Cincinnati Zoo & Botanical Garden
Wedding Packages

BOTANICAL BLISS—$95 PER PERSON

Two Passed Appetizers and Choice of Display Salad
Two Entrée Buffet
Cake Cutting
Coffee Service Station

SERENGETI SUNSET—$125 PER PERSON

Three Passed Appetizers and Choice of Display Rolls and Butter
Plated Salad
2-Entrée Plated Dinner
Cake Cutting Service
Coffee Service Station

Includes
Guest Tables and Banquet Chairs
Champagne Toast for Bridal Party
(Up to 20 guests)

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Champagne Toast for Bridal Party
(Up to 20 guests)
*Chinaware is priced separately*

ENHANCEMENTS

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

*Venue cost and ticket costs not included in price | Prices are subject to a 22% service charge and 7.8% sales tax

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

**DISPLAYS—CHOOSE ONE**

**Artisan Charcuterie and Cheese**
Cured meats, local cheeses, fig jam, grain mustard, pickled veggies
Served with: artisan breads and crackers

**Antipasti**
Balsamic marinated wild mushrooms, feta stuffed peppadew, marcona almonds, marinated olives, grilled artichoke, and local cheeses
Served with: artisan breads and crackers

**Crudités**
Seasonal vegetable display with roasted red pepper hummus and buttermilk ranch dressing

**Fruit Display**
Seasonal sliced fruit and berries with thyme yogurt sauce

**SALAD—CHOOSE ONE**

**Signature Salad**
Spring mix, arugula, cranberries, candied walnuts, goat cheese, and roasted shallot vinaigrette

**Proper Side Salad**
Artisan greens, cucumber, heirloom cherry tomatoes, radish, chives, and balsamic vinaigrette

**Caesar Salad**
Baby romaine, white anchovy, heirloom cherry tomatoes, shaved parmesan, focaccia croutons, and caesar dressing

**Haricot Vert Salad**
Frisee, olives, roasted garlic, cherry tomatoes, hearts of palm, and citrus vinaigrette

**ENTRÉES—CHOOSE TWO**

**Braised Short Ribs**
Herb roasted fingerling potatoes, horseradish whipped cream, haricot vert, bacon lardons, and demi-glace

**Prosciutto Wrapped Chicken**
Spring pea and rainbow carrots, creamy parmesan risotto, lemon and sage jus

**Foraged Mushroom Wellington**
Spinach, feta, crisp pastry, mashed potatoes, and roasted spring vegetables

**Fennel-Porcini Crusted Pork Tenderloin**
Meyer lemon and white truffle whipped potatoes, sauteed fennel, and onion

**Grilled Rosemary and Garlic Lamb Cutlets**
Creamy goat cheese polenta, roasted broccolini, and red wine-herb jus
Serengeti Sunset

DISPLAYS—CHOOSE ONE

Artisan Charcuterie and Cheese
Cured meats, local cheeses, fig jam, grain mustard, pickled veggies
Served with: artisan breads and crackers

Antipasti
Balsamic marinated wild mushrooms, feta stuffed peppadew, marcona almonds, marinated olives, grilled artichoke, and local cheeses
Served with: artisan breads and crackers

Crudité
Seasonal vegetable display with roasted red pepper hummus and buttermilk ranch dressing

Fruit Display
Seasonal sliced fruit and berries with thyme yogurt sauce

SALAD—CHOOSE ONE

Signature Salad
Spring mix, arugula, cranberries, candied walnuts, goat cheese, and roasted shallot vinaigrette

Citrus Salad
Shaved fennel, grapefruit, frisée, arugula, popped sorghum, and citrus vinaigrette

Salt Roasted Beet Salad
Roasted gold and red beets, blue cheese, pistachio, frisée, micro herbs, and lemon vinaigrette

Baby Kale Salad
Baby kale, radicchio, red wine poached pear, blue cheese, caramelized walnuts, and raspberry vinaigrette

APPETIZERS—CHOOSE THREE

Inside Out “BLT"
Focaccia crouton, tomato jam, smoked bacon, and micro dijon

Yellow Fin Tuna Crudo
Avocado, tomato, shallots, and serrano

Coconut Chicken
Mango chutney

Lump Crab Cake
Remoulade

Herb Goat Cheese Tartlet
Preserved lemon and tomato confit

Caprese Skewer
Heirloom tomato, mozzarella, and basil

Beetroot Mousse Verrine
Blue cheese, pistachio, and root vegetable crisp

PLATED ENTRÉE—CHOOSE TWO

Pan Seared Verlasso Salmon
Leek and potato puree, wilted spinach, roasted root vegetables, and red pepper coulis

Center Cut Filet
Thyme gruyere potato gratin, roasted balsamic glazed brussel sprouts, and wild mushroom demi-glace

Herb Crusted Pork Medallions
Creamy cauliflower puree, braised red cabbage and green peppercorn demi-glace

Roasted Eggplant Timbale
Spiced chickpeas, goat cheese, thyme roasted tomatoes and grilled squash, tabbouleh, mint-yogurt sauce, and herb oil

Herb Roasted Airline Chicken Breast
Fingerling potato-chorizo hash, grilled asparagus, and romesco cream sauce
# Add-Ons

## Wedding Cake Accompaniment
- **Chocolate Covered Strawberries | $5**
- **Vanilla Creme Brûlée with Fresh Berries | $8**
- **White Chocolate Mousse with Seasonal Berries | $6**
- **Assorted Macaroons | $8**

## Dessert Stations
- **Sweet Treats Display | $6**
  Assortment of artisanal cupcakes, house baked cookies, and brownies
- **Sweet Minis | $10**
  Assortment cheesecake bites & petit fours
- **Epic Sweet Treat Grazing Table | $25**
  Gourmet dipped pretzels, assorted brownies, petit fours, assorted dessert bars, assorted cake pops, and assorted cupcakes
- **S’mores Station | $10**
  Warm marshmallow fluff, chocolate bars, and graham crackers
  Toppings Include: Andes mints, cookies and cream bars, Ritz crackers, coconut, chocolate ganache, almonds, caramel, and sea salt
- **Ice Cream Social | $15**
  Graeter’s chocolate, vanilla, and black raspberry chocolate chip ice cream
  Toppings Include: Chocolate sauce, caramel sauce, chopped nuts, whipped cream, and sprinkles

## Late Night Snack Stations
- **Cincinnati Chili Station | $22**
  Cincinnati chili, spaghetti, coney dogs and buns, shredded cheddar, diced onions, kidney beans, and oyster crackers
- **Slider Station (Choose 2) | $24**
  Served with tater tots
  - All-American beef patty, cheddar, pickle, and house sauce
  - Mini hot dogs with mustard and onions
  - Falafel, hummus, cucumber, and brioche bun
  - Pulled pork, BBQ sauce, pickle, and brioche bun
- **Tortilla Table | $18**
  Warm queso blanco, salsa, and guacamole, served with tortilla chips and jalapeños
- **Gourmet Popcorn Bar | $10**
  Butter & caramel popcorn
  Toppings Include: Flavored salts, salted and caramelized nuts, M&M’s, mini marshmallows, chocolate chips, pretzels, chocolate sauce, and caramel sauce

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