Cincinnati Zoo & Botanical Garden
Wedding Packages

BOTANICAL BLISS—$70 PER PERSON

Two passed appetizers and crudité display
Two entrée buffet dinner
Cake cutting
Coffee station

Includes
Guest tables and banquet chairs
(Up to 500 guests)
Black or white linens and napkins
China service with the buffet
Champagne toast for bridal party
(Up to 20 guests)

SERENGETI SUNSET—$100 PER PERSON

Three passed appetizers and crudité display
Entrée plated dinner
Cake cutting
Coffee station

Includes
Guest tables and banquet chairs
(Up to 500 guests)
Black or white linens and napkins
China service with dinner
Champagne toast for bridal party
(Up to 20 guests)

ENHANCEMENTS

Champagne toast $6 per person (includes glassware)
Specialty cocktail $7 per person
Bar glassware $2 per guest

*Venue minimum required | Prices above do not include 7.8% sales tax and 22% service charge

Contact
privateevents@cincinnatizoo.org
(513)-475-6167
Botanical Bliss

SEASONAL CRUDITÉ
Chefs’ selection of fresh seasonal vegetables served with roasted garlic hummus & green goddess dipping sauce

PASSED APPETIZERS—SELECT TWO
BLT Cups
Rice cracker cups, roasted tomato, crisp bacon, shaved romaine, Duke’s mayo

Prosciutto Wrapped Asparagus
With balsamic glaze

Risotto Arancini ○
With fontina cheese & light tomato dipping sauce

Brie en Croute Raspberry ○
Brie in puff pastry with tart raspberry jam

Chimichurri Hanger Steak
Roasted garlic spread, marinated tomato, grilled bread

Olive Oil Crostini ○
Whipped goat cheese, crispy prosciutto and orange thyme compote

Sriracha Chicken Meatballs
With grilled bread & Jamaican relish

Goetta Hushpuppies
Served with curried apple chutney

STARCH—SELECT ONE
Roasted Garlic Whipped Potatoes
French Onion & Swiss Cheese Potato Au Gratin
Orange & Chipotle Whipped Sweet Potatoes
Pimento Cheese Southern Grits

VEGETABLE—SELECT ONE
Oven Roasted Asparagus
Green Bean Almondine
Shallot, white wine, brown butter vinaigrette
Roasted Broccolini & Rainbow Cauliflower
With brown butter vinaigrette

BUFFET ENTRÉE—SELECT TWO
Chili Relleno
Roasted poblano, quinoa, roasted corn, black beans & tomatoes, mild ancho chili sauce and raw cashew crema

Braised Boneless Short Ribs
Herb Crusted Prime Rib
Rosemary beef jus, horseradish sauce

Chicken Marsala
Melted provolone & marsala reduction

Prime Oven Roasted Sirloin
Onion straws & demi

Bouillabaisse
Sustainable seafood, tomato & fennel broth

Sundried Tomato Pesto Crusted Norwegian Salmon
With roasted garlic crème

Lemon-herb Quartered Chicken
Thyme jus & fried caper

SALAD—SELECT ONE
Classic Caesar
Focaccia croutons, baby kale & romaine blend, creamy anchovy Caesar, shaved parmesan

Beet Salad
Roasted and pickled seasonal beets, seasonal local greens, spiced candied nuts, crumbled goat cheese with apple cider dressing

Arugula Salad
Shaved fennel, shaved parmesan, grape tomato, apple cider dressing
Serengeti Sunset

SEASONAL CRUDITÉ
Chefs’ selection of fresh seasonal vegetables served with roasted garlic hummus & green goddess dipping sauce

PASSED APPETIZERS—SELECT THREE

BLT Cups
Rice cracker cups, roasted tomato, crisp bacon, shaved romaine, Duke’s mayo

Bacon Wrapped Dates
Whipped goat cheese, almond, spicy tomato sauce

Parmesan Puffs with Chives

Tuna Poke
Jicama round, ginger vinaigrette, wasabi topiko, & shaved chili

Fried Green Tomato Bites
With buttermilk dill dipping sauce

Risotto Arancini
With fontina cheese & light tomato dipping sauce

Brie en Croute Raspberry
Brie in puff pastry with tart raspberry jam

Chimichurri Hanger Steak
Roasted garlic spread, marinated tomato, grilled bread

Olive Oil Crostini
Whipped goat cheese, crispy prosciutto and orange thyme compote

Cuban Cigar
Roast pork, mustard, ham, pickle dipping sauce

Sriracha Chicken Meatballs
With grilled bread & Jamaican relish

Goetta Hushpuppies
Served with curried apple chutney

SALAD—SELECT ONE

Classic Caesar
Focaccia croutons, baby kale & romaine blend, creamy anchovy Caesar, shaved parmesan

Beet Salad
Roasted and pickled seasonal beets, seasonal local greens, spiced candid nuts, crumbled goat cheese with apple cider dressing

Arugula Salad
Shaved fennel, shaved parmesan, grape tomato, apple cider dressing

PLATED ENTRÉE

Crisp Pork Belly
Sweet potato & bacon hash, sautéed swiss chard, bourbon cider jus

Sesame Seared Tuna
Asian mixed vegetables, sesame basmati rice, green curry broth

Center-cut Filet
Roasted garlic mashed potatoes, roasted asparagus, bearnaise & red wine demi

Braised Short Rib
Parmesan risotto, wild mushroom ragu, onion straws, red wine demi, parmesan tuille

Classic Roasted Chicken
Braised red cabbage, parmesan polenta, thyme jus, gremolata

Sundried Tomato Pesto Crusted Norwegian Salmon
Roasted garlic & rosemary cream, roasted zucchini, squash & red pepper medley, Southern grits

Bouillabaisse
Sustainable seafood, tomato & fennel broth, fennel relish, crispy potatoes

Chili Relleno
Roasted poblano, quinoa, roasted corn, black beans & tomatoes, mild ancho chili sauce and raw cashew crema
HOSTED | CONSUMPTION BAR

**Full Bar**
- 1-hour package | $24
- 2-hour package | $28
- 3-hour package | $32
- 4-hour package | $38

**Beer & Wine**
- 1-hour package | $18
- 2-hour package | $21
- 3-hour package | $25
- 4-hour package | $29

CONSUMPTION BAR
Requires a $500 sales minimum All beverages will be billed to the client based on consumption at the end of the event

- House liquor | $8
- Premium liquor | $10
- Domestic beer | $6
- Craft beer | $8
- House wine | $6
- Premium wine | $10
- Non-alcoholic drinks | $3

*All alcohol options are based on event season and availability
Fee of $150 per bartender | One bartender for 1 in every 75 guests

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