



WEDDINGS

CINCINNATI ZOO CATERING



SAMPLE WEDDING MENU

PASSED APPETIZERS - *choose six*

WARM

Petite Beef Wellingtons
Crisp Duck Pot stickers
Cajun Shrimp Fritter
Thai Vegetable Spring rolls
Petite Caribbean Crab cake
Roasted Acorn Squash Shooter
Crisp Vegetable Spring rolls
Chicken & Beef Satay
Heirloom Tomato Shooter
Smoked Honey Ham & Gala Apple Slaw
Spooned Truffle & Arugula Risotto

COLD

Diver Scallop Ceviche
Heirloom Tomato Bruschetta
Gorgonzola Champagne Grapes
Local Brie & Spiced Raspberry Crostini
Heirloom Tomato Shooter with Lime Cilantro Crème Fraiche
Grilled Corn & Cilantro Bruschetta
Beef Carpaccio with Smoked Blue Cheese
Chicken & Waffles with Red Onion Marmalade

SALADS - *choose one*

- Wild Ohio field greens with local cucumbers, heirloom tomatoes, smoked red onion dressed with lemon dill aioli or Champagne strawberry vinaigrette
- Foggy Hollow Farms baby spinach & kale, wild raspberries, Benton's bacon bits, Moody blue cheese, dressed with parmesan peppercorn aioli or wild hive honey and white balsamic vinaigrette
- Chopped Iceberg salad, fresh local broccoli, petite green peas, Benton's bacon bits, shredded cheddar, shaved red onion, diced hard boiled egg, roasted garlic aioli
- Crisp Caesar salad, house made croutons, shaved parmesan, caper berries, Caesar dressing

ENTREES - *choose one*

- Herb spiked roasted chicken breast, mango tarragon chutney, sweet sugar snap peas, crisp rutabaga
- Beer & molasses brined pork loin, mashed sweet potatoes, roasted local baby vegetables
- Stockyard smoked boneless beef short ribs, roasted garlic smashed potatoes, slow cooked southern green beans
- Free range Taylor Farms smoked whole chicken, parsnip risotto, candied green beans
- Chipotle grilled flat iron steak, soft cheddar polenta, butter blanched broccoli
- Jack Daniels smoked breast of duck, Benton's bacon jam, wilted black pepper spinach and wild ramp puree
- Southern steak frites bistro steak, roasted fingerling potatoes, caramelized Brussels sprouts
Moody blue cheese butter

DESSERT - Chef's selection of seasonal plated desserts to surround bride & groom's cake

- Cake service

\$35 PER PERSON - BUFFET

\$60 PER PERSON - PLATED

- ADDITIONAL ENTRÉE \$5 PER PERSON

HOURLY BAR PACKAGES

Premium Brands Full Bar Package

Liquor: Chivas Regal Scotch, Woodford Reserve Bourbon, Crown Royal, Bombay Sapphire Gin, Grey Goose Vodka, & Bacardi Rum

Bottled Beer: Budweiser, Bud Light, Yuengling, & craft beers from the Great Lakes Brewery

Red & White House Select Wines

Assorted Canned Sodas (Pepsi Products)

First Hour \$13.25 per person

Each Additional Hour \$4.50 per person

Premium Brands Full Bar Package

Liquor: Dewar's Scotch, Jack Daniels, Seagram's 7, Seagram's Gin, Finlandia Vodka, Bacardi Rum

Bottled Beer: Budweiser, Bud Light, Yuengling, & craft beers from the Great Lakes Brewery

Red & White House Standard Wines

Assorted Canned Sodas (Pepsi Products)

First Hour \$11.25 per person

Each Additional Hour \$4.00 per person

Basic Bar Package

Bottled Beer: Budweiser, Bud Light, Yuengling, & craft beers from the Great Lakes Brewery

Red & White House Standard Wines

Assorted Canned Sodas (Pepsi Products)

