

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

Catering Coordinator

1-Year Dual Zoo Membership for the Couple



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 21% 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 21% 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
Sausage Stuffed Jalapeños

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

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

2 months 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 21% service fee and 8% NYS Sales Tax

COURTESY PRICING

Teens \$75

Children \$50

Vendors \$50

