SAN DIEGO ZOO & SAFARI PARK
Wild Weddings
2021
Wedding Guide

Our unique and exotic venues and wild inhabitants create the
perfect combination for your celebration.
No two couples are alike, and we believe that no two weddings should be alike!
Let us make your dream a reality at the San Diego Zoo or San Diego Zoo Safari Park.

**The following items are included in your wedding package.
30 minutes for ceremony, 1 hour cocktail hour and
4 hours for dinner/dancing.**

Minimum 50 guests required.

Wedding Package Includes:

- **One Hour Beer & Wine Bar. *Upgrade to Full Deluxe Cocktail Bar, additional $5.00/person**
- **Three Tray-Passed Hors D'oeuvres per person**
- **Menu Selection of your Choice: Plated Meal Service, Buffet or Food Station Selections**
- **Champagne or Sparkling Cider Celebration Toast**
- **Complimentary Cake-Cutting Service**
- **Iced Tea, Water, and Coffee Station**
- **Tables and Chairs, including Display Tables for Wedding Cake, Gifts and Place Cards**
- **Linens: Ivory or Black Floor Length Linens with variety of Napkin Color Options**
- **China, Service ware and Glassware**
- **Three Votive Candles per Table**
- **Custom Directional Signage**
- **1 Day Pass – All Day Admissions for your guests on the day of your wedding during operating hours**
- **Complimentary General Parking**

The Ceremony: (Ceremony Site Rental Vary based upon Venue)

- **Padded Folding Garden Chairs**
- **Display Tables for Guest Book and Gifts**
- **Water Station**
- **One Hour Ceremony Rehearsal**
- **One Wedding Party Changing Room 3 hours prior Ceremony**

Added Adventure!
Our Gift to the Wedding Couple!
One Year Annual Pass to the San Diego Zoo and San Diego Zoo Safari Park!

Option I: The Lagoon Overlook and Mombasa Pavilion

Lagoon Overlook

This intimate spot has a gorgeous view of the Mombasa Lagoon, which is filled with rare birds and exotic plant life. .

Ceremony Seating up to 140 Guests Includes:

- Gift & Guest Book Table, Water Station
- Padded Folding Garden Chairs
- One-hour Ceremony Rehearsal
- One Wedding Party Changing Room

Ceremony Fee $1700

**Subject to applicable sales tax*

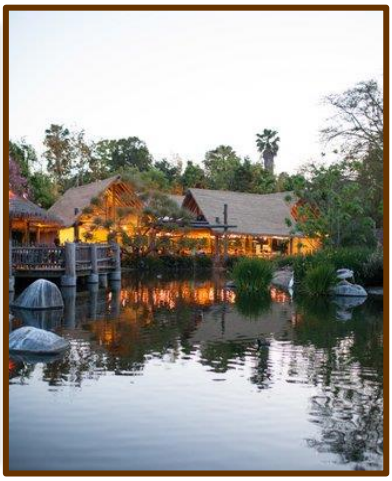
Suggested Ceremony Time: 5:00 p.m.

Custom signage along the pathways is provided to guide your guests to the ceremony site and reception venue.

Mombasa Pavilion

Recommended for group events of 50-140 guests
Reception Seating & Dancing Includes:

- 60" Round Tables
- Wicker Chairs



Food & Beverage Minimum – Mombasa Pavilion	March-June, Sept-Nov	Dec-Feb, July-Aug
	Peak	**Off-Peak**
Saturday	$11,000	$9,000
Friday & Sunday	$9,000	$7,000
Midweek	$7,000	$5,000

Option II: The Deck and Woolshed at Walkabout Australia

The Woolshed at Walkabout Australia

The Woolshed has a "ridgey-didge" design (Aussie-speak for "the real deal") and is an excellent vantage point for viewing tree kangaroos. The private venue is a building representing a wool shearing shed like those found on Australia's many sheep ranches.

Deck Ceremony Seating up to 60 Guests

- Gift & Guest Book Table, Water Station
- Padded Folding Garden Chairs
- One-hour Ceremony Rehearsal
- One Wedding Party Changing Room

Ceremony Fee $ 1600

**Subject to applicable sales tax*

Recommended for group events of 50-90 guests
Reception Seating & Dancing Includes:

- 5 Wood Pillars and Wooden Flooring.
- Built-in Bar
- Large Viewing Windows on all sides
- Large Outdoor Deck for Cassowary Viewing
- 84" x 40" Farm-style Seating

Note: Harusi Lawn may be combined with The Woolshed at Walkabout Australia

Food & Beverage Minimum – The Woolshed at Walkabout Australia	March-June, Sept-Nov	Dec-Feb, July-Aug
	Peak	**Off-Peak**
Saturday	$9,000	$8,000
Friday & Sunday	$8,000	$7,000
Midweek	$7,000	$6,000

Option III: Harusi Lawn and Longhouse at Tiger Trail

Harusi Lawn

Picturesque trees overhead, views of vast savannas, roaming giraffes, rhinos and gazelles in the background,

Ceremony Seating up to 250 Guests

- Gift & Guest Book Table, Water Station
- Padded Folding Garden Chairs
- One-hour Ceremony Rehearsal
- Wedding guests transported round trip from Village area to Harusi Lawn Ceremony site.

