Admission tickets, Parking, and Venue Costs are not included in packages. Food & Beverage Minimums required. All food and beverages must be provided by our on-site catering company—SSA Group.

CONTACT
privateevents@cincinnatizoo.org
(513)-475-6167
HOLIDAY PACKAGES

Season’s Greetings—
Warm-up Package | $13 per person

2 Hour Service
• Hot Chocolate & Mini Marshmallows
• Assorted Holiday Cookies
• Water Dispenser
• Souvenir Cup
TIER 1—
SWEET HAVEN | $30 PER PERSON
Includes a Water Dispenser during event

WARM-UP SERVICE
2 Hour Service
• Hot Chocolate & Mini Marshmallows
• Assorted Holiday Cookies
• Souvenir Cup

S’MORES KITS
TO TAKE TO FIRE PITS
1.5 Hour Service
• Milk Chocolate
• Marshmallows
• Graham Crackers

STATIONED HORS D’ŒUVRES
CHOOSE THREE
1.5 Hour Service
• Fried Ravioli with Spicy Marinara
• Pretzel Bites with Beer Cheese
• Warm Spinach Artichoke Dip with Tortilla Chips
• Spring Rolls with Sweet Chili Sauce
• Chicken Taquitos with Spicy Queso
• Beef Empanada with Cilantro Lime Sauce +$1 upcharge
### TIER 2—
Polar Express | $43 per person

*Includes a Water Dispenser during event*

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**Warm-Up Service**

2 Hour Service

- Hot Chocolate & Mini Marshmallows
- Assorted Holiday Cookies
- Souvenir Cup

**Pre-Carved Station**

Choose One Entree

Up to 1.5 Hour Service

*Includes Assorted Rolls & Butter*

- Herb Roasted Turkey Breast with Cranberry Aioli
- Honey Glazed Ham with Whole Grain Mustard

**Mac & Cheese Bar**

Up to 1.5 Hour Service

Cavatappi with 3-Cheese Sauce

*Toppings Include:*

- Chives
- Cheddar Cheese
- Parmesan & Herb Breadcrumbs
- Bacon Bits
- Popcorn Chicken

**S’mores Kits**

To Take to Fire Pits

1.5 Hour Service

- Milk Chocolate
- Marshmallows
- Graham Crackers
TIER 3—
DECK THE HALLS | $70 PER PERSON | 50 GUESTS REQUIRED

Includes a Water Dispenser during event

WARM-UP SERVICE

2 Hour Service
- Hot Chocolate & Mini Marshmallows
- Assorted Holiday Cookies
- Souvenir Cup

MASHED POTATO BAR

Up to 1.5 Hour Service
Yukon Mashed Potatoes & Mashed Sweet Potatoes

Toppings Include:
- Creme Fraiche
- Chives
- Pork Belly
- Popcorn Chicken
- Smoked Cheddar Cheese
- Mini Marshmallows
- Brown Sugar Crumble

STATIONED HORS D’ŒUVRES

1.5 Hour Service
- Spanakopita with Tzatziki
- Beef Wellington with Demi Glace
- Crab Cake with Remoulade

DESSERT STATION

Up to 2 Hour Service
- Petit Fours
- Mini Cheesecakes
- Assorted Brownies & Dessert Bars

CARVING STATION

Includes Attendant for 1 Hour
- Beef Tenderloin with Green Peppercorn Demi & Horseradish Cream
- Assorted Rolls & Butter
A LA CARTE MENUS

DISPLAY STATIONS—

TRIO OF DIPS | $14 PER PERSON

Served with Pita Chips, Tortilla Chips & Seasonal Vegetables

- Spinach & Artichoke Dip \( \text{V \ GF} \)
- Roasted Red Pepper Hummus \( \text{VG \ GF} \)
- Buffalo Chicken Dip \( \text{GF} \)