First Hour \$10.25 per person

Each Additional Hour \$3.50 per person

First Hour \$11.25 per person

Each Additional Hour \$4.00 per person

Specialty Drink Upgrade

Add a customized pre-mixed cocktail to any package bar for \$.75 per guest

Drink recipes will be created
by Taste of the Wild



CASH BARS

Mixed Drinks with Standard Liquor \$7.00 each

Domestic Bottled Beer \$5.00 each

Bottled Craft Beer \$6.00 each

House Wine \$5.00 each

CONSUMPTION BARS

For hosted bars billed on consumption, the base prices are the same as the item prices for cash bars.

For bars billed on the basis of drink tickets, the tickets will be collected, itemized according to drink selection, and billed accordingly.

SET-UP FEES , STAFFING, & POLICIES BAR SET-UP FEES:

\$150 per beer/wine bar

\$200 per full bar

1 bartender will be provided per 100 guests at no charge. If additional staff is required, staffing charges will be applied at the rate of \$75.00 per supplemental bartender.

RENTAL SERVICES

TABLE LINEN

- Black square linen is provided as a standard for guest seating tables. One linen for every eight guests is included for seating with the purchase of a meal.
- Additional square lap-length linen, if needed, are available at \$3 each.
- An upgrade to floor-length black linen can be provided for \$8 per seating table.
- Black floor-length linen is provided as a standard for all buffet and beverage station tables with the purchase of a meal at no charge .
- Additional floor-length black linen may be rented at \$7 per straight table, or \$11 per round table.
- Floor-length black linen for standing “high-top” cocktail tables are available at \$11 each.
- White linen may be substituted for black by request.
- Black or white cloth napkins are provided as a standard for all meals with china service at no additional charge.
- Select additional napkin colors are available by request.
- Specialty rental linen may be provided in a variety of sizes, patterns, & colors. Pricing pro-vided upon request.

CHINA AND GLASSWARE

- China service, with house white square china plates, basic flatware, water glass & coffee cup, is included in the price of served, plated meals for parties of up to 200 guests.
- House china & flatware service (including water glass and coffee cup) for buffet meals is \$2.50 per guest for up to 200 guests.
- China service for each guest above 200 can be made available for \$7.95 per guest.
- Basic glassware service for bars is \$1.50 per person regardless of group size.
- Additional charges may apply for china and glassware services in certain venues. China and glassware are typically not allowed near animal exhibits.
- Eco-friendly disposable products will be provided at no charge with any meal or beverage service should china or glassware service not be desired.
- Options for china, flatware, & glassware upgrades are available in a multitude of styles.

Ask one of our sales representatives for a quote on pricing to fit your theme



Green, Sustainable, and Local

From compostable tableware made from plant products, to local food vendors and an on-site greenhouse where we grow our own produce, Taste of the Wild sets the standard for sustainability.

Terms and Conditions

Guarantee

A minimum guest count, or guarantee, along with confirmation of event details is due 6 business days prior to the event in order to ensure time for ordering and preparation. This information will be considered the basis for billing and planning purposes. After the guarantee date passes, increases up to 20% will be accommodated. Increases in excess of that amount are subject to availability of necessary materials and may incur expedited delivery charges.

Please note that Taste of the Wild Catering will prepare for the number of guests specified and any overage desired should be built into the guest count given. A guaranteed count may not be decreased. Taste of the Wild Catering will bill for the amount guaranteed or the actual number served, whichever is greater. The preferred method for transmitting the guarantee is via email to your Sales Representative.

Menu Pricing

All menu prices are subject to 20% service charge and sales tax. Buffet prices are based on one trip through per guest. Quoted prices will not be increased for events booked within 6 months of the event date. For events booked further than 6 months in advance, prices will not be increased more than 10% from the original quote. Waiver fees will apply to any products brought in from outside sources that could otherwise be provided by Taste of the Wild.