Ceremony Fee $ 2000

**Subject to applicable sales tax*

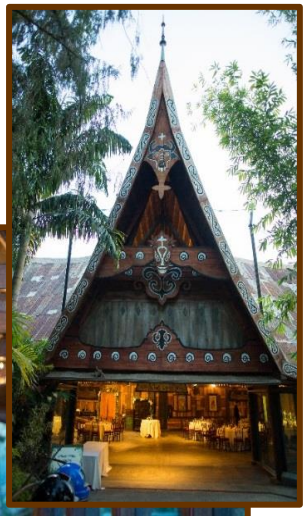
Suggested Ceremony Time: 5:30 p.m.

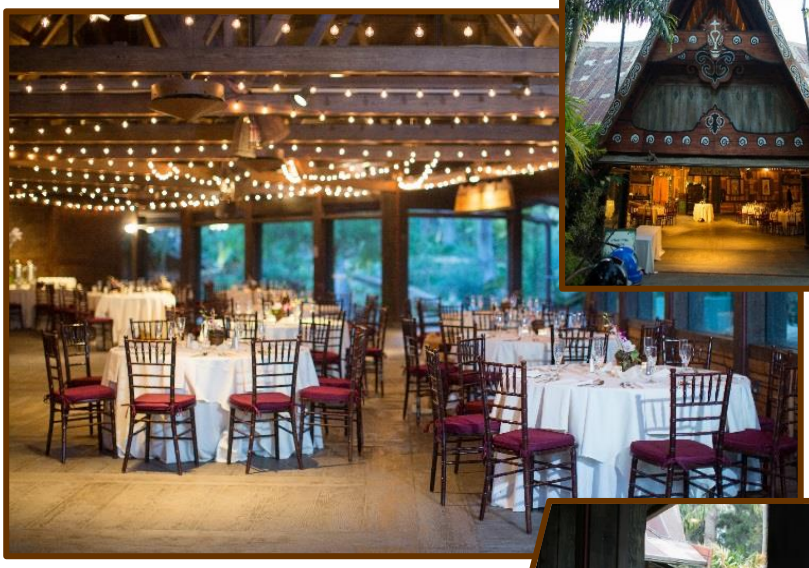
Shuttle Service and Custom signage along the pathways is provided to guide your guests to the ceremony site and reception venue.

Speak with our Sales Representative for additional Information.

Longhouse at Tiger Trail

Home to our Sumatran tigers. Travel through a bamboo tunnel, tiger pools and forested yards to the Longhouse.





Recommended for group events of 50-120 guests

Reception Seating & Dancing Includes:

- 60" Round Tables
- Chiavari Chairs with Burgundy cushions

Food & Beverage Minimum – Longhouse at Tiger Trail	March-June, Sept-Nov	Dec-Feb, July-Aug
	Peak	**Off-Peak**
Saturday	$14,000	$12,000
Friday & Sunday	$11,000	$9,000
Midweek	$8,000	$6,000

Option IV: Harusi Lawn and Hunte Nairobi Pavilion

Harusi Lawn

Picturesque trees overhead, views of vast savannas, roaming giraffes, rhinos and gazelles in the background.

Ceremony Seating up to 250 Guests

- Gift & Guest Book Table, Water Station
- Padded Folding Garden Chairs
- One-hour Ceremony Rehearsal
- Wedding guests transported round trip from Village area to Harusi Lawn Ceremony site.

Ceremony Fee $ 2000

**Subject to applicable sales tax*

Suggested Ceremony Time: 5:30 p.m.

Shuttle Service and Custom signage along the pathways is provided to guide your guests to the ceremony site and reception venue.

Speak with our Sales Representative for additional Information.

Hunte Nairobi Pavilion

On the edge of Nairobi Village, this venue is centrally located near the village. This venue-in-the-round with a 35-foot vaulted ceiling features lit wicker balls.

Recommended for group events of 100-250 guests
Reception Seating & Dancing Includes:

- 60" Round Tables
- Wicker Armed Chairs

Food & Beverage Minimum – Hunte Nairobi Pavilion	March-June, Sept-Nov	Dec-Feb, July-Aug
	Peak	**Off-Peak**
Saturday	$16,000	$14,000
Friday & Sunday	$13,000	$11,000
Midweek	$10,000	$9,000

Option V: Kijamii Overlook

Kijamii Overlook

Panoramic views of the Safari Park's Asian and African plains where giraffe, rhinos, and gazelles roam throughout the hillside. Unique African Lodge inspired facility complete with fire pit.

Includes:

- Gift & Guest Book Table, Water Station
- Padded Folding Garden Chairs
- One-hour Ceremony Rehearsal
- Round-trip Transportation

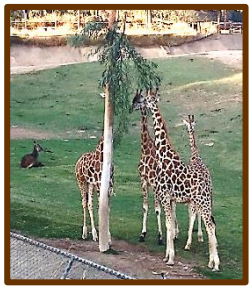
Ceremony Fee $ 2200

**Subject to applicable sales tax*

Suggested Ceremony Time: 4:30 p.m.

