



Taste

DETROIT ZOO CATERING

WEDDING PACKAGES



Our menus offer a selection of vegan, vegetarian or gluten-free options.
The select menu items are marked with an indicator.





WEDDING VENUES



Hours and rates subject to change. Zoo facilities may not be rented for any event that the Zoo deems inconsistent with its character and/or its mission of *Celebrating and Saving Wildlife*.

Wildlife Interpretive Gallery

Rental: 6:30 p.m. - 10:30 p.m.....**\$4,000**

Available year-round.

A beautiful, historic building with the most outstanding feature – the lush, tropical Butterfly Garden.

- Capacity – 150 seated/250 strolling
- Includes tables, linens, chairs and parking.

Arctic Ring of Life

Rental: 6:30 p.m. - 10:30 p.m.....**\$2,500**

Available May through September.

The Frederick and Barbara Erb Polar Passage provides breathtaking underwater views of polar bears and seals. Have your dinner or cocktail reception winding through a 300,000-gallon chilled marine environment.

- Capacity – 50 seated/75 strolling
- Includes tables, linens, chairs, one tram to transport guests to and from event and parking.

Rackham Fountain

Rental: 6:30 p.m. - 8:30 p.m.....**\$2,000**

Available April through September.

The exquisite fountain, with two bronze bears standing 10 feet tall in the center of a formal pool, is an awe-inspiring venue for an evening wedding ceremony.

- Capacity – 200 seated
- Includes chairs and parking.

Cotton Family Wetlands Boardwalk

Rental: 6:30 p.m. - 8:30 p.m.....**\$2,000**

Available June through August.

The floating boardwalk will bring your guests into the heart of Michigan wetlands with the native fish, frogs, turtles and birds.

- Capacity – 90 seated/150 strolling
- Includes tables, linens, chairs and parking.

Events Pavilion

Rental: 6:30 p.m. - 10:30 p.m.

Available May through September.

A rustic open air venue, most ideal for evening receptions. Included with your rental are elegant Italian string lights which set the ambiance for any occasion.

Minimum 200 guests.....**\$3,500**

300+ guests.....**\$4,500**

- Capacity – 300 seated/500 strolling
- Includes tables, linens, chairs and parking.

Giraffe Plaza

Rental: 6 p.m. - 9 p.m.....**\$2,500**

Available May through August.

Impress your guests with an up-close look at our tallest residents. A private stroll through this exciting habitat makes for a memorable evening.

- Capacity – 100 strolling
- Includes tables, linens, one tram to transport guests and parking.





WEDDING BUFFET PACKAGE



Additional 21% service charge plus 6% sales tax added to all food and beverage.

These menus are for one hour and served on china tableware.
Minimum of 50 guests or \$150 additional fee.

Four-hour venue rental required.



Wedding Buffet \$60 per person

HORS D' OEUVRES _____

- Seasonal farm fresh crudités with buttermilk ranch dip and roasted red pepper hummus 🌱
 - Artisan cheeseboard with imported and domestic cheeses served with grapes, dried fruit and crackers
- Upgrade to Charcuterie and Cheese Display.....\$4.00

ENTRÉES (choice of two) _____

- Herbed roasted airline chicken with lemon cream sauce 🌱
- Braised beef tips with fresh herbs, carrots and wild mushrooms 🌱
- Fusilli pasta wild mushroom ragu 🌱 with fresh basil and Daiya cheese
- Seasonal fresh, sustainable fish entrée *(available upon request)*

SALADS (choice of one) _____

- House salad with greens, carrot, tomato, cucumber 🌱 with parmesan peppercorn ranch and balsamic dressing
- Detroit Caesar salad with shredded parmesan, roasted cherry tomatoes, housemade croutons with Caesar dressing

STARCHES (choice of one) _____

- Yukon gold whipped potatoes 🌱 🌱
- Oven roasted fingerling potatoes 🌱 🌱
- Wild mushroom risotto

VEGETABLES (choice of one) _____

- Roasted green beans and garlic 🌱 🌱
- Honey roasted carrots 🌱 🌱
- Seasonal vegetables:
 - Roasted fresh asparagus (May - August) 🌱 🌱
 - Roasted brussels sprouts (September - December) 🌱 🌱
 - Roasted root vegetables (January - April) 🌱 🌱

Dinner Accompaniments:

- Fresh-baked dinner rolls with butter
- Pepsi products, ice water, herbal teas, regular and decaf coffee
- Cake-cutting service

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Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



WEDDING PLATED DINNER PACKAGE



Additional 21% service charge plus 6% sales tax added to all food and beverage.

