe, honeydew  
and pineapple

**Vegetable Crudite | \$7**

Celery, carrot, cucumber,  
broccoli, peppers, grape  
tomatoes & ranch dressing

### ADD-ONS

Coca-Cola Products | \$3

Iced Tea | \$3

Lemonade | \$4

**FEATURED PARTNER:**

*Coca-Cola*



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## HORS D'OEUVRES

**BUTLER PASSED SERVICE FOR UP TO 1 HOUR**  
**STATIONED SERVICE FOR UP TO 1.5 HOURS**  
**PRICING IS PER PERSON - MINIMUM OF 25 GUESTS REQUIRED**  
**1 BUTLER PER APPETIZER/\$75**

**\$3** PER PERSON

Radis au Beurre Crostini  
with Maldon Salt

Kale & White Bean Crostini

Chicken Satay with BBQ Sauce

Potato Pancakes with Apple  
Puree & Crème Fraîche

Fried Wontons/Potstickers  
with Sweet Chili Sauce  
(choice of: chicken/pork/veg)

Fried Parmesan Arancini with  
Marinara Sauce

Pepperoni Pizza Cups

Raspberry & Brie Puffs

Bruschetta Crostini  
with Romano Cheese &  
Balsamic Glaze

Horseradish Deviled Eggs  
Mini Cheese Quesadillas with  
Spicy Ranch

Caramelized Onion & Blue  
Cheese Tartlets

Pigs in a Blanket with Honey  
Mustard Sauce

**\$4** PER PERSON

Loaded Potato Skins

Fried Goat Cheese &  
Scallion Polenta Cakes

Fried Pickle Chips  
with Spicy Ranch

Caprese Skewers  
with Balsamic Glaze

Spanakopita

Crispy Brussels Sprouts  
with Mustard Sauce

Mini Sausage Rolls

**\$5** PER PERSON

Mini Quiche (Assorted)

Mini Crabcakes  
with Lemon Aioli

Beef Satay with  
Balsamic Glaze

Prosciutto-Wrapped  
Melon Skewers  
with Balsamic Glaze

Fried Artichoke Hearts  
with Lemon Aioli

**\$6** PER PERSON

Fried Green Tomatoes with  
Corn Relish & Spicy Ranch  
(Seasonal)

Poached Shrimp  
with Cocktail Sauce

Antipasto Skewers

Swedish Meatballs

Italian Meatballs

**\$7** PER PERSON

Beef Tenderloin Crostini  
with Horseradish Sauce,  
Pickled Red Onion

Seared Tuna Crostini  
with Wasabi Aioli,  
Teriyaki Sauce

Scallops Wrapped in Bacon  
with Cocktail Sauce



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## EVENING DINNER STATIONS

### DIP STATION | \$12

Spinach & Artichoke, Creole Shrimp, & Caramelized Onion Dips, served warm with fried pita chips, toasted crostini, and assorted crackers

### CHARCUTERIE | \$13

A rustic display of cured meats including prosciutto, salami, capicola, & pepperoni, assorted cheeses, mixed olives, grapes, crostini, Dijon & whole grain mustard

### FARMER'S MARKET | \$16

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

### SMOKED SALMON | \$16

Served with capers, red onion, dill cream cheese, hardboiled egg, fresh lemon wedges, and pumpernickel rye toasts

### RAW BAR | \$18

A bountiful display of chilled shrimp cocktail, oysters, & clams on the half shell, accompanied by fresh lemon wedges, cocktail & mignonette sauces

### ACTION STATIONS (\$50 ATTENDANT FEE FOR ALL ACTION STATIONS)

#### CARVING STATIONS

Create a natural focal point at your event by allowing our Chefs to personally carve the proteins of your choice.

Roast Pork Loin	\$11
Carved Turkey Breast	\$12
Glazed Ham	\$12
Beef Sirloin	\$18

#### CUSTOM STATIONS

##### MINI CRÊPES | \$14

Sweet & savory options; perfect addition to your dinner or dessert selections

##### RISOTTO | \$15

Herbed vegetarian risotto with an array of vegetable & protein mix-in options

##### PASTA | \$16

Choose from a variety of sauces and pasta options, and an array of vegetable, protein, & cheese mix-in options

### DESSERT STATIONS

#### COOKIES & BROWNIES | \$4

Fudge brownies & assorted cookies

#### ICE CREAM SUNDAE BAR | \$7

#### SWEET TREATS | \$11

Mini cannolis, petit fours, cream puffs, and dessert bars

#### CAKES & PIES | \$13

#### S'MORES (OUTDOORS ONLY) | \$13

Enjoy Hershey's chocolate bars, honey graham crackers and marshmallows beside our fire pits

SERVICE FOR  
UP TO  
2 HOURS

REQUIRE A  
MINIMUM ORDER  
OF 25 GUESTS

DINNER STATIONS  
CAN BE ADDED TO  
ANY RECEPTION  
OR BUFFET



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# DINNER BUFFETS

SERVICE FOR UP TO 2 HOURS REQUIRE A MINIMUM ORDER OF 25 GUESTS

## INCLUDES

Rolls & Butter  
Water Station  
Coca-Cola Products

### ENTRÉES

#### POULTRY

Carved turkey breast with cranberry-orange chutney  
Chicken parmesan with marinara & mozzarella  
Chicken marsala with mushroom sauce  
Chicken Francaise with lemon beurre blanc

#### BEEF & PORK

Beef tips with mushroom gravy  
Sliced beef sirloin au jus with horseradish cream sauce  
Roast pork loin with Dijon mustard cream sauce  
Honey-glazed ham with raisin sauce

