



WEDDING PACKAGES



SAY "I DO" AT THE ZOO





WEDDING PACKAGE

WEDDING PACKAGES INCLUDE

Cocktail Reception in the Courtyard & Indoor Zoo
Open Bar
Champagne Toast
Seasonal Zoo Signature Cocktail
Onsite Coordinator
Reception in the Banquet Room
Buffet or Plated Dinner
Complimentary Cake Cutting
House Table Linens, House Linen Napkins
House China, Flatware and Glassware
Banquet Tables and Standard Chairs
One Bartender Per 75 Guests

Plus, as a gift from us to you:

1-Year Dual Zoo Membership for the Couple

CEREMONIES

PATIO

\$750

Private patio adjacent of the banquet room.

COURTYARD

\$1000

Courtyard setting with the classic Zoo fountain as your backdrop.

ELEPHANT

\$2500 (*includes chauffeured golf cart*)

Start your “Ever After” with Elephants!
Hold an unforgettable wedding ceremony
on the main overlook of the Helga Beck
Asian Elephant Preserve.

PENGUIN

\$2000 (*includes chauffeured golf cart*)

Say “I Do” at the Zoo with the
perfect party of witnesses,
our Humboldt penguin colony!





COCKTAIL RECEPTION

Courtyard & Indoor Zoo

At your cocktail reception your guests will be greeted with a glass of our signature seasonal Zoo Cocktail:

SUMMER | Siri's Lemonade

Recipe 21 vodka, pink lemonade, maraschino cherry

FALL | Tiger Cider

Recipe 21 spiced rum, apple cider, club soda, dried fruit

WINTER | Red Panda Punch

Recipe 21 vodka, cranberry juice, rosemary

SPRING | Butterfly Lemonade

Recipe 21 gin, lavender lemonade, lime

A chef-curated display wall featuring individualized charcuterie selections, hummus with accomponiments, and bruschetta crostini.

*Passed hors d'oeuvres are available for an additional cost.
Ask your Catering Sales Manager for more information.*

4 HOUR OPEN BAR

with multiple locations

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 varietals
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



HORS D'OEUVRES

Passed hors d'oeuvres are available for an additional cost
(pricing based on 50 pieces)

Martini Beef Skewers (\$315)

Grilled Sirloin Skewers (\$260)

Bacon-Wrapped Scallops with Horseradish Sauce (\$250)

Smoked Salmon Mousse in Cucumber Boats (\$240)

Shrimp Cocktail with Horseradish Sauce (\$225)

Mini Salmon Cakes (\$215)

Loaded Potato Skins (\$215)

Caramelized Onion & Blue Cheese Tartlets (\$155)

Fried Parmesan Arancini with Marinara (\$155)

Grilled Chicken Skewers (\$130)

Stuffed Mushrooms (\$120)

Horseradish Deviled Eggs (\$85)

*We encourage guests to enjoy the indoor zoo exhibits.
Passed hors d'oeuvres will be passed in the Courtyard*





BUFFET RECEPTION

Champagne toast
Assorted rolls & butter
Plated garden salad

Choose 2 entrees, 1 vegetable, and 1 starch from the following options:

ENTRÉES

BEEF & PORK

Beef Sirloin au Jus
Grilled Flank Steak with Chimichurri
Dijon & Herb-Crusted Pork Loin

VEGETARIAN

Curried Chickpeas & Cilantro-Lime Rice
Portobello Mushrooms with Quinoa & Vegetable
Rice & Vegetable-Stuffed Peppers

POULTRY

Chicken Marsala
Airline Chicken Breast
Herb-Roasted Turkey Breast

SEAFOOD

Cajun Shrimp
Poached Salmon
Teriyaki Salmon

VEGETABLES

California Medley
Steamed Green Beans
Summer Squash Medley

STARCHES

Rice Pilaf
Herb-Roasted Potatoes
Smashed Potatoes

UPGRADES

BEEF & PORK

Braised Beef Short Ribs
Cornbread-Stuffed Pork Loin

VEGETARIAN

Vegetable Strudel
Couscous Zucchini Boats

POULTRY

Prosciutto-Wrapped Chicken Breast
Chicken Cordon Bleu

SEAFOOD

Scrod Christopher
Grilled Mahi Mahi with Pineapple Salsa

ADD A PASTA

Penne with Marinara & Basil
Orecchiette with Alfredo Sauce

\$110 per person





PLATED SERVICE

Champagne toast
Assorted rolls & compound butters
Plated garden salad with dressing selections

Choose 1 composed Duo Plate & 1 Vegan Option:

DUO PLATES

Chicken & Sole Piccata
(served with lemon & caper butter sauce over rice pilaf & steamed haricot vert)

Blackened Airline Chicken Breast & Salmon Cake
(served with beurre blanc over herbed couscous & steamed haricot vert)

Grilled Beef Teres Major & Jumbo Shrimp
(served with red wine demi-glace over smashed garlic potatoes & steamed haricot vert)

Maple-Dijon Pork Tenderloin & Cranberry-Glazed Turkey Breast
(served with whipped sweet potatoes & roasted brussels sprouts)

VEGAN OPTIONS

Roasted Acorn Squash
(wild mushroom rice pilaf over whipped sweet potatoes & chili oil drizzle)

Stacked Black Bean & Southwest Vegetable Cake
(served with avocado, corn salsa & cabbage slaw)

Teriyaki Tofu
(served with stir-fried vegetables, ginger sticky rice, & fried rice noodles)

\$140 per person





PARTY TIME

Our staff will cut & serve your cake (*purchased from a licensed bakery*)

UPGRADES

Add coffee & tea station

Add seasonal hot beverage to your coffee bar
(*apple cider, hot chocolate*)

Add Fire Pits

Additional sweet treats to end your night right:

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

CATERING WITH A CAUSE

We are a subsidiary of Friends of the Zoo, a non-profit organization created to support the Zoo. You can feel good knowing that your event directly benefits animal care and conservation at the Zoo.

