

TOLEDO ZOO

Wedding Guide



Wedding Ceremony Package

\$2,000 available only with reception package

Package includes

- Venue rental
- Set-up and tear-down
- Grey chairs
- Rain plan indoor location
- Rehearsal
- Dressing rooms for bride and groom (subject to availability)

Available Locations

Formal Garden Seating Capacity 150

Available May through September

Tucked away with its beautiful landscaping and breathtaking array of flowers and plants, the Zoo's Formal Gardens offer a touch of serenity to your wedding ceremony while providing excellent photo opportunities.

Inquire about other ceremony locations

Add bottled water for your ceremony, \$3 each.



Fairytale Productions



Wendy Tibideau



Swatch Studios

Wedding Reception Package

Buffet Dinner Package \$71

Served Dinner Package \$73

Per person charge applies to all guests, including children over age 2. Children under age 2 are free.

Tax and Service Charge:

All prices subject to a 22% service charge and Ohio state sales tax 7.25%.

Either package includes

- Five Hour Room Rental*
- Tables and Chairs
- China, Glassware and Flatware
- Basic Linens
- Dance Floor
- Choice of Two Appetizers
- Dinner Selection
- Four Hour House Bar
- Cake Cutting Service
- One Golf Cart

**Additional hour \$150*

Swatch Studios



John David Williamson



Toledo Zoo & Aquarium

Reception Locations

Malawi Event Center *Seating Capacity 500*

This private event space is set in the midst of the Africa! exhibit. Enjoy the seclusion and beauty of this newly-renovated facility, fully equipped with lighting and sound. Ask about adding cocktails and hors d'oeuvres on the Africa! Overlook. The Malawi Event Center offers a memorable and versatile environment for your wedding reception.

Extra site fee \$500

Food and beverage minimum \$15,000

The Great Hall - *Seating Capacity 150-180*

The newly renovated ProMedica Museum of Natural History provides a unique combination of impressive historical beauty and unmatched natural surroundings with a fresh new layout design! The former Indoor Theatre has been transformed into an in-set customizable catering space, complete with dance floor, state-of-the-art sound system, seating and mingling areas. The adjacent two-story tropical green house and seasonal native prairie exhibits provide exquisite natural backdrops for pictures.

Extra site fee \$500

Food and beverage minimum \$9,000

Aquarium *Seating Capacity 80*

Our dynamic Aquarium creates an exotic evening in the tropics! Nibble on hors d'oeuvres next to our coral reef or sip a cocktail while our sharks watch your every move. This rental facility is the only place in Toledo where the atmosphere will always be warm!

Extra site fee \$500

Food and beverage minimum \$5,000

Arctic Encounter® *Seating Capacity 50 (Buffet Service Only)*

The Arctic Encounter® is the coolest place to host your wedding! Enjoy your special day surrounded by waterfalls, running streams, artificial rock and ice exhibits. Ask about having the polar bears out to play!

Extra site fee \$150

Food and beverage minimum \$3,000



Malawi: Toledo Zoo & Aquarium



The Museum of Science: Wendy Tibideau



The Aquarium: Jack Hoyle

Rehearsal Dinner Package

Congratulations on your engagement!

All-Inclusive Rehearsal Dinner Package

Buffet Dinners \$49 per person

Served Dinners \$51 per person

Tax and Service Charge:

All prices subject to a 22% service charge and Ohio state sales tax 7.25%.

Rehearsal dinners for a minimum of 20 guests include

- Three Hour Room Rental
- Tables and Chairs
- China, Glassware and Flatware
- Basic Linens
- Choice of Two Appetizers
- Dinner Selection
- Two Hour House Beer, Wine and Soda Bar
- Microphone and Podium
- One Golf Cart



Malawi: Toledo Zoo & Aquarium



Malawi: Toledo Zoo & Aquarium

Rehearsal Dinner Locations

The Great Hall - Seating Capacity 150-180

The newly renovated ProMedica Museum of Natural History provides a unique combination of impressive historical beauty and unmatched natural surroundings with a fresh new layout design! The former Indoor Theatre has been transformed into an in-set customizable catering space, complete with dance floor, state-of-the-art sound system, seating and mingling areas. The adjacent two-story tropical green house and seasonal native prairie exhibits provide exquisite natural backdrops for pictures.

