

# WEDDING PACKAGES



## CATERING AT THE ZOO

*Gourmet gatherings for humans that benefit  
the animals of the Rosalmond 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*

*1-Year Dual Zoo Membership for the Couple*



CATERING AT THE ZOO

# 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 22% 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 22% 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*

#### 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*

#### 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 Crabcakes*  
*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	<b>\$9</b>
Honey-glazed ham with whole-grain mustard	<b>\$9</b>
Pork tenderloin with whole-grain mustard	<b>\$10</b>
Oven-roasted sirloin of beef with horseradish and au jus	<b>\$12</b>
Slow-roasted prime rib of beef with horseradish and au jus	<b>(market price)</b>
Tenderloin of beef with horseradish and au jus	<b>(market price)</b>

### **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

**\*Chef Attended fee of \$75**



CATERING AT THE ZOO

# 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:** Jim Bean Bourbon, Martini & Rossi Vermouth,  
Recipe 21 Vodka, Gin, Rum, Spiced Rum, Schnapps, Tequila and Triple Sec

**Bottled Beer** (select 4): Bud Light, Labatt Blue Light, 1911 Hard Cider,  
Goose Island IPA, Middle Ages Syracuse Pale Ale, White Claw Variety

**White Wine** (choose 2): House Chardonnay, Pinot Grigio, Riesling, Rosé

**Red Wine** (choose 2): House Cabernet Sauvignon, Pinot Noir, Merlot

Assorted Pepsi products and mixers

## Premium Bar

(Add \$12 per person)

**Spirits:** Bacardi Rum, Bombay Sapphire Gin, Captain Morgan Spiced Rum,  
Jameson Whiskey, Jim Beam Bourbon, Martini & Rossi Vermouth,  
Recipe 21 Schnapps and Triple Sec, Sauza Silver Tequila, Tito's Vodka

**Bottled Beer** (select 4): Bud Light, Labatt Blue Light, 1911 Hard Cider,  
Goose Island IPA, Middle Ages Syracuse Pale Ale, White Claw Variety

**White Wine** (select 2): Premium Chardonnay, Pinot Grigio, Riesling, Rosé

**Red Wine** (select 2): Premium Cabernet Sauvignon, Pinot Noir, Merlot

Assorted Pepsi products and mixers



# The Details

## 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*

*1 month 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 22% service fee and 8% NYS Sales Tax*

## COURTESY PRICING

***Teens \$75***

***Children \$50***

***Vendors \$50***

