



SAN DIEGO ZOO & SAFARI PARK  
*Wild  
Weddings*

2025 Package

# 2025 Wild Weddings

at San Diego Zoo and Safari Park

*A minimum of 50 guests is required.*

## 30-Minute Ceremony Includes:

- One Hour Ceremony Rehearsal Conducted by Your Hired Wedding Planner
- Padded Folding Garden Chairs
- Display Tables for Guest Book and Gifts
- Self-Serve Water Station
- One Wedding Party Changing Room (Available Two Hours Prior to Ceremony Start Time)

## Our wedding packages include the following, in addition to five hours of event time.

- 1 Day Pass – All Day Admissions for Your Guests on the Day of Your Wedding During Operating Hours
- Complimentary General Parking
- Custom Directional Signage
- Shuttle Service Based on Venue Location

## One-Hour Cocktail Hour Includes:

- One Hour Hosted Beer, Wine, and Soft Drinks Bar
- Three Tray-Passed Hors D'oeuvres

## Four-Hour Reception Includes:

- Self-Serve Coffee, Iced Tea, and Water Station
- Buffet, Food Stations, or Plated Meal Selections
- Sparkling Apple Cider or Sparkling Wine Celebration Toast
- Cake-Cutting Service
- Tables, Chairs, Floor-Length Linens, Linen Napkins, and Serviceware
- Three Votive Candles per Table
- Display Tables for Dessert, Gifts and Escort Cards

### **Added Adventure**

Our gift to you, one-year annual passes to San Diego Zoo and San Diego Zoo Safari Park for the wedding couple!





## The Lagoon Overlook and Mombasa Pavilion

Recommended for up to 120 guests



### Ceremony at Lagoon Overlook

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

*Seating: Padded Folding Garden Chairs*

### Reception at Mombasa Pavilion

Lush, tropical foliage, harmonious waters, and rare birds encompass this intimate open-air African Style Lodge.

*Seating & Dining Tables: 60" round tables accompanied by wicker-armed chairs*

Peak			
	F&B Minimum	Ceremony Fee	Venue Rental Fee
Monday – Sunday	\$10,000	\$1,700	\$2,000
March – June & September – October			

Off-Peak			
	F&B Minimum	Ceremony Fee	Venue Rental Fee
Monday – Sunday	\$8,000	\$1,700	\$2,000
November – February & July – August			

Holidays	Surcharge	F&B Minimum	Ceremony Fee	Venue Rental Fee
	\$5,000	\$10,000	\$1,700	\$2,000
Dates Listed on Page 20				





## Harusi Lawn and Longhouse at Tiger Trail

Recommended for up to 120 guests



### Ceremony at Harusi Lawn

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

Seating: Padded Folding Garden Chairs

### Reception at Sambutan Longhouse at Tiger Trail

Travel through a mystical bamboo passage into a tranquil forest before encountering captivating Sumatran Tigers. This venue features traditional Indonesian architecture with floor to ceiling windows.

Seating & Dining: 60" round tables accompanied by Chiavari chairs with burgundy cushions

		<b>F&amp;B Minimum</b>	<b>Ceremony Fee</b>	<b>Venue Rental Fee</b>
<b>Peak</b>	Saturday	\$18,000	\$2,700	\$4,000
	Sunday– Friday	\$15,000	\$2,700	\$3,000
	March–June & September–October			

		<b>F&amp;B Minimum</b>	<b>Ceremony Fee</b>	<b>Venue Rental Fee</b>
<b>Off-Peak</b>	Saturday	\$15,000	\$2,700	\$3,000
	Sunday– Friday	\$14,000	\$2,700	\$2,000
	November–February , July–August			

<b>Holidays</b>	<b>Surcharge</b>	<b>F&amp;B Minimum</b>	<b>Ceremony Fee</b>	<b>Venue Rental Fee</b>
	\$5,000	\$18,000	\$2,700	\$4,000
	Dates Listed on Page 20			





## Kijamii Overlook

Recommended for up to 180 guests



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

### Lawn Ceremony

*Seating: Padded Folding Garden Chairs*

### Reception at Kijamii Overlook

*Seating & Dining: Choice of Farm-Style Tables or 60" Round Tables (based on guest count) accompanied by Cross-Back chairs with tan cushion*



Fees		<b>F&amp;B Minimum</b>	<b>Ceremony Fee</b>	<b>Venue Rental Fee</b>
	Saturday-Sunday	\$18,000	\$2,700	\$4,000
	Monday-Friday	\$15,000	\$2,700	\$3,000
January-December				

Holidays	<b>Surcharge</b>	<b>F&amp;B Minimum</b>	<b>Ceremony Fee</b>	<b>Venue Rental Fee</b>
	\$5,000	\$18,000	\$2,700	\$4,000
	Dates Listed on Page 20			