These menus are for one hour and served on china tableware.




Minimum of 50 guests or \$150 additional fee.

Four-hour venue rental required.







Wedding Plated Dinner \$68 per person


HORS D' OEUVRES _____

- Vegan Thai pot sticker with citrus ponzu sauce 
- Black bean empanada with chimichurri 
- Bruschetta 
- Mini brie rolls with berry compote
- Antipasta skewer
- Portabello arancini with roasted tomato ragu





ENTRÉES (choice of two) _____

- French style chicken with mustard cream sauce 
- Grilled herb crusted filet with rosemary demi-glace 
- Fusilli pasta wild mushroom ragu  with fresh basil and Daiya cheese crisp
- Seared salmon with lemon herb bearnaise 

SALADS (choice of one) _____

- Michigan salad with greens, carrot, dried cherries, tomato,  cucumber and toasted walnuts with raspberry vinaigrette
- Caesar salad with shredded parmesan and housemade croutons with Caesar dressing

STARCHES (choice of one) _____

- Yukon gold whipped potatoes  
- Oven roasted fingerling potatoes  
- Wild mushroom risotto

VEGETABLES (choice of one) _____

- Roasted green beans and garlic  
- Honey roasted carrots  
- Seasonal vegetables:
 - Roasted fresh asparagus (May - August)  
 - Roasted brussels sprouts (September - December)  
 - Roasted root vegetables (January - April)  

Dinner Accompaniments:

- Fresh-baked dinner rolls with butter
- Pepsi products, ice water, herbal teas, regular and decaf coffee
- Cake-cutting service

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WEDDING BAR PACKAGES



Additional 21% service charge plus 6% sales tax added to all food and beverage.
Minimum of 50 guests or \$150 additional fee.
Four-hour venue rental required.

Platinum Bar

MENU

- Chivas Regal Scotch, Knob Creek Bourbon, Crown Royal, Bacardi Select Rum, Ketel One Vodka, Captain Morgan's Spiced Rum, Tanqueray 10 Gin
- Selection of house wines
- Stella, Heineken, White Claw, Gateway IPA and seasonal craft beer

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| Two hours..... | \$24 per person |
| Three hours..... | \$28 per person |
| Four hours..... | \$32 per person |

Includes assorted soft drinks, water, mixers, ice, garnish and napkins.

House Bar

MENU

- Dewars Scotch, Jim Beam Bourbon, Bacardi Rum, Tito's Vodka, Tanqueray 10 Gin, Canadian Club Whiskey
- Selection of house wines
- Budweiser, Bud Light, White Claw and Gateway IPA

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| Two hours..... | \$19 per person |
| Three hours..... | \$23 per person |
| Four hours..... | \$27 per person |

Includes assorted soft drinks, water, mixers, ice, garnish and napkins.

Beer and Wine Bar

MENU

- Budweiser, Bud Light, White Claw, Gateway IPA and seasonal craft beer
- Selection of house wines

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| Two hours..... | \$15 per person |
| Three hours..... | \$18 per person |
| Four hours..... | \$21 per person |

Includes assorted soft drinks, water, mixers, ice, garnish and napkins.



Cash Bar

- \$500 minimum on all cash bars, if minimum is hit, first bartender fee is waived. **(4 hour minimum)**

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| Bartender fee..... | \$200 /100 guests |
| Additional bar set-up..... | \$200 Full bar |
| Additional bar set-up..... | \$150 Beer and wine |

Bar Upgrades

- Champagne toast or welcome.....\$4.50 per person
- Signature cocktail.....\$6.00 per person
- Bloody Mary or Mimosa Bar.....\$7.00 per person
- Sangria station.....\$6.00 per person
- House wine service with dinner.....\$8.00 per person
- Butler passed house wine with dinner.....\$28.00 per bottle
- Cordials.....\$3.00 per person
(Coffee station or bar must be ordered)