Recommended for group events of 100-200 guests
Reception Seating & Dancing Includes:

- Built-in Themed Bar
- 60" Round Tables & 84" Rectangular Farm-style Tables
- Tuscan Cross-back Chairs



Food & Beverage Minimum – Kijamii Overlook

	March-June, Sept-Nov	Dec-Feb, July-Aug
	Peak	**Off-Peak**
Saturday	$20,000	$18,000
Friday & Sunday	$18,000	$16,000
Midweek	$14,000	$12,000

WEDDING PACKAGE

The wedding package includes a 1 hour Cocktail Hour featuring a Beer & Wine Bar and 3 appetizers per person

Cocktail Hour ~ Beer & Wine Bar

Includes Local Craft, Imported, Domestic Beer and House California Wines, Bottled Water, Sparkling Water and Soda

**Upgrade to Full Deluxe Cocktail Bar, add $5/person*

Choice of Three Tray-Passed Hors D'oeuvres

- Tomato and Basil Bruschetta, Creamy Parmesan Spread, California Olive Oil, Garden Fresh Basil (Veg)
- Caprese Skewer (Veg/GF)
- Crispy Artichoke Hearts Stuffed with Creamy California Goat Cheese (Veg)
- Vegetarian Spring Rolls with Chile Lime Dipping Sauce
- Chicken Empanadas with Fresh House-Made Salsa Roja

Bar Selection Options

Should you choose to continue bar services for the duration of the event, please see pricing below.

HOSTED - Consumption Bar

House Beer	$8
Premium Beer	$9
House Wine	$9
Deluxe Cocktail	$10
Premium Cocktail	$11
Cordials	$13
Specialty Cocktail	$14
Sparkling Water	$6
Bottled Water	$6
Soft Drinks	$6

CASH - Consumption Bar

House Beer	$9
Premium Beer	$10
House Wine	$10
Deluxe Cocktail	$11
Premium Cocktail	$12
Cordials	$14
Specialty Cocktail	$15
Sparkling Water	$6
Bottled Water	$6
Soft Drinks	$6

House Wines

Chardonnay
Sauvignon Blanc
Rose'
Pinot Noir
Merlot
Cabernet Sauvignon
@$38/bottle
An extended wine list is available upon request

House Beers

Stone IPA
Corona
Bud Light
*non-alcoholic beer available upon request

Premium Beers

Local San Diego Craft Beers

Deluxe Brands

J&B Scotch
Cutwater Fugu Vodka
Cutwater Old Grove Gin
Jack Daniels Whiskey
Sauza Blue Reposado Tequila
Buffalo Trace Bourbon
Bacardi Superior White Rum

Premium Brands

Glenlivet Scotch
Grey Goose Vodka/Trust Me Vodka
Tanqueray Gin
Maker's Mark Whiskey
Buffalo Trace Bourbon
Bacardi Superior White Rum
Cosa Salvaje Tequila

We provide one bartender for every 100 guests.
A $155 Bar Relocation applies when there is a second bar setup.
Additional Bartenders or dedicated Beverage Servers are available at $155 each upon request.

Hosted Hourly Bar Packages

We provide one bartender for every 100 guests.
Additional Bartenders or dedicated Beverage Servers are available at $77/hour each upon request.
A $155 Bar Relocation applies for venue changes.
Bar packages will be billed on actual or guaranteed attendance, whichever is higher.

WINE & BEER BAR:
Includes House and Premium Beers, House California Wines, Sparkling Water and Soda

One Hour: $23 Two Hours: $30 Three Hours: $37 Four Hours: $44

FULL BAR: For Premium Bar: Add $4/person
Includes all of the above plus Deluxe Cocktails.

One Hour: $26 Two Hours: $36 Three Hours: $43 Four Hours: $50

FULL BAR WITH SIGNATURE DRINK: For Premium Bar: Add $4/person
Includes all of the above plus choice of one Signature Drink:

One Hour: $29 Two Hours: $39 Three Hours: $46 Four Hours: $53

FULL BAR WITH CORDIALS AND SIGNATURE DRINK: For Premium Bar: Add $4/person
Includes all of the above plus Cordials and choice of one Signature Drink

One Hour: $35 Two Hours: $45 Three Hours: $52 Four Hours: $59

SODA BAR
Includes Sparkling Water, Bottled Water, Lemonade and Sodas

One Hour: $14 Two Hours: $17 Three Hours: $19 Four Hours: $21

Signature Drinks: You may select one signature drink to be available on the bar @ $14/drink

Jungle Juice
A Delicious Blend of Fresh Tropical Juices and Local Craft rum

Cheetah-Rita
Refreshing blend of lime juice, Local Craft Tequila and a spot of Grand Marnier.
Served on the rocks

Charging Rhino
Local Craft Citrus Vodka, Lemon Juice, Simple Syrup and a Splash of Kiwi Syrup.

Stubborn Mule
Fresh Ginger Shrub, Lime Juice, Agave & Club Soda with Local Craft Vodka. Garnished with Candied Ginger.

Alala Pineapple Margarita
Pineapple and Lime Juice, a hint of Jalapeno, Agave & Silver Tequila. Garnished with Pineapple Wedge & Jalapeno Floater.

Meerkat Mojito
Muddled Mint, Watermelon, Lime, Jalapeno & Rum. Garnished with Mint

WEDDING PACKAGE PLATED MENU SELECTIONS

The two course meal includes Choice of Salad Selection, Entrée Selection and
Chef's Selection of Seasonal Fresh Vegetables with Garden Herbs
Freshly Baked Artisan Rolls, Creamery Butter
Celebration Toast
Iced Tea and Coffee Station

SALAD (choose one)

Cucumber Band Field Green Salad ~ Seasonal Garden Greens with Heirloom Rainbow Carrots, Farmer's Market Baby Tomatoes, Champagne Vinaigrette (Veg)

Citrus Pomegranate Salad ~ Chilled Grapefruit, Oranges, and Crunchy Pomegranate Seeds, Baby Spinach, Honey Vinaigrette

Wedding Wedge Salad~ Crunchy Iceberg Lettuce, Sugar-cured Bacon, Heirloom Tomato and Blue Cheese Crumbles, Buttermilk House Ranch

Orchard Salad~ Spring Mix Greens, Seasonal Orchard Fruit and Dried Cranberries, Glazed Pecans, Feta Crumble, Maple-Dijon Vinaigrette

ENTREES

Two single entrees and one vegetarian, or one duo and one vegetarian, may be chosen as options for guests. Per person pricing is based upon highest entrée price.

