



SAN DIEGO ZOO & SAFARI PARK
Wild Weddings

2026 Package

2026 Wild Weddings

at San Diego Zoo and Safari Park

Minimum of 50 Guests

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

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 Wedding Party Changing Room (Available Two Hours Prior to Ceremony Start Time)
- Tables, Chairs, Floor-Length Linens, Linen Napkins, and Serviceware
- Three Votive Candles per Table
- Display Tables for Dessert, Gifts and Escort Cards

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
- Sparkling Apple Cider or Sparkling Wine Celebration Toast
- Buffet, Food Stations, or Plated Meal Selections
- Cake-Cutting Service

Added Adventure

Our gift to the wedding couple is two one-year annual passes to San Diego Zoo and San Diego Zoo Safari Park!



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 chairs

Peak		F&B Minimum	Ceremony Fee	Venue Rental Fee
	Monday - Sunday	\$10,000	\$1,700	\$2,000
	<i>March-June & September-October</i>			

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

Holidays	Surcharge	F&B Minimum	Ceremony Fee	Venue Rental Fee
	\$5,000	\$10,000	\$1,700	\$2,000
	<i>Dates Listed on Page 25</i>			



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

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

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

Holidays	Surcharge	F&B Minimum	Ceremony Fee	Venue Rental Fee
	\$5,000	\$18,000	\$2,700	\$4,000
Dates Listed on Page 25				



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 at Kijamii Overlook

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		F&B Minimum	Ceremony Fee	Venue Rental Fee
	Saturday - Sunday	\$16,000	\$2,700	\$3,000
	Monday - Friday	\$13,000	\$2,700	\$2,000
<i>January-December</i>				

Holidays	Surcharge	F&B Minimum	Ceremony Fee	Venue Rental Fee
	\$5,000	\$16,000	\$2,700	\$3,000
<i>Dates Listed on Page 25</i>				



Mkutano House – Main Level

Ask Our Wedding Specialist for More Details!



Artistic Renderings

Journey with your guests into the sweeping African savanna. Mkutano comes from Swahili, meaning “gathering with purpose.” That’s exactly what you’ll do at this authentic safari lodge with artisanal design elements located in the heart of the brand-new Elephant Valley. This vibrant, climate-controlled venue features a spacious patio just steps away from watering holes where your guests may experience the elephant herd play, drink, and wade.

Ceremony Location: Harusi Lawn

Seating: Padded Folding Garden Chairs

Reception at Mkutano House – Main Level

Seating & Dining: Varies throughout venue

Fees	F&B	Ceremony	Venue
	Minimum	Fee	Rental Fee
Monday - Sunday	\$20,000	\$2,700	\$5,000
*Ona Lounge rental available for an additional \$5,000			
January-December			

Holidays	Surcharge	F&B	Ceremony	Venue
		Minimum	Fee	Rental Fee
	\$5,000	\$20,000	\$2,700	\$5,000
Dates Listed on Page 25				



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		F&B Minimum	Venue Rental Fee
	Saturday	\$10,000	\$2,000
Sunday – Friday	\$8,000	\$1,000	



Holidays	Surcharge	F&B Minimum	Venue Rental Fee
	\$5,000	\$10,000	\$2,000

Dates Listed on Page 25



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

Holidays	Surcharge	F&B Minimum	Venue Rental Fee
		\$5,000	\$16,000

Dates Listed on Page 25

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:** \$14 per person.
- **Upgrade to Full Premium Cocktail Bar:** \$8 per person.
- **Upgrade to Premium Cocktail Bar with One Signature Drink:** \$16 per person.