EPIC CHARCUTERIE & CHEESE GRAZING TABLE | $24 PER PERSON

- Assorted Local Cured Salami
- Artisan Cheese
- Pickled Vegetables
- Gourmet Mustard
- Jams
- Marinated Olives
- Marcona Almonds
- Fig Cake
- Quince Paste
- Seasonal Fruit
- Apricots
- Dates
- Rosemary Focaccia
- Cheese Crisp
- Assorted Crackers
BUILD-YOUR-OWN PACKAGE

HORS D’OEUVRES—

Tray Passed Service for Up to 1 Hour
Stationed Service for Up to 1.5 Hours
Passer Fee of $125 Required per Passer
(1 Passer per 50 Guests)
Priced Per Person

SILVER—

PASSED $3 | STATIONED $6

- Charred Tomato Bruschetta with Balsamic Glaze V
- Falafel Bite with Tzatziki & Cucumber V
- Mac n’ Cheese Fritter with Bacon Jam
- Caprese Skewer with Basil Pesto & Balsamic Glaze V
- Whipped Goat Cheese Tart with Blackberry Jam V
- Sweet & Sour Meatball with Fig & Balsamic Glaze
- Pork Belly Deviled Egg with Pickled Onion
- Fried Ravioli with Spicy Marinara V

GOLD—

PASSED $4 | STATIONED $8

- Vegetable Spring Rolls with Sweet Chili Sauce V
- Grilled Cheese Bite with Tomato Basil Bisque V
- Spanakopita with Tzatziki Sauce V
- Arancini with Roasted Tomato Jam V
- Chicken Satay with Thai Peanut Sauce
- Beef Empanada with Cilantro-Lime Sauce
- Chicken Taquito with Spicy Queso

PLATINUM—

PASSED $5 | STATIONED $10

- Beef Wellington with Demi-Glace
- Tenderloin Slider with Bacon Jam & Blue Cheese
- Crab Toast with Avocado & Citrus Creme Fraiche
- Shrimp Ceviche Shooter with Mango Creme, Lime, Cilantro GF
- Crab Cake with Remoulade
- Tuna Tartare with Avocado & Serrano GF
**ACTION STATIONS—**

*Up to 1.5 Hour Service*
*Includes a Water Dispenser during event*

**BAKED POTATO BAR | $8 PER PERSON**

*Toppings Include:*
- Chili Con Carne
- Cheddar Cheese
- Chives
- Bacon Bits
- Broccoli
- Sour Cream & Butter

**MASHED POTATO BAR | $15 PER PERSON**

Yukon Mashed Potatoes & Mashed Sweet Potatoes

*Toppings Include:*
- Creme Fraiche
- Chives
- Pork Belly
- Popcorn Chicken
- Smoked Cheddar Cheese
- Mini Marshmallows
- Brown Sugar Crumble

**MAC & CHEESE BAR | $12 PER PERSON**

Cavatappi with 3-Cheese Sauce

*Toppings Include:*
- Chives
- Cheddar Cheese
- Parmesan & Herb Breadcrumbs
- Bacon Bits
- Popcorn Chicken

**ALL STAR BAR | $25 PER PERSON**

- Chicken Tenders & Mini Corn Dogs
- Assorted Dipping Sauces
- Macaroni & Cheese with Parmesan Breadcrumbs
- Salami & Domestic Cheese Board with Crackers & Grapes
- Seasonal Vegetable Crudité Board with Buttermilk Ranch

**CARVING STATION—**

*Served with Assorted Rolls & Butter*
*Includes a Water Dispenser during event*
*Includes Attendant for 1 Hour*
50 Guests Required | Priced per person

- Herb Roasted Turkey Breast with Cranberry Aioli | $12
- Honey Glazed Ham with Whole Grain Mustard | $12
- Beef Tenderloin with Green Peppercorn Demi & Horseradish Cream | $20
**Epic Holiday Sweet Station**

$15 per person

2 Hour Service

- NY Style Cheesecake
- Chocolate Mousse Cake
- Assorted Fruit Tarts & Whipped Topping
- Macarons
- Chocolate Truffles

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**Sweet Tidings—Gourmet Popcorn Bar**

