

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@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

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

Contact

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Cincinnati Zoo & Botanical Garden Bar Packages

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

* Non-alcoholic beer provided upon request

*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%).

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 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

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.