# San Diego Zoo

## Treetops

Reception Only - Recommended for up to 80 guests



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

*Seating & Dining: 72" round tables accompanied by padded banquet chairs*

Fees		<b>F&amp;B Minimum</b>	<b>Venue Rental Fee</b>
	Saturday	\$10,000	\$2,000
	Sunday–Friday	\$8,000	\$1,000



Holidays	<b>Surcharge</b>	<b>F&amp;B Minimum</b>	<b>Venue Rental Fee</b>
	\$5,000	\$10,000	\$2,000
	<i>Dates Listed on Page 20</i>		





**San Diego Zoo**

## Sabertooth Grill

*Reception Only - Recommended for up to 200 guests*



A lush hideaway in the heart of Elephant Odyssey, this vibrant, one-of-a-kind outdoor terrace offers an unforgettable experience, dazzling guests with eye-level views of elephants while they dine and celebrate.

*Seating & Dining: 72" square tables accompanied by slatted aluminum chairs*

Fees	F&B Minimum		Venue Rental Fee
	Monday– Sunday	\$16,000	\$3,000



Holidays	Surcharge	F&B Minimum	Venue Rental Fee
	\$5,000	\$16,000	\$3,000
Dates Listed on Page 20			

# Bar Services

## Cocktail Hour

**Included in your wedding package is a one hour hosted beer and wine bar.** Featuring local craft, imported, and domestic beers, house California wines, bottled water, sparkling water, and assorted sodas.

- **Upgrade to Full Deluxe Cocktail Bar:** \$6 per person.
- **Upgrade to Deluxe Cocktail Bar with One Signature Drink:** \$16 per person.
- **Upgrade to Full Premium Cocktail Bar:** \$8 per person.
- **Upgrade to Premium Cocktail Bar with One Signature Drink:** \$18 per person.

Additional bartenders may be arranged at a rate of \$150 each for the duration of the bar service (up to four hours).

Please note that labor charges are not applied toward the food and beverage minimum.

## Reception Bar Packages

**Reception bar packages are optional and available based on your selection.** Service is provided for a maximum of four hours and is contingent upon space availability and the event layout within the venue.

### **Guest Count: 1-200 Guests**

- **Staffing Ratio:** 1 bartender per 100 guests
- **Bartender Fee:** \$150 per bartender

Additional bartenders may be arranged at a rate of \$150 each for the duration of the bar service (up to four hours).

Please note that labor charges are not applied toward the food and beverage minimum.



# Bar Package Options

## Hourly Hosted Packages

Price Per Person, Per Hour

### Beer & Wine Bar

Includes Deluxe and Premium Beers, House California Wines, Hard Seltzer, Sparkling Water, Bottled Water and Soda

\*Add One Signature Drink for \$8 per Person

One Hour	\$27
Two Hours	\$34
Three Hours	\$41
Four Hours	\$48

### Full Bar

Includes Beer & Wine Package Items, Plus, Deluxe Cocktails

\*For Premium Bar Add \$8 per Person

One Hour	\$30
Two Hours	\$40
Three Hours	\$47
Four Hours	\$54

### Full Bar with One Signature Drink

Includes Full Bar Package Items, Plus, Choice of One Signature Drink

\*For Premium Bar Add \$8 per person

One Hour	\$33
Two Hours	\$43
Three Hours	\$50
Four Hours	\$57

### Soda Bar

Includes Sparkling Water, Bottled Water, Lemonade, and Soda

One Hour	\$17
Two Hours	\$20
Three Hours	\$22
Four Hours	\$24

## Upon Consumption Packages

Price Per Drink Consumed

Hosted Consumption	Price Per Drink	Cash Consumption	Price Per Drink
Deluxe Beer	\$11	Deluxe Beer	\$12
Premium Beer	\$12	Premium Beer	\$13
Deluxe Wine	\$15	Deluxe Wine	\$16
Premium Wine	\$17	Premium Wine	\$18
Deluxe Cocktail	\$13	Deluxe Cocktail	\$14
Premium Cocktail	\$14	Premium Cocktail	\$15
Cordials	\$16	Cordials	\$17
Signature Drink	\$17	Signature Drink	\$18
Signature Mocktail	\$9	Signature Mocktail	\$10
Hard Seltzer	\$12	Hard Seltzer	\$13
Soft Drinks	\$7	Soft Drinks	\$8
Sparkling Water	\$7	Sparkling Water	\$8
Bottled Water	\$7	Bottled Water	\$8



## Beverage Selections

### Deluxe

#### Wines

Chateau Ste Michelle  
Riesling, Columbia Valley,  
2020 - Riesling  
Decoy by Duckhorn,  
California, 2021 – Pinot Noir  
Joel Gott 815, California,  
2019 – Cabernet  
Sauvignon