Extra site fee \$500

Food and beverage minimum \$3,000

Aquarium Seating Capacity 80

Our dynamic Aquarium creates an exotic evening in the tropics! Nibble on hors d'oeuvres next to our coral reef or sip a cocktail while our sharks watch your every move. This rental facility is the only place in Toledo where the atmosphere will always be warm!

Extra site fee \$500

Food and beverage minimum \$5,000

Arctic Encounter® Seating Capacity 50 (Buffet service only)

The Arctic Encounter® is the coolest place to host your special event. Enjoy your specially catered meal surrounded by waterfalls, running streams, artificial rock and ice exhibits. A party in the Arctic has never been so cool!

Extra site fee \$150

Food and beverage minimum \$2,000

Inquire about other available locations.

**All facilities are subject to availability.*



Dressing Room Packages

Serves 5-8 People

- **Seasonal Cut Fruit Bowl** \$35
- **Mini Sandwich Platter** \$35
10 sandwiches: turkey, ham, cheese, lettuce, tomato and condiments on a side platter
- **Crudit  with Dill Dip** \$35
- **Kettle Chips, Pretzel Twists and Popcorn Boxes** \$25
- **Fruit and Cheese Tray with Crackers** \$75
- **Deli Tray** \$70
roast beef, turkey, ham, cheddar, swiss, lettuce and tomatoes, whole grain mustard, pickle slices and sliced rolls

Beer and Champagne available

**No outside alcohol can be brought on Zoo grounds, including but not limited to dressing rooms.*

Blue Martini Photography



Appetizers

Choice of two included with package

- Cajun Crab stuffed Mushrooms
- Bruschetta
- Spinach and Artichoke Dip with Fresh Tortilla Chips
- Sweet & Sour, Marinara, BBQ or Swedish Meatballs
- Shaved Beef Crostini with Horseradish Cream Sauce
- Pineapple Cilantro Chicken Bites
- Fresh Vegetables with Dill Dip
- Fresh Cut Fruit Display
- Fried Calamari with Chipotle Aioli *\$1.00 extra per person*
- Bacon Wrapped Water Chestnuts in a Sweet Soy Glaze *\$1.00 extra per person*

Additional appetizers available upon request

- Cheese Selection with Crackers: \$5/person
- Classic Shrimp Cocktail or Fried Shrimp Platter: **50 pieces:** \$115 **100 pieces:** \$180
- Brie baked in puff pastry with your choice of Cranberry Compote or Sun Dried Tomato Pesto. **Serves approx. 30:** \$55

Buffet Dinners

All buffet dinners include

Choice of salad, Caesar or House with two dressings (Ranch, Raspberry Vinaigrette, Balsamic, Italian, Poppysseed or French) warm Rolls with our Herb Butter, Coffee and Iced Tea

Choice of two entrées

- **Top Round Carving Station:** slow-roasted choice top round carved by one of our chefs and accompanied by roasted mushrooms, black pepper au jus and horseradish sauce.
- **Herb-roasted Turkey Carving Station:** herb-rubbed, whole turkey breast, hand-carved for your guests and served with white wine cream sauce.
- **Soy-grilled Flank Steak:** marinated in cola and soy sauce, grilled and finished with colorful bell peppers and green onions.
- **Beef Bourguignon:** traditional braised beef in red wine with roasted vegetables and demi glace.
- **Chicken Cordon Bleu:** chicken breast, stuffed with ham & swiss cheese, breaded and sauce with a chicken veloute.
- **Chicken Marsala:** with cremini mushrooms and demi glace.
- **Grilled Herb Chicken:** marinated with lemon, olive oil and plenty of flavorful herbs, finished with a white wine cream sauce.
- **Greek style Mahi Mahi:** broiled filets topped with feta, dill and fresh lemon slices.

