

# 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

### **Includes**

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

## 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**

Banquet Tables and Chairs  
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@cincinnati-zoo.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

### Crudit 

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

### Fruit Display

Seasonal sliced fruit and berries with thyme yogurt sauce

## APPETIZERS—CHOOSE TWO

### Inside Out “BLT”

Focaccia crouton, tomato jam, smoked bacon, and micro dijon

### Yellow Fin Tuna Crudo

Avocado, tomato, shallots, and serrano

### Beetroot Mousse Verrine

Blue cheese, pistachio, and root vegetable crisp

### Cucumber Bite

Meyer lemon butter, dill, and brioche

### House-Cured Salmon

Pink peppercorns, pea shoots, honey dijon nage on toast

### Goat Cheese Panna Cotta

Cured ham and figs

### Balsamic Marinated Strawberries

Burrata and micro basil

## 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

## ENTR ES—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

## 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

## SALAD—CHOOSE ONE

### Signature Salad

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

### Citrus Salad

Shaved fennel, grapefruit, frisee, arugula, popped sorghum, and citrus vinaigrette

### Salt Roasted Beet Salad

Roasted gold and red beets, blue cheese, pistachio, frisee, micro herbs, and lemon vinaigrette

### Baby Kale Salad

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

## 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**

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## 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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