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.

CATERING AT THE ZOO

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 Dan Hudson**, 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

$55/PER PERSON

4 hours maximum
Minimum guaranteed guest count of 50

HOLIDAY PACKAGE INCLUDES:
Holiday decor, music, banquet room rental
inluding set-up and linens

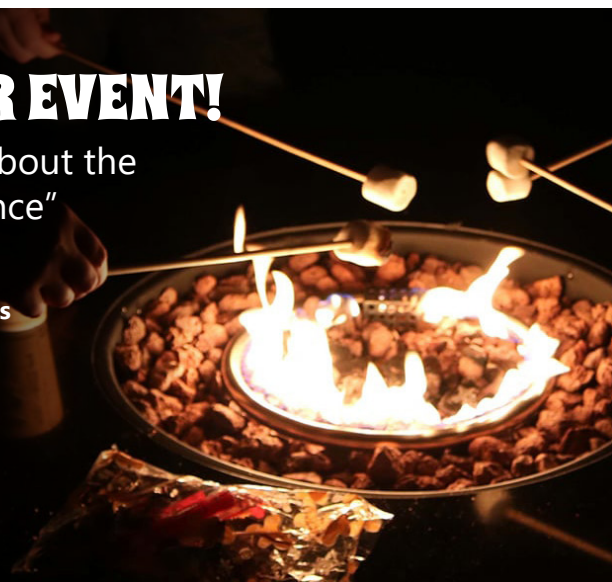*All pricing subject to 22% service charge and 8% sales tax.*

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!

CATERING AT THE ZOO

Holiday Party Menu

Farmer's Market
An abundant display of seasonal fruits and vegetables; domestic and imported cheeses, spreads and dips; assortment of crackers and freshly baked international breads

Sliced-Meat Station
Oven-roasted breast of turkey with cranberry chutney; oven-roasted sirloin of beef with horseradish and au jus; served with dinner rolls, oven-roasted red potatoes, Chef's-blend steamed vegetables

Pasta Station
Tortellini alfredo with chicken and broccoli; vegetarian lasagna; penne Bolognese

Salad Station
House salad-mixed greens with cucumber tomato and carrots accompanied with ranch and balsamic dressing; classic Caesar salad; kale salad-chopped kale with pecans, dried cranberries, goat cheese, champagne vinaigrette

Dessert/Drink Station
Apple-cranberry cobbler, hot chocolate and coffee bar

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*

Cocktail Drink Selections

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 Syracuse Pale Ale, 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 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,*

CATERING AT THE ZOO

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