#### Cocktails

Tito's Vodka  
Hendricks Gin  
Bacardi Rum  
Don Julio Silver  
Tequila  
Four Roses Bourbon  
Jack Daniels  
Whiskey  
J&B Scotch

#### Beer

Stella Artois  
Modelo

#### Cordials

Hennessy  
Baileys  
Kahlua  
Grand Marnier

#### Hard Seltzer

White Claw

### Premium

#### Wines

Trefethen, Napa, 2020 –  
Chardonnay  
Kim Crawford,  
Marlborough, 2022 –  
Sauvignon Blanc  
Meiomi, California, 2019  
– Pinot Noir  
Conundrum by Caymus,  
California, 2020 – Red  
Blend

#### Cocktails

Grey Goose Vodka  
Tanqueray Gin  
Cutwater Three Sheets Rum  
Patron Silver Tequila  
Maker's Mark Whiskey  
Jameson Irish Whiskey  
Johny Walker Black Label

#### Beer

Stone IPA  
Stone  
Buenaveza  
Alesmith .394

#### Cordials

Hennessy  
Baileys  
Kahlua  
Grand Marnier

#### Hard Seltzer

White Claw

### Signature Sips

#### Signature Drinks

##### Flamingo French 75

Bombay Dry Gin, La Marca Prosecco,  
Fresh Squeezed Lemon, and Strawberry Syrup

##### Cheetah Rita

Lime Juice, Local Craft Tequila, and a Spot of  
Grand Marnier. Served on the Rocks.

##### Passionfruit Mojito

Bacardi Rum, Passion Fruit Puree, Bar Syrup,  
Lime Juice, and Club Soda. Garnished with  
Mint Leaves.

#### Signature Mocktails

##### Platypus Passion

Passion Fruit, Fresh Lemon Juice, and Seltzer.  
Served on the Rocks.

##### Expedition Strawberry Pineapple

Strawberry Syrup, Pineapple Juice, and Seltzer.  
Served on the Rocks.

##### Desert Pear

Prickly Pear Syrup, Fresh Squeezed Lemon, and  
Sprite. Served on the Rocks.



# Hors D'Oeuvres

## Tray-Passed Hors D'Oeuvres - Included in Your Wedding Package

Choose Three Selections:

### Tomato and Basil Bruschetta

with Creamy Parmesan Spread, California Olive Oil, and Garden-Fresh Basil (Vegetarian)

### Caprese Skewer (Vegetarian/Gluten Free)

### African Curry Spiced Samosa (Vegan)

### Vegetarian Spring Rolls

with Chile Lime Dipping Sauce (Vegetarian)

### Chicken Empanadas

with Fresh House-Made Chimichurri

## Enhanced Tray-Passed Hors D'Oeuvres - \$450 per 50 Pieces

Ordered in increments of 50 Pieces

### Served Cold

#### Smoked Salmon

Served on a Potato Chip with Dill Cream Fraiche & Salmon Roe

#### Seared Steak Bites

Served on Crispy Focaccia with Horseradish Aioli, Crispy Capers & Chives

#### Bruschetta

With Creamy Baba Ghanoush, Olive Pepper Relish, Lemon Oil & Herbs (Vegan)

#### Ahi Tuna Tartare

Served on Cucumber with Wasabi Cream & Tobiko Caviar (Gluten Free)

#### Dungeness Crab Salad

Served on Crispy Wonton with Wakame & Toasted Black Sesame Seeds

#### Avocado Toast

With Everything Spice, Lemon Ricotta & Toast Point (Vegetarian)

### Served Hot

#### Thai Marinated Chicken Satay

With Spicy Peanut Dipping Sauce (Gluten Free)

#### Braised Beef Short Rib Slider

With White Cheddar, Caramelized Onions & Black Pepper Aioli

#### Crisp Coconut Shrimp

With Sweet Orange Glaze

#### Arancini

Crispy Risotto Balls Stuffed with Creamy Mozzarella and Served with Spicy Sicilian Tomato Ragu (Vegetarian)

#### Creamy Sweet Dried Dates

Stuffed with Whipped Mascarpone, Thyme & Bleu Cheese, Wrapped in Thick Cut Bacon & Drizzled with Balsamic Glaze (Gluten Free)

#### Vegan Bao Bun

With Mapo Tofu, Pickled Vegetables & Chili Sauce (Vegan)

## Enhanced Displayed Hors D'Oeuvres

Quantity Based Upon Guaranteed Guest Count

Pricing per Person

### Artisan Meat & Cheese Board

\$28

Assorted Dried Cured Meats, Seasonal Cheeses, Honeycomb, Quince Paste, Marinated Olives, Cornichons, Assorted Jams, Nuts, Dried Fruits & Roasted Grapes. Served with Assortment of Crackers, Crostini and Baguettes (Gluten Free Except Crackers & Baguettes)