#### SEAFOOD

Scrod Christopher with lemon beurre blanc  
Garlic shrimp with Cajun beurre blanc  
Poached salmon with lemon beurre blanc

#### VEGETARIAN

Grilled vegetable Napoleon with balsamic glaze  
Vegetable lasagna  
Vegetable-and-rice-stuffed peppers with cheese & marinara  
Vegetable-and-quinoa-stuffed portobello mushroom  
with balsamic glaze (Vegan)

### SALADS

#### HOUSE

Spring Mix, Shredded Carrots, Sliced Cucumbers, Grape Tomatoes,  
Balsamic Vinaigrette and Ranch Dressing

#### CAESAR

Romaine Hearts, Shredded Romano Cheese, House Croutons,  
Lemon Slices, Caesar Dressing

### SIDES

#### STARCHES

Roasted red potatoes  
Smashed Yukon Gold potatoes  
Baked potatoes with butter & sour cream  
Whipped sweet potatoes  
Rice pilaf  
Penne with marinara  
Baked macaroni & cheese

#### VEGETABLES

Chef's seasonal vegetables  
Honey-glazed carrots  
Roasted broccoli  
Green beans almondine

### DESSERTS

Seasonal Fruit Crumble  
Cookies & Brownies

CHOOSE (1) SALAD (2) SIDES  
(1) ENTRÉE (1) DESSERT

**\$36** PER PERSON

ADD ANOTHER ENTRÉE FOR

**\$12** PER PERSON

ADD ANOTHER SALAD AND ENTRÉE FOR

**\$15** PER PERSON



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## PLATED DINNER

**\$49** PER PERSON

**INCLUDES** | Rolls and Butter  
(for the table)

### SALADS (Choose 1)

#### HOUSE

Spring Mix, Shredded Carrots,  
Sliced Cucumbers, Grape Tomatoes,  
Balsamic Vinaigrette

#### SALT CITY

Spring Mix, Grapes, Blue Cheese Crumbles,  
Pickled Red Onion, Candied Pecans,  
Balsamic Vinaigrette

#### CAESAR

Romaine Hearts, Shredded Romano Cheese,  
House Croutons, Lemon Slices,  
Caesar Dressing

### ENTRÉES (Choose 3)

#### BEEF, LAMB & PORK

(served with smashed Yukon Gold potatoes and  
honey-glazed carrots)

Sliced beef sirloin with red wine demi-glaze

Grilled beef tenderloin filet with sauce bordelaise

Sliced pork loin with Dijon mustard cream sauce

Grilled pork porterhouse  
with rosemary demi-glaze

New Zealand lamb rack  
with red wine demi-glaze (add \$5)

Braised beef short ribs  
with reduced braising jus (add \$6)

Herb-crusted prime rib of beef au jus (add \$7)

#### POULTRY

(served with rice pilaf and green beans)

Chicken Marsala with mushroom sauce

Chicken Piccata with caper sauce

Chicken Francaise with lemon beurre blanc

Herb-roasted airline chicken breast  
with red wine demi-glaze

#### SEAFOOD

(served with rice pilaf, green beans and  
lemon beurre blanc)

Baked cod with cracker crumb topping

Pecan-crusted salmon with teriyaki glaze

Mahi mahi with pineapple salsa

#### VEGETARIAN

(served with seared greens)

Vegetable-and-quinoa-stuffed portobello  
mushroom with balsamic glaze (Vegan)

Baked vegetable strudel  
with roasted red pepper coulis

Vegetable-and-rice-stuffed pepper  
with mozzarella cheese & marinara sauce

Grilled vegetable Napoleon  
with balsamic glaze

### DESSERTS (Choose 1)

Flourless chocolate cake  
NY cheesecake

Carrot cake  
Chocolate lava cake



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# BEVERAGES

## HOST BAR

All bar charges are tallied on a tab and paid by host at the conclusion of the event



## CASH BAR

Guests purchase their own beverages.  
Bartender fee \$75

## OPEN BAR

Priced per person, paid for by host on master bill

### ITEM PRICING:

Coca-Cola Products & Juice	\$3	House Liquor	\$7
Domestic Beer	\$6	Premium Wine	\$8
Craft & Import Beer	\$7	Premium Liquor	\$8
House Wine	\$7		

### Beer & House Wine

1 Hour   \$18	3 Hour   \$23
2 Hour   \$20	4 Hour   \$26

### Beer & Premium Wine

1 Hour   \$21	3 Hour   \$26
2 Hour   \$24	4 Hour   \$30

### FEATURED PARTNERS:

[ yellow tail ]<sup>®</sup>



Add Champagne Toast	\$5
Add House Liquor	\$3
Add Premium Liquor	\$6

## NON-ALCOHOL ADD-ONS (PRICED PER PERSON)

Sparkling Grape Juice	\$2	Infused Water	\$3	Coffee & Tea	\$5
Iced Tea	\$3	Lemonade	\$3	Juice Selection	\$6
		Coca-Cola Products	\$3		

## 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 SPA, 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 Rosé, 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



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# VENUES

## BANQUET ROOM



## COURTYARD



## HONEYBEE CAFÉ AND TERRACE



## ASIAN ELEPHANT OVERLOOK



## INDOOR ZOO



## ANIMAL HEALTH CENTER



## PENGUIN COAST



## OUTDOOR ZOO



## ADD-ONS

The Curious Cub Gift Shop  
Honeybee Cafe  
Hofmann's Dog Haus  
Fire Pits

*Inquire with your event coordinator  
for more information*

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