

# WEDDING PACKAGES



CATERING AT THE ZOO





# WEDDING RECEPTION PACKAGES

## LOCATION

Banquet Room and Private Patio

## COCKTAIL HOUR

Indoor Zoo with access to Courtyard

Choice of 2 passed hors d'oeuvres

Farmer's Market Display

## BUFFET DINNER RECEPTION    PLATED DINNER RECEPTION

Rolls and butter

Rolls and butter

Choice of 1 plated salad

Choice of 1 plated salad

Choice of 2 entrees

Choice of 3 composed entrees

Choice of 2 sides

## DESSERT

Complimentary cake cutting

Coffee and tea station

## 4-HOUR OPEN BAR

House liquor brands

Choice of 4 beers

House wine (choose two red, two white)

Assorted Coca Cola products & mixers

Infused Water Station

Champagne toast

## CALL FOR PRICING

*Package pricing includes venue rental and parking for all guests*

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

## 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

**1-Year Dual Zoo Membership for the Couple**



# VENUES

BANQUET ROOM



COURTYARD



HONEYBEE CAFÉ  
AND TERRACE



ASIAN ELEPHANT  
OVERLOOK



INDOOR ZOO



PENGUIN COAST



OUTDOOR ZOO





# CHOICE PASSED HORS D'OEUVRES

*Choice of 2 Items Included in Wedding Packages*

## VEGETARIAN

Bruschetta Crostini

### **Caramelized Onion and Blue Cheese Tartlets**

Fried Veggie Potstickers

Fried Parmesan Arancini

Radis au Beurre Crostini

Kale and White Bean Crostini

Fried Pickle Chips

Caprese Skewers

Fried Artichoke Hearts

Horseradish Deviled Eggs

Mini Cheese Quesadillas

## MEAT

BBQ Chicken Satay

Beef Satay

Fried Chicken Potstickers

Fried Pork Potstickers

Pepperoni Pizza Cups

Pigs in a Blanket

### **Loaded Potato Skins**

Mini Quiche (Assorted)

Swedish Meatballs

Italian Meatballs

Mini Sausage Rolls

## SEAFOOD

Bang Bang Shrimp

### **Crab Rangoons**

Smoked Salmon Mousse in Cucumber Boats

# PREMIUM HORS D'OEUVRES

*Available for Upgrade or Add-on*

## VEGETARIAN

Fried Polenta Cakes with Goat Cheese and Scallions

Raspberry and Brie Puffs

Mini Potato Pancakes

## MEAT

Antipasto Skewers

Beef Tenderloin Crostini

Prosciutto-wrapped Melon Skewers

## SEAFOOD

Mini Crabcakes

Mini Salmon Cakes

Poached Shrimp

Seared Tuna Crostini

Bacon-wrapped Scallops



# ENHANCE YOUR COCKTAIL HOUR



## CHARCUTERIE

A rustic display of cured meats including prosciutto, salami, capicola, & pepperoni, artisinal cheeses

## SMOKED SALMON PLATTER

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

## DIP STATION

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

## RAW BAR

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







# DINNER BUFFETS

## ENTRÉES

### POULTRY

Carved turkey breast  
Chicken parmesan  
Chicken marsala  
Chicken Francaise

### BEEF AND PORK

Beef tips with mushroom gravy  
Sliced beef sirloin au jus  
Roast pork loin  
Honey-glazed ham

### SEAFOOD

Cajun shrimp  
Poached salmon  
Scrod Christopher

### VEGETARIAN

Grilled vegetable Napoleon  
Vegetable lasagna  
Vegetable-and-rice-stuffed  
peppers with cheese  
Vegetable-and-quinoa-stuffed  
portobello mushroom

## SALADS

House  
Caesar

## SIDES

### STARCHES

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

### VEGETABLES

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

## PREMIUM BUFFET

Treat your guests to a memorable culinary experience with a chef-attended action station.

*Available for Upgrade or Add-on*

### CARVING STATIONS

Roast Pork Loin	Glazed Ham
Carved Turkey Breast	Beef Sirloin

### MINI CRÊPES

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

### RISOTTO

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

### PASTA

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





# PLATED DINNER MENU

## SALADS (Choose 1)

HOUSE   CAESAR   SALT CITY

## ENTRÉES (Choose 3)

### BEEF, LAMB & PORK

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

Sliced beef sirloin with red wine demi-glace

Sliced pork loin with Dijon mustard cream sauce

Grilled pork porterhouse with rosemary demi-glace

### 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-glace

### VEGETARIAN

(served with **seared greens**)

Stuffed portobello mushroom with balsamic glaze (Vegan)

Baked vegetable strudel with roasted red pepper coulis

Stuffed pepper with mozzarella cheese & marinara sauce

Grilled vegetable Napoleon with balsamic 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

## PREMIUM ENTRÉES

*Select for an Additional Cost (priced per person)*

Grilled beef tenderloin filet with sauce bordelaise

New Zealand lamb rack with red wine demi-glace

Braised beef short ribs with reduced braising jus

Herb-crusted prime rib of beef au jus

Crab-stuffed sole with lemon beurre blanc





# SWEET ENDINGS

## 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 assorted hot teas

## DESSERT STATIONS

*Available as Add-on*

### ICE CREAM SUNDAE BAR

Vanilla and chocolate ice cream with a variety of toppings

### SWEET TREATS

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

### S'MORES (OUTDOORS ONLY)

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

## SEASONAL BEVERAGE STATION

*Available as Add-on*

### HOT COCOA

Warm up with a make-your-own hot chocolate bar,  
complete with all the fixings

### APPLE CIDER

A toasty addition to your coffee and tea station,  
featuring local apple cider

### LEMONADE

Customize this classic summertime beverage  
with fresh citrus and assorted berries





# BEVERAGES



## BEER OPTIONS

*(Select up to four)*

### DOMESTIC

Bud Light \*  
Labatt Blue Light

### CRAFT

1911 Hard Cider \*  
Fat Tire  
Bells Two Hearted IPA  
Sun Cruiser Classic Iced Tea  
Sun Cruiser Pink Lemonade

## WINE OPTIONS

*(Select up to four)*

### HOUSE

Yellow Tail - all varieties  
J. Roget Sparkling

### PREMIUM

Josh Cabernet  
Josh Pinot Noir  
Josh Merlot  
Josh Chardonnay  
Bully Hill Riesling \*  
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

*Ask your wedding coordinator about adding a specialty cocktail.*

## FEATURED PARTNERS:

[ yellow tail ]®



Support local businesses.  
This symbol (\*) means made in NY.