### Garden Crudités

\$14

Carrots, Celery, Cucumber, Jicama, Cauliflower, Cherry Tomatoes, Broccolini, Radishes, and Peppers (Gluten Free/Vegan). Served with Ranch Dressing (Vegetarian)



# Buffet Selections

Two Entrée Selections: \$166 per Adult | Three Entrée Selections: \$172 per Adult | \$113 per Child (Ages 3–8)

## Buffet Includes:

- Freshly Baked Artisan Rolls with Creamery Butter (Vegetarian)
- Chef's Selection of Seasonal Fresh Vegetables with Garden Herbs (Vegan/Gluten Free)

## Salad (Choose Two)

### Field Green Salad

Seasonal Garden Greens with Red Cabbage, Shredded Carrot, Cherry Tomatoes, and Champagne Vinaigrette (Vegan/Gluten Free)

### Orchard Salad

Mixed Spring Greens, Glazed Pecan Halves, Seasonal Orchard Fruit, Dried Cranberries, Feta Crumble, and Maple-Dijon Vinaigrette (Vegetarian/Gluten Free)

### Quinoa Crunch Salad

With Cabbage, Kale, Cucumbers, Bell Peppers, Carrots, Almonds, Feta, and Lemon Vinaigrette (Vegetarian)

### Fresh Caesar Salad

Hearts of Romaine, Seasoned Garlic Croutons, Aged Parmigiano-Reggiano, and Traditional Creamy Caesar Dressing

## Entrees (Choose Two or Three)

### Pan Seared Chicken Breast

With Roasted Shallot Jus and Fresh Garden Herbs (Gluten Free)

### Creamy Chicken Marsala

Sautéed Breast of Chicken with Marsala Wine Sauce, and Forest Mushroom Medley

### Seared Salmon

With Artichoke Hearts, Blistered Tomatoes, Cipollini Onions, and Citrus Beurre Blanc (Gluten Free)

### Braised Beef Short Ribs

With Sticky Cabernet Demi-Glace, and Fresh Italian Parsley (Gluten Free)

### Slow Roasted Tri-Tip

With Chimichurri (Gluten Free)

### Smoked Baby Back Ribs

With BBQ Sauce

### Roasted Grouper

With Shrimp and Fennel-Clam Cioppino Nage (Gluten Free)

### Grilled Vegetable Lasagna

Layers of Pasta with Thinly Sliced Vegetables Topped with Tomato Sauce (Vegetarian)  
\*Vegan or Gluten Free Upon Request

### Mushroom Gnocchi

With Creamed Spinach, Roasted Tomatoes, and Truffled Herbed Gremolata (Vegetarian)

## Accompaniments (Choose Two)

**Creamy Garlic Mashed Potatoes** (Vegetarian/Gluten Free)

### Creamy White Macaroni & Cheese

With Gruyere, Cheddar, and Sugar-Cured Bacon

**Fire Roasted Baby Potatoes** (Vegetarian/Gluten Free)

**Classic Rice Pilaf** (Vegetarian/Gluten Free)

**Cheesy Au Gratin Potatoes** (Vegetarian)

**Tuscan White Beans** (Vegetarian)



# Food Station Selections

\$177 per Adult | \$113 per Child (Ages 3–8)

Minimum of 75 Guests. Choose Three Stations.

## Baja Taco Station

**Southwest Salad** With Chopped Cilantro, Roasted Corn, Cotija Cheese, Red Onion, Fried Tortilla Chips and Chipotle Caesar Dressing

**Red Ancho Chile-Roasted Garlic Rice** (Vegan/Gluten Free)

**Marinated Seasoned Steak** with Charred Scallions, Tomatillo-Avocado Salsa (Gluten Free)

**Citrus Marinated Grilled Chicken** with Ajillo Peppers, and Cilantro (Gluten Free)

### Served With:

Corn Tortillas (GF), Queso Fresco (Vegetarian), Flour Tortillas (Vegan), Pico de Gallo (Vegan), House-Made Salsa Roja (Vegan), Shredded Cabbage (Vegan), Cilantro and Diced Onions (Vegan)

## Forever Young Station

**Crudit ** (Vegan) with Ranch Dressing (Vegetarian)

**Cheese Pizza Flatbreads** (Vegetarian)

**Gooey Bacon Mac & Cheese**

**Hand Breaded Chicken Tenders** with Dips

**Fish Sticks** Crispy Fried Cod Served with Tartar Sauce

## Italian Station

**Oven-Baked Soft Breadsticks (Vegetarian)**

**Arugula Caprese Salad** Arugula, Cherry Tomatoes, Cilengine Mozzarella, Basil, Black Pepper, and Balsamic Vinaigrette (Vegetarian/Gluten Free)