$8 per person

2 Hour Service

**Toppings Include:**
- Flavored Salts
- Salted & Caramelized Nuts
- Pretzels
- M&M’s
- Mini Marshmallows
- Chocolate Chips
- Chocolate & Caramel Sauce

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**Sweet Treats Grazing Table**

$10 per person

2 Hour Service

- Assorted Brownies & Dessert Bars
- Petit Fours
- Mini Cheesecakes
- Éclairs

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**S’mores Bar | $12 per person**

1.5 Hour Service

Warm Marshmallow Fluff & Chocolate Bars

**Toppings Include:**
- Graham Crackers
- Andes Mints
- Cookies & Cream Bars
- Ritz Crackers
- Coconut
- Almonds
- Caramel
- Sea Salt

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**Epic Holiday Sweet Station**

$15 per person

2 Hour Service

- NY Style Cheesecake
- Chocolate Mousse Cake
- Assorted Fruit Tarts & Whipped Topping
- Macarons
- Chocolate Truffles
HOT CHOCOLATE BAR
$16 PER PERSON

2 Hour Service
Served with Holiday Cookies and Souvenir Cup

Toppings Include:
• Assorted Syrups
• Mini Marshmallows
• Candy Canes
• Whipped Topping
• Cinnamon & Sugar

*ADD-ON “ADULT CHEER” OPTION*

$75 Attendant Fee Required
Bailey’s & Peppermint Schnapps
$14 per adult for 2 Hour Service
**HOLIDAY DINNER BUFFETS**
$65 PER ADULT | $30 PER CHILD

1.5 Hour Service
Includes: Filtered Water & Infused Water | 1 Salad | 2 Entrees | 1 Side

*All buffets include disposable dishware. China upon request (ask Sales Manager for pricing).

**CHOOSE TWO ENTREES—**
- **Bourbon Braised Short Ribs**
  With Garlic Roasted Mashed Potatoes
- **Herb Roasted Turkey Breast with Pan Gravy**
  With Vegetable Stuffing with Caramelized Squash & Onions, Sage, and Cranberries
- **Bacon Wrapped Pork Tenderloin**
  With Green Peppercorn Demi-Glace Served with Thyme & Gruyere Au Gratin
- **Herb Roasted Chicken with Apricot & Rosemary Glaze**
  With Roasted Fingerling Potatoes
- **Guiness Braised Beef Pot Roast**
  With Roasted Root Vegetables & Potatoes
- **Wild Mushroom Ravioli**
  With Thyme & Porcini Cream Sauce & Roasted Seasonal Vegetables
- **Eggplant Parmesan**
  Slow Braised Basil & Tomato Sauce, Mozzarella, and Pan Seared Gnocchi

**CHOOSE ONE SALAD—**
- **Spinach & Bacon Salad**
  Arugula, Pine Nuts, Pickled Red Onions, Focaccia Croutons, Blue Cheese, and Pears. *Dressing*: Dijon Vinaigrette
- **Classic Caesar Salad**
  Baby Romaine, Roasted Tomatoes, Focaccia Croutons, and Shaved Parmesan. *Dressing*: Caesar Dressing
- **Proper Salad**
  Romaine, Chives, Radicchio, Cucumber, and Cherry Tomatoes. *Dressing*: Ranch & Balsamic Dressings
**CHOOSE ONE SIDE**—

- **Braised Green Beans**  
  Caramelized Bacon & Onions
- **Garlic Roasted Mashed Potatoes**
- **Cauliflower & Cheese**  
  Creamy Cheddar & Broccoli Sauce
- **Sweet Potato Puree**  
  Marshmallows, Maple Syrup, Spices, and Thyme
- **Braised Red Cabbage**  
  Apples, Cloves, and Nutmeg
- **Roasted Heirloom Carrots**  
  Honey Glaze
- **Tuscan Roasted Red Potatoes**  
  Garlic, Rosemary, and Lemon
- **Roasted Brussel Sprouts**  
  Balsamic Glaze

