

# 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@cincinnati-zoo.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

## 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

## 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 Broccoli & 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

# 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

### Contact

[privateevents@cincinnati.org](mailto:privateevents@cincinnati.org)

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