**Eggplant Parmesan Lasagna** (Vegetarian)

**Creamy Chicken and Sun-Dried Tomato Florentine Penne**

**Steak Tagliata** Seared Skirt Steak with Parmesan, Roasted Tomatoes, Lemon and Olive Oil (Gluten Free)

## Vegan Flatbread Station

**White Bean Minestrone** (Vegan)

**Butternut Squash Puree** with Greens, Almond Ricotta and Pepitas (Vegan)

**Tagine Baba Ghanoush** with Ratatouille and Spinach (Vegan)

**Caramelized Onions and Mushrooms** with Spicy Tomato-Pepper Jam and Almond Ricotta (Vegan)

**Roasted Cauliflower** with Pistachio-Olive Tapenade (Vegan)

## Carving Station

**Fresh House-Baked Rolls & Butter** (Vegetarian)

**Seasonal Fresh Vegetables** (Vegan/Gluten Free)

**Mashed Potatoes** (Vegetarian)

### Choice of Two:

Pepper & Garlic Roasted Tri-Tip Served with Chimichurri (Gluten Free)

Seared Roasted New York Loin Served with Au Jus & Horseradish Cream (Gluten Free)

Honey Glazed Boneless Ham Served with Seasonal Fruit Chutney (Gluten Free)

\*Carver Required – \$205 per 150 Guests

## Hawaiian Station

**Hawaiian Sweet Rolls** with Creamery Butter (Vegetarian)

**Sriracha Honey Coleslaw** with Pineapple & Red Onion (Vegetarian/Gluten Free)

**Roasted Huli Huli Chicken** (Gluten Free)

**Kahlua Pulled Pork** (Gluten Free)

**Organic Tofu Fried Rice** with Carrots, Bell Peppers, Pineapple and Green Onions (Vegetarian/Gluten Free)

## Pan-Asian Station

**Edamame Guacamole** (Vegan/Gluten Free) Served with Wonton Crisps (Vegan)

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

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

**Crispy Lemon Grass Chicken**

**Kalbi Korean BBQ Ribs** (Gluten Free)

# Plated Selections

## Includes:

- Freshly Baked Artisan Rolls with Creamery Butter
- Choice of One Salad Selection
- Choice of Three Entrée Selections

## Salad (Choose One)

### Cucumber Band Field Green Salad

Seasonal Garden Greens with Heirloom Rainbow Carrots, Farmer's Market Baby Tomatoes and Champagne Vinaigrette (Vegan/Gluten Free)

### Caesar Salad

Hearts of Romaine, Seasoned Garlic Croutons, Aged Parmigiano-Reggiano and Traditional Creamy Caesar Dressing

### Orchard Salad

Spring Mix Greens, Seasonal Orchard Fruit, Dried Cranberries, Glazed Pecans, Feta Crumble and Maple-Dijon Vinaigrette (Vegetarian/Gluten Free)

## Entrees (Choose Three)

### Grasslands Selection - \$168 per Person

Add 4<sup>th</sup> Entrée Option for \$10.00 per Person

#### Pan Seared Chicken Breast

With Creamy Mustard Jus, Roasted Marble Potatoes, and Chef's Selection of Seasonal Fresh Vegetables with Garden Herbs (Gluten Free)

#### Braised Beef Short-Ribs

With Syrah Demi, Mashed Potatoes, and Chef's Selection of Seasonal Fresh Vegetables with Garden Herbs (Gluten Free)

#### Seared Yellowtail

With Thai Red Curry, Steamed Rice, and Chef's Selection of Seasonal Fresh Vegetables with Garden Herbs (Gluten Free)

#### Grilled Pork Chop

With Pickled Mustard Seeds, Tuscan White Beans, and Chef's Selection of Seasonal Fresh Vegetables with Garden Herbs (Gluten Free)

#### Portobello Napoleon Stack

With Roasted Quinoa & Vegetable Ratatouille, and Roasted Red Pepper Sauce (Vegan/Gluten Free)

### Savanna Selection - \$179 per Person

Add 4<sup>th</sup> Entrée Option for \$10.00 per Person

#### Stuffed Chicken Breast

With Boursin-Spinach Puree, Parmesan Cream Sauce, Herb Roasted Fingerling Potatoes and Chef's Selection of Seasonal Fresh Vegetables with Garden Herbs (Gluten Free)

#### Miso Glazed Salmon

With Ginger Rice, Sesame Seeds, and Chef's Selection of Seasonal Fresh Vegetables with Garden Herbs (Gluten Free)