GRASSLANDS SELECTION ~ $124 per person

Pan Seared Chicken Breast, Maple Dijon Glaze, Boursin Mashed Potatoes (GF)

Fresh Salmon with Horseradish Pistachio Crust, Potato Gnocchi with Sage Brown Butter

24-Hour Braised Beef Short-Ribs, Syrah Demi, Creamy Parmesan Risotto (GF)

Grilled Vegetable Thai Pineapple Forbidden Fried Rice with Polynesian Glaze (GF/Veg)

Portabello Napoleon Stack, Roasted Quinoa & Vegetable Ratatouille, Roasted Red Pepper Sauce (Vegan/GF)

SAVANNA SELECTION~ $134 per person

Stuffed Chicken Breast, Boursin-Spinach Puree, Parmesan Béchamel, Herb Roasted Fingerling Potatoes (GF)

California Smoked Tri-Tip, Avocado Salsa, Smashed Garlic Mashed Potato

Fresh Sustainable Seasonal Catch of the Day, Sriracha Beurre Blanc, Wok Fired Seasonal Vegetable

Baseball Top Sirloin, Steakhouse Au Gratin, Wild Mushroom Demi

Shiitake Wild Mushroom Spinach Risotto, Saba Drizzle, Melted Leeks and Blue Cheese (Veg/GF)

SERENGETTI SELECTION~ $144 per person

Angus Beef Filet Mignon, Chive & Goat Cheese Baby Red Mashed Potato, Whiskey-Glaze Reduction

24-Hour Braised Beef Short Ribs & Salmon, Creamy Garlic Parmesan Risotto

Pan Roasted Chicken & Petite Filet Mignon, Cognac Peppercorn, Creamy Garlic Roasted Mashed Potato

Baseball Top Sirloin & Jumbo Shrimp Skewer, Fire Roasted Red Potato, Parmesan Peppercorn Butter

Fresh Sustainable Catch of the Day & Petite Filet Mignon, Roasted New Potatoes, Shallot Parmesan Butter

Mixed Grilled Vegetable and Goat Cheese en Croute, Oven-Dried Tomatoes, Truffle Cream Sauce (Veg)

- *Meal indicator cards are required for multiple entrées*.

WEDDING PACKAGE BUFFET SELECTIONS

Two Entrée Selections: $134/person **Three Entrée Selections: $140/person**

Wedding Buffet includes: Chef's Selection of Seasonal Fresh Vegetables with Garden Herbs
Freshly Baked Artisan Rolls and Creamery Butter
Celebration Toast
Freshly Brewed Coffee, Decaffeinated, Iced Tea and Hot Tea Station

SALAD (choose two)

Field Green Salad, Seasonal Garden Greens with Red Cabbage, Shredded Carrot, Cherry Tomatoes, Champagne Vinaigrette (Vegan/GF)

Orchard Salad, Mixed Spring Greens, Glazed Pecan Halves, Seasonal Orchard Fruit and Dried Cranberries, Feta Crumble, Maple-Dijon Vinaigrette

Couscous Salad, Pippin Apple, Dried Cranberries, Smashed Almonds, Maple Vinaigrette

Fresh Caesar Salad, Hearts of Romaine, Seasoned Garlic Croutons, Tomatoes, Aged Parmigiano-Reggiano, Traditional Creamy Caesar Dressing

ENTREES (choose two or three)

Pan Seared Chicken Breast, Roasted Shallot Jus and Fresh Garden Herbs (GF)

Creamy Chicken Marsala, Sautéed Breast of Chicken, Marsala Wine Sauce, Forest Mushroom Medley

Grilled Salmon, Artichoke Hearts, Blistered Tomatoes, Cipollini Onions, Citrus Buerre Blanc (GF)

24 Hour Braised Beef Short Ribs, Sticky Cabernet Demi-Glace, Fresh Italian Parsley (GF)

Grilled Flat Iron Steak, Roquefort Cheese, Shallot Demi-Glace

Grilled Jamaican Jerk Pork Loin Medallions with Pineapple Salsa

Cast Iron Seared Mahi Mahi, Wilted Greens, Mango Salsa

Grilled Vegetable Lasagna (Vegan upon Request), Layers of Vegan Pasta with Thinly Sliced Vegetables topped with Tomato Sauce

Shiitake Wild Mushroom Spinach Risotto, Saba Drizzle, Melted Leeks and Blue Cheese (Veg/GF)

ACCOMPANIMENTS (choose two)

Creamy Garlic Mashed Potatoes (Veg)

Creamy White Macaroni & Cheese with Gruyere, Cheddar and Sugar Cured Bacon

Fire-Roasted Baby Reds (Veg)

Saffron Basmati Rice

Cheesy Au Gratin Potatoes (Veg)

Yukon Gold Potato Gnocchi with Sage Brown Butter

Food is replenished for one hour

WEDDING PACKAGE FOOD STATION SELECTIONS

Please select three different food stations. Includes Iced Tea and Coffee Station. 90 Minute Service Time