Choice of one starch

- Garlic and Cream Cheese smashed Potatoes with Gravy
- Rosemary roasted Redskin Potatoes
- Orzo Pilaf
- Penne pesto Primavera
- Cheesy Au Gratin Potatoes
- Traditional Macaroni & Cheese

Choice of one vegetable

- Green Beans Amandine
- Ginger glazed Snap Peas
- Roasted Cauliflower
- Parmesan and Garlic Broccoli
- Roasted Zucchini
- Ratatouille
- Glazed Baby Carrots

Additional options

- **Mashed Potato Bar** (*takes the place of one starch for an additional \$3 per person*)
Garlic and cream cheese smashed potatoes, sour cream, chives, whipped herb butter, chicken gravy, shredded cheddar cheese and real bacon bits. Baked potatoes available upon request.
- **Waffle Cone Mac & Cheese Bar** (*add on to buffet or as a late night snack, \$6.95 per person*)
Choose 3 toppings, additional toppings \$0.95 per person
White Cheddar Mac & Cheese, Steamed broccoli, bacon pieces, salsa, scallions, Sriracha, chicken chunks, sautéed mushrooms, seasoned bread crumbs or extra cheese.

*Ask about late night snacks



Served Dinners

All served dinners include

Choice of salad, Caesar or House with two dressings (Ranch, Raspberry Vinaigrette, Balsamic, Italian, Poppysseed or French), Warm Rolls with our Herb Butter, Coffee and Iced Tea

Two entrée selections are included

Number of each selection desired must be given with final count.

- **New York Strip Steak:** 10 oz. choice, grilled to medium and finished with pats of our herb butter.
- **Ribeye:** 10 oz. choice served with roasted mushrooms and a mushroom demi.
- **Surf and Turf:** a 4 oz. tournedo of beef and three skewered, blackened shrimp stacked with gremolata (a lemon, shallot and parsley relish).
- **Chicken Saltimboca:** with Prosciutto, sage, provolone and white wine butter sauce.
- **Chicken Parmesan:** breaded, sautéed and finished with our house-made marinara and freshly grated parmesan
- **Crab Cakes Aioli:** two savory crab cakes served with our lemon and caper aioli.
- **Billionaire's Pork Tenderloin:** pork tenderloin medallions wrapped in our house-cured bacon, broiled and completed with a jalapeño honey glaze.
- **Vegetable Napoleon:** roasted portobello mushroom, squash, eggplant and bell pepper artfully stacked and drizzled with bay leaf scented balsamic syrup with Quinoa Salad. *Vegan*
- **Eggplant Parmesan:** thick sliced Eggplant lightly breaded and baked. Topped with our house made Marinara and fresh grated Parmesan. Served with spaghetti marinara.

Choice of one starch

- Garlic and Cream Cheese smashed Potatoes
- Parmesan and Green Onion Potato Cake
- Rosemary Roasted Redskin Potatoes
- Orzo Pilaf
- Duchess Potatoes

Choice of one vegetable

- Green Beans Amandine
- Roasted Zucchini
- Ginger glazed Snap Peas
- Glazed Baby Carrots
- Roasted Cauliflower
- Ratatouille
- Parmesan & Garlic Broccoli

***Ask about late night snacks**



Bar Service

Wedding Reception Bar Service - Four Hours

House *included with package*

- Domestic bottled Beer
- House Wines
- House Liquors
- Coca-Cola Beverages

Select *\$8 per person*

- Imported and Domestic bottled Beer
- Select Wines
- Select Liquors
- Coca-Cola Beverages

Premium *\$12 per person*

- Imported and Domestic bottled Beer
- Premium Wines
- Premium Liquors
- Coca-Cola Beverages