#### Baseball Top Sirloin

With Steakhouse Au Gratin, Wild Mushroom Demi and Chef's Selection of Seasonal Fresh Vegetables with Garden Herbs

#### Mushroom Gnocchi

With Creamed Spinach, Roasted Tomatoes, and Truffled Herbed Gremolata (Vegetarian)



## Plated Selections Continued

### Serengeti Selection – \$190 Per Person

Add 4<sup>th</sup> Entrée Option for \$10.00 per Person

#### **New York Strip Steak**

With Caramelized Onions, Twice Baked Potato, Demi glacé and Chef's Selection of Seasonal Fresh Vegetables with Garden Herbs (Gluten Free)

#### **Braised Beef Short Ribs & Lobster Mac & Cheese**

Served with Spinach and Chef's Selection of Seasonal Fresh Vegetables with Garden Herbs (Gluten Free)

#### **Mixed Grilled Vegetable & Goat Cheese en Croute**

with Oven-Dried Tomatoes, Truffle Cream Sauce (Vegetarian)

#### **Pan Roasted Chicken & Petite Filet Mignon**

With Cognac Peppercorn, Creamy Garlic Roasted Mashed Potato and Chef's Selection of Seasonal Fresh Vegetables with Garden Herbs (Gluten Free)

#### **Seared Swordfish & Fried Calamari**

With Caper Remoulade, Olive-Pepper Relish, Tomato Fume, Roasted Potatoes and Chef's Selection of Seasonal Fresh Vegetables with Garden Herbs

### Children's Meal - \$97 per Child (Ages 3-8)

#### **Chicken Fingers**

Served with Fresh Cut Seasonal Fruit Cup and a Chocolate Chip Cookie

# Dessert Enhancements

## Cupcake Station – \$13 Per Person

*Assortment of Cupcakes (One per Person)  
Includes the Following Flavors:*

**Confetti Cake** (Vegetarian)  
With Vanilla Buttercream Frosting

**Lemon Raspberry Cake** (Vegetarian)  
With Vanilla Buttercream Frosting

**Triple Chocolate Cake** (Vegetarian)  
With Chocolate Buttercream Frosting

## Ice Cream Station – \$22 Per Person

**Chocolate Ice Cream, Vanilla Bean Ice Cream, and  
Fruit Sorbet**

Served with Chocolate Sauce, Gooey Caramel  
Sauce, Rainbow Sprinkles, Chocolate Cookie  
Crumbles, Toasted Coconut Flakes, Seasonal Fruit  
Topping, Toasted Nuts, Maraschino Cherries, and  
Whipped Cream

*\*Attendant Fee Required – \$155 per 100 Guests*

## Dessert Bar – \$25 Per Person

**An Assortment of Tiramisu, Coppa Raspberries and Cream, and Gluten Free Chocolate Lava Cake**

Served in Individual Glass Containers (Vegetarian)

## Sheet Cakes

Choose from Carrot, Chocolate, or Vanilla (Vegetarian)

**Half Sheet Cake \$250 each** Serves 48 (2"x 2" Pieces)

**Full Sheet Cake \$450 each** Serves 96 (2" x 2" Pieces)

# Late Night Snacks

*Ordered in Increments of 50*

## Soft Pretzel Bites – \$500

Served with Mustard Dipping Sauce (Vegetarian)

## French Bread Pizza – \$600

Choice of Pepperoni, Cheese (Vegetarian), or Combination of Both

## Fried Food Sampler – \$650

**An Assortment of Mozzarella Sticks, Fried Pickles, Jalapeno Poppers, and Onion Rings.**

Served with Ranch and BBQ Sauce



# Rentals & Services

## Rentals

Highchairs	\$18 <i>each</i>
Round High Belly Bar with House Linen	\$57 <i>each</i>
Standing Umbrellas	\$175 <i>each</i>

## Services

Ceremony Chair Removal	\$500
Existing Table Removal	\$1,000 <i>per location</i>
Existing Chair Removal	\$1,000 <i>per location</i>



## Event Enhancements

### Wildlife Encounter

Nothing completes a special event like a furry, feathery, 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 wildlife ambassadors include a variety of birds, reptiles, and mammals.

**45-Minute Encounter: \$3,000**

*\*We are unable to guarantee specific animal requests.*



# Wedding Planning Services

In order to ensure a seamless event, a Professional Wedding Planner is **required** and is the paid & contracted responsibility of the Wedding Couple. The Professional Wedding Planner is required to be dedicated to their role during the wedding and is not considered a guest of the wedding.