Additional bartenders may be arranged at a rate of \$150 each for the duration of the bar service. 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: 50-200 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 OR One Mocktail 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, a 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

*Add One Mocktail for \$8 per Person

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

Upon Consumption Packages

Price Per Drink Ordered

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	\$13	Signature Mocktail	\$14
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
Conundrum by Caymus,
California, 2020 – Red Blend

Cocktails

Tito's Vodka
Tanqueray 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
Joel Gott 815, California, 2019
– Cabernet Sauvignon

Cocktails

Grey Goose Vodka
Hendricks Gin
Cutwater Three Sheets
Rum
Patron Silver Tequila
Maker's Mark Whiskey
Jameson Irish Whiskey
Johnnie 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:

Organic Tomato and Basil Bruschetta

Served on a Garlic Parmesan Crostini with California Olive Oil (Veg)

Caprese Skewer

Mozzarella Pearls, Organic Cherry Tomatoes and Fresh Basil with Balsamic Reduction (GF/Veg)

Edamame Potstickers

Served with a Chili Garlic Soy Dipping Sauce (GF/Vegan)

Curry Vegetable Samosa

Served with Cilantro Chutney (Vegan)

Chili-Lime Chicken Brochette

Served with Avocado Aioli (GF)

Stuffed Mushrooms

with Italian Sausage, Herbs, and Tomato-Fennel Coulis

Enhanced Tray-Passed Hors D'Oeuvres - \$465 per 50 Pieces

Ordered in increments of 50 Pieces

Served Cold

Smoked Salmon Cornette

Served in a Sesame Cone with Chive Caviar Crème Fraiche

Seared Beef and Brie

with Caramelized Onions on a Toasted Sourdough Crostini

Baba Ghanoush Bruschetta

with Fire-Roasted Eggplant, and Tomato Basil Relish. Served on a Garlic Crostini (Veg)

Rosemary Lamb Lion Canape

with Whole Grain Mustard. Served on Toasted Brioche.

White Fish Ceviche Tostada

Citrus Marinated White Fish with Avocado and Micro Cilantro (GF)

Avocado Everything Toast

with Whipped Lemon Ricotta & Micro Greens (Veg)

Served Hot

Baked Truffle, Wild Mushroom and Ricotta Puff

In Flaky Pastry Crust and a Hint of Truffle (Veg)

Sun-Dried Tomato and Goat Cheese Mini Pizza

with Honey Balsamic Glaze

Coconut Shrimp

Served with Zesty Chili Lime Sauce

Macadamia-Crusted Chicken Skewer

Served with Mango Shoyu Dipping Sauce

Bacon Wrapped Dates

with Manchego Cheese and Fig Balsamic Glaze (GF)

Vegan Mapo Bao Bun

With Spicy Mapo Tofu, Pickled Vegetables and Spicy Chili Sauce (Vegan)

Hors D'oeuvre Selections Continued

Enhanced Displayed Hors D'Oeuvres

Quantity Based Upon Guaranteed Guest Count

Pricing per Person

Artisan Charcuterie Board

Cured Meats, Fine Cheeses, Olives, Cornichons, Seasonal Fruit, Jams, Peppadew Peppers, Chocolate Almonds, Crostini and Gourmet Crackers

\$29

Mediterranean Mezze and Crudité (Veg)

Fire Roasted and Raw Market Vegetables, Hummus, Baba Ghanoush, Tabbouleh, Dolmas, Stuffed Olives, Tzatziki, Green Goddess Dressing, Warm Pita and Naan

\$29

Smoked Seafood Display

Hot Smoked Coho, Norwegian Sliced Salmon, Smoked Rainbow Trout, Caviar, Dill Cream Cheese, Blini, and Toasted Baguette

\$40

Buffet Selections

Buffet Includes:

- Freshly Baked Artisan Rolls with Creamery Butter (Veg)
- House Salad with Champagne Vinaigrette (Vegan)
- Chef's Selection of Seasonal Fresh Vegetables with Garden Herbs (GF/Vegan)

Salad (Choose One)

Cucumber Band Field Green Salad

Seasonal Garden Greens with Heirloom Rainbow Carrots, Campari Tomato, Shaved Hot House Cucumber, and Champagne Vinaigrette (GF/Vegan)

Wild Caesar Salad

Fresh Chopped Romaine and Garden Green Mix, Garlic Croutons, Shaved Aged Parmigiano and Traditional Creamy Dressing

Heirloom Tomato Salad

Garden Fresh Heirloom Tomato, Basil, Arugula, Shaved Red Onions, Pearl Mozzarella, and Balsamic Vinaigrette (GF/Veg)

Accompaniments (Choose Two)