**ADD-ONS**—

- **Bread & Butter** | $2 per person
- **Additional Salad** | $4 per person
- **Additional Side Item** | $4 per person
- **Additional Entree** | $10 per person
- **China On Buffet** | Dependent on Needs  
  Ask Sales Manager for Pricing
HOLIDAY DINNER PLATED
$80 PER PERSON

Includes: Water | Rolls & Butter | 1 Salad | 1 Entree | 1 Dessert

*China Package Required—Contact Sales Manager for Pricing

CHOOSE ONE SALAD—

- Holiday Salad
  Arugula, Radicchio, Mint, Prosciutto, Clementines, Parmesan, and Mozzarella. **Dressing**: Lemon & Balsamic Vinaigrette

- Winter Salad
  Frisee & Arugula, Apples, and Pomegranate with Crispy Camembert Pastry and Cranberry Chutney. **Dressing**: Balsamic Vinaigrette

CHOOSE ONE ENTREE—

- Turkey Wellington
  Parma Ham & Wild Mushrooms in Puff Pastry
  **Served with**: Red Potato Puree and Clementine & Honey Glazed Carrots & Parsnips

- Roasted Duck Breast
  Cranberry Hoisin & Fresh Herbs
  **Served with**: Sweet Potato Gnocchi and Braised Red Cabbage & Apples

- Wild Mushroom Wellington
  Roasted Mushrooms, Herbs, and Feta in Puff Pastry
  **Served with**: Potato Puree, Braised Haricot Vert, Roasted Vegetables, and Porcini Gravy

- Porschetta Pork Tenderloin
  Bacon Wrapped & Herb Infused Pork Tenderloin
  **Served with**: Potato Gratin, Garlic & Sage Roasted Brussel Sprouts, and Red Wine Demi Glace

- Lamb Filet Wrapped in Savoy
  **Served with**: Roasted Fingerling Potatoes, Wild Mushrooms, Savoy & Speck, and Bechamel

- Maple Bourbon Braised Short Ribs
  **Served with**: Sweet Potato Puree, Chorizo & Chestnuts, and Roasted Brussel Sprouts

CHOOSE ONE DESSERT—

- Flourless Chocolate Cake
  Raspberry Coulis, Seasonal Berries, and Whipped Cream

- Vanilla Cheesecake
  Blackberry Coulis & Seasonal Berries

- Chai Chocolate Crème Brulee
ADD-ON GIFTS FOR YOUR GUESTS

• Holiday Chocolate Truffles | $8
• Assorted Macaroons | $8
• Souvenir Hot Hippo Mug with White Chocolate Mix & Marshmallows | $14
• Souvenir Popcorn Bucket | $13

DRINKS

• Coffee & Hot Tea Package | $5 per person for 2 Hours
  +$1 per Additional Hour per person
• Coffee & Soda Package | $7 per person for 2 Hours
  +$1 per Additional Hour per person
• Complete Beverage Package—Includes: Coffee, Hot Tea, Soda, and Iced Tea | $12 per person for 2 Hours
  +$1 per Additional Hour per person
*Decaf Coffee Upon Request Only*
MAKE-IT-A-LUNCH

Includes Water Dispenser

SALAD STATION | $8 PER PERSON

Build-Your-Own-Salad | 1.5 Hour Service

80 Acres Farms Lettuce Blend & Romaine, Cheddar Cheese, Blue Cheese, Parmesan Cheese, Olives, Red Onions, Cucumbers, Tomatoes, and Focaccia Croutons.

Dressing: Ranch & Balsamic Vinaigrette

SOUP & PANINI BAR | $15 PER PERSON

Choice of Two Soups & Two Paninis | 1.5 Hour Service

Soup:
- Broccoli & Cheddar Soup V GF
- Southwest Chicken & Rice GF
- Tomato Bisque V GF
- Loaded Potato Soup V GF *

Paninis:
- Grilled Cheese with Cheddar Cheese & Herbed Cream Cheese
- Black Forest Ham & Swiss with Dijon Aioli
- Roasted Turkey & Cheddar with Cranberry Aioli
- Roasted Seasonal Vegetables V with Red Pepper Hummus

* Bacon on the side