***Ask about specialty drinks and craft beers**

Rehearsal Dinner Bar Service - Two Hours

House *included with package*

- Domestic bottled Beer
- House Wines
- Coca-Cola Beverages

Add House Liquor *\$2 per person*

Select *priced per person, per two hours*

- Beer and Wine only \$2
- Beer, Wine and Liquor \$4

Premium *priced per person, per two hours*

- Beer and Wine only \$4
- Beer and Wine and Liquor \$6

Champagne *priced per bottle*

**Additional charge by consumption*

- Chateau Lafayette Extra Dry \$23
- Andre Pink \$23
- Chateau Noir Brut \$24
- Ballatore Spumante \$22
- Zonin Prosecco \$34

Extend bar an hour *\$5 per person*

Soda service all night (after package hours are complete) *\$3 per person*

Equipment Rental

Equipment Rental

- **Lavaliere Microphone** \$50
- **Risers** (Per 4' x 8' Section) \$50
- **Floor Length Linens** \$20-\$40 each
- **Laptop or Tablet** \$50
- **Linen Chair Covers with Sashes** \$4.50 each
- **Satin Table Runners** \$2.50
- **Sequin Table Runners** \$8
- **Sequin Table Cloths** \$40
- **Charger Plates** \$1.60
- **Data Projector** \$50
- **White Cushioned Chairs** \$4.50 each
- **Tech Time** \$50 per hour
- **Chiavari Chairs** \$8.50 each
- **Extra Golf Cart** \$350
- **20 oz. Water Bottles for Ceremony** \$3 each

**All rentals are subject to a delivery fee.*

Upgrades for Malawi Rentals

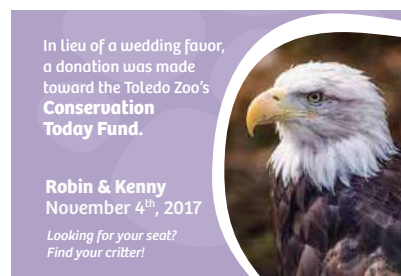
\$150 each and are priced per 1 hour

- **Train Rental**
- **Carousel Rental**
- **Africa! Overlook with animals on exhibit**
- **Giraffe Feed Deck (must have animals on exhibit)** \$500 per hour

Due to liability and compatibility issues, we do not allow outside A/V equipment to be brought into our facilities. All specialty rentals must be arranged through the Toledo Zoo.

Wedding Favors

At the Toledo Zoo, conservation is at the heart of what we do. The Conservation Today program is one way you can make a difference in the natural world. Can't think of a fun or exciting favor? Don't want to bother with candies or chocolates? Your guests will love the sophisticated design of our Conservation Today cards, along with the powerful message that lets them know you're making a difference in the natural world.