Starch & Grains (Choose One)

Creamy Garlic Mashed Potatoes (GF/Veg)

Cheesy Au Gratin Potatoes (Veg)

Roasted Fingerling Potatoes (GF/Veg)

Garden & Greenery (Choose One)

Haricot Verts Almaden (Veg)

Roasted Root Vegetables
with Apple Cider Glaze (Vegan)

Grilled Asparagus
with Lemon Zest (Vegan)

Wild Rice Pilaf (GF/Vegan)

Coconut-Lime Rice (Vegan)

Grilled Baby Carrots (GF/Vegan)

Seasonal Market Fresh Medley (GF/Vegan)

Buffet Selections

Grassland Entrees - \$173 per Adult | \$119 per Child (Ages 3–8)

(Choose Three)

Grilled Tuscan Chicken Breast with Sun Dried Tomato Cream Sauce

Roasted Chicken Breast with Pan Jus (GF)

Grilled Top Sirloin with Green Peppercorn Sauce (GF)

Braised Short Rib with Port Wine Reduction (GF)

Grilled Atlantic Salmon with Citrus Beurre Blanc and Chive Oil (GF)

Miso Glazed Salmon with Charred Scallions, Sesame Seeds and a Ginger-Soy Glaze (GF)

Eggplant Parmigiana with Fresh Mozzarella, Pomodoro, Fresh Basil and a Garlic Cheese Crostini (Veg)

Stuffed Bell Pepper with Herb Couscous, Chickpeas, Roasted Vegetables and Tomato Coulis (GF/Vegan)

Savanna Entrees - \$179 per Adult | \$119 per Child (Ages 3–8)

(Choose Three)

Chicken Marsala: Pan Seared Chicken Breast with Sweet Marsala Wine, Garlic Herbs and Mushrooms

Herb Roasted Chicken Supreme with Lemon-Thyme Jus and Roasted Shallots (GF)

New York Strip with Caramelized Shallot Butter (GF)

Ribeye with Rosemary-Roasted Garlic Jus (GF)

Miso Glazed Black Cod with Ginger-Soy Glaze (GF)

Wild Line Caught King Salmon with Citrus Beurre Blanc and Chive Foam (GF)

Wild Mushroom Risotto with Asiago, Sautéed Spinach & Leek, Truffle Oil, Fresh Herbs, Grilled Pesto Crouton (Veg)

Ricotta & Spinach Ravioli Ala Vodka Sauce with Capri Tomato, Bloomsdale Spinach and a Garlic Cheese Crostini (Veg)

Serengeti Entrees - \$198 per Adult | \$119 per Child (Ages 3–8)

(Choose Three)

Prime Center Cut Filet Mignon with Red Wine Demi-Glace (GF)

Prime Center Cut Filet Mignon with Cognac Peppercorn Reduction (GF)

Roasted Duck Breast with Cherry-Port Reduction (GF)

Confit Duck Leg with Garlic Jus (GF)

Miso Glazed Black Cod with Ginger-Soy Glaze (GF)

Grilled Halibut with Olive Tomato Relish, Basil Oil, and a Golden Balsamic Reduction (GF)

Pan Seared White Chilean Seabass with Lemon Caper (GF)

Portobello Sweet Potato Wellington with Ratatouille, Garden Herbs and Red Wine Gravy (Vegan)

Food Station Selections

Minimum of 75 Guests.

\$210 per Adult | \$119 per Child (Ages 3–8)

- Select two savory stations
- One pre-selected dessert station is included

Islands Station

Mango & Papaya Salad with Baby Greens, Macadamia Nuts, Citrus-Ginger Vinaigrette

Coconut-Infused Jasmine Rice with Soy-Cured Tofu, Scallions, and Chili-Garlic Crisp

Island Stir-Fried Vegetables with Aromatic Garlic, Ginger, and Toasted Sesame

Teriyaki-Glazed Sirloin with Pineapple Essence

Huli Huli Chicken with Mango-Soy Barbecue Reduction

Char Siu Pork with Hawaiian Honey Lacquer

Sesame-Crusted Ahi Tuna Seared Rare, Served Chilled with Wasabi-Ginger Emulsion

Southwest Station

Chopped Southwest Romaine with Pepitas, Roasted Corn, Black Beans, Queso Fresca, Poblano-Lime Vinaigrette