PRICE: $150 MINIMUM 75 GUESTS

BAJA TACO STATION

"Arroz Rojo" ~ Red Ancho Chile-Roasted Garlic Rice
Corn and Flour Tortillas (Vegan)
House-Made Salsa Roja (Veg)

Creamy Chipotle Sauce, Shredded Cabbage, Queso Fresco, Cilantro and Diced Onions (Veg)

Choice of Two (2):

Char-Fired Carne Asada Cebollitas ~ Marinated Seasoned Steak, Charred Scallions, Tomatillo-Avocado Salsa

Baja Fish Tacos, Pacific Catch of the Day, a la Parilla

Pollo Asado Ajillo ~ Citrus Marinated Grilled Chicken, Ajillo Peppers, Cilantro

MEDITERRANEAN STATION

Barbari Persian Lavash Flatbread

Shirazi Salad, Persian Cucumbers, Onion, Herbs and Tomatoes with Traditional Citrus Vinaigrette (Vegan/GF)

Saffron Basmati Rice (Vegan/GF)

Eggplant Gheimeh Yellow Split Pea served with Crispy Potato (Vegan/GF)

Beef Kabab Koobideh with Avocado-Cucumber Tzatzki Sauce

PAN-ASIAN STATION

Edamame Guacamole served with Wonton Crisps

Soba Noodle Salad with Bell Peppers, Peanuts, Carrots, Scallions & Sesame-Ginger Dressing (Veg)

Steamed Jasmine Rice with Hoisin Drizzle, Scallions & Tuxedo Sesame Seeds (Veg)

Choice of Two (2)

Adobo Braised Pork Belly
Crispy Lemon Grass Chicken
Kalbi Korean BBQ Ribs

CARVING STATION

Choice of Two (2)

- Maple Glazed Center Cut Pork Loin
- Pepper & Garlic Roasted Tri-Tip
- Seared Roasted New York Loin, Burgundy Demi, Horseradish Cream
- Turkey with Traditional Gravy & Cranberry Relish
- Honey Glazed Boneless Ham, Peach Chutney

Includes Fresh House-Baked Rolls & Condiments

Carver Required - $205

SLIDER STATION

Choice of Two: (one slider per person of each type)

- Pulled Pork on Brioche with Pickled Onions
- Beer-Braised Brisket on Pretzel Roll with Mustard Aioli
- Roasted Portobello Mushroom Sliders with Tomato Jam
- Angus Beef Sliders, Blistered Tomato Marmalade, Warmed Truffled Arugula
- BBQ Chicken Sliders, Bacon-Maple Jam, Creamy Swiss
- Buffalo Chicken Slider, "Frank's Red Hot" Crunchy Cole Slaw, Bleu Cheese Tartar Sauce

Creamy Cheesy Grits (Veg)
Classic Vinegar Coleslaw (Veg)

ITALIAN STATION

Fresh Caesar Salad ~
Hearts of Romaine, Seasoned Garlic Croutons, Tomatoes, Aged Parmigiano-Reggiano, Traditional Creamy Caesar dressing (Veg w/o dressing)
Oven- Baked Soft Breadsticks (Veg)

Choice of Two (2)

Penne (Veg), Cheese Tortellini (Veg), Spiral Rotini (Veg) or Gluten-Free Penne Pasta

Choice of Three (3) Sauces

Basil Bolognaise ~ Garden Fresh Tomato Marinara ~ Pink Vodka ~ Pesto Cream ~ Four Cheese

HAWAIIAN STATION

Sriracha Honey Coleslaw, Pineapple & Red Onion
Grilled Huli Huli Chicken
Kahlua Pulled Pork
Hawaiian Sweet Rolls
Organic Local San Diego Dairy Tofu Fried Rice, Carrots, Bell Peppers, Pineapple and Green Onions (Veg)

COMFORT FOOD STATION

Buttermilk Biscuits with Sweet Whipped Honey Butter

Field Green Salad ~
Seasonal Garden Greens with Red Cabbage, Shredded Carrots, Cherry Tomatoes, Ranch Dressing (Veg)

Creamy Cheddar, Smoked Gouda & Asiago Macaroni & Cheese with Buttery Panko Topping (Veg)

Grilled Marinated Chicken Breast with Corn Veloute

Additional Appetizers & Late Night Snacks

Additional Appetizer Options

Tray-Passed Options (minimum of 50 pcs, must be ordered in increments of 25)

COLD

- Smoked Salmon Pinwheel with Herbed Cream Cheese (GF) **$8/piece**
- Beef Tenderloin, Ancho Chile Canapé **$8/pc**
- Seared Steak Bites, Crispy Focaccia, Horseradish Aioli, Crispy Capers, Chive **$8/pc**
- Vegetable Napolean Crostini **$7/pc**
- Smoked Duck with Orange Compote on Brioche **$8/pc**
- Maple Butter, Triple Cream Brie, Pecan and Cranberry Crostini **$7/pc**
- Bruschetta with Goat Cheese Mousse, Toasted Walnuts and Wildflower Honey (Veg) **$7/pc**
- Ahi Tuna Tartare Served on Cucumber with Wasabi Cream, Tobiko Caviar **$8/pc**
- Dungeness Crab Salad Served on Crispy Won Ton, Wakame & Toasted Black Sesame Seeds **$8/pc**