## Your Zoo or Safari Park Venue Coordinator Will Assist With:

- Creating a detailed event order with event specifics including a wedding day timeline
- Creating 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 break down details prior to and day-of wedding
- On-site liaison between your wedding planner, vendors and Zoo or Park staff

## Recommended Creative Partners Can be Found [Here](#)

### We Recommend Contracting the Following:

- **DJ/Musician** to provide a sound system for ceremony and reception
- **Officiant** for the ceremony
- **Photographer and Videographer**
- **Wedding Cake**
- **Florist** for the ceremony site and reception décor

# General Information and Wedding Policies

## Admissions and Ticketing

In order to utilize catering facilities at the Premises, an admissions fee per attendee is required and included in your package price. SDZWA membership, military passes, prepaid tickets and/or discount coupons do not apply to Special 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 a Sales Representative for applicable package pricing with advanced bookings.

## Food and Beverage Minimums

Each facility has a minimum Food and Beverage expenditure requirement. This minimum is met through the purchase of the food and beverage and your package price only. Entertainment, rental, décor, surcharges, wildlife encounters, labor fees and/or sales tax do not apply towards this minimum. If the food and beverage minimum is not met, an amount equal to the deficit plus applicable sales tax will be charged to the client. Any deviation and/or reductions in program do not alter the client's responsibility for full payment of this minimum.

## Group Size Minimums

50 guest minimum will apply to admissions (or package prices as applicable), food and beverage.

## Wedding Planner Services

In order to ensure a seamless event, a Professional Wedding Planner is required and is the paid & contracted responsibility of the Wedding Couple. The Professional Wedding Planner is required to be dedicated to their role during the wedding and is not considered a guest of the wedding. San Diego Zoo and Safari Park require a Professional Wedding Planner to conduct the following:

- Work in tandem with venue coordinator to finalize Day-of Timeline for vendors, arrival of wedding party, ceremony & reception (at least 30 days in advance)
  - Coordinate/Manage Wedding Rehearsal, Ceremony & Reception
  - Placement and Removal of all décor (provided by the couple) and gifts/cards
  - Assists the wedding couple and wedding party with departure
  - Communication in tandem with venue coordinator as it relates to vendor set up/strike procedures
- \*Wedding Planner must be present 2-3 hours prior to the start of ceremony/ reception (whichever is first) until the contracted end time of reception.

## 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 Venue Coordinator. Vendors must meet the SDZWA General Insurance Requirements. 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.

## Event Timing & Schedules

The client agrees to conform to the specifications of the guaranteed Event Order regarding arrival, meal service, entertainment and departure schedule. Client will be invoiced for any expenses incurred as a result of client's failure to comply with the contracted specifications listed in the Event Order. Groups that are on the premises after 11 p.m. will be charged a late fee of \$1,000.00 per hour, or any portion thereof unless otherwise contracted. All groups must depart by 12 midnight. Client has access to venue two hours prior to event. Extensive set up time requests may be available with an additional fee. Event attendees are restricted to contracted venue after operating hours



# General Information and Wedding Policies

## Holiday Rates

Peak pricing for F&B Minimums will apply, plus additional \$5,000 surcharge in addition to required ceremony fees. Surcharge does not apply towards F&B Minimums and is non-taxable. Dates subject to change.

### 2025:

January 1-2, 2025  
January 17-20, 2025  
February 14-17, 2025  
April 18-21, 2025  
May 23-26, 2025  
June 19, 2025  
July 3-7, 2025  
August 29 – September 2, 2025  
October 10 –13, 2025  
November 7 – 11, 2025  
November 26 – December 1, 2025  
December 22 – 31, 2025

### 2026:

January 1-2, 2026  
January 16-20, 2026  
February 13-16, 2026  
April 3-5, 2026  
May 22-25, 2026  
June 19, 2026  
July 3-5, 2026  
September 4-7, 2026  
October 9 –12, 2026  
November 11, 2026  
November 26 – November 29, 2026  
December 21 – 31, 2026

## Power

All power requirements must be on file with the SDZWA Event Coordinator at least one (1) month prior to Event Date. Extensive power needs are subject to additional charges.

## Music

Music sound levels cannot exceed a maximum sustained decibel level of 80. SDZWA will monitor. If sustained reading exceeds maximum, client will be immediately notified and will be expected to reduce the volume. Any additional notifications after the first offense will incur a \$500 fine per notice. More

than 3 notices, power source to music will be powered down for remainder of the event. Loud percussions (i.e. marching band), horns, and steel drum bands are not allowed for animal welfare.

## 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 and may not be changed. SDZWA will not be held liable for weather related conditions and associated room/set up changes.

## Smoking Policy

San Diego Zoo and Safari Park is a non-smoking and non-vaping facility. Smoking is not permitted on grounds or in parking lots.

## Signs

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

## Rehearsal

A one hour rehearsal time is available at no additional charge one or two business days prior to your wedding date dependent on venue availability. Please speak with your venue coordinator to reserve a date and time. Assigned SDZWA 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.