Spanish Tomato Rice with Roasted Peppers and Garlic

Charro Beans with Chorizo and Caramelized Onion

Roasted Seasonal Vegetables with Agave-Citrus Glaze

Warm Tortillas with Lime Crème, Pico de Gallo, and Fresh Cilantro

Espresso-Ancho Rubbed Brisket

Cilantro-Lime Chicken with Tequila Herb Marinade and Salsa Verde

Pork Carnitas with Orange Zest and Chili Spice

Chipotle-Grilled Tiger Shrimp with Smoky Citrus Glaze

Cucina Fresca Station

Farro Salad with Heirloom Cherry Tomatoes, Cucumbers, Olives, Arugula, Lemon-Oregano Vinaigrette

Stuffed Bell Peppers with Spiced Couscous, Crispy Chickpeas, and Tomato Coulis

Margherita Flatbread with Campari Tomato, Fresh Basil, and Garlic Olive Oil

Lemon-Rosemary Chicken Piccata with Capers and White Wine Reduction

Grilled Local Seabass with Tomato-Olive Relish and Basil Oil

Eggplant Parmigiana with Pomodoro Sauce and Fresh Mozzarella

Penne Genovese with Basil Pesto, Toasted Pinenuts, and Asiago

Food Station Selections Continued

Minimum of 75 Guests.

\$210 per Adult | \$119 per Child (Ages 3–8)

- Select two savory stations from the options below
- One pre-selected dessert station is included

Flatbread Station

Margherita with San Marzano Tomatoes, Fresh Mozzarella, and Basil

Mediterranean Vegetable with Roasted Pepper, Zucchini, Artichoke, Olives and Feta

Prosciutto and Arugula with Fig Balsamic Glaze

Wild Mushroom and Truffle with Garlic Butter Blend, Whipped Ricotta and Truffle Oil

Down Home Station

Garden Salad with Shaved Radish, Heirloom Tomatoes, Cucumbers, and House Vinaigrette

Buttermilk Mashed Potatoes with Herb-Infused Gravy

Green Bean Casserole with Wild Mushroom Velouté and Crispy Onion Strings

Rosemary-Rubbed Roast Beef with Horseradish Cream

Smoked Baby Back Ribs with Maple Bourbon Glaze

Buttermilk Chicken Tenders with Hot Honey Mustard and House Sauces – Rotisserie Chicken

White Cheddar & Smoked Gouda Macaroni with Buttery Crumble

Dessert Bar

An Assortment of Individual Pastries Including:

Dark Chocolate Flourless Cake

Chocolate Eclairs

Triple Chocolate Mousse

Strawberry Tres Leches

White Chocolate Cheesecake

Plated Selections

Plated Selections Includes:

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

Salad (Choose One)

Cucumber Band Field Green Salad

Seasonal Garden Greens with Heirloom Rainbow Carrots, Campari Tomato, Shaved Hot House Cucumber, and Champagne Vinaigrette (GF/Vegan)

Wild Caesar Salad

Fresh Chopped Romaine and Garden Green Mix, Garlic Croutons, Shaved Aged Parmigiano and Traditional Creamy Dressing

Heirloom Tomato Salad

Garden Fresh Heirloom Tomato, Basil, Arugula, Shaved Red Onions, Pearl Mozzarella, and Balsamic Vinaigrette (GF/Veg)

Accompaniments (Choose One Selection from Each Section Below for Each Entrée)

Starch & Grains

Creamy Garlic Mashed Potatoes (GF/Veg)

Cheesy Au Gratin Potatoes (Veg)

Roasted Fingerling Potatoes (GF/Veg)

Wild Rice Pilaf (GF/Vegan)

Coconut-Lime Rice (Vegan)

Garden & Greenery

Hariot Verts Almaden (Veg)

Roasted Root Vegetables with Apple Cider Glaze (Vegan)

Grilled Asparagus with Lemon Zest (Vegan)

Grilled Baby Carrots (GF/Vegan)

