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 $7 per person (includes glassware)
Signature Cocktails | $10 Standard | $12 Premium
Bar glassware $2 per guest

*Venue cost and ticket costs not included in price. | Due to the seasonal nature of our sustainable practices, items & prices are subject to change. Prices are subject to a 22% service charge (where applicable), 3% event fee, and current sales tax (7.8%).

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

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

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, sautéed fennel, and onion

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

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
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, 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

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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Non-alcoholic beer provided upon request

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**Hosted Bar**

All Packages Are Based on (2) Hours of Service

**BEER & WINE—$20 PER PERSON**

(3) Hours $23/person | (4) Hours $26/person

Assorted Domestic Beers & Rhinegeist Craft Beer,
Standard Red & White Wine, Rose,
and Assorted Pepsi Products

**STANDARD—$24 PER PERSON**

(3) Hours $28/person | (4) Hours $32/person

Assorted Domestic Beers & Rhinegeist Craft Beer,
Standard Red & White Wine, Rose,
Standard Spirits, Basic Mixers,
and Assorted Pepsi Products

**PREMIUM—$30 PER PERSON**

(3) Hours $34/person | (4) Hours $38/person

Assorted Domestic Beers & Rhinegeist Craft Beer,
Premium Red & White Wine, Rose,
Premium Spirits, Basic Mixers,
and Assorted Pepsi Products

**STANDARD & PREMIUM SPIRITS INCLUDE**

Gin, Rum, Scotch, Vodka,
Bourbon (premium only), and Whiskey

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Bar Fees

HOSTED
(1) Bartender Included | 1 per 75 Guests
Bartender Up To (2) Hours of Service
& Bar Set-up Fee Included
$100 per Bartender per (1) Additional Hour

CONSUMPTION/CASH
(1) Bartender per 75 Guests (fee not included)
Bartender Fee of $150 for (2) Hours
$100 per Bartender per (1) Additional Hour
Requires Bar Set-up Fee
$150 Beer & Wine
$200 for Standard/Premium

Consumption/Cash

Domestic Beer | $7
Craft Beer | $9
House Wine | $7
House Liquor | $10
Non-alcoholic Beverages | $3
* Replace House with Premium
Premium Wine | $10
House Liquor | $12

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

Standard & Premium Spirits include

Gin, Rum, Scotch, Vodka, and Whiskey
* Non-alcoholic beer provided upon request

Bar Upgrades

Champagne Toast | $7 per person
Cordials (up to 2) | $5 per person
Signature Cocktails | $10 Standard | $12 Premium
Additional Alcohol | Please Inquire for Additional Information
Alcohol List

BEER & WINE
Bud Light, Yuengling, Budweiser, Rhinegeist Truth, Dark Horse Wine (Sauvignon Blanc, Cabernet, and Rose), and Assorted Pepsi Products

STANDARD BAR
Bud Light, Yuengling, Budweiser, Rhinegeist Truth, Dark Horse Wine (Sauvignon Blanc, Cabernet, and Rose), Smirnoff Vodka, New Amsterdam Gin, Sailor Jerry Rum, Seagram's 7 Scotch, and Evan Williams Whiskey

PREMIUM BAR
Bud Light, Yuengling, Budweiser, Rhinegeist Truth, William Hill Wine (Chardonnay, Sauvignon Blanc, Pinot Noir, and Cabernet), Prophecy Rose, Tito's Vodka, Bombay Gin, Bacardi Rum, Johnnie Walker Red Scotch, Jack Daniel's Whiskey, and Buffalo Trace Bourbon

* All alcohol options are based on event season and availability.