WARM

- African Curry Spiced Samosa (Chicken or Vegetarian) **$6/pc**
- Thai Marinated Chicken Satay with Spicy Peanut Dipping Sauce (GF) **$8/pc**
- 72-Hour Braised Beef Short Rib Slider with White Cheddar, Caramelized Onions & Black Pepper Aioli **$8/pc**
- Crisp Coconut Shrimp with Sweet Orange Glaze **$7/pc**
- Chop Stick Shrimp Tempura with Sweet Chili Dipping Sauce **$7/pc**
- Angus Beef Sliders, Blistered Tomato Marmalade, Warmed Truffled Arugula **$8/pc**
- "Arancini"~ Crispy Risotto Balls stuffed with Creamy Mozzarella, served with Spicy Sicilian Tomato Ragu **$7/pc**
- Vegan Falafel with Creamy Avocado Mousse Dipping Sauce (Vegan) **$8/pc**
- Moroccan Chicken Skewers with Mint Yogurt Sauce **$9/pc**
- Smoked Pork Belly Quesadilla**:** Smoked Pork Belly ends, Black Bean-Corn Salsa, Avocado Aioli, stuffed with Pepper Jack &Drizzled with BBQ Ranch (Chicken al pastor or Vegetarian option available) **$6/pc**
- Samurai Taco: Smoked Brisket, Sriracha Aioli, Peanut Slaw, Fried Jalapeno, Asian Fusion BBQ sauce wrapped in a fluffy Bao Bun **$8/pc**

Displayed Selections (quantity based upon guaranteed guest count

Artisan Cheese Board (Veg/GF) with Dried Fruit & Nuts, Assorted Crackers, Fresh Sliced Baguette, Toasted Crispy Seasoned Crostini and Breadsticks **$18** per person

Charcuterie Board (GF) Chef's Hand-picked Selection of Assorted Dried Cured Meats such as Salami, Mortadella and Sliced Prosciutto, Herb-Marinated Artichoke Hearts, Assorted Olives and Cornichons, Assorted Crackers, Crispy Lavash Flat Bread and Fresh Sliced Baguettes **$21** per person

Dessert Enhancements

Your wedding cake must be provided, delivered and setup by a licensed outside bakery. Your cake will be cut and served by our catering staff. Enhance your wedding cake with one of our delectable dessert options.

S'mores Station $10/person
Jumbo Marshmallows, Milk Chocolate and Graham Crackers
*Required Attendant Fee: $155 per 100 guests

Ice Cream Cookie Station $12/person (Choice of Two Flavors)
Chocolate, Vanilla Bean, Praline Almond, Rocky Road, Espresso Chip, Double Caramel Dulce de Leche, Macadamia Nut, Mango Sorbet, Raspberry Sorbet or Lemon Sorbet
Cookie Selection: chocolate chip, double chocolate, or lemon
*Required Attendant Fee: $155 per 100 guests

Ice Cream Station $18/person - Choice of Three flavors (3)
Chocolate, Vanilla, Praline Almond, Rocky Road, Espresso Chip, Double Caramel Dulce de Leche, Macadamia Nut, Mango Sorbet, Raspberry Sorbet or Lemon Sorbet served with chocolate and gooey caramel sauce, rainbow sprinkles, chocolate cookie crumbles, toasted coconut flakes, seasonal fruit topping, toasted nuts, maraschino cherries and whipped cream

Mini Treat Station $27/person
Assorted freshly made themed Cake Pops, Mini Petite Fours, Eclairs, Cream Puffs, Cheesecake Bites and Assorted Chocolate Delights (2.5 pieces per person)

Candy Bar Station $14/person
Choice of 8 Candy Selections (4 fruity, 4 chocolate) to include: Assorted Fruit Sours, Assorted Jelly Belly Jelly Beans, Skittles, Sour Patch Kids, Charleston Chew Vanilla, Chic-o-Stick Nuggets, IBC Root Beer Barrels, Lemonheads, Necco Junior Wafers, Smarties, Taffy Town Salt Water Taffy, Hershey's Assorted Miniatures, York Peppermint Minis, Mini Crunch Bars, Hershey Nuggets, Reese's Peanut Butter Cups
(subject to availability)

Late Night Snacks

- **Tater Tot Nachos,** cheese sauce, chopped green onions, sour cream **$12/person**
- **Mini Cheeseburger Sliders and French Fries $11/person**
- **Soft Pretzels,** mustard dipping sauce **$9/person**

Children's Meals

Children Meals (For ages 3-8) $80.00/child

For Plated Meals, please choose one of the following:

- Fresh Cut Seasonal Fruit Cup, Chicken Fingers, Chocolate Chip Cookie
- Fresh Cut Seasonal Fruit Cup, Mac-n-Cheese, Chocolate Chip Cookie
- Fresh Cut Seasonal Fruit Cup, Grilled Cheese Sandwich, Chocolate Chip Cookie
- For Buffet or Food Station Meals, children (ages 3-11) can choose from the existing selections **$100.00/child**

Vendor Meals

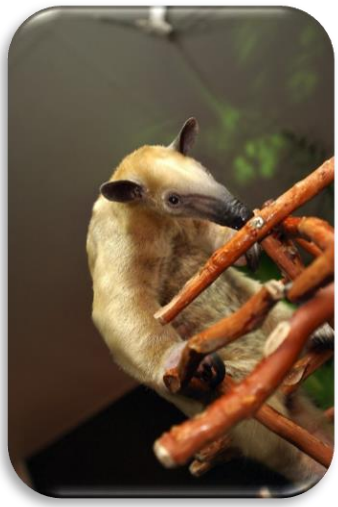
Vendor meals are available at 50% off the selected package price

Event Enhancement

Wildlife Encounters:

Nothing completes a special event like a furry, feathered or scaly guest of honor. Experience an up-close encounter with some of the rarest and most dynamic species that will inspire and amaze even the most educated animal enthusiast. Enjoy meeting our professional wildlife care staff and learn about wildlife, ecosystems, and the San Diego Zoo Wildlife Alliance conservation efforts. Our animal ambassadors include a variety of birds, reptiles and mammals.
We are unable to guarantee specific animal requests.