Seasonal Market Fresh Medley (GF/Vegan)

Entrees (Choose Three)

Grasslands Selection - \$175 per Person

Add 4th Entrée Option for \$10.00 per Person

Grilled Tuscan Chicken Breast with Sun Dried Tomato Cream Sauce

Roasted Chicken Breast with Pan Jus (GF)

Grilled Top Sirloin with Green Peppercorn Sauce (GF)

Braised Short Rib with Port Wine Reduction (GF)

Grilled Atlantic Salmon with Citrus Beurre Blanc and Chive Oil (GF)

Miso Glazed Salmon with Charred Scallions, Sesame Seeds and a Ginger-Soy Glaze (GF)

Eggplant Parmigiana with Fresh Mozzarella, Pomodoro, Fresh Basil and a Garlic Cheese Crostini (Veg)

Stuffed Bell Pepper with Herb Couscous, Chickpeas, Roasted Vegetables and Tomato Coulis (GF/Vegan)

Plated Selections Continued

Savanna Selection - \$187 per Person

Add 4th Entrée Option for \$10.00 per Person

Chicken Marsala: Pan Seared Chicken Breast with Sweet Marsala Wine, Garlic Herbs and Mushrooms

Herb Roasted Chicken Supreme with Lemon-Thyme Jus and Roasted Shallots (GF)

New York Strip with Caramelized Shallot Butter (GF)

Ribeye with Rosemary-Roasted Garlic Jus (GF)

Miso Glazed Black Cod with Ginger-Soy Glaze (GF)

Wild Line Caught King Salmon with Citrus Beurre Blanc and Chive Foam (GF)

Wild Mushroom Risotto with Asiago, Sautéed Spinach & Leek, Truffle Oil, Fresh Herbs, Grilled Pesto Crouton (Veg)

Ricotta & Spinach Ravioli Ala Vodka Sauce with Capri Tomato, Bloomsdale Spinach and a Garlic Cheese Crostini (Veg)

Serengeti Selection – \$205 Per Person

Add 4th Entrée Option for \$10.00 per Person

Prime Center Cut Filet Mignon with Red Wine Demi-Glace (GF)

Prime Center Cut Filet Mignon with Cognac Peppercorn Reduction (GF)

Roasted Duck Breast with Cherry-Port Reduction (GF)

Confit Duck Leg with Garlic Jus (GF)

Miso Glazed Black Cod with Ginger-Soy Glaze (GF)

Grilled Halibut with Olive Tomato Relish, Basil Oil, and a Golden Balsamic Reduction (GF)

Pan Seared White Chilean Seabass with Lemon Caper (GF)

Portobello Sweet Potato Wellington with Ratatouille, Garden Herbs and Red Wine Gravy (Vegan)

Enhanced Plated Options

Pricing per Person at Market Price and Require 2-Week Advance Guarantee

Upgrade to Wagyu Short Rib (GF)

Potato Pave (GF)

Black Summer Truffles and Wild Mushroom with Red Wine, Garlic Truffle Butter, Herbs (GF)

Jumbo Asparagus
with Meyer Lemon Zest (V)

Lobster Mac & Cheese

Cold Water Lobster Tail & Drawn Butter (GF)

Grilled Prawns
with Garlic Oil, Fresh Lemon & Herbs (GF)

Children's Meal - \$102 per Child (Ages 3-8)

Chicken Tenders

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

Dessert Enhancements

Cupcakes – \$13 Per Person

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

Caramel & Sea Salt (Veg)

Red Velvet (Veg)

Vanilla Bean (Veg)

Double Chocolate (Veg)

Dessert Bar – \$26 Per Person

An Assortment of Individual Pastries Including:

Dark Chocolate Flourless Cake

Chocolate Eclairs

Triple Chocolate Mousse

Strawberry Tres Leches

White Chocolate Cheesecake

Ice Cream Station – \$23 Per Person

*Attendant Fee Required – \$155 per 100 Guests

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

Served with an array of Delectable Toppings and Sauces (Veg)

Sheet Cakes

Choose from Lemon Raspberry, Strawberry Shortcake, Tiramisu, or Chocolate Mousse (Veg)