# General Information and Wedding Policies

## 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 SDZWA 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. SDZWA is not responsible for any damages.

## 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.

## Restricted Items

For the safety of our guests and animal collection, items not allowed on SDZWA 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, fishing lines, noisemakers, fireworks/sparklers, knives, weapons, skateboards, straws, laser pointers, drones, whistles and yo-yos.

SDZWA must approve all decorations, themes and entertainment at least 4 weeks 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.

## Sales Tax & Service Charge

SDZWA does not apply a Service Charge or Gratuity. Applicable Sales Tax will be added to all food, beverage, service and rental items.

## Deposit/Payment Schedule

**INITIAL DEPOSIT:** A nonrefundable deposit of equal to twenty-five percent (25%) of the total food and beverage minimum, ceremony fee and venue rental fee in order to consider this reservation confirmed. This deposit will be applied toward the total charges for the Event.

**6 MONTHS PRIOR TO EVENT DATE:** An additional twenty-five percent (25%) of the total food and beverage minimum, ceremony fee and venue rental fee shall be due, totaling fifty-percent (50%) of the food and beverage minimum, ceremony fee and venue rental fee.

**2 MONTHS PRIOR TO EVENT DATE:** An additional twenty-five percent (25%) of the total food and beverage minimum, ceremony fee and venue rental fee shall be due, totaling seventy-five percent (75%) of the food and beverage minimum, ceremony fee and venue rental fee.

**1 MONTH PRIOR TO EVENT DATE:** Additional twenty-five percent (25%) of the total food and beverage minimum, ceremony fee and venue rental fee shall be due, totaling one hundred-percent (100%) of the food and beverage minimum, ceremony fee and venue rental fee.

**REMAINING BALANCE:** The remaining balance as determined by the Event Order shall be due in full, twelve(12) business days prior to the Event

Notwithstanding, the total deposit amount due at the time of the execution of the Agreement will vary based on the date the Agreement is signed relative to the date of the Event (for example, if the Agreement is executed three months before the Event date, fifty percent (50%) of the total food and beverage minimum plus ceremony fees shall be due as a deposit).



# General Information and Wedding Policies

## Food Service

Requests for special dietary restrictions must be made four weeks in advance, if not sooner. The kitchen will make reasonable efforts to accommodate such requests.

**Plated Meals** - When offering guests a selection of entrees to be served at the same function, menu must be pre-determined four weeks in advance with a breakdown of each entrée guaranteed with the Event Coordinator at twelve (12) days prior to event date. Any food or beverage requested and approved by SDZWA, after the guaranteed date, will be billed at 200% of the contracted price.

If more than three plated entrée selections are requested and approved by Executive Chef (i.e. Beef, Fish, Chicken and Specialty) an additional \$10.00 per person fee will apply, based on guarantee. Menu pricing will be determined by the highest priced entrée.

All guests will be served the same starter unless alternative arrangements have been made in advance.

Client bears the responsibility to provide guests with a menu card indicating meal selection when offering more than one entrée at the same function and/or for special entrée requests/dietary needs. It is the guest's responsibility to present that card to their server at meal time.

If meal indicator cards are not provided by the client, a \$10.00 per person service charge will be applied based on guarantee.

**Buffet & Food Stations** - 90 minute service time. An extension of actual service times is subject to additional labor fees. One buffet table with two serving lines will be set up for each 100 guests as space allows. Our buffet and food stations have carefully portioned servings per person to ensure everyone enjoys a wonderful dining experience. Please note that this is not an 'all-you-can-eat' buffet, but rest assured, our portions are designed to satisfy.

Any food or beverage requested and approved by SDZWA, after the guaranteed date, will be billed at 200% of the contracted price.

## Beverage Service

All beverage service is exclusively provided by San Diego Zoo Wildlife Alliance (SDZWA) and must comply with the regulations of the California Department of Alcoholic Beverage Control. SDZWA reserves the right to refuse service to any guest.

For events serving alcoholic beverages, bartender fees and a bar minimum will apply. Please refer to our Bar Services for details. Labor fees are not applied toward the bar minimum.

Beverage service is limited to a maximum of four (4) hours.

Any bar setup outside of a designated catering venue, as outlined in the Wedding Guide, will incur a setup fee of \$155 per bar, in addition to standard bartender fees.

## Wine Corkage

A corkage fee of \$38 per 750 mL bottle will be charged for wine not provided by SDZWA. All alcohol must be opened and served by an SDZWA employee.

## Wedding Menu Sampling

Wedding menu sampling events are offered four times a year and may be purchased for \$75.00 (plus tax) per person. You may join one of our wedding sampling events prior to your booking or after. Wedding menu sampling is not required, however highly recommended. Non-refundable payment due 14 days prior to sampling event date.