45-minute presentation, 4 animals: $1500



Your Zoo & Safari Park Venue Coordinator Will Assist with:

Create a detailed event order with event specifics including a wedding day time-line.

Create a floor plan for the ceremony and reception locations.

Oversee the set-up of ceremony and reception venues, food preparation and other logistics.

Arrange for vendor arrival/set up and tear down details prior to and day-of wedding.

On-site liaison between your wedding planner, vendors and Zoo staff.

Additional Wedding Vendors to Consider:

DJ/Musician and Sound System for Ceremony and Reception

Officiant for the Ceremony

Photographer and Videographer

Wedding Cake

Florist ~ ceremony site and reception décor

Day-Of Wedding Coordinator: Hiring a professional wedding planner allows you to hand off time-consuming responsibilities such as ceremony coordination, table escort card display, party favors, centerpieces, collecting items at the end of the evening and more.

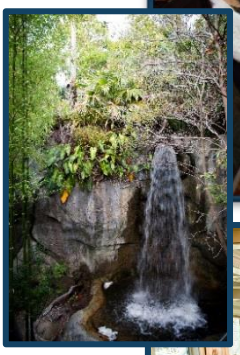
San Diego Zoo Reception Locations

Option I. Treetops

This venue captures the simplicity and serenity of life in Africa with its floor to ceiling windows, plus a private patio and waterfall.

Recommended for group events of 100-200 guests
Reception Seating & Dancing Includes:

- Patio Deck
- 72" Round Tables with Banquet Style Chairs



Food & Beverage Minimum – Treetops Room	
Saturday	$10,000
Friday & Sunday	$8,000
Midweek	$6,000

Option II. Rondavel

This octagonal room, with its vaulted ceiling and expansive picture windows overlook an ornamental Asian garden complete with a koi pond, exotic waterfall and bamboo landscaping.

Recommended for group events of 30-40 guests
Reception Seating & Dancing Includes:

- Built-in Bar
- 60" Round Tables with Banquet Style Chairs
- Built-in Sound System with iPod & AV Capabilities

Please inquire for Food & Beverage Minimum

Food & Beverage Minimum – Rondavel Room	
Saturday	$5,000
Friday & Sunday	$4,000
Midweek	$3,000

San Diego Zoo Reception Locations

Option III. Sabertooth Grill

This expansive terrace offers a magnificent view and one-of-a kind dining opportunity for your celebration. Lush landscaping and eye level views of our elephants will have guests trumpeting about the experience for years to come.

Recommended for group events of 100-200 guests

Reception Seating & Dancing Includes:

- 36" or 72" Square wrought iron mesh style tables
- Wrought iron chairs
- 14' Umbrellas with string lighting

Food & Beverage Minimum – Sabertooth Grill	
Saturday	$16,000
Friday & Sunday	$14,000
Midweek	$11,000

GENERAL WEDDING INFORMATION

Admissions and Ticketing
In order to utilize Catering Facilities at the San Diego Zoo or Safari Park, an admissions fee per attendee is required. The Wedding Package includes one-day pass admissions for all of your guests on the day of the wedding only. SDZ Global Membership, pre-paid tickets and/or discount coupons do not apply to Catered Events.

Confirmation of Space
Event space may be confirmed with a signed sales agreement and deposit as early as eighteen (18) months in advance. All dates are subject to approval from our Sales Department. Speak with Sales Representative for applicable package pricing with advanced bookings. Event attendees are restricted to your contracted venue after operating hours.

Food and Beverage Minimums
Each reception venue has a minimum expenditure requirement in food and/or beverage, along with a minimum group size of 50 people. If the minimum is not met, the difference will be charged to the client. The food and beverage minimum for each venue varies in amount; please reference Minimum Food/Beverage pages in the guide. Ceremony site fees, sales tax, décor or entertainment additions do not apply toward the food and beverage minimum.

Wedding Coordinators
There are many details involved in planning a wedding other than food and beverage. To ensure a flawless event we encourage you to hire a Professional Wedding Coordinator. We would be happy to provide a list of recommended professionals to assist in your special day.

Event Timing
SDZWA allots 30 minutes for the wedding ceremony plus up to five (5) hours for cocktail hour/dinner wedding receptions. Additional event time may be available at $1000 per hour. Available times frames vary; please speak with our Sales Representative for your specific time frame. We allot a minimum of setup and teardown of 1 hour before and after the event in each venue area. Extensive set up time requests may be available with an additional fee.

Guarantee
The Client must notify the Coordinator of the final guarantee no later than 10:00 a.m. (P.S.T.) four (4) business days prior to the event. This number shall constitute a guarantee and is not subject to reduction.

If the final guarantee is not received within the four (4) day specification, the estimated attendance at the time of contracting will be used as the final billable guarantee. The client will be invoiced for the final guaranteed attendance or the actual number of meals served, whichever is greater.