Half Sheet Cake \$258 each Serves 48 (2" x 2" Pieces)

Full Sheet Cake \$464 each Serves 96 (2" x 2" Pieces)

Late Night Snacks

Ordered in Increments of 50

Rustic Grilled Cheese & Tomato Soup Shooters – \$515

Artisan Grilled Cheese, Aged Cheddar, Fontina, and Tomato Bisque for Dipping

Street Taco Trio – \$620

Carne Asada, Chipotle Chicken, Grilled Vegetable, Mini Corn Tortillas, Fresh Chopped Onions & Cilantro, Limes, and Salsa Roja

Mini Smash Burgers– \$670

Juicy All Beef Patties, Aged White Cheddar, House Made Pickles, Secret Sauce on a Brioche Bun and Salt & Pepper Shoestring Fries

Rentals & Services

Rentals

Highchairs	\$35 each
Round High Belly Bar with House Linen	\$57 each
Standing Umbrellas	\$175 each

Additional Services Upon Request

Ceremony Chair Removal	\$500
Removal of All Existing Chairs	\$1,000 per location
Removal of All Existing Tables	\$1,000 per location



Event Enhancements

Wildlife Encounter

**Wildlife experiences and viewing are subject to change based on the needs of wildlife. We are unable to guarantee specific animal requests.*

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 wildlife animal ambassadors include a variety of birds, reptiles and mammals.

**This experience is available at select venues.*

Pricing: \$3,000

Duration: 30 minutes

Wedding Planning Services

In order to ensure a seamless event, a Professional Wedding Planner is **required** and is the paid and 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. Memberships do not apply.

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.

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.

If the couple does not contract with a professional wedding coordinator, or if the contracted coordinator does not attend the wedding day, the Venue Coordinator shall provide limited day-of event facilitation solely to support execution of the event in accordance with the mutually agreed-upon timeline and Venue policies.

A flat day-of facilitation fee of \$5,000.00 shall be due no later than the guaranteed date. This fee covers venue staff time and coordination duties performed on the wedding day only.

In such circumstances, the couple shall designate a primary point of contact (family member or friend) who shall be responsible for conducting the scheduled rehearsal and managing all non-venue related matters on the event day.

The couple or the designated point of contact shall also be solely responsible for ensuring that all personal décor and items are removed from the Venue by the contracted end time of the reception.

General Information and Wedding Policies

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

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.

2026:

January 1, 2026
January 18-19, 2026
February 14-16, 2026
April 4-5, 2026
May 23-25, 2026
July 4-5, 2026
September 6-7, 2026
November 26-28, 2026
December 26-31, 2026

2027:

January 1, 2027
January 18-19, 2027
February 13-15, 2027
March 27-28, 2027
May 29-31, 2027
July 4-5, 2027
September 5-6, 2027
November 25-27, 2027
December 25-31, 2027

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.

General Information and Wedding Policies

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.

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.

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).

Wedding Menu Sampling

Wedding menu sampling events are offered four times a year and may be purchased for \$80.00 (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.

General Information and Wedding Policies

Costume & Mask Guidelines

Costumes are welcome. If masks are part of any costume, guests must follow these guidelines to ensure the safety of all attendees, staff, and animals:

- No masks upon arrival, on Park grounds, or during shuttle rides to/from the venue.
- Masks may be worn only inside the venue.
- Masks must be removed during the Wildlife Encounter.
- Guests must remove masks when departing the venue and during shuttle rides.
- Shoes or appropriate footwear are required at all times.
- Plastic or fake weapons are strictly prohibited.

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.

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 subject to additional fees.

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 130 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, whichever is greater.

San Diego Zoo Wildlife Alliance will be prepared to cook food for 5% over the guarantee as the need is determined. If the actual number of guests at an event exceeds 5% of the guarantee, every effort will be made to provide meals, but we reserve the right to substitute food items and not guaranteed.

Any food or beverage requested and approved by SDZWA, after the guaranteed date, will be subject to additional fees.

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.

Pricing Subject To Change

All food, beverage, tours and entertainment are subject to pricing changes. Client will be notified prior to any pricing changes.