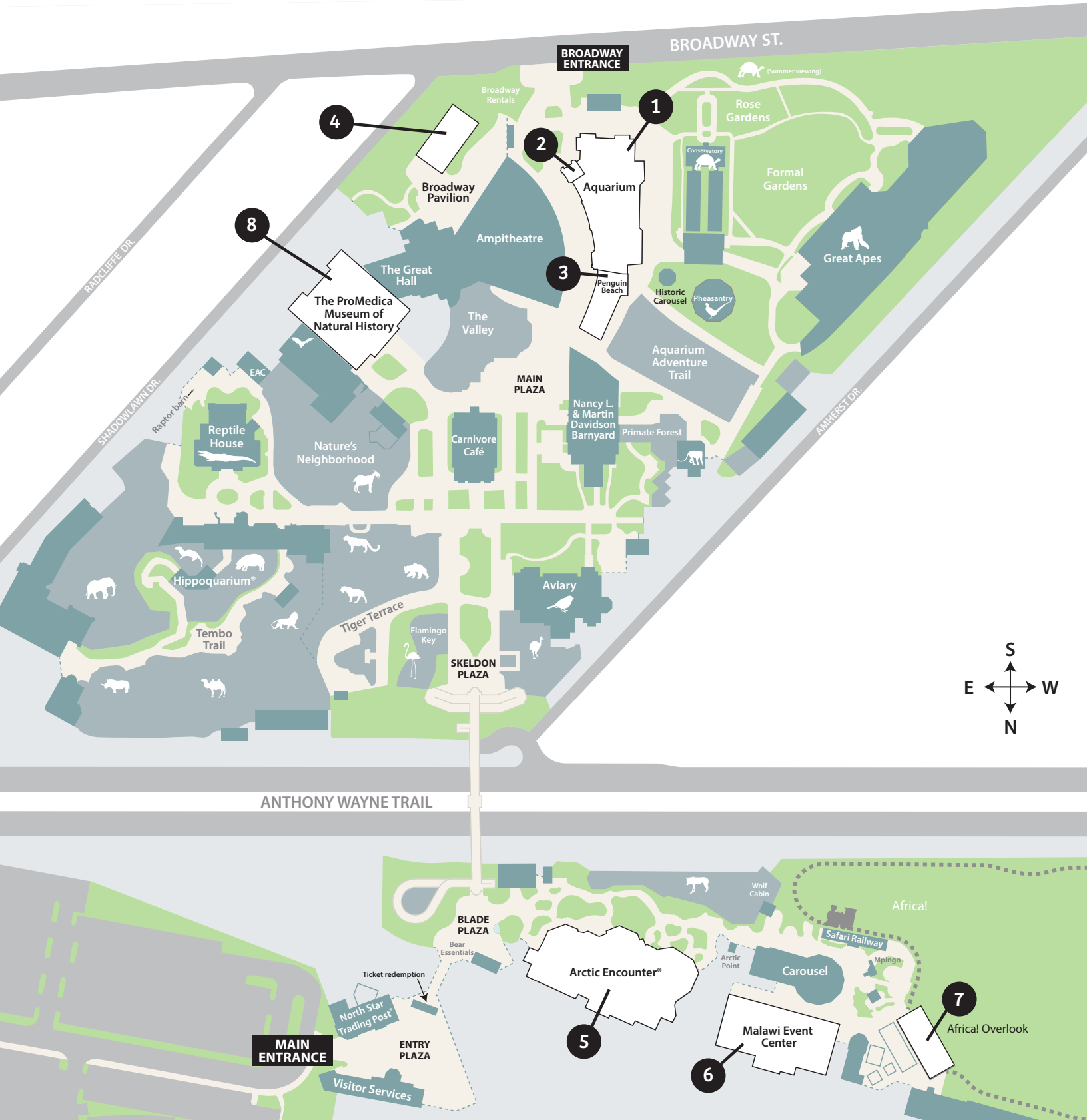


- **\$2.50 per card**
- **100 card minimum.**
- **Sample favor card. Actual size is 2.5" x 3.5".**
- Assortment of animals and colors to choose from.

Please contact your Sales Representative to learn more.

Rental Locations & Map of Zoo

- | | | |
|------------------|-----------------------|---|
| 1 Aquarium | 4 Broadway Pavilion | 7 Africa! Overlook |
| 2 Captain's Room | 5 Arctic Encounter® | 8 The Great Hall at The ProMedica Museum of Natural History |
| 3 Penguin Beach | 6 Malawi Event Center | |



TOLEDO ZOO

Catering Requirements

Guarantees

- Attendance must be guaranteed 15 calendar days in advance of event.
- The number reserved will be considered a guarantee, and charges will be made for the number served or the number reserved, whichever is greater.

Food and Beverages

- All food and beverage service will be provided and served by the Toledo Zoo.
- No catered food is allowed to be taken off Zoo grounds.
- The consumption of raw or uncooked food such as beef or chicken, which may contain harmful bacteria, may cause serious illness or death.

Tax and Service Charge

- All prices subject to a 22% service charge and Ohio state sales tax.
- All prices subject to change without notice.
- The Toledo Zoo has a full-service staff and executive chef to accommodate all your catering needs. If you need a custom menu or have special needs, we are more than happy to help.

****No weddings will be held during Lights Before Christmas***

For more information, contact the Group Sales Department at
419-385-5721 ext. 6001 or groupsales@toledo zoo.org