The San Diego Zoo Wildlife Alliance (SDZWA) will provide seating for 3% over the guarantee up to the maximum capacity of the reserved facility and will be prepared to make 3% over the guarantee in food as soon as the need is noted. If the actual number of guests at an event exceeds 3% of the guarantee, SDZG will make every effort to provide meals, but reserves the right to substitute food items.

Plated Entrée Selection
When requesting multiple entrees, please note that the price structure is determined by the higher priced entrée. No more than two entrees plus a vegetarian selection may be offered without approval by Coordinator and Executive Chef. Additional fees may apply should approval be given. When selecting a Duo entrée, the same selection should be offered to all guests unless a vegetarian request is made. Meal indicator card must be provided to identify your guest's menu selection.

GENERAL WEDDING INFORMATION

Deposit Schedule
An initial non-refundable deposit of 25% of the total projected bill is required at the time of signing the Sales Agreement in order to consider the reservation confirmed. 50% of the total projected bill is due no later than thirty (30) days prior to the event. The remaining balance will be due in full five (5) business days prior to the event.

Rehearsal
A one hour rehearsal time is available at no additional charge one or two days prior to your wedding date. Please speak with your event coordinator to reserve a date and time. Assigned SDZ Global Coordinator is not responsible for facilitating the Ceremony Rehearsal. Tickets will be provided for up to 20 people attending the rehearsal of which are intended to be a part of the wedding ceremony.

Code of Conduct
All visitors to the San Diego Zoo or Safari Park are expected to conduct themselves in an appropriate manner at all times while on the Premises. Any behavior that authorized SDZWA personnel deems to be unlawful, disruptive, or objectionable to other visitors or employees, or potentially or actually damaging to the animals, plants or property of the SDZWA or to other persons, shall be cause for refusal or revocation of admission or continued presence at the San Diego Zoo or the San Diego Zoo Safari Park. The SDZWA through its authorized personnel adheres to all applicable local, state and federal laws, which will be strictly enforced.

Wedding Cakes
You are welcome to bring in the wedding cake of your choice from a licensed bakery, or we would be happy to provide you a list of recommended bakeries. The cake-cutting fee is included in Wedding Package pricing.

SDZWA kitchen facilities are unable to provide refrigeration. The SDZ Global catering staff members are not responsible for any setup of client supplied wedding cake. It is the sole responsibility of client and or client arranged vendor/personnel. SDZ Global is not responsible for any damages.

Parking
General Parking is included in the Wedding Package.

Outside Vendor Requirements
Your vendors have access to your wedding location two hours prior to the start of the wedding. Admissions fee for contracted vendors is complimentary on the day of the wedding. Specific set up times are arranged with the Event Coordinator. Vendors must meet the SDZWA General Insurance Requirements. Sound levels cannot exceed an 80 decibel limit. Consumption of alcoholic beverages by Vendors on grounds is not permitted. Vendor meals can be arranged for your convenience at 50% off the selected Wedding Package price.

Inclement Weather
Inclement weather may make it necessary to re-evaluate the set up needs of certain bookings, especially those booked in outdoor space. If weather poses a concern in the sole opinion of the SDZWA, then SDZWA will advise the Client of the expected weather conditions 48 hours prior to the wedding, or in the event of unforeseen weather conditions, at the earliest opportunity, and advise of available set up options at this time. Set up options may include but are not limited to alternative space, alternative room set up, and additional rental items (i.e. tented structure). Once advised, it will be the Client's sole responsibility to determine ultimate set up based on available options provided by SDZWA. SDZWA will not be held liable for weather related conditions and associated room/set up changes.

GENERAL WEDDING INFORMATION

Restricted Items
For the safety of our guests and animal collection, items not allowed on SDZ Global grounds include but are not limited to: non SDZWA provided alcoholic beverages or food, (with exception of your wedding cake) any animals other than service animals, scattering of rice, artificial flower petals (rose petals ok at ceremony sites and tabletops only), confetti, streamers, balloons, decorative marbles, balls, frisbees, hackey sacks, riding toys of any kind, bug nets, noisemakers, fireworks/sparklers, knives, weapons, skateboards, straws, laser pointers, drones, whistles and yo-yos.

SDZ Global must approve all decorations, themes and entertainment at least 14 days prior to the Event. SDZWA reserves the right to refuse any decoration, themes or entertainment that may be considered a health or safety problem or cause damage to SDZWA property.

Signs
Complimentary signage will be provided for your wedding to assist in directing guests to each venue.

Special Experiences
Requests for tours, entertainment or animal presentations are considered pending until it is confirmed in writing by your Event Coordinator. SDZ Global reserves the right to modify and/or cancel such tour or presentation due to availability, inclement weather, animal health, and/or safety concerns.

Sales Tax & Service Charge
All food, beverages and rental items are subject to applicable sales tax. SDZWA does not charge a Gratuity, but welcomes your donations toward our Wildlife Alliance program.

Smoking Policy
Smoking is not permitted anywhere on San Diego Zoo or Safari Park grounds or parking lots. Guests who wish to smoke are welcome to have their hands stamped for same-day re-entry when leaving our grounds to smoke. Guests must also have ticket for re-entry. Safari Park guests should keep their parking receipts to avoid having to pay twice for same-day parking when leaving for and returning from smoke breaks.

Contact Information
We look forward to the opportunity to be a part of your special day. Please contact the Event Sales Department at 619-685-3259 for more information.